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Jan. 25, 1921.

Mr. A. C. Vroman,  
Pasadena, Calif.

Dear Sir:

*Please return  
for our files.  
A.C.V.*

We are very glad to learn from your letter of Jan. 21 that Popenoe MANUAL OF TROPICAL AND SUB-TROPICAL FRUITS is selling so good with you. We are shipping you 25 copies by express, and are sending 25 by freight as this quantity boxed will make up a minimum shipment of one hundred pounds. This leaves us with a present stock of 10 copies, but we have telegraphed New York to have a few more sent us by express immediately, and we have also ordered an additional supply by freight.

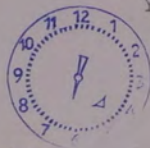
We are very much interested in the circular that you have prepared for this book, and are sending the copy on to New York. We have just received a small supply of the enclosed circular of this book, but are frank to say that the one that you have made up is very much more attractive and interesting, and we are suggesting to New York that we would appreciate a better circular of this book. Should you want any of ours, we will be very glad to send them.

We are writing to Mr. R. K. Gandy at Stanford University and asking him to send us one of the copies of Vol. I of the Wells OUTLINE OF HISTORY, and as soon as received we will exchange it for the Volume II.

Yours very truly,

THE MACMILLAN COMPANY  
*J. S. Gallagher*

FFB:VB



JAN 26 1921

FRUITS OF THE TROPICS AND SUBTROPICS.

---

Manual of Tropical and Subtropical Fruits:

Excluding the Banana, Coconut, Pineapple,  
Citrus Fruits, Olive and Fig. By W.  
Popence. (The Rural Manuals.) Pp. xv -  
474 - 24 plates. (New York: The Mac-  
millan Co.; London: Macmillan and Co.,  
Ltd., 1920.) 30s net.

A considerable literature on the more impor-  
tant fruits of tropical and subtropical countries  
exists, much of it in the form of bulletins or  
articles in journals which are not easily accessible  
to all who require them. A volume in which all the  
more valuable information so widely distributed had  
been collected would have proved a boon to many.  
Such a purpose Mr. Popence's manual has, in a large  
measure, fulfilled. But the work is far from  
being a mere compilation. The author has drawn  
freely on the writings of others, as he admits, but  
his wide knowledge of the subject has enabled him  
to select critically from the material at his dis-  
posal, and having travelled extensively in tropical  
and subtropical regions as agricultural explorer for

the United States Department of Agriculture, as well as having had practical experience in fruit-culture in California and Florida, he has produced a volume based largely on his own observations and experiments. Certain well-known fruits, as pointed out on the title-page, have been excluded for the reason that they have been already dealt with in other volumes, while the term "fruits" as understood in the volume under notice, does not include nuts.

The work is divided into sixteen chapters, the first being an excellent article on the outlook for tropical fruit. Then follow chapters on the following and related fruits: The avocado, the mango, the annonaceous fruits, the date, the papaya, the loquat, fruits of the myrtle family, the litchi, the sapotaceous fruits, the kaki, the pomegranate and the jujube, the mangosteen, the breadfruit, and miscellaneous fruits, among which are included the durian, carambola, tamarind, and tree-tomato. Before the index there is a brief bibliography, and in addition to the twenty-four half-tone plates there are sixty-two line-drawings in the text. The book is well printed and in every way a worthy companion to the many excellent works comprising "The Rural Manuals", edited by Dr. L. H. Bailey. We have no doubt that

it will be regarded, as it deserves to be, as one of the standard books on tropical and subtropical fruits.

There are probably few fruits of much importance, in addition to the six named on the title-page, that are not included in the work, though in some cases the information given about them is necessarily very meagre. We observe that none of the Cucurbitaceae is mentioned. Most of the fruits of this family are apparently outside the scope of the volume, though Acanthosicyos horrida, the narra or 'nara, a native of south-west tropical Africa, is one that might have been included, for it appears to have qualities that would render it an invaluable plant for hot, dry, sandy regions, where very little vegetation of any kind is found. The late Prof. H. H. W. Pearson said of it in the Kew Bulletin, 1907, p. 344: "For about four months in the year the fruits and seeds render the Hottentots independent of other sources of food, and to some extent of water also."

(NATURE. No. 2715, Vol. 108. November 10, 1921.)  
London, England.

I have asked Macmillan if they want  
to make a circular of this.

MANUAL OF TROPICAL AND SUBTROPICAL FRUITS.

