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Coffee:

its.
History.
and.
Growth.



Compliments of
The
Thomson & Taylor
Spice Co.
Chicago.

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Coffee

ITS HISTORY AND ALSO ITS
REMARKABLE GROWTH
IN THE WORLD OF
COMMERCE



Thomson & Taylor
Spice Company
Chicago

THE THOMSON & TAYLOR

Importers
& Grinders
of Spices.

SPICE CO.

Importers
& Roasters
of Coffee.

25138



Manufacturers of

Mustards.

CHICAGO.

SB269
T48

THE THOMSON & TAYLOR SPICE COMPANY

IMPORTERS
OF COFFEES
AND SPICES

MICHIGAN AVENUE AND LAKE STREET
CHICAGO

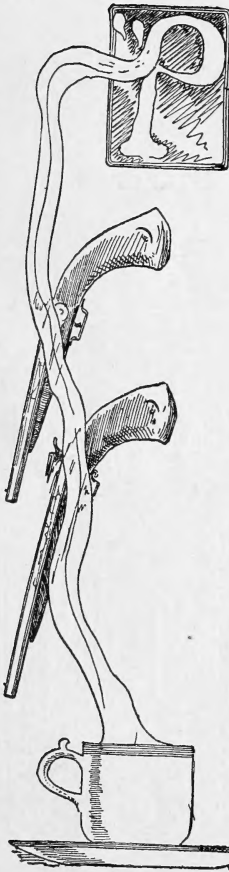
THE above firm, established in 1865, has had, under many adverse circumstances, an almost phenomenal success. In 1869 fire in an adjoining building destroyed their premises and machinery. The great fire of 1871 again wiped them out, but in forty-eight hours other premises were secured and their business was virtually uninterrupted. Their present building, 88x130 feet, seven stories and basement, on one of the most prominent corners of the city, is replete with the latest machinery for the roasting and grinding of coffee. Their coffees are roasted in the flame of purified gas, and are far superior to those roasted by the old process of radiated heat. Their spice and flavoring extract departments are supplied with everything required for the turning out of the finest goods at the minimum of time and cost. Each department is in charge of an expert having many years' experience in his chosen field of labor. This firm import their coffees and spices from the producing markets.



Coffee

CHAPTER I.

THE HISTORY AND GROWTH OF COFFEE.



ISTOLS for two, and coffee for one." Though nowadays it is coffee for the whole world, and peacefully, too. We have gotten past the combative age,—at least past the age of pistols, and have our coffee without warlike accompaniments; but, nevertheless, the mention of coffee arouses thoughts and ideas far different from those that spring up on hearing the word tea, or the meaningless one, chocolate. Tea has its history; we can go back to the beginning of written or even of traditional history, and we find the Chinese drinking tea. The Chinese are not mysteries to us; they were too methodical, and have too much history to be entertaining. They tell us too much, and leave too little for our imagination. Tea, therefore, though one of the most gossipy of drinks, awakes nothing in us save a desire to be confidential, and to chat.

Coffee, on the other hand, spurs us on to deeds. It stimulates the lagging energies with something more than simple cheer. It banishes cold and allays our cravings for food, makes our nerves firm and our heads clear. And for its power we fear it. Perhaps we are more than usually respectful toward it because it has only come to our notice in comparatively recent times, as time goes. And more than that, coffee was first brought from the wild hills inhabited by a wild and warlike race,—the Abyssinians. They must have known of it long before it came to the notice of the Arabs, for it grew wild on their hills, the rocky soil of which is peculiarly favorable to its growth.

In the Bibliotheque Nationale at Paris is an old manu-
script

manuscript which contains the statement, that the use of coffee was known as early as 875 A. D., over a thousand years ago. But this manuscript is not explicit, and throws very little light into the haze of romance that surrounds the birth of coffee.

One legend says that when the pious dervish Hadji Omar fell under the ban of the people of Mocha, and was driven forth in the year 1285, A. D., to perish in the wilderness, he roasted some of the berries that grew wild in the thickets, and some of them accidentally fell into the water which he had collected for drinking. He failed to notice it for some time, and when he did, lo! coffee was discovered. He stole back into Mocha, proclaimed his discovery, and the Mochans, who knew a good thing, took him back into favor, and made a saint of him on the spot.

Another story gives credit to the friar of a monastery for the first use of coffee. The friar had great difficulty in keeping his monks awake during devotions, and on being told by a goatherd of the exciting effect, produced on his goats by eating coffee berries, he decided to try them on his charge. He did so with admirable results and thus was discovered the great stimulating effects of coffee, which prepared the way for its world-wide popularity.

A more authentic account is given in a manuscript published in 1566 by an Arab sheik, which states that the learned sheik Djemal-eddin-Ebn-Abou-Alfagger brought coffee from Abyssinia to Arabia, in the neighborhood of 1400 A. D., and still another treatise places the date at which the Arabians found out its good qualities, about a century after. Some accounts say that it came direct from Abyssinia or Ethiopia to Arabia, and others give the Persians credit for having had the first taste of our familiar beverage, though I believe it was first used by them for medicinal purposes. Certain it is, however, that the introduction of coffee into the Mohammedan countries met with a great deal of opposition. One party contended that the roasted berry was a kind of coal, and the Prophet had very sensibly made it a law that coal should not

