



"Bean-vermicelli, made from the humble mung-bean, (*Phaseolus radiatus*) hung up to dry in the wind." This is made by soaking the beans for a day or so until quite soft, grinding them between stones while water is dripped over them till a thin milky paste obtained. This paste is washed and sifted in water till all coarse particles are removed. A small portion of the paste is then sifted through a dipper sieve into constantly stirred boiling water, and then transferred quickly into cold water, after which it is hung as shown here on lines to dry. This is much employed in soups in China in the same way as we do noodles. Photo. No. A 2, by F. N. Meyer, Chengchow, Honan, China. Feb. 25, 1914.