

thousand two hundred and eighty piculs, and in 1841, only sixty-two thousand seven hundred piculs; its value in Manilla is about three hundred thousand dollars. *Twenty thousand piculs go to Europe.* There are no duties on its exportation.

That which is brought to the United States is principally manufactured in or near Boston, and is the cordage known as "white rope." The cordage manufactured at Manilla is, however, very superior to the rope made with us, although the hemp is of the inferior kind. A large quantity is also manufactured into mats.

In the opinion of our botanist, it is not probable that the plant could be introduced with success into our country, for in the Philippines it is not found north of latitude 14° N.

The coffee-plant is well adapted to these islands. A few plants were introduced into the gardens of Manilla, about fifty years ago, since which time it has been spread all over the island, as is supposed by the civet-cats, which, after swallowing the seeds, carry them to a distance before they are voided.

The coffee of commerce is obtained here from the wild plant, and is of an excellent quality. Upwards of three thousand five hundred piculs are now exported, of which one-sixth goes to the United States.

*The sugar-cane thrives well here. It is planted after the French fashion, by sticking the piece diagonally into the ground. Some, finding the cane has suffered in times of drought, have adopted other modes. It comes to perfection in a year, and they seldom have two crops from the same piece of land, unless the season is very favourable.*

There are many kinds of cane cultivated, but that grown in the valley of Pampanga is thought to be the best. It is a small red variety, from four to five feet high, and not thicker than the thumb. The manufacture of the sugar is rudely conducted; and the whole business, I was told, was in the hands of a few capitalists, who, by making advances, secure the whole crop from those who are employed to bring it to market. It is generally brought in moulds, of the usual conical shape, called pilones, which are delivered to the purchaser from November to June, and contain each about one hundred and fifty pounds. On their receipt, they are placed in large storehouses, where the familiar operation of claying is performed. The estimate for the quantity of sugar from these pilones after this process is about one hundred pounds; it depends upon the care taken in the process.

*Of cotton they raise a considerable quantity, which is of a fine quality, and principally of the yellow nankeen. In the province of Ylocos it is cultivated most extensively. The mode of cleaning it of its seed is very rude, by means of a hand-mill, and the expense of*