

say the nuts were brought here from the Caroline Islands. They have not come into use in Guam. Throughout Polynesia the nuts, strung on coconut-leaflet ribs, serve the natives for candles to light their houses. In Hawaii they are roasted, chopped up, mixed with seaweed, and served at native feasts as a relish. They yield an oil which is very fluid, of an amber color, without smell, insoluble in alcohol, readily saponifiable, and quick drying. This oil is a mild cathartic, acting in the same manner as castor oil, but causing no nausea or griping and having the further advantage of a nutty flavor and of being more prompt in its effects." (*Safford, Useful Plants of Guam.*)

40978 to 40983.

From Cuba. Collected by Mr. Wilson Popenoe, Agricultural Explorer for the Department of Agriculture. Cuttings received July 26, 1915. Quoted notes by Mr. Popenoe.

40978 to 40982. *PERSEA AMERICANA* Miller. Lauraceæ. **Avocado.**
(*Persea gratissima* Gaertn. f.)

40978. "(Placetas, Santa Clara Province, Cuba, July 20, 1915.) *Bartlett* avocado. A rather remarkable variety growing in the garden of Dr. Alberto Bartlett, of this town. It is said to bear two crops a year; the first crop is early and is now ripening; the second crop commences in December and the last fruit was eaten this year on May 8. In form this fruit is broadly pyriform, and in size about 4 inches long by 3 inches in thickness. The color is bright green, the surface smooth. The skin is rather thin, scarcely over 1 mm. in thickness. The flesh is creamy yellow near the seed, changing to pale green near the skin, of good texture and said to be of good quality, though not excellent. The seed is about the average size, but not objectionably large; the seed coats are rather thick and loose, but I found no specimens in which the seed rattled in the cavity. The tree is evidently very productive, judging by the present crop. It is growing in a very favorable situation, however, and received a good deal of fertilizer. The fruit is attractive in appearance and seems well worthy of a trial in southern Florida."

40979. "(Placetas, Santa Clara Province, Cuba, July 20, 1915.) *Don Carlos* avocado. A small variety, said to be of exceptionally choice quality, from the Quinta Aguas Azules of Dona Serafina Wilson, Viuda de Bartlett, near Guadalupe, about 15 miles from Placetas. This fruit is almost perfectly round in form and of light yellowish green color. The skin is thick, the flesh of fine, oily texture, and the seed very small in comparison to the size of the fruit. The tree is bearing an excellent crop and can probably be considered productive. It ripens its fruit from August to October, and is not, therefore, a very late variety, but because of its good quality it is considered worthy of a trial in southern Florida. It was the favorite fruit of Don Carlos Bartlett, the former owner of the Quinta Aguas Azules, and has been named for him."

40980. "(Placetas, Santa Clara Province, Cuba, July 20, 1915.) *Guadalupe* avocado. A late variety from the quinta of Sr. Joaquin Wilson at Guadalupe, about 15 miles from Placetas. This is a broadly pyriform fruit, narrowed at the base, but not noticeably 'necked,' and somewhat oblique at the apex. It will probably weigh 12 to 14 ounces when ripe. The color is green, sometimes