

31688 to 31697—Continued.

31693. *ROSA* sp.

Rose.

From near Ghapsagai, Mongolia.

“(No. 1624a, April 26, 1911.) A shrubby rose found in dry, stony places at an altitude of 3,700 feet. May be yellow flowered; if so, the same remarks apply to it as made on the preceding number.” (*Meyer.*)

31694. *ROSA* sp.

Rose.

From near Ghapsagai, Mongolia.

“(No. 1625a, April 27, 1911.) A wild rose of rather tall, bushy growth, covered with numerous spines, which are very white, color of flowers apparently rose. Of value possibly as a stock in dry, cold regions and as a factor in hybridization work.” (*Meyer.*)

31695. *ROSA PERSICA* Michx.

Rose.

From near Ghapsagai, Mongolia, Russian territory.

“(No. 1626a, April 27, 1911.) A very rare and curious rose having small, yellow flowers and undivided, glaucous foliage; looks not unlike a barberry; grows to a height of from 1 to 3 feet. Occurs on dry clayey ridges and on alkaline loess plains between other vegetation. Of botanical interest only.” (*Meyer.*)

31696. *SATUREJA* sp.

From near Barlik, Mongolia.

“(No. 1627a, May 1, 1911.) A labiate closely allied to thyme, having very pleasantly flavored foliage that can be advantageously used in soups, with meats, pickles, etc. Occurs on dry, rocky ridges and between stony débris. Especially suitable for the drier sections of the United States as a savory garden herb.” (*Meyer.*)

31697. *RAPHANUS SATIVUS* L.

Radish.

From Chugutchak, Mongolia.

“(No. 1628a, May 16, 1911.) A medium-large variety of Chinese winter radish, called *Ching loba*. An excellent winter vegetable, which is eaten alike by Russians, Tartars, Sarts, Kalmucks, and Chinese, although introduced and grown by the last-named only in these parts of the world.

“The Chinese way of serving is to slice them in very thin strips, to sprinkle some soy-bean sauce or old vinegar over them, and to eat them as an appetizer. The Russian way, however, is to cut them in square strips, to sprinkle salt over them and a liberal quantity of vinegar, and to serve them as a salad with the regular meal.

“The plants like a well-drained yet rich soil and do not object to a certain amount of alkali. They require water and must be irrigated in times of drought, as otherwise they remain stunted and acquire a pungent taste. They are sown out in the latter part of July or early August, three to four seeds per hill and 1 to 1½ feet apart in all directions. Later on the plants are thinned out, so that only one is left, like beet roots, for instance.

“They stand light frosts, but must be harvested before the heavy frosts begin. They are pulled out by a twist of the hand and are left to dry out for some hours on the field; then the leaves are torn off and the roots are stored in dug-out cellars, much like potatoes or sugar beets. A few of the best are saved and planted out as soon as the danger of frosts is passed.

“These winter radishes deserve to become better known in the United States. They are of easy culture, attractive appearance, and possess a refreshing taste, while their appetizing and stomach-strengthening properties are so astonishing