

market, quite often the entire hill is dug and the tuber sold. The size of the tubers varies greatly; as commonly seen in the markets they are 1 or 2 inches in diameter, and 10 to 18 inches long; but the largest of them are 4 to 5 inches in diameter and up to  $2\frac{1}{2}$  feet long. In answer to my question, 'Which is best, the fruit or the tuber?', most natives have replied that they preferred the tuber. But since the latter is available in relatively small quantity, it does not play so important a rôle, by any means, in the dietary of the Indians as the fruit itself. It is customary to eat the tuber boiled, as a part of the favorite dish 'cocido' (boiled meat and vegetables of several kinds, served together); or fried in batter, often with a thin tomato sauce which is added after cooking. The tuber, when well cooked, is fairly mealy in texture, but not so well flavored as a good potato, and to my own taste is not preferable to a good mealy chayote.

#### Varieties.

"A good mealy chayote' brings up the question of varieties, which I am convinced is one of the most important in connection with chayote culture, and one to which we have not as yet devoted sufficient attention in the United States.

"Unquestionably there are important differences in the flavor and quality of the different varieties cultivated in Guatemala, differences almost sufficiently marked to condemn the chayote as a poor vegetable or to characterize it as an excellent thing, according as one samples a really good sort or one of the poorer ones.

"For some time I thought that green-fruited varieties were better flavored than the white ones, but I have now come to believe that there are good and inferior varieties of both colors, just as there are good avocados of purple color and good ones that are green. Perhaps it is true, as various natives have asserted to me, that the dark green chayotes are usually the best. I am inclined to think it is. But the very best variety which has yet come under my observation is the 'guisquil de papa,' (potato chayote) of certain gardens in Antigua. This is a broadly obovoid fruit about 4 inches in length, plump, perfectly smooth on the surface (though with brownish cracks when fully ripe), and of an ivory-white color, almost opaque in character. This variety has an unusually mealy character and is much better in flavor than most others. It is,