

failure of the sapote to thrive in Florida need not exclude the green sapote, and a trial planting will be in order. We shall send some seeds by mail and keep others with us. They are like those of the true sapote, but smaller and in some varieties much shorter, for the fruits of the green sapote run through the same series of varietal forms as those of the sapodilla. The quality of the flesh is distinctly superior to that of the true sapote, and much more likely to please the American palate. Anybody who likes papayas or Japanese persimmons might be expected to think favorably of the green sapote, for it comes distinctly into the same class of sweetish smooth-textured pulpy fruits. There is no astringency or unpleasant aftertaste whatever, so that one of the curing difficulties of the persimmon would be encountered. On the outside the fruits are a pleasing yellowish green color, more or less russeted at either end. The flesh inside is yellow, but with a reddish or brownish tinge, not as yellow as some of the Japanese persimmons, nor as dark as others.

"At present we are busy with the pacaya palms which are grown here in great abundance, so that any amount of seed could be obtained. Some of the palms have four, five, or even six pacayas, as the edible male inflorescences are called, so that we did not over-estimate the amount of the fruit that might be produced in a successful planting. I feel confident that the palms would grow very well under hot house conditions such as Goar and Reasoner have, and would suggest that a planting be made on that basis at Miami, with the idea of leaving some of the palms to grow to maturity. They attain a height of 12 to 15 feet but fruit much younger, probably in the third or fourth year.

"I might add that the roxtul or whatever it is to be called should have a chance in California as well as in Florida. Its climatic requirements should be much the same as those of the avocado. It is a much less tropical species than that of the true sapote."