---

The major tropical and subtropical fruits, -- the banana, coconut, pineapple, citrus fruits, olive, and fig, -- have received much attention from horticulturists, and the literature regarding them is ample. Concerning the numerous other fruits which may be cultivated in the tropical and subtropical regions of the world, however, there has never existed, until the publication of the present work, a compendium of horticultural information. More than one hundred species are here described, the information regarding many of them being divided into several sections, as follows: botanical description, history and distribution, composition and uses of the fruit, climate and soil, cultivation, propagation, the crop, pests and diseases, and descriptions of the principal varieties. Nearly eighty pages are devoted to the avocado, sixty to the mango, and there are chapters on relatives of the mango, the annonaceous fruits, the date, the papaya and its relatives, the loquat and its relatives, the guava and other fruits of the myrtle family, the Chinese litchi and its relatives, the sapodilla and related fruits, the kaki or Japanese persimmon, <sup>the mangosteen, the breadfruit and jackfruit</sup> the pomegranate and the jujube, and a final chapter on miscellaneous fruits. The cultural information embodies the results of the latest research in many countries.

A FEW EXTRACTS FROM NOTICES IN THE PRESS.

---

"It is the most extensive, most comprehensive treatise on the subject written for American readers, with a special leaning toward the needs and possibilities of tropical fruit culture in California."

THE LOS ANGELES TIMES (California)

"Indispensable to any one undertaking the cultivation of tropical fruits, either on a large or a small scale."

THE AGRICULTURAL NEWS (Barbados, B.W.I.)

"This book is quite a masterpiece in its way. .... We have set it up in our bookshelf alongside Van Hall's "Cacao", Copeland's "Coconuts", Ridley's "Spices", and Fawcett's "Banana", which we know leave nothing to be desired for accuracy and thoroughness."

TROPICAL LIFE (London, England)

"Altogether the work, which represents investigations by the author in Hawaii, Japan, the Philippines, the Straits Settlements, India, Arabia, North Africa, Mexico, Guatemala, the West Indies and Brazil, is a unique contribution to a subject of the utmost importance."

THE STATESMAN (Calcutta, India)

"Este libro constituye la obra mas moderna y cientifica sobre fruticultura tropical americana, no debiendo faltar en ninguna biblioteca de los hombres estudiosos y agricultores progresistas."

REVISTA DE AGRICULTURA, COMERCIO  
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THE CAPE TIMES (South Africa)

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SOUTH KENSINGTON, LONDON, S.W. 7.

5 September, 1921.

Dear Sir,

In reply to your letter of the 18th August  
I have pleasure in enclosing a copy of the notice of  
"Manual of Tropical and Sub-tropical Fruits", which  
appeared in the Bulletin of the Imperial Institute,  
Vol. XVIII, No. 4, 1920.

I might mention that a copy of the notice  
has already been sent to The Macmillan Company of New  
York.

I am,

Yours faithfully,

*Henry J. Jefferys*

for the Director.

F.O. Poponoe Esq.,  
West India Gardens,  
Altadena,  
Los Angeles County,  
California,  
U.S.A.

BULLETIN OF THE IMPERIAL INSTITUTE.

A QUARTERLY RECORD OF  
PROGRESS IN TROPICAL AGRICULTURE AND INDUSTRIES  
AND THE COMMERCIAL UTILISATION OF THE  
NATURAL RESOURCES OF THE DOMINIONS, COLONIES,  
AND INDIA.

PUBLISHED BY MR. JOHN MURRAY.

ANNUAL SUBSCRIPTION 14s. BY POST 15s. 4d.

Extract from the section "Notices of Recent Literature"  
in Bulletin, Vol. XVIII, No. 4, 1920.

MANUAL OF TROPICAL AND SUB-TROPICAL FRUITS,  
EXCLUDING THE BANANA, COCONUT, PINEAPPLE, CITRUS  
FRUITS, OLIVE AND FIG. By Wilson Popenoe, Agri-  
cultural Explorer, U.S. Department of Agriculture. Pp.  
xvi + 474, Med. 8vo, illustrated. (New York: The  
Macmillan Co., 1920). Price 30s. net.

This volume presents in a convenient form the information at present available regarding about one hundred different kinds of tropical and sub-tropical fruits, and indicates that there are a large number which are not yet cultivated on a commercial scale. The reason given by the author for the exclusion of some half-dozen well-known fruits, which are articles of considerable commercial importance, is that they are fully treated by other writers, but it is to be regretted that the works which deal specifically with these subjects are omitted from the bibliography appended to this volume. The author advances, as one of the causes for the lack of really first-class fruit in tropical countries, the ignorance of the art of grafting on the part of the natives. It is well known that temperate countries are far better supplied with fruit of good quality than are tropical and sub-tropical regions, but this is due to the fact that the fruit has been improved by cultivation. Left to themselves, these improved varieties would quickly deteriorate, or become extinct, and they are only maintained by systematic cultivation and artificial propagation. That tropical and sub-tropical fruits are capable of improvement is evidenced by the results obtained with the few kinds that have been subjected to systematic cultivation, and there are possibilities of further successes in this direction. One of the most promising, in the author's opinion, is the avocado of Central America, which is being cultivated on a considerable scale in California, Florida, Cuba, and Porto Rico. As a means of supplementing the food supply of native labour in tropical countries, the cultivation of fruit is strongly urged. Hitherto, the crops that have engaged the planter's attention, such as rubber, coffee, tea, cotton, etc., have been intended primarily for export purposes, and have not increased the local food supply. The author therefore pleads for broader views in connection with tropical developments, and urges that the food supply of the native population should receive consideration, as well as export crops. The book contains a large number of text illustrations of fruits and sectional details which should prove useful for identifying the various kinds. The plates from photographs are also interesting, but they require a scale in order to make them of value for identification purposes.

