

54663. ANANAS SATIVUS Schult. f. Bromeliaceæ. **Pineapple.**

From Limon, Costa Rica. Slips presented by G. P. Chittenden, manager, Costa Rica division, United Fruit Co., through Paul V. Siggers, pathologist for the United Fruit Co., Costa Rica. Received December 20, 1921.

"The *Chocoana* pineapple is commercially cultivated on the island of Taboga, in the Gulf of Panama, whence the fruit is shipped to Panama, Colon, and other cities of the Canal Zone. It is a medium-sized fruit, weighing 2 to 3 pounds, slender and rather tapering in form, externally yellowish green. The white, juicy flesh is sweet and of delicate flavor, making the fruit an excellent one for dessert use, though probably not well adapted for canning." (*Wilson Popenoe.*)

54664 to 54670.

From Nice, France. Seeds presented by Dr. A. Robertson Proschowsky. Received December 22, 1921.

54664 to 54669. BUTIA spp. Phœnicaceæ.**Palm.**

Notes adapted from an article by Dr. Robertson Proschowsky on "The *Butias* as Fruit Palms for Temperate Climates," *Gardeners' Chronicle*, 3d ser., vol. 70, p. 260.

54664. BUTIA CAPITATA DELICIOSA Proschowsky.

The fruits are almost globular, of a beautiful orange color, and have a rose-colored base. They are the size of large cherries and somewhat smaller than those of *Butia capitata pulposa*. The flesh, though of good thickness, is just a little less abundant than in *B. capitata pulposa*, but by continued selection and hybridization there is every reason to believe that still superior varieties can be raised, of larger size and of different flavors, absolutely fiberless, with abundant flesh and smaller seeds.

54665. BUTIA CAPITATA LILACEIFLORA (Chab.) Beccari.
(*Cocos lilaceiflora* Chab.)

Fruits of orange color, about the size of those of *Butia capitata deliciosa*, but usually a little more flattened; base of fruits somewhat rose colored; taste acidulous, agreeable; contains rather many fibers, but these are fine, and many persons eat all the flesh, including the fibers.

54666. BUTIA CAPITATA ODORATA (Barb.-Rodr.) Beccari.
(*Cocos odorata* Barb.-Rodr.)

Fruits somewhat variable as to size, ranging from that of small to ordinary cherries, but flattened, of light-orange color, the base very slightly rose colored. Flesh fibrous, taste acidulous, like that of *Butia capitata lilaceiflora*. The agreeable perfume found in all the varieties of *B. capitata* is most pronounced in this variety, hence the varietal name.

For previous introduction, see S. P. I. No. 45073.

54667. BUTIA CAPITATA PULPOSA (Barb.-Rodr.) Beccari.
(*Cocos pulposa* Barb.-Rodr.)

Fruits the largest of all, somewhat depressed (flattened), of light-yellow color with rose-colored base. Rather abundant flesh of very good taste, somewhat sweeter than that of *Butia capitata deliciosa*, the taste resembling, perhaps, mostly a mixture of peach and apricot; containing fibers, but not to such an extent as to prevent some persons eating the whole. The seeds are large, about twice the size of those of *B. capitata deliciosa*.

For previous introduction, see S. P. I. No. 51890.

54668. BUTIA CAPITATA PYGMAEA Proschowsky.

The flesh is not very abundant; though very fibrous, the acidulous taste is not much inferior to that of *Butia capitata odorata*. This tiny palm has the merit of being especially adapted to pot culture.