

The varieties are as follows:  
From Erfurt, Germany:

2852. *Hampel's Improved Yellow Forcing.*  
2853. *Emperor Forcing.*  
2854. *Yellow Egg.*  
2855. *Stonehead or Golden Ball.*  
2856. *Wheeler's Tom Thumb.*  
2857. *Buttercup.*  
2858. *Forcing, Emperor Improved.*  
2859. *Cos.* Donated by Mr. F. C. Heineman.

From London, England.

2860. *Carter's Longstander.*  
2861. *Carter's Harbinger.*  
2862. *All the Year Around.*  
2863. *Tom Thumb.*  
2864. *Continuity.*  
2865. *Paris Market.*  
2866. *Hanson.*  
2867. *White Nonpareil.*

**2868. BETA VULGARIS.**

**Sugar beet.**

From Germany. Imported by the Division of Chemistry from Dippe Brothers, Quedlinburg. Received March, 1899.

*Kleinwanzlebener.* This seed was all distributed, mainly to State experiment stations, during the season of 1899.

**2869 to 2882.**

From China. A collection of seeds presented by Prof. G. D. Brill, of the Hupeh Agricultural School, Wuchang. Received March, 1899. They comprise the following:

**2869. GLYCINE HISPIDA.**

**Soy bean.**

"This is called the yellow bean and is very much grown here, generally on a trellis. The pods are long and contain many beans each. It is soaked in water for a day or two, then ground and the skins and coarser parts separated by filtering through a coarse cloth. This filtrate is boiled with powdered gypsum, which causes it to curdle, after which it is pressed in molds. The seeds are also soaked in water until the sprouts are 2 or 3 inches long. These are then fried and eaten. The bean is also a source of oil."

**2870. DOLICHOS.**

**Bean.**

"I suppose this is a Dolichos. It is planted in the fall, about October, and is gathered before June. The plants are stocky, about 3 feet high and very full of pods. The green beans are much cooked and eaten. They are also parched, resembling our pop corn, and sold on the streets in large quantities. They are generally gathered before they are fully ripe to make way for another crop."

**2871.**

**Bean.**

"The green bean I have not seen growing, but it is much liked by the people in its dry form. It is said to grow to a height of 2 or 3 feet."

**2872.**

**Bean.**

"I have not seen this black bean growing, but it is said to resemble the green one (No. 2871) in growth and to have about the same value for food."

**2873. GLYCINE HISPIDA.**

**Soy bean.**

"I think this is the same as the Soy bean already grown so much in the United States. Here it is often planted among the growing rice of the second crop, and matures the seed after this is cut. It is planted as a catch crop. It is eaten while green, cooked with rice, and when dry it is ground with poor rice, made into dough with water, rolled out thin, cooked and cut into narrow strips, and eaten at the Chinese New Year—why more at that time than any other I do not know."