# BULLETIN OF THE IMPERIAL INSTITUTE

A QUARTERLY RECORD OF PROGRESS IN  
TROPICAL AGRICULTURE AND INDUSTRIES  
AND THE COMMERCIAL UTILISATION OF  
THE NATURAL RESOURCES OF THE  
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EDITED BY THE DIRECTOR AND PREPARED  
BY THE SCIENTIFIC AND TECHNICAL  
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Assam Rubber Tree and Other Species of Ficus.

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Their Production and Utilisation. By ERNEST GOULDING,  
D.Sc., F.I.C., Scientific and Technical Department, Imperial  
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making Fibres—Flosses—Rafia—Paper-making Materials—Bibliography, etc.

*Hazell, Watson & Viney, Ltd., London and Aylesbury, England—21/2000.*

## NOTICES OF BOOKS.

**Manual of Tropical and Sub-Tropical Fruits.\***

A DESCRIPTION of the fruits of hot or warm countries is always of interest to gardeners, and the book under notice is written by an expert. The work contains some 460 pages and a number of illustrations. It is well printed and bound, is of convenient size for a "manual," and altogether reflects credit on both author and publisher. As Agricultural Explorer to the United States Department of Agriculture, the author has special qualifications to undertake such a work, and he has grasped his subject with ability and enthusiasm. The Avocado Pear (*Persea gratissima*), as might, perhaps, be expected, occupies first place, and some 78 pages are devoted to this fruit, which in recent years has attained considerable popularity in America. In California there is an "Avocado Association." In the tropics of the Old World, however, the fruit is not generally cultivated, being regarded somewhat in the nature of a curiosity. It is a good example of a salad fruit, and, when flavoured with wine or the contents of the

\*By Wilson Popenoe. New York: The Macmillan Company, 1917. Price 30s. net.

cruet, it is much relished by some people. In America, where numerous species or varieties are recognised, the Avocado holds a leading place among table fruits, being regarded as an article of food as well as dessert. Thus a common saying with the Guatemalans is that "An Avocado, four or five corn cakes, and a cup of coffee form a good meal." The Avocado may sometimes be seen in Covent Garden Market, being occasionally imported in small quantities from the Canary Islands. It is very susceptible to injury, and therefore difficult to transport in good condition, so that a large proportion of the fruit is usually unfit for eating by the time it arrives at its destination.

The author deals exhaustively with the Mango (*Mangifera indica*), without which no book on tropical fruits would be complete. Though of Eastern origin, the Mango has become thoroughly established in tropical America, the West Indies, and in other

ago it was retailed at as much as 1s. 6d. each, and at the present time fruits are sold at 10d. to 1s. each.

We are indebted to America for many of our best tropical fruits as well as flowers, not the least important of which are the Papaw, Pineapple, Cherimoyer, and Sapodilla. In addition to these, Mr. Popenoe introduces the reader to a number of others less well known, including the Mamoncillo (*Melicocca*), Sapote (*Calocarpum*), Canelo (*Lucuma*), Abiu (*Pouteria*), and Lucmo (*Lucuma*). To most readers the merits of many of these will have to be taken for granted, as they are but little known outside their native habitat. A peculiarity of many of them, as with other tropical fruits, is that their merit largely depends on acquired taste. Individual opinion in regard to these differs, however, very widely. A good example of this is the Durian (*Durio zibethinus*), the sensation of eating which is, according to the late Russell Wallace, in itself

tropical countries. It is the fruit *par excellence* of India, and one of the really best tropical fruits which compare with the best of European fruits.

Several leading fruits have been omitted from the work, doubtless for sound reasons. These include the Banana, Pineapple, Orange, Fig, Olive, Coconut, and Grape-Fruit. The omission of the last-named is especially to be regretted in a work of American authority, for it is in America that the fruit has in recent years been specially popularised, and its merits made known and developed. The Grape-Fruit (*Citrus grandis*) is gradually and deservedly becoming better known in the Eastern tropics. A taste for the fruit, which is prized for its medicinal properties rather than as dessert, is also developing in England. It is now commonly imported from California and sometimes from the West Indies. Being a fruit with good keeping qualities, it may often be seen for sale in fruiterers' shops in London and in provincial towns. Some time

worth a voyage to the East. The majority of people of refined taste, however, would probably prefer to take an equally long voyage to avoid it, owing to its peculiarly offensive odour. It has been compared to French custard drawn through a gaspipe, though to some people the flavour is peculiarly subtle and alluring.

