

TEN VIEWS  
IN THE  
ISLAND OF ANTIGUA,

IN WHICH ARE REPRESENTED  
THE PROCESS OF SUGAR MAKING, AND THE EMPLOYMENT  
OF THE NEGROES,

IN THE  
FIELD, BOILING-HOUSE, AND DISTILLERY.

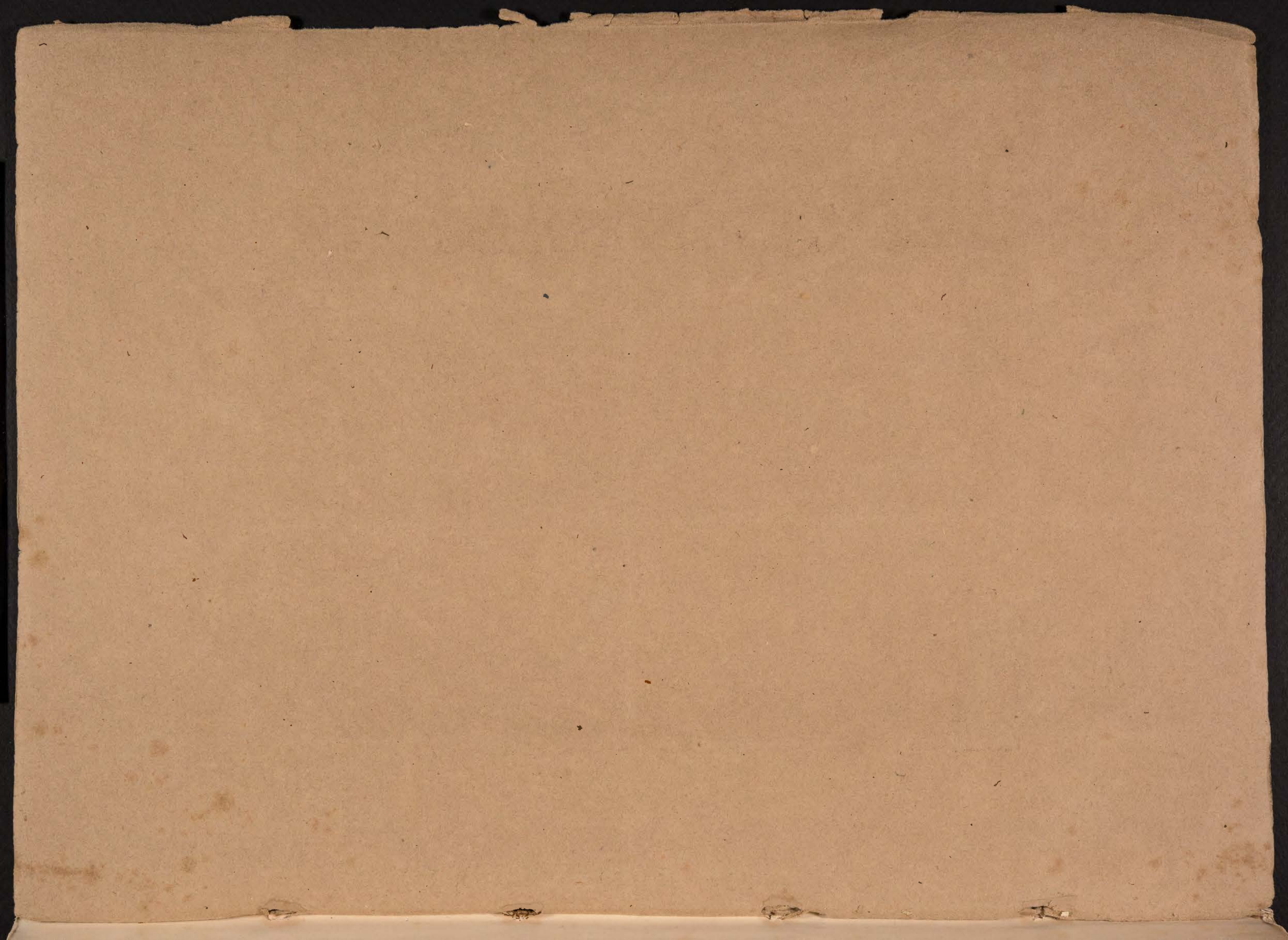
---

FROM DRAWINGS MADE  
BY WILLIAM CLARK,  
DURING A RESIDENCE OF THREE YEARS IN THE WEST INDIES, UPON THE ESTATES OF ADMIRAL TALLEMACH.

