

44611 to 44622—Continued.

"*Hawaii No. 20* and *Louisiana Striped* are the most extensively cultivated varieties of sugar cane in the Philippines. The yield per hectare (2.47 acres) in cane and the sugar content of these varieties is about 100 metric tons and 13 per cent, as compared with the yield of the best Philippine variety (*Negros Purple*), 80 metric tons per hectare and a sugar content of 14 per cent." (*Wester, Food Plants of the Philippines.*)

44611. *Chenois.*44614. *Hawaii 20* × *Hawaii 309.*44612. *Hawaii 20.*44615. *Hawaii 27* × *Hawaii 309.*44613. *Hawaii 20.*44616. *Java 247.*

44617. *Lahaina.* "Long straight leaves of light color; rapid grower, deep rooting; hard rind when mature; superior richness of juice; firm, compact fiber, making the trash easy to handle." (*Deerr and Eckart, Bulletin 26, Hawaiian Sugar-Planters' Association Experiment Station.*)

44618. *Lahaina* × *Yellow Caledonia.*44619. *Louisiana Striped.*44620. *Louisiana Striped* × *Lahaina.*44621. *New Guinea 15, or Badilla.*44622. *Yellow Caledonia.***44623 and 44624. CHAYOTA EDULIS Jacq. Cucurbitaceæ.***(Sechium edule Swartz.)***Chayote.**

From Sydney, New South Wales, Australia. Fruits presented by Mr. George Valder, director, Department of Agriculture. Received June 30, 1917.

"The two varieties grown in New South Wales." (*Valder.*)

44623. White variety.

44624. Green variety.

44625 to 44628. PERSEA AMERICANA Mill. Lauraceæ. Avocado.*(P. gratissima Gaertn. f.)*

From Guatemala. Bud wood collected by Mr. Wilson Popenoe, agricultural explorer. Received April to June, 1917.

44625. "(Nos. 111, 121, 139. Avocado No. 18.) *Panchoy.*² "This is a very thick skinned fruit of unusually good quality. It is rather above medium size, weighing 15 to 18 ounces, and is of pleasing form—broadly obovoid. Perhaps its most striking characteristic is its unusually thick skin; but its quality deserves even more notice, for in this respect it is one of the very best in the collection. The seed is small.

"The parent tree is growing in the finca La Polvora in Antigua, Guatemala. The altitude is approximately 5,100 feet. The ground beneath the tree is planted in coffee bushes, which are now about 8 feet high. The soil is rich sandy loam, friable, black, and fertile. The tree is about 45 feet high, with a straight trunk 18 inches

²This and other varietal names for Mr. Popenoe's Guatemalan avocados are arbitrarily selected from appropriate words in the Maya language, the language of one of the most remarkable races of Central America, whose ruins and agricultural practices show it to have been peculiarly an agricultural race. It seems entirely fitting that to this race should be given the credit for first appreciating this distinct type of avocado, and no better way could be found than that of attaching to these varieties Maya names which some day may be as commonly used as *Bartlett* pear or *Baldwin* apple are used to-day in sections of this country. Furthermore, the names will indicate the Guatemalan origin of these plants as English names could not.