It will probably be felt by many readers that with such a variety of fruits, which differ so widely in size, character, etc., the author would give some hints on the etiquette of eating them. While most fruits should be eaten with a silver knife and fork, some have to be approached with an axe, as, for example, the Butternut (*Caryocarp*) and the hard, woody shell containing the Brazil nuts. The Jack-fruit, again, has to be classed in a special category, and can hardly be included among dessert fruits. It might be considered a vegetable rather than a fruit, being of an enormous size, sometimes weighing as much as half a hundredweight. H. F. M.

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April 9, 1921

## TROPICAL AND SUBTROPICAL FRUITS.

A book of which California can claim at least proximate parentage though its author is really a horticultural citizen of the world, is a large volume entitled "Manual of Tropical and Subtropical Fruits" by Wilson Popenoe, explorer for the United States Department of Agriculture, published by Macmillan Co. of New York as one of Professor Bailey's Series of Rural Manuals. It has 474 pages, large octavo, fully illustrated, chiefly with original photos, and is calculated to make wise any one who knows what the hotter parts of the world look upon as "fruits." Some of them are already in the California commercial line such as the avocado, date, loquat, guava, persimmon and pomegranate; others may be near-commercial from our point of view like the cherimoyer and its botanical relatives, sapote and its group and others which have been grown here with commercial objective which remains unattained. Of all of these which have arrived and may be on the way, Mr. Popenoe gives interesting details of conditions and cultures which will be interesting and helpful to those who desire to grow them. Of others, too numerous to mention, which are too tropical or too foreign in style to please Californians, there are also characters and details given which must go to the credit of horticultural wisdom for the insatiate amateur, who is happiest when he knows more than his neighbor. Mr. Popenoe has observed, gathered and set forth things without which the library of the prosperous horticulturist will not be complete.

# CALIFORNIA FARMER

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Entered as second-class matter April 25, 1921, at the post office at Los Angeles, California, under the Act of March 3, 1879.

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Managing Editor

Business Manager

LOS ANGELES, JUNE 15, 1921

## A New Book on Subtropical Fruits

By J. ELIOT COIT

CALIFORNIA fruit-growers, both commercial and amateur, will welcome this new addition to pomological literature. "The Manual of Tropical and Subtropical Fruits," written by Wilson Popenoe, edited by Dr. L. H. Bailey, and published by the Macmillan Company, fills a long-felt need. Garden-lovers in California have not taken full advantage of the wonderful possibilities in tropical fruits, largely on account of lack of reliable information such as is supplied by this well-illustrated work of 450 pages.

In covering the subject the author excludes the banana, coconut, pineapple, citrus fruits, olive and fig because they are considered to have been adequately treated in other publications. The principal fruits included are the avocado, date, mango, cherimoya, papaya, passion fruits, loquat, guavas, litchi, sapote, kaka, pomegranate, mangosteen, carissa, breadfruit, tuna and a large number of nearly related tropical fruits which as yet are little known in English-speaking countries.

Under each fruit is given the botanical relationship, history and distribution, composition and uses, climate and soil adaptations, culture, propagation, harvesting and marketing, pests and diseases, and list of select varieties, with descriptions.

The author, being agricultural explorer for the United States Department of Agriculture, has traveled extensively throughout the world, and in compiling the work has drawn largely on his own experience, both in California and Florida.

The material on the date, mango and avocado comprise about one-half the book and represents the most complete and up-to-date body of information available on these fruits.



## CULTIVATOR

January 22, 1921

growth and replacement of wornout nitrogenous tissues, would not be worth to the body as much as a pound of meat with 1,000 calories, but as a source of muscular energy the olives would be a most excellent supplement to foods such as meat or fish and cereals.

Summarizing in brief, then, it may be said that the ripe or mature olive is a very valuable, palatable and easily digestible form of food and should be considered as such and not as an accessory or condiment.

### MANUAL OF TROPICAL FRUITS

Wilson Popence, to whom avocado fanciers look for what is latest and

best in that fruit, has at last put into book form the results of his travels, experiences, studies and observations as agricultural explorer for the United States bureau of plant industry. Even now, as the book issues from the press, the author is in Costa Rica, rambling amidst avocado and other tropical fruits in their native wilds. The work is a large one, containing 475 pages, 24 full page plates and many line drawings, fully covering a list of nearly 100 of the leading fruits. The "Manual of Tropical and Subtropical Fruits," published by The Macmillan Company, New York, should be in the hands of all interested in the world's array of tropical luxuriance in fruits.

