

45525 to 45534—Continued.

as room perfumers and carry them about instead of a perfumed handkerchief. Since they possess an abundant juice of good quality, foreign residents use these fruits for making lemonade. If it were not for the many very large seeds, this fruit could well be substituted for the ordinary lemon; as it is, it may be grown considerably north of the true citrus belt to supply a home product from which to make refreshing drinks."

45535 and 45536.

From Mexico. Seeds presented by Mrs. Zelia Nuttall, Casa Alvarado, Coyacan, City of Mexico. Received December 5, 1917.

45535. *AMARANTHUS PANICULATUS* L. Amaranthaceæ. **Huauhtli.**

An annual, with entire leaves, bearing the abundant grainlike edible seeds in dense panicles. Some plants produce white seeds, and some produce black. The white seeds are those chiefly used by the natives. This plant is found both in cultivation and growing wild. The seeds are ground and cooked in the form of small cakes known as "alegria," these cakes being eaten in large quantities by the poorer classes, especially during a time of scarcity of corn. This plant was cultivated by the Aztecs before the discovery of America. It occupied an important place in the fare of the people, and accounts show that every year 18 granaries, each with a capacity of 9,000 bushels, were filled by Montezuma. Often the tribute exacted by the Aztecs from the people they conquered would take the form of a certain quantity of this grain. It was so closely connected with the life of the people that it figured in religious observances. Spanish historians, writing in the first half of the seventeenth century, give accounts of how the ancient Mexicans made figures of their gods out of the flour obtained from the seed. The figures were carried in processions, and at the end of the ceremony were broken up and served to the people as a form of communion. (Adapted from *Safford, Proceedings International Congress of Americanists, p. 286, 1917.*)

45536. *CHENOPODIUM NUTTALLIÆ* Safford. Chenopodiaceæ.

Huauhtzontli.

"Huauhtzontli combines the properties of a cereal and a vegetable, and furnishes a substantial meal. When fresh and the seeds are 'in milk,' the food is, to me, delicious. I am told that it is almost as good when prepared from the dried inflorescence." (*Mrs. Nuttall.*)

45537 to 45539.

From Panama, Republic of Panama. Seeds presented by Señor Ramon Arias Féraud. Received November 30, 1917.

45537 and 45538. *CARICA PAPAYA* L. Papayaceæ. **Papaya.**

"A fine oblong papaya, with tapering ends, about 12 to 18 inches long and 5 to 6 inches in diameter." (*Arias Féraud.*)

45537. Male.

45538. Female.

45539. *CUCURBITA PEPO* L. Cucurbitaceæ. **Squash.**

"An edible squash, which, when well mashed and mixed with olive oil and vinegar, makes a splendid salad." (*Arias Féraud.*)