

pressure, an excellent white oil which is used in cooking, for soap manufacture, and in various other ways.

"The chief obstacles in the way of obtaining this oil on an extensive or commercial scale are two: the difficulty which has been experienced in perfecting a machine to crack the nuts and remove the kernels, and the expense connected with harvesting the racemes from wild palms scattered over large areas of tropical jungle. Several Americans interested in the exploitation of this plant have worked on machines for cracking the nuts, and in one or two places such machines have been used commercially with a fair degree of success. As to the question of harvesting the nuts economically, I have always felt a bit skeptical. In the first place, it has been my observation that even where the palms occur in great abundance, fruit is not available in enormous quantities because not all of the plants bear regularly. O. F. Cook of this Department has noted, in Guatemala, that some of the palms bear only staminate or male flowers, - a condition borne out by R. Lopez y Parra (La Palma del Coquito de Azeite, Mexico City, 1910); such plants do not, of course, produce any fruit. It has also seemed to me that palms crowded together in the jungle produce relatively few fruits compared to those growing in the open. Good examples of the latter may be seen in the Isthmus of Tehuantepec.

"In southern Mexico this palm is called 'coyoli'; in Guatemala the fruits are known under the name 'corozo,' while the palm, at least when young (during which period the leaves are commonly used for thatching), is called 'manaca.' The name 'coquito' is applied to the nuts in several regions, I believe. It is probable that a more careful study would show that several species of *Attalea* are represented by the plants popularly referred to *A. cohune* in tropical America." (Wilson Popenoe.)

Capsicum annuum (Solanaceae), 53941. **Red pepper.** From Valencia, Spain. Seeds purchased through Mr. John R. Putnam, American consul. "'Morrón.' The variety almost universally employed for the best grades of canned peppers." (Putnam.)

A large, fleshy, sweet, rather coarse variety of pepper suitable for preserving and baking. Because of its attractive appearance this variety is in great demand for export. (Adapted from note of Don Rafael Janini, agronomical engineer, Province of Valencia.)