**Manual of Tropical  
and  
Sub-Tropical Fruits**

WILSON POPENOE

Five dollars may seem quite an investment in a book, but when one sees it, considers its contents and its authorship, the ghost of price quickly fades away. The "Manual of Tropical and Subtropical Fruits" is a work written by a Californian. For many years Wilson Popenoe, the "avocado scout," has been an agricultural explorer for the United States Bureau of Plant Industry, traveling mainly through Mexico, Central and South America in the search for new things. Even now, we hear from him in Central America, and he has traveled from Bahia, Brazil, the native home of the navel orange, to North Africa and other wild haunts of the date palm. The work in question is an extensive one, covering nearly 500 pages dealing with nearly 100 varieties of the world's best fruits, their haunts, habits and peculiarities, as well as needs when grown in orchard and garden. The varieties, types, etc. are listed, described and illustrated, the book containing twenty-four full-page plates and many outline drawings of fruit and foliage. Altogether it is the most extensive, most comprehensive treatise on the subject written for American readers, with a special leaning toward the needs and possibilities of tropical fruit culture in California. No one having an interest in the subject matter can afford to be without this peerless work, which is published by the MacMillan Company, New York.—*Ernest Beunton, in Los Angeles Times.*

# PASADENA MAN WRITES BOOK ON FRUIT

Wilson Popenoe's Manual  
of Tropical Fruits  
Is Reviewed

SPECIAL INTEREST  
TO PEOPLE HERE

New and Authoritative  
Treatise Discussed by  
D. W. Coolidge

Pasadenans will have more than a passing interest in the following review of a new book. First, because the book deals with fruit growing in Southern California and second, because it was written by a Pasadena Tropical and Sub-Tropical Fruits expert and the author is the well-known authority, Wilson Popenoe, son of Mr. and Mrs. F. O. Popenoe of Alhambra. D. W. Coolidge, of Pasadena, him-

self an expert on plant and tree life and culture, and, furthermore, acquainted with Mr. Popenoe and his work, has written a review of Mr. Popenoe's book. Mr. Coolidge's review follows:

The press of the Macmillan Company has recently issued a most interesting and valuable book, one of the Rural Manuals edited by Prof. L. H. Bailey of Cornell University. "Manual of Tropical and Sub-Tropical Fruits" should receive a warm reception in this part of California and particularly in Pasadena, from the fact that it is written by a Pasadena boy, Wilson Popenoe. I first knew young Popenoe about fifteen years ago, and can truthfully say that I have never known a man probably at that time not more than fourteen years, who knew so much about plants and with such keen powers of observation and perception. I remember predicting, at that time that Wilson Popenoe was destined to become one of America's most able and distinguished horticulturists and plant men. His abilities were recognized by the United States Department of Agriculture a number of years ago when he was accorded the unusual distinction, for one of his youth, of being appointed Agronomer Explorera Poponon not only because of his knowledge of his long experience in the plant world.

If I may be pardoned for giving a little of my personal history, all through my life from a very early age, the one thing that most interested me was a plant, particularly a fruiting plant, but I was never contented with the plants or fruits

that everyone else had. In Iowa I tried to grow the fine cherries and other fruits that grow so successfully in Oregon, but of course failed. After moving to O'ason and trying to grow cherries and other splendid fruits of that region it seemed to me that I might grow the orange and the olive, which I tried with like results. Since coming to Southern California, nearly all of my efforts have been successful. After reading this book of Popenoe's, I have increased my enthusiasm and I am convinced that our matchless California climate is capable of producing many desirable fruits that the average man knows not of, and I cannot too strongly recommend that every one possessing a love for his garden should procure this book at once.

It must not be inferred that this book is written for California alone. No part of California is in the tropics and there are some strictly tropical fruits that the State not grow, of us know that there are sections immune from any killing frosts and it is here that many desirable and little known fruits could be grown.

Chapter One is entitled, "The Outlook for Tropical Fruits." Chapter Two is devoted to the "Avocado" which the writer considers the greatest food fruit found in any part of the earth, a fruit that has been clearly proven succeeds in our section of the State. I wish to say right here that I know of no man more able to speak intelligently of the avocado than Wilson Popenoe. His early experience here in associ-

ation with his father, F. O. Popenoe, who has done so much to start this great industry, subsequently to his return to Pasadena at the Government station here, has been a most valuable experience in the Highlands of Guatemala, where it is conceded the finest avocados in the world grow, his later work in Mexico and Central America studying the avocado, all of these experiences peculiarly fit him to an unusual degree to discuss this subject.

The chapter on the avocado gives botanical description; history and distribution; composition and uses of the fruit; climate and soil; cultivation; propagation; the crop; season; picking, packing and marketing; pests and diseases; races and varieties.

