

OUR TROPICAL COLONY.

Porto Rico the Beneficiary of Profligate Dame Nature.

THE PRODUCTS OF THE ISLAND.

Coffee, which is of a very fine quality, heads the list, with sugar and tobacco respectively second and third. Some of the other profitable crops.

Bounteous nature certainly intended Porto Rico to be well provided with every tropical product of the vegetable kingdom if we may judge by the varieties of shrub and tree found there. It will be hardly possible to enumerate all, since there are doubtless many species, the peculiar virtues of which are as yet undiscovered. In the first place, our pharmacopoeias are deeply indebted to the tropics for many of their staples, such as guaiacum, ipecacuanha, aloes, rhubarb, etc., all of which grow in

such as eddoes, yams and sweet potatoes, while the sheltering banana plants themselves will yield a crop of fruit the second year, but should not be allowed to remain after the fourth year.

A cultivation which has received comparatively little attention in this island is that of the cacao, the tree producing the chocolate bean, but conditions here are most favorable for its perfect growth, and like coffee, it flourishes in the hills and moist valleys. For every pound of chocolate used in the United States we have to send abroad. That is profitable, if not its cultivation, is profitable, we have but to read the advertisements of various dealers to ascertain. French and Dutch, as well as American packers of chocolate, have made fortunes, and the demand for it constantly increases. It is indigenous to the American tropics, as its name, derived from the Aztec "chocolatl," indicates.

The cacao attains a height of 20 or 30 feet, comes to maturity at about the same age as coffee and yields abundantly. It may be grown on rocky hill-sides, where nothing else excepting coffee perhaps could get a foothold, and delights in the warm, moist valleys of the coast region. At least one island in



A PORTO RICO SENORITA.

Porto Rico. Then there are trees and shrubs valuable for their gums, as the "mammy," copal and the great trees of the high forests, the exudations from which are used as incense.

Plants, the bark, wood or fruits of which are used in dyeing and tanning are the mulberry, wild ginger, anatto, indigo, myrrh, mangrove and dividivi or caesalpinia. All these grow practically in a wild state, as also do the castor bean, cotton and rice.

The forests contain trees which have been sought for centuries as precious dye and cabinet woods, chief among which are the logwood and mahogany, the former growing in the littoral forests, particularly in the islet of Vieques and the latter on the hills. To these must be added the fragrant cedar, such as the Cuban cigar boxes are made from, the laurel, walnut, oak, locust and many others. The mahogany of Cuba, Santo Domingo and Porto Rico is held in higher esteem than that from Honduras, and logs have been shipped in times past worth \$5,000 each landed in London.

We send abroad annually \$2,000,000 each for indigo and cabinet woods, which this island can supply for many years to come, basing future estimates upon what it has produced in the past. For raw silk the chief of our government bureau of statistics, Mr. Austin, says we send away \$25,000,000 annually. In the sheltered valleys of Porto Rico's mountains the mulberry finds a congenial home, and the silkworm likewise.

But these are merely "byproducts." The real staples of the island have not as yet been touched upon. These are tobacco, sugar, coffee, of which the island produces, roughly estimated, 7,000,000 pounds of the first, 70,000 tons of the second and 17,000 tons of the third. According to the Spanish "Estadística General del Comercio Exterior," published in 1897, Porto Rico exported \$646,566 in tobacco, \$3,747,891 in sugar and \$8,789,788 in coffee. So it would seem that coffee is the great staple.

Peculiar conditions of soil, climate and altitude are necessary to the production of perfect coffee, and these are not found in combination anywhere, even in the tropics. According to our bureau of statistics, in 1896 we imported 530,598,000 pounds of coffee, of which nearly 4,000,000 pounds came from Brazil, 50,000,000 from Venezuela, 38,000,000 from Central America, 24,000,000 from Mexico, about 19,000,000 each from Colombia and the West Indies and 32,000,000 from "all other countries." Arabia, the ancient home of the aromatic berry, is not mentioned, and but a small quantity came from Sumatra and none from Java.

