Christiansted National Historic Site National Park Service Christiansted St. Croix, Virgin Islands **U.S. Department of the Interior** ALCHER & MILLI

Capital of the Danish West Indies when Sugar Was King

Denmark was a latecomer in the race for colonies in the New World, Columbus's voyages to the Caribbean gave Spain a monopoly in the region for over a century. But after the English planted a colony in the Lesser Antilles in 1624, the French, Dutch, and eventually Danes joined in the scramble for empire. Seeking islands on which to cultivate sugar as well as an outlet for trade, the Danish West India & Guinea Company (a group of nobles and merchants chartered by the Crown) took possession of St. Thomas in 1672 and its neighbor St. John in 1717. Because neither island was well suited to agriculture, the company in 1733 purchased St. Croix-a larger, flatter, and more fertile island 40 miles southfrom France. Colonization of St. Croix began the next year, after troops put down a slave revolt on St. John,

For their first settlement the Danes chose a good harbor on the northeast coast, the site of an earlier French village named Bassin. Their leader Frederick Moth was a man of vision. He planned a new town-named Christiansted in honor of reigning King Christion VI-and had the island surveyed into plantations of 150 acres, priced to attract new settlers. The best land came under cultivation and dozens of sugar factories began operating. Population approached 10,000, nearly 9,000 of them slaves imported from West Africa to work in the fields.

Even with this growth St. Croix's economy did not flourish. The planters chaffed under the DW1&G Company's restrictive trading practices. This monopoly so burdened planters with regulations

that they persuaded the king to take over the islands in 1755. Crown administration coincided with the beginning of a long period of growth for the cane sugar industry. St. Croix became the capital of the "Danish Islands in America," as they were then called, and royal governors took up residence at Christiansted. For the next century and a half, the town's fortunes were tied to St. Croix's sugar industry. Between 1760 and 1820 the economy boomed. Population rose dramatically, in part because free-trade policies and neutrality attracted settlers from other islands-

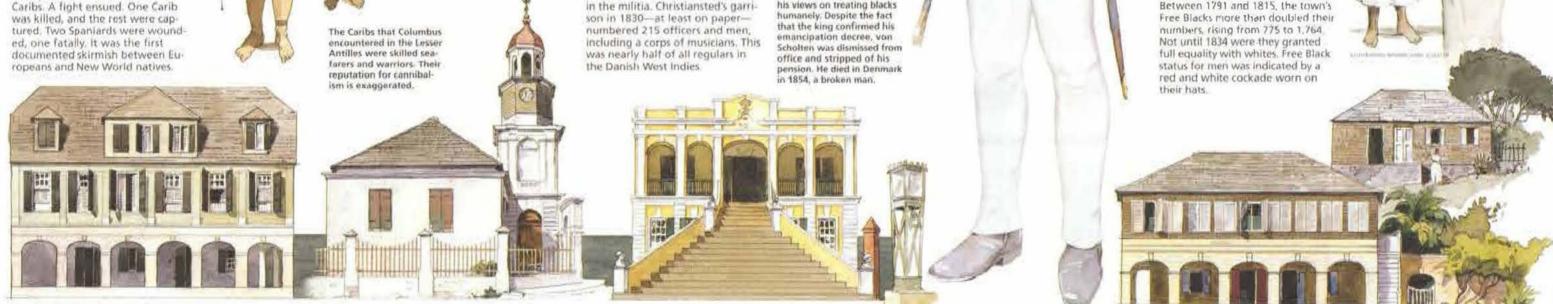
hence the prevalence of British culture on this Danish island with a French name-and exports of sugar and rum soared. Capital was available, sugar prices were high, labor cheap. Many planters, merchants, and traders reaped great profits, as reflected in the

Christiansted in 1839 by Danish artist Theodore C. Sabrue

fine architecture of town and country. This golden age was eclipsed within a few decades by the rise of the beet sugar industry in Europe and North America. A drop in the price of canesugar, increasing debt, drought, hurricanes, and the rising cost of labor after slavery was abolished in 1848 all contributed to economic decline. As the 1800s wore on, St. Croix became little more than a marginal sugar producer. The era of fabulous wealth was a thing of the past. When the United States purchased the Danish West Indies in 1917, it was for the islands' strategic harbors, not their agriculture. The lovely town of Christiansted is now a link to the old way of life here, with all its elegance, complexity, and contradiction.



tiansted, Neger Gotted-later called Free Gut-was set aside for Free Blacks to build their own houses



Anna Heegaard, his mistress,

was a free woman of color

who very likely influenced

In The West Indian Style

to "have speech with the natives."

