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IN THIS ISSUE:  
New Turns in the Philippine Copra and Oil Trade  
By CORNELIO BALMACEDA

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September, 1941

Manila

## COPRA AND COCONUT PRODUCTS REVIEW

By E. L. GONZALES  
Bureau of Commerce

### JULY

#### COPRA:

The apprehensive attitude of the trade on the cottonseed oil price ceiling and holiday interruptions accounted for the small transactions for this commodity in the opening week with bids fluctuating narrowly between P8.50 and P9.00. But notwithstanding the price ceiling uncertainty, values spurted to P9.50 to P10.00 in the second week, following receipt of overseas advices to the effect that Danish bottoms which were taken into custody by the United States Maritime Commission would be used for the United States—Philippine run to alleviate the current shipping difficulty. After the month's peak of P9.75 to P10.00 was reached on the 10th, however, values receded gradually until the close of the month when the quotation stood at P8.00. The downtrend was influenced by the destruction of one of Meralco's generators by lightning which hampered operations of local crushers, the tender development of the Far Eastern situation, and the protracted uncertainty of the much talked-of price ceiling.

The month's average was P8.76 which was P1.01 higher than the preceding month. Arrivals also recorded an increase of about 12 per cent compared with those of June.

The American market opened at 3.75—4.00 cents, nominal, with buyers on the sidelines awaiting clarification on the recall of Japanese bottoms and the decision of the OPACS on the cottonseed oil price ceiling. The market closed at 3.85 cents.

Buyers, per 100 kilos, delivered:

		Opening Lowest Highest Closing				
		Rescada	P8.50	P8.00	P9.75-P10.00	P8.00
AVERAGE PRICES FOR JULY, RESECAD A						
PER 100 KILOS						
1941	1940	1939	1938	1937	1936	1935
P8.76	P3.51	P5.54	P6.09	P10.77	P9.04	P6.60

#### ARRIVALS AT MANILA

This Month .....	509,101 bags
Previous Month .....	456,428 "
July, 1940 .....	470,282 "

#### COCONUT OIL:

Local offerings opened at P0.20—P0.21 per kilo, delivered in drums, but sagged off to P0.18-1/2 on the 14th, which price was maintained until the close of the month.

In the United States market sales during the month were made at from 5-7/8 to 6-1/2 cents, f.o.b. tank cars, Pacific Coast. Sales, New York, were done at 7 and 7-1/4 cents in the second and closing weeks, respectively, and futures at 6-3/8 in the second week. The market was nervous and demoralized throughout the month on rumors that price ceiling would be due any moment.

Manila, sellers, per kilo delivered in drums:

(Please turn to page 11)

# New Turns In Philippine Copra And Oil Trade

By CORNELIO BALMACEIDA  
Director, Bureau of Commerce

**N**EW turns in the copra and coconut oil trade have developed this year. Despite the generally unsatisfactory shipping condition since the commencement of the war which shut off the European market and the inclusion of copra and coconut oil in the export control system, copra values for the first eight months of 1941 have recovered from last year's record lows. In fact, average prices in May to August of the current year have exceeded the quotations which prevailed immediately after the outbreak of the war in 1939.

Exports figures from January to July also point out new outlets for copra and coconut oil, thus compensating the loss of demand from Europe. Small buyers of copra and coconut oil prior to the present war are now fast developing good-sized volumes of business, which, if maintained, will mean larger outlets for copra and coconut oil. Nearby countries have now looked to the Philippines for supplies of copra and coconut oil in increasing quantities. About 80 per centum of the Philippine copra crop are exported annually either in the form of copra or coconut oil.

## *Resecada prices reviewed*

Resecada this year had the handicap of a poor start. It opened in January as low as P3.75 per 100 kilos, a level which approached the unprecedented 1940 low prices. Laboring under this disadvantage, the monthly average price in January was P4.23, only to drop slightly in the subsequent month to P4.06. But before the first quarter of 1941 was over, new hopes and encouragement were infused to the market. Prices began to move upward and started to recover from last year's lethargy.

Despite extraordinary large arrivals of copra in March which totalled an all-time high of 660,870 bags, Resecada average P5.08. This was P0.67 less than the 1939 average for the same month, but had a slight edge over March, 1940 which was P5.00, and over by about 30 per centum as against the bearish days of March, 1934. Ten years ago for the same month, Resecada was traded at P6.25 per picul and in March, 1935 highest price paid for copra was P9.25 per 100 kilos, the average being P8.76.

Substantial inquiries from the American market pushed local values to higher marks in the next two months. Resecada made new levels and in May the peak was reached at P11.50, the highest price so far attained for the current year. Monthly average in May at P9.46 was well-above the 1939-1940 prices and in fact the best since August, 1937.

Despite anticipation of liberalizing the export control system to Russia, following the extension of German hostilities to the Soviets and the seasonal low production of copra, arrivals in June being 456,

P7.75 or about 18 per centum less than May of the current year. The prediction of Mr. Leon Henderson, Chief of the Office of Price Administration and Civilian Supply, that price ceilings for cottonseed oil at "considerably below the market" may be established in view of the rapid increase in the price of cottonseed oil had produced an unsettling effect to Resecada. As the Henderson statement injected a note of caution, local traders avoided large commitments.

Prospects of increased tonnage in July following the announcement by the United States Maritime Commission that Danish vessels would be placed on the Philippine-United States run lifted values from the recession in June. Resecada was traded as high as P10.00 by mid-July, but the activity of the market dried up in the second-half as a result of the tense political outlook in the Far East. The destruction of the Meralco's generator which hampered milling operations of local crushers interrupted the flow of output, thus accentuating buyers' apathy to the acquisition of copra supplies at the prevailing quotations. As a consequence, July quotations averaged only P8.76. But this was P1.01 better than the average of the previous month and more than twice that of July, 1940 and about 58 per centum higher than 1939 for the same month. Compared with Resecada prices five years ago, July average prices were about 30 per centum higher.

Although the average price in August was P0.38 lower than July, yet it may be pointed out that the trend indicated higher values for copra. Prices at the closing week of August were moving to better marks, attributed largely to a set of factors, viz., the relief from imminent danger in the Far East; the easing up of the freight situation; and the announcement by the OPACS that no price ceiling would be established for fats and oils unless deemed necessary, in which case a formal schedule would be issued. Average price for the month dropped to P4.28 for the entire fats and oils. At this moment of writing (September 13), Resecada is quoted as high as P10.25, with a possibility of doing business at slightly higher prices for good parcels.

## *Copra and coconut oil exports analyzed*

Export figures for the first seven months of the year indicate new and fast developing markets for copra and coconut oil. Statistics compiled by the Bureau of Census and Statistics show that Philippine exports from January to July of the current year have totalled 179,064,617 kilos of copra, 127,491,617 kilos of inedible coconut oil, and 3,808,399 kilos of edible coconut oil.

Of our copra shipments, about 75 per centum have been absorbed by the American market. This makes the United States our leading buyer still, but

equally outstanding has been the demand from other countries.

Japan now ranks second, with 29,157,531 kilos to her credit, constituting about 16.28 per centum of the total Philippine copra shipments. These exports are tremendously more than the combined shipments made in 1939 and 1940 to that country. Japanese imports from the Philippines totalled in 1939 only 2,151,183 kilos, which were reduced in 1940 to 210,289 kilos. In 1939 and 1940 exports to Japan are both under one per centum of the totals for each year.

Despite the fats and oils resources of Soviet Russia, she comes third in the absorption of Philippine copra exports. Shipments to Russia so far have reached 5,892,800 kilos, but this figure is very far off compared with that of last year which aggregated 22,488,144 kilos. There were no copra exports to Russia in 1939.

Exports of copra to China bear close watching. With a population of over 450 millions, no argument needs to be shown to stress the importance of the Chinese market, considering its proximity to the Philippines. While only 499,060 kilos went to China in 1939, shrinking in 1940 to 101,600 kilos, shipments this year have now reached 8,271,166 kilos, thus accounting for about 4.61 per centum of the entire Philippine copra trade thus far. Possibilities are not remote that China would need enormous quantities this year.

Of the smaller countries, purchases by the Republic of Panama and by Chile are fast developing into good-sized business. New outlets are thus formed for our copra. The Republic of Panama for the first seven months of the year has imported from the Philippines 516,304 kilos, valued at P36,500. No exports to that area were made in 1939, but last year shipments totalled 724,648 kilos.

Exports to Chile this year have already amounted to 406,400 kilos. In 1939 our copra business with Chile reached as high as 2,292,121 kilos, netting for the Philippines P163,740. Chile is an intermittent buyer. No purchases were recorded for her account in 1940. But with the proper encouragement, bigger quantities may be attained this year.

Philippine trade on inedible coconut oil this year suggests possibilities of expansion and development of the nearby markets. The United States is still our principal buyer. Exports for the first seven months of the year to the United States have reached 106,995,476 kilos which are about 83.92 per centum of the total shipments thus far. Our neighbors—Japan and China—are now second and third, respectively, while British Africa and Kwantung come next in importance.

Japan did not import in 1939, but the negligible quantity sent in 1940 which totalled 6,006 kilos has increased this year to 13,874,417 kilos, valued at over a million and a half pesos. Exports to Japan are about 10.88 per centum of the total shipments of inedible coconut oil to all countries. In previous years shipments to Japan were always below one per cent of the total coconut oil trade.

Philippine exports to China have now accumulated to 4,821,016 kilos, or about 3.78 per cent of the

inedible coconut oil business for the first seven months of the year. This quantity which we are sure would be much more at the end of the year, is already the highest on record as regards China, as exports in previous years fluctuated from a fraction to slightly more than one per cent.

Quantities shipped to British Africa are now approaching the exports made in 1939 and 1940. Totals for the first seven months of the year have aggregated 776,830 kilos as against 1,863,290 in 1939 and 1,321,756 last year, Philippine inedible coconut oil exports to British Africa, in fact, have exceeded the combined purchases in 1940 of Russia, Thailand, British East Indies, Hongkong, Malaya, Argentina, Dutch East Indies, and Japan, or about thrice as much the imports of Germany in 1939.

Kwantung has to her credit this year 752,271 kilos, a close runner-up of British Africa. While no shipments were made in 1939 and 1940 to that area, this year's exports are almost at par with the quantities sent in 1940 of Cuba and Russia put together, and slightly more than twice the combined exports in 1939 to Italy and Germany.

