

No. 44

44	Agricultural Shows Malacca etc 1924-1926
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## Report on the Agri-Horticultural Show, Kuala Pilah (23-8726).

Leaving Singapore on 22nd by night train, we arrived at K. Pilah on 23rd, at 9.45 a.m. and were on the show grounds at about ten. The Committee were already busy in passing their judgment on the various exhibits.

The show was not much as far as the kitchen gardening was concerned. Chillies, brinjals, <sup>a</sup>salads, sweet-potatoes, yams, tapioca, beans and other vegetables commonly grown in Singapore were the only represented in this section, and even in these the competitors did not appear to be many. This was surprising, since, judging from what I ~~ex~~ saw of the country from the train, the cultivation of the vegetables in the K. Pilah district appears to be very extensive, and the climate very suitable for the purpose. However, it is possible that the vegetable growers living some miles away from the town did not think worth their while to compete with those living in the close proximity of the town; for according to the present method of judging <sup>ing</sup> the qualities of the exhibits, those vegetable growers who can pluck their exhibits at the last moment and transport with the great care to the show have an advantage over those ~~like~~ living some miles away from ~~the show grounds~~.

The largest sections in the show were those of fruits, poultry and of the products of the local artizanship such as mats, baskets, embroidery work, etc. There was a fairly good collection of locally made jagger, and of coffee plants.

There seems to be some confusion about the recognition of citrus fruits. Fruits differing in shape are sometimes labelled under one and the same name., and vice-versa. What were afterwards determined by a large number people consulted as Limau nipis and L. kapas, were at the show put under the name of L. nipis. The limau nipis is round with smooth skin, while the limau kapas is oblong containing numerous projections of the rind. Pomeles of various ~~shapes~~ and sizes were all named as limau besar, some of which, ~~was~~ according to the opinion of ~~XXXXX~~ some visitors ~~was~~ <sup>were</sup> limau abongs. Outwardly it is not easy to ~~di~~ distinguish the one from the other, and there was one sample which I had bought

which, ~~was~~ according to some was limau besar (and this was the opinion of the exhibitor also) ~~and~~ according to ~~others~~ it was limau abong. Its flesh was light red, and there was in the whole fruit one fully developed seed and two aborted ones. The taste was very good. The sample that was considered unanimously as limau abong was an immature specimen but one could note that it had numerous seeds. There was little of flesh (of white colour), while whole inner portion was occupied by rind. There were oranges called as limau manis some of which were said to contain only three seeds, though outwardly no ~~distinction~~ distinction could easily be made. Exactly what constitutes the difference between the different varieties of the same species, <sup>of limes</sup> say of citrus decumana or citrus acida the persons consulted were not able to explain, and often their statements ~~are~~ <sup>were</sup> contradictory. However it is possible that this confusion is due to the fact that many of ~~these~~ the locally grown limes are hybrids, for it is a known fact in nature that the various members of citrus family freely cross with one another; and this probably accounts why it is sometimes ~~very~~ difficult to say which specimen is sometimes put under one name ~~and~~ sometimes under another. There was a curious lime named as limau cina. It was nearly as long as it is broad, its length is being about 3 inches ~~and~~ The taste is sour, flesh of dirty white, rind contained many depressions outside.

Various 'TRONGS' (brinjals):-

1-Trong trunjow-oval, reddish, yellow

2-Trongputen ketchil or trong gayong-nearly as long as they are broad, white.

3-Trong puteh besar-very much longer than they are broad, white.

4-Trong Cina-they are of bluish-red colour, in shape both like 2 & 3

#### Chillies

1-Lada butang-small, about 3/4 ins. in diameter, and 1 to 1 1/2 ins long.

2-Lada api-like lada butang, but they are very thin, their diameter being about 1/8 ins, their stalk is about ~~1 1/2~~ 1 1/2 time the size of the fruit; they are the most pungent of all the chillies.

3-Lada besar or L. gadang-these are elongated lada butang, <sup>about 5" long</sup>

4 Lada akar-these are elongated lada api, 3 to 6" long.

To buy the exhibits <sup>it</sup> was very difficult, for one had to ~~visit~~

F44/3 deal with the owner of the articles, and the owners did not ~~care~~

~~did not~~ come to his exhibits except at the last moment ~~fix~~ for the purpose of removing his articles; and then a great confusion was the result. The matters could have been much improved from the ~~point~~ point of the buyers, had each of the ~~articles~~ articles been labelled with its price and had there been a special clerk to deal with the buyers so that the clerk would be responsible to deliver the money to the exhibitors and the goods to the buyers.

