

mixed with yama imo, or nagai imo, wild or long potato, which when grated gives a foamy, ropy cream and is all the liquid needed to make a thick dough. Rounds of this well kneaded dough are deftly worked over a ball of bean paste and the dumplings are steam cooked in wooden trays. The thin tough rice membrane holds the paste in any shape it is moulded to and is a surface easily tinted or worked upon with relief devices. The dumplings are very often flattened out like muffins and toasted a rich brown which deceives many a stranger.

Yokan or bean jelly is made by adding kanten, a gelatine derived from sea weed, to the sweetened paste with a little water. It is poured into wooden boxes to cool and cut into slabs eight inches long and two inches wide, wrapped in dry bamboo husk and sold in thin wood or paper boxes. Neither the bean paste or the jelly will keep for any time, the yokan soon crystallizing on the outside and in time drying as hard as a stone in cold weather, or moulding in hot weather. Bits of candied chestnuts are sometimes added to yokan and there is kuri yokan made entirely of chestnuts, which costs three times as much as the plain bean yokan, but is warranted to keep for a long time. O'cha yokan is white bean paste strongly flavored and colored with powdered green tea leaves; and there is a kake yokan, a bright orange yellow jelly made of fresh persimmons with a little of bean paste and kanten gelatine. These tea and persimmon jellies are specialties of the Uji tea district and of Ogaki and Gifu and are attractively offered for sale at those railway stations in sections of split bamboo stem into which the jelly is poured to cool.

Adzuki are toasted or popped as we treat our dwarf Indian corn, but the grains do not open so widely. They are eaten merely toasted or they are salted or sugared over, or welded into an adzuki brittle with a syrup of ame (barley honey).

Kuro mame, (S. P. I. No. 34645) or black beans, are made into paste and also yokan, in the same way as the adzuki. Kuro mame boiled with a little soda to soften their obdurate skin, with a pinch of salt and a big pinch of sugar added, after the water is poured off, are a favorite relish with flesh or fowl, and are always found in one corner of the dainty bento or luncheon box sold at railway stations. These kuro mame are more particularly the good luck bean than any of the others, and are a necessary accompaniment of the New Year feast.

The tender young Sora mame (S. P. I. No. 34646) are the favorite beans for popping. None of these toasted or popped beans foam out into the great white starchy kernels like pop