The Spaniards met a canoe with

Christiansted blends visitis of neoclassicism with a lovely natural set ting of high hills and reef-fringed harbor. The town's orderly development over two centuries owes much to the island's first governor. Frederick Moth, He conceived of

Christiansted as a grand town like Christiania (now Oslo) in Norway, with boulevards, promenades, and handsome building lines. He put government buildings and townhouses near the waterfront, relegating workers' cottages to the

outskirts. A remarkably progressive building code embodied his ideas in 1747. Enforced by successive build ing inspectors, the code regulated materials and construction and even used zoning to regulate growth. Forms of the code were in force

7 The Lutheran Church (1744), built

as the Dutch Reformed Church, was

sold in 1831 to Lutherans, moving

here from the Steeple Building, tak ing with them most of the furnish-

ings. The steeple is a later addition

For your safety Romember, driv

ing is on the left. Inside the fort.

do not climb on cannon or stand

throughout Danish rule, and economic stagnation after Danish rule helped the town survive passing building lads

Christiansted took shape at a liberating moment in architecture. The

fire brigade. Free Blacks filled the

ranks of the latter and also served

neoclassic style of the 1700s came to dominate the Danish Islands, reflecting the wealth accumulated In their first century. The buildings were the work of anonymous craltsmen-masons and carpenters,

penter could both plan a building and put it up. West Indian neoclassical at its best is dignified, solid. and functional. Buildings feature rhythmical arches, light and spacious interiors (often filled with

fine mahogany furniture), arcaded sidewalks to shelter pedestrians from sun and rain, galleries to catch breezes, and hip roofs that collect rainwater in cisterns. Yellow bricks that came as ships' ballast saw wide use in construction. Buildings from

Christiansted's golden age (above, left to right) are: wealthy merchant or planter's townhouse, Steeple Building (the first Danish Lutheran church on St. Croix), Government House, merchant's shop/residence, and worker's cottage.

Visiting the Park

Take a walking tour of principal historic buildings to sumple the town's Danish past Begin your tour at:

1 Fort Christiansvaern, completed 1749, added to 1835-41, protocted the town from pirates, privateers, and slave uprisings. It was a police station and courthouse after 1878 It now features military exhibits

2 The Steeple Building (1753) was St. Croix's first Lutheran church. Its steeple was completed in 1796 The congregation moved in 1831, and The building became a bakery, hospital, and school in turn.

3 The Danish West India & Guinga Company Warehouse (1749) housed offices and storerooms. Slaves were auctioned in the yard.

4 At the Customs House (1841) the government collected taxes on imports and exports. The town's post office was upstairs

5 In the Scale House (1856) bogs hends of sugar and puncheons of rum were weighed before export. The weighmaster's office was on the first floor, soldiers were quartered upstairs. This building replaced an 1840 wooden weighing

house

6 Government House was complet ed in 1830 by connecting two imposing 1700s townhouses. Gov. Gen Peter von Scholten had his office here. The second floor recontion hall is restored to its 1840s ap pearance. The building is owned

Www.mment

by the Virgin Islands or

Hours. The park is open all year. except Thanksgiving and Decemt 25,8 am to 5 p.m. Il opensat 9 a m weekends and federal holidays

on walls.

