

the manufactory from sixteen to eighteen pence a pound; but the crop is a troublesome one, the labor connected with it extending over about a year, and the Bermudians find the culture of the potato, which lies only about one hundred days in the ground, gives much less trouble, and commands a certain and immediate market in America, a more profitable speculation. Maize is grown in small quantity, chiefly as a vegetable, for the sake of the green heads. Indian-corn is greatly used as an article of food, but it is imported from America. Cassava (*Jatropha manihot*) is common in gardens, and thrives well. It is much used about Christmas-time for making a very favorite dish of the season — “cassava pudding.” All the European vegetables grow in Bermudas, and, with care, seem to come to considerable perfection. It is singular that seed-potatoes, and garden-seeds of all kinds, including those of the onion and tomato, are imported every year, usually from America or Madeira. It is generally understood that seed grown on the islands will yield a deteriorated crop.

Some years ago Bermudas was famous for its oranges; several of the best varieties were cultivated in gardens, and the fruit arrived at wonderful perfection; while the lemon, the lime, and the bitter orange were self-sown, and sprung up everywhere, so that the country lanes and hedge-rows were redolent of the delicious perfume of orange blossoms, and the fruit fell off and rotted on the ground.

About the year 1854, a minute insect of the family Coccidæ appeared on the orange-trees, and multiplied infinitely. The leaves, covered with scales, and glutinous with a viscid excretion from the animal, became yellow and fell off, the fruit dropped before ripening, and finally many of the trees died. Bermudas has never recovered from this plague, and now there is scarcely an orange grown on the islands. The wild lemons and limes still flourish, and perfume the air in the thickets about Walsingham and Painter's Vale; but the cultivated varieties