Souvenirs OF Jamaica.

NOTES ON THE MANUFACTURE
—OF—
CURIOSITIES & OTHER SOUVENIRS.

BY
E. J. WORTLEY.

JAMAICA :
PRINTED BY THE GLEANER CO., LIMITED,
148, Harbour St., Kingston, Ja.

1906.

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On the road to Market.

Plate I.

*Sister Emily, with love
from Jocelyn.*

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SOUVENIRS

—OF—

JAMAICA.

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Jocelyn
E. J. WORTLEY.

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PREFACE.

Souvenir. The determination of what may rightly be regarded as a souvenir or a curiosity, is a matter of some difficulty, depending largely upon the individual taste and attitude of the observer. The endeavour here made is to give a few details of interest about the various articles commonly sold to tourists at curiosity shops or by street vendors. The writer, however, conscious of sins of omission and commission, solicits forgiveness from those who may be disappointed or wearied.

Commodities that may be bartered for lucre do not represent all that the visitor may obtain. What more treasured souvenir of the island can there be than the gift of restored health that so many have derived from our climate?

To others, the souvenir may be an indelible picture, oft conjured up in moments of solitude and thought, bearing witness to the majestic glories of Nature—a Nature lavish, even beyond her wont, in this fair isle. Many a piece of scenery, many a sunset, many a night with the moonlight shedding a “soft but brilliant radiance” will leave a picture that will long linger in the memory of visitors.

By others social pleasures will not be readily forgotten. And, again, the customs of our happy and contented peasantry will claim attention. A lively scene is that of the market women, picturesquely

dressed in bright costumes, walking to market with a gait both swift and graceful, and balancing and supporting on their heads one half hundred-weight or more of provisions for sale. Thus they walk great distances, thinking little of a tramp of ten, twenty, or thirty miles, and holding themselves as erect at the finish as at the start. By these women's sides may sometimes be seen their husbands *gallantry* carrying their own burden of—a pipe and a walking stick! (Pl. I.)

Thanks. The information in this pamphlet has been obtained from persons who actually do the work themselves; different workers may, of course, use somewhat modified methods.

My special thanks are due to the ladies of the Women's Self-Help Society for their help. This Society was founded in 1879 by Lady Musgrave, the wife of a former Governor of the island, to enable "industrious women of all classes, to help themselves," and has done much good work. It has been necessary to omit much information (e.g, names and addresses of workers, and prices of articles) that might be deemed desirable by visitors anxious to place special orders; the reader who desires such information can, however, readily obtain it by enquiring at the Self-Help, at the corner of Church Street and Water Lane, Kingston.

My thanks are also due to Miss Dora L. F. Williams, of the Old Curiosity Shop, for help kindly given.

Plates I. and IV. are from Photographs by Mr. J. W. Cleary and plates II., III. & V. by Mr. J. W. C. Brennan. The articles photographed in plates II. & III. were kindly lent by the Self-help Societies, and those shown in plate V. by Miss Williams, who also lent the photograph of the Crocodiles for plate VI.

“Economic Plants,” by the Hon. Wm. Fawcett, B.Sc., F.L.S., was largely consulted in compiling the plant notes, and, in connection with these notes, I must acknowledge my indebtedness to Mr. Wm. Harris, F.L.S., Superintendent of the Hope Gardens, for considerable help and information that I could not otherwise have obtained without great difficulty. Many of the plants referred to in the following pages may be seen at these Gardens which are easily accessible by car from Kingston.

The courtesy and kindness received from many persons, have made a pleasant task of what might, otherwise, have been a laborious one.

E. JOCELYN WORTLEY.

Government Laboratory,
JAMAICA.

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Descriptive Sketch.

PURCHASES MADE ON THE STREET, KINGSTON.

On hurrying round the corner of Harbour and King Streets, he ran into a trio of them. Further progress was impossible ; the babel started :—

“Hi sah ! buy fe me nakelass (necklace).”

“Bit (4½d) and fuppence (3d) fe dis.”

“Jippi Jappas, any 'ats fe de gentleman?”

He looked up and said “Get out of my way you ugly little devils,” and they did. The mistake was theirs. This gentleman, hurrying to work, was not a tourist—they had been deceived for the moment by the hat and umbrella !

Better luck next time ! And this the little lads we are interested in had. A kindly party of four tourists, who had come ashore that morning from the mail steamer, soon after came that way.

The daughter was the first to notice the curiosities.

“O mother ! I should like a necklace of those red beads with black spots ; no, I should prefer those ; and yet, these here are so pretty ; O, but I never saw those large dull grey seeds. Mamma, dear, may I have these and those—and those—and those—and

those," as she points to the various kinds. "Ask your father, my child," was the reply.

Father readily acquiesced : he had long learnt the futility of argument with this exacting young lady of thirteen summers.

In the meantime, much to the joy of the juvenile pedlars, Miss Crole, or "Auntie," was quietly securing several necklaces, carved calabashes and other souvenirs. For she knew quite a number of little nieces and nephews who would appreciate them when she returned to England. They would be useful for reference when, in response to the many entreaties sure to come, she would, of an evening, tell stories of Jamaica—poor substitutes, though, they would be for the scalps and alligators half expected by her little friends.

After a short while all the articles were selected and with a little trouble the peculiarities of our vernacular, as applied to good English coinage, were grasped, and the charges were paid.

The party then left with a cheery "good-bye, boys."

"Marnin'" was the chorus, in response, and grins, as broad as they were heartfelt, showed the boys' appreciation—and also three sets of remarkably handsome white teeth.

Good customers indeed were this party of four. To them there was something picturesque—something attractive in the trio of eager faces. The shoeless feet, the bare heads, the trousers, patched until the original pat-

PLATE II

PLATE II.

1. "Wha-fe-do" Hat
2. Butchers Basket (small)
3. Ippi-appa Hat
4. Clothes Basket
5. Palmetto Broom
6. Cassava Basket
7. Trunk Basket
8. Palmetto Mat
9. } Hand Baskets
10. }

tern was a matter of uncertain conjecture, and the brightly striped shirts gaping at the neck, all made these vendors picturesque curiosities—more interesting indeed than the curios they sold.

Native Industries.

BASKETS.

POPULARITY. Of late the basket has come into very general use and a hand or trunk basket is, indeed, now regarded as quite a fashionable companion for a lady shopping or travelling, and even a gentleman may be seen carrying one and yet run no risk of social extinction. Formerly it was only regarded as suitable for the cook or maid marketing.

NAMES. Most baskets are indiscriminately called BANKRAS by the peasantry; distinct, however, are the sandwich, trunk, (Pl. II. 7) cassava (Pl. II. 6) and clothes (Pl. II. 4) baskets.

USES. Many and various are the uses to which our baskets are put. The tourist may, with safety and convenience, carry away his purchases. The school child, taking his or her lunch to school, blesses the sandwich basket. What better means can be suggested for smuggling a pet dog on the car under the conductors' very nose?—behold base ingratitude when the pet whines or barks! The cassava basket, used in the preparation of

“bammy,” (a cake-biscuit made from the cassava), furnishes a very expedient method of extracting the poisonous juice of the gratered cassava. Fish-pots and donkey-hampers (Pl. I.) are both types of baskets. The large clothes basket, two to three feet high and about two feet in diameter, must not be forgotten ; in addition to its ordinary domestic use for soiled linen the writer has heard of its application for disciplinary purposes—serving the purpose of a prison cell to a refractory child of five or six summers. This method of correction is not recommended, however, for the basket has by no means a deadening or retaining effect on sound !

Materials used in Basket-making.

PALMETTO AND THATCH,—thin, broad, light yellow straw ; for trunk, sandwich and other common hand-baskets (Pl. II. 9, 10).

IPPI-APPA,—narrow white straw (sometimes twisted and sown together) ; used for small baskets only.

BANANA BARK,—thin, broad, brown straw ; not often used.

BAMBOO,—sharp, thick, often square—notches of joints may be seen ; used for baskets the women carry on their heads to market, (these are the baskets that give rise to the problem of what to do with one's feet in the cars on Saturday), also for clothes baskets, (Pl. II. 4) etc.

Hook,—similar to bamboo, but flatter and not so sharp ; for butchers' baskets, (Pl. II. 2) etc.

ROSEAPPLE,—largest material used ; similar to hook in appearance, excellent for hampers and large butchers' baskets.

WIRE-GRASS,—a small, round, yellow straw ; used for bottoms for small baskets.

Basket-making.

The art of basket-making is simple : the material being woven, interlaced, or twisted and sown together. No tools or moulds are used, and yet patterns sent are readily copied, with remarkable approximation to size and shape.

FANCY BASKETS. These are made from the straw and materials above mentioned with the introduction of some modification of the plain pattern (e.g., the "shell" plait) or by dyeing parts of the baskets.

HANDLES. Bamboo, hook, rose-apple, and the mid-rib of the leaves of palms, are used to give the required stiffness, but these are sometimes covered with the straw of which the basket is made.

VARIEGATED COLOURS. Of the variegated colours seen in many baskets, the light red is due to anatta, the light brown to a strip of the leaf of the coconut palm and the dark brown to a strip of the long seed case, or *silique*, of the yoke tree. Bush dyes are occasionally used.

Baskets thickly daubed with ordinary house paint, of the brightest hues, are most admired by the peasant women with whose

bright costumes they blend, or clash, as the case may be.

The proverbs and figures, seen in poker work and oil paintings, appear to be a happy way of enhancing the value of these souvenirs.

MAKERS. The peasantry—men, women and children—make practically all the baskets sold. The raw material is often prepared by the less experienced and sold to the experts.

DISTRICTS. The bulk of the baskets are made in St. Elizabeth, Manchester, St. Catherine, St. Andrew and St. Mary.

Plant Notes.

Anatta or Annotto.

BIXA ORELLANA. Order *Bixineae*. A small tree, native of the West Indies and South America. This plant is common in Jamaica, wild and cultivated.

It has beautiful rose-coloured flowers and curious spiny seed-vessels, the seeds being covered with a red coloured pulp. The seeds are exported in large quantities and the colouring matter (anatta) is removed and used for colouring cheese, butter, soap, &c. This red dye is commonly used locally for culinary purposes. The dry seed-vessels are used for fancy work.

Bamboo.

BAMBUSA VULGARIS. Order *Gramineae*. Native of the East Indies. "A gigantic grass with woody stems, 20 to 50 ft." Common, especially in wet districts, in damp valleys, and along the banks of rivers.

USES. Fencing, pots, rafts, baskets, flower vases, wall ornaments, etc.

Banana.

MUSA SAPIENTUM. Order *Scitamineae*. Herbaceous, 15 to 30 ft. high, smooth unbranched stem, really leaf-stalks, with crown of long and comparatively narrow leaves. Each plant bears one large bunch of fruit, Exports in 1875 valued at £5,600. In the year ending March, 1903, valued at £1,130,000 (over 14,000,000 bunches). Common all over the island.

USES. Fruit : eaten raw, when ripe (yellow), or variously preserved ; made into a meal ; green fruit cooked as a vegetable. BARK, for hats, baskets, mats ; a fibre.

Plantain.

MUSA PARADISIACA. Similar in growth to the banana. Fruit : larger, coarser, cooked and eaten as a vegetable. BARK, (see banana).

Coco-nut Palm.

COCOS NUCIFERA. Order *Palmae*. The coconut has been called the "prince of palms" and the tall stems, "crowned with tufts of most graceful green leaves waving in the breeze, is a sight the northern traveller never forgets."

The uses in Jamaica are many. "Toddy," or palm-wine, may be got from the sap of the flower spathe. The green nut gives a delicious water and jelly. An oil, used for cooking and lighting, may be expressed from the dried kernel or "kopra" ; the residue is called "poonac" and is used as a cattle-food or as a fertilizer. The shell is carved for ornaments. Coir fibre is obtained from the dried husk of the fruit. The flower stalk is commonly used as a white-wash brush. The leaves are used for thatching houses and making baskets, hats and mats. A strainer cloth is made from the web at the base of the leaf. The trunk gives the "porcupine wood" which is much valued in England and locally for cabinet work and walking-sticks.

The Coco-nut is cultivated everywhere in the tropics. There are large plantations in Jamaica, especially on the northside.

Hook Wythe.

VILLAMILLA OCTANDRA. Order *Phytolaccaceae*. Native of the West Indies and tropical South America. A trailing shrub, 15 to 20 feet high. Leaves, simple ; flowers, whitish, in loose racemes ; berries, purplish black. Common in the lower limestone hills, and in thickets, (e.g. near Stony Hill). Used for Baskets.

Ippi-appa.

(See Hats. p. 14.)

Palmetto, Bull Thatch Palm.

SABAL BLACKBURNIANA. Order *Palmae*. This is a noble Palm, growing to a height of 80 feet. It has large circular leaves and long leaf-stalks. It is common on the Savannahs of St. Elizabeth.

USES. Hats, baskets, mats, thatch for roofs.

Rose=Apple.

EUGENIA JAMBOS. Order *Myrtaceae*. Native of the East Indies but naturalized in the tropics generally. Very abundant on the banks of rivers, and in damp places everywhere up to 3,500 feet altitude. A tree with simple leaves, white flowers, stamens, $1\frac{1}{2}$ inches long, and fruits the size of a small apple. The stem is supple and strong, and is split and used for hampers and large baskets.

