

*Phaseolus vulgaris* (Fabaceae), 51198. **Common bean.** From Santiago, Chile. Seeds presented by Sr. Salvador Izquierdo. S. The Chilean bean, as this most interesting variety is called, is a climber with whitish flowers, and pods which become purple at maturity, each pod contains 5 to 7 almost globular, chamois-colored seeds. The foliage is equally abundant at flowering and fruiting time. During rainy periods this plant matures with no signs of mold or rot. The seeds are sown May 19, and are harvested the last part of September. When green, this variety makes an excellent dish; the ripe seeds are especially good in meat stews and soups. The seed is very starchy, it cooks well without splitting, and the seed coat is much more digestible than that of the Soissons bean and of similar varieties. (Adapted from Bulletin de la Société Nationale d'Acclimatation de France, vol. 65, p. 350.)

*Syzygium cumini* (Myrtaceae), 51100. **Jambolan.** From Lamao, Bataan, Philippine Islands. Seeds presented by Mr. P. J. Wester, agricultural advisor, Lamao Horticultural Station. "Seeds of the 'duhat,' one of our most popular small fruits." (Wester.)

A tropical Asiatic tree, 8 to 15 m. high, with ovate, coriaceous, shining leaves, and numerous yellow flowers crowded in terminal or axillary panicles, followed by loose clusters of 2 to 7 dark purple or black, smooth, shining, ovoid fruits, 25 mm. long, with rather large clingstone seeds. The thin skin adheres to the sweet, juicy, pleasant pulp which is white tinged with purple; the texture somewhat resembles that of the cherry. The sugar content is 12.20 per cent; the protein 0.80 per cent; and the acidity (as malic acid) 87 per cent. The fruit may be eaten out of hand with relish, and it makes an excellent jelly. In India it is sometimes made into wine. It is probably of prehistoric introduction into the Philippines and is common throughout the archipelago. (Adapted from Philippine Agricultural Review, vol. 10, p. 13.)