

35601 to 35657—Continued.

35622 to 35628. SOJA MAX (L.) Piper. **Soy bean.**
(*Glycine hispida* Maxim.)

35622. "(Tsinan, Shantung, China. No. 1822a. April 10, 1913.) A small black soy bean locally used to produce bean sprouts. Chinese name *Hsiao ghae doh*."

35623. "(Tsinan, Shantung, China. No. 1823a. April 10, 1913.) A soy bean which is black outside and green inside. Used boiled when half sprouted as a human food. Chinese name *Lu li ghae doh*."

35624. "(Tsinan, Shantung, China. No. 1824a. April 10, 1913.) A soy bean which is black outside and yellow inside. Used boiled when sprouted, also employed in soy-bean sauce production. Chinese name *Tau hsing ghae doh*."

35625. "(Tsinan, Shantung, China. No. 1825a. April 10, 1913.) A good variety of yellow soy bean used in the manufacture of sauce, bean curd, bean oil for sprouts, etc. Chinese name *Huang doh*."

35626. "(Tsinan, Shantung, China. No. 1826a. April 10, 1913.) A large green soy bean, considered locally a fine variety. Used like the preceding one (S. P. I. No. 35625), and besides that it is also eaten roasted and salted as an appetizer before meals. Chinese name *Tsing doh*."

35627. "(Tientsin, China. No. 1827a. April 16, 1913.) A large green variety of soy bean used like the preceding number (S. P. I. No. 35626). Chinese name *Ta tsing doh*."

35628. "(Tientsin, China. No. 1828a. April 16, 1913.) A rare variety of soy bean, being of brown color. Used boiled in soups. Chinese name *Ta tze doh*."

35629 to 35631. PHASEOLUS AUREUS Roxb. **Mung bean.**

35629. "(Tientsin, China. No. 1829a. April 16, 1913.) A variety of mung bean, called *Ta hi doh*, eaten boiled with rice, employed in the manufacture of bean vermicelli and also extensively used to produce bean sprouts."

35630. "(Tientsin, China. No. 1830a. April 16, 1913.) A variety of mung bean called *Mou lu doh*; used like preceding number (S. P. I. No. 35629)."

35631. "(Tientsin, China. No. 1831a. April 16, 1913.) A variety of mung bean of which the seeds are nonshining. Chinese name *Nan lu doh*. Used boiled with rice."

35632. PHASEOLUS ANGULARIS (Willd.) W. F. Wight. **Adzuki bean.**

"(Tientsin, China. No. 1832a. April 16, 1913.) A good variety of adzuki bean called *Chi hsiao doh*. Used boiled in soups or eaten with rice, also ground up into a paste together with brown sugar and used as a filling in special cakes and buns, in which state children especially are very fond of it."

35633. CANNABIS SATIVA L. **Hemp.**

"(Tsinan, Shantung, China. No. 1833a. April 9, 1913.) A variety of hemp, cultivated around Tsinan, said to produce especially strong fiber. Chinese name *San ma*."

35634. FOENICULUM VULGARE Hill. **Fennel.**

"(Tsinan, Shantung, China. No. 1834a. April 10, 1913.) A sweet fennel used by the Chinese as a flavoring herb in soups and in sauces, when young. The seeds are baked in certain cakes and also taken medicinally in cases of cold in the stomach. Sow out late, as it is very sensitive to frosts. Chinese name *Hsiao hui hsien*."