

21062 to 21086—Continued.

21073. CHAETOCCHLOA ITALICA.

Siberian millet.

From Wu-li-pu, Manchuria. "(No. 696a, Dec. 27, 1906.) A small red millet. Chinese name *Hong nien ko*. Used, after being hulled, as food, being boiled with water into a kind of porridge. Sown on rather light soils, rows $1\frac{1}{4}$ feet apart." (Meyer.)

21074. PANICUM MILIACEUM.

Broom-corn millet.

From Wu-li-pu, Manchuria. "(No. 697a, Dec. 27, 1906.) A white-seeded millet. Chinese name *Gwang mi*. The seeds are used, after being hulled, as food, being boiled into a stiff porridge; also used for broom making, the heads being very drooping. It is sown in rows 2 to $2\frac{1}{4}$ feet apart on not too heavy soils." (Meyer.)

21075. PANICUM CRUS-GALLI.

Barnyard millet.

From Tehwang-yang, Manchuria. "(No. 698a, Jan. 9, 1907.) A grayish millet; Chinese name *Pai tse*. It is used, after being hulled, in the boiled state as a food for the poorer classes. Grown on low-lying rich land, and makes an enormous number of stalks; sown in rows $2\frac{1}{4}$ to 3 feet apart. Seeds sent before under Nos. 50a and 592a (S. P. I. Nos. 17901 and 20363)." (Meyer.)

21076. CHAETOCCHLOA ITALICA.

Siberian millet.

From Wu-lu-kai, Manchuria. "(No. 699a, Jan. 3, 1907.) A small white millet. Chinese name *Pai shau mi tse*. This variety is considered the very best of all the small millets in Manchuria. It is boiled and eaten as a porridge after being hulled. Sown on sandy lands in rows $1\frac{1}{4}$ feet apart." (Meyer.)

21077. ANDROPOGON SORGHUM.

Sorghum.

From Mukden, Manchuria. "(No. 717a, Jan. 23, 1907.) A white sorghum; Chinese name *Pai kau liang*. The best variety of white millet grown around Mukden. It is used as a food in the form of porridge, small cakes, and also served often as vermicelli. It commands one-third more money than the brown-colored millets do." (Meyer.)

21078. ANDROPOGON SORGHUM.

Sorghum.

From Mukden, Manchuria. "(No. 718a, Jan. 23, 1907.) A brown-colored sorghum; Chinese name *Kau liang*. The best variety of brown millet grown around Mukden. It is used as food in the shape of porridge and cakes; also an important food for the domestic animals." (Meyer.)

21079. GLYCINE HISPIDA.

Soy bean.

From Tiëling, Manchuria. "(No. 693a, Jan. 18, 1907.) A light green soy bean; Chinese name *Shing toa*. This bean is used to produce bean oil and bean cake. The variety is very rarely seen." (Meyer.)

21080. GLYCINE HISPIDA.

Soy bean.

From Tiëling, Manchuria. "(No. 694a, Jan. 18, 1907.) A dark green soy bean; Chinese name *Li dau shing*. This bean is used as a vegetable throughout the winter months, being eaten boiled after it has sprouted slightly. This variety is the most expensive of all the soy beans and is eaten by the better classes of Chinese; sent also from Harbin under No. 675a (S. P. I. No. 20854)." (Meyer.)

21081. PHASEOLUS ANGULARIS.

Adzuki bean.

From Tiëling, Manchuria. "(No. 689a, Jan. 17, 1907.) A small grayish bean; Chinese name *Pai sha toa*; used as food, being eaten boiled with rice or millets." (Meyer.)