ST. HADJI
DISCOVERS
COFFEE
• 1285 •
• A. D. •



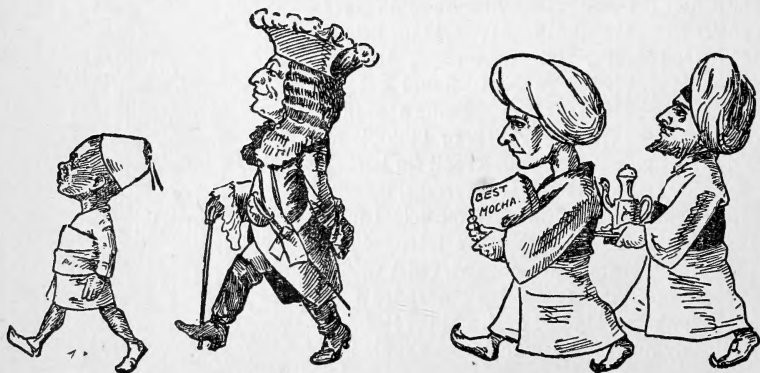
be

Have you tried the T & T brand of Coffee sold in cans?



be eaten by his people. Another party maintained that it was an intoxicant, and as the Koran prohibits the use of intoxicants, it could not be partaken of by the faithful. However, it was soon discovered that coffee was neither a fuel nor an intoxicating beverage, and so it came into general use. It began to be cultivated in Yemen, in southern Arabia, and for two centuries the entire supply of the world came from there. Even today the celebrated Mocha, or Mukha, comes from Yemen.

In 1554 coffee houses were opened in Constantinople, which for just a century had been in the hands of the Turks, and from thence it was carried to Venice in 1615, though it was not generally known of there. A Frenchman, de la Haye, should really have the credit of its introduction into Europe, he having brought it to Marseilles, together with apparatus for making the infusion, and slaves to do it, in 1644. Strange to say, the Parisians did not get a taste of the strange eastern drink for nearly twenty-five years afterward, though Thevenot, the traveller, brought it there in 1658. The Ambassador who came from Constantinople to Paris, in 1664, began to give coffee parties, and they soon became the rage, so that about 1690 a Florentine, one Procope, had a coffee-house, or cafe, which was the resort for the celebrities of the day, including Voltaire.



*Have you got tired
trying to find
good coffee?*

*DON'T GIVE IT UP,
BUT ASK YOUR GROCER
FOR THE*



BRAND

sold only in 2-lb. cans

Thomson & Taylor Spice Co.

Chicago



To Coffee Consumers.

*"A little nonsense now and then,
Is relished by the wisest men."*

THERE is no room for argument on that question. But speaking of relishes, there is no nonsense about good coffee. At the matinal meal it fortifies one against the arduous duties of the day, and its fragrance in the evening makes one forget the cares and annoyances that he has been subjected to. We are speaking, however, of : : : :

GENUINE
COFFEE....

not of any SUBSTITUTE for it, BECAUSE THERE IS NONE, and the nonsense is that any one can be found who believes there is. Nor is there any nonsense about the T. & T. Brand of Coffee. It is a : : : :

GENUINE
NECTAR....

England preceded France, however, in the coffee house, one having been opened in London, in St. Michael's alley, Cornhill, by Pasqua Rossie, a Greek from Smyrna, in 1652. Of course the establishment of coffee houses at this critical period made trouble, and though Oliver Cromwell, who became Lord Protector in the following year, made no serious objection to them, Charles II. did, and in 1675 proclaimed against them. In his proclamation he said that "the retailing of coffee might be an innocent trade, but as it was used to nourish sedition, spread lies and scandalize great men, it might also be a common nuisance." However, as in other places, common sense triumphed, and the coffee house became an institution.

In 1690 the governor general of the Dutch East Indies planted a few seeds in his garden at Batavia, on the island of Java. The seeds sprouted and the plants flourished, so that Governor Van Hoorne commenced the cultivation of them. One of these Javan plants was sent to Holland, and it continued to flourish in the botanic garden in Amsterdam, so that some of its seeds were sent to Surinam, in Dutch Guiana, in 1718. From there the plant spread, and now the progeny of that single plant that was sent from Java to Holland in 1691 or 1692 produces more coffee than is produced by all the other plants in the world.

In our own country coffee was known as early as the beginning of the eighteenth century. Naturally it came over with the aristocratic governors of the colonies, and the old Krieger's Tavern of New Amsterdam became the King's Arms Tavern of colonial New York, and the "Burns' Coffee House" of later times.

Under the roof of Burns' Coffee House, on the 31st of October, 1763, was passed the resolution to import no more goods from England until the stamp act was repealed. Thus was a coffee house the cradle of American Independence. Is it any wonder that we are the greatest nation of coffee drinkers? Ought we not to drink coffee? And is it strange that with the



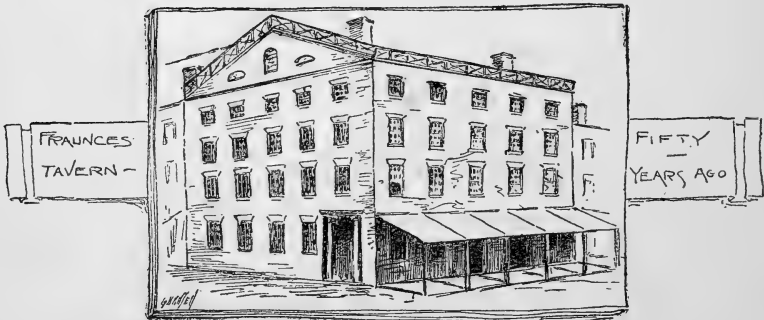
THE DUTCH TAKE TO
COFFEE AS EARLY AS
1690

the name coffee should come thoughts of pistols? This old tavern stood until 1860, when the New York Central railway company took it away to make room for a freight house.

Then there were other coffee houses of note in New York. There was the old Merchant's, on the southeast corner of Wall and Water streets, which was the political headquarters of colonial times and the days before our government was fully on its feet. It was burned in 1804. Fraunces' Tavern, where Washington bade farewell to the officers of the army in 1783, was famous in lower New York, and the Tontine Coffee House, across the street from the Merchants', was equally well known. William Niblo, the founder of the Garden which bears his name, was one of the successful coffee house proprietors of old New York, his establishment having been on the southeast corner of Pine and William streets.

