

flesh often adheres closely to the seed, making it difficult to prepare the coyó for eating. I have seen some fruits, however, in which the two halves could be separated, leaving a cavity in which seasoning can be placed.

"The coyó is used by the Indians of Guatemala in the same manner as the avocado, which is to say that it is eaten out of hand, without the addition of seasoning of any sort, and frequently to the accompaniment of tortillas—thin, round cakes made from Indian corn, which are a staple article of diet throughout this part of Central America. I have not yet experimented to see how the coyó tastes when prepared in salads or seasoned with vinegar, salt, and pepper, but I have found it excellent when diced and eaten in bouillon, as is often done with the avocado by Guatemalans of the upper classes. To me its flavor is decidedly agreeable, and a good coyó, free from fiber and with a seed not too large in proportion to the size of the fruit, would impress me as a worthy rival of the avocado.

"The tree grows under a variety of conditions. In the valley of the Motagua River, near Zacapa and El Rancho, it is found near the banks of streams. The air in these regions is exceedingly hot and dry during a large part of the year, and the hillsides are covered with typical desert vegetation—cacti, euphorbias, thorny leguminous shrubs, and small trees. Contrasted with these conditions, the upper Polochic Valley, in Alta Vera Paz, where the coyó is exceedingly abundant, is a very moist region with rainfall, as the inhabitants state, 'thirteen months in the year.' In this part of Guatemala I have seen coyós at altitudes well above 5,000 feet. Like the Guatemalan race of avocado, it is very abundant from 4,000 to 5,000 feet, but unlike the latter it seems also to do very well at lower altitudes and is found around Zacapa at altitudes of 500 feet above the sea, where the Guatemalan race of avocados is usually replaced by the West Indian.

"To judge from its behavior in Guatemala, the coyó ought to be successful in both California and Florida. During the coming summer I hope to make a search for superior trees and to obtain bud wood for introduction into the United States. The season of ripening is from June to August in the lowlands and from August to October or even November in the highlands. There are thousands of trees in Alta Vera Paz, and it should certainly be possible to find among them a few superior ones well worthy of propagation.

"In the coyó we have a fruit new to North American horticulture, yet one which is grown by the Indians of northern Guatemala as extensively as the avocado and apparently looked upon by them as almost its equal. When good varieties have been obtained and propagated by budding, it seems reasonable to expect that the coyó will find a place in the orchards of the United States throughout approximately the same belt in which the avocado is grown." (*Popenoe*.)

For an illustration of the coyó fruits, see Plate VII.

See also *The Avocado in Guatemala*, U. S. Department of Agriculture Bulletin No. 743, p. 37.

44683 and 44684.

From Guatemala. Cuttings collected by Mr. Wilson Popenoe, agricultural explorer. Received April 26, 1917.

44683. *POLYGALA FLORIBUNDA* Benth. Polygalaceæ. Chupak.

"(No. 102. From Chitzuhai, near Tactic, Alta Vera Paz. April 17, 1917.) A handsome flowering shrub found in the gardens of the Indians in the settlement called Chitzuhai, about 5 miles north of the town of