Thatch Palm, Long.

GEONOMA SWARTZII. Order *Palmae*. A handsome palm with pinnate leaves about 10 feet long. This palm, which grows to a height of about 30 feet, is abundant in various parts of the island where there is a plentiful rainfall, e.g. near Bath, in the central parishes, and in the Cockpit country.

Thatch Palm, Silver.

THRINAX ARGENTEA. Order *Palmae*. Native of the West Indies. A very handsome palm with

fan-shaped leaves which are quite silvery on the under side. Common in savannahs in the southwest of the island, also along the north coast near Oracabessa.

Thatch Palm, Fan.

THRINAX EXCELSA. Order *Palmae*. Native of Jamaica. An elegant palm with fan-shaped leaves, growing to a height of 30 or 40 feet. Plentiful in limestone districts.

The above three "thatch" palms are used in the districts in which they grow for practically the same purposes as the palmetto palm. (p. 8.)

Wire Grass, or Hay Grass.

SPOROBOLUS INDICUS. Order *Gramineae*. A grass $1\frac{1}{2}$ ft. high, round stems. Very common in St. Andrew. Nutritious feeding for stock.

Yoke-Wood, Mast-Wood, or French Oak.

CATALPA LONGISSIMA. Order *Bignoniaceae*. Native of Jamaica, Haiti, and St. Thomas. A large, handsome tree with simple leaves, flowers of delicate pinkish-white, and long pendulous pods. A common tree from the coast up to an altitude of 1,000 feet.

MATS.

The materials commonly used for making mats are banana bark, coir, palmetto straw and wire grass.

THE BANANA BARK mats are usually oval-shaped, rough and serviceable, and are commonly used on doorsteps. They are made by the peasantry who plait lengths of the bark and sew them together.

COIR is the fibre of the husk, or pericarp, that encloses the shell of the coco-nut. It is prepared by tearing the husk off the shell and

pounding it with a heavy club on a hard wooden-post. After much pounding the spongy matter, or ligneous fecula, is completely beaten out, rising all the time as a dust, much to the irritation of the workers who must certainly consume the proverbial "peck" in a comparatively short time.

The husk is sometimes soaked in water before pounding and will remain there for over twelve months without rotting.

To make the mats, the prepared coir is worked into lengths of "trump" (a kind of roughly made rope) and interlaced between coir ropes on a framework, one row of trump being very firmly pressed against another. The colour is brown, and the black patches, often seen in the mats, are due to the use of a dye made of logwood and iron.

Brooms and brushes are also made from coir. Many of these coir articles are made at the General Penitentiary, Kingston. It is sedentary work, done in the shade, and happy are the prisoners who have it allotted to them. But a limited number, and only the more weakly ones, get it and they are the envy of their confrères, but a short distance off, toiling in the sun under a head load of stones or bricks. However, so well are they all treated that brick-maker, stone-breaker and coir-beater on being released often soon return to again enjoy the taxpayers' hospitality!

THE PALMETTO STRAW mats (Pl. II. 8) are used within the house—varying considerably in size. The making of these mats is generally

undertaken by persons who also make the Palmetto baskets and the work is very similar.

WIRE GRASS STRAW is occasionally twisted, sown together and made into neat and ornamental table-mats.

Notes on the above mentioned plants will be found after "Baskets." (See p. 6).

BROOMS.

The manufacture of brooms cannot claim to be of much interest: small palmetto brooms (Pl. II. 5) are the type commonly sold to visitors. Larger brooms of the same material are very common domestic articles.

Brooms are also made from coir (husk of coco-nut) and from Ippi-appa and the various other "thatch" palms.

HATS.

IPPI-APPA (pronounced Yippy-yappa.) Of hats of local manufacture the most popular is the Ippi-appa, (Pl. II. 3 and III. 27) which is considered a good substitute for the world-famous Panama. The Ippi-appas are exported to a certain extent, are largely sold to visitors and are very popular among our own people—master and man-servant, mistress and maid alike wearing them. Their value is determined

by the fineness of the straw and skill in plaiting. Lace bark is used for trimming many of them.

Only young unopened leaves of the "broom thatch" (Pl. III. 33) are gathered in preparing the straw for these hats as the older ones will not give the white straw so much desired. The leaves are torn into strips and boiled for about half an hour and are, after exposure to sun and dew for three days and three nights, ready for plaiting. It has, however, to be dampened to make it pliable, just before plaiting. About ten leaves will give sufficient straw for one hat.

PALMETTO AND OTHER THATCHES. These straws are largely used for hats. The broad "wha-fe-do" hats (Pl. II. 1) so commonly worn by the peasantry, especially the women, are made from the palmetto straw; so are those large hats, of some four feet in diameter, recommended for preserving the complexion—and concealing the wearer!

To give some variety in these classes of hats different kinds of plaits are introduced. The most important plaits are locally known as "shell," "gimp" (?), and "wha-fe-do" (what's to be done).

The dark brown BANANA BARK is now being used to some extent for hats.

So also is our common WIRE GRASS, the small round blades being twisted in lengths and sown together.

THE DAGGER HAT. A "fancy" hat is made entirely from the tissue-paper-looking epidermal layer of the leaf of the dagger plant. It is trimmed with flowers, etc. of the same material, dyed, in some cases, with May Pole soaps, Judson's dyes or cochineal.

THE STRAINER HAT is made from the dried seed case of the strainer vine; the pod or seed case is cut open and turned inside out, the rough edging being cut off and used to trim the hats.

DOLLS' HATS. These tiny hats, (Pl. III. 29), principally Ippi-appas, so frequently termed "real cute" by our American friends, are eagerly bought.

WORKERS. The peasantry make most of the foregoing hats, not including those from the dagger and strainer plants.

Plant Notes.

Banana, Palmetto.

(See Baskets, p. 7 and 8.)

Dagger, or Spanish Bayonet [of Florida.]

YUCCA ALOIFOLIA. Order *Liliaceae*. Native of West Indies and North Carolina. This plant is common in the hills and, besides being an ornamental garden plant, is useful for making fences. The visitor to St. Ann will see them like sentinels on the roadside. They grow to a height of from 10 to 20 feet. The flowers are white, about 2 inches long, and are produced in dense clusters. The leaves are from 1 to 2 feet long, $1\frac{1}{2}$ inches broad, and terminate in sharp points.

USES. The dagger plant "bark" is used for all kinds of fancy work; it is obtained by closing the sides of a leaf (the younger leaves are best) to-

gether so that it splits down the middle; a tissue-paper-like substance will then be noticed which is the epidermal layer and may easily be torn off. A fibre is made from the leaves but, being very short, is of little commercial value.

Ippi-appa, or Broom-Thatch.

CARLUDOVICA JAMAICENSIS. Order *Cyclanthaceae*. Native of Jamaica. This beautiful plant looks like a small palm, but it is not a true palm. It is practically stemless, the leaf stalks being round and smooth, and from 2 to 5 feet long. The leaf is fan-shaped and is divided into four parts. It grows in ravines and along river courses in damp districts, e.g., Castleton, Glengoffe, Bog Walk, and in such places is abundant.

USES. Hats, brooms, and baskets are made from this plant. It is also used as a thatch for cottage roofs, and as an ornamental garden plant. For full information on the plant and its uses, see the Bulletin of the Jamaica Botanical Department for 1902, page 145.

Strainer-Vine, Loofa, Strainer-Gourd, or Towel-Gourd.

LUFFA ÆGYPTIACA. Order *Cucurbitaceae*. Naturalized or cultivated throughout the tropics. Common in this Island. A climbing plant with rough, dark-green leaves which are five-angled or somewhat five-lobed. The flowers are yellow, and the fruit is oblong, like a very large cucumber, 12 to 15 inches, or more, in length. The outer shell of the ripe fruit is removed, disclosing a dense framework of fibres with flat, black seeds. The seeds are shaken out and the fibrous portion, after being washed and bleached, is ready for use.

USES. Fancy work, (e.g., hats, slippers, baskets), flesh-brush.

FANS.

There are three classes of fans generally offered for sale, the Palmetto, Lace Bark and Khus-khus. The framework of an imported fan is occasionally used.

The LACE BARK fan has a centre of lace bark ornamented with ferns, mountain cabbage bark and generally with a fluffy edging of French cotton.

The KHUS-KHUS fan (Pl. III. 6) is made almost entirely, including the handle, of the roots of the khus-khus grass, and its popularity is due to the characteristic fragrance of these roots.

The PALMETTO fans (Pl. III. 1, 7) are made from the leaves of this palm, the more ornamental kinds being made to shut and open.

The tissue-paper-like epidermal layer of the leaf of the dagger plant is also used for making fans (Pl. III. 5).

WORKERS. The palmetto fan alone is made by the peasantry, while the others are generally the work of the more educated classes.

Plant Notes.**Lace Bark.**

(See Chapter on Lace Bark.)

Palmetto.

(See Baskets, p. 8.)

Khus-khus, or Governor Grass.

ANDROPOGON SQUARROSUS. Order *Gramineae*. A native of India, commonly grown in Jamaica. A grass from 4 to 6 feet long. The leaves and roots possess a pleasant scent.

USES of roots, for making fans and giving a pleasant scent in clothes-presses, handkerchief-sachets, etc.

DOILIES.

Probably from a lady's point of view doilies (d'oyleys) would be regarded as most attractive among the souvenirs of Jamaica.

WORKERS. Many of the ladies who do this work have reached such a state of perfection in the art that their doilies—the result of exquisite taste and skilful workmanship—command admiration from competent judges.

A doily is bought; the purchaser criticises and praises the work and, for the moment, has a feeling akin to admiration and respect for the maker. How intensified would that feeling be, could many a doily tell its tale! A tale, perhaps, of some poor daughter sacrificing her youth and pleasures, while toiling amidst her arduous household duties, to eke out the scanty income of her widowed mother; her earnings wasted, perhaps, on a spoilt and ne'er-do-weel brother, “the very image of his dead father,” to use his proud mother's own words.

Or the tale may be one of a young wife, struggling to keep soul and body together and, at the same time, to “keep up appearances,” assets being, £100 per annum and love in a mortgaged cottage. Whatever the tale be, 'tis one of woman's nobility and she thanks God, Mr. Tourist, that the reticent doily will not reveal it to you!

FIBRE DOILIES. These—the simplest to make—are made from the penguin fibre principally and, to a lesser extent, from the

PLATE III

PLATE III.

1. Palmetto Fan	18. Doll : Market Woman
2. Doll : West India Regt. Soldier	19. Bamboo Vase
3. Bamboo Vase	20. Palmetto Fan
4. Bitter Cup	21. Calabash
5. Dagger Fan ; French Cotton
Fringe	22. Fancy Work ; Frame
6. Khus-khus Fan	23. Water Gourd
7. Palmetto Fan.	24. Cashew-nut Doll : Market
Woman
8. Cashew-nut Doll : W. I. R.
Soldier	25. Fancy Work Handkerchief
Sachet
9. Necklace	36. Lace Bark Doily (D'oyley)
10. Carved Calabash	27. Ippi-appa Hat
11. Sand-box Paper Weight	28. Coratoe Razor Strop
12. Monkey Cap	29. Ippi-appa Doll's Hat
13. Post Cards	30. Carved Coco-nut Shell
14. Necklaces	31. Lace Bark Whip
15. Strainer-vine Flesh-brush.	32. Trunk Basket
16. Lace Bark Puffs	33. Palm : appearance similar to
young Ippi-appa.
17. Coco-nut Shell and Husk	

sisal hemp and banana fibres. The fibres are merely crocheted in elaborate designs and have a fringe of the same material.

LACE BARK DOILIES. Of more elaborate and tedious manufacture are the lace bark doilies (Pl. III. 26). The lace bark is used as a foundation (or forms the doily) and on it are pasted, cut out in various designs, some or all of the following materials:—

The white tissue-paper-like layer of a leaf of a dagger plant, which can be distinguished from the seed-wings of either the Wild Allamanda or the Spathodea as both the latter glisten in a full light; the mountain cabbage “bark” is brown (occasionally white) and crisp, while the spatha or sheath of the breadfruit blossom is soft and almost light buff in colour; the Lichens (red and grey), Moss, Velvet Leaf, and Lace Bark cannot be mistaken.

Starch-paste or gum arabic is used, alum being added to keep off insects.

The picture of a market woman, driving her donkey to market, ranks among the more elaborate designs, while plain geometrical figures represent the simpler.

Fancy Work.

Tea tray cloths, table centres, lamp shades, photo frames, (Pl. III. 22) fans, wall baskets, etc., are also made with the materials used for the doily.

Plant Notes.

Banana. (See Baskets, p. 7.)

Dagger. (See Hats, p. 13.)

Ferns. (See Fernwork, p. 20.)

Breadfruit.

ARTOCARPUS INCISA. Order *Urticaceae*. Native of the East Indies and Polynesia. Commonly cultivated everywhere in Jamaica up to 3,500 feet altitude. A large, handsome tree, much branched, with large segmented leaves, and round or oblong fruit which is cooked and eaten. The tree has a milky sap. The light brown spatha or sheath of the blossom is used for fancy work.

French Cotton.

