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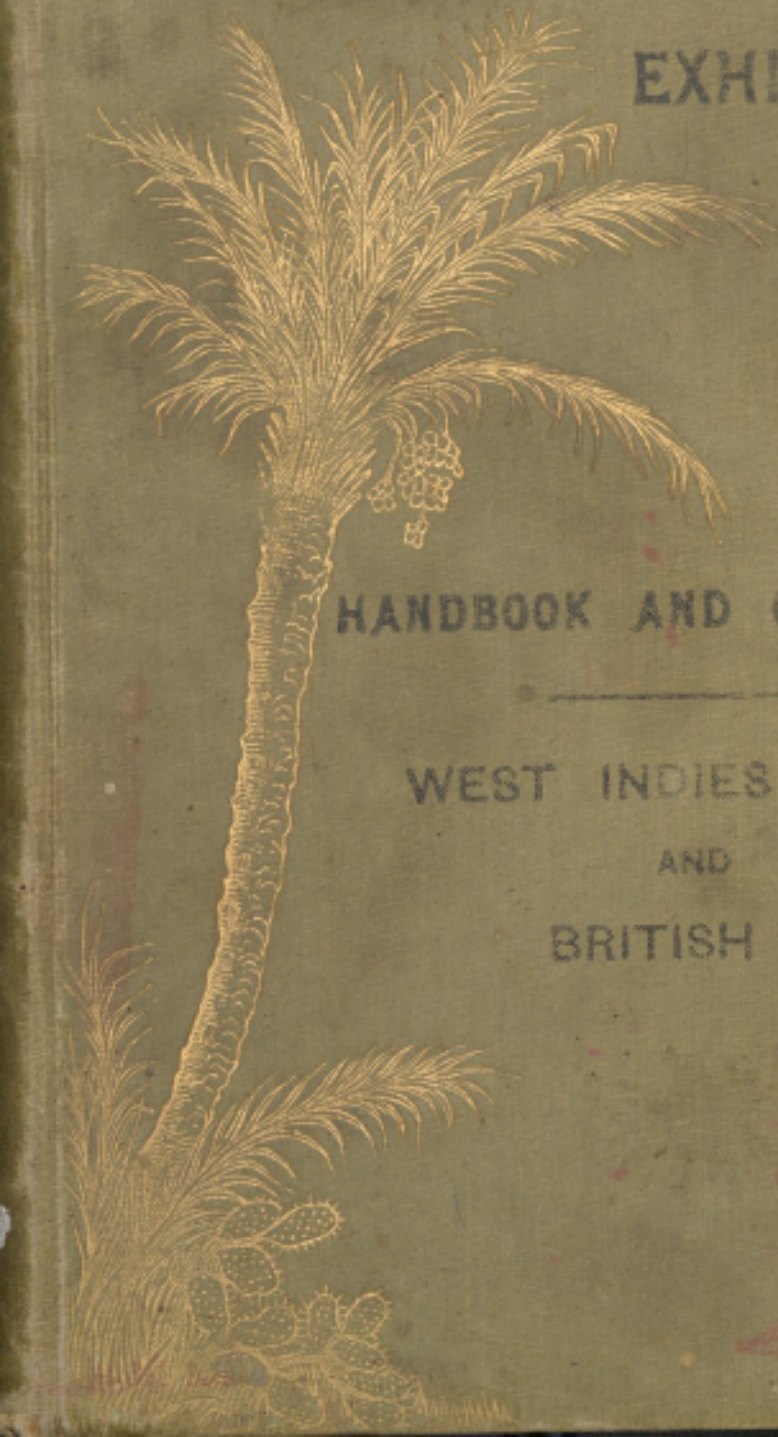
COLONIAL AND INDIAN EXHIBITION.

1886.



HANDBOOK AND CATALOGUE.

WEST INDIES AND BRITISH HONDURAS.

VIEW OF PRINCIPAL ENTRANCE TO GALLERY.

Colonial and Indian Exhibition,

1886.

HANDBOOK AND CATALOGUE.

THE

WEST INDIES

AND

BRITISH HONDURAS.

Issued under the Authority of SIR AUGUSTUS ADDERLEY, K.C.M.G.,
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CONTENTS AND LIST OF ILLUSTRATIONS.

WEST INDIES AND BRITISH HONDURAS.

ROYAL AND EXECUTIVE COMMISSIONER.

Sir AUGUSTUS ADDERLEY, K.C.M.G.

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INTRODUCTION

WHILST editing the various papers compiled by different authors on the West Indies and British Honduras, the colonies which I have the honour of representing in this Exhibition, I was much impressed with the mass of valuable information which they contained, and I ventured to express the hope that Englishmen would not be content with a cursory glance, but would study them with the attention they merited. Many persons, however, have assured me that my hope is vain, and that few or none would be found to bestow the time and care necessary for the reading and appreciating of such treatises. In spite of these somewhat discouraging opinions I am persuaded that the average Englishman is so ill-informed with respect to the true condition of certain parts of the Empire, and at the same time so desirous of acquiring practical knowledge, that many will be induced to pay more attention to these publications than is perhaps readily imagined. I am the more convinced that this will be the case, because at no period of our history has the question of emigration been brought so constantly and prominently before the public as at present. Our commerce is thoroughly disorganised; depression of trade seems as permanent as agitation political and social; work decreases while the workmen increase. Can it be doubted, then, that thousands are eagerly enquiring after "fresh fields and pastures new" where they may live and flourish, and are only too glad to receive authoritative and unbiassed instruction on subjects so vital to their future welfare.

The cry in England is "over-population"; yet the world is wide, and some of its most beautiful and healthful countries are actually clamouring for hands. Years ago, it is true, emigration was a tragic affair. In most cases it meant separation for life from those who were nearest and dearest. The parent clasped his child in all probability for the last time when they parted on board the emigrant ship. But now rapid communication and reduction of fares has altered all this. The world has become, so to speak, a small place, and the "sting" of the hard parting of old times is drawn at last.

The West Indies offer many and peculiar advantages to emigrants. The sweeping assertion often made that these fair islands are "played out" and ruined is not only false but even absurd, and will become a time-dishonoured story. Unfair competition and scarcity of labour have crippled and ruined the proprietors of many a once flourishing sugar estate, but the islands are as fertile and luxuriant as ever. The soil of Jamaica, Barbados, Dominica, the Bahamas, and the other numerous islands, as well as that of British Honduras, will give far better returns, if properly cultivated, than many of the advertised countries "of plenty" in the

extreme climates of the American Continent. The climate of the West Indies is mild during the greater part of the year, and very healthy, and, owing to the introduction of improved drainage and the better observance of sanitary regulations, the fear of dangerous epidemics is rapidly decreasing. Many an emigrant who is sent to face the rigours of a North American winter with a constitution totally unfit to undergo them would find a suitable home in the West Indies. Many a victim of lung complaint doomed to die in the damp English climate might live a long and vigorous life in the dry and salubrious air of the Bahamas, Barbados, and other West Indian Islands.

For years past the flow of English capital and labour has been directed eastward and westward, yet but little has found its way to the West Indies. It has therefore become the imperative duty of all who are interested in those Islands to make a decided effort to remove prejudices, and to show that some portion of the great stream of emigration might with advantage be directed towards the earliest regions of the New World discovered by Columbus, which in bygone days were so pre-eminently prosperous and fortunate. Unquestionably in no division of the British Empire are energetic men more needed just now than in the West Indies; nowhere is the invigorating influence of "new blood" more wanted.

We are constantly being reminded nowadays in England of the all too obvious fact that thousands are starving for want of work. One remedy suggested for this terrible and dangerous state of things is "State-directed Emigration," a remedy excellent, no doubt, if impartially applied and carried out; but there exists a tendency amongst some influential persons to believe all the good they hear of one part of the world, and all the harm concerning another. I feel sure that emigration is the only sufficient solution of the problem of over-population, but not emigration all to one place. Hundreds of emigrants to Canada and the United States arrive every year in Quebec, Montreal, New York, Philadelphia, Boston, and San Francisco, only to find those cities overstocked, and themselves starving and destitute, ignorant where to turn and what to do to gain a living.

Many of these, if judiciously advised, would be sent to parts of the West Indies, where they are really wanted, and where they would soon become the possessors of happy and beautiful homes.

I wish, therefore, earnestly to advise intending emigrants, and especially those whose physique requires a mild climate, to read attentively the literature published in the Exhibition concerning the West Indies, for there, I believe, many may find what they so greatly need—health, peace, and plenty.

There is one subject which I desire, as Commissioner for the West Indies, to press as forcibly as I can upon the attention of their people, and that is "Federation." The fact that unity means strength is admirably illustrated in this Exhibition. During previous Exhibitions the West Indian Colonies did not attract the attention they merited, because their exhibits were scattered here and there in different parts and corners of the buildings. Now they command attention, for they are all united in one Court and under one roof, and take in consequence that important position which is their due as one of the great and ancient divisions of the Empire.

This illustration points in a striking manner to the extreme desirability of some scheme of Federation by which the West Indies might combine

for the furtherance of their common interests. Undoubtedly difficulties stand in the way of any such scheme. Inter-insular jealousies still exist, and might arise; but I believe they would easily be overcome if the infinite importance of combination and co-operation were thoroughly brought home to the West Indian people.

Combined the West Indies represent an area of 100,000 square miles, inhabited by 1,500,000 British subjects, an extent of country equal to that of some of the largest Australian Colonies, to most of which they are superior in population, while they number over twice the population of New Zealand. Surely here is the making of a Confederation which would speak with far greater power and influence for the advancement of West Indian interests than any that can now be brought to bear by the islands in their present isolated condition. I think it cannot be doubted that the extensive information diffused through England concerning the condition and resources of the Australian Colonies has had much to do with their phenomenally rapid development. Certainly the formation of well-organised schemes for diffusing that information, whereby so many highly respectable emigrants have been induced to go to those Colonies, is due to the wise appointment of Agents-General in England. These gentlemen not only constitute a permanent centre for the advancement of the interests of their respective countries, but also from their official position are able to speak with authority concerning the special prospects afforded to emigrants by those countries.

I cannot therefore help thinking that the appointment of a like Agent in this country to represent the West Indies at the seat of Government would be highly conducive to the interests of those Islands. The proposition would meet, I feel sure, with no opposition at Her Majesty's Colonial Office. On the contrary, the advantages of such an appointment to the authorities in that Department are obvious, and they would, I am convinced, gladly avail themselves of the information and advice of an experienced West Indian representative in dealing with the difficult questions which they have to decide.

In this direction, too, lies the first step towards that Federation of which I have spoken. Here is a practical method by which the West Indies may co-operate and combine for their common welfare.

Space will not allow me to enter into the various questions of interest and importance to West Indians. During the Exhibition, however, important conferences will be held, which will do much towards ventilating such matters. The sugar question is at once pressing and complicated, and will require the utmost patience, tact, and ability to deal with satisfactorily. The possibility of establishing countervailing duties on bounty-aided sugar seems remote; but can timely relief be obtained for the depressed West Indian sugar industry by any other means? The position adopted by some of the home authorities with regard to this question is somewhat difficult to understand. Leading politicians, both Liberal and Conservative, have pronounced against the injustice of the foreign system of bounties, and expressed their willingness to use every effort to induce foreign nations to abandon that system. The effect, however, produced upon the price of sugar by the discontinuance of bounties would seem to be identical with that brought about by the imposition of countervailing duties. The consumer would be equally

affected in either case. It may be added that efforts to induce foreign countries to discontinue bounties are not likely to be very successful, unless backed by a known determination to impose countervailing duties in the event of their refusing to do so.

There is one point in connection with this subject which needs emphasising at the present time, namely, that sugar is not the only product of the West Indies, though it is the staple product in many of the islands. There are many others capable of immense development. Indeed, the silver lining I discern in the cloud which overhangs the sugar industry is the hope that the present crisis may largely increase the cultivation of other products, and that the risk of such crises as the present may be thereby greatly lessened.

There is, I am convinced, a brilliant future in store for the West Indies. None can doubt it who are really acquainted with these naturally wealthy lands. The rapid development of America, and notably of Florida, and the cutting of the Panama Canal must conduce to their prosperity, but hands are wanted to gather and secure this prosperity, hands which emigration alone can supply, and to which judiciously invested capital can alone give strength.

In conclusion, let me emphatically repeat my opinion that the West Indies only require to be better known in order to attract to their beautiful shores crowds of emigrants, and revive their former prosperity.

I desire to express my sincere thanks to the following gentlemen for services rendered in connection with the Exhibition.

To the Assistant Commissioner for Trinidad, John McCarthy, Esq., F.I.C., F.C.S., who has most ably administered his Colony, with very slight aid from me, and who has generally assisted me in my administration.

To G. D. Harris, Esq., and Colonel Lees, Commissioners for the Bahamas, for special services rendered not only in connection with that Colony, but also in the general administration.

To Mr. Harris, whose experience as Executive Commissioner at the Paris Exhibition of 1867 proved most valuable, special thanks are due for having placed funds at my disposal to defray the expense of this publication.

To the Honorary Commissioners for Barbados, for their assistance in arranging the section, also for administrative services.

To Washington Eves, Esq., Honorary Commissioner for Jamaica, for many decorative objects loaned to that section, and arranging them at his own expense.

I am happy to acknowledge Mr. Richard Davey's intelligent co-operation in illustrating West Indian History in the gallery.

My able Secretary, Major Malet, has been most assiduously devoted, at all hours, to his important duties.

A. J. ADDERLEY.

WILLIAM CLOWES & SONS, LIMITED, LONDON.

PICTURE GALLERY. WEST SIDE.

WEST INDIAN GALLERY.

In order to illustrate as thoroughly as possible the history of the Colonies, whose discovery by Columbus, in 1492, led to the incalculably important results by subsequently throwing open to civilization the vast Continents of America, the Commissioner for the West Indies has endeavoured to gather together as many objects of interest bearing upon the subject as was possible. It was, of course, found impossible to include in this scheme such extremely valuable treasures as genuine autographs of Columbus or MS. of his travels, although his immediate descendant, the Duke of Veragua, most courteously offered to loan several of his great ancestor's relics. For obvious reasons, it was deemed prudent to decline his Grace's generosity. Still, the kindness of many contributors has sufficed to render the Gallery exceedingly interesting, and to them the Commissioner takes this opportunity of expressing his sincere thanks.

Pictures, Historical Relics, Books and Engravings.

A Series of Oil Paintings—several of which are highly interesting from their antiquity, and also as being works by great masters—representing those Kings and Queens of England who have directly figured in the history of the West Indies, either by sending out discoverers, appointing Governors, or by granting Charters for the development of their commerce, have been arranged round the upper portion of the walls above the other pictures. They are:—

Henry VIII., by Holbein. Loaned by Sir Robert Rawlinson.

During the younger years of this King's life, America was discovered. He watched with deep interest the great achievements of the Spanish Discoverer, and even used his best endeavours to inspire his own people to emulate them.

Queen Elizabeth, by Frederico Zucchero. Loaned by Sir R. Rawlinson.

England first turned her attention to the West Indies in the latter part of this great Queen's reign. Discarding the pretensions of Spain, Elizabeth, if she did not precisely seize the islands, at least took moral possession of them—as Dolby Thomas says in his *History of the West Indian Colonies* (1690)—by "letting loose upon them those sea-lions, Drake, Raleigh, and Clifford, and many braves that age produced, and by encouraging them in bold enterprises—like those the Buccaneers practice—and thereby paving the way to the opening out of the Continent of America." This Queen also sent to the Bahamas its first Governor, Sir Humphrey Gilbert, in 1578.

James I., by Van Somer. Loaned by Mr. Graves, of Pall Mall.

It was during the reign of this King that the earliest English settlement was established in Barbados, and the capital of that island assumed his name of Jamestown, subsequently changed, after the fall of the House of Stuart, to Georgetown.

Charles I. and his Queen Henrietta, by Mytens. Loaned by Mr. Graves.

This Monarch sent out several of the earliest Governors to various Islands which thus obtained a regular form of Government and useful Charters for the better regulation of commerce and suppression of crime. He was likewise deeply interested in the establishment of the first missions of the Established Church.

Charles II., by Sir Peter Lely. Loaned by Mr. Graves.

This Monarch took a very practical interest in the West Indies, and granted several of them, notably the Bahamas, to a syndicate formed by George, Duke of Albemarle, Lord Craven, Sir George Cartaret, John, Lord Berkeley, Anthony, Lord Ashley, and Sir Peter Colleton. He also granted Charters for the formation of settlements. In his reign the first regular Government was established in Jamaica.

James II., by Walker. Loaned by Mr. Graves.

He continued his brother's line of policy, and paid great attention to the West Indian Colonies.

William and Mary, by William Wining. Loaned by Mr. Graves.

Granted many privileges to the West Indies, and a number of missionaries were sent out. The West Indian Company was established in this reign.

George I., by Godfrey Kneller. Loaned by Mr. Graves.

Anguilla and the Virgin Islands settled. Several important Acts were passed for the regulation of the slave trade.

George III., by Gainsburgh, R.A. Loaned by Mr. Graves.

Under the long reign of this King, the West Indies attained a great and unprecedented prosperity. In 1808, the slave trade terminated. During the reigns of George IV. and William IV., the emancipation of the slaves was accomplished.

In the collection of engravings will be found portraits of Henry VII and his Queen, in whose reign the Islands were discovered.

Nelson, by Abbott. Loaned by Mr. Graves.

He successfully carried out an expedition to Jamaica against San Juan di Nicaragua in 1776.

Alexandre, Earl of Balcarres. Loaned by the Earl of Crawford and Balcarres.

The Earl of Balcarres was Governor of Jamaica from 1795 to 1798. Under his rule the great rebellion, known as the "maroon," was quelled. This picture is appropriately hung in the Jamaica section, as is also his sword.

Sir Christopher Hatton. Loaned by Sir Francis Bolton.

Lord Chancellor of England in the latter part of Elizabeth's reign. He was greatly instrumental in the sending out of "adventurers"—if such men as Raleigh, Drake, and Hawkins can be so called—and was a zealous supporter of his Royal Mistress in her schemes for annexing the West Indian Colonies.

The central portrait is that of Columbus, by Sir Antonio Moro. This remarkable painting, the oldest portrait of Columbus known to exist in England, is kindly loaned by Mr. Graves.

Its history is as follows: "It was painted by Mr. Anthony Moro, for Margaret, Governess of the Netherlands, and was brought to this country about the year 1590, and has been in the possession of one family until very recently, when it was purchased by Mr. Cribb, of King Street, Covent Garden. The characteristics of the mind and features of Columbus are so forcibly depicted in this picture, that no doubt can remain but that it is a true and perfect resemblance of the great navigator.

"Diego Columbus, in his *Hist del Almirante Don Christ. Colon.* c. 3, says: 'The Admiral was a man well formed, and above the middle height, his head was large, his cheek bones rather high, his cheeks neither fat nor lean, aquiline nose, his eyes small, light blue or grey, with the white parts rather inflamed.' Mr. Prescott says: 'He had a majestic presence with much dignity, and at the same time affability of manner.' It has been frequently engraved, and forms the frontispiece to the second edition of the life of Columbus, by Washington Irving, by special request of that famous author.

The Pictures are described according to the Panels upon which they are placed.

First Panel on the Left-hand.—At the top are four pictures by Mr. Cazabon, representing Views in Trinidad. The Central picture is a large water-colour drawing of the "Triumphal Entry of Columbus into Barcelona, after the discovery of America." Under it is a smaller picture called "The Dream of the Young Columbus," who is here seen reclining upon a rock looking dreamily towards the horizon, beyond which he imagined, even at an early age, existed some unknown land. To the left of this picture is one representing "Columbus landing in Bahamas, on October 14th, 1492." These three brilliant works are by Signor Olivetti, of Rome, one of the great Fortuny's favourite pupils. A water-colour, representing a "View in Barbados," is by Miss M. Tothil, a Barbados lady, who exhibits several other admirable works in the Court. She is also the painter of the picture representing a negress with a bright red turban on her head. The Trinidad views on the lower line are by Mr. Cazabon, and the very pretty View in Granada on the right is by Miss C. Croome.

Second Panel on Left hand.—Here are three views in Granada by Miss Croome, and five in Trinidad by Mr. Carpenter, an artist whose works are as deservedly popular in England as they are in America. In the centre is an oil painting of Nassau. It is by the celebrated Bierstadt, who has passed many winters in the Bahamas. The "Roadside Scene in Barbados" is by Miss M. Tothil, who also painted "Half-Moon Bay, Barbados." The large picture at the top is a view in Bahamas by Mrs. Blake.

The Central Panel.—In the centre is an immense painting of "A Wave breaking upon the Bahamas Coast." The transparency of the water, the brilliance of the colouring, and the perfection of every detail reflects greatly upon the exceptional powers of the artist, Mr. Bierstadt. On the left is a portrait of Sir Christopher Hatton, and on the right one of Nelson. Two pictures representing "Humming Birds" are by Miss Goldworthy, and two others representing "Orchids" are by Mrs. C. Ross.

On the Third Panel are seven views in Trinidad, by Mr. Cazabon, "A West Indian Sentinel," by Miss M. Tothil, and a "View in Granada," by Miss Croome. The centre picture is a "Scene on the coast of Bahamas," by Mr. Bierstadt. A picture representing the "Queen's Garden, Barbados," is by Miss Tothil, as is also a delightful representation of a "Scene in Barbados." The large picture above, representing a view in Nassau, is by Mrs. Blake.

The Fourth Panel contains two portraits, one of George I., by R. E. Pine, and one of George IV., by Sir T. Lawrence. There are several views in Granada, by Miss Croome, and three

important Panels representing Fruit and Flowers indigenous to the Virgin Islands, by Miss Moir. Two other large views in Barbadoes, by Miss Tothil. "The Spanish Lady," by Olivetti, is the portrait of a well-known West Indian lady, and is as perfect a representation of the type of female beauty peculiar to these regions. The series of charming little views in Jamaica, included in one frame, are by Mr. B. S. Tucker.

On the screen to the left hand of the statue of Columbus are a number of water-colour drawings, by Mr. Cazabon and Mrs. Blake; and a series of pen and sepia drawings of views in Honduras, by Mr. A. Wickham.

The Collection of Ancient Books and Historical Works in the cases round the opposite side of Court are loaned by Audley C. Miles, Esq., and by Mr. Henry Stevens, of St. Martin's Lane.

A Statue of Columbus, surrounded by allegorical figures representing Civilization and the Savage, and Geography and Navigation. This fine design, intended to be represented on a much larger scale, is by Signor Ghidone, of 3, Via Rossini, Milan, one of the foremost Italian sculptors of the time.

In the Bahamas Court is a fine Bust of Columbus, by Sig. Lo. Spina, of Rome.

A bronze Bust of Henry VIII., on the right hand side, is by Bernini, and was executed for Charles I., by this famous sculptor. It is loaned to the Exhibition by Mr. Graves.

The Busts of Her Majesty THE QUEEN and the PRINCE CONSORT are by F. Franca.

A Collection of Autotypes and Photographs of Letters of Columbus, the originals of which exist in the Municipal Palace of Genoa, and in the Spanish Museums. They were taken expressly by kindness of the Municipality of Genoa.

An autotype of a letter of Pope Alexander VI. (Borgia), who occupied the pontifical throne at the time of the discovery of America, 1492.

A miniature of the Duke of Manchester, Governor of Jamaica in 1808. Loaned by the Duke of Manchester.

An ancient view of Valladolid, the city where Columbus died, 1506.

Several valuable Works on Columbus.

Two ancient Maps of the West Indies.

A view of the House in which Columbus died, as it is at present, disgracefully converted into a cow shed. Loaned by the English College at Valladolid.

An extremely-curious Collection of Ancient Maps and Engravings, representing portraits of Columbus and his companions; events and scenes in West Indian history, &c. Loaned by Mr. Richard Davey.

A Collection of old and rare Engravings, representing the contemporaries of Columbus. Loaned by Mr. Richard Davey and Mr. Algernon Graves.

The splendid Collection of Ancient Maps of the West Indian Islands, mostly of the seventeenth and eighteenth centuries. Loaned by Sir Graham Briggs, will be found in the Antigua Court.

Borlase Collection of ancient Gold Ornaments found in British Honduras and Central America.

The Diego Ribero Map, loaned by the S. Congregation of Propaganda Fide, Rome, by permission of His Holiness Pope Leo XIII., is a document of great archæological value. It measures 7 ft. by 3 ft. in width, and is on parchment.

The drawing is very perfect and beautiful, being the work of Diego Ribero, geographer to Charles V., and was executed by him at Seville in 1529. According to tradition, it was commenced either in 1494 or 1503, and only finished in 1529, so as to include the latest discoveries. It is reported to be the earliest complete map of the world in existence. Down the centre passes a slight line dividing the newly found lands between Spain and Portugal. This is a repetition of the famous divisional line traced by Alexander VI. in 1494.

Although the map is full of absurd inaccuracies, it is nevertheless singularly clear for the early period in which it was produced. The West Indies are shown with much precision, their names being given with considerable elaboration. America, on the other hand, is barely indicated, the coast alone being drawn. Africa is introduced with the Nile wandering down to three lakes, situated just above what is now known as the Cape Colony. As a specimen of the early geographer's science, and a record of the first year of American discovery, it is of the greatest value. The Congregation of Propaganda also sends a small statistical atlas, and an engraving of the celebrated brass map of Marco Polo, the original of which is included in the magnificent collection left to this famous institution by the late Cardinal Borgia.

STONE IMPLEMENTS.

Throughout the West Indies and British Honduras, and, indeed, all over both Americas, flint and stone weapons and implements have been discovered in great abundance. They differ very little in shape from those which have been found in Europe. A great number of them have been found in British Honduras, a country which still offers marvellous ruins and remains of a great but hitherto lost history and civilization to the archæological student. Some of those which have been kindly lent to the Exhibition seem, judging from their sizes, to have been used as sacrificial knives, as it is thought was the well-known specimen with handles, which is preserved in the British Museum. Others made of blue flint are formed with shanks for their attachment to the stem or handle, from two to three inches long. Among those which are exhibited are some so small and delicately shaped as to give rise to the belief that they were originally used as arrow heads. It is almost impossible to fix the precise date when these implements were made. The evidences concerning the early civilization of the West Indies and of Central America are most conflicting.

The splendid ruins of colossal buildings, the remains of charming frescoes, and the delicate tracery of the sculpture, which have been found all over Central America, prove beyond question that the civilization which they illustrate was exceedingly advanced, and quite justifies Mr. Henry Fowler, who has studied with so much profit the antiquities of British Honduras, in his remark: "That a people must surely excite our wonder and attention, whose knowledge of astronomy enabled them to measure the true length of the year, within two minutes and nine seconds, at a time when our own calendar was more than ten days in fault. Their sculpture is worthy to be compared to the most beautiful works of the Augustan age. Their civilization rivalled that of Europe in the middle ages, although it was doubtless degraded by human sacrifices, such as have occurred, however, among the most advanced nations. Nor must it be forgotten that their traditions of the Deluge came infinitely nearer to that of the Bible and Chaldean religion than those of any people of the Old World."

Sir Graham Briggs has kindly sent a number of unpolished Indian stone implements found in Barbados and the other islands, and also a collection of some which have been very carefully polished, likewise discovered in the same islands.

A Collection of Carib Stone Implements, found in St. Kitts, Nevis, Antigua, Dominica, St. Lucia, and St. Vincent.

A number of highly interesting fragments of Pottery, &c., found in British Honduras.

One hundred and twelve Carib Chisels, cut from Conch Shells, from Barbados, by Sir Graham Briggs.

Stone and Conch Carib Implements, by the Right Rev. Bishop of Antigua.

In order to illustrate fully the Flora of the West Indies—indigenous and acclimatised—Mrs. Blake, the accomplished wife of the Governor of the Bahamas, has most kindly painted, expressly for the Exhibition, a series of 104 large water-colour drawings, copied from nature. These drawings are nearly all life-size; they are very carefully finished, and are, for the most part, correct botanical studies and faithful representations of the plants they illustrate, besides being artistically beautiful. Mrs. Blake, in the majority of her pictures, shows us the plant, its foliage, fruit, and flowers. Sometimes she adds, as a background, a landscape; and now and then she has included one or two specimens of insects, butterflies and moths.

PICTURE GALLERY, EAST SIDE.

These drawings are arranged alphabetically as follows:—

Abutilon Indicum, an annual, common in the West Indies, and also in the East Indies and Ceylon. The fibre can be used in the manufacture of ropes, string, &c.

Acacia Farnesiana (Cassie), a beautiful plant with strongly-scented flowers, used in perfumery.

Achras sapota (Sapodilla), a large tree, producing a fruit not unlike the medlar. Wood hard and useful in furniture making.

Adansonia digitata, or "Monkey Tamarind," a large spreading tree, said to live to an extraordinary age. Adanson declared that specimens of it were 5000 years old, as was proved by their diameter, which was sometimes over 30 ft. The wood is soft and spongy. The bark is fibrous, and used for making ropes and cordage. The pulp has an agreeable taste.

Aloe vulgaris, a well-known plant, with thick fleshy leaves. Possibly indigenous. It produces a resinous-looking substance; is used in medicine as a tonic, and in large doses as a purgative.

Ameiva Rusii. This is one of the large and varied family of Lizards.

The fish represented on the left hand is that of a species of *Chrysophrys*. The central figure is that of the Squilla, or Sea Mantis (*Gonodactylus chiragra*); and the right hand figure is that of the long-eared leaf-nosed Bat.

Anacardium occidentale, or Cashew Nut, a moderate sized tree, the fruits of which are excellent eating. Produces also a black juice, used in staining floors, &c., to save them from the attacks of black ants; also in bookbinding, &c., to preserve from moths.

Andrographis, an annual, belonging to the order *Acanthaceæ*, used as a stomachic bitter in cases of cholera and dysentery.

Anona muricata (Sour Sop), a tree from 12 to 20 ft. high. The fruit has an agreeable but slightly acid flavour.

Anona squamosa (Sugar Apple), a sweet fruited species. Insects shown: above, *Anartia iatrophæ*; lower, *Deiopeia speciosa*.

The left-hand is a member of the *Apocynaceæ*. The right figure is the Tomato. The moth is the *Protoparce carolina*, which feeds on the tobacco plant. The left-hand side moths are—upper *Mecoceras nitocris*; lower, *Philampelus Linnæi*.

Argemone Mexicana, or, Mexican Poppy, sometimes called "Devil's Fig," a plant of the poppy family, producing a thickish yellow juice useful for outward application in cases of ulcerous and cutaneous affections. It also has narcotic and purgative properties.

Aristolochia sp. Some half-dozen species of this plant are common in the West Indies.

Aristolochia trilobata, a twiner or climber, a reputed antidote for snake bites.

Artocarpus incisa, or Bread Fruit, a moderate sized tree bearing a roundish fruit, the inside of which, when roasted for use, is an important article of nutritious food.

The left-hand drawing represents the *Asclepias curassavica*, or Bastard Ipecacuanha. The spider is the *Argiope argentata*. The right-hand figure is that of a Sterculiaceous plant of the genus *Melochia*. The insect is the *Euagoras longipes*.

Belamcanda Chinensis, an iris, with aperient properties; blossoms in rainy season. The insects introduced are—upper, *Pepsis elegans*; lower, *Phasma planulum*.

Blighia sapida, a small tree; the aril of the seeds is edible.

Bryophyllum calycinum, a succulent plant with fleshy unequally-pinnate leaves; remarkable because it can be reproduced from a single leaf, which, if pinned against a wall and kept moist, will frequently shoot forth from its edges young plants.

Calotropis procera, a shrub, the root of which is used as a substitute for ipecacuanha.

Callinectes diacanthus, a swimming crab, commonly distributed along the Eastern American coast. The plant surrounding it is that of the Gulf Weed, *Sargassum bacciferum*.

Cardiosoma Guanhumi. This is a common West Indian Land Crab, said to be occasionally eaten by the people.

Cassia fistula, a tree, grows to 50 feet, very handsome, and with beautiful flowers. The pulp of the pods is used in medicine as a mild laxative.

Cassia. There are about thirty species of this beautiful plant in the Botanic Gardens.

Catopsis, a Bromeliaceous plant.

Cereus triangularis, or "Strawberry Pear," grows on rocks, and opens its magnificent white flowers by night. The fruit is edible.

Chiococca racemosa, or Snowberry, a shrubby plant bearing numerous flowers, succeeded by white berry-like fruits.

The fine grass shown is the *Chusquea abietifolia*, a well-known climber. The orchid is an Epidendrum.

Clusia, a big, beautiful flowering creeper. Owing to its vigour, like others of its family, it sometimes strangles the tree round which it entwines itself, and hence its popular name of "Scotch Attorney."

Clitoria ternatea, a twining plant, with beautiful white, red, and blue flowers. The blue variety is said to possess strong purgative properties.

Cordia sebestena, or Aloe Wood, a bushy shrub which produces a fruit possessing cooling and softening qualities in cases of colds and catarrhs.

Crescentia Cujete, or Calabash, a tree about 30 feet high, with variegated flowers and green, purple and yellow fruits. The shell of the fruit is often carved and made into boxes. The pulp is medicinal, acting as a purgative.

Crinum erubescens, or the Squill Lily. The insect is the *Pachylia ficus*.

Crotalaria retusa, a robust under-shrub, producing bright yellow flowers.

Cucumis anguria, or Wild Cucumber, an excellent vegetable.

Cæsalpinia pulcherrima, or Barbados Pride, a prickly shrub, with a very pretty flower. All parts of plant are said to possess emmenagogue properties.

Dalbergia grows to about 12 feet in height, with a very sweet scented flower.

Datura stramonium, a coarse weedy annual, producing a large flower. The leaves are used in medicine as an anodyne and antispasmodic.

The plants are—left, the *Duranta Plumieri*, a shrub; on the right is *Ipomœa coccinea*, a climbing convolvulus.

Echites neriandra, a climbing plant.

Echites suberecta, a trailing plant, closely allied to the last, which produces a milky, poisonous juice, sometimes used in dressing sores.

Erythrina Indica, or Coral Tree; flower very pretty pink-like coral; wood light and open-grained, used for boxes, toys, &c.

Eugenia, a representative of a genus, very common throughout the West Indies. The large green insect on the branch is the *Microcentrus retinervis*; and the butterfly, the *Euptorita hegesia*.

Euphorbia pulcherrima, a showy plant which grows luxuriously in Government House garden, Nassau. It is common in southern Spain.

Epidendrum cepiforme, an orchid, generally known as "Epidendrum Candolli." The insects represented are—upper, *Volucella obesa*; middle, *Pamphila mesogramma*; lower, *Stizus Hogardii*.

Epidendrum cochleatum, an orchid, growing from one to two feet high, on trees and rocks.

Epidendrum nocturnum, an orchid, found in Bahamas.

Ficus. Thirteen species of Ficus are found in the West Indies.

Groups of *Fern flowers* of which only two are identified, viz.; an ordinary Cabbage Leaf riddled by the catterpillar, *Plusia brassicæ*; and a Daphne. The butterflies are *Dione vanillæ*.

The left-hand picture is a drawing of the *Gerardia heterophylla*, a Scrophulariaceous plant, named after the famous herbalist John Gerard. The plants represented in the next pictures are not identifiable, but the insects are the *Empyreuma pugione* and the *Anosia plexippus*.

Gloriosa superba, a very handsome plant belonging to the lily tribe.

Gossypium Barbadense, or "Sea-Island Cotton," a small shrub, 9 to 10 feet high. It produces the best long staple cotton of commerce.

Hamelia patens, an evergreen shrub, well known as a stove plant in England.

Hibiscus Rosa Sinensis, or "Shoe-Black Plant," a tree from 20 to 30 feet high, bearing very beautiful flowers of various colours. The juice is astringent, and quickly turns black, and is used as a hair dye. In Batavia this juice is used for blacking boots and shoes.

Hippiastrum, a plant of the order *Amaryllideæ Somisinus*, called "Knight's Star Lily."

Hæmatoxylon Campechianum, or Logwood, a tree of considerable value commercially, on account of its wood.

Top picture a few leaves of an unknown *Ipomœa* riddled by the larvæ of a species of Botys. The centre figure is the *Lignum vitæ*. The moth is the *Goniurus proteus*. The lower plant, left hand, is the *Pcirescia aculeata*. The small brown orchid is the *Epidendrum ramiferum*.

Ipomœa Quamoclit, or Cypress Vine, an annual, with slender twining stems, very popular for garden purposes. The insects are the *Pyrameis cardui*, *Colœnis julia*, *Sphex rufipes* and *Junonia cœnia*.

Ipomœa sidifolia, a grabrous shrub.

Ipomœa tuberosa, or Seven-year Vine, a climbing plant with very fragrant flowers.

Jacaranda cærulea, a Bignoniaceous tree, native of the Bahamas.

Justicia Carthaginensis, a shrubby plant.

Laurus Carolinensis, or Red Berry, a handsome kind of laurel with sweet-scented leaves. The wood is strong and of a beautiful rose colour.

Malpighia, a small bushy ground creeper.

Mangifera Indica (Mango), a large spreading tree, producing a delicious and very popular tropical fruit. The gum is used internally for diarrhœa and dysentery.

Melia Azedarach, Pride of India, or Bead Tree: a tree about 30 feet high. The seeds are used as beads.

Momordica charantia, a climbing plant of great elegance; bearing attractive yellow flowers.

The large blue flower is the *Morning glory*, or *Ipomœa nil*, a plant of the Convolvulus order. The red flower is a spray of the beautiful climbing plant, the *Antigonon leptopus*.

Orchid, probably *Bletia hyacinthina*, a scented Chinese orchid.

Orchid, probably *Oncidium planilabre*; the red flower is a *Dioclia*.

Oreodoxa oleracea, or Cabbage Palm.

Passiflora fœtida, popularly called "Love in a mist;" a Passion flower, with large fruit, which has a pleasant odour. The rest of the plant has a fœtid scent.

Another species of the above genus.

Also a species of passion flower. The insect represented is the *Pachylia ficus*.

Passiflora rubra, or Red Passion Flower.

Pedilanthus tithymaloides, or Jaw Bush, a shrubby plant of the spurge family.

Persea gratissima, a tree 30 feet high. Very popular on account of its fruit. The insects are (top) 1, *Protoparce cingulata*; 2, Hawk Moth; 3, *Dilophonota ello*; 4, *Lymire melanocephala*; 5, *Bolys*; 6, *Camposia olympia*.

Petræa volubilis, an ornamental climber, so called in honour of Lord Petre.

Pithecolobium, a plant furnishing a hard wood.

Plumieria obtusa, an allied species to the last.

Another species of the same genus; with insects, the *Pseudo sphinx obscura*.

Plumieria rubra, or Frangipanni, a tree from 15 to 20 feet high, bearing showy and strongly-scented flowers, greatly used and valued in perfumery.

Poinciana regia, a handsome tree, used for ornamental purposes. The butterflies are the *Callidryas drya*.

Quisqualis Indica, a scandent shrub, with a woody fruit of an oval shape, about an inch long, producing an oily seed, used as an anthelmintic.

Rhus metopium, or False Hog Gum, flowers in January and February. On pricking the bark a transparent juice issues, which is used on plasters as a substitute for Burgundy pitch, also in medicine as a substitute for balsam of copaiba.

Left-hand, the *Russelia juncea*; and the sketch to the right is a branch, with pods, of a species of *Pithecolobium*.

The two plants represented are the *Smilax* and the *Echites umbellata*.

Solanum, a plant of the potato genus.

Another species of the same genus.

The top picture is a species of *Spondias*, and the lower is the Bahamas cherry. The flower is pale pink; the fruit, not unlike a cherry, is used in tarts and jellies. The insects on the left hand, *Marissa lutenigra*; the right hand, the *Bolina sp.*

The upper drawing represents a fruiting branch of the *Spondias lutea*, or hog plum. The lower is a bunch, with flowers and pods, of the *Albizzia Lebbek*, sometimes called the singing or whistling bean.

Stachytarpheta Indica, a labiate plant, a decoction of whose leaves is often used in cases of fever.

The left-hand drawing is the *Stenorrhynchus speciosus*, an orchid well known in Mexico and Jamaica. Little plant with white flower cannot be identified.

Two sketches. To the left, one of the most poisonous and disagreeable smelling of fungi, the *Stinkhorn*. The central figure is the *Pavonia spinifex*, a shrub. The right-hand drawing represents a portion of a species of *Clusia*, from the stems of which a strong resin is obtained, used by the Caribs for covering the bottoms of boats.

Tecoma stans, or ash-leaved Tecoma, well known now as an ornamental greenhouse plant in England and on the Continent.

Tecoma, another species of the same genus as the above.

The yellow flower is the *Thunbergia alata*. The red one is the *Rhyncosia*. Observe the humming birds.

Tillandsia polystachya, or wild pine plant, of the pine-apple order.

The insect is the *Scolopendra*, and the plant, the *Tradescantia*. The right-hand drawing represents an unknown specimen of *Citharexylon*.

The drawing to the left represents a species of *Tradescantia*, and the one to the right a *Malpighia*.

The right-hand drawing is the *Triphasia trifoliata*, a spiny shrub of the orange family, bearing small but luscious fruit. The left-hand drawing is the *Euphorbia pulcherrima*. The moth is the *Dilophonota ello*.

Turnera ulmifolia, a shrubby plant, with aromatic and tonic properties.

Vinca rosea, or periwinkle, a shrubby herbaceous plant, producing beautiful white and purple flowers.

Zephyranthes, a plant producing showy flowers.

A View from the dining-room window, Charlotteville. On the right is the castor oil plant. In the centre is a palm stem, and in the foreground a species of cactus. The middle picture is an Oleander (*Nerium Oleander*). The right-hand picture is a species of *Malpighia* not determined.

The drawing to the left is a View from the School-house windows, Alicetown. A cocoanut tree is seen in the foreground. The central drawing is a sketch of a handsome climbing plant, *Maurandia antirrhinifolia*, and the right-hand sketch is a View from Club Key.

THE JAMAICA COURT.

JAMAICA.

By Sir Augustus J. Adderley, K.C.M.G.

The island of Jamaica was discovered by Columbus in 1494. He had been attracted towards it by reports he had heard in Cuba of its immense wealth in gold and other precious metals. If he eventually failed in finding the inexhaustible supplies of the richest ores, he nevertheless found the island most charming, beautifully wooded, well watered, and abounding in picturesque mountains and fertile valleys. The inhabitants were at first rather warlike, but subsequently they became friendly, and several of them even volunteered to accompany the discoverer back to Spain. The first name bestowed by Columbus on the island was St. Jago, but it soon recovered its native name of *Cha-maika*, vulgarized, Jamaica, which really means "island of springs," which it has retained to this day. Columbus paid it several visits, and passed almost the whole year 1503 on its shores, where his vessels had been driven by storms and stress of weather, and required consequent reparation.

After the death of the discoverer in 1506, his son Diego, who was created viceroy of all the countries discovered by his father, sent out to Jamaica, Juan de Esquiros, the first Spanish governor, who conciliated the natives by his kindness, and the island prospered under his rule. His successors, however, soon managed to exterminate the aborigines, for in little less than a century and a half afterwards there was not a single descendant of them living. The story of the furious and wanton persecution which they endured is one of the most horrible in the dark annals of Spanish misrule. In 1596 an English party took the capital and pillaged it. Forty years later it was visited by a Spanish force from the Windward Islands, and the town of St. Jago was plundered. Under the administration of Cromwell, the whole island was conquered by the English; the number of whites at this time did not exceed 1,560, and the negroes were even less numerous. The Spaniards made a fine resistance, and for a long time our forces were harassed by their incursions. Oliver Cromwell encouraged emigration, both from Great Britain and the other colonies in the West Indies, and from 2,000 to 3,000 persons were engaged by Henry Cromwell in Ireland, and a considerable number embarked from Scotland for the purpose.

Colonel D'Oyley administered the government with great energy. In May, 1658, an attempt was made by the Spaniards to recover the island, but they were speedily repulsed. About this time the settlement became the resort of buccaneers, who spent their immense gains with characteristic extravagance, and greatly enriched the inhabitants. After the restoration of Charles II., Jamaica was the refuge of many Republicans who had distinguished themselves in the civil contest, and one

of the first measures of the restored monarchy was to replace Governor D'Oyley in office, and to authorize the election of a council and assembly of representatives of the people. Thus was first established a form of regular government on the island, which had hitherto been ruled by martial law.

Many men of rank and ability have been sent out as governors to Jamaica. The name of D'Oyley is still favourably remembered. He had singular talent, both as administrator and as a military officer of high rank. The defence of Jamaica under his *régime* is a noteworthy event in colonial history, as are also equally remarkable the gallant siege and battle of Rio Nuevo. Lord Windsor succeeded D'Oyley, and was a clever and sagacious ruler. The next governor in succession, however, Sir Thomas Modiford, was a man of even greater ability, and to him Jamaica owes a tribute of sincere and grateful memory for the practical interest he took in the administration of public affairs, and the impulse he gave to agriculture. In 1673 the first "pot of sugar" was exported to England as a present from General Bannister to Lord Arlington, then Secretary of State. The population had increased to 17,862 in this year. The Duke of Albemarle landed as governor in March, 1687, and brought in his train two remarkable personages, Rev. Father Churchill, a Jesuit missionary, and Dr. Hans Sloane, the naturalist. The first-named gentleman did little or nothing, his religious persuasion being decidedly distasteful to the exceedingly Protestant spirit of the population; but the second made some remarkable studies when on the island, and on his return to London began to form what has since developed into the British Museum. His Grace of Albemarle died two years later at Port Royal, the victim of an irregular and intemperate life. In 1674 the French from Hayti invaded Jamaica under Du Casse. They were, after considerable difficulty, expelled by the militia, but soon afterwards once more ventured so close to the coast in 1702, that the famous Admiral Benbow, one of England's grandest naval heroes, sailed in quest of their fleet, which he met on 11th July. After a running fight of several days, the French escaped, having, however, wounded mortally the illustrious admiral, whose body was brought back to Jamaica for burial.

Many successive disasters now befell the Colony. A terrific hurricane in 1712 partly destroyed the plantations on the eastern side. Then came a series of earthquakes and frequent rebellions of slaves and outbreaks of epidemics of a serious character. The year 1720 is memorable for the invasion of the Picaroons from Cuba, who burnt villages, plundered country houses, and killed a great number of people, especially slaves. A measure called "the Deficiency Law" was now passed, by which a fine was to be paid by each planter who did not supply a sufficient number of men to assist the defence of the coast. The Duke of Portland arrived in 1722 as Governor. He died five years later, and has left a record of moderation and sagacity frequently irritated by the turbulence of the planters, but never abandoned for a single moment.

The eighteenth century passed more smoothly than its predecessors. The neighbouring Spanish and French colonies had learnt the lesson that it is ever wisest to leave John Bull alone, and ceased to disturb their by no means defenceless neighbours, who, however, frequently attacked them, and without provocation, simply for the sake of plunder. In 1762 an

expedition sailed from Port Royal against Havannah, besieged and captured that beautiful city, and made off with booty to the value of £3,000,000, which was subsequently spent in riotous living in Port Royal. The establishment of a botanical garden in 1773, and of a hospital in Kingston in 1776, are facts which testify that progress in a humanitarian sense was beginning at last to make itself felt in a population which, owing to its peculiar constitution, had hitherto rather neglected works of a benevolent or purely intellectual nature. This same year, 1776, Nelson fitted out in Jamaica an expedition against St. Juan de Nicaragua, which met with indifferent success; it is chiefly remarkable as a link in the history of the island, binding it by the great name of the hero of Trafalgar to the mother country. Passing over the incidents in the career of "Three-fingered Jack," so famous in melodrama, and who in reality was only a vulgar negro bandit, we pause for a moment at the victory of Rodney, which occurred April 12th, 1782. The Admiral thus reported the battle to the Governor of Jamaica.

"After having had a partial engagement with the enemy on the 19th, wherein sixteen of my rear were prevented by calms from joining in the action on the 12th, I had the good fortune to bring them to a general action which lasted from seven o'clock in the morning till half-past six in the evening without intermission. Count de Grasse, with the *Ville de Paris* and four other ships of the line, and one sunk, graced the victory. The remainder of the fleet was so miserably shattered, and their loss of men so very great, from their having their whole army, consisting of 5,500 men, on board the ships of war, that I am convinced it will be almost impossible to put them in a condition for service for some long time to come."

Rodney was raised to the peerage, and his statue by Bacon stands to this day overlooking the harbour of Kingston. The same year Rodney captured another French ship, on board of which were found some cinnamon, mangoe, and other Oriental fruits, seeds of which he presented to Jamaica.

Prince William, Duke of Clarence, visited Jamaica in 1782, and was the first member of the Royal Family who ever landed on its shores. Since then H.R.H. Prince Alfred, Duke of Edinburgh, was worthily entertained in 1861, and the two sons of the Prince of Wales in 1880 were *féted* by the Lieutenant-Governor and the *élite* of the Colony, and most loyally received by the population.

The most remarkable event that has happened in Jamaica during the present century is undoubtedly the emancipation of the slaves in 1833. The news of the passing of the Bill was received by the newly-freed population with every conceivable demonstration of joy, and yet without serious rioting. Of late years steady progress in the right direction has been made, and Jamaica seems likely, at no very distant period, to regain its former prosperity.

The Spanish Missionary Quevera very pithily remarks in his curious work on the 'Early Missions to the New World'—"My countrymen have always had three great objects in view when taking possession of a new country. Firstly, they look for gold; secondly, they scandalise the natives by their immoral conduct; and thirdly, they endeavour to convert them to their religion by tormenting them to death." There

were several reasons why Columbus made so great a matter of the discovery of gold wherever he went. His word, like that of most discoverers, had been more frequently discredited than not. It was therefore absolutely necessary for him to bring back some tangible proofs of the facts he related, and which, as a rule, were treated as fairy tales by his countrymen. The sight of gold, however, usually convinced them of the truth of his assertions. His ships were small, the voyage long, and therefore he could only transport small valuables, and gold, being easily stowed away, was the chief object of his researches. To him, so disinterested was he, it was simply a means of convincing the Europeans that he was no impostor; but his followers looked upon the precious metal with very different eyes. They considered that it meant comfort and luxury in their old age, and a fitting recompense for their many troubles so heroically endured in following "God knows where" a leader who might, as Fray Boyle said, "one day hurl them all over that horrid precipice" which in that age was supposed to end the earth. Christopher Columbus, when in Cuba, was assured that gold existed in abundance in the great Southward Island, but although he remained nearly eighteen months in Jamaica, he does not seem to have discovered any gold or silver mine. Still it must be remembered that one enterprising Cacique of his acquaintance who wished to visit Europe in his company had a head-dress made of plates of beaten gold, and many of the natives, to whom gold was only valuable as a pretty and glittering ornament, also intermingled in their barbaric costumes bits of gold and silver. The first capital of the island, the traces of which still exist, was founded under Diego Columbus's rule, and called "Sevilla Nueva;" but it presently was known as Sevilla del Oro, or Golden Sevil e, from the amazing quantity of gold ornaments and pieces of gold ore worn by the natives and brought by them to the market. Tradition is silent as to whence they fetched the ore, although the early English settlers used to talk of "the King of Spain's secret gold mine," and the negro tales, the folk lore of the island, are full of allusions to hidden treasures and golden mines. In the 'Notes to Thomas Burton's Diary' (Clarendon State Papers), will be found this curious remark:—"The secret golden mine which hath not yet been opened by the King of Spain or by any other is four miles from Mestan towards the east. It is near the way towards Mellila. The earth is black—rivulets discover the source of the mine." The name of Sevilla has survived, and is now the parish of St. Ann, and a French author tells us, writing in 1660, that "the town of Olistan, built by the Spaniards, is not far from a bay or river in which the Bluefields River disgorges itself. Bridges has also traced the spot where once stood the town of Millila on the banks of the Martha Brae River, so that we have Sevilla in St. Ann's, Olistan in Bluefield Bay, and Millila on the banks of the Martha Brae." The so-called "secret gold mine" must therefore be somewhere in this region, if it exists at all. The story goes that the Spanish Governor, Don Pedro d'Esquimel, extracted the secret of its existence from an unfortunate Indian chief by the usual means of torture. The wretched man had appeared before His Excellency only too magnificently decorated with golden ornaments, and thereby awakened his appetite for possessing a knowledge as to the spot whence the chief obtained such riches. "Were I to search for the famous secret mine," says Bridges, "I should look for it on the Maxfield estate and in the

neighbourhood of Trelawny." This writer furthermore observes, "that the mountains and rivers of Jamaica contain both gold and silver, and also copper. The Healthshire Hills are said to have furnished the copper which composed the bells of the Abbey Church in St. Jago, and Mr. Beckford obtained some fine samples of gold from the bed of the Rio Minho, whose richness in metallic ore might probably supply its name. That the Spaniards were acquainted with the valuable quality of its sand is proved by the remains of *lavaradores*, which may yet be traced upon Longueville Plantation. The Spaniards did not care much for copper, but whilst looking for gold they accidentally found it, and silver too. Silver they discovered, according to ancient tradition, somewhere up in the Healthshire Hills. Bryan Edwards, in his 'History of the West Indies,' says "that a lead mine was once worked by the English on the Hope Estate in St. Andrews. The chief of this party abandoned it, because he was told that the lead was exhausted. But at the time it was believed that he had enriched himself with a great deal of silver out of it." Such then is the brief history of the more ancient mining operations in Jamaica. The treasure above ground in cane fields and coffee plantations afforded too lucrative and too sure a profit to tempt anybody to seek wealth hidden "in the deep bosom of the earth."

It is positive that gold, silver, platinum, cobalt, copper, tin, and lead mines abound all over this island, and that at least some of the gold mines were well known to the Spaniards; for independently of the facts already mentioned, when Mr. Binger tried his mining schemes some forty years ago and made some considerable experiments in the mountains near Port Royal, he came across several evidences that the Spaniards had preceded him in this enterprise. This estimable and learned gentleman was unable to continue his operations from lack of funds, and also of experienced and practical miners. Since 1856 nothing has been done in Jamaica on a considerable scale in this direction, and yet here, unless the leading geologists and mineralogists of the day are in error, lies the chief wealth of the island, wealth which may possibly be absolutely inexhaustible, and which certainly is worthy of investigation.

In the mountains several specimens of porphyry and granite, as well as of several kinds of white and coloured marble, have been found, and a few sapphires, emeralds, agates, and other precious stones have been picked up from time to time, indicating possibly the existence of greater quantities, if only diligently searched for. Some ten years ago there was a great talk about "Jamaica diamonds." It was said that the king of stones has been discovered in immense quantities near Kingston. The report was in a certain sense a hoax. What was really found was a great number of beautiful crystals, which when properly cut were exceedingly brilliant, and which might still be of value as articles of jewellery.

Jamaica, like all islands of volcanic origin and limestone formation, abounds in magnificent and vast caverns and deep sink holes. Of these caves by far the most beautiful is Cave Hall Penn, two miles east of Dry Harbour. There are also a great many mineral springs.

We now come to the all-important—to the intending emigrant—question of climate. No part of the world in the same latitude possesses such a marvellous variety of climates as Jamaica, owing to its insular position, and to the number of high mountains and plateaux which it contains. The

coast is less healthy than the interior; but of late years the improved condition of the cities has rendered epidemics a thing almost unknown.

The plateaux, which are a kind of mountain plains, are blessed with much the same delightful climate as the south of France and the western coast of Italy. The thermometer rarely falls lower than 60°, and never ascends higher than 90°, at any season of the year. Here also the heavy dews are less frequent than they are on the coast, or in the inland valleys. A great many able medical men have studied carefully these mountain climates, and express but one opinion as to their extraordinary salubrity.

There are two rainy seasons, and two dry. The spring rains begin some time after the sun has passed the equator, in the middle of April and beginning of May. But in these months rains are generally partial, and come down only in showers; the dry weather frequently continues in the month of June, especially on the southern side of the island. The heavy rains commence in June, or even later, and last about two months; they are by far the most violent of all that occur during the year, and at this time the air is very sultry. This intense heat, joined to a still breathless atmosphere, is a presage of the approaching torrents. The clouds hastily gather and form into a compact mass, overspreading the sky, which just before was cloudless and serene. A tremendous peal of thunder bursts from these dark clouds, and in a few hours the rain descends in torrents, of which no one who has not witnessed them can form any idea. During the continuance of the rain, the heavens are rent with incessant peals of thunder, and by quick vivid flashes of lightning. These rains set in regularly every day, and continue from two to three hours, sometimes even for several days and nights without intermission. The autumnal, or "fall" rains, as they are called by the planters, come in October and November; they are by no means so heavy as those of the spring, nor are they usually accompanied by thunder and lightning, but they are not unfrequently attended by heavy gusts of wind from the north. In the mountains the rains are earlier, more frequent and more heavy than in the low country. The difference between sun and shade is remarkable, often amounting to 20 and 30 degrees. It is less sensible in the low lands, but in the mountains it is singularly noticeable.

The extreme length of the Island of Jamaica is 144 miles from east to west. The greatest width may be estimated as 49 miles, whilst the surface is about 4,200 square miles. The eastern part of the country is elevated and filled up by the grand chain of the Blue Mountains, the principal ridge of which occupies the middle of the district and runs nearly due east and west. These mountains vary in height from 5,000 to 6,000 feet above the level of the ocean, but some of their peaks attain as much as 7,500 feet. The valleys intersected by them are generally narrow, but very fertile. West of this mountain tract, the plain of Liguanea extends along the southern shore, and is nearly thirty miles long, with an average breadth of from four to five miles, but it is not remarkably productive. A range of low hills screens this plain from that of Vere, which is eighteen miles long, and about nine miles at its extreme width. To the north of these plains the hills do not rise much above 2,000 feet, and farther west they sink lower still, though even in these parts they occupy nearly the whole of the surface, having only a few plains of moderate extent along

the southern coast, whilst on the northern shores they approach the sea. All the valleys and level tracts dispersed among these hills are astonishingly luxuriant, and contain the finest sugar plantations. Though the rivers are numerous, not one of them is navigable except the Black River, which is ascended by flat-bottomed boats and canoes to a distance of thirty miles.

Jamaica may well be proud of its harbours, of which over thirty can afford shelter to the largest vessels. The finest is Port Royal or Kingston Harbour, which is six miles in length and two wide. It is divided from the sea by a narrow slip of low land, and provides anchorage for vessels of almost any size. The harbours of "Old Harbour," Lucea, and Port Antonio on the northern, and Port Morant on its southern side, are equally spacious and safe.

Jamaica is divided into three counties: Surrey to the east, Middlesex in the centre, and Cornwall to the west. The principal cities are Kingston, which stands on the plain of Liguanea, and has a population of 40,000 inhabitants (1883), and is the commercial centre; Santiago della Vega, popularly called Spanish Town, is, however, the seat of Government, and stands in the same plain as Kingston. It is the handsomest town in the island, and possesses a population of over 8,000 souls. The general population of the island, according to the last census, was 580,000, being an increase of 73,650 during the previous ten years. Of these there are: whites, 14,432; coloured, 109,946; blacks, 444,186, the remainder being Coolies and Chinese. Port Royal is now inhabited by about 7,000 persons, but it will never probably recover its former position.

The character of the scenery is extremely beautiful, there being everywhere a great abundance of wood and water. Many travellers declare that the coast-line is equal to that of the Riviera of Genoa or of the Bay of Naples. The mountains in many parts rise up from the sea, with most picturesque confusion, sometimes sternly rocky, and even terrifically abrupt and bold, whilst at other points they are clad with the richest vegetation to their very summits. The river scenery is also most charming and varied, whereas the grandeur of some of the gorges and passes in the mountains are exceedingly impressive. The clearness of the atmosphere, the rich colourings of the rocks, the deep blue sky above, and the incredible wealth of the flora, the almost innumerable waterfalls, the tall and waving palms, and the gorgeous tropical vegetation on all sides, combine to create ever-changing vistas, worthy of the pen of a Milton or of the pallet of a Turner. The later testimony of a very distinguished American, Hon. John Bigelow, editor of the 'Evening Post' of New York, and lately minister to France, is also highly in favour not only of the scenery of Jamaica but of its vast natural wealth and capacities. In a series of most interesting papers published in Littel's 'Living Age,' Mr. Bigelow says: "This island is so richly productive in everything conducive to man's comfort and welfare, vegetable and mineral, that no one can want for good food, and really no one ought to be poor. Indeed, the marvel to me is that everybody is not very rich, for all that is required to revive the wealth of this superbly reproductive island is a little order and energy—above all, energy."

The fruits are of infinite variety. Among them are the pineapple, shaddock, custard apple, bananas, star apple, chirimoya, tamarind, cocoa-nuts, olive, date, plantains, mulberry, akee, breadfruits, every

variety of melons, plums, oranges, lemons, mangoes, grapes, pears, and in the mountains where the climate is favourable, cherries, figs, peaches, and even strawberries grow in sufficient abundance. Peas, beans, potatoes, yams, cassava, ochra, choco, calalue, and a curious variety of salads, are to be found all over the island. Maize and Indian corn grow luxuriantly, far more so than they even do in the Southern states of America. The Guinea grass, which is superior to any other for grazing purposes, grows wild to the height of from five to six feet. There are to be found growing wild in the woods an abundance of rich dye-stuffs, drugs, and spices of the greatest value, yet at present these are much neglected. There are also immense crops of pimento, and ginger, cochineal, spikenard, liquorice root, castor oil nuts, vanilla, pepper of every variety, arrowroot, ipecacuanha, jalap, cassia, semia, and of many other medicinal roots, plants and seeds. The forest abounds in the rarest cabinet woods. Mr. Bigelow seems to think that silk could be cultivated, since the mulberry tree grows; and the plateaux are not hotter than are the plains of Lombardy and France. It is certain that the flora could be utilized for perfumery purposes, since it is exceedingly highly scented. Several rather successful attempts have been made within the past year or so to establish essence distilleries. The Frangipani so much used in perfumery grows wild all over the east side of the island.

The pineapple, always a great article of West Indian commerce, could be made to produce, Mr. John Hunt assures us, "at least ten times more than it does at present." This gentleman, writing in 1881, tells us that "the culture of this fruit in Jamaica has often been made to yield a clear profit of £80 per acre per annum, and yet," he adds, "the industry leaves much to be desired." In 1876 some successful experiments of banana cultivation were made on the plains of St. Catherine, and with great success. "At the present time," Mr. Septimus Feutardo says, "my crop yielded about £18 to £20 an acre clear profit. One field of 18 acres gave a net return of £70, but another of only 10 yielded in one year £240 net. This commerce is already assuming great importance, notably with the United States.

The value of the exports in 1885 was £1,408,848; the imports, £1,487,833. The revenue is £545,000. The exports in order of importance are sugar, rum, fruits, coffee, pimento, logwoods, ginger, cocoa, beeswax and honey, lancewood spars. The distribution of trade is about 37 per cent. to the United Kingdom, 42 per cent. to the United States, and the remainder to other countries.

GEOGRAPHY.

Situation and Area.—Jamaica is a large island in the Caribbean Sea, to the southward of Cuba, between 17° 40′ and 18° 30′ north latitude, and 67° 10′ and 78° 30′ west longitude. From east to west it has an extreme length of 144 miles, with an extreme breadth of 49 miles, its total area being estimated at 4,193 square miles. Turks and Caicos Islands, situate some 200 miles to the north-east, and due north of San Domingo, con-

sisting of Grand and Salt Cay, together with the small islands and "cays" immediately adjacent thereto, are included within the Government of Jamaica, having been annexed on the 1st January, 1874, by Order in Council under an Act of the Imperial Parliament. Geographically they belong to the Bahamas group, as part of which they were reckoned previous to 1874. There is a Legislative Board for these islands, regulating taxation, expenditure and other local matters. Grand Cay contains 2,000 inhabitants.

The other dependencies of Jamaica are the Cayman Islands, which lie under Cuba to the West, and the Morant and Pedro Cays. The last two groups are merely guano islands. On the first turtles abound, and form the chief sustenance of the few inhabitants.

NATURAL FEATURES.—The eastern part of Jamaica is mountainous, a range known as the Blue Mountains traversing this part of the island from east to west. These mountains vary in height from 5,000 to 6,000 feet above the sea level, and some of the highest peaks attain an elevation of 7,500 feet. There are several rivers, the principal being Rio Minho, Rio Cobre and the Black River, the last named being the only one navigable, and the valleys between the various ranges are, with very few exceptions, exceedingly fertile.

BAYS AND HARBOURS.—The coasts contain numerous safe and excellent harbours, over thirty of which are capable of affording shelter to the largest vessels. The finest is Port Royal or Kingston Harbour, six miles in length by two miles in width, which is separated from the sea by a narrow strip of low land and provides a secure anchorage for vessels of almost any size. The harbours of Port Antonio and Lucea, on the north side of the island, with "Old Harbour" and Port Morant, on the south side, are commodious and equally safe. Other fine harbours are Montego Bay and Falmouth.

DIVISIONS AND TOWNS.—Jamaica is divided into three counties: Surrey to the east, Middlesex in the centre, and Cornwall to the west. The principal centres of population are Kingston, a town containing some 40,000 inhabitants, on a fine harbour on the south coast, which is the great commercial centre in the island, and Santiago della Vega, popularly known as Spanish Town, a little distance to the westward, the Seat of Government. Spanish Town has a population slightly in excess of 8,000. Upon a tongue of land at the entrance to Kingston Harbour is Port Royal, now a small place of some 7,000 inhabitants, but a splendid town prior to its destruction by an earthquake in the year 1692.

CATALOGUE JAMAICA EXHIBITS.

Rum.

During the year 1885, Jamaica rum was exported to the extent of 2,080,471 gallons, of the value of £234,013. This industry occupies so prominent a position and is so widely known that it is needless to enlarge upon it. The exhibits include the finest and best brands produced in the island and embrace estates and merchant's rums of acknowledged excellence.

1. **GORDON, C. H. W.**—(a) Lancaster Estate, crop 1885. (b) Brace, crop 1885.

2. **SEWELL, HENRY.**—(a) Hyde, crop 1885; (b) Steelfield, crop, 1885; (c) Vale Royal, crop 1885; (d) Lottery, crop 1885, crop 1882.

3. **BARRETT, C. J. M.**—Oxford, crop 1885.

4. **THOMPSON, MRS. E.**—Cambridge, crop 1885.

5. **RONALDSON, H. T.** — (a) Lodge (white) ◇ and ^{C}◇ crop 1885; (b) Lodge (white) L, crop 1885; (c) Lodge ◇, crop 1886; (d) Lodge (white) $_{WR}^{L}$ crop 1885.

6. **GENTLES, A. B.**—Chester $_{WG}^{C}$, crop 1885.

7. **GORDON, J. W.**—Georgia $_{T.G}^{G}$, crop 1885.

8. **STEWART, C. H.**—Funtabella $_{W}^{F}$ crop 1885.

9. **PROCTOR, DR.**—(a) Brampton Bryan $_{A.D}^{B\ B}$ crop, 1885; (b) Bryan Castle $_{A\text{-}D}^{B\text{-}C}$ crop 1885.

10. **STIEBEL, GEORGE.** — Lloyd's $_{S}^{L}$ crop 1885.

11. **STERLING, C. N.**—Content $_{A.E}^{L}$ crop 1885.

12. **KEMP, JAS. W.**—Savoy $_{WWF}^{S}$ crop 1886.

13. **OGILVY, WALTER.** —(a) Spring Estate $_{RM}^{S}$ crop 1885; (b) Hopewell $_{IOC}^{H}$ crop 1885; (c) Hopewell (white) $_{IOC}^{H}$ crop 1885.

14. **HARRISON, JAS.** — (a) Hordley H_M, crop 1885; (b) Amity Hall $_{T.C.}^{A}$ crop 1885; (c) Hordley H_M, crop 1864.

15. **McPHAIL, J.**—(a) Tulloch (white) $_{FG}^{T}$, crop 1886; (b) Tulloch $_{FG}^{T}$, crop 1886; (c) Knollis $_{\text{ÆF}}^{K}$ crop 1885.

16. **TRELEAVEN, C. W.**—(a) Y. S., crop 1886; (b) Ipswich $\overline{P}$, crop 1886; (c) Bogue $_{WF}^{D}$ crop 1886; (d) YS $\overline{P}$, crop 1886.

17. **EVES, C. W., & CO.**—(a) Friendship, crops 1862 to 1886 (1867 white); (b) E◇G, crop 1886.

18. **LUSHINGTON, COL. L. F.**—Cornwall L^{c}, crop 1886.

19. **KING, EUSTACE.**—(a) Blackheath $_{B}^{W}$ crop 1886; (b) Blue Castle E.W.O, crop 1886.

20. **HEAVEN, DR. B. S.**—Golden Grove GG, crop 1886.

21. **RONALDSON, J. J.**—Halse Hall $_{BY}^{IM}$ crop 1886.

22. **WARD, C. I.**—(a) Money Musk $_{ROS}^{M}$ crop 1885; (b) Greenwich $_{B◇D}^{G}$ crop 1885.

23. **TALBOT, COL.** — Worthy Park Lp, crop 1886.

24. **VERLEY, LOUIS.** — (a) $_{LV}^{M}$ crop 1885; (b) $_{PB}^{V}$ (white), crop 1885; (c) $_{LV}^{M}$ crop 1885 (white).

25. **FARQUHARSON, J. M.**—(a) Merchant Rum (Ⓔ), 1885; (b) Merchant Rum Ⓔ, 1875.

26. **FINZI, D., & CO.**—One, five, ten, fifteen, twenty, and thirty-one years old Rum.

27. **WRAY & NEPHEW.**—Ten, fifteen, and twenty-five years old Rum.

28. **DESNOES, P., & SON.**—Very old Rum; White Rum, 18%; old Rum.

29. **SIMPSON-CARSON, MAJOR J.**—Rum $_{A}^{RH}$ and A.

30. **PLUMMERS'** F◇G, crops 1863 to 1885.

31. **HAWTHORN, SHEDDER & CO.** — $_{IW}^{P}$ crop 1885; crop, 1882, "Estate" Rum.

32. **WEDDERBURN.** — Crops 1863 to 1886.

33. **SIMON & LERAY.** — White and Coloured Rum, 35 overproof.

34. **CLARKE, G. ROCHFORT.** — Swanswick $_{GRC}^{C}$.

34a. **SHIRLEY, L. C.**—(a) Ettingdon Estate, 1886; (b) Hyde Hall, 1886.

34*b*. **KER, W.**—(a) Kent Estate; (b) Gales Valley; (c) Telston; (d) Golden Grove; (e) Wiltshire Estate; (f) Orange Valley (10 years old); (g) Orange Valley; (h) Catherine Hall; (i) Guilsbro; (k) Round Hill; (l) Dundee.

34*c*. **ROBINSON, C. A.**—(a) Cherry Garden (b) Cherry Garden (white).

34*d*. **SIMON & LERAY.**—White Rum.

34*e*. **HOUCHEN, A. C.**—White Rum.

34*f*. **STEWART, A.**—White Rum.

34*g*. **SADLER, E. J.**—"Estate" Rum.

34*h*. **TAYLOR, A. W.**—"Estate" Rum.

34*i*. **ELLIOTT, E. E.**—"Estate" Rum.

34*k*. **MUDIE, D. T.**—"Estate" Rum.

34*l*. **SIMPSON-CARSON, J.**—"Estate" Rum.

34*m*. **DAVIS, H., & SON.**—"Estate" Rum.

34*n*. **HAY (Heirs of)**—"Estate" Rum.

34*o*. **THOMSON, ELIZA.**—"Estate" Rum.

34*p*. **JACKSON, J.**—"Estate" Rum.

Sugar.

The export of sugar from Jamaica in 1885 was 24,985 tons, of the value of £307,826. This, combined with rum, renders the produce of the sugar cane the staple industry of the island. The general depression in the price of sugar is felt in Jamaica as in all sugar-producing countries.

35. **VERLEY, LOUIS.**—(a) Bushey Park, $\frac{V}{BP}$, Vacuum pan (white); (b) Bushey Park $\frac{V}{BP}$, vacuum pan (yellow); (c) Mona, $\frac{M}{LV}$, Muscovado.

36. **TRELEAVEN, C. W.**—T. S., Muscovado, 1886.

37. **KEMP, J. W.**—Savoy $\frac{G}{WWF}$, Muscovado.

38. **WARD, C. I.**—(a) Greenwich $\frac{G}{BOD}$, Centrifugal; (b) Money Musk $\frac{M}{ROS}$, centrifugal.

39. **GRIENAN, J.**—Sevens Plantations, Centrifugal.

40. **STIEBEL, GEO.**—Lloyds, Centrifugal.

41. **GRAY, J.**—Worthy Park $\frac{L}{P}$, crop 1886.

42. **SIMPSON-CARSON, MAJOR J.**—Albion vacuum pan (yellow) $\frac{C}{A}$.

43 **ELLIOTT, E. C.**—Muscovado Whitney.

44. **EWING, C.**—(a) Ewing's Caymanas yellow vacuum pan; (b) ditto white.

45. **HAWTHORN, SHEDDER & CO.**—Y S Estate, Muscovado, crop 1886.

45*a*. **SHIRLEY, L. C.**—(a) Hyde Hall, Muscovado; (b) Etingdon, Muscovado.

45*b*. **TRELEAVEN, C. W.**—Bogue, (Ranger cured), Muscovado.

45*c*. **SOLOMON, GEORGE, & CO.**—Muscovado.

45*d*. **SEWELL, HENRY.**—(a) Vale Royal, Centrifugal; (b) Arcadia, Centrifugal.

Syrup.

46. **MARTIN, MISS REBECCA.**—Syrup from horehound, liquorice, clary and calabash.

Canes.

47. **EVES, C. WASHINGTON.**—Sugar Canes from Friendship and Greenwich Estates, Westmoreland.

Liqueurs, Etc.

48. **SCHARSCHMIDT, S. T.**—(a) Sweet Orange Spirit; (b) Seville Orange Spirit; (c) Sweet Orange Wine.

49. **WRAY, J., & NEPHEW.**—Orange Wine (coloured). Orange Wine (white). Ginger Wine (coloured). Ginger Wine (white). Pimento Dram. Prune Dram. Bitters. Lime Juice. Noyau.

49*a*. **DELGADO BROTHERS.**—Quinine Bitters.

50. **DESNOES, P., & SON.**—Ginger Wine (white). Ginger Wine (coloured). Orange Wine. Orange Juice. Falernum. Bitters. Peppermint Cordial. Aniseed Cordial. Pimento Dram. Noyeau. Parlait Amour. Rosolio. Anison.

51. **SIMON & LERAY.**—Rosolio. Noyeau. Ginger Cordial (white). Ginger Wine (white). Peppermint Cordial. Cashew Wine. Orange Wine (white). Orange Wine (coloured). Orange Cordial. Peppermint Wine. Pimento. Prune. Bitterine. Liqueur d'Or. Bitters. Rum Shrub.

Coffee.

In Jamaica two very distinct classes of coffee are produced. The total export is about 84,000 cwt. per annum. Of this, about 10,000 cwt. is "Blue Mountain Coffee" of the finest quality, consigned almost entirely to the Liverpool market, where it sells from 100 to 142s. per cwt. The remaining portion of Jamaica coffee is grown chiefly by negro settlers, is badly cured, and hence fetches comparatively low prices.

52. **MACLAVERTY, MRS.**—(a) Clydesdale, M^c, crop 1886; (b) Clydesdale, M^c (in parchment).

53. **DAVIDSON, JOHN.**—(a) Sherwood Forest, SF/WR, crop 1886; (b) Sherwood Forest, SF/WR (in husk), crop 1886; (c) Sherwood Forest, SF/WR (in parchment), crop 1886; (d) Sherwood Forest, SF/WR (pea berry), crop, 1886; (e) Sherwood Forest, SF/WR, crop, 1886 (in cherry).

54. **HARRISON, JAS.**—Hordley (Liberian), crop, 1885.

55. **GOSSET, TRELEAVEN, & CO.**—Portland Gap, crop 1885.

56. **SABONADIÈRE, W. A.**—(a) Arntully, AF, crop 1884-5; (b) Arntully, A/CL (in parchment), crop 1884-5; (c) Arntully, A/CL (dried in cherry), crop 1884-5.

57. **WILSON, GEORGE.**—(a) Witney Estate (settlers); (b) Witney Estate, grown at 1,000 to 2,000 feet, crop 1885.

58. **KEMBLE, A. W.**—The Cottage, crop 1885.

59. **RONALDSON, H. T.**—(a) Park Hall, R/PH (pea berry), crop 1886; (b) Park Hall, R/PH, crop 1886.

60. **SANT, W. E.**—(a) Langley, crop 1886; (b) Langley (settlers), crop 1886; (c) Langley (in parchment), crop 1886; (d) Langley (in parchment—settlers), crop 1886; (e) Langley (in berry—settlers), crop 1886; (f) Langley (in berry), crop 1886.

61. **STEPHENS, J. A.**—Radnor, crop 1886.

62. **HEAVEN, DR. B. S.**—(a) Whitfield Hall, crop 1886; (b) Whitfield Hall (in parchment).

63. **LOGAN, WALTER.**—Manchester (small settlers), crop 1886.

64. **STEWART, RALPH A.**—(a) Sherwood Forest, crop 1886; (b) Sherwood Forest (pea berry), crop 1886; (c) Sherwood Forest (in marly soil), crop 1886.

65. **WATSON, S. H.**—(a) Windsor Forest, 1,000-2,000 ft., W/WF, crop 1885; (b) Windsor Forest (pea berry), W/WF, crop 1885.

66. **WYNNE, WALTER W.**—(a) Brokenhurst, crop 1885; (b) Brokenhurst (pea berry), crop 1885; (c) Brokenhurst (in parchment), crop 1885.

67. **BOTANICAL DEPARTMENT.**—Liberian Coffee Cherry.

68. **McLEAN, JOHN.**—(a) Clifton Mount, RH/CM, crop 1885; (b) Clifton Mount (pea berry), RH/CM, crop 1885.

69. **WARD, C. J.**—(a) Petersfield, P/WR, crop 1885; (b) Petersfield (pea berry), P/WR, crop 1885; (c) Abbey Green, B/AG, crop 1885; (d) Abbey Green (pea berry), B/AG, crop 1885.

70. **TAYLOR, C. R.**—(a) Groves, St. Thomas, crop 1885; (b) Groves, St. Thomas (in parchment), crop 1885; (c) Groves, St. Thomas (in cherry), crop 1885.

71. **ROBERTS, REV. J. S.**—(a) Rose Hill (in parchment), R/RH, crop 1885; (b) Prospect, R/HP, crop 1884-5; (c) Prospect (pea berry), P/HP, crop 1884-5; (d) Prospect (pea berry), HP/SR, crop 1886; (e) Prospect (No. 2), HP/SR, crop 1886; (f) Prospect (No. 1), HP/SR, crop 1886; (g) Rose Hill (in cherry), R/RH, crop 1886; (h) Rose Hill (pea berry), R/RH, crop 1886; (i) Rose Hill (No. 1), R/RH, crop 1886; (j) Rose Hill (No. 2), R/RH, crop 1886; (k) Rose Hill (No. 3), R/RH, crop 1886; (l) Rose Hill, R/RH, crop 1884; (m) Springhill, SH/SR; (n) Springhill, SH/SR, crop 1884; (o) Springhill, SH/SR (pea berry); (p) Springhill (in parchment).

72. **GEORGE & BRANDAY.**—Good Ordinary, ◇G B, crop 1884; Ordinary, ◇G B, crop 1884.

73. **DESNOES, P. & SON.**—High St. Andrews Mountain Coffee.

74. **MIDDLETON, W. E., Tweedside.**—Coffee (parchment).

74a. **BAKER, CAPT.**—(a) Tweedside; (b) Tweedside (in parchment).

74b. **CRUM-EWING, J.**—Ewings Caymanas.

74c. **STEWART, R. A.**—(a) Sherwood Forest; (b) Sherwood Forest (in parchment).

75. **HOLLINGSWORTH, J.**—Newton, N/RC.

PIMENTO.—Crop 1885.

Jamaica pepper or allspice, the dried and cured berries of a native tree (*Pimenta vulgaris*), was exported to the value of £53,867 in 1885. Jamaica supplies the world with this article, which is exported in large quantities from no other country. The pimento tree, which is allied to the myrtle family, grows abundantly on warm limestone hills at eleva-

tions from 1,500 to 2,500 feet. Beneath the trees cattle and horses are pastured, feeding on the nutritious "pimento grass."

76. **BERESFORD & GOSSET.**—Bamboo Pen.

77. **MOSS, RICHARD.**—Southfield: Lillyfield.

78. **DAVIDSON, JOHN.**—Belle Vue, BV. J.D

79. **ELLIOTT, E. C.**—Whitney.

80. **STENNETT, MISS.**—Liberty Hill.

81. **CALDER, C. M.**—Seville.

82. **BAILLIE, J. P.**—Seville.

83. **PIERCE, W.**—Oldbury.

84. **FALDEN, E. S.**—

85. **MASSEY, GEORGE.**—Middleton.

86. **GEORGE & BRANDAY.**—Middleton; Middleton, GB.

87. **ANTHONY, T. G.**—

ANNATTO.—Crop 1885.

Annato is derived from the seeds of *Bixa orellana*, a low, shrubby tree native of the West Indies. The seeds are prepared by drying in the sun and when cured present a waxy, reddish colour. They are much used for colouring purposes.

88. **KEMBLE, A. W.**—The Cottage, St. Andrews.

89. **LAZARUS, A. S., & CO.**—The Cottage.

90. **PRIEST, H.**—The Cottage.

91. **BAILLIE, J. P.**—The Cottage.

92. **STURRIDGE, F. B.**—Union Hill: precipitate, natural, seed with lard, washings. Annatto and Olive Oil. Annatto Petroleum. Annatto and Paint Oil, painting on plate. Annatto and Olive Oil, painting on plate.

93. **GRAY, J.**—Worthy Park.

94. **DESNOES, P., & SON.**

95. **BOTANICAL DEPARTMENT.**—Annatto Seeds, with colouring matter. *Bixa orellana* (coloring matter of annatto).

WOODS.

It may be mentioned that there are no large forests in Jamaica from whence quantities of cheap building timber can be obtained. There are, however, choice cabinet and fancy woods, which might be obtained in appreciable quantities; and the immense variety of articles such as knife-handles, knobs, buttons, &c., which are now manufactured from choice-grained woods, opens a ready market to some of the best and most costly of Jamaica woods. Many of these woods, as may be seen at the Indian and Colonial Exhibition, are of surpassing elegance. Full particulars respecting the quantity obtainable, and the prices, may be had on application to the private exhibitors mentioned below.

96. **FOSTER, M. H. & T. A., Bogue.**—Ebony, Logwood, Fustic, Braziletto, Fustic Root, Logwood Root.

97. **SCHARSCHMIDT.**—Red Muskwood.

98. **BOTANICAL DEPARTMENT, JAMAICA.**—Lignum Vitæ Prickly Yellow, Cashew, Yellow Candlewood, Toke, Red Bulo Heart, Guava, Yellow Sanders, Calabash, Ebony, Ginep, Iron Wood, Logwood, Fustic, Fiddlewood, Bitter Wood, Camphor Wood (No. 3), Cam Wood (No. 4), Wild Cinnamon (No. 2), Prickly Yellow.

99. **ROBERTS, REV. J. S.**—Tacca Saplings, Iron Wood Saplings.

Woods in Polished Sections with Natural Bark.

100. **BOTANICAL DEPARTMENT.**—Lignum Vitæ (dark) (*Guaiacum officinale*), Lignum Vitæ (light) (*Guaiacum officinale*), Candle Wood (*Cassia emarginata*), Yellow Sanders (two) (*Bucida capitata*), Logwood (two) (*Hæmatoxylon campechianum*), Fustic (*Maclura tinctoria*), Bitter Wood (*Picræna excelsa*), Cam Wood (*Baphia nitida*), Prickly Yellow (*Xanthoxylon Clava-Herculis*), Calabash (*Crescentia cujete*), Cocoanut (*Cocos nucifera*). Camphor Wood (three) (*Cinnamomum camphora*), Cork Wood (two) (*Anona palustris*), Ebony (*Bryn ebenus*), Wild Cinnamon (*Canella alba*), Scarlet Cordia (*Cordia sebestana*), Hog Gum (two) (*Moronobea coccinea*), Quassia Wood (*Quassia amara*), Beech (*Exostemma caribæum*).

101. **GEORGE & BRANDAY.**—Pimento (*Pimenta vulgaris*).

Woods in Polished Slabs.

102. **TRELEAVEN, C. W., Bogue Estate, St. Elizabeth.**—Green Heart Ebony, Fustic, Naseberry Bully Tree, Gallemenia, Wild Tamarind, Dog Wood, Pigeon Wood, Marden Plum, Rose Wood, Yellow Sanders, Log Wood, Yellow Candle Wood, Black Heart Ebony, Bully Tree, Mammee Bully Tree, Mahogany, Braziletto, Cassada, White Candle Wood, Mahoe, Wild Orange, Red Wood, Wild Mahogany, Pimento, Fiddle Wood, Bastard Bully Tree, Bread Nut Log Wood, Grape Wood.

