

tubers produced by this sedge are much used by the Spaniards for "Chufa," an orgeat made by soaking 28 hours, mashing, then adding four times as much water and half as much sugar to the paste, which is then passed through a sieve and served as a sirup, or used for ices. Old tubers are used for chufa and not those just harvested.

**2126. DELPHINIUM STAPHYSAGRIA. Stavesacre.**

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

A large larkspur with racemes of blue-violet flowers, native of the Mediterranean region. The very poisonous seeds are used in making ointments for destroying vermin on man and beast, and the tincture is used for neuralgia and rheumatism.

**2127. LYCOPERSICUM RACEMIGERUM. Currant tomato.**

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

Has numerous racemes of round fruits of a bright, scarlet-red color.

**2128. SOLANUM SEAFORTHIANUM. Solanum.**

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

An annual, ornamental climber, with lilac or violet flowers, produced in great abundance during the whole summer. A plant of the highest merit for trellises and arbors, or for covering walls. Recommended for the South.

**2129. NIGELLA AROMATICA. Fennel flower.**

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

Black seeded. (See No. 2111.)

**2130. LYCOPERSICUM ROSERIGERUM. Cherry tomato.**

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

"Tomate en chaplet." This and No. 2127 should be used in hybridizing to produce new races of currant tomatoes.

**2131 to 2138. ORYZA SATIVA. Rice.**

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

The Italian rices, especially those from Padua, command very good prices in the world's markets. They should be carefully tried in the South in comparison with the best American varieties. The varieties in the collection, all from Piedmont, Italy, are as follows:

2131. "Very early Bertone."

2132. "Francone."

2133. "Java."

2134. "Nostrano."

2135. "Novarese" or "d'Ostiglia."

2136. "Peruviano."

2137. "Pugliese."

2138. "Vilquarterio" or "Morozzi."

**2139. CICER ARIETINUM. Garbanzo.**

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

This plant, long known in English botanical literature as chickpea, a corruption of the French "*Pois chiche*," has recently been advertised in this country under the misleading name "Idaho Pea." In all Spanish countries it is a common table vegetable known as "*garbanzo*." As this name is prevalent in California and the Southwest, as well as in Puerto Rico, it seems best to adopt it for general use. In British India the name "gram" is also applied to the same plant.

A valuable plant for warm countries, resistant to drought; sow in early spring; not only useful for cattle food, but very good eating peas, tasting much like white beans, and also making excellent soup. Should be soaked at least 12 hours before being cooked, or the pea will be hard in the center.