Chapter Three is devoted to the "Mango." Some horticulturists estimate that there are about 1000 varieties of the earth's choicest fruit, but I do not share in that opinion. While in Washington, D. C., recently I had the opportunity of sampling a number of the choicer varieties of mango received at the Bureau of Plant Industry from its station in Florida, and my earlier impressions were verified, to wit: the fruit is delicious, so are many other fruits. The mango makes a very beautiful tree and Mr. Popenoe considers that there are sections of Southern California where it can be successfully grown, but my experience here goes to the belief that unless harder varieties than any yet tried are secured only the warmer ones can hold out any hope of success. However, this chapter is replete with information and those who live in a section favorable

for the experiment will be amply repaid by its perusal.

Chapter Four describes relatives of the bango. These are five in number and strictly tropical.

Chapter Five, "The Annonaceous Fruits," is especially interesting because at least one of these fruits, the cherimoya has been successfully grown in a number of places in Southern California. The cherimoya is frequently called the custard apple, but Mr. Popenoe states that this designation is also applied to other Annonas.

Chapter Six, "The Date," Chapter Seven, "The Papaya and Its Relatives,"

Chapter Eight, "The Loquat and Its Relatives," Chapter Ten, "The Litchi and Its Relatives,"

Chapter Eleven, "The Sapotaceous Fruits,"

Chapter Twelve, "The Kaki and Its Relatives." By the way, in everyday language, this chapter is devoted to the Persimmon.

Chapter Thirteen, "The Pomegranate and the Jujube," Chapter Fourteen, "The Mangosteen and Its Relatives,"

Chapter Fifteen, "The Breadfruit and Its Relatives," Chapter Sixteen, "Miscellaneous Fruits," are all so interesting reading that I am filled with the wish that I were about twenty years old instead of being more than thirty, and then, by George, I would try to grow every one of the more than one hundred fruits so completely described.

History, culture, propagation and everything that would be known concerning these little known fruits are contained within the covers of this work of 474 pages and no library will be complete without it.

The book contains twenty-four plates which are a feature of much interest and the heavy paper and large readable type together with a good substantial binding make of it an all around book; greatly worth having.

June 25, 1921

## Book Review

MANUAL OF SUBTROPICAL  
FRUITS

"Manual of Tropical and Subtropical Fruits, Excluding the Banana, Coconut, Pineapple, Citrus, Olive and Fig," by Wilson Popenoe, agricultural explorer, United States department of agriculture, published by Macmillan Company, New York, for \$5.00.

Wilson Popenoe has performed a distinct service in gathering this great fund of information as to tropical and subtropical fruits. Among the hundred or more fruits discussed are the following: The avocado, which seems destined to rank with the olive because of its high oil content; the cherimoya and the sapodilla, neglected and delicious fruits for table use; the guava, the mango, the Chinese litchi, the breadfruit, the loquat, the papaya and the jujube.

It is a book of 474 pages, 16 chapters, a bibliography and a complete index. There are also 24 full plates including the frontispiece. Different chapters touch upon outlook for tropical fruit, avocado, mango, annonaceous, dates, papaya, loquat, myrtle including the guava, feijoa and many other fruits now little known in California, litchi, sapote, kaki or Japanese persimmon, pomegranate, mangosteen and breadfruit. In addition each of these chapters touches fully upon various relatives of the fruits under discussion. In the chapter on avocados there are four plates with many line drawings and nearly 70 pages of text. It is one of the most complete treatises on the avocado we have seen. It begins with the botanical description and then touches history, distribution of fruit, climate and soil, cultivation, propagation, picking, packing and mar-

keting. We believe the book may also be secured through F. O. Popenoe, Pasadena.

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"This book is quite a masterpiece in its way. We are not sufficiently expert in fruit-culture to speak with greater assurance of it, but have set it up in our bookshelf alongside Van Hall's "Cacao", Copeland's "Coconuts", Ridley's "Spices" and Fawcett's "Banana", which we know leave nothing to be desired for accuracy and thoroughness. There is another reason for this book to be on your bookshelf; the author gives it in his preface, viz., that the banana, coconut, pineapple, oranges and other citrus fruits, and, of course, cacao are not included in it. These have been exhaustively dealt with elsewhere, leaving Mr. Popenoe to fill up the gap--it needed filling--with other fruits.

"We are pleased to see tribute paid to those who have worked so hard to make fruit culture more popular, not only as an investment, but also--as we pointed out in our series of articles on "The Home Beautiful in the Tropics"--because it is important for the health and mentality of those living amidst the otherwise monotonous sameness of one estate, amidst many estates, planted to one crop, to have flowers and fruit to look at and enjoy in plenty. Even an estate with forest and pasture lands needs a fruit and flower garden; the eye and the system are better for them. For this reason Mr. Popenoe, as an agricultural explorer, to give him his official title or designation, is right to remind us what we owe to Professor Earle, the Reasoner Bros., of Florida, J.E.Higgins and his confreres in Hawaii, to P.J.Wester and the Philippine group, to O.F.Cook (all except Professor Earle have been "Our Friends"), and a host of others. May their good work long continue, and may Mr. Popenoe tell us how they progress every now and again.

