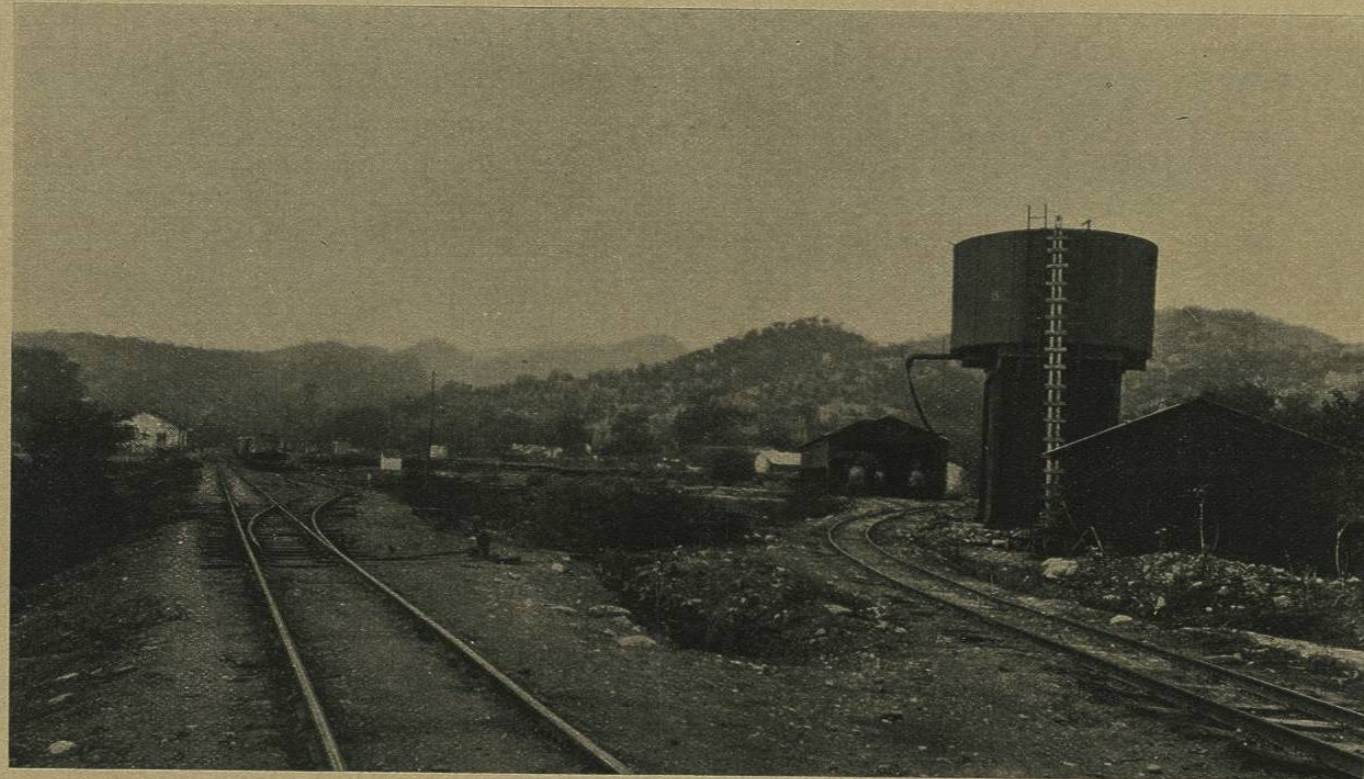


RESTAURANT DE TOMELLIN.

La única fonda ó restaurant en la línea del Ferrocarril Mexicano Meridional, es la que se halla situada en Tomellin. Fué establecida por Dick Kee, en el mes de Diciembre, del año de 1891, habiendo tenido éxito desde su principio, debido á su buena cocina y administración. Los pasajeros por el ferrocarril Mexicano Meridional pueden estar siempre seguros de obtener una buena comida en Tomellin, guisada y servida según el estilo Americano. Existen en la vecindad buenos prospectos de minas de oro,



TOMELLIN RESTAURANT, MEXICAN SOUTHERN RAILWAY. DICK KEE, PROPRIETOR.