The show was closed before one p.m. so that we could catch the 1-40 train to Gemas. We arrived at Singapore on Sunday morning.

*C. H. ...*  
26. VIII. 24

REPORT ON THE DISTRICT AGRICULTURAL SHOW OF TAMPIN AND REMBAU.

Having arrived at Rembau early on Saturday morning (I had left Singapore on Friday, 26th inst., by night train), I had the opportunity to go to the show grounds and see how the things were being managed. There were some "stewards" posted at the entrance of the padang whose business was to write ~~labels~~ and distribute labels to the exhibitors, while there were others inside the compound, each in charge of a section, who occupied themselves in arranging the exhibits. Usually no name of the article exhibited was written on the label, only the Section letter and the Class number was put on it, so that one had to look at the booklet which was available gratis, to find its vernacular name. The stewards at the entrance inquired of the person about the various articles he had brought for the show, wrote the labels and handed <sup>them</sup> over to ~~him~~ him, never taking care to see that they were affixed to the proper articles; and it happened very often that a label was mis-~~affix~~<sup>affix</sup>ed, an error which was not always corrected by the stewards in charge of the sections. If, for instance, the label of Kashang was put on Bawang, the mistake was usually corrected by changing the section letter and the class number on the label. If, however, the label of ordinary Bawang was put to Bawang China, the error rarely received any attention from the part of the stewards, though, it is to be hoped, it did attract the attention of the judges of the show.

The writing of the vernacular names on the labels was probably an useless item from the point of view of the judges and of the objects of the show; but from the point of a man who attends a show for the purpose of study, this omission is deprecated. I shall exemplify my statement: In section A ~~under the number 6~~ (~~terong kuning~~) various kinds of yellow brinjals were put under no. 6 (~~brinjals~~ terong kuning). They were: (1) round, small, about 1 to 1½ inches in diameter, hairy all over; (2) same as above,



round, about ~~2~~ in diameter.

They were called by some as Terong uta.

2) and big tomato called by some as terong kaeji.

All chillies were put under two headings: (1) lada besar and (2) lada burong. In this classification one would expect the round chillies commonly known as lada butang under burong since all smaller varieties were put under this heading; but curiously enough it was put under lada besar. Was this <sup>due to</sup> an interchange of labels? Among lada burong, there was one called as l. puteh. It is more or less like lada api, in size and shape, but less pungent, and when immature it is of yellowish white colour which, on ripening, changes into light red. There was a globose ubi which resembled outwardly the tapioca, but apparently it was not, for it was put at the show under "special" a section of the articles which were not named in the booklet. Neither the stewards, nor the persons consulted by me, could tell me its proper name. In all these cases one would prefer to know the native classification of the vegetables instead of the one specially made for the convenience of the show.

The red brinjals called at K. Pilah as Terong China were named by the Rembau people as Terong ungu; and the white ones as puteh.

There were numerous varieties of anicus: Judging by their colour of the rind of the ripe ones, they could be grouped into <sup>two</sup> classes: (1) Chieu with yellowish rind, and (2) those with rind of dull brown colour. If their shapes were considered, they could be divided into (1) round with both diameters almost equal, (2) round but somewhat flattened at stalk end as to make longitudinal diameter shorter than the horizontal; ~~and~~ (3) oblong and (4) oval or conical.

On the whole the show was very poor, very much poorer than the one of K. Pilah. The judging commenced at 10-30 a.m. and the show

The Taiping Agri-Horticultural Show and Trades Exhibition

6 6 6

On the 25th I left Penang at 6-30 a.m. and arrived in Taiping at 12-35 a.m. At 11 a.m. the show was declared opened to the public. It was one of the best organised Shows I have ever seen in the Peninsula and with the assistance of the Volunteer and Boy Scouts Corps good order was maintained everywhere. The only faults were that all entrances to the stalls were on one side of the buildings and all the exits on the other, so that people had to give many unnecessary rounds about the buildings in order to go from one stall to the next, and even then one could not be sure that he had seen all of them. Had they only made the entrance of one stall on the exit side of the previous one, much of the confusion among the people and many of their troubles would have been avoided. The next ~~drawback~~ <sup>drawback</sup> was that nearly all the labels of the articles exhibited by the Malay cultivators were written in Jawi and not in Romanised Malay, so that there was great difficulty in obtaining the proper vernacular names of the various exhibits. Frequently the vernacular names were omitted. No doubt every article exhibited had number which by referring to the EXHIBITS' GUIDE enabled a man to find what section or subsection one was dealing with. But to one who was interested in the various cultivated varieties of common fruits, vegetables, etc., the guide classes in the Guide ~~was~~ <sup>were</sup> not of much use; for frequently more than one cultural variety and many times also distinct species were