So thoroughly was coffee interwoven with our early history, that the cocktail, which is supposed to be our national drink, should, in justice to ourselves, be dethroned from its position, and the beverage which stimulates without intoxicating should be raised to its rightful position. I am not sure but that Hadji Omar should be made our patron saint, inasmuch as he was said to have been the one who, among Caucasians, first tasted the drink which cheered our great men during the times of the revolution.

But it was in France that the most luxury was found in connection with coffee. Louis XIV., the "Grand Monarque," did



did much to encourage the use of the beverage. He sent some plants to the French possessions in the West Indies, and from the Martinique plants immense crops came. Louis XV followed in his ancestor's footsteps to such an extent that it took about \$15,000 a year to supply his daughters with enough coffee for their personal needs. Louis XVI, his successor, was guillotined just at the time that the consumption of coffee in France was at its height, that is, at the beginning of the revolution. Here, again, comes the idea of pistols. It was in front of the Cafe de Foy, the oldest coffee house in the Palais Royal, that the French revolution was inaugurated.

Imagine the scene. The usual crowd of politicians gathered at the cafe, drinking their strong black coffee, and discussing the terrible state to which France had fallen. The Bastille was filled with political prisoners; men who had been sent there for no worse crime, perhaps, than drinking coffee at some place where some plot had been fomented. The mob began to gather outside the doors of the cafe, and low mutterings were heard. Indoors sat the fiery Desmoulins drinking cup after cup of the bitter, black draught that the French know so well how to brew. As he drank more and more he was impelled to action, and suddenly he sprang up, overturning his cup, and dashed out into the street. Kicking the crowd aside, he mounted a table and began a powerful harangue. The mob listened, cheered, and were fired to a pitch of intensity hardly to be imagined. The crowd in the cafe dashed out, some of them with their coffee cups still in their hands, overturning the tables and then was heard the awful cry, "On to the Bastille," that ushered

in



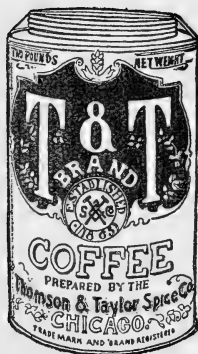
DESMOULINS • HARANGUING • THE • MOB •
JULY • 14 • 1789 • BEFORE • THE • CAFÉ • DU •
FOY • PARIS • THE • DAY • OF • THE • • •
• • • FALL • OF • THE • BASTILLE • • •

Epicures all drink the T & T brand of Coffee.

in the French Revolution, and gave Napoleon his opportunity

And now, throughout the entire world, coffee may be said to be the principal beverage. For a century and a half, the student of the deeds of men will find coffee inseparably connected with every political convulsion. He will not find tea, or whiskey, chicken or roast beef so thoroughly mixed up with the making of history as is the Arabian drink that came from somewhere, since the Turks took Constantinople, and this, of course, was one of the events of modern times.

The most active principle of coffee is caffeine; it contains also certain oils which no doubt have a share in its action. Nearly two score years ago a claim was made that green or unroasted berries had a great value in liver and kidney troubles. By one physician they have been used very extensively, and he is quite enthusiastic over them in that class of diseases. He prefers a mixture of two parts Mocha with one part Martinique and Isle de Bourbon coffee. He puts about three drachms of this in a tumbler of cold water, and lets them stand and infuse over night. The next morning after straining, the infusion is taken on an empty stomach directly after getting up. This physician cites many cases of kidney and liver colics, diabetes, nervous headache, etc., which, although rebellious to all other treatment for years, soon yielded to the green coffee infusion. The remedy is a very simple one and certainly worth a trial. Another use of coffee medicinally is in nausea or retching. For that purpose a strong infusion is made of the berries which have been ground and roasted; and it is sipped while very hot. This oftentimes acts exceedingly well; and rather better if a strong mustard plaster is applied to the pit of the stomach at the same time.



“Forgive and Forget”



is a good maxim. So for-
give the fellow that sold you
poor trashy coffee at a low
price, and don't forget to ask
your grocer for the

T. & T.

BRAND OF

ROASTED COFFEE

Sold only in 2-lb. cans.
You will never forgive
yourself if you don't

Thomson & Taylor Spice Co.

CHICAGO.

Give your friends a
treat

to a cup of

COFFEE

made from the

T. & T.

BRAND

and you will surely secure
their lasting friendship



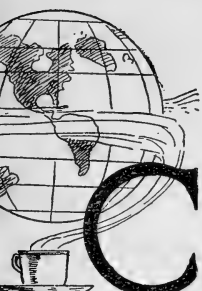
SOLD IN SEALED CANS, 2-LBS.
EACH, AND YOUR GROCER
WILL SUPPLY YOU IF YOU
INSIST

Thomson & Taylor Spice Company

CHICAGO, ILL.

CHAPTER II.

HOW AND WHERE IT GROWS.



COFFEE flourishes all over the tropical zone. It is indigenous to Africa, but as it grows with equal luxuriance in Arabia, Java, Central America and Brazil, it can hardly be said that any one side of the globe is especially adapted to its growth. The plant is one of the most beautiful in nature, rivaling the purely ornamental growths. It grows in the form of a rather low and slender tree, when in the wild state, but under cultivation it is kept down to a height of six feet on an average, for greater convenience in picking. The leaves are of a dark green, resembling the common laurel somewhat, and the flowers, much like those of the white jessamine, lie close to the stem, in the angles of the leaf-stalks. These flowers emit the most entrancing perfume. The odor excels even that of the orange blossom, and is most deliciously aromatic, this slight impression of pungency quite taking away the heaviness that accompanies the odor of the orange or the jessamine. The flowers are short-lived, sometimes fading away in as short a space of time as six hours; but sometimes, while the first crop of berries is maturing, a second growth of blossoms appears, fully as fragrant as the first. This is especially the case with the Arabian coffee.