Hongkong, Thailand, Chile, Costa Rica, and Malaya are also fast amassing bigger volumes. Thailand, for instance, has already exceeded its imports of 48,900 kilos last year by 2,000 kilos, and may still top its purchases of 77,436 kilos in 1939 before the current year is over. The imports of Costa Rica and Chile consisting of 34,648 and 59,497 kilos, respectively, may yet be extended to larger quantities.

In the edible field, Hongkong leads the other countries as shipments from January to July this year have reached 1,427,493 kilos or about 37.47 per centum of the entire edible coconut oil exports. United States is second with 1,152,149 kilos to her credit, constituting about 29.72 per cent.

Japan ranks third, with China closely following. While no shipments were made in 1939 and the exports in 1940 consisted of an insignificant quantity of 599 kilos, Japan now has already absorbed 570,023 kilos, or roughly 15 per centum of this year's total shipments.

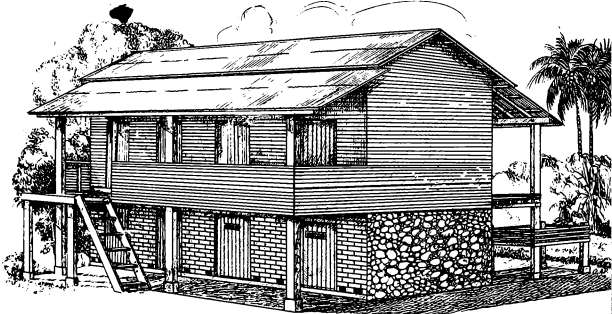
China is credited with 533,976 kilos this year, which is equivalent to about 14 per centum of all the exports. This quantity is more than twice the combined exports to the same country for the last two years, and slightly more than the exports in 1940 to Dutch East Indies, France, British East Indies, Egypt, Thailand, India, Burma, and Japan put together.

Imports of Thailand and India this year have already exceeded the respective levels for the past two years. Thailand has accounted for 59,852 kilos and India with 40,600 kilos.

Malaya and British East Indies are lagging behind this year. Exports so far made to these countries are very much below the 1940 figures. Malaya has only acquired so far 35,334 kilos as against 442,103 kilos of last year. Shipments to British East Indies have amounted only to 8,930 kilos compared with 47,771 kilos in 1939 and 90,791 kilos in 1940. But before the year is over, the levels in previous years may yet be attained.

(Please turn to page 16)

Copra dried by the Ceylon system, now being introduced by the National Coconut Corporation, is much heavier and weighs more than sundried corded copra.



NATIONAL COCONUT CORPORATION  
PHILIPINES  
PERSPECTIVE VIEW OF CEYLON  
DRYER-8,000 NUTS CAPACITY  
Drawn by G. Rodriguez July 21, 1941

## Nation-Wide Copra Improvement: A VITAL NECESSITY

By Moises M. Kalaw

Technical Assistant,  
National Coconut Corporation

(Editor's Note:—This is the third of a series of articles on copra driers and copra improvement by Mr. Kalaw. The first article entitled "Copra Driers in the Sarraya Coconut School" appeared in the February issue of this Journal. The second entitled "NACOCO Plan for Improving Philippine Copra" ran in the April issue. A fourth article entitled "Progress of the NACOCO Copra Improvement Plan" will appear soon.)

*"Tapanan" copra the worst in the world*

IT has long been known that the Philippine "tapanan" copra produced in Laguna, Tayabas and Batangas is the poorest copra in the world. There have been complaints against this kind of copra from oil manufacturers and copra exporters. It has lowered the prestige of Philippine copra abroad. Difficulties have been encountered in using this kind of copra for manufacturing food products. For many years now there have been attempts to improve the quality of Philippine copra. This problem was discussed in the First Convention of Coconut Planters in February, 1930, Dr. Rafael B. Espino of the College of Agriculture reading a paper on copra drying methods in that convention called the attention of the members to the fact that millions of pesos are being lost to coconut growers because of the production of poor grade copra. The common "tapanan" method of making copra, he further said, is the "best method

of making poor grade copra." He advocated the use of improved drying methods. Mr. Filemon Perez, then Secretary of Public Works, made a vigorous plea for improved copra drying. Other members of the convention were also strong for the elimination of poor quality copra, but since there was no organized group then to campaign for this movement, nothing definite was accomplished. During the convention, it was evident that the planters were already conscious that a serious problem was threatening their industry. In March, 1930, the writer in a circular for the College of Agriculture wrote: "The product of the tapanan is considered the poorest in the world market. Whenever there is a slump in prices because of over-production, the Philippine "Tapanan" copra is the first to suffer, since it cannot stand competition with the higher Ceylon grade. Enemies of Philippine products have made complaints against the quality of Philippine copra. This forms a good ground for restricting the entry of our products into the United States. Besides, a time may come when we will be forced to sever our free trade relations with the United States. In this event we will be forced to produce copra equal in quality to the copra of other countries of the world if we want to survive in world competition. To be ready to face these impending dangers we must gradually improve the quality of our copra by using improved methods."

This prediction made in 1930 is actually coming

soon. We have to do something to our copra before that time comes if we want to save our coconut industry.

#### *Government moves to help industry*

In spite of the desperate situation of the Philippine copra industry, not a single government entity moved to improve the situation. Only when the price of copra had reached the lowest level and when the copra industry was facing ruin that the government seriously thought of giving a solution to the problem. Even at that, it took a legislative mission around the world to convince our government that something was wrong with our copra. At last the long awaited National Coconut Corporation was formed. It was only after this government entity was formed that a nation-wide plan for copra improvement was made. In the April issue of the Coconut Journal, I described in detail the Nacoco plan of improving our copra and the facilities offered by the National Coconut Corporation to planters in order to facilitate copra improvement. With these facilities, there is absolutely no reason why a planter should not make good copra.

#### *Facilities for acquiring Modern Dryers*

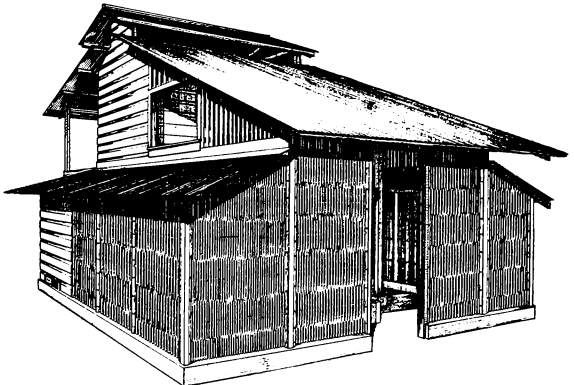
In previous years, when you approached a planter and tried to convince him to make good copra, his answer would be something like this, "Why should I try to make good copra when they do not pay me any special price for it? If I construct an improved drier in order to produce good copra, it means an additional investment. Just now I don't have extra cash. The price of copra is low. Why should I make an additional investment when I don't expect any additional income?"

With the facilities now offered by this Corporation, however, a farmer can have a copra drier on credit, payable in easy installments. The statement that there is no special price for copra is still true.

*At present 82% of the copra in the market is bad copra. Only about 18% is considered fairly good copra. The small amount of good copra produced by the individual farmer is mixed with the greater bulk of poor quality of copra and becomes classified with the latter. But with the present nation-wide campaign of the National Coconut Corporation to improve Philippine copra, the greater bulk of Philippine copra will be of good quality and when the time comes there will be no place for bad copra. We hope to eliminate the notorious "tapahan" method by putting a Ceylon drier or an improved kiln of the Tan or College type in every plantation in the Visayas and Mindanao to eliminate the usually deteriorated sundried copra of these regions. There is no sensible coconut planter who would not want to produce good copra, if he will be paid a good price for it. Besides well dried copra has many advantages. It has been proved that the copra dried in the Ceylon system (now being introduced by the National Coconut Corporation) is much heavier and weighs more than the sundried copra. From trials made by a planter in Cotabato, it was shown that by drying in the sun, the 1000 nuts produced 275 kilos of copra, but the same type of nuts when dried in the Ceylon drier, produced 292 kilos per 1000 nuts. In Negros Oriental, it has been observed, that in sun drying, they produced 225 to 230 kilos per 1000 nuts, whereas, the same type of nuts dried in the Ceylon drier, produces at least 250 kilos per 1000 nuts. This increase in weight coupled by the fact that copra when dried by the Ceylon system does not deteriorate are among the advantages to be gained by the use of improved dryers. Furthermore, the moisture content is low and this prevents further loss in weight during storage. With these advantages, all copra dealers will be willing to pay a better price especially if it can be produced in big quantities.*

(Please turn to page 14)

The Cooke dryer is a two-story structure, the lower story is the oven or kiln where the fire is built, and the upper structure is the drying chamber where the copra is dried.





# Fountainhead Of Various Industries

By CONRADO BENITEZ

*Assistant General Manager  
National Coconut Corporation*

**T**HERE is this outstanding difference between a government corporation and a private business firm; that whereas the latter is primarily concerned with the accumulation of profits for the benefit of its stockholders, the former's primary objective is a long-range development of a specific industry or enterprise which would redound to the benefit of the most distant generations.

A Philippine government corporation ordinarily seeks to readjust the economic set-up as our coming political independence requires by achieving the result of a planned economy through leadership instead of regimentation and to pioneer in economic development by undertaking scientific researches and preparations in those fields of activity in which capital has so far hesitated to venture.

The National Coconut Corporation, as I pointed out in a recent radio speech, is not like an ordinary business concern whose main objective is to make profit, but rather it is more or less of a scientific institute for the acceleration and improvement of an industry affecting the lives of millions of Filipinos, and which because of the unsettled conditions in the world today, should be readjusted to a position independent of trade preferences in the United States.

And this readjustment can easily be accomplished if the coconut producers will simply get together and cooperate in the attainment of a common objective.

Just to give an instance. A small coconut kiln would cost around P2,000.00. This amount may be too much for an ordinary coconut planter, but 15 or 20 farmers constructing a common kiln will find the investment easily within their means. The National Coconut Corporation will construct the kiln for them, show them how to use it properly, and buy their charcoal at the market price.

All parts of the nut can thus be utilized through this cooperative way, and from 1,000 nuts, a gross income can be secured as follows:

Copra (230 kg. @ P.03) .....	P 6.90
Coir fiber (150 kg. @ P.09) .....	13.50
Wood preservative (3 cans, @ P3.50) .....	10.50
High grade charcoal (36 kg. @ P.02) .....	.72
<b>Total .....</b>	<b>P31.62</b>

Charcoal from kilns, according to an authority on the subject, has been found to be of as high quality as mineral carbon in the making of carbon electrode, gas masks, and for foundry work in place of coke.

