

Report of the Organization of the California Ahuacate Association

May 14, 1915

INTRODUCTION

The following report of the first meeting of the ahuate growers of California, is somewhat abridged. An endeavor was made to retain all the salient points that can be applied in practice at the present time, and still keep the size of this paper within certain limits.

Through the efforts of Mr. Victor W. Killick of Glendale, California, and Mr. J. J. Crafton of Los Angeles, California, a meeting of the ahuate growers of Southern California was held in the Assembly Room of the Alexandria Hotel, Los Angeles, on May 14, 1915, at 10 o'clock A.M.

The object of the meeting, as outlined by Mr. Killick, was to form an association of the ahuate growers of Southern California, for the purpose of preventing the infant industry falling into the errors which the citrus growers of California had experienced in the starting of their industry, and to concentrate their efforts to accomplish results with the best economy by disseminating cultural information to the members of the proposed association, and to make an effort to educate the public—their future consumers—on the food value of the ahuate.

Mr. Victor W. Killick, called the meeting to order and addressed it, in substance as follows:

In the building of this industry, we must remember that we are tackling a proposition that is new—new entirely to the whole country. The people of this country are absolutely unacquainted with the food values of the ahuate. I do not suppose, roughly speaking, that one per cent of the people in the United States today know anything about the ahuate, and of that one per cent, probably one-tenth of the number know anything about the food value of the fruit. It is generally conceded a salad fruit; in fact, that idea has been advertised throughout the East by pamphlets issued by the Department of Agriculture, and the public has the impression that that is all for which the fruit is really used. In Mexico, however, it is a very substantial and staple article of diet, and constitutes a large part of each meal of some of the natives. I recently saw an intensely interesting article which compared the ahuate with eggs and milk as a food diet. It is a wonderful thing, when you consider that we can produce a food fruit with the same relative merits, and I hold that the ahuate is the most valuable food fruit which we have on this continent today, and I will tell you why. It is because we can produce a larger quantity of this food fruit to the acre than any other thing known to horticultural science. I saw a comparison written by an authority not long ago, in which he brought out the point that it is possible, under normal conditions, to produce about one-quarter of a ton of beef to the acre in a year; it is possible to produce ten to twenty tons of

incomplete food stuffs such as grapes, peaches, apples, etc. Of the more completely nutritious foods, such as nuts, two tons is quite the maximum crop. Now comes the ahuate. It has been demonstrated already in this state by the successful culture of individual trees, that it is possible to raise from ten to thirty tons of the almost completely balanced food ration, the ahuate. We have no other botanical life that will equal it.



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The people of this country do not know the food value of the fruit; but, gentlemen, when the time comes that they do know it, and they will, the ahuate will take a place in the food commodities of this nation as a necessity greater than meat and potatoes.

Aside from the standpoint that the ahuate will find a place as a necessity, it will fill a place as a luxury as well. Therefore we have a wider field in the production of this fruit than even the citrus men have, because their product is, largely speaking, a luxury. The necessity for oranges is slight.

We have been selling ahuate as high as a dollar a piece in this state. But as Mr. Spinks has rightly put it, it is a luxury in price only, and when the day comes that these fruits may be produced profitably at, say, a dollar a dozen, putting them within the reach of a great many people, we will have an industry established; whereas, a condition which permits the possibility of a man to secure a dollar a piece for his ahuate is not a condition to induce a wide industry. I do not mean to say that I blame any man for securing that price for his fruit. The fruit in itself readily commands that price at the present time; but that condition is not a condition to stimulate a big industry. We want to put the price of the fruit down to the point that will put it within the reach of everyone, and every man who aims to bring that about, is working in the interests of the industry.

We will proceed with the election of a temporary chairman of this meeting. There are a number of gentlemen present who are very eligible to hold that office. I may mention that one of the most enthusiastic workers, and one of the pioneers of the industry is Mr. F. O. Popenoe, proprietor of the West India Gardens at Altadena, California, and who is taking a great interest in this proposed organization. Then we have Mr. D. W. Coolidge, president of the Coolidge Rare Plant Gardens of Pasadena. Mr. Coolidge is president of the Nurserymen's Association of California—a man very well versed on the ahuate, and a man who never loses an opportunity of saying something in its favor whenever he can stand upon a public platform.

(A motion to nominate Mr. D. W. Coolidge as Temporary Chairman of the meeting was made and seconded, and, on request of several persons, Mr. Killick declared Mr. Coolidge elected by acclamation.)

