

**36072. PSIDIUM sp.****Guava.**

From San Marco, Cuba. Presented by Mr. Robert Reid. Received September 3, 1913.

"*Peruvian*. A pear-shaped fruit; some specimens I have seen 5 inches in length; thick meat, and very small seed cavity; a teaspoon will hold all the seeds and pulp they are embedded in." (*Reid*.)

**36073 to 36086.**

From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for the Department of Agriculture. Received at the Plant Introduction Field Station, Chico, Cal., August 13, 1913.

Quoted notes by Mr. Meyer, except as indicated.

**36073. TRITICUM AESTIVUM L.****Wheat.**

"(No. 1858a. Pie Shan, Chihli Province, China. May 25, 1913.)"

"A mixture of red and white wheat, the red predominating. Probably a winter wheat." (*C. E. Leighty*.)

**36074 to 36077. HOLCUS SORGHUM L.****Sorghum.**

(*Sorghum vulgare* Pers.)

**36074.** "(No. 1859a. San Tun Ying, Chihli Province, China. May 30, 1913.) A variety of sorghum growing very strong and tall, having brown-red seed. Mostly used mixed with chopped straw as food for cattle and horses; also much used in spirits manufacture. Chinese name *Hong gao-liang*."

**36075.** "(No. 1860a. San Tun Ying, Chihli Province, China. May 31, 1913.) A rare local variety of sorghum, having its grain half white and half red. Mostly used for human consumption. Chinese name *Kuan tung ching gao-liang*."

**36076.** "(No. 1861a. San Tun Ying, Chihli Province, China. May 30, 1913.) A variety of sorghum growing tall and strong, bearing large white grains. Mostly used as a human food in the form of gruel or porridge with the grain coarsely broken. Chinese name *Pei gao-liang*."

**36077.** "(No. 1862a. San Tun Ying, Chihli Province, China. May 31, 1913.) A rare variety of sorghum of which the grains are of a glutinous quality. These grains are served boiled, in the form of little cakes, over which some coarse sugar is sprinkled. They are relished by the rural people in North China. Chinese name *Mien gao-liang*."

**36078. VIGNA SINENSIS (Torner) Savi.****Cowpea.**

"(No. 1863a. San Tun Ying, Chihli Province, China. May 31, 1913.) A variety of cowpea, of which the seeds are half white and half reddish, used as a human food boiled with rice or in soups. Chinese name *Pan hong pan pai chiang tou*."

**36079. SOJA MAX (L.) Piper.****Soy bean.**

(*Glycine hispida* Maxim.)

"(No. 1864a. San Tun Ying, Chihli Province, China. May 30, 1913.) A local variety of soy bean of a dull-yellow color, used in the making of bean curd and bean sauce. Requires only a short season to mature. Chinese name *Huang tou*."