

42451. ZEA MAYS L. Poaceæ.**Corn.**

From Salmon Arm, Canada. Presented by Mr. Thomas A. Sharpe. Received April 10, 1916.

"Seed of a very fair flint corn which has ripened here for two years, from seed received from the Agricultural College at St. Anne, Province of Quebec." (Sharpe.)

42452 and 42453.

From Zacuapam, Huatusco, Mexico. Presented by Dr. C. A. Purpus. Received April 12, 1916.

42452. CACARA EROSA (L.) Kuntze. Fabaceæ.
(*Pachyrhizus angulatus* Rich.)

Yam-bean.

"The young root is much like a turnip in shape and consistency and is easily peeled like a turnip. It is usually eaten raw and may be prepared with oil and vinegar in the form of a salad. According to Dr. Edward Palmer it is extensively cultivated in Mexico, where the natives pinch off the blossoms and seed pods, giving as a reason that if the seeds are allowed to mature the roots are not good. In Mexico the roots are much eaten raw, but are also pickled, boiled in soup, and cooked as a vegetable. As they come from the ground they are crisp, sweet, juicy, and of a nutty flavor. They are nourishing and at the same time quench the thirst, so that they are much liked by travelers. One way of preparing the raw roots is to cut them in thin slices and sprinkle sugar over them. They may also be boiled and prepared with batter in the form of fritters, and in Mexico they are often minced or grated and, with the addition of sugar, milk, eggs, and a few fig leaves for flavoring, made into puddings." (W. E. Safford.)

For previous introduction, see S. P. I. No. 22971.

42453. GOSSYPIUM sp. Malvaceæ.

Cotton.

"Raised from seed from Oaxaca, dry country without irrigation." (Purpus.)

42454. CICER ARIETINUM L. Fabaceæ.**Chick-pea.**

From Malaga, Spain. Presented by Mr. Thomas R. Geary, American vice consul. Received April 5, 1916.

"Seeds of the most productive variety in this district." (Geary.)

"*Hamus, gram, garbanzo.* An annual plant growing from 12 to 18 inches in height, cultivated extensively in India, southern Europe, and Mexico. The seeds, two to three, which resemble somewhat the pea, are borne in short pods. They are used as an article of food, parched or toasted, and also ground into a meal that in many respects resembles corn meal. This plant is especially well adapted for cultivation in our semiarid States." (Peter Bisset.)

"In Jerusalem chick-peas are eaten prepared in the following way: The dry chick-pea is put in an earthen jar with water; the cover is then cemented on with dough or cement, and the whole jar placed in the furnace of a Turkish bath and covered with ashes. It is usually kept in the furnace from 4 o'clock in the afternoon until the next morning. This method of cooking the chick-pea is better than boiling. When the peas are done they are manipulated with the fingers until all the outside skin comes off; they are then put in a bowl