

45263 to 45320—Continued.

It is much eaten boiled like dumplings, with sugar sprinkled over; also eaten with boiled jujubes. This is a good type of rice for making puddings. This sample is to be tested like Nos. 2396a and 2397a [S. P. I. Nos. 45266 and 45267]."

45317. *HOLCUS SORGHUM* L. Poaceæ. **Sorghum.**
(*Sorghum vulgare* Pers.)

"(No. 2400a. Yuanan. Hupeh Province. April 3, 1917.) *Kao liang* (tall grains). The heads are used to make brooms. It is grown but sparsely, here and there, in western Hupeh. It should be tested in a region with warm, moist summers."

45318. *PHASEOLUS AUREUS* Roxb. Fabaceæ. **Mung bean.**

"(No. 2432a. Ichang, Hupeh Province. March, 19, 1917.) Mixed strains of mung beans, grown mostly in Hupeh Province for bean-sprout production.

"In the future, bean sprouts may be much more widely eaten than they now are. In very cold and bleak regions, such as Labrador, northern Canada, northern Siberia, etc., and on sailing vessels a long time away from ports, bean sprouts from adsuki, mung, and small soy beans, together with seedlings of cress, mustard, and amaranth, are about the only fresh vegetables that can be raised. A dark, moist and warm place, like the inside of a cupboard, box, large jar, tin, etc., kept near a source of continuous, gentle heat, is necessary."

45319 and 45320. *AMYGDALUS PERSICA* L. Amygdalaceæ. **Peach.**
(*Prunus persica* Stokes.)

45319. "(No. 2445a. Hankow, Hupeh Province. June and July, 1917.) Mixed types of Chinese peaches to be tested by specialists."

45320. "(Feicheng, Shantung Province. February 27, 1917.) Stones of various varieties for specialists."

45321 and 45322.

From Manchester, England. Seeds presented by Mr. I. Henry Watson. Received October 11, 1917.

45321. *LAPEYROUSIA CRUENTA* (Lindl.) Benth. Iridaceæ.

African bulbs somewhat resembling freesias, though *lapeyrousia* will probably never have anything like the popularity enjoyed by freesias because of their later season of bloom and lack of fragrance. *Lapeyrousia cruenta* is probably the most popular kind, growing 6 to 10 inches high and blooming in summer and fall. The thin linear leaves, usually six, are erect from a basal tuft, 6 inches to a foot in length, and the bright carmine flowers with three darker spots at the base of the three smaller segments are an inch across. (Adapted from *Bailey, Standard Cyclopedia of Horticulture, vol. 4, p. 1821*, and *Thiselton-Dyer, Flora Capensis, vol. 6, p. 96*.)

45322. *LILIUM RUBELLUM* Baker. Liliaceæ. **Lily.**

This fine Japanese lily is nearest to *Lilium japonicum* (*L. krameri*), from which it differs by its broad speciosumlike leaves and its smaller pink flowers with obtuse segments. The bulb is quite similar to that of *L. japonicum*, but more oval in shape; the stem is 1 to 2 feet high, smooth, green, spotted and tinged with purple, and the lower part is