103. **TURNBULL & MUDON, Kingston.**—Mahogany, Yucca, Mahoe, Satinwood, Grey Sanders, Maiden Plum, Yoke, Lance Bark, Dog Wood, Braziletto, Mahogany Root, Common Cedar.

104. **GREEN, A. A., Balacklava.**—Mahogany, Ebony, Mahogany Root, Rosewood, Red

Candle Wood, Red Bullet Tree, Fustic, Bread Nut, Fiddle Wood, Cog Bully Tree, Mahogany Root, White Candle Wood, Blue Mahoe, Beech, Green Heart.

Woods in Trimmed and Polished Blocks.

105. **PAWSEY, ALFRED,** Kingston.—Mountain Fig, Prickly Yellow, Locust, White Dog Wood, White Bullet Wood, Prune, Timber Sweet Wood, Grey Sanders, Broad Leaf, Dog Wood, Braziletto, Bread Nut.

106. **BOYS' REFORMATORY (THE),** Stony Hill.—Fiddle Wood, Mahogany, Mahoe, Black Heart Ebony, Yucca, Prickly Yellow, Cocoanut, Wild Orange, Spanish Elm, Satinwood, Calabash, Juniper Cedar, Pimento, Yellow Sanders.

Woods in Small Polished Slabs from the Parish of Clarendon.

107. **ELLIOTT, ERNEST C.,** Vere.—Ants Wood, Beef Apple, Birch, Braziletto, Black Bully Tree, Broad Leaf, Nuseberry Bully Tree, Bullet Tree, Wild Bitter Wood, Barbary Bully Tree, Break Axe, Bread Nut, Bitter Wood, Blood Wood, Braziletto, Beach, Black Ashes, Box Wood, Big Family, Cog Wood, Cedar, Dago, Dog Wood, Black Ebony, Green Heart Ebony, Wild Fiddle Wood, Wild Fustic, Fiddle Wood, Fustic, Black Fig, Galementa, Gutter Wood, Wild Guava, Grand Gini, Wild Ginep, Grape, Guava, Guava, m., Gum Wood, Tame Guava, Small Leaf Grape, Broad Leaf Grape, Green Heart, Bastard Cedar, Calabash, Calabash (mountain), Red Candle Wood, Wild Candle Wood, White Candle Wood, Cherry Tree, White Cog Wood, Darrant Cedar, Cuba Nancy, Wild Cinnamon, Candle Wood, Cashew, Chink Wood, Damson, Dog Wood (mountain), Mountain Guava, Mahogany, Mountain Ebony, Milk Wood, Wild Mahoe, White Mahogany, Marden Plum, Mango, Mammee, Mammee Sapote, Wild Mahogany, Maroon Lance, Muskmellon, Musk Wood, Mountain Mahoe, Wild Orange, Seville Orange, Wild Olive, Hog Doctor, Wild Hog Doctor, Iron Wood, White Iron Wood, Jack Fruit, Jumter, Lablah, Lance Wood, Log Wood (mountain), Log Wood, Log Wood Root, White Lance Wood, Wild Locust, Bastard Lignum Vitæ (mountain), Bastard Lignum Vitæ, Wild Pomegranate, Prune, Prickly Yellow (see), Parrot Wattle, Pasture Wood, Pimento, Pear Tree, Wild Pear Tree, Prickly Yellow, Prickly Yellow Root, Red Rod Wood, White Rod Wood, Rose Wood, Rose Apple, Rosin, Wild Sour Sop, Spanish Elm, Wild Spanish Elm, Pepper Sweet Wood, Beley Sweet Wood, Timber Sweet Wood, Long-leaved Sweet Wood, Savannah Barbary, Slug Wood, Slug Sweet Wood, Silver Wood, Salt Wood, Satin Wood, Wild Spanish Olive, Stock Fish, Small Leaf, White Tamarind, Red Tamarind, Bastard Tamarind, Turkey Berry, Thatch Wood, Vanilla, Wattle Wood, Yellow Sanders, Yellow Sanders (mountain), Yoke Wood, Yucca.

Bamboos, Walking Sticks, &c.

The bamboo (*Bambusa vulgaris*) is generally distributed in Jamaica. In a crushed state it is exported for fibre and paper-making. Material for walking sticks is abundant. The wild cane (*Arundo occidentalis*) possesses roots of very grotesque shapes and forms which might be utilized for umbrella and sun-shade handles. Of these roots large quantities are easily obtainable at a moderate cost.

107*a*. **BOTANICAL DEPARTMENT.**—(a) Stems of Common Bamboo (*Bambusa vulgaris*); (b) Stems of China Bamboo (*Bambusa nana*); (c) Stems of Solid Bamboo (*Bambusa sp*); (d) Stems of Wild Cane (*Arundo occidentalis*); (e) Stems of Wild Cane (*Arundo saccharoides*); (f) Stems of Indian Cane (*Bceeha travancoricusis*); (g) Stems of Ground Rattan (*Rhaphis flabelliformis*).

107*b*. **INSTITUTE OF JAMAICA (GOVERNORS OF).**—Walking Sticks.

Dye Woods.

Dye woods, such as logwood, fustic and sappan wood, are exported from Jamaica to the value of about £100,000 annually. Logwood was introduced from British Honduras in 1715, and since that time has spread spontaneously in the lowlands, especially in the neighbourhood of sugar estates, so that now the exports of logwood from Jamaica exceed those of British Honduras.

108. **FARQUHARSON, J. M.,** Elein.—Logwood, Fustic, Sappan.

109. **SIMPSON-CARSON, MAJOR J.**—Logwood in natural state.

Spices.

Next to the development of the fruit interest, the cultivation of spices and spice plants would appear to offer great inducement in Jamaica. Pimento, which is the largest spice industry in the world, stands essentially a Jamaican product. Jamaica ginger is exported to the value of £20,000 per annum. Cayenne pepper, tumeric root, nutmeg, cinnamon, cardamon clove, vanilla, and black pepper are also established in the island, and afford abundant means for the prosecution of the minor industries. All the above-mentioned plants are chiefly cultivated in the low country.

110. **MAJOR, DR.,** Bath.—Nutmegs.

111. **BOTANICAL DEPARTMENT.**—(a) Nutmegs in solution; (b) Turmeric Powder; (c) Cinnamon; (d) Cinnamomum cassia; (e) Wild Cinnamon (*Canella alba*).

112. **BAILEY, W. M.**—Jamaica Peppers, Yellow Scotch Bonnet, Red Scotch Bonnet, Bird, Yellow Sweet, Jamaica Coral.

113. **BOWREY, J. J.**—Guava.

113a. **SANT, W. E.**—Cardamoms.

113b. **LEVIEN & SHERLOCK.**—Jamaica pickles.

113c. **INSTITUTE OF JAMAICA.**—(a) Sugar Bean; (b) White Pea; (c) No-Eye Pea; (d) Red Pea; (e) Cuckhold's Increase; (f) Crab Eye.

114. **GEORGE & BRANDAY.**—Ginger, RS.

115. **DESNOES, P., & SON.**—Ginger.

116. **FISHER, B.**—Cayenne Pepper.

117. **BRUCE, MISS J.**—Cayenne Pepper.

118. **KINGSTON PRESERVED TURTLE FACTORY AND JAMAICA PRESERVE DEPOT.**—Bird Peppers, Mixed Peppers, Ginger.

119. **LINTON, ARTHUR.**—Preserved Ginger.

Meals, Starches, Etc.

Plants for the production of meals and starches are abundant in Jamaica, and they are capable of being produced in large quantities.

120. **ELLIOTT, E. C., Whitney Estate.**—Affoo Yams, Cocoa, Bread-fruit, Pumpkin, Negro Yam.

121. **HART, JOHN.**—Sweet Potato Starch.

122. **GRAY, J., Worthy Park.**—Arrowroot Starch, Arrowroot (Indian) Starch, Tous les Mois Starch.

123. **JAMAICA INSTITUTE.**—Arrowroot Starch, Starch, Cassava Starch, Arrowroot.

124. **BOTANICAL DEPARTMENT.**—Starch from stem of sago palm, Curcuma Starch.

125. **KIRKLAND, ROBERT.**—Plaintain Garden River Arrowroot.

Cacao.

Cacao, or chocolate, is made from the cured beans or seeds of a tree (*Theobroma cacao*). In connection with the development of the fruit trade in Jamaica, cacao is receiving great attention, and plantations are being established under the shade of the banana trees. To yield fine cacao, the beans require to be fermented and carefully cured. On the manner with which these processes are performed, depends entirely the quality of the cacao. During the last three years, owing to better preparation, the price of Jamaica cacao has risen about 10 per cent.; and, if systematic attention is paid to the curing of this article, planters may expect a considerable increase on the present market value. Many years ago, Long, the historian, made the following remarks with regard to cacao:—"This tree once grew so plentifully in Jamaica, that the inhabitants flattered themselves it would become the source of inexhaustible wealth to them; in 1671 there were forty-five walks in bearing, and many new ones in cultivation; but some years afterwards they were all destroyed at once, as it is said, by a blast, which pervaded the whole island; so that they were never afterwards recovered; and at present there are but few." The number of cacao plantations at present is about ten; but several smaller ones are being established, and it is hoped shortly to find Jamaica cacao in the London market in large quantities.

126. **TAYLOR, W. S., Alpha Cottage.**—Cacao.

127. **DAVIDSON, JOHN, Belle Vue.**—Cacao BV JD.

128. **LOGAN, W., Golden Spring.**—(a) Cacao (washed and clayed); (b) Cacao (fermented and washed); (c) St. Andrews' small settlers.

129. **SANT, W. E., Langley.**—Cacao (fermented and washed).

130. **ROBERTS, REV. J. S., Spring Hill.**—(a) Cacao (1st quality); (b) Cacao (pods in solution); (c) Cacao (2nd quality). (d) Spring Hill SH SR, 1884 crop, mixed fermented.

131. **GEORGE & BRANDAY.**—Cacao B B (ordinary).

132. **COHEN, F.**—Cacao, Cambian Plantation.

133. **BURKE, G. EUSTACE.**—Cacao, Butees, Chocolate.

Miscellaneous.

Botanical Specimens, &c.

134. **BOTANICAL DEPARTMENT.**—Jalap. Eucalyptus globulus (leaves). Eucalyptus citriodora (leaves). Medicinal Aloes. Chew Stick. Kuskus Root. Wild Cinnamon Bark. Betel Nut Seeds. Locust Tree Bark. Bitter Dan Bark. Sarsaparilla Roots. Prunus occidentalis. Bark of Major Bitters. Bastard Cabbage Bark. Fit Weed Root. Sand Box Seeds. Spurge Weed. Mexican Thistle. Divi Divi Pods. Entada scandens. Cacoon. Bceonia Root. Pomegranate Root Bark. Castor Oil Seeds. Casearilla Bark. Maté (Paraguay Tea). Mountain Cigue Bush. Dogwood Root Bark. Balsam Tree Bark. Maiden Plum Bark. Bottle Cod Root. China Root. African Oil Palm Seeds. Adrul. False Ipecacuanha Root. Jamaica Walnut. Cow Itch Pods. Guaco Leaves. Guaco Roots. Calsia Cinnamon. Cinnamon. Hog Gum. Gum Guaiacum. Logwood Gum. Locust Tree Gum. Ceara Rubber Seeds. Para Rubber Seeds. Mahogany Pods. Bast Fibre (Mahoe Tree). Bast Fibre (Burn

Nose Tree). Cocoon Pod. Wild Wormwood. Guinea Hen Weed. Fibre Bark. Arracacha. Tree Tomato. Sweet Potato (New Zealand). Seed Pod. Coco Plum. Yam. Averrhoa Bilimbi. Three frames of Ferns and Mosses of Jamaica.

135. **SCHARSCHMIDT, S. T.** — (a) Cascarilla Bark; (b) Wild Cinnamon; (c) Cashew Gum; (d) Logwood Gum; (e) Locust-tree Gum.

136. **MAJOR, DR.**—Kola Nut. Jamaica Walnut.

137. **GRAY, J.**—Kuskus, or Vitivert.

138. **ROBERTS, REV. J. S.**—(a) Coco Leaves (Traveller's Tree); (b) Coco Leaves (2nd quality); (c) Kola Nut; (d) Hog Gum.

139. **BOWRY, J. J.**—Fruit of Papaw.

140. **SANT, W. E.**—Cardamoms, Langley Plantation, 3½ years old.

141. **THOMPSON, JOHN.**—Divi Divi.

142. **SIMPSON-CARSON, MRS.**—Jamaica Pressed Ferns.

143. **CHRISTY & CO.** — Remijia Purdieana. Mock Pepper. Papaw Leaves. Papaw Dry Juice. Sarsaparilla. Nutmeg and its Fat. Copaichi Bark. Blue Mountain Coffee. Black Pepper Seed. Annatto Seed (husk). Jatropha Curcas. Colubrina reclinata. Euphorbia piluligera. Capsicums. Jamaica Chew-Stick. Lucuma mammosa. Guaiacum officinalis. Kola Leaf. Gum Guaiacum. Cassia Sophera. Partheniuni hysterophorum. Leucæna glauca. Nutmegs. Feuilla cordifolia. Mucuna urens.

143*a*. **BERRY, A.**—Sarsaparilla (*Similax officinalis*).

143*b*. **PALMER, REV. E.** — (a) Soap Berries (*Sapindus inæqualis*). (b) St. Vincent Seeds. (c) Rice (grown in Clarendon).

144. **EVES, C. WASHINGTON.**—Growing Plants, viz.:—Mahogany Tree. Dracæna. Clusia. India-rubber. Cypress. Musa coccinea. Croupaum. Lonaria gibba. Aloe, variegated. Coffee Arabica. Lemon Tree. Alocasia edibilla (coco). Orange Tree. Jamaica Myrtle. Blue Gum. Laurus canella. Myristica fragrans. Palm Latonia. Musa. Plantain. Date Palm. Pandanus Vitchi.

145. **JAMAICA INSTITUTE.**—Caramba (*Averrhoa Carambola*). Common Mango. Cashew or Western Anacardium. Star Apple. Jembling. Tree Tomato. Nutmegs. Coco-plum. Ginnep. Walnut. Jew Plum. Ylang-Ylang. No. 11 Mango. Avocado Pear. Purple-skin Pear. Cho-Cho. Akee. Yams.

146. **REYNOLDS, Turk's Island.**—Salt.

147. **FRITH & MURPHY, Turk's Island.**—Salt.

148. **VERLEY, JAMES.**—Vinegar.

149. **POST OFFICE.**—Card of Post Cards, Telegram Form, and Stamps.

150. **GENERAL PENITENTIARY (THE).**—Door Mat of cocoanut fibre. Whitewash Brush of cocoanut fibre. Horse Brush of cocoanut fibre. Pair of Shoe Brushes of cocoanut fibre. Coat Brush of cocoanut fibre. Cocoanut Fibre. Staff. Rulers. Whatnot Table. Hats. Wooden Tubs. Wooden Piggins. Chess Table. Pair of Boots. Bitter Gourd.

PRESERVES, ETC.

151. **KINGSTON PRESERVED TURTLE FACTORY AND JAMAICA PRESERVE DEPOT.** — Mixed Pickles. Melon. Mangolina. Orange. Cashew Apples. Pine Apple. Cherry Melias. Guava Jelly. Limes in Syrup. Pickled Mangoes. Green Mangoes. Green Tamarinds. Pine Jam. Green and Yellow Turtle Fat. Turtle Diamonds. Turtle Eggs. Turtle Liver Oil. Turtle Soup in Tablets.

152. **DESNOES, P., & SONS.**—Honey.

153. **AIKMAN, J. H.**—Honey.

154. **GORDON, C.** — (a) Honey; (b) Beeswax.

155. **LEVY, GEORGE.**—Black River Lime Juice.

156. **BELLIS, T. K.** — Preparations of Turtle.

156*a*. **RUSSELL, MATTHEW.**—(a) Honey; (b) Beeswax (bleached).

156*b*. **BERRY, A.**—Beeswax.

156*c*. **GEORGE & BRANDAY.**—Beeswax.

156*d*. **MOSS, RICHARD, Lillyfield.**—Lime Juice.

156*e*. **LYNTON, ARTHUR.**—Preserved Ginger.

156*f*. **MOSS, RICHARD, Southfield.**—Lime Juice.

156*g*. **VERLEY, JAMES.**—Vinegar.

156*h*. **SCHARSCHMIDT, S. T., Mandeville.**—Citrate of Lime.

156*i*. **BOTANICAL DEPARTMENT.**—Buckets of common Bamboo (*Bamboo vulgaris*).

156*j*. **INSTITUTE OF JAMAICA.**—Yams.

156*k*. **MORRIS, D.**—African Yams.

156*l*. **BOTANICAL DEPARTMENT.**—(a) Arracacha (*Arracacha esculenta*); (b) Old Man's Beard (*Tillandsia usneoides*).

156*m*. **HART, J.**—Assam Tea, prepared from plants growing on the Government Cinchona Plantation, Jamaica.

SUNDRIES.

157. **THOMPSON & WEITZMAN.**—Potosi Cigars.

158. **SIMPSON-CARSON, MAJOR J.**—Case of Butterflies and Moths, from Newcastle, Jamaica. Tarantulas Nest. Grogher Nuts. Jamaica Cutlas.

159. **TRAPNELL & GANE.**—Cabinets, made of West Indian Woods.

EXHIBITS OF SALT FROM THE TURKS AND CAICOS ISLANDS, DEPENDENCIES OF JAMAICA, W. I.

159*a*. **REYNOLDS, J. W., Turks Island.**—Five Barrels Salt.

159*b*. **FRITH & MURPHY, Turks Island.**—One Box Salt.

FANCY ARTICLES.

160. **HENDRICK, MRS., Richmond Park.**—(a) Water Monkey of Jamaica Pottery with Convolvulus Ferns, &c., painted in oils (b) Flower Pot with flowering Plantain in oils; (c) Flower Pot with Iris Lily and Coleus; (d) Two Calabashes with Jamaica flowers painted on them; (e) Two Calabashes painted in blue; (f) One set of D'Oyley's made from Lace Bark and Jamaica Ferns.

161. **BANCROFT, A. C.**—Wall Baskets of Yppi-Appa.

161*a*. **KILBURN, MISS, Kingston.**—Lamp Shades.

161*b*. **HITCHINGS, MRS., Kingston.**—A Set of d'Oyleys.

162. **MARTIN, MISS M. R.**—Fancy Baskets.

163. **MAJOR, MRS.**—Fern Souvenir of Jamaica.

163*a*. **THOMPSON, T. E.**—(a) Hat made from Wire Grass; (b) Ladies' Basket made of Wire Grass; (c) Dish-Mats made of Wire Grass.

164. **STEPHEN, SAMUEL.**—Carved Calabashes.

165. **JAMAICA INSTITUTE (THE).**—Tortoise Shell Work. Back Combs. Dressing Combs. Gentlemen's Dressing Comb. Dressing Case Comb. Pair of Cuff Bracelets. Pair of Hand Bracelets. Pair of Amber Shell Cuff Bracelets. Shell Brequet. Back Combs. Pocket Comb. Paper Knife. Brooch. Pair of Ball Amber Shell Earrings. Set of Amber Shell Sleeve Buttons and Studs. Pair of Pins. Amber Shell Cross. Salt Spoons.

166. **HARRISON, MISS E.**—Pincushion made from Dagger Plant. Watch Pockets (2) made from Dagger Plant. Hat (1) made from Dagger Plant. Fern Albums (2) made from Dagger Plant.

167. **WOMEN'S SELF HELP SOCIETY.**—(a) Case of Fans, D'Oyleys, &c.; (b) Two fine Screens made from French Cotton; (c) Two fine Screens made from Lace Bark; (d) A Birthday Card; (e) A Lamp Shade; (f) A Photograph Screen made from Dagger Plant; (g) A Letter Rack made from Dagger Plant; (h) Necklaces made from "Gold" Shells; (i) Chains made of "Job's Tears"; (j) Chains made of "Soap Berries"; (k) Chain made of Shells; (l) Necklace made from Liquorice Seeds; (m) Watch-pocket made from the "Strainer" Vine; (n) An Etching on Bamboo; (o) An Etching on Small Bamboo; (p) A "Yabba"; (q) A Coconut, polished; (r) A Small Coconut, polished; (s) Handkerchief Case made from Banana Bark; (t) Cigar Case made from Banana Bark; (u) A pair of Bracelets made from the Horse-eye Bean; (v) Napkin Rings made from Bamboo; (w) A Basket made from the leaves of the Palmetto Palm; (x) A Hat made from Leaves of the Palmetto Palm; (y) A "Tarantula" Spider's Nest; (z) Hat made of Jippijappa Leaves; (aa) Lace Bark Whip; (bb) Specimen of Lace Bark; (cc) Rings made from "Gru-gru" Nut; (dd) Scarf Ring made from "Gru-gru" Nut; (ee) Chains made from Circassian Seeds; (ff) Zulu Hat Basket covered with Moss; (gg) A pair of Tortoise-shell Bracelets; (hh) A pair of Tortoise-shell Hair Pins; (ii) A set of Tortoise-shell Studs, &c.; (jj) A pair of Tortoise-shell Hair Pins; (kk) A Picture made of Lace Bark, French Cotton &c.; (ll) Sticks from Ebony, and "Gru-gru" Palm.

167*a*. **MORLEY, MRS., Up-Park Camp.**—(a) Twelve D'Oyleys painted in Oils; (b) Six D'Oyleys painted in Oils; (c) Twelve D'Oyleys; (d) Cards ornamented with Jamaica Ferns; (e) Bread-fruit Blossoms.

167*b*. **DOWNER, MISS, Kingston.**—(a) One set D'Oyleys made from Lace Bark and Jamaica Ferns; (b) One Lamp Shade; (c) One set Candle Shades.

CINCHONA.

Plants of a medical nature are a marked feature in the indigenous Flora of Jamaica, and in works published from 1735 to the present time numerous references are made to the valuable properties possessed by Jamaica plants. Cinchona (150 acres) and Tea (2 acres) are cultivated experimentally by Government. The following exhibits contain a fairly representative collection of the medicinal plants (both indigenous and introduced) of the island.

168. **HEAVEN, DR. B. S., Whitfield Hall.**—Trunk Bark (*C. officinalis*). Trunk Bark (*C. succirubra*). Twig Bark (*C. officinalis*). Branch and Twig Bark (*C. succirubra*). Root Bark (*C. succirubra*). Root Bark (*C. officinalis*).

169. **BOTANICAL DEPARTMENT.**—*C. calisaya. C. hybrid. C. officinalis. C. Ledgeriana.* Howard's Ledger Bark, *C. succirubra*, Root Bark. *C. succirubra. C. febrifuga.*

170. **BOTANICAL DEPARTMENT.**—Sample bundles of Cinchona Bark, viz.: *C. officinalis* (natural quill). *C. hybrid.* (natural quill). *C. succirubra* (twice renewed quill bark). *C. succirubra* (once renewed quill bark). *C. succirubra* (natural quill). Framed specimens of Bark, Flowers, Fruits, and Seeds, viz.:—*C. calisaya*, *Cinnamomum camphora*, *C. Ledgeriana* (Yellow Bark), *C. officinalis* and *C succirubra* (Hybrid Bark), *C. succirubra pubescens* (Red Bark), *C. officinalis* (Loxa or Crown Bark). *C. micrantha*, *C. Verde* and *Morada*, St. Helen's Field.

170a. **BOWREY, J. J., F.I.C.**—Cinchona Febrifuge.

Fibres and Fibrous Material.

Numerous plants are found in Jamaica capable of yielding valuable fibre, and considerable interest is being taken in the results of systematic trials undertaken by a committee appointed by government, to test the capabilities of certain machines driven by steam power in the preparation of fibres on a commercial scale. Experiments have been carried on during the last few years, beginning with a machine invented by a local engineer, Mr. James Kennedy, called the "Eureka" machine, and continued with a machine known as "Smith's Patent," manufactured by Death and Ellwood, Leicester, England, now the property of the Universal Fibre Company, London. The result of these trials have been published in the *Jamaica Gazette*, and although not quite so satisfactory as was expected, still point to the fact that a fibre industry in Jamaica carried on in a systematic manner must prove highly remunerative. Should a fibre industry be established in Jamaica, it will be necessary to cultivate the plants on a large scale. Many of these plants, such as the silk grass or henequen (*Furcræa cubensis*), the bowstring hemp (*Sanseviera*) and the China grass or Ramie (*Bœhmeria nivea*) are sufficiently abundant to supply plants to establish large areas at once.

170b. **KENNEDY, JAMES, Kingston.**—Prepared by the "Eureka" Fibre machine: (a) One bundle of fibres of pine apple, Ramie, Yita: (b) *Furcræa* and (*Sanseviera zeylanica*); (c) Bowstring hemp (*Sanseviera zeylanica*); (d) African bowstring hemp (*Sanseviera guineensis*): (e) Ramie (*Bœhmeria nivea*); (f) Plantain (*Musa paradisiaca*); (g) Dagger (*Yucca aloifolia*; (h) Pinguin (*Bromelia pinguin*); (i) Flag or rush (*Cladium occidentale*); (j) Pine apple (*Ananas sativa*); (k) Keratto (*Agave keratto*); (l) *Bromelia Karatas*.

170c. **INSTITUTE OF JAMAICA.**—(a) Silk grass (*Furcræa cubensis*); (b) Pinguin (*Bromelia pinguin*); (c) Keratto cleaned and extracted (*Agave keratto*)); (d) Pine apple (*Ananas sativa*); (e) Bowstring hemp (*Sanseviera zeylanica*); (f) African Bowstring hemp (*Sanseviera guineensis*); (g) Dagger, cleaned (*Yucca aloifolia*); (h) Ramie (*Bœhmeria nivea*).

Views, Etc.

171. **TUCKER, REV. BARTON S., Port Royal.**—Fort Augusta. Corner of Provision Ground. Garrison and Point—Port Royal. Near Kingstown, from Port Royal. View in Public Gardens. View of Interior of May Pen. Group of Bamboos. Tavernor. Cabbage Palm. Date Palm. Cocoanut Palms. Up in the Hills. Red Hills Village under Bull's Head. In the Grounds, King's House. Port Royal from Craigton. Kingston, from the Palisadoes (framed oil painting). In the Isle of Springs (framed oil painting).

172. **JAMAICA INSTITUTE (THE)**—Photographs—Craigton Church. Port Royal. Bog Walk. Mandeville. Irish Town, Port Royal Mountains. Lucea. Roaring River Bridge. St. Ann Cotton Tree, up Park Camp. King's House, Spanish Town. River Head. Village, Stewart Town. Port Maria. Fern Walk. Harbour Street, Kingston. T. S. Fales. Up Park Camp 1st. W. I. Regt. Barracks. Duke Street, Kingston. Strawberry Hill, Mountain Residence. New Castle. Metcalf Statue. New Castle. Mandeville, Brooks' Hotel. Bog Walk. Road to New Castle. King's House, Residence of Governor. Bog Walk. Bog Walk. Montego Bay. Black River, Court House. Bog Walk. Lunatic Asylum, Cocoanut Grove. Cascade, Roaring River. Cascade of the Roaring River. Viaduct, Ewarton Extension. Dam Head Irrigation Works. Hamstead Estate, Trelawny. Rio Cobre, Spanish Town. Landovery Falls. Band of the 1st W. I. Regt. Dining Hall, Lunatic Asylum, Kingston. Male Recreation Court, Lunatic Asylum, Kingston. Male and Female Dormitories, Lunatic Asylum, Kingston. Male Infirmary, Lunatic Asylum, Kingston. Leper's House, Superintendent's Quarters, Spanish Town. Leper's House, Ward and Recreation Shed, Male Division. Public Hospital, Kingston (200 beds), Male Ward, Front. Public Hospital, Kingston (200 beds), Male Ward, Side. Public Hospital, Kingston (200 beds), Operation Theatre and Ward.

173. **EVES, C. WASHINGTON.**—Oil Paintings, by H. P. Dollman and C. W. Eves, viz.:—Harbour Street, Kingston, 1825. Montego Bay from Reading Hill, 1810. Kingston and Port Royal, from Windsor Farm, 1805. Bog Walk, Jamaica, 1820.

174. **EVES, C. WASHINGTON.**—Photograph of General Sir H. W. Norman, K.C.B., &c. &c., Governor of Jamaica.

175. **MORLEY, G.**—Harbour Head, Kingston.

176. **MORLEY, G.**—Coloured plates of Fishes, viz.:—Puppy Fish, Blue Parrot, Striped Angel, Butterfly Fish, Red Mouth Grunt, Sorrel Grunt, Red Snapper, Cow Fish, Welshman, Flying Fish, Butter Fish, Angel Fish, Noch Hind, White Grunt.

176*a*. **MORLEY, COL., Up-Park Camp.**—New Castle from Flamstead Road (oil painting).

176*b*. **MORLEY, MRS., Up-Park Camp.**—(a) Sunset at Harbour Head, Jamaica (oil painting); (b) Up-Park Camp (oil painting); (c) Up-Park Camp, showing Messhouse.

176*c*. **DOWNER, MISS.**—Photographs of the Parish Church, Kingston.

176*d*. **WORTHY, MISS.**—Picture composed of Jamaica bark and leaves.

OILS, ESSENTIAL OIL, PERFUMES, ETC.

Plants yielding oils and perfumes are abundant in Jamaica; exhibits enumerated below indicate a wide field for the operations of the chemist and the cultivator of flowers for their perfumes. Many of the plants are very abundant and obtainable in large quantities; others, like the tube rose and jasmine, required to be cultivated. The first attempt to establish a flower farm and extract perfume in the island is being made by Col. Talbot, on Worthy Park Estate, St. Catherine (under the superintendence of Mr. J. Gray).

177. **SCHARSCHMIDT, S. T.**—Pomade Tuberose, Pomade Jasmine. Extracts of Bouplandia, Wild Cinnamon, Bernilla, Jasmine and Lily, Jasmine, Muskwood (red), Rosewood, Tangierene, Verbena. Essential Oils of Lemon, Sweet Orange, Seville Orange, Pimento Berries, Pimento Leaf, Fixed Oil of Ben Nut, Pear, 1885; Pear, 1884; Walnut.

178. **RODGERS, A. J., Great Pond.**—Walnut Oil.

179. **GRAY, J., Worthy Park.**—Essential Oil of Seville Orange, Citron, Lime.

180. **BOTANICAL DEPARTMENT.**—Essential Oil of Mountain Cigar Bush, Blue Gum, Seville Orange Seed, Cigar Bush, Lemon Grass, Cigar Bush, Juniper Cedar, Mountain Thyme, Pimento Leaves, Oil of Ben, Cocoanut Oil, Spanish Walnut, Sand Box, Santa Maria. Fat of Antidote Cocoon.

181. **BOWRY, J. J., F.C.S., F.I.C., Government Analytical Chemist.**—Essential oil, mountain cigar bush (*Hedyosmum nutans*). Essential oil, blue gum (*Eucalyptus globulus*). Essential oil, Seville orange seed (*Citrus aurantium var*). Essential oil, cigar bush (*Critonia Dalea*). Essential oil, lemon grass (*Andropogon citratus*). Essential oil, juniper cedar (*Juniperus bermudiana*). Essential oil, mountain thyme (*Micromeria obovata*). Essential oil, pimento leaves (*Pimenta vulgaris*). Essential oil of Ben (*Moringa pterygosperma*). Essential oil of cocoanut (*Cocos nucifera*). Essential oil, Spanish walnut (*Aleurites triloba*). Essential oil, sand box (*Hura crepitans*). Essential oil, Santa Maria (*Calophyllum calaba*). Essential oil, matter of annotta (*Biza orellana*). Fat of antidote cacoon (*Fevillea cordifolia*).

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182. **BELL, VALENTINE G., M.I.C.E., Chief Resident Engineer Jamaica Government Railway.**—High Speed Steam Engine. Invented by Exhibitor, and manufactured in the Railway Workshops, Kingston, Jamaica.

BOOKS, REPORTS, ETC.

183. Set of volumes of the "Handbook of Jamaica" for the years 1882, 1883, 1884, 1885, 1885-86, compiled by A. C. Sinclair and L. R. Fyfe. Set of volumes of the "Handbook of Jamaica" for the years 1882, 1883, 1884, 1885, 1885-86, exhibited by the Governors of Institute of Jamaica. Studies on the Flora of Jamaica, Mrs. T. Hendrick. Map of the Island of Jamaica, by Governors' Institute of Jamaica. Departmental Reports for the year 1883-84. Jamaica Blue Book for the year 1884. A complete set of the postage stamps (from halfpenny to five shillings), and of Island and foreign post-cards in use in Jamaica since 1860, contributed by the Postmaster for Jamaica. A complete set of the telegraph stamps (three pence and one shilling), and of the embossed stamps for general and government use, issued in Jamaica, October, 1879. Contributed by the Postmaster for Jamaica. A set of revenue stamps and embossed stamps contributed by the Commissioner of Stamps, Jamaica. Mounted specimen cards of cinchona, ferns and lichens, exhibited by the Botanical Department.

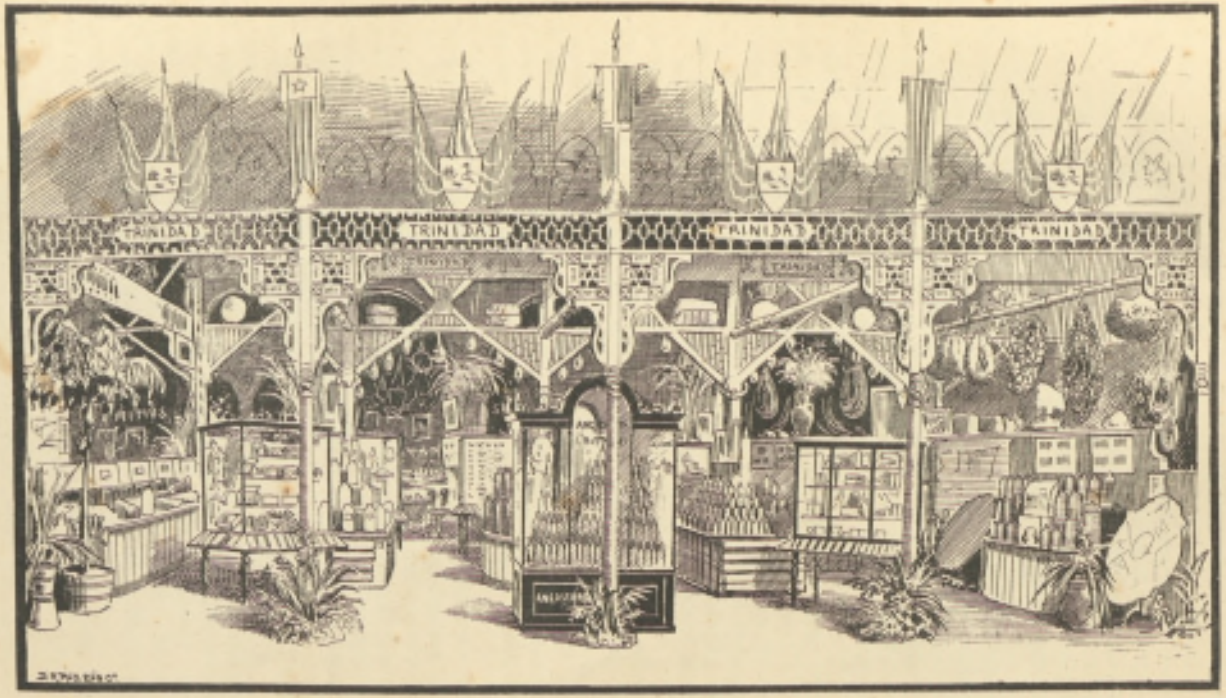
TRINIDAD.*

By C. Alexander Harris, Esq., B.A.

Everyone ought to read Charles Kingsley's "At Last," and everyone who reads it will know something of Trinidad. In the fifteen years which have elapsed since it was written, the island has made rapid and wonderful strides, and might certainly two years ago have been called one of the most flourishing of British Colonies. It was one of the last to feel the bad prices of Mincing Lane; but the depression could not continue without pulling down Trinidad profits, and the revenue, which for several years advanced by "leaps and bounds," has begun to droop for a time.

Settled by the Spanish in 1588, Trinidad has been the scene of sanguinary conflict between them and the French, and the latter and the English, finally resting with the English in 1797. It was an island worthy of a battle. Remnants of the old Spanish law still remain; names of places and estates are Spanish still; many of the leading residents bear Spanish or French names; and the society of the capital includes a completely French circle even now. The Colony has always been governed immediately under the Crown; and to the promptitude, which is an attribute of this semi-despotic rule, a good part of its prosperity may be assigned. The planters and merchants had no opportunity to wrangle in the legislature; the most influential of them were on the council to advise the Governor; their views were received, and carried much weight; and the executive acted promptly. Thus Trinidad was one of the first colonies to adopt coolie immigration, and on that basis its prosperity has been founded. Port of Spain, the capital, is about the finest town in the West Indies, though the people of British Guiana say that Georgetown is much better; the Savannah and its surrounding villas must, at any rate, be difficult to beat. The port is full of activity, and contrasts sharply with the sleepiness of other West Indian towns, excepting Pointe à Pitre in Guadeloupe, and sometimes Kingston in Jamaica. Trinidad has also the port of San Fernando, which is likewise a separate borough, on the southern shore of the great gulf which indents the western side of the island; it is rather a point for shipping produce, and does not display the active general trade which is to be seen off the capital. A railway, recently completed by the Government, joins the two places. A good system of trunk-roads is gradually making its way over the island; and with every extension of road or rail, a new district will ultimately be made to yield its profit to the European capitalist.

* We have had the advantage of taking some extracts from Mr. Clark's pamphlet, just published.



THE TRINIDAD COURT.

The climate of Trinidad, except in the winter, when it is perfect, is damper and more enervating than that of the other islands; it is nowhere swept continuously by a breeze from the open sea. Its highest point, in the northern part, barely reaches 3,000 feet above sea level; the east and south are undulating and well wooded, without having a great quantity of very large trees. Around the gulf, which was mentioned above, is a broad strip of alluvial land, which is one of the finest pieces of sugar land in the West Indies, and produces all the sugar exported; inland beyond this run the valleys, shaded by giant bamboos, and on the slopes of these some of the best cacao in the world is grown.

"In Trinidad, as in all the other West Indian colonies, sugar is the great staple industry. Here, however, it is not, as in most of these colonies, the only one on which the Colony depends, nor was it even the first in the field, for cacao had been cultivated for a century or more before the first sugar estate was established. The Otaheite sugar-cane was introduced into Trinidad from Martinique by M. St. H. Begorrat in 1782, and the first sugar estate was established by M. Picot de Lapeyrouse in 1787. From that time up to the date of the capture of the island by the British, the cultivation of the sugar-cane increased steadily but slowly. The British occupation seems, however, to have given a great impetus to the sugar industry, the exports of sugar having more than doubled during the first six years thereof. Since then the cultivation has been gradually extended, until, as has been stated, sugar has become the chief product of the Colony, the exports of last year (1885) reaching 63,679 tons."

Sugar manufacture is in the hands of a few large owners, whose works lie along the line of railway. Their machinery is good, some of it the best possible. Sugar is therefore produced in an advantageous position, and is always likely to hold its own. The high character of the sugar-manufacturing firms in Trinidad is also attested by the excise returns. Without any stringency of supervision, the consumption of duty-paid rum exceeds that of any West Indian colony except St. Lucia.

Cocoa or cacao from Trinidad has a greater name than its sugar. The value of the cocoa exported was £421,974 in 1885, as against £684,675 for sugar; but it must be borne in mind that the consumption of cacao, greatly as it has increased in the last twenty-five years, may still be described as very limited compared with that of sugar. In 1839 the export was not 3,000,000 lbs.; in 1885 it was nearly 14,000,000 lbs., an increase of 433 per cent. in less than fifty years.

The two kinds grown are usually known as the "yellow" and "red.' This does not seem to cover any scientific distinction, nor is it safe to found any inference to quality. Dr. de Verteuil plainly admits that the Trinidad cacao is, and perhaps will remain, distinctly inferior to the best produced in the Venezuelan province of Caraccas. Other authorities consider that there is no cause for permanent difference. Much can be done, both by culture and curing, to place a first class commodity in the European markets.

"Cacao has been cultivated in Trinidad from the earliest days of its settlement, and Trinidad cacao has, from these days till the present time, held a high reputation in the markets of the world. Of all West Indian cultivations, this is undoubtedly the one best suited for Europeans. To quote the words of another:—'The cacao tree, itself of some twenty feet

in height, and affording a grateful shade from the blaze of the sun, is again shaded in its turn by the *Bois immortel*, whose protecting services have justly obtained for it, among the South Americans, the appellation *La Madre del Cacao:* the weeding of the soil, picking of the pods, husking of the beans, afford an occupation which is not too great a strain on the European, so long as he is protected by the tree's own impervious and ever verdant canopy, and by the air gently agitated and refreshed by the river or mountain stream, upon whose vegas or banks these plantations are naturally established. Here, under the double shade of the cacao tree and the *Madre del Cacao*, the European feels himself as in his native climate.' On a cacao estate the European can do something more than merely superintend and give directions: he can take an active part in all the operations, aiding with hands as well as with head in the general working of the property; and if he be active and intelligent, he will find that his own exertions, whether he be working for himself or another, besides the direct benefit they may produce, will, indirectly, do immense good, by infusing energy and activity into all those employed under him.

"The distance at which cacao is generally planted varies from 12 to 15 feet, the usual estimate, on a carefully planted property, being 280 trees to the acre. The average yield is 18 fanegas, of 110 lbs. each, per 1000 trees. The price of cacao, besides being subject to the usual conditions of supply and demand, varies according to quality. None of the favourite marks or finer qualities are ever offered in the local market. The ordinary fair 'reds' and 'greys,' which form the great bulk of the crop, may be valued at from $14 to $16 per fanega. The average price of this class of cacao, during past three years, has been $15 a fanega. Cacao of this description, grown on an already established estate within fifteen or twenty miles of Port-of-Spain, can be delivered in town at a cost of about $6 per fanega—that figure including all cultivation and drying expenses, as well as salaries and taxes, but being exclusive of interest on the capital invested. It has long been customary to value cacao estates by the number of trees, without much reference to acreage."

Coconuts are the only other native export of importance.

"The coco-palm grows luxuriantly all along the sandy shores of the southern and eastern coasts of the island. Although the simplest, it is far from the least profitable of the agricultural industries of the Colony. The fact that the number of cocoa nuts exported from Trinidad has risen from 4,450,846 in 1876 to 11,276,339 in 1884 clearly proves that this industry is a paying and progressive one, and it is also one suitable for small capitalists who can afford to wait for a return. Beyond the purchase money of the land and the expense of putting in the plants, but little expenditure is necessary—and when fully established, say at the end of eight years, it will give regularly a net income of from 80 cents to $1 (3/4 to 4/2) per tree; for, as Mr. Morris remarks, 'the expense of maintaining a cocoanut plantation when once established, is practically nothing.' In Trinidad the cocoa-palm has been known to flower when only three years old, and generally bears at between five and six years; it does not, however, bear fully until eight years old. There are three coconut oil factories in the island, one at Nariva, one at Mayaro, and one in Port-of-Spain; the latter, after being "closed down" for some time, has lately resumed work. For some years past, while the import duty on all

other oils was one shilling per gallon, that on coconut oil, the only one manufactured in the Colony, was only sixpence. In November last the duties were equalized, and the coconut oil industry shows signs of revival. The quantity of oil manufactured annually has hitherto been about 45,000 gallons.

"The coffee plant thrives well in Trinidad, although as yet the Colony has not produced even enough coffee for home consumption. Latterly, however, more attention has been directed to coffee culture, and several persons have been induced to try it on a somewhat larger scale than heretofore. Large numbers of coffee plants, of various kinds, have been grown, in grounds set apart for the purpose, at the Botanic Gardens, where plants can now be obtained in any quantity. Coffee cultivation is particularly suitable for settlers of limited means, and especially so here, where the production not being yet equal to the quantity required for home consumption, a ready sale for the article can always be found in the local market.

"Passing over those minor products which have lately been brought prominently into notice by His Excellency the Governor, such as tea, nutmegs, ground-nuts, &c., all of which, it is believed, could be profitably grown in Trinidad, the writer would notice tobacco and lime tree cultivation, both of which are now being tried on an extended scale. Should these experiments prove successful, and there seems every likelihood that they will do so, two more valuable agricultural industries will be added to those already existing in the Colony. With regard to tobacco, it may be noted that tobacco grown in the Siparia district has been pronounced by competent English judges to be second only to the finest Havannah samples." A great field is still left for varying the exports of the Colony.

On the south shore of the gulf is situate La Brea, the site of the celebrated pitch lake. Since the beginning of the century efforts have been made to utilise the lake. About twenty years ago the growing demand for asphalte paving turned attention to the great commercial value of this piece of Crown land. Leases of portions were granted at a low rental for a long term, and eventually fell into the hands of one company, which, after a period of varying experiment, has entered upon a career of prosperous monopoly. The Government has recently awakened to the idea that the profits of this trade are out of all proportion to the royalty which goes to the revenue. The unanimous opinion of the island demands that some steps should be taken to enhance the public benefit from the lake. There is still a portion unused, as to which it is proposed to issue licenses for winning pitch, but a petition on the behalf of the lessees, which is before the Judicial Committee of the Privy Council, has checked any action at present. Should Government gain their point it is stated that a considerable revenue will be obtained, and an opening made for profitable investment of capital. The pitch lake is usually spoken of as inexhaustible; 4,500,000 tons is the computation of its contents made by Messrs. Wall and Sawkins; the present rate of export is 35,000 tons a year; if the output were trebled—not an extravagant supposition—forty-five years would exhaust the lake.

The coal-fields of Trinidad were not unfavourably noticed by the geologists above mentioned. At present no attempt has been made to raise coal; and when better sources are exhausted, Trinidad may take its

place in the coal supply of the world. The gold of the South American continent does not appear to extend to Trinidad.

The immediate future of Trinidad is eminently agricultural: most o. the good land remains still uncleared, and in the hands of the Crown. Coffee grows with remarkable readiness, and with strict regulations as to the import of good coffee—instead of shoe-leather and cabbage-stalks—into the English market, a new field may be before the island. Spice of all kinds does well; the vanilla-bean is indigenous: yet exclusive attention on sugar and cacao has left them untouched. And this vast field for enterprise is "in a ring-fence," so to speak, 1,755 square miles, not as large as the county of Northumberland.

Manufactures are mainly represented by those for chocolate, bitters, and soap. Mr. Schaeffer has a well-conducted factory for cocoa and chocolate, but its manufacture seems to us wanting in finish; we have lately been trying it carefully, and it fails in general opinion to come up to the Menier of Paris. At the same time it is not generally understood that European manufacturers, in order to secure a delicate appearance, take the nutritive richness out of the cocoa. Probably the two aims can be combined by the Trinidad maker. Why should not we look for our choicest chocolate straight from our own Colony?

The shipments of produce for the ten years, 1876–1885, will show what a place Messrs. Siegert's bitters claim in the produce of the island.

	Asphalt. Tons.	Bitters. Galls.	Cocoa. lbs.	Coffee. lbs.
1876	15,273	15,160	9,477,123	42,846
1877	12,717	16,959	9,726,742	74,189
1878	16,190	20,495	9,911,865	18,435
1879	23,561	18,773	11,641,170	14,605
1880	22,927	23,614	10,999,385	35,130
1881	26,605	28,708	10,809,796	41,870
1882	30,760	30,633	10,972,687	38,204
1883	39,145	32,925	11,649,785	40,822
1884	39,945	32,381	12,908,770	14,960
1885	35,236	32,240	13,729,565	20,270

	Coconuts. No.	Sugar. Tons.	Molasses. Galls.	Rum. Galls.
1876	4,458,046	51,304	2,004,508	13,400
1877	4,628,529	45,854	1,464,472	—
1878	4,241,270	52,048	2,184,918	—
1879	5,039,070	59,231	1,771,540	73,892
1880	4,227,276	53,384	1,509,226	28,793
1881	6,644,218	43,608	1,417,550	935
1882	8,071,435	55,327	2,067,859	1,909
1883	8,826,500	54,496	1,982,176	2,394
1884	11,276,339	60,961	2,245,650	43,581
1885	9,645,700	63,679	2,416,761	72,525

From the above figures it will be seen that in the past ten years the Colony has more than doubled its exports of asphalt, bitters, cocoanuts, and rum, increased its exports of cocoa by nearly 50 per cent., and—unfair competition and low prices notwithstanding—has actually increased its exports of sugar by 25 per cent.

Some interesting trade statistics which has recently been published by the Government show that the trade of the Colony has rapidly increased

of late years, and did not till last year feel the check of low prices for the staple product. At the same time there has been a considerable change in the channels of the trade. In ten years the increase, taking the average of the last five years, has been £700,000, or nearly 30 per cent. Of this increase none can be credited to the United Kingdom, the trade with which has declined rather than remained stationary; it has mostly gone to the United States, which take twelve times as much sugar, and six and a-half times as much cocoa as they did ten years back.

A word about the recent actions of Venezuela in trying to destroy the Trinidad export trade with the republic. The step is unfortunate; for the position of Trinidad renders it particularly adapted to become the *entrepôt* for trade with the South American republics. The Venezuelan Government is thoroughly ill-advised: as they cannot induce us to part with the island, nor can they materially injure it. Certainly up to the end of 1884 a careful study of the statistics showed that though one branch of export clearly suffered, the general result was no loss to the Colony in the long run. Perhaps the knowledge that the effort is futile may weigh more with Venezuela than the representations of a too long-suffering Government.

GEOGRAPHY.

Situation and Area.—Trinidad, the largest of the islands in the Caribbean Sea, known as the Lesser Antilles, is situated immediately opposite some of the numerous mouths of the Orinoco, and to the eastward of Venezuela, from which it is separated by the Gulf of Paria. Its exact position is between 10° 3′ and 10° 50′ north latitude, and 61° 39′ and 62° west longitude. The tota area of the island is 1,754 square miles.

Natural Features.—The island has three chains of hills running from east to west, but the interior is generally level. Its most remarkable feature is the so-called Pitch Lake, an extensive place, some 90 acres in extent, covered with bitumen. The same substance is found in other places throughout the island, and forms an article of export. Mud volcanoes occur in the same region. Trinidad possesses an agreeable climate and a fertile soil, capable of growing in perfection sugar, cacao, coffee, tobacco, and other productions of tropical countries.

Towns.—The capital of the Colony is Port of Spain, a seaport town of some 32,000 inhabitants, situated in a gently inclined plain, at the north-east corner of the Gulf of Paria. Other towns are San Fernando (population 6,335), about 30 miles to the southward of Port of Spain, with a very fine harbour, and Macaripe, on the north coast, which also has a good harbour.

CATALOGUE TRINIDAD EXHIBITS.

Class 1.

Sugar, Molasses, Rum, Liqueurs, Bitters, Etc.

1. **AMBARD, A., & SON.** — (a) St. Augustin Estate, White Crystals. (b) Yellow Crystals, No. 1. (c) Yellow Crystals, No. 2.

2. **BURNLEY, W. F.**—(a) Orange Grove Estate, White Crystals. (b) Yellow Crystals, No. 1. (c) Yellow Crystals, No. 2. (d) Molasses Sugar.

3. **LAMONT, J.** — (a) Palmiste Usine, Yellow Crystals, No. 1. (b) Yellow Crystals, No. 2. (c) Grey Crystals. (d) Molasses Sugar. (e) Philippine Estate, Muscovado Sugar.

4. **TURNBULL, STEWART, & CO.**—(a) Brechin Castle Estate, White Crystals. (b) Yellow Crystals. (c) Molasses Sugar. (d) Caroni Estate, White Crystals. (e) Yellow Crystals. (f) Molasses Sugar, No. 1. (g) Molasses Sugar, No. 2. (h) Dark Refining Crystals.

4*a*. **WELCH KEMP, H.**—Perseverance Estate, Yellow Crystals.

4*b*. **COLONIAL COMPANY, Limited.**—Usine St. Madelaine. (a) Yellow Crystals. (b) Grey Crystals. (c) Syrup.

4*c*. **PILE, THEO.**—Dinsley Estate, Crystals.

4*d*. **TENNANT SONS & CO.** — (a) Malgré Tout Estate. (b) La Fortuni.

Molasses.

5. **BURNLEY, W. F.**—Orange Grove Estate. (Three samples.)

6. **TURNBULL, STEWART, & CO.**—Brechin Castle Estate. (Two samples.)

Rum.

White.

7. **FRANCOIS, B. D.**—(Three samples.)

8. **RODRIGUEZ, J. T., Jun.**—(Three samples.)

9. **TURNBULL, STEWART, & CO.**—Brechin Castle Estate. (Three samples.)

Coloured.

10. **CLAUDIO DA COSTA.** — (Three samples.)

11. **DEVENISH, A.** — Mount Pleasant Estate. (Three samples.)

12. **RODRIGUEZ, J. T., Jun.**—(Three samples.)

13. **TURNBULL, STEWART, & CO.**—Caroni Estate. (Three samples.)

Red.

14. **FRANCOIS, B. D.**—Made at Usine St. Madelaine. (Three samples.)

Old.

15. **DEVENISH, A.** — Mount Pleasant Estate. (Three samples.)

16. **FRANCOIS, B. D.**—Made at Usine St. Madelaine. (Three samples.)

17. **RODRIGUEZ, J. T., Jun.** — (a) (Three samples), No. 1. (b) (Three samples). (c) (Three samples.)

18. **TURNBULL, STEWART, & CO.** Brechin Castle Estate. (Three samples.)

Liqueurs.

19. **FRANCOIS, B. D.** — (a) Absinthe (three samples). (b) Anisette (three samples). (c) Curaco (three samples). (d) Leasure Drink (three samples). (e) Ratafia de Cacao (three samples). (f) Ratafia de Café (three samples). (g) Ratifia de Vanille (three samples). (h) Shrub (three samples).

20. **MORIN, F.**—Stamachio Shrub (three samples).

21. **SIEGERT & SONS, J. G. B.**—(a) Angostura Liqueur. (b) Siegert's Bouquet.

Bitters.

21*a*. **BATTALLA & SON, A.**—Amargo Essencial de Venezuela.

22. **DUMMETT, N. R.** — Iero Bitters (three samples).

23. **FRANCOIS, B. D.**—Tropical and Vegetable Bitters of the West (three samples).

24. **RAMSEY, F. A.**—The Trinidad Aromatic Bitters (three samples).

25. **REECE, RUPERT F. E.**—Orange Bitters (two samples).

26. **SIEGERT, J. G. B. & SONS.**—Aromatic or Angostura Bitters.

Class 2.

Cacao.

27. **ANGOTINI, JOHN.**—Monte Christo Estate.

28. **BOUCAUD, ADOLPHE.**—La Expectation Estate.

29. **CLEAVER, CHAS.**—Verdant Vale Estate.

30. **DE GANNES, J. S.** — San Joué Estate.

31. **DE GANNES BROS.**—La Compensation Estate.

32. **DEPUTION & ROOTH.** — Sans Souci Estate.

33. **DEVENISH, MRS.** — El Cedro Estate.

34. **DE VERTEUIL, HON. DR.**—Tortuga Estate.

35. **DE VERTEUIL, MRS. L.**—Marocas Estate.

36. **DURHAM, G. H.**—La Republica Estate.

37. **FABIEN & SON.**—(a) Belle Vue Estate. (b) El Retiro Estate. (c) La Maravilla Estate. (d) Mon Plaiser Estate, No. 1. (e) Mon Plaiser Estate, No. 2.

38. **GREGOIRE, MRS. I.**—Belle Vue Estate.

39. **HARFORD, F.**—San Rafael Estate.

40. **KINDT, L.** — La Soledad Guamae Estate.

41. **LANGA, ENG.**— Mon Desir Estate.

42. **MASSON, ENG. P.** — Esperanza Estate.

43. **MARRYAT, JOS., & SONS, 6 Laurence Pountney Lane, London, E.C.** —(a) San Pablo Estate, Mrs. J. E. Apriani. (b) La Sagesse Estate, J. E. Coryat. (c) Santa Marcia Estate, Mr. Justice Court. (d) San Pedro Estate, S. L. D'Abadie. (e) Santa Cruz Estate, Mrs. J. M. Farfan. (f) Philip Maingot Estate, Edgar Maingot. (g) Soconusco Estate, J. E. Mathieu. (h) Santa Rosa Estate, C. G. Schcult. (i) El Recobro Estate, Mrs. L. Schöener. (j) La Regaluda Estate, F. E. Scott, (k) Caldelaria Estate, J. H. Sellier. (l) Santa Teresa Estate, R. B. Short. (m) Santa Catherina Estate, A. Sorgans. (n) Torrecilla Estate, F. S. Strikland.

44. **ST. CLARE, MRS. B.**—Belfont Estate.

45. **TOMMASI, F.**—San Patricio Estate.

46. **VOTOR, L.**—Mon Espoir Estate.

47. **VOTOR, J.**—Grand Val Estate.

48. **WEHEKIND, THE MISSES.**—Santa Barbara Estate.

49. **WEHEKIND, EUG.**—San Carlo de Caigual Estate.

50. **WILLES, R.**—Gunapo Estate.

51. **ZEPERO, J. P.**—Santa Rita Estate.

52. **ZEPERO, P. J.** — San Francisco Estate.

CHOCOLATE.

53. **BOUCAUD, A.** — (a) Plain. (b) Sweetened.

54. **FIGEROUX, H. F.** — Several varieties.

55. **GREGOIRE, MRS.** — (a) Plain Chocolate. (b) Cacao Powder.

56. **PREAU, MRS.** — (a) Plain. (b) Sweetened.

57. **SCHAEFFER, JAMES.** — (a) Chocolate Imperial. (b) Chocolate Vanilla. (c) Chocolate Santé. (d) Cocoa, pure unsweetened. (e) Cocoa Powder. (f) Chocolate Powder.

58. **VOTOR, MRS.**—(a) Plain Chocolate. (b) Sweetened Chocolate.

59. **BAIRD, JOHN JAMES.** — La Funêtre Estate (one specimen).

60. **CLAIRMONTE, A. N.**—El Carmen Estate (one specimen).

CLASS 3.

COFFEE.

61. **DEVENISH, A.**—(a) St. Luce Estate. (one specimen). (b) St. Luce Estate (one specimen).

62. **DEVENISH, MRS.**—El Cedro Estate (one specimen.)

63. **GREGOIRE, JANE.** — St. Anne's Estate (one specimen).

64. **LA CROIX, ANTHONY.** — Belle Vue Estate (one specimen).

65. **LA CROIX, HENRY.**—Bello Vue Estate (one specimen).

66. **ST. CLAIR, MRS. SUSANE.** — Bellefont Estate (one specimen).

67. **VOTOR, MRS. LOUISE.** — Mon Espoir Estate (one specimen).

68. **VOTOR, JOSEPH.** — Grand Val Estate (one specimen).

Class 4.

Food Products (other than those enumerated).

69. **BAILEY, THOS.**—(a) Rice. (b) Sliced Dried Ochroes. (c) Sliced Bitter Cassava. (d) Sliced Sweet Cassava. (e) Corn Cobs.

70. **BAPTISTE, REMY JEAN.**—Two Specimens of Cassava Meal.

71. **CHITTENDEN, DR. J. F.**—(a) Moho Plantain Meal. (b) Moho Plantain Sliced and Dried. (c) Common Plantain Meal. (d) Common Plantain, Sliced and Dried.

72. **DRUMMETT, N. R.** — (a) Orange Peel. (b) Corn Cobs. (c) Shelled Corn.

73. **GREENIDGE, T. S.**—Indian Corn.

74. **JOURDAN, MRS. L.**—(a) Plantain Meal. (b) Corn Meal. (c) Bitter Cassava Meal. (d) Bitter Cassava Starch. (e) Arrowroot. (f) Tous les Mois. (g) Potato Starch. (h) Sweet Cassava Starch. (i) Tannia Starch. (j) Creole Starch. (k) Rice Starch.

75. **OLTON, MESSRS.**—(a) Corn Meal. (b) Indian Corn. (c) Varieties Indian Corn.

76. **ST. HILL, T. J.**—(a) Tannia Meal. (b) Plantain Meal. (c) Bitter Cassava Meal. (d) Sweet Cassava Meal. (e) Sweet Potato. (f) Yam Meal. (g) Bread Fruit Meal. (h) Tapioca from Cassava.

77. **VOTOR, JOS.**—Corn Cobs.

Preserved Fruits, Vegetables, Etc.

78. **ARDILLA, P. J.**—(a) One bottle Native Ginger. (b) Canella Bark.

79. **CARR, A. B.**—(a) One bottle Cashew Nuts, raw. (b) One bottle Cashew Nuts, roasted.

80. **DOS PASSOS, J.** — (a) Twelve specimens Honey. (b) Native Bees' Wax.

81. **DUMMETT, N. R.**—(a) One bottle Cashew Nuts, raw. (b) One box Dried Orange Peel. (c) Three bottles Trinidad Relish. (d) One bottle Peppers and Vinegar. (e) One bottle Pulverised Orange Peel. (f) Two bottles Mammee Apple Jelly.

82. **FABIEN, CHAS. A.** — (a) Four bottles Raw Lime Juice. (b) Four specimens Honey. (c) Native Bees' Wax. (d) Three bottles Concentrated Lime Juice.

83. **FORD, MRS.**—(a) Two bottles Guava Jelly. (b) Two bottles Guava Jelly. (c) Two bottles Candied Shaddock. (d) Two bottles Candied Limes. (e) One bottle Tomato Jam. (f) Three bottles Cool Pickles. (g) One bottle Cool Pickles. (h) Four bottles Salamagundi Sauce. (i) Two bottles Pickled Bonny Peppers. (j) One bottle Hot Sauce.

84. **GALT, WILLIAM F.**—Three specimens Honey.

85. **GREENIDGE, J. S.**—One bottle Dried Peas.

85a. **MAISONNEUVE, J.**—Dried Beans.

86. **HARLEY, O.**—(a) One bottle Dried Ochroes (Convict Depôt). (b) One bottle Native Ginger. (c) One bottle Dried Peas (Convict Depôt).

87. **JOURDAN, MRS. LOUIS.**—One sample Orange Peel.

88. **LEGGE, R. E.** — One specimen Cocoanut Meal.

89. **MAISONNEUVE, J.**—One sample Orange Peel.

90. **MANIGOT, MRS.**—(a) Eight specimens of Assorted Preserves. (b) Two Preserved Oranges. (c) One Preserved Shaddock.

91. **MORTON, REV. JOHN.**—Two bottles Dried Beans.

92. **ST. HILL, T. J.**—(a) One bottle Tomato Jam. (b) One bottle Mango Jam. (c) One bottle Mammee Apple Jam. (d) One bottle Tamarind Jam. (e) One bottle Tamarinds, crystallized. (f) One bottle Tamarind Preserve. (g) One bottle Orange Marmalade. (h) One bottle Berry Marmalade. (i) One bottle Guava Marmalade. (j) One bottle Sliced Cocoanut Marmalade. (k) One bottle Sweet Potato Marmalade. (l) Two bottles Tamarind Syrup. (m) One bottle Dried Ochroes. (n) Four bottles Raw Lime Juice.

93. **STEVENS, P.**—Four bottles Raw Lime Juice. (b) Citrate of Calcium.

94. **TURNBULL, MRS. R.**—(a) Three bottles Guava Jelly. (b) Three bottles Plum Jelly. (c) Three bottles Mango Jelly. (d) Three bottles Soursop Jelly. (e) Three bottles Golden Apple Jelly.

95. **URICH, MESSRS. F., & SON.**—One specimen Cocoanut Meal.

96. **VOTOR, MRS. LOUIS.**—One bottle Red Peas.

97. **VOTOR, JOSEPH.**—Canella Bark.

98. **WUPPERMANN, A.** — (a) Four bottles Raw Lime Juice. (b) Three bottles Concentrated Lime Juice.

Class 6.

Oils, Gums, Barks, Etc.

99. **ANGOTINI, FRANCOIS.** — One bottle Castor Oil Seeds.

100. **ARDILLA, J. P.**—(a) Three jars Crab Oil. (b) Three jars Castor Oil. (c) Two bottles Castor Oil Seeds.

101. **ARDILLA, J. P., & DUMMETT, N. R.**—Collection of Medicinal Plants and Roots. (a) Bois Rose. (b) Semen Contra. (c) Native Sarsaparilla. (d) Ecorce Bois Bandé. (e) Cupanne. (f) Native Quassia. (g) Trabonon, or Laquer Mucrac. (h) Panache. (i) Urquia. (j) Liane Passo. (k) Manioc Chapelle. (l) Marigold. (m) Logwood. (n) Lemon Grass. (o) Sweet Broom. (p) Segre. (q) Cashew Bark. (r) Miamaul Seeds. (s) Fruits De Barro. (t) Pumpkin Seeds. (u) Gully Root, or Stink Weed. (v) Guatumal. (w) Silk Cotton Bark. (x) Mustard Seed. (y) Cassia Pulp. (z) Mangrove Root. (aa) Ipecacuanha. (bb) Aniseed.

102. **BUTLER, ARCHIBALD R.**—One bottle Castor Oil Seeds.

103. **CHRISTY, THOS., & CO., 155 Fenchurch Street, E.C.**—Trinidad products. (a) *Myristica surinamensis*, Nuts and Fat. (b) Guaiacum Resin. (c) *Myristica fragrans.* (d) Aloes. (e) Guaiacum bark. (f) Kola Nuts, fresh and dry. (g) Kola paste (Heckel's process). (h) Copalchi. (i) *Euphorbia pilulifera* herb. (j) Guaco herb. (k) *Lucuma mammosa* seed. (l) *Persea gratissima.* (m) *Parthenium hysterophorum.* (n) Quinine. (o) Cinchona Bark. (p) Cardamoms and several tropical plants.

104. **DUMMETT, R. N.**—(a) One bottle Castor Oil Seeds. (b) One bottle Anatto.

105. **FABIEN, C. A.**—(a) One jar Essential Oil of Limes. (b) Specimens unmanufactured Native Tobacco. (c) Thirty boxes of Brevas Cigars, manufactured from Native Tobacco. (d) Twenty boxes Regalias Cigars, manufactured from Native Tobacco. (e) Thirty boxes Dumas Cigars, manufactured from Native Tobacco.

106. **GREENIDGE, J. S.**—One bottle Guinea Pepper.

107. **LARODÉ, MRS.**—Two hundred Cigars, manufactured from Native Tobacco.

108. **LEGGE, R. E.**—(a) Four jars Cocoanut Oil. (b) Specimen Red Mangrove Bark.

109. **MAISONNEUVE, J.**—One bottle Castor Oil Seeds.

110. **POLLARD, MRS.**—Four jars Cocoanut Oil.

111. **PRESTOE, H., Botanic Gardens.**—(a) Vegetable Ivory Nuts. (b) Mace. (c) Nutmegs. (d) Nux Vomica Seeds. (e) Divi Divi. (f) Monkey Pots. (g) Cocoa Leaves. (h) Areca Nuts. (i) Annatto Seeds. (j) Necklace Seeds. (k) Jumbie Seed. (l) Winged Seed. (m) Brazil Nut Fruits. (n) Ivory Nut Capsule.

112. **SCRIPPS, A. S.**—(a) One specimen Ballata Gum. (b) One specimen Locust Gum.

113. **ST. HILL, T. J.**—(a) One bottle Castor Oil Seeds. (b) Specimens unmanufactured Native Tobacco. (c) Two boxes Cigars manufactured from Native Tobacco. (d) Tanning Materials, nine specimens. (e) Divi-divi. (f) Red Mangrove Bark. (g) Cashew. (h) Hog Plum. (i) Chili Plum. (j) Wild Almond. (k) Guava. (l) Golden Apple. (m) Guaiacum.

114. **URICH, F., & SON.**—Four jars Cocoanut Oil.

WOODS.

115. **DEVENISH, S., M.A.**—

No. of Order.	Common Names.			Scientific Names.	Families.
	English.	French.	Spanish.		
1	Acacia	Acacia	Aroma	Acacia Farnesiana	Mimoseæ
2	Acoma or Mastic	Acoma	Acuma	Mimusops sp.	Sapotaceæ
3	Allspice or Pimento	Bois d'Inde	Pimientillo	Pimenta vulgaris	Myrtaceæ
4	Angelin	Angelin	Lombricero	Andira inermis	Leguminosæ
5	Ballata or Bullet tree	Balata	Purgo	Achras Balata vel Mimusops globosa	Sapotaceæ
6	Balsam Capivi	Copahu	Palo de Aceite	Copaifera officinalis	Leguminosæ
7	—	Bois Cotelette	—	Citharexylon quadrangulare	Verbenaceæ
8	—	Bois pois blanc	C. de Burro	Swartzia pinnata vel Cynometra cauliflora	Leguminosæ
9	—	Bois gris	Case	Licania incana	Chrysobalaneæ
10	Blood wood	Bois Sang	Larre	Vismia Cayennensis	Hypericaceæ
11	Bread fruit	Arbre à pain	Pan del ano	Artocarpus incisa (a)	Artocarpeæ
12	Carapo	Crapo	Carapo	Carapa Guianensis	Meliaceæ
13	Calabash	Calebassier	Totumo	Crescentia Cujete	Crescentiaceæ
13A	Wild Calabash	Calebassier sauvage	Totumo del monte	Crescentia latifolia	Id.
14	Caracas tree	Zaman	Zaman	Calliandra saman (a)	Leguminosæ
15	Cedar	Acajou	Cedro	Cedrela odorata	Cedrelaceæ
16	Coconut	Cocotier	Coco	Cocos nucifera	Palmaceæ

(a) Not Indigenous

DEVENISH, S., M.A.—*continued.*

No. of Order.	Common Names. English.	French.	Spanish.	Scientific Names.	Families.
17	Cyp.	Cyp.	Pantillo	Cordia gerascanthus	Cordiaceæ
18	Fustic	Bois d'Orange	Palo Naranjo	Maclura Xanthoxylon	Urticaceæ
19	Galba	Galba	Palo Maria	Calophyllum Calaba	Clusiaceæ
20	Gasparillo	Gasparil	Gasparillo	Ebenbeckia castanocarpa	Diosmeæ
21	Genipa	Genipa	Caruto	Genipa Americana	Rubiaceæ
22	Gommier	Gommier	Caraño	Icica carana	Terebinthaceæ
23	Governor's plum	Prunier Gouverneur	—	Flacourtia Ramontchi (*a*)	Flacourtiaceæ
24	—	Chaconia ou Cacao Marron	Guacamaya	Warscewiczia coccinea v. Calycophyllum coccineum	Rubiaceæ
25	Guatecare	Guatecare	Guatecaro	Lecythis idatimon	Lecythidaceæ
26	Guava	Goyavier	Guayava	Psidium pyriferum	Myrtaceæ
27	Hickory (Trinidad)	Bois pois noir	Palo de rosa	Browne coccinea	Leguminosæ
28	Hog plum	Mombin	Jovo	Spondias Mombin	Terebinthaceæ
29	Laurel	Laurier	Laurel	Laurus	Lauraceæ
30	Laurel Cyp.	Laurier Cyp.	Id	Id.	Id
31	Letter or Leopard wood	Gatia	Gateado	Brosimum Guianense	Artocarpeæ
32	Lignum Vitæ	Gaiac	Guayacan	Guaiacum officinale	Xanthoxyleæ
33	Lime tree	Citronnier	Limón	Citrus Limonum	Aurantiaceæ
34	Locust	Courbaril	Algarrobo	Hymenæa Courbaril	Leguminosæ
35	Logwood	Campêche	Campêche	Hæmatoxylon Campechianum	Id.
36	—	Macata	Cascabelillo	Poinsettia pulcherrima	Id.
37	Mammee Apple	Abricotier	Mamey	Mammea Americana	Clusiaceæ
38	Manchioeel	Mancenilier	Manzanillo	Hippomane Mancinella	Euphorbiaceæ
39	Mangrove (button)	Mangle roche	Mangle botoncillo	Conocarpus erecta	Combretaceæ
40	Monkey Balata	Balata Macaque	Purgo Macho	Comarus	Sapotaceæ
41	Monkey Bones	Os Macaque	—	—	Myrtaceæ
42	Mora	Mora	Muro	Mor-excelsa	Leguminosæ
43	Moussara or Breadnut	Moussara	Musara	Brosimum Alicastrum	Urticaceæ
44	Murraya	Murraya	Citronera	Murraya exotica	Aurantiaceæ
45	—	Noyer	Nogal	Xanthoxylum sp.	Terebinthaceæ
46	Olivier	Olivier	Aceitunillo	Chionea obovata	Combretaceæ
47	—	—	Pata de Vaca	Bauhinia grandiflora	Leguminosæ
48	Pouï (black)	Pouï	Puï	Tecoma serratifolia	Bignoniaceæ
49	Purple heart	Sapater	Zapatero	Peltogyne paniculata	Leguminosæ
50	Red Mangrove	Mangle rouge	Mangle Colorado	Rhizophora Mangle	Rhizophoraceæ
51	Red wood	Bois rouge	Cabimbo	Trichilia Moschoxylon	Meliaceæ
52	Roble	Roble	Roble	Platymiscium polystachyum	Leguminosæ
53	Sapodilla	Sapotillier	Nispero	Achras Sapota	Sapotaceæ
54	Savana Yoke	Yoke Savane	Yopo de Savana	Piptadenia peregrina	Mimoseæ
55	Savonette (yellow)	Savonette jaune	Conure	Lonchocarpus latifolia	Leguminosæ
56	Sea Side grape	Raisinier du bord de mer	Uva del mar	Coccoloba uvifera	Polygonaceæ
57	—	Surette des Grands Bois	Cereza del monte ó mureche	Byrsonima spicata	Malpighiaceæ
58	Tamarind	Tamarinier	Tamarindo	Tamarindus Indica	Leguminosæ
59	Tapana	Tapana	Tapanare	Stillaginella	Euphorbiaceæ
60	—	Tendre à Caillou	Charro	Mimosa lithoxylum vel Pithecolobium filicifolium	Mimoseæ
61	—	Mahault de Londres	—	Thespesia populnea	Malvaceæ
62	Wild Tamarind	Bois Mulâtre	Palo Mulato, ó clavellino	Pentaclethra filamentosa	Leguminosæ
63	White Mangrove	Mangle blanc	Mangle blanco	Laguncularia racemosa	Combretaceæ
64	Yoke	Yoke	Yopo	Astronium obliquum	Leguminosæ
65	Cashew tree	Pommier d'Acajou	Merey	Anacardium occidentale	Anacardiaceæ
66	Yellow Sanders	L'Epineux	Mapurito, ó Espina de bubo	Xanthoxylum clava Herculis	Xanthoxylaceæ
67	Surinam or Cayenne Cherry	Cerisier de Cayenne	—	Eugenia Mitchelli	Myrtaceæ
68	Mango tree	Mangotier	Mango	Mangifera Indica (*a*)	Terebinthaceæ
69	—	—	—	Jacaranda cerulea vel filicifolia	Bignoniaceæ
70	—	Guatamare	Guatamare	Myrospermum frutescens	Leguminosæ
71	Guenepe	Guenepe	Muco	Melicocca bijuga	Sapindaceæ
72	Avocado pear	Avocatier	Aguacate	Persea gratissima	Lauraceæ
73	Wild Angelin	Angelin des Grands Bois	Lombricero del Monte	Diplotropis brachypetala	Leguminosæ
74	Scotch friend	Matapal	Matapalo	Ficus (*a*)	Artocarpeæ
75	Akee	Ris de Veau Végétal	—	Akeesia (Blighia sapida)	Sapindaceæ
76	Mammee sapote	Sapote	Mamey Colorado	Lucuma mammosa	Sapotaceæ
77	Bitter ash	Quassia	—	Quassia amara	Simarubaceæ
78	Rough leaf	Feuille rude	Chaparro	Curatella Americana	Dilleniaceæ
79	Blood wood	Bois Sang	Palo de Sangre	Croton gossypifolium	Euphorbiaceæ
80	Sandbox (white)	Sablier blanc	Javillo blanco	Hura crepitans	Id.

(*a*) Not Indigenous.

DEVENISH, S., M.A.—*continued.*

No. of Order.	Common Names. English.	French.	Spanish.	Scientific Names.	Families.
81	Contrevent	Contrevent	—	Lucuma multiflora	Sapotaceæ
82	Frangipani	Frangipanier	Alelaya	Plumieria	Apocynaceæ
83	Caseia (long)	Cassier puant	—	Cassia Brasiliensis	Leguminosæ
84	—	Quasby-Quasha	—	Thevetia neriifolia	Apocynaceæ
85	Malacca apple	Pommier Malaque	—	Eugenia Malaccensis (*a*)	Myrtaceæ
86	Pandanus	Pandane	—	Pandanus Candelabrum (*a*)	Pandanaceæ
87	Bermuda Cedar	Cèdre des Bermudes	—	Juniperus Bermudiana (*a*)	Coniferæ
88	Fiddle wood	Bois lézard	Totomo Guaray	Vitex capitata	Verbenaceæ
89	Grugru	Grougrou	Grugru	Acrocomia sclerocarpa	Palmaceæ
90	Pois doux	Pois doux	Cuémo	Inga vera	Mimosaceæ
91	Mabolo	Mabolo	Mabolo	Diospyros Mabolo	Ebenaceæ
92	—	—	Piúma	Pisonia	Nyctagineæ
93	White wood	(Poirier de la Mar-tinique)	Roble blanco	Tecoma pentaphylla (*a*)	Bignoniaceæ
94	—	Bois Cavari	Cauto	Hirtella silicea	Chrysobalaneæ
95	Royoc	Royoc	Royoc	Morinda	Rubiaceæ
96	Beef wood	Aguatapana	Aguatapana	Rhopala montana	Proteaceæ
97	Grugru	Grugru	Corozo	Astrocaryum	Palmaceæ
98	Incense tree	Bois d'Encens	Curucay	Icica heptaphylla Amyris Trinitensis	Amyrideæ
99	Star apple	Caimitier	Camito	Chrysophyllum camito	Sapotaceæ
100	Noyau	Noyau	—	Prunus occidentalis	Drupaceæ
101	Sea-side almond	(Amandier du Bord de Mer)	Almendron de playa	Terminalia sp.	Combretaceæ
102	—	Poirier	—	Id.	Id.
103	Black Mangrove	Mangle Noir	Manglejari	Avicennia tomentosa	Id.
104	—	Bois Doux Marron	—	—	Leguminosæ
105	—	(Acaque des Grands Bois)	—	Chrysobalanus peltocarpus	Chrysobalaneæ
106	—	Bois Caraïbe	Cometure	Campomanesia aromatica	Myrtaceæ
107	Stave wood	(Raisinier des Grands Bois)	Uvero del monte	Coccoloba latifolia	Polygonaceæ
108	Wild nutmeg	Muscadier sauvage	—	Rheedia laterifolia	Guttiferæ
109	Garlic pear	Tocque	Toco	Crataeva gynandra	Capparidaceæ
110	Cocorite	Cocorite	Cucurito	Maximiliana insignis	Palmaceæ
111	Rose apple	Pomme Rose	Poma rosa	Jambosa vulgaris (*a*)	Myrtaceæ
112	—	Boulé	—	Chrysophyllum glabrum	Sapotaceæ
113	Mountain cabbage	Palmiste	Chaguaramas	Oreodoxa regia	Palmaceæ
114	—	—	Pata de Vaca	Baubinia variegata	Leguminosæ
115	Savana cyp.	Cyp. Savana	Alatrique	Cordia sulcata	Cordiaceæ
116	—	Pain d'Epices	—	—	Sapotaceæ
117	—	Surette	—	Cicca disticha (*a*)	Euphorbiaceæ
118	Clovea	Girofier	Clavo de especie	Caryophyllus aromaticus	Myrtaceæ
119	Nutmeg	Muscadier	Nuez de Moscada	Myristica aromatica (*a*)	Myristiceæ
120	Queen of Flower	—	—	Lagerstrœmia regiæ (*a*)	Leguminosæ
121	Mahogany	Acajou St. Domingue	Caoba	Swietenia Mahogani (*a*)	Id.
122	Acacia	Acacia	Aróma, ó Guatero	Acacia tortuosa	Mimoseæ
123	Corkwood	Bois Flot	Tacarigua	Ochroma Lagopus	Bombaceæ
124	Elm (Trinidad)	Bois d'Orme	Guázuma	Guazuma ulmifolia	Byttneriaceæ
125	Yellow Mangrove	Mangle jaune	Mangle Amarillo	Avicennia tomentosa	Verbenaceæ
126	Vouvanga	Varvanguier	Voa Vango	Vanguería Commersoni (*a*)	Cinchonaceæ
127	—	Bois cendre	Cenizero, ó marejon	Peridium	Euphorbiaceæ
128	—	Cano Marron	Camellon	Amaioua	Rubiaceæ
129	—	—	—	Phoberos	Flacourtiaceæ
130	Mahoe	Mabault	Mahagua	Heliocarpus Americana	Tiliaceæ
131	Fig tree	Figuier	Lechero ó Ataguа	Ficus radula	Urticaceæ
132	Custard apple	Cachiman	Corazon	Anona reticulata	Anonaceæ
133	—	—	—	Rollinia multiflora	Id.
134	—	—	—	Pereskia	Cactaceæ
135	Black Sage	Bois Nègre	Cariaquita negra	Cordia sp. (*a*)	Cordiaceæ
136	—	—	—	Stereospermum chelonoides	Bignoniaceæ
137	—	Pied poule	Cachicamo	Psychotria	Rubiaceæ
138	Cannon Ball or Bomb-shell tree	Arbre à bombes	Mûco	Couroupita Guianensis	Lecythidaceæ
139	—	(Ratard bois-canon (Lentille))	Higuereton	Panax morototoni	Araliaceæ
140	Fig tree	Figuier	Lechero	Ficus sp.	Urticaceæ
141	Almond tree	Amandier	Almendron	Terminalia Catappa	Combretaceæ
142	—	Bois Charbon	Rayo de Antigua	Diospyros sp.	Ebenaceæ
143	—	Moricyp jaune	—	—	Cordiaceæ
144	—	Bois rivière	Jaúldo	—	—
145	—	Bois Canique	Naranjillo	Maba inconstans	Ebenaceæ

(*a*) Not indigenous.

