

38477. PERSEA AMERICANA Miller. Lauraceæ. **Avocado.**
(*Persea gratissima* Gaertn. f.)

From Coban, Department of Alta Verapaz, Guatemala. Collected by Mr. O. F. Cook, of the Bureau of Plant Industry. Received June 10, 1914.

"*Dieseldorff* No. 1. Scions from a large spreading tree, 30 feet high, in the garden of Señor Dieseldorff at Coban; altitude 4,300 feet. Fruit oval, hard shelled, small at this time (May 22). Flesh firm, smooth; seed medium large." (Cook.)

For further description, see S. P. I. Nos. 38400 to 38402.

38478 to 38481. ACHRADELPHA VIRIDIS (Pittier) O. F. Cook.
(*Calocarpum viride* Pittier.) Sapotaceæ. **Injerto.**

From Coban, Department of Alta Verapaz, Guatemala; altitude 4,300 feet. Collected by Mr. O. F. Cook, of the Bureau of Plant Industry, May 22, 1914. Received June 9-10, 1914.

"Another find not properly appreciated heretofore is the green sapote, *injerto* (Spanish) or *raxtul*, as the Kekchi Indians call it. This was described recently by Pittier as *Calocarpum viride*, but the generic name is a homonym and I have proposed *Achradelpha* to replace it. This new species *Achradelpha viridis* is a much finer tree than the true sapote, and apparently much better adapted to a cool climate. The foliage is much heavier than that of the sapote and of a deeper green color; in form and general appearance not very unlike that of the loquat, but the trees grow to a large size and are very handsome. They take the place of the sapote altogether at the higher altitudes around Coban, where they thrive at elevations of 3,000 to 6,000 feet, though both trees are found in the Senshu and Cajabon districts. The failure of the sapote to thrive in Florida need not exclude the green sapote, and a trial planting will be in order. The seeds are like those of the true sapote, but smaller and in some varieties much shorter. The fruits of this green sapote run through a series of different forms, about the same as those of the sapodilla, from long, pointed, oval to short, broad, and flat or concave at the base. The fruit is of good texture and flavor, and the taste is like that of the sapodilla (*Achras zapota*), but the fruit does not soften so much with maturity and the flesh is not granular like that of the sapodilla. The quality of the flesh is distinctly superior to that of the true sapote and much more likely to please the American palate. Anybody who likes papayas or Japanese persimmons might be expected to think favorably of the green sapote, as it comes distinctly into the same class of sweetish, smooth, tender, pulpy fruits. There is no astringency or unpleasant aftertaste whatever, so that none of the curing difficulties of the persimmons would be encountered. On the outside the fruits are a pleasing yellowish green color, more or less russeted at either end. The flesh inside is yellow, but with a reddish or brownish tinge, not as yellow as some of the Japanese persimmons nor as dark as others. There are many varieties of the green sapote in Guatemala, those of the Coban district being distinctly superior to those found in the markets of the city of Guatemala." (Cook.)

38478. (No notes.)

38480. Large, top shaped.

38479. Small, heart shaped.

38481. Heart shaped.

For an illustration of the fruit of the green sapote, see Plate X.