

**3973. CICER ARIETINUM.****Garbanzos.**

From Edfu, Egypt. Received through Messrs. Lathrop and Fairchild (No. 292), December 28, 1899.

“This is a red variety. The seeds are roasted and eaten like peanuts by the native farming class. They taste not unlike pop corn. The roasted peas are also used in soups. Roasted in the green state they are said to be the most delicate. The vines are dried and fed to cattle; said also to be an excellent fodder crop; grown extensively in Upper Egypt. Seed planted 5 or 6 inches apart, drilled, or sown broadcast. In places overflowed by the Nile it needs no watering but is sown after the subsidence of the water and left to take care of itself. On irrigable land it is watered when sown, again when in flower, and a third time when the seeds are being formed. One ‘fedan’ (about 1.1 acres) yields a profit of \$20, according to the statement of a large land owner of Edfu. About 27 bushels of seed are produced per ‘fedan.’”

**3974. CUCURBITA PEPO.****Vegetable marrow.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 293), December 28, 1899.

“A green variety. In Egypt the seeds are planted  $2\frac{1}{2}$  inches deep, 2 seeds in a hill on the sides of an irrigated embankment, the hills 3 by 5 feet apart. A small quantity of pigeon manure is first buried in the hill and the seeds are planted above it. This process is used for winter culture as the pigeon manure is heating. Plants yield fruits beginning with the fortieth to fiftieth day for three and one-half months. The fruits are stuffed with chopped meat and served.”

**3975. CUCURBITA PEPO.****Vegetable marrow.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 294), December 28, 1899.

“An excellent white variety. For culture see No. 3974.”

**3976. CAPSICUM ANNUM.****Sweet pepper.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 295), December 28, 1899.

“Thin-skinned, indigenous variety of sweet pepper,  $2\frac{1}{2}$  inches in diameter, and of excellent flavor. Shape, flattened oblong. Plants 3 feet high, perennial in a warm country; will stand slight frosts.” (*Distributed.*)

**3977. CAPSICUM ANNUM.****Red pepper.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 296), December 28, 1899.

“A very hot red pepper, oblong in shape, 3 inches long, and bright red in color. It is perennial, many seeded, and thin skinned.” (*Distributed.*)

**3978. CORCHORUS OLITORIUS.****Edible jute.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 297), December 28, 1899.

“Seeds sown and cultivated just like those of jute, broadcasted thick together in beds. It is ready to cut in 40 to 50 days and may be cut twice. The dried leaves are powdered and used for thickening soups, or chopped green, exposed to the sun for a few hours, and then cooked, forming a very thick mucilaginous soup. It forms a favorite dish of the Egyptian peasants, probably because of its cheapness.”

**3979. HIBISCUS ESCULENTUS.****Okra.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 298), December 28, 1899.

“A long-fruited, native Egyptian variety. According to Mr. G. Bonaparte, of the Agricultural College of Gizeh, this is a more succulent sort than No. 3980.”