---

LONDON.  
PUBLISHED BY THOMAS CLAY, LUDGATE-HILL,

*Price Two Guineas.*



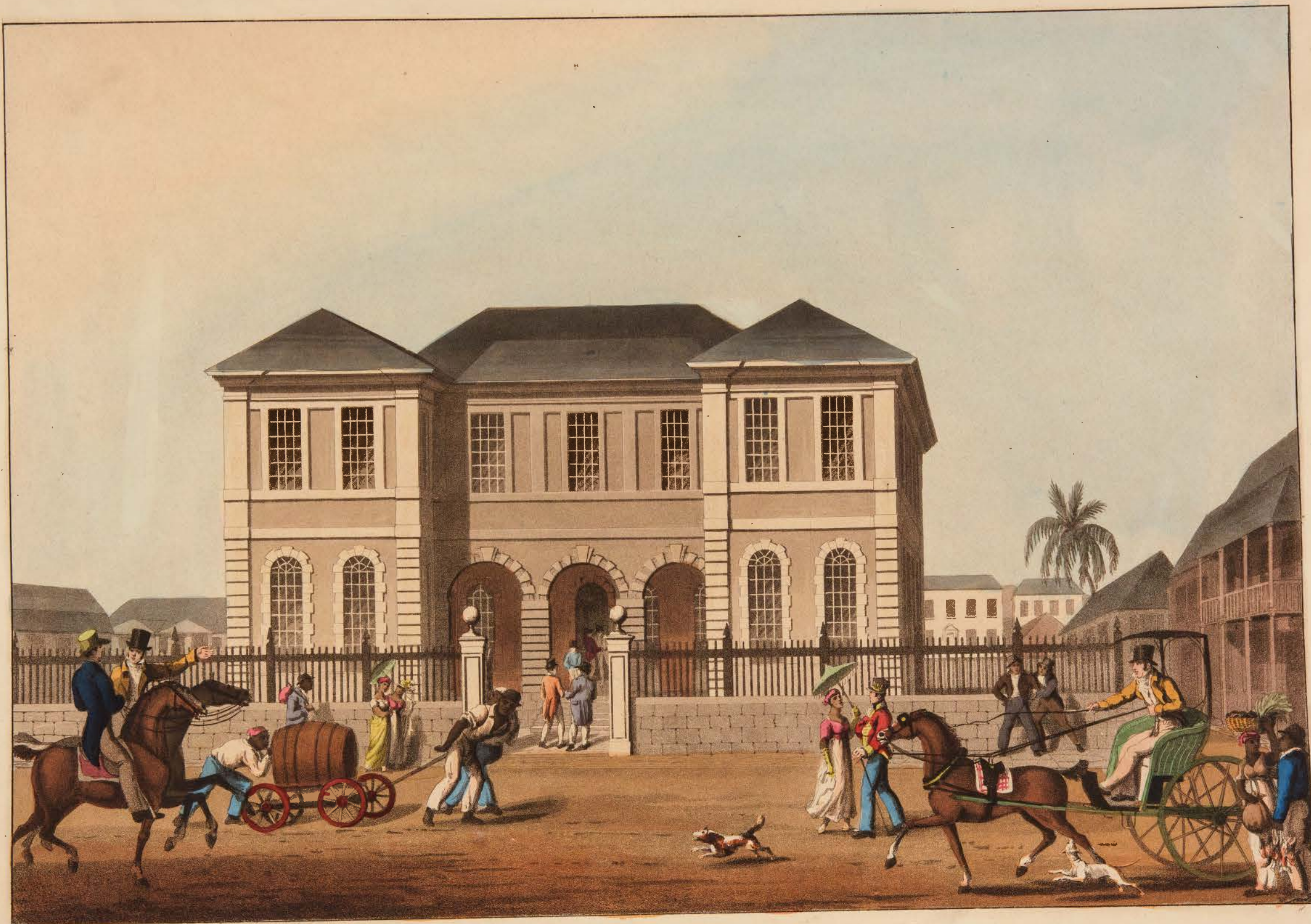
**TEN VIEWS**  
IN THE  
**ISLAND OF ANTIGUA,**  
IN WHICH ARE REPRESENTED  
THE PROCESS OF SUGAR MAKING, AND THE EMPLOYMENT  
OF THE NEGROES,  
IN THE  
**FIELD, BOILING-HOUSE, AND DISTILLERY.**

