AMYGDALUS DAVIDIANA X A. NANA. (Amygdalaceae.) 32662. Cuttings from Kozlov Tambox government, Russia. "An Amygdalus, being a hybrid between A. davidiana and A. nana. Originated by Mr. I. V. Mijurin at Kozlov, with the idea of creating a perfectly hardy peach, able to withstand the severe climate of Central Russia. This hybrid produces nonedible fruits and has the characteristic growth of A. davidiana, while the form and looks of the fruits are more or less those of A. nana. Said to be very floriferous and extremely showy in springtime. Possesses value as an ornamental tall shrub for the northern United States, and may serve as a hybridization factor in creating races of perfectly hardy peaches, as Mr. Mijurin's experiences were that while A. dividiana and A. nana do not hybridize with A. persica, this hybrid does." (Meyer's introduction.) For d istribution later.

AMYGDALUS PERSICA. (Amygdalaceae.) 32372-380. Cuttings of nine varieties of Mexican peaches grown at the Government Experimental Farm, San Antonio, Tex., from seeds collected by Mr. G. Onderdonk in his investigation of the peach districts of Mexico, in 1902. Among these are forms ripening as early as June 20, others as late as September 3, some of South Chinese ancestry and others pure Spanish; several of considerable promise comparing very favorably with the Honey peach, said to be the best of the South Chinese peaches for the region of San Antonio. For di stribution la ter.

BRASSICA JUNCEA. (Brassicaceae.) 32416. Mustard seeds from Sarepta, Saratoff government, Russia. "Seed of the famous Sarepta mustard, which is extraordinarily strong and which is in great favor throughout Russia. To possess the right pungency this mustard requires a rich, blackish soil, and a hot and dry summer, with nights not too warm. The region around Sarepta seems to supply such a desired climate. May possibly be grown to advantage in certain sections of eastern Oregon. Besides being ground into mustard powder, the seeds themselves are often eaten sprinkled over fried meats or mixed in sauces, and when used in this way they give dishes an agreeable spicy flavor. The oil expressed is not at all strong and is in very great demand in the region around Sarepta, for culinary purposes being much preferred to sunflower seed oil, as it is less adulterated. The summers in Sarepta are warm enough to ripen grapes in the open, the vines are buried deeply in the winter, however, and it may be that this short hot summer assists in making this mustard so strong, for the manager of a large mustard factory stated that seeds from Sarepta mustard grown in Tambov government, a region also with black soil, but only slightly cooler, do not possess the required strength.