The fruit of the coffee tree is not unlike a cherry, though, as a rule, somewhat smaller. There is a variety of coffee, however, grown in Costa Rica, the fruit of which is as large as a small plum. The Liberian coffee, too, has a large berry. Inside the bright red skin of the fruit, there is a yellow fluid surrounding the bean, or the seeds. These seeds, which are the coffee as we see it, are firmly glued together, one pair to each berry, and surrounded by a peculiar membrane. The berries are known to be ripe when they have assumed a dark red, almost a purple, color.

The coffee plant requires plenty of moisture for its leaves, but its roots must be kept comparatively dry, therefore it thrives

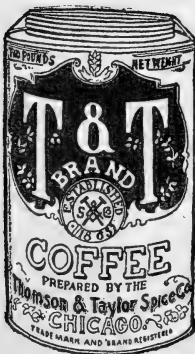


thrives best in a porous soil, in hilly country where the drainage is good, and where it can receive frequent showers. Mr. Richard Villafranca, of Costa Rica, says that while a very excellent quality of coffee is produced by slow growing plants, yet the plants require so much care, and there is so small a yield, that it is better to have a more rapid growing plant, and devote more care to the curing and preparation for the market. It is said by some that the superior excellence of the Mocha coffee is due principally to its careful curing.

On account of the delicate nature of the flowers, and the peculiar condition of the ground in which coffee thrives

best, the plantations require to be shaded. I have seen coffee plantations that would attract the attention of the traveller as cocoa plantations, banana fields, indeed, almost anything but what they were, for it is the custom, in the western hemisphere at least, to plant banana or cocoa palm trees in the fields, as these trees give cool shade, and yet are not dense enough to keep off all the warmth of the sun. After the berries have ripened, they are picked entirely by hand from their resting place along the stalk of the plant, and are carried in baskets to the drying place. By the old method, that pursued, I believe, by the planters of Yemen in Arabia, the berries are first dried with the pulp and parchment on the

bean





bean. They are then rolled under wooden rollers, or pounded in a wooden mortar, to remove the outer skin, and are winnowed, sized and packed without further handling. The coffee thus prepared is undoubtedly better in aroma and flavor, but it requires such constant attention, is so liable to ferment, and presents such an uneven appearance for the market, that the process most used is almost entirely by machinery.

By this process the pulp is first crushed and then washed away, together with a part of the membrane. It is then spread on the drying floors, which are level spaces of cement or hard earth, and are allowed to dry until the

berries are brittle. It then goes into a husking machine, where the parchment skin is loosened and then fanned off, and from there into the polishing machine, where the beans are cleaned and polished, sometimes by the addition of a teaspoonful of powdered charcoal for each hundred pounds. After that it passes through a sorting machine, where the sizes are separated, and the black and imperfect beans are picked out by hand, this work being done by deft-fingered women and girls. It is then packed for the market. Raw coffee is as sensitive as milk in the matter of absorbing odors, and the best planters take care, therefore, that the ships or cars for its transportation are free from any odoriferous substances, else,

for

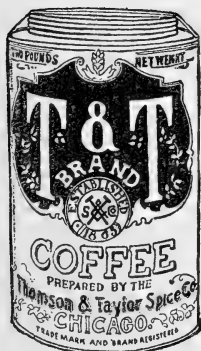


for the true lovers of the beverage, it will be utterly spoiled.

The Republic of Brazil produces more coffee than any other two countries; Java coming next, with not more than half the total number of pounds that Brazil sends out. Strange to say, the favorite coffees in the United States are those from Arabia and the East Indies, this country being next to Holland, the largest consumer of Java coffee. The most valuable Javan product is that which is grown in the valley of Mandheling, and bears the name of its growing place. Ceylon sends us what is known as Plantation Ceylon which is a high grade of coffee, and the culture, that, fifty years ago was hardly more than experimental, is now one of the chief industries of the island. The soil of Jamaica is admirably suited to the cultivation of the plant, and the climate is such that it requires little care. The small Republic of Costa Rica has become a factor in the production of coffee, principally because of the excellence of the grades produced there. It is said, indeed, that the Costa Rica coffees are in as great demand in Europe as are those of Mocha.

The Brazilian trade practically dates from 1820, the export in that year being about 100,000 bags. At the present writing the annual export from Brazil is in the neighborhood of 10,000,000 bags, a large proportion of which goes to Europe.

"Coffee," to quote an eminent authority, "will thrive in almost any place where frost is unknown. While the best results are obtained between the elevations of 1,500 and 5,000 feet above sea level, yet the trees have been known to yield crops at both greater and less elevations, the one requisite, other than immunity from frost, seeming to be the proper amount of moisture. Though the province of Yemen in Arabia is close to one of the hottest points on the globe, yet it must be remembered that the inwardly sloping hills near the Red Sea have their showers, and that the facilities for irrigation are tolerably good. The coffees of Mocha are, unquestionably, the finest in flavor and aroma, the chief objection to them being the extreme difficulty of procuring them, as the demand is very much greater than the supply. Proper care, however, in the curing of both the colossal Costa Rican and the Liberian coffees, will produce a berry which will compare favorably with that of the Arabian peninsula."



Don't be discouraged

when you make a mistake,
the man does not live
who never made one.

NO

mistake has ever been made
in calling for
and insisting on getting the

T. & T.

BRAND OF

Roasted Coffee

Sold only in 2-lb. sealed cans.

Ask your grocer for it.

Thomson & Taylor Spice Co.

CHICAGO.

“Early to bed
and early to rise,
makes people
healthy,
wealthy
and wise,”

but supplemented with good Coffee
at each end of the scheme just
rounds out the excellent plan. The

T. & T.

BRAND

IS WHAT YOU NEED.
IT IS A BLENDED

ROASTED COFFEE

Sold only in 2-lb. cans.
Your grocer will supply you.