---

FROM DRAWINGS MADE  
**BY WILLIAM CLARK,**  
DURING A RESIDENCE OF THREE YEARS IN THE WEST INDIES, UPON THE ESTATES OF ADMIRAL TALLEMACH.

---

PUBLISHED BY THOMAS CLAY, LUDGATE-HILL,  
LONDON.  
1823.



THE COURT-HOUSE,  
*Saint John's, Antigua.*

No. I.

## THE COURT-HOUSE.

---

THIS building is situated near the centre of the town of St. John's; the main structure is stone, but the wings are constructed of wood. The interior is one spacious court, with the various conveniences for the magistrates; here the legal proceedings of the island are investigated and determined; here, also, the Negro, having complaint to make, is sure to meet with attention, the offending parties summoned to appear, and justice awarded.

Payments are frequently made in rum, and the casks are conveyed upon trucks, from one store to another, by Negroes.

Near this spot, a market is held daily, which is well supplied with pigs, poultry, fruit, and vegetables, by the Negro population. Beef and mutton are obtained from America, or the Spanish Main, of such quality, as to

excite the jest "that the fat will arrive by the next packet;" but every other necessary or luxury may be procured at the well-supplied stores of the merchants of St. John's.

The hours of employment for the Negroes, on the different estates in Antigua, are from sun-rise about six o'clock, to sun-set also about six, at which times the military forts fire signals, that can be heard all over the island.

Whiskeys, used by the inhabitants, are constructed in the island; they are very slight, without springs, furnished with a leathern top and curtains, as a protection from the sun.

This view is taken from the south.



HOLEING A CANE-PIECE,  
*on Weatherell's Estate, Antigua.*

DIGGING, OR RATHER HOEING, THE CANE-HOLES.

---

OPENING the land preparatory to the planting of the Sugar-Cane, is the most laborious occupation of the Negroes; they are always allowed relaxation during the hottest hour, and on this occasion, an extra allowance of rum, with a plentiful supply of sugar and water.

The Cane-holes are hoed in squares, the angles of which are determined by sticks placed at about three and a half or four feet apart by younger Negroes, the parallel lines being given by a chain of considerable length. When all the Cane-holes are hoed into squares, forming banks in the line of the chain, and ridges in the cross direction, the land is said to be opened. While Cane-pieces lie in this state, provision is planted, the yam and potato usually on the bank, and the eddow in the hollow, often interspersed with Indian corn: when these crops are gathered, the Cane-holes are cross-hoed; the earth being drawn upon the ridges, the hollow

square is rendered perfect; it is then manured and left to imbibe the dews and rains till the time of planting the Cane. Drivers are constantly in the fields with the different gangs of Negroes. The Manager and Overseers attend occasionally during the hours of labour.

