

24206 to 24310—Continued.**24268 to 24278—Continued.**

24277. Thick, sweet flesh; productive; extra good.

24278. White skin; thick, mealy, sweet meat; good.

24279 and 24280. CUCURBITA PEPO L.**Pumpkin.**

24279. A distinct class of good quality, about 20 inches long and from 4 to 6 inches wide; prolific and a good keeper.

24280. A distinct class; sweet but fibrous; grows large.

24281 to 24293. CUCURBITA sp.**Squash.**

24281. A black-skinned variety having thick, mealy, sweet flesh; good.

24282. Sweet, mealy, fiberless, and fleshy; good.

24283. Greenish white tint; thick, mealy, sugar-sweet flesh, no fiber; extra good.

24284 and 24285. (No description.)

24286. Extra good class; medium size; thick, mealy, fiberless, extra sweet flesh; prolific.

24287. Black skin, fine sort.

24288 to 24291. (No description.)

24292. A very good variety, called here tin colored; sweet, thick, fiberless flesh; large size; prolific; good keeper.

24293. (No description.)

24294 to 24301. CAPSICUM ANNUM L.**Pepper.**

Aji Chelno. Various sorts in daily use; noted for their extra fine flavor. Chile gave potatoes and red peppers to the world.

Ground or pounded with stones and mixed with finely chopped onions washed in salt and water and afterwards squeezed dry and wet with vinegar, they form a delicious seasoning sauce. In cooking it is used as "color." Heat the fat or butter until it is hot enough to sputter when a drop of water is dropped into the same, put the pounded or coarsely ground peppers into the same, and leave about a quarter of a minute; then add a little cold water, the object being to extract the color and flavor of the peppers in the grease and not permit the fire to so cook the peppers as to spoil the color or make the fat bitter or of bad flavor from overcooking. This red grease is used in every kitchen to flavor all unsweetened foods. The degree of hotness is determined by the amount of grease employed. Anything fried or roasted is much improved by its use; meats, fowls, and vegetables (especially onions) fried first in "color" and afterwards made into soups, etc., are fine in flavor and attractive in appearance.

24294. Small size, hot kind.

24295. Common variety in daily use in every house.

24296. Common variety in general daily use.

24297. Pepper eaten green in soups, sauces, etc.

24298. Common hot sort.

24299. Medium hot, common variety.

24300. "*White Chileno.*" Eaten green as a relish in soups, sauces, salads, pickles, etc., not nearly as hot as tabasco but better flavor.

24301. "*Goat Horns.*" Common variety in daily use.

24302. SOLANUM sp.