

43425 to 43440—Continued.

ment of tropical and subtropical fruits. This is the wild cherry, *Prunus salicifolia* H. B. K., commonly known as *cereza* among Spanish-speaking Guatemalans and as *capulin* by the Indians. While not a tropical species, that is, not adapted to the tropical littoral, it is distinctly subtropical in nature and may perhaps be found to thrive in such sections as the extreme southern portion of the United States and similar regions bordering upon the Tropics, as well as in the Tropics themselves, when grown at elevations of a few thousand feet. In its present wild state a fruit of fairly good quality, it would seem that with a little attention on the part of plant breeders it might become a most valuable addition to the list of fruits suitable for moist subtropical countries. Arid or semi-arid sections, such as California, produce European cherries, of the Bigarreau type, to perfection, but as yet there is no cherry for the moist subtropical regions, such as Florida, northern India, and southern Brazil. It is in such regions that attention should be devoted to this species.

“As commonly seen in the Guatemalan highlands, this species is an erect tree, somewhat slender at times, reaching a height of about 30 feet, the trunk stout, occasionally as much as 3 feet thick, and the bark rough and grayish. The young branchlets are dotted with minute grayish lenticels. The leaves, which are borne upon slender petioles three-quarters of an inch long, are commonly $4\frac{1}{2}$ inches in length, $1\frac{1}{4}$ to $1\frac{1}{2}$ inches in breadth at the widest point, oblong-lanceolate in outline, with a long slender tip. The upper surface is dull green, the lower surface glaucous, while the margin is rather finely serrate. The flowers, which are produced from January to May, are white, about three-eighths of an inch broad, very numerous, on slender racemes 2 to 4 inches in length. As many as 15 or 20 fruits sometimes develop on a single raceme, but many drop off before reaching maturity, with the result that two to five ripe fruits are commonly found on each raceme. The season of ripening in Guatemala is from May to September—a remarkably long period. The ripe fruits, which are slightly oblate in form and up to three-quarters of an inch in diameter, separate readily from the short fruit stalks, leaving the green 5-toothed calyx attached to the fruit stalk in every instance. In color the fruit is a deep, glossy maroon-purple. The skin is thin and tender, though sufficiently firm so that the fruit is not easily injured by handling, and the flesh is pale green, meaty, but full of juice. The flavor is sweet, suggestive of the Bigarreau type of cherry, with a trace of bitterness in the skin. The stone is a trifle large in comparison to the size of the fruit, being about the same size as in some of the cultivated cherries of the North, whose fruits are considerably larger than those of this species. Cultivation, however, would probably increase the bulk of the edible portion of the fruit without greatly increasing the size of the stone. It may be remarked that trees of this species which are found “in cultivation” in Guatemala are merely growing in dooryards, and do not receive any of the attention connoted by the word “cultivation” as it is commonly understood by European and North American horticulturists. Pruning is never practiced, fertilizers are not applied, the soil is not tilled, and no water is supplied during the long dry season.

“Pleasant to eat out of hand, this cherry can also be eaten in various other ways, stewed, made into preserves, or used for the manufacture of