

36577 to 36587. TRITICUM AESTIVUM L.**Wheat.***(Triticum vulgare Vill.)*

From Sydney, New South Wales, Australia. Presented by Mr. G. Valder, at the request of Mr. W. M. Carne, of the Department of Agriculture. Received November 7, 1913.

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| 36577. "Bathurst No. 2." | 36583. "Jonathan." |
| 36578. "Cedar." | 36584. "Wagga No. 19." |
| 36579. "Cleveland." | 36585. "Warren." |
| 36580. "Cowra No. 3." | 36586. "Rymer." |
| 36581. "Genoa." | 36587. "Thew." |
| 36582. "John Brown." | |

36588. BENZOIN sp.

From Chang Ning, Kiangsi, via Swatow, China. Presented by Rev. C. E. Bousfield, American Baptist Mission. Received October 28, 1913.

"Seeds of a large shrub which grows on the hills here. The berries and leaves are very fragrant and are used by the Chinese as a flavoring for their food." (*Bousfield.*)

36589. CITRUS GRANDIS (L.) Osbeck.**Pomelo.**

Received from Mr. Robert A. Young, of the Bureau of Plant Industry, September 6, 1913.

"Seeds from pomelos estimated to be at least 6 inches in diameter, served on the S. S. *Manchuria* from Hongkong to San Francisco. The fruit was served broken into sections. The flesh was white and sweet, with scarcely any acidity, and was very agreeable to the taste. The texture was rather coarse. The steward said they came from Canton and were called *Canaloni* (?) *melons*." (*Young.*)

36590 to 36592.

From San Jose, Costa Rica. Presented by Mr. Carlos Wercklé, Department of Agriculture. Received November 11, 1913.

36590 and 36591. LICANIA PLATYPUS (Hemsl.) Fritsch. Sansapote.

36590. "Seeds of the smaller sansapote from the Pacific coast. Large fruit with highly aromatic and sweet flesh; very good." (*Wercklé.*)

36591. "Seeds of the large sansapote from the Atlantic slope, at 500 meters altitude; fruit weighs up to 4 pounds; one of the best fruits, by many people preferred to *Achradelpha* (*Lucuma*) *mammosa*." (*Wercklé.*)

36592. POLAKOWSKIA TACACO Pittier. Tacaco.

"A cucurbitaceous plant, the fruit of which is used as a green vegetable. It is a near relative to the chayote, but the fruit is smaller, fusiform, set with stiff spines at the base, and of quite a distinct taste. It is one of the primitive foods of the native Indians of Costa Rica, where it grows wild in fresh, shady places of the temperate region, and its use as a vegetable has been readily adopted by the Spanish Costa Ricans. Nowadays the plant is at least semicultivated on the central plateau. To grow it, a whole mature fruit is set in a rich, loose leaf mold, with the spiny end up and almost showing at the surface. The vines spread on the ground or on low bushes or supports. The fruits, which are about 2½ inches long and 1½ inches broad, hang from short peduncles and are picked when still green. After taking away the basal spines, they are boiled in water either whole or cut into small pieces, or pickled, or made into preserves. They are also a favorite addition to the native vegetable soups." (*H. Pittier.*)

For previous introductions, see S. P. I. Nos. 26244 and 26245.

For an illustration of the fruit of this cucurbit, see Plate II.