Coir fiber, today considered the most important by-product of the coconut, according to the same authority, can be made into a variety of things such as sacks, ropes, mats, rugs, fishing nets, plaster-board and insulating materials.

Actually, some 300,000 tons of fiber are thrown away every year, simply because the use of defibering machines has not yet been popularized. At the present price of 9 centavos a kilo, this waste fiber could be worth P27,000,000 to the Philippines. The old-fashioned method of extracting coir is by setting or soaking the husk in water for several months. Naturally, this process is tedious and the turn-over being slow, the tendency is to throw the husk away. But if we consider the fact that in jute sacks alone, the Philippines imports P4,000,000 annually from India, we might start looking at so much waste product as so much potential gold.

Coconut planters can purchase defibering machines from the National Coconut Corporation at very reasonable payment plans. Nacoco defibering machine costs P700.00. These machines can defiber 1,000 nuts a day, or a capacity of 150 kilos of clean coir fiber a day of 10 hours work.

The Philippines is the largest copra producer in the world. Not less than 600,000 hectares, or about 1/4 of the cultivated area of the country are planted with coconuts. Copra ranks second in importance among our principal export products. In 1939, copra shipments totalled 295,460 tons valued at over 26,000,000 pesos. Being dependent on the world markets, the welfare and prosperity of the coconut producers depend to a large extent, on factors existing in the overseas markets, and on the immutable law of supply and demand. During the first World War, copra was sold in the local market at as high as P41.00 per hundred kilos, and coconut oil on the basis of P.80 per kilo. The 1914-1919 period was indeed the best in the history of the local coconut industry.

But history did not repeat itself in the present war. A comparison of current prices of coconut products with those of previous years will reveal a world of difference. Today, values have come down before the impact of the European conflict, and placed many producers at the point of bankruptcy.

It is therefore, but proper that we turn to the by-products of coconut which properly industrialized can displace such costly importations as gasoline, crude oil, kerosene, mineral carbon, paints, sacks, and other articles.

To form a nucleus of an enormous body of skilled workers in the industrialization of the coconut raw materials, the National Coconut Corporation has set up a number of schools, notably the one in Sariaya, for the teaching of home industries all over the country to train men and women in the skill necessary to turn out the standardized products which the corporation plans to manufacture out of the coconut raw

materials.

These schools will teach the following:

Better method of making copra—improved drying process;

Methods of making soap in the home—Nacoco sosa mixed with an equal amount of coconut oil, produces a good soap by means of a process which a five-year old can master in one demonstration;

Production of good lard and butter from the coconut meat juice;

Weaving of hats from strips of processed coconut leaves;

Making from coconut leaves braids to be exported to the United States for manufacture into various articles;

Preparation of coconut dishes—home-cooking department of the schools dedicated to the encouragement and introduction of coconut dishes in our daily diet;

Preparation of coconut charcoal for gas masks, a national defense item, with possibilities of profitable exportation;

Preparation of a wood preservative from coconut shell—the NCC technicians got a hint from the fact that coconut shells are never attacked by termites and forthwith developed a process for extracting a preservative for wood from the coconut shell;

Manufacture of coir from: the coconut husk, the long fibers for the making of door mats, brushes, brooms, and similar articles;

Manufacture of a panelling material from the "shorts" of coir fiber, mixed with cement and asbes-

tos, the product having been proven as fire-proof, sturdy, durable, and capable of competing with the commercial wall board used in house construction;

Preparation of coconut shell charcoal for motor fuel—the NCC technicians have developed a device by which charcoal is converted into gas and runs motors. The charcoal costs only P.02 a kilo and 45 kilos, costing P.90, are all that is necessary to run a motor truck from Manila to Sariaya, a trip which normally costs from P4.80 to P5.00 in gasoline;

Manufacture of sugar and rice bags from coir to replace the jute bags which are difficult to get these days because of the war preoccupation of India and the disruption of maritime transportation; and

Production of margarine and other edible products from copra.

All the products to be turned out by the home industries and the plants of the NCC are to be standardized so they can be marketed in quantities, whether locally or abroad, without any difficulty arising from variation in specifications.

Developing these home industries based on the coconut, the NCC expects to increase the total employment of the population in gainful work, and at the same time augment the total wealth-producing activity of the country.

The self-sufficiency motif in the NCC's rehabilitation of the coconut industry is dramatized by the NCC's own use of coconut oil, coconut shell as charcoal and raw shell for motor fuel in all its plants, instead of imported crude oil, gasoline, kerosene or coal.

# SHELTER-LITE CANDLE



THE LIGHT OF A HUNDRED USES

HANDY, SAFE, A DEPENDABLE  
SOURCE OF LIGHT

RECOMMENDED FOR BLACKOUTS

BY

THE NATIONAL AIR RAID WARDEN

NACOCO CANDLES

Manufactured by

## National Electric Corporation

A unit of National Coconut Corporation

Plaza Dilaw, Paco—MANILA

# Coconut As Food

By MARIA OROSA

Chief, Plant Utilization Division  
Bureau of Plant Industry

WITH the advent of Philippine independence in 1946, the Philippine coconut industry, livelihood and mainstay of four million Filipinos, will face the worst crisis it shall ever have faced in its entire history. The coconut industry has for many years contributed to the wealth of our people. The annual exportation of copra, coconut oil, desiccated coconut and other coconut products valued at about sixty million pesos, will not only be diminished, but perhaps completely stopped and both the coconut planters and our government will suffer from the very heavy loss.

Fully realizing the gravity of this impending catastrophe, His Excellency, the President of the Philippine Commonwealth, by virtue of the passage of Commonwealth Act No. 518 on May 7, 1940, created the National Coconut Corporation to save the coconut industry from perdition. This corporation deserves much credit for the tangible accomplishments it has achieved within the short span of its existence.

One of the activities of the National Coconut Corporation is the population of coconut as food and I am very happy to say that the Plant Utilization Division of the Bureau of Plant Industry has been able to do its share in cooperating with the National Coconut Corporation. In fact, even before the creation of the National Coconut Corporation, and since 1933, the Plant Utilization Division, formerly Home Economics Division of the Department of Agriculture and Commerce, has been experimenting on the utilization of coconut as food and has made demonstrations all over the Philippines on the diversified ways of preparing it as a component of our diet.

On February 15 of this year, the opening day of the Exhibition of the nacoco products at the Manila Trading Center of the Bureau of Commerce, a mimeographed pamphlet by Mrs. Paciencia E. Lopez and Miss Maria Y. Orosa containing 66 recipes on COCONUT were distributed. These were recently printed at the expense of the National Coconut Corporation and are being distributed to all interested parties, free of charge. This is now being revised and enlarged to include 50 recipes of coconut dishes; 70 recipes using green coconut; 70 recipes on mature coconut; 50 recipes on coconut candies; and 70 recipes on cocomeal flour (Lava flour).

The value of coconut in our daily diet can-

not be over-emphasized. It is general knowledge that the diet of our masses is deficient in fat, protein, minerals, and vitamins and addition of coconut will undoubtedly mean its improvement, for coconut is rich in fat and protein.

Johns, Finks, and Gersdorff of the U. S. Department of Agriculture and Commerce, who per-

haps made the first studies on the nutritive value of coconut meat, found that the principal protein of the endosperm of the coconut contains all the basic amino-acids essential to growth and maintenance. Mitchell and Villegas who worked on the digestibility of proteins from different feeds found that on a 5% protein the average utilization of coconut meal protein is 77%, of corn 72%, and of soybean 78%.

Cajori, who made some metabolism experiments on men and dog on the utilization of the nitrogen in protein-rich nuts, found that the "coefficient of digestibility" of the different nuts are as follows:

Litchi nuts	81 - 82
Peanuts	81 - 85
English walnuts	83
Pecan	83 - 84
Almond	84 - 82
COCONUT	87 - 89
Brazil nuts	88
Almond	84 - 89
Peanut paste	90 - 92
Pecan paste	81 - 83

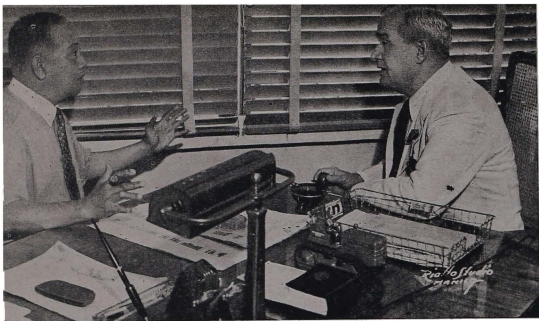
Langworthy and Holmes of the U. S. Department of Agriculture, found that the "coefficient of digestibility" of coconut oil is 97.3; sesame oil, 98; cacao butter, 94.9; and the energy actually available to the body is 93.1 for coconut oil; 93.9 for olive oil; 93.4 for cotton seed oil; 93.9 for peanut oil; 92.6 for sesame oil; 91.9 for cacao butter.

Godbole and Sadgaopal found that while cow's milk contains only 63.5% of assimilable glycerides, buffalo milk 56%; beef fat 48%; and mutton tallow 45%; coconut oil contains 91%. In other words, the coconut oil contains the highest percentage of assimilable glycerides and is even more digestible than butter fat.

With reference to the vitamin content of coconut, the work of Sherman showed that it is a poor source of vitamin A; but a good source of vitamin (Please turn to page 16)



Miss Maria Orosa



Nacoco Gen. Manager Maximo Rodriguez and Col. H. Gilhouser of the C. E. A. Fuel and Transportation administration during a conference on emergency matters.

## BLACKOUT and the "SHELTER-LITE"

By HERNANDO G. COSIO  
Coconut Journal Staff Member

**E**NEMY planes have just been sighted off the coast of Luzon. Observation outposts flash the danger-signal to Manila. Immediately, the order is given: Black out!

Lit up in her cosmopolitan grandeur, Manila after dark presents a glittering target that no self-respecting bomb could possibly miss. But if she can merge with the darkness of night before those planes can come within striking distance, she stands a healthy chance of escaping air-borne destruction.

So, frantically, her sirens roar their banshee wail—urging everyone to hurry, hurry, hurry!

Automobiles, buses, street-cars stop in their tracks. Neon-signs, lights on display-windows and street-lamps are switched off. Houses plunge into darkness or dim off behind closed shutters. In a few hectic moments, Manila has obliterated her tell-tale lights. Quietly, night draws its protective mantle over the city and its teeming thousands.

