

3967. FESTUCA.

From Lima, Peru. Presented by Dr. Carlos Cisneros, December 15, 1899. Distributed.

3968.

From Lima, Peru. Presented by Dr. Carlos Cisneros, December 15, 1899. Mixture of grass seeds. Distributed.

3969. TRITICUM VULGARE.**Wheat.**

From Lima, Peru. Presented by Dr. Carlos Cisneros, December 15, 1899. "This wheat is from an altitude of 11,000 feet." (*Cisneros.*) Distributed.

3970. RUMEX HYMENOSEPALUS.**Canaigre.**

From Arizona. Received through Prof. R. H. Forbes, Tucson, Ariz., December 15, 1899. Distributed.

3971. LACTUCA.**Lettuce.**

From Edfu, Egypt. Received through Messrs. Lathrop and Fairchild (No. 290), December 28, 1899.

Arabic *Khass*. A sample of seed of a lettuce used for the preparation of oil. The culture is extensive in Egypt, and the method of making the oil is quite similar to that for the sesame oil. (See description under No. 3972.) The oil is considered by the natives as inferior to sesame, whether in quality or yield I was unable to make out. Mr. George Bonaparte of the Agricultural College of Cairo says it is an excellent table oil. (Reprinted from Inventory No. 6.)

3972. SESAMUM INDICUM.**Sesame.**

From Edfu, Egypt. Received through Messrs. Lathrop and Fairchild (No. 291), December 28, 1899.

Simsim. The seed is sown in rotation with sorghum, often while the sorghum is ripening, between the rows. The land is irrigated once, immediately after sowing, and a second time when 2 inches high. No more water is then applied to the crop. The plants thrive on poor land. Planted here in November, the crop ripens in four months. The plants are cut green and exposed to the sun until dry. The seed is thrashed with flails, ground fine, and put in collapsible baskets of matting, 1 foot in diameter. These baskets, full of sesame meal, are piled up one on the other under a screw press, and vertical pressure is applied until the oil flows out and is collected in a small pit below the press. The oil sells in Egypt for about \$8.50 per 100 pounds. It is used as a table oil, but is considered inferior to olive oil. (Reprinted from Inventory No. 6.)

3973. CICER ARIETINUM.**Garbanzos.**

From Edfu, Egypt. Received through Messrs. Lathrop and Fairchild (No. 292), December 28, 1899.

This is a red variety. The seeds are roasted and eaten like peanuts by the native farming class. They taste not unlike popcorn. The roasted peas are also used in soups. Roasted in the green state they are said to be the most delicate. The vines are dried and fed to cattle; said also to be an excellent fodder crop; grown extensively in Upper Egypt. Seed planted 5 or 6 inches apart, drilled, or sown broadcast. In places overflowed by the Nile it needs no watering, but is sown after the subsidence of the water and left to take care of itself. On irrigable land it is watered when sown, again when in flower, and a third time when the seeds are being formed. One 'fedan' (about 1.1 acres) yields a profit of \$20, according to the statement of a large land owner of Edfu. About 27 bushels of seed are produced per 'fedan.' (Reprinted from Inventory No. 6.) Distributed.