

**44059 and 44060—Continued.**

which they produce. In other parts of Alta Vera Paz the pacaya is also quite common, and it is grown in the southern part of Guatemala as well. Since it succeeds here at elevations of 5,000 feet or even higher, where the winters are quite cool, it would seem that it ought to be a success in southern California and Florida, though it is difficult to predict what effect the sandy soil of the latter State may have upon it. The palm grows to a height of 15 feet, having a slender stem about 2 inches in diameter and handsome leaves, somewhat reminding one of *Chrysalidocarpus lutescens* (*Arcaea lutescens*). The foliage is of a rich-green color. The inflorescences are produced along the trunk in the winter and spring, and apparently more or less throughout the year. Before the spathe has opened it is removed from the palm opened, and the tender inflorescence, nearly white in color and finely branched, is removed and eaten. Its preparation for the table consists in dipping it in a batter made of eggs and then frying it; in enveloping it in an omelet; in boiling it and serving it as a vegetable; or in mixing it with other vegetables to form a salad. When very young and tender its flavor is agreeable, but when older and nearly ready to emerge from the spathe it has a strongly bitter taste, which makes it disagreeable. It should therefore be used when quite young. The pacaya palm grows in a variety of soils, seeming to do well on clay and also on black sandy loam. An abundance of lime in the soil does not seem to injure it. It is frequently planted in gardens among coffee bushes, and in many sections it is planted beneath large trees, where it has partial shade. I have seen many beneath large avocado trees, interplanted with coffee bushes. It may be necessary to furnish shade for the palms in California and Florida by means of a slat house or some such device, or they might be planted beneath large trees, as they are in Guatemala. The pacaya as an article of food is extensively used in Guatemala and by local standards commands a good price, single inflorescences usually selling at two to five for a peso (2½ cents). The spathes are pulled from the palms, tied together in small bundles, and thus brought to market." (*Popnoe.*)

**44060.** VITIS TILIAEFOLIA Humb. and Bonpl. Vitaceae.  
(*V. caribaea* DC.)

**Grape.**

"(No. 81a, Guatemala, Guatemala, December 29, 1916.) A native grape sold in the markets of Guatemala. The bunches are about the size of those of *Vitis caribaea* and the berries very similar; it may, in fact, be this species, though I do not know whether or not *V. caribaea* occurs in Guatemala. The fruit is used to make jelly. For trial in southern Florida in connection with the work of producing a grape adapted to tropical and subtropical conditions." (*Popnoe.*)

**44061. ALEURITES TRISPERMA Blanco. Euphorbiaceae.**

**Soft Iumbang.**

From the Philippine Islands. Presented by Mr. A. W. Prautch, through Mr. Adn. Hernandez, director, Manila Bureau of Agriculture. Received January 22, 1917.

"Mr. Prautch has returned from his trip to Cavite Province with seeds and leaves of *Aleurites trisperma*. The nuts were picked up under the trees, where they had been lying since last August, in which month the tree fruits. As you have already successfully introduced *Aleurites moluccana* in the United States,