CALOTROPIS PROCERA. Order *Asclepiadeae*. Native of India and Africa. Naturalized in the West Indies and Central America. Plentiful along the coast, e.g. at the mouth of the Hope river. This shrub is easily distinguished by its large pale green leaves, coated with a bloom, pink flowers shaded and dotted with purple, and swollen, large pod-like green fruits with numerous seeds bearing a tuft of white silken hairs—nature's provision for the dispersal of the seeds, which are thereby easily carried about in a light wind. The hairs are largely used for all kinds of fancy work.

Lichen.

Order *Lichenes*. A plant pigmy, remarkable in possessing root, stem and leaves combined. Over one hundred species were recently collected in one locality. Colour, principally shades of red and grey. Found in flat patches on trees and stones in the hills.

Mosses.

Order *Musci*. Small plants with delicate greenish-grey foliage. To thoroughly appreciate the beauty and delicate structure of these plants a specimen should be seen under the microscope. Several hundred species are found in Jamaica clinging to stones, or to trees in the hills; they, "full of pity, cover the scarred ruins with a strange and tender honour."* Much valued for erneries and church decorations.

*Ruskin.

Mountain Cabbage Palm.

EUTERPE OLERACEA. Order *Palmae*. A magnificent palm, with a trunk 80 to 100 feet high, and large pinnate leaves. Very common in districts, with the long-thatch palm, where there is a plentiful rainfall ; e g. near Bath, in the Central parishes and in the Cockpit country.

Pinguin, or Penguin.

BROMELIA PINGUIN. Order *Bromeliaceae*. Native of the West Indies and tropical South America. A plant 3 to 5 feet high, long, curved, strap-shaped leaves with sharp thorns. A near relation to the cultivated pine-apple, and the wild pines on trees, and a somewhat more distant connection of "old man's beard." Common everywhere on savannahs, on rocky hills, and in fences.

Sisal Hemp.

AGAVE RIGIDA. Order *Amaryllideae*. An agave with stout pointed leaves, 3 to 4 feet tall, and high flowering pole. Plants thrive best on a dry rocky soil. A fibre is obtained from the leaves.

Velvet Leaf.

CISSAMPELOS PAREIRA. Order *Menispermaceae*. Native of the West Indies. A woody climber with rounded leaves of a velvety appearance, and very small flowers. Leaves are pressed and used for fancy work ; beaten into pulp they are applied to wounds.

Spathodea.

SPATHODEA CAMPANULATA. Order *Bignoniaceae*. Native of tropical Asia and Africa.

A high ornamental tree, with compound leaves and large bell or funnel-shaped flowers of a bright orange-yellow colour. A fairly common tree in gardens on the plains, and plentiful in the east end of the island in the neighbourhood of Bath.

Wild Allamanda, or Tecoma.

TECOMA STANS. Order *Bignoniaceae*. Native of the West Indies and Mexico, &c. A common roadside shrub, with compound leaves, flowers borne in clusters, corolla bright yellow, about $1\frac{1}{2}$ inches long. Seeds are winged and borne in a long narrow capsule.

FERN WORK.

There are about five hundred species of ferns in Jamaica, many of which grow luxuriantly in various parts of the Island, amply supplying the demand of collectors, whether interested in the subject, *per se*, or preparing fern books and fancy work for sale. Very attractive indeed are some of these books and fancy work (doilies, lamp-shades, &c.) Moss, lichen and mountain-cabbage "bark" are generally associated with the ferns in these articles. To see our ferns at their best, however, visitors should certainly arrange to spend a part of their holiday in some country district, where endless varieties, from the minute Filmy to the lofty Tree Fern, grow naturally: there they fulfil the laws of their kind of which but the beauty, and not the reason, is fully apparent (Pl. IV.)

The Port Royal Mountains in St. Andrew and the Fern Gully in St. Ann are, perhaps, the districts in which visitors will be most likely to see our ferns to best advantage.

PRESSING, in order to preserve the ferns, is generally done by placing them in old books, and gives very little trouble; unsized paper, being more absorbent, is better than the smooth sized kind.

PLATE IV: FERNS, ON THE ROAD TO NEWCASTLE.

NAMES. The ferns generally used are locally called Gold, Silver, Star, Stag, Tongue, River, Filmy, Rat hair, Mouse hair, Fish tail, Flowering, and Long leaf strawberry ferns. Against those who perpetuate the name "Rat hair" a protest is lodged; as far as can be gathered this pretty little fern (*Trichomanes trichodeum*) is more commonly called "Asparagus," which certainly sounds better. The "Mouse hair" fern deserves its name!

LACE BARK.

LACE BARK PUFFS, (Pl. III. 16) prepared from the lace bark tree, are much admired. The outer bark is beaten and then stripped off to disclose the lace bark which is really an inner layer of bark and has to be thoroughly washed to whiten it. The washing is repeatedly done by the peasantry who use soap and water for the purpose; but chloride of lime would be found more effective.

The puffs, with their hollow handles, are used as dusters or may serve the purpose of stands for glasses of water on an elaborately spread dinner table.

WHIPS (including handles, thongs and lashes,) are made from cuttings of the smaller branches of the tree. A section of each cutting is stripped, the woody part removed, and the loose bark is then plaited to form the thong and lash (Pl. III. 31).

FANCY WORK. The lace bark is much prized for all descriptions of fancy work:—Doilies, (Pl. III. 26) Lamp-shades, Fans, Hats, etc.

Lace-Bark.

LAGETTA LINTEARIA. Order *Thymeleaceae*. Native of Jamaica. A slender tree 25 to 30 feet high with ovate leaves, from 3 to 5 inches long, and white flowers which are produced in loose spikes. This interesting tree is found only on the honey-combed limestone rocks in the central and western parishes, e.g. Mount Diablo, and the Cockpit country.

USES. All kinds of fancy work, whips, puffs.

"It is reported that Charles II. received as a present from one of the early Governors of Jamaica a cravat, frill, and pair of ruffles made of this material."*

STRAINER-VINE. Flesh-brush.

An excellent flesh-brush and sponge is made from the dried fibrous network of the seed case of the strainer-vine (Pl. III. 15.) Fundamental rules of personal hygiene support its regular use for keeping the pores of the skin open.

For Plant Notes on the Strainer-vine, see p. 14,

DOLLS.

CASHEW-NUT DOLLS. Market women (Pl. III. 24) and soldiers of the West India Regiment (Pl. III. 8) are the persons usually represented by these dolls which are of especial interest as the costumes are careful imitations of the original patterns. The peculiar shape of the cashew-nut is taken advantage of to supply

*Dr. Masters.

the face ; liquorice beads, for the eyes, and genuine hair are used. Some apology is due to the persons represented, for the features of the face are certainly not pleasing ; the full forehead might indicate brains were it not for the extreme weakness of the other features.

Imported dolls are also dressed in the same costumes (Pl. III. 2, 18).

PEN-WIPER DOLL. A "cute" pen-wiper is made by mounting a cashew-nut prepared to represent a face, on the "merry thought" bone of some deceased fowl who nobly lived a life of utility and was ignobly put to death to continue that usefulness. The legs of the doll are clothed in a thick skirt on which the punctilious individual may clean his pen-nib. The anatomy will not bear close inspection and one is thankful that a skirt conceals the deformities (Pl. III. 20).

Plant Note.

Cashew-nut or Monkey-nut.

ANACARDIUM OCCIDENTALE. Order *Anacardiaceae*. A tree from 20 to 40 feet high, native of the West Indies and South America. "The fruit consists of a nut on the apex of a fleshy, pear-shaped body formed of the enlarged top of the stalk." The fleshy part may be eaten as a fruit fresh from the tree, or preserved in syrup. The kernels of the nuts are commonly roasted and eaten. The nut itself is used for charms, pendants, &c., and for embryo gambling games by boys.

The tree is common on the lowlands of Jamaica. Its deliciously fragrant flowers are produced in March and are followed by the curious fruits.

NECKLACES.

DEMAND. The various necklaces offered for sale are some indication of the popularity of this class of souvenir (Pl. III. 9, and 14). The local demand for these necklaces is, however, small, imitation pearl and coral being preferred. Ladies in mourning and Roman Catholics at their devotions make use of the black seeds (e.g. Soap berry and Indian shot.)

PREPARATION. Blocks of wood (bullet tree or other hard wood) are used when the holes are being made in the seeds. Each block has several sizes of holes and over these the different seeds are placed and then bored with a sharp strong awl. Some of the seeds are more easily pierced if they are first placed in hot water.

“Whitey-brown” thread, perhaps waxed and doubled, is generally used for stringing the seeds. This is principally done by men and boys of the peasantry class.

The dark-coloured seeds are sometimes rubbed with coco-nut oil which gives them a handsome polish.

SEEDS. At the end of this article will be found a list, and brief description, of the seeds generally used, followed by notes on the plants on which they are borne.

DOOR CURTAINS and other ornamental wall hangings are made by stringing seeds and inter-spacing them with lengths of the wild Bamboo. The seeds most frequently used are Job’s tears, Circassian, Soap berries, and Nickers (yellow and grey).

LADY'S BAG. A small, pretty, popular and useful lady's bag is made from the dark brown seeds erroneously called "Mimosa" or "Wild Tamarind." (See p. 30.)

CACCOON SEEDS. These large watch-shaped seeds are made into pin cushions and match boxes.

LIST OF SEEDS.

LARGE.

BLACK.

1. *Gru-gru nut*, smooth, almost round.
2. *Horse-eye Bean*, light black, slightly rough with two peculiar greyish streaks.

BROWN

3. *Cacoon*, dark brown, flat, about 2 ins. across by $\frac{1}{2}$ in. thick.
4. *Casuarina*, light brown, very rough.
5. *Lucky Seed (Milk Bush)*, light brown triangular, indented.
6. *Wild Chocolate*, flat, light brown, tapering towards one end, with a distinct yellowish line round the seed about $\frac{1}{4}$ in. from the outside on both sides.

GREY.

7. *Grey Nicker*, oval, very hard, a dark spot on one end.
8. *Cashew-nut*, kidney-shaped.

WHITE.

9. *Lucky Bean (Overlook)*, oval, white with dark streak.

YELLOW.

10. *Yellow Nicker*, oval, very hard with darker spot at one end.
11. *Lucky Bean (Overlook)*, nearly oblong, 1 in. long and $\frac{1}{2}$ in. broad, chestnut brown.

LARGE (Continued.)

12. *Lucky Bean (Overlook)*, oval, reddish brown.

RED.

13. *Fustic*, round and flattened, slightly indented, with dark streak.

MEDIUM.**BLACK.**

14. *Soap berry*, round, $\frac{1}{2}$ in. in diameter

BROWN:

15. *Poinciana*, long (1 inch.), narrow, slightly curved, various shades of brown.
 16. *Rice and Pease*, dark brown, oval, ridged.

BLUISH-GREY.

17. *Job's Tears*, oblong, tapering at one end.

YELLOW, Light.

18. *Shaddock*, rough, irregularly shaped.

SCARLET.

19. *Circassian*, bi-convex, without markings.

SMALL.**BLACK.**

20. *Indian Shot*, round, smooth.
 21. *Strainer-vine*, flat, oval, rough.

BROWN.

22. (*Mimosa, Wild Tamarind*), flat oval, glossy.
 23. *Pink Corallila*, light brown, peak shaped.
 24. *Four o'clock*, dark brown with bluish colouring, oval, rough.
 25. *Woman's Tongue*, light brown, flat, nearly round, marking somewhat like horse-shoe on both sides.

RED.

26. *Liquorice*, oval, with almost black marking at one end.

GREENISH.

27. *Acacia*, oval, speckled with brown spots.
 28. *Blue-Bell*, flat, oblong, slightly indented, speckled.

YELLOW, Light.

29. *Cork Seed*, flat, rough, corky.

Plant Notes.

Acacia.

ACACIA. Order *Leguminosae*. Unfortunately a specimen of the plant from which the *Acacia* seed was obtained could not be got and as there are several species growing here it is impossible to say from which these seeds were got.

(For description of seed see List, No. 27.)

Blue-Bell, Pea Flower, or Lady's Slipper.

CLITORIA TERNATEA. Order *Leguminosae*. Native of the tropics generally, and common in gardens in Jamaica. A twining plant, with delicate foliage and beautiful blue, pea-like flowers. There is a form with white flowers, another with variegated blue and white flowers, and one with double dark blue flowers ; the seed pod is flat.

(For description of seed see List, No. 28.)

Cacoon.

ENTADA SCANDENS. Order *Leguminosae*. Native of the tropics generally. The Cacoon has a thick, twisted stem and branches which climb over and cover the neighbouring trees. It has a large striking looking pod, often three feet long, and thick, flat, dark brown beans about 2 inches across. The beans are carried by the Gulf Stream and are sometimes picked up on the shores of the Orkney Islands.

(For description of seed see List, No. 3.)

Casuarina or Whistling Willow.

CASUARINA EQUISETIFOLIA. Order *Casuarineae*. Native of Australia and the East Indies. Commonly grown in Jamaica as an ornamental tree. "A large tree with leafless drooping branches" ; the place of the leaves is taken by toothed sheaths growing at the joints of the slender branches.

(For description of seed see List, No. 4.)

Cashew.

(See Cashew-nut doll, p. 22, & List of Seeds, No. 8.)

