

36889 to 36896—Continued.

36891. "No. 1. Another variety of the early *mi pang tze*, called the *ma ya*, 'horse teeth,' on account of its shape and size." (*Kin.*)

36892. "No. 2. *Mi pang tze* from the Shali ho district, which is not far from Peking. Also from Chihli Province." (*Kin.*)

36893. "No. 2. *Mi pang tze* of a late variety from the Yutien district, Chihli Province." (*Kin.*)

36894. "Loose corn from package No. 1. From Yutien district, Chihli Province."

36895. "Loose corn from package No. 2. From the Shali district."

36896. SESAMUM ORIENTALE L.**Sesame.**

"From Yutien district, Chihli Province. Seed of the best sesame of this district, which is noted for its good sesame oil.

"The sesame seed is very small and needs to be thinly sown in rows, so that between the plants there will be a hand's span of space, and the rows should be wide enough apart to permit an animal to pass, to draw the harrow, as they say in China. It is what I should judge to be about 2 feet. It is important to allow space enough, or it will not make a good strong growth. The little bagful is sufficient for a mu [about one-sixth acre] of ground. It does not need much moisture, doing best in such soil as is good for maize, and needs only about the same amount of manure. It is particular in that it will not bear at all if any other kind of plant is put in between the rows. You know the Chinese are great on mixing a row of beans or something small between the kaoliang or maize.

"This sesame should grow to be about the height of a man, say 5 feet, more or less, depending on the vigor of growth. When the leaves at the bottom of the stalk begins to turn yellow it should be gathered and tied into bundles and stood up straight till such time as the pods, as they say, 'open their mouths'; then, picking the stalks up, shake them upside down into a flat basket, when the seeds will readily fall out. If it is desired to let the seed ripen fully on the stalk before gathering, one must put a flat basket under the stalk and shake the stalk, or else the seeds will largely be lost, as they fall out readily once the pods dehisce.

"In making the oil, the process is not by the ordinary method of pressure, but as follows: First, the seed must be lightly roasted to a brown color, but not burned, or else the oil will be bitter. The heat makes the oil give out a peculiar nutty odor. It is lightly ground in a small mortar till it is like a coarse meal, and then it is stirred in a bowl with a wooden stick, adding a little water when it becomes a very sticky mass and the whole adheres together like a lump of dough. Adding more water at this stage, while constantly stirring, drives out the oil, which appears in the bowl separate from the sticky mass. The first lot of water produces the best oil, and successive additions produce oil that is thinner and thinner, and finally the mass falls apart, when there is no more oil to be obtained. The residue is used for fertilizer. It is excellent for potted plants, being clean and quick in action, though it does not last as long as some other kinds of fertilizer, according to my limited experience. I asked why they did not press the oil as with peanuts, etc., and the reply was that it would be wasting so much oil, for the Chinese have only the primitive stone mills, and they would require a large amount of seed to begin with and much would adhere to the stones, so that it would be lost. It is considered the finest oil for cooking purposes, and what I have tried certainly has yielded good results. But it requires to be fresh, and perch, doughnuts, etc., things that require to