in Java has thus the benefit of placing his Capital on a sterling basis, but he misses the advantage gained by the Indian colonist in financing for his crops with the aid of a low exchange.

Here for the present we take leave of the country which Wallace, writing in 1866, described (in one of three similar outbursts) as "that noble and fertile island—the very gar-"den of the East, and perhaps upon the whole "the richest, the best cultivated, and the best "governed tropical island in the world." S.

P.S.—It will interest some of our Planters to add that

CACAO PLANTING

receives a good deal of attention, and the quality produced ranks high in value, though the quantity exported is less from Java than from Ceylon. Our Ceylon friends have commenced to open a Cacao Plantation in East Java. The following are the recent exports viz:—

1890	=	8245	Piculs of	136 lb.
1891	=	5751	,,	,,
1892	=	5029	,,	,,
1893	=	8457	,,	,,

The Java

COFFEE CROPS

for 1894 are estimated at 312,910 Piculs Government Account and 446,250 Piculs Private Estates.

AN INSECTICIDE.

Dr. George Watt and some tea planters in Northern India are becoming interested in a new insecticide, to which we drew the attention of the Director of the Peradeniya Gardens. Dr. Trimen in reply says:—"If I can get time I shall certainly try the effect of an infusion of *Adhatoda* on insect life. The plant is not uncommon in the lowcountry here, but I know it generally as a cultivated hedge-plant in native gardens. The names in Sinhalese are 'Agaládara' and 'Wana-epala;' the Tamil name is '*Adhatodai*,' from which the botanical name is derived. In India it is known by the English as the 'Malabar Nut,' a name not used here. The leaves have a slightly bitter taste and the plant is used in native medicine in bronchial attacks and especially in children's coughs."

PLANTING IN TRAVANCORE. THROUGH SOUTHERN INDIA—DROUGHT—IRRIGATION WORKS—COTTON MILLS.

Messrs. John and Joseph Fraser have returned recently after a very pleasant trip through a large portion of the Travancore Hill regions as well as Madura and Tinnevelly. They first went to Tinnevelly by rail, thence by bullock-transit to Pallamcotta and thence by horses up to the estates of their friend Mr. Valentine where they found fine soil and good tea and coffee, but an irregular labour supply—a flood at one time, and a famine at another.—Coming back to the East, Messrs. Fraser next found their way to North Travancore. They visited Mr. Payne who is cultivating on the old Ceylon style, too generally neglected in Southern India; and afterwards got into the district (from 5,000 to 8,000 feet elevation) which has been lately coupled with the enterprise of Sir John Muir's Company. The land is there and the soil is unquestionably magnificent; but the difficulties of labour and outlet or transport are so great that Messrs. Fraser do not anticipate that any great extent could be opened and cultivated with tea for five or even ten years to come. At present, cinchona which requires little labour is chiefly attended to by Baron De Rosenberg and others. The Ghauts are represented as terribly steep and the difficulties in getting up or down as very great. There was heavy rain all along the ranges; but in returning via Madura, the lowcountry was suffering from drought. Messrs. Fraser visited the sights at Madura, and also inspected a Cotton Mill which is paying well, making yarn only; but then native mill-workers who give 10 hours a day, are content with one fanam of wages for the same.

Altogether the trip has been a very pleasant one, though the "crossing" to Colombo was very much the opposite.

TEA IN HAWAII.

The cultivation of tea in Hawaii is said to be merely a matter of planting it and keeping down weeds and that there is no need of the heavy expenditure necessary in Ceylon for roads, rains, etc., and their upkeep, not mentioning everlasting fertilizing. One optimistic individual feels assured, that with the better crops that are already promising Hawaii can make as good a thing out of tea as they are doing in Ceylon. "If," he says, "our labor costs three time, as much, I know that a Jap if he wants to can do twice as much in ten hours as a Ceylon coolie is physically capable of."—*American Grocer.*

NUTMEG CULTIVATION IN GRENADA.

The Bellevue Estate is 1,000 feet above the level of the sea. Near the house is a nutmeg plantation, which covers an area of about ten acres The trees are 30 to 40 years old of great and productiveness, and at the time of my visit were bearing a very heavy crop. Nutmegs are also grown in other parts of the Estate, but the trees are much younger, and do not appear to be so productive as the older trees. On the estates in Grenada the cultivation of nutmeg and cacao is generally carried on at the same time, as the same condition are favourable to both. The nutmeg requires a rich well-drained soil, a rainfall of 70 or 80 inches, a fairly hot climate, and a position sheltered from strong winds. There are different methods of beginning a Nutmeg Plantation. In some cases the plants are raised in Nurseries or bamboo pots, and then transplanted; in others, the seeds are at once sown where it is intended the trees shall grow permanently. In the latter case the trees begin to bear earlier than in the former. With respect to planting, there are various opinions as to the distance which should intervene between each tree; but, so far as I could learn, close planting is advantageous, as the trees afford shelter to each other, and grow more quickly. If they become overcrowded they can easily be thinned. The trees may safely be planted at a distance of from 20 to 30 feet. The sex of a nutmeg tree is not declared until it flowers, which is usually four or five years after planting, and as it is necessary that there should be a proportion of one male tree to 10 or 12 female trees, two or three trees should be planted close together to provide for the exigencies of disproportion. It is usually six or seven years before a nutmeg tree begins to produce, and it then continues to increase in value for some years to come. Before depositing the nuts in the bags and baskets, the labourers who gather them carefully take off the mace which surrounds the shell and place it in a separate receptacle. Both the nuts and mace are then carried away and dried. Neither the nuts nor the mace must be dried in the sun, nor is any specially-constructed building required. All that is necessary is that it should be dried gradually in an ordinary building which is perfectly dry. When the nuts are thoroughly dried the shell is cracked with a small wooden mallet, and the kernel or nutmeg is taken out; the nutmegs are then arranged according to size, and packed in small wooden boxes for exportation. After it is thoroughly dried the mace is also packed tightly in boxes and exported at the same time. The yield of mace is about one-fifth of the weight of the nutmegs.—*Mr. Crowther's Report.*