

This fine lily is nearest to *L. japonicum* (*L. Krameri*), from which it differs by its broad speciosum-like leaves and smaller pink flowers with obtuse segments. The build is similar to that of *L. japonicum* but more oval in shape; stem 1 to 2 feet high, smooth, green-spotted and tinged with purple, lower part bare of leaves; leaves 15 to 20, horizontal, 4 to 5 inches long,  $\frac{3}{4}$  to 1 inch wide, flowers 1 to 8, 3 to 4 inches long and as wide, fragrant, of the same color variations as *L. japonicum*, anthers yellow or orange. June to early July. Native of Japan. Allied to *L. japonicum* but possesses a better constitution, being rather more robust and permanent. (Adapted from Gardeners' Chronicle, May 21, 1898, p. 321, and from Bailey, Standard Cyclopedia of Horticulture, vol. 4, p. 1869.)

*Oryza sativa* (Poaceae), 45316. **Rice.** From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for this Department. "(No. 2398a. Hanchow, China. June 7, 1917.) A glutinous variety of rice, said to ripen early. It is much eaten boiled like dumplings, with sugar sprinkled over, also eaten with boiled jujubes. This is a good type of rice for making puddings. The Chinese name is **No mi uk** which, being translated, means, 'Sticky rice grain'. This sample is to be tested like the preceding numbers (S.P.I. Nos. 45266 & 45267)." (Meyer.)

*Phaseolus angularis* (Fabaceae), 45298. **Adsuki bean.** From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for this Department. "(No. 2430a. Hanchow, Hupeh, China. March 7, 1917.) A large red adsuki bean, eaten boiled with dry rice and in soups; also pounded with sugar into a paste and used as a filling in certain cakes. Produces also bean sprouts of excellent juicy quality, which can be raised at home in winter. Chinese name **Hung tou** (**Hong doh**), meaning 'Red bean'." (Meyer.)

*Phaseolus aureus* (Fabaceae), 45318. **Mung bean.** From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for this Department. "(No. 2432a. Ichang, Hupeh, China. March 19, 1917.) Mixed strains of mung beans grown mostly in Hupeh province for bean sprout production. In the future bean sprouts may be much more widely eaten than they are now. In very cold and bleak regions, such as Labrador, Northern Canada, Northern Siberia, etc, and aboard sailing vessels a