

**47570 to 47575**—Continued.

When about 18 months old the leaves become aborted and the leafstalks expand, become leaflike, and take on all the functions of leaves. Some of the acacias do this; but this, I believe, is the only pine with this habit."

**47574 and 47575.** VERONICA spp. Scrophulariaceæ.

"The veronicas in New Zealand are the most numerous of special plants. We have about 550 species of plants, and of these the veronicas number over 100. In the northern hemisphere they are merely herbs; some species here attain the dignity of trees, being 30 feet high and as thick as a man's body; most of them are shrubs."

**47574.** VERONICA sp.

"This one is a large-leaved shrub with purple flowers."

**47575.** VERONICA sp.

"This species is a smaller leaved shrub with light-blue flowers."

**47576.** MEIBOMIA LEOCARPA (Spreng.) Kuntze. Fabaceæ.  
(*Desmodium leiocarpum* Don.)

From Santiago de las Vegas, Cuba. Cuttings presented by Dr. M. Calvino, director, Agricultural Experiment Station. Received June 14, 1919.

"This plant was introduced by me from Brazil and has shown itself to be a very good legume fodder for Cuba. I am now experimenting to see if it can be propagated by cuttings." (*Calvino*.)

**47577.** CROCUS SATIVUS L. Iridaceæ.**Saffron.**

From Valencia, Spain. Bulbs presented by Mr. J. R. Putnam, American consul. Received June 16, 1919.

A light-purple autumn-flowering crocus native to southern Europe. Commercial saffron consists of the deep orange-colored stigmas of the flowers gathered with part of the style and carefully dried. A grain of good saffron contains the stigmas and styles of 9 flowers, and over 4,000 flowers are required to yield an ounce of saffron. The principal use is to furnish an orange-red dye. (Adapted from *Lindley, Treasury of Botany, vol. 1, p. 349.*)

**47578 and 47579.**

From Miami, Fla. Plants grown at the Plant-Introduction Field Station at Miami. Numbered for convenience in recording distribution in June, 1919.

**47578.** JUBAEA CHILENSIS (Molina) Baill. Phœnicaceæ.**Palm.**(*J. spectabilis* H. B. K.)

"This is the palm from which the palm honey of Chile is made. This sirup is the most delicious I have ever tasted. It is superior, in my estimation, to maple sirup, being milder and not cloying the palate as the latter does. In 40 years the trees will be ready to tap for the sap from which this sirup is made. It is a very ornamental palm but a slow grower. It thrives on very dry, poor soils, and requires very little water. Hitherto palms have been felled, but they can be tapped, I am assured, just as maple trees are tapped." (*David Fairchild.*)