**Circassian Seeds, John Crow Beads,
Red-Bead tree, or Lady Coot.**

ADENANTHERA PAVONINA. Order *Leguminosae*. A large-sized tree with small leaflets and clusters of lilac-tinged flowers. Native of India, Malay Islands, &c., naturalised in Jamaica and fairly plentiful in certain localities, e.g., Mount Diablo and along the north-eastern coast. In India the scarlet seeds, being very uniform in size, are used as weights by gold smiths and jewellers, each seed weighing about 4 grains.

(For description of seeds see List, No. 19.)

Cork Seed, or Bell Flower.

DATURA SUAVEOLENS. Order *Solanaceae*. Native of West Indies, &c. A large shrub with ovate leaves and handsome white, sweet-scented, bell-shaped, nodding flowers which are from 10 to 12 inches long. Common in damp ravines in the hills.

(For description of seed see List, No. 29.)

Four o'Clock, or Marvel of Peru.

MIRABILIS JALAPA. Order *Nyctagineae*. Native of the West Indies, Mexico, &c. Small annual herbs with flowers of variable colour. white, yellow, crimson, rose, or striped and blotched with two or three of these colours; the flowers do not open until the afternoon, hence the name Four o'Clock. Common along roadsides and in waste places in certain districts, e.g., Stony Hill.

(For description of seed see List, No. 24.)

Fustic.

ORMOSIA DASYCARPA. Order *Leguminosae*. This is a tree that grows in St. Vincent and other West Indian islands. It was found impossible to obtain reliable information as to whether it grows here or not. This plant is not in any way connected with the "fustic" of commerce, quantities of which are annually exported.

(For description of seed see List, No. 13.)

Groo=Groo, or Gru=Gru Palm.

ACROCOMIA LASIOSPATHA. Order *Palmae*. A handsome palm with very spiny trunk and pinnate (feather-like) leaves (also spiny); it grows to a height of from 45 to 50 feet; native of the West Indies and South America. Walking-sticks are made from the trunk.

(For description of seed see List, No. 1.)

Horse-eye Bean.

MUCUNA URENS. Order *Leguminosae*. Native of the West Indies and tropical South America. A twining plant, with leaves composed of three large divisions (leaflets) and large pendulous clusters of yellow flowers which are two inches long. The pod is marked by transverse ribs, and is partially covered with stinging hair.

(For description of seed see List, No. 2.)

Indian Shot.

CANNA INDICA. Order *Scitamineae*. Native of West Indies, etc. A plant growing in clumps in waste places in the hills. Height 3 to 5 feet; leaves, large, oval, pointed; flowers red, variegated with yellow; a wild canna.

(For description of seed see List, No. 20.)

Job's Tears.

COIX LACRYMA-JOBI. Order *Gramineae*. Native of India but naturalized in wet places in Jamaica. A grass, 3 to 4 feet high, that may be seen on the road to Castleton, and along the banks of rivers on the north side of the island. The seeds are ground and fed to poultry.

(For description of seed see List, No. 17.)

Liquorice, or Crab's-eyes.

ABRUS PRECATORIUS. Order *Leguminosae*. A twining plant with rose-coloured flowers, originally native of India but now naturalized and common in the West Indies. In Jamaica it is common in thickets at low altitudes. The seeds of this plant are sometimes erroneously called John Crow

beads. In India the seeds are used by jewellers and druggists as weights, averaging a little less than 2 grains.

(For description of seed see List, No. 26.)

Lucky Seeds or Beans.

The seeds of four distinct plants are called "lucky" seeds.

Lucky Bean, Overlook, or Horse Bean.

CANAVALIA ENSIFORMIS. Order *Leguminosae*. Climber with purplish pea-shaped flowers and long pods. There is a local superstition that this plant will, if growing along the edge of provision-fields, protect the crop from depredations. The seeds are white. There is also a variety with similarly shaped seeds, but of reddish brown colour.

(For description of seed see List, Nos. 9 and 12.)

CANAVALIA OBTUSIFOLIA is a plant very similar to *C. ensiformis*; the seed, however, is over an inch long, narrow, more oblong, and of a yellowish brown with a dark line on one side.

(For description of seed see List, No. 11.)

Lucky Seeds, or Lucky Beans, or Milk Bush.

THEVETIA NERIIFOLIA. Order *Apocynaceae*. A large shrub or bush with long, narrow, leaves and saffron-yellow funnel-shaped flowers, 2 to 3 inches long, and fruit about the size of a small apple. It is native of the West Indies and South America. This plant is found along the coast and up the valley of the Yallahs, and is often cultivated as an ornamental garden shrub; it possesses however, a very poisonous milky juice.

(For description of seeds see List, No. 5.)

Mimosa or Wild Tamarind.

LEUCÆNA GLAUCA. Order *Leguminosae*. This plant is not a Mimosa, nor is it the Wild Tamarind (*Pithecolobium arboreum*, syn. *filicifolium*) of Jamaica. The names have, however, apparently "come to stay," and so must be accepted. *Leucæ-*

na glauca is a common large shrub with powdery branches and leaf stalk with many leaflets ; pod, 5 to 6 inches long.

(For description of seed see List, No. 22.)

Nicker Seeds, Grey ; or Bonduc.

CÆSALPINIA BONDUCELLA. Order *Leguminosae*. General in the tropics, and is found, as a rule, not far from the coast. A woody climber possessing leaves made up of many leaflets with hooked prickles by which the plant climbs. Flowers yellow, pod dry, orange brown, with lead-coloured seeds.

(For description of seed see List, No. 7.)

Nicker Seed, Yellow.

CÆSALPINIA BONDOC. Order *Leguminosae*. Native of the tropics. A plant very like the Grey Nicker, also found along the sea-shore, but with yellow seeds.

(For description of seed see List, No. 10.)

Pink Corallila, or Pink Corallina.

ANTIGNON LEPTOPUS. Order *Polygonaceae*. A medium sized climber with heart shaped, pointed leaves and large clusters of small pink flowers. Commonly grown in flower gardens.

(For description of seed see List, No. 23.)

Poinciana, or Flamboyante.

POINCIANA REGIA. Order *Leguminosae*. Native of Madagascar. Commonly grown as an ornamental tree in gardens from the coast up to 3,000 feet altitude.

This tree, when in bloom, is covered with a profusion of rich scarlet flowers, variously spotted with yellow, and these, with the delicate foliage, excited the remark from some writer, that here "nature excelled herself." Unfortunately the flowering season of this tree is in the middle of the year when few visitors are here. The seed pods are dark brown about 18 inches long, flat, 2 inches broad and pointed.

(For description of seed see List, No. 15.)

Rice and Pease.

QUISQUALIS INDICA. Order *Combretaceae*. Native of India, but commonly grown in local gardens as an ornamental climber. The flowers, varying in colour from white to red, are small, star-shaped with long tubes, sweet-scented, and borne in dense clusters.

(For description of seed see List, No. 16.)

Shaddock.

CITRUS DECUMANA. Order *Rutaceae*. A small prickly tree with large coarse-skinned fruit, generally over 6 in. in diameter. A pleasant fruit to the taste; sometimes mistaken for the "forbidden fruit" by the stranger.

(For description of seed see List, No. 18.)

Soap Berry.

SAPINDUS SAPONARIA. Order *Sapindaceae*. Native of Jamaica and Venezuela. A tree 15 to 20 feet high, with pinnate leaves, the leaf-stalk being broadly winged between the leaflets. The flowers are small, white and the berry is of the size of a cherry and contains a black seed. The pulpy covering of the seed lathers readily with water but is injurious to clothing. The tree is only met with occasionally at low altitudes in damp places.

(For description of seed see List, No. 14.)

Strainer-Vine. (See p. 14.)**Wild Chocolate.**

ENTEROLOBIUM CYCLOCARPUM. Order *Leguminosae*. A native of Jamaica and tropical South America. A large spreading tree with compound leaves, consisting of many leaflets, flowers greenish in peduncled heads, and pods, dark brown in colour about $1\frac{1}{2}$ inches broad, and forming a circle of from 3 to 4 ins. in diameter. These trees may be seen in the neighbourhood of Kingston and Spanish Town; there is a large specimen by the "Sollas" market, Kingston.

(For description of seed see List, No. 6.)

Woman's Tongue, or Siris Tree.

ALBIZZIA LEBBEK. Order *Leguminosae*. A medium-sized tree, native of India, Burma, Ceylon, &c., but naturalized here and very common in the lowlands of St. Andrew.

The loose seeds in the dry pods, which are produced in great abundance, are shaken by every light wind and make a clattering noise which some unkind person, probably a woman herself, likened to a woman's tongue on "active service." It serves little useful purpose here and is very difficult to get rid of as numerous others readily spring up round the parent tree. In India, however, this tree is of considerable economic value.

(For description of seed see List, No. 25.)

JEWELRY.

LATE DEVELOPMENT. Several of our local jewellers have within the last few years developed a prosperous trade in jewelry made by mounting with silver certain of the seeds described in connection with necklaces (p. 34.)

ARTICLES. These include brooches, bracelets, charms, links, rings, scarf pins, hat pins, scarf rings or tie slides. The rings and tie slides are almost exclusively made from the gru-gru nut.

SEEDS. Nickers (yellow and grey), Lucky beans, Horse beans (red and yellow), Wild Chocolate, Casuarina, Fustic, Cashew-nut, Jerusalem seeds, Job's tears. (See p. 36-42 for further details about seeds.)

COINS. Our threepenny pieces are made into salt spoons. The various silver coins are

made into fobs—the heavy 2/6 pieces making an especially handsome waist belt for ladies. Nickle coins (out of which are compounded the “gill” ($\frac{3}{4}$ d), “quattie” ($1\frac{1}{2}$ d), “bit” ($4\frac{1}{2}$ d) and other abominations to the stranger,) are sometimes washed with gold or silver and made into fobs.

CANADIAN JEWELRY. The chief feature of this jewelry, specially imported from Canada, is the copy in enamel of the Jamaica Coat of Arms. Paper knives, spoons, etc., with other designs of local interest, are also made.

SHELLS.

Shells and fish scales are worked up and made into Flowers, Sprays, Egrettes, Brooches, Pins, and Necklaces.*

The shells used are almost exclusively sea shells, some being imported from Barbados. The popular names of those commonly used are the rice, rose, pink poppy-eye, aurora, blue-bell, and green pea shells. These shells have to be first washed and then bleached for a few hours in the sun and are, sometimes, afterwards dyed.

The framework of the design is made of ordinary bottle wire to which the shells are attached in their correct position by “silver” wire passing through small holes pierced or ground in them. The wires are then wound with “purse” silk.

GOLD SHELLS OR BEETLES’ EGGS FOR

*Miss King, care of the Self-Help Society, kindly gave the details of this work.

NECKLACES. These necklaces are made not with sea or land shells, but with the empty egg-shells of a sea mollusc which are washed ashore and collected principally near Port Henderson and Port Royal.

LAND SHELLS. Collections of land shells have been made by a few persons who appreciate their value and some of these are occasionally offered for sale. To the average person the most tempting use to which a land shell may be put is that of a missile to be thrown at the offending individual who has dared to suggest that it may be a matter of interest. To the conchologist, however, Jamaica offers most tempting prospects of valuable treasures. The limestone districts possess large quantities of shells, and have to a great extent, been unexplored by collectors. Several generic and many specific forms are peculiar to the island.

CORALS.

Jamaica, though not itself the product of coral work, is surrounded by coral reefs and no fewer than fifty species of coral can be collected off our shores. It is not believed that any of these are peculiar to this locality.

World-wide interest is taken in the work of the coral "insects," and much astonishment is felt that the vast coral structures in the Pacific Ocean and other parts of the world are the product of these minute organisms.

The great coral constructions are the work of numbers of individual "insects" or coral-

lites always increasing and building upon the skeleton remains of others.

The corallite is indeed not an *insect* but is, with the sea-anemone, jelly fish, and other plant like animals, a member of a much lower order of the animal kingdom named the Colœentera.

Beautiful and various are the shapes and forms, of different coral ; and in some species, the individual corallite is microscopic in size, while in others, it may be half an inch or more in diameter.

Each corallite consists of a more or less cup-shaped pedestal of limestone or carbonate of lime. Covering the opening, at the top of this, is a disk of a jelly-like and slimy substance with a radiating fringe of tentacles, which may be expanded or contracted ; in the centre of this disk is an opening or mouth ; this jelly-like section is the coral polypus.

Food, generally in the form of microscopic organisms suspended in the water, finds its way through the mouth into the ventral system of the corallite, and it is from the shells of these minute animals together with the salts of lime held in solution by the water, that the carbonate of lime is obtained from which the base or pedestal is built.

The coral offered for sale, or seen in collections, consists of a group or colony of the pedestals and skeletons of carbonate of lime only ; the jelly-like disk and tentacles are washed off with water or by boiling with caustic soda, and the "coral" left is bleached in the sun. Carbonate of lime is a very

widely distributed substance in its various forms of limestone, marble, chalk, coral, pearls. Though all chemically similar the method of their manufacture is still a secret of Nature's.

Persons wishing to study the different forms of coral found here should make a point of examining the collection at the Museum which includes species of the following:—

Madrepora, *Millepora*, *Mæandrina*, *Agaricia*, *Isophyllia*, *Colpohyllia*, *Manciana*, *Porites*, *Eusmilia*, *Oculina*, *Orbicella* and *Siderastræa*.

