

WORLD'S FAIR AT ST. LOUIS, UNITED STATES, AMERICA.

In 1904 an exhibition will be held in the United States, which will be unique of its kind, especially as regards the sections of agriculture and horticulture. The building devoted to the former industry covers 20 acres, and that to horticulture 6 acres. Surrounding these two buildings are 41 acres of ground, the entire area of which has been placed in the hands of the Chief of the Department of Agriculture, Mr. Fred. W. Taylor, for planting and treatment. A remarkable feature in the arrangements is that no charge will be made for space occupied by exhibits, and power for driving machinery, steam, electricity, water or gas, will be provided free of cost to the exhibitors. Viticulture and pomology also have sections to themselves. Dairying utensils and products will be installed in the Agriculture Palace. Animal food products, insects and plant diseases, groceries, farm equipment, and the methods of improving land, with models of all kinds of farm buildings, agricultural implements, and farm machinery of every conceivable kind, and inedible agricultural products, such as textile plants, cotton, flax, hemp, ramie, and vegetable fibres of all kinds, tannin plants and seeds, dyes, hops, teasles, broom corn, wool, feather, hair, and bristles, will all find a place in the Agriculture Palace, which should provide most magnificent object lessons for the farming community, and for the public in general. There appears to be no doubt in the minds of the promoters that the World's Fair will turn out a gigantic success. We sincerely hope so.

UTILISING ROSELLAS.

Those who have grown rosellas for the first time will no doubt be glad to learn how to utilise the fruit to advantage. We therefore reprint the advice given by Mr. D. Jones, Fruit Inspector, in the May issue of the *Journal* for 1900:—

UTILISING THE FRUIT.

DRIED ROSELLAS.

Most housewives are familiar with the various uses of the rosella. For jam-making it is well adapted, making a palatable, easily-kept product, if put up in earthenware or glass. Unfortunately, rosellas contain an acid principle which precludes putting up this class of fruit in ordinary tinware, and hence some failures have been experienced in this respect. For pickles the fruit is well adapted, and it makes an excellent condiment. In my own experience, I have found that the best method of handling the fruit was to dry it after removing the pod from the capsule, which, if done with the instrument before described in this *Journal*, cuts out the covering nearly whole, which is thus better adapted for drying purposes. I have kept the dried fruit in jars and tins for two or three years in good order. Rosella-growers would do well to give this mode of preparing the fruit more attention, for I have found it far and away the best in saving the crop. All that is necessary to do in drying is to prepare the fruit as I have shown, and, in some roomy, airy position (not necessarily in the sun) place the fruit either on trays or sheets on the floor, allowing as much air to pass through and over the fruit as possible. In a few days all superfluous moisture will have evaporated, and the dried article can be packed away in jars. By this means rosellas can be had in good condition all the year round. All that is needful, when required for use for jam, tarts, &c., is to take the quantity necessary and pour over the fruit a little water, when it will absorb the water and resolve itself into apparently fresh fruit. The large grower has in this method a certain way of keeping such surplus fruit that may not be in immediate demand, or that the low prices ruling may deter him from marketing as ordinary fruit. I am of opinion that fruit put up in this form, and exported to the London market, should give better results than the already proved failures in the form of jams.

It is not commonly known that in the utilisation of the choko, now fast becoming a popular vegetable, that very pleasant tarts can be made by using that vegetable (*Sechium edule*) in conjunction with the rosella. It is well known that many object to what they term the excessive tartness of the rosella. Using it in conjunction with the choko this tartness is modified, and tends to make both these fruits more appetising. In fact, rosellas are specially adapted for blending with less tart fruit, as they give a flavour to many fruits and vegetables which otherwise would not be so acceptable for table use.

WINE-MAKING.

This is a further use for rosellas. Although I have no personal experience in this method of dealing with the fruit, I know that a good palatable beverage is made from rosellas. To those who care to try to utilise this fruit in this manner, I give here a recipe sent me by a friend who has a wide reputation as a maker of rosella wine:—

ROSELLA WINE.

Put your fruit into a cask that has one head out. Pour boiling water over the fruit, rather more than enough to cover it. Let this stand for about three days—stir now and again.

At the end of three days, strain the liquor into another cask—*this cask to have both heads in*. Then for every gallon of liquor take 3 lb. of sugar, and make a good thick syrup of same.

Pour this syrup while hot into the liquor, and stir well.

Leave the cask with the bung out until fermentation starts. Should this not occur, say, in 24 hours, add a bottle of yeast. Keep the cask in as even a temperature as possible, as this will help the fermentation.

In the process of fermentation you will lose some of your liquor. Should it ferment thoroughly, save the liquor that overflows from the bung-hole, and put it back into the cask; but should you find this not enough to keep your cask full, add a little warm water.

When the liquor has almost finished fermenting—say, when it stands a 3 degrees density by the saccharometer (Beaumè)—bung up the cask and leave for three months. Then bottle.

From *Hibiscus Sabdariffa*, fibre has been repeatedly made, specimens of which and of cloth manufactured from it are to be seen in the museum of the Agricultural Department, William street. Some few years ago a local grower gave the matter of the production of this plant considerable attention, especially in view of the utilisation of his crop for fibre purposes. I am of opinion that his failure to go on with the matter was consequent on want of machinery to prepare the fibre, which is a drawback only too patent with regard to the development of many industries of this character in Queensland.

ROSELLA JAM.

Pick the red calyx from the seed-pods; boil the the latter in sufficient water to quite cover them until the jelly is extracted and they look dry. Strain them and weigh the liquor and red fruit. Then boil the fruit in the liquor until it is quite tender. Add as much weight of sugar as there was of liquor and red fruit before the second boiling, and boil again until it becomes jelly.

A milder jam is made by not using the seed-pods, but the colour is not so good.

Boil the red fruit in sufficient water to cover it. When tender, weigh it. Add equal weight of fine white sugar, and boil till it sets.