The cattle of the estate are usually penned upon fallow lands to obtain manure, which is removed from the pen to the Cane-holes in baskets. The Negro appointed to the care of the cattle, erects a hovel near the spot, to be ready to prevent their breaking from the pen during the night. Cane-pieces, situated on a declivity, have frequently rude walls constructed to retain the earth washed down by the heavy rains, which earth is basketed occasionally to the required parts.

This view is taken upon Weatherill's Estate, looking eastward.



PLANTING THE SUGAR-CANE,  
*on Bodkins Estate, Antigua*



No. III.

### PLANTING THE SUGAR-CANE.

---

EIGHTEEN inches of the summit of the Cane is called the top, and used as fodder, the next twelve inches is the most advantageous part for planting ; it is separated while gathering in the harvest, and requires particular treatment.

Shortly after having been cut, the plants are placed in water for about twenty-four hours, which is found to assist the budding. If the land be not sufficiently moist to receive the plants, they are tied in small bundles placed perpendicularly, covered with trash, or dried leaves of the Cane, and watered three or four times a day to preserve them. Rain is highly essential to the growth of the young Cane ; in drought the plant cannot be committed to the earth with hope of success. When the weather fortunately favours the process of planting, the bundles are conveyed to the piece.

The younger Negroes distribute two or three plants into each Cane-hole, while the most experienced Negroes open cavities in the holes about six inches deep, place the plants horizontally, so that the buds may appear on either side, and cover them. This process requires great attention on the part of the Negroes who are thus intrusted.

The Drivers are trust-worthy persons, and their judgment is on these occasions particularly useful.

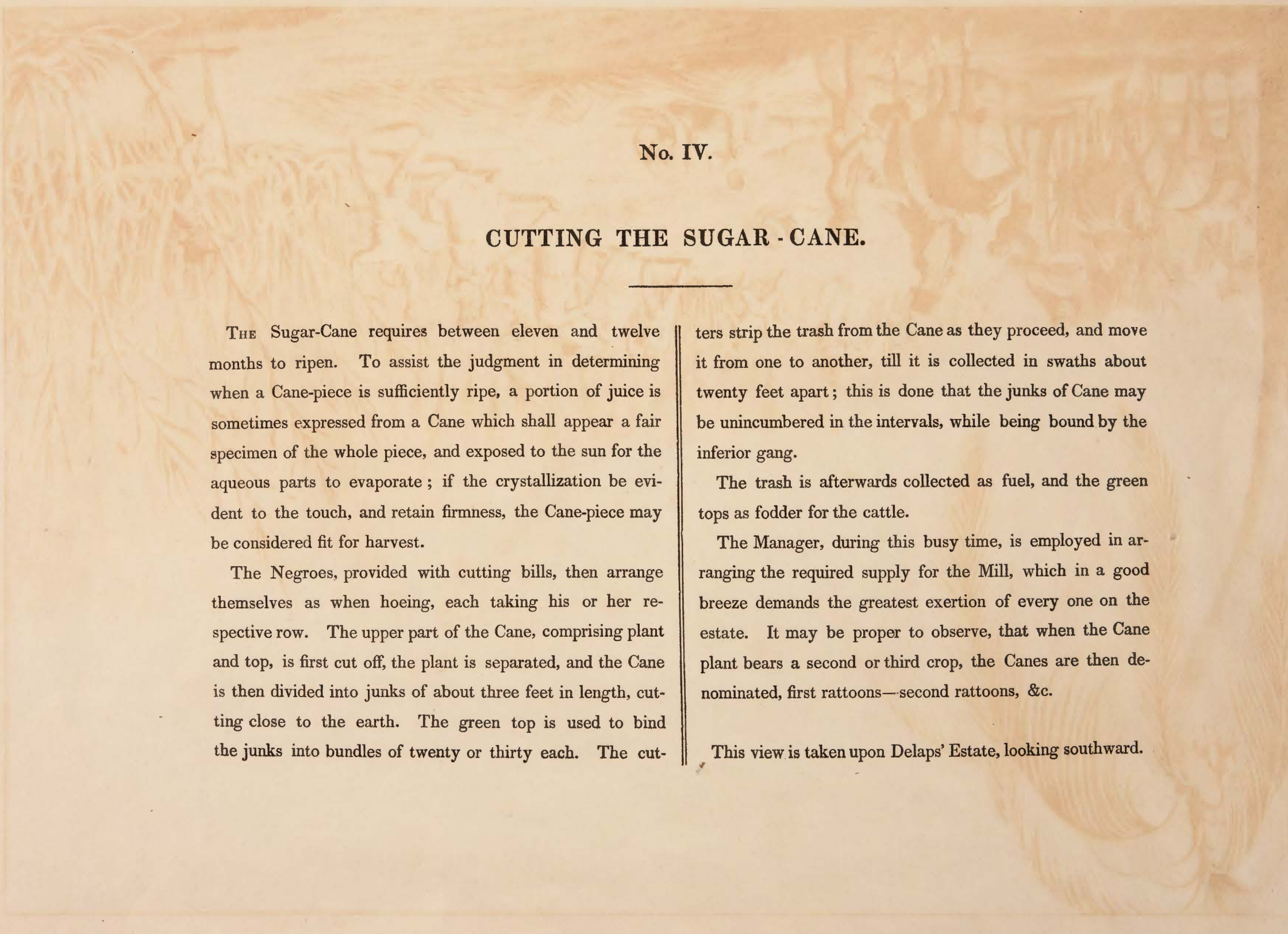
The Manager attends the field occasionally, the Overseers being employed in the boiling-house, or the distillery.

