

relation between seed and flesh and the thickness of the skin; and a most careful pomological description of its flavor, texture, and other characteristics, together with notes written in the field as to its probable season of ripening and productivity. In other words, Mr. Popenoe's collection, as it is being sent out to growers for trial, has had eliminated from it about all the chances for disappointment which it is humanly possible to eliminate when a foreign fruit tree is introduced into an entirely new environment. While the season of ripening may change, the degree of frost which it will stand may change, and even the flavor be affected, it is not to be expected that any great changes in the form of the fruit or in the proportion of seed to flesh will appear in his collection when the fruits ripen in the United States. The difficulty which nurserymen and growers find in handling the cumbersome numbers under which the plants of this office are sent out made it appear necessary to assign names to the various seedlings. In order to do honor to the people from whose country they came and to distinguish them as emigrants from that country, selected names were taken from the Maya language. To this race belongs the distinction of having learned the value of the hard-skinned avocado, and it seems proper that as these Guatemalan varieties become commercially grown in this country they should be called by these Maya names rather than by Americanized names which have no real philological significance. It is believed that these names will enrich rather than impoverish the language of that commerce which is growing up about this important food plant. See *Persea americana*, Nos. 44625 to 44628, 44679 to 44681, 44781 to 44783, 44785, and 44856.

While looking for varieties of the avocado, Mr. Popenoe found a very rare species of *Persea* known as the *coyó* or *shucte* (*Persea schiedeana*, No. 44682) which deserves to be introduced into all strictly tropical countries. In its wild state and without any attempts having been made at its domestication, it appears to have seedlings which rival the avocado in the size of their fruits and in the quality of these fruits for the table. It seems to have been completely overlooked by the tropical botanic gardens of the world.

Mr. Popenoe also obtained material of the following: The tortoise-shell custard-apple (*Annona testudinea*, No. 44774) which bears fruit with large seed, hard shell, and flesh that is devoid of all grittiness; the monkey-flower tree (*Phyllocarpus septentrionalis*, No. 44775), a species which, according to the explorer, compares in beauty with the royal poinciana and produces in January a mass of crimson-scarlet flowers; the lignum-vitæ (*Guaiacum guatemalense*, No. 44858), which as a small tree with evergreen foliage has already attracted attention in Florida and which, according to Mr. Popenoe,