

planted the cane to Madeira: from Madeira it passed to the Canary Islands, where it was entirely unknown; for the 'ferulæ' of Juba, 'quæ expressæ liquorem fundunt potui jucundum,' are euphorbias (the Tabayba dulce), and not, as has been recently asserted,* sugar-canes. Twelve sugar-manufactories (ingenios de azucar) were soon established in the island of Great Canary, in that of Palma, and between Adexe, Icod, and Guarachico, in the island of Teneriffe. Negroes were employed in this cultivation, and their descendants still inhabit the grottos of Tiraxana, in the Great Canary. Since the sugar-cane has been transplanted to the West Indies, and the New World has given maize to the Canaries, the cultivation of the latter has taken the place of the cane at Teneriffe and the Great Canary. The cane is now found only in the island of Palma, near Argual and Tazacorte,† where it yields scarcely one thousand quintals of sugar a year. The sugar-cane of the Canaries, which Aiguilon transported to St. Domingo, was there cultivated extensively as early as 1513, or during the six or seven following years, under the auspices of the monks of St. Jerome. Negroes were employed in this cultivation from its commencement; and in 1519 representations were made to government, as in our own time, that the West India Islands would be ruined and made desert, if slaves were not conveyed thither annually from the coast of Guinea.

For some years past the culture and preparation of sugar has been much improved in Terra Firma; and, as the process of refining is prohibited by the laws at Jamaica, they reckon on the fraudulent exportation of refined sugar to the English colonies. But the consumption of the provinces of Venezuela, in *papelón*, and in raw sugar employed in making chocolate and sweetmeats (*dulces*) is so enormous, that the exportation has been hitherto entirely null. The finest plantations of sugar are in the valleys of Aragua and of the Tuy, near Pao de Zarate, between La Victoria

* On the origin of cane-sugar, in the *Journal de Pharmacie*, 1816, p. 387. The Tabayba dulce is, according to Von Buch, the *Euphorbia balsamifera*, the juice of which is neither corrosive nor bitter like that of the *cardon*, or *Euphorbia canariensis*.

† "Notice sur la Culture du Sucre dans les Isles Canariennes," by Leopold von Buch.