TOMELLIN RESTAURANT.

The only restaurant on the line of the Mexican Southern Railway, is that located at Tomellin. It was established by Mr. Dick Kee, in December, 1891, and has been successful from the start, on account of its good cuisine and management. Passengers on the Mexican Southern can always rely on a good repast at Tomellin, cooked and served in the American style. In the vicinity are good gold mining prospects, and prospectors could not wish for a more

y no sería posible hallar un mejor lugar que el de Dick Kee para examinar este distrito. El Señor Kee pesee un rancho en el Distrito de Cuicatlán, donde cria gallinas, etc., para abastecer las necesidades de sus fondas. Ha estado en el país mas de 14 años y es una persona de muy buenos modales, energético y emprendedor.

desirable headquarters than Dick Kee's for prospecting this district. Mr. Kee owns a chili ranch in the district of Cuicatlán, and raises chickens, etc., for supplying the needs of his restaurant. He has been in the country over 14 years and is very polite, energetic and enterprising.

The Cafetal Carlota, District of Teotitlan, State of Oaxaca.

The "Cafetal Carlota" is situated in one of the most beautiful sections of the State of Oaxaca, and is the second largest coffee plantation in the State, that of "El Faro," a short distance away, being the largest. The location of the "Cafetal Carlota" combines all the requisites given by the best authorities on coffee culture as to physical features, climate, elevation, soil and zone, lacking no essential feature found where the best coffees of the world are raised, and the product proves this.

The contour of the land is hilly, and just back of the cultivated portion along its northern boundary a precipitous cliff rises 2,000 feet, affording a perfect protection against the cold mountain breeze; and the clouds coming up from the gulf are by it checked and relieved of their rich moisture which is deposited, mostly in a heavy mist, over the ever-thirsty coffee plants below. In fact, at such times, the plantation is completely enveloped in a cloud, and after a few hours of this drenching the warm air from the lowlands rises and the sun comes out, giving the exact treatment the plant needs. This routine is almost a daily occurrence. The temperature varies but little during the year—from

fifty-five to eighty degrees Fahrenheit. The elevation is from 2,500 to 4,000 feet above sea level.

The soil is a vegetable wax earth from one vara (thirty-three inches) to four varas in depth. It is better than in Cordoba, because less moist. Lying, as the "Cafetal Carlota" does, on the south side of the mountain, the plants can have no checks in their growth from which they have to recover, and the coffee matures from three to five weeks earlier than at "El Faro," the plantation of President Diaz, which lies on the opposite side of the valley from "Carlota."

At present the nearest railroad station is San Antonio on the Mexican Southern Railway, sixty-nine miles distant, but it is expected that within one year the line now under construction from Cordoba, Motzorango and Veracruz to Santa Lucrecia will come within a very short distance of the plantation.

Another outlet is via the rivers Quiotepec and Papaloapam to the seaport of Alvarado on the gulf coast. These rivers are navigable to a point near "Carlota" for river steamers during portions of the year, and at other times freight can be taken in canoes to Tuxtepec, to which place

steamers run at all seasons. The actual area of the "Carlota" is 2,997 hectares (7,407 acres), about 800 acres of which are now planted with coffee trees, about 500 trees to the acre, making a total of 400,000 trees. Of these 200,000 are over two and one-half years old and some six years old. The vegetation is extremely tropical, such fruits as bananas, oranges, lemons, limes, mamays, apricots and mangoes growing wild. There is also a great abundance of fine woods, such as mahogany, mulberry, walnut and ebony to be found in the virgin forests within this property.

There are seven permanent springs or streams on the property, the largest of which is called "Los Almacigos" and furnishes power for the machinery which handles the crop. There is a great abundance of water that could easily be used for irrigation, as all of these streams have their source in the mountains and flow down across the property. Irrigation, however, is unnecessary, as it rains nearly every day, a week without rain being a rare occurrence. The atmosphere is very balmy and any temperature desired can be found by simply ascending to the highlands.