The corals generally offered for sale are:—*Madrepora palmata* (Pan-tile) *Madrepora cervicornis* (Stag's horn), *Madrepora prolifera* (small Stag's horn). The *Madrepora* are the most abundant locally, and are the principal reef-builders, being vigorous branching corals that will not thrive below a depth of 20 fathoms, or if the temperature of the water is less than 68° F. Reef corals will not grow above the level of the sea.

Manciana areolata is a small coral 2 or 3 inches across; it is sometimes called brain-stone.

Occasionally specimens of a *Mæandrina*, the true brain-stones, are offered for sale.

Millepora alcicornia, though much branched, has a smooth surface, the individual corallites of which it is formed being microscopic in size.

Unfortunately Jamaica does not possess the Red, or other highly prized corals, found off Torre del Greco off the coast of Italy and for

The Ivory Coral (*Oculina*) though usually small is one of the prettiest of the Jamaican Corals, but being rare is only occasionally offered for sale.

exceptionally fine specimens of which as much as £200 per oz. has been paid.

SEA-FAN. A close relation of coral is the sea-fan (*Gorgonia flabellum*.) It consists of flexible, continuous stems of a horn-like substance encrusted with the cretaceous remains of coral polypi.

TORTOISE SHELL.

WORKERS. An axiom has been clearly set forth by some wit that "three persons may keep a secret, if two of them be dead." (The death of the third seems desirable for absolute security!) An exception to this rule will, however, be found in the case of the three ladies, all alive, who have, with commendable reticence, locally guarded the secret of their process for the manufacture of tortoise shell into articles both useful and ornamental.

HAWKSBILL TURTLE. The marine tortoise, or turtle, that supplies the tortoise-shell is the Hawksbill (*Chelonia imbricata*). This turtle, owing to its long forelegs, possesses the peculiarity (for turtles) of being able to turn over if placed on its back. Its flesh is eaten, though not much esteemed, being quite distinct from that of the Edible or Green turtle. The turtle is caught on the shores of this island.

"The lamellæ or plates of the shell afford the valuable substance called tortoise-shell: they are semi-transparent, and most elegantly variegated with whitish, yellowish, reddish, and dark brown clouds and undulations, so as to constitute, when properly prepared and polished, one of the most elegant articles for

various ornamental purposes.”

The ARTICLES made include Combs, Hair pins, Cigar boxes and cases, Card cases, Toilet sets, Trinkets, Puff boxes, Fans, Bracelets, Eye-glass frames.*

NATIVE WOODS.

The NATIVE WOODLANDS possess a luxuriance of timber trees admirably suited to cabinet work. The expense, however, of getting them out of the hilly districts, where they are generally found, prohibits our exporting any large quantities.

At the end of this article will be found a list of the woods commonly used.

ARTICLES. These include Tables, Boxes, (paper, glove, tie and cigar), Camp stools, Deck chairs (more ornamental, but less comfortable, than the usual kind), Book cases, Trays, Frames, Travelling trunks (of cedar, the scent of which helps to keep off insects), Paper knives, Egg cups, large Spoons and Forks for salads.

MANUFACTURE. This is of little special interest, the work being done by good local carpenters who, perhaps, took to it when “out of a job” and “down on their luck.”

A few details about the manufacture of an inlaid table—work that is so much admired—may, however, be of interest.

INLAID WORK. A piece of cedar board is selected (cedar takes glue better than the harder woods) and with pencil, square, foot-

*Sold by E. Andrews, 30 Church Street, Kingston.

rule, and compass, the design is drawn—generally being copied from some pattern. The various pieces of wood to be “inlaid” are then carefully cut to the exact size and glued in their correct positions in the drawing on the cedar board. The table is thus really mounted, and not inlaid. The surface now presents a rough and uneven appearance and has to be planed, sand-papered and rubbed with French polish. An “inlaid” table that was offered for sale a few months ago contained 1,700 pieces of wood made up of nearly forty different kinds of wood.

Stars, squares and small blocks, in boxes, frames, etc., are, however, really let in or “inlaid.”

Much of this work is done at the Reformatory, Stony Hill, and it is with astonishment that one learns of the good work done by some of the young culprits there.

List of Woods used for Cabinet Work.

Braziletto.

Bullet-wood.

Calabash (See p. 55.)

Cedar, (commonly used for shingles in the hills.)

Coco-nut (See p. 15.)

Dildo (a cactus used for fencing.)

Dogwood.

Ebony (exported.)

Fustic (exported for its dye.)

Gru-gru palm (See p. 38.)

Guava. (The fruit is made into preserves.)

Juniper Cedar.

Lignum Vitæ (wood exported.)

Locust.

Mahoe.

Mahogany (much valued.)
 Prickly yellow.
 Satin-wood (pleasant odour.)
 Sandal wood.
 Sanders, grey.
 Sanders, yellow.
 Yoke wood (See p. 17.)

THE WOODS MOST COMMONLY USED.

Light Yellow. Satin-wood, Fustic, Yellow Sanders.

Brown. Mahogany, Cedar, Juniper Cedar, Locus, Braziletto, Coco-nut (speckled), two shades.

Greenish. Mahoe.

Dark. Mahoe, Gru-gru palm (streaked.)

It is considered undesirable to give plant notes about these timber trees. They are all found growing wild in many of the woodlands in which the island abounds.

Sticks.

YOUNG TREES. The sticks sold locally are generally made from young saplings dug out with some of their roots, and not from branches of full grown trees. The thick part, where stem and root meet, forms the head of the stick, while a suitable root sometimes forms a curved handle. Popular sticks that are not saplings are those made from Ebony, Coconut and Gru-gru palm. Walking sticks, umbrella handles and buggy-whip sticks are all made from native woods.

PREPARATION. Some of the outer bark is scraped off, first with a coarse, and then a finer, file, and finally the stick is sand-papered. At this stage the stick, with a thin covering of bark, is rubbed with French polish

and, *voilà*, it is ready for sale! Perhaps it will adorn the stick rack of an English home—a souvenir from the “Isle of Springs.” Or, again, some youth may buy it and, with a cigar almost as long, he may be seen at the Hope Gardens on a Sunday afternoon, trying to impress the public in general that he is a man!

ORNAMENTATION. Sticks are sometimes carved, or the bark is removed in rings, or spots—for artistic effect!

NATURAL STICKS are sometimes preferred. They are simply cut to the right length and the handle shaped, the natural bark being left.

WORKERS AND DISTRICTS. Men, almost solely, do this work in various parts of the island.

A large number of the sticks sold in Kingston are uprooted or cut from the limestone ridge of the Long Mountains, conspicuous as one comes up the Kingston harbour.

List of Sticks.

Bullet wood.

Coco-nut (popular, brown, a speckled grain, see p. 15.)

Dogwood.

Ebony (very popular, light yellow and black).

Gru-gru palm (dark brown, streaked).

Ironwood.

Orange (popular, bumps will be noticed where the prickles have been cut off.)

Pimento (popular, light brown).

Prickly yellow (very large prickles).

Rock wood.

Rod wood.

Rose wood.

Sweet wood (has a sweet scent).

Wild Cinnamon.

Wild Grape.

Wild Pepper (has the smell of pepper, if scraped.)

It is believed in the case of the sticks, as with the woods, that full details might be found tedious and would not even ensure identification. With the exceptions of Coconut, Ebony, Gru-gru palm, Orange and Pimento, the trees and their uses are of little other special interest.

SUPPLE JACK. Special mention must be made of the manufacture of this very popular riding switch. The stem of the climber, from which it is obtained, is cut into suitable lengths and these are placed on top of some bush under which a small fire is burning. After being thus steamed for a short time, they are removed, the bark is twisted off, and the sticks soaked and washed in water. They are then placed in the sun for a few days, being repeatedly straightened out, and the handle being tied in the position in which it is desired that it should "set." After being sand-papered the Supple Jack is ready for use; if, however, a ruddy colour is desired the stick is rubbed with the juice of a lime and left overnight in the dew.

Supple Jack.

PAULLINIA CURASSAVICA. Order *Sapindaceae*. Native of Jamaica and New Grenada. A climbing shrub; leaves compound, with three leaflets; flowers, small, white, in clusters; seed vessel, half inch long, red; seeds, black, partly enclosed in a brownish-white covering. Found in limestone districts.

The Bitter Cup.

This cup (Pl. III. 4) is made from bitter-wood, or Jamaica Quassia (*Picræna excelsa*.) Water, left to soak in it over-night, is extremely bitter and is drunk for medicinal purposes. Its curative properties are well known in the medical world, and it is used with beneficial results for dyspepsia; it is also used locally for fever. The only drawback to its use is the truly enormous appetite that the patient develops, taxing to the utmost the powers of the unfortunate housekeeper in charge.

The active principle, *quasmin* or *picrasmin* is only present to the extent of about 10 oz. in one ton. So intensely bitter is it, however, that 1 oz. will impregnate about 2,500 gallons with its flavour. It is largely used in England against insect pests, of a sucking nature, and, to a smaller extent, for the same purpose here.

Bitter Wood, Bitter Ash or Jamaica Quassia.

PICRÆNA EXCELSA. Order *Simarubaceæ*. A high tree (about 50 ft.); leaves, compound, with nine to eleven leaflets each 2 to 4 inches long; flowers, small, yellowish-green; berries, small, black. The wood is exported.

The Coratœe Razor Strop.

MATERIAL. The ripe flower stalk (15 to 20 ft. high) is cut in dry weather and slowly dried in the house or in a shady place.

PREPARATION. The dried stalk is cut into sections, each about 15 inches long. These pieces are first roughly squared, all the outer bark being removed and the pith only left. The surface is now made perfectly smooth

with sand-paper—planing, or even paring with a knife, is difficult and unsatisfactory.

HANDLE. A good handle is made from the side of an old cigar box (cedar). It is pointed and merely inserted—no glue whatever being needed.

USE. This strop (Pl. III. 28) is of unquestionable merit for keeping the edge of a razor keen and, being an absorbent, it prevents the razor being put away damp. Strop paste may be put on one side which will then serve the purpose of a hone.

A rougher article than the one prepared for export, made of the same material, is commonly used by the peasantry.

Coratœ, Keratto, Maypole, or Century Plant.

AGAVE MORRISII. Order *Amaryllideae*. A noble Agave, common in the lowlands and in the lower hills. The flowering stem, or pole, reaches a height of from 15 to 20 feet. It is branched near the summit and when these produce their thousands of orange-yellow flowers during the summer months they form a very striking feature in the landscape.

When a plant flowers, and its seeds ripen, it dies, but its place is soon occupied by numerous seedlings, so that there is a constant succession of plants arriving at the flowering stage which occupies many years ; hence the popular name "Century Plant," though it is doubtful whether it takes longer than from 15 to 25 years for the plants to arrive at maturity, this depending largely on the situation and soil.

The leaves of this plant, doubtless due to the alkaline property they possess, are sometimes used for cleaning metallic vessels.

If a large quantity of leaves are beaten into pulp and thrown into still water, or into a quietly running stream, they will have a stupefying effect on the fish which may then be easily caught.

MISCELLANEOUS.

Carved Coconuts.

PREPARATION OF SHELL. A dry nut is selected and the husk torn off. With an instrument, half-knife, half-saw, the hard shell is readily cut through, the top being taken off. The rough outside surface of the shell is made quite smooth with file and sandpaper.

CARVING. The smooth shell has to be rubbed with coco-nut oil and the carving is then done with an awl. Experts work without patterns. The designs are sometimes covered with gold paint.

ARTICLES AND DESIGNS. The more important articles are cups, baskets, combs and ornaments, (Pl. III. 30) and the carving on these represents trees, leaves, birds, animals, our coat of arms, etc. Part of the husk of the coco-nut may be left attached as a pedestal, and the articles are occasionally silver-mounted.

A peculiarly ferocious and diabolical looking "wild man of the west" is made by teasing out the husk to represent hair and beard, while the features of the face are painted on the shell (Pl. III. 17).

WORKERS AND DISTRICT. Men of the peasant

class, almost exclusively, do this work and most of it is done in Kingston.

For notes on the Coco-nut palm, see p. 7.

Carved Calabashes.

PREPARATION. A ripe calabash, with its hardened green skin, is selected and a hole is cut in it for the purpose of scooping out the soft pulp.

CARVING. An awl, or sometimes an old razor, is used. The work is divided into two classes—INSERTED and FLOATED. It is called “inserted” when the design is scraped out of the green, showing the dirty white of a scraped calabash. In “floated” work the designs are green and are left in relief, the rest of the green skin being scraped off.

ARTICLES. Baskets, (Pl. III. 21) cups, ornaments for the wall, finger dips, cover-dishes and baby-rattles.

DESIGNS, WORKERS and DISTRICTS. The remarks made under “Carved Coco-nuts” apply here.

Calabash.

CRESCENTIA CUJETE. Order *Bignoniaceae*. A low tree, native of the West Indies and tropical America. It has long, narrow leaves ; bell-shaped flowers, 2 to 3 inches long, variegated in colour ; and large gourd-like fruits. A common tree everywhere in the lowlands.

USES. Water gourds, carved ornaments, pickles.

Paintings and Pen and Ink Sketches.

