## The Romoke Beacom.

## Not A Disfigurement. <br> )


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8 self, "if I could only mar that, not
f., manently, bat just temporarily, prevent tier fronu attending this ball She walked over to the looking-giass Aresslog-table. A little aceident hay nis so casily, she mentally concluded - superiority and self-satisfaction nature And later the was delighted to find her cousin ooking eo fresh and radiant. "What pretty hair, you

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NEW SOURCE OF WEALTH VELOPED IN THE ISLANDS.<br>$\qquad$ be Overestimated-The World's Demands F

Hundred Mill
$\qquad$
$\qquad$ culture, which has just come to the War Department, the cacao grown in
the archipelago is of such excellent quality that there is keen rivalry among buyers to procure it at an a price of the common export grades
of the Java bean, notwithstanding the fallire on the part of the Filipino to Mindanao and Negros, despite ill treatment or no treatment, the plant ex
hibits a luxurlance of growth and wealth of productiveness that demon strates its entire fitpess to be consid-
ered a valuable crop in tlose regions. The importance of cacao growing in mated, as recent statistics place the world's demand for cacao (exclusive
of local consumption) at two hundred $\$ 30,000,000 \mathrm{in}$ gold. There is thittle quent low prices for many years to
come. So far as known, the areas equatorial zone are small, and the opening and development of suitable
regions nas aitogether failed to keep Cacao is cultivated nearly every
where in the archipelago. It is grow in several provinces in Luzon, in Man
danao, Jo:5, Basilan, Panay, Negros Cebu, Bohol and Masbate, and its pres on the larger islands anywhere under
an elevation of 1,000 or possibly $1,2 \hat{0} 0$ metres. In most cacao producing
countries its cultivation has long since the practices that govern the managetion are as clearly deffined as are those
of an orange grove in Florida or a vineyard in Californa.
$\qquad$ tppines many young trees that in vig.
or, color, and general health leave nothing to be desired, and with due
precaution and close oversight there ot become one of the most profitable gage the attention of planters in the Philippines. Tha bulletin trats of
climatic conditions necessary for the loves to "sleam and swelter in its ow
atmosphere," the wocations best ada; ed to the growth of the plant, the soil,
its drainage and preparation. The cacao, relatively to the size of it rejoices in a close, moisture laden
atmosphere, and thus permits a closer planting than would be admissible
with any other orchard crop. with any other orchard crop. may be referred to three general types,
the Criollo, Forastero and Calabactlio. the Criollo, Forastero and Calabacllio
The Criollo is undoubtedly the finest variety for general use, On breaking
it is found to be whitish or yellowish In which the Forastero or Calabacilio the Forestero is almost violet in colorFor flavor, freedom from bitterness,
facility in curing and high commercial ceded to be the best. The others;
cowever, yield better, are more vigorus and not so liable to disease
$\qquad$ of planting, cultivation, pruning and
harvesting the crop, Attention is arvesting the crop. Allention
also given to the enemies and diseases of the cacao, and among the former are mentoned monkeys, rats and par
rots. The estimated cost and rev onues derived from cacao plantation
are given for a series of years, and are given for a series of years, ate
the bulletin concluded with the statement that "the difference between
good returns and enormous profits arising from cacao growing in the
Philippines will be determined by the Philippines will be determined by the
amount of knowledge, experience and amount of knowledge, experrence and of
energy that the planter is capable of
bringine the mear npon the cultivation energy that
bringing cultiva
portable infant's swinging bed to e adjusted at night and folded away
o the day-a conventence in fint keep ing where space is scarce.