DEVENISH, S., M.A.—*continued.*

No. of Order.	Common Names. English.	French.	Spanish.	Scientific Names.	Familica.
146	Sea-side plum	—	—	Ximenia Americana	Olacaceæ
147	Cocoa plum or fat pork	Icaque	Icacos	Chrysobalanus Icaco	Chrysobalaneæ
148	Sea-side mahoe	Mahault du bord de la mer	Malagua del mar	Paritium tiliaceum	Malvaceæ
149	Orange tree	Oranger	Naranjo	Citrus Aurantium	Aurantiaceæ
150	—	Chaparro à feuille lisse	—	Bunchosia	Malpighiaceæ
151	Cocoa tree	Cacautier	Palo de Cacao	Theobroma Cacao	Byttneriaceæ
152	Débasse	Débasse	Canilla de Venado	Calyptranthes sericea	Myrtaceæ
153	—	Bois Baguette	Punteral	Myginda	Rubiaceæ
154	—	Bois de Murue	Siete capa	Machœrium	Leguminosæ
155	Wild cocoa	Bois Cacao	Uvero del monte	Coccoloba sp.	Polygonaceæ
156	—	Bois l'atate	Naure	Calliandra sp.	Leguminosæ
157	—	—	Almendron del monte	—	Chrysobalaneæ
158	Piroa	Piroa	Piroa	Guilielmia sp.	Palmaceæ
159	—	—	Palma real, ó Yagua	Œnocarpus Bataua	Id.
160	Coffee tree	Cafier	Café	Coffea Arabica (a)	Rubiaceæ
161	—	—	Naranjillo	Swartzia grandiflora	Leguminosæ
162	—	—	—	Podocarpus salicifolius	Coniferæ
163	Wild chestnut	Châtaignier	Castaño	Pachira aquatica	Bombaceæ
164	—	—	Cojon de burro	Sarcoglottis Amazonia	Styraceæ
165	White Cedar	Acajou Marron	Cayuca, ó anakin	Myristica sp.	Myristaceæ
166	—	Bois baril	Palma	Pisonia inermis	Nyctagineæ
167	Bird Lime tree	Bois lait	Lechero	Sapium Aucuparium	Euphorbiaceæ
168	—	Canipêche bord de mer	—	Pithecolobium, vel Calliandra sp.	Leguminosæ
169	—	Bois l'étang	Lagunero	Pterocarpus Draco	Id.
170	—	Coco Macaque	—	?	Sapindaceæ
171	Laurel	Laurier Avocat	Laurel	?	Laurineæ
172	Wild Savonnette	Savonnette blanche	Comure blanco	Machærium sp.	Leguminosæ
173	—	Bois Coco	Cacao del monte macho	Isertia parviflora	Rubiaceæ
174	Yellow Savonnette	Savonnette jaune	Espinabobo	Lonchocarpus latifolia	Leguminosæ
175	Grigri	Grigri	Maraval	Martinezia caryotæfolia (a)	Palmaceæ
176	Blue gum	Eucalyptus	—	Eucalyptus	Myrtaceæ
177	—	Mahault Chardon	Tuubaol	Apeiba aspera	Tiliaceæ
178	Yellow sandbox	Sublier jaune	Javillo Amarillo	Hura crepitans	Euphorbiaceæ
179	—	Mangle chêne	—	Avicennia tomentosa	—
180	—	Cacapoule	—	Faramea Guianensis	Malpighiaceæ
181	—	Cupey	Cupey	Clusia rosea	Clusiaceæ
182	—	—	—	Ilex Macoucoua	Ilicineæ
183	—	—	Mamoncillo	Casearia	Samydaceæ
184	—	—	Yema de huevo	Lucuma sp.	—
185	Mawbee stick	Bois Costière	Bijaguara	Colubrina reclinata	Rhamneæ
186	Sugar apple	Pomme Cannelle	Anon	Anona squamosa	Anonaceæ
187	Wild Coffee	Café Marron	Café del Monte	Coffea sp.	Rubiaceæ
188	—	—	—	Mollinedia	Monimiaceæ
189	—	—	Cautero	Pariocarum campestre	Chrysobalaneæ
190	—	—	Naranjillo (Caroni)	—	Ebeneæ
191	—	—	Sardino Arima	—	Samydaceæ
192	—	Mabouya	—	Capparis cynophallophora	Capparidaceæ
193	—	Poui Mme. Jean	—	Polygonthus condensata	Compositæ
194	—	Bois flammeau	—	Tecoma stans	Bignoniaceæ
195	Olive wood	Bois d'Olive	—	Capparis Jamaicensis	Capparidaceæ
196	—	Petit Baume	—	Croton sp.	Euphorbiaceæ
197	—	Bois miel	—	—	Myrtaceæ
198	—	Noyer (de Chacachacarco Island)	—	—	Samydaceæ
199	—	—	Algarrobo	—	Polygoneæ
200	Cactus	Cactus	—	Cactus heptagonus	Cactaceæ
201	Divi divi	Dividivi	Dividivi	Cæsalpinia coriaria	Leguminosæ
202	—	Bois mal d'estomac	Guallullo	Copaifera hymenifolia	Id.
203	—	—	Barbasco	Jacquinia armillaris	Myrsineæ
204	—	—	Inagua	—	Myrtaceæ
205	—	—	Sardino blanco	Miconia proxima	Melastomaceæ
206	—	Bâtard bois l'orme	—	Spania	Urticaceæ
207	—	—	Maraquiro	Ratonia Americana	Sapindaceæ
208	—	—	Aquirire	—	Meliaceæ
209	—	—	—	Cordia sp. (red flowers) (a)	Cordiaceæ
210	—	Avocat Marron	—	Ruprechtia sp.	Polygonaceæ
211	—	Muricyp rouge	—	?	?
212	Cherry wood (from Chacachacarco Island)	Cerisier	Cereza	Pholacilia trifoliata	Meliaceæ

(a) Not Indigenous.

DEVENISH, S., M.A.—*continued.*

No. of Order.	Common Names. English.	French.	Spanish.	Scientific Names.	Families.
213	—	—	—	Asplidosperma	Apocynaceæ
214	—	—	—	Solanum callicarpifolium	Solanaceæ
215	—	Bois Lesserre	Palo morocol	?	?
216	—	Ruisinier	Cuchape	Coccoloba sp.	Polygonaceæ
217	—	—	—	Calliandra sp.	Leguminosæ
218	Jackwood	Jacquier	—	Artocarpus integrifolia (*a*)	Artocarpeæ
219	Chigoewood	Bois Négresse	Mangle dulco	Bravaisia floribunda	Acanthaceæ
220	—	—	C. de Veraco	Tabernæmontana	Apocynaceæ
221	—	—	—	Cordia	Cordiaceæ
222	Supple Jack	Liane Persil	Bejuco Mulato	Seriana sp.	Sapindaceæ
223	—	—	—	Lagerstrœmia Indica (*a*)	Lythraceæ
224	—	—	—	Citrosma	Moniniaceæ
225	—	Quinquina pays	—	Coutarea speciosa	Cinchonaceæ
226	—	—	—	Randia sp.	Id.
227	—	—	—	Melastoma sp.	Melastomaceæ
228	Mangotin	Mangotine	Mangotina	Mangifera sp.	Terebinthaceæ
229	—	—	—	(Ebenaceæ sp., from Caroni) (and Chaguanas)	Ebenaceæ
230	—	—	Quiebra hacha	Copaifera hymenifolia (*a*)	Leguminosæ
231	Immortel tree	Immortelle	(Bucare, *G* Madre) del Cacao	Erythrina	Papilionaceæ
232	—	—	—	Posoqueria longifiora	Cinchonaceæ
233	—	—	—	Alchornea	Euphorbiaceæ
234	Timit	Timite	Timite	Manicaria saccifera	Palmaceæ
235	Horse-tail tree	—	—	Casuarina equisetifolia (*a*)	Casuarineæ

(*a*) Not Indigenous.

116. HARLEY, O., Superintendent of Prisons, Trinidad.—Thirty-one specimens of Native Wood, wedge-shaped.—(1) Bois Lezard, Fidèle, Fiddle Wood (*Vitex capitata*). (2) Savonette Jaune (*Sapindus*, sp.). (3) Olivier (*Bucida*). (4) Courouchy or Incense Tree (*Amyris*). (5) Galba (*Calophyllum calaba*). (6) Pois-Doux (*Inga fœculifera*). (7) Balata or Bullet Wood (*Mimusops globosa*). (8) Leopard Wood (*Brosimum Guianense*). (9) Roblo (*Papilionaceæ*, sp.). (10) Genipa (*Genipa Americana*). (11) Poui (*Tecoma*). (12) Laurier or Laurel Cyp (*Oreodaphne cernua*). (13) Bread Nut (*Artocarpus incisa*, *nucifera*). (14) Epineux Jaune, Yellow Sanders (*Xanthloxyum clava Herculis*). (15) Purple Heart or Sapatem (*Peltogyne paniculata*). (16) Angelin (*Andira inermis*). (17) Tapana (*Hieronyma alchornoides*). (18) Mombin or Wild Plum (*Spondias*). (19) Carapa or Crapaud (*Carapa Guianensis*). (20) Calabash (*Crescentia cujete*). (21) Mori Cyp (*Cordia*, sp.). (22) Cedar or Acajou (*Cedrela odorata*). (23) Lime Tree (*Citrus Limonum*). (24) Locust or Courbarie (*Hymenæa courbaril*). (25) Logwood (*Hæmatoxylon Campechianum*). (26) Guatacaro (*Lecythis idatimon*). (27) Copivi (*Copaifera balsamifera*). (28) Mahoe. (29) Fustic (*Maclura xanthoxylon*). (30) Soft Cedar. (31) Cannon Ball Tree (*Couroupita Guianensis*).

6 Poui Axe Handles.
6 Guatacara Handles.
6 Poui Spade Handles.
6 Pois-doux Hoe Handles.
6 Manure Baskets.
53 Laurier Shingles.
50 Balsam Shingles.
50 Olivier Shingles.
50 Crapaud Shingles.
50 Cedar Shingles.
25 Balsam Copaivi Staves.
25 Crapaud Staves.
3 Locust Felloes.
3 Tapana Felloes.
3 Angelin Felloes.
5 Balata Spokes.
5 Poui Spokes.

Above prepared at the Convict Depôt, Chaguanas, Trinidad.

117. PRESTOE, H., Botanic Gardens.—Several specimens of Polished Wood.

118. TANNER, R., C.E. — Ten specimens of Native Woods.

Class 8.

Fibrous Substances.

119. PADOVANI, A., Aripero Estate, Oropuche.—Ten Fibres.—(1) Fibre of the Agave of the Narcissi (*Agave vivipara* ?) or Amaryllideæ, family "of Monocotyledones," and thus near the Liliaceæ, of which it might be considered as being only a section. A plant remarkable for the elegant aspect given to it by the large fleshy leaves, and the height of its flower-stem, which sometimes reaches more than twenty feet. (2) Fibre of the plant

"Silk Grass," or "China Grass," of the Liliaceæ (family of the Monocotyledones). Roots, consisting of bundles of tubercles more or less thick; the leaves are simple, entire, fleshy, and with parallel veins. (3) Fibre of the plant *Malva sylvestris* (?), family of Malvaceæ, Dicotyledones (*Monadelphia polyandria*, Linn.). It should not be confused with the "Gombo Musk" or "Muscette" of botanists (*Hibiscus Abelmoschus*), an annual plant, and which grows abundantly in Trinidad. (4) Fibre of the bark of the wood Mahout, "*Thespesia populnea* of Malvaceæ" (Dicotyledones), a tree very common in our forests. (5) Fibre of the bark of the elm-wood, Urticaceæ (*Sponia*), family of the Dicotyledones, and, like No. 4, very common in our forests. (6) Fibre of the bark of the white Bermuda Berry (*Machærium* of Leguminoseæ), very common in our soap manufactures. (7) Fibre of the bark of Savannah Wood (a shrub), of the family Ericineæ Inodorneæ, F. Jussieu, Dicotyledones. Leaves simple, alternate, rarely opposite, flowers arranged in clusters, &c. (8) Fibre of the bark of a shrub known in our woods (family of the Dicotyledones), and of which the aspect and the characteristic features are quite similar to the Ericineæ. (9) Fibre of the bark of the Parsley Creeper (*Seriana*, sp., family of the Dicotyledones), very common in our forests. The wood of this creeper is only used for walking-sticks. (10) Fibre of the Water Creeper (family Dicotyledones).

120. **ST. HILL, T. J.**—(1) Manhaltine. (2) Pine Apple. (3) Piugune or Wild Pine. (4) Spanish Needle. (5) Agave or Lauge Bœuf. (6) Wild Agave. (7) Carat Palm. (8) Silk Banana. (9) Red Banana. (10) Dried Plantain Tree Fibre. (11) Poix Doux Bark Fibre. (12) Ochro. (13) Bois Sauge. (14) Black Sage. (15) Mauriche.

Class 9.

Arts and Manufactures.

121. **ARDILLA, J. P.** — Vete Vert, or Khus Khus (one sample).

122. **BAILEY, T.** — Vete Vert, or Khus Khus (one sample).

123. **BERTRAND, A.**—(a) Two Ornamented Calabashes, animal kingdom. (b) Two Ornamented Pincushions. (c) Thirty-six Calabash Money Boxes. (d) One Calabash Egg Stand. (e) Various plain Calabashes.

124. **BLACK, MISS, & SEMPER, MRS.**—(a) One pair Tatted Lace Antimacassars. (b) One pair Tatted Lace Antimacassars. (c) One pair Tatted Lace Antimacassars. (d) One Crochet Antimacassar. (e) One piece Tatted Insertion. (f) One piece Tatted Lace. (g) One pair Torchon Baskets. (h) One Cushion Silk Embroidery. (i) One Silk Embroidered Smoking Cap.

125. **CADET, MISS.**—One Lace Handkerchief.

126. **CARR, A. B., Belmont.** — (a) Enaré (*Geonoma Enaré*). (b) Picu (*Bactris simplicifrons*). (c) Grougroo (*Acrocomia sclerocarpa*). (d) Daybasse (*Calyptranthes sericea*). (e) Pimento (*Pimenta vulgaris*). (f) Parifeuilles. (g) Gasparee (*Esenbeckia castanocarpa*). (h) Leopard Wood (*Brosimum Aubletii*). (i) Poui (yellow). (*Tecoma*). (j) Sweet Orange (*Citrus aurantium*). (k) Tangerine Orange (*Citrus serratifolia*). (l) Supplejack (*Paullinia leiocarpa*). (m) Wild Coffee (*Coffea Arabica*).

127. **CARPENTER, E., Colonial Bank, London.** — Six Agavi Palms, or *Geonoma Vaga*.

128. **CAZABON, MICHL J.**—Sixteen Water Colours: (a) Bridge at St. James. (b) Peep on Road to Old Fort. (c) Grand Boca. (d) First Boca. (e) Port of Spain from Harbour. (f) Entrance to Maraval. (g) Craig (Five Islands). (h) Bamboos, Dry River. (i) Gonglou Trees at Laventille. (j) Carenage Point (Sunset). (k) River at St. Joseph. (l) Bamboos at St. Ann's. (m) Carenage (Morning). (n) Tropical Fruit. (o) Coolie Group. (p) Coolie Woman. (q) Twelve Indian Ink Drawings. (r) View of Powder Magazine. (s) View of Corbeau Town.

129. **CAZABON, CHAS. S.** — Photographs.—Twelve Views Trinidad, whole plate.

130. **COLLINS, MRS. J. H.** — (1) Sketches of Creole Life. (2) "The Little Gleaner."

131. **D'ADE, MR.**—Copies in pen and ink of Landseer's "Saved" and "Patience."

132. **DUMMETT, N. R.**—(a) Acacia seeds, one sample. (b) Flamboyant seeds, one sample. (c) Soap Berry seeds, one sample. (d) Cada Boco seeds, one sample. (e) Briar seeds, one sample. (f) Bois Immortelle seeds, one sample.

132a. **EXHIBITION COMMITTEE.**—Fifty Views of Trinidad, by C. S. Cazabon.

133. **FAIRBAIRN, MISS.** — Two Pictures.

133a. **GEOGAN, MISS.** — One Child's Hairpin Lace Dress.

134. **GOELLINCHT, MRS.** — (a) One Cobado or drawn thread Lace Handkerchief. (b) Martinequenne, in crayon. (c) Ragged Black Boy, in crayon.

135. **GOODRIDGE, WILLIAM** —(a) One Inlaid Table. (b) Native woods. (c) Razor Strops.

136. **HALES & JEWELL, MESSRS.**—(a) Ordinary Soaps. (b) Toilet Soap.

137. **HARFORD, MRS.**—(a) Fretwork Table. (b) Fretwork Bookcase and Stand. (c) Fretwork Bracket.

138. **JOHN, MR. PHILIP.**—(a) Set Ornamented Calabashes. (b) Wood Engraving.

139. **KAVANAGH, MISS.**—Four Paintings of Tropical Fruits, &c.

140. **LEGGE, MR. R. E.**—Views of the East Coast.

141. **MACHADO, REGULO.**—(1) Ordinary Soap. (2) Assorted toilet Soaps.

142. **MATHISON, MRS.**—Fancy Work.

143. **MAYNE, MRS. R. D.**—Five Views of Trinidad scenery.

144. **MAYNE, R. D., ESQ.**—(a) One Inlaid Table. (b) One Chess Board. (c) Natural Hat Stand. (d) Horse Eye Beans. (e) Two Plaited Fans. (f) Three Guglets, Trinidad pottery. (g) Two Ornamented Calabashes. (h) Fibre Smoking Caps, Temite Spaite. (i) Native Indian or Carib Baskets.

145. **MENDONEA, MISS ROSALINE.**—One Crochet Table Cover.

146. **MORIN, FELIX.**—Photographs: (a) Government House and Botanic Gardens. (b) Marino Square, Port of Spain. (c) St. James' Barracks. (d) Trinity Church, Anglican Cathedral. (e) Palm Trees. (f) Traveller Tree. (g) Tuft of Bamboos. (h) Callandra Laman. (i) Tuft of Sugar-canes in Blossom. (j) The Courbaril (*Hymenæa*). (k) Palm Trees. (l) Orange Grove, Usine. (m) Dinsley Estate. (n) Crop Time in San Antonio Cacao Estate. (o) A Swamp on the Caroni River. (p) The Pitch Lake of La Brea. (q) Maraccas Falls. (r) The Aroucas Indians. (s) The Hosé Coolies. (t) Eight Plate Photographs. (u) Nineteen Photographs, types of population. (v) Album, with local Photographs. (w) Twenty-four Views.

147. **PERIERA, MISS C.**—(a) One pair knitted Infant's Hose. (b) Two pairs knitted Infants' Half Hose. (c) Two Infants' Chemisettes.

148. **PUREFOY, SURGEON-MAJOR.**—Seven Paintings: (a) St. James. (b) Savannah and Government House. (c) Bamboos. (d) Mountain Stream, Maraval. (e) View at Couva. (f) View from North Post. (g) Alligator Shooting, Caroni River.

149. **SCAMARONNY ANDRÉ.**—Numerous Carvings in Marble, and Specimens of Penmanship.

150. **SCHEULT, MISS.**—Two Lace Handkerchiefs.

151. **SEALE, MR. L. B.**—(a) One Parlour Cabinet. (b) Two Inlaid Tables. Native woods.

152. **ST. HILL, T. J.**—(a) Three dozen native Walking Sticks. (b) Indian Cups.

153. **ST. HILL, MRS.**—Set of Sponge Baskets.

154. **TURNBULL, MRS. R.**—Six Plaited Fans.

155. **VOTOR, MRS. VESTINE.**—One Creole Fancy work Handkerchief.

156. **VOTOR, MRS.**—One Embroidery Frock.

157. **VOTOR, M.**—Vetè Vert, or Khus Khus (one sample).

158. **WILKS, C. F.**—Corn Solvent.

159. **FRITZ, ZURCHER, & CO., MESSRS., Ariapita Tannery.**—(a) Dressed Calf Skins. (b) Undressed Calf Skins. (c) Basil Skins. (d) Sole leather. (e) Cow hide.

160. **CHRISTIE, SAMUEL.**—Native Gypsum.

Class 10.

Mineral Products.

161. **FINLAYSON, THE HON. T. A.**—Specimens of Raw Pitch, from Pitch Lake.

162. **FINLAYSON, THE HON. T. A.**—(1) Glance Pitch. (2) Glance Pitch, from mineral oils. (3) Marine Glance Pitch.

163. **GASKIN, JOHN H.**—Plaster of Paris from Native Gypsum.

164. **LAMBIE, MRS.**—Specimen of Native Coal.

165. **LEGGE, R. E.**—Specimen of Temper Lime.

166. **MESTON & CO., MESSRS.**—Specimen of Raw Pitch.

Class 11.

Miscellaneous.

167. **CARPENTER, E.**—Trinidad Humming Birds.

168. **CARR, A. B.**—Armadillo shells

169. **CASSELL & COMPANY, Limited.**—De Verteuil's History of Trinidad, with mounted map.

170. **FABIEN, CHAS. A.**—Limes.

171. **FABIEN & SON, MESSRS. CHAS.** (1) Two specimens Cacao pods. (2) One barrel Cacao pods.

172. **GUILBERT, JOHN.**—Model of a Cacao Curing House.

173. **KIRTON, MASTER W. F.**—Collection of Butterflies

174. **LEOTAUD, CHAS.**—One gigantic Cacao pod

175. **MAYNE, R. D.**—One case Birds, "Too-Too," or king of the woods.

176. **McCARTHY, MASTER P. J.**—Young Cacao pods.

177. **MITCHELL, G. P. S.**—Two copies of "Ada Waltz."

178. **MORTON, MISS.**—Collection of Butterflies.

179. **MORTON, THE REV. J.**—(1) Specimens of Mucilage and Cedar Gum. (2) Specimens of Yams.

180. **VOTOR, MRS.**—Specimen of Vanilla plants and beans.

Opposite the Trinidad Court the **Anglo-Continential Guano Works** (late Ohlendorff's) exhibit a collection of **Sugar Canes** from all parts of the world. Here side by side may be contrasted the different varieties from West and East. Statistics of production and imports, tools used in sugar cultivation, and specimens of the rat-killing mongoose, cane-borers, &c., make the exhibit a very attractive and interesting one.

THE BARBADOS COURT.

BARBADOS.

By Hon. C. C. Knollys, Colonial Secretary.

Barbados, the most windward of the Caribbee Islands, is situated in lat. 13° 4′ N. and long. 59° 37′ W. It is 21 miles long and 14 in breadth, and contains 166 square miles. It is a little smaller than the Isle of Wight, but, unlike the "Garden of England," is situated in mid ocean, and inhabited by a teeming population of over 1,030 to the square mile. First visited by the Portuguese at an unknown date, it was named by them "Los Barbados," from the number of bearded fig-trees or banyans which were found growing there; it was reported to be totally uninhabited, which was not the case, though few if any of the aborigines remained when the English took possession in the year 1605. In a French map of the world of the date of 1536 it appears under the name of "Bernados," and in subsequent documents or maps it was called Barbudos, Bernados, Barnodo, S. Barduda, S. Barbudos, and Los Barbados.

In the year 1605 the 'Olive,' an English vessel, touched at the island and landed some men, who inscribed on a tree, "James, King of England and of this island."

James I. made a grant of the island to the Earl of Marlborough, and the first English Governor, Thomas Warner, was appointed to this, one of the oldest of the British Colonies in the year 1625. The island has never been severed from England, and although from time to time there have been internal dissensions, it has never undergone the vicissitudes of its neighbours, nor suffered from foreign invasion. Two years later Charles I. granted all the Caribbee Islands, including Barbados, to the Earl of Carlisle, erecting and incorporating them into a Province with him as Lord, and providing that all laws should be made "de et cum consilio assensu et approbatione liberorum tenentium." Shortly afterwards, being absent from England, Lord Carlisle's patent was revoked in favour of the Earl of Pembroke, but again restored to him on his return. A considerable number of settlers had by this time established themselves, making clearings in the forests, which, with the exception of a few savannahs, or, as they were locally called, Champion Grounds, covered the whole island. They cultivated tobacco, cotton, indigo and sugar,* and owned slaves, but the hardships of early colonial life were increased by a petty civil war entered into by the followers of the Governors who had been appointed by the various claimants to the island. The downfall of Charles I. brought a large influx of Royalists with their families and possessions to take shelter

* At first the sugar cane was only cultivated for the purpose of brewing a refreshing drink. In 1640 a Dutchman from Brazil taught the secret of allowing the cane to ripen, and of boiling the juice. At the same time the planters learned to distil rum, called at, first "Kill-devil," afterwards "Rum-bullion."

in the island, which still had a Royalist Governor, and this influx contributed greatly to people and enrich the island, and gave a tone to the tastes and manners of its inhabitants, which is still plainly discernible. It is recorded that, in the seventeenth century, before the combined effects were felt of the Navigation Act, the rivalry of Jamaica, and the growth of the French plantations, Barbados was "the most populous, rich, and industrious spot on the earth."

The Commonwealth received the surrender of the Island in 1651 upon terms embodied in the charter of Barbados of 1652, which confirmed to the inhabitants their rights of self-taxation by a representative assembly, and held it for eleven years, until the restoration of Charles II., when the various patent-holders brought forward their claims, to satisfy which a duty of 4½ per cent. on all exports was imposed; and the proprietary Government was dissolved. In spite of protest, the export duty of 4½ per cent. was continued until the year 1838, four years after the abolition of slavery.

From the above brief sketch it may readily be understood that Barbados shortly became, not so much a Colony as a piece of the Mother Country which had been transplanted. In the year 1629 the island was divided into six parishes, and in 1645 into eleven, as now, which were, with the exception of Christ Church, each named after a patron saint, St. George, of course, being one. The estates were mostly called after their original proprietors, and have not changed since, such as Drax Hall, where the first sugar ever made on English soil was turned out, while in various parts are met old familiar names, such as Hastings, Worthing, Henley, Kendal and Whitehaven.

Although by the grant of Charles I. to the Earl of Carlisle the people were invested with all the liberties, franchises, and privileges of English subjects, the earlier Governors ruled the island absolutely, aided by a servile Council appointed by themselves. It was not until the year 1645 that the enjoyment of full constitutional rights was secured, when a law was passed which enacted that none of the laws then existing should be altered, nor anything added to them, without the consent of the Governor, Council, and freeholders out of every parish, entitled "A General Assembly," and that every parish should have two representatives at least elected by the freeholders. The number of the Assembly was at first twenty-two, but later two more were added for the city of Bridgetown. Until comparatively recently the members of the Legislature also exercised executive and judicial functions, and, with the exception of the separation of these, the Constitution as originally framed has scarcely been altered. The Colony may now be described as possessing representative institutions, but the Crown has a veto on legislation, and retains the appointment and control of public officers. The Government consists of a Governor, aided by an Executive Council, a Legislative Council consisting of nine members appointed by the Queen, and a House of Assembly having twenty-four members elected annually, on the basis of a very low franchise. The Executive Council consists of the officer commanding the troops, the Colonial Secretary, Attorney-General, and such other persons as Her Majesty may be pleased to appoint. The executive part of the Government, corresponding to the Ministry, consists of the Governor and members of the Executive Council, one member of the Legislative Council, and four members of the House of Assembly nominated annually

by the Governor. This body is called the Executive Committee, and has charge of all Government institutions, introduces money votes, prepares the estimates, and initiates Government measures.

The island is of coral formation, and its successive lines of cliffs show various upheavals. Its highest hill is Mount Hillaby, which has an altitude of 1,145 feet. A line of hills runs throughout the island from north to south; these are intersected in all directions by deep and precipitous canons, called ravines or gulleys, and exhibit at times extremely bold and picturesque scenery. The origin of these ravines has puzzled many, as the mountain streams have not sufficient force to cut their way through the rock, but it is probable that they may be accounted for in the following manner. A deep top stratum of coral rock rests upon a substratum of clay; the coral holds the rain-fall like a sponge, and by gravitation gradually gives it off upon the clay; here the water runs together and constitutes subterranean streams of considerable volume, which make their own way on the top of the clay and form caverns. The roofs of the caverns from time to time fall in, and the debris is washed away by the stream, until at length the cavern is laid open to the sky and becomes a ravine. Several such subterranean streams are known, the largest being in what is known as the Bowmanston cave. This cave was accidentally discovered by the sinking of a well, which on reaching a depth of two hundred feet, pierced a cavity in the rock. The only way of entry is by descending the well in a bucket, by which means several exploring parties of a scientific character have, during the last few years, made careful examination of the cavern and its stream with a view to its utilization as a water supply. This work is attended with great labour and some little danger, on account of the masses of debris fallen and still falling from the roof. The volume of the stream has been measured in the dry season, and in the wet, and is estimated to yield from something under two to fully five millions of gallons per diem, yet it is not known where this stream has its origin, nor whither it flows. It is at an altitude of nearly 400 feet above sea level.

The variety of products which were grown during the earlier days have gradually given way to sugar, and at the present time, out of a total acreage of 106,470 acres, an area of 100,000 acres is devoted to canes, the greater part of the remainder being taken up by roads, buildings and ravines. Of the acres devoted to canes a certain portion is planted and reaped every year. The remainder is given a short rest, and is planted with what is called an "offal" crop, that is to say, sweet potatoes, or other roots, or maize. This crop is sold if the prices are high, but just as often ploughed in. The cultivation of the cane itself has been brought nearly to perfection, and the farming is high, consisting greatly of spade work. The manufacture of the sugar, however, is capable of great improvement, the chief want being centralization. At present each estate of a few hundred acres makes its own sugar, frequently with the aid of an old-fashioned windmill, so that the farmer is also a manufacturer; and though admirable as the former, for many reasons, the chief being want of capital, he fails as the latter. The Colony is particularly adapted to the establishment of central factories. During the present low prices of sugar, attention might well be turned to other products. Tobacco, for instance, is indigenous, and the common species spring up wherever there is a vacant spot of land, especially on the sites of old houses. With a little care, it can be cultivated at a fair profit.

Roots valuable for the starches they yield give a heavy return. Arrowroot produces about 10,000 lbs. of roots to the acre, giving 2,000 lbs. of starch. Cassava and yams produce 8,000 lbs. to the acre, sweet potatoes 30,000 lbs., while the ground or pea nut yields about 2,000 lbs. Experiments are now being made with fibrous plants, such as cactus and silk grass. All these, as well as ginger, could be profitably cultivated.

The teeming population, increasing yearly, in spite of emigration, while contributing to the wealth of the Colony, and to the excellence of its cultivation, require an abundant and cheap food supply. The average price of the nutritious roots mentioned above is—for sweet potatoes, from ½*d.* to 1*d.*, and for yams, 1*d.* to 1¼*d.* per pound. Sweet potatoes are always in season, as are also bananas, which sell for about four a penny. Six and a quarter million lbs. of American salt fish is annually consumed, costing by retail about 1½*d.* per pound, while the local fisheries furnish an inexhaustible supply. In the fishing industry 366 boats are engaged, averaging two to three tons burthen, and having a crew of three to four men. It is estimated that about 1,500 persons obtain their living thereby, and that the annual value of the fish is about £17,000 sterling. The most important of all kinds is the flying fish; these in appearance are similar to herrings, though smaller, and, like them, swim in shoals. Their season commences in November, and lasts about seven months, and the method of taking them is simple in the extreme. The boats set out very early in the morning, and return in the afternoon. As soon as a few flying fish rise out of the water near the boat, the sails and masts are taken down and the boat allowed to drift, a bag containing rotten fish pounded up is let down into the water over the bow, the oil from this makes a calm and attracts the fish, which are simply scooped in with large landing nets. When the take is good, the number of fish caught is simply limited by the capacity of the boat, and boats have been known to sink from overloading. A few hours after the boats reach land the fish become exceedingly cheap, selling for about five or six pounds weight for a penny, and sometimes even less. Attempts are being made to preserve them, and put them up after the manner of herrings.

The flying fish season is succeeded by that of sea eggs, which are dived for at a depth sometimes of six fathoms. The part eaten is only the roe, and but little is obtained from each animal; their vast quantities, however, furnish a rich and nutritious return. Besides the above, enormous red fish, grouper, and other kinds, are taken by deep sea fishing with lines, and lobsters and cray fish along the shore. These cheap means of obtaining food, the habit of wearing boots only on Sunday, the scant quantity of clothes and firing necessary, render the agricultural labourer comfortable on his small wage, the ruling rate of which is one shilling per diem for men, and ten pence for women.

The West Indies have of late years been more and more frequently chosen for a winter resort, and offer many attractions. In Barbados the living is cheap, and almost every comfort and luxury can be obtained. There are several hotels, or a private house can be taken; while a large hotel, on the American system, is nearly completed, and is expected to be shortly opened. Carriages can be hired by the hour, or jobbed by the month; safe bathing in the most perfectly transparent water is provided by bathing houses built over the sea. Churches are numerous. The tempera-

ture from December to June is moderate, with delightfully cool mornings and evenings; and, although Barbados does not present the tropical luxuriance of growth and grandeur of most of the West Indian Islands, the roads are numerous and excellent for driving, and the gardens filled with hothouse shrubs and flowers, growing to a perfection unknown in England.

Barbados has well sustained its early reputation. Its people are industrious and prosperous, and quick to see the direction in which their interests lie. This trait has led to the establishment of life and fire insurance, railway, tramway, water and gas companies; while almost every house of any size near the town has its telephone. The geographical situation of the island, and its general healthiness, lead to many advantages, causing it to be the headquarters of the troops and of the Royal Mail Steam Packet, and other lines of mail steamers.

A former resident, General Christopher Codrington, has given the island the only place in the West Indies where a University education can be obtained, namely Codrington College, founded in the year 1710. This college is now connected with the University of Durham, and its students are eligible for all the degrees. Much attention is paid to education in all grades, there being two schools of a high class with University men as masters, one in town, and the other in the country. Boys from the larger and older of these have frequently won scholarships at the English Universities.

The Church of England in Barbados has not been disestablished, but the principle of concurrent endowment adopted. The Bishoprick was founded in 1824, and 38 incumbencies as well as the Bishop are supported by the State.

Crimes of violence are rare, and the people are contented and well satisfied with themselves, their island, and their form of Government.

The chief industry of the Island is the growth and manufacture of sugar. A rough but useful description of pottery is made in one district, and a manufactory of sulphur matches exists in Bridgetown. A small industry is carried on in the Scotland district, where petroleum oil is found. There is an abundant supply of fish, and at certain seasons of the year a large portion of the population turn their efforts in this direction.

There is no yearly hiring of agricultural labourers, they are paid 10*d.* per day, or by the task or job; an able-bodied labourer may earn from 10*d.* to 1*s.* 8*d.* within the ordinary working hours. Domestic servants are always hired by the month, their wages varying from 8*s.* 4*d.* to £2. Masons, carpenters, and other trades, 2*s.* to 2*s.* 6*d.* per day.

The average prices of the various articles in common use in Barbados are as follows.—Wheaten flour, per barrel £1 9*s.* 2*d.*; wheaten bread, per lb., 3*d.*; horned cattle, £15; horses, £40; sheep, £1 13*s.* 4*d.*; goats, £1 5*s.*; pork per 100 lbs., £2 1*s.* 8*d.*; milk per gallon, 1*s.* 4*d.*; butter, fresh, per lb., 1*s.*; butter, salt, per lb., 1*s.* 8*d.*; cheese, per lb., 1*s.* 6*d.*; beef, 10*d.*; mutton, 10*d.*; pork, 6*d.*; rice, 3*d.*; coffee, 10*d.*; tea, black, 3*s.*; sugar, refined, 4*d.*; salt, ½*d.*; cod fish, salt, 3*d.*; wine, per dozen, £1 13*s.* 4*d.*; brandy, per gallon, 16*s.* 8*d.*; beer, per dozen, 10*s.* 6*d.*; tobacco, per lb. 3*s.* 6*d.*

The Revenue is derived mainly from customs, port and harbour dues, rum duty licences and land tax; and amounted in 1884 to £145,297 3*s.* 9*d.*

The total value of the imports for the same year was £1,156,229 19*s.* 6*d.*, and of the exports £1,318,878 12*s.* 6*d.* Quantity of Raw Sugar exported, 58,074¾ hogsheads.

A railway line runs from Bridgetown to St. Andrews, a distance of about 26 miles. From Bridgetown to a distance of 14 miles, the line is inland, the rest of the line is along the east coast of the Island.

The number of vessels entered inwards in 1884 was 1220 with a burthen of 403,279 tons, and a crew of 16,216, and of vessels entered outwards 1229 with 403,825 tons, and 16,215 persons as crew.

The number of Elementary Schools in the island is large, supported by school fees, and Government aid. Also many higher schools, endowed and State aided, all of the Church of England. There are also Moravian and Wesleyan schools, but no schools connected with the Roman Catholic Church.

Barbados is a military station, and the headquarters of the military command in the West Indies. The number of troops are:—Officers, 44; warrant officers, 5; sergeants, 55; drummers, 14; rank and file, 620. Total, 738.

There is a small fort on the south-west of the island, called Charles Fort, containing two 7-ton 7-inch R. M. L. guns, and two 64-pounder R. M. L. guns, mounted *en barbette*.

Population.—Whites, 16,054; coloured, 155,806; males, 77,253; females, 94,607. Total population 171,860.

GEOGRAPHY.

Barbados is situated in latitude 13° 4′ north, and longitude 59° 37′ west, lying to the eastward of the general range of the Antilles. It is nearly 21 miles long by 14 miles broad, and has an area of about 166 square miles. Well cultivated and more populous than any other island in the West Indies, Barbados is, next to Jamaica, the most important of the British possessions in these regions.

The island, which is encircled by coral reefs, has no portion of its surface more than a little over 1,100 feet above the sea level, but the general character of the country is nevertheless diversified and extremely picturesque. The soil is fertile, and although it possesses no metalliferous deposits, coal has been found, and petroleum, potter's clay, and several ochres occur in great abundance. The climate is healthy.

The chief town and port is Bridgetown, with about 21,000 inhabitants, on the shores of Carlisle Bay, an open roadstead, much exposed to the wind from the south and south-west. There is, however, an inner harbour or careenage, protected by a structure called the Mole Head. Speightstown, upon the west coast, is further to the northward.

SUGAR-CANES, BY ANGLO-CONTINENTAL GUANO COMPANY (OHLENDORFF).

CATALOGUE BARBADOS EXHIBITS

Class 1.

Sugar, Molasses, Rum, Liqueurs, Bitters, Etc.

Sugars.

Ball's Estate, Stewart's Hill Estate, Kendal Estate, Mellow's Estate, Moonshine Hall Estate, Foster Hall Estate, Mount Pleasant Estate, Joe's River Estate, Spring Estate, Stable Grove Estate, Black Man's Estate, Bayley's Estate, Lower Berney's Estate, Maxwell's Estate, Mount Wilton Estate, Gibbes' Estate, Rock Hall Estate, Henley Estate, Waterford Estate, Carrington's Estate, Pine Estate, Bulkeley Estate, Hanney's Estate, Mount Stanfast Estate.

ODAM & CO.—(1) Canes from Friendship Estate (Odam's special cane fertilizer). (2) Canes from Draxhall Estate (Odam's special cane fertilizer).

LOUIS, SON, & CO.—(3.) Molasses.

CARTER & CO.—(13.) Rum, from cane juice, 1884 (proof). This sample gained the prize at the local Agricultural Society's Exhibition, 1885. (14.) Rum, from cane juice, 1885, 57% over proof. (15.) Rum, from juice of rotten cane, 1885, 20% over proof. (16.) Rum, from cane juice and molasses, 1885, 40% over proof. (17.) Rum, from molasses, 40% over proof.

HUTCHINSON, G. W., & CO.—(18.) Rum, re-distilled.

LOUIS, SON, & CO.—(19.) Rum, 30% over proof.

MURRAY, A. P.—(20.) Rum (old), made at Thicket Estate, bottled in 1871.

WITHAM & BUTTERWORTH.—(20*a*.) Rum 7 years old, from Hanney's Estate.

SEALY, GEO. A. (21.) Rum (old), bottled in 1841.

BELFIELD, A.—Liqueurs, &c., Cordials. (22.) Falernum, white.

HUTCHINSON, G. W., & CO.—(23.) Falernum, white.

CARTER & CO.—(24.) Falernum, white.

PETERSON, C. R.—(25.) Falernum, white.

CARTER, A. P.—(26.) Falernum, white. (27.) Falernum, golden.

CARTER & CO.—(28.) Shrub.

THE COMMITTEE.—(29.) Sorrel liqueur.

BELFIELD, A.—(30.) Milk punch.

CARTER & CO.—(31.) Milk punch. (32.) Wormwood bitters.

BELFIELD, A.—(33.) Wormwood bitters.

SHEPHERD & CO., of Nile Hotel.—(34.) Wormwood bitters. (35.) Orange bitters. (36.) Shaddock bitters.

CARTER & CO.—(37.) Quassia bitters

THE COMMITTEE.—(38.) Syrup orange. (39.) Syrup lemon.

Class 2.

Cocoa, Coffee, Spices, and Tobacco.

THE COMMITTEE.—(41.) Cocoa seeds; the cured beans or seeds of the chocolate-tree (*Theobroma cacao*). (42.) Coffee; berries of the coffee-tree (*Coffea Arabica*). (43.) Coffee: ditto. (44.) Cinnamon; the inner bark of the cinnamon-tree (*Cinnamomum aromaticum*). (45.) Ginger; the root of the plant *Zingiber officinale*. (46.) Mustard seed; the seed of the plant *Sinapis nigra*.

BERT, L., B.Sc.—Oils, &c. (47.) Essential oil of limes. (48.) Essential oil of orange. (49.) Essential oil of citron (distilled). (50.) Essential oil of citron (expressed). (51.) Essential oil of shaddock (expressed). (52.) Essential oil of lemon grass (expressed). (53.) Essential oil of geranium. (54.) Essential oil of bay leaf. (55.) Seville orange water. (56.) Shark oil (clarified). (57.) Shark oil (raw). (58.) Menhadden oil (boiled). (59.) Menhadden oil (raw).

THE COMMITTEE.—(60.) Tobacco (in leaf), grown at Government Botanical Station. (61.) Tobacco (cigars), manufactured from the first tobacco grown at the above station. (62.) Tobacco (snuff), manufactured from the first tobacco grown at the above station.

Class 3.

Fruit, Roots, and their Products.

THE COMMITTEE.—Edible Roots. (63.) Arrowroot. The root of *Maranta arundinacea*, from which the arrowroot starch is made. (64.) Cassava (sweet); the root of the *Manihot janipha*. (65.) Cassava (bitter); the root of the *Manihot utilissima*. Yields a starchy substance known as cassava or cassada, much used for food. The juices of this root are poisonous, but when it is properly treated the poisonous qualities disappear. (66.) Tous les mois Canna edulis, yields also a starch called "tous les mois." (67.) Yam. (67*a*.) Model of Yam. (68.) Eddoes. (69.) Sweet potatoes.

McCLEAN, RICHARD M. — (70.) Arrowroot. Starches made from the roots and fruit of the plants from which they derive their names.

THE COMMITTEE.— (71.) Arrowroot. (72.) Breadfruit. (73.) Cassava. (74.) Eddoe. (75.) Sweet potato. (76.) Tous les mois.

McCLEAN, RICHARD M.—(77.) Tous les mois.

THE COMMITTEE.—Flours prepared from the roots and fruit of the plants. (78.) Breadfruit (*Artocarpus incisa*). (79.) Cassava (*Manihot utilissima*). (80.) Eddoe (*Caladium sagittæfolium*). (81.) Guinea corn (*Sorghum vulgare*). (82.) Indian corn (*Zea mays*). (83.) Sweet potato (*Batatas edulis*, Chois). (84.) Yam (*Dioscorea sativa*). (85.) Cassava farine. (86.) Cassava cakes, made from the flour of the *Manihot utilissima*. (87.) Cassava cakes.

BERT, L., B.Sc.—(88.) Dried yam, sliced and dried for exportation. (89.) Dried eddoe. (90.) Dried sweet potato. (91.) Dried ochra. (92.) Dried plantains.

THE COMMITTEE. — Grain (dried). (93.) Indian corn. (94.) Guinea corn. (95.) Indian corn (in ear). (96.) Pigeon peas (*Cajanus Indicus*).— Grain (green) (97.) Bonny vis (*Lablab vulgaris*). 98. Beans, Lima (*Phaseolus perennis*). (99.) Pigeon peas. (100.) Pea nut (in shell), the seed vessel and seed of the *Arachis hypogæa*, called also "earth nut" and "ground nut." (101.) Pea nuts (shelled and parched). (101a.) Cashew nuts (shelled and parched). (101b.) Cashew nuts (in shell).

Class 4.

Wood, Stone, and Mineral Products.

THE COMMITTEE.— Woods. Specimens of native woods in polished slabs, with natural bark. (102.) Almond (*Terminalia catappa*). (103.) Anodyne. (104.) Calabash (*Crescentia cujete*). (105.) Cedar-Barbados (*Cedrela odorata*). (106.) Cordia (*Cordia sebestana*). (107.) Ebony - Barbados (*Acacia latisiliqua*). (108.) Fig-tree. (109.) Fustick (*Maclura tinctoria*). (110.) Fiddle-wood (*Citharexylon cinereum*). (111.) Inga (*Inga purpurea*). (112.) Locust (*Hymenæa courbaril*). (113.) Lignum vitæ (*Guaiacum officinale*). (114.) Mahogany (*Swietenia mahogani*). (115.) Mango (*Mangifera Indica*). (115a.) Manchineel (*Hippomane mancinella*). (116.) Seaside grape (*Coccoloba uvifera*). (117.) Tamarind (*Tamarindus Indica*). (118.) Whitewood (*Bignonia leucoxylon*).

BELFIELD, ALLEN.— (118a.) Limb of the Bearded fig-tree.

THE COMMITTEE. — Specimens of building stone in pedestal blocks with shafts. (119.) Fine coral stone. (120.) Common rough building stone. (121.) One pair of limestone litters in frame.

THE COMMITTEE AND JAMES SMITH & CO.—(122.) Bricks Specimens of native materials and manufacture.

THE COMMITTEE.—(123.) Manjack. Specimens of a bituminous coal found in various parts of the Scotland formation.

CHAMBERS, SIR GEO.—(124.) Green tar or crude petroleum. A mineral product found in considerable quantities in parts of the island. An excellent lubricator for heavy machinery of slow action. The specimens shown are from Springfield Estate, the property of the Exhibitor. (125.) Infusorial earth, or Barbados tripolite. This earth is found in enormous quantities. It is peculiar to Barbados, consisting almost entirely of the fossil remains of Polycystina. It is a bad conductor of heat, and has been used with advantage for covering boilers. Also (125a) Stag's-horn Coral.

THE COMMITTEE.—(126.) Polycystina mounted as microscopic objects. This collection contains all the most characteristic forms of Polycystina and Diatomaceæ found in the Barbados infusorial earth. The general characteristics of Polycystina are best seen by using a power of eighty diameters with black ground, illuminating their structure by a higher power as transparent objects. The earth used for the preparation of this series was obtained from Springfield, Cambridge, Bissex Hill, and Melvin's Hill. Prepared by J. B. Harrison, B.A., Island Professor of Chemistry. (127.) Phosphate rock; recently discovered on Oxford Estate, St. Peter's parish. The samples examined up to the present time contain nearly seventy per cent. of phosphates.

BARBADOS GENERAL AGRICULTURAL SOCIETY.—(128.) May dust. A specimen of the volcanic ashes which fell upon Barbados on the 1st of May, 1812. These ashes were carried by the upper current of the trade wind in a due eastwardly direction from St. Vincent to Barbados, a distance of ninety miles, on the eruption of the Souffriere or Morne Garou. Similar ashes fell upon the ship *Neptune* 600 miles to the eastward of the island on the 3rd of May.

Class 5.

Arts, Manufactures, and Miscellaneous.

WOOD, C. A.—(129.) Aloes (in gourd). The inspissated juice of the leaves of the Hepatic or Barbados aloe (*Aloe vulgaris*).

JONES, HON. W. H.—(130.) Baskets. Made by the natives.

MASSIAH, J. P.—(131.) Baskets, from native materials. (132.) Baskets from native materials.

ARTHUR, ROBERT.—(133.) Calabashes; vessels made from the shell of the fruit of the Calabash tree (*Crescentia cujete*). The fruit grows from the trunks and boughs of the tree, and is filled with an acid pulp.

SEALY, DR. JOHN.—(134.) Calabashes, carved and fretted.

POYER, J. POYER.—(134a.) Carib relics.

Exhibited in Picture Gallery.

BRIGGS, SIR GRAHAM.—(135.) Carib relics. Collection of stone axes and chisels, polished and unpolished, and of white chisels cut from the conch shell. All the latter were found in Barbados. The former were collected in Barbados, St. Kitts, Nevis, Antigua, St. Lucia, and St. Vincent. (136.) Carib relics; two faces, one moulded in clay, and one (very small) carved in stone; both found in Barbados.

MILES, AUDLEY C. (136a.) Books.

RAWSON, SIR RAWSON. (137.) Carib relics; two faces moulded in clay.

JONES, HON. W. H. (137a.) Carib relics; two faces moulded in clay, found also in Barbados, on the eastern or Bathsheba coast. (138.) Cocoanut ornaments; made from the shell of the nut or fruit of the palm (*Cocos nucifera*). (139.) Cocoanut dippers. (140.) Cocoanut baskets.

THE COMMITTEE. — (141.) Cotton (raw). Barbados (*Gossypium Barbadense*).

WALTON, G. O'D., M.D. — Fibres (manufactured). (142.) Edible banana (*Musa sapientum*). (143.) Bowstring hemp (*Sansevieria Zeylanica*). (144.) *Fourcroya Cubensis*. (145.) *Agave Americana* (a bale).

[NOTE.—These fibres are all machine cleaned, the "Death and Ellwood" being the machine used.]

CARRINGTON, GEORGE.—(146.) Cotton from Carringoon Estate.

HAYNES, MISS M. A.—Fancy Work (Point Lace). (147.) Border for pocket handkerchief.

PIGGOTT, MISS M.—Fancy Work (Point Lace). (148.) Lady's tie. (149.) Fichu.

HOWELL, MRS. J.—Fancy Work (Point Lace). (150.) Cushion top.

GILKES, MISS M. L.—Fancy Work (Embroidery). (151.) Two pocket handkerchiefs. (152.) Body to infant's robe.

HOWELL, MRS. J.—Fancy Work (Embroidery). (153.) Pocket handkerchief.

PIGGOTT, MISS M.—Fancy Work (Embroidery.) (153a.) One piece (Tatting).

DONAVAN, MISS F.—(154.) White fichu. (155.) Old-gold cushion top.

THE COMMITTEE. — Fancy Work (Tatting). (156.) Collar and tie.

SPENCER, MISS C.—Fancy Work. (157.) Doyleys, set of, made of the bark of the *Lagetta lintearia* tree, bordered with the spatha or sheath of the fruit of the Mountain Cabbage Palm and ornamented with tropical ferns. (157a.) Lamp Shades, Ditto.

THE COMMITTEE.—Fancy Work. (158.) Infant's Socks, worsted (hand made).

REECE, MISS F.—Fancy Work. (159.) Lace collar.

FARNUM, MISS.—Fancy Work. (160.) Table cloth of crewel embroidery.

THE COMMITTEE.—Plain Sewing. (161.) Infant's robe, trimmed with tatting. (161a.) Infant's underclothing. (162.) Infant's robe.—Fancy work. Spanish needlework, flowers &c., made from the epidermis of the leaves of the *Yucca draconis*.

CLARKSON, MISS.—Fancy Work. (162a.) Flowers of Spanish needlework. (163.) Assorted flowers and feather.

TAYLOR, MISS. Fancy Work.—(164.) Fan trimmed with flowers.

CLARKSON, MISS E. J.—Fancy Work. (165.) Bonnet.

MURPHY, MRS.—Fancy Work. (166.) Bonnet. (167.) Hat.

CLARKSON, MISS E. J.—Fancy Work. (168.) Wreath and sprays of white roses. (169.) Wreath and sprays of pink roses. (170.) Wreath and sprays of yellow roses.

THE COMMITTEE.—Fancy Work. (170a.) A basket filled with flowers.

SINCLAIR, MISS A.—Fancy Work (171.) A basket made of the husk, trimmed with the grain and filled with the bloom of the Indian corn or maize (*Zea mays*).

THE COMMITTEE.—Fancy Work. (172.) A basket made of the husk of the Indian corn or maize.

TAYLOR, MISS F.—Fancy Work (Shell Work). (173.) Necklace, &c., of rice shells. (174.) Necklace, &c., of rice shells. (175.) Necklace, &c., of green pea shells.

WITHSTANDLEY, MRS.—Fancy Work (Shell Work). (176.) Necklace, &c., of green pea shells and Fish Scale Work.

TAYLOR, MISS F.—Fancy Work (Fish Scale Work). (177.) Two banners. (178.) Fan.

THE COMMITTEE.—Fancy Work (Fish Scale Work). (179.) Bonnet.

MAPP, MISS C.—Fancy Work (Seed Work). (180.) Basket of flowers composed of forty-eight varieties of native seeds.

INNISS, MISS F.—Fancy Work (Seed Work). (181.) Basket of mimosa and crab eyes.

TRACEY, MRS. C.—Fancy Work (Seed Work). (181a.) Necklace of seeds with gold mounting.

POULSON, MRS.—Fancy Work (Seed Work). (182.) Necklace and bracelets of Job's Tears. (183.) Necklace and bracelets of moabites. (184.) Necklace and bracelets of crab eyes. (185.) Bracelet of melon seeds. (185a.) Two bags mimosa seeds. (186.) Three necklaces of mimosa seeds. (187.) Seven pairs of bracelets of mimosa seeds. (188.) Two pairs of bracelets of soapberries. (189.) Two necklaces of soapberries.

REECE, MISS F.—Fancy Work (Seed Work). (190) Frame mahogany seeds with cane arrow.

MASSIAH, MRS.—Fancy Work (Seed Work). (190a.) String of seeds of the Mackaw Palm.

BRAITHWAITE, B.—(191.) Fancy Work (Models of native fruits in wax).

WITHSTANDLEY, MRS.—(192.) Fern leaves (native), arranged in frame.

THE COMMITTEE.—(192a.) Hammocks, native materials and manufacture.

CLARKE, MISS JULIA.—(193.) Joiner's work. An inlaid bracket of native woods. Made by the Exhibitor.

THE COMMITTEE,—(194.) Joiner's work. An inlaid table of West Indian woods, native workmanship.

GRANT, JOHN G., C.M.G.—(194a.) An inlaid table of Barbados wood.

CLARKE, MISS JULIA.—(195.) Joiner's work. A work-box of native woods. Made by the Exhibitor. (196) A picture frame of native woods. Made by the Exhibitor.

BELFIELD, ALLAN.—(196a.) Building lime.

THORNE, H. E., of the Antilles Manure Works.—Manures and chemical products. (197.) Antilles cane manure. (198.) Antilles Ratoon manure. (199.) Antilles preparation manure. (200.) Aruba-phosphate dust. (201.) Bone dust. (202.) Dissolved bones. (203.) Super-phosphate of lime (aruba phosphate).

BERT, L., B.Sc., of Reef Manure and Chemical Works.—(204.) Complete sugar-cane manure. (205.) Garden manure for tropical plants. (206.) Paragrass manure. (207.) Ratoon manure. (208.) Sugar-cane manure. (209.) Sulpho-phosphate solution.

BRIGGS, SIR GRAHAM.—(210.) Maps, books, &c. Thirty-four maps and charts of the islands of Barbados, Nevis, St. Kitts, &c. Lent by the Exhibitor. (211.) A large West Indian atlas. (212.) Ligon's History of Barbados. (213.) Two old Italian books. (214.) A modern account of the island of Nevis.

CARTER, G. E.—(215.) A West Indian house, scale 1" to 1' 0".

THE COMMITTEE.—(216.) A cattle cart. (217.) A mule cart. (218.) A mule truck laden with three hogsheads of sugar. (219.) A flying-fish boat with one mast (scale 1" to 1' 0") having on board two miniature nets of the sort used for catching flying-fish. (220.) A flying fish boat with two masts (scale ¼' to 1' 0"); a small boat (Moses) and oar; two flying-fish nets. (221.) Two miniature fish pots. (221a.) A flying fish net. Pottery, native materials and manufacture:—(222.) Monkeys. (223.) Goblets. (224.) Goblets. (225.) Goblets.

MAXWELL, Captain, L. R. M., North Staffordshire (64th) Regiment.—(226.) Photographs. Views of Barbados taken by the Exhibitor.

CAMPION, J. W., Photographer.—(227.) Photographs. Views of Barbados taken by the Exhibitor.

COOPER, W. G., Photographer.—(228.) Photographs. Views of Barbados taken by the Exhibitor. Large size.

PARKINSON, C. P.—(229.) Postage stamps and seals of Barbados from 1852 to the present date. Collected by the Exhibitor.

POYER, S. W.—(230.) Paintings (oil) by native artists.

BOWEN, E. F. S.—(232*b*.) Landscape (small size). Subject "The Sea Coast near Bath." Painted and exhibited by the Exhibitor.

McNICOL, ALICE.—Pickles. (233.) Fancy pickles. (234.) Hot sauce. (235.) Mango Chutney. (236.) Pickled cabbage, palm blossoms. (237.) Pickled mangoes. (238.) Pickled pawpaws (stuffed) and their blossoms.

REECE, M. E.—(239.) Fancy pickles. (240.) Hot sauce. (241.) Pickled cabbage. (242.) Pickled golden apple. (243.) Pickled gooseberries. (244.) Pickled mangoes. (245.) Pickled pine-apple. (246.) Pickled pawpaw blossoms. (247.) Pickled tamarinds.

McNICOL, ALICE.—(248.) Pickled peppers. Assorted peppers. (249.) Bonnet peppers. (250.) Negro peppers. (251.) Chilli peppers.

REECE, M. E.—(252.) Bonnet peppers. (253.) Bonnet peppers (stuffed). (254.) Negro peppers.

MILES, AUDLEY C.—(254*a*.) Pepper Wine. (254*b*.) Pepper Vinegar.

THE COMMITTEE.—(255.) Pepper, Cayenne, supplied from Government Botanical Station.

ADAMSON, MISS.—Preserves. (256.) Candied shaddock rind.

BATSON, MRS. ROBT.—(257.) Candied shaddock rind. (258.) Candied grapo fruit rind.

THE COMMITTEE.—(259.) Candied forbidden fruit. (259*a*.) Preserved Shaddock. (259*b*.) Shaddock, preserved whole.

SEALE, M. E. A.—(260.) Candied ginger. (261.) Cherry jam.

THE COMMITTEE.—(262.) Earth or pea nuts in sugar cakes.

SEALE, M. E. A.—(263.) Guava marmalade (without seeds). (264.) Guava marmalade (with seeds).

ADAMSON, MISS.—(265.) Guava mar malade (in cakes).

THE COMMITTEE.—(266.) Guava jelly

SPRINGER, MRS. E. J.—(267.) Guava jelly.

SEALE, M. E. A.—(268.) Golden apple jam. (269.) Gooseberry jam. (270.) Lime jam. (271.) Orange marmalade. (272.) Pawpaw jam. (272*a*.) Pine-apple jam. (273.) Preserved ginger. (274.) Preserved guavas. (274*a*.) Preserved tamarinds. (275.) Preserved lemon rind. (276.) Preserved limes. (277.) Preserved orange rind. (278.) Preserved pine apple. (279.) Preserved shaddock rind. (280.) Shaddock marmalade. (281.) Sorrel jam. (282.) Tomato jam.

BURNHAM, ELIZABETH J.—(282*a*.) Cocoanut Sugar Cake.

JONES, HON. W. H.—(283.) Rat Traps. Native manufacture and materials.

THE COMMITTEE.—Seeds. Native ornamental seeds as follows:—(284.) Assorted seeds. (285.) Crabs eyes (*Abrus precatorius*). (286.) Castor oil seeds (*Ricinus communis*). (287.) Circassian beads (*Adenanthera pavonina*). (288.) Flamboyant (*Poinciana regia*). (289.) Horse-eyes (*Mucuna urens*). (290.) Job's tears (*Coix lachryma*). (291.) Lenten beans. (292.) Moabites (*Inga unguis-cati*). (293.) Nickar (*Guilandina bonducella*). (294.) Nickar (*Guilandina bonduc*). (295.) Soapberries (*Sapindus saponaria*). (296.) Soapberries (*Sapindus saponaria*). (297.) Sandbox, loaded as paper-weights (*Hura crepitans*). (298.) Tamarind (*Tamarindus Indica*). (299.) Woman's tongue (*Albizzia lebbek*). (300.) Jumbie beans. (301.) Seeds (in pods) Annatto (*Biza orellana*) (302.) *Cassia Fistula*. (303.) Flamboyant (*Poinciana regia*). (304.) Locust (*Hymenæa courbaril*). (305.) Nickar (*Guilandina bonducella*). (306.) Shittim (*Acacia Arabica*).

SEALY, T. H.—(307.) Turtle shell-work bracelets (two pairs). (308.) Card receiver. (309.) Comb. (310.) Crosses (seven). (311.) Earrings (three pairs). (312.) Hearts (four). (313.) Necklace brooch, and earrings. (314.) Necklace, brooch, and earrings. (315.) Ornaments (two). (316.) Paper knives (two). (317.) Slides (two).

ALLEYNE, MR. & MRS. FORSTER.—(317*a*.) Glass case containing two pink pearls found in Barbados; twelve d'oyleys, representing native flowers, worked by Mrs. Alleyne; specimens of seeds in necklaces; turtle shell-work bracelets; Carib shell knives, chisels, &c.

GIBBONS, MRS. W. BARTON.—(317*b*.) Sketches of plants, &c.

FLETCHER, GEORGE, & CO.—(317*c*.) Model of sugar train.

THE COMMITTEE.—(317*d*.) Hogshead. (317*e*.) Tierce. (317*f*.) Model of hogshead. (317*g*.) Model of molasses puncheon.

Class 6.

Fisheries.

THE COMMITTEE. Shells. Collection of native shells as follow. (The names of these shells were supplied by Mr. John Parkinson.) (318.) *Achatina variegata* (agate shell). (319.) *Argonauta argo* (paper nautilus). (320.) *Bulla ampulla*. (321.) *Bulla physis*. (322.) *Bulimus oblongus* (garden snail). (323.) *Cassis tuberosa* (Queen conch). (324.) *Cassis testiculosa*. (325.) *Cassis flammea*. (326.) *Columbella nitidula*. (327.) *Columbella mercatoria*. (328.) *Cypræa exanthema* (spotted cowry). (329.) *Cypræa sulcata* (puppy eyes). (330.) *Cypræa punctata*. (331.) *Cypræa cinerea*. (332.) *Cypræa globosa*. (333.) *Cypræa suffusa*. (334.) *Conus mus* (spinner). (335.) *Conus luteus*. (336.) *Conus occineus*. (337.) *Conus purpurascens*. (338.) *Conus cedo-nulli*. (339.) *Coronula diadema* (barnacle off whale). (340.) *Chiton magnificus*. (341.) *Chiton limaciformis*. (342.) *Chiton Barbadensis*. (343.) *Dentalium cornaccum*. (344.) *Dolium perdix*. (345.) *Fissurella cancellata*. (346.) *Fusus articulatus*. (347.) *Hydia gibbosa* (glass bubbles). (348.) *Ianthina communis* or *fragilis*. (349.) *Lucina punctata*. (350.) *Lucina pulchella* (rose shells). (351.) *Lucina tigrina*. (352.) *Lepas quinquevalvis* (barnacle off whale). (353.) *Nerita versicolor*. (354.) *Nertinia viridis* (green pea shell). (355.) *Ovula gibbosa*. (356.) *Oliva porphyria*. (357.) *Oliva communis* (common olive shell). (358.) *Pyramidella dolabrata* (gold hair or twist). (359.) *Dinna radix* (wing shell). (360.) *Pennia bullata*. (361.) *Pterocera lambis*. (362.) *Pyrula melongena*. (363.) *Ranella ranina*. (364.) *Scalaria cultrus*. (365.) *Strombus gallus* (basnell). (366.) *Strombus gigas* (giant or king conch). (367.) *Strombus auris Dianæ*. (368.) *Spirula*

clavis australis. (369.) *Tellina radiata* (aurora shells). (370.) *Terebra hastata* (piercer). (371.) *Terebra tigrina.* (372.) *Trochus excavatus* (common). (373.) *Trochus tubiferus.* (374.) *Turbo hippocastaneum* (red coral shell). (375.) *Turbo pica.* (376.) *Triton femorale* (sea trumpet). (377.) *Triton variegatum* (tobacco conch). (378.) *Voluta coffea.* (379.) *Voluta minuta.* (380.) *Voluta musica* (music shell).

PIERCE, T. E.—Shells. Collection of native shells as follows:—(381.) *Arca modiolus.* (382.) *Arca Noæ.* (383.) *Achatina variegata.* (384.) *Avica heteroptera.* (385.) *Buccinum plumatum.* (386.) *Bulla ampulla.* (387.) *Bulimus oblongus.* (388.) *Cardium citrium.* (389.) *Cassis testiculosa.* (390.) *Cassis saburon.* (391.) *Columbella mercatoria.* (392.) *Columbella nitidula.* (393.) *Coffea minuta.* (394.) *Conus mus.* (395.) *Conus occineus.* (396.) *Conus cedo-nulli.* (397.) *Cypræa cinerea.* (398.) *Cypræa spurca.* (399.) *Cypræa exanthema.* (400.) *Cypræa sulcata.* (401.) *Dolium perdix.* (402.) *Fissurella cancellata.* (403.) *Fusus sulcatus.* (404.) *Hinnites cortesii.* (405.) *Ianthina communis.* (406.) *Lucina punctata.* (407.) *Lucina Pensylvanica.* (408.) *Lucina pu'chella.* (409.) *Lucinas communis or fragilis.* (410.) *Marginella auliz.* (411.) *Modiola tulipa.* (412.) *Natica caurena.* (413.) *Natica mammilla.* (414.) *Natica pes elephantis.* (415.) *Nerita peloranta or versicolor.* (416.) *Nerita cæruia.* (417.) *Nertinia pupa.* (418.) *Nertinia viridis.* (419.) *Olivia jaspidea.* (420.) *Oliva porphyria.* (421.) *Ovula gibbosa.* (422.) *Pecten nodosus.* (423.) *Pecten.* (424.) *Pectunculus auriflua.* (425.) *Pedipes.* (426.) *Pyramidilla dolabrata.* (427.) *Pinna rudis.* (428.) *Scalaria callhrus.* (429.) *Spirula australis.* (430.) *Strombus gigas.* (431.) *Strombus gallus.* (432.) *Strombus auris Dianæ.* (433.) *Strombus troglodytes.* (434.) *Vellina radiata.* (435.) *Tellina interrupta.* (436.) *Terebra hastata.* (437.) *Turbo muricatus.* (438.) *Turbo pica.* (439.) *Turbo hippocastaneum.* (440.) *Trocus excavatus* (natural and cleaned). (441.) *Triton chlorostomum.* (442.) *Triton variegatum.* (443.) *Triton femorale.* (444.) *Triton rubeculum.* (445.) *Triton cutaceum.* (446.) *Venus paphia.* (447.) *Venus undata.* (448.) *Venus casta.* (449.) *Voluta musica.* (450.) *Voluta coffea.* (451.) *Voluta modulosa.* (452.) *Voluta oscillata.* (453.) *Voluta nigra* or *Oliva oryza.*

GRANT, JOHN G., C.M.G. — (453a.) Cabinet of Shells.

TAYLOR, SAMUEL. — (454.) Fish Curios. Flying fish in pickle.

THE COMMITTEE. — (455.) "Hedgehog" (193 specimens).

TAYLOR, K. EDMUND.—(456.) Jaws of a barracouta. (457.) Jaws of a shark.

THE COMMITTEE. — (458.) Lobster ("Horse-shoe"). (459.) Medusa Mosses. (460.) Carrageen moss. (461.) Collection of native mosses. (462.) *Pentacrinus caput medusæ.*

RAWSON, SIR RAWSON W., K.C.M.G.—(462a.) Holopus Rangi, D'Orb.

TAYLOR, SAMUEL. — (463.) "Pipe fish."

THE COMMITTEE.—(464.) Sea crabs (3 specimens). (465.) Sea fans, (2 specimens). (466.) Sea horse (hippocampus). (467.) Sea stars (star fish), (3 specimens). (468.) Sea weeds. (469.) Sea weeds with spiders twined about it.

BERT, L., B.Sc.—(470.) Small fishes of various varieties in spirit.

THE COMMITTEE.—(471.) Trunk fish. (472.) Vertebra of a shark. (473.) Marine Corals. "Brain" coral (2 specimens). (474.) "Carnation" coral (2 specimens). (475.) "Ginger" coral. (476.) "Stag's horn" coral.

THE GRENADA COURT.

GRENADA.

By J. Wells, Esq., Editor "St. George's Chronicle."

The island of Grenada is situated in the Caribbean Sea, between the parallels of 12° 30' and 11° 58' N. lat., and 61° 20' and 61° 35' W. long., and forms one of the group known as the Windward Islands. It lies about 68 miles S.S.W. of the island of St. Vincent, and about 90 miles from the island of Trinidad. It is about 21 miles in length and 12 in its greatest breadth; and contains about 76,653 acres, of which about 2,000, situated on the heights in the centre of the island, remain as ungranted or Crown lands. The island is mountainous, and abounds in springs and streams of the purest water. There are also several mineral springs, which, with other indications, show the island to have been of volcanic origin.

The chief town of Grenada is called St. George. This town was originally built by the French, and was named by them Port Royal, which name it retained until the cession of the island to Great Britain in 1763. St. George is situated on the south-western side of the island in the middle of a large bay with a sandy bottom. In this bay it is estimated that 1,000 ships of 300 to 400 tons can ride at anchor comfortably and secure from storms. On the eastern side of this bay there is an inner harbour or carenage which is almost entirely surrounded by hills, and in which it is said 100 large ships can be moored. Adjoining this inner harbour is a large round basin, which is separated from it by a bank of sand, and which could also contain a great number of vessels if the bank were cut through, and the bottom of the basin—which, unlike that of the bay and harbour, is composed of a muddy substance—dredged. In the last century it was contemplated to convert this basin into a dock for the use of the Royal Navy—a purpose for which competent authorities have pronounced it admirably adapted. The project, however, was never carried out.

The island of Grenada being out of "the line of hurricanes," which from time to time devastate its neighbours and cause immense damage to shipping, and the bay and harbour of St. George being securely protected, it used to be resorted to as a haven of shelter by ships from other islands during the hurricane months. It is not so much resorted to at the present time, in consequence of the improvements that have been effected, and the great facilities and conveniences that are now afforded in neighbouring ports. St. George's Bay, however, still remains one of the safest and snuggest ports in the Windward Islands, and with some improvements in the way of erecting piers and dredging, could be made one of the best harbours in the Lesser Antilles. The necessary operations (according to the Report of the Royal Commissioners who visited the island in 1883) could be carried out at a cost of about £5,000.

The town of St. George (which is now the seat of the Government of the Windward Islands) is built on the two sides of the ridge which separates the bay from the inner harbour. It covers an area of 102 acres, and contains a population of about 4,000 souls. This town has been described by the late Mr. Anthony Trollope in the following words: "It is more like a goodly English town than any other that I saw in any of the smaller British islands. The market-place also looks like a market-place, and there are shops in it in which trade is apparently carried on and money made." The town has much improved in appearance since Mr. Trollope wrote: "St. George is well watered. In 1836 a supply of water was introduced from a spring situated in the outskirts of the town. This supply was found to be inadequate in after years, owing chiefly to increased population, and in 1878 another supply was introduced from a stream situated about 5 miles from the town and 1,100 feet above sea-level. Water is now obtained by the shipping without any difficulty, and water services are laid down in many of the houses."

Besides the town of St. George there are other towns along the coast. These are named Charlotte Town (or Gouyave), St. Patrick (or Sauteurs), and Grenville (or La Baye). The names in brackets were those by which the towns were known during the French occupation of the island. Another town is about to be constituted on the coast between Charlotte Town and St. Patrick. Charlotte Town was originally laid out by the French. Grenville is situated inside a fine harbour, the entrance to which, unfortunately, is almost completely barred by a belt of reefs. Vessels are forced to go through narrow channels between the reefs to get into the harbour. This town formerly was only a shipping bay; but of late it has made rapid strides, and now ranks second in area and importance to St. George. The other towns have also been greatly improved in recent years.

Grenada is divided into six parishes. Carriacou—the largest of a chain of islands between Grenada and St. Vincent, known as the Grenadines—is attached to the Government of Grenada, and ranks as a parish, making the parishes seven in all. This island has an area of over 8,000 acres, and a population of about 5,000 souls.

From the most authentic accounts the island of Grenada was discovered by Columbus in his third voyage in 1498, and named Ascension by him. Like the other islands of the Caribbean Group, it was inhabited by a people of warlike habits denominated Caribs (or Charaibes). It does not appear that the Spaniards made any attempt to form a settlement on the island, and the natives were left in peaceful possession until the year 1638, when Poincy, a Frenchman, attempted to make a settlement on it. Poincy was, however, driven off by the Caribs, who, it is said, resorted to the island in greater numbers than they did to the neighbouring ones, attracted no doubt by its fertility and great loveliness—attributes the place enjoys to the present day.

In 1650 du Parquet, Governor of the French Colony of Martinique, projected its subjugation, and for that purpose proceeded to the island with 200 followers. The expedition was furnished with presents, in the shape of knives, toys, &c., to reconcile the savages, and was fully equipped with arms to subdue them in case they should prove intractable, or assume the attitude that had driven off the expedition of Poincy. Du Parquet, it

appears, did not experience much difficulty in effecting a landing. Old French writers state that the chief of the resident Caribs not only accorded a friendly welcome to the newcomers, but in consideration of "some knives and hatchets, and a large quantity of glass beads, besides two bottles of brandy for the chief himself," yielded to du Parquet the sovereignty of the place.

Du Parquet, returning to Martinique, left a kinsman of his named Le Compte to govern the island; and not satisfied with the easy conquest he had made, he sent a reinforcement of 300 men to Le Compte, and orders to extirpate the natives, who it seems had commenced to show dissatisfaction with their new masters. Le Compte, from all accounts, must have been just the man to carry out these instructions to the letter; for a few months after the receipt of his orders, he was engaged in a bloody struggle with the Caribs, who, unable to cope with their antagonists in the appliances of war, resorted to murdering those of the French settlers who happened to fall into their hands. The result of this struggle was the complete defeat of the Caribs, and their ultimate extermination in a somewhat romantic manner. Reduced to a comparatively small number, the Caribs were driven to the northern part of the island, where they were hemmed in on the brow of a lofty cliff overhanging the sea. Here they made a final and noble resistance; but they were outnumbered and reduced to about forty in number. These, unable to offer further resistance, leaped into the sea, preferring to die among the breakers than surrender to their cruel persecutors. In connection with this event du Tetre (one of the earliest writers on the West Indies) relates the following pathetic incident: "A beautiful girl, of twelve or thirteen years of age, who was taken alive, became the object of dispute between two of our (French) officers, each of them claiming her as his lawful prize; a third, coming up, put an end to the combat by shooting the girl through the head."

The place from which the remnant of the Caribs of Grenada threw themselves into the sea was called "*Le Morne des Sauteurs*" (the Hill of the Leapers), a name it has retained to the present day. The French having now become the sole possessors, and having got rid of all the natives, proceeded to quarrel amongst themselves. Du Parquet, disgusted and ruined by the expense which it had cost him to subdue the island and to maintain order in it, transferred possession in 1656 to the Count de Cerillac for 30,000 crowns. The new proprietor sent thither a man of "brutal manners" to govern the island, who behaved with such unbearable tyranny to the inhabitants that many of them retired to Martinique, and the few who remained condemned him to death after a formal trial. He was shot on the summit of a hill on the road over the Grand Etang mountain in the centre of the island. Some years after this the Count de Cerillac conveyed his rights and interest in Grenada to the French West Indian Company, whose charter being abolished in 1674, it became vested in the Crown of France.

The calamities which had attended this unfortunate colony may naturally be supposed to have prevented its prosperity, and by the accounts given by Raynal (another early writer) we find that in the year 1700, the white inhabitants amounted only to 251, with 525 blacks, who were employed on three sugar, and 52 indigo plantations. From this period, however, a measure of prosperity seems gradually to have taken place; and although

the colonists were abandoned by the French Government to the rapacity of tax-gatherers whose oppressive exactions almost ruined the cultivation of the chief staple product, tobacco, they, by a smuggling intercourse which they found means of carrying on in this article with the Dutch, increased in wealth and prosperity.

In 1762 Grenada surrendered on capitulation to Great Britain, and was ceded to that power by the Treaty of Paris in 1763. Its produce was then 11,000 hogsheads of muscovado sugar, of 15 cwt. each, and about 27,000 lbs. of indigo. A duty of 4½ per cent. upon all exported produce was ordered to be levied, in place of all customs and duties formerly paid to the French king. This measure gave rise to a great constitutional question, in which, after a long and elaborate discussion, judgment was given by Lord Mansfield against the Crown; and the duty was abolished in Grenada and the other ceded islands.

The island was recaptured in 1779 by a strong French force under the Count D'Estaing, who, with a large fleet and 3,000 men, attacked the small garrison, consisting of 90 men of the 48th regiment, assisted by 300 militia, and 150 seamen. After a defence, conducted in person by the Governor of the island, Sir George (afterwards Lord) Macartney, who subsequently became ambassador to China, and which reflected the highest credit upon the defenders, they were obliged to yield to numbers.

The line of policy afterwards adopted by the new Government towards the British inhabitants was oppressive and unjust. Their grievances were partially redressed by the French Government at home. In 1783, at the general pacification, the island was restored to the British Government, to which it has since remained an appanage.

When the constitution and a representative legislature were given by Great Britain to Grenada in 1765, privileges were granted to the French inhabitants which were denied to British-born subjects professing the same faith, the most prominent of which were their admission into the Legislative Council, and to be elected into the Assembly, to the limited number of two in the former and three in the latter—without taking or subscribing to the test; to hold commissions in the militia, and to be appointed in the commission of the peace. This apparent partiality, which was no doubt meant by the British Government as a conciliatory boon to the new subjects, naturally gave offence to the English inhabitants, and to those who had become purchasers of property in the island. The new subjects were, however, supported by party, and continued to enjoy their favours until the taking of the colony by the French in 1779; and upon the final cession of the island in 1783, they were, by General Matthew's instruction, placed upon the same footing as on the day of the capture by the French. It would appear, however, that the gracious intentions of the Government were carefully concealed from them; and a struggle commenced between the parties which continued for seven years from 1784, when the strongest prevailing, the new adopted subjects were divested of all political rights, their reliance on the enjoyment of which had probably induced their remaining in the Colony. "Their churches and glebe lands were taken possession of and appropriated to the use of the Established Church, and to the Government. These remote causes of the estrangement of the interests and affections of the French subjects from the British Government, combined with the machinations of the French revolutionary anarchists,

fomented and matured an insurrection, which broke out on the 2nd of March, 1795, accompanied with horrors and massacres almost unexampled in the annals of civilised nations. At the period when this diabolical plot was ripe for explosion, an unaccountable sense of security seems to have possessed the executive Government. The militia were, *de facto*, unarmed, their arms being deposited in stores, and only served out at their periodical musters; and although the supreme Government had, contrary to the faith of promises, reduced the garrison to 300 men, 200 of whom were only effective at the period to which we allude, no steps were taken to embody the militia, and put the country under a prudent preparation for defence, notwithstanding repeated warnings given to the Governor by those who had received information of the conspiracy. The only measure resembling anything like precaution was the issuing of arms to the St. George's Regiment of Militia a few days before the breaking out of the rebellion, a measure which, trivial as it was, is supposed to have saved the town from destruction. The Lieutenant-Governor, a civilian, who by all accounts was more adapted for the duties of private life than to hold the reins of government of a remote colony at a period so critical, was so much off his guard at the moment of danger as to be enjoying the gratifications of a pleasure party on his estate, Paraclete, nearly twenty miles from the seat of Government. In this situation of affairs the rebellion broke out, as has already been stated, upon the 2nd of March, 1795, at two opposite points of the island, the towns of Grenville and Gouyave or Charlotte Town. At the former the most bloody and inhuman tragedy was enacted. The inhabitants, surprised in their sleep at the hour of midnight, were remorselessly put to death with circumstances of brutal cruelty too horrible to describe. At Gouyave the miscreants contented themselves with taking the inhabitants prisoners, and driving them in a state almost of nudity to the estate of Julien Fedon, their assumed leader, situated in the heights in the centre of the island. The Governor, in attempting to reach town by water, was, by some strange and unaccountable fatality, induced to land at Gouyave; and with the Hon. Alexander Campbell, a man of great talent and weight in the Colony, captured by the rebels and conducted to their camp in the mountains. Our space would not admit of our entering into a detail of measures whose only prominent feature was imbecility, and by which the whole Colony (with the exception of the capital) was abandoned to the mercy of these unprincipled brigands for a space of nearly fifteen months; during which period the finest properties in the island were desolated by fire and blood. Most of the ill-concocted attempts to check the progress of the banditti ended in defeat, and in still further exposing the unhappy victims of republican ferocity to horrors unequalled in any other state of society; aggravated by party rancour, and a mixture of religious and atheistical frenzy.

"On the failure of an ill-concerted attempt to storm the camp of the rebels on the 8th of April, 1795, their unfortunate prisoners, consisting of the Lieutenant-Governor and forty-seven other British subjects, among whom were some of the principal inhabitants, were barbarously shot by the rebels.

"At last, after an unaccountable delay on the part of the British Ministry, increased by an untoward detention of the elements, a fleet arrived for the relief of the distressed colonies, a strong detachment from

which was landed in Grenada, on the 9th of June, 1796, under the command of the renowned Sir Ralph Abercrombie, by whose judicious directions, although he could not be present at their execution, the brigands were driven from their last hold in the mountains, on the 19th of the same month."*

In 1787 Grenada was honoured with a visit from H.R.H. Prince William Henry, Duke of Clarence, who subsequently came to the throne as William IV. His Royal Highness was at the time of his visit an officer on board the frigate *Solebay*. The members of the Council and Assembly waited upon his Royal Highness and presented him with a joint address, to which he replied in most courteous and encouraging terms. One remark from this reply will show the estimation in which the island was held at the time by the mother country: "An island the first to be attacked in war on account of her riches and the harbour she possesses, and which affords so much shelter in the hurricane months."†

As the limits of this article will not permit us to give in detail the history of the island subsequent to the insurrection in 1795, we must confine ourselves to giving a list of the principal events that have occurred since, in chronological order, by which an accurate outline of the history of later years will be afforded:

1832.—Act passed removing all disabilities from the free, coloured, and black inhabitants, and enabling Roman Catholics to serve in the Assembly.

1833.—Commission issued to Sir Lionel Smith constituting him Governor of Barbados, St. Vincent, Grenada, and Tobago, and Lieutenant-Governors appointed for each island.

1834.—Negro slavery abolished and apprenticeship system commenced.

1836.—Supply of water introduced into town of St. George from the "Springs," under the direction of Mr. Alexander McCombie.

1838.—Apprenticeship system ceased on the 1st of August, and slaves emancipated.

1854.—Act passed regulating election of members of Assembly. The House to consist of 26 members (11 to form a quorum), and to be elected for seven years. Cholera epidemic occurred; deaths estimated at 5,000. Military withdrawn.

1856.—Executive Council formed, composed of members selected by the Crown from the Legislative Council and House of Assembly. Not found to answer, and the Act allowed to expire at the end of three years, for which it was passed.

1875.—Single Chamber Bill passed the Assembly.

1876.—His Excellency John Pope Hennessy, Governor in-Chief, called the Assembly together and informed them that the Act to abolish their own body which they had passed by their "own deliberate act," had received the royal assent. "Lords and Commons" abolished accordingly.

1877.—Grenada proclaimed a Crown Colony.

1878.—Supply of water introduced into the town of St. George from the river Soulier by Mr. Osbert Chadwick, C.E.

1880.—Their Royal Highnesses Princes Albert Victor Christian Edward

* McCombie's 'Grenada Almanac and Public Register,' 1836.

† The address and reply are given at length in Davis's 'Practical Summary of the Constitution of Grenada.'

and George Frederick Ernest Albert (sons of the Prince of Wales) visited the Colony in H.M.S. *Bacchante.*

1883.—Commission appointed by Her Majesty the Queen "to make diligent and due inquiry into the public revenue, expenditure, debt, and liabilities" of each of the islands of Jamaica, Grenada, St. Vincent, Tobago, St. Lucia, and of the Leeward Islands, visited Grenada.

1885.—The islands of Grenada, St. Vincent, St. Lucia, and Tobago, constituted by Royal Letters Patent into a separate Government, under the style of the "Government of the Windward Islands." Walter Joseph Sendall, Esq., appointed the first Governor of the new Government.

The present political Constitution of Grenada consists of—

1. A Governor, who is appointed by commission under sign manual and signet of Her Majesty the Queen. (The Governor of Grenada is also Governor-in-Chief of the other islands comprising the Windward Group—namely, St. Lucia, St. Vincent and Tobago, and their dependencies.)

2. An Executive Council, which at present consists of the Governor (or, in his absence, the officer administering the government of the Colony), the Colonial Secretary, the Treasurer, the Attorney-General, and a principal member of the community (not being a Government official).

3. A Legislative Council, consisting of the Governor, the Government officials enumerated in the foregoing paragraph, and such other persons as may be appointed by the Governor with the approval of Her Majesty.

The functions and privileges of the Governor and the Executive and Legislative Councils can be ascertained by reference to the Letters Patent of the Queen dated 17th March, 1885, constituting the Government of the Windward Islands. Up to that period, and since 1833, the island, with Barbados, St. Vincent, and Tobago—and St. Lucia after 1838—formed what was called the "Government of Barbados and the Windward Islands," the acts of its Lieutenant-Governor being subject to the approval or disapproval of the Governor-in-Chief, whose headquarters were at Barbados. Barbados is now governed separately, and the other islands comprise the "Government of the Windward Islands," with the Governor's chief residence at Grenada.

The present form of local government in Grenada is that known as the Crown Colony system. It succeeded the preceding Constitution in 1877. From February, 1876, to the end of 1877, the island possessed a Constitution that had been adopted by vote of the majority of the members of the preceding Legislature, consisting of a Lieutenant-Governor and a single Legislative Assembly, nine of the members of which were nominated by the Crown, and eight elected by the people. At the first meeting of the Assembly under this Constitution, an address to Her Majesty the Queen was adopted, informing Her Majesty that the Assembly had passed an Act providing for its own extinction, and leaving it entirely to Her Majesty's wisdom and discretion to erect such form of government as she might deem most desirable for the welfare of the Colony. The result of this appeal to the Throne was the inauguration in 1878 of the Constitution which exists at the present time, viz., Government by the Crown.

Prior to 1876 the Constitution of the island consisted of a Lieutenant Governor, a Legislative Council, and an Elective Assembly (the whole being in a sense analogous to the Sovereign, Lords and Commons of the mother country). The members of the Council were appointed by the Crown

from the Assembly. This form of government was inaugurated by Governor Melville in 1765. The Council consisted of not less than 7 members, and the Assembly of 26. With slight alteration, this Constitution was retained until the passing of the Act in 1875, alluded to above.

