

year has well executed illustrations of the common sorghum, and the Otaheitan. The latter, as its name denotes, originated in the Society Islands, and is cultivated extensively in the West Indies and South America. It was introduced into Louisiana about the year 1797, but even there it has been found too tender in some seasons, and therefore not to be depended on so far North as Canada.

Our readers will form a good idea of the cost and results of the manufacture from the report read before the Convention by Mr. J. E. Youngman, of Rockford, who appears to have had considerable experience in the business:—

"I put up and operated with during last fall, a Number 1 Sugar Mill and Evaporator, manufactured by the 'Eagle Works Manufacturing Company,' of Chicago, with the following result:

By manufacturing 1870 gallons at 2 ¹ / ₂ c.....	\$13' 10
Cost of Mill and Evaporator	\$74 00
Cost of arch and setting mill.....	25 90
Wages of two men 45 days, each at \$1.....	90 00
Wages of boy and horse, 45 days, at \$1.....	45 00
Oil and lights.....	1 10
Removing baggage.....	4 40
Wood.....	71 10
	—————311 50

Net profit (after paying for mill and evaporator), \$115 00

The margin of profit could have been largely increased by using a mill and evaporator of twice the capacity, as it could have been operated with the same number of men by the addition of one horse and a slight additional expense for fuel. From my experience I am well pleased with both mill and evaporator.

The average daily amount made was 41½ gallons; largest amount any one day, 54 gallons, at an expense of 34 5 cents per gallon. The process used was as follows: I filled the evaporator with juice, and just as it commenced boiling I removed the scum at one operation with a straight-edged board. I then boiled as rapidly as possible (removing all the scum that came to the surface), until it was reduced as low as possible without burning. I then passed it over to the finisher, and filled with fresh juice as before. By this process, and without using any defecating agents except rapid boiling and thorough skimming, I produced syrups of which the following are samples, viz:

No. 1. Mixed cane, sorghum, imphee and broom corn; soil flat and sandy; planted late with a Kuhn & Haines Wheat drill; cut when not fully ripe, carelessly stripped and laid on the ground three weeks before manufacturing, yield 85 gallons per acre.

No. 2. Imphee, not fully ripe, well stripped;

soil light sand, well manured previous year; manufactured immediately after being cut; yield 117 gallons per acre.

No. 3. Imphee, thoroughly ripe, well stripped and trimmed; soil light loam, well manured previous year; yield 110 gallons per acre.

No. 4. Sorghum, quite green and well stripped and trimmed, soil common prairie, dry and rolling; well manured last spring, cane frozen, but crushed as soon as thawed; yield 120 gallons per acre.

No. 5. Sorghum and Imphee, mixed; badly stripped and cut; soil flat clay; no manure for two years; yield 9 gallons per acre.

No. 6. Sorghum, ripe, well stripped; soil common prairie; no manure; yield 112 gallons per acre.

No. 7. Sorghum, ripe, well stripped, tops cut off down to second joint after being brought to the mill; soil loam, receiving wash from barn yard; yield 152 gallons per acre; weight of syrup from which the above samples were taken, 12 lbs. per gallon,

According to the information derived from my customers and my past season's experience in manufacturing, I would recommend a light sandy soil, free from surface water, well manured the previous year, plowed deeply in the fall, again stirred in the spring immediately before planting, and the seed drilled in with a wheat drill. I consider the Sorghum, if fully matured, as preferable to any other variety raised in this vicinity. Cane, to make good syrup, should be stripped when fully ripe; it should be cut above the second joint, and the top should be cut down to the second joint; it should lie upon the ground until wilted, then bind in bundles of convenient size for handling, and shock up in the same way as corn. If covered to protect from the rain and frost, it can be kept until winter, and will make as good, if not a better article of syrup than when freshly cut."

The committee appointed to examine syrup and sugar, made a report from which we take the following paragraph:—

"From the good samples they set aside twenty-seven as ranking first among those exhibited; as a matter of course there are among this lot, some of superior excellence and purity, but they are so numerous that your committee concluded to designate no one as worthy the claim of superior excellence. Certain it is that, judging from the samples, great advancements have been made within the past year in the manufacture of syrups; and with the necessary care and attention to the subject of manufacture, as brought before the convention, will enable almost any one to manufacture a very palatable article. How far it will be practicable to manufacture for sale and export, every one should be his own judge."