The machinery buildings are built of brick and stone, with twenty-four-inch walls, and are roofed with corrugated iron. The floors are of cement, the main building having dimensions of seventy-three by thirty-four feet. There is one dwelling (an administration building) of corrugated iron for the administrator; this building has water connection with the system which furnishes the power. There are three rows of houses for the workmen and stables for horses and burros; a bakery, two storehouses, a slaughterhouse and a porter's house, all roofed with corrugated iron. Plenty of tools are on hand for the proper handling of the property; also burros, horses, mules and cattle, all that are required or needed. American plows and wheelbarrows are used to some extent, and their use will increase with the introduction of improved methods and implements.

The machinery is of the latest and most approved type and was sold and erected by Marcus Mason & Company of New York City. It is composed of a pulper, washer, centrifugal drier, hot-air dryer, cleaner, sheller, polisher and separator. This machinery is operated by power generated in a three-foot Pelton turbine, which furnishes twenty-five horse power. The head of water supplied this wheel is secured through a five-inch lap-welded iron pipe, which has a length of 600 meters, and in that distance drops 300 meters at an average grade of 16 per cent. There is ample water to generate 125 horse power if required. The machinery is all erected in the most modern manner on stone foundations and has given excellent satisfaction.

The berries are picked by Indian women, who deliver their pickings twice a day at the receiving station. The coffee is handled by gravity entirely, and is first run through the pulper, where the grains are separated from the hulls. The former go into vats lined with cement and are there permitted to ferment twenty-four hours, there being enough vats to allow of the operation being continuous. From the vats the berries are run through a washer, where they are cleaned of all glucose and foreign matter. From the washer the coffee goes into the centrifugal dryer, which has a speed of one thousand revolutions per minute. Here it is dried of all external moisture and is ready for the hot-air drier. The hot-air drier will hold 5,000 pounds and requires forty-eight hours to dry the coffee thoroughly. From here the dried coffee goes into the cleaner, which is very much like the fan attachment of a threshing machine. Here the coffee is cleaned of all trash. It is now conveyed automatically into the sheller, where the hard shell is taken off; thence into the polisher, which takes off the silk-like covering that still clings to the berry. The last machine is a revolving separator, where the coffee is graded, separated and run into the proper sack. There are four grades of commercial coffee—the Caracolillo, or best, and then first, second and third grades, according to size. The coffee is run direct from the separator into sacks, which are then sewed up and sealed. Coffee, like all orchard trees, is first planted in a nursery. At one year the trees are set out in an orchard three meters apart. They will

bear some at eighteen months, and the amount will increase steadily until the trees have been transplanted five years, when they should be in full bearing. The average life of a coffee tree under ordinary circumstances is twenty years, though they live much longer under favourable conditions. The trees will, if permitted, grow to a height of twenty feet, but they should be kept pruned to about seven or eight feet. The hulls from the berries are an excellent fertilizer and are kept for that purpose. On many plantations the trees are shaded by other larger trees, but this is not done on "Carlota," and it is claimed that the trees bear heavier when in the sun. This can only be done, however, where the natural conditions are very favourable. This test has been made at "El Faro," and while the shaded coffee trees appear a deeper green and more beautiful, the unshaded trees bear sooner and heavier. The crop on "Cafetal Carlota," ripens from October to March, and a coffee tree in full bearing that is five years old and over will bear between three and four pounds of dry coffee. At the "Cafetal Carlota" fruit seems to grow on almost every tree. Scattered in among the trees are many orange trees, which bear a very delicious and excellent orange, well fitted for packing and handling; and ripening in August and September, as they do, they can reach the markets of the United States before the California oranges come in, and at a time when our markets are comparatively clear of this fruit, and when best prices are obtained. These trees of natural growth prove the adaptability of the soil and climate.

The "Cafetal Carlota" Company is now planting 1,000 orange trees of a good variety, and will later increase this number. When these trees have attained their growth, the returns from this source will be a very large item. On the "Cafetal Carlota" there is a tienda (general store) which now supplies the workmen and their families, with commodities most in demand. As the location is central for many people, it is intended to carry a larger and more diversified stock of goods, so as to make it a general market place, supplying the surrounding country. There are employed at the "Cafetal" now about 100 labourers, and during the picking season, which lasts about four months, there are from 150 to 500 men and women employed.