Under the provisions of a local enactment (No. 10 of 1882), the Court of Chancery and the Supreme Court in its various jurisdictions, as it existed before the passing of that measure, were united into one Supreme Court of Judicature for the Colony, to "be a superior Court of Record for the adjudication and trial of all matters and causes, civil and criminal, except causes or matters adjudicated or tried by the Vice-Admiralty Court of Grenada." Of the Supreme Court the Chief Justice of the island is the sole judge. The Court holds sittings frequently, and as the people in the Colony are particularly fond of going to law to settle their differences, it finds much to occupy its attention in its civil jurisdiction.

The island and its dependencies are divided into four police districts, denominated the southern, eastern, western and northern districts, which are each presided over by a police magistrate appointed by the Governor. The functions of these magistrates are to hear and adjudicate all police charges, and to discharge the ordinary duties of stipendiary magistrates, exercise jurisdiction in cases of debt up to £10, and prepare schedules of taxes on houses and lands within their respective districts. They also act as coroners.

The Chief Justice sitting in the Supreme Court exercises an appellate jurisdiction over all matters which are subject to the decision or adjudication of the police magistrates or justices of the peace. This Court is held six times in every year and is much resorted to. There is an Appeal Court for reviewing decisions from the Supreme Court of the Colony. This Court is called the Court of Appeal for the Windward Islands, and is composed of the Chief Justices of Barbados, St. Vincent, St. Lucia and Tobago. Sittings of this Court are fixed by Act for the months of January and July in each year, but the Governor is empowered to appoint and fix other periods.

The people of the island are, as a rule, law-abiding, and crime of a very heinous nature is not often heard of. Murder seldom occurs, and no execution of a Creole has taken place since the year 1856. Of course, there have been executions, but the condemned have all been East Indian immigrants whose jealous and savage dispositions have actuated them to commit a crime which is not seriously regarded among their own people.

The climate of Grenada is remarkably salubrious, and the temperature equable. These have won for the place the honour of being styled one of the healthiest and most desirable spots in the West Indian Group. The island enjoys an almost complete immunity from maladies which invariably attack persons going for the first time from the temperate to the tropic zone. The much-dreaded "yellow-jack" and other dangerous types of fever are seldom heard of in connection with the place. The death rate of the island in 1885, according to the last report of the Registrar-General, was 26 to every 1000 of the population. The number of deaths classed under the head of "zymotic diseases" (which includes those from fevers of all descriptions) in the same year was 163. Grenada is a great health-resort for residents in the neighbouring colony of

Trinidad. In addition to the health-restoring influence of its climate, it affords excellent sea-bathing, which adds to the attractions of invalids to its shores.

The commerce of the island is divided between the mother country, the United States, and the neighbouring islands. The bulk of its produce is sent to the English market; a small portion finds its way into the United States and France (sometimes to Venezuela). The sister island of Trinidad it supplies regularly with live stock, poultry, and ground provisions in large quantities, while it sends frequent cargoes of firewood to the woodless island of Barbados. The craft employed in the trade with the neighbouring islands are for the most part built at Carriacou. Bread-stuffs and salt provisions are obtained from the United States (sometimes *viâ* Barbados and Trinidad). Lumber comes in large and frequent cargoes from the United States. Owing to the increase of population, and, consequently, the erection of new houses and the renovation of old ones, there is at present a large demand for lumber. From the mother country the island obtains its woollens, fineries, ironmongery, &c. Of late years a trade in these branches has been springing up with the United States and Canada.

The prosperity of the island, like that of its neighbours, depends almost entirely upon agriculture. Unlike the other islands, however, it has long ceased to be an exclusively sugar-producing colony, and has not suffered so severely as they have from the depression caused by the depreciation in the value of cane sugar. There are very few sugar estates at present in cultivation, and these, there is every reason to expect, will be soon abandoned or devoted to other purposes. The greater portion of sugar manufactured at present in the island is used for local consumption.

The chief produce of Grenada is, and has been for some time, cocoa (or cacao). The soil and climate of the island seem peculiarly adapted to the production of this valuable plant—a fact which must have been known to the early settlers on the island, for trees more than 100 years old are to be found on some of the present plantations, and in some of the high lands, now uncultivated, stray trees are often met with. The tree is supposed to have been introduced into the island from South America. The consumption of chocolate has increased so largely in late years that considerable lands have been cleared and planted with the cocoa-tree with great advantage to the island. Last year about 5,500,000 lbs. of the product was exported (this figure is below that of recent years), but the falling off is due to unfavourable weather during the bearing season, and the consequent lateness of the crop; it nevertheless is a large quantity, and when compared with the shipments in 1875 (3,137,360 lbs.) and 1865 (1,263,743 lbs.), will show to what an extent the cultivation of the article has been carried.

Besides cocoa the inhabitants have been turning their attention with some success already to the cultivation of other economic plants, such, for instance, as nutmegs, cloves, vanilla, cardamoms, cocoanuts, &c. Attention is also being shown to the kola-nut—an African fruit said to contain a large proportion of caffeine. The tree exists in all parts of the island, and was introduced in years past by the African slaves, who used to regard it as a specific against intoxication. Some enterprising agriculturists are about to attempt to cultivate the tea plant in the island. At no distant

period, therefore, visitors may have the pleasure of enjoying tea made from locally produced "young Hyson" or "choice Souchong."

Tropical fruits of almost every description and of the finest quality are always abundant. "Grenada is," I think, "the headquarters in the world for fruit," says Mr. Trollope. The soil of the island is very fertile and capable of producing almost any tropical plant. Indeed, the writer of this article has seen fine apples, raspberries, strawberries and other northern fruit obtained from plantations in the higher lands.

The principal food resources are, under the head of vegetables—ground provisions (yams, sweet potatoes, tanias, kush-kush), pigeon-peas, plantains, Indian corn, cassava (a description of bread made from the root of the manioc plant), breadfruit, &c. Fresh meat (beef, mutton, pork, poultry), is frequently obtainable, and all the animals slaughtered for the purpose are reared in the island. Fish of the finest description are to be had daily, and cheap; while turtle—that luxury among luxuries—is more common than it is in many of the other islands. Game is scarce, but such as there is is much sought after. Opossums (*manican*), iguanas, agoutis, armadilloes (tattoe) are the only wild animals, and abound in the woods. Their flesh is used largely as food by the labourers. Ramiers and several other species of wild pigeon are procurable all the year round, and migratory birds, ducks, plovers, &c., abound at certain seasons.

Of the 76,653 acres estimated to be contained in the island about 17,000 are cultivated. Much of the uncultivated land is inaccessible. The forests abound in valuable timber (including bullet wood, locust, mahogany, white cedar, galba, &c.), and vanilla and several varieties of gum-yielding trees have lately been discovered to be indigenous. There is a tax of 1*s.* 6*d.* per acre on cultivated lands, and 6*d.* per acre on uncultivated.

The revenue of the Colony in 1885 was £56,968; and the expenditure £59,418. The revenue is raised chiefly on lands, houses, imports, &c.

In the days when the West Indies were—to use the words of the late Mr. Bryan Edwards—"the principal source of the national wealth and maritime power," Grenada was one of the most strongly fortified islands in the Caribbean Sea, and it often witnessed many a sharp encounter. In 1854, however, the military were removed from the island, and the fortifications have since been dismantled. The hills overlooking the bay and harbour of St. George possess no less than five forts—all built of stone. These now remain as so many monuments to departed glory, and, standing out as they do, in bold relief, cannot but catch the eye of the observer. Fort George, the principal of these structures, commands the entrance to the Carenage and it was built by the French in 1760. It is now used as a barrack for the police force. On eminences in various parts of the island are to be found the remains of small batteries. The police force is the only body the island now depends upon for protection. It numbers 57. External defence is secured by ships of the Royal Navy.

The estimated population of the island (according to the latest report of the Registrar-General), was 46,425 at the end of the year 1885, showing an increase of about 5,900 in ten years. The island has not availed itself as largely as some of its neighbours have, of immigration from

the East Indies. The last batch of Indian immigrants arrived at the beginning of 1885 and numbered 164. There are only about 2,000 altogether in the island. Grenada being more prosperous, from an agricultural point of view, than many of the other islands, emigrants from Barbados, St. Vincent, &c., flock to it.

Education has been very much neglected in this promising island. Within late years, however, a good system of elementary schools has been inaugurated, and is working with comparative satisfaction. Last year (1885) a grammar school was established by some private persons, which has since been endowed by the Government, and promises great results.

GEOGRAPHY.

GRENADA lies 68 miles S.S.W. of St. Vincent, between 12° 30′ and 11° 58′ north latitude, and 61° 20′ and 61° 35′ west longitude. It is about 21 miles in length by 12 miles in extreme breadth, and has an area of 125 square miles. Some of the Grenadines are attached to the Government of Grenada. The island is mountainous and very picturesque, and has numerous streams and springs. The Grand Etang, a lake on the summit of a mountain ridge, 1,740 feet above sea level, and Lake Antoine, are the most remarkable natural curiosities. The valleys which occur here and there among the hills contain alluvial tracts of great fertility. St. George, the chief town, on the south-west coast, possesses a good harbour.

CATALOGUE GRENADA EXHIBITS.

Food Products.

Coffee.

1. **FREELING, SIR S., K.C.M.G.**—One Sample from Annandale Estate.

Cocoa-Nibs.

2. **FREELING, SIR SANFORD, K.C.M.G.**—One Sample from Annandale Estate.

3. **CASTLE HILL ESTATE.**—One Sample.

4. **MOUNT REPOSE ESTATE.**—One Sample.

Rolls Chocolate.

5. **FREELING, SIR SANFORD, K.C.M.G.**—One Sample from Annandale Estate.

6. **THE LOCAL COMMITTEE.**—Six Rolls, 12 tablets.

Preserves.

7. **DE SUZA, MRS.**—Preserved Oranges.

8. **PATERSON, MISS.**—Nutmeg Jelly.

9. **RAPIER, MISS J.**—Guava Jelly.

10. **WELLS, MRS. SEPTIMUS.**—Shaddock Peel.

Fruits in Brine.

11. **DUNCAN, COLONEL.**—Cocoa (*Theobroma cacao*). Granadilla (*Passiflora quadrangularis*). Pine-apples (*Bromelia ananas*). Nutmegs (*Myristica fragrans*). Tamarinds (*Tamarindus Indica*). Shaddock (*Citrus decumana*). Custard apple (*Anona reticulata*). Pois doux (*Inga vera*). Sand box-tree seeds (*Hura crepitans*). Gru Grue Palm Nuts, Kola Nuts (*Cola acuminata*). Sugar canes (*Saccharum officinarum*). Calabash (*Cresentia cufile*). Sweet Potatoes (*Batatas edulis*). Limes (*Citrus limetta*). Sapodillas (*Achras sapota.*) Mammee sapot (*Lucuma mammosa*). Liberian Coffee (*Coffea Liberica*). Cloves (*Caryophyllus aromaticus*). Capsicums, Cardamoms (*Elettaria cardamomum*). Sour Sop (*Anona muricata*). Mammee Apple (*Mammea Americana*). Papau (*Carica papaya*). Silk Fig Banana, Cocoa Nuts (*Cocos nucifera*). Breadfruit (*Artocarpus incisa*). Plantain (*Musa paradisiaca*). Forbidden Fruit, Jack Fruit (*Artocarpus integrifolia*).

Honey.

12. **WELLS, W. S.**—St. David's, Liquid Honey.

13. **WELLS, W. W. C. H.**—St. Andrews, Honey in Comb.

Pickles.

14. **THE COMMITTEE.**—Mixed Pickles. Mixed Peppers. Mountain Cabbage Pickle. Nutmegs.

Fibrous Substances.

15. **FREELING, SIR S., K.C.M.G.**—Fibre of the Edible Banana from Annandale Estate. Fibre of Silk Grass from Annandale Estate.

16. **THE COMMITTEE.**—Fibre of Mahout Cochon. Rope made of Mahout Piment. Fibre of Mahout Piment. Chips of the Bois Flouet or Cork Wood. Rope made of Fibre of Mahout Cochon. Cattle Driver's Whip, lash made from fibre of Mahout Cochon and silk grass.

Gums, Barks, Etc.

17. **THE COMMITTEE.**—*Gum Elemi* from the mountain Gomier tree. India rubber and milk from *Ficus radula*. India Rubber and milk from the Bread Fruit tree (*Artocarpus incisa*). Cashew Extract from the Cashew nut tree (*Anacardium occidentale*). Gum from the Gommer tree (*Bursera gummifera*).

Woods for Building and other Purposes.

18. **THE COMMITTEE.**—Native Woods, 125 specimens. Native Shingles, 5 specimens.

Arts and Manufactures.

19. **THE COMMITTEE.**—Native Walking Sticks. Fish Pots (river and sea). Bird Cages, Baskets, Caribor Indian, nest of. Bamboo. Lianne. Roseau. Mortar, Wooden. Mortar, Stone. Mats, for cocoa drying, Palliasses for Donkey Crooks. Sifters for Cassava. Cabinet Work Mahogany Casket. Chest make of six native woods. Chairs, rush bottoms. Calabashes, handled for carrying water. Carving—Cups of Quashia wood.

20. **WELLINGTON, DAVID.**—Mahogany Dinner Wagon.

Models.

21. **WELLINGTON, DAVID, St. George's.**—Passenger Canoe. Fishing Canoe.

SEEDS, SPICES, ETC.

22. **THE COMMITTEE.**—Bon avis seeds. Jequirity seeds (*Abrus precatorius*). Wild Tamarind, or Acacia seeds (*Lucæna glauca*). Langelou seeds (*Ormosia dasycarpa*). Mammee sapote seeds (*Lucuma mammosa*). Chicory seeds. Circassian seeds (*Adenanthera pavonina*). White Beans. Castor oil seeds (*Ricinus communis*). Gingely or Bennee seeds (*Sesamum Indicum*). Job's tears (*Coix lachryma*). Grey Necker seeds (*Guilandina Bonducella*). Bulbarra seeds. Pigeon peas. Bois Immortel seeds (*Erythrina Indica*). Horse-eye seeds. Soap berry seeds (*Sapindus saponaria*). Nutmegs. Seed capsules of the Grenada pepper plant. Tobacco seeds. Grenada pepper seed. Loojah pods. Pods of Jequirity seeds, showing manner of growth. Pods of Circassian seeds showing manner of growth. Mace. Arrowroot. Starch.

TOBACCO, ETC.

23. **FREELING, SIR S., K.C.M.G.**—Tobacco grown on the Annandale Estate from seed imported from Java by W. B. Lindsay, Esq.

24. **BARNES, ISAAC S.**—Two samples of tobacco.

25. **FREELING, SIR S., K.C.M.G.**—Ipecacuhana root (*Cephælis ipecacuhana*) grown on the Annandale Estate.

MISCELLANEOUS.

26. **LOW, W.**—Indian or Carib implements—81 specimens from Grenada.—11 specimens from Barbadoes.

27. **WELLS, J. G.**—Collection of birds' eggs. Collection of birds' skins. Collection of shells. File *Grenada Chronicle*, 1792.

28. **WELLS, SEPTIMUS.**—Collection of insects. Collection of moths and butterflies.

29. **THE COMMITTEE.**—Silver mace used in the House of Assembly. Stuffed specimens of opossums and monkey. Reptiles in alcohol. Sample of water from the cold mineral spring, St. Cyr Estate, Mountain Lands, St. Andrews. Sample of water from hot mineral spring, St. Cyr Estate, Mountain Lands, St. Andrews. Wool work table mats. Headkerchiefs (one showing the manner in which it is worn). Native made doll (Resident costume). Fancy baskets made from the Loojah.

30. **SCOTT, H. S.**—Snake, supposed to be the "Coluter," length 4 ft. 8 in., found and caught alive at La Ressuree, St. John's River, Feb. 5th, 1886.

PLANTS.

31. **THE COMMITTEE.**—Sugar Canes. Coffee Plants. Palm. Nutmeg. Cocoa. Orange. Cactus. Orchids. Ferns.

ST. VINCENT.

By His Excellency A. F. Gore, C.M.S.

The city of Kingstown, is situated in a bay said to resemble that of Naples, at the foot of one of the spurs of Mount St. Andrews, which rises to the height of about 2,000 feet. Kingstown is the capital of the island of St. Vincent, and contains all the principal buildings connected with the administration of the Government. Of these the police barracks, Court house, general hospital, and gaol are highly creditable to the Colony, being built of stone or brick, and affording ample accommodation for their inmates. The town itself under its Warden is remarkably clean, and the markets for fish, vegetables, and meat, are thronged on market days with buyers and sellers.

Formerly the Constitution of the Colony was representative; and, so long as there were a sufficient number of resident proprietors, the system of House of Assembly, Legislative Council and Governor, did very well; but in recent years each successive election of members for the House of Assembly returned men less and less fitted for the duties of Legislators, owing to the departure of many proprietors who in former years had been resident in the island; and gradually a feeling began to grow up that a change in the Constitution had become necessary.

Effect was given in 1878 to this desire, and the form of Government was changed to that of a Crown Colony, consisting of the Governor and Legislative Council.

About a hundred years ago St. Vincent exported coffee, cocoa, indigo, and tobacco, but the cultivation of the sugar cane gradually superseded that of these products, until of late it has monopolised the attention of planters. Nor is it to be wondered at, for in the good old times the profit on a hogshead of sugar was between £30 and £40.

It is a matter of history that in 1834 slavery was abolished throughout the West Indies, and from that time the trials of the planter began, and the value of West Indian sugar estates has ever since progressively and steadily decreased, whilst the admission in 1846 of slave grown sugar under the same tariff much reduced the profits of the planter.

After the emancipation of the slaves, much difficulty was experienced in obtaining labour for the cultivation of estates, as the negroes seemed at first to look upon manual work as a remnant of slavery, and they therefore, to a very great extent, abandoned the estates, and took to growing "ground provisions," such as sweet potatoes, yams, edoes, &c., on their own account. Now, as only about half the area of the island (85,000 acres) is in cultivation, these squatters found no difficulty in appropriating Crown lands, until at last, in 1861, the system of introducing labourers from the East Indies was forced upon the planters, although at a considerable

expense, owing to the necessity of maintaining medical officers, estate hospitals and nurses, and of furnishing medical comforts, besides all which the proprietors had to afford proper accommodation for housing the immigrants.

In spite however of these efforts on the part of proprietors, the cultivation of the sugar cane became less and less remunerative, until it was almost annihilated a few years ago by the introduction in foreign countries of beetroot sugar, supported by large bounties. In fact, now it is difficult to make sugar in St. Vincent at a remunerative price, even with the greatest economy in cultivation and care in manufacture.

St. Vincent is one of the most healthy, if not the healthiest, of the West Indian Islands. At an elevation of 600 feet above the sea level the thermometer ranges from 68° Fahrenheit in the cool, to 88° in the hot season. The soil is very fertile, being watered by numerous streams and rivulets, abounding in small fish called mountain mullet, which, *par parenthèse*, take the artificial fly, like grayling, which they somewhat resemble in taste.

There are no venomous snakes in the island, although during the Carib War it is said that the French introduced some of the serpents from St. Lucia called Fer-de-Lance, whose bite is deadly.

The rainfall in the Colony averages about 100 inches a year. Thunderstorms are frequent during the wet season, which commences about the middle of May and ends early in February, the wind blowing generally from the north-east. The climate, although tropical, is suited to persons suffering from chest diseases, and people afflicted with consumption at home have been frequently known to prolong their lives by a residence in St. Vincent.

As regards garments, light flannels and merinoes should be worn next the skin; and Europeans should never omit to change their clothes after exposure to the rain.

The mountains, of which the highest is Morne Gavou (4,000 feet), form a ridge running from north to south throughout the island, fringed with a border of low lands upon which the sugar estates are situated.

To go back to the high lands, the most interesting feature is the Souffrière, an extinct volcano 3,700 feet high. There is a lake of about a mile in circumference at the bottom of the crater, the waters of which are of the colour of aquamarine. No one visiting St. Vincent should omit to ascend the Souffrière, the road to which is embroidered with flowers of all kinds, such as begonias and orchids, whilst groves of magnificent tree ferns abound. The last eruption of this volcano took place in 1812, since which date the giant has been dormant; but before reaching the summit of the mountain the smell of sulphur warns you that the monster is not quite extinct. With the exception of a few hogs and some agoutis, a small rodent, there are no wild animals in St. Vincent, although in a neighbouring island, about twelve miles distant, called Balliceaux, deer and rabbits abound.

The sea produces any quantity of fish, from the hump-backed whale, from 20 to 30 feet in length, to the little "tree-tree," which resembles white bait, and is not more than an inch in length. Sharks are numerous, but appear to have lost their taste for human flesh, for it is an interesting fact that, although when a whale is being cut up, numbers of them make their appearance,

there is no instance on record of these usually voracious fish having attacked the swimmers when a boat is upset, an accident which not unfrequently occurs; for although the islanders, as a rule, manage these boats with great skill, sudden and fierce squalls rush down from the mountains giving no notice of their approach. In the event of an accident happening to any of the passage or fishing boats in the Bequia Channel, or off "Old Woman's Point," a gun is fired by the signalman on duty at Fort Charlotte, and a flag is hoisted half-mast high, whereupon an immediate rush takes place to the boats hauled up in Kingstown Bay, and a race then ensues as to which crew shall first reach the scene of the accident. A report is made in each case to the Governor in Council, who decides the amount of the reward to be paid after due consideration of the circumstances.

From the catalogue of the exhibits at the Colonial and Indian Exhibition, it will be seen what an enormous variety of products of all kinds flourish in St. Vincent. The two things wanting are Capital and Labour, but the introduction of the former will very soon cause a supply of the latter, the black population of the Grenadines and of Barbados being always ready to go when their services are fairly paid for; and for want of this, at one time of the year, only women and boys are to be found at Bequia, Cawanan and Union, all the men having gone to Grenada or Trinidad, to help in reaping the sugar crops of those islands.

The upset price of Crown lands is £1 an acre, and of these lands an area of about 40,000 acres is disposable. The soil on the hillside slopes is well adapted to the growth of coffee, cocoa and spices; arrowroot, too, flourishes in the low lands, and will thrive on abandoned sugar estates, whilst indigo grows wild in many parts of the Carib country.

Labour can be had at from 10*d.* to 1*s.* a day, and the records of the Supreme Court show that the Creole inhabitants of St. Vincent are a law-abiding people, rarely if ever committing heinous offences. There are numerous so-called Free Coolies in the Colony, *i.e.*, those East Indian immigrants whose time of indenture has expired and who have taken the bounty of £10 to forego their right to return passages. These are a docile and hard-working contingent of the population, many of them having money in the Savings Bank, and possessing a little land.

The Caribs are now a well-behaved race, their old character for ferocity and treachery having been tamed down by the march of civilisation; they are of great use to the planters in shipping sugars on the Windward coast, a work of no little danger, where at most times of the year the sea is rough, and where the hogsheads have at no little personal risk and danger to be rolled down an inclined plank into the so-called "moses boats," (especially built for the purpose). A Carib is however as much at home in the breakers as a landsman is on shore; and as he has still retained his old characteristic for fearlessness, he takes a pride in this perilous work, and seldom or ever allows a hogshead to be damaged, although in a heavy sea the boats rear up almost perpendicularly as the swells rush beneath them to break their strength higher up on the shingles on shore.

GEOGRAPHY.

ST. VINCENT lies nearly due west of Barbados, in latitude 13° 10′ north and longitude 60° 57′ west. It is about 18 miles long by 11 broad, and has an area of 140 square miles. Some of the Grenadines, a cluster of small islands between Grenada and St. Vincent, are included within the Government of the latter island.

St. Vincent has an undulating surface, with a succession of gentle slopes, portions of which are used for the cultivation of the sugar cane. A volcanic ridge runs through the island from north to south, having at its northern extremity the Souffrière, a volcanic mountain 3,000 feet in height, celebrated for its violent eruption in 1812. The capital of the island is Kingstown, a place of between 5,000 and 6,000 inhabitants, on the south-west coast.

CATALOGUE ST. VINCENT EXHIBITS.

All the Exhibits are indigenous to, made, produced or grown in the Colony.

I. Sugar, Rum, Liqueurs, Etc.

Sect. 1. Crystalised Sugar.
2. Muscovado Sugar.
3. New Rum.
4. Old Drinking Rum.
5. Bay Rum.
6. Liqueurs, &c.

II. Food Products other than Sugar.

Sect. 1. Raw Cocoa (Cacao).
2. Chocolate.
3. Raw Coffee.
4. Spices and Condiments.
5. Vegetable Food Products.
6. Arrowroot.
7. Cassava Starch.
8. Other Starches (than arrowroot and cassava).
9. Fruit Preserves.
10. Pickles and Sauces.
11. Honey and Bees' Wax.
12. Lime Juice prepared for exportation.

III. Fibrous Substances.

IV. Oils, Gums, Barks, Etc.

Sect. 1. Oils.
2. Gums.
3. Tanning substances, leather and dried skins.
4. Dyeing substances.
5. Medicinal Barks and substances, &c.

V. Woods.

VI. Arts and Manufactures.

1. Mineral Materials.
2. Ornamental Work.
3. Carib Baskets in form of nest.
4. All other Basket and Wicker Work.

VII. Machinery, Models, Etc.

VIII. Miscellaneous.

Sect. 1. Carib Relics.
2. Specimens of Articles used by the native peasant or squatter.
3. Native or Local curiosities (exclusive of carib).
4. Seeds of all kinds.

Class 1.—Sects. 1 & 2.

Sugar, Rum, Liqueurs, Etc.

1. **PORTER, D. K. & CO.**—Sugar.

2. **SMITH DR. G.**—Sugar.

3. **ROBERTSON, G.**—Sugar.

4. **KING, B. T.**—Sugar.

5. **GERARD, A.**—Sugar.

6. **CLOKE, C. E.**—Sugar.

7. **COWIE, MRS.**—Sugar.

8. **PORTER, ALEX.**—Very Old Drinking Rum.

Sect. 3.

9. **SIMMONS, C. J., Kingston.**—(1) New Rum 38 per cent. O.P. (made on Colonaric Vale Estate). (2) New Rum 35 per cent. O.P. (made on Mount William Estate). (3) New Rum 34 per cent. O.P. (made on Mount William Estate).

Sect. 4.

10. **MACDONALD, Wallilabo.**—(1) Old Drinking Rum (1867). (2) Old Drinking Rum (1877).

11. **SMITH, WILLIAM, Kingston.**—Old Drinking Rum, upwards of ten years old (made on Clare Valley Estate).

Sect. 5.

12. **PARSONS, WILLIAM, Hopewell.**—Bay Rum (made on Hopewell Estate).

Sect. 6.

13. **HUGGINS, P. FOSTER, Golden Vale.**—Sorrel Liqueur.

14. **MACDONALD, Wallilabo.**—Shrub (1877).

Class 2.—Sect. 1.

Food Products other than Sugar.

15. **CLOKE, C. E., Wallibou.**—Raw Cocoa.

16. **PARSONS, WILLIAM, Hopewell.**—Raw Cocoa.

17. **MACDONALD, Wallilabo.**—Raw Cocoa.

18. **PARSONS, W. P., Hopewell.**—Raw Cocoa.

19. **MACDONALD, Wallilabo.**—Cocoa Pods preserved in brine so as to show how they grow on the tree.

Sect. 2.

20. **MACKIE, D. C., Owia.**—Chocolate.

21. **KIRBY, C. A., Cane End.**—Chocolate.

22. **McGREGOR, Miss A., Calliaqua.**—Chocolate.

Sect. 3.

23. **MACKIE, D. C., Owia.**—Raw Coffee, unshelled.

24. **MACDONALD, Wallilabo.**—Raw Coffee, unshelled.

Sect. 4.

25. **COULL, F., Liberty Lodge.**—(1) Peppers in brine. (2) Nutmegs. (3) Mace. (4) Dried Turmeric. (5) Cinnamon. (6) Dried Ginger. (7) Dried Cloves.

26. **PORTER, D. K., & CO., Kingstown.**—(1) Nutmegs. (2) Mace.

27. **PARSONS, WILLIAM, Hopewell.**—Three bottles of Peppers in brine, of different kinds respectively.

28. **MACDONALD, MISS M., Hopewell.**—(1) Sapot Seeds, used for flavouring. (2) Cayenne Pepper.

29. **SMITH, MISS M., Kingston.**—Cayenne Pepper.

30. **LETT, H. A., Friendship.** — Black Pepper.

31. **FREDERICK, P. I., Layou.** — (1) Mustard Seeds. (2) Prepared Mustard.

32. **BROWN, R. J., Fairbairns.**—Nutmegs with Mace in Pods in brine so as to show how they grow on the tree.

Sect. 5.

33. **TELFER, T. B., Layou.**—(1) Indian Corn shelled. (2) Ground Nuts. (3) One Cocoanut with milk. (4) White Beans. (5) Portuguese Beans.

34. **COULL, F., Liberty Lodge.**—(1) Dried Sliced Breadfruit. (2) Breadfruit Meal. (3) Plantain Meal. (4) Ochroe Meal (used for thickening soups). (5) Dried Bananas.

35. **HUGGINS, P. F., Golden Vale.**—(1) Cassava Cakes. (2) Cassava Farine. (3) Indian Corn Meal. (4) Blackeye Peas. (5) Pigeon Peas. (6) Buenna Vista Peas. (7) Broad Beans. (8) Benna. (9) Guinea Corn, shelled. (10) Dried Sweet Potato.

36. **SNAGG, Canonan.**—(1) Indian Corn, parched. (2) Indian Corn, parched and pounded. (3) Sliced Dried Ochroes.

37. **JACKSON, F. B., Palmiste Park.**—Bitter Weed Seeds, used as substitute for coffee.

38. **DEANE, J., Barronallie.**—(1) Two Cocoanuts with milk. (2) Arrowroot Bittie Meal.

39. **MACDONALD, THOMAS, Hopewell.**—Couquin-tay (Plantation Meal).

40. **MATTHIAS, T. A., Layou.**—Kernels of Native Almonds (so-called).

41. **FREDERICK, P. I., Layou.**—Cashew Nuts.

42. **BLACKMAN, S. F., Kingston.**—(1) Guinea Corn in the ear. (2) Gub Gub Beans.

43. **ROBERTSON, G. A., Peter's Hope.**—Indian Corn in the ear.

Sect. 6.

44. **MACKIE, D. C., Owia.**—*Arrowroot, grown and manufactured on Owia Estate.

45. **CLOKE & STEWART.**—Arrowroot, grown and manufactured on Fancy Estate.

46. **CLOKE, C. E., Wallibou.** — (1) Arrowroot, grown and manufactured on Reversion Estate. (2) Arrowroot, grown and manufactured on Cramacou Estate.

47. **CLOKE & STEWART.**—Arrowroot.

48. **DICKSON, WILLIAM, Dicksons.**—Arrowroot.

49. **MACDONALD, Wallilabo.** — Arrowroot, grown and manufactured on Wallilabo Estate.

50. **ROBERTSON, GEORGE, Peter's Hope.**—Arrowroot, grown and manufactured on Sharpe's Estate.

51. **PARSONS, WILLIAM, Hopewell.**—Arrowroot, grown and manufactured on Hopewell Estate.

52. **SAYER, R., Marriaqua.** — Arrowroot, grown and manufactured on Cane End Estate.

53. **PORTER, D. K., & CO., Kingstown.**—(1) Arrowroot, grown and manufactured on Park Hill Estate. (2) Arrowroot, grown and manufactured on Mount Bentinck Estate. (3) Arrowroot, grown and manufactured on New Adelphi Estate. (4) Arrowroot, grown and manufactured on Three River Estate.

54. **MACDONALD, Wallilabo.** — Raw Arrowroot in brine so as to show the root before it is grated.

55. **COWIE, MRS.** — Arrowroot.

* Arrowroot is the starch of the *Maranta arundinacea*. For the commercial marks of the respective estates, *vide* key or face of case containing the several samples.

Sect. 7.

56. **MACKIE, D. C., Owia.** — Cassava Starch (*Jatropha manihot*).

57. **OLTON, MRS. M. A., Rath's Mill.** —Cassava Starch (*Jatropha manihot*).

58. **COULL, F., Liberty Lodge.** — Cassava Starch (*Jatropha manihot*).

59. **ADAMS, MRS. JOSEPH, Union.** —Cassava Starch (*Jatropha manihot*).

60. **SAYER, R., Marriaqua.** — Cassava Starch (*Jatropha manihot*).

61. **HUGGINS, P. F., Golden Vale.**— Cassava Starch (*Jatropha manihot*).

62. **SMITH, MISS M., Kingston.** — Cassava Starch (*Jatropha manihot*).

63. **TELFER, T. B., Layou.** — Cassava Starch (*Jatropha manihot*).

64. **JOHN, MRS. DUBLIN, Bridgetown.**—Cassava Starch (*Jatropha manihot*).

65. **BALLANTYNE, MRS. D., Owia.** —Cassava Starch (*Jatropha manihot*).

Sect. 8.

66. **MELVILLE, MRS., Calliaqua.**— (1) White Yam Starch. (2) Tapioca.

67. **LEDGER, MRS. E., Mariaqua.**— (1) Sweet Potato Starch. (2) Tous les Mois.

68. **COULL, F., Liberty Lodge.** — Breadfruit Starch.

69. **BALLANTYNE, MRS. D., Owia.** —Tannia Starch.

Sect. 9.

70. **SMITH, MISS M., Kingston.** — (1) Orange Marmalade. (2) Preserved Sliced Pine Apple. (3) Preserved Limes (two bottles). (4) Preserved Otaheite Gooseberry with seeds. (5) Preserved Otaheite Gooseberry without seeds. (6) Preserved Outer Pulpy Shell of the Nutmeg, candied (two bottles). (7) Preserved Guava. (8) Preserved Tamarinds. (9) Preserved Ginger. (10) Preserved Tomatoes. (11) Preserved Outer Pulpy Shell of the Nutmeg in syrup. (12) Preserved Papaw. (13) Sweetmeats—Papaw and Limes. (14) White Guava Jelly. (15) Red Guava Jelly. (16) Golden Apple Jelly. (17) Soursop Jelly. (18) Nutmeg Jam. (19) Java Plum Jam. (20) Young Calabash Syrup.

71. **FIELD, MRS. M. F., Kingston.**— (1) Preserved Guava. (2) Preserved Ginger. (3) Preserved Nutmeg. (4) Preserved Limes. (5) Preserved Pine Apple. (6) Preserved Papaw. (7) Preserved Papaw Blossom. (8) Nutmeg Jelly. (9) Mango Jelly. (10) Soursop Jelly. (11) Guava Marmalade. (12) Guava Cheese. (13) Golden Apple Jam. (14) Guava Jam. (15) Nutmeg Jam. (16) Papaw Jam. (17) Pine Apple Jam. (18) Otaheite Goosberry Jam. (19) Papaw Chips (used as a substitute for citron)

72. **NEWSAM, MRS., Kingston.**—(1) Pine Apple in syrup. (2) Outer pulpy shell of the Nutmeg in syrup. (3) Ginger in syrup. (4) Otaheite Gooseberry in syrup. (5) Citron in syrup. (6) Shaddock in syrup. (7) Limes in syrup (two bottles).

73. **BROWN, R. J., Fairbairns.**—(1) Golden Apple Jelly. (2) Nutmeg Jelly. (3) Cocoa Jelly. (4) Soursop Jelly. (5) Guava Jelly.

74. **MACDONALD, MISS M., Hopewell.**—(1) Guava Jelly. (2) Sorrel Jelly. (3) Preserved Limes in syrup.

75. **MELVILLE, MRS., Calliaqua.**— (1) Preserved Tomatoes. (2) Preserved Chrystoplime. (3) Preserved Cocoanut. (4) Orange Marmalade.

76. **LEWIS, E. C., Kingston.** — Preserved Guava.

Sect. 10.

77. **SMITH, MISS M., Kingston.** — (1) Salmer Gundi or Hot Sauce. (2) Tomato Sauce (whole). (3) Tomato Sauce (pickle). (4) Cassareep-foundation of the West Indian "Pepper Pot." (5) Young Mangoes preserved in vinegar. (6) Mt Cabbage, interspersed with peppers and shalots. (7) Mt. Cabbage plain, pickled. (8) Mixed Pickles. (9) Pickled Peppers and Shalots.

78. **PARSONS, WILLIAM, Hopewell.**—(1) Pepper Juice. (2) Pepper Chow Chow (two bottles).

79. **DEANE, J., Barronallie.**—Cassareep —foundation of the West Indian "Pepper Pot."

80. **BROWN, R. J., Fairbairns.**—Roo Coo Sauce.

Sect. 11.

81. **NANTON, J. S., Kingston.**—Honey and Bees' Wax.

Sect. 12.

82. **REILY, MRS., Kingston.**—Lime Juice prepared for exportation.

83. **PARSONS, WILLIAM, Hopewell.**—Lime Juice prepared for exportation.

Class 3.

Fibrous Substances.

84. **MACKIE, D. C., Owia.**—(1) Mahoe Fibre and Rope. (2) China Root. (3) China Stem Fibre (raw). (4) China Stem Fibre (prepared). (5) Karatu Fibre. (6) Gri Gri Fibre and Fishing Line. (7) Plantain Fibre. (8) Arrowroot Fibre. (9) Bois Flot Fibre. (10) Cotton Fibre. (11) Pudding Vine Fibre. (12) Silk Cotton Fibre. (13) Cocoanut Fibre (14) Lapite Fibre.

85. **SAYER, MRS. R., Marriaqua.**—(1) Plantain Fibre. (2) Yucca Fibre. (3) Mahoe Peina Fibre. (4) Razor Grass Fibre. (5) Bois Flot Fibre. (6) Cocoanut Fibre. (7) Cotton Fibre. (8) Groo Groo Fibre. (9) Mt. Cabbage Fibre. (10) Dagger Fibre. (11) American Agave Fibre. (12) Karatu Fibre. (13) Cocoa Fibre. (14) Red Rope Fibre. (15) Arrowroot Fibre.

86. **LAWRANG, J. (Carib.), Morne Ronde.** — Lapite Fibre and Two Fishing Lines.

87. **FREDERICK, P. I., Layou.**—(1) Two Ropes of Mahoe Fibre. (2) Cocoanut Fibre.

88. **MACDONALD, Wallilabo.** — (1) Strainer Vine (sponge cucumber) Fibre. (2) Old Man's Beard. (3) Arrowroot Bittie (four varieties). (4) Bed Grass.

89. **HUGGINS, P. FOSTER, Golden Vale.**—(1) Bois Flot Fibre, accompanied by a pillow stuffed with ditto. (2) Rope made of Karata Fibre. (3) Strainer Vine (sponge cucumber) Fibre.

90. **SMITH, MISS M., Kingston.** — Rope made from fibre of tree-end of Mt. Cabbage leaf.

91. **COULL, F., Liberty Lodge.**—(1) Manilla Hemp (2) Mt. Cabbage Fibre.

92. **DEANE, J.**—Cocoanut Fibre.

Class 4.—Sect. 1.

Oils, Gums, Barks, Etc.

93. **SNAGG, Canonan.**—(1) Whale Oil (2) Porpoise Oil. (3) Shark Oil.

94. **MELVILLE, MRS., Calliaqua.**—Cocoanut Oil.

95. **COULL, F., Liberty Lodge.**—Essential Oil of Lemon Grass.

96. **BALLANTYNE, MRS. D., Owia.**—(1) Castor Oil. (2) Chymaruba bark.

97. **McMILLAN, J. A., Marriaqua.**—Seeds from which the castor oil is made.

98. **WALKER, J. A., Layou.**—Groo Groo Oil.

Sect. 2.

99. **COULL, F., Liberty Lodge.**—*Gum animi.*

100. **BALLANTYNE, MRS. D., Owia.**—Gomier Gum and Resin.

101. **SAYER, MRS. R., Marriaqua.**—Cashew Gum.

102. **McMILLAN, J. A., Marriaqua.**—Gomier Gum.

103. **DASENT, MISS E., Sans Souci.**—Golden Apple Gum.

104. **MACDONALD, G. A., Wallilabo.**—Spanish Cedar Gum.

Sect. 3.

105. **FREDERICK, P. J., Layou.**—(1) Iron Wood Bark. (2) Pomegranate Bark. (3) Spanish Ash or Red Oak Bark (4) Shoemaker Bark. (5) Cashew Bark. (6) Guava Bark. (7) Grape Bark. (8) Basil Skin, ditto dressed, ditto dressed and grained; tanned by the above substances.

106. **SNAGG, Canonan.**—Old Wife Fish skin used in lieu of sandpaper.

Sect. 4.

107. **FREDERICK, P. J., Layou.**—Roo Coo (Annato) Seeds.

Sect. 5.

108. **SAYER, MRS. R., Marriaqua.**—(1) Sarsaparilla Root. (2) Sweet Balsam. (3) Running Balsam. (4) Lemon Grass. (6) Quassia.

109. **KIRBY, MRS. C. A., Marriaqua.**—Noyau Bark and Leaves.

110. **LEDGER, MRS. E., Marriaqua.**—Scented Roots (Cus Cus Grass).

111. **ROBERTSON, G. A., Peter's Hope.**—Snake Wood and ditto Bark for making Mauby (a native drink).

112. **COULL, F., Liberty Lodge.**—(1) Sarsaparilla Root. (2) Red Sarsaparilla Root (3) Ollivierre Bark.

113. **FREDERICK, P. I., Layou.**—One Bunch of Anise Seed.

Class 5.

Woods.

[For botanical names, *vide* labels on Woods.]

114. **MACKIE, D. C., Owia.**—(1) Fiddle Wood. (2) Bastard Fiddle. (3) Seaside Grape. (4) Red Lorier. (5) White Lorier. (6) Orange. (7) Cinnamon. (8) White Mastic. (9) Red Mastic. (10) Red Bois Agouti. (11) White Bois Agouti. (12) Yellow Saunders. (13) Gri Gri Palm. (14) Guava. (15) Manchineel. (16) Gunstock. (17) Avocado Pear. (18) Groo Groo Palm. (19) Shoemaker Bark. (20) Wild Zabucca. (21) Sariuette. (22) Locust. (23) Calabash. (24) Golden Apple. (25) Cork. (26) Five Finger (Swizzle stick tree). (27) Galba. (28) Green Heart. (29) Gomier. (30) Hog Plum. (31) Bitter Ash (Quassia). (32) Breadfruit. (33) Almond. (34) Gum Tree. (35) Spanish Ash. (36) Penny Piece or Bastard Bullet. (37) Black Fin. (38) Logwood. (39) Bay Tree. (40) White Cedar. (41) Black Wood.

115. **HUGGINS, P. FOSTER, Golden Vale.**—(1) Sorinette. (2) Java Plum. (3) Bay Leaf (Bay tree). (4) Cypress. (5) Gri Gri Palm. (6) Poni. (7) Fiddle Wood. (8) Guava. (9) Lignum Vitæ. (10) Mammee Sapote. (11) White Cedar. (12) Mahogany. (13) Tamarind. (14) Logwood. (15) Sweet Wood. (16) Manchineel. (17) Green Heart. (18) Yellow Saunders. (19) Breadfruit. (20) Mastic. (21) Wild Cacao. (22) Seaside Grape. (23) Carzou. (24) Bermuda Cedar. (25) Bastard Fiddle Wood. (26) Bullet Wood. (27) Young Bullet Wood, showing ravages of insects (Ptrims) on living timber. (28) Calabash. (29) Gomier. (30) Circassian Bead. (31) Angeline. (32) Spanish Ash. (33) Bois Agouti. (34) Red Mastic. (35) Galba. (36) Nutmeg. (37) Lorier. (38) Three Planks of Cazon, Fiddle Wood, and Water Wood.

116. **MANTON, J. G., Kingston.**—Slab of Polished Mahogany.

117. **MUSSON, E. H., Kingston.**—Slab of Polished Manchineel.

Class 1.—Sect. 1.

Arts and Manufactures.

118. **GRIFFITH, F. B., Kingston.**—Sample of Pozzuolana—a material of which the hills of St Vincent are largely composed. Mixed with lime it forms a firm cement, and it hardens remarkably when used under sea-water, and thus forms a valuable hydraulic cement.

119. **WATKINS, F. H., Kingston.**—Samples of iron stone, of which a large part of the Island of Canouan is composed.

Sect. 2.

120. **HUGGINS, MISS B. M., Calliaqua.**—(1) Fan made of the feathers of a living pet parrot, with back of hand-painted silk. (2) Calabash Basket, hand-painted and varnished. (3) Calabash Bag, hand-painted and varnished. (4) Fancy Bag of Job's Tears Seeds. (5) Necklace of Job's Tears Seeds. (6) Necklace of Job's Tears Seeds and Glass Beads. (7) Necklace and Bracelets of Gri Gri Seeds and Glass Beads. (8) Necklace and earrings of Gri Gri Seeds and Silver.

121. **SMITH, MISS M., Kingston.**—(1) Three Polished Coconnut Cups. (2) Two Baskets made of corn husk.

122. **NEVERSON, MISS A., Biabou.** Two Baskets and two Toilet Ornaments made of Corn Husk.

123. **BRADSHAW, MISS, Dorsetshire Hill.**—Four Wild (Sponge) Cucumber Baskets.

124. **LEE, MISS C., Cane Hall.**—Two Sponge Cucumber Baskets.

125. **SNAGG, Canouan.**—Two Caps made of the feathers of the white and black pelican respectively.

126. **McMILLAN, MISS G.**—String of Job's Tears Seeds.

127. **ASHTON, WILLIAM (Carib), Morne Ronde.**—String of Job's Tears Seeds.

Sect. 3.

128. **FRANÇOIS, JOHN (Carib), Morne Ronde.**—Nest of Carib Baskets.

Sect. 4.

129. **WATKINS, F. H., Kingston.**—(1) Grog Basket, with two bottles and a tumbler, all encased in basket-work. (2) Two Bottles encased in basket-work, one with and one without handle. (3) Five Hand Baskets with covers, all of different sizes. (4) Small Hand Basket without cover. (5) Model of a Cassava Basket. (6) Two Native Hats.

130. **DEANE, J., Baronallie.**—(1) Grog Basket, containing one plain and three wickered Bowlies. (2) One Door Mat.

131. **CLOKE, C. E., Wallibou.**—(1) Open Basket with side handles. (2) Two Hand Baskets of different sizes. (3) Large Wickered Gourd.

132. **THEOBALDS, J. E., Kingston.**—Two Native Hats of Lizard Straw, each of different shape.

133. **MACKIE, D. C., Owia.**—(1) Six Bottles, all of different sizes, encased in basket work of Banjo Withe. (2) Two Small Open Baskets (with side handles) of Banjo Withe.

134. **SUTHERLAND, H. A., Owia.**—(1) Two Small Hand Baskets of Belle-apple Withe. (2) Model Cassava Basket. (3) Hat of Banjo Withe.

135. **MATTHIAS, T. A., Layou.**—(1) Two Small Open Baskets. (2) Small Hand Basket.

136. **RILEY, MRS., Kingston.**—(1) Small Open Hand Basket. (2) Small Open Basket. (3) Two Small Hand Baskets with covers.

137. **PRIDDIE, EDWARD, Calliaqua.** Clothes-basket made of Bamboo.

138. **LAWRANG, JOHN (Carib), Morne Ronde.**—(1) Door Mat. (2) Hat made from Danda Grass.

139. **GRANT, G.**—(1) Small Open Basket. (2) Hat made from dry leaf of Screw Pine. (3) Hat made from the Mt. Cabbage leaf.

140. **NIVES, J. B., Georgetown.**—Two Hats made from the bone of the Sugar-cane leaf.

141. **WALKER, J. A., Layou.**—Two Table Mats.

142. **PIERRE, ALFRED (Carib), Morne Ronde.**—Bottle encased in basket-work of Rheuma (the kind of cane used in making the Carib baskets).

Class 7.—Sect. 1.

Machinery, Models, Etc.

143. **WATKINS, F. H., Kingston.**—Model of Whale Boat and Gear (complete) used at the whale fisheries in the Grenadines.

144. **HUGHES, G. A. B., Barronallie.**—Model with Gear (complete) of a Catamaran, used for fishing on the leeward coast by those who cannot afford to buy a boat.

145. **McGONNE, JAMES, Calliaqua.**—Native Wooden Lock, said to have been commonly used before the Emancipation. (Description attached to lock.)

146. **RILEY, MRS., Kingston.**—Model of Three-Oared Dug-out Canoe, with three rows of seats in stern. (The largest of these boats, which ply as passage boats on the leeward coast, are about 32 ft. long, with 6 oars, and carry from 15 to 16 passengers besides cargo in the bows.)

Class 8.—Sect. 1.

Miscellaneous.

147. **GRIFFITH, F. B., Kingston.**—Eight Carib Relics, chiefly chisels and hatchets.*

148. **LEWIS, E. C., Kingston.**—Fifteen Carib Relics.

149. **HUGGINS, P. FOSTER, Golden Vale.**—Seven Carib Relics, including an old Carib sacrificial knife presented to F. Crichton, Esq., by a Carib in 1798.

150. **FREDERICK, P. I., Layou.**—Eight Carib Relics.

151. **MATTHIAS, T. A., Layou.**—Three Carib Relics, including a rudely carved ornament, representing the profile of a face—evidently meant to be worn about the person.

152. **DEANE, J., Barronallie.**—Two Carib Relics.

153. **WATKINS, F. H., Kingston.**—Two Carib Relics.

154. **GRANT, MISS L., Union.**—One Carib Relic.

155. **WALKER, J. A., Layou.**—Two Carib Relics.

156. **TELFER, T. B., Layou.**—Three Carib Relics.

157. **GRANT, G.**—One Carib Relic.*

Sect. 2.

158. **FREDERICK, P. I., Layou.**—(1) Two varieties of Donkey Crooks with Pads, used universally by the people, and on some of the mountainous estates. (2) Three Native Wooden Mortars (of Galba wood) and Pestle (of Cazon wood). (3) Calabash Lantern. (4) Sweet Gourd Water Canteen. (5) Two Conch Shells, blown as horns for signalling. (6) Two Rock-raw Brooms. (7) Two Cocoanut Brooms. (8) Two Tinder Boxes of bitter gourds, with flint, steel, and tinder of karata stem. (9) Two Bitter Gourds (uncut) from which the above are made. (10) Cocoanut Cup. (11) Cocoanut Ladle or Dipper. (12) Two Horn Snuff Boxes. (13) Thirteen Calabashes.

159. **DEANE, J., Barronallie.**—Twenty-one Calabashes.

160. **JACKSON, F. B., Palmiste Park.**—(1) Native Stone Stove. (2) Native Drum made of trunk of the Groo Groo palm, hollowed out.

161. **DELPESHE, J. (Carib), Morne Ronde.**—(1) Wooden Mortar with Pestle (cedar). (2) Seventeen Small Calabash Cups and Bowlies.

162. **ASHTON, W. (Carib), Morne Ronde.**—(1) Curved Sweet Gourd Water Canteen, to be slung over the shoulders, with chest strap of withe. (2) River Fish Pot.

* All these implements, as well as the others exhibited under this section, are made of stone, and have been found by the people at various times while digging in the fields.

* Among the more uninformed of the black people these relics are looked upon as "thunderbolts," and go by that name.

163. **ASHTON, C. (Carib), Morne Ronde.** Two Cassava Sifters.

164. **CATO, F. A. (Carib), Sandy Bay.** Coffee Mortar and Pestle.

165. **MACKIE, CHARLES (Carib), Morne Ronde.**—Model Fish Pot, for sea.

166. **HUGGINS, P. FOSTER, Golden Vale.**—(1) Two Calabash Bowlies. (2) Native Razor Strop of karata stem.

167. **HUGGINS, MRS., Calliaqua.**—(1) Shak Shak, the "wand" that is held by the queen of the Quelbec (native dance) (2) Two Bottle Lanterns (oil and candle) fitted with tin, universally used.

168. **TELFER, T. B., Layou.**—Two Whip Thongs of Ox-hide.

169. **CATO, W. (Carib), Morne Ronde.**—(1) Two Rockraw Brooms. (2) Three Balije Mats. (3) Two Manacon Traps.

170. **WATKINS, F. H., Kingston.**—(1) Shells, sometimes used as pipes (tobacco). (2) Three Model Sea Fish Pots. (3) One Model Seine. (4) Calabash Bowlie. (5) Three Sweet Gourd Water Canteens. (6) One Sweet Gourd, blown as a horn for signalling. This particular one was obtained from a Carib boatman, and was actually in use.

171. **SUTHERLAND, H. A., Owia.**—(1) Three Small Calabashes. (2) Cassava Sifter.

172. **NICHOL, JOS., Lowmans.**—(1) Bamboo River Fish Pot. (2) Two Bamboo Cups.

173. **LABORDE, W. (Carib), Morne Ronde.**—(1) Two Pipes (Tobacco). (2) One Spoon. (3) Calabash Lantern.

174. **SMITH, MISS M., Kingston.**—(1) Calabash Goblet. (2) Calabash Cup. (3) Two Calabashes cut in shape of hand baskets. (4) Twenty Calabashes. (5) One large and three small Gourds. (6) Tinder Box of bitter gourd with flint, steel, and tinder of Karata stem. (7) Mt. Cabbage Flower Stems (two) used as coarse brooms. (8) Dust which surrounds the above in the pod before it is open, used for stuffing cushions, &c.

SECT. 3.

175. **WATKINS, F. H., Kingston.**—(1) Two Shark Jaws. (2) Sperm Whale's Tooth taken from one of the few caught in St. Vincent. (3) Barracouta Jaw. (4) Turtle Back.

176. **SNAGG, Canonan.**—(1) Two Sting Ray Lances (2) Two Sea Horses in Spirit.

SECT. 4.

177. **MACDONALD, Wallilabo.**—Collection of 183 kinds of seeds.

THE TOBAGO COURT.

TOBAGO.

By Hon. L. G. Hay.

Tobago is situated in 11° 9' N. Latitude and 60° 43' W. Longitude, and lies about 120 miles distant from Barbados, about 75 from Grenada, and about 20 from Trinidad. The island is 26 miles in length and 7½ at its greatest breadth; its area being 114 square miles. It is well watered by rivulets and streams, rising in the interior; these in the dry season are comparatively small and are all easily fordable, but after heavy rains many of them become swollen to the size of rivers. None of them are navigable, even for a small boat. To the N.E. of Tobago and about a mile from the coast is a small island called Little Tobago, a dependency of the Colony, which is now uncultivated and uninhabited; it contains about 240 acres.

With the exception of about seven miles of level land, a great part of which is now in wood, on the western extremity of the island, the country generally is hilly, or may even be described as mountainous. The sugar cane is at present the staple article of cultivation, but the soil is capable of raising any inter-tropical production in perfection, such as cotton, coffee, cocoa, indigo, spices, &c. Attention has of late years been turned to the cultivation (but on a small scale) of cocoa and coffee; and cocoa-nuts have recently been exported in considerable quantities. All tropical fruits, and most English vegetables, grow well in the island.

The period at which Tobago was discovered is a point on which history is very uncertain. The islands of Trinidad and Grenada were discovered by Columbus in the year 1498, and as they are both within sight of Tobago, it is not unreasonable to suppose that this island was discovered by him in the same year. There is also some uncertainty as to the aboriginal inhabitants of the island, but it is more than probable that from time to time Caribs from the neighbouring islands visited Tobago, although it does not appear that they made any permanent settlement there.

Tobago was visited by British navigators as early as the year 1580, when the English flag was first planted on the island, which was at that time uninhabited, and its history, as will be seen from the following pages, has been an exceedingly eventful one.

In the year 1608 the sovereignty of the island was claimed by King James I.; but the first attempt at a settlement was made in 1625 by some Englishmen from Barbados, most of whom were attacked and killed by the Indians then in the Island. Charles I., who claimed a right to the island, made a grant of it to William, Earl of Pembroke, in the year 1628; this nobleman did not, however, carry into execution his design of settling it. In 1632 a party of between two and three hundred persons from Flessingen

arrived in Tobago; they found the island uninhabited, and their attempt to found a Colony, which they named New Walcheren, was unsuccessful, for within a year of their arrival they were expelled by a party of Spaniards and Indians from Trinidad.

It was not until the year 1642 that another attempt at a settlement was made, and this was undertaken by the Duke of Courland, the ruler of an independent State on the Baltic, who sent two large ships for this purpose. The Courlanders chose a spot on the northern coast at a place which still retains the name of Courland Bay; they succeeded in forming a settlement, although they would appear to have had many difficulties to contend with. A second Dutch expedition was, in the year 1654, equipped by Adrian and Cornelius Lampsius, two merchants of Flushing, the result being that a large number of persons arrived in Tobago, and settled on the southern coast. The relations between the two settlements continued to be amicable until the year 1658, when the Dutch attacked and subdued the Courlanders.

About this period the French made a claim to the island by including it among the territories granted to their West India Company. The Dutch settlers from Flushing, in order to strengthen their title, obtained in 1662 a grant of the island from Louis XIV. of France, and a surrender from the French West India Company of their alleged right thereto. Adrian Lampsius procured from Louis letters-patent creating him Baron of Tobago; and he sent out M. Hubert de Beveren as Governor, under whose administration the Colony flourished and fortifications were erected. Tobago, however, was not destined to remain long in peace. In 1664 the Duke of Courland, who had been a prisoner in the hands of Charles Gustavus, King of Sweden, was released. He lost no time in demanding the restitution of Tobago, which was refused by the Dutch: the Duke thereupon applied to Charles II. of England for assistance, and received from him a grant of the island on condition that none should inhabit it but the subjects of England and of the grantee, the Duke of Courland. In 1666 an expedition consisting of four vessels was fitted out from England at the expense of some private individuals; the island was taken after a slight resistance, and the Dutch Commandant and his garrison, consisting of one hundred and fifty men, were made prisoners of war. It should here be mentioned that in this year Tobago was the scene of a victory obtained by Admiral Sir John Harman over the combined Dutch and French fleets, which had made it their rendezvous.

The English did not long enjoy their conquest undisturbed, for in a few months they were attacked and driven out by the French, who soon after abandoned their conquest, and the Dutch renewed their attempts at a settlement. In 1673 the English in their turn, under the command of Sir Tobias Bridges, made an attack on Tobago, took it from the Dutch, and brought away four hundred prisoners and as many negroes.

The Netherlands, however, shortly afterwards again effected a lodgment in Tobago; but in 1677 the French, under the Count d'Estrées, made an unsuccessful attempt to take the island from them. Later in the same year another French expedition, on a much larger scale, was despatched from France; and the French on this occasion were successful, but again abandoned the island, which was restored to the Dutch, in 1679, by the treaty of Nimeguen, who do not appear to have made further attempts to colonize it. By the treaty of Aix-la-Chapelle, in 1684, Tobago was declared neutral.

The French and English, nevertheless, appear to have advanced claims, from time to time, to a right to make settlements on the island.

A long break in the frequent sequence of hostilities and settlements now takes place, and we hear nothing further of Tobago until the reign of George II., when the attempted colonization of the island by France took place. Eighteen years after this, the island again fell into the hands of England, during the war, and by the treaty of Paris, in 1762, was again surrendered to England. The government formed another plan of colonization in 1764, and Tobago was included in the Grenada government; the other islands comprehended within that government being the Grenadines, Dominica, and St. Vincent. The legal existence of Tobago as a British Colony may be said to have begun at this date. The first Lieutenant Governor of Tobago was Mr. Alexander Browne, who landed at King's Bay on 12th November, 1764.

An important proclamation was issued in this year regarding the sale of lands in Tobago. The Commissioners named in this proclamation received certain instructions as to the division of the island into parishes, the setting apart of lands in convenient situations for fortifications and other purposes, and the manner in which the lots should be laid out for sale, with particulars regarding terms of sale and the obligations of the purchaser. The lands sold under this proclamation, exclusive of certain reserved portions, amounted to 57,408 acres, which produced £154,058 19*s.*, being an average of £2 13*s.* 8*d.* per acre. The first record of land sold by the Crown bears date 20th March, 1766; the grant, in this case, was made by Governor Melville to James Simpson, and it consisted of 500 acres of Lot 1 at Courland Bay. The idea of founding a town in every parish, which was part of the original programme, was not carried out. Georgetown, in Barbados Bay, was the first town established, and there it was that the first session of the Legislative Council and Assembly was opened on the 16th April, 1768; Scarborough, however, seems to have been considered a more suitable Capital, for the legislative sittings were thereto transferred in the following year. There are, at the present day, hardly any traces of the existence of Georgetown.

On the 2nd March, 1771, General Melville was succeeded in the general government by Mr. William L. Leyborne. Dominica, it should here be mentioned, no longer formed a part of that government, having been separated from it and formed into a distinct government. Two insurrections of the slaves took place in this year, but they were speedily suppressed by the Militia, which would appear to have been a well-organised force at this period. That these insurrections must have had a brutalizing effect on the public mind is sufficiently attested by an event recorded in a chronological table in William Mathieson's Tobago Almanac of 1849; the record runs as follows:—

"1774. Seven slaves were executed at one time. Their right arms were chopped off; they were then dragged to seven stakes and burnt to death; one of them, named Chubb, stretched out his arm on the block, and coolly pulled up his sleeve; he would not be drawn, but walked to the stake. One man named Sampson was hung alive in chains, and was seven days dying; their crimes were murder and destroying property."

In 1775 the cultivation of the sugar cane was generally abandoned for that of cotton; this was due to the ravages of a destructive species of ant

which, appearing first in the windward parishes, soon spread over the whole country and completely destroyed the canes.

Governor Leyborne died in St. Vincent on the 16th April, 1775, and was succeeded by Sir George, afterwards Lord, Macartney, who on the 7th February, 1776, was appointed Captain-General and Governor-in-Chief of Grenada, the Grenadines, and Tobago; the island of St. Vincent, as in the case of Dominica in 1771, being formed into a separate government. The population of Tobago was, at this period, about 2,300 whites, 1,050 free people of colour, and 10,800 slaves. In the early part of 1778, an armament was fitted out by the American States, then in their early days of independence, having for its object the conquest of Tobago. A short engagement ensued, which resulted in the blowing up of one of the American vessels; the rest of the squadron escaping.

In the year 1779, Mr. George Ferguson was appointed Lieutenant-Governor of Tobago; his predecessors in office, since Lieutenant-Governor Browne, having successively been Lieutenant-Governors R. Gwyne, William Stewart, William Young, Peter Campbell, and John Graham.

Tobago, after a most gallant defence by the Colonists, led by Lieutenant-Governor Ferguson, was conquered in 1781 by a superior French force, under the command of the Marquis de Bouille, and the island, by the Treaty signed at Paris on 3rd September, 1783, was ceded to the French Crown. The constitution and the laws of the Colony do not appear to have been much changed under the French rule, and the proceedings of the Courts of Justice continued as before. In this year (1784) Scarborough was first represented in the House of Assembly. In the year 1790 a mutiny broke out among the French soldiers, the result being that the town of Scarborough was burnt down. A more general calamity occurred in August of the same year, when a tremendous hurricane swept over the island and did great damage.

On the 15th April, 1793, Tobago became again an English dependency; this being effected by a British Force under Admiral Sir John Lefroy and Major-General Cuyler. The island was formed into a separate government under a Captain-General and Governor-in-Chief, with a Legislative Council appointed by the Crown, and a Representative House termed the General Assembly. On the 6th January, 1794, the new Governor-in-Chief, Mr. George Poyntz Ricketts, assumed the Government; he was, however, appointed Governor of Barbados in the following year, and was succeeded in Tobago by Mr. William Lindsay. This gentleman's tenure of office was also of short duration, as he died on the 22nd May, 1796. Governor Stephen De Lancy followed Mr. Lindsay, but, dying in 1799, was succeeded in the following year by Mr. Richard Masters.

By the treaty of Amiens, Tobago, in the year 1802, was once more surrendered to the French, and General Sabuguet was appointed Governor, arriving in the island on 2nd October, 1802. Napoleon had determined not to change the constitution or laws of the Colony, and the new French Governor, in announcing this fact to the Council and Assembly, soothed the minds and dispelled the fears of the inhabitants, who by no means approved of being transferred to France, and were anxious as to the future. General Sabuguet, for the short time that he governed the island, seems to have made himself very popular with the Colonists, as they not only granted him the annual salary of his English predecessors (£3,300), but voted him

the sum of £4,000 as a gift; this latter the General did not live to enjoy, but it was bestowed upon his widow. It may here be mentioned that Tobago took a part in the decision of the question whether Bonaparte should be elected Consul for life; the Council and Assembly having, on the 25th November, 1802, returned the votes of the inhabitants unanimously in favour of the proposal.

After various vicissitudes of ownership, in the year 1803, war having broken out afresh between England and France, Tobago became once more a bone of contention. A British naval and military force, under the command of Commodore Hood and General Grinfield, invaded the island on the 30th June. They met with little resistance; the Governor, General Cæsar Berthier, consenting to capitulate on condition that his feeble garrison, consisting of some two hundred soldiers and sailors, should be allowed to return to France. Tobago from this period has remained in the undisturbed possession of the English; it having been, by the Treaty of Paris, 1814, finally ceded to Great Britain.

A violent contagious fever made its appearance at Fort King George in the close of 1820, and proved fatal to a number of officers and soldiers; it afterwards extended to the inhabitants, several of whom fell victims to its malignant effects.

In 1833 Tobago ceased to form a separate Government, and was included in that of the Windward Islands; Barbados, Grenada, and St. Vincent being the other islands within the general command; St. Lucia was added in 1838. The year 1834 was a memorable one for all the West Indian Colonies. On the 1st August the Emancipation of the slaves, an event which had long been pending, became an accomplished fact. The apprenticeship system, under which the old slaves were bound to their former owners for four or six years, according as they were non-prædial or prædial labourers, came into force; but it did not apply to children under six years of age, who were freed unconditionally. In 1842 the diocese of Barbados and the Leeward Islands was divided into three Bishoprics; these were the diocese of Barbados, which comprised Barbados, Trinidad, Grenada, St. Vincent, Tobago, and St. Lucia; that of Antigua, comprising Antigua, Montserrat, Christopher, Nevis, and the Virgin Islands; and the diocese of British Guiana, which comprised Demerara, Essequebo, and Berbice. The three rectories in Tobago were established by a local Act of the 26th February, 1844.

On the night of the 11th October, 1847, a most disastrous hurricane swept over the island. There had been no serious calamity of the kind since the year 1790; the inhabitants, therefore, deemed themselves comparatively secure from such visitations, and accordingly very little apprehension was felt at the early indications of the coming storm, and little or no preparations were made to face the danger. The first outbreak is said to have been preceded by an earthquake, and a tremendous thunderstorm raged during the continuance of the gale. The value of private property destroyed has been computed at nearly £150,000.

In the month of January, 1854, the troops stationed at Fort King George were withdrawn from the island; the Colonists being left to themselves in the matters of defence and the preservation of peace and order. The Home Goverment promised that a vessel of war should be constantly within call of Barbados, should its services be at any time

required. The departure of the troops necessarily led to the augmentation of the Police Force. The force so augmented, by a local Act passed on the 11th January, 1854, consisted of an inspector-general, a superintending serjeant, two serjeants, six corporals, and twenty-four privates. An Act was also passed at this time to legalize the embodiment of Volunteer Corps.

An important change took place in the Government of the Colony in the year 1855, when the constitution was remodelled by a local Act entitled "An Act for the better government of this Island," which was passed on 9th February, 1855. This Act provided for the establishment of an Executive Committee, which should consist of one member of the Legislative Council, and two members of the Elective Legislative Assembly, selected by the Lieutenant-Governor, and holding office during pleasure. In April, 1861, a census of the island was taken, and the number of inhabitants was found to be 15,410.

Another Act of considerable importance was passed in 1874, having for its object the remodelling of the Constitution; it was commonly called the Single Chamber Act, and its date was 14th September, 1874. By its provisions the somewhat cumbrous legislative machinery of the Colony was simplified, the two Legislative Houses which then existed being abolished, and in their place one Legislative Assembly was established. This Assembly consisted of six members nominated by the Government, and eight elected members, one chosen by the town of Scarborough, and one by each of the seven parishes; the qualification of the electors remaining as before. The Privy Council was continued; but the Executive Committee was reduced to two members, one a nominee member of the Assembly, and the other an elected member.

The Constitution as thus remodelled did not long remain in force, being altered two years later by the Constitution Act dated 6th December, 1876. This Act, which was ratified by the Imperial Act, 39 & 40 Vict. cap. 47, altered the political constitution of the Government by abolishing the Legislative Assembly, and leaving it to the Queen in Council to create and constitute a Legislature in such form and with such power as might seem fitting.

The Colonial Office Regulations describe a Crown Colony as a Colony "in which the Crown has the entire control of legislation, while the administration is carried on by public officers under the control of the Home Government." Such a Colony is Tobago. It is one of the islands comprehended in the General Government of the Windward Islands; the other islands within that government being Grenada, St. Vincent, and St. Lucia.

The Windward Islands are governed by a Governor and Commander-in-Chief; His Excellency Walter J. Sendall is the present holder of that office, his headquarters being Grenada. All Ordinances—the laws of Tobago are so styled—passed in the island are forwarded to the Governor-in-Chief for his assent, and they are likewise subject to the Royal approval, disallowance, or other direction thereon.

The Executive Council of the Colony consists of the following *ex-officio* members:—

The Administrator, the Attorney-General and the Treasurer, and of such other persons as Her Majesty may from time to time appoint. At present only one such person has been so appointed, viz., the senior un-

official member of the Legislative Council. It is the duty of the Executive Council to advise the Governor on all questions submitted for consideration by him; the Council is of the nature of a Privy Council.

The Legislative Council consists of the Administrator, the Attorney-General, the Treasurer, and such other persons as the Queen may appoint; there are at present three persons so appointed, who are un-official members of the Council. All laws, votes, resolutions, or questions affecting the revenue of the Colony, can only be proposed with the sanction of the Governor; subject to this provision it is competent for any member to propose any question for debate.

In the early part of May, 1876, riots occurred in the Windward District, but were speedily suppressed. The riots led to the reorganization of the Police Force, which was increased in numbers, and made a semi-military body. A Volunteer Corps was also organized, consisting of two companies, one for Scarborough, and the other for the Windward District.

Tobago is divided into seven parishes: they are St. David, St. Patrick, St. Andrew, St. George, St. Mary, St. Paul, and St. John. It was originally proposed to found a town in every parish; but this idea, being discovered to be ill-suited to the condition of the Colony, was early abandoned, and there are but two towns in the island, Scarborough and Plymouth. Scarborough, formerly called Port Louis, the principal town, is on the south side of the island, about eight miles from the south-western point and eighteen from the north-eastern extremity; it is prettily situated at the south-western base of a hill, which attains a height of four hundred and twenty-two feet above the level of the sea. On this hill stand the fortifications and buildings of Fort King George, which is now without a garrison. The town is built close to the shore of Rockly Bay: its general appearance is marred by the ruined and dilapidated condition of a considerable number of houses in its streets. Plymouth, the other town, is on the north side of the island, distant about five miles from Scarborough; it is a place of no importance, in fact is little more than a village, with 767 inhabitants.

The population has not increased to any great extent within the last thirty years, as will be shown by the subjoined table:—

Year.	Males.	Females.	Total.
1851	6,949	7,429	14,378
1861	7,433	7,977	15,401
1871	8,262	8,792	17,054
1881	8,694	9,357	18,051

This small increase is attributable to the high rate of infant mortality, and to the fact that great numbers of the labouring classes go to the neighbouring Colony of Trinidad, where labour is, or is supposed by them to be, better paid; many of these emigrants never returning to Tobago.

The religion of the population according to the last census was—Church of England, 8,865; Roman Catholics, 13; Wesleyans, 4,016; Moravians, 4,612; Presbyterians, 11; others, 534.

The principal characteristics, good and bad, of the negro race are perhaps common to the descendants of Africans in all the West Indian Islands; but the Tobago negro possesses some good points which are deserving of especial notice. Among these should be mentioned his habits of sobriety; one may reside many months in the island without ever meeting with a drunken black man; and this, considering the cheapness of

rum, and the facilities afforded to the negroes for obtaining that spirit, speaks volumes in their favour. Crimes of a serious nature are also, happily, of rare occurrence, which may not be hard to account for, when we consider that probably more than one-half of the crime in the civilized world is the outcome of strong drink. In respect of morality, Tobago is certainly no better than the neighbouring islands, over 60 per cent. of the population being illegitimate. This evil may be attributed to the effects of slavery, in the days of which the increase of the negro population was encouraged without much regard to, what was doubtless then considered, the inconvenient formality of marriage.

The English language is universally spoken in the island, although a new-comer will probably have some difficulty in understanding the dialect of the labouring classes; their vocabulary being extremely limited, and their mode of pronunciation peculiar.

The only means of communication within the island are the public roads, and by boat for places along the coast; the rivers, as before stated, are unnavigable. The roads, which compare very favourably with those of the other West Indian Islands, are as a rule not well adapted for carriages, so that the means of locomotion are practically limited to riding and walking. Riding-horses can be hired by the day or for longer periods, the charges varying from 5*s.* to 8*s.* per day. Boats can also be hired, the charge depending upon the distance of the journey, and the time occupied in performing it.

Perhaps one of the greatest obstacles to the advancement of Tobago as a Colony has been its unfortunate state of isolation; it is one of the very few West Indian Colonies that are not in cable communication with the outer world. In the matter of tonnage, too, the island has been very much neglected; the subjoined table, which gives the number of vessels entered and cleared in the last seven years, shows that of late things have improved materially in this respect; this is owing to a wise amendment of the Tonnage Dues Ordinance which was lately effected. Previously the dues that are now payable on sailing vessels were likewise charged on all steamers (those of the Royal Mail line excepted), with the result that no freight steamers ever came to Tobago, the dues being, in effect, prohibitory; now that they have been altered steamers no longer shun the island.

Year.	Number of Vessels Entered.	Number of Tons.	Number of Crews.	Number of Vessels Cleared.	Number of Tons.	Number of Crews.
1876	123	6,654	597	120	6,899	599
1877	110	6,573	552	108	6,500	532
1878	124	5,530	661	124	5,399	659
1879	108	5,576	491	108	5,576	491
1880	134	6,901	721	129	7,603	771
1881	145	7,788	779	146	8,093	811
1882	151	26,837	2,247	143	23,676	2,116
1883	151	59,360	2,574	123	39,616	1,500
1884	145	59,711	2,448	130	47,859	1,934

Communication is carried on between Barbados and Tobago by means of schooners, which ply regularly between the two islands; these vessels

are the property of local merchants; there are also other small crafts that occasionally run between Trinidad and Tobago.

The sugar-cane, as has been mentioned, is at present the staple article of cultivation, and it is so to the neglect, if not the exclusion, of other tropical products, such as cocoa, coffee, spices, &c. This circumstance must be considered a misfortune, for there can be little doubt that, had the planters in late years turned their attention to the cultivation of some other product (as was done with marked success in Grenada), the advantage to themselves and the island generally would have been very great. In former years cotton and indigo were cultivated; but those products were abandoned for sugar; which became more remunerative. The indigo formerly manufactured in the island is said to have been of very fine quality; remains of the vats used in the manufacture are still to be found on some of the estates; whether the plant is indigenous to the soil it is difficult to say, but it is to be found now everywhere in the island, and is, indeed, a very troublesome growth.

With regard to the cultivation and manufacture of sugar, there are for those purposes fifty-six estates in the island. Of the sugar-cane mills on these estates, twenty-four are worked by steam, six by steam and water, eleven by water, ten by wind, and five by cattle. All the estates are cultivated, more or less, on the Métayer system. There are thirty-two rum stills in Tobago, of which number only seventeen were in work in 1882. These stills are all situated on sugar estates.

It is very difficult to form a correct estimate of the area of cultivated land in the island, but of the 73,313 acres which it contains probably not more than 10,000, including provision grounds, are under cultivation. No doubt the chief reason why so much of the best land in the Colony is allowed to lie unproductive is the difficulty of access, in the absence of roads, to the interior of the island. The extent of the Crown lands, is unfortunately, a matter of uncertainty; there can be no question, of course, as to the lands which have never passed from the Crown; but besides these there is a large area of land whose proprietors, if any, are unknown and unrepresented in the Colony; such lands might long ago have been declared forfeited to the Crown, never having paid an impost for over 25 years. The acreage of these latter lands has been differently estimated by two local land surveyors at 15,160 and 13,000 acres, and probably the former estimate is the more correct.

The question of offering the Crown lands for sale, in small allotments, has been raised from time to time; but owing to differences of opinion among the local advisers of the Government, the idea has not yet been carried into execution. There may be reasons for and against such a scheme, but there can be no doubt as to the desirability of definitely settling the question of the situation and exact extent of all the Crown lands, and the sooner this is done the better it will be for the Colony. The price of land in Tobago varies according to its situation and other local circumstances. Land in the neighbourhood of settlements and villages fetches from £15 to £20 per acre, other lands from £10 to as low as £1 per acre. Certain it is, that comparing the value of land in Tobago with that of the neighbouring colonies, the former offers to the capitalist advantages which are by no means common to the latter; it must be confessed that, in spite of these advantages, there is but little disposition shown to acquire land in the

island; but this, probably, is as much due to ignorance of the capabilities and virgin richness of the soil as to any other cause.

It has already been said that labour and capital are both wanting in Tobago. There can be no doubt as to the latter want; but there are those who deny that there is a scarcity of labour in the island. It is not so much, perhaps, that labour is so scarce, but that it is not at all times available; and unfortunately it is often least available when most wanted. This is due to several causes, the chief of which, probably, lies in the fact that the planters, as a rule, allow their labourers practically as much provision ground as they may desire to cultivate; and as the growing of provisions is a profitable occupation, the labourer is apt to devote more time to it than the planter altogether approves; this is especially the case in the beginning of the rainy weather, which is the season for planting the canes. The labourer is, moreover, very independent; as he is perfectly well aware that, owing to there being no system of immigrant labour in operation in the island, he is master so to speak, of the situation. A project is now under consideration, for the introduction every year of a certain number of Barbadian labourers; the Government proposing to bear two-thirds, and the planter who employs the labourer one-third, of the cost of procuring him.

The horses of the island are hardy animals, and are fairly well adapted for the work required of them, but they lack bone, being as a rule small, and often weedy. Cattle are plentiful, and the mutton, though small, is well flavoured. Beef and mutton are obtainable in the market on certain days in the week, and in this respect the inhabitants of Scarborough are better off than their country neighbours, the meat supply of the latter being very limited and uncertain. Poultry and fish are abundant, and generally speaking the requirements of life are well provided for in Tobago.

Of the West Indian Colonies Tobago is certainly one of the most healthy. The lagoons and swamps which are so frequently met with in other tropical countries, and which form centres for miasmatic infection, are here few and of limited extent. The island, which possesses a sea-board very extensive when compared with its area, is almost constantly visited by cooling and invigorating sea breezes; and as hurricanes are of extremely rare occurrence,—none having visited the island since the year 1847,—little or no danger need be apprehended on that score. Epidemics of a serious nature are unknown. Yellow fever and cholera have not visited the island within the memory of man. Nothing, in fact, of an epidemic nature more dangerous than measles, influenza, shingles, and whooping-cough is ever met with; while the native fever is very seldom of a serious character. Adding to these facts, that there is an abundant supply of good water, simple and wholesome food, and most excellent fruit and vegetables; that the climate is not subject to any great or sudden variations of temperature; and that the rainfall is never excessive, there can be no doubt that any person who, with a sound constitution, gives it fair play by being temperate in all things, should have every chance of retaining his health and vigour.

Tobago is situated almost exactly on the circle of maximum heat, and its mean temperature for the year at the sea level is 81° Fahrenheit. The maximum temperature for each month is fairly constant, but the minimum varies considerably with changes in the state of the atmosphere.

During heavy and prolonged rains, however, the maximum temperature may be reduced on any day or days as much as 8° below the average for that month. The temperature of the surface of the sea is practically a constant one, and never varies more than one degree from the average of 81°. February is the coldest month in the year with a maximum temperature of 81°. From February on to September there is a steady rise of 1° each month until the highest average monthly temperature is reached, then we find a correspondingly gradual fall until the beginning of November, when the thermometer registers about 86°. During the early part of this month the N.E. trade winds begin to blow, producing a rapid fall of temperature; after that time the fall again becomes regular, until the lowest average temperature is reached in the middle of February. These figures may appear to persons unacquainted with tropical climates extremely high, and they would undoubtedly represent a most oppressive heat, were it not that the air is, for nine months at least in the year, in constant motion, the extensive seaboard of the island, of course, favouring the occurrence of frequent breezes. During the hurricane season,—though the season exists in Tobago only in name, so far as these terrible visitations are concerned,—from August to October, the air is at times perfectly still for days together, and, being loaded with moisture, renders the heat very oppressive. The trade wind, or crop wind as it is called, blows strong from November to June, and during April frequently attains a velocity of 28 miles an hour. From July to October the ordinary wind is from the E.S.E., and rarely exceeds eight miles an hour. When these winds fail, and when the sky is clear, the land and sea breezes are regularly developed, the former being accompanied by heavy dews.

There are not many wild animals in Tobago, and those that do exist are of a comparatively harmless nature; among them may be mentioned deer, peccary, manacoo, agouti, racoon, squirrel, and a variety of rats, including the pouch rat, which has pouches on each side of the face wherein it carries its food. The island is rich in reptiles of the Saurian order, there being many kinds, from alligators down to the smallest lizard, among them may be mentioned the iguana, the flesh of which is highly prized by the negroes, and is, indeed, considered a delicacy by most people. The ornithology of Tobago is both varied and interesting. The late Mr. James Kirk, who for 49 years was a resident of the island, and took a special interest in its ornithology, prepared a complete list of all its birds.

The rivers of the island and the waters round its shores abound with fish, the principal of which are comprised in the following list:—

Albacore, ballahoe, barracouta, bonita, caffum, carvalli, amber carvalli, conger, dolphin, flying fish, flounder, gar fish, grouper, grunt, Jew-fish, king-fish, mullet, plump-head, porpoise, rockhind, sinnet, snapper (several kinds), snook, Spanish mackerel, sprat, stingaree, turtle (several kinds), whale, whiting. Of the above the most esteemed are snapper, king-fish, ballahoe, grouper, and Spanish mackerel. Eels are plentiful, so also are lobsters, crabs, and crayfish.

There are perhaps forty square miles of forest land in Tobago under valuable timber, and probably thirty more under wood of no great value except as firewood.

It is now an accepted theory that the existence of large tracts of forest

land tends to promote the humidity of the atmosphere and to diminish the occurrence of droughts; but in Tobago, where so great a proportion of the land is in wood, there can be no doubt that, having due regard to the necessity of preserving a belt of forest on the main ridge (which is the principal watershed of the island), a judicious system of wood-cutting would be of vast benefit to the Colony. Unfortunately the island rivers are too narrow and shallow to afford means of water conveyance; and this, added to the want of good forest roads, has been the chief reason why the valuable timber trees have for ages remained untouched, for, except on the outskirts of the forests, and in the immediate vicinity of estates where wood is occasionally obtained for building and other purposes, this source of industry and wealth has been totally neglected.

GEOGRAPHY.

Tobago, situated about 75 miles to the south-eastward of Grenada and about 20 miles to the north-eastward of Trinidad, is about 26 miles in length and about 7½ miles in extreme breadth. It has an area of 114 square miles. The island, which is of volcanic formation, rises steeply from the sea in its north-eastern extremity, and descends thence in a gradual slope to the south-westward.

CATALOGUE TOBAGO EXHIBITS.

Class 1.

Sugar, Molasses, Rum, Liqueurs, Etc.

1. Muscovado sugar, made with steam clarifiers and open battery, finished in Fletcher's revolving granulator, and purged in centrifugals. (a) Betsey's Hope Estate, Windward District.

2. Muscovado sugars, made with steam clarifiers and open battery and helical coil steam pan. (a) Goldsbro Estate, Windward District. (b) Auchenskeoch, Leeward District.

3. Muscovado sugar, made with steam clarifiers and open battery, and finished with Brocklehurst's improved spinnall pan. (a) Pembroke Estate, Windward District.

4. Muscovado sugars, made with steam clarifiers, open battery, and stationary steam coil pan. (a) T. L. Rowe, Esq., Mt. Irvine Estate, Leeward District.

5. Muscovado sugars, made as No. 4, and afterwards clayed. (a) T. L. Rowe, Esq., Mt. Irvine Estate, Leeward District.

6. Muscovado sugars, made with steam clarifiers and open battery. (a) Richmond Estate, Windward District. (b) Hon. J. McKillop, Bacolet Estate, Middle District. (c) Burleigh Castle Estate, Middle District. (d) Hon. Edward Keens, Golden Grove Estate, Leeward District. (e) J. H. B. Thomas, Esq., Roxboro Estate, Windward District. (f) G. Agard, Esq., Indian Walk Estate, Middle District. (g) J. G. and R. B. Anderson, Castara Estate, Windward District. (h) Orange Hill Estate. (i) Mt. Dillon Estate.

