

root by the owners, but are sprouting up fresh again. The offer has been accepted with thanks. The cinchona company Melatic, more fortunate than some of its competitors, is able to pay its shareholders 5½ per cent dividend as a result of last year's trading. It has been decided to amalgamate the company with three other estates, and to increase the capital to 650,000 florins (54,000£). The directors of the Java coffee and cinchona-plantation Tomba report that last year owing to a disease in the cinchona trees, they were compelled to harvest nearly 51 tons of bark which under ordinary circumstances would have been left on the trees for some time. The cinchona disease continues to spread in the grown trees on the company's estates, and no fewer than 111,630 young trees have therefore been planted last season.—*Chemist and Druggist*.

CINCHONA CULTIVATION IN BRITISH INDIA.

In a recent report of the Indian Government it is stated that on the Government plantation of the Darjeeling district in Bengal there were, at the end of the year 1892-93 4,331,000 cinchona trees, or 100,000 less than in the preceding year. During the year 466,000 trees were uprooted for their bark or died, while 184,000 were planted out. The harvest of dry bark was 304,000 lb. The factory produced during the year 3,481 lb. of cinchona febrifuge and 4,242 lb. of sulphate of quinine. The sales and issues of medicine during the year yielded a profit, after meeting all charges for maintaining the plantations, renewing plant, and working the factory. As soon as the remaining million of red-bark trees are used up, it is intended to manufacture only quinine, and to cease making cinchona febrifuge at the Darjeeling factory. The capital cost of the plantation has been repaid by the sale of cinchona drugs in previous years. Ample ground has been reserved for extending the Darjeeling plantations. In the Government plantations on the Nilgiri hills, in Madras, the cinchona trees are almost all of the quinine-yielding varieties. Drought, and the absence of sunshine, made the year 1893 unfavourable for cinchona cultivation on the Nilgiri hills. The produce of the factory at these plantations during the year was 4,933 lb. of quinine and 3,139 lb. of cinchona febrifuge; 3,204 lb. of the former and 2,600 lb. of the latter were sold or issued to Government and municipal or local departments. The area under cinchona on private plantations outside Bengal is returned at 10,862 acres, nearly all of which are in Madras. The exportation of cinchona bark from India by sea, which was 3,074,000 lb. in 1888-89, and 2,693,000 lb. in 1891-92, amounted to 2,814,000 lb. in 1892-93.—*Chemist and Druggist*.

MARAGOGIPE COFFEE IN S. INDIA.

A. S. E. Wynand correspondent writes as follows:—“Maragogipe” and “Santos” Coffee are both doing grandly here. The “Mara” clearing planted in July 93 is a sight, many trees being over 5 feet high. There was a little sprinkling of fruit on them which I have had picked off but they will give a crop in '95 only 2 years old time! The “Santos” were planted in '92 two leaved seedlings and were watered through the first hot weather, to keep them alive. They are now grand plants and had fruit on them this year, which I have had removed. I look for good results from my “Mara” and have planted out some 30,000 more plants this monsoon. I think the Hybrid between Arabica and Mara will be good.” Rather a different story, this, from what we have been told of Mara at Kulhuthy.—*South of India Observer*.

COFFEE CULTIVATION.

BANGALORE, Sept. 22.—Lord Wenlock this morning, accompanied by Colonel Handerson, British Resident, and Major Ravenshaw, Assistant Resident, rode out, under an escort of Lancers, to

Roshdale Park, the property of Mr. Meenachaiya, Legislative Secretary, Mysore Service. His Excellency inspected his coffee plantation under irrigation. Twenty thousand plants are in flourishing condition, specimens of which took a special prize at the last Horticultural Show at Bangalore. The Madras Government may possibly introduce coffee cultivation similarly in the low country.—*Times of India*.

COFFEE AND TEA ON DIGESTION.

By DR. ANDREW WILSON

Some interesting experiments on the influence of tea and coffee on digestion have lately been undertaken by Professor Schutzenstein. It is fairly well known that both tea and coffee retard the digestion of meat. The practice of taking coffee after dinner can only be explained, I presume, on the theory that the coffee acts as a corrective to any alcoholic effects; otherwise one can hardly find a justification for adding it to the menu on physiological grounds—unless, perchance, it may be regarded merely as an agreeable adjunct to pipe or cigar. “Meat teas” have long been the abomination of physiologists, for the reason that the combination is an indigestible one, although experiment has shown that salt foods digest more readily alone with tea or coffee than fresh meats. Certainly, a “high tea,” much as it may be thought of popularly, is an unphysiological meal. Professor Schutzenstein showed that while gastric juice (the stomach's own secretion), which is specially destined to dissolve and digest nitrogenous or meat foods, of itself was able to digest 94 per cent. of egg albumen (or white of egg) in the space of eight hours, it could only affect 66 per cent. when tea was added. With coffee the effects were of even more strongly marked character, for then only 61 per cent. of the white of egg was assimilated. Another point elicited by these researches was that which showed the difference produced by a strong and weak infusion of tea and coffee respectively. The weaker the infusion, as might have been expected, the less disturbance was noted in the work of the gastric juice. The Professor inclines to think that it is the tannin of the tea and coffee which is chiefly responsible for these results. He exempts the active principles of tea and coffee (theine and caffeine) from the charge of delaying and hindering the digestive work.—*Science Gleanings*.

CEYLON TEA IN MACAO.

The trade of the tea merchants in the Portuguese Indian settlement of Macao is, according to our Vice-Consul's report, in anything but a flourishing condition, owing to the increasing tendency of the Indian and Ceylon teas to drive out the China-grown product in the Australian colonies and elsewhere. One exception, however, is noted, and this is said indeed to be the only sort that has brought in any return to the Macao dealers of late. This is a new “blend,” which goes under the old familiar designation of “lie tea.” It is manufactured from exhausted tea leaves, which are dried, refired, and mixed with a certain preparation of genuine tea and of seeds and dust. Most of this preparation proceeds, we are told, to Hamburg, but is often packed in chests labelled “Best Congou,” and shipped to India for popular consumption.—*British Daily Mail*.

TEA AND SCANDAL.

It would take up too much of your space, and be foreign to the object of my contributions were I to reproduce any of the delightful chats “Over the Tea-cups” by Oliver Wendell Holmes, but I give a few sententious remarks that occur directly connected with the “cups that cheer.” At page 6 he says:—“The morning cup of coffee has an exhilaration about it which the cheering influence of the afternoon or evening cup of tea cannot be expected to reproduce. The toils of the forenoon, the heats of midday, in the