



THE CHILEAN WINE PALM AT HOME.

(*Jubaea chilensis* (molina) Baill.)

The coquito or wine palm of central Chile has been cultivated for some years in southern California, where it is considered an excellent ornamental plant. It is frost resistant to a high degree, but of very slow growth. The fruits contain small, round kernels having the flavor of coconuts, whence the name coquito (little coconut); these are eaten in several South American countries. From the sap a thick sirup, known as *miel de palma*, is prepared in Chile. It is used in the same manner as maple sirup. Commercial plantations have been established in various parts of that country for the production of this sirup. The wild palms here shown are in a small ravine near Valparaiso, Chile. (Photographed by Wilson Popenoe, October 10, 1921; P18897FS.)