Much later, the sirens come to life again, signifying "all clear."

The foregoing description of a characteristic blackout rehearsal in Manila and its suburbs is far from complete. For example, mention was not made of the many bruises and cracked shins sustained by people who groped blindly inside their homes during the b. o. rehearsals, stumbled upon stools and chairs, or bumped against unexpected corners and posts. So much liniment and salve could have been saved, so many oaths and curses left unuttered had these "gentle" people availed themselves of Nacoco's "Shelter-Lite."

Mention was not made either of the violations against b. o. rules by certain rugged individualists who could have spared themselves the risk and bother of being prosecuted for such violations by simply equipping their households with "Shelter-Lite."

These people must be taught how to spend their next blackout night with greater safety and conven-

ience. The rule is simple: for your home or air-raid shelter, use a "Shelter-Lite." It is a handy, safe and dependable source of illumination in dry-cell form.

It is useful not only during blackouts but also when electric power fails, such as during typhoons or lightning storms. It is also ideal as an emergency light in out-of-the-way places. It is elegant for altars and religious processions, without the smoke and danger from fire that candles usually offer.

"Shelter-Lite" batteries are manufactured locally by the National Electric Corporation. Thousands of batteries of various shapes and sizes to suit different needs are made with coconut shell charcoal as principal ingredient for the electrodes.

Efficiency of these "Shelter-Lites" are attested to by such high dignitaries as Lt.-Gen. Douglas MacArthur, commander of the U. S. Army Forces in the Far East; Floor Leader Quintin Paredes and Hon. Eugenio Perez of the National Assembly; President Pedro J. Campos of the Bank of P. I.; and Secretary Sotero Baluyot and Under-Secretary Sergio Bayan of the Department of Public Works and Communications.

These gentlemen, writing to Assistant General Manager Conrado Benitez of the Nacoco, expressed their satisfaction over the utility of "Shelter-Lite" thus—

"Dear Don Conrado:

"Thank you so much for sending me the samples of 'Shelter-Lite.' We used them last night with most satisfactory results.

Most sincerely,

(Sgd.) DOUGLAS MACARTHUR

From Mr. Campos came this testimonial: "I have found the 'Shelter-Lite' very convenient during blackout nights and consider it a product worthy of our growing national industry."

"Thank you for the samples of 'Shelter-Lite' you kindly sent me. They proved useful in last night's black-out."—Sec. Sotero Baluyut.

Again, speaking of the "Shelter-Lite" Under-Secretary Bayan said—"Its usefulness will make it one of the most important by-products of the coconut industry."

And from Hon. Quintin Paredes of the National Assembly: "The 'Shelter-Lite' was very useful during the black-out the other night. I congratulate you and the National Coconut Corporation for the diligent research used in its manufacture. I hope your Corporation will produce more materials good not only for emergency purposes but also for everyday use."

Which recalls to our mind the letter, written to the Nelco manager last year by His Grace, Archbishop Michael O'Doherty of Manila regarding the Electric Candle, another Nelco product. Wrote His Grace:

"Dear Mr. Orland:

"In response to your letter x x x asking permission to distribute the new electric candle, please be informed that we welcome this sample as an addition to the splendor of Catholic worship.

"The elegance of the electric candle and its advantage for us in the home and especially for religious processions are very evident, so I approve of its use for processions by those who may desire to employ it x x x."

Yours devotedly in Cto.

(Sgd.) M. J. O'DOHERTY

**COPRA AND COCONUT . . .**

(Continued from page 2)

Opening	Lowest	Highest	Closing
P0.20-P0.21	P0.18-1/2	P0.21	P0.18-1/2

**COPRA MEAL:**

Local offerings opened at P20.00 per ton, ex-factory and closed at P18.00 on slack demand. In the United States a revision of the opening price of \$35.00 per ton, Pacific Coast, was made on the 25th at \$35.00—\$36.00. The market closed firm at \$36.00.

**DESICCATED COCONUT:**

After a protracted stagnancy, the American market showed some improvement on the 23rd, which was attributed to the concern of buyers over shipping situation, necessitating replenishment of stocks. On that day dealers quoted 8-1/2 cents for macaroon and medium cuts while other cuts were up 1/2 cents.

**AUGUST**

**COPRA.**—Resecada fluctuated narrowly between P8.00-8.25 during the first three weeks of August, local crushers being influenced largely by the tense political outlook in the Orient and by price ceiling discussions in Washington which imparted stagnancy to the American market. Toward the close, however, prospects of increased tonnage space and temporary relief from imminent danger in the Far East enabled Resecada to climb to P9.50, the local market being well-sustained by second-hand operators at generally 25-50

centavos over the current levels. A moderate volume of business changed hands at P9.50, suitable parcels being done at slightly higher prices at the end of the month.

Despite the improved tone at the close, average prices for August fell off to P8.38, or 38 centavos less than those corresponding to July this year. Day to day price variations, however, appeared satisfactory to producers, the quotations during the month being about twice the bids immediately prior to the present war and about three times as much as the prices a year ago.

Arrivals in Manila totalled 588,901 bags which were about 16 per centum more than those for July, 1941 and about 15 per centum over those corresponding to August last year.

The Pacific Coast was a purely nominal affair. Prices were unchanged at 3.85 cents, with sellers generally reluctant to operate.

Manila, buyers, per 100 kilos, delivered:

Resecada	Opening & Low	Closing & High
.....	P8.00	P9.50
<b>AVERAGE PRICES FOR AUGUST, RESECADA</b>		
<b>PER 100 KILOS</b>		
1941	1940	1939
P8.38	2.83	5.01
	5.72	9.38
	10.21	6.32
		3.97

**ARRIVALS AT MANILA**

This month	.....	588,901 bags
Previous month	.....	509,101 "
August, 1940	.....	564,564 "

**COCONUT OIL.**—Outstanding development during August was the temporary suspension of trading on cottonseed oil and lard futures pending clarification of the OPACS ruling on fats and oils. No price ceiling was created, but it was stated that if deemed necessary a formal schedule for all fats and oils would be established. Regulations issued by the OPACS governing trading on fats and oils included the prevention of speculative purchases for resale at a profit; the setting up of a 45-day time limit for deliveries against forward purchases excepting domestic oil crushing mills and importers; the prevention of sellers from guarantying against price decline; and also the prohibition against fictitious price quotations.

Despite the strength of related markets, business on coconut oil was dull as most sellers were generally withdrawn. Sales were made at about the end of the month at 6-1/8 cents, f.o.b. tank cars, Pacific Coast, holders thereafter asking 6-1/4 cents. There were buyers of bulk in New York at 6-3/4 cents for nearby against sellers at 6-1/4 cents, January-March shipment.

At about the middle of the month, soyabean oil was done at 9-3/8 cents for spot and 9 cents for futures. Sellers at the close asked 9-7/8 cents for the new crop and 10-3/8 cents for the old.

Manila, sellers, per kilo, delivered in drums:

Coconut oil	Opening	Low	High	Closing
.....	P0.18-1/2	P0.18	P0.20	P0.20

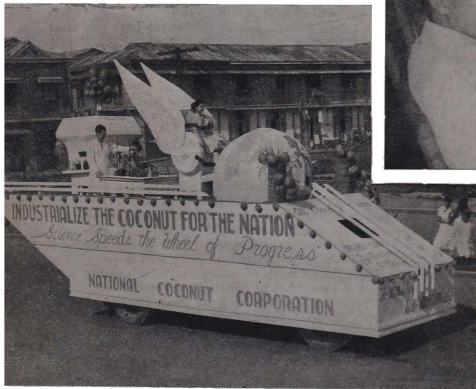
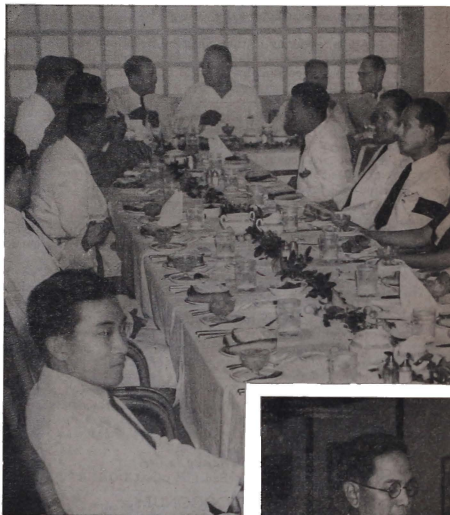
**COPRA MEAL.**—Local offerings were maintained at P18.00 per ton, ex-warehouse, while the Pacific Coast was quoted at the end of the month at \$36.00, delivered.

**DESICCATED COCONUT.**—Market featureless.

# PICTORIAL HIGHLIGHTS

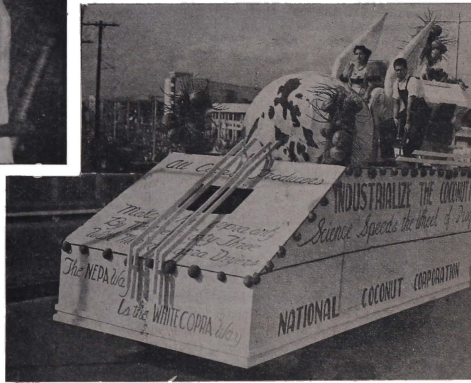
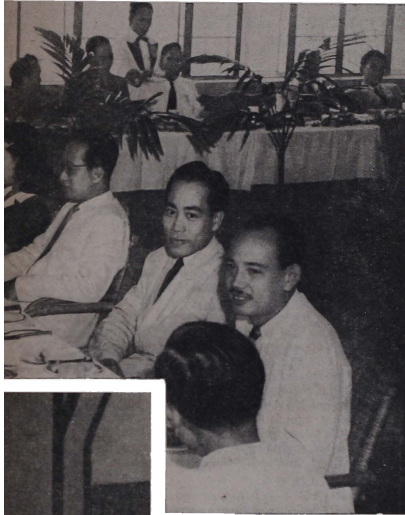
## Pictorial Glimpses:

Top panel: View of banquet tendered by Laguna residents in honor of Assistant General Manager Conrado Benitez. Nacoco officers and department chiefs were also present; the Nacoco booth at the Manila Trading Center display room during the Nepa Week. Second row, from left to right: picture of the Nacoco prize-winning float during the Nepa parade; Assistant Manager Conrado Benitez delivering a radio speech in connection with the Nepa Week; another view of the Nacoco float. Third panel, from left to right: Alumni of the University of Illinois pictured at the control laboratory of the Sariaya Coconut School during an excursion there. The delegation was headed by Chief Engineer Hilarion G. Henares of the Nacoco who explained to them the various activities of the school. Middle picture shows the "shelter-lite" in actual use at the banquet given by Vice-President in honor of the Governors League at his Sta. Mesa home which coincided with the second blackout last August 23rd. The "shelter-lite" is a dry-cell battery which has been declared valuable for emergency uses. The next photo shows former National Defense Secretary Teofilo Sison with Mrs. Sison and other officials inspecting the bomb-shelter at the U. P. Campus. Note piles of coir-bags.





