



SEEDS OF A STAPLE FOOD PRODUCT IN SPAIN, A FEW OF THE NUMEROUS VARIETIES OF CHICK-PEA (*CICER ARIETINUM* L., S. P. I. Nos. 43273-43280).

The chick-pea, or garbanzo of Spanish countries, is used very extensively. In some regions it stands next in importance to wheat as a food plant. It is employed in meat stews almost universally in Spain and is eaten as a breakfast dish in Asia Minor in the form of a puree. Muffins made from chick-pea meal closely resemble corn-meal muffins. The chick-pea is an arid-region plant and does not thrive where the summers are moist. Its leaves are covered with sticky hairs containing oxalate of lime; this makes it somewhat disagreeable to harvest by hand. In regions where it grows well it should be carefully studied as an important leguminous grain crop. (Photographed by E. C. Crandall, Dec. 21, 1909; P6248FS.)