

tracted from these melons for drinking purposes and is often used by humans." (Burt-Davy.) For distribution later.

CUDRANIA TRILOBA. (Urticaceae.) 34493. Seeds from Augusta, Georgia. Grown from plants introduced by Mr. E. H. Wilson, Arnold Arboretum. "Apparently this fruit will thrive down South, and it is as you say both interesting and beautiful. In China, it occurs throughout the Yangtze Valley, from river level to 3000 feet altitude. It varies from a small, much-branched thorny bush to a tree 40 or 50 feet high. The fruits are eaten by the Chinese but are not much esteemed. In Szechuan, the leaves are used for feeding young silk worms upon, it being claimed that worms thus fed produce a superior kind of silk to those fed upon mulberry leaves alone. The plant is exceedingly common and by no means new, but I believe with you that there is a future for it in this country, as a hedge plant or ornamental tree, if nothing else." (E. H. Wilson.) For distribution later.

FOENICULUM VULGARE. (Apiaceae.) 34611-612. Seed of fennel from Rome. Presented by Dr. Gustav Eisen, San Francisco, Cal. "Messina finocchio is somewhat similar or rather related to the sweet fennel, but differs in so many respects that I presume it to belong to a distinct species, or at least to a very distinct variety. It is a spring, fall, and winter plant and is eaten from September 15 to about April 1. It loves a moderately damp and warm climate, such as the one in Italy, California and Southern United States, and will probably succeed even in the other states. The part eaten is the lower part of the stalk, as in celery, but the edible part is globular in the best variety, not oblong as in celery. The interior solid part is the best, the outer leaf-stalks being cut away. In order to be tender the plant must be hilled just as celery, either with earth or matting. Plant in beds under cover, beginning in July and continue to February and March. It takes about four months to mature. When six inches tall transplant in beds or rows about 12 inches apart in rich mellow soil. As it grows, hill up with soil, so as to bleach the lower part. Those planted in beds in July and August are eaten in September, October and November. Those planted in February are eaten in April or May. In Rome I notice general planting in gardens, 12 inches each way, in October. The plants are then 12 inches tall. A good finocchio should weigh a pound more or less. The inner tender white part is eaten raw, stewed, boiled or roasted. It is delicious raw like celery. Many, like myself, prefer it to celery. Requires the same soil as celery, and the richer the soil the better the result." (Eisen.) For distribution later.