

pubescence on the lower surface, especially along the midrib. The flowers, when seen from a distance, look like those of the avocado, I have not yet examined them closely.

"The fruits are remarkably similar in general appearance to avocados of the West Indian type, such as are grown in Florida. Like avocados, they vary greatly in form. Most commonly they are pyriform, with a well defined neck, but they are sometimes obovoid, sometimes broadly pyriform, and sometimes long and slender. In size they are also quite variable, but the majority seem to be from three quarters of a pound to a pound and a half in weight. I have heard of coyos weighing two to three pounds, but I have not seen them. The surface is about as smooth as that of a West Indian avocado, and often of similar color,--yellowish green,--but sometimes it is purplish or bronze. The skin is thicker than that of any avocados except those of the Guatemalan type. It is not hard, however, as in the latter, but leathery and pliable. Frequently it adheres to the flesh, which is of a peculiar brownish white color, gives off a milk-like juice when squeezed, and is of fine, oily texture, like the flesh of an avocado. Commonly there are numerous fibers running through the flesh. There are said to be coyos practically free from fiber, but I have not as yet seen them. The flavor is strongly suggestive of the avocado, being of the same rich, nutty character, but is nevertheless distinct; it has a richness and nuttiness of its own, which suggest to me the flavor of a ripe coconut. The seed is larger in comparison to the size of the fruit than it is in the best of our budded varieties of the avocado, but it is no larger than in many seedling avocados. In general appearance it resembles an avocado seed, but the cotyledons, when cut, are seen to be of a dull rose-pink color instead of whitish. The flesh often adheres closely to the seed, making it difficult to prepare the coyo for eating. I have seen some fruits, however, in which the two halves could be separated as in the avocado, the seed coming out readily and leaving a cavity in which seasoning can be placed.

"The coyo 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