

ing the source and extent of the coffee supply of the United States for the fiscal and trade year ending June 30th 1894:—

#### FREE OF DUTY.

Countries from which imported.

	Quantity. Pounds.	Value. Dollars.
France ... ..	11,495,374	1,868,536
Germany ... ..	9,038,124	1,521,261
Netherlands ... ..	5,022,779	1,031,802
England ... ..	8,826,659	1,587,062
Costa Rica ... ..	13,237,553	2,122,110
Guatemala ... ..	13,939,926	1,928,939
Nicaragua ... ..	2,513,814	385,477
Mexico ... ..	38,265,712	6,984,785
British West Indies..	8,235,083	1,343,716
Brazil ... ..	377,825,972	60,377,765
British East Indies ...	1,448,985	251,639
Dutch East Indies ...	15,737,707	3,175,842
British Possessions (all others)	4,248,978	846,878
All other countries ...	21,781,240	3,772,181
<b>Totals ... ..</b>	<b>531,677,906</b>	<b>87,167,993</b>

#### DUTIABLE.

Countries from which imported.

	Quantity. Pounds.	Value. Dollars.
Colombia ... ..	2,657,070	443,538
Venezuela ... ..	16,515,888	2,689,479
All other countries ...	56,307	8,551
<b>Totals ... ..</b>	<b>19,229,265</b>	<b>3,141,568</b>

While Brazil furnished the world with 54 per cent. of its supply, it sent to the United States 68 per cent. of its imports. A few years since nearly 75 per cent. was contributed by Brazil, but these figures indicate the increasing importance of the supply drawn from Mexico, Central America, Venezuela and other countries.—*American Grocer*, Aug. 1st.

#### THE U.S. GOVERNMENT TEA FARM.

A Washington correspondent of the *New York Evening Post*, reviews the history of the attempts at tea culture made at Summerville, S.C. during the administration of Agricultural Commissioner Loring and concludes that "its ghost is not likely to be resurrected." He says:—

It must not be assumed from this however, that tea cannot be raised successfully enough for private consumption in this country. It is only as a commercial product that it is necessarily a failure here. The tea plant or tree grows very well in the open air where climates much more rigorous than that about Summerville. But what we lack in this country is the combination of soil and climate which will enable us to take from the plant twelve or fourteen pickings in the course of a season; and without this we cannot hope to compete with the imported teas. A deep rich loam such as is found in our best garden soil, is a prime necessity and the rainfall should be so distributed as to encourage constant succession of fresh young leaves. In case the natural rainfall will not supply this need it must be supplied by artificial irrigation, which is somewhat expensive. The heat should also be continuous during spring and summer.

Even in our South, where negro labor is not expensive as measured by ordinary standards, it costs more to harvest a crop of tea than it does in China or in India, and unless we can have all the desired qualities of soil and climate to produce a rapid succession of crops, and the cheapest of labor, as well as the most skillful, for harvesting these crops, there is no money for the American farmer in tea-raising. It is thought by some experts that there are parts of Florida where tea culture might be more successfully carried on than in either Georgia or South Carolina, and the Department of Agriculture is still distributing the seed or plants necessary for modest private experiments; but the Government tea farm

as a separate institution is a thing of the past, and its ghost is not likely to be resurrected.

In the *American Grocer*, of April 5th 1893, there appeared two illustrations showing a three-year old tea garden in Pinehurst, South Carolina, and an account of the experiment being conducted there by Prof. Charles U. Shepard. He estimated that it would cost 20 cents per pound to grow and manufacture tea at Pinehurst, if machinery was used in cutting and leaving out of the calculation proper fixed charges. He stated the truth in saying: "There is an indeterminable 'if' about the whole calculation." In the present condition of the tea industry there is not the faintest shadow of encouragement that the United States can produce tea in competition with China, Japan, India or Ceylon.

#### COFFEE PLANTING IN PERAK.

On Wednesday, 22nd Aug. Mr. Caulfield, State Engineer, with the Assistant Engineer, Mr. Scott, (Inspector of Mines), and Mr. F. A. Stephen left Taiping for Matang Road Station by first train. They stopped at Simpang and went out two or three miles on the New Krian Road, and then returned to Simpang. From here they walked along the Railway line to the boundary of Mr. Stephens' newly acquired land for coffee planting. From there they walked along to the Public Works Department new Irrigation Works. On walking along the embankment, (about a mile or a mile and a half), the visitors were surprised to see, when about half a mile from the end of the embankment, near to Matang Road, one of the finest grown plantations of about five acres of Liberian Coffee that any of them had ever seen. The land was owned and worked by a Manila man. From what this man has been able to do on his small plantation, good prophecies may be made with regard to Mr. Stephens' large plantation closely adjoining. This will no doubt lead to a rush for land in the same neighbourhood. From observation, the new canal, now being opened owing to Mr. Stephens having taken up so much land, will not only prove "a boon and a blessing" to his land, but to a large area around it, and will encourage others to take up land there. It is the first real attempt at irrigation proper that has been made in this State, and for the honour of the State and the glory of its promoters we hope it may be a decided success, and; if it be so, that the good example thus afforded may be followed in other parts, and tend to the further greater development of our great Native State of Perak.—*Singapore Advertiser*.

#### ARROWROOT CULTIVATION IN ST. VINCENT.

I left the gardens about 10 o'clock and, after breakfast, hired a horse and rode over to Belair. Mr. Brown, the owner, received me very kindly, and showed me over his estate and works and gave me all the information in his power. The arrowroot of St. Vincent is well known and forms one of the principal sources of supply of this well-known article of food. It is the product of *Maranta arundinacea*, a low-growing tuberous rooted plant. The arrowroot is obtained from the tubers of the plant. The usual mode of cultivation and manufacture carried on in St. Vincent is the following:—When the ground has been dug and carefully prepared portions of the root or tuber about six inches long (generally the upper end, which contains very little starch) are planted at intervals of six inches. Two or three weeks after planting the leaves begin to appear above the ground, and the fields are then weeded either by hand or with small hoes. It is very important in the cultivation of arrowroot that the land should be kept clean, and therefore, this operation has to be performed several times until the plants have become of sufficient size to cover the ground and prevent the rapid growth of weeds. The crop is usually ripe and ready