

*Achras zapota* (Sapotaceae), 46237. Sapodilla. From Panama, Republic of Panama. Presented by Mr. Ramon Arias-Feraud. The sapodilla, native of Central America and the West Indies, is a tree 25 to 30 feet high with thick, leathery, shiny leaves. It bears two crops of fruit annually, in August and February. Gum and tannin are quite abundant in the green fruit. When ripe, the fruit contains a brown, juicy, luscious pulp surrounding the black seeds. The sapodilla thrives up to an altitude of 3,000 feet; in Florida as far north as Palm Beach. The tree is propagated by seed or by grafting, and makes a very slow growth. The latex of this tree is the source of chicle, which is used in the manufacture of chewing gum. The fruit varies greatly in size and flavor. It appears on the markets of Florida and other Gulf States, and occasionally in Washington and New York markets. (Adapted from Wilcox, Tropical Agriculture, p. 136.)

*Alectryon subcinereum* (Sapindaceae), 46299. From Nice, France. Presented by Mr. A. Robertson-Proschowsky. "Seeds from a young tree in my garden. It is the first time this species has flowered. The seeds are surrounded by a juicy, red-colored aril which is edible, and of a pleasant, sweet taste, only it is very small. It is rather ornamental like so many tropical evergreens, and absolutely hardy here. It may, as I expressed in my foregoing letter, serve eventually as stock on which to graft the longan, or the litchi." (Proschowsky.)

*Amygdalus persica* (Amygdalaceae), 46239. Peach. From Pretoria, Union of South Africa. Presented by Mr. I. B. Pole Evans, Chief, Division of Botany, Department of Agriculture. "Transvaal yellow. This variety is one of the hardiest we have in this country and the most immune to the more common fungous pests of the peach." (Evans.)

*Attalea* sp. (Phoenicaceae), 46300. Coquito. From Mexico City, Mexico. Presented by Mr. A. L. Herrera. "An undescribed species, closely related to the Cohune, or Corozo, palm (*Attalea cohune*) of the Caribbean coast region of Central America; it differs from the Cohune palm in the smaller and more rounded fruits and the thinner and more brittle shell of the seed. The seed contains a single kernel, smaller than that of the Cohune. The kernels contain a high percentage of oil,