

single four years ago. Today it is an agricultural garden of Eden. It contains 1,000,000 orange trees, 300,000 lemon trees, 500,000 coffee trees, 500,000 cacao trees, and 160,000 coffee trees, all thrifly growing. The cultivated lands cover four or five thousand acres. There are not as many weeds upon this tract as in the best-kept kitchen garden of the United States. I made out to buy 20 miles over the plantation taking two days to it, riding 16 or more miles at a time, and I did not see a dozen weeds nor a dozen blades of grass. The crops are kept as clean as a floor, and the growth of everything is beyond belief.

This plantation is just at its beginning, and the property is only four years old. The company owns 50,000 acres, and of this only one-tenth has been planted. It is expected that the planting will continue until Mr. Dumont tells me, until they have 1,000,000 pineapples, 2,000,000 coffee trees, 2,000,000 cacao trees, and 1,000,000 orange trees. Then he will turn his attention to bananas, which is still running.

PINEAPPLES BY MILLIONS.

I came with Mr. Dumont from Santiago to Austin, and I have spent several days with him on his estate during our vacation. Last Saturday we rode across the bay to the plantation launch to Setaia, where Mr. Dumont has a million pineapples, a million banana trees and several hundred thousand orange trees now growing. Five hundred men are there employed, and the homes of Mr. Dumont and his son, and of the various managers, make a colony. Their houses line the shore of the wharves, with a beautiful park between them and the beach. There is an office, a store, a blacksmith shop, a machine shop and a number of comfortable houses.

The village of George C. Dumont, the son of Mr. H. Dumont,

THE FRUIT KING OF NIPE.

Before I describe my visit to this estate, let me tell you something of its chief owner. This is Mr. Hippolyte Dumont, the fruit king of Nipe bay. He has been raising fruit in Cuba all his life, and he knows more today about the fruit business than any man in the world. He is now 60 years old, and he has the power to get the most out of it than any other man in the world. His father was a coffee planter near Santiago and Mr. Dumont began life in the fruit business. His first plantations were at Baracoa, on the northern coast of Cuba, not far from Cape Matad and a little later he bought 600 acres of land at Nipe bay. He cleared 16,000 acres there and set it out in bananas and was doing an enormous business shipping his crops to the United States when the Spanish were driven out. He then had a fleet of 60 steamers, each carrying 20 miles of railroad on his plantation, and everything was on a proportionate scale. His property was destroyed during the war, but at its close he rejuvenated it.

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A PLANTATION VILLAGE.

Photographed for the Deseret News by Frank G. Carpenter.



SIXTEEN MILES OF BANANAS.

Directly back of the buildings the banana plantations begin. They extend along the shore for miles rising up the hills so that the whole side of the island is backed with a great mass of green leaves. The plantation has ex-

ceeded in getting a single bunch may have as many as a hundred.

HOW THE FRUIT IS HARVESTED.

In cutting bananas trees are chopped down, the trunk being cut off at the base, and the bunch is raised, and it is caught and cut off, after which the tree is chopped off to the ground, to allow the sprouts at the root to have the full strength of the roots. Bananas will sprout up six, seven, eight or more years from the same roots; and just down under the bananas comes the root, 25 years without root rotting.

All bananas intended for export are cut green. There is not a bit of yellow

to be seen in any of the fruit when it is shipped, and it takes a week or more before such fruit are ripe enough to eat. They are packed and sent along the coast throughout the plantation, where the bananas are put into lighters and carried to the central station to the steamers. Four days after that they are in New York and within two weeks are on the breakfast tables all over the country.

PINEAPPLES AND ORANGES.

In another part of the estate pineapples grow between the bananas. They seem to do as well there as in the open.

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