included under one number. In Treng Ungu Class, for instance, not only there were the two varieties of brinjals Treng Ungu Besar (long, dark purple) and Tereng Ungu Kechil (roundish, dark purple) but also a distinct species known as Tereng Chator (Solanum Blumei) a brown mangosteen-like brinjal. In Tereng Puteh (two varieties long & round), different species of Tereng Kuning, both edible & non-edible or medical (?Solanum verbascifolium, ?S. ferex, etc) and Tereng blanda (Solanum mammosum) were also included. Many of the latter are said to grow wild in Perak, whereas Tereng Puteh is a cultivated species only. Tereng Europa is not a brinjal, but a large sized Tomato, and Tereng assam is the common tomato, yet both these were included by some in the Brinjal Class. There was also a similar confusion in the classification of various other vegetable products including the Chillies (Capsicum) in which I was interested. I did not receive much help in order to revise the classification made based on the information collected at the Negri Sembilan Shows of last year. The only thing that attracted my notice as regards the chillies is that the natives do not appear to have a special name for chillies and, probably owing to their pungent qualities, they call them peppers. In Perak & Penang side they are called Chabai, while in Negri Sembilan and in Singapore they are known as Lada. Chabai bureng is Lada Api of N. Sembilan. The horticultural section was extremely poor, while the best organised section of the show was of the Malaria Section.

The section of fruits were well represented, but the citrus family was very poorly represented except perhaps by pomele or Limau Besar (Citrus decumana). Limau Masam is nothing else but limau asam or sour lime (Citrus acida or C. medica var acida) of Singapore. There were very large specimens of Belimbing Besi Atau Batu (Averrhoa carambola) and Belimbing Buluh (A. belimbing) and one could not say whether the size was a ~~feature~~ climatic or a varietal feature. There was an Averrhoa Belimbing which resembled a <sup>small</sup> cucumber but had ridges. It carried the first prize among the belimbings. Unfortunately, however, these fruits were not for sale, for one would have liked to grow them and see how the tree differs fr.



KUALA LUMPUR: -

Leaving Penang on the 28th: J u l y, by night train I reached Kuala Lumpur on 29th morning. After taking some short rest, I proceeded to pay a visit to the Botanic Garden, the Agricultural College, the Library, and the various experimental factories and crops. Here as well as at Serdang on the occasion of my visit, all officials and students were very busy with the work of the Show so that I had to use Mandors as my guides and be content with what information I could pick <sup>up</sup> from their spare knowledge as well as from my personal observation. I was fortunate, however, in being able to steal a few moments of the Ag. Economic Botanist (Mr. H. N. Sands) and his Assistant Inche Mohamed Zain who were kind enough to show me their various collections of rice, coconuts, betelnuts, etc; and the farmer informed me that most of the prizes in Paddy at the Taiping Show were carried by the cultivators who had used the seed improved or selected by the Economic Botany Section, which means that the selection as far as the merchants or rather the prices are concerned is very satisfactory. That the selection is satisfactory as far as the cultivators are concerned has been proved by various experiments that were conducted by the Department.

On 30th, I visited the Serdang station and went through the various experimental, as well as the demonstrational, plots.

During July 31st-August 3rd, I attended the Kuala Lumpur Exhibition which I visited at least twice a day, except on August 3rd, when I visited only once, the remaining time of this day I spent in visiting the Kuala Lumpur Museum ~~some-pretty-holidays~~ petty holdings of rubber near the town. <sup>As</sup> ~~Owing to~~ some sections <sup>of the Show</sup> which were opened on August 3rd. I thought it wise to return on August 3rd evening instead of August 2nd. The Horticultural Section is ~~the~~ the best I have ever seen in this country, and there were numerous competitors, mostly European and Chinese. There was ~~was~~ a very good collection of fairly large Roses of finer quality which went to show that good roses could be grown in the peninsula. Cattle Show which was held on Monday (August 3rd) was extremely poor and almost all the specimens were of imported Stock. The competitors were chiefly the local people (of



I left Kuala Lumpur on August 3rd, by 8 p.m. train and reported myself to duty at Penang on August 4th, ~~at~~ 8 a.m.

*Colt Fitts*



## Botanic Gardens, Singapore,

Straits Settlements.

It is requested that the following number be quoted in the reply to this letter.

June 23th, 1926.

No.

The Director,  
Botanic Gardens, Singapore.

