

47996. BROSIMUM ALICASTRUM Swartz. Moraceæ. Breadnut tree.

From Ojitas, Yucatan, Mexico. Presented by Mr. E. H. Thompson, through Mr. George Totten, jr., Washington, D. C. Received September 4, 1919.

"Two quarts of *ramon* [breadnut] seed, from a fine tree. The leaves of the *ramon* tree form the principal source of fodder for the cattle of Yucatan." (Totten.)

47997 and 47998.

From Bogota, Colombia. Presented by Mr. M. T. Dawe. Received September 8, 1919.

47997. ASTBOCARYUM sp. Phœnicaceæ. Palm.

"In my recent journeys I came across a palm known as *guere*. It is found in the forests of the Darien country and grows from sea level to altitudes of about 400 meters. The palm is about 10 meters in height and bears large hanging racemes of scarlet-colored fruits, the nuts of which yield a useful oil." (Dawe.)

47998. PRIORIA COPAIFERA Griseb. Cæsalpiniaceæ.

"Seeds of the *cativo* tree. This tree is abundant in the Gulf of Uraba and yields a resin known locally as 'cativa,' which is used for calking boats. I understand that the tree is also found in the Canal Zone, so it, or its product, is probably well known. I may mention that the tree is very abundant in the lowlands of this country and that the resin could be obtained in very large quantities should it possess any commercial value." (Dawe.)

47999. ERYNGIUM FOETIDUM L. Apiaceæ.

From Santiago de las Vegas, Cuba. Presented by Dr. Mario Calvino. Received September 8, 1919.

A wild herbaceous plant, widely distributed throughout the West Indies and South America, which, because of its very agreeable odor, is used as a condiment in Cuba and Porto Rico. In the former country it is especially popular as a green dressing with "Pescado a la isleña," literally, "fish a la Canaries." An infusion of the plant is considered efficacious as a febrifuge. (Adapted from *Revista de Agricultura, Comercio y Trabajo, Cuba, vol. 2, p. 343.*)

48000. MYRICA RUBRA Sieb. and Zucc. Myricaceæ.

From Del Monte, Calif. Presented by Mr. T. Lee, Hotel del Monte, from trees grown at Del Monte. Received September 10, 1919.

"*Yang mei*. The beautiful dark-purple fruits are the size of crab apples and can be eaten out of hand, made into compotes, pies, sirup, and wine. There is great variation in the habit and productivity of the trees, and also in the color, size, and taste of the fruits. The trees are evergreen and thrive best in well-drained rocky terraces. The localities that will best suit them in the United States will probably be the southern sections of the Gulf Coast States and the milder parts of California." (Frank N. Meyer.)