40203 to 40205—Continued.

"The above description applies to two varieties, seed of which was received by the Bureau of Agriculture from the Gold Coast, West Africa, in 1911, and which in some respects differ radically from all other forms examined by the writer. They differ from each other in that one kind belongs to the red type of roselle, while the other form is intermediate between the red and the green. They evidently have no economic value on the Gold Coast, for our correspondent forwarded the seed with the remark that it was an 'interesting plant.'

"Because of the fibrous and spiny character of the small calyces of the two forms belonging to *Altissima* they have no culinary value. However, their habit of growth is favorable to the production of long fiber, and according to Mr. M. M. Saleeby, chief of the fiber division of this bureau, the two forms of *Altissima* are far superior to jute and all other varieties of roselle (including four from India) in habit, growth, and yield. As yet, the fiber of the *Altissima* has not been carefully studied, but it is apparently suitable for all uses in which jute fiber is now employed. The commercial possibilities of the fiber of the *Altissima* are now being investigated by Mr. Saleeby; the results will be published in a future issue of the Review.

"In India roselle is grown chiefly for its fiber, and in a limited way it is considered as a food plant in the Old World Tropics, the equatorial belt of the Western Hemisphere, and Australia. According to Mr. W. E. Safford, Bureau of Plant Industry, United States Department of Agriculture, before the advent of artificial refrigeration the wealthy planters in certain parts of Mexico sent Indian runners to the snow-capped mountains in their neighborhood to bring down ice or snow for making roselle sherbet.

"It may be of interest to readers in foreign countries to know that roselle soda water, roselle sundaes, roselle sherbet, and roselle ice cream are now included among the other standard offerings of a similar character in some of the best restaurants and ice-cream parlors in Manila, and it is confidently believed that if the roselle products were advertised and featured in the United States it would be a question of only a short time when their real excellence would win for them general recognition; the culture of roselle would then become an industry of considerable importance among the minor crops of the Tropics and subtropics." (*Wester, The Philippine Agricultural Review, vol. 7, p. 268–269, 1914.*)

40206 and 40207. MALUS spp. Malaceæ.

From Albano, Stockholm, Sweden. Presented by Dr. Veit Wittrock, director, Botanic Garden. Received March 16, 1915.

40206. MALUS ZUMI (Mats.) Rehder. **Crab apple.**

"A small tree of pyramidal habit; young wood slightly downy. Leaves ovate or oblong; 1½ to 3½ inches long, three-fourths to 1½ inches wide; tapering or rounded at the base, smooth except when quite young; stalks about 1 inch long. Flowers pink in bud, becoming white after opening, 1 to 1¼ inches diameter, produced in clusters of four to seven; calyx lobes woolly, especially inside; flower stalks 1 to 1½ inches long. Fruit one-half inch diameter, globose, red.