The coffee of Porto Rico ranks with the best, and though this may seem a reflection upon our tastes, that is the reason it goes abroad and is not common in our markets. The finest coffee plantations, and there are more than 1,200 in all in Porto Rico, are in the interior and the southern and western portions of the island, located, as a rule, above an altitude of 600 feet, where the heat of the lowlands is not felt, where tree ferns and bamboos wave their luxuriant fronds, where streams flow through tree shaded valleys and where the diseases of the littoral region rarely penetrate.

The coffee tree is a tender plant, requiring at first shade and protection from the winds, and these are afforded by planting rows of bananas and plantains for the first and windbreaks of large trees for the second. Coffee will begin to bear in about three years and continue to increase its yield for a dozen years thereafter, lasting perhaps a generation. Planted at a distance of 20 or 30 feet apart, the spaces between the trees may be utilized for vegetables,

the West Indies, that of Grenada, has been raised from poverty to comparative affluence by the abandonment of sugar as an exclusive cultivation and the substitution of cacao.

The same locations are also favorable to the growth of all the native spices, as well as those long since introduced, such as cinnamon, nutmeg and pimento. Vanilla will grow in the damp forests, and ginger, citron and arrowroot may be cultivated profitably. The last named has made the fortune of many a farmer in Bermuda and St. Vincent, and there is no reason why it will not do as well in this island. Like the native cassava, from which flour and cassareep are obtained, the arrowroot grows best in the fertile soil of the many steep acclivities.

It is estimated that our imports of fruits and nuts, "nearly all of them of tropical growth and many of them from these very islands," amount to \$17,000,000 per year; of fibers (jute, sisal hemp, etc.), about \$12,000,000, and of cacao, \$3,000,000. The fibers can be produced in such barren spots as the Bahamas and Yucatan, where the soil is too poor for anything else, and it is doubtful if they could be made a profitable cultivation in this island. But rice, of which we import to the amount of \$2,000,000 annually, grows well, though most of it is of the so-called "mountain variety" and is consumed here.

Two of the great staples, sugar and tobacco, should not be overlooked, though it is believed that lands suitable for their cultivation have been mainly occupied. Sugar is at its best in the coastal lowlands. It was introduced early in the sixteenth century, probably from the Canaries, and has found here as congenial a home as in Cuba, and the methods of cultivation and manufacture are the same. There are more "trapiques de buey"—or ox or bullock mills—run by natives of small means than there are vast "haciendas" and "ingenios," as in Cuba.

There is, of course, no region like the famed Vuelta Abajo of Cuba for the raising of high grade tobacco, but the "weed" of Porto Rico is said to press it close in quality. The peculiar soil of the Abajo is found here in many rich valleys, such as Palmas, Cagnas and Cidra, and the climatic conditions are similar and favorable. As the tobacco raised on the 200 "estancieros" goes to Cuba, there is more than a suspicion that Porto Rico's product may be found incorporated in not a few of those "genuine havanas" for which the gilded youth of our country pay fabulous prices.

To recapitulate the chief products of Porto Rico and their zones of cultivation: Along the coast are the cocoa palm, pineapple, banana, nearly all tropical fruits and vegetables. The palm will bear in six or seven years from planting, and continue at least 60.

The sugar cane, like the banana, flourishes in this zone as far up as a thousand meters above sea level. Under favorable conditions it matures in from 11 to 14 months, and reproduces itself during five years thereafter. The cotton plant flourishes within the same belt, produces in from seven to nine months, and endures for three or four years. The yuca is likewise in the coast belt, living for years.

Maize, found everywhere up to 3,000 feet above the sea, ripens in from three to five months and must be planted annually.

Tobacco, which flourishes within the same area, also requires annual planting and matures in from four to six months.

Coffee and cacao flourish anywhere above 500 feet. The latter is best at 1,000 or 1,500. It requires three or four years for first fruits, and endures for 40 years, or the average length of man's life. FREDERICK A. OBIZ.

ON A BIKE BUILT FOR TWO.

And the Startling News Was Not Known Until Afterward.

A cyclist whom we will call Baxter was strolling along the avenue when he noticed a pretty girl in a neat cycling costume standing by a tandem. She had her back turned to him, but he saw she wore a trim costume, had a neat ankle and a nicely arranged lot of hair. Baxter is very particular about a girl's hair. This girl looked so attractive that he paused. There was something pathetic in her attitude, he thought. Was she waiting for a cavalier to join her on the tandem? A wild idea entered Baxter's head. He would do a daring thing. He walked up to the girl. She turned a frank, merry face on him as he approached.

