

cut off to force the formation of surface roots, which are desirable for the successful cultivation of the truffles. The holly oak is an evergreen, only adapted for cultivation in California and in the Southern States. (See No. 3026.) (10 pounds.)

3037. CICHORIUM INTYBUS.**Chicory.**

From France. Received March, 1899.

Large-rooted Brunswick. This is the chicory commonly used as a substitute for coffee. This sort is also known as Belgian root. It attains a length of 12 to 14 inches and 2 inches in diameter, just below the crown. It has very deeply cut leaves, divided like those of the dandelion. (For more extended account of this variety, see Bul. 19, Division of Botany.)

3038. CICHORIUM INTYBUS.**Chicory.**

From France. Received March, 1899.

Large-rooted or coffee Magdebourg. The Magdebourg chicory differs from the Brunswick (No. 3037) in having entire leaves which stand upright. It also has larger and heavier roots, which sometimes weigh from 12 to 17 ounces. Both varieties are sometimes used for salads in winter. For this purpose the roots are forced in the dark; they are either planted in soil up to within about one-half inch of the crown, or are inserted through holes into a barrel of earth, the leaves being allowed to expand freely in either case, but being blanched by darkness.

3039. QUERCUS SUBER.**Cork oak.**

From France. Received through Mr. W. T. Swingle, March, 1899.

"This is an Algerian cork oak which produces cork of excellent quality and of unusual thickness. The cork oak is from 30 to 70 feet in height. It grows especially on sandy soil, is able to thrive where the climate is very dry and where the soil is of the poorest. The trees attain great age. The imports of cork into the United States amounted to over \$1,440,000 in 1898. It is quite possible that the culture of cork oak might be profitable in some parts of California. It should also be tried in the sandy regions of the Southern States. The trees commence to yield in Algeria when they are about 20 years old. When they have attained a diameter of 18 inches they are subjected to an operation called *demuscalage*. The cork is sold when it attains a thickness of from 1 to 1½ inches, which requires from six to fifteen years—about nine years on an average. It is considered the most profitable to remove the bark when about 1 inch thick. The Algerian barks are sold at from 40 to 150 francs per 100 kilos, which is about \$3 to \$10 per 100 pounds. In forests of cork oak a tree is said to yield at the rate of about 2 to 5 cents per year, and the forest should yield about \$2 per year per acre." (*Swingle.*)

3040. TROPAEOLUM TUBEROSUM.**Ysaño.**

From France. Received through Mr. W. T. Swingle, March, 1899.

A native of the higher mountain ranges of Peru and Bolivia. The tubers are eaten as a vegetable. They are of a yellow color, striped with red. The tubers should be planted in the open ground in April or May, about 20 inches apart in every direction. They are not injured by frost if left in the ground, and should not be dug until late in autumn. They are used extensively for food in Bolivia. The Ysaño tubers are often frozen after being boiled and are then considered delicious. They are sometimes used in France for entrées. For this purpose they are prepared by being cut into extremely thin slices and seasoned with salt, olive oil, vinegar, and mustard. They are also prepared as pickles.

3041 to 3047. CITRULLUS VULGARIS.**Watermelons.**

From Canada. Grown from Russian seed at the London Insane Asylum, London, Ontario, by Dr. R. M. Bucke, medical superintendent. Received April, 1899.

3041. *Yellow flesh.*

3042. *First to mature.*

3043. *From a melon weighing 33 1-4 pounds.*

3044. *Green and white, striped, very sweet.*

3045. *Winter melon.*

3046. *White flesh.*

3047. *Russian.*