

AT POMPEII.—An important archaeological discovery has just been made at Pompeii, of a mill with a great quantity of corn in excellent preservation, and an oven with eighty-one loaves, arranged in rows, and but slightly affected by the heat of the lava having been protected by a quantity of ashes which had covered the

iron door fitted to the mouth of the oven. These loaves have all been got out entire; a large iron shovel for introducing loaves into the oven, has also been found on the spot, with a remnant of its wooden handle. This is the first discovery of the kind on record.

Varieties.

JAVA COFFEE AND PEPPER.—In extent Java is about seven hundred miles in length, and it varies from eighty to one hundred and forty miles in width. Its area is less than twenty thousand square miles. The face of the country is more or less broken by mountains, but the soil generally is rich and productive. The products are rice, sugar, coffee, pepper, spices, and a profusion of the finest tropical fruit. Coffee is cultivated to as great perfection as in almost any part of the world. It grows upon large bushes, and the grains of coffee are formed two in a berry about the size and shape of our common plum. The skin of the berry is about as thick as that of the plum, and the color, when ripe, a pale scarlet. The bush is very productive. Every branch is loaded with the berries, which grow two in a place on the opposite sides of each other, and about an inch and a half apart. When ripe the skin bursts open and the grains of coffee fall out upon the ground; but a more general way is to spread something under the bush and shake the coffee down. After the outer skin is taken off there remains a kind of husk over each kernel, which is broken off (after being well dried in the sun) by heavy roller. The coffee after this needs winnowing in order to be freed from the broken particles of the bush. It has been said by some writers that one bush with another will not average more than a pound of coffee. Black pepper is also raised to some extent on the Island of Java; but Sumatra, which lies just across the straits, is by far the most celebrated for this commodity. Her pepper is, perhaps, the finest and most abundant of any one country in the world. Black pepper grows on a vine very much like our grape-vine. The

pepper grows and looks when grown very much like our currants. There is this difference, however, the currant has each its own distinct stem, but the pepper has not; every grain grows hard on to one common stem, just as grains of Indian corn does on the cob. The color of the pepper when first ripe is almost a bright red, and changes to the dead black by being exposed to the heat of the sun. The white pepper is nothing more than the common black with the outer skin taken off. It is first soaked until this skin bursts open, which is then rubbed off and the grain dried. The white is not considered so pungent as the black though it is nicer and more expensive, as more favor is necessary in order to prepare it.

DIFFERENCE BETWEEN EXPELLED AND EXCLUDED.—The Rev. J. B. Wakeley in correspondence with *Zion's Herald* describes a scene which he witnessed in a Conference of the African Methodist Church:—

“A committee made a report concerning a brother who had absented himself from conference for several years. They said they visited him, and all the satisfaction he gave them was, he said he would come when he pleased. The effect of the report was like electricity. Indignation was in every countenance, fire in every eye. One brother arose as if he was under the influence of holy horror, and poured forth a torrent of eloquence. “Him come when him please! Him come when him please,” said he, repeating the words with editorial emphasis, and his lips curled with scorn, and contempt was visible in every dark feature of his face, “It is an insult to this honorable body,