

"A small tree, native of the Philippine Islands, introduced into India and cultivated in gardens. The fruit is like a large quince and in some places is called mangosteen; its proper name should be the Mabola fruit. It is agreeable and has a pink colored, fleshy rind." (Lyon.) For distribution later.

FEIJOA SELLOWIANA. 26120-121. Two varieties from Los Angeles, California. Presented by Mr. H. Hehre. "Feijoa sellowiana is worthy to be mentioned under promising new fruits and deserves the widest distribution. The plant stands more cold than the guava, is beautiful in bloom, evergreen, and otherwise hardy. The fruit is green and when ripe gets a tinge of yellow. As it blooms for a period of about two months the fruit ripens successively for 2 months. Therefore there are all sizes of fruit on the plant at the same time, which grow at the axil of the leaf on the wood." (Hehre.) For distribution later. Its flavor is decidedly aromatic and is said to be keenly relished by many people.

GARCINIA MANGOSTANA. 26047. Seeds from Port of Spain, Trinidad. Presented by Mr. F. Evans. Mangosteen. This delicious fruit is about the size of a mandarin orange, round and slightly flattened at each end with a smooth, thick rind, rich red-purple in color, with here and there a bright, hardened drop of the yellow juice which marks some injury to the rind when it was young. As these mangosteens are sold in the Dutch East Indies :- heaped up on fruit baskets or made up into long, regular bunches with thin strips of braided bamboo, they are as strikingly handsome as anything of the kind could well be, but it is only when the fruit is opened that its real beauty is seen. The rind is thick and tough and in order to get at the pulp inside it requires a circular cut with a sharp knife to lift the top half off like a cap, exposing the white segments, five, six or seven in number lying loose in the cup. The cut surface of the rind is of a most delicate pink color and is studded with small, yellow points formed by the drops of exuding juice. As you lift out of this cup, one by one the delicate segments which are the size and shape of those of a mandarin