

**44865 to 44884**—Continued.

**44880 to 44882.** *VIGNA SINENSIS* (Torner) Savi. Fabaceæ. **Cowpea.**

“(Market, Willemstad, Curaçao, Dutch West Indies, March, 1917.)  
*Boontje del Baliza.*” (Curran.)

Descriptive notes by Mr. W. J. Morse, Office of Forage-Crop Investigations, Bureau of Plant Industry.

**44880.** “No. 1. A red cowpea, quite similar to our *Red Ripper.*”

**44881.** “No. 2. A clay-colored cowpea, resembling some of our medium-maturing Clay varieties.”

**44882.** “No. 3. A speckled cowpea, resembling our *Whippoorwill* variety.”

**44883.** *MELICocca BLJUGA* L. Sapindaceæ.

“(Sabanete de Montiel, Venezuela, May, 1917.)” (Curran.)

**44884.** *MIMOSA* sp. Mimosaceæ.

“(La Estacadita, near Sabanita de Coro, Venezuela, May, 1917.)  
*Cabuderó.* A common, small, leguminous tree with white flowers.”  
(Curran.)

**44885.** *PRUNUS SALICIFOLIA* H. B. K. Amygdalaceæ. **Capuli.**

From the city of Guatemala, Guatemala. Collected by Mr. Wilson Popenoe, agricultural explorer. Received June 12, 1917. Quoted notes by Mr. Popenoe.

“(No. 128a. May 16, 1917.) The wild cherry of the Guatemalan highlands, called *cereza* in Spanish and *capuli* in the Kiché Indian dialect. The tree is found both wild and cultivated in the mountains of Guatemala, from altitudes of about 4,000 up to 9,000 feet or perhaps higher. As commonly seen, the tree is erect, often somewhat slender, reaching a height of about 30 feet, the trunk stout (occasionally as much as 3 feet thick), and the bark rough and grayish. The young branchlets are dotted with grayish lenticels. The leaves, which are borne upon slender petioles three-quarters of an inch long, are commonly  $4\frac{1}{2}$  inches in length,  $1\frac{1}{2}$  to  $1\frac{1}{2}$  inches in breadth at the widest point, oblong-lanceolate in outline, with a long, slender tip. The upper surface is dull green, the lower surface glaucous, and the margin is rather finely serrate. The flowers, which are produced from January to May, are white, about three-eighths of an inch wide, and very numerous, on slender racemes 2 to 4 inches in length.

As many as 15 or 20 fruits sometimes develop on a single raceme, but many drop off before reaching maturity, with the result that two to five ripe fruits are commonly found on each raceme. The season of ripening in Guatemala is from May to September. The ripe fruits, which are slightly oblate in form and up to three-quarters of an inch in diameter, separate readily from the short fruit stalks, leaving the green 5-toothed calyxes adhering to the latter. In color the fruit is deep glossy maroon-purple. The skin is thin and tender, but so firm that the fruit is not easily injured by handling. The flesh is pale green, meaty, but full of juice. The flavor is sweet, suggestive of the Bigarreau type of cherry, with a trace of bitterness in the skin. The stone is a trifle large in comparison with the size of the fruit.

“Pleasant to eat out of hand, this cherry can also be eaten in various other ways—stewed or made into preserves or jams. In Guatemala it is most commonly eaten out of hand and as a sweet preserve.