flour used for thelr bread with barloy meal-(Soo John vi. y.) Barloy is largoly cultivated for food for animals. There is a great variety and great abundance of vegetables in the well. watered and cultivated plains; but the shatlower and drier soil of the mountains affords much less. Inced liardly tell you that your most valuable vegetable-the potato-is scarcely known hero. Milk is in some plaees aboudant, and in others not. It would hardly now be called 'a land flowing with milk.' The only cther article of food of the inhabitants of these villages is fruit, for they very rarely taste animal food. The most important kinds of fruit are olives and grapes. Olises are caten oither raw, or dressed in various ways, but they are chiefly valuable for the oil extracted from them. At some seasons of the year, a great part of the food of the people consists of vege. tables cooked in this oil, eaten sometimes with and sometimes without oread. This oil is almost the only substance burned for light. It is by the light of a lamp burning olive oil that I am now writing.-(Seb Matt. xrv. 1.) Olive trees are abundantly cultivated throughout the whole country: Often does the traveller through Lebanon see the steep sloping side of a glen terraced with level plots of ground rising one above anothor, like the steps of stairs, each terrace, according to its breadth, supporting one or more rows of olive trees-the whole being the result of great labor. They remind one of that 'Mount of Olives' with which many of the most sacred and delightful recollections of our Lord's history are associated.

The fruit of the vine is the only other kind which can be said to form a substantial part of the fooch of the people, aud it is to onable me to point out accurately the importance of the place occupied.by this fruit among the other species of food, that I have given this account of these latter.

Grapes come into season in August, and continue in season for about four ronths. During this period, they are used con. startly, not as an agreeable dessert to stimulate and gratify the appetite after it has been satistied by a sulstantial meal, but as at bubstantive part of the meal itself-so much so, that I believe I am correct in stating that, from August to December, bread and grapes are substantially the food of the people. Very thin cakes of bread made of flour, or ot barley-meal and flour mixed and eaten with plenty of grapes, form the meals of the inhabitants of Lebanon, morning, noon, and night.* I may add that it is perfectly safe to eat grapes constantly to satiety; or, if there is any thing unwholesome in them, it produces its effects very slowly and imperceptibly. Now, this is a mode of using the fruit of the vine of which I was ignorant till I came here.
Here, too, as in Europe, grapes are dried in large quantities, to preserve them as raisins; and in this form also the" supply an article of food to be used after the grape season. The process of drying, however, is so ignorantly and carelessly managed or mismanaged, that the raisins are very inferior to yours-scarcely like the same thing. I may observe that almost every other process requiring regular and attentive industry, and cyen a moderate amount of knowledge and skill, is, in like manner, spoiled now in this country, though formerly it was evidently not so.

Besides raisins, there is another form in which the fruit of the vine is preserved for use, after the season of grapes has passed. By a simple process, a sulstance called dibs is made out of the grapes. It is purified by means of lime, in some way like that in which sugar is prepared for use. It is about the consistence of honcy, and resembles it in appearance. I suppose, indeed, that it mainly consists of one of the principal components of honey-namely, the substance called by chemists grape-sugar, or glucose-sugar. Dibs is caten with bread. It is made in considerable quantities; and bread and dibs is a very common meal in winter and spring. There are two kinds of dibs-one made from grapes and the other made from raisins.

But the fruit of the vine, besides largely supplying food in the three forms of grapes, raisins, and dils, supplies the univor. sally known and prized drink-wine. Ineed scarcely add that this wine is veryabundant, and that, as used here, it is simply the fermented juice of grapes, without any mixture of distilled

- Note by the Author.-When bread and wine are mentioned as par. taken of together in the Euglish veraton of tho Scriptures, it is frequently better to understand breid and grapes as tho articlos alluted to. (See Gencare xiv. 8.)
liquor. In fact tho prico at which it is sold secures if from adukeration with such liquors.

There is a!so a liquor called arack, made from grapas by distillation. Tho scum taken off the wine whon it ferments, and the dregs left in the vessels, as well as the juice of graper, are subjecteci to the process of distillation to obtain this spirit. It is, of course, :n appearanco and properties very much the same as the distilled spirit familiarly known in Ireland.
The above account is drawn, es I have already said, from my own knowledge of Mount Lebanon; but it is equally applicable I believe, to all country villages. The food of the inhabitants of Damasrus and other large cities difiers, of course, from that of the comntry people. But, after all, even in the cities, the great body of the people live principally on bread, vegetables, olives, ulive-oil, and grapes, in the season; and grapes are hardly less important to the common people in the citiss than to the inhalitants of the villages.
That this account of the value of the fruit of the vine as an article of food, and of the place it occupies among the other articles of food in this country, may be complete, I have one other point to notice-namely, the cost at which grapes can be produced. Nothing which I have learned about them since I came here surprised me so much as the extremely low price at which they are sold.

During the greater part of the grape season, the regular price of the most plentiful kind-purple grapes-was about one farthing per pound, or fourpence per stone. Anothor very plentiful kind, though less common than the preceding-the green grapes -cost about sispence per stone. Thers was a kind of very large red grapes, which sold still higher, but they were not common. Black grapes were sold at the same prico as the purple grapes. It is to be observed, aleo, that this is the rate at which grapes are sold in a large and populous city, after being brought from some distance, for there are no vineyards immediately aroumd Damascus. Thus, in a place where many of the articles of use and convenience in civilised life are dearer, and jew of them cheaper, than in Belfast, grapes are sold at about the price of potatoes in that town. I think this fact will give you a just impression of the importance of grapes as a common article of daly food, better than anything else I could say. Consider, too, how dolicious a fruit fresh grapes must be in hot weather, in such a climato as this,

Dibs is sold for eighteen or twenty pence per stone, which is very cheap for such a substance as it is. I am unable to state, exactly, the price of raisins here; but wine is sold for less than threepence per bottle. When bought at this price, it has not, of course, been bettled, or kept, or qualified by the addition of distilled liquors. Formerly, 'old wine' must have been not uncommon.-(Matt. ix. 17.)

It is thus evident that to a dense population, in a dry and warm climate, the fruit of the vine must have been invaluable. And even if you will not go the whole length with me in my ostimate of its importance, you must agree with me that it fully sustains the high character which the Bible gives of it, and that in the passages quoed abovo, and other Scriptures which speak of the vine in a similar style, there is not the slightest tinge of hyperbole or exaggeration.

## PERILS IN THE POLAR SEAS. <br> (From Wilkes' Expedatioi.)

On the 26 th of December, the Vincennes, accompanied by the Peacock, Porpoise, and Flying-fish, sniled from Port Jackson on her Antarctic cruire-a service for which, as Captain Wilkes more than hints, they had been very indifferently provided. This want of the special equipments necessary to the safety of the Iundertaking was in it great measure common to the whole Squadiron; but the Feacoch in particular was in other respects so defective as to be wholly unfit for any but $n$ short and easy voyage; and it was not without the most serious misgivings trat Captain Wilkes yielded to the zealous anxiety of Captain Mudson to accompany the Squadron, instead of remaining at Sydney to refit. The proccedings of the cxpedition during the two succeeding mondis. form perhaps the most interesting portion of the narrative. Among all the perilous and exciting adventures of a seaman's life, there are none to be compared, either in formidable aspect, or in

