

**50584 to 50586—Continued.**

almost slender habit. In general appearance they can scarcely be distinguished from Guatemalan avocados; the foliage is of a somewhat lighter shade of green than is common in the latter. The leaves are thick and stiff (for an avocado), glabrous on the upper surface, and sparsely puberulent below. The fruits, so far as observed, are borne singly on stout fruitstalks about 4 inches long. The form is roundish oblate, the greatest diameter being 2 to 3 inches. The stem is inserted without depression, nearly centrally, and the apex is only slightly flattened. There is sometimes a faint crease down one side of the fruit, from the stem nearly to the apex. The surface is moss green in color and distinctly pebbled. The dots are few to numerous, small and yellowish. The skin is 1 to 3 millimeters thick, very coarsely granular in texture, and so hard as to be woody. The flesh is dull whitish or pale brown near the seed, frequently yellowish in the fully ripe fruit, and close to the shell tinged with green. There are no fibers through the flesh, but there are numerous small, hard bodies which suggest the stone cells of certain pears. These give the flesh a gritty feeling in the mouth, described as 'sandy' by the natives. The flavor is strong, suggesting anise, but with a less noticeable nutty flavor, such as is possessed by cultivated avocados. The aniselike element is so predominant and so strong that the fruit is scarcely edible. I am told, however, that it varies in quantity and that the fruits of some trees are much better than those of others. The seed is very large, oblate, with both seed coats adhering closely to the cotyledons. It resembles in every way the seeds of many Guatemalan avocados. The flowering season is March and April, and the fruits ripen a year from the following May or June; that is, in 12 to 15 months. The fruits from some of the wild trees are harvested by the natives and carried into the villages, where they are sold. In general, however, the *aguacate de anis* is little esteemed, most of the natives going so far as to say it is not good to eat. In regard to the common name, *aguacate de anis* is the one generally used in the vicinity of La Palma, and *aguacate de mono* is occasionally heard. In Turrialba I am told that the name *aguacate de manzana* is current.

"This species will be studied further to determine its relationship with the cultivated avocados. It is introduced with this object in view and in the hope that it may prove to be a vigorous stock plant on which to graft some of the cultivated avocados."

**50586. DUGGENA PANAMENSIS (Cav.) Standl. Rubiaceæ.**

"(No. 385. May 30, 1920. Herb. No. 991.) Cuttings of an attractive shrub found wild and cultivated in the region of La Palma, at elevations of about 5,000 feet. The region is one of cool, moist climate and heavy soil. The plant, which has narrow, long-pointed leaves, is of erect habit and reaches about 10 feet in height. Its flowers, which are freely produced on graceful pendent panicles about 4 inches long, are small, star shaped, and of delicate pink color. Said to grow readily from cuttings. The species merits a trial in southern Florida and California."

**50587. ORYZA SATIVA L. Poaceæ.****Rice.**

From Vercelli, Italy. Seed presented by Dr. Novello Novelli, director, Stazione Sperimentale di Riscicoltura. Received June 12, 1920.

"*Yellow Early Ardzzone.*" (Novelli.)

A rice of low erect growth with delicate yellowish green culms. The endosperm is brittle, permitting the securing of a commercial rice of pearly transparent brightness, with a faint yellow tinge. The ability to stool is on the average with, in some cases superior to, that of the common early rices, and from the reports of the weight of the unpolished grain one may conclude that this variety is very productive. The residue from milling is good, and there is but a small percentage of waste. (Adapted from *Il Giornale di Riscicoltura*, vol. 9, p. 20.)