

22333 to 22337. GLYCINE HISPIDA (Moench) Maxim. Soy bean.

Grown at Arlington Experimental Farm, Virginia, season of 1907. Received March 19, 1908.

22333. Baird.

"This variety was mixed with *Brownie* when received from Pingyang, Korea. This mixture was given S. P. I. No. 6414. The two varieties were grown together under these numbers, 9417, 17256, and Agros. No. 1542, respectively. The two varieties were separated in the 1907 seed from Arlington Farm, and *Baird* given the above new number, *Brownie* remaining as No. 17256." (*Nielsen.*)

22334. Flat black.

"Received from Mr. H. B. Derr, Agricultural Experiment Station, Champaign, Ill. The original source of the seed is not known. It is quite similar in growth to *Nuttall*, but the seed is not the same shape, being flatter and larger." (*Nielsen.*)

22335. Yellow.

"Received from Mr. H. B. Derr, Agricultural Experiment Station, Champaign, Ill. where it was grown as *Illinois Medium Yellow*. It is very similar to *Hollybrook*, and perhaps is the same, but appears different on account of having been grown farther north." (*Nielsen.*)

22336. Guclph.

"Received from Mr. H. B. Derr, Agricultural Experiment Station, Champaign, Ill. Original seed was procured from the Agricultural Experiment Station, Wooster, Ohio." (*Nielsen.*)

22337. Guclph.

"Received from Mr. H. B. Derr, Agricultural Experiment Station, Champaign, Ill. Original seed was procured from the Agricultural Experiment Station, Fayetteville, Ark." (*Nielsen.*)

22338. CAPSICUM ANNUUM L.**Pepper.**

From Houston, Tex. Presented by Mr. J. Milton Howe, 204 Commercial National Bank Building. Received March 12, 1908.

"*Jalapa*. This pepper has a medium-sized, heavy-fleshed pod and is principally used for pickling. In its pickled condition it is very much prized by both Mexicans and visiting Americans. At present, I am importing them direct (from Mexico) for my own use and the use of my immediate friends. They take so well that I feel confident that there is an opening for their introduction into this country.

"The pickling process is apparently a brine followed by packing in vinegar." (*Howe.*)

22341. PUERARIA THUNBERGIANA (Sieb. & Zucc.) Benth. Kudzu.

From New York, N. Y. Purchased from J. M. Thorburn & Co. Received March 20, 1908.

"Kudzu is a large-leaved, very rapid growing, woody, leguminous vine, native to Japan. It succeeds well in every part of the United States where it has been tried, and where the summers are warm grows with great luxuriance. It is a most excellent vine for arbors or to produce a tropical effect by growing over low trees. In Japan a valuable fiber is made out of the stems, and from the large roots a fine quality of starch is extracted.

"Kudzu also furnishes abundant and nutritious forage, and should be largely experimented with for this purpose. In Japan it is grown on rough, rocky land or steep hillsides that can not be cultivated. In this country it should also be tested on lands too poor to be cultivated with profit. Kudzu being a legume will add nitrogen to the soil in addition to producing forage, and if at any future time it should be desirable to clear the land the starch crop of the roots will probably yield more than the cost. Kudzu may be used