

Arizona. It forms an important food all over Chile and Peru. The plant is an annual and should mature in five or six months at most. Plants in the Botanic Garden of New York failed to seed. I believe for lack of altitude.

"Several dishes are prepared and are relished by Europeans as well as Peruvians. A drink called "chicha" is made from the ground seeds. This variety is not supposed to possess any medicinal properties." (*D. G. Fairchild.*) (See No. 2931.)

**3074. CHENOPODIUM QUINOA.**

**Quinoa.**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 125), May, 1899.

*Quinoa amarga.* "The bitter quinoa is used as a medicine. Taken in doses of 100 grams two or three times a day, in capsules, as a remedy against catarrh. May prove useful for crossing." (*D. G. Fairchild.*)

**3075. MEDICAGO SATIVA.**

**Alfalfa.**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 126), May, 1899.

*Omas.* "This variety is said to be one of the best in Peru, and superior to any of the Chilean sorts tested in comparison with it in Peru. It is longer lived than Chilean. If cut seven times a year it will live five years, while Chilean dies within three. Grown by irrigation here; matures for a new cutting in sixty days after mowing. Try in California and Arizona. The California alfalfa came from Chilean seed." (*D. G. Fairchild.*)

**3076. CAPSICUM ANNUM.**

**Pepper.**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 121), May, 1899.

*Mirasol* (Sunflower) Chile pepper.

**3077. JUGLANS NIGRA?**

**Walnut.**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 127), May, 1899. (25 seeds.)

*Nuez de nogal.* "This is said to be *Juglans nigra* by Raimondi, but from the shape of the nut I judge it to be quite a different species. It is a very large tree, and is found near Lima. (At Surco, for example.) The leaves are made into a tea and used as a tonic. The outer rind boiled in water is made into a hair lotion to prevent the hair from falling out. For dyeing the rind is mixed with alum. The strong extract is used with alum." (*D. G. Fairchild.*)

**3078. PROSOPIS HORRIDA.**

**Algaroba.**

From Païta, Peru. Received through Messrs. Lathrop and Fairchild (No. 128), May, 1899.

"A fodder tree of great value in Peru, growing in regions where it rains only once in seven years. Tender; should be planted in Arizona and in southern California." (*D. G. Fairchild.*)

"The tree producing these beans is of the locust family, grows to a height of 50 to 60 feet, and from 1 to 4 feet in diameter at base. It is *the* forest tree of this department of Piura and grows from the coast to an altitude of 2,000 feet. In good soil, not lacking root humidity, it produces two crops a year, the beans falling to the ground when ripe or yellow. As a food for mules and asses it is superior to corn. Cargo mules working the year round will eat 25 pounds daily and keep in good condition; asses half that quantity. It is also fed to horses, but with grass, as it is a very strong food.

"The people on this hacienda are paid 5 cents (2½ cents, gold) for gathering 25 pounds. We store it in adobe houses, which, when filled, are hermetically closed, so that not a particle of air can get in, for if this occurs it soon 'picars' (is eaten by worms). After the harvest, and when there is a scarcity of forage, the algaroba is sold at from 20 to 50 cents, gold, per arroba, depending on supply and demand.

"To plant the seed it is simply a matter of covering the bean with earth and seeing that it does not lack humidity. The tree has a tap root. The natives say the root is as long as the top. This is the case with small trees. In land which lacks