

34637 to 34639—Continued.**34638.** *PSIDIUM MOLLE* Bertoloni.

"Guisarro."

See S. P. I. No. 12821 for previous introduction.

Distribution.—On the slopes of the mountains in Guatemala and Costa Rica.**34639.** *CYPHOMANDRA* sp.

"Introduced by Mr. Carlos Wercklé, Museum Garden. The ripe fruits collected a month ago. The green fruits collected to-day, November 29, 1912. They have had no preparation and may be eaten with impunity. Plants about 1 meter 50 centimeters high, 4 to 5 centimeters in diameter at the base. Fruits hanging on long peduncles." (*Tonduz.*)

Received as *Cyphomandra quitoensis*, but the place of publication of that name has not yet been found.

34643 to 34654.

From Kyoto, Japan. Presented by Miss E. R. Scidmore, Seoul, Chosen (Korea).

Received November 29, 1912.

Quoted notes by Miss Scidmore:

34643. *PHASEOLUS ANGULARIS* (Willd.) W. F. Wight. **Adzuki bean.**

"*Adzuki.* The red bean used for bean paste and yokan and soup. Those of best quality cost about 15 cents United States gold per quart; smaller beans, second quality, which are most used by confectioners, cost about 10 cents United States gold per quart."

34644. *PHASEOLUS ANGULARIS* (Willd.) W. F. Wight. **Adzuki bean.**

"*Adzuki.* White, boiled, mashed, strained, cooked with sugar and kanten (seaweed gelatine) to make yokan, peppered and salted; also sugared as a confection."

34645. *SOJA MAX* (L.) Piper. **Soy bean.***(Glycine hispida* Moench.)

The soy bean has been listed in previous inventories as *Glycine hispida* Moench. Mr. C. V. Piper has recently shown (*Journ. Amer. Soc. Agron.*, vol. 6, p. 75-84, 1914) that the earliest name given by Linnæus to this plant was *Phaseolus max*, that the generic name should be *Soja*, and that the correct name is therefore *Soja max* (L.) Piper.

"*Kuro.* Used for making sweet paste, but more usually boiled with a pinch of salt and a pinch of sugar added when the water is poured off or shoyu poured on and kept hot until saturated. Served as a relish or accompaniment to each meal and always found in lunch boxes sold at railway stations."

34646. *VICIA FABA* L. **Broad bean.**

"*Sora.* Usually toasted; when the shells split they are something like pop corn; also cooked with sugar."

34647. *VICIA FABA* L. **Broad bean.**

"*Ota fuka.* Same as *Sora*, but fully grown. Popped like *Sora mame*, but more often boiled, first in wood ashes to remove skins, boiled soft, and sugar or shoyu added."

34648. *PISUM SATIVUM* L. **Pea.**

"*Shiroi endo.* For toasting in a corn popper or dusted with sugar after boiling."