

- Starches, General Description of, 65; Potato Starch, *ibid.*; Process of obtaining Starch from Potato, *ibid.*; Uses of Potato Starch, 66; Gum made from Potato Starch, 68; Cassava Starch and Tapioca, 68; Plants Natives of tropical America, *ibid.*; Sweet and Bitter Cassava, *ibid.*; Preparation of Cassava, *ibid.*; 70; Poisonous Juice extracted from, known as "Cassarepa," 70; Tapioca, 70; Imported from Brazil and Straits Settlements, *ibid.*; Two Methods of Preparing, *ibid.*; Rice Starch, 72; Methods of Preparing, *ibid.*; Wheat Starch, 72; three methods for obtaining, 72-73; Maize Starch, 74; Arrowroot, 74; its Chief Home, Bermuda and St. Vincent, *ibid.*; the most easily digested Starch, 75; Sago, 75; Process of obtaining, *ibid.*; Miscellaneous Starches - Soursop, Banana, Plantain, Bread-fruit Tree, etc., 76. *Illustrations*: Maize grown as a Catch Crop in Barbados, 65; Young cultivation, with Catch Crop of Bananas, Cassava, and Tama, Trinidad, 66; Potato Field, 66; The Bread Fruit 68; A "False Sago" Palm, 69; The Soursop, 70; Bread-Fruit Tree, 71; Bananas, 72; Cocoa Nut Palms, 73; Borassus Palms, 74, 75.
- Straw, 16.
- Sugar, one of the most valuable products of the Plant World, 78; Very generally distributed, 78; Characteristics of Sugar-producing Plants, *ibid.*, 80; Sugar-cane and Sugar-beet the most important Plants, 80; Statistics of Production, *ibid.*, 82; The Sugar Cane, 82; its grass-like Growth, 84; its Antiquity, *ibid.*; Flourishes in the Tropics, *ibid.*; Cultivation, 86, 87, 88; Manufacture of, 89, 90; Manufacture of Beet Sugar, 92; the Xanlet Patent Process, Decalcification and Filtration, 94, 95; Boiling, 96, 97; Modern Methods of Crystallizing Sugar, *ibid.*; Triple Effect, *ibid.*; Separation from Molasses, 98; By-Products of, 100; Megass, *ibid.*; Molasses, 100; Molasses, *ibid.*; Rum, 101; Sugar Cane, Improvement of, 102; Beetroot Sugar, 102; Historical Account of, 103; 105; Achard's Method, 104; Continental Blockade of, 104; Cultivation of, 105, 106, 107; Manufacture of Sugar, 107-110; Purification of the Juice, 109; Boiling, *ibid.*; By-products of Beet Sugar, 110-113; Pulp, 110; Filter Cake, *ibid.*; Beet Sugar Molasses, 112; Improvement of Sugar Beet, 112; Maple Sugar, 113. *Illustrations*: Java - a Field of young Sugar Cane, 76; Map of the Sugar-producing Countries of the World, 77; Carrying Cane to the Factory in Mexico, 78; The Sugar Cane, 79; A Sugar Cane Field at Vera Cruz, 80; Unloading Sugar Cane at the Factory, 81; Sugar Factory, Cooling Bowls, 82; Cutting Sugar Cane, 83; Interior of Australian Jam Factory, 84; Isis Central Sugar Mill, 85; A Gommating Sugar Cane Tree, 86; Reaping Sugar Cane in the West Indies, 87; Penang, Barges Loaded with Cut Sugar Cane, 88; Queensland, Carrying Cut Cane to the Factory, 89; Java, a Primitive Sugar Cane Mill, 90; Chambers, 91; Trashing showing the Ripe Cane on the Cane Carriers, 92; Java, a Modern Sugar Cane Mill, 93; Vacuum Pans, 94; Java, sugar Factory with Centrifugal Machines on the left and Vacuum Pans in the Background, 95; Interior of a Sugar Factory, 96; A row of Centrifugal Machines, 97; Blossom of Coco Nut Palm, 99; For Beetroot *Illustrations*: under Beetroots.