Mr. D. W. Coolidge in taking the chair made, in substance, the following remarks:

Ladies and Gentlemen: You have taken me greatly by surprise, but surprises are a good deal like a dog's tail—bound to a cur.

When these gentlemen approached me with the idea of effecting an organization for exploiting the ahuate, it seemed to me it might be a good thing at this time.

Fifteen years ago when I came to California, an alligator pear was almost unknown. I had never heard of it. Since then I have been much interested in growing the fruit. When I came to California and first heard of an alligator pear, my curiosity was, of course, aroused, and I attempted to get hold of one, but I saw that after buying one, I wouldn't have enough left to buy anything else, so I started to save up my pennies for four or five years to pay for one of the desired variety, but I felt that a man could make better use of his money, for it seemed a waste of it to pay seventy-five cents or a dollar for an alligator pear. A year or two later, I met an acquaintance of mine—a gardener—in Pasadena. At that time not a dozen people in the city knew there was such a thing as an alligator pear. This friend handed me one of the fruits. I was not much impressed with its appearance, but thought it might be all right when it had properly ripened, I bit into it and it seemed pretty good—nothing worth bragging about—a little over-ripe in

taste—but pretty good, and this friend went on to tell me, in a long speech, about it and its possibilities. I think the third taste I would have mortgaged my home any time to have got another one. I am thoroughly convinced that one of the greatest, if not the greatest, industry of Southern California is to be the raising of the ahuate. The people who have learned to eat it like it; not everybody has to go through an educative experience. I have had the experience of allowing hundreds of people taste it, and seventy-five per cent like it. After people acquire a taste for the ahuate, they grow, not ordinarily, but ravenously, fond of it.

About three years ago, a gentleman came to my place of business who had recently returned from Peru. He came to Pasadena to make his home, purchasing a small tract of land in Altadena.

In making inquiries as to available fruits for his land, he was informed that the alligator pear, or Palta, the Peruvian name, could be successfully grown here.

In showing budded trees that we had for sale, he, of course, made inquiry as to the best varieties. Having a budded tree about 15 inches high of the Pollock variety, which is considered one of the best Florida types—I was somewhat surprised that he readily paid me \$10.00 for the tree and a somewhat smaller price for a small budded tree, not considered quite so desirable.

He stated that while in Peru, they purchased large fine fruits for two or three cents each, and that it was a considerable part of Ms diet while living there.

This fact of his paying such a large price for small trees, convinced me of his estimate of the value of the ahuate and that the first cost of the tree does not cut any figure, and it seems to me that is the right way to approach the industry, and I believe that the same climatic conditions which go to make the finest Navel oranges in the world are going to produce here the finest ahuate. One variety, after chemical analysis, was found to produce from 25 to 30% of vegetable fat. Another variety contains 29% of vegetable fat, whereas in Florida it is stated that about the highest is 12% to 20%.

When it comes to varieties, I don't think we know yet what the commercial variety is to be. All we know is that when it reaches a commercial stage, the quality will be a big figure in determining its value.

I think that we should proceed with the business of appointing a committee of permanent officers. It would be well that a committee of three or five be appointed on permanent organization.

(It was moved, seconded and carried that the Chair appoint a committee of three on permanent organization.)

One of our pioneers in the ahuate business, a man who has done more perhaps than anyone else in demonstrating its possibilities, is Mr. C. P. Taft of Orange. I would like Mr. Taft to tell us something about the earlier stages of the ahuate. I think about the first fruit he sold wholesaled at \$2.50 to \$3.00 per dozen, and I am sure they have paid him as high as \$8.00 to \$10.00 a dozen.

Mr. C. P. Taft: Ladies and Gentlemen, I am not going to make a speech. It doesn't follow that because I have had experience in raising ahuates, and perhaps had one

called by my name that I am able to say very much about it. I can say this much for the ahuate industry, so far as my experience goes—that while I have more ahuates than I ever had before, the price has been in excess of anything I have ever received; I have got in some cases as high as \$10.00 per dozen for an inferior variety and the price still holds up; but I have sold these same inferior ones from \$10.00 as low as about \$4.00. I don't think I have sold any less than \$4.00 a dozen this year; yet with the increased supply the price holds very well and it is very encouraging to me for the future of the ahuate industry. That is all I want to say to you this morning. I hope you will excuse me from talking more.

Chairman: I will appoint as a Committee of Three on Organization, Mr. F. O. Popenoe, Mr. C. B. Messenger and Mr. E. G. Hart.