7. Muscovado sugar, made with open battery only. (a) Speyside Estate, Windward District. (b) King's Bay Estate, Windward District. (c) Woodland's Estate, Middle District. (d) C. L. Abbott, Esq., Concordia Estate, Middle District. (e) Mrs. Desvignes, Craig Hall, Middle District. (f) Hon. E. Keens, Cove Estate, Leeward District.

8. Molasses sugars, made by re-boiling molasses after manufacture of muscovado sugars by some of the preceding processes, referred to by number. (a) See No. 1, (*a*) Betsey's Hope Estate. (b) See No. 2, (*a*) Goldsboro Estate. (c) See No. 2, (*b*) Auchenskeoch Estate. (d) See No 3, (*a*) Pembroke Estate.

9. Muscovado molasses. (Refer to sugars for respective processes). (a) Betsey's Hope Estate. (b) Goldsboro Estate. (c) Auchenskeoch Estate. (d) Pembroke Estate. (e) Mt. Irvine Estate. (f) Richmond Estate. (g) Bacolet Estate. (h) Burleigh Castle Estate. (i) Golden Grove Estate. (k) Roxboro Estate. (l) Indian Walk Estate. (m) Castara Estate. (n) Speyside Estate. (o) Invera Estate. (p) King's Bay Estate. (q) Woodland's Estate. (r) Concordia Estate. (s) Craig Hall Estate. (t) Cove Estate.

10. White rum. As distilled from fermented saccharine matters in Shear's patent stills. (a) Betsey's Hope Estate. (b) Roxboro Estate. (c) Pembroke Estate. (d) Goldsboro Estate. (e) Messrs. S. B. Isaacs & Co. (f) Messrs. J. McCall & Co. (g) T. L. Rowe, Esq., Mt. Irvine Estate (High proof).

11. Coloured rum. White rum, reduced, cured and coloured. (a) Betsey's Hope Estate. (b) Roxborough Estate. (c) Pembroke Estate. (d) Goldsboro Estate. (e) T. L. Rowe, Esq., Mt. Irvine Estate (old). (f) Mr. F. A. Gray. (g) Messrs. J. B. Isaacs & Co. (h) Messrs. J. McCall & Co.

12. Rum shrub. A liqueur made with rum, lime juice, and sugar. (a) H. H. Sealy. (b) F. A. Gray. (c) J. D. Kerwood. (d) J. L. Gibbes. (e) Mrs. Purser. (f) Dr. J. G. Anderson. (g) R. B. Anderson. (h) Messrs. J. McCall & Co.

13. Falernum. A liqueur made with rum, lime juice, water, and sugar. (a) A. Murray (b) J. D. Kerwood. (c) H. H. Sealy. (d) Mrs T. Newton Browne. (e) R. B. Anderson. (f) Messrs. John McCall & Co.

14. Sorrell Bounce. Made by macerating the dried sorrel in rum and sweetening. (a) Mrs. Purser. (b) Miss Willington. (c) R. B Anderson. (d) Mrs. A. Clarke. (e) J. P. Tulloch.

15. Hog plum liqueur. Made by macerating the fruit in rum and sweetening. (a) R. B. Anderson.

16. Ginger wine. By usual home process. (a) Mrs. Purser.

17. Native bitters. Made by maceration of the chief ingredients in rum with the addition of special flavours to taste. (a) Dr. J. B. Tulloch. (b) Alex. Clark. (c) J. D Kerwood. (d) Wormwood, Mrs. Purser. (e) Halbert weed, Mrs. Purser. (f) Quassia wood, Mrs. Purser. (g) Orange, Dr. Clark.

18. Bay rum. The aromatic spirit made by re-distillation of rum with bay leaves. (a) J. G McCall.

19. Syrups. (a) Dr J. P. Tulloch. (b) J. G. McCall. (c) F. A. Gray. (d) J. L. Gibbes. (e) Mrs. McKillop.

Class 2.

Fruits and Vegetables.

1. Cocoanuts. (a) Mrs. McKillop. (b) Captain Spicer (husked). (c) Captain Spicer (not husked). (d) Miss Nicholson (not husked). (e) Miss Nicholson (husked, in native basket). (f) Robert Learmont. (g) R. B. Anderson. (h) Mrs M. B. Crooke (husked). (i) Mrs. M. B. Crooke (not husked).

2. Limes. (a) Peter J. Dean, Esq. (b) Miss Sprott. (c) R. B. Anderson.

3. Palmiste fruit or cabbage palm. (a) R. B. Anderson.

4. Tanias. (a) Mrs. P. Smith.

5. Yams. (a) Mrs. Hackett. (b) J. McCall & Co. (c) W. D. Wilson.
6. Pumpkins. (a) Mrs. P. Smith. (b) Miss Willington.
7. Cassava. J. McKillop.

Class 3.

Other Food Products.

1. White Cocoa. (a) J. H. B. Thomas. (b) J. D. Kerwood. (c) W. D. Wilson. (d) J. Joseph.
2. Red Cocoa. (a) Lure Estate. (b) Betsey's Hope Estate. (c) Charlotte Ville Estate. (d) F. A. Gray. (e) H. Murray. (f) J. D. Kerwood. (g) G. W. Gordon. (h) Robert Wright. (i) Geo. Agard. (k) D. McGillwray. (l) W. D. Wilson. (m) J. W. Richardson. (n) J. McCall & Co.
3. Liberian Coffee. (a) Lure Estate. (b) G. W. Gordon. (c) D. McGillwray. (d) Hon. E. Kerr.
4. Ordinary or Creole Coffee (coffea arabica). (a) J. D. Kerwood. (b) C. C. M. M. McWellington. (c) D. McGillwray, Esq. (d) G. Agard (e) W. D. Wilson. (f) J. McCall & Co. (g) Stinkweed Coffee, R. M. Clark.
5. Dried ripe Plantains. (a) Dr. J. P. Tulloch. (b) Mrs. Gibbes. (c) Mrs. Murray. (d) Charlotte Dumas. (e) Mrs. McKillop. (f) Mrs. Scott (Les Coteaux). (g) Mrs. Jos. Warner. (h) W. D. Wilson.
6. Dried ripe Bananas. (a) Dr. J. P. Tulloch. (b) J. L. Gibbes. (c) H. Murray. (d) Charlotte Dumas. (e) Mrs. Scott (Les Coteaux). (f) Mrs. Jos. Warner. (g) W. D. Wilson.
7. Plantain Meal. (a) Mrs. J. W. Crooks. (b) H. H. Sealy. (c) H. Murray. (d) Alex. Begg. (e) Wm. Gordon. (f) Alex. Clark. (g) J. L. Gibbes. (h) Fred Brooks. (i) Rev. S. Bacchus. (k) F. A. Gray. (l) J. D. Kerwood. (m) J. G. McCall. (n) Saml. Charity. (o) Dr. J. P. Tulloch. (p) Mrs P. Smith. (q) Charlotte Dumas. (r) W. D. Wilson
8. Dried Sliced Plantain. (a) Alex. Clark. (b) Dr. J. P. Tulloch. (c) J. G. McCall. (d) H. Murray. (e) Rev. S. Bacchus. (f) Mrs. P. Smith. (g) Charlotte Dumas. (h) W. D. Wilson.
9. Dried Ochroes. (a) Dr. J. P. Tulloch. (b) H. H. Sealy. (c) J. W. Crooks. (d) J. L. Gibbes. (e) J. D. Kerwood. (f) A Murray. (g) Mrs. P. Smith. (h) Mrs. Jos. Warner. (i) W. D. Wilson.
10 Bitter Cassava Farine. (a) Dr. J. P. Tulloch. (b) A Murray. (c) J. D. Kerwood. (d) Mrs. P. Smith. (e) W. D. Wilson. (f) Mrs. Hinkson.
11 Dried sliced bitter Cassava. (a) Alex. Clark. (b) Dr. J. P. Tulloch. (c) Mrs. P. Smith. (d) Mrs. Jos. Warner. (e) W. D. Wilson.
12. Cassava Meal. (a) Mrs. P. Smith. (b) Mrs Jos. Warner, (c) Mrs. Hackett. (d) Mrs Phillip. (e) W. D. Wilson. (f) J. Dumas. (g) Margaret Robert. (h) L. P. Tulloch. (i) J. W. Crooks.
13. Dried sliced sweet Cassava. (a) Alex. Clark. (b) Dr. J. P. Tulloch. (c) Mrs. P Smith. (d) W. D Wilson.
14. Cassava Bread. (a) A. Murray. (b) Dr. J. P. Tulloch. (c) F. A. Gray. (d) Rev. T. Bacchus. (e) Mrs. Duncan. (f) Mrs. McKillop (g) W. D. Wilson. (h) Roger Dick.
15. Indian Corn. (a) J. H. B. Thomas (ears). (b) J. H. B. Thomas (shelled). (c) Mrs Brown (ears). (d) Mrs. Brown (shelled). (e) W. D Wilson (ears). (f) W. D. Wilson (shelled).
16. Indian Corn Meal. (a) Alex. Clark. (b) Dr. J. P. Tulloch. (c) J. D. Kerwood. (d) W. D. Wilson. (e) Margaret Robert.
17. Peppers. (a) Mrs. Philip (ground). (b) R. B. Anderson (in brine). (c) R. B. Anderson (dried). (d) W. D. Wilson (dried). (e) Mrs Learmont. (f) J. Dumas. (g) Mrs. McKillop. (h) J. P. Tulloch.
18. Dried peppers. (a) Alex. Clark. (b) Dr. Tulloch. (c) R. B. Anderson. (d) W. D. Wilson.
19. Dried peas. (a) Alex. Clark. (b) Rev. T. Bacchus. (c) Dr Tulloch. (d) J. L. Gibbes. (e) Mrs. Jos. Warner. (f) Mrs. Phillip. (g) Mrs. M. B. Crooks. (h) John McKillop.
20. Dried beans. (a) Dr. Tulloch. (b) J. G. McCall. (c) Mrs. McKillop. (d) Miss Yeates. (e) Mrs. Phillip. (f) W. D. Wilson.
21. Ground nuts. (a) Dr. Tulloch. (b) Rev. T. Bacchus. (c) F. A. Gray. (d) R. B Anderson.
22. Cashew nuts. (a) R. B. Anderson.
23. Native almonds. (a) J. D. Kerwood. (b) J. W. Crooks. (c) H. H. Sealy. (d) G. G. Trestrail. (e) J. McCall.
24. Arrowroot starch. (a) J. L. Gibbes (b) J. W. Crooks. (c) Wm. Gordon. (d) Mrs Jos. Warner. (e) W. D. Wilson. (f) Mrs Blakely.
25. Tous les mois starch. (a) J. Kerwood. (b) S. Charity. (c) J. W. Crooks. (d) W. Gordon. (e) W. D. Wilson.
26. Cassava starch. (a) J. L. Gibbes. (b) Fred. Brooks. (c) Wm. Gordon. (d) Mrs. B. Smith. (e) Mrs. Brown (f) Mrs Millar. (g) Mrs. Hackett. (h) Mrs. Phillip. (i) W. D. Wilson. (j) Mrs. Hinkson. (k) J. McCall. (l) A. Clark. (m) J. Dumas. (n) Jos. Warner. (o) J. P. Tulloch. (p) Julia McCole.
27. Sweet potato starch. (a) Alex. Clark. (b) J. G. McCall.
28. Cassareep. (a) A. Clark. (b) J. L. Gibbes. (c) Dr. Tulloch. (d) J. D. Kerwood. (e) Mrs. Yeates. (f) Jas. Melville. (g) Mrs. Brown.
29. Native ginger. (a) F. A. Gray. (b) Dr. Tulloch. (c) Wm. Gordon. (d) J. G. McCall. (e) R. B. Anderson.
30. Dried ginger. (a) Jno. Solomon.
31. Ground ginger. (a) Jno. Solomon.
32. Native pickles. (a) Jno. Dumas. (b) Mrs. Leith. (c) Mrs. Purser. (d) Mixed. Alex. Clark. (e) Dr. Tulloch. (f) Mrs Browne. (h) Mrs. Scott. (i) Palmiste, Mrs. Scott.

(j) Mixed, Mrs. Cunningham. (k) Palmiste, Mrs. Cunningham. (l) Pepper, Mrs. Learmont. (m) Chili plums, R. B. Anderson. (n) Mango. R. B. Anderson. (o) Mrs. Caruth. Peppers. (p) Eschallots, Mrs. Caruth. (q) Palmiste, Mrs. Caruth. (r) Mixed, Mrs. Caruth. (s) Mrs. McKillop.

33. Chutnee. (a) Mrs. T. N. Browne. (b) Mrs. Jas. Kirk. (c) J. F. Witz.

34. Tomato ketchup. (a) Mrs. Purser.

35. Tomato sauce. (a) Mrs. Cunningham. (b) J. F. Witz. (c) Mrs. Kirk.

36. Sour sop jelly. (a) Mrs. Purser.

37. Guava jelly. (a) Alex. Clark. (b) S. Charity. (c) J. D. Kerwood. (d) H. H. Sealy. (e) J. W. Crooks. (f) Mrs. Purser. (g) Miss Willington. (h) Mrs. Browne. (i) Mrs. Abbott. (j) Mrs. Cunningham. (k) Mrs. Caruth.

38. Golden apple jelly. (a) J. D. Kerwood. (b) Miss Sprott. (c) Mrs. Cunningham.

39. Hog plum jelly. (a) Alex. Clark. (b) Miss Willington. (c) Miss Sprott. (d) Mrs. Caruth.

40. A Selection of preserved native fruits. (a) Dr. Tulloch.

41. Orange marmalade. (a) Mrs. Leith. (b) Miss Palmer. (c) J. F. Witz. (d) Mrs. Kirk.

42. Native gooseberry jam. (a) Catherine Phillips.

43. Candied guava. (a) Mrs. Cunningham. (b) J. F. Witz. (c) S. Cunningham.

44. Candied citron. (a) Alex. Clark. (b) Mrs. Abbott.

45. Candied shaddocks. (a) J. G. McCall. (b) Dr. Tulloch. (c) Mrs. Leith. (d) Miss Palmer. (e) Mrs. Abbott. (f) Miss Bowhill.

46. Preserved ginger. (a) J. D. Kerwood. (b) Dr. Tulloch. (c) J. L. Gibbes. (d) Mrs. Abbott. (e) Mrs. Cunningham.

47. Preserved limes. (a) Mrs. McKillop. (b) Miss Willington. (c) Mrs. Abbott. (d) Miss Bowhill. (c) S. W. Charity.

48. Preserved papaw. (a) Alex. Clark. (b) Dr. Tulloch. (c) S. Charity. (d) (in syrup) R. B. Anderson. (e) Hon. E. Keens.

49 Cocoanut in syrup. (a) Alex. Clark. (b) R. B. Anderson. (c) Hon. E. Keens. (d) Miss Waite. (e) J. P. Tulloch.

50. Tamarind in syrup. (a) Mrs. McKillop. (b) Mrs. Rowe. (c) Hon. E. Keens. (d) Mrs. M. B. Crooks.

51. Orange peel. (a) Alex. Clark. (b) J. W. Crooks. (c) J. D. Kerwood. (d) S. Charity. (e) Fred. Brooks. (f) Miss Willington. (g) Miss Yeates. (h) Miss Sprott. (i) Mr. Phillips.

52. Copra. (a) H. H. Sealy. (b) J. G. McCall. (c) J. W. Crooks.

53. Native confectionery. (a) Ground nut cakes, Hon. E. Keens. (b) Cashew nut cakes, Hon. E. Keens. (c) Beni cakes, Hon. E. Keens. (d) Mrs. Kirk. (e) Jams, J. D. Kerwood. (f) Coconut Cake, S. Cunningham. (g) Martha Thomas.

54. Shootermans nut, known and used by the natives for its great sustaining properties. (a) W. D. Wilson.

55 Lime juice. (a) P. J. Dean. (b) R. B. Anderson. (c) W. D. Wilson. (d) Mrs. Pursur. (e) J. Phillips.

56. Honey from native wild bees. (a) John Bruce. (b) A. Hackett.

57 Yeast. From fermented saccharine matters in making rum. (a) T. L. Rowe.

58. Peuquin in Syrup. (a) Mrs. Cunningham. (b) J. Witz. (c) S. Cunningham.

59. Mustard Seed. (a) J. B. Kerwood. (b) J. Dumas

60. Guinea Popper. (a) Miss Sprott.

61. Preserved Granedilla, Mrs. Purser.

62. Preserved Tomatos, J. P. Tulloch.

63. Gooseberries. R. B. Anderson.

Class 4.

Fibrous Substances.

1. Cotton fibre. (a) Dr. J. P. Tulloch. (b) Chas. Sladden. (c) F. A. Gray. (d) Miss Yeates. (e) J. F. Witz. (f) J. McGillivray.

2. Kus-Kus grass. (a) Martha Thomas.

3. Silk grass. (a) F. A. Gray. (b) C. Sladden. (c) A. C. John. (d) J. L. Rowe. (e) J. P. Tulloch.

4. Burn-nose Mahoe. (a) F. A. Gray, (b) Dr. J. P. Tulloch.

5. Pimpla Mahoe fibre. (a) Wm. Gordon.

6. Wild Ochroe Mahoe fibre. (a) C. Sladden.

7. Monkey Apple Mahoe fibre. (a) F. A. Gray. (b) J. G. McCall.

8. Cocoanut fibre. (a) J. L. Gibbes. (b) Dr. J. P. Tulloch. (c) S. Charity. (d) J. G. McCall. (e) Captain Spicer.

9. Plantain fibre. (a) F. A. Gray. (b) Dr. J. P. Tulloch. (c) A. C. John.

10. Corkwood fibre. (a) F. A. Gray.

11. Leopard grass fibre. (a) H. H. Sealy. (b) J. G. McCall. (c) J. P. Tulloch. (d) J. Dumas.

12. Fan palm fibre. (a) F. A. Gray.

13. Custard apple fibre. (a) J. L. Gibbes.

14. Paper making material. (a) H. H. Sealy. (b) F. A. Gray. (c) Dr. J. P. Tulloch. (d) Sugar cane megass, J. L. Rowe, Esq.

15. Silkgrass pith razor strops. (a) D. McGillivray. (b) J. McKillop.

16. Silk cotton. J. P. Tulloch.

17. Cucumber fibre. J. P. Tulloch.

Class 5.

Oils, Gums, Barks, Dyes, Medicines, and other articles of commerce Animal or Vegetable.

1. Cocoanut oil. (a) H. H. Sealy. (b) F. A. Gray. (c) J. D. Kerwood. (d) G. Duncan. (e) Dr Clark. (f) Captain Spicer. (g) A. Clark. (h) Hon. E. Keens. (i) J. Tulloch.

2. Egg-fruit oil. (a) Mrs. Yeates. (b) R. B. Anderson. (c) Miss Willington.
3. Crab oil. (a) J. D. Kerwood. (b) W. D. Wilson.
4. Castor oil. (a) J. G. McCall. (b) Dr. Clark. (c) Dr. Tulloch. (d) R. B. Anderson. (e) P. Biggart.
5. Kokcrite oil. (a) Dr. Tulloch. (b) H. H. Sealy.
6. Essential oils. (a) Dr. Tulloch.
7. Grugru oil. (a) Dr. Clark. (b) J. Witz (c) J. Tulloch. (d) J. Bennett. (e) P. Biggart. (f) J. Stewart.
8. Locust gum. (a) Dr. Tulloch. (b) R. B. Anderson. (c) W. D. Wilson.
9. Cocoanut gum. (a) J. G. McCall. (b) H. H. Sealy. (c) Samuel Charity. (d) Captain Spicer. (e) Miss Sprott.
10. Cashew gum. (a) J. L. Gibbes. (b) H. H. Sealy. (c) Alex. Clark. (d) D. L. Yeates. (e) G. C. M. Sealy. (f) Miss Desvignes.
11. Cedar gum. (a) W. Gordon. (b) J. G. McCall. (c) F. A. Gray. (d) Alex. Clark. (e) D. L. Yeates. (f) J. Tulloch.
12. Hog plum gum. (a) F. A. Gray. (b) D. L. Yeates.
13. Jamaica plum gum. (a) D. L. Yeates.
14. Quassia Bark. (a) Dr. Tulloch.
15. Caoutchouc. (a) Dr. Tulloch.
16. Ballata. (a) Chas. Sladden. (b) H. H. Sealy. (c) Dr. Tulloch.
17. Native Remedies. (a) Dr. Tulloch.
18. Quassia wood. (a) J. G. McCall. (b) F. A. Gray.
19. Pomegranate fruit. (a) J. L. Gibbes. (b) Chas. Sladden.
20. Castor oil seeds. (a) J. G. McCall. (b) Wm. Gordon. (c) J. Stewart.
21. Unmanufactured tobacco. (a) J. L. Gibbes. (b) J. G. McCall.
22. Sarsaparilla. (a) Chas. Sladden. (b) Dr. Tulloch.
23. Papaine. (a) Dr. Tulloch. (b) H. H Sealy.
24. Spirituous preparations of pau-pau. R. B. Anderson.
25. Pau-pau juice. (a) Dr. Clark. (b) R. B. Anderson.
26. Dyeing materials. (a) J. G. McCall. (b) Fustic, J. L. Rowe. (c) Logwood, J. L. Rowe. (d) Mimosa bark, J. L. Rowe. (e) Dried hybiscus, J. L. Rowe. (f) Anato (native name, rooko), J. L. Rowe.
27. Alligator skins. (a) J. B. McFarlane.
28. Shark skins. (a) R. M. Clark. (b) J. D. Kerwood. (c) F. A. Gray.
29. Seeds. (a) J. D. Kerwood. (b) J. McCall. (c) Mrs. Phillips. (d) Miss Designes.
30. Sponges. Local Commission.

Class 6.

Woods for Building and other purposes in Blocks or Made-up.

1. Native hardwood. (a) J. G. McCall.
2. Native shingles. (a) J. H. B. Thomas.
3. Native staves. (a) J. H. B. Thomas
4. Native oars. (a) Jas. Davis.
5. Native axe handles. (a) J. Davis.
6. Shovel sticks. (a) J. Davis.
7. Native planes. (a) J. Davis. (b) S. Cunningham.
8. Native chisels. (a) J. Davis. (b) J. B. McFarlane.
9. Ladles and spoons. (a) J. Davis. (b) C. Sladden.
10. Mortars and pestles. (a) J. Davis. (b) C. Sladden.
11. Coopers' work. (a) Three pails and one keg, R. Dowrich. (b) Set of woods for cooper's work, Hon. E. Keens.
12. Cabinetmaker's wood and work. (a) Pair of tables in many native woods, Hon. E. Keens. (b) Set woods for furniture, Hon. E. Keens. (c) A table, A. Gray.
13. Woods for building purposes. (a) An assortment, Hon E. Keens.
14. Woods for mill and cart work. (a) An assortment, Hon. E. Keens.
15. Woods for tool makers' work. (a) An assortment, Hon. E. Keens.
16. Turning. (a) A set of pedestals, Peter Stewart.
17. Saw handles. J. Davis.
18. Woods for boat-building. Hon. E Keens.
19. Articles for domestic purposes. R. B Anderson.

Class 7.

Mineral Products and Manures.

1. Guano. (a) J. B. McFarlane
2. Limestone (a) J. L. Rowe (building purposes). (b) J. L. Rowe (building purposes: a block taken from a building over a hundred years). (c) J. L. Rowe (for burning for lime)
3. Bricks, unburnt. (a) J. L. Rowe. (b) M. B. Crooks.

Class 8.

Arts and Manufactures.

1. Hats. (a) R. B. Anderson (corn husk). (b) Peter Rogers.
2. Native tobacco pipes. (a) J. B. McFarlane. (b) D. McGillivray.
3. Mats. (a) R. B. Anderson (corn husk). (b) Miss Bowhill (sooliqua).
4. Native seeds. (a) H. H. Sealy. (b) Miss Desvignes.
5. Baskets. (a) Robert Moore. (b) R. B. Anderson. (c) Miss Bowhill. (d) Antoine Samuel. (e) Isaac Winchester. (f) G. Moore.
6. Colonial harness. (a) S. Richardson
7. Articles manufactured from turtle shell. (a) D. McGillivray. (b) D. J. Goodridge Anderson.
8. Turtle shell (undressed). (a) D. McGillivray.
9. Crochet. (a) Miss Spicer (antimacassar).
10. Tatting. (a) Miss Spicer. (b) Miss Scobie (c) Miss Ward.

11. Buttons (cocoa-nut shell). (a). R. B. Anderson.
12. Wool-work. (a) Captain Spicer (2 rugs).
13. Crewel-work. (a) Mrs. Clark.
14. Spanish needlework. (a) Mrs. Turpin.
15. Spattur work (antimacassar). (a) Mrs. Miller.
16. Embroidery. (a) Miss Desvignes.
17. Native walking sticks. (a) Groogroo, T. N. Brown. (b) Selected, T. N. Brown. (c) Supplejacks. J. Hackett. (d) Assorted, W. D. Wilson. (e) C. C. M. M. McWellington. (f) L. G. Hay.
18. (a) Calabashes, painted, Miss Yeates. (b) Calabashes, carved, R. B. Anderson. (c) Gourds, common, R. B. Anderson.
19. Crook and Paillass, R. B. Anderson.
20. Ornamental table-mat, J. L. Rowe.

Class 9.

Miscellaneous.

1. Stone implements. (a) Dr Tulloch. (b) H. H. Sealy. (c) Dr. J. Goodridge Anderson.
2. Birds' nests. (a) F. A. Gray. (b) Hy. Yeates. (c) R. B. Anderson. (d) G. J. McDougall.
3. Birds' eggs. (a) F. A. Gray. (b) Hy. Yeates. (c) R. B. Anderson.
4. Snakes. (a) Dr. Tulloch. (b) H. L. Yeates.
5. Shells. (a) Dr. J. G. Anderson. (b) Thos. Moore. (c) L. A. Witz. (d) Robert Lyons. (e) Conch shells, M. B. Crooks. (f) Mrs. Purser.
6. Dried plants. (a) Dr. J. G. Anderson (sea-weed). (b) Dr. J. G. Anderson (ferns). (c) Mrs. Purser
7. Birds. (a) Henry Yeates. (b) R. B. Anderson. (c) T. J. Fraser.
8. Plants. (a) T. L. Rowe (silk grass).
9. Specimens of volcanic rocks in various stages of disintegration. (a) Rev. Canon Smart.
10. Head of goat found at Robinson Crusoe's cave, the Local Committee.
11. Stalagmites and stalactites from Robinson Crusoe's cave, the Local Committee.
12. Native insects. R. B. Anderson.

ST. LUCIA.

By C. Alexander Harris, Esq., B.A.

St. Lucia is forty-two miles in length and twenty-one at its greatest breadth, with an area of about 155,500 acres, or 243 square miles, and is remarkable for its wild and romantic scenery.* Viewed from the sea—whether to windward or leeward, to the north or the south—its appearance is equally grand and picturesque: the whole is one vast panorama, where nature alternately assumes her wildest attitudes and most enchanting forms.

The principal mountains extend longitudinally over the centre of the island. They are densely clothed with forests, and at their highest points bear the distinctive names of Sorcière, Paix-Bouche and Barabara.

The Pitons are two pyramids of solid rock, of the most remarkable and picturesque character, standing on the south side of the entrance to the beautiful bay of Soufrière. One of them is computed to be 3300 feet above the level of the sea, and the other about 3000. They appear to be wholly unconnected with the other mountains, and, from their proximity to the Soufre, or half-extinct volcano, are regarded as the remains of an eruption which occurred at some remote period. From their isolated position, they appear to surpass the other mountains in height, but there is no doubt that the Souffrière would be found to be in reality higher.

St. Lucia possesses two beautiful plains. The one is situated at the northern extremity, in the parish of Gros-ilet, and the other in the southern extremity, in the parish of Vieux Fort. Each plain contains a swamp of some extent, overgrown with aquatic plants, and the resort of game. The principal valleys are situated transversely on either side of the central chain of mountains. The most extensive to windward is called the Valley of Mabouya, and that to leeward the Valley of Roseau. Other smaller ones are equally remarkable for their fertility.

The greatest natural curiosity in St. Lucia is the Soufrière, or sulphurous mountain above referred to, situated in the parish to which it has given its name. It is about half-an-hour's ride from the town of the same name, and two miles to the east of the Pitons. The crater is 1000 feet above the level of the sea, between two small hills, totally denuded of vegetation. It occupies about three acres, and is crusted over with sulphur, alum, cinders, and other volcanic matter; in the midst of which are to be seen several cauldrons in a perpetual state of ebullition. In some, the water is remarkably clear; but in the larger ones it is quite black, and boils up to the height of two or three feet, constantly emitting dense clouds of sulphurous steam, accompanied by an offensive and suffocating smell. The subterraneous heat is sensibly felt through the strongest shoe—a circumstance which would seem to indicate that the volcanic focus is not confined to the boiling fountains. If the crust to the depth of eighteen inches or two feet be removed, the water underneath will find a vent to the cavity and transform it into a cauldron. Occasionally fresh fountains spontaneously burst forth.

* This description is condensed from "Breen's History." The notice generally was compiled in a few hours from the barest official records, and cannot do justice to this remarkable island.—C. A. H.

THE ST. LUCIA COURT.

There is a peculiar feature about the Soufrière which does not belong to any other volcano—its uninterrupted manifestation of the volcanic process. Even the Geysers in Iceland, to which it would seem to bear a striking resemblance, only play at intervals, whilst the Soufrière is in a continuous though less violent state of eruption. From the chaotic appearance of the surrounding objects, and particularly of the Pitons, there is no doubt that this spot was once the centre of some awful convulsion of nature, but at what period there are now no means of ascertaining. Another peculiarity of this volcano is the perennial supply of water which it commands. It is supposed that this water is received through some subterraneous passage from the étangs, or lakes, situated at a distance of half a mile to the south-east of the volcano; and it is curious that the water in the étangs is visibly decreasing year after year.

St. Lucia is watered by innumerable rivers and rivulets, which during the wet season, and after heavy showers, rush down the mornes, tear up brushwood and trees, and precipitate masses of earth and rock upon the roads and fields in the valleys. The rivers in the low grounds also often overflow their banks, and sweep all before them.

At the period of its discovery St. Lucia was occupied by the Caribs, and no attempt at colonisation appears to have been made before the arrival of some English settlers in 1639. In the following year the Caribs fell upon the English settlers, massacred many of them, and drove the rest away. The French from Martinique next took possession of the island, which soon became a bone of contention between the two rival nations —the English laying claim to it in right of priority of settlement, and the French in virtue of an original grant to their countrymen. In 1663 the people of Barbados forming the design of capturing the place, were temporarily checked in that year, but in the next, after a close engagement with the French troops, took possession of the fort on the Morne and the island with it. St. Lucia continued under British rule only until October, 1667, when, in accordance with the spirit of the peace of Breda, the French company's agent at Martinique was invited to take it over.

Another century repeated the varied fortunes of all the West India Islands. The second cession of St. Lucia at the Peace of Paris in 1763 was condemned as an unwise measure. The Earl of Chatham had positively refused in his previous negotiations with M. de Bussy to cede it to France, and Admiral Rodney had at all times been so sensible of its value and importance to Great Britain, that from his earliest acquaintance with the island he never ceased to urge and advise its retention. On the renewal of hostilities it was one of the first points of attack and fell once more to Great Britain, only to be restored, in spite of Rodney's great victory in the roadstead of Dominica, at the Peace of Versailles.

Again, in 1796, St. Lucia was signalled out as the primary object of attack, under no less celebrated a general than Sir Ralph Abercrombie; but it was not till 1803, that a small squadron under Hood, after anchoring in Choc bay, and disembarking without opposition under General Brereton, shut up the French at the Morne and took the town of Castries for the last time. The Morne, after a desperate stand, was carried in less than an hour at the point of the bayonet. Since this time the island has continued without interruption under British rule.

Some of the greatest names on England's naval and military annals earned their first lustre in operations connected with St. Lucia, among which may be cited Sir John Moore, Sir Ralph Abercrombie, Lord St. Vincent, and Lord Rodney. The father of Her Gracious Majesty, the Duke of Kent, took, as a subaltern, a distinguished part in the storming of the stronghold of Morne Fortuné on the 4th of April, 1794.

The Port of Castries is one of the safest and most extensive in the Antilles. It has an excellent quay, and possesses a sufficient depth of water to allow the largest vessels to come to anchor close to the wharf. Its entrance is one-third of a mile across, between the headlands of the Tapion and the Vigie; whilst the largest fleet might safely ride at anchor within the basin, and stand out to sea at an hour's notice. The British Government have at last decided to justify Rodney's choice and to make Castries the second naval station in the West Indies. The Colony has been authorised to raise a loan of £60,000, for dredging out the port to a mean depth of thirty feet, and for the construction of wharves, alongside of which the largest ships of war may lie and coal. These works are already being carried out under the supervision of Sir John Coode, and in accordance with plans furnished by him. The Home Government is now taking measures for putting the port in a state of defence, and part of the military force in the West Indies is expected to be removed to St. Lucia.

Castries, the principal town in the island, and the seat of Government, is situated at the end of the harbour. It was originally called the "Carénage," a name commonly assigned to careening places in the West Indies. The name of "Castries" was first given to it in 1785, in honour of Marshal de Castries, the French Colonial Minister of the day. The public buildings that deserve to be noticed in connection with Castries are the Government House, the Protestant Church, the Asylum, the Government Offices, the Catholic Church, and the Gaol.

The Government is now conducted by an Administrator (who is subordinate to the Governor-in-Chief of the Windward Islands), aided by an Executive Council. The Legislature consists of the Administrator, and a Council composed as the Queen may direct.

Law is administered by a judge, from whom in civil cases there is an appeal to the Court of Appeal of the Windward Islands, and by three magistrates, whose decisions are liable to review by the judge. In criminal cases tried in the Superior Court, facts are decided upon by a jury of twelve, as in England. The basis of the law of St. Lucia is that of the old French monarchy, and on it is founded the code of civil law, which came into force in October, 1879.

"Education is advanced by fifteen elementary schools distributed among the ten towns and villages of the island, every place now having at least one. These schools are of two classes, those managed by religious bodies of the Roman Catholic faith, and those managed by the trustees of the Mico Charity, which are undenominational, but have the Bible read daily. They work together with but little friction, and they each have their proper functions to perform. The difference in the total number of pupils taught by each is not great, the number of girls in the Roman Catholic schools being three times and in the Mico schools but one third the number of boys. The reason for this is that convents in Castries and Soufrière have excellent schools for over 700 girls."

There are hospitals in all the towns and dispensaries at all the villages of the Colony, where medical advice and medicines are given gratuitously to the people.

The population in 1881 was 38,551, and is now computed at over 40,000. There has during the last two years been a large emigration to Panama. "The numbers vary according to the season and circumstances. The flow in 1884 ceased almost entirely during the crop season, but recommenced in July, and between that time and November over 900 left, making the total between the 27th April, 1883, and the 9th February, 1885, to be 3084. Most of these are men in the prime of life; in some districts indeed the villages are almost denuded of males. Comparatively few only have returned, some with savings, but others again with broken health. This emigration is commonly spoken of as a great misfortune to the colony. This, however, is a matter for argument, for though it seems an anomaly that the Government should be introducing coolie labour at a great expense, while the natives are leaving, yet, on the other hand, during the recent and still continued agricultural crisis labour has been scarce, and this outlet may have saved the island from the danger of a labouring population suffering from severe want, and may be the means of introducing in the future a peasant proprietary established by the savings of the emigrants."

The revenue raised is equal to about 20 per cent. or a fifth of the gross value of exports, and is at the rate of 18*s.* 7*d.* per head.

Estates have been selling high of late, although the general trade and exports show no marked advance over previous years. The political condition of the neighbouring French colonies has induced some of their capitalists to transfer a portion of their wealth to this settlement.

In reporting on the Blue Book for 1883, the Administrator says, that the area of cultivation has been somewhat extended, and greater attention has been paid to fertilization; much, however, remains to be done, but it can scarcely be expected that this important subject, which hitherto has received so little attention, will immediately be recognised.

The question of squatting, a very important one in the interests of the Colony, has not been lost sight of, and the Agricultural Society, recently established, has taken the matter in hand.

Producing corn and innumerable edible roots and vegetables in great variety, with wide and rich pasturage for cattle, with its waters teeming with fish of excellent quality, the forests rich in timber and full of feathered game, with a soil which will yield cotton and fibres of numerous kinds. St. Lucia is favoured beyond most countries in the means of supplying the material wants of its inhabitants without assistance from outside.

The exports from St. Lucia consist principally of sugar, molasses, cocoa and logwood, and were as under in the years 1880-4:—

	1880.	1881.	1882.	1883.	1884.
Sugar:—					
Muscovado lbs.	13,332,800	9,481,250	12,974,500	13,812,200	15,849,792
Usine . ,,	1,410,080	1,836,800	3,839,360	3,278,156	3,126,800
Molasses . galls.	250,200	226,800	304,500	209,250	335,900
Cocoa . . lbs.	438,108	524,612	302,262	307,120	498,610
Logwood . tons.	1,724	2,046	684	714	217

The chief staple of the Colony is sugar, with its secondary products, rum and molasses. But the prices of these commodities have become unremunerative, and attention is being turned to the cultivation of cacao, tobacco, spices, and fibres, for which the rich soil of the island is eminently fitted, and to the raising of cattle for which not only is there a considerable demand locally, but for which the neighbouring Colonies offer a good market. The making of sugar is, however, far from being abandoned. On the contrary, there are in the Colony four large central sugar factories fitted with every modern improvement, which, situated in centres favourable to cane cultivation, manufacture the canes of contributory estates into pure white crystals, on the most economic principles. It is claimed that, in spite of being so heavily handicapped by Continental bounties, these establishments will still be able to hold their own even at present prices. But, unless there should be a change for the better, the greater portion of the estates which produce muscovado sugar must be allowed to go out of cultivation.

Nearly 500,000 lbs. of cacao were produced in 1884, which is an advance on previous years, but is less than the output of 1878. The cultivation of this product is as a rule exceedingly slovenly and neglected. Care and pruning would double the crop from the existing estates. The cacao cultivation is considerably on the increase.

Tobacco has been tried in one district, and the results have been most satisfactory, the tobacco selling readily at 1s. per pound. It is purposed to extend its cultivation, as it is found to pay better than anything else. This attention to what have been conventionally termed secondary products has been the chief benefit resulting to humanity from the recent low price of sugar, and the rapidly extending cultivation of beet. Other industries in conjunction with cane growing will be found by the West Indian planters to be the true solution of the problem of periodical depression.

Logwood is at present stated to be a drug in the market which will not pay for exportation, but we should think that at all times there is better employment for labour in St. Lucia than in cutting those woods which have elsewhere more advantageous areas of supply, and are much needed for the preservation of a due rainfall.

GEOGRAPHY.

St. Lucia, 25 miles to the north-east of St. Vincent, in 13° 50' north latitude and 60° 58' west longitude, is 42 miles in length, and 21 miles in extreme breadth. It has a total area of 243 square miles. The island is nearly covered by high mountains, among which is the Souffrière, a volcano in occasional activity. The highest points are two peaks which rise almost perpendicularly from the shores of a bay on the south-west coast. The climate of the island is moist and unhealthy.

The principal places are Castries, the capital, with about 4,550 inhabitants, on the north-west coast, and Souffrière, with a population of 2,900 souls.

CATALOGUE ST. LUCIA EXHIBITS.

Sugar and its Products.

1. **CENTRAL SUGAR FACTORY.**—Sugar, Crystallised—(a) 1st Jet 1885. (b) 2nd Jet 1885. (c) 1st Jet 1886.

2. Molasses from Crystallised Sugar.

3. **DEVAUX, EMILE.** — Muscovado Sugar.

4.—Rum.

5. **AGRICULTURAL SOCIETY.**—(a) Bay Rum. (b) Lemon Grass Rum.

Preserves.

6. **AGRICULTURAL SOCIETY.**—(a) Preserved Shaddock. (b) Oranges. (c) Tamarinds. (d) Pine Apples. (e) Nutmeg Pulp. (f) Cacao. (g) Limes. (h) Mangoes. (i) Papaw. (j) Pinguin. (k) Orange Jam. (l) Grenadilla Jam. (m) Tomato Jam. (n) Guava Jelly. (o) Tamarind Jelly. (p) Cacao Jelly. (q) Grenadilla Jelly. (r) Orange Marmalade. (s) Guava Marmalade. (t) Cocoanut Farine. (u) Honey.

7. **AGRICULTURAL SOCIETY.**—(a) Cinnamon. (b) Annatto Seeds. (c) Turmeric. (d) Eschalots. (e) Garlic. (f) Vanilla Beans. (g) Anise Seed. (h) Common Peppers (in salt). (i) Common Pickles. (j) Mixed Pickles. (k) Chow Chow. (l) Mace. (m) Ginger.

8. **QUINLAN, W. C.**—(a) Sapotes. (b) Nutmegs.

9. **MARIUS, F. W.**—Ginger.

10. **NOUILLÉ, A.**—(a) Pulverised Cinnamon. (b) Cloves. (c) Pimento (Allspice). (d) Nutmegs. (e) Ginger. (f) Black Pepper.

Fats, Oils, Etc.

11. **AGRICULTURAL SOCIETY.**—Cacao Fat.

12. **EDMUND, W. H.**—Cacao Fat.

13. **NOUILLÉ, A.**—(a) Castor Oil. (b) Manchioneal Oil. (c) Cocoanut Oil.

14. **KING, MRS. LUCIANNA.** — Cocoanut oil.

15. **AGRICULTURAL SOCIETY.**—(a) Shark Oil. (b) Whale Oil. (c) Naye Oil.

16. **WEEKS, H.**—(a) Essential Oil of Pimento. (b) Orange, and Lemon. (c) Tete Chien Oil.

Miscellaneous.

17. **AGRICULTURAL SOCIETY.**—(a) Calabashes. (b) Calabashes, Carved. (c) Water dippers (of cocoanut).

18. **QUINLAN, W. C.**—(a) Hats (Straw). (b) Baskets (fancy). (c) Baskets of Bamboo. (d) Baskets of Roots. (e) Fish pot (miniature) for Sea. (f) Fish pot for River.

19. **AGRICULTURAL SOCIETY.**—(a) Brooms. (b) Dusters.

20. **QUINLAN, W. C.**—Nursery Chairs.

21. **DEVAUX, EMILE.**—Razor strops. (Agave).

22. **QUINLAN, W. C.** — Razor strops (Agave).

23. **AGRICULTURAL SOCIETY.**—(a) Tortoise Shell. (b) Sponges. (c) Torches.

24. **BERNARD, ANTOINE.** — Canoes (model).

25. **QUINLAN, W. C.** —(a) Cut Coins. (b) Hut, Mud and Thatch. (c) Cottage. (d) Tinder Boxes (Flint and Steel).

26. **AGRICULTURAL SOCIETY.**—(a) State Costume (female) with Jewels, on lay figure. (b) Views of St. Lucia. (c) Personal Views, Costumes.

27. **GORDON, T. D.**—(a) King Conch. (b) Queen Conch. (c) Cowry.

28. **AGRICULTURAL SOCIETY.**—(a) Farine Press Bag. (b) Bee's Wax. (c) Nature in Comedy (Cactus).

Fancy Work.

29. **BENNETT, MISS CHARLOTTE.**—Embroidered Robe.

30. **GILBERT, MISS MARIE** (St. Joseph's Convent). — Gold Embroidered Stole. Gold Embroidered Ciborium Veil.

31. **DICK, MISS JOS. JOHN**—Toilet Cover, &c.

32. **MURRAY, H. B.**—Macramé Fringe.

Canes.

33. **CENTRAL SUGAR FACTORY.**—(a) Plant Canes. (b) Ratoon Canes. (c) Plant Canes, Stool of. (d) Ratoon Canes, Stool of. (e) Canes, collection of.

Pottery.

34. **DIX, HON. T. H.**—Pipes.

35. **QUINLAN, W. C.**—(a) Pipes. (b) Flower Pots.

36. **AGRICULTURAL SOCIETY.**—(a) Canarie Pots. (b) Water Jars. (c) Mug. (d) Pipkins. (e) Cups. (f) Cups with handles. (g) Goblets. (h) Casseroles. (i) Tureens. (j) Baking Pans. (k) Farine Baking Pans. (l) Monkey (Pitcher).

MINERALS.

37. **AGRICULTURAL SOCIETY.**—Clay.

38. **QUINLAN, W. C.**—Clay.

39. **AGRICULTURAL SOCIETY.**—Sulphur.

40. **ROUSSELOT, THEOPHILE.**—(a) Geological Specimens. (b) Carib Implements.

41. **DEVAUX, EUGENE.**—(a) Rocks and Petrifactions. (b) Coal.

BEVERAGES.

42. **DIX, HON. T. H.**—Cacao.

43. **FERRANDS ESTATE.**—Cacao.

44. **AGRICULTURAL SOCIETY.**—(a) Chocolate. (b) Chocolate, sweetened. (c) Chocolate Tablets, sweetened.

45. **QUINLAN, W. C.**—Coffee.

45a. **BENNETT, MISS.**—Cacao.

GUMS, ETC.

46. **AGRICULTURAL SOCIETY.**—(a) Gommier, for Incense. (b) Gommier for Torches.

47. **EDMUND, W. H.**—Cashew.

48. **WEEKS, H.**—Manchioneal Milk (Sap).

MEDICINAL HERBS, ETC.

49. **MEYNIER, EUGENE.**—Tobacco.

50. **D'AUVERGNE, RODOLPH.**—Tobacco cut for Cigarettes.

51. **NOUILLÉ, A.**—Cigars.

52. **AGRICULTURAL SOCIETY.**—Cassia fistula.

53. **WEEKS, H.**—Vitiver.

54. **AGRICULTURAL SOCIETY.**—Vitiver.

WALKING STICKS.

55. **GORDON, T. D.**—(a) Grue Grue. (b) Citronella. (c) Supple Jacks, polished.

56. **AGRICULTURAL SOCIETY.**—(a) Supple Jacks. (b) Pimento.

57. **GORDON, T. D.**—Pimento.

58. **MARIUS, F. W.**—(a) Pimento. (b) Pimento, polished.

59. **GORDON, T. D.**—Pimento, polished.

60. **AGRICULTURAL SOCIETY.**—Flambeau.

FIBRES.

61. **KING, MRS. LUCIANNA.**—Coconut.

62. **AGRICULTURAL SOCIETY.**—(a) Mahout. (b) Lapitre (Agave).

63. **KING, MRS. LUCIANNA.**—Lapitre (Agave).

64. **DEVAUX, EUGENE.**—Seaweed.

65. **AGRICULTURAL SOCIETY.**—(a) Cotton. (b) Silk Cotton.

ROPES.

66. **AGRICULTURAL SOCIETY.**—(a) Mahout. (b) Lapitre (Agave).

JOINERS' WORK.

67. **JEAN, GAITAN.**—Round Table, inlaid.

68. **AGRICULTURAL SOCIETY.**—(a) Paper Cutters, wooden. (b) Paper Weights, of Seeds.

FOOD PRODUCTS.

69. **AGRICULTURAL SOCIETY.**—(a) Arrowroot. (b) Tous les Mois. (c) Tania.

70. **MARIUS, F. W.**—Tous les Mois.

71. **NOUILLÉ, A.**—Tania.

72. **EDMUND, W. H.**—Yam Starch.

73. **NOUILLÉ, A.**—Yam Starch.

74. **EDMUND, W. H.**—(a) Cassava. (b) Sweet Potato. (c) Jerusalem Artichoke. (d) Indian Corn and Starch.

75. **AGRICULTURAL SOCIETY.**—(a) Cassava Cakes. (b) Cassava Farine. (c) Cassava Flour. (d) Indian Corn in ear. (e) Indian Corn Meal. (f) Yams for Roasting. (g) Sweet Potatoes. (h) Bread Nuts. (i) Cashew Nuts. (j) Pigeon Peas.

76. **GORDON, T. D.**—(a) Pigeon Peas. (b) White Beans.

77. **AGRICULTURAL SOCIETY.**—(a) White Beans. (b) Jerusalem Peas. (c) Pois Sorcier.

78. **GORDON, T. D.**—(a) Pois Sorcier. (b) Pois Chique.

79. **AGRICULTURAL SOCIETY.**—(a) Pois Chique. (b) Red Beans. (c) Pois Chouche.

80. **GORDON, T. D.**—(a) Bonaviat Beans. (b) Green Peas.

81. **AGRICULTURAL SOCIETY.**—(a) Oysters. (b) Ramié, Parrot, Duck, Poule d'eau, edible wild birds.

SEEDS, ORNAMENTAL AND USEFUL.

82. **MEYNIER, EUGENE.** — Graines d'Ambrette.

83. **AGRICULTURAL SOCIETY.**— (a) Jijerie (Bennet). (b) Circassian Beads.

84. **GORDON, T. D.** — (a) Circassian Beads. (b) Crab eyes (Liquorice).

85. **AGRICULTURAL SOCIETY.**— Crab eyes (Liquorice).

86. **GORDON, T. D.**—Bois Immortel.

87. **AGRICULTURAL SOCIETY.**— (a) Indian Shot. (b) Nicker.

88. **GORDON, T. D.**—(a) Nicker. (b) Acacia.

89. **AGRICULTURAL SOCIETY.**— Acacia.

90. **GORDON, T. D.**—Angelin.

91. **AGRICULTURAL SOCIETY.**— (a) Locust. (b) Locust in pod.

92. **NOUILLÉ, A.**—Noyau.

93. **AGRICULTURAL SOCIETY.**— (a) Job's Tears. (b) Annatto (Roucou).

WOODS.

94. **AGRICULTURAL SOCIETY.**— Bois Temps (Blanc). Bois Flot. Bois d'Orange. Bois Creole. Bois Cassava. Bois d'Amande. Bois l'Homme. Bois d'Inde. Bois Jeannne. Bois de Rose. Bois Madame. Bois Riviere. Bois Agouti. Bois de Mars. Bois Temps (Rouge). Laurier Canelle (Blanc). Laurier Marbré. Laurier Mulatresse. Laurier Petitte Feuille. Laurier Cyphren. Laurier Acoquoi. Epineux (Noir). Epineux (Blanc). Flambeau (Noir). Balata (Noir). Galba. Campeche (Rouge). Angelin. Abricot. Chinna. Mahout (Noir). Dibasse. Palétuvier. Resin Petitte Feuille. Savonnette Jeannne. Locust. Degonne. Contre vent. Cedar, common. Cedar (Acajou) Nouveau. Cedar, White.

ANTIGUA.

By C. Alexander Harris, Esq., B.A.

Antigua is an island situated in west long. 61° 45′ and north lat. 17° 6′. The area is 68,980 acres, and the circumference about 70 miles. Seen from the west the island presents five conical hills to the view of the distant observer, but on a nearer approach the high lands of Five Islands and English Harbour on the south side, and the low lands of Popeshead on the north come into view, contrasting dry and uncultivated hills with fertile and cultivated plains. The highest range of mountains commences at Five Islands running south up to Willoughby Bay, having reached its highest point (2,200 feet) at McNish Mountain.

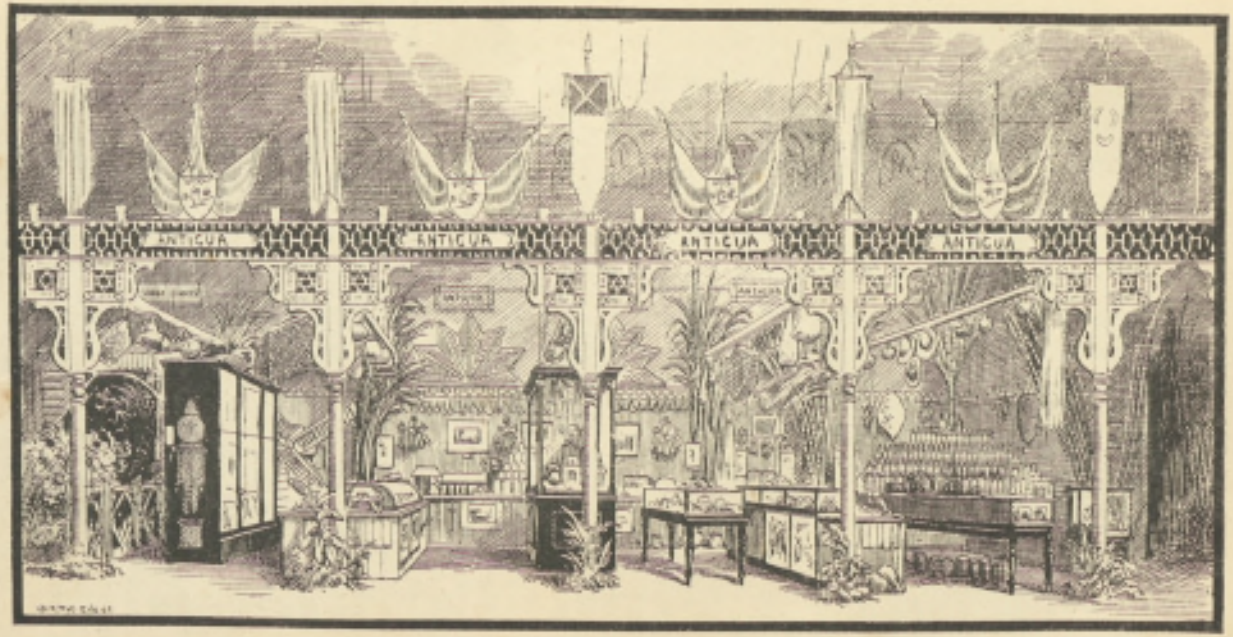
The island generally is dry, and the rainfall rarely exceeds 45 inches, and has been as low as 26. Antigua has been subject since its earliest colonisation to frequent visitations of drought, and owing to the dryness of the climate the luxuriant tropical vegetation which is common to the more favoured islands is absent in Antigua, and the trees never attain the height and the beauty of those of Dominica, St. Kitts, or Montserrat. There are no rivers in the island, but there are a large number of water courses. The labouring population are supplied with water from ponds conveniently situated, but in seasons of great drought even this supply fails.

As regards its geological structure, and in accordance with the character of its surface, it may be divided into three portions. In these three divisions marked contrasts are exhibited in their geological relations; on one side, the western, the rocks are of an igneous character, denoting violent action, akin to volcanic, but without actual eruption; on the other side, the eastern, the character of the rocks is totally different, being chiefly calcareous freestone and limestone. In the middle space, which is a plain bordered on both sides by hills, both kinds of action may be said to be exhibited; the former in the indurated clays and silicious cherts, the latter in the numerous petrifactions (wood and coral) imbedded in its soil.

The soils of the island are not less varied than its rocks: stiff clays may be considered as predominating in the western division, lighter ones and calcareous marls in the eastern and middle. These are generally productive, especially the marls, of extraordinary fertility.

The coast of Antigua is perhaps the most dangerous in these islands, and navigation is very difficult to vessels making the island for the first time; large vessels seldom attempt to approach any of the harbours or bays without the assistance of a pilot.

The climate is considered one of the most healthy in the tropics, and, with the exception of the hot months, one of the most agreeable. It is remarkable for want of moisture, and is consequently a very good



THE ANTIGUA COURT.

one for chest diseases, which are uncommon among Antiguans. Persons from the northern colonies afflicted with these diseases find Antigua an agreeable climate, and receive a great deal of advantage from a stay of six or eight months. The range of the thermometer varies from 78° to 80° during the months of November to June, and from 84° to 90° during the hot months of July to October. The diseases which are prevalent in Antigua are confined almost exclusively to the black population, and arise chiefly from uncleanly habits, bad diet, and neglect.

Antigua was discovered by Columbus in 1493, but finding that there were only a few Caribs and nothing of value, he contented himself with giving it its name. The island remained neglected by all the European adventurers until 1620, when Don A. Serrano with a party of Spaniards landed and attempted to establish themselves, but left after a short stay on account of the want of water. The next attempt at colonisation was made by the Earl of Carlisle in 1627, who obtained a grant of Barbados, Antigua, and the Leeward Islands; he colonised Barbados, but does not appear to have made any effort in this direction with regard to Antigua. The first authentic record of colonisation was when Sir Thomas Warner sent his son, Edward Warner, for that purpose to Antigua, who carried the object into effect, and remained as governor during the remainder of his life. With the exception of the record of many attempts to colonise Antigua, and the attacks on the settlers by Caribs, there is nothing interesting in the history of Antigua until the year 1666, when during the war between France and England Antigua capitulated to the French under De la Berre. This appears to have been the only time that Antigua has changed hands, and while hostilities were going on subsequently in all the other West India Islands, she remained a passive and undisturbed spectator.

In the year 1685 six towns were appointed to Antigua as places of trade, namely, St. John's, Falmouth, Old Road, Willoughby Bay, Bridgetown, and Parham. Of these six towns only three exist at present, the others having entirely disappeared, or are now classed as villages. St. John's, Falmouth, and Parham, are the three which enjoy political franchise.

St. John's is the capital of Antigua, and the most important town in the island. It covers an area of 150 acres of land, and contains, as stated in the last census taken in 1881, 9,636 inhabitants. It is built upon a slight declivity towards the sea, and commands a full view of the harbour. St. John's is the seat of Government and the residence of the Governor of the Leeward Islands and the principal officials of the Colony. It is also the residence of the bishop of the diocese.

Antigua is the seat of the general Government of the Leeward Islands. It has a local Government administered by the Governor of the Leeward Islands, assisted by an Executive Council and a Legislative Council composed of 24 members, 12 of whom are nominees of the Crown, and 12 are elected by the people. This is the "Local Council," which for special purposes send 4 delegates to sit in the General Council of the Leeward Islands, under the Federal Act.

The present diocese of Antigua was originally included in that of Barbados, and was one of its three archdeaconries. In 1824 it was created a separate diocese. The diocese consists of 16 islands, viz., 10

English and 6 foreign. The English islands are all in this Leeward Confederation, but the foreign islands are also essentially constituent parts of the diocese, and should be mentioned as such.

At the time of its discovery by Columbus the island was inhabited by a race of people peculiar to the West Indies, called Caribs. They differed in manners from the Caribs of Cuba, Jamaica, &c., who were of a peaceable and friendly nature, whilst those of Antigua were martial, ferocious, and cannibalistic. The negro seems specially adapted for this climate, and is to a great extent protected from the heat of the sun by his thick crisp hair and thicker skull. The constitution of the negro is not a strong one, and he is very susceptible to disease; this, however, may be accounted for by his mode of living, and the poor diet upon which he exists, especially when young; salt fish, vegetables (when they can be got), and corn meal (fungi), being the chief ingredients of the daily meals of infant and adult. On this diet children from birth are fed, as the mothers in most cases are too weak to suckle, and too poor to buy proper nourishment for them. It cannot be wondered then, that on this unnutritious food, at so early a stage of his existence, the negro of Antigua does not develop into a strong man. The men and women are engaged in agricultural pursuits, for which they are well adapted, and as field labourers they are ordinarily efficient, and with fair wages and kind treatment, not wanting in industry; but of late years the demand for labour has been so limited, and the rate of wages so low, that many of the more industrious men, anxious to find employment, have emigrated to the neighbouring islands of Guadeloupe, Trinidad and Puerto Rico, while many others remain in Antigua, but are unable to obtain work regularly. They have no idea of saving money, and are very extravagant in their dress. There are some cases where negroes have risen by their perseverance to deserved influence and respect in the island; but these cases are few and far between, as negroes in Antigua are content to remain as they are, and do not make any effort to better themselves, either morally or pecuniarily, as is shown by the fact that a few hundred Portuguese labourers, who arrived here some years ago, not only have saved sufficient money to enable them to set up as small shopkeepers, but many of them have risen to be the wealthiest men of the island, while there are few negro shopkeepers or men of any wealth. The negroes are of a very quiet and orderly character, but on account of their ignorance are easily excited, and when in this state, combined with that of intoxication, are capable of any atrocity, and become very unmanageable. As house servants they succeed very well if trained from an early age. They make very creditable policemen, and no doubt would turn out well as soldiers.

The total population of the presidency of Antigua on the night of 3rd April 1881, was 34,964 Of this number 16,147 were males, and 18,817 were females. The total population in 1871 was 35,157, of which number 15,988 were males, and 19,159 were females. The decrease in the population since last census is therefore 193.

There are 19,508¼ acres of cultivated land in the island, and 43,705 acres of uncultivated land. The number of estates in cultivation is 102, and the number uncultivated, 60.

Sugar being the staple production of Antigua, the cultivation of the sugar cane, yielding its triple tribute of sugar, molasses, and rum, mainly engages the attention of the agriculturist. The soil being rich and

tenacious is peculiarly adapted for it, and the plant lives and thrives even under the most adverse circumstances. For a great many years after the admission of foreign slave-grown sugar on equal terms with British free labour, this, with all the other British West India Colonies, became seriously depressed, causing for a time diminished production, and in some instances leading to the ruin of the old proprietors. Still, Antigua has wonderfully maintained her position as a sugar-producing country; and although we can count fully forty estates that were highly productive in the days of slavery, thrown out of cultivation for several years past, yet, from the greatly improved agriculture rendering the land more productive, the average crops, if not altogether equal to what they were, have but slightly diminished. The introduction of the steam plough—the first of which was imported in 1863, has, from the thorough completeness with which it delves and turns up the stiff soil to a greater depth than could otherwise be done, conferred advantages that cannot be over-estimated. By its aid lands are being fast reclaimed and brought into fresh cultivation which have long lain waste; and it is not too much to say, that had this wonder-working implement, which has already done so much to regenerate the soil, been in existence before, estates now abandoned would never have been out of cultivation. The average sugar crop for the last twenty years has been about 12,000 hogsheads, during which period the island has suffered at intervals severely from drought. Amongst the changes in manufactures must be mentioned the "concretor," of which the chief merit consists in the saving of drainage. The invention, which has been for some years in operation on the Belvedere Estates, has evidently been successful. The enterprise has now expanded into a company.

The cultivation of cotton—in the early history of the island an important article of export—was, during the cotton famine in Europe, revived, but, although the soil and climate are exceedingly favourable to its growth, the fall in price consequent on the increasing cultivation throughout the world has led to its almost entire abandonment, and the crop has been replaced by sugar.

Yams, potatoes, guinea corn, &c., are grown chiefly by the negroes, the estates only putting a few, but increasing number of, acres of land in cultivation in this manner yearly.

The rate of wages varies very much, and is never high, in consequence of which, and of the limited demand for labour at certain periods of the year, active emigration is going on, which has been before referred to, by which some of the best labourers are taken away, in most cases leaving behind them, without any means of support, a wife and family of young children. The wages of the men is generally from 8*d.* to 10*d.*, and women 6*d.* to 8*d.* per diem. The scarcity of labour suggested the attempt to obtain the introduction of immigrants from Barbados; the result was, however, unsuccesful, owing to the small amount of wages (1*s.*) offered.

Articles of food are cheap considering that they are almost exclusively imported, and there is little or no variation throughout the year.

The wages of domestic servants is—for men, £10 to £20 per annum, and women, £6 to £12 per annum. This includes any class of servant. Mechanics receive 1*s.* 6*d.* to 2*s.* per day.

GEOGRAPHY.

ANTIGUA is situated in 61° 45' west longitude and 17° 6' north latitude. The coasts, which are indented by numerous bays and harbours, are high and rocky, but the remainder of the island is for the most part level, none of the hills attaining a greater elevation than 1500 feet. Antigua possesses no rivers, and such springs as exist are brackish. The inhabitants are, consequently, dependent upon the rainfall for such potable water as they may require. As droughts are of frequent occurrence, much inconvenience, and in some cases privation, is the result. In spite of this want of water, the soil is fairly productive, and the sugar cane is extensively cultivated. The area of the island is 108 square miles.

The chief place in Antigua is the city of St. John, which is situated on the north-west coast, on the shores of a safe but not convenient harbour. English Harbour, on the south coast, is a naval station and one of the best harbours in the West Indies.

CATALOGUE ANTIGUA EXHIBITS.

Classes.

A. Sugar, Molasses, Rum, Liqueurs, &c.
B. Food Products, Preserves, &c.
C. Fibrous Substances.
D. Oils, Gums, Seeds, Barks, &c.
E. Woods for building and other purposes.
F. Arts and Manufactures.
G. Stones, Corals and Mineral Products.
H. Machinery, Models, &c.
I. Vegetables and Fruits.
J. Botanical and Medicinal.
K. Miscellaneous.

Class A.

Sugar, Molasses, Rum, Liqueurs, Etc.

Muscovado Sugar.

1. **BENNETT, H. OGILVIE.**—Friar's Hill Estate.

2. **BENNETT, G. W. (HEIRS OF)**—Blubber Valley Estate.

3. **COMBERMERE, LORD.**—Gamble's Estate.

4. **CODRINGTON, SIR G.** — Betty's Hope Estate.

5. **BROOK, T. W. L. (TRUSTEES OF).**—Wood Estate.

6. **BROOK, T. W. L. (TRUSTEES OF).**—Langford Estate.

7. **EDWARDS, W. H.**—Monteros Estate.

8. **FOOTE, J. F.**—Mercer's Creek Estate.

9. **LEWIS, J. W.**—McKinnon's Estate.

10. **MAGINLEY, J.** — Comfort Hall Estate.

11. **MAGINLEY, J.**—Gilbert Estate.

12. **McADAM, A.**—Belmont Estate.

13. **PELL, MRS. E. M.**—Sion Hill Estate.

14. **ROCKE, J.**—High Point Estate.

15. **SUTHERLAND, J.**—Judge Blizard's Estate.

16. **SUTHERLAND, J.** — Claremont Estate.

17. **THE COMMITTEE.** — Antigua.

Molasses.

18. **BENNETT, G. W. (HEIRS OF).**—Blubber Valley Estate.

19. **CODRINGTON, SIR G.** — Betty's Hope Estate.

20. **COMBERMERE, LORD.** — Gamble's Estate.

21. **FOOTE, J. F.**—Mercer's Creek Estate.

22. **LEWIS, J. W.**—McKinnon's Estate.

23. **MAGINLEY, J.** — Comfort Hall Estate.

24. **MAGINLEY, R.**—Gilbert's Estate.

25. **McADAM, A.**—Belmont Estate.

26. **PELL, MRS. E. M.** — Sion Hill Estate.

27. **ROCKE, J.**—High Point Estate.

28. **SUTHERLAND, G.** — Judge Blizard's Estate.

Sugar Canes.

29. **BENNETT, G. W.**—Blubber Valley Estate.

30. **BENNETT, H. O.** — Friar's Hill Estate.

31. **BROOK, T. W. L. (TRUSTEES OF).**—Wood Estate.

32. **BROOK, T. W. L. (TRUSTEES OF).**—Langford Estate.

33. **McADAM, A.**—Belmont Estate.

34. **SUTHERLAND, J.** — Judge Blizard's Estate.

35. **FORREST, WM.**—Falernum.

36. **HARPER, JAS.**—Rum.

37. **LEES, SIR C.**—Milk Punch.

38. **NUGENT, O.**—Milk Punch.

39. **ROCKE, JAS.**—Rum.

Class B.

Food Products, Preserves, Etc.

40. **BENNETT, MRS. H. O.**—Preserves.

40a. **JARVIS, J.**—Lime Juice.

41. **LAKE, J.**—(a) Lime Juice. (b) Indian Corn.

42. **NUGENT, O.**—Guinea Corn.

43. **SHAND, C. A.**—(a) Peppers in Vinegar. (b) Preserves. (c) Sweet Potato Flour.

44. **WALTER, MRS.** — (a) Preserves (b) Pickles.

45. **WHYHAM, MRS. W. H.** — (a) Preserves. (b) Pickles. (c) Native Honey.

46. **THE COMMITTEE, Antigua.**—Preserves.

Class C.

Fibrous Substances.

47. **CASSIN, F. S.**—(a) Rheagrass and Fibre. (b) Fibre from the *Sansieviera Zeylanica* (snake dagger).

48. **EDWARDS, A. E.**—Fibre from the *Sansieviera Zeylanica* with cord.

49. **GORRIE, SIR J.**—Fibre from the *Sansieviera Zeylanica.*

50. **LAKE, J.**—Old Man's Beard.

51. **MANNERS, J.**—Cotton Wool.

Class D.

Oils, Gums, Seeds, Barks, Etc.

52. **ABBOTT, R.**—Acacia Varnish.

52a. **BELL, T.**—Castor Seeds.

53. **BENJAMIN, C.**—Ginger Dye.

54. **CLEMENS, REV. F.**—(a) Seeds. (b) Calabashes.

55. **JARVIS, J.**—(a) Logwood Dye. (b) Logwood Ink. (c) Yellow Prickle Dye. (d) Stinking Weed.

56. **JOHN, A.**—Beeswax.

57. **JOSHUA, F.**—Ginger Dye.

58. **LAKE, J.**—(a) Pods of the Flamboyant. (b) Ginger Dye. (c) Red Cedar Seeds.

59. **MANNERS, J.**—(a) Castor Seeds. (b) Pimento. (c) Bark of the Mountain Cabbage.

60. **MOORE, W. H.**—Jumbie Seeds.

61. **McHATTIE, A. G.**—(a) Job's Tears. (b) Jumbie Beads.

62. **PETERS, J.**—(a) Acacia Seeds. (b) Divi Divi.

63. **SHAND, C. A.**—Acacia Seeds.

64. **WHYHAM, MRS. W. H.**—Collection of Seeds.

65. **BLUBBER VALLEY ESTATE.**—Acacia Seeds.

66. **JUDGE BLIZARD'S ESTATE.**—Acacia Seeds.

Class E.

Woods.

67. **CASSIN, F. S.**—Mahoe wood, suitable for fancy painting.

68. **GUFFROY, V.**—Sixteen samples of woods.

69. **HILLHOUSE, N.**—Mahogany.

70. **JARVIS, J.**—Logwood.

71. **LAKE, JULIAN.**—(a) Red Cedar. (b) Mahogany. (c) Logwood. (d) Yellow Prickle.

72. **LAKE, JOSEPH.**—Red Cedar.

73. **SUTHERLAND, J.**—(a) Mahogany. (b) Acacia. (c) Red Cedar. (d) White Cedar. (e) Mastick. (f) Calabash. (g) Locust. (h) White Wood. (i) West Indian Oak. (j) Sea-side Grape. (k) Black Mangrove. (l) Spanish Walnut. (m) Iron Wood. (n) Yellow Sanders. (o) Bois Noir. (p) Spanish Oak. (q) Snake Wood. (r) White Mangrove.

Class F.

Arts and Manufactures.

74. **ABBOTT, RANDOLPH.**—Chess Table

75. **BENJAMIN, CHRISTIAN.**—(a) Fish Baskets. (b) Hand Baskets. (c) River Fish Pots. (d) Dagger Fibre Halters. (e) Dagger Fibre Whips. (f) Fruit Baskets. (g) Walking Sticks.

76. **BENJAMIN, JOHN.**—Walking Sticks.

77. **BLACKMORE, MISS.**—Photograph frames made of Spanish Needle.

78. **BRANCH, BISHOP.**—Walking Stick made of Jawbone of Sperm Whale.

79. **CLEMENS, REV. F.**—(a) Specimen Boxes of Locust and Cedar. (b) Needlework, from Lebanon School. (c) Silk Dress, by Native Seamstress. (d) Needlework, from Cedar Hall School.

80. **COMMITTEE, THE.**—(a) Photograph frames, of Antigua Grasses. (b) Seedwork. (c) Calabashes (carved). (d) Embroidery.

81. **DANIELL, MISS C.**—Polished Cocoanut, on Stand.

82. **DAVIS, SAMUEL.**—(a) Fish Pot Ropes, from Dandy Grass. (b) Hats, from Dandy Grass. (c) Bamboo Fish Pot.

83. **EDWARDS, ALFRED.**—Leather, of local manufacture.

84. **EDWARDS, A. E.**—(a) Inlaid Box, made of native woods. (b) Walking Stick, of Shark's Backbone. (c) Mats, with Seeds of Australian Fir.

85. **GORMANSTON, LADY.**—Tortoise Shell, mounted in Silver.

86. **GORRIE, SIR JOHN.**—(a) Baskets. (b) Box, made of native woods. (c) Bird Cage, of Cane Arrow. (d) Collection of Seedwork.

87. **GRAY, NATHANIEL.**—(a) Mahogany Box. (b) Woolen Trays, as used by natives.

88. **HILLHOUSE, NICHOLAS.**—Cedar Box.

89. **JARVIS, JAS.**—(a) Calabashes. (b) Walking Sticks.

90. **LAKE, JOSEPH.**—Marine Fish Pot.

91. **MACK, WM.**—Wooden Pestle and Mortar.

92. **MANNERS, JOHN.**—(a) Calabashes. (b) Gourd Funnels.

93. **MARTIN, EDWARD.** — Walking Sticks.

94. **McDONALD, D.**—Soapberry Necklace, mounted in silver.

95. **MINGO, CHRISTOPHER.**—(a) Rulers. (b) Mahogany and Logwood Paper Knives. (c) Red Cedar Hatchet.

96. **MOORE, MRS. W. H.**—Nest of Carib Baskets.

97. **NEWMAN, G.**—Prepared Pelican Skins.

98. **NICOLLS, MRS. R.**—Basket, made of Fibre.

99. **PARKER, PAUL.**—Fish Pot Ropes, from Dunda Grass.

100. **PIEREZ, GEO. E.**—(a) Dagger Fibre Whips. (b) Dagger Fibre Halter. (c) Squash Shells. (d) Calabashes. (e) Bottle Gourd. (f) Funnel of Bottle Gourd.

101. **ROBERTS, J.**—Wicker Baskets.

102. **SHAND, C. A.**—(a) Bamboo Fish Pot. (b) Turtle Back.

103. **SYMESTER, WM.**—Caps made of Pelican Feathers.

104. **WHYHAM, W. H.**—(a) Walking Sticks. (b) Swizzle Sticks. (c) Razor Strops made of Dagger Plant. (d) Calabashes. (e) Bamboo Fish Pots. (f) Baskets. (g) Miniature Native Pottery.

104a. **JACOB, BARNARD.**—Stone tray.

Class G.

Stones, Corals, and Mineral Products.

105. **ATHILL, S. L.**—Coral.

106. **CASSIN, F. S.** — (a) Petrifactions. (b) Cornelian.

107. **CHAMBERS, C. P.**—Coral.

108. **EDWARDS, A. E.**—(a) Petrifactions. (b) Sulphur Ore.

109. **ELDRIDGE, C. M.**—Petrifactions.

110. **GORRIE, SIR JOHN.**—Fossils and Petrifactions.

111. **HOLMES, A. W.**—Collection of Building Stones.

112. **HUMPHREYS, P.**—Coral.

113. **McHATTIE, A. G.**—Petrified stump of Cocoanut Tree.

114. **MELCHESTON, F.**—Petrifactions.

115. **MOORE, W. H.**—Petrifactions, Coral.

116. **PETERS, J. H.**—Petrifactions.

117. **SHAND, C. A.**—Petrifactions, Fossils.

118. **WATKINS, EDWARD.**—Crystals from flint stones.

119. **WHYHAM, W. H.**—Coral.

Class H.

Machinery, Models, Etc.

120. **ABBOTT, RANDOLPH.** — (a) Model of Arrowroot Mill. (b) Ditto, painted. (c) Model of Antigua Dwelling-house.

121. **ANJO, ANTONIO.** — Model of Court-house, St. John's.

122. **BENNETT, H. OGILVIE.** — Model of Sugar-cane Windmill.

123. **HILLHOUSE, NICHOLAS.** — Model of Arrowroot Mill.

124. **MINGO, CHRISTOPHER.** — Model of St. Luke's Church.

125. **WHYHAM, W. H.**—Cane Arrow Model of Dwelling-house.

Class I.

Vegetables and Fruits.

126. **BLACKMAN'S ESTATE.**—Yams.

127. **HALL, E. R.**—Pomegranates.

128. **HERBERT, MARY.**—Pumpkins.

129. **LAKE, JULIAN.**—Limes.

130. **LAKE, JOSEPH.** — American Squashes.

131. **ROCKE, JAMES.**—Yams.

132. **SHAND, C. A.**—Potatoes, Yams, Eddoes, Pumpkins.

Class J.

Botanical and Medicinal.

133. **CASSIN, F. S.**—One Box Cigars.

133a. **COMMITTEE, THE.** — Turks' Heads.

134. **MOORE, W. H.**—(a) Pine-apple Plants. (b) Banana Plants.

135. **MUSGRAVE, C.**—Palm Trees.

136. **PIEREZ, G. E.**—(a) Collection of Medicinal Plants. (b) Castor Oil. (c) Physic Nut Oil. (d) Medicinal Seeds. (e) Medicinal Resins.

137. **SHAND, C. A.**—Extract of Aloes.

138. **WHYHAM, W. H.**—Palm Trees.

Class K.

Miscellaneous.

139. **BRANCH, BISHOP.**—Collection of Carib Stone Implements.

140. **CLEMENS, REV. F.**—(a) Emancipation Testament, 1834, in cedar box made by Christopher Mingo. (b) Selected part of Bible for negro slaves. (c) Gallic Bible, B. & F. Bible Society, 1821. (d) Annual Report, B. & F. Bible Society, 1822. (e) Common Prayer, 1814. (f) Wesley's Sermon, "The Great Assize," 1784. (g) Wesley's Notes, Vol. I., 1795. (h) Wesley's Earnest Appeal, 1800. (i) Holmes's Moravian Mission, 1827. (j) Centenary Retrospect. Moravian Missions. (k) Memoir of John Gilbert, Antigua, 1835. (l) Emancipation Cup, 1834. (m) "Prince Alfred Cup," in honour of his visit to Antigua, 1861. (n) "Prince Alfred Cake Stand," used at a ball given in honour of H. R. H., in the Court House, St. John's, March, 1861. (o) Specimen Box made of locust, sandal and cedar woods. (p) Samples of Needlework from Lebanon Moravian School. (q) Work from Cedar Hall Moravian School. (r) Sample of Native Dressmaking by A. James, Cedar Hall. (s) Map of West Indies.

141. **CHAMBERS, C. P.**—Old Antigua Newspapers.

142. **COMMITTEE, THE.**—Interesting Records of the Leeward Islands.

143. **COTTART, ALEXANDER.**—Shark's Tooth, found in block of Limestone at Bird Island in 1884.

144. **EDWARDS, A. E.**—(a) Carib Stone Implements. (b) Conch Shell. (c) Cocoanut Drinking Cups.

144a. **GUFFROY, V.**—Bitter Drinking Cups.

145. **HOLBOROW, G.**—Collection of Carib Implements.

146. **HUMPHREYS, O.**—Impressions from Seals of Leeward Islands Court.

147. **MOORE, MISS M.**—Miniature Bedstead.

148. **MOORE, W. H.**—(a) Turtle Back. (b) Hedgehog, stuffed. (c) Tortoises. (d) Jug Salt Water. (e) Land Crabs.

149. **NUGENT & WHYHAM, MESDAMES.**—Collection of Shells.

150. **PETERS, J. H.**—(a) Turtle Shell (b) Conch Shells.

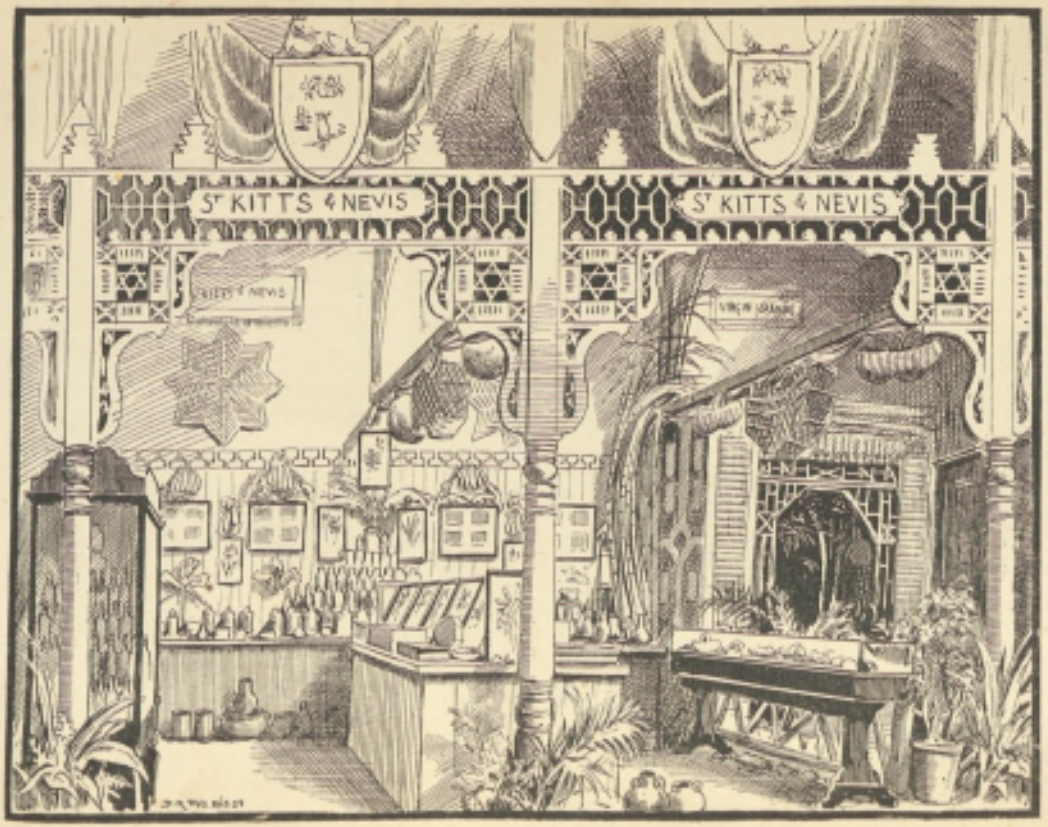
151. **PIEREZ, MRS.**—Collection of Butterflies.

152. **SAMPSON, S.**—Painting of King William III.

153. **SHAND, C. A.**—Collection of Old Plantation Records.

154. **WHYHAM, W. H.**—(a) Carib Shell Implements. (b) Photographs.

155. **WATKINS, EDWARD.**—Map of Nevis.



THE ST CHRISTOPHER (ST. KITTS) AND NEVIS COURT

ST. CHRISTOPHER.

By C. Alexander Harris, Esq., B.A.

The island of St. Christopher lies nearly west from Antigua, in latitude 17° 18′ N. and longitude 62° 48′ W. The main body presents to the eye an irregular oval of between twelve and thirteen miles long, as the bird flies, by about five and a-half miles at its widest part, but slightly diminishing in breadth to the east and west ends. From its eastern end projects a long neck of uncultivated land, which at its extremity expands and rises into conical hills, covered with grass, mimosæ, and cacti: these hills embrace the Salt Ponds which are about two miles in circumference.

To the west of this neck of land rise some hills between which and Monkey Hill on the west lies the Valley of Basseterre. From Monkey Hill commences a series of mountains, or rather one great mount; the highest peak named Mount Misery, 4,060 feet above the level of the sea, which, intersected by two important natural depressions, runs through the centre of the main body of the island, and from the sides of which the country slopes in lovely undulations to the sea shore. On these slopes and the intervening plateaus, the sugar cane is cultivated, and wherever a foothold can be obtained to enable a hoe to be used, the cane fields are pushed up the sides of the hills, while in the flats the plough is freely employed, and the highest and most scientific cultivation is pursued. The higher slopes of the mountains are clothed with grass, while their summits are crowned with noyeau, or iron wood, Spanish ash, red sweetwood, wild mahoe, snake wood, white box, dogwood, and other forest trees.

There are 135 estates containing 18,507 acres of arable land under cultivation, principally in sugar cane, small portions of which, however, are annually planted with sweet potatoes, arrowroot, tous les mois, cassava and ground nuts. Coffee and cocoa, with a little tobacco, are also grown, but in much too small quantities for export. In some cases two, and in others three, of the estates are worked together as one, the steam engine having been now generally introduced into the island, enabling the proprietors to manufacture a much larger area of canes in a more expeditious manner than could possibly be done under the old system of windmill and cattle mills. Two estates, Salt Ponds and Frigate Bay, only have been abandoned as sugar producing, and have been converted into breeding and pasture lands.

The soil is chiefly of a dark grey, but also of red and black loam, which is extremely porous, and layers of volcanic ashes are found in the parish of St. Anns. The substratum consists of either gravel or disintegrated

pumice. This soil is easily worked by the plough and hoe, and its fertility is great. From one to four hhds. of sixteen to seventeen cwts. are produced from an acre of sugar-cane according to circumstances and the rainfall, and as about 8,000 acres are annually under cultivation, a crop of 12,000 hhds. is considered a good average.

St. Kitts is, on the whole, one of the pleasantest and healthiest islands in the West Indies. Its general configuration is favourable to thorough drainage, and the soil is of a loose and sandy nature, through which water quickly percolates. The gap in the mountain chain to the eastward of Basseterre, although it admits of the formation of swamps in the neighbourhood of this town, secures the constant passage over it of a current of air, and this is further favoured by the diminution, above mentioned, of the height of the hills to windward. West Indian islands have but two seasons, which divide the year between them about equally. Hot weather prevails from the beginning of May to the end of October, while the other six months are cool, or at all events cooler. Many persons believe that the West Indian climate is peculiarly prejudicial to the health of white men, but there is in reality as great a chance of longevity in some of the islands for Europeans, or their Creole descendants, as there is in England or France. The truth of this statement is recognised and successfully acted on by the Barbados Mutual Life Assurance Society.

