

St. Croix Avis

75TH YEAR

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Contribution to this paper will be gladly received when the same deals with matters of general interest, and is accompanied with the author's name, as a guarantee of good faith. The editor cannot be responsible for the views of his correspondents nor does he necessarily endorse them.

THE MANAWA YAM.

A note in the *Inventory of Seeds and Plants Imported*, issued by the United States Department of Agriculture, September 6, 1919, states that a very peculiar yam, which appears to be distinct from any of the cultivated yams of Porto Rico, or any of the wild sorts, has been received from Panama, under the name of the Manawa. It seems that this variety of yam, though apparently native to that region, is not commonly cultivated even there. It is reported, however, to be a heavier yielder, and to come to maturity two or three months earlier than the more commonly cultivated types. It is slightly sweet, with an excellent flavour of its own, and the size and shape are attractive. The mealy whiteness of the flesh when cooked, the smoothness of the skin, and the shape and size of the yam would seem to make it a desirable variety for table use. It is stated, however, that when baked the skin is disagreeably bitter and cannot be eaten.

In connection with this it may be remarked that an *Agricultural Extension Note*, published by the Porto Rico Agricultural Experiment Station, records that several varieties of yams cultivated at the Station have been distributed over the island. One of these varieties called the 'Potato Yam,' which from its description seems to resemble very closely the yam referred to above, is reported to have given from 18 oz. of seed tubers a yield of 37 lb. 9 oz. — *Agricultural News*.

GUADELOUPE SUGAR.

A sample of the average quality of

sugar produced in Guadeloupe for exportation to France has been forwarded to the Imperial Commissioner of Agriculture by Mr. J. Sydney Dash, Director of the Station Agronomique, of Guadeloupe. It is quite a good sample of what is known in the sugar market as 'Plantations White.' Mr. Dash states that such sugar is being retailed locally at about 3 d. per lb. and that each Usine in the island is required by the Government to contribute its pro rata share for local consumption.

With regard to the prospect of the sugar industry in Guadeloupe, it appears that the Station Agronomique is showing evidence of good service, and is making its influence felt. The present crop is likely to be larger than for some few years past, and on the whole, the cultivation is also better. One practice, which it seems has largely prevailed in the past in Guadeloupe, namely, keeping canes for third ratoons, is now being discouraged.

Mr. Dash considers that nowhere in the West Indies are the soil and climatic conditions more favourable for cane cultivation than in the French colonies, and that planters and sugar manufacturers there are now fully alive to the benefits that will accrue to the industry from increased care in the cultivation of the cane and in the manufacture of sugar. — *Ibid.*

A report of Dr. C. A. Browne, Chemist in Charge of the New York Sugar Laboratory, states that a slight improvement was noted in the quality of the raw sugars tested during 1919. The losses, however, from deterioration in storage were very great. According to comparative analyses made at the laboratory, the loss during storage in Cuba alone is estimated at over \$5,000,000, and, when there is added to this sum the losses from deterioration in transit, and in storage after delivery, the total losses from this cause probably approximate to 1 per cent, of the total value of the Cuba crop. (*Facts about Sugar*, February 28, 1920.) — *Ibid.*

COTTON SEED FOR PLANTING IN ST. VINCENT.

From information received from Mr. T. P. Jackson, Agricultural Superintendent, St. Vincent, it appears that cotton seed for planting ordinary cotton during the coming season will be obtained by

cotton planters from Ratho Mill estate. The cotton grown on this estate has originated from careful selection made at the Experiment Station. In the crop just past the seed cotton of this selection produced 28 per cent. lint, and also gave a heavy yield per acre.

With regard to the growers of what is known as superfine cotton, they will make their own arrangements for seed supplies. — *Ibid.*

ALL kinds of artificial floral designs for funerals and weddings; such as wreaths and bouquets, can be had on short notice from C. A. GENROW, Floral Artist, who lives upstairs of the old Armstrong place in Queen's Street.

Frederiksted Apothecary's Hall

has received a fresh supply OF

ASSORTED CHOCOLATES

Maillard's and Greenier's $\frac{1}{2}$ & 1 lb. boxes
VANILLA CHOCOLATES

$\frac{1}{2}$ & $\frac{1}{4}$ lb. cakes,

MARIE & LUNCH BISCUITS
UNEEDA, UNEEDA LUNCH.

ZU-LU & FIG NEWTON BISCUITS,
TETLEYS' TEA, PTO. RICO COFFEE.

BAKER'S COCOA,
EXTRA FINE MACARONI

small packs,

SWEET & BITTER ALMONDS,
Raspberry and Strawberry Syrup in $\frac{1}{2}$ bottles

CALIFORNIA PEARS,
VEGETABLE SOUP, SALMON,
Aladdin & Tintex Dyes.

CASHMERE BOUQUET SOAP,
HIND'S HONEY & ALMOND CREAM,
keeps the skin fresh and beautiful.

CAMEL CIGARETTES,
the favorite smoke.

GRAPE JUICE, CIDER VINEGAR
VINEGAR-ESSENCE

Writing Paper and Envelopes,

Nuxated-Iron.

etc.

Jean Petersen, Frederiksted.