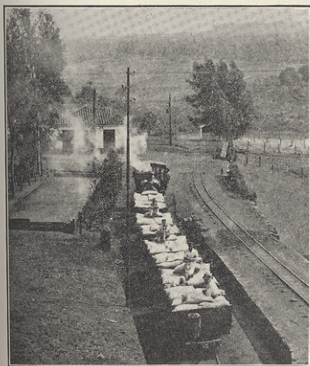


of coffee from the beginning. We begin with the nursery where the coffee plants are grown from seed under shade and not moved until they have developed five or six pairs of leaves, when they are tenderly set out in bamboo baskets, three plants to a basket. This explains why, more often than not, several tree trunks are found in a clump of coffee bushes: frequently the three survive. The most modern practice is not to transplant to plantation before the second season, or when the plants are 18 or 20 months old. The transplanting into bamboo baskets after the second season insures sturdier trees and earlier fruit. In Brazil the general practice is to plant 8 to 12 feet apart on the triangle system. Naturalized *coffea arabica*, known in Brazil as "national" or "common," is extensively used for seed, but the Bourbon variety, and other hybrids like Botucatu, commonly called Amarello (yellow) and Maragogipe are also employed in certain localities. The flowering season is from September to December.

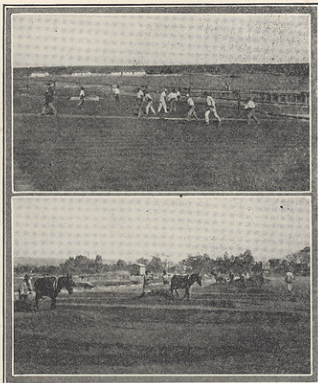
COFFEE PREPARATION

We visited the pulpers, fermentation tanks, drying grounds, and *casa de máquinas* (cleaning and grading factory) on many estates, frequently before *almoço*. And this serves to remind me that it was on Dumont, on my previous visit, that a most gracious lady in the person of Mrs. Sherrington, wife of the General Administrator, introduced me to another Brazilian delicacy, the *mamão à la Sherrington*, which means smothered in orange juice. The *mamão*, in this case, is cut into cubes.

After lunch, or breakfast, as you please, the



RAILWAY TRANSPORT FOR COFFEE, RIBEIRÃO PRETO



ON THE DRYING GROUNDS, RIBEIRÃO PRETO

Upper—Spreading coffee by man power.

Lower—Horses and mules do their part.

plantation guests are wont to tour the picking and drying grounds, making photographic studies of all the principal operations. At Dumont the custom is to spread cloths on the ground under the trees, which are then attacked by several *colonos*, who dexterously strip the branches of their fruit. The pile of berries is then cleaned of twigs and leaves, some of the work being done by women, who toss the berries high into the air and catch them again on wire-mesh trays, the breeze meanwhile blowing away the foreign matter. The Indian girls perform a similar stunt with the dry-hulled berries at Aden and Hodeida.

The berries are next bagged, weighed, and carted to the nearest water-trench conductor, which floats them down to the pulpers and the drying grounds.

Depending on weather conditions during the growing season, the crop is ready for picking about the 1st to the 15th of May. This time, however, may vary from two to three weeks in different parts of the state.

Some districts are always earlier than others, but, unless the crop is very late, picking should have begun in all parts of the state by June 15. To prepare for the picking the ground must be cleaned of all weeds and undergrowth; twigs or branches of trees that have fallen to the ground must be taken away and nothing left to interfere with the gathering of all the fruit that is on the