41316 to 41341—Continued. (Quoted notes by Mr. O. F. Cook.)

41337. CUCURBITA sp. Cucurbitaceæ. **Zapallo abin.**

"(No. 2050. Seeds from Lima, Peru, August 16, 1915.) A medium-sized squash of the same general form as the *loche*, but much larger and distinctly grooved. Rough with coarse warts, which are sometimes confluent, but usually distinct. Color on the outside, deep dull salmon yellow, in places finely mottled with olive green; on the inside, deep yellow. Flesh much thicker at the neck than at the large end, but neck not solid."

The *loche* is a squash of the general form of the ordinary crookneck, but with straight neck. No seeds of this plant were received.

41338. SOLANUM sp. Solanaceæ. **Sacapari.**

"(No. 2052. Dried fruits from Copacabana, Bolivia, August 8, 1915.) A hardy species, with bluish violet flowers, apparently the same as that obtained near Puquiura, on the border of the Anta Plain in Peru, between Huaroconda and Cuzco, at an altitude of about 12,000 feet. At Copacabana it blossomed profusely in midwinter, when no other plants were flowering. Shrub not so large as the Puquiura one, 3 to 5 feet, but woody. To keep in good condition it would probably need pruning or cutting back to the ground occasionally, but would probably live for many years, and could be used as a hedge or screen. The fruits turn a transparent reddish yellow at maturity, but are black when dry. How much frost it will endure is not known, but a plant that will endure freezing every night in the blossoming season should be of interest throughout the Southwest. At Copacabana the name *sacapari* was given for this plant."

41339. CARICA sp. Papayaceæ.

"(No. 2053. July 22, 1915.) Seeds of a *papaya* tree of nearly the same size and general appearance as the familiar type, but with the fruits much smaller and more deeply grooved. The flesh is inferior in texture to that of the ordinary *papaya*, but greatly superior in odor and taste, and probably also in keeping qualities. A thoroughly ripened fruit was kept for two weeks under ordinary living-room conditions and still showed no sign of decay. The tree has a more rounded and compact leaf crown than *Carica papaya*, the leaves having much shorter petioles. Another apparent difference is that the fruits are not so closely confined to the leafy portion of the trunk, but are borne well down on the stem. Fruit 9 to 11 cm. long by 5.5 to 7 cm. wide, with flesh 1 cm. or less in thickness, rather tough and elastic, though becoming somewhat softened and turning yellowish with maturity. The odor is very delicious, like a high-grade, well-ripened muskmelon, and the flavor also is excellent, the deficiency lying in the texture of the flesh. The seeds have the taste of capers. As the species appears to be a rather close relative of *Carica papaya*, crossing seems likely to succeed, and if the good flavor and the keeping qualities of the Peruvian species can be combined with the large size and abundant fruiting of *C. papaya* a really acceptable melon tree would result. The *papaya*, improved by the addition of a more attractive flavor and better keeping qualities, might become an important commercial fruit, for it thrives in southern Florida, and commercial production on a larger scale would be feasible there and perhaps also in the warm districts in southern California. From the standpoint of ease of production few plants are more promising than