

It has little of the strongly aromatic fragrance which characterizes such sorts as Amini and Mulgoba, but its flavor is spicy, subacid, and very pleasant. The fiber is confined mainly to the ventral edge of the seed, and is not troublesome when the fruit is eaten. A favorite way of serving the Philippine mangos in tropical America (they have long been grown in Cuba and the State of Vera Cruz, Mexico, where the Spaniards probably introduced them direct from Manila) is to peel them, insert a fork in the basal end of each fruit, and place them in a bowl of cracked ice, the fork handles only protruding.

"Mr. Wester gives the following technical description of the Carabao mango: 'Average weight 230 grams; form oblong, asymmetrical, with full cheeks; ventral shoulder usually prominent; dorsal shoulder short; stem inserted squarely or obliquely; base rounded; beak rather indistinct and variable, sometimes coinciding with apex; nak about 15 to 25 mm. above apex, usually not prominent; surface smooth; color yellowish tinged with green; lenticels light yellow, usually sparse at basal end of fruit, abundant on apical portion; skin medium thin, tough; flesh yellowish, paler than the 'Pico,' very tender and melting; flavor very delicate, aromatic and spicy; fiber medium coarse, short, confined almost entirely to edges of seed; seed oblong, medium large; polyembryonic.'"

NICOTIANA TABACUM (Solanaceae), 58029. **Tobacco.** From Teheran, Persia. Seeds presented through Bernard Gottlieb, American consul. "Seeds of the finest grade of the Persian tobacco variety known as 'Shiraz Tobacco.'" (Gottlieb.)

STRYCHNOS SUBEROSA (Loganiaceae), 58032. From Kisantu, Belgian Congo. Seeds presented by Frere J. Gillet. "The fruit of this species is edible." (Gillet.)

A spiny shrub or small tree, with oval, leathery, dull-green leaves. It is very similar to *Strychnos gilleti* (S.P.I. No. 58020). (Adapted from *Annales du Musee du Congo*, ser. 5, vol. 1, p. 177.)

Notes on the Behavior of Previous Introductions.

AMYGDALUS PERSICA NECTARINA (Amygdalaceae), 34684. **Quetta nectarine.** (Budded on common peach stock.) From Quetta, Baluchistan, India. "I have been testing out the Quetta nectarine in a very exposed place for the past six years, and, although I do not get a crop every year, I find it just as hardy as any of my peaches. This year we had a very large crop, a large part of which we canned." (W. C. Degelman, Pittsburgh, Pa., December 27, 1923.)

CAPSICUM ANNUUM (Solanaceae), 38788. **Red pepper.** From Feicheng, Shantung, China. "This pepper was sown in March, and by June tenth