

roots that are close to the surface of the ground and the tree thrives best when planted close to irrigation canals and on sheltered places. Chinese name 'Tchiu shu', meaning 'autumn tree.' (Meyer's introduction.)

*Citrus nobilis deliciosa.* (Rutaceae.) 38101. Seeds of a mandarin orange from Lamao, Bataan, Philippine Islands. Presented by Mr. P. J. Wester, Horticulturist in charge of Lamao Experiment Station. "Seeds of a small, oblate, very thin skinned mandarin of most excellent quality, that is imported from China in considerable quantities. It is to my mind greatly superior to all the mandarins I have eaten here or in Florida with the possible exception of the 'Oneco', which it very much resembles in flavor. Considering how well the mandarin reproduces itself from seed, at least a few seedlings of excellent quality should be obtained from these seed." (Wester.)

*Citrus hystrix.* (Rutaceae.) 38293. Seeds of the cabuyao from Lamao, Bataan, Philippine Islands. Presented by Mr. P. J. Wester, Horticulturist in charge, Lamao Experiment Station. "A thorny tree from 6 to 12 meters in height with a rather dense rounded head, frequently with drooping branches; young growth more or less purplish, smooth. Leaves 16-24 cm. (6-10 in.) long, broadly winged, the area of the wings frequently exceeding the leaf area; fruit variable, from oblate to pyriform turbinate or oblong, smooth, to more or less corrugate, greenish lemon yellow; rind medium thick, flesh greenish, juicy, sharply acid, aromatic, contained in 12 to 15 locules; juice-sacs short and blunt; seeds many, flat, reticulate. Range from Malaysia including the Philippines to India. Like all other Philippine citrus fruits, the cabuyao goes under a multiplicity of names, varying with the tribal languages of the archipelago and the different forms of the fruit; some of these names are Suha, Balincolong, Biasong, Tibulit, Colobot, etc. Excepting the citron the cabuyao is perhaps less esteemed than any of the better-known citrus fruits in the Philippines and can scarcely be said to be cultivated. Some kinds are eaten with fish by the Filipinos and make a fairly good 'ade'. Most forms are also used in cleaning clothes and as a hair wash. The cabuyao has scarcely been introduced beyond its native habitat and is seldom seen even in botanical collections. For attractive shapeliness certain forms of the cabuyao are surpassed by no other citrus fruit. Some of these forms unquestionably will be recognized as subspecies or possibly as separate species on closer study." (Wester, Bulletin No. 27, Citriculture in the Philippines.)