

53177 to 53217—Continued.

"In Ibarra the *tocte* is very abundant, and the nuts are commonly sold in the market. They are used to prepare a famous sweetmeat, the 'nogada' of Ibarra, made from brown or white sugar, milk, and walnut meats. At Otavalo the tree is quite abundant, as also in the southern part of Ecuador at Loja and Cuenca. The two species which go under this name are very similar in character."

53199 to 53215. *PHASEOLUS LUNATUS* L. Fabacæ. Lima bean.

"(No. 580a. Ibarra, Ecuador. February 18, 1921.) *Torta*. A peculiar bean occasionally cultivated at Ibarra. The vine, which is slender, climbs over fences and low vegetation; the thin beans, resembling a Lima bean in size and outline, are curiously marked with various colors. They are not commonly eaten in this region, but are used by the children in playing various games. They may be of interest to our plant breeders because of the remarkable color combinations which they exhibit.

"They are not eaten here, though I am inclined to think they are edible."

53199. Black.

53200. Dark brown.

53201. Dark maroon flushed with black.

53202. Burgundy.

53203. Reddish brown with black flecks.

53204. Light tan.

53205. Blackish brown with a cream splotch.

53206. Black with stripes and splotches of yellowish green.

53207. Lemon yellow with black stripes.

53208. Cream with brown stripes.

53209. Cream with Burgundy stripes.

53210. Grayish white flushed with dark brown.

53211. Cream with black spots and black end.

53212. Cream with one end black.

53213. Cream with black ring around hilum.

53214. Lemon yellow with Burgundy spots and end.

53215. One half of surface dark brown; other half cream with brown spots.

53216. *SOLANUM TUBEROSUM* L. Solanacæ. Potato.

"(No. 588. Hacienda La Esperanza, near El Angel, Province of Carchi, Ecuador. February 14, 1921.) Tubers of *Papa chaucha*. An unusually early variety from an altitude of nearly 12,000 feet. The *chauchas* (Quichua, early) are a group of potatoes cultivated in the Ecuadorian highlands at altitudes of 8,000 to 12,000 feet. Commercially they are not very important, due to the fact that they do not keep as well as other varieties, but they are much cultivated for home use. The tubers are of good size; those of some varieties are of good quality, while others are rather inferior. The color of both surface and flesh is variable.

"The *chauchas* mature in about five months from the time of planting, when cultivated at an elevation of 12,000 feet; other varieties require seven to eight months. As soon as the plants come into bloom the tubers are considered to be mature and are dug for eating. Unlike other varieties, which must be dug and then stored for a period before they are resown, the *chauchas* can be resown immediately after digging. The yield is fairly heavy, but not as great as that of some of the late-maturing varieties.