

which is most extensively grown in Murcia and used for making ground sweet pepper. I ate many of them while in Spain. Although I was told it was too early in the season to get this year's finished product, it seemed to me that the flavor and color had been remarkably retained."

54960. "'De cuatro cascós.' The largest pimiento I found; it is claimed to be the earliest ripening pepper. There did not appear to be very many fruits to each plant. If this variety can be made to ripen early in the United States, I am sure it will prove a good one for use among Home Demonstration Club members."

54961. "'Dulce de España.' A thick-fleshed variety of delicious flavor, the plants were no larger than those of 'De cuatro cascós' but they seemed to bear more fruit. It is rather longer than the others and is the sweet pepper used in Spain for canning."

54962 "'Morrón granadino' (heart shaped). A rather choice improved variety."

Ceratonía siliqua (Caesalpinaceae), 54964 to 54966.
Carob. From Malaga, Spain. Budwood presented by Sr. Luis Liro Ortiz, through Mr. Gaston Smith, American consul, Malaga, Spain.

"In all this region the carob grows without any cultural attention, often having the appearance of being a wild tree." (Ortiz.)

54964. "'Bravie.' Cuttings from a 35-year-old tree growing on the property of Basilia Mira Gutierrez, at Pago del Pino, district of Torrox. The tree receives no care whatever and is growing in dry, stony soil; in spite of these conditions, it produces long pods, somewhat more slender than those of 'Castellana.'" (Ortiz.)

54965. "'Castellana.' Cuttings from a tree growing on the property of the widow of Salvador Mira Rico, at Pago del Pino, in the district of Torrox, province of Malaga. The root-stock is of the 'Bravie' variety, and was top-worked to 'Castellana' seven years ago. At present it yields excellent crops of long carobs. The 'Castellana' is the only sort propagated by grafting and it is considered the most productive of all." (Ortiz.)

"The pods of the 'Castellana' are about 8 inches long, plump, and very sweet. It appears to be an excellent sort." (Wilson Popenoe.)