

**43269 to 43272—Continued.**

rarely three, and the flowers occur in panicles 2 to 3 inches long. The fruit is round, about a fifth of an inch across, and of a lustrous whiteness. (Adapted from *Bailey, Standard Cyclopedia of Horticulture, vol. 4, p. 1894.*)

**43272.** MAYTENUS BOARIA Molina. Celastraceæ.

**Mayten.**

A handsome evergreen shrub, growing to a height of 6 feet, with very smooth, ovate-lanceolate leaves and small flowers in axils. The native country is Chile, where it is quite common, flowering in May. In England it succeeds best trained to the front of the south wall, but survives the winter without even the slightest protection. Perfectly hardy in California as far north as San Francisco and highly valued for ornamental planting; recommended for street and avenue planting; timber exceedingly hard. It is propagated readily from seeds or from suckers. (Adapted from *Edwards's Botanical Register, vol. 20, pl. 1702, and Bailey, Standard Cyclopedia of Horticulture, vol. 4, p. 2017.*)

**43273 to 43280. CICER ARIETINUM L. Fabaceæ.**

**Chick-pea.**

From Seville, Spain. Presented by Mr. Wilbur T. Gracey, American consul, who secured the seeds from Mr. Juan Mateo Gimenez. Received September 1, 1916.

"Chick-peas, or, as they are called in Spain, *garbanzos*, are one of the principal food products of that country, and may be said to be the staple food of the poorer classes. The plant, *Cicer arietinum*, is a species of the bean family largely grown around the Mediterranean regions and in central Asia. The seed, which is considerably larger than a pea, is encased in short, thick, hairy pods, and forms, when roasted, the parched pulse of the East, and for this reason is sometimes known as the *Egyptian pea*. Chick-peas seem to thrive best in more or less arid regions, and for that reason the soil in the Seville consular district seems to be particularly suitable, owing to the intense heat and dryness of the summer months, and this district, which comprises the Provinces of Seville, Cordoba, Cadiz, Huelva, Badajoz, and Caceres, produces over half of the chick-peas grown in Spain. In that territory the sowing is generally done in the month of March, and the crops are usually collected when the plants are perfectly dry, at the beginning of August. It is said, however, that this practice is not to be recommended, as chick-peas which dry in the pods before being cut become exceptionally hard and are difficult to cook, as is not the case if they are collected when the plants become somewhat yellow, before they are absolutely dry, and then are piled in small heaps and left to dry in a granary or well-aired room." (*Gracey.*)

**43273.** White, hard, from 50 to 52 peas in 30 grams.

**43274.** White, hard, from 70 to 75 peas in 30 grams.

**43275.** White, soft, from 50 to 52 peas in 30 grams.

**43276.** White, soft, from 60 to 65 peas in 30 grams.

**43277.** Tawny, soft, from 51 to 53 peas in 30 grams.

**43278.** Tawny, soft, from 60 to 65 peas in 30 grams.

**43279.** Tawny, soft, from 50 to 52 peas in 30 grams.

**43280.** Tawny, soft, from 60 to 65 peas in 30 grams.

For an illustration showing a few varieties of chick-peas, see Plate IV.