The undermentioned articles are frequently

ornamented with paintings, or pen and ink sketches, representative of local scenery, customs and proverbs:—

Bamboo vases (Pl. III. 3, 19) and napkin rings, Calabash and Sweet cup ornaments (sometimes with lace bark “trimmings”), Bitter gourd rattles, and pods of the Cassia and Poinciana trees.

The pen and ink sketches are done with Indian ink and, when dry, are varnished over with a very good quality of varnish. When bamboo or calabash is used the green skin is first scraped off.

Plant Notes.

Bamboo, p. 15.

Bitter Gourd, or Bottle Gourd.

LAGENARIA VULGARIS. Order *Cucurbitaceae*. Native of Asia and tropical Africa. Cultivated in the tropics generally. A large climber with oval and roundish leaves, yellow flowers; variously shaped gourds—bottle-shaped or club-shaped, of different sizes, often nearly 3 feet in length; this plant is supposed to have supplied the natural models from which artists of ancient times designed their amphorae and other vessels for holding liquids.

Calabash. p. 47.

Cassia.

CASSIA FISTULA. Order *Leguminosae*. Native of the East Indies, China and Malay islands. Naturalized in Jamaica. A tree about 40 ft. high; leaves compound, with leaflets, 4 to 5 in long; flowers, large, yellow, borne in drooping loose clusters; the tree, when in bloom, is a mass of these blossoms and is indeed a pretty sight. Pods, dark brown, 1 to 2 ft. long, cylindrical; these pods are exported and the dark coloured pulp is used as

an ingredient of the medicinal preparation—confection of senna.

Poinciana. p. 41.

Sweet Cup.

PASSIFLORA MALIFORMIS. Order *Passifloraceae*. Native of the West Indies and tropical America, common in our hills. A climber : laves ovate ; flowers, variegated, purplish, “the beautiful coronet of coloured rays gives to these lustrous flowers the look of blended starfish and sea anemones ;” fruit, edible, small, round (a little over 1 in. in diameter), with very hard shell, green, with yellowish tint, turning light brown when dry.

Calabash Water Gourds.

The Water Gourds (Pl. III. 23) offered for sale are large calabashes (p. 55) with a small hole at the top ; they are enclosed, as a rule, in a rough net-work made of the roots of the hook wythe (p. 16.) These gourds are in very common use among our labourers in the country for taking with them their day's supply of water when going to work. Anyone driving through a country district will be sure to see our peasantry carrying these gourds.

It is a common practice among our people to drive one or more large nails into the bough on which a selected calabash grows in the belief that this will prevent its falling off before reaching maturity. This practice is regarded as the result of a foolish superstition by many, but, as it is certain that trees may be induced to bear more heavily if their vegetative growth is checked, it may possibly be attended by a certain amount of success.

Coco-nut Floor Brushes.

The floor-polishing brushes, in general use locally, are made from the husk of the dried coco-nut (p 15). The ends of the nut are simply sawn off, care being taken to keep clear of the hard shell of the kernel, and the brush is ready, with the aid of bees-wax, to polish the floor.

Monkey Cap.

Some of the tall and pointed monkey-caps (Pl. III. 12) are imported from Central America, while others, the writer has been informed, are obtained from the Abais (or Abbey?) palm common in the east and west ends of the island.

Abais or Abbey ? Palm, or African Oil Palm.

ELÆIS GUINEENSIS. Order *Palmae*. Naturalized and cultivated in Jamaica. A palm, 20 to 30 ft. high. It has pinnate (feather-like) leaves and bears clusters of one seeded fruit with bright coloured (vermillion or yellow) husks ; these seeds are roasted and eaten. This is the famous African Oil palm from which such large quantities of oil are exported into England from the British settlements of Western tropical Africa.

Monkey-Pindar Pin Cushion.

A pin-cushion is made from the seed case of the monkey-pindar.

Monkey or Spanish Pindar.

STERCULIA CARTHAGENENSIS. Order *Sterculiaceae*. Native of Mexico and Panama. Commonly grown in Jamaica. A fine tree, about 40 ft. high ; leaves, divided into 3 to 5 segments, often more than 1 ft. in diameter, velvety on the under side ; flowers, yellowish with purple spots. The seed case is 2 to

3 inches high, pyramid-shaped, and consists of 3 or 4 valves which open wide when the time comes for the dispersal of the seeds ; the valves are lined with stinging hairs. The black seeds are roasted and eaten by school children.

Chew-Stick Tooth-Brush.

The chew-stick is in very common use among the peasantry as a tooth-brush, and a dentifrice prepared from it, in the shape of a powder, may be obtained from druggists. It is also used in the preparation of ginger beer and other cool drinks, to which it gives a pleasant bitter.

The following quotation from the classic, though unfortunately unfinished, book, "The Flora of Jamaica " by James Macfadyen, M.D., is of interest :—

"In powder it forms an excellent dentifrice ; its aromatic bitter producing a healthy state of the gums and the mucilage it contains, working up by the brush into a kind of soap-like froth. A tincture also is prepared from it, diluted with water, as a wash or gargle, in cases of salivation or disease of the gums. Chew-stick is also a substitute for the tooth-brush itself. A piece of a branch, about as thick as the little finger, is softened by chewing, and then rubbed against the teeth. In this manner a tooth-brush, and, with it, a powder, are obtained, equal, if not superior, to any in use in Europe."

Chew-Stick.

* *GOUANIA DOMINGENSIS*. Order *Rhamnaceae*. Native of West Indies and tropical South America.

A shrubby climber, with tendrils and small yellowish flowers borne in clusters ; leaves, elliptical, about $1\frac{1}{2}$ inches long ; common in thickets everywhere.

Sand-Box Paperweight.

A popular paperweight (Pl. III. 11) is made from the fruit (non-edible) of the sand-box which is round (3 to 4 in. in diameter) and flat (about $1\frac{1}{2}$ in. in depth). Each seed case contains from ten to twelve seeds and the case is divided into as many furrows as there are seeds. The centre and seeds are taken out and the case is filled with lead. It is sometimes varnished.

Sand Box,

HURA CREPITANS. Order *Euphorbiaceae*. Native of the West Indies. A large tree ; leaves roundish ; flowers red, rather inconspicuous ; trunk and branches covered with short, stout, dark coloured prickles. The seed case described above frequently bursts with a loud report, scattering its seeds to a considerable distance ; a seed was observed to fall over one hundred feet away from the tree.

POTTERY. *

Pottery work is, of course, by no means peculiar to Jamaica, but many of the articles made from our clays are distinctly "local" in shape, appearance and use and may be classed among "souvenirs" that are of some interest to visitors. The articles made are water-jars, pots (garden and ornamental), vases, bowls, yabbas, bricks, money boxes, etc.

MANUFACTURE. An abundant supply of

* Mrs. Pitkin kindly permitted the writer to visit her pottery in Paradise St., Kingston, and fully explained her methods of working.

suitable clay can be obtained in many parts of the island. There are three methods of working the clay that must be considered separately.

1. BY HAND. All stones are picked out of the clay which is then soaked with as much water as it will absorb. Fine sand is added and the whole thoroughly kneaded. The worker now takes a block of the prepared clay, and, with his hands, repeatedly digs into the centre, pressing out and shaping as desired. The article, after being dried in the sun, is ready to be placed in the furnace for hardening.

2. PLASTER OF PARIS MOULDS. The use of these moulds has been termed "the most ingenious art of the potter" and it is first with incredulity, and then with astonishment, that the uninitiated laymen learns of this process. To prepare the clay for use it is soaked in an excess of water, thoroughly stirred, and strained through a fine sieve—sufficient water should have been added to make it of a pea-soup consistency,—not unlike the Thames on a specially busy day, it is said. This liquid is then poured into the Plaster of Paris mould. On turning the mould over, after from ten to fifteen minutes, a quantity of the liquid will run out, but, securely clinging to the sides, will be left an even layer of moderately firm clay, about $\frac{3}{8}$ in. thick—the water originally in this portion having been absorbed by the mould. In a day or two this hardens sufficiently to be taken out of the mould. It is then "trimmed" with a wet rag; handle or

spout, if required, is put on and the vessel laid aside to be further dried and "burnt" in the kiln.

3. THE POTTER'S WHEEL. Both interesting and fascinating is the occupation of watching a potter at his wheel. The rapidly revolving block of clay is gradually converted into some useful article in obedience to every touch of his skilled hands, widening, depressing lengthening, shaping all the time. How easily he seems to work !

BURNING. Prepared by any of the foregoing methods the article has to be burnt in the flames of a kiln.

The heat drives off the "combined" water, to which clay owes its plasticity, and a hard, though brittle, material is left.

The brown colour changes to red during heating, owing to the organic colouring matter being volatilised, and the iron (principally ferric oxide) being left. (It is due to this same compound that we have the "red dirt" of many of our hills). The darker streaks, seen in some of the burnt articles and called "clinker burn," are due to an excess of heat (owing probably to the partial formation of ferrous oxide.)

GLAZING. The porosity of these earthenware vessels allows water to slowly percolate through them and when it is desired to prevent this, a glaze is used. The glaze usually selected and prepared locally is *litharge* or *massicot*. Before burning, the vessel is wetted, dampened, and the glaze powder dusted

all over it. When put in the kiln the heat causes the lead in the glaze to unite with the silica and alumina of the clay and a water-proof coating (in reality a variety of glass) is formed.

TO PREPARE THE GLAZE, strongly heat some ordinary lead in an iron pot; it will melt at about 330°C , and when further heated will turn into a yellowish powder (lead monoxide).

DRINKING WATER COOLERS. The most popular, perhaps, of our potters' wares are the earthenware jars, locally known as "monkeys" and in very general use. They should certainly always be used when ice is not available. The water, which slowly percolates through the porous earthenware, is readily evaporated (especially on a windy day) and the loss of heat due to this process greatly reduces the temperature of the water.

In order to test the real value of these "monkeys," for cooling purposes, the writer put equal quantities of water into one of these earthenware jars and a glass vessel and placed both in the hot sun on a still day. After exposure for one and a half hours the water in the monkey was 10°F . cooler than that in the glass vessel. The water in both vessels was, of course, of the same temperature when the experiment was started.

PRESERVES*

Fruits are generally regarded more as luxuries than as necessary and nutritious articles of food ; but though they certainly do not contain a large percentage of nutriment yet the dietetic importance is very great. The agreeable flavours make them appetizers ; the vegetable acids are of especial value in aiding digestion, if not taken in excess ; and the waste matter supplies bulky material essential for the peristaltic movement of the digestive organs. They have a cooling and refreshing effect on the system ; this effect is, however, lessened when the fruit is preserved.

A large quantity of fruit, of many kinds, is preserved and placed on the market ; a still larger quantity is preserved for home consumption. The importance of this industry has increased considerably during the last few years.

The FRUITS usually preserved are :—

Guava	Banana
Pine-apple	Coco-plum
Seville Orange	Lime
Citron	Coco-nut
Ginger	Water-melon
Tamarind	Papaw
Garden Cherry	Shaddock
Mango	Granadilla
Cashew	

For information about these fruits see “Fruits and other Food Products of Jamaica” by the writer.

*Mr. Hubert W. Gay of the Jamaica Preserves and Honey Coy. Ltd., 68, Port Royal Street, Kingston, kindly helped in the revision of this article.

Dolces, jellies, jams, etc., may be obtained, and with such an assortment of delicious preserves, it is difficult to decide which, if any, have claims to superiority as compared with the others; perhaps, however, the Guava, Orange and Pine-apple preserves are most popular, while Papaw Jam is of special interest on account of its digestive properties. The Papaw, when ripe, is sometimes eaten raw, and is a good remedy for dyspepsia: as an instance of its remarkable properties, tough meat can be rendered quite tender if rubbed over with the green fruit.

SUGAR. The average house-keeper uses only refined and imported sugar for manufacturing preserves when they are to be kept for any length of time, as for export, or for any other purpose.

The preserves made with native sugars are apt to start fermenting. The native sugars if good samples, of which there are many, are obtained, must, however, be exonerated from blame, for there are several manufacturers who use nothing but native sugars and yet their preserves keep indefinitely. The solution of the difficulty appears to be in the boiling, which should be sufficient to destroy the minute organism to which the fermentation is due.

VESSELS in which the fruits are cooked should be copper, porcelain or enamel; iron vessels must on no account be used, as the vegetable acids of the fruits form compounds with the iron which darken the syrup and give it an undesirable flavour.

BOTTLES. Jellies will keep well in parchment-covered glass jars, but for jams, etc., it is essential that all air should be excluded from the jar, and this is best effected by using double metal caps such as have recently been introduced locally.

Below are given a few notes which it is hoped, will give a general idea of the different classes of preserves. No attempt is made to give detailed recipes ; different fruits require different treatment, and, perhaps, no two makers work in exactly the same way, the methods being very different in many cases. The result, however the preserves be made, can with confidence be pronounced excellent, and this the reader will probably think the most important detail !

Stewed Fruit.

The fruit is peeled, and sliced, put in a thin syrup and boiled gently in an uncovered vessel ; more sugar is added until equal parts of sugar and fruit are used.

Jam.

The fruit is peeled, chopped up fine or gratered, and boiled on a quick fire, equal quantities of sugar and fruit being used. No water is added.

Jelly.

