

FIFTY TROPICAL FRUITS OF NASSAU

By Kendal and Julia Morton 1946
Text House (Fla.) Inc. 118p. \$3.50.

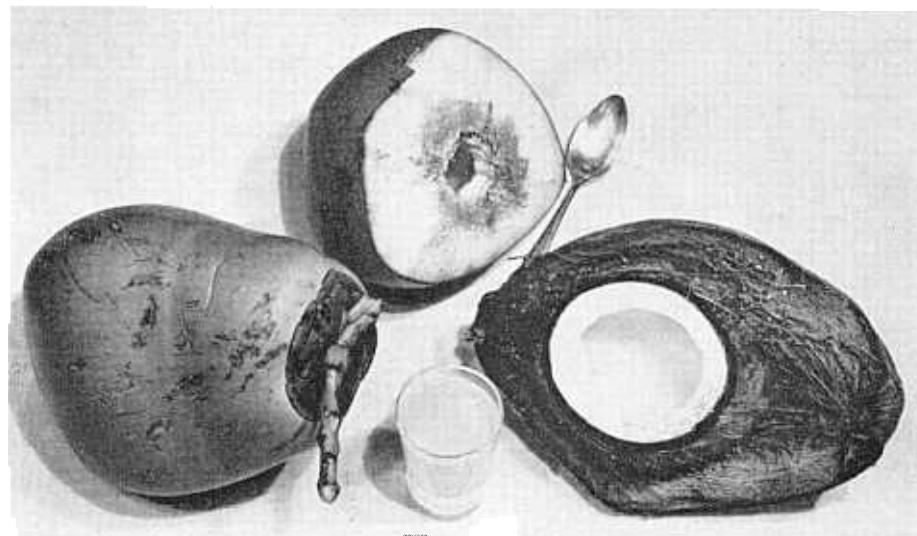
Here is a truly interesting book on tropical fruits which is fine for browsing, "straight-through" reading, or reference purposes. This volume contains what the authors choose to call "thumbnails" or "profiles" of fifty tropical and subtropical Bahamian fruits. Each "thumbnail" occupies about one page of space and is accompanied by a picture of the fruit being described. A ruler is included in most of the pictures to designate the size of the fruits. Although this is very practical procedure some readers may feel it reduces the attractiveness of the photographs.

These short "biographies" include material on the origin and history of

each plant, as well as a description of the fruit, its ripening season, and a discussion of the various uses.

As an example of the information found in this book; how many of our readers know that the fruit of the familiar cashew nut is a brown structure shaped like a boxing glove at the apex of a fleshy receptacle or stem? This fleshy receptacle is soft and juicy and very refreshing when eaten out-of-hand. The oil in the shell of the nut is caustic and poisonous and must be driven off by roasting before the nut is opened, else it blisters the skin.

The descriptions are interestingly written and deliberately non-technical. The book contains much that is little known and much that is entirely "news", thanks



A green or "jelly" Coconut and one with part of the husk cut away and the water poured off, so that the "jelly" or soft immature meat may be eaten with a spoon, also a ripe coconut cut in half.

(From "Fifty Tropical Fruits of Nassau" by Kendal & Julia Morton)

to the authors' first-hand knowledge of the fruits which they are discussing.

The fruits photographed and described in this book may be found in Florida and California, and to a less extent, in the other southern and Gulf States. This fact increases the value and usefulness of the book.

Fruit growers in general will be interested in the material presented by these authors. The book is of special value to folks who travel or live in the southern states or the Bahamian Islands.—W.P.J.

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STANDARDS FOR CLASSIFYING PEACH CHARACTERS

Their Use in Identifying New Jersey Varieties

By M. A. Blake and L. J. Edgerton,
New Jersey Agr. Expt. Sta. Bul. 728, 1946

The material presented by these New Jersey authors should be of vital interest to all peach growers. Considerable laxness exists in the naming and describing of many varieties of fruits. The information contained in this bulletin could be of real value if it were used as a stepping stone in clarifying the terminology and identification of peach varieties.

The facts in this bulletin are divided into seven major parts as follows: (1) fruit bud set or pattern, (2) dormant fruit bud hardness, (3) leaf description and classification, (4) flower form of the peach, (5) the calyx, (6) fruit description and classification, (7) stone characters. Numerous well-selected pictures illustrate the various characteristics which are discussed.

The following summary appears at the end of the bulletin. "There is a rapidly increasing need for measurable standards and illustrated forms of the external characters of peach varieties so that the varieties may be more easily and accurately described and identified."

"In this publication, an attempt has been made to establish such standards and demonstrate their application in the description of the 31 varieties of peaches and 1 nectarine already named and introduced by the New Jersey Agricultural Experiment Station. A total of 28 standards are presented."—W.P.J.