Mr. Rideout, of Whittier, is an enthusiastic "booster" and I would like to hear from him.

W. L. Rideout: Mr. Chairman, ladies and gentlemen: I am a great deal like Mr. Taft, only more so. I am not a speech-maker—no talent at all in that direction. About the best I can do is to just talk to you a little about some of the best experiences we have had. If it proves interesting or beneficial, I shall be very glad; if not, you can readily forget it. I suppose that you would be most interested in the experience that we have had at Whittier in the starting of new orchards.

Young trees need no special treatment, but after being established and well growing, I believe that thorough cultivation, sufficient irrigation and perhaps a little pruning will meet every need that has thus far been developed.

Of course the main thing with starting an ahuate orchard is the planting of good trees. They must be well grown and vigorous trees, and of all things I would advise against the pot-grown or can-grown trees. Sometimes they do well, but chances are against them. My greatest success has been the planting of medium sized trees; not too small trees, and sometimes large trees will do, but they must be moved with considerable earth and must be handled carefully; so I believe the medium sized tree the best tree to plant.

We have found that the ahuate is not partial as to soil. We have trees growing in heavy thick adobe, growing in washes that have been filled in with cobble stones; growing in light sandy soil and in ordinary good loam. They are doing well in every situation and thus far we have not been able to notice any material difference in them. The difference will be more noticeable, probably, as the trees grow older. But I don't suppose they will take kindly to "hard pan." It is supposed to be a water-loving tree, and we have found that young trees when first planted or replanted require free and frequent irrigation, but we have a few seedling trees planted in the parking along the street in front of our place that are doing very nicely. These trees last summer were watered only three times; they were not cultivated at all. They are growing very nicely. Other trees growing were watered every other day. Beyond this, we gave but little attention to them.

I would like to correct the impression that the thin skinned ahuate will not bear shipping. Properly packed, I would not hesitate to ship the thin-skinned ahuate anywhere in the United States. I am convinced of this by a little experiment I made last fall for my own information and for my own satisfaction. I knew that the former owner of the Canter tree had shipped the thin-skinned fruit of that tree and of its having been

reported back as arriving in good condition, but I wanted to see fruit that had actually been shipped, so last fall I took a small branch of fruit and sent it to a relative in Michigan, asking him as soon as he received the package to return it. I sent the fruit by parcel post, which was not sending it under the most favorable conditions—it was packed in a close paste-board box and the box wrapped in heavy paper, and I suppose conveyed in mail pouches. Nevertheless, after that fruit had traveled some 4,000 miles on the road to Michigan and back, it came back in perfect condition and I had to keep it three or four days before it was ready to eat.

The fruit must be handled carefully, especially to avoid bruises or marks of fingers.

In our orchards we have about 28 or 29 varieties and we hope, and think, that every one of these varieties is good. There are a dozen other good varieties, anyone of which I think could be safely planted with every reasonable expectation of profitable returns; but I believe the demand is going to be for a medium sized fruit. There is going to be a whole lot more fruit produced in the next three or four years—more than enough to supply Pasadena and Watts. I believe it will be surprising the amount of fruit that will be produced in the next three or four years. In order to take care of that fruit we must go into the homes of people of moderate means, who are able to pay but moderate prices.

But the area in which the ahucate can be grown is limited, and the market is unlimited, and in view of the fact the ahucate is easily grown, that it requires no special treatment, I cannot help seeing a great future for the industry and would like to see a permanent organization effected, and some plan adopted to take care of the fruit California is going to produce in the next few years.

Chairman: I would like to hear from Mr. Popence. Mr. Popence is proprietor of the West India Gardens.

Mr. Popence: I just want to get right down to business and speak about the ahucate. This is the Sharpless. I am very glad to see that Mr. Sharpless is here today. I don't know what he has me charged with for this fruit—it is probably enough. I am going to cut this fruit and ask you for a rising vote on a resolution requesting him to charge off anything he may have against me for this fruit. This fruit is not ripe—mature—I am just wasting good ahucates here, but here is something that will be informing and perhaps add to the data that you have. Here is an ahucate worth growing. You can't get any of these trees, so I can be relieved of the charge of trying to push my own goods. There are no Sharpless trees for sale—may not be for a year or two yet.

