

## 40650 to 40669.

From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for the Department of Agriculture. Received April 19, 1915. Quoted notes by Mr. Meyer.

**40650.** *AVENA NUDA* Hoejer. Poaceæ. **Oat.**

“(No. 2184a. Paodji, near Hsiku, Kansu, China, November 6, 1914.) Hull-less oats, cultivated in the higher regions of Kansu and Tibet as a human food. The grains are parched slightly, ground into flour, which is mixed with weak tea and eaten as a porridge. Flour from nonparched oats is also much used in the making of noodles and for certain coarse cakes. These oats are apparently able to stand more drought and heat than hull-less barley, which is also much grown in the higher mountain regions of northwestern China. They are, however, apparently not as productive as the hull-less barley and the flour has not quite the rich flavor that the barley flour has. Of interest to breeders and of value for the intermountain sections of the United States.”

**40651.** *AVENA SATIVA* L. Poaceæ. **Oat.**

“(No. 2185a. Titaowchow, Kansu, China. December 3, 1914.) Mixed varieties of oats, grown locally at altitudes between 6,000 and 8,000 feet above the sea. Used as feed for domestic animals. Of interest to breeders; they possibly may produce varieties more resistant to drought and heat than our present strains in cultivation.”

**40652.** *HORDEUM VULGARE* L. Poaceæ. **Barley.**

“(No. 2186a. Kiucheng (near Taochow), Kansu, China. November 28, 1914.) Hull-less barley, cultivated up to 11,000 feet above the sea on mountain terraces in western Kansu and Tibet. Much used as a human food and in some sections the mainstay of the people. The grains are parched, ground into flour, and this flour is eaten mixed with hot tea, butter, or grease, when obtainable, and often a bit of salt is added. Most times it is consumed in the form of a stiff dough, manipulated and eaten with the fingers, and called *Tzamba*. Another way is to pour hot water or milk on it and eat it as a gruel or porridge. The flour from nonparched grains is used in the form of noodles, often much mixed with flour from broad beans, from which it receives a coarse flavor. Of value for the more elevated regions of the United States.”

**40653 and 40654.** *ZEA MAYS* L. Poaceæ. **Corn.**

**40653.** “(No. 2187a. Tungtung, Kansu, China. November 19, 1914.) A fine variety of white-seeded flint maize, cultivated on mountain terraces at altitudes between 4,500 and 5,000 feet above the sea. Of value possibly in extending maize culture farther north.”

**40654.** “(No. 2188a. Yaopuko, near Chenghsien, Kansu, China. October 6, 1914.) A variety of flint maize with red grains and small ears; grown in the higher mountain regions where the nights are always cool and often very short seasons are experienced. Of value possibly in extending maize culture farther north.”

**40655.** *VICIA FABA* L. Fabaceæ. **Broad bean.**

“(No. 2189a. Kiucheng (near Taochow), Kansu, China. November 28, 1914.) Broad beans are much grown in the mountains of western Kansu and Tibet at altitudes of 6,000 to 11,000 feet above the sea. They are much used as human food when ground into flour, of which noodles are