This view is taken upon Bodkin's Estate, looking southward.

Monk's Hill, a military station, appears in the back-ground, where signals are hoisted communicating with St. John's.



CUTTING THE SUGAR-CANE,  
*on Delap's Estate, Antigua.*



No. IV.

### CUTTING THE SUGAR - CANE.

---

THE Sugar-Cane requires between eleven and twelve months to ripen. To assist the judgment in determining when a Cane-piece is sufficiently ripe, a portion of juice is sometimes expressed from a Cane which shall appear a fair specimen of the whole piece, and exposed to the sun for the aqueous parts to evaporate; if the crystallization be evident to the touch, and retain firmness, the Cane-piece may be considered fit for harvest.

The Negroes, provided with cutting bills, then arrange themselves as when hoeing, each taking his or her respective row. The upper part of the Cane, comprising plant and top, is first cut off, the plant is separated, and the Cane is then divided into junks of about three feet in length, cutting close to the earth. The green top is used to bind the junks into bundles of twenty or thirty each. The cut-

ters strip the trash from the Cane as they proceed, and move it from one to another, till it is collected in swaths about twenty feet apart; this is done that the junks of Cane may be unincumbered in the intervals, while being bound by the inferior gang.

The trash is afterwards collected as fuel, and the green tops as fodder for the cattle.

The Manager, during this busy time, is employed in arranging the required supply for the Mill, which in a good breeze demands the greatest exertion of every one on the estate. It may be proper to observe, that when the Cane plant bears a second or third crop, the Canes are then denominated, first rattoons—second rattoons, &c.

This view is taken upon Delaps' Estate, looking southward.



A MILL YARD,  
on Gambles Estate. Antigua.

No. V.

### THE MILL-YARD.

---

THE bundles of Cane are carted and deposited as near as possible to the Mill, to lessen the labour of the Negro-girls, who convey them on their heads to the mill-door, where the junks are placed on a receiving board, and the tops which bound them drawn away for the convenience of the Negro whose duty it is to feed the Mill.

In high winds, two, and sometimes three, feeders are required to supply the cylinders.