There are no harbours in St. Kitts or Nevis. Three roadsteads are used for large ships engaged in landing goods or shipping sugars.

There is one main road round the island, which is macadamised throughout, and is thirty miles long, with an average width of twenty-four feet.

There are three towns, so-called, viz.—Basseterre, the capital, Old Road, and Sandy Point; the first named contains about 1,618 houses, and a population of about 7,500. In it are Government House, and the other chief public buildings. The principal one contains the Court House, where the meetings of the Legislative Assembly also take place, the Offices of the Judge, Attorney General, Registrar of Deeds and of Courts, the President's Offices, and that of Surveyor of Roads. The Custom House, including the Post Office, is on the Bay, the Gaol and Police Station nearly in the middle of the town, and the Hospital and Lunatic Asylum at its extreme western boundary, or to leeward of the town. There is a very handsome church.

St. Christopher or St. Kitts was discovered by Columbus in 1493. He was so pleased with its appearance that he gave to it his own christian name. It was called by its ancient possessors, the Caribs, "Liamuiga" or the "Fertile Isle." Some say, however, that its name is derived from a part of Mount Misery which bears a resemblance to the statues of St. Christopher carrying our Saviour on his shoulders.

The island was then densely peopled by Caribs, who remained for some time after its discovery in possession of their native home. It is believed by many that St. Kitts is the mother colony of the English and French settlements in the Caribbean Sea. The first actual establishment in Barbados did not take place till the latter end of 1624. The first attempt to found a settlement in this island was made by Mr. Warner, in 1623.

In 1627 the English and French agreed to divide the island between them, and articles of partition were signed on the 13th May. These com-

prehended a league defensive and offensive. The flow of emigration at this period to the West Indies was so great that in one year the number of English settlers amounted to 6,000.

For some years the French and English seem to have lived on good terms with each other, but at length jealousies and bickerings began between them, ending at last in violence and bloodshed. It is impossible now to say which were the first aggressors. At the Peace of Breda, the English colonists were restored to their portion of the island, and for twenty years the French and English lived in peace. At the time of the Revolution in 1689, however, hostilities broke out anew. The French planters attacked the English colonists, put to death all who opposed, and forced the English to fly from the island. In 1690, General Codrington and Sir F. Thornhill, with a large force from Barbados, drove the French from the island, not only taking sole possession in their turn, but also transporting 800 of the French to Martinique and Hispaniola. By the Treaty of Ryswick in 1697, restoration was made to the French of the part they had formerly possessed. This they retained till 1702, when the island was captured by the English. By the Peace of Utrecht, 1713, the island was entirely ceded to the British Crown.

In 1866 Sir Benjamin Pine introduced measures to alter the Constitution of the island. Acts were passed abolishing the two Houses of Legislature, substituting for them a single Chamber composed of three officers of the Crown *ex-officio*, seven nominees of the Crown, and ten elected members. Subsequently the island became part of the general Government of the Leeward Islands. In 1878, the Crown Colony system, pure and simple, was introduced into the island legislature.

The principal trade consists of imports from Great Britain and the United States of America, and the export of rum and molasses to the same places, but chiefly to Great Britain. A considerable quantity of British and American goods are also exported to the neighbouring islands, chiefly from the bonded warehouses.

The agricultural progress of the island is marked in the annexed table, exhibiting by quinquennial averages for thirty years the exports of sugar, rum, and molasses.

Periods.	Sugar.	Molasses.	Rum.
	100 lbs.	Gallons.	Gallons.
1853 to 1857	647,733	1,078,914	681,857
1858 to 1862	787,856	1,396,070	738,229
1863 to 1867	846,843	1,427,652	3 4,903
1868 to 1872	1,012,297	1,642,535	273,460
1873 to 1877	748,602	1,236,586	529,967
1878 to 1882	1,114,269	2,224,723	287,284
Averages	859,600	1,504,413	470,950

St. Kitts is exceedingly fertile. Whatever any tropical country produces will grow readily here. Droughts are speedily and severely felt, owing to the heat of the sun's rays and the porous nature of the soil, but as soon as ever showery weather sets in, vegetation recovers itself with wonderful rapidity.

The agriculture is, as has already been stated, of the most advanced and

scientific character, and the old wind and cattle mills have almost entirely been superseded by the steam engine. Manures, both native and foreign, are employed with a liberal hand, and if an average quantity of rain falls at the expected period of the year, there is no land which yields a more bountiful return to the sugar planter; while on the other hand, if droughts supervene, the porous soil is soon exhausted of the needful moisture, and the cane suffers in proportion.

There are two or three large salt marshes, from which between 13,000 and 14,000 barrels of salt are annually procured at the Salt Ponds situated in a break in the chain of little hills that runs through the tail of the island.

The markets are fairly supplied with beef, mutton, and pork, but, as a general rule, the meat is of an indifferent quality. Most of the animals are bred in the island, but some are imported from Anguilla, St. Martin's, and Nevis. Fish is plentiful and good, while vegetables, with the exception of sweet potatoes, are far from abundant.

The only wild animals now found in St. Kitts are the agouti, crapaud, tortoise, and a small monkey, which are confined to the wooded hills and mountains, but the monkey frequently descends to the higher sugar estates, and regales itself with the cane and potato, of which it seems very fond.

Firewood is sufficiently plentiful, and sells at 16*s.* per cord, and there is some fine timber in the mountains; but the cost of bringing it to market is too great to permit of any profitable exportation.

The produce of the island is conveyed from the estates to the shipping places in cattle waggons, and in carts drawn by mules and horses. From four to eight oxen are used in bringing to the sea-board a waggon laden with two hogsheads of sugar, according to the distance and the steepness of the road over which they have to travel.

The average rate of wages is as follows—predial:—men are paid generally 1*s.* per day, but an able-bodied labourer can earn by task or job 2*s.* 6*d.* a day. Women are paid from 8*d.* to 10*d.*; and boys and girls, called the "small gang," receive from 4*d.* to 6*d.* per day. Domestic servants are paid from 8*s.* to 24*s.* per month, and tradesmen receive from 2*s.* to 4*s.* per day.

NEVIS.

The island of Nevis lies immediately to the S.E. of St. Christopher, from which it is separated by a strait of about two miles in breadth at its narrowest part.

It is nearly of a circular form; its area is about 32,000 acres, of which some 16,000 acres are opened for cultivation; almost in the centre rises the dark-wooded ancient crater, whose greatest elevation is 3,200 feet above the level of the sea. The average height of the thermometer is 82° Fahr. on the low ground.

Charlestown, the principal town, lies along the shore of a wide bay, and the mountain begins to rise immediately behind it. There are five parishes.

Nevis was discovered by Columbus on his second voyage in 1493; and named by him from the cloud-capped central peak. Settled by the English in 1625, it has enjoyed an unusually uninterrupted period of British rule; two French invasions destroyed far less property than a constant succession of earthquakes and hurricanes. Its elevation to be one of the

chief slave-marts of the West Indies may seem to some to have been the cause of many retributive convulsions of nature. The emancipation of the slaves had a more crushing effect in Nevis than elsewhere: the abolition of the trade in slaves had already set it languishing; in 1833 a complete collapse of credit ensued. Drought and pestilence supervened and left the island almost a desert: "The condition of the labourer was miserable in the extreme; his wages wrung from an impoverished proprietary scarcely averaged 5*d.* a day; he was the occupant of a thatched hut, as tenant at will, and he often violated moral rights by maintaining himself at the cost of others." A quarter of a century ago things changed for the better. There came amongst the people an enlightened proprietor whose desire has been to make Nevis a garden. If his hopes have not yet been realised, yet an enormous improvement has taken place: all available labour is absorbed; the methods and results of cultivation have been rendered more than creditable; labourers can earn 2*s.* 8*d.* per day; many of them have become proprietors; the owners of estates are comfortably off, if not wealthy; the public finances have for some years been considered, in their small way, amongst the most prosperous of West India Islands.

The largest population that Nevis ever supported was 20,000, about the year 1700. It is now under 12,000. Some effort was made to increase this by Indian immigration, but it is no longer supported, and a few coolies only remain in the island.

Till 1883 Nevis was a separate Government from St. Kitts, with its own council formed upon the ruins of a partially elective chamber, which itself had its origin in 1866, when the Constitution was simplified in the same way as in St. Kitts and Antigua, and a single Chamber was established in which, although the representative element was preserved, the majority of votes rested with the nominees of the Crown. Now its President has been abolished, and it is joined administratively to St. Kitts, sending two members to the combined Council. Communication between the two islands is by boat, but not across the narrow strait dividing the islands, which lies out of the direct course for boats plying between them. The distance between Basseterre and Charlestown is about twelve miles. A roughness of the sea occasionally prevents communication, and sudden and dangerous squalls sometimes occur, but with the help of a steam launch the run is not very difficult or long.

Sugar is the chief product, but an effort is now being made to grow limes. Drought is the enemy of the planter, who must chiefly depend for water on the mountain springs. In ground provisions, as well as forest products, Nevis is, nevertheless, equal to her neighbours.

Sulphur deposits are plentiful, and might be turned to good account in the future.

ANGUILLA.

Anguilla is about sixty miles north-west of St. Christopher, is sixteen miles in length, and varies in breadth from three to one and a-half miles, containing an area of thirty-five square miles.

The island is extremely healthy, and the population is computed at 2,500, of whom 100 are white, and the remainder coloured or black.

Anguilla is under the Presidency of St. Christopher. It was formerly governed locally by a stipendiary magistrate, assisted by a vestry, of which he

was chairman, the other members being three elected, and three nominated by the Crown. It is now represented by one member in the Council of the United Presidency.

The revenue of Anguilla may be estimated at £600, and the expenditure at about the same amount.

The local courts for the administration of justice are the Magistrate's Court and the Small Debt Court; but the island is also within the jurisdiction of the Supreme Court of the Leeward Islands.

Besides cattle, ponies, and garden stock, which last meets with a ready sale at St. Thomas, the productions are phosphate of lime and salt. In the latter commodities the trade is decidedly on the increase.

GEOGRAPHY.

ST. CHRISTOPHER (or St. Kitts) and NEVIS.—These two islands, with Anguilla, now form one presidency, called the Presidency of St. Christopher and Nevis.

ST. CHRISTOPHER, a long and narrow island, with an area of 68 square miles, is situated in 17° 18′ north latitude, and longitude 62° 48′ west. The greater portion is rugged and mountainous, but there is a considerable plain, called the Valley of Basseterre, in the south-west part of the island. The lower slopes of the mountains possess a fertile soil, and are cultivated to the extent of every available square inch. At the north-western extremity of St. Kitts is Mount Misery, an extinct volcano, upwards of 4,000 feet in height. The chief town of the island is Basseterre, on the south coast.

NEVIS, situated in 17° 10′ north latitude, and 62° 33′ west longitude, consists of a single mountain, of volcanic origin, which rises by a gentle ascent from the sea to an elevation of 3,200 feet. Nevis is separated from St. Kitts by a strait in one place not more than two miles in width. The area of the island is about 50 square miles. Charlestown, on the shore of a wide bay, is the capital.

ANGUILLA, with an area of 35 square miles, lies about 60 miles to the north-west of St. Christopher. It is a long, narrow island, with a low and flat surface, not very fertile, from the deficiency of water. A good many cattle are, however, reared and exported to St. Thomas. There is also a considerable trade in salt, which is obtained from a small lake in the centre of the island.

CATALOGUE ST. CHRISTOPHER—NEVIS EXHIBITS.

Sugar, Rum, Liqueurs, Etc.

1. Sugar.—(a) Yellow Crystallized. (b) White Crystallized. (c) Muscovado, from Brighton Estate, St. Kitts, J. D. Adamson, Esq., Proprietor.

2. Rum made on the Profit Estate, the property of Messrs. R. and T. Neave, London.

3. Rum—(a) White. (b) Coloured, from Brighton Estate.

4. Liqueur ("Dr. John").

5. Ginger Wine.

Food Products.

6. Coffee.

7. Preserves.

8. Crystallized Bread Fruit.

9. Peppers.

10. Lime Juice.

11. Starch.

12. Tous-les-Mois.

13. Peppers.

Fibrous Substances.

14. Specimens of the *Agave Americana*, or "King's Spear" plant. Miss A. H. Bridgewater.

Oils, Seeds, Etc.

15. Castor Oil. Mrs. Henry.

16. Collection of Seeds. Miss V. Adamson.

Woods.

17. Specimens of Lignum Vitæ.

Arts and Manufactures.

18. Specimens of Pottery made in Nevis.

19. Straw Baskets.

20. Model of Fish Pot.

21. Shell Work.

22. Native Hats.

23. Bead Work.

24. Vases made from woods grown in St. Kitts.

Miscellaneous.

25. Carib Implements. E. J. Connell, Esq., of Nevis.

26. The Register of St. John's, Nevis, containing the record of the marriage of Lord Nelson in Nevis, on March, 11, 1787. Exhibited by the Rev. J. M. Collins, Rector of St. John's.

27. Rattans.

28. Sulphur Water from the Bath Springs, Nevis.

29. Medal.

DOMINICA.

By His Honour J. Spencer Churchill.

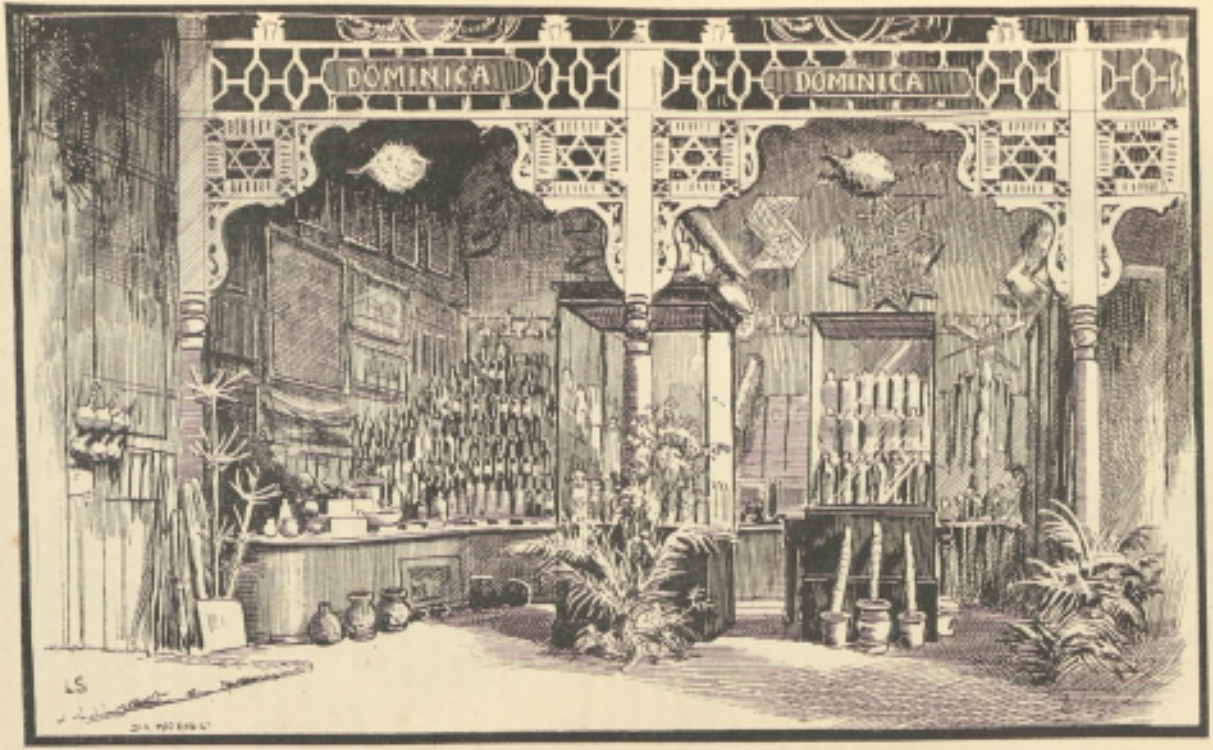
The island of Dominica is situated in the Caribbean Sea, between 15° 20′ and 15° 45′ north latitude, and 61° 30′ west longitude; it lies midway between the French islands of Guadeloupe to the north-west and Martinique to the southward. It contains by survey 186,436 acres, of which about 55,000 acres are under cultivation, the coast line being about 100 miles.

This island was included in the grant made of sundry islands in the Caribbean Sea to the Earl of Carlisle, by a patent dated 2nd June, 1627; but several attempts to bring the place under subjection to the English proved abortive. By the treaty signed at Aix-la-Chapelle in 1748, it was stipulated between the English and French that Dominica and some other islands should remain neutral, and that the original proprietors, the Caribs, should be left in possession. During the time that Dominica was thus professedly regarded by the English and by the French as a "neutral" island, many French planters settled on it and established plantations. In 1756 Dominica became by conquest a dependency of England, and by the peace of Paris was assigned to Great Britain. Commissioners were sent out for the purpose of surveying and selling the lands capable of cultivation, and the quantity sold yielded to the British Crown the sum of £312,092 11s. 1d.

Dominica at this time formed one of a General Government, comprising, besides Grenada and the Grenadines, St. Vincent and Tobago.

After a period of varying ownership, in 1805, the epoch now used in the island for marking the time of events, the French again landed at Roseau The regular troops and the militia fought gallantly, but unfortunately Roseau, the capital, was set on fire accidentally, and was obliged to capitulate, paying the enemy £12,000 to quit; whilst the Governor and the troops marched to a new position at Prince Ruperts. Since this period the island has not known war. At this time the population consisted of 1,594 whites, 22,083 negro slaves, and 2,882 free coloured people.

After the year 1816 and the final conclusion of peace with France, the island continued in a course of peaceful development interrupted only by some temporary checks, but political disturbances did not finally cease until the year 1865, when the constitution of the legislature was modified by the passing of a Bill creating a single legislative chamber and reducing the number of members to 14, of whom 7 were to be elected and 7 nominated by the Crown. This change in the Constitution, which has been productive of beneficial results, was followed in 1872 the establish-



THE DOMINICA COURT.

ment of The Federal Colony of the "Leeward Islands," of which Dominica forms a part.

The late Dr. Imray, in the 'Edinburgh Medical and Surgical Journal,' 1848, gives an excellent description of Dominica, from which we abstract a few passages :—

"Viewed from the sea the island has a singularly bold and magnificent appearance. A dark irregular mass of lofty mountains rises abruptly from the ocean, as if suddenly upheaved from the deep by some mighty convulsion of nature. The rugged grandeur of the island is softened on a nearer approach by the mantle of green that everywhere covers its surface, from the sea margin to the tops of the highest mountains. In sailing along the coast, the smiling valleys, deep ravines with overhanging cliffs, and lofty wooded mountains, form a succession of views of exceeding beauty and magnificence. The coasts of the island, for the most part bold and rocky, are here and there indented by deep bays. On the windward side high ranges of cliffs, broken at intervals by ravines and valleys, rise precipitously from the water's edge. The European visitor is struck with the luxuriance of vegetation that everywhere meets his eye. Wherever, indeed, the smallest portion of soil can collect, there some form of vegetable life is met with. The formation of the island is volcanic. The cliffs near the sea are chiefly composed of vast masses of conglomerate. There are many volcanic openings in different parts of the island. Around all of those that I have visited are found large accumulations of sulphur. This substance is met with in greatest quantities at the southern extremity of the island in a deep and confined valley, where there are several volcanic fissures. Near most of these openings springs of hot water issue from crevices, and in the Roseau valley they boil up in the bed of the river.

"From the mountainous nature of the country abundance of rain falls; and in the bottom of almost every valley there is a clear running stream fed by many tributaries. The whole face of the island, except where it is cleared by cultivation, is covered with forest. In some of the valleys the forest trees attain an enormous height and size; their stately massive trunks rising from the ground like huge columns excite the wonder and admiration of the beholder. The soil differs in quality in different districts, but is everywhere fertile in the low lying grounds, and a short way up the sides of the mountain. Still higher up, a red or yellow clay is generally found covered by a thin stratum of vegetable mould. A substratum of clay is, however, very common throughout the whole island.

"Of the surface of the country generally but a small portion is in cultivation, not more than a thirtieth part. The sugar plantations are chiefly situated in the valleys near the coast, where the soil is very productive. The mountains bordering on the sea round the whole island were at one time covered with fine plantations of coffee, which then formed the staple export of the Colony. About eighteen years ago there appeared on the trees a blight, which has completely ruined these properties, not much more coffee being now produced than suffices for the consumption of the inhabitants. The cultivation is reviving.

"Though the temperature at some seasons is high during the day and the atmosphere close and sultry, the nights are invariably cool, the neigh-

bouring high mountains sending down their refreshing breezes as the sun sets. The average temperature in Roseau for each month, taking over a period of five years, is—mean annual temperature 79·40. The average maximum is 83·93, and the minimum 74·83. The mean temperature near the coast is about the same as in the other islands, but the minimum range is considerably under most of them.

"The whole surface of the island being so irregular, there is comparatively very little marshy land. The only morass of any extent is near the fortress of Prince Rupert's, and in consequence the district in the neighbourhood is very unhealthy.

"The majority of people reside on or near the sugar estates, or in detached huts and villages along the coast; though many are located on the abandoned coffee estates in the mountains, or on the Crown lands. As may be supposed from the nature of the country, the climate varies much both in point of temperature and salubrity. One or two limited portions of the island, but chiefly around the marsh of Prince Ruperts, are unhealthy, and have given the island a general character for insalubrity that it by no means deserves. Did sufficient data exist to furnish a fair statement of the vital statistics of all our West Indian Colonies, I doubt not that Dominica will take a rank far above that which it now holds."

The industry of the island is almost entirely confined to agriculture, and trade exists in its simplest form, i.e., the export of surplus agricultural produce, and the importation and sale by retail of the necessaries of life, in food and clothing.

Only 20,000 acres are under cultivation, and the rest of the land is for the most part covered with virgin forests. Subtracting 26,000 acres from the total area to allow for mountainous land, and setting on one side the 20,000 acres already planted, there remains at least 140,000 acres available, according to elevation, for the cultivation of a large variety of tropical and sub-tropical plants. In the bottoms of the larger valleys the land is alluvial; but in other places it is principally a clayey loam formed by the decomposition of grey trachytic rocks. Most of the estates lie along the coast-line, and the greater part of the interior is still covered with a primeval forest of lofty trees, yielding valuable timber and cabinet woods. Although the island is mountainous, there exist plateaux and undulating lands covering thousands of acres; and in the centre of the island, where a break in the mountain system occurs, there is a fine tract of well-watered country available for settlement, and larger in area than the whole of the island of Montserrat. It is curious that the resources of an island so richly endowed by nature should have remained undeveloped for so long a time, but within the last few years new cultivations have been established, and indications are not wanting to show that Dominica will soon become prosperous.

Sugar is the staple product of the island; but although the cane thrives wonderfully well in the soil, the export of its products is not now greater than at the end of the last century; 6,000 hogsheads of sugar is the greatest limit reached, and but a trifling quantity of rum is exported. Should the price of sugar again become remunerative, then there will doubtless be increased enterprise in cane culture, for Dominica could easily produce as much sugar as Antigua or St. Kitts, whilst leaving abundant land for other products.

Cacao is the second important export from the island. Several years ago the annual crop reached over three-quarters of a million pounds in weight, and before very long these figures ought to be doubled, for new cacao plantations are being opened in every direction. As the planters gain more experience in the fermentation of the bean, the ruling prices of Dominica cacao will rise in the markets, since the article can be produced as well in the island as in Grenada and Trinidad.

Lime-juice is now in rank the third staple. The origin of the cultivation of the lime-tree—a member of the orange family—is due to the late Dr. Imray, who by example and precept proved to the people that there could be raised many kinds of tropical products in the island at a profit. The raw lime-juice is exported in increasing quantities; but the greater part of the juice is boiled down until ten or twelve gallons are reduced to one, and it is shipped in this concentrated form to England and the United States, where it is used in the manufacture of citric acid. The lime-tree is quite naturalised in the island, and in certain localities it is found in a semi-wild state.

Coffee was at the beginning of the century the chief export of the island, and Dominica coffee was then considered one of the best kinds grown in the West Indies. But about forty years ago an insect blight attacked the trees, and nearly all the coffee-planters were ruined by its devastations. The blight exists now; but at high elevations it does not prevent the trees from bearing remunerative crops, and it has no effect on the robuster Liberian species now naturalised in the lowlands.

Within the last few years an export trade in oranges has been established. The orange-trees are almost wild, and the bulk of the fruit exported is gathered from trees that have grown up, for the most part of their own accord, around the huts of the peasants and in odd corners of the estates. Although one or two thousand packages of oranges are sometimes shipped on board one steamer, there is not a single orange plantation in the island, and no more conclusive fact could be adduced as to the room for enterprise in this direction. Nearly the whole of the fruit is shipped to New York; being brought to the chief town by the people and sold to Americans who settle in the island during the crop-time.

Bananas, pine-apples, cocoanuts, and other tropical fruits thrive luxuriantly in the island, and are destined before long to become important articles of export. Serious attention has been directed to the fruit trade within the last two or three years only, and yet the exports reached the value of nearly £2,000 in 1885. Various kinds of essential oils are made in the island and shipped to England and the United States.

The greater part of the bay-rum exported from St. Thomas is made from oil distilled from Dominica bay-leaves. These leaves are the produce of the *Eugenia pimenta*, from which is obtained pimento, or allspice. The tree is a native of Dominica as well as Jamaica. The leaves are dried and exported in large quantities to the United States, as the duty on bay-oil and bay-rum is exceedingly high in that country.

The following articles are also exported from the island, viz., ginger, cinnamon, cloves, nutmegs, arrowroot, tous-les-mois, cassava meal, log-wood, hard woods of various kinds, satin and other cabinet woods, canoe shells, &c. And it may be mentioned that successful experiments have

shown that the cultivation of tobacco, black pepper, vanilla, cardamons, and fibre-producing plants, can be prosecuted at a profit.

Of smaller industries the manufacture of starch and farine from the manioc, or cassava root, is the most important, the manioc flour or farine being largely used for food by all classes in Dominica and the neighbouring French islands.

Basket work (an old Carib industry) is still flourishing, articles such as fish-pots, baskets for packing and for ornament, are made in considerable numbers for home use and for export to other islands. Sacks for holding sugar and pressing manioc are made from the fan-palm. Coarse pottery is manufactured at the north end of the island and exported to Guadeloupe.

On the windward coast of the island, where the forests are more accessible, canoes are made by hollowing out the trunks of Gomier trees. This kind of boat is in common use at the port of Roseau for loading and discharging cargo from ships, and for fishing and general use all round the coast. The art of making these canoes out of single trunks of trees was learnt originally from the Caribs, and the shape remains unaltered from that of the earliest times. The manufacture of staves and wooden hoops for casks, hogsheads, &c., has been increasing of late years.

Food is abundant in Dominica, and therefore living is cheap. Beef, veal, mutton, and pork, are obtainable all the year round in the chief towns, and there is an abundant supply of excellent fresh fish from the sea and the rivers of the island. Fowls are bred by nearly all the peasants, eggs are plentiful, and during the shooting season wild pigeons and so-called "partridges" are brought to the markets in considerable numbers. The peas, beans, carrots, turnips, and cabbages of temperate climes are grown in the hills, watercress is found wild along the banks of some of the mountain streams, and several kinds of nutritious "greens" are indigenous to the island. Yams, plantains, sweet potatoes, and other tropical "ground provisions" are perhaps cheaper in Dominica than in any other part of the West Indies. These ground provisions form the chief alimentary support of the people. The plantain is more especially rich in nitrogenous matter, it is easy of digestion, and it may with justness be styled the "staff of life" of the western tropics.

Although the area of Crown lands still remaining available for settlement is relatively considerable, the high price (a guinea per acre for uncleared land), and the high fees for survey and legal expenses, render the acquisition of these lands impossible to all but a few persons of the peasant proprietor class, and capitalists have not hitherto considered them in the light of a profitable investment.

The total population of Dominica at the census of 1881 was 28,211, of whom 27,204 were natives of the island. There were 309 Caribs, of whom 173 were considered to be actual Caribs by descent, without any admixture of negro blood. These interesting people, descendants of the warlike savages who were the former possessors of this and other islands of the Caribbean Sea, still form a community entirely apart from the negro population which surrounds them. Of the total population 12,867 were males and 15,344 females. The emigration of male labourers to the gold mines of Cayenne and Venezuela is probably the principal cause of this disproportion in the numbers of the sexes.

During the year 442 deaths were recorded; in other words, the death-rate was 15·6 per thousand. This is a very low rate for the tropics; indeed it is lower than that recorded for many of the towns of Great Britain. A low rate of mortality is the more noteworthy as, owing to the fact that there are only three medical men in the island, the greater number of the people must of necessity be without professional attendance during their illness.

GEOGRAPHY.

DOMINICA is situated between the French islands of Guadeloupe and Martinique, between 15° 20′ and 15° 45′ north latitude, and 61° 13′ and 61° 30′ east longitude. It is 29 miles long by 16 miles broad, and has an area of 292 miles. The interior is covered; but around the coast the soil is fertile, producing good crops of sugar, coffee, maize, cotton and tobacco. Game is very plentiful, and the numerous streams contain great quantities of fish. Sulphur, thrown out of the souffrières, or volcanic vents, is very plentiful. The climate of Dominica varies according to the altitude. On the high grounds and hills it cannot be surpassed, lower down it is kept unduly moist by the mass of foliage and vegetable matter.

The principal town is Roseau, on the south-west coast. St. Joseph, farther to the northward, is also on the west coast.

Report on the Natural Resources of the Layou Flats in the Island of Dominica, and on their Adaptability for the Cultivation of Tropical Produce.

Dominica is a mountainous island of volcanic origin, containing an area of about 300 square miles, which is greater than the combined areas of all the other principal islands of the Leeward Confederation. In shape it is an irregular oval, the long axis running from north-west to south-east. Masses of mountains, some attaining to the height of nearly 5,000 feet, occupy a considerable portion of the north and south divisions of the island, but in the centre there is a break in the mountain system, and at this break are situated a series of plateaux, all having local names, but known generally as the Layou Flats.

These plateaux stretch diagonally across the widest part of the island, at elevations varying from 500 to 1,000 feet above the sea; in places they are broken by ravines and low mountain slopes, but for the most part the land is flat or undulating. At the western end they open out in a northerly direction forming the Macoucherie Flats; to the south they merge into the Castle Bruce Flats, and at the eastern end they turn northwards forming the extensive Sara Flats, and, being separated from the coast by the Pagoua mountains, they merge by gradual slopes into the rich and fertile Lasoye quarter.

A reference to Byre's plan of Dominica, published in 1776, will show that the Layou and Sara Flats, which appear to have been carefully surveyed, comprise together an area of not less that 40 square miles,* which is greater than the area of the island of Nevis, and nearly equal to that of Montserrat.

Attention has been directed to the Layou Flats on several past occasions by able men who have resided in the island, and Mr. John Finlay, a former Surveyor-General, in a letter to President Laidlaw in 1827, gave the following particulars concerning them: The Layou Flats comprise "a surface of 20,000 acres covered with the most valuable timber, nearly on the same level and watered by a great number of small streams forming the Mahaub and Layou rivers on the west side, and the Quanary and Pagoua rivers on the east side of the island. I have had occasion to pass through them lately in company with a very intelligent planter, and it appeared to us that the land was admirably adapted to the cultivation of cacao, coffee, and all kinds of provisions. Large pastures might easily be formed for cattle. There exist no local impediments to prevent an excellent road being made direct through the centre of the Flats. A trace has already been run, but want of funds has hitherto prevented the accomplishment of so desirable an object.

"The Flats were traversed last month by an exploring party consisting of Mr. Blanc, the Surveyor-General of Dominica, Dr. Eales, late of the

* There is an error here, due to the incorrectness with which the areas of Nevis and Montserrat have constantly been given. Probably 50 and 47 square miles respectively are the correct measurements.—C. A. H.

Royal Navy, and myself; but, as the time at our disposal was very short, it was impossible to carry on any extensive investigation. We were able, however, to do useful work by determining the practicability of building a tramway to open up the flats, and by deciding the fact that there are in the interior of Dominica extensive tracts of rich cultivable lands.

"These lands belong to the Crown, they are covered with the primeval forest, and they are well watered by four rivers, namely the Clyde and Pagoua, running in a north-easterly direction, and emptying themselves into the Atlantic Ocean, and the Layou and Macoucherie running towards the west, and emptying themselves in the Caribbean Sea. The basins of these rivers are separated from each other by low water sheds, which offer no serious obstacles to road engineering; but a careful survey, which would occupy a considerable time, must first be made before any definite line can be decided on.

"As far as one can at present judge, the road should be made through the basins of the rivers Layou and Clyde; and as these are two of the largest rivers in the island, it follows that such a line would open up the greatest extent of country, besides which it would connect the rich Lasoye district directly with the leeward coast, thereby doing much to develop the trade and agriculture of the island.

"The forests of these interior flats contain trees of great value for building purposes, some of them furnishing hard woods and cabinet woods of considerable strength and beauty; and it is a fact of importance that the trees producing these valuable woods occur in abundance, indeed, it has been pointed out by competent authority that the hard wood trees of Dominica preponderate greatly "over the fast growing and soft wooded kinds."

A very fine collection of the woods of the island sent by the late Dr. Imray to the great Exhibition of 1862 obtained the award of a bronze medal. This collection, which consists of 169 different kinds of wood, now occupies a prominent place in the Kew Museum. Many of the forest trees are of large size, the trunks of some being of wide girth, and rising to the height of 60 feet before branches are given off. It was impossible with the time at my disposal to make anything like a complete survey of the forestal capabilities of the flats, but the following list of a few of the trees most frequently met with is sufficient evidence of the great wealth of the woods of Dominica.

1. Balata, Bullet, or Bully tree (*Bumelia retusa*). This tree furnishes one of the hardest and most durable woods in the country, and it is quite plentiful in the forests. It is lofty, and the trunk sometimes attains a diameter of 7 feet.

2. Gomier, or gum tree (*Busera gummifera*). This is the largest tree found in the island, and it exists in great abundance on the Layou and Sara Flats. All the dug-out canoe shells are obtained from the gomier, and the wood may be sawn into boards and planks of great width.

3. Greenheart (*Nectandra Rodiæi*). This large tree is not uncommon, and it produces one of the most valuable woods known, being used for ship building, piles, dock-gates, planks, beams, &c. It is also a valuable cabinet wood. Indeed it is so highly esteemed in England that it is placed in the first class in Lloyd's list of ship-building woods.

4. Bois Riviere (*Chymanis cymosa*). This lofty tree is very plentiful on

the flats, and it furnishes a most valuable hard wood used for house building, furniture, and cabinet work. If exported to Europe and America its pretty colour and grain would doubtless cause it to be much sought after by cabinet makers and others.

5. Angelin (*Andisa inermis*). A large timber tree. The wood is used for framing houses, and for mill work; it lasts well in water, and is, therefore, suitable for bridges, piles, &c.

6. Caconies (*Ormosia dysacarpa*). This large tree is common in the forest, and its wood is most useful for house building, and for any other purpose for which "lumber" is employed. It is called in other West Indian countries the "bead" or "necklace" tree, on account of its seeds being used for personal adornment. These seeds are very hard and roundish, beautifully polished, and of a bright scarlet colour, with a jet black spot at one end; they are considered of value in Europe, and they might be made an article of export.

7. Chatagnies Grand Feuille (*Stonea Marsoni*). A large and lofty tree occurring in great abundance. The wood is soft when green, but it becomes hard on drying, and it is useful for mill rollers and for making boards, planks and scantling.

8. Pipiree (*Pithecolobium micradenium*). A large tree, not uncommon in the forest; the wood is useful for making boards and planks, as well as for staves and shingle.

9. Bois Branda (*Chione glabra*). A common tree of large size and wide girth; it furnishes hard wood, useful for every purpose for which pitch-pine boards and scantling are employed.

10. Simaruba (*Simaruba amara*). A tree three or four feet in diameter; the wood is used medicinally, and it is employed for making shingles and boards. It is much liked by the people for inside house work, as it keeps away wood ants and other destructive insects.

11. Manque Blanc (*Moronobea coccinea*). A lofty but slender tree, and most plentiful in parts of the Flats. It is easily known by numerous roots being given off for some distance up the stem, causing the tree to appear as though it were resting on stilts. The wood is very hard, and splits easily; it may be sawn into boards, and it makes excellent staves and shingles.

12. Manque Rouge (*Toromita Plumieri*). This tree is closely allied to, and it has the appearance of the manque blanc. It is one of the most valuable trees found on the Flats, and it exists in great abundance on the lower levels. The wood is serviceable for a variety of purposes; shingle made from it are equal in quality and durability to the best wallata ones, and for the making of hogsheads and casks it is scarcely, if at all, inferior to the red oak stave.

From this list of a few of the trees found in abundance on the Layou and Sara Flats it will be seen that the Crown lands contain a mine of wealth in timber alone. Were these lands to be opened up by a tramway, or a good cart road, an export trade in shingle, staves, timber, and cabinet woods would at once spring up, to the great advantage of the Government and the people.

During the journey I did not observe any india-rubber yielding trees, nor am I aware of such being indigenous to the island; but a kind of gutta-percha, known to the commerce as "gum balata" is obtainable from the

bullet-tree (*Bumelia retusa*), and it might be made a valuable article of export from Dominica, as it is now from British Guiana. I made a small incision into one of these trees, and the liquid gutta-percha flowed out freely.

The Gomier (*Bursera gummifera*) exudes from the bark a fragrant gum in great abundance, and were it systematically collected, it would soon become an article of export. It is burnt as incense in the Roman Catholic churches in the island, and it is employed as a disinfectant and deodorant at the Yaws hospital, and the Roseau infirmary.*

The Manque Rouge (*Toromita Plumieri*), and the manque blanc (*Moronobea coccinea*), which belong to the natural order *Guttiferæ*, both yield a yellow resin resembling gamboge. This resin may become of commercial importance if it be introduced to the home markets. In Jamaica the resin of *Moronobea coccinea*, which is there called "hop-gum," is employed as a substitute for pitch, and it is occasionally used medicinally in the stead of balsam of copaiba.

The Simaruba, already mentioned amongst the timber trees, is the source of the quassia wood, used medicinally and for brewing purposes. The wood contains a bitter principle, quassine, which is sometimes employed as a substitute for quinine.

The Greenheart (*Nectandra Rodiæi*), which, as I have shown, is one of the most valuable woods known is also the source of an important drug, for the bark of the tree is the *Nectandra cortex* of the British Pharmacopœa. This bark is exported from British Guiana in large flat pieces from one to two feet long, and from two to six inches broad. It contains an uncrystallisable alkaloid, called beberia, which has tonic and anti-periodic properties. Both the bark and its alkaloid are sometimes used as substitutes for quinine, and sulphate of beberia enters largely into the composition of the celebrated Warburg's tincture—a medicine used in the treatment of malarial fevers.

The Angelin (*Andira inermis*) produces a drug which used to be largely prescribed in English practice as a febrifuge, an anthelmintic and a purgative. The bark of the tree is the part employed, and it is known in England as "worm bark," or "bastard-cabbage bark."

The land we passed through being covered with forests, we had no opportunity of examing into its mineralogy. All the rocks met with in the river beds were of a volcanic nature, grey trachyte containing crystals of horn blend being most common. At Ravine d'or, which is situated at one of the upper tributaries of the Layou rises, the rocks contained numerous shining particles of iron pyrites, and the name of the place is probably due to the fact that these particles have somewhat the appearance of gold. It may be mentioned that there is a tradition of gold having been discovered in the island; indeed, old French writers mention the existence of a gold mine known only to the Caribs. Silver occurs in the sulphur ores so common in various parts of the island, but I know of only one district where quartz has been found, and that is at the head waters of the Massacre river, which lie to the south of the Layon Flats.

* His lordship the Bishop of Roseau, who is ever ready to do all in his power to advance the material prosperity of the island, informs me that some manufacturing chemists in London think so favourably of this gum—which is unknown in England—that they are willing to buy a large quantity (at a price which will ensure the collectors against loss) in order to introduce it to the home markets.

In several localities a fine red pottery clay, of peat plasticity was found in abundance, and when the Flats are opened up, this clay will doubtless become useful for a variety of purposes, amongst which may be mentioned the making of bricks and pottery, and the claying of cacao, for which purpose it is well suited.

From what I have already stated, it may be gathered that the interior of Dominica is eminently adapted for the cultivation of tropical produce; indeed, towards the end of the last century, the island was in a most flourishing condition, and the exports were considerably more than they are now. A good road then ran through the Layou Flats, and cultivation was being gradually pushed towards their centre from the east and west coasts. Suddenly this satisfactory progress became changed by the Maroon war, and the causes that led to it. For the "Maroons," as the runaway negroes were called, becoming bold by great accessions to their numbers, descended on the outlying estates, massacred the planters and their families, and destroyed the works and buildings. After the Maroons were driven out of their fastnesses, other causes, not necessary to be entered into in this report, prevented the devastated estates from being resettled, and the forest soon retook possession of the fertile lands that had been the scene of busy industry. Then the ravages of the coffee blight, and the depression in trade and agriculture brought about by the emancipation of the slaves, led to the abandonment of other estates, and thus the Colony was brought into its lowest ebb.

Happily, however, the prosecution of new industries within the last few years has caused a second prosperity to dawn on Dominica, and to this fact is due the Government inquiry into the natural resources of the island. These resources, as I have shown, are greatest at the Layou and Sara Flats, which on account of their present inaccessibility are unknown to but a few persons.

The soil of the Flats is of the richest character, as indeed is evidenced by the nature of the forests. It consists for the most part of a deep loamy soil covered by a layer of humas, a foot or more in depth, and laying on a substratum of volcanic rock, which, by its disintegration, is gradually adding richness to the land. The loam varies in character, having more or less clay in its composition, according to the elevation; as a rule the clay preponderating on the higher lands. Such a soil can scarcly be excelled anywhere for fertility; and, with an abundant rainfall, it would yield large crops for a succession of years without the application of any manure. There need be no fear that an extensive clearance of the forests on these Flats would decrease the rainfall to such a degree as to jeopardise cultivation, for the wooded mountains lying to the north and south, and the sea on the east and west, would ensure frequent rains and exclude the possibility of disastrous droughts.

The lands are so well suited to the cultivation of almost every kind of tropical produce that it is somewhat difficult to enter into particulars in the short space I have allotted to myself. I append, however, some extracts from a most interesting report by Mr. Finlay, the able Surveyor-General already alluded to, which go to prove that my remarks do not end on the side of exaggeration; and I would point out that Mr. Henry Prestoe, the Government Botanist of Trinidad, in his "Report on Coffee Cultivation in Dominica," states that, "In the conformation of the

country there are favourable conditions for raising every kind of tropical produce."

The lower parts of the flats are well adapted for the cultivation of the sugar cane, no richer land could be found anywhere in the island, and the elevation does not exceed 560 feet; water-power is available for turning the mills, and the land generally is so flat and free of stones that ploughs can be employed when the trees are removed. The extra expense in settling sugar estates would be soon repaid by the great yield per acre, and were a central factory or "usine" established, the Layou Flats might vie with the Naparimas of Trinidad in the quantity of sugar made annually. In fact the configuration of the country I passed through reminded me of this rich district of Trinidad.

Cacao and limes would luxuriate on the Flats and the uplands extending to the north and south. Some time ago I was in the woods at the north of the Layou river, and I met with a few old cacao trees that had been planted by a squatter in his "garden." The clearing had been abandoned, and the forest had retaken possession, but the cacao trees were growing luxuriantly, and their size and rigour astonished me, for they were equal to the finest trees I had seen in Trinidad. Mr. Prestoe states in his report already alluded to, that "There is conclusive evidence that with Trinidad sorts of cacao, Dominica can produce, and that too on a very extensive scale, a cacao equal to the Trinidad article."

As the coffee blight still exists on the creole coffee trees (*Coffea Arabica*), I would not advise any extensive cultivation of this species; but the Liberian coffee (*C. Liberica*), is now established in the island, and its leaves are proof against the attacks of the small moth (*Cemiostoma coffeellum*), which constitutes the blight. The cultivation of Liberian coffee is extending, and it promises to become an important article of export. The adaptability of Dominica to its cultivation is set forth in a small work I published in 1881, in London, entitled "The Cultivation of Liberian Coffee in the West Indies."

Spice-trees, such as nutmeg, clove, cinnamon, and allspice, might be cultivated on all parts of the flats most successfully. Of these trees the most delicate is the clove, and yet some of the finest clove-trees in Dominica are growing at Cassada Garden, which is really the commencement of the Flats.

Tropical fruits and provisions of all kinds can be raised in great quantity; in fact, as we were leaving the woods at Upper Concord, one of the estates destroyed by the Maroons, we met with orange, guava, and bread fruit trees growing most luxuriantly. An orange trade with America has recently sprung up in Dominica, and it promises to become of large proportions. The market therefore exists for any quantity of this fruit that can be raised in the island.

As regards climate, elevation and richness of soil, the lower parts of the flats are eminently adapted to the cultivation of tobacco. Indeed, when the Lesser Antilles were first settled, tobacco was the principal cultivation on the freshly cleared land. Some years ago, the late Dr. Imray made experiments in the cultivation, and he forwarded samples of Dominica grown tobacco to Kew for a report as to its value. The report so obtained was most favourable, a large tobacco merchant in London having informed Sir Joseph Hooker that "a country able to produce such tobacco

had a mine of wealth in it." Already in Jamaica tobacco culture is a pronounced success, and the Jamaica cigars are justly esteemed as scarcely inferior to those manufactured in Cuba. The cultivation of tobacco is being taken up in St. Lucia, and there is no reason whatever why it should not succeed in Dominica.

At a limited part of the Layou Flats, we found the ground somewhat swampy; this land could be drained, if the superabundant moisture did not disappear on the clearance of the forest and the removal of the interlacing roots of the trees. At all events, rice might be raised in this swampy land in great abundance; and, considering the quantity of rice imported into these colonies from the East Indies, such a cultivation would prove highly profitable. Already one gentleman, Mr. A. R. Lockhart of the Blenheim estate, has grown rice with success in Dominica, and he informs me that he has obtained the enormous return of a hundred fold from land that was by no means swampy.

It is unnecessary to do more than to enumerate a few more of the tropical products that can be cultivated on the Layou and Sara Flats in order to show the suitability of these lands to industries of widely different natures. Such products are: Vanilla, black pepper, capricums, arrowroot, maize, cassava, ginger, cardamoms, jalap, ipecacuanha, aloes, fibre-producing plants, oil-palm, ground-nuts, &c.

As pointed out by Mr. Finlay many years ago, cattle might be raised with advantage on large pastures that could easily be formed on the flats, and as Barbados and other colonies import their cattle from Porto Rico, the raising of stock would prove highly remunerative to those engaged in it. There is no stock estate in Dominica, and many of the horses and cattle now in the island have been imported at considerable expense.

Sufficient has already been said to show that the Layou and Sara Flats are extensive fertile lands abounding in natural resources, and well suited to the cultivation of many kinds of tropical products. Were they to be opened up by a tramway, new industries would be formed and old ones would increase; and if capital were to be attracted to the island, as it doubtless would be if the natural advantage became known, Dominica would soon outstrip its neighbours in wealth and importance, and it would become one of the most prosperous islands of the Lesser Antilles.

H. A. Alfred Nicholls, M.D.

Corresponding Member of the New York Academy of Science, and of the Chamber of Agriculture of Basseterre, Guadeloupe.

Dominica, W. I.
18th April, 1883.

APPENDIX.

Extracts *from a* Report *of* Surveyor-General John Finlay *to* Governor Sir E. McGregor, Bart., *dated 27th March*, 1836.

There are, however, means by which the Crown Lands might be rendered valuable in a high degree, and as the possibility of opening the interior of

the Colony to the cultivation of staple produce has long been a question that has engrossed much of my serious attention, I cannot avoid on the present occasion submitting to His Excellency-in-Council some considerations on the subject, the result of personal investigation. By the formation of a cart road across the centre of the island in its broadest part, from the mouth of the Layon river on the west, to that of the Pagona river on the east coast, an extensive tract of land would be opened, possessing every requisite for the profitable cultivation of all descriptions of colonial produce—a luxuriant virgin soil, never yet disturbed by the hand of the clearer, hard wood timber of best quality and largest dimensions, abundant quarries of freestone, adapted to every species of buildings, running streams for the supply of all descriptions of mills, are the advantages that would offer themselves to the enterprising planters when once assured of the facility of conveying down the produce to the sea coast.

* * * * *

The expense, indeed, of forming such a road as is here projected would, unassisted by His Majesty's Government, far exceed the present limited means of our colonial resources; its length, including the windings necessary to avoid too rapid an ascent, would be about twenty miles.

Impressed for many years back with the strongest conviction that the measure now proposed would be productive of the highest benefit to the colony, that by it the amount of her staple productions might be doubled and her financial resources proportionably increased, I have not hesitated to embrace the present opportunity of submitting my views to His Excellency-in-Council.

CATALOGUE DOMINICA EXHIBITS.

NICHOLLS, H. A. ALFORD, M.D., F.L.S.—(1) Raw Lime Juice, St. Aroment Estate. (2) Concentrated Lime Juice. St. Aroment Estate. Degree of concentration 10 to 1, each gallon of juice contains 100 ozs. of citric acid. (3) Essential Oil of Limes. St. Aroment Estate. (4) Plantation Cocoa. St. Aroment Estate. (5) Liberian Coffee. St. Aroment Estate. (6) Liberian Coffee (Pea-berry). St. Aroment Estate. (7) Liberian Coffee Shells. St. Aroment Estate. These shells are worth from 1 cent to 2 cents a pound in the United States of America. (8) Mocha Coffee, St. Aroment Estate. (9) Plantation Coffee. St. Aroment Estate. (10) Coca Leaves (*Erythroxylon coca*). St. Aroment Estate. (11) Castor Oil Seeds (*Ricinus communis*), large variety. St. Aroment Estate. (12) Castor Oil Seeds (*Ricinus communis*), small variety. St. Aroment Estate. (13) Negro Coffee (*Cassia occidentalis*), a good coffee substitute. (14) Jequirity Seeds (*Abrus precatorius*). (15) Acacia pods (*Acacia farnesiana*), used in tanning. (16) *Semina curcadis*, or Physic Nut-seeds (*Jatropha curcas*). (17) Gum Cachilou, or Incense Gum (*Bursera gummifera*). (18) Sulphur Ore. (19) Volcanic Ash, which fell in the town of Roseau during the volcanic eruption in the Boiling Lake District on January 4th, 1880. (20) Water, Mud, Ash, &c., removed from a rain gauge in the town of Roseau a few hours after the volcanic eruption on January 4th, 1880. (21) Quina Bark (*Exostemma floribunda*). A powerful anti-periodic used in malarial fevers and dysentery. (22) Bois Tan Bark, (*Byrsonima sp*), very rich in tannin. (23) Angelin Bark (*Andira inermis*). Anthelmintic and tonic. (24) Simaruba Bark (*Simaruba amara*). Antiperiodic and tonic.

NICHOLLS, MRS.—(25) Arrowroot. (26) Tous-les-mois.

GARRAWAY, JAMES A.—(27) Cassava Meal. Mount Prosper Estate. (28) Cassava Starch. Mount Prosper Estate. (29) Plantation Cocoa. Mount Prosper Estate. (30) Cassareep, the basis of most sauces; made from the juice of the cassava by evaporation. (31) Honey. (32) Cocoa-nut Dippers (2). (33) Prepared Negro Coffee. (34) Lataniér Sugar Bags.

GARRAWAY, THE MISSES.—(35) Vetivert. (36) Egg Baskets. (37) Fancy Flower Basket.

HAMILTON, HENRY.—(38) Plantation Cocoa. (39) Nutmegs.

CROMPTON, W. & J.—(40) Plantation Coffee. Malgretout Estate. (41) Mocha Coffee. Malgretout Estate. (42) Plantation Cocoa. Malgretout Estate. (43) Nutmegs, Malgretout Estate. (44) Ginger. Malgretout Estate.

LOCKHART, A. DON.—(45) A Collection of Fibres. (46) Baskets.

LUDOVIC, A.—(47) Acacia Pods (*Acacia Farnesiana*). (48) Jequirity Seeds (*Abrus precatorius*). (49) Kapock or Silk Cotton (*Eriodendron anfractuosum*). (50) Negro Coffee (*Cassia occidentalis*).

MACINTYRE, A. GELLION.—(51) Pure Sulphur Crystals.

MACINTYRE, THE HON. WM.—(52) Plantation Cocoa. (53) Muscovado Sugar. Sugar Loaf Estate. (54) Muscovado Sugar. Woodford Hill Estate.

NICHOLLS, H. A. ALFORD, M.D., F.L.S.—(55) Cloves. (56) Collection of Carib Baskets. (57) Carib Walking Sticks. (58) Carib Matapie, used by the Caribs for squeezing the poisonous juice out of the grated cassava. (59) Carib Toys. (60) Carib Table.

OGILVY, MRS.—(61) Carib Baskets. (62) Stuffed Crapauds, or Edible Frogs (12) These frogs enter largely into the diet of the people of Dominica; the meat is very nourishing and of a delicious flavour. (63) Stuffed Porcupine Fishes (5). (64) Sawyer Beetles (a pair). (65) Mat made from the Dagger Plant. (66) Prepared Cocoa in Rolls. (67) Prepared Cocoa in Powder (3 bottles). (68) Baskets (3) of Job's Tears filled with Artificial Flowers. (69) Seal Rosaries (5). (70) Cassava Meal. (71) Cassava Starch. (72) Tapioca Starch. (73) Tous-les-mois. (74) Swizzle Sticks (4).

PINARD, FAGAN.—(75) Vetivert.

SAMPSON, HENRY.—(76) Cassava Meal. Labadie Estate. (77) Cassava Starch, Labadie Estate. (78) Plantation Cocoa. Labadie Estate (79) Gum Cachilou, or Incense Gum.

ST. ORDE, MISS.—(80) Fancy Baskets made of Native Seeds. (81) Rosaries made of Native Seeds. (82) Job's Tears and Jumbie Beads.

ST. ORDE, ISAAC.—(83) Cacao Vinegar (8 bottles), Gilliard Estate. (84) Plantation Cacao, Gilliard Estate. (85) Plantation Cacao, Ravine Crabier Estate.

THOMAS, J. F.—(86) Plantation Cacao. Fond Canie Estate. (87) Starch. Fond Canie Estate. (88) Castor Oil Seeds, large variety. Fond Canie Estate. (89) Castor Oil Seeds, small variety. Fond Canie Estate. (90) Arrowroot. Fond Canie Estate.

WINSTON, G. P.—(91) Ginger. (92) Ginger Scraped.

GARRAWAY, R. F.—(93) Swizzle Sticks. (94) Model of Fish Pot. (95) Wooden Mortar and Pestle, used by the natives for pounding plantains, and for a variety of other domestic uses. (96) Bitter Quassia Cups (3).

ST. ORDE, MRS. M. A.—(97) Prepared Cacao.

CHRISTIAN, GEO. J.—(98) Lapite Fibre and Rope.

NICHOLLS, H. A. ALFORD, M.D., F.L.S.—(99) Boards of Native Cabinet Woods. (100) A collection of Dominica Woods (polished slabs.) (101) Carib Cassava Sieve. (102) Carib Flambeaux (8), made with gum cachilou.

KELSHALL, E. C.—(103) Dominica Bamboos.

HAMILTON, HENRY.—(104) Settler's Cacao.

BELLOT, JOHN.—(105) Beeswax from Wild Bees. (106) Chocolate Sticks. (107) Settler's Cacao.

MELTZ, A. M.—(108) A collection of Dominica Walking-sticks. (109) Native Basil Leather, tanned with the Moricypre bark (*Byrsonima spicata*).

HENRY, MISS.—(110) Cards of Dominica Ferns and Seaweeds.

BEAURISSEAU, CHAS.—(111) Cassava Meal. Union Estate. (112) Cassava Starch. Union Estate.

CELESTIN, MISS M. A.—(113) Fancy Basket of Job's Tears.

FOYE, MRS.—(114) Stuffed Crapauds (6).

NICHOLLS, DR.—(115) Twenty-four photographs of Dominica Scenery, &c., taken by Dr. A. D. Browne of Princeton, New Jersey, U S.A.

MELTZ, A. M.—(116) Cotton.

BELLOT, G. L.—(117) Settler's Cacao Clayed, No. 1. (118) Settler's Cacao, No. 2. (119) Settler's Cacao, No. 3. (120) Settler's Cacao, No. 4. (121) Plantation Coffee, new crop. (122) Mocha Coffee, crop 1881. (123) Bay Rum (three quarts).

DUVERNEY, EDWARD.—(124) Plantation Cacao. Beausejour Estate. (125) Settler's Cacao. Beausejour Estate. (126) Prepared Cocoa. Beausejour Estate. (127) Carib Baskets (6).

THOMAS, J. F.—(128) Honey (two bottles). (129) Cacao Vinegar (two bottles).

MELTZ, A. M.—(130) A collection of Dominica Seeds (six bottles). 1 and 2. Jequirity Seeds (*Abrus precatorius*). 3. Cavonier Seeds (*Ormosia dasycarpa*). 4. Nickevor, or Onaoui (*Guilandina Bonduc, G. Bonducella*). 5. Horse-eye Seeds. 6. Physic-nut Seeds (*Jatropha curcas*).

LIONNÉ, CHARLES.—(131) Raw Lime Juice (32 bottles). Destinée Estate.

KELSHALL, E. V.—(132) A bundle of Rushes used for seating chairs, &c. (133) Swizzle Sticks. (134) Walking Sticks. (135) Tous-les-mois. (136) Bread-fruit Starch. (137) Tan Barks of Moucypie and Bois Tan. (138) Vetivert. (139) Teinte Charaibe. A very pretty purple dye is obtained from these leaves. It is used by the Caribs to dye baskets, &c. (140) Cowitch. (141) Mineral Water (three bottles) from a hot stream in the Layou Valley. The water has medicinal properties, and is drunk in rheumatic affections. (142) Bamboo Flower Pots.

ROSSI, LEWIS.—(143) Turmeric. (144) Carib Ginger.

ST. ORDE, ISAAC.—(145) Maize in a Bamboo Basket.

NICHOLLS, H. A. ALFORD, M.D., F.L.S.—(146) A collection of ancient Carib Stone and Shell Implements. N.B.—The names on the Dominica implements refer to the district of the island where they were found. A. Nos. 1 to 29. Battle Axes and War Clubs, 29 specimens (Dominica). B. Nos. 1 to 19. Picks, 19 specimens (Dominica). C. Nos. 1 to 3. Wedges, three specimens (Dominica). D. Nos. 1 to 31. Celts, 31 specimens (Dominica), No. 32. Celt, one specimen (Nevis). E. No. 1. Chisel, one specimen (Dominica). F. Nos. 1 to 4. Pounders, four specimens (Dominica). G. Nos. 1 to 3. Scrapers, three specimens (Dominica). H. Nos. 1 to 2. Ornaments, two specimens. (Dominica). I. Nos. 1 to 2. Charm Stones, two specimens (Dominica). K. Nos. 1 to 7. Mullers, seven specimens (St. Kitt's). Nos. 8 to 9. Mullers, two specimens (Nevis). No. 10. Muller, one specimen (Dominica). L. Nos. 1 to 9. Shell Implements, nine specimens (Barbados). No. 10. Shell Implements, fifteen specimens (St. Kitt's). No. 11. Shell Implement, one specimen (Saba). 116 specimens. (147) A Carib Bow and Arrow.

NAUGHTEN, THE RT. REV. DR. M., BISHOP OF ROSEAU.—(148) Carib Bow and Arrows.

MELTZ, A. M.—(149) Bark of Olivier (*Bucida buceras*). Used for tanning. (150) Bark of Moricypie (*Byrsonima spicata.*) Used for tanning.

DUPIGNY, W. J. H.—(151) Starch made from Plantains. (152) Starch made from Tanias. (153) Starch made from Yams. (154) Prepared Cocoa. (155) Chocolate. (156) Light Castor Oil (4 bottles). (157) Papaine. (158) Cashew Gum.

FADELLE, JOSEPH.—(159) Annatto. Copt Hall Estate. (160) Plantation Cocoa. Copt Hall Estate.

GARRAWAY, MISS IDA.—(161) Sulphur Ore Pyrites, &c.

BELLOT, MRS. J. W.—(162) Vanilla. (163) Dominica Sea Shells. (164) A Basket with Dried Flowers of a Leguminous Plant called "Hurard." (165) A Basket made of Vegetable Sponge.

GARRAWAY, JAS. A.—(166) Carib Basket.

THOMAS, JOS. F.—(167) Tous-les-mois. (168) Prepared Cacao. (169) Lime Juice (9 bottles). (170) Preserved Fruits, &c. (12 bottles).

ST. ORDE, ISAAC.—(171) Plantation Coffee. Gilliard Estate.

LAUDER, C. R.—(172) Flower-pots (12) made out of the Roots of Tree Ferns.

MYLER, J. W.—(173) Plantation Cocoa, large grain. River Estate. (174) Plantation Cocoa, small grain. River Estate. (175) Castor Oil (2 bottles). River Estate.

PORTER, W. H.—(176) Charcoal Stove made from native Tufa. (177) Model of Dug-out Passenger Canoe, or "Pirouge," as used in Dominica. The bottom—a "shell"—of these boats is made of the trunk of the Gommier tree (*Bursera gummifera*), hewn into shape and hollowed out. This "shell," resting on the ends, is filled with wet sand and allowed to spread to a sufficient width, when the stretchers and timbers are inserted, the side-board, or strake, is then put on, and the hull is complete. These boats are safe and comfortable (the larger ones seating six or eight passengers), and manned by four lusty negroes, attain a considerable speed; they are steered with a short paddle after the Indian fashion. The surviving pure and half-breed Caribs are the principal makers of canoe shells and oars, and perform a hazardous sea voyage along the windward coast of the island in taking their wares to market. (178) A Collection of Ancient Carib Stone Implements:—Nos. 1 to 13. Wedges. Dominica. 14 to 17 and 19. Scrapers. Dominica. 18. Scraper. St. Kitts. 20 to 23, 27 to 29, 40 and 41. Battle Axes, &c. Dominica. 44 to 47, 49 to 50. Battle Axes, &c. Dominica. 24 to 26. Battle Axes, &c. Barbadoes. 30 to 39, 43 and 48. Head Implements. Dominica. 42. Head Implement. St. Kitts. 52. Muller. Nevis. 53. Muller. St. Kitts. 54. Muller Dominica.

PORTER, W. H., and GARRAWAY, JAS. A.—(179) A Collection of Current and Obsolete West Indian Coins, &c. (See Table, on opposite page.)

BELLOT, JABEZ L.—(180) Cassava Meal. Soufrière Estate. (181) Cassava Starch. Soufrière Estate. (182) Muscovado Sugar. Soufrière Estate. (183) Plantation Cacao (2 kinds). Soufrière Estate. (184) Raw Lime Juice (2 bottles). Soufrière Estate. (185) Concentrated Lime Juice (2 bottles) Soufrière Estate. (186) Rum (2 bottles). Soufrière Distillery. (187) Mineral Water, No. 1 Boiling Spring. Soufrière Estate. (188) Mineral Water No. 2, Hot Spring. Soufrière Estate. (189) Mineral Water No. 3, Marie Ann Spring. Soufrière Estate. (190) Sulphur Crystals. Soufrière Estate. (191) Rock Sulphur. Soufrière Estate. (192) Alum No. 1. Soufrière Estate. (193) Alum No. 2. Soufrière Estate. (194) A Carib Cassava Sieve.

FILLAN, J. COX.—(195, Noreau Water (4 bottles). Wall House Estate. (196) Rum (4 bottles). Wall House Estate. (197) Charcoal made from the wood of the Savonette Tree (*Lonchocarpus violaceus*). (198) Charcoal made from the wood of the Locust Tree (*Hymenæa courbaril*).

MYLER, J. W.—(199) Cassava Starch, River Estate. (200) Prepared Chocolate. River Estate.

MELTZ, A. M.—(201) Cocoa-nut Fibre (202) A Collection of Native Remedies.

GARRAWAY, JAS. A.—(203) Native Money-Box made of Earthenware. (204) Two Native Wooden Locks. (205) Two Flower-Pots made out of the Roots of Tree Ferns. (206) A Carib Spindle.

LANDER, MRS. C. R.—(207) Cards of Fancy Work made of Ferns, Seeds, &c.

JOHNSON, MISS JULIA.—(208) Castor Oil Seeds, large and small varieties. (209) Dominica Shells.

JOLLY, FADELLE.—(210) Fancy Work made of the Sugar Cane Arrows. (211) Plantation Cacao. Castle Comfort Estate.

ST. CLAIR, MICHEL.—(212) Native Wood Work consisting of:—2 Quassia Cups; 1 Cup and Saucer; 2 Soup Ladles; 9 Knitting Needles; 2 Mustard Spoons; 2 Salt Spoons; 1 Salad Fork and Spoon; 1 Large Salad Fork; 1 Bamboo Dove Call.

FILLAN, J. COX.—(213) Pickled Limes (5 bottles). Wall House Estate.

TASCHER, S. DE.—(214) Essential Oil of Lemon Grass. (215) Essential Oil of Bay Leaves. (216) Essential Oil of Bay Leaves, Anise Flavour.

THE LADY SUPERIOR OF THE CONVENT.—(217) Needlework and Embroidery made at the Convent of the Faithful Virgin, Roseau Dominica. N.B.—Sent through the Antigua Committee.

BLANC, G. B., C.E.—(218) A Nest of 5 Carib Baskets. These Baskets are very strong and durable, and they are waterproof.

Where current.	No.	Description.	Value. £ s. d.	Remarks.
West Indies	1	5 dollar note of the West India Bank	1 – 10	This Bank was incorporated in 1840 and failed in 1848.
Dominica (British)	2	Cut dollar	– 3 7	Current up to the year 1862. There is no official record of the dates of issue and recall of this currency.
	3	Six bit piece	– 1 9½	
	4	Four bit piece	– 1 2	
	5	Three bit piece	– – 11	
	6	Two bit piece	– – 7	
	7	Mo-coe	– – 5½	
	8	Sou-marque or "Dog"	– – –½	
St. Kitts (British)	9	Dog	– – –½	Obsolete.
Antigua („)	10	Farthing token	– – –¼	Issued by a private firm and suppressed by the Government.
Nevis (British)	11	Bit or 7 Dog	– – 4½	Current to 1865.
	12	Half-bit or 4 dog	– – 2½	
	13	Dog	– – –¾	
	14	Guilder	– – 1⅞	
Demerara and Essequibo (United colony of British)	15	½ Guilder	– – 7	Obsolete.
	16	¼ Guilder	– – 3½	
	17	⅛ Guilder	– – 1¾	
	18	Stiver	– – –	
Danish Islands	19	2 Skilling (1827)	– – –	Obsolete.
	20	12 Skilling (1764)	– – –	
	21	12 Skilling (1767)	– – –	
Danish Islands	22	20 Cents	– – 10	Current.
	23	10 Cents	– – 5	
	24	5 Cents	– – 2½	
	25	3 Cents	– – 1½	
	26	1 Cent	– – –½	
Curaçoa (Dutch)	27	Stuiver	– – –	
Tortola, Virgin Islands (British)	28	Cut ⅛ dollar	– 2 –¾	Current. No official record of date of issue.
	29	Cut ¼ dollar	– 1 –½	
	30	Cut ⅛ dollar ("shilling")	– – 6	
	31	Bit	– – 4½	
	32	Half-bit	– – 2¼	
	33	Dog	– – –¼	
Windward Islands	34	? (1731)	– – –	Issued for use in the French settlements during the joint British and French occupation.
Montserrat (British)	35	Dog	– – –¾	Obsolete.
	36	Bit	– – 4½	
Jamaica (British)	37	¼ Dollar	– 1 –¾	Were current in all the English Islands.
	38	⅛ Dollar	– – 6¼	
	39	1/16 Dollar	– – 3⅛	
Guadeloupe (French)	40	Cut-dollar	– 3 7	Obsolete.
Cayenne (French)	41	Sou	– – –	
	42	Sou	– – –	
	43	12 Centimes	– – –	
	44	10 Centimes	– – –	
Hayti (The black republic)	45	6 Centimes	– – –	
	46	2 Centimes (1829)	– – –	
	47	2 Centimes (1816)	– – –	
	48	1 Centime	– – –	

GORDON, R. H. — (219) Plantation Coffee. (220) Plantation Coffee, in Parchment. (221) Plantation Cacao.

BELLOT, MRS. J. W. — (222) Pin Cushions (2), made of Native Shells and Ferns. (223) Dominica Shells and Ferns.

LUDOVIC, A.—(224) A Collection of Native Remedies.

STEDMAN & CO.—(225) Plantation Cacao. (226) Iron Pyrites. (227) Raw Lime Juice. (228) Mineral Water. Watton Waven Spring. (229) Essential Oil of Bay Leaves. (230) Essential Oil of Lemon Grass. (231) Essential Oil of Limes. (231) Essential Oil of Wild Ginger.

DIDIER, MISS EMILY.—(232) Fancy Mats, &c., made of ferns, seeds, &c.

FORDELLE, F. S.—(234) Model of a Fishing Canoe of the village of Pointe Michel Dominica (original, 18 ft. long by 3 ft. 7 in. wide). These canoes are from 14 to 19 ft. long, and are proportioned and fitted, with scarcely any variation, exactly like the model exhibited. The body is hollowed out of the trunk of the "gommier"—a lofty tree abounding in the forests of Dominica. The topsides, which are fastened with ordinary nails, are of American white pine or native wood. The timbers, locally called "courbes," as well as the oars, masts, rudder, and other fittings are of native wood. The rowlocks are usually fastened with stout copper wire. Gaffs of light bamboo generally, sails of light cotton fabric. The small hole at fore-foot represents a perforation made in the rough hewn "shell," to draw it with a rope from the forest to the coast. No. 26 on the port bow is the official number of the license, which every undecked craft in the island is required to obtain by law. The light facings on either side (outside of rail) are to protect the rail from chafing of fishing lines. Two short clubs, called "massee," used to kill big fish. Small box, constructed to coincide with contour of after-part of canoe just under the coxswain's seat, used to carry fishing tackle, hooks, wire, twine, &c. Two pairs of sculls, larger for forward rowlocks, one paddle always used instead of rudder when rowing, sometimes when sailing in a heavy sea it is used whaler fashion. Calabash used to bale out water. The canoes are exceedingly fast before the wind, drawing but a few inches of water, but are liable to capsize on a wind if not well ballasted and struck by a squall. Their hardy and adventurous occupants, however, are quite at home in the water, and right them, bale out, and proceed without any fuss.

NICHOLLS, W. A. ALFORD, M.D., F.L.S.—(235) Cashew Gum. This gum, obtained from the tree *Anacardium occidentale*, is similar in its properties to gum arabic. It occurs in considerable quantities in Dominica, and might be made an article of export from the island. (236) Bees Wax. This wax is collected by native caribs from the nests of wild bees, which are very plentiful in Dominica. (237) Bark of the Guava tree (*Psidium Guayava*). This bark, which is rich in tannin, is used as a medicinal astringent. It can be obtained in almost unlimited quantities. (238) Brown Castor Oil. (239) Fibre of the Pine Lapite, and twine made therefrom by the native Caribs. This fibre is a very fine one, and it is unknown to the trade. The plant producing it belongs to the natural order Bromeliaceæ and it is probably an undetermined species of Ananassa.

LIORMÉ, CHARLES.—(240) Mahat Doux Fibre. Destinée Estate.

DAVIES, WILLIAM.—(241) Muscovado Sugar. Bath Estate. (242) Molasses. Bath Estate. (243) Old Rum. Bath Estate. (244) Rum Shrub. Bath Estate. (245) Megass. The sugar cane after it has passed through the mill. It is used on the estates as fuel for boiling the cane juice, and recently it has been found of service in paper-making. Bath Estate. (246) Plantation Cocoa. Bath Estate. (247) Raw Lime Juice. Bath Estate. (248) Concentrated Lime Juice. Concentrated about 10 to 1, and containing over 100 ounces of citric acid to the gallon. Bath Estate. (249) Essential Oil of Limes, distilled. Bath Estate. (250) Essential Oil of Limes, hand-made. Bath Estate. (251) Brown Castor Oil. Bath Estate. (252) Castor Oil Seeds. Bath Estate. (253) Ginger. Bath Estate. (254) Ginger, scraped. Bath Estate. (255) Cassava Meal. Bath Estate. (256) Cassava Starch. Bath Estate. (257) Dried Pigeon Peas (*Cajanus indicus*). The Pigeon Pea is a very important article of food in Dominica. It grows abundantly in a semi-wild state, and it affords a highly nutritious pulse of a very agreeable flavour. Bath Estate.

JOHNSON, W. H.—(258) Cinnamon. Shawford Estate. (259) Raw Lime Juice. Shawford Estate. (260) Cassava Meal. Shawford Estate. (261) Cassava Starch. Shawford Estate.

MACINTYRE, GERALD R.—(262) Calabashes.

GARRAWAY, R. F.—(263) Razor Strops (6), made from dagger plant. (264) Alum, in its crude state.

GARRAWAY, JAS. A.—(265) Cassia Fistula. (266) Chocolate Rolls, plain and spiced.

LANDER, MRS. C. R.—(267) A Collection of Dominica Seeds (30 kinds).

NICHOLLS, DR. — (268) Bay Leaves (*Pimenta vulgaris*). These leaves are used in the manufacture of bay rum.

STEDMAN & CO.—(269) Bay Leaves.

OGILVY, MRS.—(270) Dominica Native Head-dress.

MARIE, W. C.—(283) Walking Sticks.

HAMILTON, HY.—(289) Muscovado Sugar, Melville Hall Estate.

GARRAWAY, J. A.—(290) Preserved Fruit. (291) Guaiac Wood or Mawbie. This wood is cut into chips and made into a pleasant fermented drink.

JOHNSON, ALEX.—(292) Dominica Native Hat Stand, made from the Swizzle Stick tree.

OMER, T. A.—(293) Preserved Tamarinds.

RIVIERE, D. O.—(294) Pottery.

GARRAWAY, J. A.—(295) Annatto. (296) Logwood.

JOHNSON, ALEX.—(297) Satin Wood. (298) Bullet Wood. (299) Razor Strop.

NICHOLLS, DR.—(300) Cigars (Long Toms).

ROBINSON, ALEX.—(301) Volcanic Soil from Prince Rupert's, Dominica.

MELTZ, A. M.—(302) Mawbie Wood, of Bois Corsier.

MONTSERRAT.

By Hon. J. S. Hollings, C.E.

The island of Montserrat, situated in N. lat. 16° 42', W. long. 62° 13', is about 10½ miles in length from north to south, and 6½ miles in width from east to west, and contains about 35 square miles. It is about 26 statute miles south-west of the nearest point of Antigua, 30 south-east of Nevis, and 40 north-west of Guadeloupe, with deep soundings and bold water all round its coast. It was discovered by Columbus on Sunday, the 10th of November, 1493, on his second voyage of discovery, and named by him Montserrat, after some fancied resemblance to a mountain in Spain of that name, on which is situated the monastery in which Ignatius Loyola conceived the project of founding the Society of Jesus. There is only one complete survey of the island known to have been made—viz., that under the direction of Captain Parsons, R.N., of the Hydrographical Staff of the Admiralty. The population is now estimated at about 11,000. The chief town and port is Plymouth. The anchorage is an open roadstead, but there is excellent holding-ground opposite the town for ordinary merchantmen. The island is very mountainous, rising in its highest peak to 3,002 feet above sea-level, and having several over 2,500. These hills being clothed to their summit by dense primeval forest give it great beauty, which is enhanced by the varying shades of green of the cultivated slopes at their bases, with their crops of sugar cane, fruit limes, and guinea grass, and the browns of the newly-opened lands; whilst the many windmills of the small sugar works furnish the life and movement necessary to complete the landscape. The roads, which are necessarily winding, are kept in fairly good order for a mountainous country, and are very picturesque, being in many places well shaded by trees.

The island was first colonized by the English in 1632, but the French took it in 1664, and levied heavy imposts on its inhabitants. It was restored to England in 1668, when it was granted by charter a Constitution of its own, with a Legislative Council and House of Assembly. It remained in the possession of Great Britain until 1782, when it capitulated to the French, but was again restored to the English in 1784, in whose possession it has remained undisturbed since.

Under the Federal Act, Montserrat is a Presidency, forming part of the Colony of the Leeward Islands. The President is the Resident District Magistrate and a Commissioner of the Supreme Court. With the federation of the islands the Superior Courts of Law and Justice were reorganised. The Courts of Queen's Bench and Common Pleas being merged into "The Supreme Court" with its three judges going on circuit and holding the Court alternately in each island twice or thrice a year.

THE MONTSERRAT COURT.

Contrary to the principle adopted in the neighbouring islands, the Church has not been disestablished here, but in 1871 an arrangement was made (upon the living of St. Anthony-cum-St. Patrick falling vacant) that half the stipend only should be paid, the other half being distributed to the Wesleyans and Roman Catholics—the former now get £100, and the latter £50 per annum—but this arrangement has not the sanction of any legal authority. According to the census of 1881 there were 7,172 members of the Established Church, with only 509 Roman Catholics, and 2,378 Wesleyans.

The climate is very salubrious, and Montserrat has been called the "Montpellier" of the West Indies. The daily average temperature is 80° Fahrenheit; the daily variation very slight, rarely over 6°; the annual extremes being about 72° to 84°; the hygrometrical difference is generally about 6°, seldom reaching 10°. The average rainfall may be taken as 56 inches upon lands under 500 feet elevation, and 78 to 80 inches at 1,000 feet and near the mountain forests. The heat is seldom oppressive, as it is nearly always tempered by a sea breeze; the prevailing winds are a little north of east for the first half of the year, and a little south of east afterwards. Strange to say, Montserrat has never suffered severely from hurricanes, although it has twice lately (in 1867 and 1871) been well within the destructive circle. Probably the mountainous character of the island breaks up the wind currents.

About one half of the land can be cultivated to advantage, the other half only in woodland or corresponding cultures. The soil varies from light sandy loam to stiff clay, and is generally of great depth; the geological character is volcanic, and it is very fertile; iron enters largely into its composition, and the sand on the shore in some places contains as much as 30 per cent. of magnetic iron. The minerals are chiefly iron, sulphur, and aluminous products, an active "souffrière" being in the hills to the south end of the island. The estates are generally about 200 acres in extent, but in some cases three or four of these have been amalgamated; others again have been subdivided and sold out in freehold allotments of from one to three acres to the negroes; thus thriving villages have been established, and the lots so sold out have often been again subdivided into house lots, the value of such land having been at least quadrupled within the last fifteen years. The method of agriculture is about equally divided between the hoe and the plough, and is carried out upon modern principles. The crops grown are sugar canes, fruit limes, sweet potatoes, yams, eddoes, beans, pigeon peas, cassava, arrowroot, tous-les-mois, aloes, ginger, Indian corn, &c., &c., whilst the fruit trees furnish tamarinds, bananas, oranges, breadfruit, bread nuts, papaws, &c., for export, and abundant tropical fruits for island consumption. The mountains abound in the delicate "mountain cabbage," a vegetable rivaling asparagus, forming the heart of the palm *Areca oleracea*, or *Oreodoxa oleracea*, which, unfortunately, it is necessary to kill to obtain it. Many valuable drugs, gums, and resins are also found in the mountain forests, such as sarsaparilla, cascarilla bark, quassia, gum elemi, &c., and pimento is also plentiful, but none of these have yet been utilised as exports. Of acclimatised vegetables there are but few, the turnip, carrot, potato, cabbage, lettuce, and green-pea being but sparingly grown.

The principal trade is with the mother country, although the United

States of America have latterly been running her a close race. It consists generally of sugar, molasses, rum, and lime juice outwards; and breadstuffs, household sundries, pine-timber, hardware, and machinery inwards. The tariffs are of two kinds—specific and ad valorem; the former on articles of general consumption, and the latter on articles not enumerated in the schedules of duties or exemptions; the duties on breadstuffs are very low.

The total imports and exports of the island are valued as follows:—

	Imports.	Exports
United Kingdom	£8,110	£13,761
British Colonies	15,009	1,293
Foreign	2,479	17,624
	25,598	32,678

The industries are almost entirely agricultural, or closely allied thereto. There are no manufactures of importance but sugar and lime-juice and their products; sugar cane and fruit limes are also the most important crops, but small quantities of most West Indian products are cultivated for island use, and vegetables are grown abundantly and stock raised more than sufficient for local requirements. The mountain forests abound with good timber and furniture wood, but it is exported but little, carriage and freight being heavy in proportion to its market value. Many sugar works are furnished with fine steam machinery, and a few with water wheels, but the wind-mill and the cattle mill are still to be seen at work on some fine estates. Fruit lime growing has much extended of late years, and the Montserrat Company, Limited, have now over 1,000 acres of these trees, and other proprietors have lately begun planting.

The revenue is derived as follows: about one-half from import duties, one-fifth from export and excise, one-fourth from land and property tax, and one-twentieth from miscellaneous licences and stamps. It amounts to about £6,000 in all.

The population was returned as 10,087 in the census of 1881, and is and has been steadily increasing for some years at a rate of rather over 18 per 1,000 per annum; it is now estimated at rather over 11,000. Emigration and immigration about balance one another; there being no immigrant labourers in the true sense of the term. The rapid increase in population is no doubt due in a measure to the salubrity of the climate, and to the Government provision of medical attendance and medicines free for all children of labourers under ten years, and all old persons over sixty; but there can be no doubt that the establishment of small freeholders has greatly conduced to the increased and increasing numbers. The better class of cottage, with its fruit trees and small vegetable garden, and the feeling of ownership engendered, tend to foster a more wholesome home life and better care of the children.

A very wide system of education has also been granted to the children of labourers since emancipation, embracing one in eight of the population from 1837 to 1856, and one in eleven since the new Acts came into operation, by which grants in aid of education have been made from the public purse, and have reached in some years to 5 per cent. of the entire revenue. An inquiry into the working of these Acts, whereby the

cost of education per head has been about quadrupled, has recently been made by a Government Commission; the result being that education has been proved to have advanced under them. but they stand condemned in the matter of expenditure.

GEOGRAPHY.

MONTSERRAT lies to the south-west of Antigua, in 16° 45' north latitude and 61° west longitude. It is about 12 miles in length, and eight miles in extreme width, its area being 47 square miles. The whole island is extremely rugged, and consists of a series of rocky hills, with fertile valleys between: possesses no harbour. The principal product, as in many others of the West Indian Islands, is sugar, but the growth of limes and manufacture of lime juice has given this island a special commercial significance. The chief town is Plymouth.

CATALOGUE MONTSERRAT EXHIBITS.

Staple Products.

HOLLINGS, J. S.—(1) Sugar. (2) Bay Rum. (3) Tamarinds. (4) White Spirits. (5) Orange Wine. (6) Coffee. (7) Lime Juice.

KIRWAN, MRS. F. G.—(1) Sugar. (2) Coffee. (3) Lime Juice. (4) Cacao. (5) Potatoes. (6) Plantains. (7) Bananas. (8) Limes.

IRISH, G. H.—(1) Lime Juice. (2) Lime Cordial. (3) Tamarind Zest. (4) Pine Apple Jam. (6) Guava Jelly.

BARZEY, J.—(1) Yams. (2) Cassava Cakes.

MEADE, MISS M.—(1) Pickled Peppers. (2) Pickled Calabash. (3) Mixed Pickles.

THE COMMITTEE.—Guava Jelly.

Starches and Farinas.

GREENAWAY, MRS. M.—(1) Cassava Starch (*Jatropha manihot*). (2) Arrowroot Starch (*Maranta arundinacea*). (3) Tous les Mois (*Canna Indica*). (4) Potato Starch.

HOLLINGS, J. S.—(1) Yam Starch (*Dioscorea sativa*). (2) Potato Starch (*Batatas esculenta*). (3) Bread Fruit Starch (*Artocarpus incisa*). (4) Cassava Farina (*Jatropha manihot*). (5) Potato Farina (*Batatas esculenta*). (6) Cassava Bread (*Jatropha manihot*). (7) Cassava Starch (*Jatropha manihot*). (8) Arrowroot Starch (*Maranta arundinacea*). (9) Tous les Mois (*Canna Indica*).

MONTSERRAT CO. (THE), Limited.—Case containing Lime Fruit Juice, Lime Fruit Juice Cordial, Sarsaparilla, Pine Apple Quinine, Jargonelle, Clove, Raspberry, Peppermint, Aromatic Montserrat Lime Fruit Bitters, Lime Juice Sauce, Oil of Limes distilled, Oil of Limes ecuelled, Oil of Bergamot ecuelled, Oil of Shaddock ecuelled, Oil of Basil distilled.

