

49006 to 49015—Continued.

- 49008.** *ANNONA SQUAMOSA* L. Annonaceæ. **Sugar-apple.**
 "Guanabana seeds."
 For previous introduction, see S. P. I. No. 47875.
- 49009.** *CARICA PAPAYA* L. Papayaceæ. **Papaya.**
 "Papaya seed."
 For previous introduction, see S. P. I. No. 47586.
- 49010.** *CITRUS NOBILIS DELICIOSA* (Ten.) Swingle. Rutaceæ. **Mandarin orange.**
 The so-called Mandarin orange, said to have been introduced from China into England in 1805 by Mr. Barrow and now grown in all warmer parts of the globe, is undoubtedly a native Chinese species, probably improved by selection through centuries of cultivation. (Adapted from *Sargent, Plantae Wilsonianae, vol. 2, p. 143.*)
 For previous introduction, see S. P. I. No. 45933.
- 49011.** *CUCURBITA FICIFOLIA* Bouche. Cucurbitaceæ. **Alcallota.**
 "Oyama (green pumpkin) seed."
 For previous introduction, see S. P. I. No. 42970.
- 49012.** *CUCURBITA MAXIMA* Duchesne. Cucurbitaceæ. **Squash.**
 "Seed of 3-foot yellow *ayama* (pumpkin squash)."
- 49013.** *HELIANTHUS ANNUUS* L. Asteraceæ. **Sunflower.**
 "Seed of a 16-inch sunflower."
- 49014.** *HYLOCEREUS POLYRHIZUS* (Weber) Britt. and Rose. Cactaceæ.
 "Seed from a light-red fruit with blood-red pulp of pleasing taste. This fruit weighed 18 ounces, but they often grow to a weight of 1½ to 2 pounds. The stalk is long and straggly, and three-fourths of an inch in diameter."
 A slender vine, normally 3-angled, at first green or purplish but soon becoming white and afterwards green again; the ribs or wings are comparatively thin, although in age becoming more turgid. The vine bears two to four rather stout brownish spines and strongly fragrant flowers, purple in the bud, the outer perianth segments later reddish, the inner nearly white; the ovary is covered with red or deep-purple margined scales which later are entirely red. (Adapted from a note by *Dr. J. N. Rose.*)
- 49015.** *PASSIFLORA QUADRANGULARIS* L. Passifloraceæ. **Granadilla.**
 "Seeds from a fine *badea* fruit, from 10 to 12 inches long and 4 to 6 inches in diameter, similar in appearance to a big ripe cucumber, but twice as thick. The pulp is fine to eat with a spoon; the rind is very thick (half an inch or more), and might be used for making preserves or sweet pickles. The vine is very long and thick and should be trained on a fence or trellis, or even up a tree."
 For previous introduction, see S. P. I. No. 45016.

49016. *PASPALUM Plicatum* Michx. Poaceæ. **Black-grass.**

From Bogota, Colombia. Collected by Mr. M. T. Dawe. Received December 24, 1919.

"A pasture grass indigenous to and now cultivated to some extent on the Llanos of San Martin and known as *black-grass* (pasto negro)." (*Dawe.*)