# OF NACOCO ACTIVITIES



# THE HOUSEWIFE

Edited by VIRTUDES M. GUINTO

## BUKO SOUP—

1 c buko, cut in small squares 3/4 tsp. salt  
2 c chicken broth 2 segments garlic  
1 tbsp. Purico

Saute garlic and remove when brown. Add chicken broth, then add buko and season with salt. Serve with chopped hard boiled eggs if desired.

## BUKO AND STRING BEANS SOUP—

1 c buko, cut in small pieces 1 small segment garlic, pounded  
1 c coconut milk 1/2 string beans, cut finely  
2 c beef stock 1 tsp. salt  
1 tbs. fat pepper to taste

Fry garlic and remove when brown. Add stock and when boiling, add string beans and cook until tender. Drop buko and boil 2 minutes. Add coconut milk, bring to a boil, and immediately remove from fire. Season with salt and pepper. Serve hot.

## BUKO MOONLIGHT

1 c buko, cut in small pieces 2 eggs, stiffly beaten  
3 tbs. boiled shrimps, sliced in pieces 3 tbs. lard  
2 tbs. constarch salt and pepper to taste

Mix buko, shrimps, salt, pepper and cornstarch. Add well beaten eggs. Pour mixture in a hot frying pan containing hot lard, spreading the mixture in the pan evenly. Cook until light brown. Turn over to brown the other side. Cut in squares and serve with tomato catsup.

## FISH SPREAD—

1 medium sized bangos, 1/2 tsp. salt

dalagang bukid or nahaita 1/4 c pure coconut milk  
2 c diluted coconut milk pinch of nutmeg  
juice of 6 calamansi 2 egg yolks

Boil the fish in the coconut milk to which has been added the calamansi juice, salt and a pinch of pepper. Flake the fish and mash fine. Add the rest of the ingredients and cook for a few minutes, stirring well to avoid the mixture from sticking to the pan. Spread between two slices of bread.

## VISAYAN LUMPIA—

1 coconut heart 1/2 c shrimp juice  
1/4 kilo shrimp 1/4 c tahori  
1/2 kilo pork salt to taste  
1 tsp. sugar lard

Boil the shrimps and pork until done. Cut into small pieces and extract the shrimp juice from the shrimp shells. Cut the coconut heart (ubod) into strips. Saute the shrimp and pork, then add the coconut heart and the shrimp juice. Simmer in a slow fire until the coconut heart is tender. Add the sugar and salt and cook a minute longer. Cool. With a little sugar, mash the tahori and saute in hot lard. Wrap the lumpia wrappers spreading first the tahori, then the fresh lettuce leaf, and lastly the coconut heart.

## LECHER PLAN DE COCO—

1 c pure coconut milk 1 tbs. caramelized sugar  
2 yolks 2 tbs. sugar

Beat yolks slightly. Add the coconut milk and the sugar. Caramelize the sugar in the baking pan. Then add the previous mixture and bake in a slow oven.

## NATIONAL COPRA . . .

(Continued from page 6)

### Loss to Philippine planters from bad copra

The have been various estimates regarding the amount of money lost by Philippine copra producers due to its poor quality. Some people figure that 5 to 10 million pesos are being lost annually to P. I. producers because of copra deterioration. According to Dr. F. C. Cooke, an English authority on coconuts, "The Philippines are losing about 200,000 pounds or P2,000,000.00 every year in its copra business due to its poor quality." He claims that because of the higher percentage of moisture of the Philippine copra abroad, there is a loss of about 5% on storage.

The same author further says:

"\* \* \* The discrimination in Europe against Philippine copra has increased from 8 percent in 1929

to 20 percent in 1934 (basis Ceylon prices); this with the present low prices, is indeed a serious penalty." (y).

It can be seen from the foregoing, that Philippine copra because of its poor preparation, is losing around 25% of its real value. The following table will show how our copra is rated in the London Market.

## COMPARATIVE PRICES PER TON OF THE PRINCIPAL GRADES OF COPRA IN LONDON

Order	Grade	Country	1929	1934
1.	f. m. g. w. s.	Malabar	P246.79	P N.Q.
2.	f. m. s.	Ceylon	235.93	98.47
3.	f. m. s.	Java	225.56	92.59
4.	f. m. s.	Straits	227.05	91.88
5.	f. m. s.	N. Indies	—	—
6.	f. m. s.	South Seas	215.69	78.69
7.	f. m. s.	Philippines	218.65	78.60



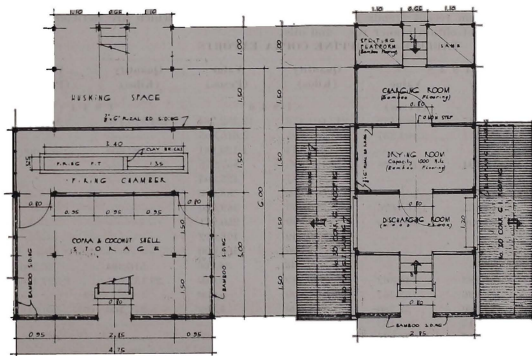
This is a photograph of Engineer Juan Macaraeg of Iligan, Lanao, pictured in front of his Ceylon drier which was constructed for him by the National Coconut Corporation.



*Copra improvement must be nation-wide*

It becomes imperative that in order to have a special price for good quality copra, every individual planter must produce it; in other words, copra improvement must be national instead of, as at present, being done only in isolated spots. The Tayabas and Laguna coconut planters must do away with their "tapanan" system of making copra. Those of the Visayas and Mindanao should stop their sun drying

and build the newly introduced improved driers in their plantations. In this way, our copra will have a better name abroad and will command a higher price. At present Philippine copra is always way down in price compared with the Ceylon copra. If the quality of our copra reaches the grade of Ceylon copra, the Philippine coconut industry and our planters may once again enjoy the thriving days of prosperity.



GROUND FLOOR PLAN  
SCALE 1/80  
IMPROVED

COOKE

MAIN FLOOR PLAN  
SCALE 1/80  
DRYER

DESIGNED BY E. L. LAMAS

## COCONUT AS FOOD

*(Continued from page 9)*

min B and G. The work of Miller showed that the soft spoon or young coconut has a higher vitamin A content than the mature one. There seems to be a conflicting report on the vitamin C content of coconut for while some investigators believe that vitamin C is lacking in all forms of Coconut others believe that it is present in water and in the soft pulp juice of the young coconut. BANERJEE found that the coconut palm juice is very rich in vitamin C and that it did not change in quantity after spontaneous fermentation for 24 hours. He also found that the green coconut kernel contains less vitamin C than the coconut palm juice. Biswar and Ghosh found that the largest amount of vitamin C is found in the follicle of the germinated fruit, that the vitamin C content in the water is richest in the green nut with soft pulp and that it diminishes in the water and pulp as the coconut matures. Hehmano and Sepulveda who worked on the vitamin B content of different Philippine foods found that the immature meat contains no appreciable amount of vitamin B. Salmon and Goodman, however, found that mature coconut has sufficient vitamin B content.

## NEW TURNS

*(Continued from page 4)*

## Conclusion

By and large, therefore, it may be broadly stated that—

(1) Prices of Resecada are the best since the start of the war and judging from recent trends it may be said that producers may yet obtain higher re-

A certain amount of roughage in our diet is conducive to a normal assimilation and the intake of concentrated foods alone is often the cause of digestive disturbance. It follows, therefore, that coconut may be most advantageously used in a diet consisting of bread, crackers, biscuits, cakes, boiled rice, and boiled roots.

Dr. Vicente Lava of the Bureau of Science, produces coconut milk which is very palatable and highly nutritious as a by-product of the Lava process in the manufacture of deodorized highly refined coconut oil. He claims that the lacking vitamin A and inorganic constituents, may easily be supplied. The coconut milk he makes when flavored with chocolate has a better taste than other cocoalait products here. In the Lava process, coconut flour is also produced as one of the by-products. This flour makes good cakes, breads, biscuits, muffins, and many other palatable preparations. Recipes of this flour will be included in the revised, enlarged booklet on coconut by Mrs. Pacioncia E. Lopez and Miss Maria Y. Orosa.

I hope that I have succeeded in convincing you that coconut is an excellent food. For better health and for the good of the coconut industry and more coconut in your daily diet.

turns for copra, more particularly so if one of the objectives of the National Coconut Corporation to the effect that only white and clean copra be produced could be realized sooner than expected.

(2) The loss of the European market, at least while the war exists, may in time be offset by the increasing demand from nearby countries and the development of markets which are deficient in fats and oils.