The lower works of a Sugar-mill consist of three cylinders placed perpendicularly; that in the centre, being acted upon by the works above, causes the cylinders on the sides to revolve by means of corresponding cogs. The Canes are entered on one side of the centre cylinder, and forced out on the other by means of a *dumb-turner*, which is a simple machine of semicircular form wedged up to the cylinder, so

as to force the pressed Canes out by the revolving of the works. The expressed juice is received into a leaden channel beneath the cylinders, and drains into a reservoir on one side of the Mill, where, passing through two wooden stainers, it is cleansed from particles of Cane, and runs along a metal tube to the boiling-house.

The *Magos* or bruised refuse of the Cane, returned by the dumb-turner, glides down an inclined plane through an aperture in the Mill-wall, whence it is conveyed away upon wooden frames by women, and the old Negroes, spread and turn it in the sun to be afterwards used for fuel.

The Mill is that situated at Gambles, and the accessories are taken from other estates, to bring them under one point of view, to represent the Mill-yard.



INTERIOR OF A BOILING HOUSE,  
*on Delap's Estate, Antigua.*

No. VI.

### THE BOILING-HOUSE.

---

THE juice of the Cane being conveyed by pipes to the boiling-house, is, as occasion may require, received into the simmering coppers, some of which will contain six hundred gallons. In these huge receptacles the juice is made to simmer by a judicious application of heat; during which the due quantity of lime is incorporated, and the greater portion of the impurities brought to the surface. The juice being then drawn off from beneath the scum into the next copper, called a *Clarifier*, is boiled and skimmed until transparent. It is then distributed among the four adjoining coppers called *Taches*, each being kept full, boiled, duly skimmed, and laded forward till it has, in succession, reached the first Tache, under which the principal fire is placed, extending by a flue to the other three Taches. During this process the evaporation is very great, and the juice acquires particular deno-

minations. In the fourth Tache, that nearest the Clarifier, it is little more than hot juice; in the third, *Liquor*; in the second, *Sirup*; in the first, *Sling*—where it becomes sugar, though in a liquid state. The fire is stopped, the sugar is then ladled into a spout which conducts it to a cooler, where it is lightly agitated on its surface with a kind of spatula, three or four times, till the whole mass is crystallized; the same process being observed upon every fresh surface, or strike, of sugar, received into the coolers. The scum is poured into a gutter extending along the front of the coppers, whence it passes into the distillery. The wind which blows with little variation between N.E. and S.E. enters at the windows, cools the sugar, and expels the steam through the apertures in the roof.

This scene is the Boiling-House upon Delaps' Estate.



EXTERIOR OF A BOILING HOUSE,  
*on Weatherell's Estate, Antigua.*



No. VII.

EXTERIOR OF THE BOILING-HOUSE.

THERE are three fires required to each set of coppers, one under the large *Simmering* copper, a second under the *Clarifier*, and a third under the first *Tache*. This fire requires the greatest care of the Negro who attends it : a steady heat must be preserved ; and he is regularly supplied with fuel by other Negroes, who collect and place it conveniently for him. The required increase or diminution of heat is communicated to him by the principal boiler within. The heat passes by a flue under the other *Taches*, which are kept boiling in a less degree as they recede from the first *Tache*.

The *Simmering* coppers, which in No. VI. appear in a line with the *Taches* in this boiling-house, are situated in the projecting building, which prevents the fires made under

the *Clarifiers* from being seen ; their chimneys are evident by the side of the *Tache* chimneys, while those of the *Simmering* coppers appear on each side of the projecting building. The boiling in good seasons is continued during the night ; and as the consumption of fuel is great, Cattle and Negroes are fully employed in procuring the fuel and placing it at a distance, whence it is conveyed in small quantities to the respective firemen, lest, by inattention, a spark should be communicated to the *Trash*, which, in its dry state, is highly inflammable. The manager and overseers inspect this department frequently.

This scene is on Weatherill's Estate.



