

*Achradelpha mammosa* (Sapotaceae), 47516. **Sapote.**  
From Laguna, P. I. Seeds presented by the Bureau of Agriculture, Manila. "One of the most important fruits of the Central American lowlands, well known to the Indians from time immemorial. It is wild in many regions, notably southern Mexico and Guatemala. It occurs most abundantly between sea level and 2,000 feet; at 3,000 feet it is still common, while at 4,000 it becomes scarce. It is generally believed that it will not succeed at 5,000 feet, but occasionally trees are seen at this elevation. In the highlands they are slow of growth and the fruit requires a long time to reach maturity. In the lowlands the sapote (Spanish orthography 'zapote') is a large forest tree, often 60 feet in height, with a thick trunk and stout branches. The Indians, when clearing land for coffee plantations, usually leave the sapote trees they encounter, for the sake of their valuable fruits. The foliage is abundant, and light green in color; the leaves are clustered toward the ends of the branchlets, and are obovate or oblanceolate in outline, broadest toward the apex, and four to ten inches long. The flowers are very small, produced in great numbers upon the stout branchlets. The fruit is elliptical in form, commonly three to six inches in length but sometimes larger. The skin is thick and woody, with a russet surface, and somewhat scurfy. The flesh is salmon-red, finely granular in texture, sweet, and of almost cloying flavor, in poor specimens strongly suggesting a squash or pumpkin. The single seed is large, shining brown except on the rough, whitish, ventral surface, and is easily removed from the fruit. The Indians commonly eat the sapote out of hand. It is occasionally made into a rich preserve, however, and can be used in a few other ways. It is slightly inferior in quality to its near relative the injerto or green sapote (*Achradelpha viridis*) of Guatemala. The seed of the sapote is an article of commerce in Central America. The large kernel is removed, roasted, and used to mix with cacao in the preparation of chocolate. According to some of the Indians, it imparts flavor to the chocolate; others say it is done to increase the bulk of the latter. In view of the high price of chocolate it seems more likely that sapote seeds are used as an adulterant, rather than for their flavor. In southern Mexico and Central America this fruit is known as 'zapote' (from the Aztec 'tzapotl'); in Guatemala the Indians knew it under the Maya names 'saltul,' 'saltulul,' and 'tulul;' in Cuba