"The chief fruits discussed are the Avocado Pear (pp.9-78), the mango and its relatives the Cashew, etc (pp.79-160), the Cherimoya (Anona cherimoya), sugar-apple and other annonaceous fruits (161-195), the Date (196-224, a well-written section), the Papaya and Granadilla (22-249), the Loquat (250-271), the Guava and other myrtles (273-311), and so on for seven more chapters or sections. Anyone wishing to cultivate such fruits as ~~xxx~~ his land and climatic conditions will allow, and the choice is wide, should have this book. The price is typical of the times, but well worth the money, so be wise in time and buy it now lest the next edition should cost more."

TROPICAL LIFE (London, England)  
January 1921, pp.11-12.

## Reviews.

THE MAKING OF MEN. By J. W. Coombs, B.A., formerly Superintendent of the Boys' Reformatory at Chingleput, Madras. 354 pp. 37 illustrations. Price 10s. 6d. net. Seeley Service and Co., Ltd., 38, Great Russell Street, W.C.1, and TROPICAL LIFE Publishing Department.

We have more than once called attention to the useful work that has for fifteen years been carried out at Chingleput by the author of the above book, whilst in October, 1919, he was good enough to figure in the gallery of "Our Friends," and a right good friend, too. Look at the example he set and how he carried it out, in spite of all obstacles, which must have seemed insurmountable at the time, especially at the start. What we have noted more than anything in connection with Mr. Coombs's work has been the principle involved, viz., to teach the boys that came under his care how to earn a livelihood away from the everlasting rut along which the bulk of Indian children who have to earn their living are directed, viz., by agriculture. Because 80, 90, or 95 per cent. of India's lower class families, according to the district, are dependent on the soil for a living, Mr. Coombs, whilst teaching his boys (combining the literary with the industrial side right through and never ignoring the advantages and even the necessity of plenty of recreation), how to raise vegetables, rice, &c., was mainly anxious to teach them one or other of the crafts, especially how to weave, so as to leaven and keep up the standard of the huge army of weavers that India needs, some six millions or so, for cotton, silk, jute, or wool, and further, to turn out an expert artist in every sense of the word, and not a mere plain-weaving drudge. Anyone who has seen the Indian *daris* or cotton rugs must realize at once how indissolubly the artist and the craftsman must go together, and how wise Mr. Coombs has been to train the brain of the boys as well as their minds and fingers. Then comes carpentry and wood carving; the illustration facing p. 204 shows to what a stage of perfection the boys reached here. Masonry, brick-making; brick-work and building then follow (in the book). Then we came to a caste which is taught its own trade, but taught in the same way how to do good work, and so be one (or two or three times) better than his untrained fellow Oddas who have not been at Chingleput. (The Odda caste are, by profession, road-makers and well diggers.) The halt, the lame and those boys who are in different health learn to become tailors alongside some of the Mohammedan boys whose parents are already in that trade, and so on.

In England, as at Borstal and in all our reformatory and charity schools, how wise it would be now, when we are so short of artizans and have none at all who seem willing to work as they used to, to train the boys as this book shows us they are being trained in India. At other times it would be better to train them (and also the girls) to become agriculturists, for, as we have always claimed, whilst a countryman, i.e., an agriculturist can always earn a living in town when luck goes against him in the country, you find that townsmen are no good in the country. This has been one of the chief reasons why we have always been so keen to see

agricultural colleges started throughout the Empire—of course, including the tropics and sub-tropics—where they do not already exist.

Everyone connected with a prison or reformatory should read this book, as well as the ordinary educationist and social reformer. When one sees now and again headlines in the papers and some extra-harsh treatment in one of the detention institutions, you cannot help thinking of Chingleput and wondering what percentage of good and bad are turned out by the ordinary harsh disciplinarian as compared with Mr. Coombs's plan. We do not believe in limpness, but the strong arm and hand can have a velvet glove, in the same way as the man with the square jaw and stubborn face can have a mouth that goes down at the ends and eyes that twinkle. It is only a matter of which button you press, and the boys, realizing that the only rule without exception is this, take care to touch the right button, sure that they will meet appreciation and kindness. How often can this be shown to be the case elsewhere? There is much more we would like to say but have not the space. All we can urge upon our readers is to study this book and then—follow the man, always follow the man, from Chingleput.