Sir,

I have the honour to make the following report on my visit to the Agri-Horticultural Show held at Malacca on 26 and 27 instant.

I left Singapore on June 25th, (Friday) at 5 p.m. by s.s. Kelantan and I arrived at Malacca early next morning at 7 a.m. As all the accomodation available in the small Rest-House of Malacca was booked before me by the Government Officials, I had to find for myself ~~six~~ a lodging at Bunge Raya, but the Rest-House Wardens undertook to arrange for my meals.

At eleven of the same morning (Saturday), the Show was declared open <sup>to the public</sup> on the grounds of St Francis Xavier's Institution and Banda Hilir English School, though the judging of the exhibits was not over yet. Most of the exhibits in the Agri-Horticultural Section were not arranged according to the Classes to which they belonged, but according to their owners, so that one specimen of one class was found in one place and another of the same class in another. Consequently the process of compering one exhibit with another of the same class was a tedious job, and this probably accounts why the judging of the exhibits was not over ~~yet~~ <sup>judging</sup> by eleven, inspite of the many ~~committees~~ ~~xxxxxxx~~.

Agri-Horticulturally the Show was extremely poor, the poorest I have ever visited in the peninsula. It suffered chiefly for want of competitors so that in most classes their number did not



beyond two, and in many a class there was only one competitor. Yet, by way of encouragement probably, prizes were awarded in all classes even though the competitors in it did exceed the number one. The class No 54, for instance, was reserved for Turmeric (Kunyet) and there was only one exhibitor in that class, he carried the first prize for that class. Later on, however, it was discovered that someone had exhibited Ginger (Alia) for which no class was provided in the printed list; so ginger was included in the turmeric class and the exhibitor was awarded the second prize. Even the rubber and other plantation exhibits which usually get crowded in the Shows of other parts of the peninsula, were extremely few at the Malacca Show. The only explanation that can be given to this lack of competition is that the Agri-Horticultural Association has not yet become popular among the planters and the small, native farmers. The latter could be made to appreciate the work of the Association by using the village Penghulus to make the propaganda asking them to collect, on the appointed day, all the articles from their respective village exhibitors and send them at the cost of Government or of the Association to the Show Grounds.

The Association should also approach the railway authorities who, for such occasions as the Shows, make special reductions in the fares, make the local trains stop at various places between the stations so as to collect the exhibitors and visitors from various Kampongs to the Show. The planters could be induced to become annual members of Association as is done in other parts of F.M.S.

The climate of Malacca seems particularly suited for the growth of the Chicou, judging from the fine, large and delicious specimens seen at the Show and also from the fine specimens of Chicou trees to be seen in Malacca. There were two varieties of mangoes exhibited the leaves and fruits of which were quite free from any insect attacks. Four specimens of germinating coconuts, three having each three shoots coming out from a single "eye" and one with two shoots from one "eye", were examined and all

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these ~~XXXXX~~ were found to be the cases of polyembryony. There were three specimens of "horned" coconuts (Kelapa Tandok), two green in the horticultural section and one dry, polished in the art section. The horn-like development appears to be due to ~~XXXXXXXXXX~~ hypertrophy of the vestigial endosperm. A detailed report on this phenomenon will be made later on. Pine-apples having smaller fruits (soroses) at the base of the large central one were among the exhibits, one of which was bought by me to see whether this phenomenon would manifest itself again when the crown shoots are planted.

I had heard many ~~that~~ say that the climate of Malacca was not suited for the profuse flowering of ~~Vanda~~ Miss Agnes Joachim, but that this belief is wrong was proved by many who exhibited their profuse flowering orchids, <sup>(in lots)</sup> at the Show. It appears that the people water and manure their plants ~~XXXXXXXXXX~~ too much so that they very poor results as regard the flowers of the orchids are concerned.

With a few exceptions no vernacular name of the article exhibited was written on the label attached to it; but through a chance remark from a visitor I learnt that the Pisang Kling, known also as Pisang Restali, has yet another name in Malacca, that is, Pisang Almeida-- probably named after some Governor or Planter of the early days when Malacca belonged to the Portuguese.

I visited the Show many times during the ~~day~~ two days, both morning and evening, and on Sunday evening when the agri-horticultural exhibits were being removed by their respective owners I obtained some articles for study.

I left Malacca ~~by~~ for Tampin by car on Sunday evening at 9.15 p.m. and left Tampin ~~by rail~~ at 11.50 p.m. by rail for Singapore where I arrived at 7.55 a.m. on Monday (23rd June) and reported myself to duty on the same morning.

I have the honour to be,

Sir,

Your most obedient servant

*Field Assistant*