

and mashed until they become quite creamy, adding, if necessary, a small quantity of the water in which they are cooked. This creamy substance is then usually flavored with a little garlic and salt; and melted butter, into which pine seeds are thrown and browned, is added. This is eaten as a breakfast food with fresh bread, the bread being dipped in the 'cream.' The 'cream' is also eaten with green and red peppers and radishes. The native name for this 'cream' is *hummus-indamas*. In Jaffa horse beans are prepared in the same way. Olive oil, which is cheaper than butter, is used to some extent instead of butter in Egypt and also in Jaffa." (*Whiting.*)

**42455. ARRACACIA XANTHORRHIZA** Bancroft. *Apiaceæ.*

**Arracacha.**

From La Guaira, Venezuela. Roots presented by Mr. Homer Brett, American consul. Received April 12, 1916.

An umbelliferous plant, native of the South American Andes, growing only at heights of 4,000 feet and upward. The plant is a biennial and develops a large yellowish root the size of the common beet, or perhaps larger. The growing plants resemble celery, and the Spanish name *apio*, meaning celery, is often applied to it for this reason. The large fleshy root is developed in the first year and, being edible, is used before the tall flower stem appears. This root is eaten boiled, like parsnips, or sliced raw and fried, like potatoes, being very palatable either way. A good alcohol may be made from the juice of the root. For propagation, cuttings are made with a couple of inches of the fleshy root attached, the fleshy end being placed about 2 inches deep in the top of the hill. The plant requires rain or irrigation at least every month, and as it grows the earth is hilled up, care being exercised not to heap the earth against the trunk of the plant. (Adapted from *Handbook of Venezuela, Bureau of American Republics, 1904.*)

For an illustration of the arracacha plant, see Plate I.

**42456 to 42458. CICER ARIETINUM L.** *Fabaceæ.* **Chick-pea.**

From Jerez de la Frontera, Spain. Presented by Mr. Paul H. Foster, American consul. Received April 5, 1916. Descriptive notes by Mr. Foster.

**42456.** "*Garbanzo de Castilla.* This is the largest and finest sort produced in Spain, but the yield is not so heavy as of the other varieties."

**42457.** "*Garbanzo del Pais.* Smaller in size and not so tender as that of Castilla [S. P. I. No. 42456], but locally it produces fair quantities under semiarid conditions."

**42458.** "*Garbanzo Negro,* or black chick-pea. Produces well under semiarid conditions. Used locally for stock feed, as a rule; but the poorer classes of peasants in the country use it for food when other sorts are scarce and high priced. Said to be very nourishing and fattening when used for stock feeding. This sample was kindly furnished me by Mr. Walter J. Buck, H. B. M. vice consul."

**42459 to 42462. CICER ARIETINUM L.** *Fabaceæ.* **Chick-pea.**

From Madrid, Spain. Presented by Mr. Robertson Honey, American consul. Received April 5, 1916.

See S. P. I. No. 42454 for previous introduction and description.

**42459.** Variety A.

**42461.** Variety C.

**42460.** Variety B.

**42462.** (Mixed when received.)