MANUAL OF TROPICAL AND SUB-TROPICAL FRUITS. By Wilson Popinoe. 474 pp., with 24 illustrations. The Macmillan Co., New York, Messrs. Macmillan and Co., London, or TROPICAL LIFE Publishing Department. Price 30s. net.

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### A Madrasi on India.

(Roughly translated into popular English, the following is taken from a letter just received from Madras.)

WHAT the future of Indian emigration will be, God alone knows. That evil genius of the Government of India—Mr. Gandhi—is putting the whole country in disorder with his policy of putting the cart before the horse, and of non-co-operation. It would seem as if both rulers and ruled are looking to this man as to an oracle for a pronouncement on all topics. It would be far better to ignore him.

As regards the output of sugar in India, the country is certainly in a position to increase her supplies by adopting more up-to-date methods than those now in use, but the difficulty we are up against is the shyness of capital. What we need is not one (Tata's) Sugar Corporation, but half a dozen. In the same way as one of your Governors said that the Gold Coast could produce cacao and sell it at a profit when other centres could not do so, so could India, if given the capital, management and mechanical means, produce sugar against Cuba or anywhere. Nature has ordained this, man alone is the preventative.

This being so, why does not TROPICAL LIFE with its influence, induce the confectioners, brewers, and others in the U.K., who rely on sugar as their main raw material, to run an Anglo-Indian Sugar Corporation, and put down another five million sterling, or five crores of rupees, as has been arranged for over here. Work such a scheme in this—Madras Presidency, and it will pay well, if well managed. There is room for it, alongside Messrs. Tata's and several more. That is to say that a capital of, nominally, £30,000,000 could be safely invested in Indian sugar producing industries, run on Cuban lines, but with Indian labour, and, in the end, given equal powers with the Spanish island with regard to capital, brains and factory equipment, it is our labour in India that would enable India to outstrip all competitors, and still have strength left in her when the others had been forced to stop through exhaustion.

Nature has given India the wherewithal to do this. If it is never carried out, it will not be the fault of the country but of the people and their advisers. Those who know India best, seem to have the most faith in her ability to improve the quality and increase the quantity of her crops if only the rank and file will ignore the agitators and follow their own common sense.

### Coffee in Mysore.

ACCORDING to the *Madras Mail*, the coffee areas in Mysore were expecting more wet. Though wet weather, we are told, towards the close of the year favours the black parasite which rids the coffee of the green bugs that have escaped the attacks of the white parasite that operates earlier, and keeps the coffee in a luxuriant condition, yet it is calculated to favour an outbreak of leaf disease during crop time, and these late attacks operate unfavourably in causing failures in the succeeding blossom. For this reason, an attack of leaf disease early in the year is regarded as a lesser evil provided it is not too severe, as in that case it would cause a lot of damage to the crop on the trees, giving rise to an undue amount of light beans and causing a large proportion of the berries to shank off. Wet weather is always a nuisance when picking is in progress, but though some gathering has been done, it has fortunately not been large. A small quantity of parchment and dry cherry of the new crop has actually reached the coast. This constitutes almost a record.

According to a West Coast circular, the prospects of the coffee market are not exceptionally hopeful. It is to be feared that there will be a further drop in prices, for although some forward sales of crops, which can be depended on to arrive early and contain a fairly large percentage of peaberry, were concluded at Rs. 50 and Rs. 49 per cent. cured ex-bags, all business has come to a standstill, the buyers holding back and watching developments in hopes that there will be a further fall in prices in the absence of competition from buyers for the European market. Owing to a further drop in the exchange value of the franc, all demand for last season's dry cherry and clean "native coffee" has ceased, the agent of the only firm who had concluded some deals having received orders from his principals to cease purchasing. A large stock of pounded and cherry coffee is still in stock. All demand from the Gulf ports has also ceased.

OUR leading article on "Profiteers and Planters" in the December issue seems to have given considerable satisfaction to those who have already had copies judging by the letters we have received on the matter discussed. Here is one from an Anglo-Indian, well-known and much respected. "Your letter appeals to me fundamentally, i.e., financially. With steadily increasing school and other bills, and steadily falling securities, one wonders when it will end. Would that the greatly-put-upon middle classes could combine, but that is impossible. All the same, after their giddy bout of spending, the lower classes are beginning to penetrate the gilt on their cake and find that it is likely to be gritty and bitter. May the reaction come and then all can go ahead, benefiting by the experience gained since 1918."

It may be remembered that a month or two back, Lord Milner (our Secretary of State for the Colonies) who took the chair at the seventeenth annual dinner of the Corona Club (whose members are attached to the Government or working for it under one heading or another) discussed the matter of the Agricultural College for the West Indies as follows:—"There are many of the Crown Colonies, i.e., the West Indies, West Africa, Ceylon, Mauritius, Malaya. These have done extraordinarily well during the last