The Taft is another good fruit, either for quality of the meat or size of seed. It is not too large either, for in my judgment a fruit can be too large. The relation here is almost ideal, could not be improved upon—weight a little over a pound. This is another splendid ahucate, the Lyon. Rather tender, but well worth growing. When we can grow ahucates like that, meat and eggs will sell for one-half their present price. When we sell them at twenty-five cents, people will live on them instead of buying meat.

Compare the ahucate weight for weight with beefsteak—and you will want to mix vegetables with the beefsteak to get the combination found in the ahucate—beefsteak must sell for ten or twelve cents a pound—but if the ahucates were selling for that I don't think I would ever eat any more meat.

This is the Sharpless. I will ask Mr. Sharpless to stand up, so that you will know him, as well as the fruit. That fruit weighs twenty-one ounces. I am very glad to show it. Here is another fruit that is very pleasing to me — it is grown on the Dickey place and is called the Blakeman. It is going to have a great deal to do in the standardizing of the ahuate. I speak without data on this. But the fruit ranks very high in the final test. I get a little higher oil content in the Blakeman than in either the Taft or the Lyon.

I have a little information to give you, which I am sure you will be glad to get and make use of. Mr. Killick referred to a bulletin published by the University of California called "The Avocado in California," Bulletin No. 254. Write that down and send for a copy. I have not seen the bulletin, but it will certainly be non-partisan and very valuable. There is a dearth of information on the subject of the ahuate.

A very important matter is this: Many ahuates are sold that are not ripe. It seems that the growers cannot resist the temptation to get hold of the money, and will not give the fruit time to properly mature. The immature fruit has not the full measure of oil in it, nor the fine flavor that it will have if left to properly mature. Fruit picked thirty days too soon may show only three-fourths the oil it would if picked at the right state of maturity. I think great stress should be laid on this point.

I am glad to see this meeting so well attended. I was much surprised to see so many here, for I expected to meet with a half-dozen who are trying to boost the game, and it is great pleasure to meet so many who are interested enough in the culture of the ahuate to give a day to it.

The Chair: I am sure we have all enjoyed Mr. Popenoe's remarks and appreciate the information and the analyses. I think, too, that Mr. Popenoe made a splendid point when he urged the proper ripening of the fruit. I know of no other fruit that can be picked three months before it is ripe and still be edible, but this is true of the ahuate. I don't know but that some varieties can be picked six months before they are ripe and be edible. They are better for being properly matured, but you can see what a long marketing period is possible with a fruit that can be handled in this manner. But the proper ripening certainly enhances the fat content.

Mr. Harmon: Regarding shipping the ahuate. The thin-skinned varieties will ship as well as the thick-skinned ones if they are ripe. The thin-skinned ones will stand more cold than the thick-skinned ones. Around Santa Barbara we have more of the thin-skinned varieties. Regarding flavor—there is no question but that the thin-skinned varieties excel in fat—without fibre. When they began growing oranges, they started with the thick-skinned varieties. They took them out and put in the thin-skinned kinds. I believe the thin-skinned ahuate will be eaten just as much in proportion as the oranges are, and they ship just as well. There is no question but that the thick-skinned varieties grow larger.

As to the question of price—we must get the price of these fruits down where people can reach it if we expect anyone to grow them. We expect to put the price to twenty-five cents—not right at once, but some time. If a man can't buy one, let's give him one.

About watering the ahuate. I have a drip system which works very well. I aim to drip my trees one week out of three, for a solid week. For those people who have no water,

mulching will do very well. Cover the ground five or six inches deep around the tree. If the ground is heavy, no matter. Anything in the way of mulching will make it lighter.

I think I will have enough ahuacates myself this year to supply Watts. There are something like fifteen thousand on the trees.

Regarding packing—I have sent them to New York. There is no question but if they are handled right, they will keep. Take good fruit, pack it tight— one variety will keep as well as another.

I am glad to see so much interest taken in this meeting, glad to see the Association start off on the right foot.

A Member: Regarding transportation—there seems to be some doubt regarding the shipping qualities of the thin-skinned varieties as compared with the thick-skinned kind. I lately had the pleasure of visiting Mr. J. L. Stevenson, Manager Placentia Preserving Company, Placentia, California. I found that Mr. Stevenson successfully canned one variety of Mexican seedling. Mr. Stevenson is experienced in that line. His experience seems to indicate that on account of the different chemical compositions of the different varieties, the compound used in canning must be varied. I should like to have a few words from Mr. Stevenson if he will speak.

