

36073 to 36086—Continued.

36080. PHASEOLUS ANGULARIS (Willd.) W. F. Wight. Adzuki bean.

“(No. 1865a. San Tun Ying, Chihli Province, China. May 31, 1913.) A gray, mottled variety called *Ghâc hsião tou*. Used boiled with rice and in soups. Supplies also an excellent winter vegetable in its bean sprouts.”

36081. PANICUM MILIACEUM L. Proso.

“(No. 1866a. San Tun Ying, Chihli Province, China. May 31, 1913.) A glutinous variety of proso, the seeds of which are served boiled as little triangular cakes, wrapped in bamboo leaves or corn husks. They are eaten with some coarse brown sugar sprinkled over them and are greatly relished by the rural people of North China as cheap and nourishing sweetmeats. Chinese name *Shu chi*.”

36082. JUGLANS REGIA SINENSIS DC. Walnut.

“(No. 1868a. June, 1913.) A large quantity of Chinese walnuts coming from Changli, Chihli Province, North China. Obtained through the efforts of the Hon. Samuel S. Knabenshue, American consul general at Tientsin. These Changli walnuts have erroneously been called Manchurian walnuts by some people, because they come from near the Great Wall, and this nomenclature has given rise to newspaper reports that fine walnuts were grown in Manchuria. There is, however, a wild walnut in Manchuria, *Juglans mandshurica*, which grows into a stately tree, of which the wood is valuable, but the nuts are not fit for human consumption. From preliminary experiments, it seems that these North China walnuts are of a decidedly hardier nature than the forms which occur in western and southern Europe and in northwestern Asia.”

36083. VIGNA SINENSIS (Torner) Savi. Cowpea.

“(No. 1869a. Tientsin, China. June 12, 1913.) A small variety of cowpea, bearing small white seeds, with a dark-colored eye. Used as a human food boiled with rice and in soups. Chinese name *Hsiao pai ching tou* or *Par tou*.”

36084 and 36085. PHASEOLUS ANGULARIS (Willd.) W. F. Wight. Adzuki bean.

36084. “(No. 1870a. Tientsin, China. June 12, 1913.) A small white-seeded bean, used when ground up with sugar as a stuffing in little cakes. The sprouts are also much consumed as a winter vegetable and are of a better, juicier quality than those from mung beans. From experiments made at the Office of Forage-Crop Investigations, it seems as if some of these oriental beans might supply very tasteful and wholesome food when ground up and baked in the form of croquettes, and they deserve to become much more known than they are at present. Chinese name *Pai hsiao tou*.”

36085. “(No. 1871a. Tientsin, China. June 14, 1913.) A larger variety than the preceding one (S. P. I. No. 36084); otherwise the same remarks apply to it. Also called *Pai hsiao tou*.”

36086. PRUNUS TOMENTOSA Thunb. Bush cherry.

“(No. 1872a. Tientsin, China, June 12, 1913.) About 42,000 stones of the Chinese bush cherry. A fruit eminently suited for the home garden in the colder, semiarid sections of the United States. The Chinese usually bud or graft this bush cherry on the remarkably thrifty wild peach (*Amygdalus davidiana*), on which stock it makes a much more vigorous growth and is also better able to withstand drought and adverse conditions than when left on its own roots. Seeds and scions formerly sent under S. P. I. Nos. 16918, 17732, 17733, 20075,