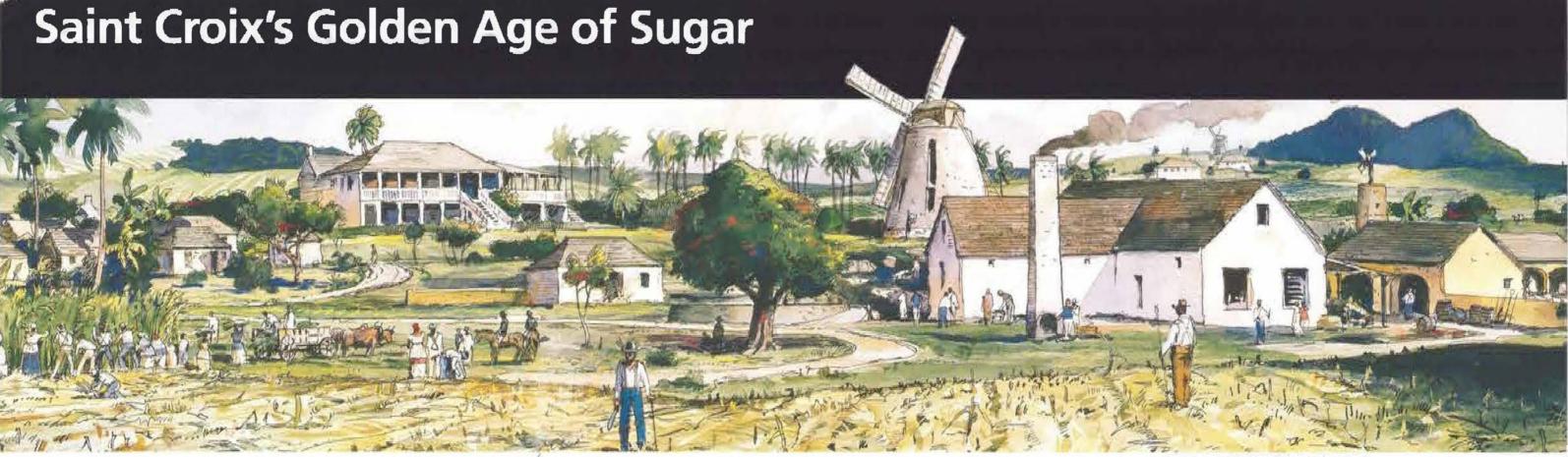
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many of them Free Blacks- in a

day when a master mason or car-



The Sugar Plantation

For a time St. Croix was one of the wealthiest sugar islands in the West Indies. The good years coincided with wars between colonial powers. In the late 18th and early 19th centuries production was high, and the price of sugar on the world market was stable. In 1803 the island's population was 30,000-26,500 were slaves who planted, harvested, and processed cane on 218 plantations. More than 100 windmills and almost as many animal mills ran night and day in season, converting sugar into wealth.

Growing sugar was hard work. The idea of the indolent planter is mostly myth. A planter and his manager had to know how to plant a crop and bring it in; how to make sugar, molasses, and rum and get them to market; how to build; how to motivate enslaved

labor; and how to deal with island merchants, ship captains, and bankers. Work went on year-round. For the ambitious and ingenious, a plantation was an all but certain way to a fortune. But for most planters it was a business loaded with risk.

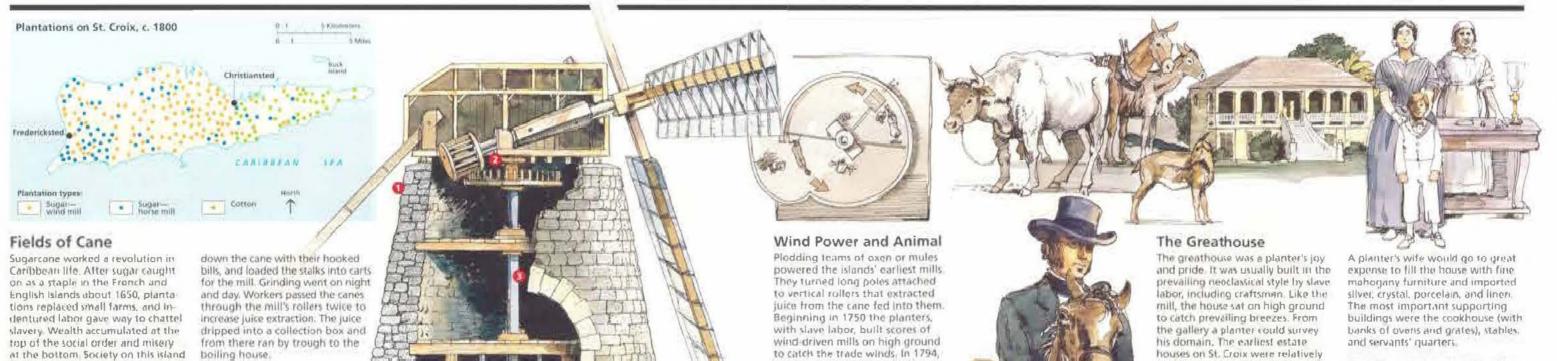
Planters contended with drought, hurricanes, fluctuating market prices, and the hazards of shipping. Considerable investment. much of it borrowed at high rates, was needed for buildings and machinery as well as land and slaves-because a planter was asmuch a manufacturer as a farmer. Sugar production was a highly Integrated process from field to market that, in fact, foreshadowed the coming industrial age.

