

ple, it is not claimed that the atemoya is an improvement upon the cherimoya, but it has been hoped that by crossing the cherimoya with the sugarapple the excellent flavor of the subtropical cherimoya, which does not succeed well in the low altitudes near the equator, might be imparted to the progeny, and that the other parent from the lowlands would impart to it adaptability to a tropical climate. It would seem that this anticipation has been realized in the above instance. The name 'atemoya,' which is here being proposed for this new race of fruits, is derived from a combination of one of the old original names of the sugarapple, *Ate pannicensis*, quoted from Hernandez, in his work 'Nova Plantarum Animalium et Mineralium Mexicanorum Historia,' published in 1651, and 'cherimoya.' (Wester.) Of the nine plants represented by cuttings, No. 39809 represents the plant which fruited in 1913, the remainder first bore fruit in 1914.

Citrus bergamia Risso. (Rutaceae.) 39699, 39712. Seeds of the bergamot orange from Naples and Catania, Italy. Presented by the American consuls. "A small tree: leaves oblong-oval, with long, winged petioles: flowers small, white, very fragrant: fruits pyriform, three-fourths inch in diameter, thin-skinned, pale yellow when ripe: pulp acid: seeds oblong, many. Extensively cultivated in Calabria for the essential oil which is expressed from the peel and used in making eau de Cologne and other perfumes." (Swingle, in Bailey, Standard Cyclopaedia of Horticulture.)

Diospyros ebenaster Retz. (Ebenaceae.) 39698, 39719. Cuttings and seeds of the black sapote from Sante Fe, Isle of Pines, Cuba. Presented by Mr. H. S. Jones. "The sapote prieto or sapote negro (black sapote) of Mexico, an interesting fruit belonging to the persimmon family. The tree grows in compact shapely form, and is of very ornamental appearance with its oblong-oval, glossy leaves about 4 inches long. In appearance the fruits greatly resemble some varieties of the Kaki or Japan persimmon; in place of being bright orange, however, they are light green when ripe, and measure $2\frac{1}{2}$ to 3 and even 4 inches in diameter. In shape they are oblate or distinctly flattened and the persistent, light green calyx is quite prominent. The interior of the fruit, when ripe, is anything but attractive in appearance, the flesh being dark brown or almost black in appearance, and of a greasy consistency. The flavor is sweet but rather lacking in character; for this reason the Mexicans frequently serve the fruit cut up, or mashed up, with orange juice; it is a first rate dish. The seeds