

In order to make sugar, the expressed juice is boiled, with the addition of quicklime, or the vegetable alkali, (potash,) to saturate the superabundant acid. The boiling is afterwards repeated in smaller vessels, during which process it is often necessary to scum off the impurities, and to employ additional alkali. When the juice acquires a due consistency, it is suffered to cool in a proper vessel, and the sugar concretes in a crystallized or granular mass. This, after it is separated from the molasses, is sold under the name of brown or moist sugar. This same sugar, more purified, becomes white; and, being cast into conicle moulds in the process, is then the loaf-sugar of the shops.

Moist or brown sugar is the state in which it is generally imported from the West-Indies. When refined, it yields the following products from a cwt. of 112lbs.—

Refined loaf-sugar, about	64lbs.
Bastard sugar	—————17
Treacle	—————28
Extraneous impurities	— 3=112.

The bastard sugar is easily distinguished from other brown sugar by its dulness, for it has lost the shining, sparkling appearance of the moist sugar. It is an inferior article, being merely a residuum from making the refined, or loaf sugar, containing less of the saccharine principle, and is ground up to a very fine powder, and in that state sold at an inferior price.

The sugar spoken of above is produced either from the sugar-cane, or the maple sugar tree: but there are besides this various other kinds, sugar of figs, sugar of grapes, Botany Bay sugar, mushroom sugar, and sugar of manna. All of these chemically differ, and vary likewise in their degree of sweetness.