TABLE I—PHILIPPINE COPRA EXPORTS

Country of Destination	1 9 3 9		1 9 4 0		1 9 4 1 (*)	
	Quantity (Kilos)	Value (Pesos)	Quantity (Kilos)	Value (Pesos)	Quantity (Kilos)	Value (Pesos)
United States	225,076,847	15,060,132	243,601,478	12,382,764	134,820,416	9,176,545
France	46,290,571	3,104,337	34,182,505	2,615,805	—	—
Russia	—	—	22,488,144	1,129,881	5,892,800	261,000
Sweden	16,578,194	1,108,828	12,126,695	857,978	—	—
Great Britain	—	—	8,079,437	425,305	—	—
Spanish Africa	—	—	4,927,600	388,000	—	—
Denmark	17,144,855	1,160,636	5,384,000	369,520	—	—
Spain	1,524,000	100,000	5,080,000	250,971	—	—
Italy	—	—	2,635,449	173,012	—	—
Mexico	27,292,795	—	2,336,800	160,000	—	—
Panama, Republic of	—	—	724,648	34,206	516,304	36,500
Japan	2,151,183	145,362	210,289	6,080	29,157,531	2,527,476
Egypt	2,328,996	153,367	51,690	5,000	—	—
China	499,060	32,280	101,600	4,200	8,271,166	560,418
Germany	5,853,213	367,163	—	—	—	—
Malaya	459,817	26,926	—	—	—	—
Netherlands	50,269,688	3,284,163	—	—	—	—
Turkey	610,759	54,490	—	—	—	—
Chile	2,292,121	163,740	—	—	406,400	60,143
Gibraltar	2,295,038	167,500	—	—	—	—
TOTAL	400,667,137	26,802,495	311,930,371	18,802,722	179,064,617	12,622,082

(\*) January-July, 1941 only

TABLE II  
PHILIPPINE COCONUT OIL EXPORTS, (INEDIBLE)

	1939		1940		1941 (*)	
	Quantity	Value	Quantity	Value	Quantity	Value
Country of Destination	(Kilos)	(Pesos)	(Kilos)	(Pesos)	(Kilos)	(Pesos)
United States	155,587,480	16,734,044	158,283,670	16,192,280	106,995,476	13,426,578
British Africa	1,863,290	179,752	1,321,756	143,553	776,830	121,170
Canada	3,846,833	405,929	8,089,875	799,429	—	—
Sweden	1,483,253	221,104	3,776,342	475,001	—	—
Italy	45,138	6,231	1,627,807	272,872	—	—
France	9,875	1,375	1,573,754	227,608	—	—
Switzerland	—	—	903,117	136,958	—	—
Belgium	—	—	609,020	101,680	—	—
China	482,047	75,489	449,441	59,665	4,821,016	692,238
Cuba	304,800	34,247	508,000	47,290	—	—
Russia	—	—	304,800	27,000	—	—
Thailand	77,436	11,268	48,900	9,600	51,000	12,760
British East Indies	309,548	61,167	44,792	9,157	—	—
Hongkong	93,211	15,296	49,814	7,426	118,222	14,341
Malaya	316,412	57,826	27,868	5,587	7,913	1,625
Argentina	—	—	20,108	4,958	—	—
Dutch East Indies	25,780	5,710	14,793	4,176	—	—
Japan 1	—	—	5,006	1,089	13,487,417	1,535,726
Germany	273,614	29,000	—	—	—	—
French East Indies	5,994	1,213	—	—	—	—
Kwantung	—	—	—	—	752,274	129,800
Costa Rica	—	—	—	—	34,648	9,454
Chile	—	—	—	—	59,497	19,800
TOTAL	164,724,711	17,839,651	177,458,863	18,525,329	127,491,293	15,963,482

(\*) January-July, 1941 only.

TABLE III  
PHILIPPINE COCONUT OIL EXPORT (EDIBLE)

Country	1939		1940		1941 (x)	
	Quantity	Value	Quantity	Value	Quantity	Value
	(Kilos)	(Pesos)	(Kilos)	(Pesos)	(Kilos)	(Pesos)
Hongkong	2,064,555	361,490	6,352,228	857,572	1,427,493	202,051
Malaya	30,771	6,030	442,103	71,189	35,334	5,447
United States	648,612	90,758	634,327	55,615	1,132,149	207,150
China	3,255	544	280,688	50,874	533,976	100,578
Dutch East Indies	122,292	29,051	174,683	44,282	7	7
France	—	—	175,499	27,750	—	—
China, Portuguese	—	—	167,476	21,535	—	—
British East Indies	47,771	10,337	90,791	16,105	8,930	1,150
Egypt	—	—	53,676	11,898	—	—
Thailand	6,440	1,016	45,550	7,407	59,852	10,217
India	—	—	18,674	2,647	40,630	6,909
Burma	—	—	7,000	1,320	—	—
Japan	—	—	599	158	570,028	120,000
TOTAL	2,913,696	499,226	8,443,294	1,198,352	3,808,399	753,506

(x) January to July, 1941 only

The best substance for filtering air, particularly in gas masks, is charcoal made from coconut shell. One gram of its particles, or less than a teaspoon contains about 3,000 square yards of absorbing surface.—*Colliers*, August 9, 1941. "Keeping up with the World."

# → Sección Castellana ←

## Evaluando Nuestro Valer

Por PEDRO M. GIMENEZ

Contralor

Corporación Nacional del Coco.

(Traducido al español)

**P**ARA evaluar el valor neto ó para evaluar los logros de una institución reciente organizada, como lo es la Corporación Nacional del Coco, ó cualquiera otra corporación, privada ó gubernamental no se debe usar las ganancias y pérdidas monetarias como la única vara para medir su futuro. Porque de hecho, la Corporación Nacional del Coco es nueva y es una empresa precursora concebida para explotar un vasto campo que hasta el presente nunca ha sido explorado, y no obstante este hecho, halla su camino sembrado de obstáculos colocados por la ley. Si su misión debiera ser únicamente el acumular ganancias, la Junta Directiva pudiera haber asignado todo el capital entero de la Corporación a la concesión de préstamos la cual está autorizada a efectuar bajo la carta orgánica, y de esta forma hubiera sido capacitada a proclamar por los cuatro vientos que había realizar dentro de los diez meses de operación ganancias en vez de pérdidas como sucede comunmente en cualquiera empresa nueva. Pero el lucro no es su misión principal. La Corporación Nacional del Coco está requerida por mandato de la ley a resucitar un "moribundo," a llevar a cabo una delicada operación quirúrgica, pero está privada de ciertos instrumentos vitales. La Corporación no está autorizada a comprar y vender copra ni tampoco esta autorizada a dar subsidios ó préstamos a aquellos que están dedicados a fabricar copra ó aceite. Lo que implica estas prohibiciones que estan contenidas en la carta orgánica de la Corporación significa simplemente que la Corporación es impotente para estabilizar los precios de la compra en Filipinas; por tanto, el precio de este artículo vital no siempre es dictado por el factor de LA OFERTA Y LA DEMANDA (supply and demand), sino que tambien lo está por los deseos de ciertos elementos. Bajo estas circunstancias, la Corporación Nacional del Coco se encuentra obligado a buscar campos enteramente nuevos y, gracias al genio de la Junta Directiva, esta ha hallado nuevos usos de los diferentes productos accesorios del coco.

Como se recordará, la Corporación Nacional del Coco fué creada bajo la Ley del Commonwealth No. 518 teniendo por principal objetivo la rehabilitación de la industria cocalera colocandola en una situación independiente de las preferencias comerciales en los Estados Unidos de America. La Corporación cuenta con una capitalización autorizada de P20,000,000.00 de la cual solamente P2,000,000.00 han sido pagadas y P2,500,000.00 ya apropiadas pero aun no liberadas. Del capital pagado, la Corporación Nacional del Coco tiene gastado desde el día de su organización el 20

de Agosto, 1940, por sus maquinarias y equipos P547,245.55, por los trabajos de investigación P10,351.60, por cantidades dadas a préstamos P7,905.00, por resacadores de copra construidos a base de pagos paulatinos P1,320.51, por maquinas de hilar y maquinas de telar para la fabricación de sacos de arena como parte del programa de Defensa Nacional P75,957.65; 298,016.89 por gastos de organización, y P26,369.75 por campañas educacionales para propagar la industria del hogar, ó sea un total de gastos de P899,247.65 incluyendo todos los otros gastos miscelaneos, hasta el 30 de Junio de 1941. Durante el mismo periodo, la Corporación hizo un dural de ventas por varios productos accesorios del coco en la suma de P30,698.13, consistentes en su mayoría de los siguientes: Carbon de chireta, sombreros, chiretas, copra, fibras, calzados, novedades, mobiliario, artículos comestibles, sacos, esteras, filtros, sacos de mano, preservativos de madera, jabon, lejía, y varias clases de productos de fibras. Hasta el presente, han comenzado a operar las escuelas en las siguientes provincias: Taya-bas (Sariaya y Atimonan) y Laguna. Otras se están construyendo en Capiz, Mindanao, Samar, Leyte (bajo construcción), Cebu y la Bicolandia. En todos estos centros se utilizan los productos accesorios del coco para la confección de artículos utiles en el hogar tales como esteras, cepillos de cocina, estropajos, sombreros, sacos de mano para señoras, y abanicos etc., fibras de bonote para jarcias, sacos de arena, filtros de aceite, y carbon de chireta.

### La perspectiva de la Industria

El Buró de Ciencias, la Compañía de Fomento Nacional y la Nacoco, tienen bajo experimentos nuevas fases de la industria tales como la fabricación de tejas, tablonés aisladores, tablonés de yeso (plaster board) todos confeccionados con fibras de bonote; carbon activado para mascarar contra el gas y fines de descolirrimiento, electrodos para pilas secas y focos electricos (flashlights), todos confeccionados de la chireta del coco. Concediendo mas tiempo para completar estos diferentes experimentos y con la norma de nuestra Directiva de producirlos comercialmente al costo mínimo, me atrevo a decir con toda sinceridad que la industria cocalera pronto cobrará nuevo arriendo en la vida, vigoroso é independiente de nuestras relaciones comerciales con los Estados Unidos de América. Desde luego que, como hemos dicho previamente, los esfuerzos de la Corporación hacia esta fin resultarían inutil a menos que el público coopere favoreciendo los productos de nuestras industrias.



## El Coco En Progresion Ascendente

por J. C. DE VEYRA

- Tring, trring, trrring...  
 —Servidor: ¿qué desea?  
 —Soy tu esposa. ¿Sabes que hay un nuevo objeto, en que puedes poner otra vez tu admiración y tu pluma?  
 —¿De qué se trata?  
 —Que Mrs. Quezon acaba de desempacar, para los días de su esposo, un regalo de la *Nacoco*, consistente en un juego de escritorio.  
 —De coco, otra vez?  
 —De coco también.

Este diálogo vino a interrumpir mi asistencia a una sesión del Instituto de Lengua Nacional. No puede acudir, por eso, inmediatamente, a invitación tan cortés como elevadas; pero fui a casa de los Quezon en Pasay, tan pronto como pude.

"Y lo que vi, ¡vive Dios!

Que me hizo estremecer..."

Sí; *ille ego qui quondam*... describi, según Dios me dió a entender, "un juego de té", hecho con material de coco. La historia se repetía, algo más agrandada, algo más embellecida y con más empeño, sobre la misma materia...

Imaginaos. El Presidente estaba ausente; más su sitial estaba allí. ¿No saben ustedes que el es de Tayabas? Tayabas es el asiento del cocotero, el país de promisión... del *Nacoco*.

