

So when a great man dies,
For years beyond our ken,
The light he leaves behind him lies
Athwart the paths of men.

CHOCOLATE AND ITS USES.

The tree which yields the chief constituent of chocolate thrives luxuriantly in Mexico, West Africa, the West Indies, Central America, and the Northern areas of South America; especially in the forests along the Amazon and its tributaries; but is now being grown in many other tropical localities, where there is sufficient rain-fall, heat, and shelter from winds. Ceylon is now producing a very good grade of cocoa beans. It will grow as far north or south as the twenty-third parallel, but does best within the fifteenth parallels. The tree does best at altitudes less than 1,000 feet above the sea level, but can be cultivated up to 1,700 feet.

The tree grows to a height of from 15 to 30 feet, with drooping, bright green leaves, oblong in shape and eight to twenty inches long. The tree is an evergreen and continuously in blossom and bearing fruit, though the main crops are secured in May and June, and November and December. The fruit is from seven to nine inches long, and three to four inches in breadth, of an oval shape, somewhat like a squash or vegetable marrow, or a thick cucumber. It is of a yellow to an orange red color, or purple. The seeds, which vary from twenty to forty in number, are the important and commercial product of the tree. They are of a pale crimson color and slightly bitterish taste. To mature the seeds they are put through a process known as "sweating."

The seeds, or what is spoken of as the "beans," are toasted, and then sent to machines that crack them, separating the hard thin skin from the nutritive part of the bean, the rich, glossy kernel, known in the market as cocoa-nibs. The husks are separated from the nibs. The husks are of low nutritive value, but a light drink can be made from them. The nibs are ground between rollers that evolve enough heat to liquify the fat which flows out of the consistency of thick cream, but soon cools into brittle cakes. From this product much of the fat is removed, leaving a substance that may be reduced to a powder. This powder is placed on the market under various names, and is used in making drinks with hot water or milk. This powder may have had some sweetening and flavoring material added, or these may be added when the beverage is made.

The pure product from the bean is incorporated with the best