Thomson & Taylor Spice Co.
CHICAGO.

The Coffee of Coffees is the T & T brand. Sold in cans.

There are numerous varieties of coffee that are divided commercially into two classes—strong and mild. Strong coffees include Rio and Santos, both the products of Brazil. Rio coffees vary greatly as to size and color of bean, and possess a different flavor from all others. Santos coffee comes from the southern districts of Brazil, and though milder, possesses all the characteristics of Rio. About 75 per cent. of the Santos crop finds its market in Europe.

Though mild coffees embrace all the varieties except the two mentioned above, many of them are very rank in flavor, which, however, is modified by blending with coffees of more pleasant taste.

Of all the mild coffees "Java," grown on the islands of Java and Sumatra, as already noted, are best liked in America. These are called "Fancy Marks," "Interiors," "Samarangs," "Malangs," etc. "Fancy Marks" include Mandheling, Ayer-Bangies and Ankola, names derived from the districts of their growth. "Interiors" or "Padangs" come from the interior of Sumatra. Padang being the port of shipment.

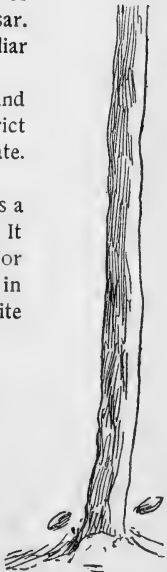
Singapore Java comes from the vicinity of the port of Singapore. Similar coffees are also shipped from Macassar. These are held in high favor in England, but their peculiar flavor is not liked by American coffee drinkers.

Maracaibo coffee is the product of Venezuela, S. A., and gets its name from the place of shipment. Each district produces a different variety, according to soil and climate. It is often a good substitute for Java.

Guatemala coffee comes from Central America, and has a peculiar flavor, the cup being strong and of dark color. It resembles Mocha in some respects and it is often used for blending. It is smooth in flavor, and in roasting cracks open, showing the white hull.



BRAZILIAN . . .
COFFEE CULTURE HAS TAKEN
A GIANT STRIDE
IN THE LAST
FIFTY YEARS.
• 1846-1896 •





Mexican coffee has been increasing in popularity during the last ten years, owing to the improved methods in cultivation and curing. This country now produces a bean surpassed by but few. The first yield of a Mexican coffee tree cultivated in a suitable location produces from two to four ounces of merchantable coffee during the year; the second crop yields about twice as much; and the third crop is from four to five times as much as the first crop. These figures are a fair average. In some of the more favored localities the yield per tree after the fourth year is as high as four to six pounds. In hot zones the average yield is from eight to ten ounces per tree. In Mescalapa, Mexico, one tree, thirty years old, has been known to yield forty pounds. These latter figures are exceptional and form no basis for the yield of a large plantation. One pound of merchantable coffee per year is a fair average.

The life of a coffee tree is about twenty years, during which time the yield is about the same each year. Fertile soil, favorable climate and good care prolong the period to thirty years.

GROWTH OF THE COFFEE TRADE.

A glance over the record of the imports of coffee into the United States for the past seventy-five years reveals many interesting points showing the immense growth in the traffic and the variance in the source of supplies. In the fiscal year ending September 30, 1821, the total amount of imports was 21,273,679 pounds drawn from the following countries in the amounts mentioned: Europe, 4,681 pounds; West Indies, 18,857,427 pounds; North America, 1,739 pounds; South America, 1,715, 306 pounds; Asia, 611,171 pounds; Africa, 71,885 pounds; all other countries, 11,450 pounds. The foreign exports for that year aggregated 9,387,596 pounds, leaving the net imports 11,886,063 pounds. The average value of coffee at that time was 20.2 cents per pound, which has been exceeded only once during the entire period, and that in the following year, 1822, when the average price was 21.1 cents. From that time the value gradually declined, until the lowest point (5.4 cents) was reached in 1848-9. Since then there was a gradual rise, with slight fluctuations,

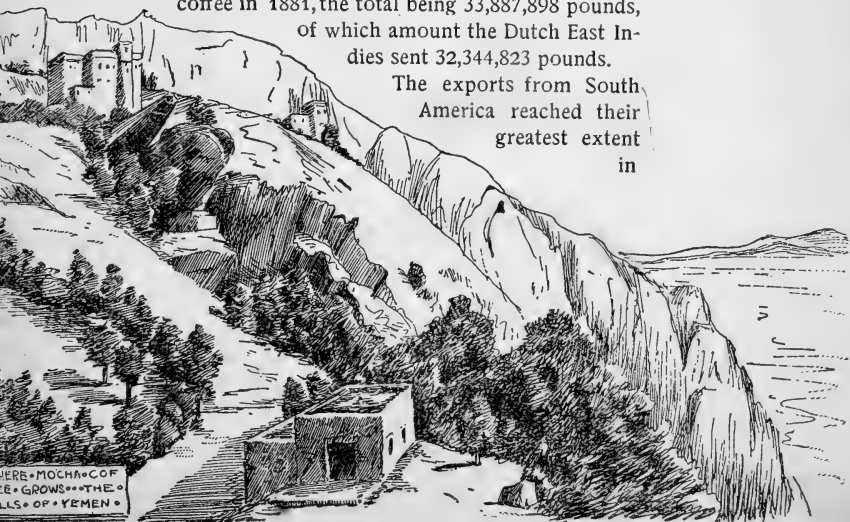
fluctuations, until the highest point was very nearly approached in 1892, the average value of coffee per pound in that year being 20 cents.

