

have not been *nicked* or '*taga*' as they say in Tagalog. The nicked or slashed trees after smoking will produce fruits three months earlier than those that have not been nicked or smoked. The object of the smoking is, according to the natives, to cause the tree to produce flowers earlier and to have the fruit ripen earlier. It also helps to dry the flowers which have become wet from the dew and materially helps to keep down the harmful insects and fungus. The smoking is stopped when the fruit is the size of a marble. Nicking is performed when the tree reaches the age of six or seven years. The time selected is about the first part of November, which is the dry period in the province of Cavite. The tree is first nicked from the ground upward as far on the trunk as it is possible to reach or to the first branch. Care should be taken not to injure the cambium layer to too great an extent. This nicking is done by a sharp bolo. When I first saw the nicking and smoking stunt used on mango trees, I was of the opinion that it was more injurious than beneficial, but now after three years of observation I can readily see that it is a wonderful help to trees raised from seeds. They fruit and fruit earlier than those not treated in the manner described and I have never seen any bad results caused by the nicking or smoking. This is saying a good deal as I have seen mango trees in every large island of the Philippines, treated in the manner described. There is another matter, regarding manos, which I spoke to you about when last in Washington: namely the method employed by the natives for keeping mangos six months. It is as follows: A kerosene tin which holds five gallons is used as the receptacle. An equal amount of second grade molasses and sawdust is mixed or as much molasses as the sawdust will absorb is used. The quantity of the above material used depends upon the amount of mangos placed in the tin. It is however, necessary to have the mangos completely immersed. The tin is then made air tight by soldering. The second grade molasses is cheap here, due to the large number of sugar mills, so the expense thus incurred is very little. I have arranged to have one tin of the first mangos packed in this manner sent to you so that you may see if the method is O. K."

Philippines. Manila. Mr. Wm. S. Lyon writes, March 19, 1915. "A matter of two weeks ago I mailed you a small tin of fresh seed of *Chaetospermum* but forwarded you no information on same. Since reading Mr. Swingle's monograph on '*Citropsis*', I am prompted to ask you whether or not he has successfully worked any standard varieties of the orange on *Chaetospermum*, and if any tests have yet been made in growing them under arid conditions. I think, but am not quite certain that I wrote to you that this species occurs on well drained gravelly hillsides where seventy