Samples of Papain, Arrowroot, Cassava Starch, Yam Starch, Sweet Potato Meal (decorticated), Tannier Meal, Tannier Starch, Tous les mois Starch, Bread Fruit Starch, Sweet Potato Starch, Yellow Prickle Bark.

THE COMMITTEE.—Cocoanut Meal.

Fibres.

HOLLINGS, J. S.—(1) Plantain Fibre (*Musa textilis*). (2) *Agave Americana*. (3) *Bombax Ceiba* (silk cotton). (4) *Sansevieria* (bowstring hemp). (5) *Bromelia* (wild pine). (6) *Arum arborescens* (China Bush). (7) Burr Weed Bark (bark and rope). (8) Burry Bush (bark and rope). (9) Acacia (bark and rope); this bark has also strong tannin properties. (10) Loblolly (bark and rope). (11) Sugar Apple (bark and rope). (12) Mahoe (bark and rope). (13) Megass Fibre, for paper stock. (14) Bamboo Cane, for paper stock. (15) Soursop (bark and rope).

THE COMMITTEE.—Custard apple, bark and rope.

KIRWAN, MRS. F. G.—Fibre of Wild Banana.

Sweet Herbs.

BARZEY, J.—Mint, Rosemary, Plantain, Thyme, Sweet Marjoram, Sotherwood, Tansy Wormwood.

Woods.

HOLLINGS, J. S.—Forty-five varieties.

THE COMMITTEE.—Specimens.

Essential Oils.

HOLLINGS, J. S.—(1) Limes au Zeste (*Citrus medica*, var. *acida*). (2) Lime Leaves (distilled). (3) Lime Juice (distilled from lime juice). (4) Orange au Zeste (extracted by hand from the rinds of the *C. aurantium Bigaradia*). (5) Pimento (leaves of Bay pimento). (6) Wild Basil (distilled). (7) Canella Alba (distilled). (8) Cascarilla (distilled). (9) Lemon Grass (distilled).

Perfumed Waters.

HOLLINGS, J. S.—(1) Bay Water. (2) Cascarilla Water. (3) Canella Alba Water. (4) Wild Basil Water. (5) Lemon Grass Water. (6) Lime Fruit Water. (7) Lime Leaf Water. These waters are saturated with the essential oils in the process of distilling, and are produced in large quantities for small amounts of oil.

Mineral Waters.

HOLLINGS, J. S.—Calcareous, Sulphurous, Chalybeate, &c., from thermal springs.

Minerals.

HOLLINGS, J. S.—(1) Magnetic Iron (crude). (2) Magnetic Iron (screened); large quantities exist, washed down from the mountains. (3) Gypsum (native). (4) Sulphur. (5) Sulphate of Alumina. (6) Trass, or Puozzolana (makes excellent mortar).

THE COMMITTEE.—(1) Trass, or Puozzolana. (2) Building and Fire stones. (3) Ochre. (4) Gypsum. (5) Sulphur.

KIRWAN, MRS.—(1) Ochre. (2) Pottery Clay. (3) Iron Pyrites. (4) Coral Building Lime.

SEEDS.

HOLLINGS, J. S.—(1) Pigeon Peas, make excellent soup. (2) Bengal Beans, used for green dressings for the land. (3) Okra Seeds, vegetables, and for thickening soups. (4) Okra Pods, vegetables, and for thickening soups. (5) Ben Seed (*Moringa*), watch oil. (6) San box Seeds, paper weights, &c. (7) Mimbilis Seeds (4 o'clock). (8) Castor Oil Seeds, medicinal oil. (9) Indian Shot. (10) Aniseed. (11) Palm Oil Seeds. (12) Mocha Seeds (sleeve links, &c.). (13) Native Coffee.

BARZEY, J.—Castor Oil Seeds.

THE COMMITTEE.—Paludosa, Soapberry, Circassium, Jumbie Beads, Euphorbia, Acacia, Horse Eye, Grey Nicker, Snake Wood, and Job's Tears.

NATIVE MEDICINAL REMEDIES.

HOLLINGS, J. S.—Book containing dried specimens, with remarks.

WYKE, G. B.—Native Sarsaparilla.

DRUGS.

HOLLINGS, J. S.—(1) Aloes. (2) Gum elemi. (3) White Root. (4) Davis Root. (5) Pigeon Root. (6) Physic Nuts. (7) Cascarilla Bark. (8) Canella Alba. (9) Pomegranate Rind. (10) Castor Seeds.

ROOTS.

HOLLINGS, J. S.—(1) Ginger. (2) Dyo Ginger (yellow dye). (3) Dye Root (red dye).

GREENAWAY, MRS. M.—Arrowroot.

MISCELLANEOUS.

KIRWAN, MRS. F. G.—(1) Native Pottery. (2) Dried Ferns. (3) Gum elemi.

THE COMMITTEE.—(1) Model of Fish Pot. (2) Bead Work. (3) Barks and Ropes. (4) Bamboo Canes. (5) Plants. (6) Reptiles.

HOLLINGS, J. S.—Case of Butterflies.

VIRGIN ISLANDS.

By C. Alexander Harris, Esq., B.A.

The Virgin Islands form a colony about which there is little popular interest and much less knowledge. They stud an archipelago, picturesque to view and dangerous to navigation, eastward of Porto Rico and on the extreme north of the Caribbean group. They consist of a cluster of islands, many of which are close together and appear from a distance as one long land with varied peaks and promontories. The Danes possess some of them; the more important of which are St. Thomas, St. John, and Santa Cruz: the Spaniards lay claim to those near PortoRico, which certainly belong geographically to that island. Excluding the latter there are some 32 islands in the possession of Great Britain, besides 10 or more crags or rocks of appreciable size, and perhaps 30 rocklets and reefs besides, if we are to trust the "West India Pilot," which places the total of islands and rocks of all nations here at 100.

The largest island in the group belonging to Great Britain is Tortola, which is situate in 18° 27' N. lat., and 64° 39' W. longitude. Virgin Gorda is the island of next importance and of most interest; Anegada is little better than a reef, although it supports more inhabitants than the more capable islands of Jost van Dykes, Salt Island, Peter Island, all of which have a good deal of pasture, some growth of wood, and a great deal of fibre aloe.

These islands were discovered by Columbus in 1493, and, so far as they are British, became so in 1666 by the enterprise of settlers from Anguilla, who succeeded to the abodes of the lawless buccaneers.

A Civil Government and Courts of Justice were established in the Virgin Islands in 1773, and formed to some extent the cause of a long diatribe on his woes by the first Chief Justice, who gives a curious and, probably, too coloured picture of the intrigues and jobbing which were the focus of the Constitution at that date. Generally we may sum up his account in his own words, that "life, liberty, property, are hourly exposed to the insults and depredations of the riotous and lawless." Nevertheless he informs the youths of England that if they want a sweet and charming partner for life they must go the Virgin Islands. Can we see here a new derivation for the name?

For purposes of administration the group has for a century belonged to the Leeward Islands, having its own legislature.

In April 1867, an Ordinance was passed to amend the Constitution. It was enacted that a Legislative Council should be constituted to consist of the Colonial Secretary, and the Colonial Treasurer, and not more than three unofficial members to be nominated by the Administrator of the Government, who is to preside at the meetings of the Council, and to have a casting as well as a deliberative vote.

We quote once more the only piece of information which public or

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private sources has appeared capable of producing hitherto with regard to the group. On October 29th, 1867, the islands were visited by a fearful hurricane, which was most destructive to life and property.

Sir Arthur Rumbold's account is as follows: "The storm lasted from eleven a.m. to three p.m., but the greatest force was from twelve to two p.m. In that brief space of time two-thirds of the miserable tenements of the town were blown down. The gaol is destroyed; the church, the hospital, pier, school-house, Wesleyan chapel, and poor-house are also destroyed; and my own dwelling unroofed and rendered uninhabitable.

"The loss of life cannot as yet be correctly ascertained. I have, however, been officially informed of above twelve deaths in the town—two at Peter's Island, two at West End; while I hear that a quantity of people are killed in other parts of the country, and scarcely a hut or habitation is left standing.

"All was bright and verdant: the withering blast has passed over it, and not a fruit or other tree remains. The works of the few remaining estates are all totally destroyed."

The islands also suffered severely, but not to so great an extent, in the hurricance of August, 1871, and they certainly look now as if they had never recovered it.

Scarcely worthy now of the name of colony, certainly not adapted to the simple administration even of a separate President and Legislature, they convey a complete idea of solitude and out-of-the-world silence. There is no commerce in the proper sense of the term; but trade amounts to nearly £2 per head, and the yield of taxation to some 6*s.* 8*d.* Trade lies with St. Thomas by means of the fishing boats which run through the dangerous channels often at great risk, with their cargo of charcoal, cotton, coarse sugar, sugar cane, a cow, or a calf.

The rocky hill sides of Tortola and Virgin Gorda were originally reclaimed by the exercise of immense diligence, and their profitable cultivation was made possible only by the existence of high prices for sugar. The equalisation of the sugar duties, in other words, the removal of protection, brought the islands down to their proper level as sugar-producing countries. A little rough manufacture of sugar now goes on; but we cannot foretell any future in this direction.

There are three residents in Tortola who are called owners of estates; the mass of the land is in the hands of peasant proprietors; and it is to the gradual education of these men that we must look for a renewal of commercial life. Cotton was grown with success during the American Civil War; but peace opened again the stronger fields of supply. Cotton, however, can be made something of still. As a centre for the cultivation and manufacture of fibre from the aloe or agave, these islands may have a prosperous future before them: this is their strongest hope.

The mines in Virgin Gorda have promised well at times; and some day they may be found richer than they are believed, not only in copper, but also in gold, as the last spurs of the Mexican mountains.

The 5,500 people who inhabit the islands, as against 6,600 in 1871, are the finest men in the West Indies, by their lives daring and hardy seamen trained. If they could be persuaded to recruit regularly our West-Indian squadron, great reciprocal benefit might result.

GEOGRAPHY.

THE VIRGIN ISLANDS consist of a cluster of rocks, to the westward of Porto Rico, to which island they are immediately adjacent. Those of them which belong to Great Britain, are Tortola, Virgin Gorda and Anegada.

Tortola, with an area of 26 square miles, consists entirely of hills, which rise to a height of nearly 1600 feet above the sea level. Virgin Gorda, 10 square miles in extent, is hilly and barren in its eastern part. Anegada, to the northward of the other two islands, is a low-lying coral island, with an area of about 14 square miles.

The heat in these islands is not so great as in the West Indies generally, and the climate is more healthy, but the islands are subject to destructive hurricanes.

Sugar and cotton are grown to some extent. The principal occupation of the inhabitants consists, however, in fishing and rearing poultry.

Roadtown, a small place on the south side of Tortola, is the capital of the group.

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1. **FOREMAN, J.**—(a) Corals. (b) Beads. (c) Virgin Island Coins. (d) Water from Salt Lake, Gruger Island, Virgin Islands.

2. **DIA, G.**—(a) Cotton Fibre. (b) Rhea Fibre.

3. **HILL, H.**—(a) Virgin Islands Liqueur. (b) Guava Berry Liqueur. (c) Preserves. (d) Beads.

4. **O'NEALE, C.**—Minerals.

5. **PICKERING, F. A.**—Trunk Oil.

BRITISH HONDURAS.

By C. Alexander Harris, Esq., B.A.

British Honduras, the only English dependency in Central America, is deserving of interest both on account of the romance of its past history, and the promise of importance and commercial success which it at present holds out. Situated as it is, between 18° 29′ 5″ and 15° 53′ 55″ north lat., and between 89° 9′ 22″ and 88° 10′ west long., it contains some of the richest and most fertile lands on the face of the globe. To it Europe has to look for the greater part of its supplies of mahogany and logwood, the export of which is alone sufficient to render it a thriving and wealthy Colony; and in addition to the large interests involved in the supply of these and other valuable woods, there now seems every probability of its becoming of equal importance as a centre for the export of the various fruits which grow so abundantly on the seaward slopes of the peninsula of Yucatan.

To the north and south its boundaries are respectively the frontiers of Yucatan and Guatemala, while to the east it is bounded by the Bay of Honduras, and to the west by a line laid down by the convention with Guatemala in 1859, extending from the rapids of Gracias á Dios on the River Sarstoon to Garbutt's Falls on the Belize River, and thence due north to the Mexican frontier. The coast was discovered by Columbus in 1502, in his ineffectual search for a passage to the China Seas, and the interior is the scene of part at least of the famous and disastrous march of Cortes. The extreme length and breadth of the Colony are respectively 174 and 68 statute miles, containing, together with adjacent Cays, an area of about 7,562 square miles. The settlement was originally called Belize, the name now applied to the capital only, and it is by some supposed that it was originally settled by buccaneers who were attracted to the coast by the shelter and safety afforded to them by the extreme difficulty of navigation among the surrounding Cays, and were induced to remain, on the dispersion of their main forces, by the hope of gaining wealth in a more legitimate manner by cutting the woods of the country. The first authenticated report of any English settlers, is however, the account of the shipwreck in 1638, and ultimate establishment in the country of some men who are supposed to have come from Jamaica.

There is the same uncertainty about the derivation of the name Belize, as about the facts of the early history of the Colony. It is said by some to have been called after a celebrated buccaneer of the name of Wallace, whose name as pronounced by the Spaniards is not unlike the name of the Colony. By others again the word is derived from the French "balise," a beacon. Whatever were the origin and early history of Belize, it is certain that in 1671 Sir Thomas Lynch, Governor of Jamaica, reported to the

King that "it increased His Majesty's Customs and the national commerce more than any of His Majesty's Colonies," and that as far back as two hundred years ago it was a flourishing and wealthy settlement. Nor is this early access of wealth and prosperity to be wondered at when we consider that logwood, its staple product, was sold for seventeen times its present value, and that at a time when money was two or three times as valuable as it is at present. The price of a ton of logwood is now about £6; while in the middle of the seventeenth century it sold at £100 per ton.

From this period until 1738 the Government was carried on by annually elected magistrates, but at that date we read that the inhabitants appointed one Henry Sharpe to be their chief or superintendent, and, in addition to the magistrates, George II., in 1741, appointed Robert Hodgson and William Pitt to be Commissioners and Judges of this Colony, Ruatan, and Bonacca. These Commissioners continued to reside in Ruatan, then, as it seems, the most important of the three settlements, until the first treaty with Spain in 1763.

In that year Vice-Admiral Sir William Burnaby, being under orders to watch over the fulfilment by Spain of the terms of the Treaty, granted from His Majesty a "Constitution to the People," giving them power to legislate by public assembly, and to elect magistrates by free suffrage, and from this time until the arrival of Colonel Despard, who was appointed superintendent in 1786, the Colony was so governed. In 1790 Colonel Despard was succeeded by Colonel Hunter, who, however, returned to Jamaica early in the following year, leaving the Colony to govern itself once more, under the protection and supervision of Jamaica.

Meanwhile England had attacked and captured the town of Omoa, by way of reprisal for the breaking of the treaty by Spain, when the settlers of British Honduras were attacked, and many of them carried as prisoners to Havana. It was at this time, 1782, that Lord Nelson in his sloop of war the *Badger* was left to guard the settlement. In 1783 a second Treaty was entered into, and again in 1786, when England agreed to relinquish the Mosquito shore, in exchange for permission to cut mahogany as well as logwood, and also promised to abstain from erecting fortifications, or other offensive or defensive works, thereby admitting that the Colony was, in name at least, under Spanish protection. This last condition of the Treaty was the cause of serious danger to the settlement. The Spaniards soon began to make it an excuse for demonstrations of hostility, and so serious did their threats become that, in the winter of 1796, Colonel Barrow was sent down with civil and military commissions, and assumed the direction of the Government, as Superintendent, on 1st January, 1797. Nor was the precaution unnecessary; for on 10th September, 1798, the Spaniards attacked the harbour of Belize with a fleet of fifteen sail, and after two days severe fighting, were totally defeated in the memorable "Battle of St. George's Cay." Thus it was that the settlement became English by right of conquest as well as by convention.

Such, in brief, is the political history of the Colony in its earlier days, and the only events of external significance which need here be noticed are the definition of its general boundaries, of which a survey has been partially made, and the frequent occurrence of border troubles, connected primarily with the revolt of the Indian population of Yucatan against the Spanish inhabitants in 1849, which has resulted in placing the Indians in

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possession of the country to a considerable distance northward from the Hondo, and subsequently with the quarrels in which it has been involved with the Indians of Ycaiché and Santa Cruz, and which are now so happily at an end, for a time at least.

In 1861 it was finally determined to place the settlement in every respect on the footing of a colony, making it subject only to Jamaica. This was done in response to a memorial from the inhabitants, and as a matter of internal regulation only. It was felt that the designation hitherto borne by it had in the course of time become inappropriate; for the repulse of the Spaniards at St. George's Cay and the subsequent revolt of the Spanish dependencies in America, the acknowledgment of their independence by Spain herself, and the relinquishment by her of all exercise or even assertion of dominion in that part of the world, made it clear that what had originally indeed been a British settlement in Spanish territory, was now no longer so, and was entitled to a revision of its name and status as a part of Her Majesty's dominions, wherein, for an unbroken series of years, the territorial and imperial authority of Great Britain had been openly and unreservedly exercised. A commission was accordingly issued to the officer then administering the Government of Jamaica, Mr. Darling, appointing him to be Governor, and to Mr. Seymour the then Superintendent, appointing him to be Lieutenant-Governor of the Colony of British Honduras; these arrangements taking effect from the 12th May, 1862.

The Colony in its physical outlines resembles other parts of Central America, the land being flat and swampy throughout the greater portion of the coast line, and gradually rising as the interior is approached, from the Savannah, through the Pine Ridge, the Cahoon Ridge, and the forest, to the central mountain zone.

The northern district, of which the Hondo forms the natural boundary, is but little raised above the sea; but towards the south the character of the country becomes more elevated, until in the Cockscomb Mountains a height of some 4,000 feet is attained. That district of the Colony remained until 1879 wholly unexplored, when it was traversed by the Colonial Secretary, Mr. Fowler, from Garbutt's Falls on the Belize River, at the western frontier, to the sea coast at Deep River. The country proved to be a succession of valleys and hills, from 1,200 to 3,000 feet above sea level. The westerly portion was an open undulating grassy country, forming magnificent pasturage lands. Towards the coast it was all forest, which was full of valuable timber. No inhabitants were seen, but ancient Indian ruins, consisting of large stone buildings, were discovered. Game abounded in some places, whilst in others no sign of any form of animal life was met with. The soil generally was rich, but a few rugged spots were encountered. Some fine gold-bearing quartz veins were discovered, and other indications of minerals were noticed.

The Pine and Cahoon Ridges afford abundant pasturage for cattle, and the higher grounds would doubtless produce, at altitudes varying from 600 to 2,000 feet, as marketable a quality of coffee as any that is brought for export from the neighbouring Republics, whilst coffee grows on the low lands at the sea level equal to the Liberian species. For the present, however, and until more capital and labour shall have been introduced, and in the absence of roads, it is to the rich virgin soil of the valleys and lower plains that the settlers must look for remuneration from their agricul-

tural pursuits. Upon this soil the most luxuriant crops of sugar are being grown from cane that will ratoon for years.

There seems to be no tropical product to which the climate and soil are not adapted. In the forests and wilds are found the cedar, rosewood, bullet-tree, fustic, lignum vitæ, sapodilla, Santa Maria, ironwood, red and white pine, india-rubber and gutta-percha trees, and the sarsaparilla, cochineal-cactus, Agave or *Pita*, indigo, and many other useful plants or shrubs. The cocoanut flourishes, as does the Cahoon palm (of which the oil will shortly, it is hoped, bring increased prosperity to the Colony), and the ground-nut, locally known by the name of Pinder (*Arachis hypogea*), so extensively grown in and exported from Western Africa, which produces an oil equal to olive oil for domestic purposes, and is also excellent as fodder for horses and cattle; and there are the usual varieties of tropical fruit, cereals, and vegetables, plantains, maize, yams, cassava, cocoa and tobacco, to contribute to the food and enjoyment of the people, and to cultivate for the New Orleans and New York markets.

The climate, though damp and hot, is at the same time singularly healthy. Yellow fever and cholera are but rare visitors, and ague and malaria, though somewhat more frequent during the wet season, are by no means so prevalent as would be expected from the low and swampy nature of the land. The temperature ranges from 56° to 96° and averages from 75° to 80°. Intending immigrants must therefore be prepared for this comparatively high temperature. The heat, however, is not greater during the summer season than it is in the Southern States, and is, moreover, tempered by the prevailing sea breezes. The country is not yet developed, and the means of communication is chiefly by water, either along the coast or on the numerous rivers. Some roads and tracks have been made, and the construction of several main roads throughout the Colony is contemplated. Owing to the natural facilities of communication, the coast and riparian lands have been bought up, and the lands now available lie some little distance from water transport, but some of the best Crown lands can still be purchased at one dollar per acre. The Government is fully alive to the want of proper communication, and contracts have been entered into for steamers to run regularly between the capital and outlying districts. Railway schemes are also under consideration. The soil is of the finest quality, and suitable for the cultivation of every description of tropical produce. Wonders have been effected by the industry and perseverance of a few settlers from the United States, who left their homes after the war, and commenced life anew in the southern district of the Colony. Many of them have achieved a comfortable independence for themselves and their families, and the thriving little colony of Toledo is a lasting memorial to the frugality, temperance and determined will of these immigrants from the United States. Their example shows that it is quite possible for white men to work in this climate, and what they have done can be done by others.

The intending immigrant should have some capital to start with: not much, say enough to keep him for nine months, to enable him to live whilst his fruit crops are growing. To reach the Colony he should first find his way to New Orleans, which is the most direct route from the United States to Belize. By applying to Macheca Bros., of 129, Decatur

Street, he can secure his passage at steerage rates for 18 dollars (special arrangements at lower rates will be made for a party travelling together). The voyage to Belize occupies four days; and the steamers *Kate Carroll*, *City of Dallas*, or *Wanderer*, leave every ninth and twelfth day, alternately, the day of sailing being either Thursday or Saturday, as the case may be. Arrived at Belize, board and lodging can be had at one of the hotels for from 1 dollar 50 cents to 2 dollars 50 cents per day, or special arrangements may be made with boarding-house proprietors. Implements and all necessaries can be procured in Belize at reasonable rates, so that there is no necessity for the intending immigrant to burden himself with much luggage. Useful information as to suitable localities for settling can be furnished at the Surveyor-General's office, Belize, on personal application.

The best time to arrive in British Honduras is in November, when the rainy season is generally past, the rivers easily navigable, and the temperature cool. The immigrant will thus have plenty of time to look about him, to select his land, to have the bush cut down and burnt off during the dry months of February, March and April. All tropical produce can be profitably cultivated, more especially bananas and plantains, which are sold to the steamers subsidized by the Government to carry the regular mails.

These remarks are intended for immigrants of the labouring agricultural class. There is room in the Colony for a few mechanics, blacksmiths, carpenters, painters, and the like, but the demand is limited. There is a fine field for fruit planters, and a capital of 500 dollars or 1,000 dollars will enable a man to start a plantation which he can enlarge according to his means. To cut down the bush, burn it off, plant out the ground, and reap the first crop of corn (for which there is a great demand locally), takes about six months, and bananas will yield fruit in nine months.

The trade of the Colony, according to the Blue Book returns for 1884, is represented by a home consumption of imported goods valued at 975,691 dollars, and an import transit trade estimated at 211,999 dollars.

The total value of the export trade of the Colony in 1884 was valued at 1,587,246 dollars, 1,120,351 dollars being under the head of produce and manufactures of the Colony, and 466,895 dollars under that of British, Foreign and other Colonial produce and manufactures in transit through the Colony.

The industries of the Colony consist chiefly of wood cutting, viz.:—mahogany and logwood. The average annual export is 3,000,000 feet of mahogany and 17,000 tons of logwood. The cost of the former, ready for shipment, is from 40 dollars to 50 dollars per 1,000 feet; of the latter from 10 dollars to 15 dollars a ton. Wood cutting operations have now been carried on for over two hundred years, yet the fact remains that the quantity of wood exported maintains a fair average of the transactions for the last one hundred years. Indeed during the last two years the average shipments have been more than doubled. The improved price of mahogany in 1883 stimulated its production, but the export, as in the case of logwood, depends upon market prices.

The manufacture of sugar is carried on in various parts of the Colony, 20 mills are worked by steam and 41 by cattle; and there are 30 stills in

connection with the estates. Beyond the sugar used in home consumption, 2,391 tons were exported in 1884. Canes grow in the Colony equal to any elsewhere; they require less cultivation than is usually the case, and have been known to ratoon for over twenty years. The estates in the Colony have been profitably worked with experienced management, but the present great depression in the sugar market is being keenly felt here as in other sugar-producing countries. The cultivation of fruit for the American market has lately been started in consequence of steam communication having been regularly established under contract with New Orleans. Bananas, plantains and cocoanuts are the staple products, and the price obtained is from 37½ to 50 cents per bunch for bananas; 75 cents to 1 dollar per 100 for plantains, and cocoanuts average 12 to 16 dollars per 1,000. Pineapples, oranges and mangoes are also being shipped in small quantities, and there is no reason why vegetables, such as tomatoes and onions, should not be cultivated for the winter market in the States.

Coffee and cacao estates only require starting, and success can hardly fail to be achieved; coffee *arabica* can be seen growing wild and uncultivated on Mullin's River, a few feet above sea-level, equal to the Liberian species, having acclimatised and adapted itself to its position; and cacao trees are found growing wild in patches throughout the Colony with pods measuring from 6 to 8 inches long and 2½ to 3½ inches in diameter.

Tobacco grows luxuriantly, and cigar manufacture is carried on in a small way with fair results, which should encourage further efforts. A plantation of tobacco has recently been started near Corosal.

Planters under these circumstances have a fair prospect before them. The want of adequate capital appears to be the only drawback to the establishment of large flourishing plantations, for there is soil and climate adapted to the cultivation of all tropical products, and as small plantations pay well under existing conditions, there is no reason to doubt the success of larger operations.

It is difficult to arrive at a fair estimate of the total average under cultivation, as there is no means of enforcing the filling in of the official returns called for. The returns for 1884 are of a particularly unsatisfactory nature, and for this reason the following particulars for the year 1883 are repeated as being nearer the reality:—

2,884½	acres	are under	sugar cane,
8,586½	,,	,,	Indiancorn,
189	,,	,,	rice,
108	,,	,,	coffee,
2,321¼	,,	,,	yams, fruits, &c.

A coffee plantation on a large scale has been started in the Western district, and 30,000 trees have been planted out during 1881, and are now commencing to bear fruit.

Cocoanut trees occupy a considerable portion of the Cays and the coast line, the number of nuts exported in 1884 was 1,554,149.

A contract has been entered into between the Colonial Government and Captain Leitch for a regular mail service between New Orleans and Belize. The steamers are authorized to await the arrival of the English mails at New Orleans, whence they proceed, three times a month, to Belize and the South.

By Letters Patent, bearing date the 2nd October, 1884, and read and proclaimed at the Council Chamber, Belize, on the 31st of the same month, the officer administering the Government was appointed Governor, and Commander-in-Chief of the Colony of British Honduras, thus severing the relationship which had formerly existed with Jamaica.

The form of Government is that of a Crown Colony in which the Crown has the entire control of legislation, while the administration is carried on by public officers under the control of the Home Government Laws may be made by the Governor with the concurrence of a Council nominated by the Crown. The Constitution of the Colony is defined by the Local Act, 34 Vict. (session 3) cap. 1, "to alter and amend the political constitution of the Colony," passed on the 13th December, 1870. This Act was specially confirmed by the Queen, by Order in Council, dated 8th February, 1871, which confirmation was proclaimed in the Colony on the 10th April, 1871. The Executive Council is constituted under the Queen's Instructions given at the Court at Windsor the 14th February, 1871, and consists of the following members:—

The senior Officer, for the time being, in command of the regular troops in the Colony; the Colonial Secretary, the Treasurer, the Attorney-General, and such other persons as may be appointed by Her Majesty.

The Legislative Council is constituted under the Act 34 Vict. sess. 3, c. 1. The following officers are designated the official members of the Council:

The Chief Justice, the Colonial Secretary, the senior officer for the time being in command of Her Majesty's regular troops within the Colony, not being below the rank of major; the Public Treasurer, the Attorney-General.

The unofficial members are appointed by the Queen, and are not to be less than four.

The Courts of the Colony are the Supreme Court and the District Magistrates' Courts. The Colony is divided into districts, and the district magistrates have equal jurisdiction in their respective districts. Contracts under the Labour Ordinance can be attested at the District Magistrates' Courts every day during office hours.

A hospital, lunatic asylum and poor house are maintained by the Government out of the general revenue, assisted by fees from paying patients. The District Hospital, Corosal, was opened in November, 1883; has accommodation for 6 patients, and is under the charge of the District Surgeon. A surgeon is also appointed for the towns of Orange Walk and Stann Creek. In the Lunatic Asylum there is accommodation for 30 patients.

The schools in the Colony are generally denominational, established and superintended by the clergy of some religious body. 1 school is Church of England, 1 Presbyterian, 7 are Roman Catholic, 13 Wesleyan, 1 Baptist and 2 private. Teachers are granted certificates according to their merits, and receive Government aid under certain conditions. Since the introduction of the present system of education there has been a gradual but steady improvement annually in the attendance of scholars.

During the last three or four years it has been notorious that capital to a limited extent was available in the Colony for extending agricultural operations, but it could not be so employed from the absence of the

requisite labour; the further development of the Colony has consequently been retarded.

As regards any other capital at the disposal of the Colony it seems only proper in considering the question of immigration to draw attention to the quantity of rich virgin soil which constitutes the chief wealth of the Colony. This soil is capable of producing any tropical product in luxuriance, and it is particularly suitable to the growth of fruit, especially bananas and plantains.

The advantage of the geographical position of the Colony is almost incalculable, for being close to such a market as the United States, which will necessarily expand as population increases there, which it does by gigantic strides, a ready and increasing sale for the fruit products of the Colony will be ensured.

As regards the respective advantages of West Indian and coolie labour, differences of opinion exist. The physical capabilities of the former are thought by some to outweigh the cheaper cost of the latter class of labour. It appears from the Colonial Engineer's report on the subject, that the result of the difference is as follows:—

	Coolie.	West Indian.
Cost of importing	$ 75	$ 10
Wages for 1 year		
Coolie, at $ 6.50 a month		
West Indian, 12.00 ,,	78	144
Medical supervision	3	1.50
	$156	$155.50

But a coolie is indentured for five years, when the advantage appears plainer, viz.:—

	Coolie.	West Indian.
Cost of importation	$ 75	$ 10
5 years' wages	390	720
Do. medical supervision . .	15	7.50
Return passage or bonus . . .	75	10
	$555	$747.50

A difference of 192.50.

So that to an estate employing 100 labourers, a difference is shown in five years of 19,250 dollars in favour of the coolie labourer, for the difference in cost per head between the coolie and West Indian is 192 dollars 50 cents.

It is the opinion of some of the Colonists that labourers should be imported and that inducements should be held out to encourage desirable settlers to emigrate to the Colony, and that the necessary funds to carry out these suggestions should be advanced in the first instance by the Government. From the *British Honduras Almanack.*

Facilities for Acquiring Crown Lands in British Honduras under Ordinance No. 8, 1878.—1. Town lands shall be offered by public auction at an upset price to be recommended by the Surveyor-General of Crown lands, and approved by the Governor in Council, and may be put up either by order of the Governor or upon the application of some person, who shall at the time of making such application deposit ten per cent. of the upset price. Such deposits shall, if no advance on

the upset price be made, be considered as part payment on completion of purchase; an amount equal to ten per cent. on the purchase money shall be paid on the fall of the hammer when lands are put up for sale by order of the Governor. In every case the balance shall be paid within thirty days from the day of sale, and in default thereof the purchaser shall forfeit his purchase money and also all right of title to the land.

2. Rural or country lands shall be sold without auction at not less than one dollar an acre; and the minimum acreage of rural sections shall be five acres, but any land so shut in by private lands or other bounds as not to contain five acres, may be sold at such rate as the Governor, on the recommendation of the Surveyor-General of Crown lands, may direct.

3. It shall be lawful for the Governor to issue a licence for five years to persons desirous to occupy waste lands of the Crown, in sections not less than 50 nor more than 500 acres, for purposes of cultivation or improvement, at a yearly rent of 10 cents an acre with right to purchase at any time during the tenancy, or such licence may be renewed by the Governor.

4. A location ticket will be issued to persons authorized to occupy any portion of Crown lands which will be exchanged for a grant on the block of land being surveyed. No costs of survey will be charged, but a uniform fee of five dollars will be charged for every deed of grant, and a fee of one dollar for recording the same.

5. Application to purchase or lease should be made to the Surveyor-General of Crown lands, or at the offices of the paid magistrates in the rural districts, at whose offices forms of application can be had, and a deposit of one dollar is required to accompany an application to purchase, and two dollars and a half on an application to lease.

6. Persons already occupying Crown lands may obtain grants or leases of the same upon such terms as may appear to the Governor just and reasonable, provided His Excellency shall see fit to grant the same after taking all the circumstances into his consideration.

7. Any person found unlawfully occupying Crown lands is liable on conviction thereof to a penalty not exceeding 100 dollars.

Labour.—No labourers are to be hired for any period beyond one month without a written agreement.

Agreements can be made for any period not exceeding three years.

A copy of the agreement is to be kept where labourers are working, and to be accessible to them for reference as to its terms and regulations. True and just accounts of wages are to be rendered. If bad rations are supplied, 25 cents a day can be claimed therefor.

There is no restriction as to advances, except that no amount beyond three month's wages can be recovered from a labourer.

Second advances taken or arranged for in fraud of a previous advance render employer as well as labourer liable to a heavy penalty.

No master or employer can compel a labourer to work out a debt, and if he continues to employ a labourer after the expiration of an agreement for the purpose, he is liable to a penalty of 250 dollars.

A labourer is liable to be punished if he refuses to embark or join his work, or perform his task, if he is absent without leave, injures his master's property, or is drunk, or wilfully disobeys lawful orders, or is guilty of any gross neglect of duty or other misconduct. Disputed accounts can be settled before a district magistrate.

REVENUE.

Item.	Revenue.	1880.	1881.	1882.	1883.	1884.
		$	$	$	$	$
1	Customs	90,729	93,732	106,149	128,686	120,650
2	Excise Duties	39,681	41,528	37,744	40,729	42,733
3	Fees of Office	4,542	4,642	4,413	5,747	6,317
4	Fines & Forfeitures	3,218	3,920	2,350	3,795	3,574
5	Interest	195	566	842	935	1,175
6	Land Revenue	5,104	6,702	12,672	11,283	10,803
7	Land Tax	11,830	12,686	12,263	12,569	15,515
8	Licenses—Liquor	8,252	9,158	9,542	10,568	9,974
9	Miscellaneous Receipts*	14,889	6,044	5,097	4,682	5,118
10	Port and Harbour Dues	22,807	22,132	23,381	24,150	20,748
11	Postal Service	11,257	11,591	13,124	12,559	18,038
12	Reimbursements to Government	2,507	2,682	2,613	3,426	2,423
13	Sale of Government Property	60	1,246	465	560	345
14	Taxes Assessed	1,101	1,581	1,266	1,700	1,917
	Total Revenue	216,172	218,210	231,921	261,388	259,330

* The Revenue includes under "Miscellaneous Receipts," Surplus Funds which had been invested and were realised as follows:—

1880 . . . . . $7,953

EXPENDITURE.

Item.	Expenditure.	1880.	1881.	1882.	1883.	1884.
		$	$	$	$	$
	Salaries of Public Officers	76,979	76,107	80,538	85,645	87,688
	Expenditure Exclusive of Salaries.					
16	Administration of Justice	1,127	1,783	1,627	2,591	2,950
17	Charitable Allowances	677	538	301	326	346
18	Drawbacks and Refunds of Duties	1,454	650	712	714	2,174
19	Education	7,482	8,082	8,207	9,249	9,734
20	Gaols	7,432	7,675	7,676	7,435	9,402
21	Hospital, Asylum and Poorhouse	4,545	4,817	5,007	6,115	8,254
22	Interest	882	438	693	816	890
23	Light Houses	669	669	804	699	1,653
24	Loans—Repayment of	5,554	..	..	..	..
25	Mails	22,247	22,549	25,611	25,214	24,688
26	Military	7,814	30,812	31,198	17,160	31,337
27	Miscellaneous Services	8,615	12,467	11,450	12,639	29,122
28	Pensions, Allowances and Gratuities	5,443	5,307	6,967	6,267	5,932
29	Police	4,655	4,178	8,024	4,258	6,319
30	Revenue Services	4,840	4,868	1,850	1,722	2,689
31	Roads, Streets & Bridges	7,682	9,556	5,743	5,574	15,134
32	Transport	2,947	1,670	3,809	3,220	5,634
33	Works and Buildings	18,569	11,393	22,284	12,074	23,979
	Total Expenditure	189,613	203,559	222,501	201,718	267,925

Exports.

Article.	1875.	1876.	1877.	1878.	1879.	1880.	1881.	1882.	1883.	1884.
Sugar . . . tons	2,316	2,017	1,932	1,736	2,002	2,807	1,931	2,572	2,023	2,391
Rum . . . galls.	5,133	1,192	2,731	2,154	3,700	3,249	5,318	4,209	17,509	22,318
Mahogany . . feet	2,462,336	1,821,307	3,080,817	3,146,582	3,198,375	2,196,751	2,665,729	3,901,805	6,928,168	7,527,879
Cedar . . . ,,	113,613	18,923	77,582	87,129	304,000	241,167	199,838	264,948	469,144	348,341
Logwood . . tons	8,178	14,349	14,882	13,704	12,633	17,057	17,542	18,092	13,363	15,303
Rosewood . . ,,	53	19	30	94	282	415	71	93	21	91
Fustic . . . ,,	76	126	34	12	99	82	2	2	12	12
Ziricote . . . ,,	4	6	20	6	73	..	7	55	54	150
India Rubber . lbs.	..	370	99,361	163,638	146,944	210,511	113,785	135,371	44,598	66,379
Sarsaparilla . ,,	..	2,034	43,659	38,354	38,304	45,126	51,812	105,760	27,965	31,771
Turtle . . . each	168	629	518	325	399	700	500	408	392	516
Cocoanuts . . ,,	276,767	381,000	604,000	698,000	919,000	1,623,000	1,421,817	1,209,658	1,363,819	1,554,149
Bananas . .bunches	..	..	..	..	..	8,958	22,229	25,684	87,039	88,538
Plantains . . each	..	..	..	..	..	177,000	323,700	52,000	1,026,905	591,300
Other Fruits . value	..	..	..	..	..	$ 340	$ 419	$ 424	$ 506	$ 601
Total value of all Exports . . .	1,012,560	1,032,100	1,142,515	1,175,035	938,365	1,264,275	1,237,013	1,253,163	1,514,348	1,587,246

GEOGRAPHY.

SITUATION AND AREA.—British Honduras, or Belize, is a colony on the east coast of Central America, bounded on the north by Yucatan, on the east by the Bay of Honduras, on the south by Guatemala, and on the west by a straight line drawn from the rapids of Gracias a Dios, on the river Sarstoon, to Garbutt's Falls on the River Belize, and thence northward to the Mexican frontier. The area of the Colony, inclusive of the cays, is 7,562 square miles.

NATURAL FEATURES.—The country is, on the coast, low and swampy, but it gradually rises towards the interior. The northern district, having the river Hondo for its north-western boundary, is raised very little above the sea-level, but towards the south the land becomes more elevated, the Cockscomb Mountains, at about 16°45′ north latitude, having a height of some 4,000 feet. This part of the country contains, in its westerly portion, good pasture lands, but towards the coast it is covered with forests of valuable timber. The soil is nearly everywhere fertile, and capable of growing the usual productions of tropical countries in abundance. Recent explorations have brought to light the existence of gold-bearing quartz veins in various parts, and there are indications of the presence of other minerals. The cays, as the islands scattered along the whole coast are termed, consist, in the main, of mangrove swamps without any soil.

RIVERS.—The principal rivers are the Hondo, which forms the limit of the Colony towards the north-west, the New River, the Old or Belize River, and the Sieur or Jason River. The Manatee, the Mullins, the Suttee, the Rio Grande, the Moho, and the Sarstoon, are of smaller size.

CAPITAL.—The principal centre of population in the Colony, and the seat of Government, is the town of Belize, at the mouth of the river of that name. This place has a considerable export trade, principally in mahogany, logwood, and the other valuable descriptions of timber with which the territory abounds.

INTRODUCTORY NOTES TO FORESTRY EXHIBITS.

To its timber and dyewoods the Colony of British Honduras owes its existence and whatever measure of progress and advancement it may have attained. To the discovery, first of logwood and subsequently of mahogany, its original settlement must be ascribed. It seems appropriate, therefore, to place the specimens of woods at the head of the present collection of its natural products and industrial objects, and to begin with the exhibit of indigenous woods contributed by the Belize Estate and Produce Co., comprising nearly 100 specimens.

A few remarks on the principal varieties of timber represented in this collection may be found useful, but it must be premised that many of the woods in it are as yet unknown to commerce, and unclassified scientifically; and in such cases we have to be contented with the names locally current, the trees apparently having been christened by the whimsical imaginations of the woodcutters.

A GROUP OF EXHIBITS.

The uses to which mahogany is applied are familiarly known, and no detailed description of the tree itself is requisite. The hardness and durability of the wood, the fineness of its grain, and susceptibility to a high polish enable the timber to hold its place against all competitors as a carpentry and furniture wood, if other materials have partially driven it out of the shipbuilding trade.

The height of the trunk to the first branch or "crutch," the space covered by its buttress-shaped roots, its umbrageous spread of foliage and great girth of trunk, render the tree conspicuous among forest giants. It propagates by seed, and is said to take 200 years in arriving at maturity. Its development is more rapid in the shade than in the open.

Mahogany and logwood belong to the same botanical family—*Decandria monogynia*, Swiet.

Logwood.—Sometimes called Campeche wood, is probably as generally known as mahogany, and is supposed to form the basis of the adulterated port wine which passes for the genuine produce of Oporto. The tree grows with a very crooked stem to a height of from 16 to 24 ft., about the girth of a man's thigh, seldom thicker; branches thorny, leaves winged, and flowers pale yellow. Besides its value as a dyewood, an extract from it is used medicinally as an astringent and in certain other operations. It is found in immense thickets in marshy places, and largely exported.

Cedar comes next to mahogany as an article of timber product exported from the Colony, and averages 140,000 to 150,000 feet annual export. It is a member of the same family, and is named specifically *Cedrela odorata*. It is in great demand for light indoor work, cigar boxes, trunks and packing cases. In the colony it is used to manufacture the light craft employed in river and lagoon navigation, being hollowed out into canoes, pitpans and bungays.

Rosewood (*Dalbergia sp.*).—A very heavy, rich, dark reddish wood, very desirable for cabinet purposes, and plentiful in the Colony, growing to a height of 30 ft., with a girth of 36 to 38 in. Owing to its weight, it is difficult to transport by water, an obstacle to the exportation of many of the native furniture woods yet to be overcome; about 150 to 200 tons is probably the average exportation. The so-called Bastard Rose is a distinct variety, the wood of which works up much redder in colour; and there is another illegitimate of the family, the Pix (No. 50), found in the Colony.

Ziricote is by some considered a description of rosewood. Mr. Morris, Director of the Botanical Garden, Jamaica, who made a professional tour through the Colony a few years ago, at the request of the Colonial Government, states it to be scarce, but it is abundant in the Northern District. It is only exported in small quantities. The same authority classes it amongst other timbers of the Colony as yet unclassified and unknown to commerce.

Fustic.—A yellow dyewood; is well known to commerce and the trade; the *Morus tinctoria*. It is used locally for furniture work, and about 100 tons are annually exported.

Sapodilla (*Achras sapota*). It is a most durable wood, difficult, on account of its extreme hardness, to work on, but it does work up handsomely in furniture, as will be seen on reference to the furniture exhibits and the woods composing them. The tree grows tall and free from branches,

and one variety (No. 3) bears a sweet fruit with a rough rind, the Naseberry, the seeds of which are used as a diuretic. It is much used locally for uprights and beams in house carpentry, but owing to the great weight of the logs cannot be floated down the rivers to the ports. If this difficulty of transportation be overcome—say by the introduction of railways—this wood must find its way to European and other markets in much larger shipments than is the case now. At present it can hardly be said to be exported. There are two varieties, the black and the red, one rather scarcer than the other, and not half so lofty although about the same girth. It is a tree which grows abundantly in Honduras.

Sam or Salmwood.—A brown, very durable wood. On account of its being avoided by all kinds of insects, it is much appreciated for lining wardrobes, &c. It would therefore be very suitable for specimen cases for collectors of Natural History objects, especially entomological specimens. The tree grows fifty feet high with an average diameter of two. It is not exported.

Of so-called *Poisonwood* there are apparently three varieties, but "Chechem" (See No. 4) is simply the Indian name for all kinds of wood locally so designated. The trees are so named on account of their secreting an acrid juice, which dropping on the skin of the woodcutter blisters it; and a local authority, a writer in the *Colonial Guardian*, reviewing the preliminary Exhibition in Belize, describes the "Chechem" as a kind of Upas, to be under the shade of which for any time inflames the skin of the face and the eyes. The writer calls the wood of the same tree the "King of Woods," but he means of cabinet woods. It may be seen worked into the three furniture exhibits made by Señor Andueza, of Belize, Nos. 263 & 264. The trees of the black variety are large and umbrageous, and both kinds grow abundantly in the region, the height averaging between 80 and 100 feet, diameter 24 to 30 inches. The white variety of "Chechem" appears to be the largest in its growth.

Granadilla is a hard, dark-red wood, with a beautiful fine grain, and is less difficult to work than Sapodilla or Zericote, and less brittle than the latter. It is a greater favourite with carpenters than either. It is not exported.

Palmalatto.—Another wood not sent out of the country; is sometimes called *Zebra wood*, the markings being alternate stripes of dark and pale brownish red, hence the latter name. Its first cognomen is an English corruption of the Spanish "Palo Mulato," or mulatto wood. This and the preceding grow about fifty feet high, generally under than over that height, and are abundant. The *Palmalatto* is about 17 inches in diameter.

Palms and Palmettos (*Chamærops*).—"Nothing so much impresses the traveller," says Mr. Morris, speaking of the plant-life of British Honduras, "as the abundance and profusion of palms which are everywhere seen." In point of value and utility first comes the cocoanut, useful from its roots upwards. The cahoon is probably next to it in value, and then the date; the cabbage, with its tall smooth columnal stem surmounted by a long green folded bud containing an edible substance, embellished with a singularly pretty "shoot" and topped by its waving pinnate fronds, is "a thing of beauty," and *Oreodoxa* well deserves its royal appellation. *Oreodoxa oleracea* is found on the banks of the rivers in the interior, and is used by the

Caribs to construct their huts, and by logwood-cutters for their "bark logs," or cradle-rafts, which convey the logwood down the river to the port of shipment.

The genus *Thrinax* is plentifully present, and in various species, and of nearly all kinds; it is used for staking, fencing, and in bush houses, as pends for thatching, &c. Mr. Morris says *Chamædoreas* and *Geonomas* are numerous, and if it be only established that *C. tenella* is present, which he thinks doubtful, the Colony possesses "the most majestic of pinnate-leaved palms and also the smallest of known species."

India Rubber.—Mr. Morris would appear to have come across only an indifferent kind, the native "Toonu," the gum of which is too brittle to be prepared. But there is a superior rubber-producing tree (probably *castilloa elastica* of other classifiers). A specimen of this rubber will show this to be the case.

In tropical fruit trees the Colony is rich. Some of these producing good timber are shown amongst the specimens of timber trees.

Two examples of the Natural Curiosity— the "Scotchman hugging the Creole," are added. The phenomenon, if it may be so described, is the result of a by no means mutual embrace; the embracer, or Scotchman, being a parasitical plant, locally called the "Wild Fig," on account of a small fruit it bears which has a resemblance to the fig; and the embraced, the reluctant Creole, a tree of the palm order. Eventually the life sap is squeezed out of the Creole by the too ardent hug of the sinewy representative of Caledonia, who, however, continues to flourish and becomes a vigorous instance of tropical vegetation. Another *curio* is a specimen of logwood twisted in a fantastic growth; and there is a historical relic, a polished palmetto stem, said to be one of the veritable "Poke and do boy" staves, used as pike handles by the slaves when they defended the Colony, under their masters and owners, in an engagement with the Spaniards, who were defeated and driven off.

CATALOGUE BRITISH HONDURAS EXHIBITS.

CLASSIFICATION OF EXHIBITS.

DIVISION A.—NATURAL PRODUCTIONS.

SECTION I.—RAW PRODUCTS.

Class 1.—Indigenous Woods and Forestry Specimens.
2.—Fibrous Grasses and Plants. Barks used for fibre, &c.
3.—Miscellaneous—Sugarcane, Coffee, Cacao, Rubber, Sarsaparilla, Tobacco, Ginger, Medicinal Herbs, &c.

SECTION II.—PRODUCTS PARTLY PREPARED FOR USE.

Class 1.—Sugars, Concrete and Muscovado.
2.—Hides and Skins, cured and tanned. Sole Leather, &c.
3.—Timber grown and sawn in the Colony.

SECTION III.—NATURAL PRODUCTS COMPLETELY PREPARED FOR USE OR EXPORTATION.

Class 1.—Liquors and Liqueurs.
2.—Arrowroot, Starch, Oils, Preserves, Pickles, &c.
3.—Tobacco, Cigars, Cigarettes.
4.—Sponges.

DIVISION B.—MANUFACTURED ARTICLES AND INDUSTRIAL SPECIMENS.

SECTION I.—FURNITURE AND DECORATIVE ART.

Class 1.—Household Furniture and Articles in Domestic Use.
2.—Ornaments, Artificial Flowers, Shellwork, &c.
3.—Embroidered articles of Dress and Needlework. Personal Equipment
4.—Native Earthenware and Pottery.

SECTION II.—IMPLEMENTS, MODELS, CANOES, AND MISCELLANEOUS MANUFACTURES.

Class 1.—(*a*) Implements used in any craft or trade peculiar to the Colony. (*b*) Other Tools.
2.—Models of Trucks, Vessels, &c.
3.—All other manufactured articles.

DIVISION C.—NATURAL HISTORY AND ANTIQUITIES.

SECTION I.—NATURAL HISTORY.

Class 1.—Zoology. Skins and Skeletons of Birds and Animals, Reptiles, &c.
2.—Conchology, &c.
3.—Other Marine specimens.

SECTION II.

Class 1.—Antiquities.
2.—Minerals and Curiosities

DIVISION A.—SECTION I.

CLASS 1.

INDIGENOUS WOODS.

Exhibits by the Belize Estate and Produce Co., Limited, A. S. Kindred, Manager.

1. Mahogany, slab of polished, 6½ by 2½ ft.

2. Mahogany. See Introductory Notes to Wood Exhibits.

3. Sapodilla (*a*) Black, (*b*) Red, (*Achras Sapota*.
Neither of these varieties is exported, but both are much used locally: (*b*) in housework especially. Height 100 ft., diam. 30 in.

4. Chechem, or poisonwood (*a*) Black, (*b*) White.
"Chechem" is the Indian name for both these woods. The trees grow in abundance and reach 100 ft. in height, diameter 2 ft.

5. Fustic (Dyewood) (*Morus tinctoria*).
Exported in considerable quantities.

6. Mammee Sirera.
A tough wood used for canoe building, 40 to 50 ft. high, 16 to 18 in. diameter. Bears a small yellow berry.

7. Mammee Apple (*Mammea Americana*).
A fruit tree 80 ft. high, 30 in. diameter, and a very handsome one as to foliage. The fruit is a luscious pink pulp, enclosed in a hard rind, with an agreeable flavour.

8. Monkey Apple.
Also a handsome foliaged tree 80 to 100 ft. in height on an average, producing a large sweet fruit of a yellow pulp, covered with a rough hard rind. The bark is used as a medicine by the natives.

9. Star Apple, wild (*Chrysophyllum Cainito*).
A branchy tree 40 ft. by 18 to 20 in. diameter. Another fruit tree, as its name implies.

10. Custard Apple, wild (*Anona squamosa*).
Of the same family as the better-known Sour and Sweet Sop (*Anona muricata and sp.*)

11. Gub Apple, wild.
A low white tree, about 30 ft. high, 24 to 30 in. diameter. The wood, being as light as cork, is used as floaters. Bears a yellow fruit.

12. Balsam (*Myroxylon tolifera*), two pieces.
Average height 40 ft., and diameter 20 in. It resembles both mahogany and sapodilla, the latter most in colour of the wood. Both the gum and bark used medicinally.

13. Balsam Berry.
A slim tree of about 8 in. diameter, not used.

14. "Yaba," or "Chapara."
A "pine ridge" shrub rather than a tree. Leaf very rough and used as a sand paper.

15. Bullet or Bully Tree (extra specimen).
Height 60 to 80 ft., with a diameter of 18 in. Plentiful. Wood not very workable, and therefore not much used. Tree yields a resinous gum.

16. Timber Sweet.
A low stout tree, bearing a yellow berry, 25 to 30 ft. in height, 24 to 30 in. diameter. Wood light, not used.

17. Carbon. Two specimens.

18. Cassava Wood.
A plentiful tree. Wood not used. Height 40 ft., diameter 10 in

19. Madre Cacao (*Erythrina umbrosa*).
A plentiful tree. Height 40 to 50 ft., 15 in. in diameter. A fine hard wood, much used in house posts, and also as a shade in coffee and cacao plantations. Mr. Morris suggests as a preferable shade for cacao the India-rubber plant, giving more shade, and very profitable to the planter. Grows easily from slips.

20*a*. Rosewood (*Dalbergia sp.*). Exhibited by J. Hutchinson.

20*b*. Bastard Rosewood. Exhibited by J. Hutchinson.
Plentiful. Grows to 40 or 50 ft., 12 in. in diameter. Wood takes a high polish, and is very tough.

21. (*a*) Logwood (*Hæmatoxylon Campechianum*); (*b*) Logwood, broad-leaved, *Hæmatoxylon Campechianum sp.*); (*c*) Logwood. Section of stem with bark on.

22. (*a*) Cedar (*Cedrela odorata*); (*b*) Bay Cedar (*Sp.*).
A short branchy tree with a small black berry. Abundant on the "Pine Ridges," and used as food for cattle. Wood not used.

23. Fustic (*Morus tinctoria*, or *Maclura aurantiaca.*) Two extra exhibits.

24. White Maya.
A very tough wood and takes a polish. The tree grows 60 ft. with 20 in. in diameter.

25. Pine (yellow or pitch) (*P. Cubensis*).
The chief tree of the Pine Ridges of the Colony. Used in carpentry, but to a great extent as kindling wood and torches by the mahogany cutters and people living in the country parts. Suitable for railway sleepers, and largely used as pillars and framework of houses on account of its abundance and durability. Morris says the natives speak of two kinds, white and yellow, but he believes they are botanically identical. Height 60 to 80 ft., diameter 10 or 12 in.

26. Cherry.
A tall slim tree of 80 ft. by 16 in. Wood not used.

27. Wild Grape.
Very plentiful, but not used. 80 to 100 ft.

28. Picari, or Peccary Wood.
Small straight tree, 30 ft. by 12 in., not used.

29. Calabash (*Crescentia cujete*).
A pretty growing tree, with the leaves peculiarly arranged on the branches (sub-pinnate). The edible pulp of the large round nut is hollowed out, and drinking cups are made of the shell. Plentiful.

30. Cabbage Bark Tree.
Grows plentifully, 40 ft. by 15 or 20 in. The wood hard and durable, used in house-building, and in the composition of trucks or spokes, &c.

31. Cinnamon, Wild.
Plenty of it. 30 ft. by 16 to 18 in. diameter. Bark only used.

32. Santa Maria (*Calophyllum Calaba*).
Suitable for heavy machine work and buildings, and Mr. Morris says for shingles. It is unsurpassed for ship building. Its seed yields an oil for lamps abundantly. Height 80 feet, diameter 24 inches. The wood is hard and durable, and is used in the construction of mahogany trucks. Sawn specimens of this timber exhibited by R. Cramer & Co.

33. Buttonwood.
Extensively used locally to burn, is occasionally introduced as a variety in inlaid cabinet work or veneering. The tree is not above 20 ft. by 16 or 18 in. thick, and grows in swampy places. Used for ship's timbers.

34. Salaam.
A hard durable wood, little known. Locally used for furniture, inlaid work, and capable of taking a fine polish.

35. Blackheart.
The tree attains a height of 30 ft., with a diameter of 12 in. Wood hard, yellowish-brown in colour, with a deeper coloured heart. Takes a high polish.

36. Billy Webb (extra specimen).
In local use only. Height 30 ft., diameter about 24 in. Used in constructing mahogany slides and trucks. It is plentiful, and an exceedingly tough wood.

37. Grandy Betty.
Grows plentifully. 40 ft. by 12 in. Wood not in use. Leaves used for a decoction.

38. Boy's Job.
Plentiful. 30 or 40 ft. by 18 in. A tough, hard wood; not in use except the leaves medicinally, and for snake bites.

39. John Crow.
Plentiful. 35 ft. by 16 in. Not used.

40. Pigeon Plum.
Plentiful. 40 to 50 ft. by 12 to 15 in. Not used.

41. Allspice (Pimento) (*Eugenia pimenta*).
A favourite wood for walking-sticks. Its seeds are known and appreciated as a spice everywhere. The tree grows plentifully in the Colony; 50 ft. in height and 20 in. in diameter.

42. Fiddlewood (*Citharexylum melanocardium*).
Grows abundantly. A straight tree with copious foliage and branches, 50 to 60 ft. in height, 5 ft. in diameter. Little used.

43. Dogwood (*Piscidia Erythrina*).
There is a tree of the genus *Cornus*, of which there are several species exceedingly hard, called also Dogwood. Several extra exhibits.
Javin (No. 54) is a variety of this wood with an Indian name. The trees grow large and straight, 80 to 100 feet, 24 to 30 in. diameter, and the wood of both is used for rollers of native sugar mills, &c. Javin is slightly the hardest.

44. Granadilla.
Not to be confounded with the vine Granadilla bearing a luscious fruit. This tree grows 80 ft. high, and is 2 ft. thick. It produces a hard, durable, finely-grained, red timber, and is abundant in the region. It rises 50 ft. without a limb, and is therefore a conspicuous forest tree. The wood is used in furniture and house decoration.

45. Nargusta.
A specimen of this wood sawn in the Colony is exhibited by B. Cramer & Co.

46. Ironwood (*Laplacea hæmatoxylon*).
Every timber region has its own ironwood. This is an exceedingly hard, dark reddish wood with a very fine grain. Tree 25 ft. high, 10 in.

47. Polewood.
So called as it is used for poles to propel canoes and river craft in shallow places; height 60 to 80 ft., 10 to 12 in. diameter. Grows straight and regular, and is a little used in house carpentry.

48. Axemaster.
A tree the woodsman takes his hat off to or gives it the go-bye when he can. A dark wood taking a shining polish, 40 ft. by 18 in. diameter. Not much used, the tree blunts the axe and the wood resists a nail.

49. Lignum Vitæ.

50. Pix, or Pij.
Two bastard varieties of L. Vitæ evidently. The fruit is scarce and is not used when found here at all events. It attains a height of 40 ft. and is 12 in. thick as a rule when grown. No. 50 is plentiful, straight bodied, 40 ft. in height, 10 in. diameter. Timber used for fence posts, and the twigs make very lasting thatch.

51. Teabox.
A slender tree, not used, producing an edible berry and leaves of which a decoction, "bush tea," is made; 30 ft. by 10 to 12 in diameter.

52. Prickly Yellow.
Plentifully found. A straight growing tree 30 ft. in height, 5 or 6 in. in diameter. Wood used for hoe and other agricultural tool handles.

53. Silly Young.
A large tree of a hundred feet growth, producing durable house timber, which is also used for slides to slide mahogany and cedar logs.

54. Javin (*Piscidia sp.*). See Dogwood, No. 43 in Catalogue.

55. Goodluck.
A fine hard wood looking like dark-brown satin when polished. Probably a variety of the Salmwood, No. 89.

56. Redwood.
A strong-bodied tree of 60 to 80 ft. growth and 12 in. thick. Wood hard and durable, used for fence posts and in house building, and lasting well.

57. Turtle Bone.
A ponderous and hard wood, light yellow, taking a fine polish. Growing to a height a little under 20 ft.: diameter slight; very tough and something like logwood.

58. Wild Provision (*Pachira aquatica*).
A common tree in moist places and river banks, bearing a fruit the size of a small pumpkin, the seeds of which are edible. Used for fencing posts, &c.

59. Craboo, or Crabew.
A common tree, bearing a small acid fruit in size between a black currant and gooseberry, which when sweetened makes a pleasant wholesome drink. The bark is also locally used medicinally.

60. My Lady.
Grows nearly 100 ft. high and 18 in. to 2 ft. diameter. A yellow wood taking a fine polish; used both in house carpentry and cabinet work.

61. Mangrove Red (*Rhizophora Mangle*).

61*a*. Mangrove Black (*Rhizophora sp.*).

61*b*. Mangrove White (*Rhizophora sp.*).
The manggi of the Malays. It grows along the seashore and river banks, rooting in the mud, the seeds germinating even while attached to the branches. The cays or islands in the Bay of Hondura are densely covered with it. The wood is used to burn, and the bark as an astringent. Morris names a white variety (*Laguncularia racemosa*). All varieties are used in house building and occasionally in cabinet work. The white is also used for shipbuilding, in which it has a great local repute, furnishing "knees" that require little moulding into the necessary shape. Average growth 30 to 50 ft.; the black is the lowest in stature. Red mangrove, 60 to 80 ft.; white, 80 ft.; black, 50 ft. Diameter of all 20 in.

62. Mayflower.
This is a deciduous tree, and takes a fine polish, has a profusion of purple blossoms in

May, and is a handsome tree, wide spread and growing to 70 or 80 ft.; used for yokes.

63. Botan (palmetto) (*Sabal sp.*).
The leaves are used for thatch, the stem for staking and piles; 60 ft. by 5 in.

64. Bullhoof
Plentiful; 80 to 100 ft., 24 in. diameter. Grows straight; not used.

65. Wild Fig. (*Ficus*).
The parasitical plant "Scotchman hugging the Creole" (see No. 94) becomes a large tree.

66. Calabash (*Crescentia cujete*).
Tree about 30 ft. high and 18 in. in diameter; almost black in colour as to its wood, which is hard, and takes a good polish. A very handsome wood.

67. Yash Nick.
A beautiful cabinet wood.

68. Oak (probably *Quercus virens*).
A short scrubby tree 30 to 40 ft., 12 to 15 in. diameter, of which the wood is not used. The bark is used in tanning.

69. Walknaked (i.e. with its bark off).
Plentifully found, growing 40 to 50 ft. high; a tough unworkable wood, not in use. See a walking stick of the wood, 125*a*, for which it seems peculiarly suitable.

70. Bribbi
Plentifully found, growing about 50 ft. An umbrageous tree with an edible berry. The wood is not used much.

71. Cabbage Palms (*Euterpe montana*, *Areca oleracea* and *Oreodoxa regia*.
The Mountain Cabbage, the trunk of which is used, especially by Caribs, in constructing dwellings and for logwood rafts called "Bark Logs." 1. The "Royal Palm," or "Palmetto."

71*a*. Cabbage Palms (*Oreodoxa oleracea*). White and red varieties, both growing 80 to 100 ft., diameter 12 in.; outside very hard, and taking a good polish. Very durable, used in house building.

72. Calhoun Palm (*Attalea Cohune*).
The tree averages 55 ft. in height, valuable for its oil-bearing nuts.

73. Cocoa Nut Palm (*Cocos nucifera*).
The use of this familiar tree of the tropics as a furniture material is perhaps not generally known; it is very prettily polished. 60 to 80 ft.

74. Tuberose.
Much used in constructing canoes.

75. Cruminati.
The bark of this tree is used medicinally, and the tree as a furniture wood.

76. Yemery, or Emery.
Much used for canoes.

77. Gombolimbo (*Symphonia sp.*).
A tree of 60 to 80 ft. stature, 20 to 24 in. diameter; plentiful and yielding a gum. The leaves are use as a decoction.

78. Ramon, or Ramon (*Trophis americana*).
Its foliage makes good fodder for cattle. It is abundant, growing 50 ft. high, 20 in. diameter; wood not used.

79. Cockspur (*Acacia spadicifera*
Is armed with formidable spines, one at the base of each leaf and branch 2 in. long.

80. Wire Beer (*Psidium sp.*).
A wild guava; plentiful; height 40 ft.; diameter 8 to 10 in. Wood not much used.

81. Water Wood.
Plentiful, at a height of 50 ft., growing straight; wood used for dwelling houses.

82. "Knock-Me-Back."
A small tree of 25 ft. elevation, found in swampy places growing plentifully. Wood used in house building. At the end of each leaf there is an extension into a prickle or thorn, hence the local appellation.

83. "Drunken Baymen."
Abundant, but not used; grows straight, 60 ft. high, with a diameter of 20 in.

84. Wild Tamarind (*T. indica*).
A most umbrageous, handsome tree, the fruit of which is well known, covering a wide space, and plentiful in the colony, 80 ft. to 100 ft in height. The wood is used for doreys, pitpans, &c.; also for truck wheels.

85. Bread Nut (*Brosimum alicastrum*).
Grows 80 to 100 ft. by 24 to 30 in. Furnishes fodder for cattle; wood not used.

86. Glassy Wood.
A tall, slim tree, the wood of which is very tough. It grows 60 to 80 ft. high, 12 to 18 in. in diameter; used for beams and wall plates in house building.

87. India Rubber (*Castilloa elastica*).
Not the "Toonu," the product or juice of which being brittle when prepared. The true rubber tree, or a very fair variety of it, is found in the colony; but there are several varieties of rubber trees in different countries.

88. Iguana Blossom.
A tree so named from its being frequented by a genus of lizard — *Iguana tuberculata*, of Laurenti — which being herbivorous feeds on the blossoms. The original Carib name is "Guana," and these Indians, or their mixed descendants in Honduras, eat the ophidion which is common to tropical America, hence the tree is often corruptly similarly named. It is looked upon by some as a mere variety of Madre Cacao.

89. Negrito.
A straight grower with a resemblance to a pine, 80 ft. in height, 20 in. diameter. Its stem is used for masts of vessels.

90. Ziricote.

91. Cashaw (*Prosopis juliflora*).
A fodder tree common in the West Indies and neighbouring countries, but dangerous at times as such. If an animal is fed on the foliage at the time the buds are germinating, the germination is continued in the animal's intestines, and if not relieved of its last meal the poor beast dies. Breeders of stock therefore eliminate it from their pastures. The Cashew* (*Anacardium occidentale*) is a favourite plant on account of its edible seeds, which grow peculiarly, namely, at the end of the beautifully coloured swollen stalk. The tree belongs to the sumac (*Rhus*) family, and the fleshy stalk, besides being eaten, makes a pleasing preserve, and also a pleasant drink. (Morris: *Prosopis*, yields also a gum resembling Gum Arabic, and the wood of it is hard and durable.)

92. Satinwood.
A hard lemon-coloured local variety of a well-known furniture wood, which emits a slight fragrance, takes a lustrous polish, and is a great favourite with cabinet makers and furniture connoisseurs. The origin of the name is obvious, and the local species grows to a height of 30 ft. with a diameter of 2 ft. That it is inferior to its Indian congener few who view it worked up in articles of furniture will consider. It is plentiful in British Honduras. Wood called "Good Luck" in this list and locally much resembles it. Morris does not mention it, at least it is not in his Index.

93. Beewood.

94*a*, 94*b*.
Two examples of the natural curiosity of tropical woods, known in the West Indies as the "Scotchman hugging the Creole."

PALMETTOS, CALLED HERE "PIMENTOS."

95. The Salt Water Pimento (*Bactris* sp.).
Much used in staking wharves, resisting well the action of water, 40 ft. by 4 in. diameter. Blossom used to stuff pillows, cushions, &c. See No. 154*a*. The palmetto is plentiful and much used locally.

96. The Silver Pimento.
Is covered with long spiky thorns. Tree grows 20 ft. high by 3 to 4 in. diameter. Wood tough and used in house building.

97. "Hairy Tom" Pimento. 1 bale, 4 pieces.

97*a*. A list of squared and polished specimens, exhibited by the Belize Estate and Produce Company:—

Turtle Bone	Fiddlewood.	Ironwood.
Ziricote	Cabbage Palm.	Granadillo.
	Poisonwood.	

98. Mahogany. Slab of 5 ft. 4 in. by 3 ft. 6 in. Exhibited by the Government.

98*a*. Mahogany. Slab of 4 ft. 9 in. by 4 ft. 2 in. Exhibited by the Government.

99. Mahogany. Circular slab 55 in. diameter, cut from a spur root. Exhibited by B. Cramer & Co., Regalia Estate.

100. Mahogany. 45 in. Circular Slab. Exhibited by the Government.

100*a*. 46 in. Circular Slab. Exhibited by the Government.

101. Mahogany. Single Spur from a root. Exhibited by Belize Estate and Produce Company.

102. Mahogany. Stump of small tree showing buttressed form of root growth. Exhibited by the Belize Estate and Produce Company.

102*a*. Mahogany. Slab 5 ft. 6 in. by 3 in. Exhibited by the Belize Estate and Produce Company.

103. Logwood. Twisted specimen showing peculiar growth of this tree at times, by Franco. Andueza.

104. Logwood. Quantity cut as ready for export from Old River, Northern and Southern Districts. Eleven pieces. Exhibited by B. Cramer & Co.

104*a*. Logwood. Ten pieces. Exhibited by by Mutrie, Arthur and Currie.

105. Logwood. Two pieces, section of tree with bark on.

NOTE.—The broad-leaved variety of logwood is the most valuable in the market, on account of its solidity, and of its yielding a larger quantity of the dye, although the smaller-leaved is said to yield a better quality.

106. Ziricote. Log of average-sized growth, diameter 20 by 25 in. Height of tree 45 to 50 ft. Exhibited by B. Cramer & Co.

107 (*a*). Rosewood. Two pieces, sections of logs. (*b*). Two pieces. Exhibited by J. Hutchinson, Dist. Mag., Pta. Gorda.

108. Palmalatto (or Zebrawood, polished) (*Omphalobrium Lamberti*). Exhibited by J. Morais, Punta Gorda.

109. Pitch Pine. Squared and sawn log of. Exhibited by B. Cramer & Co.

110. "Half Crown." Used to make handspikes and for walking-sticks. See 121. Exhibited by the Local Government.

110*a*. Ligmalorum, or Caye Pine.

SPECIMENS OF WOODS SUITABLE FOR WALKING STICKS.

111. One Bundle Orange, unpolished. Exhibited by the Government, from Northern District.

112. One Bundle Orange, unpolished, thorny. Exhibited by the Government, from Northern District.

113. One Bundle Bamboo, in the rough state. Exhibited by the Government, from Northern District.

* A corruption of the word "Acajou," the Brazilian name.

114. One Bundle Wild Cane, in the rough state. Exhibited by W. Thompson.

115. One Bundle Rosewood, rough and polished.

116. One Bundle Various. Exhibited by F. H. Parker.

117. One Bundle Allspice, roughly dressed. Exhibited by S. Morais.

118. One Bundle Allspice, roughly dressed.

119. One Bundle Allspice, with bark off.

119*a*. One Bundle Allspice, polished.

120. One Bundle Logwood, roughly dressed. Exhibited by the Government, Orange Walk.

121. One Bundle "Half-Crown." (Used also for hand-spikes. See No. 110.) Exhibited by the Government, Orange Walk.

122. Two Bundles "Poke and do Boy" palmettos, polished. Exhibited by the Government, Orange Walk.

123 and 124. Supple Jacks (*Rhamnus volubilis*), a liana or vine. According to Morris, there is also a variety *Paullinia serfania*.

125. Two Bundles Basket "Tie-tie" for Sticks. See "Tie-Ties" next class.

125*a*. A Walking Stick of "Walk Naked Tree."

Withes, or Lianas.

Locally known as "Tie-ties," and very useful to the woodmen and hunters, often supplying the place of rope and string. These parasites climb the tallest trees and hang in graceful festoons or drop perpendicularly from the branches of their supporters. They vary in thickness from less than that of a little finger to that of the thickest part of a man's thigh, and are frequently armed with formidable thorns.

126. One bundle Basket Tie-tie (presumably used in basket-work. Exhibited by the Belize Estate and Produce Company.

127. Water Tie-tie 1 bundle. Exhibited by the Belize Estate and Produce Company.

Note.—So called from the circumstance that in the driest weather the thirsty traveller, if he is experienced in woodcraft, can obtain water from it by rapidly cutting off a section of the parasite by two quick cuts with his machete, and holding the section perpendicularly.

128. "Sarah's Pocket-handkerchief," one bundle. Exhibited by the Belize Estate and Produce Company.

129. Blood Tie-tie, one bundle. Exhibited by the Belize Estate and Produce Company.

130. Mountain Cow Tie-tie, one bundle. Exhibited by the Belize Estate and Produce Company

131. Star Tie-tie, one bundle. Exhibited by the Belize Estate and Produce Company.

A section of this vine displays when cut the pattern of a star or cross, hence the name. Small cuts of it are sometimes trimmed and polished into watch chain ornaments.

132. Bilim Box Tie-tie, one bundle. Exhibited by the Belize Estate and Produce Company.

133. X'arnicab Tie-tie, one bundle. Exhibited by the Belize Estate and Produce Company.

133*a*. Snake Tie-tie, one bundle. Exhibited by the Belize Estate and Produce Company.

133*b*. Bullet Tree Tie-tie, one bundle. Exhibited by the Belize Estate and Produce Company.

134. Chew Stick Tie-tie, one bundle. Exhibited by F. H. Parker.

Twigs of this vine are used by the natives of all the races in the Colony as a substitute for the tooth brush and powder of more highly advanced countries. It is also used in place of yeast to start fermentation in making Ginger and Spruce Beer, &c.

Class 2.

Fibres.

135. Banana Fibre, sample of, from the outer substance of *Musa paradisiaca*. Exhibited by the Local Government.

136. Banana Fibre from the inner substance of *Musa paradisiaca*. Exhibited by the Waliz Fruit Company.

137. Spanish Towel, the cleaned fibres of the fruit of a plant growing wild in British Honduras, used for scrubbing with soap. Exhibited by F. H. Parker.

138. Pita, or Silk Grass (*Agave sisilana*, or *americana*, *Bromelia*, *Pita*, Morris). Leafy plant, fibre and rope or twine from Orange Walk. Exhibited by the Government.

139. Hennequen, or Sizal Hemp (*Agave iztli*) (native name Taxley). Leaves, fibre, and rope. Exhibited by the Government.

140. Hennequen. Fibre. Exhibited by the Belize Estate and Produce Company.

141. Hennequen. Four bundles Fibre. Exhibited by the Government.

142. Hennequen. Samples of Fibre from San Francisco, Corozul. Exhibited by the Government.

143. Hennequen. From Progreso. Exhibited by the Government.

144. Hennequen. (A card attached, no name).

145. Hennequen. Blank at present.

146. Hencequen Rope. To illustrate 141. Exhibited by the Government.

147. Moho, sample of bark of the Moho or Mohoe, and specimen of rope made therefrom. (*Moho Tree*, the *Paritium elatum* of science.) Exhibited by M. Zuniga.

148-150. Moho, samples of Fibre. Exhibited by the Government.

151. Cocoanut. One parcel husk fibre. Exhibited by Dr. Van Tuyl.

152. Cocoanut, a collection of Fly Whisks made of. Various Exhibitors.

153. Cushion made of imported wheaten straw used by the Indians to carry their head loads on. Exhibited by the Government.

154. Cotton. The wool of the cotton plant or shrub of a staple between Sea islands and Eastern qualities grown at San Antonio, Southern District. Exhibited by the Government.

154*a*. Two jars Down of the Salt Water Pimento (*Pelusa*). Exhibited by the Government, Corozal.

Class 3.

155. Sugar Cane. Sealed cuttings of the Bourbon description generally cultivated in the Colony. The soil of the Colony allows it to ratoon freely for, it is said, thirty years, and produces two to three tons on the average to the acre annually for the first two or three years.

156. Honey, wild. Exhibited by the Government, Orange Walk, New River.

157. Coffee, unhusked, 1 bag, from Government.

158. Coffee, 3 bags. Exhibited by F. Lefevre & Co.

159. Tobacco, 2 bales. Exhibited by the Government.

159*a*. Tobacco, 1 bale. Exhibited by H. A. Wickham.

160. Mountain Cigar Bush (*Hedyænum nutans*, Swiet). Exhibited by the Government.

161. Sarsaparilla (*Smilax sp.*), 2 bundles of. Exhibited by O. Wells, Sarstoon.

162. Anatto (the seeds of a tree); used as a seasoning for food, and as colouring matter.

163, 164. Ginger, root of (*Z. officinale*), 2 jars. Exhibited by the Government.

165. Wangla Seeds (*Sesamum orientale*, Morris), 1 jar of; used for flavouring cakes. Exhibited by the Government.

166. Cabbage, of the palm *Oredoxia oleracea*, pickled in vinegar, 1 jar of. Exhibited by the Government.

The green top bud of this palm contains a white heart locally called cabbage, which is eaten both preserved as in the specimen, and also simply boiled. The resemblance to the flavour of the English vegetable, the cabbage, is slight, but imagination may do a great deal in some cases.

167. Pindu, or ground nuts (*Arachis hypogæa*) jar of. Exhibited by the Government.

168. Cahoon Nuts, from the Cahoon palm, in husk and stalk, after nuts drop.

168*a*. Cocoanuts, husked and unhusked. Exhibited by B. Baber, R. J. Downer, and B. Cramer & Co.

169. India-rubber, or Caoutchouc. One piece and one roll (from *Castilloa elastica*). Exhibited by S. Cockburn.

170. Two balls Toonu (Mr. Morris, *Castilloa elastica*). Exhibited by S. Cockburn.

171. Three pieces India-rubber, similar to 169. Exhibited by the Belize Estate and Produce Company, Limited.

171*a*. Two pieces India-rubber, similar to 169. Exhibited by the Government.

172. Pith, 1 bundle. Exhibited by the Belize Estate and Produce Company, Limited.

173. Gourds (*Cucurbita sp.*), 5 bottles. Exhibited by the Belize Estate and Produce Company, Limited, and the Government.

174. Gourds (*Largenaria vulgaris*), 10 bottles. Exhibited by the Government.

175. Calabash, cut in centre. Exhibited by the Government.

176. John Crow Beads, 1 bottle. Exhibited by the Government.

177. Black Beans, 2 jars. Exhibited by the Government.

177*a*. Horse Beans. Exhibited by the Government.

177*b*. Beans grown in the Colony, imported from China. Exhibited by the Government.

178. Indian Corn, 3 jars, shelled. Exhibited by the Government.

178*a*. Indian Corn, 6 jars, on the ear. Exhibited by the Government.

178*b*. Three bags Corn of different colours, all grown in the Colony. Exhibited by the Government.

179. Rice, on the stalk, 3 samples, red, common, and bearded.

179*a*. Rice, 3 jars from the Toledo District, one on the stalk, one husked, and one unhusked. Exhibited by W. C. Watrous.

180. Wild Beans, 1 bottle.

181. Potatoes, grown in the Colony. Exhibited by Captain Hall.

181*a*. Yam, meal from, abundant in the Colony, see 316.

182. Fever Grass. Exhibited by Rev F Parisi.

183. Copalche Bark, one jar.

183*a*. Acacia Bark, one jar.

183*b*. Cramantee Bark, one jar.

183c. Moho Bark, one jar.

184. Snakeroot, 1 bundle. Exhibited by the Belize Estate and Produce Company, Limited.

185. Guinea Hen Root, 1 bundle. Exhibited by the Belize Estate and Produce Company, Limited.

186. Wormwood or Ajejo (*Artemisia sp.*), 1 bundle. Exhibited by the Belize Estate and Produce Company, Limited.

187. Tea Herb, 1 bundle, different. Exhibited by the Belize Estate and Produce Company, Limited.

188. Tea Herb, 1 bundle, herbs so used. Exhibited by the Belize Estate and Produce Company, Limited.

189. Ipecacuanha, wild—Bastard or Red Head (*Asclepias curassavica*, Morris, 1 bundle. The tree is the produce of *Cephælis ipecacuanha*. Exhibited by the Belize Estate and Produce Company, Limited.

190. Salira Sage, 1 bundle. Exhibited by the Belize Estate and Produce Company, Limited.

191. Mansanilla, 1 bundle. Exhibited by the Belize Estate and Produce Company, Limited.

192. Halbachaca, Silvestre Tic-tic, 1 bundle. Exhibited by the Belize Estate and Produce Company, Limited.

193. Guaco (*Mikania Guaco*, or *Aristolochia anguicida*), of Carthagena, 1 bundle; used as an antidote to the bites of snakes. Exhibited by the Belize Estate and Produce Company, Limited.

194. Pimento Whist (*Eugenia sp.*), 1 bundle. A febrifuge and anthelmintic. Exhibited by the Belize Estate and Produce Company, Limited.

194a. Ratmot, used for snake bites.

195. Manioc, or Cassava (*Manihot utilissima* of the *Euphorbia* family). The juices of this root contain prussic acid. In the process of manufacture the poisonous matter is eliminated and starch is sold in the markets, and cassava and cassava flour produced. From the former is obtained the tapioca of commerce; the difference between the tapioca and the starch consisting in the fact that the former is prepared by being dried quickly on hot iron plates, and the latter slowly in the sun. The native Caribs make cakes of the cassava meal as they produce it, called "han-han" or cassava bread. The root is scraped and grated on wooden graters [See No. 325 in Catalogue], then the fluid parts squeezed through the "wowlah" (No. 325), a long basket-work tube resembling a large serpent, hence its name. The flour for the cake is what remains in the wowlah dried by artificial heat, that which is squeezed out of the tube makes the starch, and is passed through Sieves (No. 324), and which is the same as the tapioca of commerce.

SECTION II.—PRODUCTS PARTLY PREPARED FOR USE.

Class I.

Sugars.

196. Muscovado, sample of, 1 jar, from New Home, Toledo.

197. Muscovado, sample of, 1 jar, from Punta Gorda. Exhibited by O. Wells.

198. Muscovado, sample of, 1 jar, from Corozal. Exhibited by the Government.

199. Muscovado, sample of, 1 jar, from Saltillo Estate, Corozal. Exhibited by C. Romero.

200. Muscovado, sample of, 1 jar, from Sta. Rita, Corozal. Exhibited by Capt. Hall.

201. Muscovado, sample of, 1 jar, from Jonesville, Corozal. Exhibited by Jones and Young.

202. Muscovado, sample of, 1 jar, from San Roque, Corozal. Exhibited by D. Montero.

Class II.

Prepared Skins and Hides.

203. Antelope Skin. Exhibited by the Government.

204. Alligator Skin. Exhibited by the Belize Estate and Produce Company, Limited.

204a. Alligator Skin. Exhibited by the Government.

204b. Sole Leather. Exhibited by the Government.

Class III.

Timber Grown and Sawn in the Colony.

205. Yemery, 4 pieces, the produce of Regalia Estate, sawn by a mill on the Estate. Exhibited by B. Cramer and Company.

206. Pine, yellow, 2 pieces, the produce of Regalia Estate, sawn by a mill on the Estate. Exhibited by B. Cramer and Company.

207. Nargusta, 1 piece, the produce of Regalia Estate, sawn by a mill on the Estate. Exhibited by B. Cramer and Company.

208. Sam Wood, 3 pieces. Exhibited by V. Ceitano.

209. Santa Maria, 1 log, sawn at Regalia. Exhibited by B. Cramer and Company.

SECTION III.—PREPARED PRODUCTS.

Class I.

Liquors and Liqueurs.

