

2117. CRITHMUM MARITIMUM.**Sapphire.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

Grows naturally along rocky seacoasts. The leaves are pickled and cooked in Scotland and Ireland. They are succulent and have a spicy flavor.

2118. BRASSICA CAMPESTRIS.**Chinese cabbage.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Petsai improved." Should be sown in autumn in the South for use during the winter. (See No. 2877.) This is the *Brassica chinensis* of gardeners. It is an annual, with the lower leaves oblong, entire, obtuse, glabrous; stem leaves lance-shaped, clasping. It has the habit of chard, which it somewhat resembles in appearance. The leaves are cooked and eaten like the ordinary cabbage. It is much grown about San Francisco by the Chinese.

2119. TARAXACUM DENS-LEONIS.**Dandelion.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Improved giant." Said to be very different from other varieties; leaves upright. Used for greens. The seed should be sown in March or April in beds, and thinned or transplanted to 15 or 16 inches apart. They commence to yield in autumn and supply cuttings of leaves all winter. The plants may be blanched and the leaves used in salads.

2120. PISUM SATIVUM.**Sugar peas.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Edible-podded." Very early; has large pods. The pods of this variety do not have the customary hard, tough, membranous lining of the ordinary sorts. They remain soft and tender, and may be eaten entire.

2121. PISUM SATIVUM.**Sugar peas.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Dwarf Debarbieux." Said to be a valuable bush variety of good quality. An edible-podded pea.

2122. PORTULACA OLERACEA.**Purslane.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Green." An improved variety of purslane for greens and salad. This is the wild plant developed and increased in size by continuous cultivation of selected large-leaved specimens. Its stems grow upright instead of sprawling on the ground.

2123. PORTULACA OLERACEA.**Purslane.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Golden." An improved variety of purslane for salads. Easily recognized by its yellowish leaves. It is eaten cooked like spinach.

2124. PORTULACA OLERACEA.**Purslane.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Large-leaved Golden." "This variety is easily distinguished by the size of the leaves, which are crowded on the stem and are at least twice as large as those of the green purslane or the ordinary golden. The growth is a little less rapid, but the yield is equally large, the plants being stocky and thick set." (*Vilmorin*.) Care should be taken in distributing all these purslanes to warn cultivators that they may become bad weeds. (See No. 2123.)

2125. CYPERUS ESCULENTUS.**Chufa.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

Mr. Swingle thinks this should be tested as a nut food. According to L. H. Dewey it is "the worst weed in the truck gardens from New Jersey to Virginia." The