

enormous yields in Egypt, on good soils as high as 2½ tons of peas per acre." (*Naudin and von Mueller.*) In India this pea is very highly esteemed by the natives. It is frequently sold in the form of split peas or pea flour. It is sown there at the commencement of the rainy season, in March or April. It is sometimes sown with other crops, such as cotton, and is often cultivated as a dry-weather crop in rice fields. There are several varieties known in India. It is wholesome and nutritious when properly freed from the husk. It is commonly called the pigeon pea in India, but is an entirely different plant from the pigeon pea of southern Florida.

**3536. CAJANUS INDICUS.****Dâl.**

From Kingston, Jamaica, Botanic Garden. Received through Messrs. Lathrop and Fairchild, July 7, 1899. (See No. 3335.)

**3537. ANACARDIUM OCCIDENTALE.****Cashew nut.**

From Kingston, Jamaica. Donated by Mr. William Fawcett, director of the Hope Botanic Garden, through Messrs. Lathrop and Fairchild, July, 1899.

The cashew nut finally becomes a tree 30 or 40 feet high. The bark may be used for tanning. The juice from incisions in the bark is sometimes used in making indelible ink. The bark also yields a yellowish gum, which is obnoxious to insects. The outer covering of the fruit yields a poisonous, astringent, blistering oil, used by oriental people for preserving fishing lines and nets against the action of sea water. The kernels yield about 40 per cent of very fine quality of oil, considered superior to olive oil and the equal of almond oil. The roasted kernels are of very superior flavor, being similar to burnt almonds. The nuts are occasionally exported from India to Europe under the name of "Cassia nuts." The ripe, fleshy stalk of the fruit is eaten in Brazil and other South American countries, and is also made into candies. The juice pressed from the swollen stems is made into cashew wine, much used as a refreshing summer beverage. Distributed.

**3538. PHOENIX DACTYLIFERA.****Date.**

From Figig, eastern Morocco. Donated by Dr. Trabut through Mr. W. T. Swingle. Received July, 1899.

"Excellent dry date from Figig." (*Dr. Trabut.*) A medium sized date (1½ by three-fourths inches), clear reddish-yellow. Flesh dry, sweet, and almost destitute of fiber. Seed irregular, flattened, and ribbed. Distributed.

**3539-3570.**

This collection of seed was purchased from a Greek gardener at Smyrna (the same who sold the collection of flower seeds Nos. 3573-3606), his entire stock being secured. It includes most of the vegetables commonly grown about Smyrna. See also Nos. 3606-3623. (*Swingle.*)

**3539. CICER ARIETINUM.****Garbanzos.**

*Bizel Araka.* Brown peas. (See No. 2139, Inventory No. 5.)

**3540. CICER ARIETINUM.****Garbanzos.**

*Araka.* Yellow peas.

**3541. PECCEDANUM GRAVEOLENS.****Dill.**

*Anithos.* Used for salad seasoning (leaves cut up fine). (See Nos. 3621, 3701.)

**3542. CARUM PETROSELINUM.****Parsley.**

*Madano.*

**3543. CUCURBITA PEPO.****Vegetable marrow.**

*Kolokythia kitrina.* (See No. 3607.)

**3544. CUCURBITA PEPO.****Vegetable marrow.**

*Kolokythia proina* (Greek), *Kabak* (Turkish). Edible gourds.