210. Sorrel Wine, 1 bottle, from Regalia Estate, Sittee River. Exhibited by J. Halliday.

211. Shrub, 11 bottles, from Santa Rita Estate, Corozal. Exhibited by Capt. Hall.

212. Falernum, 11 bottles, from Santa Rit Estate, Corozal. Exhibited by Capt. Hall.

213. Rum, coloured, 1 jar 46 o.p. (bright in colour), from Santa Rita Estate, Corozal. Exhibited by Capt. Hall.

214. Rum, coloured. 2 jars (Jamaica flavour), 35 o.p. (1883), from Santa Rita Estate, Corozal. Exhibited by Capt. Hall.

215. Rum, coloured, 1 jar (Pine apple), 38 o.p., from Santa Rita Estate, Corozal. Exhibited by Capt. Hall.

216. Rum, white, 1 jar, 48 o.p., from Jonesville, Corozal. Exhibited by Jones and Young.

217. Rum, white, 1 jar, 30'6 o.p., from Jonesville, Corozal. Exhibited by Jones and Young.

218. P SC No. 15, Rum, coloured, 1 jar, 4 years old, from Santa Cruz. Exhibited from A. Porter.

219. P SC No. 19, Rum, coloured, 1 jar, from Santa Cruz. Exhibited by A. Porter.

220. Rum, white, 1 jar, 48 o.p. (1885), from J Satillo, Corozal. Exhibited by A. Romero.

221. Rum, coloured, 9 bottles, from J. Satillo, Corozal. Exhibited by the Government.

222. Rum, coloured, 31 o.p., from San Pedro, Corozal. Exhibited by Tiburcio Carrillo.

223. Rum, coloured. Exhibited by the Government.

224. Rum, white, 2 bottles. Exhibited by the Government.

Class II.

Fruits, Oils, Etc.

225. Arrowroot (*Maranta arundinacea*), 2 jars.

225*a*. Arrowroot, small jar.

226. Cassava, flour (from the Manioc), or meal, 1 jar, from Punta Gorda. Exhibited by the Government.

226*a*. Cassava, bread made from the above. Exhibited by the Government.

227. Starch, from the same root (*Manihot utilissima*). Exhibited by the Government.

228. Plantain Flour (Horse and Maiden), 1 jar. Exhibited by the Government.

229. Banana Flour, 1 jar. Exhibited by the Government.

230. Maize (*Zea Mays*), Indian Corn, flour or meal of, 1 package from Belize. Exhibited by J. Price.

231. Yampa, flour from a yam-like root; abundant here.

231*a*. Sweet Potatoe, flour from; abundant.

231*b*. Yam Flour, see 181*a*.

231*c*. Red Banana Flour.

232. Cocoanut Oil, 4 quarts, will harden at a temperature of 75° Fahr. and under. By various Exhibitors.

233. Cahoon Nut Oil, 4 quarts, will harden at a temperature of 70° Fahr.; made from the kernel of the cahoon nut. By various Exhibitors.

234. Tamarinds, preserved, 2 jars. Exhibited by Sol. Bennet.

235. Tamarinds, preserved, 1 jar. Exhibited by R. Eagan.

236. Peppers of the Colony, 1 jar, mixed. Exhibited by the Government.

236*a*. Peppers, mixed, Indian shot. Exhibited by the Government.

236*b*. Peppers, half ripe. Exhibited by the Government.

236*c*. Peppers, Scotch Bonnet. Exhibited by the Government.

236*d*. Peppers, Green Scotch Bonnet. Exhibited by the Government.

236*e*. Peppers, Bird, very hot. Exhibited by the Government.

237. Preserved Citron, 1 jar.

238. Preserved Pawpaw, 1 jar.

239. Preserved Crabbo in rum, 2 jars. Exhibited by the Belize Estate and Produce Company.

240. Mixed Pickles, hot, 1 jar.

241. Totopostes. A species of cake made from maize; used by the Indians as food in travelling long distances.

242. Vinegar from Sugar Cane, 1 bottle, from Santa Rita.

243. Syrup from Sugar Cane, 1 bottle.

244. Syrup from Sugar Cane, 1 bottle.

245. Turtle, Tins of Soup. The preparations have been tested on the spot and approved of. Exhibited by Edward Craig.

246. Turtle Fin, Turtle Balls. Exhibited by E. Craig.

247. Conchs, Spiced Conchs. Exhibited by E. Craig.

Class III.

248. Tobacco. Leaf cured. Exhibited by Edw. Craig.

249. Tobacco. Cigars, 1 large case made from leaf similarly cured to above. Exhibited by J. Martinez.

250. Tobacco. Cigars, 1 box Conchitas. Exhibited by J. Martinez.

251. Tobacco. Cigars, 1 box Regia Victoria, and 1 cigar, very long. Exhibited by J. Martinez.

252. Tobacco. Cigars, 1 box Regia Victoria, and 1 cigar, very long. Exhibited by E. Jones, Corozal.

253. Tobacco. Cigarettes, 1 package. Exhibited by J. Martinez.

254. Ball Cotton Thread. Exhibited by the Government.

255. An India-rubber Bag from Bocay, made by the Indians by coating a cotton bag with the fresh milk of the India-rubber tree and, on its beginning to dry, making figures with a pointed stick. Exhibited by S. Woods.

256. Axe Handles, 2, rough. Exhibited by the Government.

257. Two Axe Handles, used for felling mahogany, prepared.

Class IV.

Sponges.

258. One Sponge. Exhibited by R. Leslie.

259. One Sponge. Exhibited by A. Martin.

260. String of Sponges, various sizes. Exhibited by L. Fronski.

261. String of Sponges, various sizes. Exhibited by the Government.

262. One large Sponge, shaped like a helmet. Exhibited by Reiss and Dewar, of Belize and Havre.

Note.—This industry has recently received an impetus from the efforts of Mr. Fronski, the Spanish Consul.

DIVISION B.—SECTION I.

Class I.

Household Furniture and Decorative Art.

263. Chiffonier, or Sideboard, made by Senor F. Andueza of Belize, ornamented with the old arms of the Colony in the centre. Exhibited by F. H. Parker.

On the cupboard panels the coat of arms of the empire of India insignia, copied from the design in No. 267. The following woods enter into its composition, all native, and most of which will be found among the specimens exhibited under woods and forestry: palmatto, sapodilla, poisonwood, cedar, anacahuita, orange, cocoa-palm, logwood, yellowwood, rosewood, hornwood, fustic, dogwood, moho, Billy Webb, mahogany, yaskaic, ebony, susuc, madre cacao.

264. Oblong Occasional Table in marqueterie and mosaic design of the Royal Arms in the centre, made by Senor Andueza, of the following woods: buttonwood, Billy Webb, Santamaria, tamarind, bullet tree, locust, pimento, braziletto, tarvey, deehorn, grape, date, cabbage bark, &c, 33 in all. Exhibited by Mutrie, Arthur and Currie.

265. Oval Table, in mosaic. The Prince of Wales's Crest in the centre. Exhibited by Belize Estate and Produce Company, also from Senor Andueza.

265a. Round Table, inlaid. Made by C. Orio. Exhibited by Dr. Moutray.

266. Shield, made by same maker. Exhibited by F. H. Parker.

267. A Loyal Address to Her Most Gracious Majesty, designed and executed by Captain Allen, 2nd W. I. Regiment, lately police inspector; and framed by Senor Andueza. The address was presented on the occasion of the death of Prince Leopold, Duke of Albany. Exhibited by the Government.

268. A portable Folding Chair, with centre hinge, with out nail or pin or fastening, the work of a mahogany cutter. Exhibited by the Government.

269. Two Butakes, or Indian Chairs.

270. A Chair improvised in the woods by the Indians to carry an invalid priest over the mountains.

271. Wooden (mahogany) Carved Ornament.

272. Two Cassava Beaters.

273. Two Gourds, covered with net work. Exhibited by the Belize Estate and Produce Company.

274. One large Gourd, painted and ornamented. Exhibited by the Belize Estate and Produce Company.

275. A variety of Gourds, variously ornamented, together with cocoanut, calabashes, &c. Exhibited by the Government and others.

276. One Hat Rack (natural). Exhibited by A. R. Usher.

276a One Hat Rack (natural). Exhibited by A. R. Usher.

277. A Number of Basket-work Rings for holding calabash or earthenware cups, &c., suspended in the Indian dwellings, or to take plates of food from place to place, called "camalistas," or calabash holders, made by Indians. Three exhibited by the Belize Estate and Produce Company, and nine by the Government.

278. Hammock, cotton, Indian make. Exhibited by Steven Brothers.

278a. Eight Hammocks, grass (2 coloured), Indian make. Exhibited by the Government.

278b. Two Hammocks, grass (coloured), Indian make. Exhibited by W. A. Sheriff.

These hammocks (with the exception of the one exhibited by Messrs. Steven Brothers) are made from henequen fibre. They differ from most other hammocks in having meshes, the strings of which are interwoven but not knotted.

279. Tortilla Stool, for making tortillas or corn cakes. The corn is rubbed in a hollow stone, and a calabash cup of water placed conveniently on the smaller part of the stool. The ground corn is placed on the stool from which the portions are taken, patted into a circular cake in the hand, and baked on an iron griddle as Scotch oatcakes are.

280. Three Tripod Stands (mahogany), one ornamented.

281. One Bamboo Water Bottle. Exhibited by Mrs. Blockley.

282. Several "Kiss-kiss" Tongs. Exhibited by the Government.

283. Several Swizzle-sticks; from San Antonio. Exhibited by Antonio Sacal.

284. Chocolate Swizzle-sticks; a set for making chocolate. Exhibited by Don Antonio Sacal.

285. Chocolate Swizzle-sticks, a set for making chocolate. Exhibited by the Government.

286. Three Brooms, made of rice straw. Exhibited by the Government.

287. Eight Brooms, made from palm leaves Exhibited by W. C. Watrous.

288. One Wooden Tray. Exhibited by W. C. Watrous.

289. One Wooden Pestle and Mortar, to husk rice by pounding. Exhibited by W. C. Watrous.

289*a*. One Wooden Pestle and Mortar, to husk rice by pounding. Exhibited by C. C. Price.

290. Seven Beating Sticks, from Stann Creek. Exhibited by the Government.

291. One large Mahogany Bathing Bowl. Exhibited by A. Batty.

291*a*. Twelve Mahogany Bowls, for domestic purposes. Exhibited by the District Magistrate, Toledo.

292. Eight small Mahogany Bowls, from Stann Creek. Exhibited by the Government.

292*a*. Four small Mahogany Bowls, oval, from Stann Creek. Exhibited by the Government.

292*b*. One small Mahogany Bowl, pitpan shape (used for washing clothes). Exhibited by the Government.

293. One small Mahogany Bowl, round, with painting in oil. Exhibited by Miss Walker.

Class II.

Ornaments, Etc.

294. Seven Stands with Shades of Wax Flowers. Two Vases with Shades of Wool-work Flowers. Exhibited by the Ladies of the Convent, Belize. Three Cocoanuts, carved and mounted. Six Cocoanuts, varnished. Exhibited by Mrs. Wade.

295. Several painted Gourds and Calabashes. Exhibited by Dr. Gahne and Indian Settlement.

296. One Book Cover with gold lace, and 1 Lady's Handkerchief-Holder, by the pupils of the Convent. Exhibited by the Convent.

297. Three Dolls representing a Carib man and two Carib women.

298. An ornamented Wooden Crucifix from an Indian dwelling near Corozal. Exhibited by the Government.

299. Figurehead of a Native Craft. Exhibited by the Government.

300. Specimen of Wood Carving, 1 "Angelus." Exhibited by Father Gillett, S.J.

301. One Shell Basket. Three Sprays of Flowers in shell-work (for the hair). Exhibited by the Government.

302. Two Dolls, showing how the Mestizas, or mixed Indian and European people, dress on great occasions. Exhibited by the Government.

303. One Fan of Qualin Feathers. Exhibited by the Government.

304. A quantity of Palm Fans (Indian). Exhibited by the Government.

305. A quantity of Sunshades used by Indians, and called Saraguas. Exhibited by the Government.

306. Several Knitted Bags (Indian). Exhibited by the Government.

307. Two Sabucanes made from grasses of the Colony. Exhibited by the Government.

308. Seven Water-colour Drawings by a village schoolboy. Exhibited by Jose Cervantes.

309. Seven Views in distemper. By H. Wickham.

Class III.

Embroidery, Lace, Needlework, and Articles of Dress and Personal Equipment.

310. A collection of Indian Napery and Female Robes, worn by the Indians of the Northern District; embroidered by them. Exhibited by the Government and others.

311. Indian Sash woven by the Indians from native grasses.

312. Fourteen pairs Deerskin Mocassins. Exhibited by the Government.

313. Six pairs Apargatas or Caytes (sandals). One Pair Ornamented Caytes (coeliz) (sandals). One Pair Rope Sandal for house use. Exhibited by the Government.

313*a*. A Suborium Cover made by the Sisters of Mercy.

Class IV.

Native Pottery (Modern and in Use).

314. Earthenware Pots of Indian make from Toledo District. Eighteen Water Jugs with handles, made by the Indians. One Armadillo. One Water Cooler and Stand, with 2 handles. One Dozen Bowls, cooking. Three Ladles or Scoops. Five Pottery Candlesticks. Five Children's Rattles shaped like gourds. Exhibited by the Government

SECTION II.—MODELS, TOOLS, IMPLEMENTS, &c.

Class 1.

Implements used in any Craft or Trade Peculiar to the Colony.

315. Ten Paddles, mahogany. Exhibited by the Government. One Paddle, mahogany Exhibited by B. Vernon. One Paddle, mahogany. Exhibited by J. Abadoe.

316. Set of Implements for making cotton cloth.

317. Set of Implements for making fibre.

318. Wool Needle, &c.

319. Three Cahuries; made by the Caribs for carrying burdens on the back. Exhibited by the Government.

320. Caps used by Caribs at work, made from the shoot of the Comfa.

321. Carib Patakees or Basket Portmanteaux. Exhibited by the Government. One Carib Patakees. Exhibited by R. J. Downer. One Carib Patakee, painted.

322. Two Waika Baskets from Staun Creek. Exhibited by the Government.

323. Three Waika Cassava Baskets. Exhibited by the Government.

324. Four Waika Sieves, basket work for cassava making. Exhibited by the Government.

325. Five Waika Graters, wooden, for cassava making. Exhibited by the Government.

326. Two Waika Wowluhs, for cassava making. Exhibited by the Government.

327. One Waika Indian Lute.

328. Three Marimbas, or wooden musical instruments, on the principle somewhat of the dulcimer, from which native players extract very sweet music. Exhibited by the Government.

329. Mahogany Hunter's Equipments.

330. One Tinder-box (Funk).

331. One Harpoon for fish spear.

332. Rods for harpoons. Exhibited by the Government.

333. Three Fish Pots. Exhibited by the Government.

334. Three Lobster Pots. Exhibited by the Government.

335. Three Turtle Decoys. Exhibited by the Government.

336. One Casting Net, used for catching small fish to serve as fishing bait. Exhibited by the Government.

337. One "Toonah." Exhibited by J. Pitts.

338. One Oval Mahogany Shuttle.

339. Cedar Dorey, made in Belize by T. Simmons. Exhibited by the Belize Estate and Produce Company.

339*a*. Cedar Dorey, made in Belize by Richard Arnold. Exhibited by Steven Bros.

339*b*. Cedar Dorey, by John Young, a self-taught builder. Exhibited by W. Neal.

339*c*. Cedar Dorey, by Richard Arnold. Exhibited by W. Neal.

These doreys are fair specimens of the crafts used in the colony for river traffic and fishing; they are mostly made from the tree called Yemery (*See* No. 205) and Tubruce, as being lighter and of less commercial value than other woods.

Class 2.

Models.

340. One Mahogany Truck for trucking out logs of timber, and slide for the same. Exhibited by W. H. Arnold.

341. One Mahogany Truck for trucking out logs of timber, and slide for the same. Exhibited by C. C. Price.

341*a*. One Mahogany Truck (small), for trucking out logs of timber, and slide for the same.

The trucks are used in dry weather, the slides in wet weather.

342. One Sugar Mill (primitive) used by Indians.

343. One Model of Pitpan, for travelling in shallow rivers and lagoons, furnished with awning. Exhibited by the Government.

343*a*. One Model of Pitpan, for travelling in shallow rivers and lagoons, furnished with awning, and loaded with provisions. Exhibited by the Government.

343*b*. One Model of Pitpan, for travelling in shallow rivers and lagoons, furnished with awning, and loaded with provisions. Exhibited by W. Neal.

343*c*. One Model of Pitpan, for travelling in shallow rivers and lagoons, furnished with awning, and loaded with provisions. Exhibited by F. H. Parker.

344. One Model of Carib Dorey with sails, schooner rigged. Exhibited by J. E. Mutrie.

345. Indian Bow and Arrow Staves (Waika Indian). Exhibited by S. Woods.

346. Mahogany Casket, carved work with puzzle.

347. Mahogany Bedstead, carved work with puzzle.

347*a*. A Bungay. Exhibited by the Belize Estate and Produce Company, Limited.

Class 3.

Miscellaneous Manufactured Articles.

348. Four Straw Hats; Two Panama Hats; One Panama Hat, unfinished, to show process.

349. One bundle Rope of molio fibre. Exhibited by R. J. Downer.

349*a*. Four bundles Rope of fibre and bark. Exhibited by the Government.

349*b*. One bundle Rope (Xchium); two bundles Rope, label torn off.

350. One bundle Rope (Hennequen), Sisal hemp with leaf.

351. Six Whips, dyed (Hennequen), made by Indians.

352. One bundle Rope and Bark (Kambool), with wood.

353. One bundle Rope from bark of Cibux (Indian name), with wood.

354. One bundle Rope (Kampa), with wood.

355. One bundle Twine.

356. One Indian Pack Saddle, with girths for same. Exhibited by the Government.

357. Two small Polished Wood Saltcellars.

DIVISION C.—SECTION I.

Class 1.

Natural History Objects.

358. One Grey Squirrel, stuffed. Exhibited by the Government.

358*a*. Two Stuffed Foxes. Exhibited by the Government.

358*b*. One Stuffed Tiger Cat. Exhibited by the Government.

358*c*. One Stuffed Eagle. Exhibited by the Government.

358*d*. One Stuffed Turkey. Exhibited by the Government.

359. Skins of Animals:—(*a*) Fox Skins, preserved. (*b*) Two Monkey Skins, preserved. (*c*) Eight Jaguar, preserved. (*d*) Tiger Cat Skins, preserved. (*e*) Opossum Skins, preserved. (*f*) Six Quash Skins, preserved. (*g*) Six Night Walker Skins, preserved. (*h*) Three Water Dog Skins, preserved. (*i*) Nine Indian Rabbit Skins, preserved. (*j*) Two Racoon Skins, preserved. (*k*) Two Ant Eater Skins, preserved. (*l*) One Wild Hog of the Waree kind. (*m*) Two Wild Hogs of the Peccary kind. (*n*) Four Deer. (*o*) Two Antelopes. (*p*) Tapir, or Mountain Cow. Exhibited by the Government.

360. Three Wild Turkeys of Honduras. (*a*) One Wild Turkey of Honduras. (*b*) Four crested Carassows, male and female. The bones of these birds will render mad the dogs that eat them at certain seasons of the year. They are almost equal to turkey as food. (*c*) Two "Blue" Birds. (*d*) Two Toucans, Toucan Bills. (*e*) Pine-ridge Hawk. (*f*) Four Cranes. (*g*) Pelis. (*h*) Yellow-tail. (*i*) Dive Dapper. (*j*) Clucking Hen. (*k*) Chicken Hawk. (*l*) Two Paroquets. (*m*) Woodpecker. (*n*) Five Humming Birds. (*o*) Rice Bird. (*p*) Young Cockrico, or West Indian Pheasant. A number of other Bird Skins of unknown names. Exhibited by the Government.

361. One case Stuffed Birds. Exhibited by J. E. Mutrie.

361*a*. One case Stuffed Birds, exhibited by A. R. Gibbs.

362. Lizard Skin.

363. Five Trunk Fishes, dried. Exhibited by Dr. Gabb.

364. Deer and Antelope Horns.

365. One Skull of Tapir, or Mountain Cow. Exhibited by Dr. Van Tuyl.

366. One Skull of Paca (Gibnut), from S. Antonio. Exhibited by the Government.

367. Four Hawks' Bills, Turtle Backs or Calabashes, a variety of specimens. Exhibited by the Government and various others.

368. Two Logger-head Turtle Skulls. Exhibited by D. Taylor.

Tortoises.

369. Bucatora, variety. Exhibited by G. Walker.

369*a*. Three Hiccatee Backs.

370. Insects preserved in spirits:—(*a*) One Scorpion, preserved in spirits. (*b*) One Tarantula Spider, in spirits. (*c*) Four Pickle Bottles, with various entomological specimens useless for identification of genera and species, being in spirits. (*d*) One bottle Centipedes, preserved in spirits. (*e*) One bottle Beetles, preserved in spirits; being preserved in spirits it is not possible so identify these, but the Palm Weevil is distinguishable. (*f*) One specimen of Locusts, in spirits; differing in tribe and in habits from the Eastern Locust, but appearing in swarms and doing quite as much harm to vegetation.

371. Reptilia, preserved in spirits. Collection by A. Porter, Esq., Sta. Cruz.

372. One jar Rattlesnake, six years old.

373. One jar Snakes and a Bat.

374. One jar Lizard, Locust, and Rhinoceros Beetle (female).

375. One jar Water Snake. Exhibited by N. Lopez.

376. One jar Green Whip Snake. Exhibited by H. C. Fuller.

377. One jar Coral Snake, very deadly.

378. Three jars Blue Snake.

379. Two jars Yellowish, with black bands.

380. One jar Tarantula Spider.

381. One jar Rhinoceros Beetle.

Class 2.

382. Conchological Specimens, an unclassified collection of the shells of the Molluscæ, Echinæ and of Corals and Corallines.

Bull Conch; locally is represented by numerous handsome specimens.

Helmet Shell, or Queen, and other Conchs and Shells of every size are present.

383. Corals and Corallines: — (*a*) A fine specimen of *Millepora calcarea* from Hunter's Cay, and several of *Meandrina Myrinthica*, &c., the Brain Coral. A very fine specimen of Coral in one piece from Father Pozzi. (*b*) Radiata. Among the echinodenns a plentiful representation of *Echinus sphæra*, or sea-urchin, and of *Asterias*, or sea-stars, several. Exhibited by J. H. Phillips and others. c) There are several *Algæ* in the collection, none remarkable; and two specimens appear as "Sea Whips" exhibited by G. Walker.

SECTION II.—ANTIQUITIES, &c.

Class 1.

Indian Antiquities from Tumuli.

384. Representation of some animal in roughly carved stone:—(*a*) Earthenware Vases or Urns. (*b*) One Earthenware Jug. (*c*) One Earthenware Water Cooler. (*d*) One Earthenware Water Cooler (bottle shape). (*e*) Fragments of Painted Earthenware Bowl. (*f*) Fragments of Old Statuary and Idols. (*g*) Seven pieces in tolerable preservation of Idols. (*h*) One Indian Image Dog.

385. Collection of Stone Implements, Hammer, Adze and Hatchet Heads, Chisel Heads, Spear Heads, Flint and Stone, manufactured by an ancient Indian race. Exhibited by J. H. Phillips and others.

385*a*. Rubbing Stone and Rubber or Pestle.

Class 2.

Minerals and Curiosities.

386. Box containing 98 specimens of minerals.

387. Forty-eight specimens, amongst which are specimens holding auriferous quartz, slight indication of of pyrites, mica, mica schist, and where [Stalagmite] conglomerates, all indicative of metals, but whether in any quantity or not is the question. Exhibited by the Government.

387*a*. Pumice. Coal. Exhibited by E Collin.

387*b*. Oyster shells, young, adhering to branches of Mangrove Shrub. The shells have been cleaned apparently.

388. Plaster of Paris Casts of Fish:—

Pampas. The cast is a little less than the average size. It is a most abundant and palatable fish. Painted by Miss Walker and exhibited by the Government.

Angel Fish, about average size. Not so abundant as Pampas.

Kubally or Skip Jack, greatly abounds at certain seasons of the year, being found in shoals, and, therefore, easily caught with a net. The cast is slightly larger than the average.

Silver Fish. This fish is most abundant and is caught in large numbers. It is a very palatable fish. The cast is of average size. No painting can adequately give the varying colours of this fish; when caught it is that of burnished silver, and it then changes to the most beautiful opaline colours.

Caviö. The cast is that of an exceedingly young fish. This fish frequents deep waters, and attains to a weight of 60 lbs. It is a rich, but not abundant fish.

Grass Snapper. A very common, but by no means unpalatable fish, inhabiting the grass bottom of shallow water. The cast is of less than average size.

Yellow-Tail Snapper. The cast is of the average sized fish. It is a very abundant fish; not unpalatable.

Silk Snapper. The cast is of a fish of average size. The fish is palatable and exceedingly abundant.

Rock Fish. The cast is that of a very small fish. This fish frequents deep water, on whose bottom, amongst rocks, he is to be found. It attains a size of 60 lbs. It is a palatable fish.

389. Model of House used by settlers on the Western Frontier. Exhibited by the Government.

390. Sponge growing on Sea-fan. Exhibited by Dr. Gahne.

391. Bale of Sarsaparilla. Exhibited by H. Lind & Co.

391*a*. Photographic Views of Belize. Exhibited by J. H. Philips.

Plants.

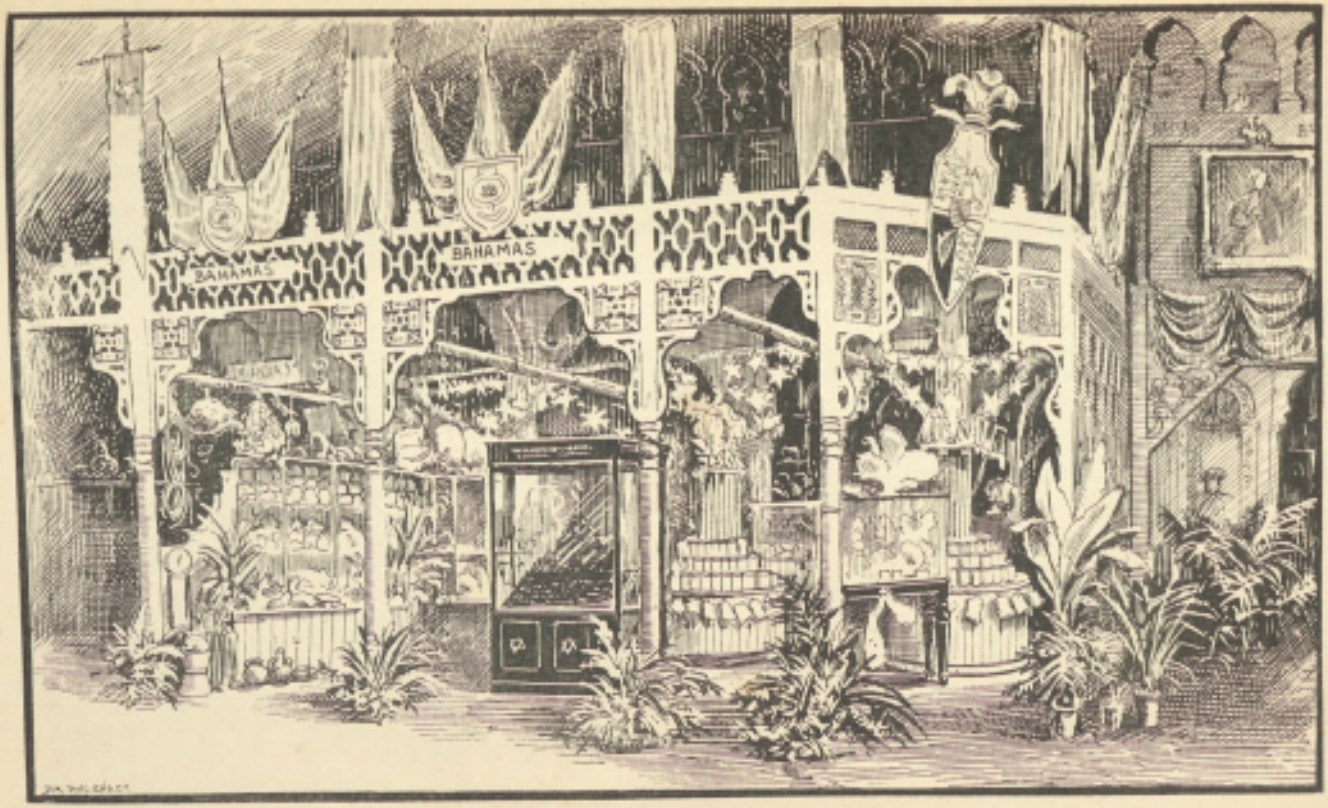
Orchids, Philodendrons, Bromulcards, Mormodes and Oncidium Varieties. Seeds.

THE BAHAMAS.

By A. J. Anderley, Esq., C.M.G.

The picturesque account of the discovery of the Bahamas can never be better told than in the words of the chronicler "Herrera." And Christopher Columbus, being now sure that he was not far off from land as the night came on, after the singing of the "Salve Regina," as was usual with Spanish mariners, addressed them all and said, "that since God had given them the grace to make so long a voyage in safety, and since the signs of land were becoming steadily more frequent, he begged them to keep watch all night. That they knew well the first chapter of the orders he had issued to them on leaving Castile, provided that after sailing 700 leagues without making land, they should only sail thenceforth from the following midnight to the next day; and that they should pass that time in prayer, because he trusted in God that during the night they should discover land. And that beside the 10,000 maravidas that their Highnesses Ferdinand and Izabel had promised to him who should make the first discovery, he would give, for his part, a velvet jerkin."

The Admiral had either the sharpest eyes or the highest outlook, and that night he saw a light which seemed to move in the dim horizon. He called to him Pedro Quitierrez, who saw it at once; he called Roderigo Sanchez, who could not see it for some time, but at last all three perceived it. "He saw the light in the midst of darkness," adds the devout Herrera, "which symbolized the spirit and light which were to be introduced among these savages." The sight was seen about ten o'clock in the evening, and at two o'clock in the morning land was actually seen from the *Pinta*, the foremost vessel, by a sailor, Roderigo de Triana, who, poor fellow, never got the promised reward, and tradition says went to Africa and became a Mohammedan. The landing of Columbus on the island of San Salvador has often formed the subject of paintings by artists of the highest rank, and our own Turner has commemorated this great event in a beautiful design engraved in Rogers' poems. In our interesting "Loan Collection" will be seen a water-colour drawing by Signor Olivetti, the eminent Roman artist, and called very appropriately, "The morning of Oct. 4, 1492, Bahamas." Columbus is seen in this fine composition attired, as tradition and his chroniclers assure us he was, in complete armour with crimson velvet over it, and carrying in his hand the Spanish flag with its ominous hues of gold and red. His captains bear each a banner with a green cross and the initials F and Y for "Ferdinand and Ysabil," surmounted by their respective crowns. The timid natives stand before the gorgeous groups of strangers in attitudes of wonder and fear, whilst in the background is seen the fleet of storm-beaten vessels at anchor in the calm and beautiful roadstead. Another beautiful drawing by Her Excellency Mrs. Blake, the



THE BAHAMAS COURT.

wife of the Governor of the Bahamas, represents the place of Columbus' landing as it now is. It has been painted by this accomplished lady on the spot, expressly for the Exhibition.

Both the Governor and Mrs. Blake, however, after a great deal of minute and well-reasoned observation on the spot, have come to the conclusion that the real place where Columbus landed was what is now called Watling's Island and not "Cat Island" as has hitherto been usually believed. Columbus in his correspondence distinctly stated that the island where he landed had in its interior a large freshwater lake, and that he was able to row round it in a single day. According to the testimony of Columbus himself, the natives of the Bahamas were "very gentle, without knowing what evil is, without killing, without stealing." They were poor, but their houses were neat and clean, and they had in them certain statues in female form and certain heads in the shape of masks well executed. I do not know whether these were employed simply for adornment or worship. The remains of Aztec and Maya civilization seem less exceptional when we find among these first-seen aborigines the traces of a feeling of art. It is a curious fact that quite lately, whilst pursuing his indefatigable researches after relics, Governor Blake became possessed of a small figure, the first found, possibly one of the figures spoken of by Columbus. The people were, we are told, tall and elegantly shaped, with long black hair and dusky skins. Peter Martyr was especially pleased with the women, "beautiful as Dryades or nymphs from the fountain." They were however, the same authority in a calm mode complains, "rather corpulent." Columbus was enchanted with the beauty of the island, and wrote a letter to the Spanish sovereigns in which he expressed his unbounded enthusiasm. "The loveliness," says he, "of this island is like unto that of the Campagna de Cordova. The trees are all covered with ever-verdant foliage and perpetually laden with either flowers or fruit. The plants in the ground are full of blossoms. The breezes are like those of April in Castile. The nightingales (mocking birds) sing more sweetly than I can describe. It seems to me that I could never quit so enchanting a spot, as if a thousand tongues would fail to describe it, as if my hands, spellbound, would never be able to write concerning it."

Columbus seems to have begun with that peculiar mixture of kindness and contempt which the most civilised men are apt to show towards savages. "Because they showed much kindliness for us, and because I knew that they would more easily be made Christians through love than fear, I gave to some of them some coloured caps and some strings of glass beads for their necks, and many other trifles, with which they were delighted, and were so entirely ours that it was a marvel to see."

The tragedy begins when we find this great-minded man, who if he shares the cruel prejudices of his age, still often rose above its ignorance, writing home to their Catholic Majesties, in his very first letter, that "he should be able to supply them with all the gold they needed, with spices, cotton, mastic, aloes, rhubarb, cinnamon and slaves." Slaves—as many of these idolaters as their Highnesses shall command to be shipped. Thus ended the visions of those simple natives who, on the arrival of the Europeans, had run from hut to hut crying out, "Come, come and see the people from heaven." Some of them lived to suspect the bearded strangers had quite a different origin.

They belonged to the Carib family, as is confirmed by the few bits of pottery and other trifles found in the Bahamas group. They believed in a God—a great spirit—and in a future state of reward and punishment. No trace remains of them now, but a generation or so back a few of them survived at Watling's Island, where caves with inscriptions are yet to be seen. They are said to have been hunted down and shot. Columbus stayed but a few hours in the Bahamas, and sailed almost immediately in search of other and larger islands. But a few years later his followers, who had settled in Hispaniola, came back for a fell purpose, the result of which was that within five years scarcely an aborigine was left alive in the islands. They needed hands to work the mines, for through their cruelty nearly 100,000 natives had perished, and there were no slaves procurable nearer than the Bahamas. The story of the diabolical plot invented to decoy the poor creatures and ship them off into a state worse than slavery, fills many pages of the writings of Peter Martyr and Las Casas. Their beautiful tradition that their departed dwelt in other and even happier islands than their own was used against them. They were told that if they would only embark upon the Spanish ships and go with them, ere a day and night was passed they would embrace their dear ones and dwell with them eternally. The poor souls believed, and meekly went on board the vessels by hundreds. About 40,000 were transported to Hispaniola, some 10,000 others were divided up between Cubagua and the Pearl Coast. Peter Martyr tells us that many of them in anguish and despair, when they found out the horrible deception practised upon them, obstinately refused all manner of sustenance, and retiring to secret caves and unfrequented woods, silently died of starvation. Others repairing to the sea coast on the northern side of Hispaniola, cast many a longing look towards that part of the ocean where they supposed their own island to be situated, and when the sea breeze rises they eagerly inhale it, fully believing it has lately visited their own happy valleys and comes fraught with the breath of those they love, their wives and their children. With this idea they continue for hours on the coast, until nature becomes utterly exhausted, when, stretching out their arms towards the ocean, they take a last embrace of their distant homes and die without a groan. Others met with a less pathetic fate. Overworked, scourged and starved, they died in torment, and it is recorded even that many for the most trifling acts of insubordination were put to lingering and awful deaths by their ferocious taskmasters. So perished the unfortunate aborigines of the Bahamas.

The Spaniards did not trouble the Bahamas much for many years after the discovery. Only once again did they revisit them until nearly a century later; and this time on an adventure of a most singular character. Ponce de Leon having squandered his hard earnings and grown old, heard that on the island of Bimini there existed the famous fountain of eternal youth, which had often been mentioned by the ancients. He accordingly, on his way to Florida in 1512, stopped at the Bahamas, where, upon one of the islands, was an old Indian woman, who assured him that in the Isle of Bimini he would discover the miraculous waters. It is rather curious that he did not ask the venerable lady why, since she knew where the fountain was, she had never taken a draught of it herself, for it must have appeared, even to the most casual observer, strange, that any woman would remain old and ugly, if she could possibly return to her youth and beauty. He spent many months hunt-

ing for the elixir, and was at last obliged to give up the search. The Indian woman was confided to Juan Perez de Oriatra, his companion, and he was commanded to seek the fountain whilst Leon continued his voyage. Perez at last reached Bimini, and the crafty old lady showed him a fountain she declared was that of "perpetual youth," whereupon the entire crew took a bath therein, without any very remarkable result save increased cleanliness. The ancient sorceress got off by declaring that it took a full year for the effects to become visible, and the credulous sailors allowed her to go free. There must have been some ancient tradition about the magic powers of the Bahamas waters, for to this day a superstition, if so you can call a pretty fancy, exists, which declares that if you desire to return to the peaceful isles of June, you have only to drink of the waters there, and so surely will you return before you die. It is a rather curious fact, but as visitors to Rome will remember, a like fancy attaches itself to the Fontana de Trevi. For 100 years the Bahamas remained uninhabited and neglected, but they still belonged to the Spaniards. The British, however, soon put aside the Papal and Spanish pretensions, and Sir W. Raleigh, Sir Francis Drake and Sir John Hawkins, all made expeditions to the prohibited countries. Queen Elizabeth and King James do not seem to have been much behind the Pope in appropriating and disposing of savage lands and people. In 1578 Her Virgin Majesty bestowed on Sir Humphrey Gilbert all lands and countries that he might discover, that were not already taken possession of by some Christian and friendly power. Spain not being in those days a friendly power, Sir H. Gilbert considered he had a perfect right to the Bahamas, and annexed them accordingly. It would seem that until the English began to settle themselves in Virginia, that they had quite forgotten the existence of the Bahamas, and the Spanish also appear to have ceased troubling the countries they had so rapidly depopulated. In 1612, however, the British adventurers obtained an addition to their two previous charters, by which they derived possession of the Bermudas, and all islands within three hundred miles of the Virginian shore. About twenty years later, some of our adventurers, probably on the strength of this charter, made a settlement at the Bahamas, which was destroyed by the Spaniards in 1641. A second unsuccessful attempt to inhabit the island was made in 1666. The advantages of the Bahamas were evidently gradually becoming known. It was evident that they were very conveniently situated for Spanish treasure ships, and it was equally clear that a body of resident wreckers might greatly benefit themselves and at the same time annoy the Spaniards—duties which, after the attempt of the Spanish Armada, English sailors were by no means likely to neglect. In 1667 Captain William Sayer, afterwards Governor of Carolinas, was forced by bad weather among the Bahamas, and saved from shipwreck by the re-discovery of the harbour of the island which Columbus is supposed to have visited soon after leaving San Salvador, and to have named in honour of King Ferdinand, Fernandina. Sayer was not aware that Columbus had visited the island before him, and in return for the shelter its port had afforded him, intended as a compliment to call it by his own name; but being obliged a second time to seek refuge from a storm, he recognised a special providence, and called the island Providence. On his arrival in America, however, he added the adjective "New"—to distinguish it from the island of "Old" Providence on the Mosquito shore. In 1680, Charles II., who had a happy knack of making presents which cost

him nothing, granted the Islands, over which he had no right, to George, Duke of Albemarle, William Lord Craven, Lord Berkeley, Anthony Lord Ashley, and Sir Peter Colleton.

The date of the grant was 1680, but the proprietors had undertaken the regular formation of a settlement before the grant was made.

For some years after this the island of New Providence still remained uninhabitable, until 1684, when Mr. Lillburn attempted a first settlement, but was prevented by the Spaniards. During the Revolution several English families of distinction removed to the Bahamas, and Mr. Cadwallader Jones was named Governor, 1690. He soon, however, quarrelled with his subjects, being a hot-headed Welshman, and they locked him up, until a powerful friend released him and assisted him in quelling the rebellious spirit of the people. This friend was Avery, a noted pirate, who had a great reputation and is the hero of the well-known old play, "The Successful Pirate." Successful to the end, however, he was not, for having secured a bag full of diamonds belonging to the Mogul, who together with his family he met sailing on the high seas, on their way to a pilgrimage at Mecca, he made off with his prize to England and entrusted the jewels to certain merchants, who took advantage of him and refused to account to him for the proceeds, and so the "Successful" fell into abject misery, and died a pauper in a Cornish workhouse. It was during the administration of Mr. Trot, the next Governor in succession to Mr. Jones, the famous Phips-Adderley adventure occurred. Phips came from New England, as did Captain Adderley. Both were of an adventurous disposition and bold enough for any daring exploit which might present itself, and it is probable that it was through some personal communication with the latter, who first went to the Bahamas, that Phips became aware of the whereabouts of the sunken Spanish vessel "wherein was lost a mighty treasure hitherto undiscovered." After many attempts to raise funds wherewith to recover the hidden treasure, finally, in 1687, aided by the Duke of Albemarle and guided by Captain Adderley, he was enabled to bring up some thirty-two tons of silver, besides six other tons which Adderley appropriated for himself. Phips recovered treasure to the value of £300,000. Poor Captain Phips's wealth soon proved a burden to him. His crew, seeing such a hoard of silver come on board, instantly became inflamed with a desire to seize it for themselves. Phips in this distressful emergency made a vow to God that if He would rescue him from so much trouble he would "henceforth devote himself to the interest of the Lord Jesus Christ alone." He was fortunate enough to smooth over the difficulties with his men, and on reaching England set to work to distribute his gains amongst those who had helped him in his enterprise. So scrupulous was he, that out of £300,000 only £16,000 fell to his own share. King James was so well pleased with what he got that he knighted Phips. "Reader, now make a pause," ejaculates his pious biographer, "and behold one raised by God." Needless to add that this honest adventurer was the founder of the great house of Phips, Marquises of Normanby.

The first British Governor of the Bahamas was Mr. Collingworth, or Chillingworth, who arrived in 1670, only, however, to meet with a reception which must have been particularly disagreeable to him personally, although to us at this distance of time it has a decidedly ludicrous aspect. The good man had scarcely set foot on shore ere he was seized by the refractory

inhabitants and conveyed then and there to a ship destined for Jamaica, and started forthwith for that island. The next Governor was Mr. Clarke, who got along quietly enough until it chanced that the Spaniards heard of the peace and prosperity of the island, landed at Nassau and carried off poor Mr. Clarke, and it would seem from a hint in an old paper preserved in the British Museum that they murdered him shortly afterwards.

In a curious old pamphlet preserved in the British Museum library, entitled "Article Depositions of the People of New Providence in an Assembly held at Nassau, Oct. 5, 1701, against Elias Haskett, Governor: London, 1702," we have a very odd insight given us into the manners and customs of the times in a narrative taken on oath by Captain Michael Cole before a Master in Chancery. From these documents it appears that Governor Haskett was a gentleman of a most villanous and tyrannical character. Almost everybody in the island had a complaint to make about his evil conduct, and shortly after his arrival the clergymen of Nassau began to preach against him and to loudly condemn his gross immorality from the pulpits, whereupon he artfully deprived them of their salaries, and even, says the memorial addressed to the English Government by "the God-fearing people of the Bahamas," "hath proceeded to villifie and defame the minister, a man of worth, threatening him with the whip throughout the town, that by these means the Gospel is no more preached here, nor any church services held for months past." The Governor moreover demanded "the fifth part of all the Brazeletta wood, and a sixth part of all the tortoise-shell." Never so much was ever before demanded by any Governor. He "seizes all the claret and brandy that is imported into our port for his own use, and most unmercifully doth whip and beat the parish beadle and the tax collector." In short, his iniquities are related in this curious document for over twelve closely printed pages; but the climax is reached when Captain Cole comes upon the scene. This worthy, for his sins, arrived in New Providence, June 26, 1701, and was at once ordered up to Government House, where he saw the Governor, who asked him for all his letters, which he was obliged to give him, and "he began to read mine private letters aloud afore my face." On this, one Mr. Lightwood, "a gentleman of the place, said it was not fair that a man's particular affairs should be known by the public. I chanced to say it was a barbarous act." The Governor immediately pounced on both individuals and boxed their ears for speaking in his presence. About four in the afternoon His Excellency, being out for a walk, fell in with Mr. Graves, King's Collector, in the street, and assaulted him, calling him "a pitiful dog." Captain Cole, on seeing this unjustifiable assault on an aged and respected citizen, flew to the rescue. At this the Governor "swore and damn'd he'd cut my ears off and my nose too." It would be amusing to follow the Captain's narrative step by step, but we have not the space to do so here. Suffice to say he came very near being "murdered by this barbarian," notwithstanding that a certain Captain Doodle told His Excellency "it was not prudent to meddle with an English vessel, for the Captain, if ever he got back home, would tell the Government the truth," a statement which only made the Governor declare "he didn't care a d—n for England." The oddest part of the story is its finale. The Captain, having been beaten and imprisoned, was finally released on the condition that he paid a round sum of money to the Governor as a kind of peace-offering. His Excellency was content with

£50 down and "two beaver hats." "I said I had no beaver hats. He said he knew my pilot had one. I said I must pay 50*s.* per hat. He said he did not care if I paid 3,000; but a hat he would have, as his was an old one. I said my owners would not allow me to spend so much money. His Excellency swore by God he'd have or one, I should not leave port. At ten o'clock I sent the white beaver hat to him; he having a black one. I went not near him again, for he's like unto the Devil; and with the addition of drink, oh! he's many degrees worse than Satan, for then his temper is awful, and only equalled by his profligacy." Cole was secretly entrusted by the inhabitants with other documents and petitions against this extraordinary Governor, which are bound up with his own narrative, and the following year Haskett left the Bahamas.

After the rather ignominious departure of Mr. Haskett, the Bahamas experienced some terrible vicissitudes. The inhabitants had chosen Mr. Elias Lightwood as Governor, who seems not to have been gifted with even common prudence, for in 1703 the French and Spaniards surprised the island so completely that they found the neglected fort without a garrison. They blew it up, spiked the guns, burnt the church, sacked the town, and carried off the Governor, with the principal inhabitants, to the Havannahs. Apparently they were not entirely satisfied, for the Spaniards made a second descent in the following October, and captured everything and everybody they could lay hands on. News travelled evidently very slowly in those days, for some years after the island had become deserted, the Lords Proprietors sent out a new Governor, in the person of Mr. Birch. This gentleman found no one to receive him. He encamped in a wood near the ruins of the town, but soon the mosquitoes and the solitude combined drove him away, and he returned, if not a better at least a sadder man, to England. He was the last respectable person who visited New Providence for nearly a quarter of a century.

The history of the island for a good forty years after the departure of Mr. Birch is not very clearly defined. It consists for the most part of a series of piratical and buccaneering exploits, mingled with occasional visitations of the Spaniards, which are not without their romantic element, and which have formed the subjects of several well-known sea novels and tales. Indeed, the Bahama pirates are sufficiently attractive to those of a romantic and picturesque turn of mind, to merit almost a general pardon at this distance of time of their sins of omission and commission. Among them none is more famous than Blackbeard, whose name was years ago a terror along the coast-line from Boston to Nassau, and from Nassau to England. He literally reigned supreme over the islands, and as late as 1824 the old fig-tree was shown at Nassau beneath which this desperado held his courts of justice like a patriarch of old. His countenance was simply awful, rendered still more so by his frightful beard, which he twisted into two long tails. He has left a diary, which is a most curious document.

The state of affairs at the Bahamas had in the meantime become intolerable, and the more respectable petitioned to George I. to take possession and introduce order, and shortly afterwards a reign of respectability set in, which has remained unchanged ever since. Many excellent families arrived, among them several of German origin, and settled in Nassau and its neighbourhood. Various useful trees and plants were

introduced, as, for instance, the pine-apple and the cocoanut. During the American War of Independence colonists arrived in great numbers, men of means and slave-owners.

The history of the Bahamas in this century—at any rate since the emancipation—has been singularly free from any exciting incidents, excepting those which occurred during the last American war, and such as have arisen from the "visitations of Heaven," in the shape of hurricanes and violent storms. Nassau has gradually risen to be a formidable rival, with Americans, to Nice as a favourite winter resort, and the season of 1885–6 included among its visitors many of the most wealthy and prominent of the citizens of the United States.

THE Bahamas consist of a number of islands, rocks, capes, and coral reefs, which stretch from the northern coast of St. Domingo to the eastern of Florida, a distance of more than 600 miles. They stud in hundreds the windward edge of the great banks formed by the subsidence of the sand and soil carried by the rivers of America into the Mexican Gulf. The principal island, which contains the capital, Nassau, is called New Providence, and lies in 25° 27′ north, and longitude 76° 34′ west, extends 21 miles from east to west, and measures 7 in breadth from north to south. It is calculated that the entire Bahama group includes 27 islands, 661 capes, and 2,387 rocks.

The population by the census of 1881 was 45,000. Of this number about 11,000 are whites, the remainder being descendants of emancipated Africans. The large and inhabited islands are, New Providence, Grand Bahama, Eleuthera, Andros, Abaco, Long Island, San Salvador, Rum Cay, Inagua, Ragged Island, Crooked Island, &c. The formation of these islands is calcareous rocks, coral and shell hardened into limestone and much honeycombed. There are no traces of primitive or volcanic rock. This coral formation, being very lightly coated with earth moistened with dew, is amazingly fertile, so that it suffices for a plant to have but one or two feelers caught in the pores of the coralline rock, as it is called, for it to grow and flourish. The shores rise gradually to a hill range on the chief islands, not higher however than between 250 to 300 feet.

No freshwater rivers exist except in the island of Andros.

The islands are, notwithstanding the absence of rivers and fresh-water lakes as already stated, very fertile. The principal woods produced are mahogany, lignum vitæ, iron, mastic, ebony (green and black), braziletto, logwood, satinwood, and many others. A wood called horseflesh is in great repute for ships' timbers, being hard and practically everlasting. In former times the wooden walls of old England were partly formed by timbers cut from Andros. The fruits are oranges, lemons, limes, pine-apples, bananas, plaintains, melons, yams, potatoes, tomatoes, sugar-cane, ginger, cocoanut, &c. Tobacco and cotton and fibrous plants grow readily, but labour and perseverance has so far been wanting to develop these export products. The castor-oil plant grows wild, and the cascarilla and canella alba barks are exported to a considerable extent, as also sponges.

Animal life is restricted to the wild cat, raccoon, and iguana.

Of birds, flamingoes, wild ducks, and pigeons, are plentiful. There are also parrots, geese, humming-birds, cranes, snipe, &c.

Of fish the varieties are innumerable. Some of them by their local

names are as follows:—Grouper, red snapper, market fish, barracouta, hound-fish, porgy, goggle-eye, jack, mutton-fish, shark, stingray, mullet, cray-fish, sword-fish, bone-fish, hog-fish, turtle, angel-fish, June or Jew-fish, dolphin, king-fish, grunts, &c.

The fishing boats, numbering 100, and employing 500 men, are usually of the sloop rig, with a leg-of-mutton sail, and a well for keeping the fish alive. The sponging and wrecking vessels, numbering 500, are fine models, and fast sailers. They are built by the islanders, the timbers being of native hard wood (horseflesh), the planking of yellow pine, from North Carolina, and vary in tonnage from 15 to 60 tons.

Fish are caught with fish-pots, hand lines, and nets. It forms an important article of food, but none are exported with the exception of turtle (*Chelonia mydas*) and the hawksbill (*Chelonia imbricata*), yielding the tortoise-shell of commerce.

The estimated value of fish used in home consumption is £18,000 per annum, and of turtle exported £600 per annum. King, queen, and common conch-shells are exported in large quantities, being used for cameos, and in the latter is found the beautiful pale pink pearl now becoming so esteemed. The value of shells exported is £1,200 per annum, and of pearls £3,000 per annum.

Ambergris is also found on these shores, and sea-cucumber (*trepang*). The value of ambergris exported is £1,000 per annum.

Corals and small shells, which are very beautiful, are largely collected, and find a ready sale among the American visitors, and in England.

The value of the sponge exports for 1883 was £60,000. In 1882 it was £59,033. It is estimated at £60,000 in 1885. The sponge trade gives employment to several thousands of persons and some hundreds of vessels, the sponges being divided into coarse and fine. The principal varieties, in the order of their value, are known as sheep wool, white reef, abaco velvet, dark reef, boat, hardhead, grass, yellow, and glove; and of some of these varieties there are several grades, designated by numbers, all being used for mechanical, surgical, and bathing purposes. Bahama and Florida sponges are about equal in texture and value, but both are inferior to those of the Mediterranean. The vessels employed in sponging are small, with crews of from six to twelve men. About six weeks' provisions are taken on board, and they then coast along the banks and reefs where the water is shallow and generally so clear that the sponges are readily seen, and are brought to the surface by hooked poles, or sometimes by diving. When first brought up they are covered with a soft gelatinous substance as black as tar, and full of organic life, the sponge, as we know, being only the skeleton of the organism. The day's catch is spread out on the deck so as to kill the mass of animal life, which in dying emits a most unpleasant smell. Then the spongers go ashore and build a pen or "crawl" of stakes close to the water's edge, so that the action of the tide may wash away the black covering, in which it is aided by pounding the sponges with sticks. When this operation is completed, the sponges are strung upon small palmetto strips, three or four to a strip, which is called "a bead," when they are taken to Nassau to be sold in the sponge market under certain conditions and regulations. On the conclusion of the sale the sponges are taken to the packing-yard, where they are sorted, clipped, soaked in tubs of lime-water, and spread out to dry in the sun.

They are then pressed by machinery into bales, and in this state are shipped to England or the United States, which of late years is almost the largest customer for Bahama sponges.

The development of the resources of the island leaves much to be desired. They are much richer, much more productive than their inhabitants imagine. Perhaps the wisest laws ever passed by the sagacious Venetians for the benefit of their colonies was one which could not be enforced in our age, but which might be partially carried into effect by a little good-will on the part of the modern colonists themselves. The Venetian Senate in 1470 decreed that all Venetian colonies should, so far as possible, be self-supporting. The inhabitants were to manufacture their own silk, cloth, linen, and gauzes, use their own dyes, and wear jewels and other articles of dress made in the colony. The result of this law was to stimulate the people to create local industries. Now in the Bahamas there grows wild a number of most useful plants, one the pine-apple, the fibre of which will make extremely fine and strong linen, gauze and lace, as fine indeed as any to be procured in Ireland or at Chambery. There is no reason why it should not be utilized, for, with the extensive growth of the pine-apple in the island, the leaves are thrown away. The Petre plant, the fibre of which is so largely exported from Yucatan, is common everywhere in the Bahamas. There is an important future for the colony in this article. It really only requires enterprise for a number of small industries to be created, which singly might not be of great value, but which collectively would add greatly to the advantage of the people.

Since the Fisheries Exhibition, a School of Art has been opened, with the hearty support of the Governor, at Nassau, for the purpose of encouraging and teaching several industries connected with the natural products of the islands. Although at present merely in a state, so to speak, of embryo, it is nevertheless gradually working its way. The results are exhibited, and the teachers and scholars alike may well be proud of their progress. The Italians import our conch shells and carve them into incomparable cameos. At present we cannot pretend to vie with the skilled artists of the most artistic country in the world, but we are beginning, and small beginnings sometimes lead to great things.

The soil is singularly fertile from natural causes, already mentioned, but there is no reason why it should not be rendered still more so by artificial means. At present there is an almost general ignorance of the mere rudiments of improved agriculture, but an attempt to remedy this state of affairs has already been made by the engagement by Governor Blake of a practical agricultural teacher conversant with chemical analysis of soils. Almost every kind of vegetable will grow, and the new line to Florida should lead to large demand; and as to the fruit, there is positively no limit to the extent to which it might be cultivated. The culture of the pine-apple has somewhat decreased of late, but is yielding fairly satisfactory results, and will continue to do so if care is taken to replenish the exhausted soil. The cultivation of flowers for the purpose of extracting perfumes might be introduced with advantage, as the orange flower and many other scented blossoms, owing to moisture and heat combined, are even more odoriferous than they are in the south of France. Then again, there are growing wild in the woods a number of drugs greatly valued by the medical profession, which merit cultivating, amongst the commonest of them being

the castor-oil. Unquestionably there must be a quantity of valuable plants and herbs in these islands which a skilled distiller would soon turn to account. Those who have visited Grasse, in the south of France, alone can form an idea of how important an industry is the perfumer and distiller's, and what immense fortunes are made in this commerce. With regard to other industrial pursuits, that of cattle-breeding at the present leaves much to be desired, although at one time it was remarkably flourishing. Most of the meat is now imported from the United States.

The salt industry ought to be revived. It was formerly one of the most important pursuits of the islands, almost every one of which contains a salt lake. Immense quantities have been made at Exuma, Long Island, Inagua and Turk's Islands, Crooked Island and Ragged Island, but unfortunately the American Government, in return for England's free trade hospitality, has put so high an import duty on this article that they have crippled one of the most important industries of the Bahamas. Only within the past few weeks we learn that the entire population of Inagua, whose salt-works have cost in round figures £20,000 (an enormous sum to the islanders), are about to abandon it from actual starvation and no employers of labour, a result of this action of the Americans which the Home Government ought to use its utmost influence to remedy. It is of vital importance to the islanders.

The city of Nassau is the capital of the entire group of islands. The mansion of the chief representative of Her Majesty occupies the highest position, and commands fine views of the town and harbour. In front of it is a statue of Columbus, and not far distant the excellent Victoria Hotel, which in the winter months frequently accommodates many hundred visitors. An Episcopalian cathedral, several Dissenting places of worship, a public library and other buildings adorn the principal thoroughfares. It is a handsome, well-built city. Mrs. Frank Leslie, in her account of a visit paid in 1878, thus writes: "Social life is not wanting in Nassau during the winter months, when the town is full of 'company;' and the usual series of dances, lawn-tennis parties, dinners and private theatricals, &c., which seem indispensable to winter resorts of this class, are in full activity, but even these terminate at an earlier hour than on the continent; but are none the less enjoyable on this sensible account. To these must be added drives, rides, fishing and boating excursions *ad infinitum*, and, combined with the beauty of the atmosphere, they certainly aid the invalid greatly in speedily recovering lost health. Indeed, so beneficial is Nassau to the delicate that it is no uncommon thing to see a patient actually carried from the boat to the hotel on first arrival, often in a few weeks walking about and enjoying himself, unaided even by a friendly arm. It is said on the best medical authority that there is no place known either in the New or the Old World so beneficial to those who are suffering from nervous diseases. The peculiar balminess of the air and the general tranquillity of the place will soon calm even the most irritated patient, and this without the use of medicines of any kind whatever. The scenery of the islands would be very uninteresting were it not for the wealth of tropical vegetation and the beauty of the colouring, for there are few hills rising above 200 feet. But such is the variety of the foliage and flowers and the brilliance of the atmosphere, that one never feels the monotony which is usually experienced in a flat country. There is not

much of exceptional interest to attract notice, but the visitor never seems to tire of the lovely walks in the flower-covered woods, which are like immense gardens, or of the innumerable boating excursions among the Cays and neighbouring islands, the waters of which are really marvellously clear and transparent."

The maladies of all others which Nassau benefits most are those of the lungs and nervous system, and this is at present the opinion of the leading medical men in New York.

The drinking water of Nassau is of two kinds—that from reservoirs, being stored rain-water collected from the roofs of houses; and that from wells.

The surface drainage of the city is excellent. Water soon disappears, either through the gutters cut in the stone at the road-side, or by percolation. It would hardly be possible to find a stagnant pool of any kind. The streets are very neat, the side-walks and the carriage-ways are cut on the native rock, and are equally hard and clean. All the roads throughout the island are of the same character, constructed by the Government, and kept in repair by convict labour.

The mean temperature during the winter months is somewhat higher than at other health resorts, as is shown by the following comparisons:—

Place.	Nov.	Dec.	Jan.	Feb.	March.	April.
Nassau, N.P.	76·8	73·6	73·6	73·7	75·4	76·1
Savannah, Ga.	58·6	51·5	52·2	54·5	60·4	67·7
Jacksonville, Fla. . . .	64·1	54·2	56·4	56·1	64·2	67·8
St. Augustine, Fla. . . .	64·1	57·2	57·0	59·9	63·3	68·8
Pilatka, Fla.	61·5	56·0	57·2	58·3	64·1	71·2
San Diego, Cal.	56·9	51·7	51·9	53·3	56·0	61·2

But the average mean temperature of a month may be quite deceptive. It is the diurnal and from day to day fluctuations which are of the greatest importance, and have the greatest influence upon the health of invalids. In this particular Nassau has an advantage over any locality on the Atlantic side of the continent.

The revenue for 1885 amounted to £45,466 4*s.* 2*d.*, which with £409 11*s.* 7*d.*, the balance in the Treasury on the 1st of January, 1885, gives a total of £45,875 15*s.* 9*d.* The expenditure for the year, including the payment of outstanding liabilities for 1884 of £32 17*s.* 9*d.*, amounted to £44,762 11*s.* 6*d.*, leaving a balance in the Treasury of £1,113 4*s.* 3*d.* to the credit of the Colony. The liabilities on December 31st amounted to £93 10*s.* 10*d.*, thus leaving a balance of £1,019 13*s.* 5*d.* to the credit of the Colony.

The public debt amounts to £90,197 8*s.* 4*d.*, of which £83,126 0*s.* 2*d.* is in debentures, and £7,071 8*s.* 2*d.* balance to the credit of the Widows' and Orphans' Fund.

GEOGRAPHY.

SITUATION.—The Bahamas Archipelago consists of a chain of islands lying off the Florida coast between 21° 42′ and 27° 34′ north latitude, and 72° 40′ and 79° 5′ west longitude. These islands, mostly of long and narrow shape, number several hundreds, but only about twenty of them are inhabited. The principal are New Providence, Abaco, Harbour Island, Eleuthera, Inagua, Mayaguana, Andros Island, Great Bahama, Ragged Island, Rum Cay, Exuma, Long Island, Crooked Island, Acklin Island, Long Cay, Watling's Island, Cat Island (now known as St. Salvador), the Berry Islands, and the Biminis. The Turks and Caicos Islands, formerly included among the Bahamas, have since 1848 been placed under the Governor of Jamaica.

NATURAL FEATURES.—The Bahamas are generally low and level, many of the smaller cays being only slightly raised above the sea level. These low lying islands are known locally as keys, or cays.

Although the islands contain no springs or streams, fresh water is easily to be had by digging.

The climate is very pleasant and salubrious, especially in the winter season, when the islands are much visited by Americans and Canadians desirous to escape the intense cold which generally prevails at that period of the year in their own lands.

The principal town in the Bahamas, and the seat of Government, is Nassau, in the island of New Providence.

CATALOGUE THE BAHAMAS EXHIBITS.

1. **ADDERLEY, MISS.**—(1) Brooch and earrings of Bahama pink pearls. (2) Two carved Cameo Shells.

2. **ADDERLEY, G. B.**—(1) Sponges, collection of. (2) Corals—Pyramid, Mushroom, Brain, Fan, Rose, Tooth, Branch, Leaf, Lancet, Stag Horn. (3) Shark's Backbone. (4) Star Fish. (5) Sword from Sword Fish. (6) Sea Feathers. (7) Sea Fans (Gorgonas). (8) Small fancy bales of selected Wool, Grass, Glove, Hard-head, Yellow and Velvet Sponges.

3. **BAHAMAS GOVERNMENT (THE).**—(1) Turtle Backs, polished and made into fancy articles. (2) Shell Work and Ornaments made of star fish and sea fans (Gorgonas). (3) Cameos and Carved Ornaments, manufactured at the Nassau School of Art.—(4) Rope, &c., made from fibres and palmetto, fibres, Red Cotton seed, Turbot skins used as sand-paper, Rope made from fibre of Peta plant.

4. **BAHAMAS FACTORY (JOSEPH JOHNSON, Manufacturer).**—(1) Preserved Fruits in tins. (2) Pine Apples and other fruit.

5. **BARBES, N.**—Specimens of Inagua Salt.

6. **BASDEN, C.**—Cotton.

7. **BLAKE, H. E. Governor.**—Turtle backs.

8. **BLAKE, H. E. MRS.**—Views and drawings illustrative of the Flora of the colony.

9. **BOSANQUET, WALTER.**—Shells, collection of.

10. **CUNLIFFE-OWEN, LADY.**—Pendant of pink pearls.

11. **DARRELL, W. R.**—(1) Sponge—sheep wool, velvet, reef, yellow, small do., medium grass, small do. (2) Cascarilla Bark. (3) *Canella alba* Bark. (4) Woods—mahogany, satin, box and Madeira.

12. **ELLES, ELLEN.**—Plaits of Palmetto and Cocoanut Leaves.

13. **EXECUTIVE COMMISSIONER.**—Perfumery made from flowers especially for the Commission by Rimmel, Strand.

14. **EXECUTIVE COMMISSIONER.**—Pink Conch Pearls, mounted by Goldsmiths and Silversmiths Co., 112 Regent Street.

15. **EXECUTIVE COMMISSIONER.**—Bonnets made by Madame Isabel, of Bond Street, from Gorgonas or Sea Fans; also from Pond top and cocoanut leaves.

16. **GENERAL COMMITTEE, Nassau.**—(1) Sponges. (2) Palmetto Hats. (3) Palmetto Baskets. (4) Palmetto Hammocks. (5) Palmetto Trays. (6) Palmetto Mats. (7) Palmetto Plaits. (8) Palmetto Sieves. (9) Palmetto Finger Suckers. (10) Palmetto Rope and Cable. (11) Palmetto Line. (12) Mats of Fibre of Peta Plant. (13) Red Cotton and Seed. (14) Turbot Fish Skins. (15) Skull of Loggerhead Turtle. (16) Peta Fibre. (17) Sea Fans and Feathers. (18) Shell Work. (19) Fish Scale Work. (20) Lace Work and Tatting. (21) Yucca Plant Table Mats, Fans, Bonnets and Hats. (22) Sticks. (23) Turtle Backs. (24) Grasses. (25) Boots and Shoes, used in the pine-apple fields. (26) Native Fruits in Wax. (27) Mimosa Seed Work. (28) Cocoanut Oil. (29) Lime Juice.

17. **HARRIS, H. P.**—Two carved conch shells, subjects taken from pictures in the Louvre, by Froulle Varnier.

18. **HARRIS, MISS EVELYN, F. A.**—One conch shell, partially carved by Froulle Varnier, to illustrate mode of cutting cameos.

18*a*. **JAMES, HY., F.R.C.S.**—Table containing Bahama Shells.

19. **INAGUA SALT POND CO.**—Salt made by Solar Evaporation.

20. **KELLY, R. G.**—Cigars—Preliletos de Kelly, Somerillan's Choice, Londres Finos, Plantation, Bogue, Lindas, Carumelos, Petit, Our Shorts, Principes, Reina Finas, Royal Victoria, Morton's Delight, Conchas Comme il faut, Conchitas, Concha Finos, Reine Finos, Londres Chico.

21. **KELLY, JOSEPHINE.**—Plaits of Palmetto and Cocoa-nut Leaves.

22. **LIGHTBOURN, H. C.**—Fibres of Peta Plant, also rope made from same.

22*a*. **LOWE, MRS.**—Wax fruit.

23. **McBRIDE, EMILY.**—Plaits of Palmetto and Cocoanut Leaves.

24. **MELILLO, V., Master, Nassau School of Art.**—(1) Palmetto Fancy Baskets. (2) Palmetto Fans. (3) Vegetable Sponge fancy articles.

25. **PEARCE, R. A.**—(1) Card Table. (2) Chess Table.

26. **ROBERTS, MRS.**—(1) Palmetto Plaits. (2) Cocoanut Hats. (3) Basket with Shells.

27. **SAUNDERS, S. P.**—(1) Conch shells—Pink, Queen, King (large and small), Kid Hatchet, Triton, Lamb. (2) Coral—Butterfly, Star, Brain, Mushroom, Pine Apple, Sugar, Rolling Stone, Rose, Dublin, Tooth, Pyramid, Leaf, Lancet, Floating Stone, Butterfly on Shells, Cabbage Leaf, Finger, Plate. (3) Sponges—Sheepwool, Abaco Velvet, Mammoth Velvet, Cay Velvet, Glove, Large Reef, Large Hardhead, Grass, Yellow, Curious Mixed. (4) Star Fishes. (5) Sea Feathers. (6) Sea Urchins. (7) Sea Fans. (8) Sun Shells. (9) Clam Shells. (10) Rainbow Shells. (11) Selected Small Shells. (12) Algæ, specimens of. (13) Palmetto Plaits. (14) Vegetable Sponge.

28. **SAUNDERS, W. R.**—Manilla Door Mat.

29. **SAWYER, R. H., & CO.**—Sponges—Wool, Velvet, Yellow, Grass, Reef, Hardhead, Reef, Glove. (2) Prince Wood Bark. (3) Cascarilla Bark. (4) *Canella alba* Bark. (5) Woods—Sabica, Satin Wood, Lignum Vitæ, Ebony, Brazaletto Mahogany, Horseflesh (ships' knees), Walking Sticks (various).

30. **SYMONETTI, W. W.**—Fibre of Peta Plant.

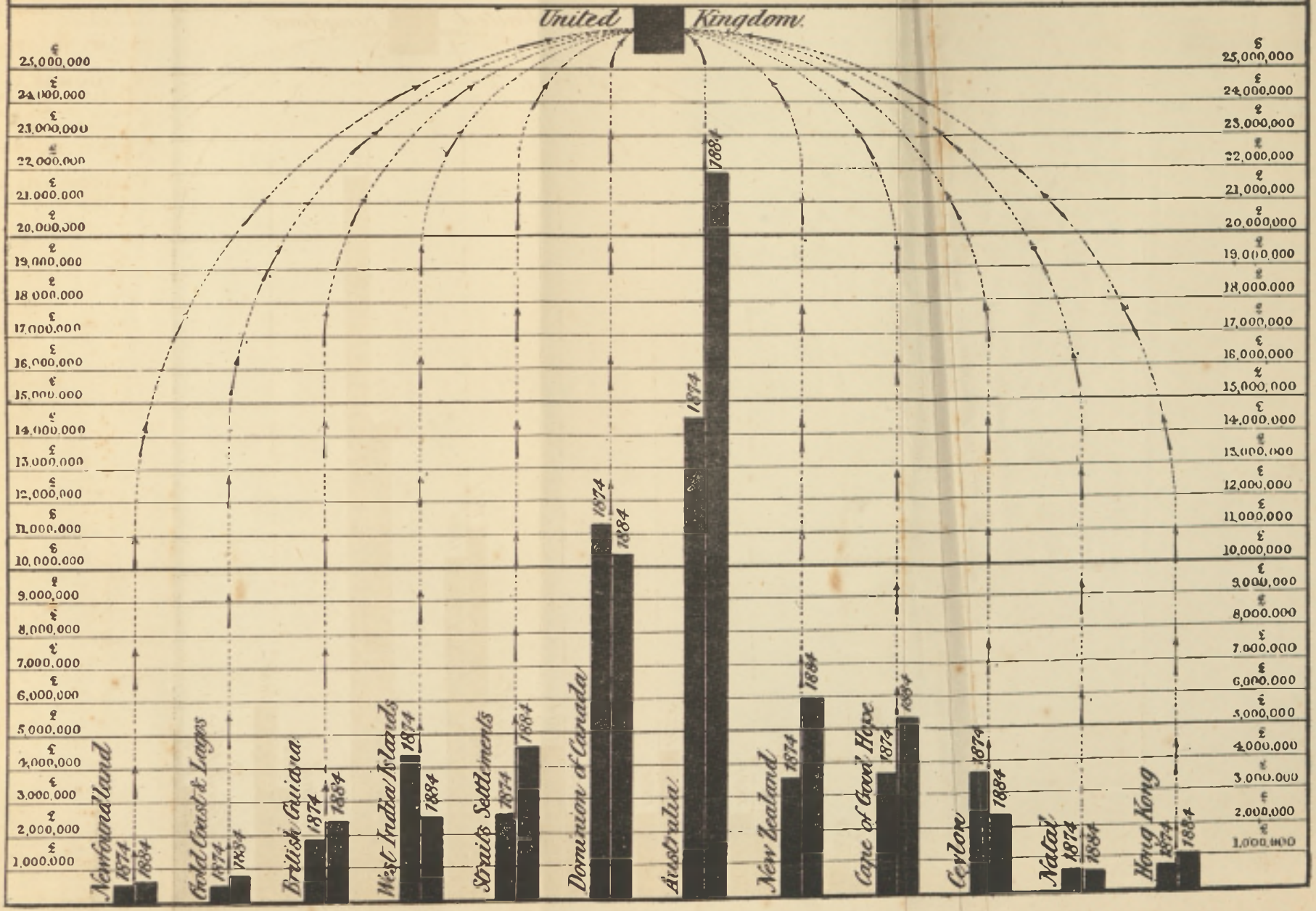
31. **THOMPSON, THOMAS I.**—(1) Star Fish. (2) Corals. (3) Sea Fans. (4) Sea Feathers. (5) Sea Stars. (6) Sea Urchins. (7) Cuttle Fish. (8) Curious Sponges.

32. **WALLACE, SIR R., Bt.**—Necklace of pink pearls.

33. **YOUNG & HIGGS.**—(1) Cotton, ordinary. (2) Cotton, sea-island.

DIAGRAM *shewing the respective Values of the Imports to the United Kingdom during the years 1874 and 1884 from British Colonies beyond the limits of Europe, the yearly Imports from each of which exceeded half a million sterling (£500,000.)*

No 8.



LIST OF EXHIBITORS.

JAMAICA.

Aikman, J. H.
Anthony, T. G.
Baker, Captain.
Baillie, J. P.
Barrett, C. J. M.
Bancroft, A. C.
Bailey, W. M.
Bell, A. J.
Bell, V. G.
Bellis, T. K.
Beresford & Gosset.
Berry, A.
Botanical Department.
Bowry, J. J.
Boys' Reformatory.
Bruce, Miss J.
Burke, G. E.
Calder, C. M.
Christy & Co.
Clarke, G. R.
Cohen, F.
Crum-Ewing, J.
Davidson, J.
Davis, H., and Son.
Delgado Bros.
Deanocs, P., & Son.
Downer, Miss.
Elliott, E. C.
Eves, C. Washington.
Eves, C. W., & Co.
Ewing, C.
Falden, E. S.
Farquharson, J. M.
Finzi, D. & Co.
Fisher, B.
Foster, M. H. and T. H.
Frith & Murphy.
George and Brandsy.
Gentles, A. B.
Gordon, C. H. W.
Gordon, J. W.
Gosset, Treleaven, & Co.
Gray, J.
Green, A. A.
Grienan, J.
Harrison, Miss E.
Harrison, J.
Hart, J.
Hawthorn, Shedder, & Co.
Hay (Hiers of).
Heaven, B. S.
Hendrick, Mrs.
Hitchins, Mrs.
Hollingsworth, J.
Houchen, A. C.
Institute, The, of Jamaica.
Jackson, J.
Kemble, A. W.
Kemp, J. W.
Kennedy, J.
Ker, W.
Kilburn, Miss.
King, E.
Kingston Factory.
Kirkland, R.
Lazarus, A. S., & Co.
Levein & Sherlock.
Levy, G.
Linton, A.
Logan, W.
Lushington, Col. L. F.
Lynton, Arthur.
McLean, J.
McPhail, J.
Maclaverty, Mrs.
Major, Dr.
Major, Mrs.
Martin, Miss M. R.
Martin, Miss R.
Massey, G.
Middleton, W. E.
Morley, Col.
Morley, G.
Morley, Mrs.
Morris, D.
Moss, R.
Mudie, D. T.
Ogilvy, W.
Palmer, Rev. E.
Pawsey, A.
Penitentiary, The.
Pierce, W.
Plummer's Estate.
Post Office, The.
Priest, H.
Proctor, Dr.
Reynolds, E.
Reynolds, J. W.
Roberts, Rev. J. S.
Robinson, C. A.
Rodgers, A. J.
Ronaldson, H. T.
Ronaldson, J. J.
Russell, M.
Sabonadiere, W. A.
Sadler, E. J.
Sant, W. E.
Scharschmidt, S. T.
Sewell, H.
Suirley, L. C.
Simon & Leray.
Simpson-Carson, Major.
Simpson-Carson, Mrs.
Solomon, G., & Co.
Stennet, Miss.
Sterling, C. N.
Stephen, S.
Stephens, J. A.
Stewart, A.
Stewart, C. H.
Stewart, Ralph A.
Stiebel, G.
Sturridge, F. B.
Talbot, Colonel.
Taylor, A. W.
Taylor, C. R.
Taylor, W. S.
Thomson, Mrs. E.
Thompson, J.
Thompson, T. E.
Thompson & Weitzman.
Treleaven, C. W.
Trapnell & Gane.
Tucker, Rev. B.
Turnbull & Mudon.
Verley, J.
Verley, L.
Ward, C. I.
Watson, S. H.
Wedderburn.
Wilson, G.
Women's Self Help Society.
Worthy, Miss.
Wray and Nephew.
Wynne, W. W.

TRINIDAD.

Agostini, F.
Agostini, John.
Ambard, A., & Son.
Ardilla, J. P.
Bailey, T.
Baird, Jno. J.
Baptiste, R. J.
Battalia, A., & Son.
Bertrand, A.
Black, Miss.
Boucaud, A.
Burnley, W. F.
Butler, A.
Cadet, Miss.
Carpenter, E.
Carr, A. B.
Cassell & Co.
Cazabon, S.
Cazabon, C. S.
Chittenden, J. F.
Christy, T. & Co.
Christie, S.
Cipriani, Mrs. J. E.
Clairmonte, A. N.
Cleaver, C.
Collins, Mrs. J. H.
Colonial Company, The.
Coryat, J. E.
Court, Mr. Justice.
Da Costa, C.
D'Abadie, Mrs. St. Luce.
D'Ade, Mr.
Davenport, J.
De Gannes, J. S.
De Gannes Bros.
De Putron & Booth.
Devenish, Mrs.
Devenish, A.
Devenish, S., M.A.
De Verteuil, Mrs. E.
De Verteuil, Mrs. L.
De Verteuil, The Hon. Dr.
De Verteuil, L. A.
Dos Passos, J.
Dunnett, N. R.
Durham, G. H.
Exhibition Committee, The.
Fabien, C. A.
Fabien, C. A., & Son.
Fairbairn, Miss.
Farfan, Mrs. J. M.
Figeroux, H. F.
Finlayson, The Hon. T. A.
Ford, Mrs.
Francois, B. D.
Galt, W. F.
Gaskin, J. H.
Geagan, Miss.
Goellnicht, Mrs.
Goodridge, W.
Greenidge, J. S.
Gregoire, Mrs. J.
Guilbert, J.
Hales & Jewel.
Harford, Mrs.
Harford, F.
Harley, O.
John, P.
Jourdan, Mrs. L.
Kavanagh, Miss.
Kindt, L.
Kerton, W. F.
La Croix, A.
La Croix, H.
Lambie, Mrs.
Lamont, J.
Lange, E.
Larodé, Mrs.
Legge, R. E.
Leotaud, C.
Leaycraft & Co.
Machado, R.
Maingot, Mrs.
Maingot, E.
Maisonneuve, J.
Marryat, J. & Sons.
Masson, E. P.
Mathieu, Mrs. E.
Mathison, Mrs.
Mayne, Mrs. R. D.
Mayne, R. D.
McCarthy, P. J.
Mendonca, Miss R.
Mitchell, G. P. S.
Möller, Mrs.
Morin, F.
Morton, Miss.
Morton, The Rev. J.
Needham, Sir Joseph.
Neston & Co.
Olton, Messrs. T. W. & S. R.
Padovani, A.
Periera, Miss C.
Phillip, J. & Co.
Pile, T.
Pollard, Mrs.
Preau, Mrs.
Prestoe, H.
Purefoy, Surgeon-Major
Ramsey, F. A.
Reece, R. F. E.
Rodriguez, J. T., Jun.
Ross, Miss.
Scammarony, A.
Schaeffer, J.
Scheult, C. G.
Scheult, Miss.
Schoener, Mrs. L.
Scott, F. E.
Scripps, A. S.
Seale, L. B.
Sellier, J. F.
St. Clair, Mrs. S.
St. Clair, B.
St. Hill, Mrs.
St. Hill, T. J.
Short, R. B.
Siegerts, Dr. J. G. B., & Sons.
Sorzano, A.
Stevens, P.
Strickland, F. S.
Tanner, R.
Tennant, Sons & Co.
Tommasi, F.
Turnbull, Stewart, & Co.
Turnbull, Mrs. R.
Urich, F., & Sons.
Votor, Miss E.
Votor, Mrs.
Votor, Mrs. V.
Votor, J.
Votor, L.
Wehekind, The Misses.
Wehekind, E.
Welch, Henry Kemp.
Willes, R.
Wilks, C. F.
Wuppermann, A.
Zepero, J. P.
Zepero, P. J.
Zurcher, F., & Co.

BARBADOS.

Adamson, Miss.
Agricultural Society.
Alleyne, Mr. and Mrs. Forster.
Arthur, R.
Batson, Mrs. R.
Belfield, A.
Bert, L.
Bowen, E. F. S.
Brathwaite, B.
Briggs, Sir G., Bart.
Burnham, Elizabeth J.
Campion, J. W.
Carrington, G.
Carter, A. P.
Carter & Co.
Carter, G. E.
Chambers, Sir G.
Clarke, Miss Julia.
Clarkson, Miss.
Clarkson, Miss E. G.
Committee, The.
Cooper, W. G.
Donavan, Miss F.
Farnum, Mrs.

BARBADOS—*continued.*

Fletcher, G., & Co.
Foster, Mrs.
Gibbons, Mrs. W. B.
Gilkes, Miss M. L.
Grant, John G.
Haynes, Miss M. A.
Howell, Mrs. J.
Hutchinson, G. W., & Co.
Hutson, Eyre.
Innes, Miss F.
Jones, Hon. W. H.
Louis, Son, & Co.
McLean, R. M.
McNicol, Miss Alice.
Mapp, Miss C.
Massiah, J. P.
Massiah, Mrs. J. P.
Maxwell, Capt. L. R. M.
Miles, A. C.
Murray, A. P.
Murphy, Mrs.
Odlin & Co.
Parkinson, C. P.
Parkinson, John.
Peterson, C. R.
Pierce, T. E.
Piggott, Miss M.
Poulson, Mrs.
Poyer, J. Poyer.
Poyer, S. W.
Rawson, Sir Rawson
Reece, Miss F.
Reece, Miss M. E.
Seale, Miss M. E. A.
Sealy, Dr. G.
Sealy, G. A.
Sealy, T. H.
Shepherd & Co.
Sinclair, Miss A.
Smith & Co., James.
Spencer, Miss C.
Springer, Mrs. E. A.
Taylor, Miss F.
Taylor, E. K.
Taylor, Saml.
Thorne, H. E.
Treecy, Mrs. C.
Walton, G. O'D.
Witham & Butterworth.
Withstandley, Mrs.
Wood, C. A.

GRENADA.

Barnes, Isaac S.
Castle Hill Estate.
Committee, The.
De Suza, Mrs.
Duncan, Colonel.
Freeling, Sir Saudford, K.C.M.G.
Low, W.
Mount Repose Estate.
Paterson, Miss.
Rapier, Miss J.
Scott, H. S.
Wellington, D.
Wells, J. G.
Wells, Septimus.
Wells, Mrs. Septimus.
Wells, W. S.
Wells, W. W. C. H.

ST. VINCENT.

Adams, Mrs. J.
Ashton, C.
Ashton, W.
Ballantyne, Mrs. D.
Blackman, S. F.
Bradshaw, Miss.
Brown, R. J.
Cato, F. A.
Cato, W.
Cloke, C. E.
Cloke & Stewart.
Coull, F.
Cowie, Mrs.
Dasent, Miss E.
Deane, J.
Delpesche, J.
Dickson, W.
Field, Mrs. M. F.
Frederick, F. J.
François, J.
Gerard, A.
Grant, G.
Grant, Miss L.
Griffith, F. B.
Hughes, G. A. B.
Huggins, Mrs.
Huggins, Miss B. M.
Huggins, P. Foster.
Jackson, F. B.
John, Mrs. Dublin.
King, B. T.
Kirby, C. A.
Kirby, Mrs. C. A.
Laborde, W.
Lawrang, J.
Ledger, Mrs. E.
Lee, Miss C.
Lett, H. A.
Lewis, E. C.
MacDonald, G. A.
MacDonald, Miss M.
MacDonald, Thos.
MacDonald (Wallilabo).
McGregor, Miss
McGonne, J.
Mackie, Chas.
Mackie, D. C.
McMillan, Miss G.
McMillan, J. A.
Manton, J. G.
Matthias, T. A.
Melville, Mrs.
Musson, E. H.
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Smith, Wm.
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Anderson, J. G.
Anderson, R. B.
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Baccolet Estate.
Betsy's Hope Estate.
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Begorat, P.
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Castara Estate.
Charity, Samuel.
Charlotte Ville Estate.
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Clark, Dr.
Clark, R. M.
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Cove Estate.
Craig's Hall Estate.
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Crooks, M. R.
Crooks, Mrs. M. B.
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Cunningham Mrs.
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Desvignes, Miss.
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Learmont, Mrs.
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Darrell, W. R.
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Harris, Henry P.
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Kelly, R. G.
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Lowe, Mrs.
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Roberts, Mrs.
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Saunders, W. R.
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