"Pardon me," he laughingly said, "but are you looking for an accompanist?" and he pointed to the tandem.

"Well," she smilingly answered, "now that you mention it, I guess I am."

A moment later they were whirling up the street. When it began to grow dark, they turned back.

"My tandem!" cried the girl. "Why, it isn't my tandem."

"Not your tandem?" shouted Baxter. "Whose is it, then?"

"Why," said the girl, "I thought it was yours."

"Heavens, no!" groaned Baxter. "But you acted as if it was yours," said the girl.

"What shall we do?" moaned the girl.

"Take it back," said Baxter.

So they rode back in silence, and when they were about a block away the girl said:

"I guess I'll stop here."

Leaving the tandem as near to the place where he saw it as he could, he scuttled away in the darkness.—Cycling Gazette.

TWO HUMOROUS BROTHERS.

They Won Wagers on the Strength of Their Own Homeliness.

Many years ago there were two brothers, named Joel and Jonathan, who were famous throughout Wayne county, Ind., because they were both such frights. One day they were on their way to Cincinnati by wagon in the days of the old canal. The wagon was of the covered variety, and only Joel was visible to the natural eye as the vehicle plunged into and out of the chuck holes that infested the way. Joel was said to be the next to the ugliest man in all the country round, and his brother took precedence.

The two brothers met a stranger, who, attracted by the supremely homely face of Joel, stopped his horse and said:

"Excuse me, my friend, but would you mind telling me your name?"

In a sepulchral tone that fitted well the hideous face Joel replied:

"Well, I guess I hain't never done nothin that would make me ashamed to tell my name. My name is Joel!"

"Where do you live, if it is a fair question?"

"I live in Wayne county, Indianny."

"Well, stranger, I've seen much of Indianny, but I'll bet you \$10 that you're the ugliest man in the state."

"Well, I hain't no gambin man," replied Joel, "but I hain't never seen nothin in the Scriptur' ag'in bettin on a sure thing, an' I'll jest take that bet."

Turning to the wagon cover and peering into its depths he called:

"Jonathan, stick your head out hyer."

Jonathan did as he was requested.

The stranger paid the money without a word of complaint.—New York Mail and Express.

He Got His Leave.

The Rev. Robert Nourse relates this story in The Congregationalist:

On a certain Sunday morning the orderly of the colonel of the Eighth Ohio presented himself before that officer. "Everything all right, colonel?" he asked. After looking around and finding that the tent had been put in order and his boots blacked he replied in the affirmative. "I have a favor to ask," said the orderly. "State it," said the colonel. "I beg that I may go off today, colonel, and go a little earlier and remain a little later." "For what reasons?" demanded the colonel. The orderly produced a letter and said, "Sir, I have received this from the president, and he invites me to dine at the White House."

The president of the United States is in every way to be ranked among the great rulers of the world. But the genuine and unaffected democracy of the man who now holds that exalted office is shown in this incident, which could not be paralleled in any other country in the world.

Santiago's Distinction.

Santiago de Cuba has an ecclesiastical distinction, and that is that it is the oldest bishopric in the western world. When all Pennsylvania was a traceless waste, an archbishop ruled a see of no mean proportions from that city and under that title. From the city of Santiago also went out the two great missionaries to the Indians and negroes, the first, Las Casas, who evangelized nearly all Central America, and the second, St. Peter Claver, who worked among the negroes of Brazil.—Philadelphia Call.

Millionaires' Street.

The latest census proves that in upper Fifth avenue there is a stretch of houses a mile and a half long that contains dozens of millionaires. It is for its length the highest socially, the most architecturally handsome and by far the most wealthy street in the world.—New York Telegram.

Mrs. J. M. Bull, wife of the pastor of the Methodist Episcopal church at Worthington, Minn., supplied the pulpit on a recent Sunday in the absence of her husband.

The first baby gets its photograph taken every three months. The other babies are lucky to get their taken once in three years.—Bachelor.

