

## 52715 to 52735—Continued.

seeds, resembling those of the papaya in size, are embedded in a gelatinous translucent pulp which fills the central cavity of the fruit and is sometimes eaten. The species is indigenous in the Andes of northern South America. In the vicinity of Bogota, Colombia, it is abundantly cultivated. It is probably sufficiently hardy to withstand the winters of southern California and southern Florida."

For an illustration of the chamburo, see Plate III.

52717. *RUBUS GLAUCUS* Benth. Rosaceæ.

Andes berry.

"(No. 557a. Ambato, Ecuador. January 12, 1921.) *Mora de Castilla*. The Andean raspberry, the common dark maroon-fruited variety. This excellent fruit, native to the mountainous regions of Ecuador (as well as to several other tropical American countries) has received a certain amount of cultural attention at Ambato, Quito, Otavalo, and Ibarra, with the result that several varieties have originated. At Ambato there are two, the common sort with dark maroon-colored fruits and another with light-red fruits, somewhat more delicate in flavor than those of the common sort. The plant is half-climbing in habit and a vigorous grower. It covers arbors and fences, or can be trained into bush form, making a clump about 10 feet broad and high. The stems are round and covered with a thick whitish bloom; the leaves are trifoliate, with the leaflets ovate-lanceolate, long-acuminate, serrate, about 3 inches in length, light green above and whitish below. The flowers are produced in terminal racemes sometimes a foot in length; they are white and about an inch in diameter. The fruits are oblong-oval, often an inch long, and composed of a large number of drupelets crowded closely together. The seeds are not so large as to be troublesome in the mouth, nor are they hard; the flavor resembles that of certain northern raspberries, being rich, aromatic, and very pleasant. Although excellent when eaten with sugar and cream, the fruit is more commonly used in Ecuador to prepare a sweet conserve or the sirup made in Otavalo, called *jarope de mora*, from which an excellent refresco is made.

"This plant grows on soils of various types, from clay to light sandy loams. It will probably require intelligent pruning to make it fruit abundantly. I believe it possesses great possibilities when cultivated in the southern and southwestern United States, since its fruits are larger than any of the raspberries we now grow and of excellent quality."

52718 and 52719. *ZEA MAYS* L. Poaceæ,

Corn.

52718. "(No. 543a. Ambato, Ecuador. January 11, 1921.) *Morocho blanco*. An excellent white flint corn, grown in the vicinity of Ambato. It is used principally as human food, after grinding and preparation in the form of *mazamorra* (a sort of corn-meal mush); it is also used to make *chicha*, a fermented beverage. Of interest to those engaged in corn breeding."

52719. "(No. 542a. Ambato, Ecuador. January 11, 1921.) *Mais amarillo*. Yellow starchy corn grown in the vicinity of Ambato, at an altitude of about 8,000 feet. For those interested in corn breeding."

52720. *PRUNUS SEROTINA* Ehrh. Amygdalaceæ.

Capulin.

"(No. 544. Ambato, Ecuador. January 12, 1921.) *Ambato cherry*. This is a remarkable and most excellent variety of the capulin, famous throughout Ecuador. The parent tree is growing on the hacienda of