

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 ground and cooked in the form of small cakes known as *alegria*, are eaten in large quantities by the poorer classes, especially during a time of scarcity of corn. *Huauhtli* 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 amount 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 17th 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 procession, and at the end of the ceremony were broken up, and served to the people as a form of communion.' (Adapted from Safford, A Forgotten Cereal of Ancient America, Proceedings of the Nineteenth International Congress of Americanists, p. 256-297, 1917.)

*Annona diversifolia* (Annonaceae), 45548. From Guatemala. Collected by Mr. Wilson Popenoe, Agricultural Explorer for this Department. "(No. 205a. Guatemala, Guatemala. November 8, 1917.) The *anona blanca*, from Chiquimula (elevation 1,400 feet). This species is not known in the highlands of Guatemala, nor have I seen it elsewhere except in the vicinity of Chiquimula and Joetán, both in the southeastern part of the republic, close to the border of Honduras. The tree strongly suggests *Annona squamosa* in appearance, but is easily distinguished by the leaf-like bracts at the base of the branchlets. The fruit is much larger than that of *A. squamosa*, resembling more closely that of *A. reticulata*. It is generally heart-shaped, up to 5 or 6 inches in length, with the carpellary areas indicated by incised lines on the surface, which is pale glaucous green in color. The skin is nearly a quarter of an inch thick, the flesh is said to be tinged rose color when ripe, and the seeds are much larger than those of either *A. squamosa* or *A. reticulata*. The season of ripening in southeastern Guatemala is September. While I have not been able to test this fruit thoroughly,