

Enhamexd 8reime_Vor VII.]
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## NUTMEGS.

Tre picture here prerented expiains itself, and shows the way in which we git one of pur staple spices, the putmeg.
The nutmeg is the kernel of the fruit of a tree which is grown in most tropical climates. The tree averages Wenty-five feet in height. The fruit is pblong, roundish and pear-shaped, and is golden yellow in colour when ripe. At the top of our picture we see how they are gathered. When the trees are Thaken, the ripe fruit tails to the ground and ${ }^{1}$ gathered by womed. Whe fleshy part is of a geculiar consistency, Eescmbling candied fruit, and is often precrved and eaten as freetmeats; this is removed, leaving a thin, frown shell, slightly rrooved by the pressure fof the mace. Within his shell is the nutneg. At the lower left tand corner we see them emnying the shell, at The upper right hand orner, packing the luta; on the right side, hking them to sen, and Hso where they are eing hanled away after eaching our ports. At he lower right hand orner, we see them


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being sold, and at the bottom, after all this handling, packing and trouble, they have reached the kitchen, where an end will bo put to any more jourueying.

Most of nur uutmes's come from the West India Islands, Jamaca, Trimdad and Brazil, Great Britan, however, furnishes the greater portion of this spice used in her own seulements. The nut is very liable to the attack of a beetle which is very destructive, and it is common to give them a coatin, of lime. This accounts for the white, dusty substance often seen on them.

Who ever thinks when he sees a lot of nutmegs, of where they have been, of the waters they have croswed, of the hands that have prepared them, of the eges that have scen them, and of the amount of labour necessary to obtain them? And though they are not an absolute uecessity, we fear if the supply wero cut off at once the loss of them would be very much felt-Frapd.

It takes two to make a quarrel, and two to keep it going; it only needs oue to end it.

