



PASSIFLORA EDULIS. THE PASSION FRUIT.

Near view of passion fruits grown on trellis. The fruits are as large as a large hen's egg, of a rich purple color, and the pulp is much used in Australia for flavoring ices, in the preparation of fruit salads, for confectionery, for icing cakes and other dishes, for "trifles", an Australian dish composed of sponge cake, fruits, cream and white of eggs mixed, for jams, and other table purposes. May also be eaten in the natural state, the pulp being removed with a spoon and eaten seeds and all, but the seeds are removed when used in syrups, ice creams, etc. May prove of value for the manufacture of syrups, for soft drinks, although the small amount of juice in each fruit may be objectionable. Has proven a very interesting and profitable greenhouse fruit in England. From a photograph supplied by Mr. Henry D. Baker, Vice Consul-general, Sydney, in connection with a report on the cultivation of passion fruits in Australia, made at the request of Mr. Alexander Graham Bell.