General Agustin Pradillo, Master of the National Palace in Mexico City (the former owner of the "Cafetal Carlota"), after careful investigation selected this property in preference to all others offered him, as being the best adapted for the production of a high grade, as well as a liberal supply of coffee, and purchased it, giving to it the name of the much loved Carlota, wife of Maximilian, his former commander. It was under the able management of General Pradillo that the plantation was brought to its present high state of cultivation.

The product from "El Faro" sold for a very high price in New York last year, and the product of the "Carlota" was sold in Bordeaux, France, at an advanced price. It is the intention to have 1,000,000 coffee trees in bearing on the "Carlota," also a large output of oranges and lemons, within a short time. The extensive water power, furnished by the mountain streams, undoubtedly will be found of great value in the later development of the plantation. The "Cafetal Carlota" Company has been extremely fortunate in securing as the manager at the "Cafetal," Señor Carlos Palomino, one of the best coffee men to be found in Mexico. His entire personal attention is given to this property, and no opportunity for improvement or increased production is overlooked. This is evidenced by the product of the plantation being more than double that of last year, and that the samples of this year's crop, received at the office of the Company in Chicago, show the best grade of coffee ever raised in the Oaxaca Mountains. A proof of this, is the fact that the "Carlota" coffee exhibited at the Buffalo Pan-American Exposition, 1901, was awarded a gold medal, for its excellent quality and flavour.

The general office of the "Cafetal Carlota" Company is located at 238, La Salle Street, Chicago, Ill., U.S.A., and its Mexican office at San Juan de Letran, No. 13, City of Mexico, D.F. Mexico.

CAFETAL "PROGRESO" Y ANEXAS.

No cabe duda que los mejores terrenos y mas apropiados para el cultivo del café segun opinion del mercado de Hamburgo en Alemania, son los del serro de "El Espino" colindante con el serro de "Pluma," Distrito de Pochutla á 40 kilómetros distante de Puerto Angel. Su vegetacion tan exuberante, su situacion topográfica, la altura diversa sobre el nivel del mar que es de 1,000-800 y 500 metros, lo recomiendan para toda clase de cultivos por el delicioso clima y saludable. Nunca esas fincas carecen de familias trabajadoras.

En esa zona están situadas las mejores fincas cafeteras y de hule que se conocen con el nombre de "Progreso" y anexas, pertenecientes al Estado de Oaxaca, México. Tiene poco mas ó menos de 250,000 á 300,000 árboles de café de varias edades y tamaños que han producido hasta hoy 3,500 quintales café en pergamino lavado, y segun parece por el buen aspecto que presentan, dentro de dos ó tres años pasará de cinco mil quintales. Las plantaciones están en terrenos vírgenes algo accidentados, pero dominados por un hermoso y bien construido acueducto de agua que viene dominando una gran parte de plantaciones y sirve para dar movimiento á la maquinaria de café con un poder de mas ó menos 40 caballos de vapor, cuya maquinaria es moderna y recientemente montada; ademas hay oficinas, almacenes y casas para empleados suficientes para la mejor administracion.

La parte mas baja de los terrenos también montañosos, están cultivados con siembras de hule en número hoy de cien mil palos en muy buen estado y sigue continuándose la siembra que seguramente dentro de dos años, habrá mas de doscientos mil árboles de hule Castelló Elastic, y aun quedan terrenos para cultivos de caña y cacao.

La capacidad de todos estos terrenos será poco mas ó menos dos mil hectareas, amparados con títulos de los pueblos vecinos y del Gobierno del Estado. Su dueño que lo es el Sr. Rito Mijangos, los estima en un valor de cuatro mil pesos plata mexicana ó sean doscientos mil pesos oro. Dirección: Señor Rito Mijangos, 2a, Avenida Independencia, Num. 12, Ciudad de Oaxaca, Mexico.