Mr. Stevenson: About three years ago, Mr. E. B. Rivers showed me some Mexican ahuacates, saying it was a shame so many of them were lost in bringing them up here. That they were cheap enough down there if only the transportation did not eat it all up, and the caring for them until they could be used. He said "Stevenson, can't you can these?" So from time to time, he sent me two or three, and I went to work. It was the hardest proposition I ever struck. I had no knowledge of them whatever. It was hard to know about the different chemical conditions in them. I was at a loss, too, for I have never been fully satisfied as to whether the ahuacate is a fruit or a vegetable. The fruit is processed for experiment in glass, so it can be watched. After processing it, put it in an incubator seventy-two hours. Then leave it out about five days. Then, to make it sure, it should be incubated again and left a period of twenty-six days. If it passes that period it is good to go to Europe and back again. Some of these did; some of them did not. But afterwards I was able to hand Mr. Rivers two jars, one of which I told him as processed for thirty days, the other fresh fruit picked just that morning. That was on Saturday. A few days afterward he said to me, "Stevenson, which one of those glass jars did you say you processed?" I said, "Did you eat them both?" He said, "Yes." So that settled the matter right there. They are hard to process, but if the varieties grown in California are free from the bacteria, I believe they are just as easy to process as a pear. My idea would be to cut the fruit in two, and ship it in that way—in cans. That is the desired end—to send it East in this manner, but whether it can be done I cannot tell you. I know it can be done in the way of paste—eliminate the skin, but don't know whether it can be done in halves or not. If anybody does that work for you, try to get them to work on this theory and you have it.

Mr. Kelly: In regard to Mr. Stevenson's work, I would like to mention this—that Mr. Stevenson and myself conducted experiments canning different varieties of ahuacates. Mr. Bisset of the Department of Agriculture is going to assist us this far—by contributing the Florida varieties. I should like to ask those present who have fruit they would like to

experiment with, to contribute some toward this experimenting. I think the results will be of interest to all who are interested in the industry.

Upon motion duly made and seconded, the meeting adjourned to meet at 1:30 P.M.

ADJOURNED MEETING OF THE AHUACATE GROWERS, AT HOTEL ALEXANDRIA, MAY 14, 1915, 1:30 P.M.

Meeting was duly called to order at 1:30. Committee on Permanent Organization was asked for a report. The Chairman of said Committee spoke as follows:

The first recommendation of this Committee is that this Association be called the "CALIFORNIA AHUACATE ASSOCIATION."

The Committee also recommends the following be elected as the first Board of Directors, and that they elect the officers usually required in such Associations. The Committee did not have time to investigate or perfect a full Constitution and by-laws, and so it thought best simply to recommend to you a Board of nine Directors. The recommendation is that the Board consist of:

C. P. Taft, Orange; Joseph Sexton, Goleta; Wm. A. Spinks, Monrovia; Edwin G. Hart, San Marino; D. W. Coolidge, Pasadena; W. L. Rideout, Whittier; J. Eliot Coit, Berkeley; Charles Silent, Glendora; P. O. Popenoe, Altadena.

We also recommend that the temporary Chairman of this meeting be empowered to call this Board together, and that Mr. Killick be made Temporary Secretary of the Board.

Respectfully submitted, F. O. Popenoe, Chairman, Edwin G. Hart, C. B. Messenger.

Chairman: You have heard the report of the Committee on Organization. Personally I think this a very splendid solution of the organization. There are men present who have worked along these lines in a large way. Do I hear a motion?

Moved, seconded and carried unanimously.

A discussion then ensued as to the name of the proposed Organization.

A Member: If we call the fruit "ahuacate" we shall have to fight the Department of Agriculture, as they have decided to call it "avocado."

Mr. Hart: I don't see that there is any difficulty with the Department of Agriculture. They started in with a name which is a misnomer, which has no real merit. The industry as a whole is in its incipiency. The proper name for it is an Indian word—Ahuacate—pronounced just as spelled, and means something. The word "avocado" means presumably an advocate, but why it should be used in connection with a fruit is more than I can see. Because the Department of Agriculture started in with an error in the name is no reason why we should continue to use it.

I think our product far superior to the varieties grown in Florida and the West Indies; therefore a difference in name would be our advantage, rather than disadvantage. We can just as well start in with an entirely new name. Everyone who has ever been in Mexico knows, I think, that our product is far superior, and we would be the gainer by having a different name under which we market our fruit than that under which the

Florida people market their "avocados."

A Member: Can't we get an English name?

