

vidually differ why not do as in sugar beets and in sugarcane and collect seeds and sow them out, testing each individual plant by itself! Perhaps some better types will be envolved than we possess now! In the American Consulate I saw a report on peppermint from the hand of Consul Hunter Sharp, addressed to the Asst. Secretary of State, dated Kobe, Japan, Nov. 23, 1906. Dr. Stockberger might be interested in obtaining a copy of it, if he has not got it already.

Mr. Frank N. Meyer writes from Yokohama, Japan, October 20, 1916, as follows: Among my notes I found a short scribble from you in blue pencil: Meyer to investigate Momme pickle industry of Japan. Yesterday afternoon I asked Mr. Watase about this and he gave me the following description: pick fruits when full grown but before they are quite ripe; they must be still hard; soak in a tub with water for 24 hours; drain off water, take salt and mix $1/3$ salt to $2/3$ fruits in quantity, mixed that way let them stand for a period from 5-7 days. Should the weather be cool 7 days will make them right; should it be warm 5 days is enough. Leaves of the red-leaved variety of *Perilla nankinensis* should be mixed among them. After this salting process the fruits are taken out and spread out in the sun to dry; then the juice of the salted red perilla-beans is sprinkled over them by squeezing a hand full of them and the fruits turned over. Every day this process is repeated and after 3 to 5 days they are put up in vessels in moderately weak brine, perilla leaves mixed among them and in this way the product can be kept almost indefinitely. Mr. Watase was shown fruits said to be 100 years old. Mr. Watase and I when we were talking about it both got the water freely flowing in our mouths. 'Yes,' Mr. Watase said, 'our famous deceased General Nogi used to say to his soldiers on a hot day in the Manchurian campaign, when there was no water in sight, "Boys, how would you like to have now some nice pickled mumes?"- and nobody after that complained about thirst.' I hope this recipe may be of use to you. By the way, if you go to the Nanking restaurant on 9th St., you can get there some very fine preserved mume fruits; they are called 'Ching mae' and are a high class delicacy in old Cathay."