

38664 and 38665—Continued.

India. The fruit is greenish yellow, globular, or nearly so, varying from 2 to 6 (usually 4 to 5) inches in diameter. The fruit of the wild tree is considerably smaller than that of the cultivated form. The hard shell, one-eighth of an inch thick, is filled with the pale-orange, aromatic pulp, in which occur 10 to 15 long, narrow cells containing the seeds embedded in transparent, tenacious gum. These cells correspond to the segments of an orange, while the pulp is made up of the pith and the greatly thickened fleshy membranes separating the cells. The ripe fruit is much esteemed by the Hindus, many of whom consider it the best of the citrus fruits; the European residents in India often become very fond of it. Watt (*Dictionary of Economic Products of India, 1:123*) says: 'The fruit, when ripe, is sweetish, wholesome, nutritious, and very palatable and much esteemed and eaten by all classes. The ripe fruit, diluted with water, forms, with the addition of a small quantity of tamarind and sugar, a delicious and cooling drink.' The famous botanist, Roxburgh (*Flora Indica, 2:580*), says: 'The fruit is nutritious, warm, cathartic, in taste delicious, in fragrance exquisite.' On the other hand, W. R. Mustoe, superintendent, Government Archaeological Gardens, Lahore, India, writes: 'The fruit is greatly prized for eating by the natives, but can scarcely be looked upon as palatable to the white man, except as a sherbet.' Sherbet is made from the mashed pulp, which is diluted with a little water and then strained into milk or soda water and sugared to taste. Sometimes a little tamarind is added to give a subacid flavor. All Indian medical authorities agree that the bael fruit has a most salutary influence on the digestive system. The ripe fruit is mildly laxative and is a good simple remedy for dyspepsia. The unripe fruit is a specific of the highest value for dysentery, but so mild that it can be given to children without danger. The bael fruit tree is widely cultivated in India and is found in nearly every temple garden. It is dedicated to Siva, whose worship can not be completed without its leaves. This promising fruit tree is now being tested at several points in the warmer parts of the United States." (*W. T. Swingle. In Bailey, Standard Cyclopedia of Horticulture.*)

38665. CACARA EROSA (L.) Kuntze. Fabaceæ.
(*Pachyrhizus angulatus* Rich.)

Yam bean.

"Seeds of an edible tuber bean. The tubers are usually the size of an orange. Flesh white, somewhat like a turnip. It is usually eaten raw, though I believe the Chinese sometimes cook it with pork and the Burmese with their curries. This vine requires a long season. The tuber is cooling and refreshing, being as juicy as an artichoke." (*Hale.*)