

49709 and 49710—Continued.

branches like the cacao, are the largest of the genus, being as large as coconuts, and the hard shell incloses a fibrous acid pulp from which a delightful drink is prepared. (Adapted from *Kew, Bulletin of Miscellaneous Information, 1910, No. 5, p. 164.*)

For previous introduction, see S. P. I. No. 33260.

49711 to 49713.

From Lamao, Bataan, Philippine Islands. Seeds presented by P. J. Wester, agricultural adviser, Lamao Horticultural Station. Received March 9, 1920.

49711. BOTOR TETRAGONOLOBA (L.) Kuntze. Fabaceæ. Goa bean.
(*Psophocarpus tetragonolobus* DC.)

A tropical or subtropical blue-flowered herbaceous perennial which forms a dense cover and holds its leaves all summer. Underground tubers are formed, which are eaten raw or cooked; the young pods make a delicious vegetable when cooked as green beans are cooked; the shelled seeds are eaten even after the pods become too tough for food; and the young inflorescences are often used for salads. An analysis of the dried tubers showed the following percentages of constituents: Water, 9.05; fat, 0.98; protein, 24.62; carbohydrates, 56.07; cellulose, 5.38; ash, 3.90. (Adapted from *Bornay, Les Plantes Tropicales de la Famille des Légumineuses, p. 183.*)

For previous introduction, see S. P. I. No. 47510.

49712. CITRUS WEBBERII Wester. Rutaceæ.

"*Mangapug*. I commend these seeds from Cotabato to your special attention as one of our best native citrus fruits and difficult to obtain." (Wester.)

For previous introduction, see S. P. I. No. 47919.

49713. DILLENIA INDICA L. Dilleniaceæ.

"*Hondapara*. A fruit tree introduced from India. This tree should prove successful in Porto Rico and possibly in southern Florida." (Wester.)

A handsome medium-sized tree with a round compact crown; the dark-green leaves, 30 to 43 centimeters long and 9 centimeters in width, are coarsely serrate, with prominent veins. The large white flowers are fragrant and attractive; the smooth, greenish, heart-shaped fruits, 80 millimeters long by 95 millimeters across, are produced in great profusion, maturing in September and October. The edible part consists of the large fleshy sepals which inclose the carpels and are pleasantly acid, suggesting the flavor of an unripe apple. In India the sepals are used in making jelly and cooling drinks and also as a vegetable in curries. (Adapted from the *Philippine Agricultural Review, vol. 10 p. 16.*)

For previous introduction, see S. P. I. No. 6887.

49714 to 49716.

From Kalule Sud, Belgian Kongo. Collected by Dr. H. L. Shantz, Agricultural Explorer for the Bureau of Plant Industry. Received March 12, 1920. Quoted notes by Doctor Shantz.