

The mangos were perfectly delicious. Never in Mexico did I ever taste better, and I am delighted to know they are being grown in this country, for now they will be in the market here. (Eleanor Lansing, wife of Secretary of State.)

Of course, we found Davy's Favorite the best of the varieties! But really I never ate such fine mangos either in Mexico or the West Indies. The flavor seems equally as good and the pulp thicker and less stringy. Mr. Burleson joins me in appreciation. (Adele S. Burleson, wife of Postmaster General.)

We found the mangos which you so kindly sent most delicious. This fruit would add exceedingly to our list of edible fruits. (Mrs. Josephus Daniels, wife of Secretary of the Navy.)

This summer (1920), a mango water ice* was served at the Cosmos Club and the comments of the guests secured in a similar way to that followed in the mango fruit test, and although the recipe used contained in it a considerable proportion of lemon juice the flavor was sufficiently mango in character to make it an interesting test.

The comment on this ice was somewhat less favorable as a whole than the comment on the fruit itself.

Perhaps my opinion may be accepted as even more valuable, if I say that I liked the mango ice so much that I duplicated the order. (John Bassett Moore, former councilor of State Department.)

Delicious. (Edwin Wendt.)

In spite of a faint turpentine taste, the mango ice was not bad. I think I should be able to pass a better judgment had I eaten of the fruit itself. (Wm. Drinnium.)

* Recipe: 1 gal. mango juice 2 $\frac{3}{4}$ lb. sugar
 1 $\frac{1}{2}$ pt. lemon juice 1 gal. water.

Since this variety is 'cling' 50 mangos were cut in half and the juice extracted by pressing the seeds in a ricer. The other ingredients were added to the gallon of mango juice, and the mixture frozen as any water ice.