

the tree, as it is yet very early in the season. While three-fifths of all the trees are bearing, many of them are carrying only 3 to 10 fruits each. The best production observed was that of a tree about 18 feet high and 10 feet in spread, which was carrying 85 fruits, nearly all of them fine large specimens. It may be noted that there is less variation in size and form among the fruits of one tree than is common in the cherimoya. In this respect the **papaue** resembles the sugar-apple. In form the fruits are conical, oval, or round. The largest specimens I have seen weighed a pound and a half. The average size is between eight ounces and a pound. The surface is rough, the carpel-lary areas being indicated by deeply incised lines, and each area giving rise, toward its lower end, to a short point or prominence. The roughness of the surface varies considerably among the fruits from different trees, as also the color. About half the fruits examined in Tapachula were pale green in color, and half more or less magenta-pink. All of them are heavily overspread with a whitish bloom which makes them very attractive in appearance, and which has doubtless given rise to the name **anona blanca** (white anona), used in Guatemala. In the pale green varieties the flesh is white, in the pink ones it is tinged with rose-pink. It is generally considered here that the white-fleshed fruits are best, as they are sweeter. This would conform with the Mexican taste. I have met one American who told me he greatly preferred the pink ones, because they were more acid. The skin or outer covering is nearly a quarter of an inch thick, soft and coarsely granular in texture. The flesh is custard-like in consistency, and in flavor about midway between a good cherimoya and a good sugar-apple. As nearly as I can recollect, it is almost identical with the flavor of some crosses between these two species, which I sampled at Miami, Florida, several years ago. I am speaking now of the white-fleshed varieties; some of the pink ones are considerably more acid in flavor than either the cherimoya or the sugar-apple. The seeds are about as numerous as those of the cherimoya, but larger. I have usually found about 25 or 30 in each fruit. The Tapachulans do not pick the fruits until they burst open on the tree. We observed the same custom in Brazil in connection with the cultivation of the sugar-apple. I doubt if the **papaue** is sufficiently hardy for cultivation in southern California, unless it be planted in the most protected situations. It seems to be a fruit of the tropical