

about 1 inch in length, adhering closely to the pulp. When cut a yellow gamboge oozes out of them. Boys are very fond of this fruit, but the Americans here do not care for it. It is said to make a very superior doce or preserve." (Dorsett, Popenoe and Shamel introduction.) For distribution later.

*Cucurbita pepo*. (Cucurbitaceae.) 37132-133. Seeds of squashes from Rome. Presented by Dr. Gustav Eisen. "Zucchetta nana 'Cerbero' and 'Romana.' Peculiar kinds of squashes. These squashes are eaten green, and while the flower is yet adherent to the fruit, and never when the fruit is ripe, at least I have never seen it eaten at that stage. Used stewed, fried, etc., in many different ways, like squash or green peas. It is most delicious when boiled in fresh butter and is fully equal to any other fresh vegetable in this country. Many eat the flowers when the fruit is between six to ten inches, always while green." (Eisen.) For distribution later.

*Diospyrus kaki*. (Ebenaceae.) 37168-213. Cuttings of 45 varieties of Japanese persimmon from Okitsu, Japan. Presented by Mr. T. Tanikawa, in charge of the Government Horticultural Experiment Station. "We take great pleasure in sending you scions of all the kakis which we now have in our garden. These kakis were gathered from several localities of this country as promising varieties. We must confess that it is very difficult to collect all the varieties named in our 'Special Bulletin No. 28' because many of them are seedlings of some varieties and named by the finder or the cultivator. Such kakis are almost always inferior in quality and too scarce in number to be recognized as a variety. For these reasons we regret that we cannot send such kakis to you." (Tanikawa.) For distribution later.

*Dolichos lablab*. (Fabaceae.) 37081. Seeds of the Bonavist bean from Tientsin, China. Presented by Dr. Yamei Kin, Pei-Yang Woman's Medical School and Hospital. "The common name is 'old woman's ear' and it is a specialty of the north. The ripe beans can be used like any other bean, but are generally used in the pod like string beans. As it grows readily and likes the cold weather, just so that it does not actually freeze the blossoms, it thus provides a green bean when the other string beans are gone. In cooking it the object is not to make it soft but just to plunge it into boiling hot water and not much more than scald it, so that it still remains crisp enough for a salad, then it is dressed with vinegar and oil. It should be grown on a trellis. The pods when full grown measure