THE PHILIPPINE MINES.

Odd Reasons Why They Have Never Been Developed.

TO DISTURB THE EARTH A SIN.

That is the Belief of Many Residents of the Philippines—Rich Coal and Iron Mines—Why the Gold Mines Have Never Been Worked—The Thrifty Chinese.

While Spanish apathy and misrule have done much to prevent the development of the mineral resources of the Philippines other causes have contributed a powerful influence toward the same end. Many native tribes are cosmopolitans and believe it to be a mortal sin to disturb the earth. Other tribes are devil or spirit worshippers, and fear to incur ghostly wrath by opening the ground. The Chinese come chiefly from the Amoy and Canton districts, where all the open country is a graveyard in which it is a crime to injure a grave, not to speak of the vengeance of the phantom dwellers of the tombs. The friars oppose mining in the view that it would demoralize their parishioners. Thus, although the evidences of mineral wealth are everywhere, practically and almost literally nothing has been done toward its utilization.

The rock formation of the archipelago is volcanic, sedimentary and coralline. Among the volcanic class are basalt, obsidian, lava, tufa, sulphur and arsenic. Not 25 years ago Sir John Bow-



NATIVE WOMEN OF LUZON.

ring examined the sulphur deposits of Taal, not far from Cavite, and declared them of excellent quality. Dr. Kato pronounced them as capable of yielding 500,000 tons of sulphur at a fair profit. They are utilized by the natives only, the Spanish authorities having refused any concession to open up the property.

Among valuable sedimentary rocks are marble, white, yellow and mottled, gypsum and alabaster, iron ore, lignite, brown coal, cement rock, slate, limestone and sandstone. The gypsum is quite pure and yields a first class plaster of paris. The alabaster varies in color, ranging from white into several pleasant tints. The iron ore is of various kinds. A deposit at Zebu is largely pyrites and is well suited for making sulphur and oil of vitriol. In Negros and southern Luzon are fine beds of limonite, or bog iron ore, and hematite, or red iron ore. They are quite free from sulphur and phosphorus. In Morong is a wonderful bed of rich iron ore resembling the magnetite of Lake Champlain. At Angot is one of the richest iron ores known. It approaches the Juragua ore of eastern Cuba and is noted for its purity. The supply seems inexhaustible. The mines were once worked by an English concern, which figured out a profit of 50 per cent per annum upon a capital of not less than \$100,000. But they did not know the country. What with sedulas and special taxes, inspectors and assessors, military commanders and half caste politicians, transit duties and export taxes the profit was turned to loss. Then when they closed their works temporarily, hoping to obtain relief, the workmen and soldiers stole all the stock, the machinery and, piece by piece, the buildings themselves. Complaint was made to the governor general, who promptly and politely ordered an investigation. This was over 50 years ago, and the investigation is still going on. The mines are now worked by natives, who make enough in one day to support them a week.

Respecting lignite and coal, opinions are so various that no judgment can be given until a thorough geological survey has been made. There are millions of tons of both fuels in Luzon, Mindanao, Negros, Panay and especially Zebu. At Zebu they crop out upon the surface and have been used by the inhabitants for cooking purposes from time immemorial. While there is no doubt as to the quantity, there is much as to the quality of the coal. In Manila Spanish promoters exhibit first class specimens of anthracite, semibituminous, bituminous and brown coal, but every report from British, German and Scandinavian engineers who have used native coal in their steamer furnaces is that it contains so much slag, sulphur and phosphorus as to make it dear at any price. The local Spanish steamers use it and pronounce it satisfactory, and the Spanish navy use it in those waters. As, however, coal is carried to the Philippine ports from Borneo and Australia, it may be inferred that the mines which are worked do not furnish a good article, yet it does not follow that all of the beds are alike. On the contrary, it is probable that they are unlike and that there are deposits of coal equal to the samples shown by speculators.

Petroleum exists and is found in Luzon and Mindanao. It is utilized by the natives for medicinal purposes and for household use, but not industrially.

A good cement rock is common. It makes a brown cement equal to Rosedale, but inferior to Portland.

Among the metals which have been found are quicksilver, tin, zinc, lead, copper and platinum. These have been discovered by mineralogists. Whether they exist in paying quantities is unknown.

