

beverage known. Very strong coffee is said to produce palpitation of the heart, congestion of blood in the brain, trembling of the muscles and similar affections of the nerves.

To produce the beverage in perfection it is necessary to employ the best materials in its preparation. The berries must be carefully roasted by a gradually applied heat until the aroma is well developed and the toughness is destroyed. Too much heat must be avoided, as the volatile and aromatic properties of the coffee, and, consequently, the flavour, are thereby injured; on the other hand, if the berries are roasted too little, they produce a beverage with a raw, green taste, and very liable to induce sickness and vomiting.

The use of berries of uniform size is very important in order to ensure uniform roasting. Nothing injures coffee more than a percentage of small berries that become charred before the others are sufficiently roasted and as charcoal absorbs completely the aroma of coffee, charred berries are objectionable.

The roasted coffee should be kept dry and excluded from air as much as possible. It loses flavour by keeping and it also absorbs moisture from the atmosphere. It is advisable to use freshly roasted and freshly ground powder for preparing the coffee. Boiling water should be poured over the powder in the coffee-pot. This will extract the useful and agreeable matter in coffee and all its flavour and aroma. Boiling the coffee is quite unnecessary and long or violent boiling might even be injurious.

## AN ACCOUNT OF THE TOUR OF THE SECOND YEAR B. Sc. (Ag.) STUDENTS

BY P. K. S. MANI

On the third of January we met at Ernakulam. The most striking thing that drew our attention here, was the extent to which the human labour had supplanted cattle labour; even huge waggons were drawn by teams of men. We visited the Tata Oil Mills; we were much impressed on seeing the intricate processes by which oils, particularly coconut oil, are transformed into various articles of luxury and necessity. We next visited the Palace Orchards of His Highness the Maharaja of Cochin. We also went to the Government coconut farm wherein we learnt the details of the cultivation as well as those of several experiments conducted. The next item of interest that we saw here, was the manufacture of coir and coir articles in the firm of W. M. Goodacre & Sons. The fundamental processes are all done by



hand and it was very interesting to watch the dexterity with which the workers made the mats and other articles of high value.

From Ernakulam we went to Trichur where we saw the cultivation of various crops and horticultural plants in the Central Farm. The next day we went to a rubber plantation and learnt the practices and difficulties of a rubber planter. We also studied the ingenious methods of kole cultivation of paddy. We learn that this system of growing paddy was as remunerative as the ordinary method.

Our next halt was at Pattambi. The superintendent took us round the farm and gave us a general account of the cultivation and agricultural practices of Malabar and also explained the work of the station in evolving the various paddy strains. We were also told the details of Pine apple cultivation.

We next moved on to Taliparamba. Being a hilly tract and climatically suited to the cultivation of pepper it was one of the chief pepper growing centres.

Our next visit was to the coconut stations Kasargode and Nileshwar where we learnt the proper methods of coconut cultivation as well as the details of some elaborate experiments carried on by the Oil seeds specialist.

Leaving the coconut farm we went to Mangalore. Here we visited a cashewnut factory and saw the details of curing, grading and preparation of the commodity for the market.

The next place of our visit was Udipi. We saw here a dairy farm and were greatly impressed with the efficient management of the concern. It looked a paying proposition for any of us to take up such a work when we completed our course at the Agricultural College.

We next went to Coorg where we visited orange and coffee plantations and acquired at first hand the details of the cultivation of the two crops.

From Coorg we moved on to Mysore. Here we saw the Kannambadi Dam, the horticultural gardens and the palace dairy. In the last of the places we saw the various breeds of cows. We also went to Mandhiya and studied the cultivation of sugarcane. We took this opportunity to visit Seringapatam as well as the Chamundi Hills.

On the 19th we reached Bangalore, and with a visit to the Indian Institute of Science our tour came to a close. The same night we took train to Coimbatore.

The success of the tour was solely due to the able guidance of Mr. K. Raghavachariar our lecturer and Mr. S. V. Doraiswamy Iyer, the assistant lecturer. We tender our grateful thanks to them.