

**2930. PHASEOLUS VULGARIS.****Bean.**

From Panama, Colombia. Received through Messrs. Lathrop and Fairchild (No. 109), 1899.

"The so-called *Blanco*, or white bean of Peru. Said to be excellent." (*D. G. Fairchild.*)

**2931. CHENOPODIUM QUINOA.****Quinoa.**

From Panama, Colombia. Received through Messrs. Lathrop and Fairchild, 1899.

The seeds are much used, being cooked with soups and with fish. "The leaves are eaten like spinach; in Peru the seeds are used in soups, for making cookies, and even for making a sort of beer. It is necessary before using the grain to boil it in water to get rid of an acrid bitter principle, which otherwise will render the taste very disagreeable." (*Vilmorin.*)

In France the Quinoa is sown from the month of April on. It must be abundantly watered during very hot weather. The seed ripens in August or September.

**2932. VIGNA CATJANG.****Cowpea.**

From Panama, Colombia. Received through Messrs. Lathrop and Fairchild (No. 110), 1899.

*Colorado.* "A native variety of bean; the name means simply brown. Details as to culture wanting." (*D. G. Fairchild.*)

**2933. SESAMUM INDICUM.****Sesame.**

From Panama, Colombia. Received through Messrs. Lathrop and Fairchild (No. 107), 1899.

"The seed is used as a medicine. Put in water (soaked eight to ten hours) it becomes mucilaginous, and when sweetened to taste and with a small quantity of lime juice is said to be a more refreshing drink than linseed. It might be used in the harvest field instead of oatmeal and water. Should be tested for invalids. Perhaps it is the same as the Benne seed of India." (*D. G. Fairchild.*)

**2934. VIGNA CATJANG.****Cowpea.**

From Panama, Colombia. Received through Messrs. Lathrop and Fairchild (No. 111), 1899.

*Morado.* "a native bean of the isthmus. Said to be excellent in quality." (*D. G. Fairchild.*)

**2935. CAPSICUM ANNUM.****Pepper.**

From Panama, Colombia. Received through Messrs. Lathrop and Fairchild (No. 96), 1899.

"An indigenous variety of Chile pepper, said to be hot but not so strong as birds-eye pepper. From market of Panama." (*D. G. Fairchild.*)

**2936. BENINCASA CERIFERA.****Wax-gourd.**

From Panama, Colombia. Received through Messrs. Lathrop and Fairchild (No. 99), 1899.

"A curious cucurbit, like a watermelon but pubescent, with long hairs. Flesh said to be palatable raw or cooked. Probably introduced here from China." (*D. G. Fairchild.*)

This plant was introduced into America in 1892, as "Chinese preserving melon." The fruits are said to keep a long time and are recommended by various writers for eating like cucumbers, or cooked liked squash.

Bailey says: "I have been unable to relish the food when uncooked, but made into preserves or sweet pickles it is one of the best of all subjects for the purpose, and it is worthy of general cultivation for such culinary use."

Naudin notes the existence of at least two varieties of this vegetable, one sort with cylindrical fruits, the other with larger oval fruits. It is known to the Chinese as *Zit-kwa*, or *Tung-kwa*.