EXTERIOR OF A DISTILLERY,  
*on Weatherell's Estate, Antigua.*

No. VIII.

EXTERIOR OF CURING-HOUSE AND STILLs.

THE Sugar of each day's boiling is carried, the following morning, in pails from the coolers of the Boiling-house, and deposited in hogsheads in the Curing-house, where it remains for five or six weeks; the Molasses draining into cisterns beneath. When the Molasses ceases to flow, the hogsheads are headed up by the coopers; the average weight of a hogshead of Sugar, is  $17\frac{1}{2}$  cwt. Characters designating the Estate, and the name of the Proprietor, are marked upon the hogshead by the Overseer; and, being weighed, are considered ready for shipment.

The distillation of Rum forms no inconsiderable part of the duty of the Manager. At the close of each boiling, the coppers are cooled either with brackish pond-water, or a

mixture of sea and fresh water: this fluid, in a warm state, is incorporated with a quantity of scum, and a due proportion of Molasses; it is then distributed into casks, and left to ferment. At the subsiding of the fermentation, it is placed in the stills, the fires are kindled, and the process of distillation proceeds; the spirit passing through worms placed in cisterns of water, drains into vessels in the interior of the distillery.

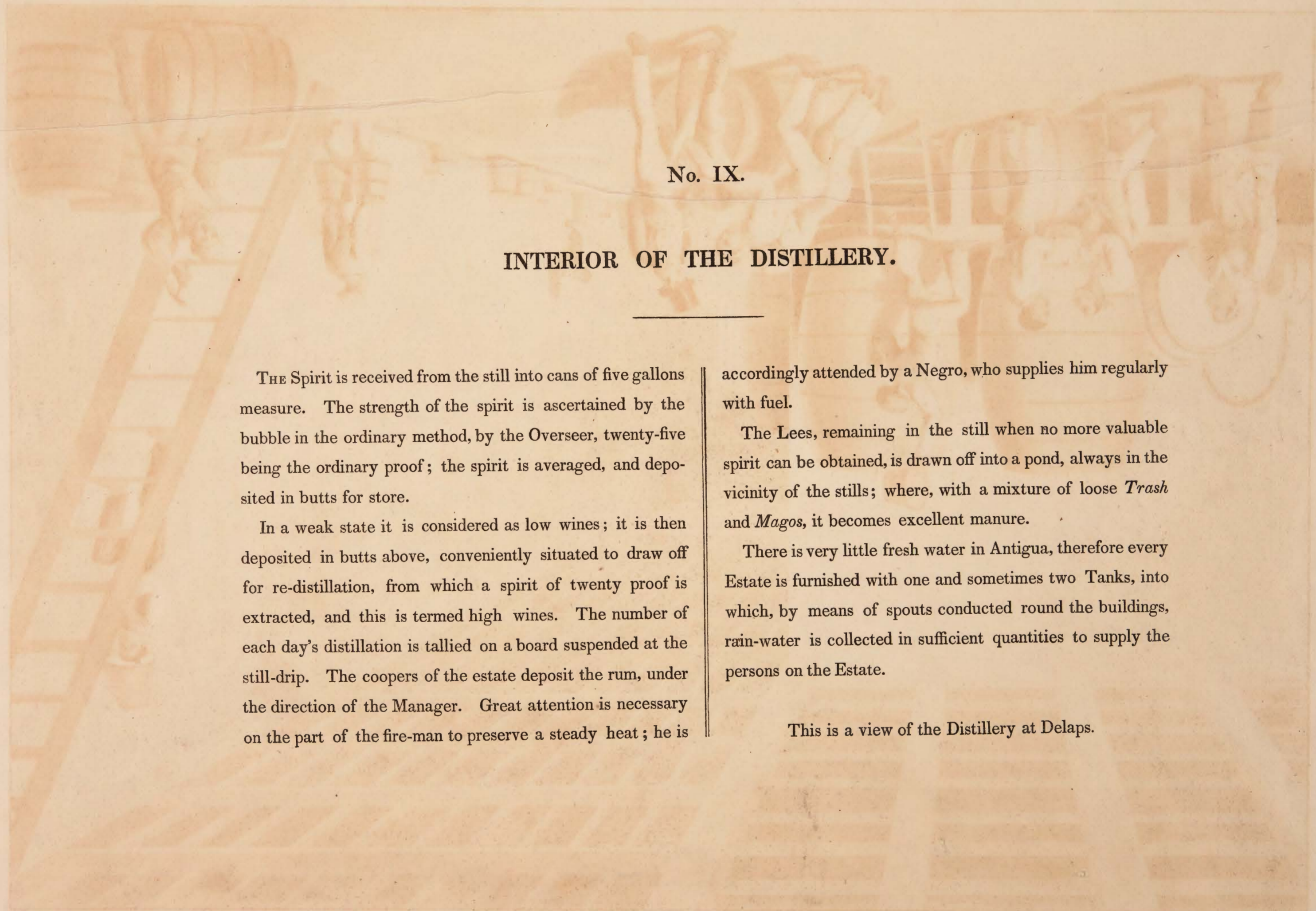
Sugars and Rum are carted to the place of shipment by cattle and mules.

