

**63154. TRICHOSANTHES BRACTEATA**  
(Lam.) Voigt (*T. palmata* Roxb.).  
Cucurbitaceae.

From Simla, India. Seeds presented by H. E. J. Peake, Khaltoo Fruit Orchards, Solan brewery. Received March 30, 1925.

This is called "Gohaker" by the Indians of this region; in Bengal it is called "Makhal." It is a very ornamental creeper resembling the tree-tomato. The flesh of the fruit is slate gray and very bitter; it is used by the Indians medicinally for ulcers and other similar disorders. (Peake.)

**63155 to 63203.**

From Peking, Chihli, China. Seeds collected by P. H. Dorsett, agricultural explorer, Bureau of Plant Industry. Received March 10, 1925. Notes by Mr. Dorsett.

January 13, 1925. Unless otherwise stated, the following seeds, Nos. 63155 to 63181, were purchased from Nau Yu Shing.

**63155. ALLIUM FISTULOSUM** L. Liliaceae.  
Welsh onion.

No. 1844. A Chinese variety planted in the fall, allowed to stand over winter, then transplanted in the spring and harvested in the fall.

**63156. ALLIUM** sp. Liliaceae. Onion.

No. 1862. This variety is planted in the early spring and until the end of May. It is chopped fine and fried with meat.

**63157 and 63158. APIUM GRAVEOLENS** L. Apiaceae. Celery.

**63157.** No. 1848. Planted in the spring or early summer, and when an inch or so high it is transplanted. It is chopped into pieces and used to cook with meat.

**63158.** No. 1849. *Yang Chiu Ts'ai* (foreign celery). Planted in early August and later transplanted; harvested in November.

**63159. BETA VULGARIS** L. Chenopodiaceae. Beet.

No. 1855. This variety is eaten boiled with meat and also with other vegetables.

**63160. BRASSICA PEKINENSIS** (Lour.) Gagn. Brassicaceae. Petai.

No. 1850. *Pai Ts'ai* (winter cabbage). Planted in August and transplanted when the plants are young. Matures in 60 to 70 days.

**63161 to 63172. BRASSICA** spp. Brassicaceae.

**63161. BRASSICA** sp.

No. 1822. *Piao er Ts'ai* (calabash vegetable). This variety, which is used like cabbage, is planted in the early spring and later transplanted.

**63162. BRASSICA** sp.

No. 1830. *Tze Ts'ai Ts'ai* (purple-stemmed vegetable). A variety planted during any season and which matures in about 50 days. Used chiefly by foreigners as greens.

**63163. BRASSICA** sp.

No. 1831. *Kai Ts'ai* (cover vegetable). Planted during any season and matures in about 50 days.

**63155 to 63203—Continued.**

**63164. BRASSICA** sp.

No. 1833. *Tai Ku Ts'ai* (great ancient vegetable). Planted in early spring and later transplanted. Used like cabbage.

**63165. BRASSICA** sp.

No. 1834. *Kai Lan Ts'ai* (fragrant cover vegetable). This variety is planted in July, and when the plants are 2 or 3 inches high they are transplanted. Harvested about 50 days after transplanting.

**63166. BRASSICA** sp.

No. 1836. *Yu Ts'ai* (oil vegetable). Planted in July and harvested in 50 to 60 days. The leaf blades are chopped into small pieces, scalded, and fried with meat or dried shrimp.

**63167. BRASSICA** sp.

No. 1837. A vegetable resembling a Chinese turnip. Planted in July and harvested in about 60 days. Used only for pickling.

**63168. BRASSICA** sp.

No. 1847. *Tai Ts'ai* (moss vegetable). A variety planted in spring and early summer, maturing for market in 60 days. The stems are chopped and used in soup.

**63169. BRASSICA** sp.

No. 1851. *Tin Hsin Pai Pai Ts'ai* (summer cabbage). Planted in early spring. When young plants are 2 to 4 inches high they are transplanted; harvested in 60 to 70 days. Used like any other cabbage.

**63170. BRASSICA** sp.

No. 1860. *Shih Liu Hung* (red pomegranate vegetable). The leaves are used for frying with meat and also for pickling.

**63171. BRASSICA** sp.

No. 1865. *Tze Ts'ai Hua* (purple vegetable flower). Planted during any season and matures in 60 to 70 days. Used with meat and bean curd.

**63172. BRASSICA** sp.

No. 1867. *Hsiao Pai Ts'ai* (small cabbage). This variety is planted during any season and matures for market in 40 to 50 days. It is cooked mostly with bean curd.

**63173 to 63175. CAPSICUM ANNUM** L. Solanaceae. Red pepper.

**63173.** No. 1852. *Yang Chi Chiao Chiu Chiao* (goat-horn pepper). Planted in early spring and later transplanted. Used for seasoning, with sesame oil, and to make pepper pickle.

**63174.** No. 1853. *Ta Hung Shih Tzu Chiao* (large red persimmon pepper). Planted in early spring and later transplanted to the field; harvested in the fall.

**63175.** No. 1854. *Hung Ch'ang Chiu Chiao* (red long pepper). Used as seasoning for meats and soups.