

distinct from the last named sort (with which, I take it, North American pomologists are already familiar).

"'Puchacay tempranera' is described as a large, handsome fruit, with aromatic, sweetly acidulous flesh of excellent quality. It ripens in southern Chile in January and February.

"The plants sent under this number are on seedling apple roots."

*Severinia buxifolia* (Rutaceae), 54658. From Tourane, Anam, French Indo-China. Seeds presented by Mr. F. A. McClure, Instructor, Canton Christian College. "Seeds from sand waste near Tourane, Anam. Secured October 2, 1921. Chinese name 'Tsau Peng Lak,' known also as 'Saan Kat' and 'Kau Kwat Lak.' There was a great deal of variation among the plants observed, some being tall (3 to 4 ft.) with long thorns and large leaves, and others being short (1 ft.), with short, very sharp thorns, and small leaves. I collected seeds from the larger and less thorny plants, for these seemed more promising as stocks for citrous fruits." (McClure.)

A handsome much-branched, spiny shrub which withstands unusually large amounts of salt in the soil. It may be of use as a stock for citrous fruits in regions having alkali soil or salty irrigation water. The boxlike leaves are shiny above and the small, dark red, berrylike fruits, an inch in diameter, become nearly black as they ripen. The plant is readily propagated from cuttings and is suitable for hedges. Native to southern China, Taiwan, Anam, and Tonkin. (Adapted from Journal of the Washington Academy of Sciences, vol. 6, p. 651.)

*Vitis vinifera* (Vitaceae), 54652. Grape. From Chile. Cuttings presented by Prof. John W. Gilmore, through Mr. Wilson Popenoe, Agricultural Explorer. "(No. 677.) These cuttings were obtained by Prof. Gilmore in the Elqui Valley, some distance north of Santiago. This is the grape which furnishes the Huasco raisin, well known throughout Chile. I have examined some of these raisins, and find them lighter in color than the muscatel raisins of California, with very few and small seeds, and with a mild, very pleasant flavor, somewhat less rich than that of the California product. The method of drying which is practised in the Elqui Valley is a curious one: the grapes are taken from the vine to a small house or shed, where they are suspended from the rafters; the sun never touches them during the drying process." (Popenoe.)