Gold, the curse of Spain, is believed to exist in large quantities throughout the islands. Under any other administration it would be the basis of a flourishing industry and in every probability the source of vast wealth. But the Spaniards will not work themselves, nor permit foreigners to come in and carry off the profit. The Visayas are too intractable, the Negritos too savage and the Tagals too poor and indolent to engage in the hard labor of mining. Chinese labor is excluded by law. So the mines remain undeveloped. The only men who profit by the mineral resources are the thrifty Chinese, who go about the archipelago and obtain gold dust and nuggets from the natives when no Spaniard is in sight. Yet even under these auspices a steady stream of gold flows from the Philippines to Hongkong and to Canton. In northern Luzon there is a ledge of gold bearing quartz which is worked by the natives. They build a fire on the rock, and when it is nearly redhot they throw water upon the surface, which immediately cracks and crumbles. The brittle pieces secured in this way they pound between two stones until reduced to dust and then wash the latter to obtain the finely divided gold distributed in the powder. It is very slow and laborious work, and yet it supports several Tagal tribes and a number of Visaya communities. The industry has been going on for at least 200 years, and although constantly interrupted by soldiers and other inspectors it gives enough profit to insure its continuance indefinitely.

The Spanish law prohibits all mining without first indulging in a large amount of red tape. The miner must locate his claim and have it surveyed. As there are no official surveyors in the mining country this compels his sending to Manila for a professional. The map and claim must then be submitted to the department of mines and forests and to the bureau of mines. The proceeding is slow and expensive. Besides these difficulties the claimant is liable to have some dishonest official or unscrupulous half caste politician file a protest for claim of prior discovery or some church follower bring forward an ecclesiastical title to the territory. If the mine is in the least valuable, there is bound to be one or more lawsuits, and justice in the Philippines is not bandaged, but is afflicted with a vision which sees only the color of gold.

How much gold there is in the Philippines will never be known until a different government controls the territory. All that is certainly known is this: First, there are at least 600 square miles where there is placer gold, and, second, there are 50 places where gold bearing quartz in true fissure veins has been discovered and traced from 5 feet to 500 feet each. The ledge worked by the natives in north Luzon has been examined by English assayers in Hongkong and found to range from \$10 to \$100 a ton. An American mining expert has assayed an ore from Mindanao and reported it as running \$250 to the ton. Among the places where gold in paying quantities has been discovered is Paracale, in the province of north Camarines. Here no less than six veins have been found and traced considerable distances. There is a large vein at Pangotocotan, in the province of Benguet. Third, the mines in north Pangasinan. There are both placer and quartz mines in the Malaguit mountains, in north Camarines; placer mines at Mont Alban in Manila province; fine gold veins in northern and central Suragaon, in east Mindanao; auriferous and argentiferous quartz in Zebu; gold quartz in Negros island, and placer mines in Panay. There appear to be large deposits of petroleum in the subterranean depths of Luzon, Panay and Mindanao. There are also silver, quicksilver, lead

and copper at various places in the archipelago. Every scientist who has visited the Philippines has proclaimed his belief in a great mining future for the islands, and the Chinese yellow books refer to Luzon as a land rich in precious metals. At one time the Chinese and half castes worked many mines in northern Luzon, but in every instance they were attacked and slaughtered by soldiers at the instigation of some covetous official. These are some of the resources of the Philippines which Providence has put into the hands of the United States.



A PASIG RIVER WASHERWOMAN.

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WILLIAM E. S. FALES.

Old Sewing Machines made new at Randle's

If you want your machine made new rig it to Randle.

EATING IN GERMANY.

THE SARCASMS OF A VICTIM WHO SURVIVED ITS CHARMS.

He Kicks All the Way Down the Bill of Fare and Is Particularly Irritated Over a Dish of Powdered Horse Radish Served With Frozen Whipped Cream.