A little water is added to the fruit after pounding. It is then steamed and strained through a cloth or flannel bag and allowed to drain overnight ; sugar is added to this liquid and it is boiled (being skimmed all the time) until the required consistency is obtained ; white of egg or lime juice is added to clear

the liquid. It is then poured into moulds or bottles and allowed to cool.

Dolce or Cheese.

The fruit is cut up, put into a vessel over a gentle fire and stirred, very little water having been added; after boiling for some time it is taken off and rubbed through a wire or hair sieve. The strained pulp is again boiled, sugar being added, and the boiling continued until the preserve is of the right consistency.

Marmalade.

Many and various are the methods for making marmalades; (*imported* marmalade frequently being a waste-product of the turnip crop!) The recipe below is extracted from a number of the Journal of the Jamaica Agricultural Society. The peel and pulp are sometimes cooked separately at the start, while the peel is sometimes first soaked in salt and water and then washed.

“This may be made altogether with Seville oranges, or with three lemons to 12 Seville oranges, or with half sweet oranges and half lemons, or with half citrons and half lemons, or with lemons alone. Slice the fruit very thinly, without peeling, only taking out the pips. To each 1lb of sliced fruit allow three pints water and 3 lbs sugar. Soak the fruit in the water for 48 hours, then boil for two hours, or less if the peel is tender; then add the sugar, and boil about an hour, or till the fruit looks bright and clear and the syrup jellies on a plate.”

Crystallized Fruit,

The fruit is gratered or cut up very fine

and cooked with refined white sugar until the consistency of paste is formed. When sufficiently cooked it is poured out, rolled into balls on a surface covered with white crystalline sugar, and dried in the sun.

Dried Banana.

Bananas are sliced and dried in the sun, making a kind of "banana fig."

Fruit Pulp.

FRUIT PULPS are now being largely exported for the use of manufacturers in countries where the fresh tropical fruits cannot be obtained. For this purpose the fruits are submitted to a process which reduces them to a pulp, in nothing but their own juices, and thus preserved they are put up into hermetically sealed packages in which they will keep indefinitely.

Pickles.

The chief ingredients of pickles are the following:—

Mountain cabbage (the white heart), cucumbers (wild and garden), beetroot, peppers (of all kinds), peppercorns, mustard, ginger, calabash (very young), bamboo, pinguin, (blossom), cloves, mace, pimento (bark and seeds), mango, limes.

Chutney Sauce.

Mangoes are the principal ingredient of this sauce. Tamarinds, ginger, garlic, salt, sugar, raisins, and vinegar are added.

Poor Man's Sauce.

This is a mixture of peppers, shalots, onions, and pork or herring pickle, in vinegar. All the ingredients are cut up very fine.

TURTLE PREPARATIONS.

The following is a list of the Turtle preparations which are manufactured in Kingston. Full directions for use are given with each package sold.

Turtle Soup.

No. 1, Turtle Tablets.

No. 2, Turtle Tablets for invalids.

Calapee and Calapash (the flesh so put up that it appears fresh when opened for use.

Turtle Diamonds, for soup.

Turtle fat, green and yellow, for soup.

Turtle Bonne-Bouche fine and expensive relish.

Turtle eggs.

Turtle Liver Oil, for lung diseases.

Turtle dried in bulk.

On addition to these culinary preparations polished turtles and turtle backs may be obtained.

The edible to green Turtle is used for the preserves, while the Hawksbill, so valuable for its "tortoise" shell, is the ornamental one. A land turtle, found in ponds, is used for both edible and ornamental purposes.

The turtles are generally brought across alive from the Cayman Cays and kept in crawles until required for use.

Messrs. Levien and Sherlock kindly showed the writer over their Turtle Factory in Harbour Street, Kingston.

SMOKES.

A Visit to the Montpelier Cigar Factory,

INTRODUCTION INTO EUROPE. The tobacco leaf was first introduced into Europe by Columbus who discovered the plant in Cuba in 1492 (two years before he discovered Jamaica). The date of its introduction into England is uncertain ; it was either by Sir John Hawkins in 1565, or, later, by Sir Walter Raleigh, or Sir Francis Drake. The habit of smoking was much condemned and ridiculed at that time, King James I. publishing "A Counter-blaste against Tobacco." The price (three shillings and four pence for one ounce) was also against its popularity.

HISTORY IN JAMAICA. Tobacco has been cultivated in the West India islands generally, Cuba taking a conspicuous lead, from the time of their early colonisation by Europeans. Great impetus was given to the industry in this island at the time of the Cuban rebellion in 1870, when a large number of Cubans came over here and, as refugees, settled in various parts. They made considerable progress in growing and curing Jamaica tobacco, and at the Paris Exhibition in 1878 Jamaica tobacco obtained a grand prize. Since then the cigar industry has steadily developed, and in 1901 the Hon. Evelyn H. Ellis imported twenty of the best cigar-makers from Havana to work at his factory, the Montpelier Cigar Factory. Many connoisseurs are inclined to believe that Jamaica cigars, if not excelling, are at any rate quite equal to the

best Havanas and are unquestionably superior to the bulk of Havanas on the market.

DISTRICTS. The principal tobacco districts of Jamaica are Temple Hall, about four miles from Constant Spring Hotel; Constant Spring Estate adjoining the hotel; Colbeck, near Old Harbour; and Morgans Valley in Chapelton. The cultivations most easily accessible to visitors are those at Constant Spring and Temple Hall, and it is thought that the sight of the uniform tobacco fields, and of the exquisite green foliage of the plants will repay a visit.

CULTIVATION. Seeds are usually imported from Havana and are sown in carefully prepared seed-beds. The young plants are set out about 2 x 3 ft. apart, which would give 7,260 plants to an acre. Earth is regularly moulded up round the plant and the land is kept scrupulously clean of weeds. Flower buds and side branches must be pinched off early. A tobacco plant allowed to seed gives distinctly inferior tobacco.

REAPING. In from three to four months, the leaves will be ripe, and the plants are then cut and allowed to wilt in the sun for a few hours; they are then carried to the tobacco house, a carefully, though sometimes cheaply, constructed thatched building, which affords protection from wind, rain and sun and allows the free circulation of the air.

CURING. The plants are hung in the tobacco house, in pairs, across bars, and are there allowed to dry; they are taken down

and packed in heaps (*pilones*), and are allowed to ferment for from three to seven days. They are then taken out and the leaves are stripped off and separated into three classes, *fonque* (the over-ripe and, sometimes, soiled lower leaves, and any other damaged ones), *capa* (the middle leave that make the finest tobacco) and *tripa* (the topmost leaves). The *capa* and *tripa* are again fermented and are then classed and tied together, ready for the factory, according to their size, small, medium and large, the *capa* and *tripa* being kept separate.

The Montpelier Cigar Factory.

Thanks to the courtesy of the management of the Montpelier Cigar Factory, the writer was shown over their factory—a handsome building in Princess street that was at one time a Jewish Synagogue.

CLASSING. When the leaves reach the factory they are further graded, according to their colour, texture and aroma, which are variously blended in the manufacture of the different brands of cigars. This is the work of very experienced men. It is found that blending tobaccos from different districts generally gives the best results; the darker the leaves the stronger will the tobacco be, other things being equal.

CIGARS. Men are employed for this work and no machinery whatever is used, except for the manufacture of cheroots. A cigar consists of three parts, the filler or inside made with *tripa*, the binder or *capoti* and the

outer wrapper made with *capa*. The cigar-maker takes a small handful of leaves (*tripa*) and twists and rolls them until he gets the proper consistency ; then he wraps it with the binder and takes the covering leaf (*capa*), which has been specially cut and prepared to the proper shape, and rolls it around the bunch of tobacco, fastening the bottom end with a daub of common starch-paste. A good worker will make about 250 cigars in a day of ten hours.

CIGARETTES. Simultaneously with the production of the Jamaica cigar, great progress has been made in the manufacture of cigarettes, the local demand for which is supplied to a great extent by local manufacture. Cigarettes are, by some manufacturers, made by machinery, whilst others (including this factory) employ girls exclusively.

On approaching the room where the cigarettes were made the writer, hearing the buzz and whir of machinery, ventured to remark, " So you use machinery in the manufacture of your cigarettes." The manager replied with an amused smile, " Our cigarettes are all hand-made." The mistake was soon discovered. The cigarettes were hand-made and over one hundred girls were busy at this work ; the factory claimed the use of their hands but placed no restrictions on their conversational powers. Echoes of tit-bits follow :—

"—hat in church last Sunday——one pound of sugar to——not the style of beauty——
——over thirty if a——stay at home to——

promised faithfully not to repeat so don't tell anyone——very nice and we are great friends, but !——.”

Mechanically, swiftly and deftly the cigarettes are rolled and the paper pasted. A quick worker will make 3,000 per day of ten hours.

DEVOTEES. Many are the worshippers that pay their homage at the shrine of the tobacco god. One authority estimates that one quarter of the human family indulges in this practice—a habit that is daily increasing.

The following figures will give an idea of the consumption of tobacco by some of the different nations per annum :—

PER CAPITUM.

Holland	-	7 lbs.	Germany	-	3½ lbs.
United States	4½ lbs.		France	-	2½ lbs.
Austria Hungary	4 lbs.		United Kingdom	2lbs.	

The following story of a juvenile “lover of the weed” may interest the reader :—

A street urchin had with expectancy and impatience been “hanging round” a gentleman who was waiting for his car and getting near the end of a Golofina cigar. At last the stump was thrown away—as ill-luck would have it into the gutter. In a remarkably short space of time this “crumb from the rich man’s table” was the treasured possession of the urchin. It was damp and had gone out. Fondly he wiped it with his sleeve and put it in his pocket to dry. Some time later this little fellow appeared peeping over the counter in a grocer’s store. “Beg

you a light, sah." The clerk replied, we don't give away matches as that is not business, but I can *sell* you a box for a half-penny." A half-penny, all that he had in his pocket—and all that he had in the world! He took out the half-penny with a feeling of regret and put it on the counter. The matches were delivered and he calmly lit the cigar and, in the manner of a connoisseur, turned it round in his mouth taking a long and critical puff. Yes, it was his favourite—a Golofina, and quite up to his standard. He turned to the supercilious looking clerk and handed him back the nearly full box of matches observing :

"Say mister, when a nex (next) gentleman come along and h'ask fe a light give him one h'out 'a (out of) my box."

Tobacco,

NICOTIANA TABACUM. Order *Solanaceae*. An annual plant 3 to 4ft. in height; leaves, large, oblong, pointed, without any stalk where they join the stem; flowers, small, funnel-shaped, pinkish.

STAMPS.

The stamps first used in the island were English, and Jamaica did not have an issue of its own until 1860, or twenty years after stamps were first used in England. There are one hundred and fifty-seven varieties described in Gibbon's catalogue for 1905, and the notes given below are taken from that catalogue.

There is a growing feeling that stamp dealers abroad are undervaluing some of the rarer of our stamps and that, not being pre-

pared to sell at their own catalogue value, they invariably declare such stamps to be "out of stock." Of the truth of the above the writer cannot decide; it has, however, the result that several of our largest philatelists ask higher than catalogue value and prefer not to sell if they cannot obtain their price. On the other hand, there are others (candidly and emphatically termed "fools" by the more cautious of the philatelic fraternity) who will sell at 25 per cent. less than catalogue value.

The local supply is certainly more limited than the catalogue value would indicate, and it is only with difficulty that "pine-apples," the "2½d. surcharges" and the "fiscals" new, or used postally, may be obtained. The high rates of postage, and other economic conditions existing thirty to forty years ago, resulted in a comparatively small circulation of stamps. The fire of 1882 in Kingston is believed to have destroyed many stamps.

General Postage Stamps.

PINEAPPLES.

First Jamaica issue. 1860; face value 1d. to 1/; catalogue value, unused:—6d. purple, £3; 1/ yellowish brown, £3. 5. 0; the rest varying from 6d. to 6/, used, and 2/6 to 40/ unused.

Bisected Stamps. In 1861 the 1d. blue, with pineapple watermark, was bisected diagonally and used as a ½d and, if used, on the entire envelope, is now valued at £1.

WATERMARK, CROWN & C. C.

Issued 1871-72 and 1875; Queen's head; watermark C. C.; face value $\frac{1}{2}$ d. to 5/; of these the most valuable are :—

4d. brown-red, unused, 16/.
5/ lilac, unused, 15/, used 16/.

WATERMARK, CROWN & C. A.

Issued 1884--1899. Queen's head; face value $\frac{1}{2}$ d to 5/; the most valuable are :—

2d., rose.	} both valued at 20/
and 4d., brown-red.	

Surcharge. In 1890 the only surcharge of the face value of a Jamaica stamp took place; it is a large "twopence-half-penny" on a Queen's head fourpenny stamp valued at 2/6 used or unused. Four erroneous prints were made :—

(a) double surcharge (30/ used),

(b) PFNNY (20/ used).

(c) PFNNK and

(d) PFNNF,

(the last two are not given a catalogue value.) A liberal number of errors and it is no wonder that this, the first surcharge, has been the last!

WATERMARK, CROWN & C.C.

Issued 1900. Red; a larger size; picture of Llandovery falls; only pennies. The next year the same design was printed with a black centre. The Llandovery falls are on the road between St. Ann's Bay and Runaway Bay and the picture is, indeed, an apt illustration of the meaning of the word Jamaica, or *Xaymaca*, the land of wood and water.