Bien, bien. La casa está entrapada por varias partes; los muebles, arrumbados; todas las cosas, en desorden, porque atraviesa un periodo de reconstrucción. El ingeniero-arquitecto Siochi va de un lado a otro. Me conducen al porche actual (que fué antesala en otro tiempo) y allí veo una mesa-ministro, con sillas alrededor y equipo de escritorio.

—¿Son de narra?

—Son de coco—me contestan.

Me tengo que restregar los ojos, para convencerme. Nunca pensé que, con nuestra popular palmera, se pudiese producir un mobiliario.

Me siento en una de las sillas (cómoda, confortable y sólida), para examinar de cerca los objetos. Estoy en una silla estilo Luis XIV, sin exageración. Me muevo violentamente, para probar la estabilidad y solidez, y el mueble responde afirmativamente. Para asegurar el "comfort", dire que el asiento tiene 50 cm. X 58 cm. y el alto del espaldar es casi un metro (98 cm.), ambos con embejucado afiliagrado. Es todo un señor sillón. El Presidente (que posee un alma inquieta) puede accionar holgada y seguramente.

Frente a este sillón está la mesa-escritorio. Es un mueble en toda regla. No basta verlo: hay que pasar las yemas de los dedos sobre su superficie pulimentada. ¡Brillante y fina! Puede hacer competencia con la mejor narra o tindalo. Las pequeñas piezas, en tiras diagonales y tan perfectamente ajustadas, que apenas permiten notar las juntas, constituyen el tablero, de un metro por uno y 60 cm. Es labor esmerada de ebanistería.

Como dije, es mesa-ministro, con cajón central, otro pequeño a la izquierda que remata en anaque,

y a la derecha, tres cajoncitos en series. Todo el material, también de coco, menos las partes interiores.

Sobre la mesa, una armazón con columnillas que sostienen la pantalla horizontal para luz eléctrica; en el centro, dos tinteros con un faisán de adorno, y a ambos lados, dos plumas en sus respectivos portaplumas a la moderna. Todo, todo, de palma cocotera, excepto el faigán (que es de metal) y los tinteros, de vidrio.

A un lado de esta superficie, un retrato del Presidente, en busto, fotografía iluminada, de "barongtagalog", sonriente. Dedicatoria:

*Su Excelencia M. L. Quezon.*

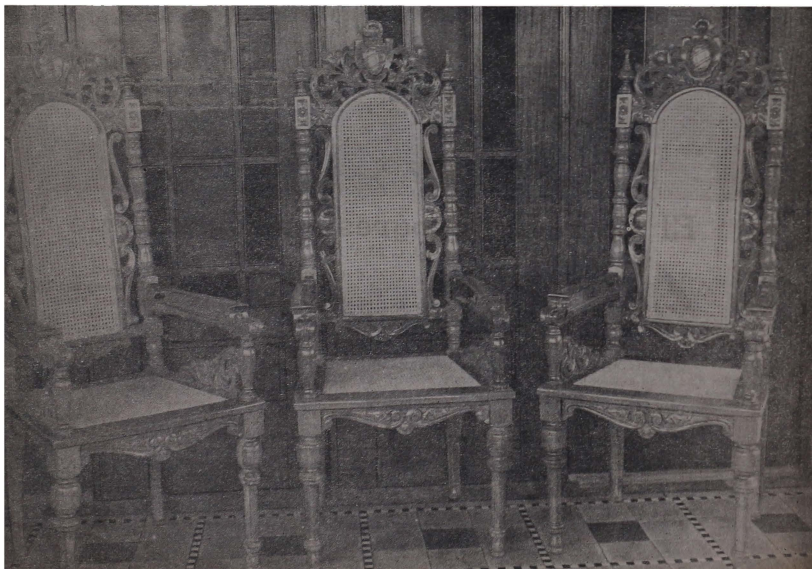
19 Agosto 1941.

NACOCO

El marco del retrato mide medio metro de alto. Simula un doselete, mostrando en relieve las plegaduras del cortinaje.

Un detalle, para terminar, la "marca de fábrica": Industrial Art Shop by E. A. Cortes—Nacoco, Sariaya, Tayabas. Y una exclamación, de mi parte:

*Quasi monumentum aere perennius!*



# Quezon Y La Industria Cocalera

Por BENJAMIN SALVOSA

Secretario-Tesorero,

Corporación Nacional de Coco

(Traducido al Castellano)

Tal vez no existe ningún otro individuo que haya podido hacer tanto por la industria cocalera en este país como el Presidente de Filipinas, cuyos días celebra hoy el gobierno del "Commonwealth." Es una feliz coincidencia el que sus días cayese en la víspera del primer aniversario de la organización de la Corporación Nacional del Coco.

Poco después de su sexagésimo cumpleaños en 1938, el Presidente recordó a los plantadores de Mindanao sobre las "numerosas necesidades y usos de nuestro coco," y urgió que "nosotros los redescubramos para que de esta forma se aumenten no solamente nuestras exportaciones del coco sino también nuestros consumos locales." Allá por Febrero de 1938, el Presidente dió seguridades a una numerosa delegación de plantadores de coco que él haría todo lo posible a fin de que se destine una parte de los fondos de sisa del aceite de coco "para la promoción de la industria del coco en Filipinas, tales como trabajos de exploración que conduzcan al descubrimiento de nuevos usos del coco y pueda revivificar nuestra industria coprera."

La promulgación de la Ley del Commonwealth No. 518, que crea la Corporación Nacional del Coco y que provee un fondo especial conocido por "Fondos Para la Promoción de la Industria Cocalera" los cuales fondos no excederán P20,000,000.00, fué el cumplimiento y ejecución de la palabra dada por el Presidente a los plantadores de coco en 1938. Dos millones de pesos fueron apropiados y hechos disponibles como capital inicial de esta Corporación—la primera cantidad tomada de los millones de los fondos de sisa del aceite de coco para el beneficio de la industria cocalera.

Es un hecho que los esfuerzos del Presidente hizo posible la disposición de una parte de los fondos de sisa para el salvamento de más de cuatrocientos cuarenta y dos millones de pesos (P442,000,000.00) invertidos en la industria cocalera.

El primer proyecto que emprendió la Corporación Nacional del Coco fué el llevar a cabo el programa de industrialización sugerido por el Presidente en 1938. La Corporación es ordenada por ley a emprender, como actividad principal suya la propia utilización de los productos accesorios del coco.

Durante el breve período de un año, la Corporación ha demostrado que el coco tiene una extensa variedad de usos industriales y comerciales. Ahora ya es posible fabricar guanoches, tejas, sacos, tablonas para la pared, tablonas plásticas y aisladores; la chireta se puede utilizar para la fabricación de botones, hebillas, lámparas para luces eléctricas y utensilios del hogar; la "copra cake" se puede utilizar en la fabricación de abonos mixtos y alimentos de

ganados y el carbon de la chireta es util como absorbente en la mascara contra el gas, y como sustituto del carbón mineral capaz de proporcionar fuerza motriz para motores, coches y maquinas.

El coco se consume constantemente en forma de jabón, manteca y mantequilla. Unas 300 confecciones culinarias que utiliza el coco como ingrediente principal va ganando popularidad en los hogares Filipinos.

Este descubrimiento de los numerosos usos del coco por los cuales abogaba el Presidente hace tres años podría ser la solución para los problemas y dificultades con que tropieza la industria cocalera estos días. Las demandas locales y de ultramar en cuanto a productos del coco son tan grandes que se puede considerar como el factor más halagador sobre el cual puede depender la salvación de la industria.

Un mercado lucrativo tanto en el país como en el extranjero podría desarrollarse para sacos, guanoches, tablonas, colchones y tejas. Una exportación anual de P100,000,000.00 puede realizarse en sacos solamente. Los Estados Unidos de America gasta \$50,000,000.00 en sacos de yute anualmente, para fines de defensa nacional y obras de presa. Las importaciones locales de sacos de la India ascienden al promedio de cuatro millones de pesos al año. Filipinas tiene todas las facilidades para eliminar estas importaciones de sacos en el país, así como para ganar dominio de su rico mercado en los Estados Unidos de América.

El yute necesita ser sembrado, cosechado, enriado, desfibrado y tejido en sacos. Las fibras de bonote, siendo un mero producto accesorio, no necesitan ser sembradas para producir las. Unas cuantas semanas de enriamiento, desfibración e hilación las pondrán listas para la máquina de telar. Tomando en cuenta la existencia de las industrias del arroz, azucar y del coco que necesitan grandes abastecimientos de sacos, mientras por otro lado aún se halla en espera de su desarrollo el mercado de los Estados Unidos de América, no hay razón porque los 300,000 toneladas de fibras de bonote abandonadas a pudrirse anualmente en nuestras plantaciones cocaleras no han de ser utilizadas tomando en cuenta que equivalen aproximadamente a unos P75,000,000.00 anualmente.

El mrecado Filipino para aisladores, tablonas y productos de asbestos, que valian P1,969,168 en 1940, es bastante grande para justificar la fabricación de estos productos en escala comercial. Los compradores Filipinos de hilazas, guanoches, alfombras, cepillos, petates, sacos, y redes para pescar compraron el año pasado P971,781 valor de estos artículos. Las fibras de coco conservarán este dinero en circulación dentro del país.

La corporación ha demostrado que las tejas de  
(Continúa a la pág. 24)

asbestos y fibras de bonote así como los tabloneros plásticos pueden ser substituidos a los materiales para el tejado y para el suelo que son de origen extranjero.

La "copra meal," el residuo en el procedimiento de la extracción del aceite de la copra, debe hallar buenos parroquianos en la industria del ganado. Aunque solamente el 10% del total de animales, fuesen alimentados con "copra meal," el consumo anual de este producto accesorio ascenderá a 491,971,211 kilos—que equivalen a centenares de miles de pesos.

Las importaciones de abonos en Filipinas, ascendió a P4,731,618.00 en 1940. La industria cocalera del país puede ser habilitada plenamente para abastecer las necesidades locales del abono. -

La "copra cake," un producto accesorio del coco, es una fuente bastante buena de nitrógeno, ácido fosfórico y potasa, los cuales elementos son importantes para la manufactura de abonos mixtos.

El establecimiento de una industria de abonos, utilizando la "copra cake" como materia prima resultaría lucrativa lo menos por dos razones, primera, la "copra cake" abunda en Filipinas; y segunda, mejores abonos mixtos se obtienen por medio del uso de la "copra cake" que por medio de los ingredientes importados.

