

82509 to 82598—Continued.

82581. No. 2003. *Chontekon*. A medium-large, nearly round, green variety with a light slate-black hilum; used as boiled beans.
82582. No. 2004. *Komujankon*. A medium-sized, somewhat flattened black variety, used in making soybean confections, especially candied beans.
82583. No. 2005. *Oriarukon*. A medium-sized greenish-yellow variety with a black hilum; used when boiled as cattle feed.
82584. No. 2006. *Kirugunte*. A medium-small, nearly round, yellow variety with a brown hilum; used for sprouts.
82585. No. 2008. *Pakute*. A mixed sample of yellow seeds varying from medium to very large; used in making miso and soy sauce, and boiled as cattle feed.
82586. No. 2009. *Purunkon*. A medium-sized green variety with a light-brown hilum; used as boiled beans.
82587. No. 2010. *Kirugunkon*. A very small, nearly round, yellow variety with a pale hilum; used for bean sprouts.
82588. No. 2011. *Kabei*. A medium-sized oval glossy yellow variety with a brown hilum; especially good in making a high grade of natto, and also used for soy sauce and bean curd.
82589. No. 2012. *Kirugunte*. A very small round yellow variety with a pale hilum; used for sprouts.
82590. No. 2013. *Tetsukon*. A medium-large, yellowish-brown, slightly flattened variety, used as cattle feed when boiled.
82591. No. 2014. *Papute*. A large nearly round, yellow variety with a

82509 to 82598—Continued.

- pale hilum; used in making miso and soy sauce, and also boiled for cattle feed.
82592. No. 2016. *Funkon*. A medium to medium-large oval yellow variety with a pale hilum, and a slight mixture of beans with a brown hilum; used as boiled beans and also as cattle feed.
82593. No. 2018. *Futti*. A medium to medium-large black variety, used in making soybean confections, especially candied beans.
82594. No. 2019. *Chonte*. A medium-large, green, nearly round variety with a green germ; used as boiled beans.
82595. No. 2020. *Chimnikon*. A medium-sized oval glossy yellow variety with the color of the hilum varying from pale brown to a darker brown; used in making bean curd, soy sauce, and natto.
82596. No. 2021. *Ajukarukon*. A medium-sized, slightly flattened black and white variety, used in making soybean confections.
82597. No. 2022. *Chonte*. A medium-large oval green variety with a brown hilum; used as boiled beans.
82598. No. 2023. *Kirugunte*. A mixed sample of small, nearly round, yellow varieties with variations in the color of the hilum from pale to black or brown; used for sprouts.
82599. VIGNA SINENSIS (Torner) Savi.
Fabaceae. Cowpea.
- From Chosen, Japan. Seeds collected by P. H. Dorsett and W. J. Morse, agricultural explorers, Bureau of Plant Industry. Received December 23, 1929.
- No. 2007. Obtained in the Chosen grain market at Keijo, November 21, 1929. *Tonfu*. An edible variety with medium-small white seeds with a brown eye.