



AMERICAN-GROWN BAMBOO SHOOTS. (*PHYLLOSTACHYS MITIS*, S. P. I. NO. 24759.)

“One of the highest priced vegetables in Japan and China is the young shoot of the bamboo just as it appears above ground. The shoot is clothed with many overlapping papery husks, like those of an ear of corn, and the tender inside portion is chambered. This latter is prepared for the table by cutting into thin slices and boiling, and when served with butter it forms a remarkably crisp, delicate vegetable. The shoots shown are from the cooperative plantation of Mr. E. A. McIlhenny, at Avery Island, La., which was planted in 1910. This is the second season that Mr. McIlhenny has gathered shoots and sent them to this office. According to Kozai, as nearly 70 per cent of the total nitrogenous matter in the bamboo shoots is in amid form, the determination of their food value from the modern standards of vitamins deserves to be made.”—Fairchild. (Photographed by E. C. Crandall, April 26, 1916; P18488FS.)