

of this Bureau. "(No. 167a. From San Cristobal, Department of Alta Verapaz, July 16, 1917.) Nearly every garden in Coban, San Cristobal, and other towns of the Alta Verapaz, contain a number of these attractive palms, grown not so much for ornament as for the edible inflorescences which they produce. In some parts of central Guatemala, such as San Antonio Aguas Calientes, the pacaya is occasionally seen, but it appears to be much more abundant in the Verapaz than in any other section of the republic. It is cultivated at varying elevations, the lowest observed being about 3000 feet and the highest 5200. From the fact that it succeeds at such high elevations as 5000 feet it must be considered slightly hardy, and may be found sufficiently so to be grown outdoors in southern California and Florida. The palm grows to a height of 15 to 25 feet, more commonly the former than the latter. The trunk is slender, erect, and about 2 inches thick. The leaves are 3 to 6 feet long, with 18 to 24 pairs of pinnae, subopposite toward the base of the rachis. The lowermost pinnae are narrow and are not over 8 to 10 inches long; farther up they become 18 or 20 inches long and nearly 2 inches wide. In general, the foliage of this palm suggests that of the well known *Areca lutescens* (properly *Chrysalidocarpus lutescens*) of northern conservatories. It is graceful, of rich green color, and in every way pleasing. The inflorescences appear from October to May, a few coming at other seasons of the year. They appear along the trunk, a short distance beneath the lowermost leaves. Before the spathes burst and the flowers appear, these buds, which are 8 to 12 inches in length, are cut for use. The part which is eaten is the tender, white, much-branched inflorescence within the spathe. Its preparation for the table consists in dipping it in a batter made of eggs, and then frying it; in enveloping it in an omelet; in boiling it and serving it as a vegetable; or in mixing it with other vegetables to form a salad. When very young and tender its flavor is most agreeable. When the buds are nearly ready to burst, the inflorescence frequently has a bitter taste which is objectionable to some people, though much liked by others. This palm grows on a variety of soils, seeming to do well on clay and also on black sandy loam. It is frequently planted in gardens among coffee bushes, and in some sections it is planted beneath the shade of large trees. It may be necessary to supply shade for the plant in regions such as southern California. If