When you have examined the constitution of the German cuisine, you are tempted to grow loquacious. You are conscious of having discovered that the psychology of a nation cannot be constructed upon a mere analysis of its mad dishes. Your estimate of Brillat-Savarin sinks. He could not tell you what you are, even from all the menus of your lifetime. Freiligrath's philosophic conclusion that "man is what he eats" you straightway qualify as true only when referring to cannibalism. And you will aver that only in the case of paleolithic man can you construct a man from the crumbs that fall from his dinner table. And this you will want to prove, and consequently will grow talkative with presenting of much evidence.

And yet, in your sane moments, you will have a sneaking affection for the statement that a German is a German because he eats what he eats. As a general rule he may be said to eat five times a day. But his hunger is constantly being stilled.

He starts early in the day with a cup of cafe au lait and a small buttered roll. This keeps him going till 11 o'clock, when he demolishes a slice of buttered rye bread spread with slices of hard boiled egg, raw chopped beef or cheese. This washes down with a glass of ale, thus stilling his inner man till dinner time. Dinner takes place toward 1 o'clock and consists of soup (generally nourishing), a plate of meat, with potatoes and fruit (cranberries, prunes or apricots), occasionally cheese, seldom sweets, rarely a green vegetable.

Three hours later coffee is taken, served with a piece of cake or thick bread and butter. This is the hour precious to the gossip and the busybody, the time for spreading scandal. Toward 8 o'clock the appetite again asserts itself. The hour of the ubiquitous sausages has arrived. Their name is legion, and they share the honors with slices of ham, smoked goose breast, pieces of raw pickled herring, and in summer hard boiled eggs and potato salad.

Such is the German method of spreading the meals over the day. Of course there are exceptions. Many families have two ample meals a day, but the bulk of the population eats mostly buttered bread and snacks. In justice to Germany one must say that the fare in many a home will compare favorably with that of many an American family.

In the German restaurant the cuisine is on the whole monotonous and the food singularly insipid. All meats seem to have the same flavor, all are served with the same heavy, viscous sauces, and invariably escorted with the same soaplike potatoes. Stodginess and heaviness are the great blots on the German fare. The element of variety, too, seems considered superfluous.

In the concrete the subject is almost too painful to face, the difficulty being to steer clear of exclamations denoting positive offensiveness. Some of the kickshaws which figure regularly upon the German table are reputed to be most sustaining. They certainly are intensely and ostentatiously wonder inspiring.

One preparation is everywhere met with under the name (more or less phonetically spelled) of beefsteak a la tartare. Its basis is raw chopped beef; this, spread out into a pat of elliptical shape, is crowned with the raw yolk of an egg, raw finely chopped onion is sprinkled over it, a garniture of gherkins is added, and the whole is eaten with much gusto and no worse consequences than a durable thirst.

In many of the dishes you discover all the humor, feeling and imagination of a Wagnerian composition. You find the resolute desire to build up harmony upon discord. Of this nature may be considered the traditional menu of New Year's eve, carp, pancake and punch. These three, brought into immediate juxtaposition and consumed in plethoric quantities, generally have the desired effect—that of inducing a hysterical good-humor.

For stodginess nothing beats the favorite dish, panache. It consists of pickled pork, sour cabbage and a purée of split peas boiled down to the consistency of stiff dough. Experiments on this mass produce deplorable capers and cause one to grunt mournfully. A variety of this diet is found in Berlin. You substitute boiled balls of dough and indifferent prunes for the peas and cabbage, and you have the dish popularly termed "the Silesian kingdom of heaven." Cold eels, imbedded in a translucent, glutinous substance, figure in all workmen's taverns, while roast goose is de rigueur for all solemnities.

A dainty which we have recently met with in Berlin recalled Darwin's remark that "hardly any experiment is so absurd as not to be worth trying." It consisted of finely powdered horse radish served up with frozen whipped cream.

One may sum up one's judgment by saying of German cooking what the art critic said of nature: "It has infinite potentialities." Not the least of these is its ambition to discover victims that survive its charms only in the form that the walls of Jericho survived the trumpet blast of Joshua.—Lippincott's Magazine.

Protected Carrier Pigeons.

Carrier pigeons in China are protected from birds of prey by a little apparatus consisting of thin bamboo tubes fastened to the birds' bodies with thread passed beneath the wings. As the pigeon flies along the action of the air through the tubes produces a shrill whistling sound, which keeps birds of prey at a respectful distance.