THE COFFEE TRADE.

(From the *Statist*)

PRODUCTION:

Rio and Santos Crops for Ten Years.

	Rio.	Santos.	Total.
	Bags.	Bags.	Bags.
1884-85 ...	4,105,000 ..	2 096,374	6,201,374
1885-86 ..	3,887,500 ..	1 692,000	5,579,500
1886-87 ...	3,513,500 ...	2,579 000	6,092,500
1887-88 ...	1,941,000 ..	1,144,000	3,085,000
1888 89 ...	4;200,000 ..	2,636,787	6,836,787
1889-90 ...	2,377 000 ...	1,859,000	4,236,000
1890-91 ..	2,395,000 ..	2,950,000	5,345 000
1891-92 ...	3,713,000 ...	3,688,000	7 401,000
1892-93 ...	2 977,000 ...	3,217,000	6,194,000
1893-94 ..	2,585,000 ...	1,722,000	4,307,000

It will be observed that last season the crop was an exceedingly poor one both in Rio and Santos, and at the same time the Java crop was a failure. It is very significant that the visible supply in the circumstances should only have been reduced by a million bags in the twelve months, a feature which obviously confirms my statement as to a greatly reduced consumption.

This season, fortunately, we are certain to have largely augmented supplies. The best authority on the Santos crop gives an estimate of 4,000,000 bags; but as a portion of this *may* be held over I place it at 3,500,000 bags. Estimates of the Rio crop vary from 3 to 3½ million bags. As, however, considerable quantities which last year, owing to the naval demonstrations before Rio, found their way to Victoria, this season will be shipped from Rio, I estimate that crop at 3¼ million bags. For Bahia I take only credit for 850,000 bags, although estimates by conservative people run from 400,000 to 500,000 bags, while Ceara and Victoria are lowly placed at 400,000 bags together. For Java and the Dutch East Indies I adopt the estimate of the best authorities in Holland, which is 1,000,000 bags. A leading authority in Havre advises me that the Hayti crop probably will yield 450 to 500,000 bags of 75 kilo each (Brazil bags have a uniform weight of 60 kilo each), while that of Venezuela is estimated by one of the best authorities at 800,000 bags. Mexico has made great strides in coffee cultivation. She has not only doubled her exports to the United States, but is sending large quantities across the border into Guatemala, whence it is shipped as Guatemala coffee.

I now present in a tabulated form my estimate of the production for the season 1894-95, with the remark that I believe there is a strong probability of its being exceeded by fully half a million bags.

World's Coffee Production, 1894-95.

	Bags.	Bags.
Rio		3,250,000
Santos		3,500,000
Bahia		850,000
Victoria and Ceara		400,000
Total, Brazil... ...		7,500,000
Java and Dutch East Indies ...	1,000,000	
Hayti	500,000	
Mexico, Costa Rica and Central America...	1,500,000	
Venezuela	800,000	
Porto Rico	150,000	
East Indies, Ceylon and Manilla	320,000	
Africa	230,000	4,500,000
Grand Total... ...		12,000,000

This estimate of 12 million bags must be regarded however, as a very conservative one. It is lower by 383,000 bags than that given by the four leading brokers in Rotterdam in their annual circular issued February 23rd last, and the coffee trade will do well to be prepared for an excess of fully 500,000 bags. Indeed, this excess is more than likely to be derived from one Brazilian port alone, namely, Santos apart from what fairly may be expected from other sources.

Against a maximum consumption of 10½ million bags we have thus to place a minimum production of 12 million bags, the largest known in the annals of the coffee trade, and there is a very great probability that it eventually will turn out fully 12½ million bags.

What possible justification can there be for high prices with such prospects of supply and a reduced consumption?

A NEW COCOA AND COFFEE DRYING MACHINE.

London Sept, 28.

This week an invitation was sent me to be present at a trial of a new cocoa and coffee drying machine, the invention of a Mr. Gammara, an Ecuador planter now in England. The machine has been constructed by Messrs. Bowes, Scott & Western, of the Phœnix Wharf, Battersea, and on my reaching that somewhat far away locality it was worked for the information of the company invited to witness the trials. The machine consists of what may be termed a large iron box, 60 feet in length, 7 feet in width, and about 8 feet in height. Within it, working on fixed rollers, is a band of copper woven wire the full length and width of the box. Hot water pipes below the upper surface of this band supply the heat, the steam from the drying material being taken off by a fan at the end of the box. Circular stirrers keep the beans constantly turned over during their travel from one end of the box, where they are fed in from a hopper on to the band, to the other extremity, when they are discharged dried. The travel of the band, with its load of beans two inches thick upon it, is designedly very slow, the entire passage occupying four hours, at the end of which time the beans are delivered in a perfectly dry state. The machine seemed to me to be very effective, and it is far from being a costly one. £250, I should think, would suffice to pay for it erected in Ceylon, but as to this there is no positive data for me to go upon. Calculation was made that a ton of cocoa beans could be efficiently dried in a working day. It is not known to me whether the climatic condition of Ceylon would call for the use of such a machine. In Ecuador, however, there is no reliance to be placed on uninterrupted sunshine for natural drying. Rain falls most unexpectedly at all seasons, even while the sun is blazing fiercely, so that exposure to the rays of the latter can scarcely ever be relied upon. In this respect the climate of Ceylon is very different; but nevertheless it might be that your cocoa planters would find such a machine useful to them. Scarcely any power is required to work it. Probably not more than half a horse-power, and one or two coolies could supply this, a handle being fitted for the employment of manual power if desired. Mr. Gammara has had six of these machines made for his own estate, and they will shortly be despatched by the makers. His production must be large, as these six machines could easily dry six tons of cocoa beans in a day. The machine is very simple and has nothing about it likely to get out of order. Hot water is preferred to any other means of producing heat, as by its use the careless employment of too great a heat is prevented. The water is kept in natural circulation through the heating tubes and the boiler, so as to ensure uniformity of temperature. Messrs. Bowes, Scott, & Western would certainly reply to any references made to them by Ceylon planters as to this machine, which has, we hear, been extensively patented. Their address is Phœnix Wharf, Church Road, Battersea; or Broadway Chambers, Westminster.—*London Cor.*