

The black and white mustard seeds are crushed separately, and then mixed in definite proportions. There is a special object in this to which I shall have occasion again to allude. The fixed oil has some reputation as an external remedy in rheumatism, due probably to a little volatile oil developed in it; but the demand is very limited, the bulk of it melts away into the rape oils of commerce, and the marc, as a solid cake, is sold for manure, and report says that it sometimes finds its way accidentally (?) into linseed cake. Formerly, when black pepper paid a duty, this mustard bran or dressings was extensively used in its adulteration. Through the courtesy of Messrs. Dewar & Sons, mustard manufacturers, of Newcastle-on-Tyne, I am enabled to place on the table samples of genuine mustard flour. I have here black mustard flour, white mustard flour, brown and white mixed, and another sample of the same from which a further portion of the husk has been sifted,* and also husks to which the name of dressings has been applied, and from which the fixed oil is expressed; a sample of the fixed oil and of the mustard cake are likewise on the table.

The question will naturally occur, why mix white with black seeds? The explanation is this. The quantity of myrosin in the black mustard seed is not sufficient for the decomposition of all the myronate of potassium present, and as the white mustard seed contains a large quantity of myrosin and no myronate of potassium, it is added with advantage and economy. If water be added to pure flour of black mustard seed, the essential oil allowed to form and then removed, a further addition of flour of white mustard seed will again give rise to more essential oil, and thus prove that all the myronate has not been decomposed by the quantity of myrosin naturally present in the black seed; and I believe that by decomposing this excess of myronate of potassium, the bitter taste in the black mustard can be entirely removed, making it more agreeable for table use.

I think it would be an advantage if some certain proportions of

* In a letter received from Mr. Frazer respecting this latter article he says:

"It must now be some twenty or twenty-five years since we adopted Dewar of Newcastle's pure brown mustard as the sole article of mustard kept by my firm in Glasgow. For two or three years we had to fight against a widespread prejudice in the public mind against its deeper color than that of the article commonly in use, as also against the dark specks present in it.

"Finding this prejudice to be so strong as practically to render the sale of it almost impossible, I suggested to Mr. Dewar to so modify, if practicable, his process of manufacture, as to reduce the amount of dark specks to a minimum.

"Mr. Dewar did so, and the result was the production of a mustard at once absolutely genuine, and yet so near to the color of that in ordinary use, that at length we were able to induce the public to give it a fair trial.

"Since then we have kept nothing but the pure article, and the results are such as to amply compensate us for the patience we had to exercise in its introduction."