The small building under the trees was the residence of the Author, as Overseer.

This view is taken upon Weatherill's Estate.



INTERIOR OF A DISTILLERY,  
*on Delaf's Estate, Antigua.*



No. IX.

INTERIOR OF THE DISTILLERY.

THE Spirit is received from the still into cans of five gallons measure. The strength of the spirit is ascertained by the bubble in the ordinary method, by the Overseer, twenty-five being the ordinary proof; the spirit is averaged, and deposited in butts for store.

In a weak state it is considered as low wines; it is then deposited in butts above, conveniently situated to draw off for re-distillation, from which a spirit of twenty proof is extracted, and this is termed high wines. The number of each day's distillation is tallied on a board suspended at the still-drip. The coopers of the estate deposit the rum, under the direction of the Manager. Great attention is necessary on the part of the fire-man to preserve a steady heat; he is

accordingly attended by a Negro, who supplies him regularly with fuel.

The Lees, remaining in the still when no more valuable spirit can be obtained, is drawn off into a pond, always in the vicinity of the stills; where, with a mixture of loose *Trash* and *Magos*, it becomes excellent manure.

There is very little fresh water in Antigua, therefore every Estate is furnished with one and sometimes two Tanks, into which, by means of spouts conducted round the buildings, rain-water is collected in sufficient quantities to supply the persons on the Estate.

This is a view of the Distillery at Delaps.



SHIPPING SUGAR,  
*Willoughby Bay, Antigua?*

CARTING AND PUTTING SUGAR-HOGSHEADS ON BOARD.

---

THE want of wharfs on the shores of the Island, has rendered it necessary to resort to an awkward and hazardous method of getting sugars on board.

The small vessels used to convey the Hogsheads to the shipping in the harbour of St. John's, or English harbour, are called Drogers, of from twenty to thirty tons burthen, having boats provided with timbers on which the Hogshead may rest.

The boats are brought to the proper depth of water, and are forced down on one side; two spars or skids are then extended from the gunwales to the shore, on which the hogsheads are rolled into the boat, at the recoil of the wave :

much dexterity is necessary to accomplish this without shipping water with the sugar.

Many estates, remotely situated from places of shipment, are provided with store-houses upon the beach, in which Sugar and Rum are occasionally deposited, in readiness to be received on board the small craft, to be forwarded to the King's Beam, at St. John's, where the duty is ascertained : the Sugar is then shipped for England, a voyage of uncertain duration, usually made in four weeks ; but too often occupying two months, from the Captains being compelled to cross the Atlantic under the disadvantages of varying winds.

This scene is in Willoughby Bay.





