4265. CUCURBITA MAXIMA. **Squash.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 304a), December 28, 1899.

A small, round variety. Both this variety and No. 3985 were compared with 15 European sorts grown in Egypt and found superior to them, both in amount of flesh and in sweetness. The trials were made by Mr. George Bonaparte, of Gizeh, near Cairo. (Reprinted from Inventory No. 6).

4266. TRITICUM VULGARE. **Wheat.**

From Japan. Presented by Prof. Setsusehuro Tawaka, of the Agricultural College, Imperial University, Komaba, Tokyo, Japan. Received January 4, 1900.

Aka-Yemide. A small sample of a red chaff variety of wheat. Distributed.

4267. TRITICUM VULGARE. **Wheat.**

From Japan. Presented by Prof. Setsusehuro Tawaka, of the Agricultural College, Imperial University, Komaba, Tokyo, Japan. Received January 4, 1900.

Shiro-Yemide. A small sample of a white chaff wheat. Distributed.

4268. STACHYS AFFINIS. **Crosne.**

Grown in Pennsylvania from stock imported from France. Received January 6, 1900.

Chinese artichokes. "The most important of the new vegetables introduced by Paillieux from China. I find them very good and think they will find favor in America for much the same uses as new potatoes.

"This is a perennial herb with simple or branched four-sided stems, 12 to 16 inches high. The leaves are opposite, lance-shaped, cordate at the base, crinkled and rough, and the flowers are borne in whorls of 4 to 6 on the upper part of the stems. The tubers are borne on the rootstocks in the same manner as potatoes. They resemble a string of coarse beads closely crowded together and flattened at their ends. When prepared according to French methods, the tubers are cooked from twelve to fifteen minutes. If boiled for a longer time they soften and become watery. They are served with sauces like broad beans, and possess a delicious but delicate flavor. They may be fried or cooked in a variety of ways or may be used in salads alone or with other vegetables. They also make fine pickles with onions, peppers, and gherkins. The plant is hardy, resisting severe cold. It is propagated from the tubers. These are set out in rows in a rich, loamy, clay soil very early in the spring, about potato-planting time. They are covered to the depth of 6 or 8 inches in hills 16 inches apart. The weeds are kept down during the summer, but the ground must not be stirred after the 1st of October, so as not to disturb the new tubers which are forming about that time. They will be ready to dig in November. The chief difficulty with the stachys is the difficulty of keeping the tubers after digging. They should be stored in a cellar in dry sand or earth and kept at a low temperature until required for the table. In France yields of 5 or 6 tons of stachys tubers per acre are often obtained. The stachys is a lover of moist, cool situations and does not thrive where exposed to great heat." (*Swingle.*) Distributed.

4269. CITRULLUS VULGARIS. **Watermelon.**

From Monetta, S. C. Received January 4, 1900.

Mathis. A new watermelon of superior quality and productiveness, shaped like the Kolb Gem, but larger, brighter green, with brighter stripes, and white seeds. The melons range from 30 to 100 pounds in weight and average from 700 to 1,000 to the carload. A carload (32,000 pounds) shipped from Monetta during the season of 1899 contained 700 melons, which averaged 46 pounds each. The vines are very thrifty and prolific. The yield often reaches 1 carload per acre. The Mathis is a fine shipper. Plant and cultivate as for other watermelons.

4270. HECHTIA.

From Hermosillo, Mexico. Received through Mr. W. T. Swingle, December 18, 1899.

For foreign exchange.