

petals. Although 80 years have passed since the first plants were introduced, it would be difficult even now to name a more beautiful or desirable flowering tree. Perfectly hardy, easily accommodated, and never failing at the flowering time, the species combines in itself almost all the qualities that one asks for in an ornamental tree.

Of the new single-flowered varieties not much can yet be said, but although so different from the big double blossoms to which we are so accustomed, the flowers possess all their charm and delicacy of color, and if they are not so large they have an even daintier gracefulness. (Adapted from *The Garden*, vol. 56, p. 300.)

This is apparently the variety *Ochichima*, a form with pale-pink, double flowers of large size. (See *Wilson, Cherries of Japan*, p. 54.)

45662. AMYGDALUS PERSICA L. Amygdalaceæ. Peach.
(*Prunus persica* Stokes.)

From Guadelope, French West Indies. Scions presented by Mrs. E. St. George Lough, Trois Rivieres Plantation. Received December 31, 1917.

Peach scions imported for experimental purposes.

A freestone peach described as somewhat resembling the peen-to peach in shape and flavor. It is round, however, not flattened, and is reported as being larger and having more "perfume and savor" than the peen-to. It resists decay well, even in the heat of the French West Indies.

For a more complete description, see S. P. I. No. 34131.

45663. STADMANNIA OPPOSITIFOLIA Lam. Sapindaceæ.

From Port Louis, Mauritius. Seeds presented by Mr. G. Regnard. Received December 7, 20, 22, and 31, 1917.

"The fruits make an excellent jelly, very much like that of the quince. This tree grows in a wild state, and the pulp of its fruit, unless made into a jam or jelly, is only fit to be eaten by monkeys." (*Regnard*.)

A large hardwood tree, once frequent in the primeval forests of the island of Mauritius, but now becoming scarce. It has alternate pinnate leaves, dense panicles of inconspicuous flowers, and hard spherical fruits nearly an inch in diameter. (Adapted from *Baker, Flora of Mauritius*, p. 60.)

45664 to 45669.

From Zacuapam, Vera Cruz, Mexico. Presented by Dr. C. A. Purpus. Received December 31, 1917.

45664. CHAYOTA EDULIS Jacq. Cucurbitaceæ. Chayote.
(*Sechium edule* Swartz.)

"The chayote is becoming known in the United States as a useful vegetable belonging to the squash family. In some parts of tropical America it is eaten as commonly as are the potatoes in North America and is stewed with meat, creamed, and so on, in the same manner. It has not the food value of the potato, but is more comparable in this respect to the squash. In an effort to extend and improve its culture in this country, varieties are being introduced from as many regions as possible." (*Wilson Popenoe*.)

45665. CAPSICUM ANNUM L. Solanaceæ. Pimento.

Var. *grossum*. The pimento of tropical America. Dr. Purpus states that this variety is a plant for a hot country and should be planted in a sunny place in light soil.