

**3135. PISTACIA VERA.****Pistache.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

"The pistache is a small tree, native of eastern Mediterranean countries, and is said to have been introduced into Italy by Vitellinus, the governor of Syria, during the reign of the Emperor Tiberius. It is now cultivated in all of the warmer regions about the Mediterranean. The deciduous leaves are usually composed of five leaflets. It bears the staminate and pistillate flowers on different trees. The fruits, which are first green, then reddish, and finally almost black, are about the size of olives and contain a nut of delicious flavor, much like the almond. The shell of the pistache nut is easily opened by the fingers, exposing the greenish meat, which is usually covered with a yellow or reddish pellicle. These nuts are employed by confectioners and are used in making ice cream. They are delicious to eat, roasted. The tree will grow in almost any warm country, but does not produce an abundance of good fruit except on dry hills having a deep soil and an exposure to the south. It is much injured by standing water, and is said to be difficult to irrigate. It resists drought very well, however, and will doubtless succeed in many parts of California without irrigation. In order for the fruit to be of the best quality the plant needs plenty of sunlight. Seeds may be sown in February. In order to preserve the seeds for sowing, the ripe fruits are stratified in pots during the autumn and winter and finally planted in February. The young plants have a strongly developed tap root, which necessitates their being transplanted if possible during the first year and at least by the end of the second season. The best varieties can be propagated only by grafting, or better by making dormant buds in late summer. In southern France and in Greece the pistache is commonly grafted on the terebinth (*Pistacia terebinthus*). (See No. 3149.) One tree in five, or at least one of eight, should be male, or else branches of the male tree should be grafted on the bearing pistache. The trees attain great age, especially when grafted on the terebinth. They should be planted about 20 feet apart. The tree grows slowly and begins to bear within two or three years from grafting, and within eight or ten years from seed. The fruit is picked when fully ripe and laid away to dry on trays in the shade. They are kept in a dry place. In order to introduce this valuable nut tree into America it will first be necessary to plant seed both of the pistache and of the terebinth to serve as stocks on which to graft the improved varieties. This shipment consists of seeds of Sicilian pistaches." (*Swingle*.)

**3136. CUCURBITA PEPO.****Vegetable marrow.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

*Cocozzella, snow-white of Belmonte.* A dwarf vegetable marrow, with long, curved, white fruits; said to be very fine. (See No. 3132.)

**3137. CUCURBITA PEPO.****Vegetable marrow.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

*Long green bush or Neapolitan Cocozzella.* (See No. 3132.)

**3138. ANGELICA SYLVESTRIS.****Angelica.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

Received as *Angelica anomala*. Said to have much more fleshy leaf and stalk than the ordinary *Angelica (Archangelica officinalis)*. Of this latter plant *Vilmorin* says: "The stems and leaf stalks are eaten preserved with sugar. The leaves are also used as a vegetable in some parts of Europe. The root, which is splendidly shaped, is employed in medicine. It is sometimes called 'The Root of the Holy Ghost.' The seeds enter into the composition of various liqueurs."

**3139. RHUS CORIARIA.****Tanner's sumac.**

From Naples, Italy. Received through Mr. W. T. Swingle, May, 1899.

"The leaves of this shrub, dried and ground, form the commercial sumac which is used for tanning. It requires well-drained calcareous soils. The percentage of tannin in the leaves is higher in dry than in humid climates. This bushy small tree sometimes attains a height of 10 feet. It is cultivated in Italy and Spain, but more especially in Sicily. It prefers a hot climate, and a dry soil frequently yields the best product. The plant is usually propagated by planting the stolons in ditches in