

## 45263 to 45320—Continued.

45302. *VIGNA CYLINDRICA* (Stickm.) Skeels. Fabaceæ. **Catjang.**

“(No. 2435a. Shuichaipang, Hupeh Province. April 2, 1917.) *Hung chiang tou* (red precious bean). A small, red-brown cowpea grown on pebbly river flats. Used as human food.”

45303 and 45304. *PISUM SATIVUM* L. Fabaceæ. **Garden pea.**

45303. “(No. 2436a. Ichang, Hupeh Province. March 24, 1917.) *Wan tou*. A medium-sized, pale yellow variety of pea, grown as a winter crop throughout the Yangtze Valley on rice lands which have been drained for the winter months. Sown in October and harvested in April. The peas are boiled either with the pods, when very tender, or after shelling, when old. When dry they are used in stews or soups and baked into cakes. In the winter the sprouted peas are eaten after having been scalded. A fresh gelatine is also made from them, much eaten during the hot summer months, with sauce and pickles, as a ‘pick-me-up’ between meals. To be tested as a winter crop in the southern sections of the Gulf States and in California.”

45304. “(No. 2437a. Hankow, Hupeh Province. March 7, 1917.)

*Wan tou*. A small, pale-yellow variety of pea, grown and used like the preceding number.”

45305 to 45307. *VICIA FABA* L. Fabaceæ. **Broad bean.**

45305. “(No. 2438a. Ichang, Hupeh Province. March 24, 1917.)

*Ts’an tou* (silkworm bean). A medium large variety of broad bean, much grown as a winter crop on rice lands which have been drained for the cool season. The beans are much eaten when fresh, like green peas, and they form a very tasteful and nutritious dish. After soaking in water over night the dry beans are often fried in oil, and salt is sprinkled over them; they are then eaten as a delicacy, like salted peanuts. The Chinese name is possibly given on account of the silky hairs covering the outside and the inside of the pods. To be tested as a winter crop in the southern parts of the Atlantic and Gulf States and on the Pacific coast; as a summer crop in the intermountain regions and along the northern Pacific coast.”

45306. “(No. 2439a. Hankow, Hupeh Province. March 7, 1917.)

A somewhat smaller variety than the preceding number, otherwise the same remarks apply to it.”

45307. “(No. 2440a. Ichang, Hupeh Province. March 24, 1917.)

*Hsiao ts’an tou* (small silkworm bean). A very small variety of broad or horse bean. Grown like the two preceding numbers. A meal is made from this bean, which is eaten by the poor in the form of noodles and dumplings. To be tested like No. 2438a.”

45308. *LENTILLA LENS* (L.) W. F. Wight. Fabaceæ. **Lentil.**

(*Lens esculenta* Moench.)

“(No. 2441a. Ichang, Hupeh Province. March 24, 1917.) *Ching tou* (capital bean). A small brown variety of lentil, grown as a winter crop on rather poor lands in the mountain districts of western Hupeh. The seeds are eaten boiled in stews and soups, but are not much appreciated. To be tested like No. 2438a.”