Most pluntations were small communities of 225 to 300 acres, but not self-sufficient. Much food, clothing, and equipment was imported. Two-thirds of the land grew cane; the rest contained dwellings, garden plots for provisions, pasture, and the large 1-shaped factory building. In it cane was transformed into raw sugar called muscovado. The factory was part of an industrial complex: a great stone windmill for squeezing juice from cane, a boiling house for reducing the juice to crystals, curing houses for drying sugar and draining off molasses, warehouses, and a distillery for turning molasses into rum. The manager's house and slave village stood nearby. The first slave dwellings were of wattle-and-daub construction. Later ones were of masoury, usually built by the slaves themselves as single cottages in orderly rows. The greathouse-dwelling of

A plantation at work on 19th-century St. Croix

the planter and family-was the glory of the plantation. Nothing so manifested a planter's luxurious mode of living. Often built by slaves, it usually sat on commanding ground, surrounded by the carriage house, stables, quarters for house servants, and other dependencies. It was a work of art illustrative of an age-

The best days were over by 1820. Competition from beet st gar, coupled with slave emancipation in 1848 and sporadic hurriernes. drought, and labor unrest through the balance of the century, contributed to an irreversible economic decline. When the last sugar plantations ceased operating in the late 1920s, those who labored in their fields and factories did not lament their passing.



St. Croix

dry, the hogsheads were toppeder

off with fresh sugar, sealed, and

then loaded on oxcarts for trans-

port to the town wharf for export.

Molasses was a lucrative byproduct.

export to Europe or North America.

Most was used to make rum for

Sugar cane is an Old World species, a member of the grass family, and grows readily in this climate. Work

and in the Wast Indies generally is

today the heir of these beginnings

from there ran by trough to the boiling house

> The limestone windmills of St. Croix were sturdy conical structures of Dutch origin, refined

to catch the trade winds. In 1794 100 windmills and several dozen animal mills were operating on

houses on St. Croix were relatively modest wooden affairs, with sepa rate kitchens to reduce the risk of fire

From the 1760s on, accumulated wealth enabled planters to build with limestone and brick. Some houses featured a staircase sweep ing up to the main level-to a parlor, dining room, bedrooms, and perhaps an office and library. The coms were any with high ceilings.

began in the fall, the rainy season, with gangs of slaves digging trench es for cuttings. Sprouts were weeded until knee high, and 16 months after planting the cane was 10 feet tall and ready for cutting. The harvest was the busiest time of the year. Working from first light to last, slaves stripped off the leaves, cut



Workers steered the bladm into the wind with the tailplece (1). Gears (2) transferred nower through a drive shalt (3) to vertical rollers (4) into which work ers led cane. Juice flowed into a reservoir (5) and then by trough to the bailind house

vants, usually specially selected placks brought into the household to cook, clean, tend children, and look after the horses and carriages The duties of these blacks and their relationship to the planter and his family gave them a measure of independence and considerable rank over field hands.

Presiding over this world the plant-

or's wife saw to all things domestic

and frequently organized sparkling

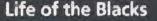
socials that brightened Island life.

