

51351 to 51357—Continued.

“When fully mature, the pods (which are often borne in clusters of four or five) are picked and the beans prepared for eating by boiling in salted water. The leathery brown integument must first be removed; the cotyledons are then found to be white, tender, of very fine, somewhat mealy texture, and of an agreeable flavor suggesting that of the white bean, but more delicate, with a trace of sweetness.

“The Indians reckon the balu among their best foods. I believe the plant will succeed in southern Florida, but it is probably too tender for California.”