Used stamps must, of course, have the cancellation mark of the period in which they were used.

The watermark C. A. (Crown Agent) means that the Crown Agents arranged for the printing of the stamps. C. C. (Crown Colony) really has no political significance.

WATERMARK, CROWN & C.C.

Present issue ; began 1904 ; face value $\frac{1}{2}$ d. to 5d. ; black centre with Jamaica coat of arms bearing its inscription of debated meaning, *indus uterque serviet uni*—the two Indies shall serve one ?

Official.

First issued in 1890 ; Queen's head ; face value $\frac{1}{2}$ d to 2d ; the most valuable, 2d grey, is catalogued at 6d. ; the value will of course increase in time. The surcharge OFFICIAL is in both light and dark types. Errors occurred and there are both inverted and double surcharges—a stamp collector must have been at the bottom of it ! Official stamps are now obsolete—Government letters being franked with a handstamp.

Fiscal Stamps.

Issued 1878--1881 ; three types :—

(1) Queen's head ; ordinary size ; most valuable is 1d. rose, with pineapple watermark, catalogued at £4.

(2) Jamaica coat of arms ; face value $\frac{1}{2}$ d. to 3d. ; catalogue value 1/ to 15/.

(3) Large stamp, Queen's head over a shield, no water-mark, face value 1/ and 5/. Catalogue value of the 1/, rose on blue, is £2, if unused. The 5/ lilac on blue is not valued in Gibbon's catalogue. There is a 10/ Queen's head not recognized by Gibbon. It has, however, locally exchanged owners for £15.

PICTURE POSTCARDS.

A great variety of these, illustrative of Jamaica scenery and customs, and of many of our quaint local proverbs, can be procured.

CROCODILES' EGGS.

These mailed Leviathans (Pl. VI.), common in several parts of the Island (e.g. Black River, Milk River, Yallahs Pond) are not really alligators, as they are generally called, but crocodiles.

They resemble in shape the lizard, to which they are related. A full grown specimen will measure from twelve to eighteen feet. The mouth is very large with wide opening jaws whose "clasp is an inextricable hold." The eyes each possess three distinct lids and doubtless this is an indication that the "language of the eyes" has reached an advanced stage in crocodile society—a wink from three lids must indeed be expressive! The feet are webbed, the forefeet possessing five toes and the back ones four each. The body is covered with square bony plates, raised in the centre to keel-shaped ridges; these will repel a rifle ball and, in order to kill the crocodile, aim is best taken for just above an eye so that the shot may pass through the brain: a powerful modern rifle will, however, penetrate the side. On land or in water its movements are cautious and quiet as though it would resemble a harmless log of wood. As soon, however, as the unsuspecting prey is within reach the feigned inertia gives place to a relentless activity—the powerful tail forming, in water, a most effective propeller.

FOOD. A crocodile's food consists chiefly of fish, frogs and water fowl, and there are authentic cases of unfortunate human beings

having been seized and devoured ; a stray lamb or dog is also appreciated. These animals, in opposition to the customs of the tropics, like their food a little "gamey" and, after killing their prey, often put them by to putrify.

YOUNG. From thirty to sixty eggs are laid by the female who secretes them in the sand, or mud, near her haunts ; these eggs (Pl. VI.), the size and colour of a goose's, only more oblong, are hatched by the heat of the sun. The mother hurries her young off to shallow pools out of reach of the male who would, if opportunity permitted, eat them. Both mother and children have a peculiar cry, not unlike the bark or whine of a dog.

STONES. A peculiar habit crocodiles have is that of swallowing stones. Whether these aid in digestion, as bits of gravel picked up by fowls do, or whether they merely excite the flow of digestive juices, or, again, whether they be to regulate the crocodiles buoyancy in water, are all questions that should properly be put to the crocodile. "All wrong ; guess again," may well be the answer one would get.

A RIDE of interest is the well authenticated case in Gosse's "Naturalist in Jamaica" of the African, in St. Thomas in the East, who jumped astride a large crocodile and successfully kept his seat until the animal was shot.

SCORPIONS.

Scorpions (Pl. V. 5), together with spiders, belong to the group of Arachnida. and are not insects.

PLATE V: FISH, SCORPIONS, TARANTULA, SPIDER AND NESTS.

PLATE VI: CROCODILES AND EGGS.

PLATE V.

1. Porcupine Fish
2. Sucking Fish.
3. Piper
4. Scorpions
5. Flying Gurnard
6. Box or Trunk Fish
7. Soursop Fish
8. Tarantula Spider's Nest
9. Tarantula Spider

They are quite common in Jamaica and are more frequently found out of doors under stones or bits of wood. Occasionally they may be found indoors in rooms that have been little used, concealed under some box or in an out-of-the-way corner.

The scorpion possesses six or eight eyes, eight legs, strong nipping claws, and a very long tail ; the scorpion sometimes attains a length of from five to six inches ; it can run with considerable swiftness, curving the tail over its back. At the end of the tail is the sting. The female is very attentive to her young, carrying them on her back. The scorpion's food consists principally of insects which are caught by and held in the claws until stung to death.

Perhaps more renowned than, though by no means so familiar as, the scorpion itself is its sting—though painful it is not at all dangerous. Ammonia, camphorated rum and antidote cacaoon (the seed of a local plant) are used as remedies. With a little dexterity (found chiefly among school boys) the end of the tail may be held without risk of a sting.

Scorpions running away will often come to a sudden standstill if strongly blown upon and are occasionally caught in this manner. This "air brake" does not, however, always work.

In obedience to a local superstition the native who kills a scorpion smears one of his fingers in the remains and makes a cross on his forehead ; this, it is believed, will ensure his always seeing an unfriendly disposed scorpion in time to prevent his being stung.

TRAP-DOOR SPIDER.

Both the Tarantula, or Trap-Door, spider (Pl. V. 9), and its wonderfully made nest (Pl. V. 8), are offered for sale.

SPIDER. The spider is fully an inch long, black, with full round abdomen and short legs.

STING. This spider had the reputation, now discredited, for producing a state of numbness and insensibility in any person whom it has stung, and death was supposed to be a sure consequence were it not possible to call into requisition the charms of music. The medical Orpheus had to play, in the patient's hearing, several tunes until some sign of the regaining of consciousness was noted ; the same tune was then vigorously continued, the patient rising and starting dancing and perhaps not stopping for six or more hours. On the musician's continuing the music until the patient's desire to dance was exhausted hung the chance of recovery. A poor chance the sufferer would have with many hard hearted musicians who will not give the "just one more extra" repeatedly desired. Doubtless these musicians will cross the path of some visitors, here or in some other part of the world, before the "desire to dance is exhausted" and our sympathy is offered.

If is reported in the district where these spiders are most common that persons have died from their sting but no definite information could be obtained. The Spiders certainly possess fully developed poisonous glands.

NESTS. These are cylindrical holes from three to nine inches long and about one inch in diameter, dug as a rule in loose soil. The spider then spins a thread and neatly lines the inside to a thickness varying from one-sixteenth to one-fourth of an inch. The marvel of the nest is its door, or lid, which fits closely and opens and shuts as though on hinge ; the door is made with soil in addition to the spider's thread so that it is hardly noticeable. Many of these nests are found in the Port Royal Mountains.

STUFFED FISH.

PROCESS OF STUFFING. The bones, etc., are completely removed from the fish, the skin only being kept. This is then salted and hung up. After several days it is taken down and the salt washed out. The skin is then dried, stuffed with fine straw and sewn up, camphor and alum being put in with the straw. Special care is necessary in removing the eye from the inside so that the outer covering is left intact ; the original eye is replaced by a piece of putty which is sometimes blackened. Most specimens are varnished, after being stuffed and sewn together.

FISH. The following are the names of those fish usually stuffed and offered for sale :—Flying, porcupine (Pl. V. 1), fiddler, sword, soursop (Pl. V. 7), shovel-headed shark, flying gernard (Pl. V. 5.), and trumpet.

The flying, porcupine and fiddler fish are of special interest.

FLYING fish are only occasionally met with near this island, being seen in large shoals near Barbados. They are commonly seen flying for a distance of from thirty to forty yards. Dr. Mobias records a flight of nearly three hundred yards. Whether these fish fly or jump is a debated point, possibly their movement through the air results from a combination of both actions.

The PORCUPINE fish is quite flat when swimming ordinarily and only inflates itself in self-defence. It may distend itself with either water or air.

The FIDDLER is reported to be a songster of no mean accomplishments and fishermen welcome the sound of its quaint lullaby.

ERRATA.

On page 33—

For—Necklaces (p. 34) read p. 25.

For—See p. (36-42) read p. 27-33.

On page 49—

For—Poinciana (p. 41) read 31.

For—Calabashes (p. 55) read p. 47.

For Hook Wythe (p. 16) read p. 8,

On page 50—

For—Coco-nut (p. 15) read p. 7.

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... cup	...	44	" pinguin	...	16, 19
... gourd	...	48	" plantain	...	7
... wood	...	44	" sisal hemp	...	19
... gourd	...	48	Fiddler fish	...	76
... fruit	...	18	Fish pot	...	4
... s	...	11	" stuffed	...	75
... thatch	...	14	Flesh-brush	...	22
... flesh	...	22	Floor-polishing brushes	...	50
... floor	...	50	Flying fish	...	76
... coir	...	9	French cotton	...	18
... hatch	...	8	" oak	...	9
... bet work	...	39	Glaze	...	55
... ch seed	...	25, 27	Gold shells	...	34
... ash	...	47, 49	Golofina cigars	...	64
... ul articles	...	46, 47	Gourds, bitter	...	48
... shv nut dolls	...	22	" water	...	49
... us	...	48	Governor grass	...	15
... ty plant	...	45	Groo-groo (or gru-gru)	...	29
... (fruit preserve)	...	59	palm	...	
... vtiak	...	51	Hampers	...	4
... ey sauce	...	60	Hats	...	11
... ttes	...	65	Hawksbill turtle	...	38, 61
...	...	64	Inlaid work	...	
... out, carved	...	46	Ippi-appa, baskets	...	
... floor brush	...	50	" hats	...	
... plant note	...	7	" plant note	...	
...	...	9, 11			
... e	...	45			
... iles' eggs	...	71			
... lized fruit	...	59			
... g plant doily	...	17			

Jamaica Quassia	...	44	Seeds, list of	...	25
Jams	...	58	" plant notes	...	27-33
Jellies	...	58	" for jewelry	...	33
Jewelry	...	33	Shells, gold	...	34
Keratto	...	45	" land	...	35
Khus Khus grass	...	15	Sisal hemp	...	19
Kopra	...	7	Slippers	...	14
Lace bark, doilies	...	17	Smokes	...	62
" " fans	...	15	Spathodea	...	17, 19
" " plant note	...	22	Spider, Tarantula	...	74
" " puffs	...	21	" Trap-door	...	74
" " whips	...	21	Stamps	...	67
Lamp shades	...	17	" Bisected	...	68
Lichens	...	17, 18, 20	" Fiscal	...	70
Marmalade	...	59	" Official	...	70
Mast-wood	...	9	" Pineapples	...	68
Mats	...	9	" Surcharged	...	69
Maypole	...	45	Stewed fruit	...	58
"Mimosa" lady's bag	...	25, 30	Sticks, list of	...	42
"Monkey" (water jar)	...	55	Strainer vine, flesh-brush	...	22
Monkey cap	...	50	" " hat	...	13
" pindar	...	50	" " seeds	...	26
Montpelier cigar factory	...	62	Stuffed fish	...	75
Moss	...	17, 18, 20	Supple jack	...	43
Mountain cabbage palm	...	17, 19, 20	Sweet cup	...	49
Napkin rings	...	48	Table centre	...	17
Necklaces	...	24	" inlaid	...	39
" seeds used	...	25	Tarantula spider	...	74
" plant notes	...	27-33	Tea tray cloths	...	17
Nest, spider	...	75	Tecoma	...	17, 20
Paintings	...	47	Thatch palm, Bull	...	8
Palmetto	...	4, 8, 10, 11, 12, 15	" " Broom	...	14
Paperweight	...	52	" " Fan	...	9
Pen and ink sketches	...	47	" " Long	...	8
Penguin	...	19	" " Silver	...	8
Pickles	...	60	Tobacco	...	62-67
Pin cushions	...	50	Tooth-brush	...	51
Pinguin	...	19	Tortoise shell	...	38
Plantain	...	7	Trap-door spider	...	74
Poinciana	...	31	" " nest	...	75
Poorman's sauce	...	60	Turtle, Hawksbill	...	38, 61
Porcupine fish	...	76	Vases, bamboo	...	48
" wood	...	7	Velvet, leaf	...	17, 19
Post cards, picture	...	70	Waist belts	...	34
Pottery	...	52	Walking sticks, list of	...	42
Preserves	...	56	Wall hangings	...	24
Razor strop	...	44	Water gourds	...	49
Roseapple	...	5, 8	Water jars (coolers)	...	55
Sand box	...	52	Whips	...	21
Sauce, Chutney	...	60	Wild Allamanda	...	17, 20
Sauce, poorman's	...	60	Wire grass	...	5, 9, 11
Scorpion	...	72	Woods, cabinet work	...	39
			" list of	...	40

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