In the year ending June 30, 1896, the total imports were 580,597,915 pounds. Deduct from this the foreign exports leaves the net imports 572,671,840 pounds. This exceeds the net imports of 1821 by 560,785,777 pounds. The total imports for 1896 were made up as follows: Europe, 14,189,294 pounds; West Indies, 10,502,038 pounds; North America, 62,618,626 pounds; South America, 467,791,219 pounds; Asia, 25,143,551 pounds; Africa, 211,620 pounds; all other countries, 2,032,074 pounds. By comparing these figures with the amounts given above for the year 1821 it will be seen that South America furnished about 80 per cent in 1896, against about 8 per cent in 1821, while the West Indian supply has decreased from nearly 90 per cent. in 1821 to 2 per cent. in 1896.

The fiscal year showing the largest imports of coffee was 1895, when the aggregate was 652,000,000 pounds, or 72,000,000 pounds greater than the total for 1896. The next largest imports were in 1892, the figures for that year being about 640,000,000 pounds.

In looking over the tables for the various countries it may be discovered that Asia sent us her largest contribution of coffee in 1881, the total being 33,887,898 pounds, of which amount the Dutch East Indies sent 32,344,823 pounds.

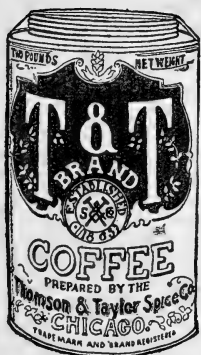
The exports from South America reached their greatest extent in



in the fiscal year of 1892, the aggregate being a little over 518,000,000 pounds, Brazil furnishing about 453,000,000 pounds, Venezuela about 53,000,000 pounds and Columbia nearly 12,000,000 pounds. The exports from the latter country to the United States were greatest in the last fiscal year, 19,228,311 pounds being the amount. The largest shipments from Venezuela during any one fiscal year were in 1889, aggregating 63,114,520 pounds, and the tide of Brazil coffee flowing to this country reached its flood in 1892, the high water mark being over 453,000,000 pounds, which is only about 14,000,000 pounds less than the total imports from South America during the fiscal year ending June 30, 1896.

The heaviest imports of coffee from North and Central America were in 1895, being then 94,188,722 pounds. Central America sent her largest contribution of 58,895,347 pounds in that year, and Mexico's greatest exports of coffee to the United States (38,160,641 pounds) were in 1893.

Exports of coffee from the West Indies to the United States have diminished very greatly within the past sixteen years. In 1881 38,639,982 pounds, of which Hayti furnished over 31,000,000 pounds, were shipped, and there has been an almost steady decline to 1896, when 10,502,038 pounds were brought in. Imports from Cuba have fallen off from 1,359,273 pounds in 1866, the highest amount for any one year, to only 5,669 pounds in 1896, and shipments from Puerto Rico, which aggregated nearly 6,500,000 pounds in 1874, decreased to 159,649 pounds in 1896.



CHAPTER III.

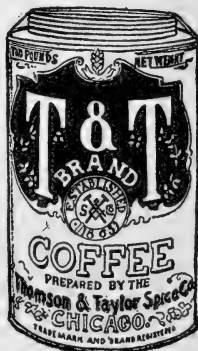
HOW IT IS PREPARED.



WHEN the pious dervish Hadji Omar discovered coffee in the wilderness behind Mocha his first infusions were cold. Now you can make a cold infusion of coffee by taking plenty of time to it, but the flavor of the berry is not quite so good. Doubtless the good dervish experimented, reasoning that if the cold decoction was so good, what must the hot one be? Sometimes there are chilling winds, even in Arabia. Yea, there is an Arab proverb which says "if you would avoid misfortune, do not let the east wind blow on the back of your neck." Doubtless it was during one of these east winds that St. Hadji made a hot infusion of the strange berries. And then the art was developed, for, while the Turks and Arabs have never invented a steam engine, nor yet a sewing machine, they are inventive in the matter of eating and drinking.

The method pursued by the Arabians, that which makes the most palatable drink, is described by W. G. Palgrave, the Oriental traveler, as follows:

"Without delay the slave begins the preparations for coffee, setting the largest of the coffee pots (of which there are several) about two-thirds full of clear water close by the edge of the glowing coal pit, that its contents may become warm while other operations are in progress. Taking a dirty, knotted rag out of a niche in the wall close by, and having untied it, he empties out a few handfuls of unroasted coffee, which are placed on a little trencher of platted grass, when all blackened grains or other non-homologous substances are picked out. After much cleansing and shaking the grains are poured into a large open iron ladle, which is placed over the mouth of the furnace, stirring them carefully round and round until they crackle, redden, and smoke a little, but withdrawing them from the heat long before



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before they turn black or charred; after which they are put to cool a moment on the grass platter. Drawing between his trouserless legs a large stone mortar, with a pit large enough to admit the stone pestle, and pouring in the half-roasted berries, he proceeds to pound them with wonderful dexterity, never missing a blow, till the beans are smashed, but not reduced to powder. After these operations, which are performed with much seriousness and deliberation, a smaller coffee pot is taken in hand, which he fills more than half with hot water from the large vessel, and, shaking the pounded coffee into it, sets it on the fire to boil, occasionally stirring it with a small stick as the water rises, to check ebullition and prevent overflowing. Nor is the boiling stage to be long or vehement; on the contrary, it is as light as possible. In the interim, he takes out of another rag knot a few aromatic seeds called heyl, an Indian product, or a little saffron, and, after slightly pounding these ingredients, throws them into the simmering coffee to improve its flavor, for such an additional spicing is held indispensable in Arabia. Sugar would be a totally unheard-of profanation. Last of all he strains off the liquor through some fibres of the inner palm-bark placed for that purpose in the jug spout, and gets ready the tray of delicate parti-colored grass, and the small coffee cups ready for pouring out." Needless to say there



“Coming events
cast their shadows before,”

and the unprecedented
demand for the . . .