- TANNINS AND DYES, Operation of Tanning, 349; Nature of Tanning Materials, 349-350; Tanning Materials derived from Oak, 350-351; Oak Bark, Oak Wood, 350; Galls, Valonia, 351; Tanning Materials derived from Coniferous Trees, 351-353; Hemlock Bark, 351; Birch Barks, 351, 352; Chestnut Bark and Wood, 352; Willow Barks, *ibid.*; Wattle Barks, 352, 353; Dyer-Tree, 353; Sumac, *ibid.*; Castanet, or "Lammers' Deck," 354; Quebracho, *ibid.*; Myrobolans, *ibid.*; Gambier, *ibid.*; Mangrove Bark, 354, 355; Mallet Bark, 355; Dye Stuffs, 355-358; Indigo, 355; Catch, 356; Red Dye-woods, 356-357; Brazil Wood, Nina Wood, Sappan Wood, 357; Camwood, Barwood, and Red Sanders Wood, *ibid.*; Yellow Dye Stuffs, 357; Old Fustic, 357; other well-known Dye Stuffs, 358; Archil, Cudbear and Litmus. *Illustrations*: Hemlock Spruce, 349; Oak Tree, 350; Oak Apple Galls, 351; Wattle, 352; Mangrove Thicket, 354; Indigo, 355; Mangrove and Pandanus Swamp, 356.
- Tapioca, 70.
- Tea, The Tea Plant, Description of, 144; Original Home of, 144, 146; Introduction of the Product into Europe, 146; Statistics of Exports, 148, 149; The British-grown Article, 149; Imports to the United States, 150; to other Countries, *ibid.*; Tea Industry in China, 150-151; Rise of Popularity of Tea in England, 151; Chemistry of Tea, 151-152; Chinese Methods of Cultivation and Manufacture, 152-153-154; The Virgin Tea of China, 156; The Chinese are Experts in the Adulteration of Tea, *ibid.*; Black and Green Teas, *ibid.*; Notes of Robert Fortune, 156-157; Tea in Japan, 158-160; Gyokuro and Sencha Green Teas, 158; Method of Preparation, 159-160; Hkakcha Tea, 160; Tea in Ceylon, 160; Origin of Tea in Ceylon, 161; Statistics of, 161-162; Tea in India, 162, 163; Statistics of, *ibid.*; Tea in Natal, 163; Origin of Plantations, 164; Statistics, 166; Tea in the Caucasus, 166; other Tea growing Countries, 166; 167; Modern Methods of Cultivation and Manufacture, 167-171; Preparation of Black Tea, 170; of Green, 171; Black Tea, 171; Chief Centre of the Industry in W. China, 171; Ladder Tea, 172; Yerba de Mate, 172-173; Three Grades of, 173-173; Yipun, *ibid.*; Tea from Eucalyptus, 174; Bombon and Laham Tea, *ibid.* *Illustrations*: A Hill-side Plantation, 114; a Ceylon Tea Garden, 145; Plucking Tea, 146; Map of the Tea-producing countries of the World, 147; Plucking Tea in Assam, 148; Japanese Women Plucking Tea, 149; Chinese Method of Rolling the Leaf, 150; Chests of Chinese Tea ready for Shipment, 151; Chinese Packing Tea, 152; Tea Caravan in the Streets of Peking, 153; Japanese women roasting the Tea, 154; Japanese rolling the Leaf by Hand, 155; An Indian Tea Nursery, 156; Transplanting young Tea Plant, 157; Plucking Tea in Ceylon, 158; A Kangon Superintending the Plucking, 159; Weighing the Day's Plucking, 160; Tea Plantations near Batoum, 161; The Tea Harvest at Batoum, 162; Tea Factory at Batoum, 163; Weighing the Day's Plucking in Ceylon, 164; The Withering Process, 165; A Rolling Machine at Work, 166; End View of a Rolling Machine, 167; A Sirocco-Firing Machine, 168; Interior of a Ceylon Tea Factory, 169; Fermenting the Leaf, 170; Sifting the Tea with Sieves, 171; Coolies Carrying Brick Tea to Tibet, 172; Transport of Tea in Ceylon, 173; Tea Seed Oil, 374; Theobroma Cacao, 114; Thierry M. A. J., 180; Threshing, Methods of, 11; Machines for, 12, 14.