

## 46226 to 46234—Continued.

46233 and 46234. *PISUM SATIVUM* L. Fabaceæ. Garden pea.

46233. *Arvejas blancas*. (Crop of 1917.)

46234. *Petit pois*. (1917 crop.)

46235. *CACARA EROSA* (L.) Kuntze. Fabaceæ. Yam bean.  
(*Pachyrhizus angulatus* Rich.)

From Kingston, Jamaica. Presented by Mr. William Harris, Government botanist and superintendent of Public Gardens, Hope Gardens. Received June 6, 1918.

A twining tuberous-rooted vine cultivated throughout the Tropics for its edible roots, which are very palatable and are prepared for use in a number of different ways.

For previous introduction, see S. P. I. No. 44916.

46236. *ACHRADELPHA MAMMOSA* (L.) O. F. Cook. Sapotaceæ. Sapote.  
(*Lucuma mammosa* Gaertn. f.)

From the city of Panama, Panama. Presented by Sr. Ramon Arias-Feraud. Received June 8, 1918.

"The most important member of the genus is without doubt the sapote, or mamey sapote, a common fruit in Cuba, and not infrequently seen on the Central American mainland. It is said to prefer a deep, rich soil and a rainfall of about 70 inches per annum. The fruit is commonly elliptical and is about 6 inches in length. Within the thick woody skin, somewhat rough and rusty brown on the surface, is the soft melting flesh, of a beautiful reddish salmon color and of about the same consistency as a ripe cantaloupe. The large elliptical seed can be lifted out of the fruit as easily as that of an avocado; it is hard, brown, and shiny, except on the ventral surface, which is whitish and somewhat rough. To one unaccustomed to tropical fruits the flavor of the mamey sapote is at first somewhat cloying, because of its utter lack of acidity; when made into a sherbet, however, as is done in Havana, it is delicious and sure to be relished at first trial. Although natives of tropical countries commonly eat the fruit while fresh, it is also made into marmalade or used as a 'filler' in making guava cheese. The Cubans prepare from it a thick jam known as *crema de mamey colorado*, which is delicious. The fruits are picked when mature and laid away in a cool place to ripen, which takes about a week. If shipped as soon as picked from the tree they can be sent to northern markets without difficulty and are occasionally exported from Cuba and Mexico to the United States. The season of ripening is during the summer; in Costa Rica the tree is said to lose its foliage in the dry season, flowering at the same time. The seed contains a large oily kernel which has a strong smell and a bitter taste. According to Pittier, it is used in Costa Rica, after being finely ground, to prepare an exquisite confection; the same authority states that it is sometimes used by the Indians, after being boiled, roasted, and ground, to mix with cacao, imparting a bitter taste to the beverage. The foliage of the mamey sapote resembles that of the loquat (*Eriobotrya japonica*), except in its lighter color and entire margins. Propagation is by seed, young trees coming into bearing at the age of 5 to 7 years. Before planting it is well to remove the hard outer husk from the seed; it is then easily germinated by planting in light sandy loam, barely covering it with soil." (*Wilson Popenoe*.)