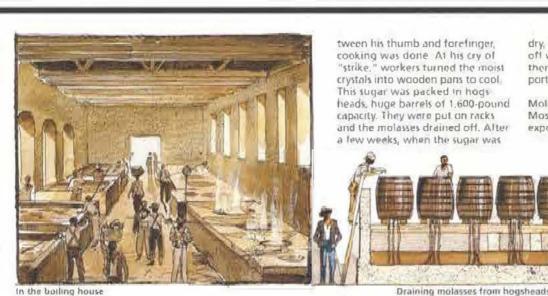
She was helped by a host of set-

Making Sugar

Cane juice flowed straight from the mill to the boiling house, where it was reduced to a moist, brown sugar called muscovado. A boiling master, usually a slave valued for his skill at the process, directed work Along one wall stood a receiving vat and next to it a battery of suc cossively smaller cauldrons, called coppers, over turnaces fueled by hagasse, dried crushed cane stalks.

On the opposite wall were shallow cooling pans. After skimming off impurities and adding lime, workers ladled the juice from copper to copper, stirring and skimming. At the last and hottest copper, the rap-Idly thickening juice was corefully watched over. If the boiling master could produce a sugary thread be-







The town market

Exports and Imports

St. Croix lived by trade. The island exported five commodities-sugar, rum, molasses, cotton, and hardwoods-and imported (as it does today) nearly everything it used or consumed. Much of this cargo runtbled across Christiansted wharf in ox carts driven by slaves and was loaded on ocean-going vessels. When yields were good and prices high, planters lived lavishly; spent freely in London, Copenhagen, or Philadelphia on equipment, food, and luxuries; and paid off debt.

Until Denmark ended its slave trade in 1803, Christiansted was an important port in the Infamous Triangular Trade that took cheap goods from Europe to Africa, slaves to the Caribbean, and sugar and molasses to New England or Europe The

Middle Passage was sheer horror. So many dead and dying were tossed overboard, said one cap tain, that "the sea lanes to the West Indies were carpeted with the bones of black Africa," At Christianstod survivors wore herded into the compound of the DWI&G Company and auctioned off to the plunters and city dwellers.

The Napoleonic Wars and British occupations (1801, 1807-15) interrupted old trade patterns with Europe and the United States, As peace returned, the United States soon became the Island's chief trading partner. The link even survived high tar-Iffs protecting the fledgling U.S. beet sugar industry. Long at-

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to work in its fields. Their hard, monotonous labor underlay 5t. Croix's wealth. They worked from dawn until dark, with two hours off for a meal, six days a week. At crop time they worked around the clock, followed by a few days of festivity, a yearly high point for slaves. Males and females, with children in tow, labored together to plant, weed, or cut in season. Men worked in the mill and bolling

From settlement in 1734 to the

n 1803, tens of thousands of

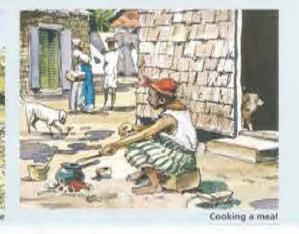
blacks-the exact number is not

abolition of Denmark's slave trade

known-were shipped to St. Croix

house, tanded stock, carted sugar to the dock, served in the household, constructed buildings, and became artisans. Amenities were few. They lived in masonry huts that they built themselves, arranged in rows for control. They sewed their clothing from annual allotments of fabrics. Food was scanty: to corn meal and salt lish they added produce from their garden plots. They sold surplus produce in the public market. Despite slavery, some African customs persisted in language. religion, and foods.





tracted by the islands' good harbor-and also fearing encroach ment by Germany-the United States purchased the islands from Denmark for \$25 million in 1917 The sale merely made formal a long-standing economic relationship between the United States and the Virgin Islands.

Distilling Rum

Rum was the staff of West Indian life and a plantation's second roduct. It was made by fermentng water and molasses, five parts to one in a vat (1) with a measure of skimmings, oranges, and herbs to taste. After a week the mix

was heated in a still (2). Vapors passed to a doubler (3), gaining strength, and from there through condensing colls (4) into a vat (5) Emerging as 120 proof rum, II was uged and barreled for export. Crucian rum was among the best.