

the markets here, and is said to come from Escuintla. The fruit from which these seeds were taken is cylindrical in form,  $13\frac{1}{2}$  inches long by 6 inches thick, pointed at the apex. The flesh was thick, varying from  $1\frac{1}{2}$  to  $1\frac{3}{4}$  inches, firm, and not at all musky in flavor. It was rather lacking in sweetness but this may have been due in part to the fact that the fruits are some times picked before fully ripe to permit of shipment. The great peculiarity of its variety lies in the color of the flesh, which was a deep reddish salmon. The seeds were oval in form, and quite numerous. Other specimens of this same variety which have been seen in the market were similar to the one described but smaller. This interesting form should be tried in connection with the investigations in papaya culture now being carried on in south Florida." (Popenoe.)

*Cedrela fissilis* Velloso. (Meliaceae.) 43417. Seeds of **Cedro** from Bolivar, Colombia. Collected by Mr. H. M. Curran. A tree with pinnate leaves 10-15 inches long, densely pubescent beneath, and 18-24 opposite, nearly sessile leaflets. The panicles of whitish flowers are longer than the leaves, and the fruit is a dehiscent capsule containing many flat, winged seeds. According to Franceschi it does better at Santa Barbara than any other species of this genus. (Adapted from Bailey, Standard Cyclopedia of Horticulture, pp. 697-698.)

*Chayota edulis* Jacq. (Cucurbitaceae.) 43422. Fruits of **Chayote** from Guatemala. Collected by Mr. Wilson Popenoe, Agricultural Explorer. "Large white **perulero**, undoubtedly one of the very best varieties of chayote or *guisquile* grown in Guatemala. Its attractive appearance, smooth surface, freedom from spines and deep sutures, and its excellent quality make it seem worthy of a careful trial in the southern United States. This variety belongs to the class known as *perulero*, or Peruvian chayotes, a group which seems to include a good many small to medium sized, smooth varieties, as distinguished from the *guisquiles* proper, larger fruits, usually with sutures on the surface, and often spiny. This large white *perulero* is considered of superior quality, the flavor being very delicate, and due to the absence of spines and sutures it is very easy to prepare for the table." (Popenoe.)