

Avocado as a hors d'oeuvres.

"Cut in rather thick slices, warm in frying pan, serve hot on squares of toast.

Avocado as a vegetable.

"Boil in salt water for five minutes; make a heavy white sauce and pour over the well-drained avocado.

Avocado for pies.

"Mash the avocado to a fine pulp. To each cup of pulp add one well-beaten egg, three-fourths cup milk, large spoonful sugar, pinch of salt. Place in pie crust and bake."

In a letter dated September 7, 1920, Mr. W. H. Bach, of Burbank, Calif., writes;

"We won 3 blue ribbons and a special prize at the Burbank Harvest Festival for display of fruits from experimental plants received from your Office, and we have been solicited for an extensive display of fruits and plants next season.

"Two trees of 'Early peach' (*Amygdalus persica*, S.P.I. No. 33219) planted February, 1918, bore a few fruits in June, 1919, and this season the trees are six feet high, broad in proportion, and bore about 300 fruits. I picked the first fruit June 4, and the ripe fruit was all gone before the 'Elbertas' within 20 feet of them were through blossoming. The fruits of the 'Early peach' have a greenish tinge to the flesh, a pretty red cheek, and a fine flavor. I am preparing to put them on the market and will plant about an acre of them instead of the lemons now in that place."

Mr. D. W. Coolidge, Pasadena, California, writes November 26, 1920:

"We are getting a pretty good start with the *Citrus limonia* (S. P. I. No. 23028). We now have over 1,000 plants ready to go into 6-inch pots, and over 2,000 in 2-inch pots ready to line out in the spring. I saw yesterday one of our plants grown from a cutting, probably 2 to 3 feet across and 2 feet high, that had on it more than 4 dozen lemons, and the owner assured me that he had picked off more than he had left on. I am entirely convinced that this is a superb novelty both for economic and ornamental purposes."