LA CIUDAD DE MEXICO

Fué fundado en el año 1896 por Srs. Garnier, Bellon y Cia. El edificio en la Ciudad de Oaxaca que ocupa esta negociación es espacioso y está completamente abastecida con un surtido esplendido de mercancías extranjeras y nacionales, ropa, sedas, satines, artículos de lujo, etc., de todo género. Se emplan 8 dependientes y tiene un surcursal en Oaxaca "La Barata." Se hecha importaciones directas de Alemania, Inglaterra, Francia y Estados Unidos.

"PROGRESO" Y ANEXAS COFFEE PLANTATION.

According to the opinion of the Hamburg coffee markets, the best and most appropriate lands for the cultivation of coffee are those of the mountain of "El Espino" and the mountain of "Pluma," District of Pochutla, 40 kilometers from Puerto Angel. Its vegetation is exuberant, its topographical situation, and the diverse altitudes above the level of the sea, 3,250-2,600 and 1,625 feet, recommend this district for all classes of cultivation on account of its delicious and healthful climate. The plantations are never in want of labourers.

In this zone is situated the splendid coffee and rubber plantation, known by the name of "Progress" y anexas, pertaining to the State of Oaxaca, Mexico. It has between 250,000 to 300,000 coffee trees of various ages and size, which have produced up to the present time 3,500 quintales of skinned and washed coffee, and in two or three years from now will probably produce 5,000 quintales annually, on account of the good condition of the trees. The plantations are situated in virgin land, some of which is broken and craggy; a well constructed aqueduct conveys water to the largest part of the plantations, and also furnishes to the coffee machinery equal to 40 horse power. The machinery is modern and only recently installed; there are also offices, warehouses and houses for the employees sufficient for the administration of the plantation.

The lower parts of the land are also mountainous, these are cultivated with rubber seed, and at present there are one hundred thousand young plants (attached to sticks) in good condition, and following the continuing of the seed planting, within two years there will be more than two hundred thousand rubber trees, and while awaiting their growth the land can be used for the cultivation of sugar-cane and cocoa.

The extent of all the lands is more or less two thousand hectares, protected with good titles from the neighbouring villages and the Government of the State. The owner of the "Progress" plantation is Señor Rito Mijangos, who estimates the value of the property at \$400,000.00 Mexican money or \$20,000.00 gold. This plantation is for sale. Address: Señor Rito Mijangos, 2a, Avenida Independencia, No. 12, City of Oaxaca, Mexico.

LA CIUDAD DE MEXICO

Was founded in the year 1896 by Messrs. Garnier, Bellon and Company. The premises in the City of Oaxaca are spacious and completely stocked with a splendid line of foreign and domestic dry goods, silks, satins, and fancy goods of all kinds. Employment is given to 8 clerks. A branch store is maintained named "La Barata." The house imports their goods direct from Germany, England, France and the United States.

EL FERRO-CARRIL NACIONAL DE TEHUANTEPEC.

Parece que va á inaugurarse una nueva era para el Istmo de Tehuantepec.

Aunque el Ferrocarril ha existido desde varios años, estaba sin facilidades terminales para el despacho de las mercancías y por consiguiente era de utilidad relativamente corta para desarrollar la riqueza natural de esa region.

Pero ahora el Gobierno ha tomado medidas para remediar todo esto, y dentro de un año ó dos el Ferrocarril del Istmo deberá llevar no solo los productos locales pero tambien el tráfico del Océano Pacifico.

Por contratos celebrados en 1898 los Señores S. Pearson & Son, Ltd., de Lóndres han entrado en Sociedad con el Gobierno para la explotacion del ferrocarril, que se pondrá en condiciones de primera orden, convenientes para tráfico pesado y tendrá á los dos extremos puertos de magníficas dimensiones capaces de abarcar todo el comercio del Pacifico.

El ferrocarril mismo que tiene cosa de 192 millas de largo, atraviesa mucho paisaje primoroso, como se verá por las vistas que se adjuntan, las pendientes serán suaves y la via del tipo más perfeccionado. Por su conducto las mercancías descargadas en una costa se pondrán al costado de los buques en la costa opuesta dentro de las 24 horas. Se estan estableciendo instalaciones eléctricas con las cuales se manipularán las mercancías con la mayor economía posible de tiempo. Se estan gastando unos treinta millones de pesos para poner el sistema absolutamente á la moderna, y para 1904 el sueño de Cortes de hacer este el camino real del Pacifico y de "acortar de dos tercios el camino de Cadiz á Cataya" quedará realizado.

