

at altitudes greater than 2,500 feet, while the pejobaye fruits successfully in Costa Rica at all altitudes from sea level to 4,000 feet, though it is said not to bear well in the cool climate of the latter altitudes.

"It is doubtful if the species will grow successfully in a cool subtropical climate, such as that of southern California. In extreme southern Florida, however, there are probably regions where it will succeed.

"In Cuba, Porto Rico, and the other West Indian islands it should find itself entirely at home, and we recommend it for cultivation in these islands. In many parts of Brazil it should also succeed, while the Asiatic Tropics undoubtedly offer immense regions where it could be cultivated to great advantage.

"When grown from seed the pejobaye comes into bearing at an age of 6 to 8 years, and its life is considered to be 50 to 75 years or perhaps more.

"In commercial plantings pejobayes should be spaced 20 feet apart. Carlos Wercklé considers that the best system is to allow two or four suckers to develop around the base of each palm, thus forming a clump of three to five stems. Suckers invariably develop after the palm has attained a few years' growth. Some of them may be removed to extend the plantation. The finest varieties are seedless and must therefore be propagated by vegetative means." (*Wilson Popenoe and Otón Jimenez.*)

For a more thorough discussion of this palm, see the *Journal of Heredity*, vol. 12, pp. 154 to 166, April, 1921.

For illustrations of this palm and its fruit, see Plates I and II.

54777. EUGENIA DOMBEYI (Spreng.) Skeels. Myrtaceæ.

(*E. brasiliensis* Lam.)

Grumichama.

From Port Louis, Mauritius. Seeds presented by G. Regnard. Received January 16, 1922.

"A very fine shrub, 10 to 15 feet high, with large glazed leaves and white blossoms. Fruit similar to the cherry, red, becoming black when fully ripe, with sweet, soft flesh." (*Regnard.*)

A shapely, attractive tree, the size of an orange tree, with elliptic, glossy, deep-green leaves 2 to 3 inches long. The small white flowers are followed in a month by mature fruits which are pendent, deep crimson, and the size of a cherry, with persistent green sepals. The skin is thin and delicate, and the soft melting flesh, mildly subacid like that of the Bigarreau cherry, is usually eaten fresh but may also be used to make jam or preserves. Seedlings bear when 4 or 5 years old, and the tree withstands 26° F. without injury. (Adapted from *Popenoe, Manual of Tropical and Subtropical Fruits, p. 303.*)

54778. CAPSICUM ANNUM L. Solanaceæ.

Red pepper.

From Orangedale, Fla. Seeds presented by J. C. Klein. Received January 19, 1922.

"*Datil* pepper, found in the neighborhood of St. Augustine, where it was grown almost exclusively in the gardens of the Minorcans who told me it was originally native to the island of Minorca and brought from there by the early Minorcan colonists, in 1767, to New Smyrna, St. Johns County.

"I have grown this pepper very successfully for several years. The plant is of sturdy habit, attaining a height of from 4 to 6 feet under favorable conditions. It is a most prolific bearer, next to the *Tabasco* in pungence, and an excellent variety for pepper sauce or for any purpose for which hot peppers are desired.

"Plants can be easily kept from year to year in climates where frosts are liable to occur by covering with bagging or litter, or in the North in green-houses if only a few plants are desired. Some of my plants are nearly 5 years old." (*Klein.*)

54779. TRIFOLIUM PRATENSE L. Fabaceæ.

Red clover.

From Rome, Italy. Seeds purchased from Sr. Alberto Vivanti, through Francis B. Keene, American consul. Received January 17, 1922.

Introduced for experimental use by the Office of Forage-Crop Investigations.