Another Member: "Ahuacate" is the Castillian name, which is used all over Central America, Mexico and most of a South American countries. "Ahuacate" is easily pronounced. I don't think we need worry about what the Department of Agriculture or the State Department at Washington calls it — they will have to recognize the name of the fruit we take.

Speaking historically on this matter, I want to say that the question of the name was considered carefully by Dr. Franceschi and a gentleman in Arizona, a scholar, who traveled much in Mexico. AHUACATE is the name that dates back to the origin of this fruit. It is the correct name as has been determined scientifically. The Department of Agriculture admits that the name AVOCADO is a misnomer. As a matter of fact AHUACATE IS THE CORRECT name, so in adopting it we are simply taking the correct name.

A Member: I never heard the word "avocado" except as meaning a lawyer, until some smart Alex corrupted this name into "avocado." Why this fruit should be called a "lawyer" is beyond my comprehension. It is known throughout Central America, Mexico, the West Indies, and two-thirds of South America as AHUACATE. The other name is a modern invention.

Chairman: I think you will agree that this fruit is a pretty slick fruit, which may account for its being called a "lawyer."

A Member: I have been raising considerable of the fruit for Eastern consumption during the last three or four years. I like the name AHUACATE. It leaves a pleasant taste in the mouth. I think when one sees that name on a menu in a hotel, it will be more conducive to one's wanting to eat it than the name AVOCADO would be. Also, the name "avocado" never appears but in conjunction with the words "alligator pear," showing that the word "avocado" is not known, and it would be as easy to educate people to the use of the name AHUACATE as to the name AVOCADO.

A Member: I think the word AHUACATE is particularly good, by reason of the fact that it is most euphonious and is an Indian name.

Mr. J. J. Crafton: Some eighteen years of travel throughout the length and breadth of Old Mexico, and a residence of about three years in the tropical portion of the State of Vera Cruz, where the avocado or ahuacate trees abound in large numbers on the mesa, at an elevation of about 700 feet, and on the adjacent mountain slope at several thousand feet above sea level, may qualify me to say something regarding this wonderful fruit.

There are many varieties of ahuacate in Mexico, just as there are in Cuba, Porto Rico, Hawaii, Tahiti, Florida, California, and South and Central American countries. One of the choicest, most palatable and most digestible variety the native Mexican likes to eat, is that known as "ahuacate de anise," and they will pass trees containing the ordinary fruit and go some distance to obtain the more delectable kind. Anise, as defined by botanical authority, contains a carminitive property that is easy of assimilation with other food, and converts it into living tissue. The anise can be detected in the leaves of the

trees of this kind by taste or by rubbing the same between the fingers. The small branch of tree containing ahuate fruit on yonder table is of the anise variety. A tea can be made of the leaves that will be a remedy for dyspepsia. In fact, dyspepsia is unknown in parts where the ahuate and papaya grow. The ahuate is considered a food in Mexico, and the Department at Washington so designates it, and is about to place it officially on their list of food products. Unlike other fruit, it contains all the essential, life-sustaining qualities of meat, milk, and eggs combined, as shown by chemical analysis at Washington and also at Berkeley in this State.

Most of the fruit is marketed in the larger cities of Mexico, although shipments are constantly being made to New York and other cities in this country, usually going by steamer having refrigerator facilities, such as the Ward Line running between Vera Cruz and New York, and so far as known ahuates, as well as other tropical fruits, have arrived at its destination in good condition. Ahuates sell very readily in New York, regardless of size, at from one dollar to a dollar and a half each, the price depending upon the supply. In fact, choice ahuate fruit brings a good price in the larger cities of Mexico, especially the capitol.

There seems to be no question upon the part of medical authorities relative to the physical benefits to be derived from eating plentifully of this fruit, and there are people living in the Isthmus of Tehuantepec country who, like some of the ahuate trees, are over one hundred years old, whose longevity is attributed to the use of the ahuate, and possibly other tropical fruits. Some of the brainiest men of Mexico were either born in the ahuate country, in Southeastern Mexico, or their ancestors were. Two of the great presidents of Mexico were born in Oaxaca—Juarez and Diaz—the former the liberator of his people, from the monarchial government Napoleon the third established in Mexico under the administration of Emperor Maximilian, and the latter, strong and fearless enough to put down revolution and internecine strife that existed in that country for centuries, and place Mexico in the front rank of a progressive civilization and the man who will reunite Mexico will probably come from the same section of country.

Adjourned.