

differs to an alarming extent. The Limoncella proper seems to prefer a very hot climate. The Rosmarina di Napoli hardly extends to Sicily, while the Limoncella is entirely at home in Sicily, and is there one of their very best apples. The name when you speak of the tree is Melo Limoncello, but when you speak of the fruit it is Mela Limoncella, plural, Melo Limoncello. The name of course is derived from the resemblance to a lemon, in size, shape and color. The Limoncella is truncate at the apex. These apples are now abundant in the market and sell at three for four soldi, retail. An even better apple is the Cerrina, twice the size, pale waxy yellow, with reddish brown cheek. Crisp, juicy, sweet and subacid. Really one of the best apples I have tasted. It is remarkable on account of its sweetness, like sugar indeed, at the same time subacid. This also is now in the market, and if I can come across some in Naples I will bring you a sample, though the quality at this time is not as good as it was in February, when it was simply splendid. It upset my former opinion as regards the quality of the larger kinds of apples grown in the south. I am sorry that the Harrar fig cuttings did not arrive in prime shape. But they looked sickly when I got them and I could not get any more then. The fig is quite remarkable, sweeter than any fig I have ever tasted, and it should be fine for seedlings. It is not above medium in size. It certainly is not a variety of *Ficus carica* but more likely *F. pseudocarpa*. It looks very curious. I saw it first some ten years ago in Sicily. But my friend the proprietor has since died. He was Count Grimaldi, near Syracuse. I wonder if his numerous hybrid grapes, some most remarkable, were ever introduced into the United States?"