

3974. CUCURBITA PEPO.**Vegetable marrow.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 293), December 28, 1899.

A green variety. In Egypt the seeds are planted $2\frac{1}{2}$ inches deep, 2 seeds in a hill on the sides of an irrigated embankment; the hills 3 by 5 feet apart. A small quantity of pigeon manure is first buried in the hill and the seeds are planted above it. This process is used for winter culture as the pigeon manure is heating. Plants yield fruits beginning with the fortieth to fiftieth day for three and one-half months. The fruits are stuffed with chopped meat and served. (Reprinted from Inventory No. 6.)

3975. CUCURBITA PEPO.**Vegetable marrow.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 294), December 28, 1899.

An excellent white variety. For culture see No. 3974. (Reprinted from Inventory No. 6.)

3976. CAPSICUM ANNUM.**Sweet pepper.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 295), December 28, 1899.

Thin-skinned, indigenous variety of sweet pepper, $2\frac{1}{2}$ inches in diameter, and of excellent flavor. Shape, flattened oblong. Plants 3 feet high, perennial in a warm country; will stand slight frosts. (*Distributed.*) (Reprinted from Inventory No. 6.)

3977. CAPSICUM ANNUM.**Red pepper.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 296), December 28, 1899.

A very hot red pepper, oblong in shape, 3 inches long, and bright red in color. It is perennial, many seeded, and thin skinned. (*Distributed.*) (Reprinted from Inventory No. 6.)

3978. CORCHORUS OLITORIUS.**Edible jute.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 297), December 28, 1899.

Seeds sown and cultivated just like those of jute, broadcasted thick together in beds. It is ready to cut in 40 to 50 days and may be cut twice. The dried leaves are powdered and used for thickening soups, or chopped green, exposed to the sun for a few hours, and then cooked, forming a very thick mucilaginous soup. It forms a favorite dish of the Egyptian peasants, probably because of its cheapness. (Reprinted from Inventory No. 6.)

3979. HIBISCUS ESCULENTUS.**Okra.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 298), December 28, 1899.

A long-fruited, native Egyptian variety. According to Mr. G. Bonaparte, of the Agricultural College of Gizeh, this is a more succulent sort than No. 3980. (Reprinted from Inventory No. 6.)

3980. HIBISCUS ESCULENTUS.**Okra.**

From Cairo, Egypt. Received through Messrs. Lathrop and Fairchild (No. 299), December 28, 1899.

"Short-fruited variety." Reported to be a heavier cropper than No. 3979. A French seedsman has just ordered 200 tons of seed of this variety. Preferred by the natives for drying purposes when young; very hardy. The young fruits, one-half to three-quarters of an inch long, are strung on strings and dried. In this state they are kept indefinitely. This variety is reported the best for this purpose. Sow 4 or 5 seeds in hills 1 foot apart, on ridges $2\frac{1}{2}$ to 3 feet apart. Okra is often planted as a mixed crop with cotton. (Reprinted from Inventory No. 6.)