La importación del carbón mineral en 1940 ascendió a P3,145,647.00 y la eliminación del está partida en la lista de importaciones sin duda beneficiará a la industria cocalera. El carbón de chireta compresa en ladrillos, los cuales dan mayor calor que el carbón mineral, bien puede ser substituido en lugar del carbón mineral como combustible en las calderas.

Las posibilidades industriales del carbón de chireta son inmensas. Como absorbente de las mascararas contra el gas, es vital para la guerra. Muchas industrias lo necesitan en su forma activado. Es origen del carbón, de los electrodos y grafitos, los cuales son muy esenciales en el sistema del alumbrado y comunicaciones, así como para la fabricación de lubricantes, carbón para soldar, papel carbón, polos eléctricos, pinturas, baterías y talleres de fundición. La demanda de estos productos, traducidos en compras actuales en los mercados domésticos y extranjeros, sube a millones de pesos.

El coco alcanza la cumbre de su utilidad como artículo domestible. Debemos aprender "reforzar" nuestro arroz con productos del coco," como dijo nuestro Presidente a un grupo de plantadores Tababenses. "El coco, después de todo," dijo el Presidente, "es más nutritivo que el arroz."

El coco contiene toda la cantidad necesaria del ácido amino (amino acids) que es esencial para el desarrollo normal, y siendo constituido así, se puede confeccionarse en alimentos deliciosos. Su aceite es una materia prima para la margarina, mantequilla y manteca. Su carne puede ser manufacturado en harina mezclándola con harina de trigo, produce panes deliciosos. La leche desnatada puede convertirse en leche en polvo y sus productos derivados. Las im-

portaciones Filipinas de productos de lechería (dairy products) y los productos de panadería, los cuales tiene un agregado que asciende P26,130,219 en 1940, representa un mercado enorme—precisamente el mercado que la Corporación aspira desarrollar.

La popularización de unos 300 recetas culinarias que utiliza la leche del coco y el coco verde (buco) se esta emprendiendo por la Corporación con vistas a aumentar el consumo por cabeza en Filipinas que es de noventa cocos solamente a la cifra de la de Ceylon que es 150 por cabeza. Esto representa incremento en el consumo del aceite en la comida Filipina y una reducción en la importación local de aceites comestibles extranjeros. Si la Corporación pudiese aumentar el consumo local con 50 cocos más por cabeza, esto significaría un consumo de 800,000,000 de cocos al año—o sea 160,000 toneladas de copra.

La fé y confianza revidadas en la capacidad de la industria cocalera para recuperar su anterior puesto en la estructura económica de la nación es el homenaje que rendimos a su Excelencia, el Presidente, con motivo de su sdiás y con motivo del aniversario de la Corporación Nacional del Coco. Mirando hacia el futuro no es nada improbable que en los años venideros la contribución anual de la industria al hoja del balance de nuestros negocios allende los mares excederá el actual promedio de P70,000,000.00 anualmente. Con la Corporación Nacional del Coco señalando el camino, los plantadores de coco deberán estar en situación de poder convertir en efectivo los varios productos accesorios del coco y sus derivados, y de este modo aumentar los 7½ millones de pesos derivados por el gobierno en forma de impuestos de la industria.

Sin embargo, la copra sigue siendo el producto principal de exportación. Como quiera que esta no puede ser suplantada por cualquiera de sus productos accesorios como una partida comercial, habrá necesidad de ejercer todo empeño para mejorar su calidad. *Las Islas Filipinas ha mantenido consecuentemente su reputación de ser el peor productor de copra en el mundo.*

Los plantadores de coco pueden otorgarle al Presidente el año que viene un regalo de cumpleaños muy valioso y eso es saludarle como el indiscutible jefe de una nación que produce copra de una calidad que puede compararse con la mejor del mundo.

La Ley Tydings-McDuffie estipula la concesión de la independencia en 1946. En caso de separación política de América, el mercado de los Estados Unidos para la copra filipina puede que se cierre por medio de la erección de elevadas barreras tarifarias. Por tanto, ha menester desarrollar un nuevo mercado para este importante producto de exportación.

El desarrollo de este nuevo mercado exige que la copra producida sea de calidad bastante elevada que pueda soportar los embates de la competencia.

Europa es capaz de absorber 200,000 toneladas de la copra filipina. El Japon que consume 30,000 toneladas de aceite de coco en su industria del jabon,

(Continúa a la pág. 24)



Un grupo de estudiantes de nuestra escuela cocallera en Ayuquitan, Oriental Negros.



## 642 Jovenes Se Han Graduado

**U**N total de 642 jovenes de diferentes seros se han graduado este mes en nuestras escuelas industriales, de los cuales 322 fueron de la Sariaya Model School; 74, de la Negros Oriental Coconut School; y 246, de la Pangasinan Coconut School. La velada de fin de curso de la Sariaya Model School se llevó a cabo el 3 del actual, siendo huésped de honor el Gerente General Auxiliar, Dr. Conrado Benitez, mientras que la clausura de curso de la escuela en Ayuquitan se ha transferido para el 22 de los corrientes y la de Pangasinan para fines del presentes mes.

A continuación publicamos algunos parrafos del discurso pronunciado por el Dr. Benitez, publicado en el "The Philippines Herald", en su edición del 8 de Septiembre de 1941:

### "EL GERENTE GENERAL DE LA NACOCO LAMENTA LA FALTA DEL ESPIRITU EMPRENDEDOR Y PROGRESIVO

"La falta de un espíritu emprendedor y progresivo entre cierta porción de la gente de Luzon en sus empresas industriales fué lamentada por Conrado Benitez, Gerente General Auxiliar de la Corporación Nacional del Coco, en la velada de fin de curso de tuvo lugar en la escuela del coco en Sariaya, Tayabas. La clausura fué la primera función de su clase en Filipinas.

"El Sr. Benitez recalco que las condiciones nuevas exigen métodos nuevos, que el orden económico

mundial cambiado requiere un cambio en los métodos anticuados para estar al nivel del progreso. Esto es particularmente cierto, dijo el, en la vida económica del país donde aun existen varios casos de apego a los implementos y procedimientos obsoletos para la producción.

"El funcionario de la Nacoco nombró en particular el "TAPAHAN" ó sea la resecaadora de copra antigua, que todavía es usada en las provincias de Luzon. La gente debe condenar este aparato para dar lugar a los equipos modernos. Dijo que la Corporación Nacional del Coco ha establecido centrales copreras y resecaadores de copra para mejorar la calidad de la copra producida.

"La escuela del coco en Sariaya, según el Sr. Benitez, enseñando a la gente como utilizar los implementos modernos. Trazó la historia de la humanidad é indicó como su progreso ha sido medido por medio del adelanto logrado en el ingenio mecánico. El uso del arado por ejemplo, dijo el Sr. Benitez, ha trazado una línea divisoria entre el hombre salvaje y el hombre civilizado. El estado del progreso de una comunidad ó de una nación siempre ha sido determinado por medio del uso que hace de los implementos y maquinarias, dijo además.

"La Nacoco emprenderá una campaña para propagar el uso de la nueva resecaadora de copra."

# A Traves de las Hojas

El Presidente Quezon ha aprobado el informe sometido por el Secretario de Hacienda, Hon. Manuel Roxas a Henry F. Grady, representante de la U. S. Reconstruction Finance Corporation, actualmente ocupado en la investigación de los efectos adversos de la guerra en las principales industrias del país. Aunque es verdad que no se ha revelado el contenido del informe, con todo se cree que entre los problemas que se tendrán que resolver figuran, la escasez de barcos, la necesidad de almacenar alimentos, la urgencia de un empréstito financiero de los Estados Unidos que se empleará en estabilizar los precios.

Caso de que se empeoraran las dificultades navieras entre Filipinas y los Estados Unidos, nuestro país podrá obtener parte de unas 1,800,000 toneladas de petróleo y gasolina de las Indias Orientales Holandesas que en adelante no se remitirán al Japon porque se ha hecho ineficaz el contrato sobre el abastecimiento de estos productos. El consumo anual de gasolina de Filipinas es alrededor de 500,000.

Se está investigando en America por el Departamento de Comercio, la probabilidad de usar los productos forestales de Filipinas para ciertos aceites

## QUEZON Y LA INDUSTRIA . . .

(Continuación de la pág. 22)

es un mercado potencial para 100,000 toneladas más. No hay razon porque Filipinas no deberá aprovechar del comercio Europeo y del comercio Japones después de la guerra. AHORA es el tiempo de preparar para aprovechar del rico mercado Europeo — por medio del mejoramiento de la calidad de la copra del país.

La copra de Ceylon, siendo de calidad superior, impone precios preferenciales en el mercado Europeo. En 1937 la copra Ceylonesa se vendía a 20 Libras Esterlinas por tonelada, contra 17 Libras Esterlinas por tonelada de la copra filipina. Una idea de la ganancia en conjunto de los productores locales se puede formar cuando uno toma en cuenta que las exportaciones de Filipinas asciende a unos 400,000 toneladas al año. Si esta exportación se hubiese vendido en Europa en 1937, la ganancia correspondiente a los copreros filipinos hubiera sido de P12,000,000.00.

Redimamos pues la mala reputación de la copra filipina en el extranjero, para el bien mismo de los de los productores de copra y por Su Excelencia, el Presidente, quien laboro con ahinco para salvar una industria que afecta la vida de lo menos 4,000,000 de almas.

(Discurso pronunciado por radio en la noche del 19 de Agosto, 1941)

esenciales de perfume que se han importado hasta ahora de Francia e Italia. Nuestro país produce en abundancia sustitutos del Bergamo y Jazmin que son muy importantes en la manufactura de jabon y agua de colonia. Los ingredientes para los aceites de perfume pueden producirse en laboratorios y no tienen el olor delicado de los aceites naturales.

El plan de establecer una agencia de compras en America para todas las corporaciones de la propiedad del gobierno, ya no se llevará a cabo debido a la presente situación. El plan había sido sugerido para realizar una economía y para acelerar la entrega de los artículos necesarios. Las corporaciones de la propiedad del gobierno compran artículos que llegan a veces hasta P1,000,000.00 al año.

Hasta el 5 del presente mes se ha registrado un aumento de P0.50 de la copra resecada en Manila. El precio era de P9.00 por cada 100 kilos y a dicha día se ha cotizado a P9.50. En cambio el aceite solo ha registrado un aumento de un centimo, de P0.19 el kilo está ahora a P0.20.

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