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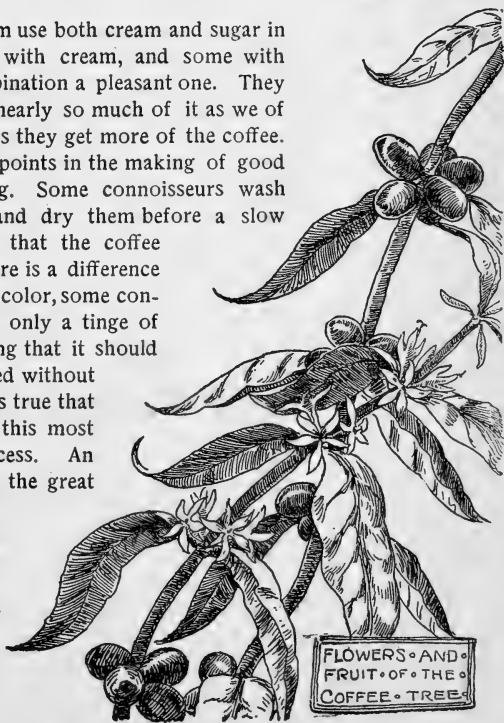
is no milk with this coffee, and the cups are about the size of egg shells. The method of pounding it in a mortar is undoubtedly superior to that of grinding in a mill.

Soyer's method of making coffee is as follows: Put two ounces of ground coffee into a stew-pan, which set upon the fire, stirring the coffee round with a spoon until quite hot, then pour over a pint of boiling water; cover it closely for five minutes, pass it through a cloth, warm again and serve.

Perhaps no nation on earth is so successful at getting up special dishes of coffee as are the French. *Cafe-au-lait* is made by taking a quarter of a cup of the strong black infusion, and adding three-quarters of a cup of boiled milk. *Cafe-au-la-creme* is made by adding boiled cream in less proportion to strong clear coffee and then heating, but not boiling them together.

The South Americans seldom use both cream and sugar in their coffee. Some prefer it with cream, and some with sugar, but few think the combination a pleasant one. They drink it very strong, and not nearly so much of it as we of the north do, though doubtless they get more of the coffee.

One of the most important points in the making of good coffee is the proper roasting. Some connoisseurs wash the berries before roasting and dry them before a slow fire. One of the requisites is that the coffee should be even in color. There is a difference in opinion as to the degree of color, some contending that the berry needs only a tinge of light brown, others maintaining that it should be as dark as it can be roasted without burning. However that is, it is true that too little attention is paid to this most important part of the process. An eminent authority says that the great trouble with most people outside of the coffee growing countries is that they use too little coffee, and that poorly



For afternoon Coffee use the T & T brand.



poorly roasted. While raw coffee improves with exposure to the air, roasted coffee deteriorates very rapidly.

The commercial value of coffee is determined by the amount of the aromatic oil, caffeine, which develops in it by the process of roasting. Roasting is an operation of the greatest nicety, and one, moreover, of a crucial nature, for equally by insufficient and by excessive roasting much of the aroma of the coffee is lost; and its infusion is neither agreeable to the palate nor exhilarating in its influence.

The essentials in roasting coffee are: *First*.—that the operation be performed quickly, so that the berry be not baked to a toughness, instead of being crisp. *Second*.—That the operation be in the most intense heat possible, in order to develop the greatest amount of caffeine, the oil which gives to the coffee its flavor and aroma. *Third*.—That the berries be kept in constant motion, so that every one may be equally roasted, for an unevenly roasted lot of coffee will not have a good flavor. *Fourth*.—That the operation be so carried on that it may be watched without exposing the half-roasted berries to the cooling air.

Properly roasted coffee increases in flavor and appearance, this being due to the chemical action of the heat on the structure of the berry. Evenly roasted, your cup of coffee always has the same flavor, and you always know what you are drinking. If you are a true coffee-lover, you always want your particular kind of coffee, and it must be made properly.

Some years ago an eminent Englishman, who was one of these true coffee-lovers, conceived the idea that if he could roast his coffee *in the flame*, he could do it more equally, more quickly, and with better results in preserving the flavor. He therefore began experimenting, and the results of his experiments are seen in what is now known as the P. P. C. Gas Coffee Roaster. In this connection he says: "I am sure that the invention supplies a needed perfect roaster. I have tasted coffee made from that roasted in the ordinary way, and then had some of the same coffee roasted in the P. P. C. Gas Coffee Roaster. The result was surprising, for with the latter coffee the quality seemed to have been advanced almost an entire grade. In fact"

fact"

“fact, the improved method seems to get the true value out of the berry, a fact that will hardly be believed until the reader has had some of the coffee he usually uses, roasted in this new way.

Briefly, the P. P. C. Gas Roaster is a large iron cylinder, fitted inside with a series of wheels or fans, which keep the coffee in motion, throwing it through a large flame of gas which is injected into the cylinder from the rear. The coffee is placed in a hopper in the top, and passes through, becoming thoroughly and properly roasted in about ten minutes. At the front of the machine is an automatic sampler, which displays about a tablespoonful of the coffee after each passage through the flame, thus keeping the roasting man posted on the condition of things inside the machine.

This sample of coffee may be taken from the sampler, but unless removed, it is automatically sent back into the interior again.

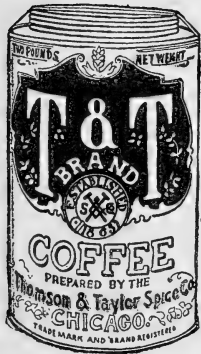
There is no doubt in my mind that this invention — we may almost call it a discovery—will prove of a great benefit to”



The most delicious Coffee is the T & T brand.

