

by means of a spile, can be made to convey a steady, small stream to them, which must be regulated by the rate with which the sap is evaporated. The sap is usually stored in a large trough or puncheon; but a much better plan is to make a cement cistern, under the boiling-house, and by the use of a pump, the feeding trough may, with much expedition, be regularly supplied. The foregoing suggestions are by no means indispensable, but in many cases they might be carried out with much advantage. The great point to be observed in sugar making is *perfect cleanliness*; and, when this principle is acted upon, it matters not whether the boilers be large or small; whether cement cisterns, or a trough made from the trunk of a tree, or puncheons be used for the storing of sap; nor is it essential that the boilers should be set in an arch; but they are here mentioned so that those who may be desirous of doing a large and profitable business might, if they are disposed, adopt them.

*Clarifying and Granulating Syrup.*—This operation is performed in a great variety of ways. If a large business be done, the methods practiced by the clarifying establishments might, with advantage, be adopted. But as it would require some expense, and a nicety in executing the matter, that could not well be observed by inexperienced persons, having only written directions, we shall not at this time make mention of this, for fear that evil, rather than good might result from it. We speak advisedly, when we say, that with a very trifling expense, sugar fully equal to the *double refined cane loaf sugar* may be manufactured, by our farmers, from syrup extracted from the sap of the Maple. For ordinary domestic use so fine an article is not required, and a quality equal to that brought in the stores, being the product of the Indies or the Southern States, would fully satisfy most people. The usual method of making either cake or stirred sugar is not adapted to make an article that would be sought after by persons of cultivated taste; and in order that it might become an important item of commerce, for local consumption, it would be well to adopt a more

enlightened system of clarifying and granulating it.

To clarify the syrup for 100 lb. of sugar, the whites of six eggs well beaten, a quart of sweet milk, and a tablespoonful of saleratus should be used, the whole to be mixed with the syrup before it becomes scalding hot. The fire employed for sugaring off should be regulated, so as to make the syrup boil very moderately; but, before it is allowed to come to a boil, the syrup should be carefully skimmed off, and much care should be observed in preventing it coming to a boiling heat until the whole of the scum has been removed, or, in other words, until it becomes perfectly white.

Many object to the use of maple sugar for sweetening tea, and for many pastry and culinary purposes, as it imparts a taste that is peculiar to the maple, which may probably be traced to the fact, that the wood of the maple contains a very large quantity of alkanine substance and protoxide of iron, which are extracted from the tree, and form a portion of the sap. Be this as it may, it is quite certain that this flavour may be extracted by a very simple process, which will be found neither difficult nor expensive. Instead of making the sugar in brown cakes, or stirring it while hot until it becomes perfectly fine, it should be reduced to a proper consistency for making drained sugar, and then be poured into vessels made of wood, in the shape of a cone, which will each hold about 80 or 100 lbs. of sugar. A number of holes must be bored in the bottom of those boxes, as soon as the sugar becomes thoroughly granulated, which generally will be the case within three or four days from the time it is made. To keep the entire mass, or loaf, in a moist state, it is only necessary to cover the top closely with a number of layers of a thick woollen blanket, which for a fortnight will require to be rinsed daily in clear, cold water. If it be required to make an article that, to appearance and flavour, will compare with double refined loaf sugar, to effect that purpose it will only be necessary to dissolve the sugar, and repeat the process already pointed out.