Entre Nueva York y San Francisco el derrotero por la linea de Tehuantepec tiene una ventaja de cosa de 1,500 millas sobre la de Panama, y de Nueva Orleans á San Francisco de más de 2,300 millas con ventajas semejantes entre la Gran Bretaña y los puertos del Pacifico.

Ya se está sintiendo en el Istmo el efecto benéfico del nuevo arreglo. Todo el terreno en las cercanías inmediatas al ferrocarril ya se ha ocupado para su cultivo, mayormente por compañías Americanas. La feracidad del suelo es tal que los productos de la zona estarán duplicados, triplicados y cuadruplicados año por año.

It appears that a new era is about to open on the Isthmus of Tehuantepec.

Although the Railway has existed for several years it was without terminal facilities for the dispatch of goods, and therefore of comparatively small value for developing the natural wealth of the district.

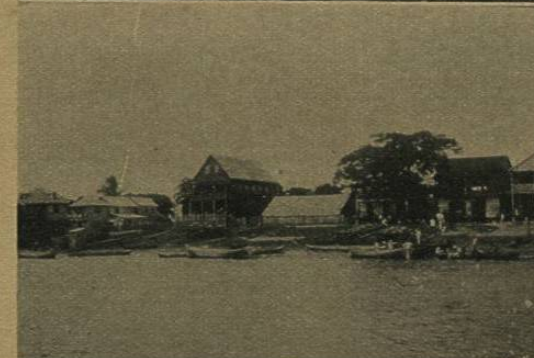
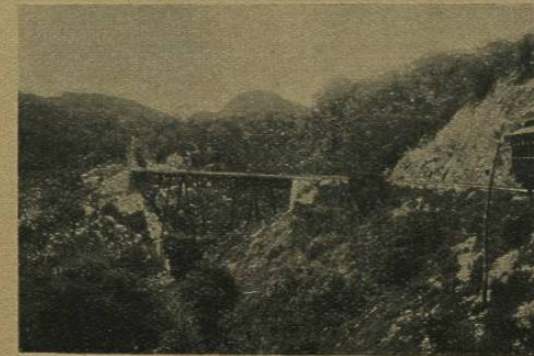
Now, however, the Government has taken steps to remedy all this, and in a year or two the Isthmus Railway should not only be carrying the local produce, but also the traffic of the Pacific Ocean.

By contracts made in 1898, Messrs S. Pearson & Son, Ltd., of London, have entered into partnership with the Government for the working of the Railway, which will be put into first-class order suitable for heavy traffic, and will have harbours at both ends of magnificent dimensions, capable of taking the whole merchandise of the Pacific.

The railway itself, which is about 192 miles in length, passes through most lovely scenery, as will be seen from the accompanying views, the gradients will be easy and the road bed of the highest standard. By it goods delivered on the one coast will be put alongside ships on the opposite coast within 24 hours. Electric installations are now being established by which goods will be handled with the greatest possible economy of time. Some thirty million dollars are being expended to bring the system absolutely up-to-date, and by 1904 the dream of Cortes to make this the highway for the trade of the Pacific and "shorten by two-thirds the route from Cadiz to Cathay" will be realized.

Between New York and San Francisco the Tehuantepec route has an advantage of about 1,500 miles over the Panama route, and from New Orleans to San Francisco of over 2,300 miles, with similar advantages between Great Britain and Pacific Ports.

Already the beneficial effect of the new arrangement is being felt on the Isthmus. All the land in the immediate neighbourhood of the railway has been taken up for cultivation largely by American Companies. The fertility of the soil is such that the produce of this zone will be doubled, trebled and quadrupled year by year.



Views on the Line of the National Railway of Tehuantepec, Ocean to Ocean Route, State of Vera Cruz, Mexico.