“to the drinkers of coffee. We drink a great deal, and we ought to have as much of the active principle of the berry as we can get. When the coffee is roasted by the old method, it is practically baked, and the process is a long one, during which the oil caffeine has an opportunity to volatilize, a most undesirable thing. With perfect roasting, quick and even, the oil, as well as the invaluable anti-febrile principles of coffee, develops to its proper and most useful extent, and the drink becomes much more invigorating and healthful. The use of the P. P. C. Roaster is not confined to any one brand or to any particular brands of coffee; all kinds are vastly improved by its use. In fact, the flavor of first grade Mandheling Java is improved almost to that of the famed Mocha, which is so hard to obtain.

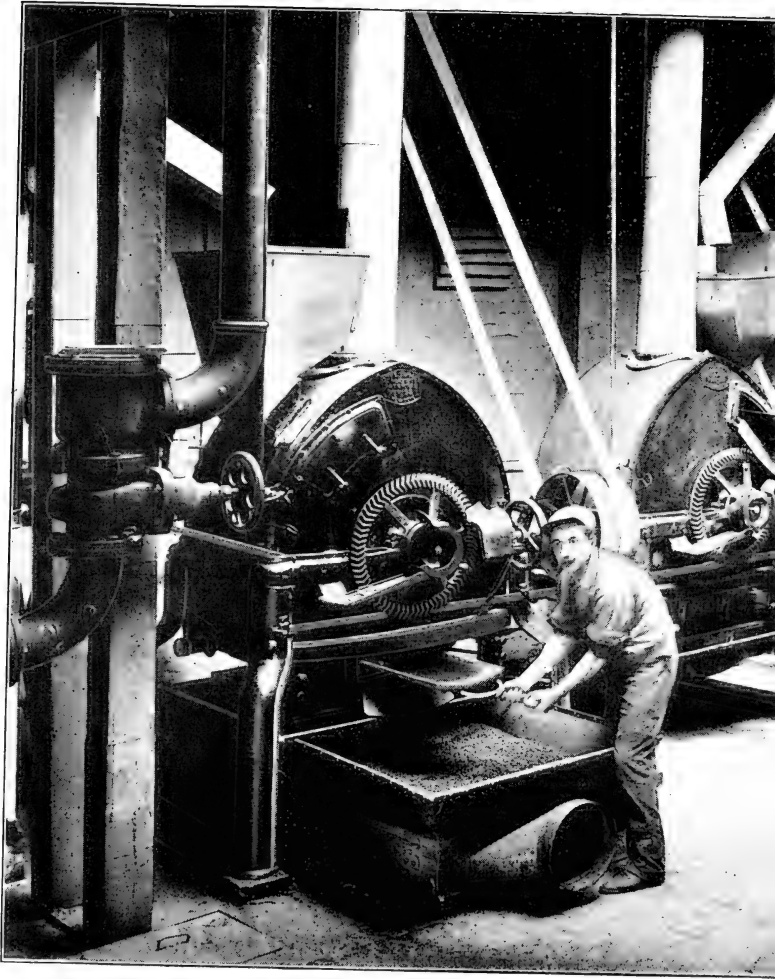
You who drink coffee, and who buy it ready roasted, as the mass of people do in these times, take the advice of one who loves coffee better than anything which he eats or drinks, ask your grocer for coffee roasted by the new process. T & T brand put up in cans is the best. If he hasn't it, suggest to him that he get it from his jobber, and the gain in the increase in consumption which must surely follow the roasting of coffee in this way, will pay him tenfold. Coffee is the nectar of Jove, so why should not such a godlike drink be properly prepared?”



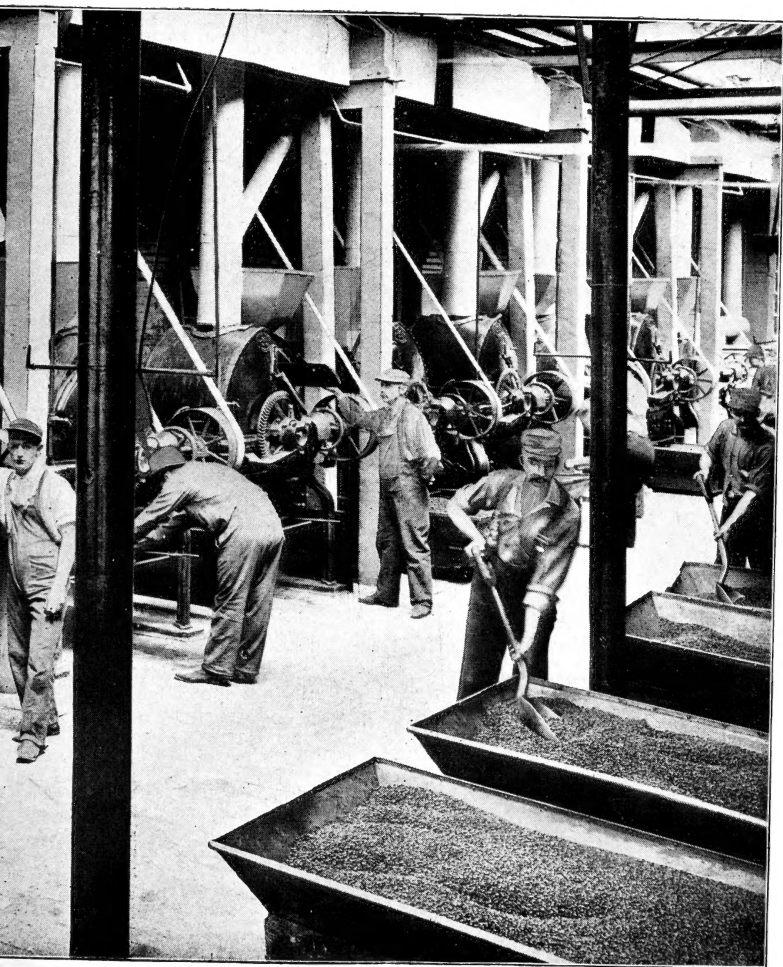
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