

then consolidates into hard cakes, which, when broken, resemble sugar-candy. Mr Evans recommends not to boil it so hard, but to allow the moisture to pass off by holes made in the barrel; and another writer advises to purify it before boiling, by straining through flannel, after the manner of a jelly-bag. It is nearly in the state of West Indian muscovado, to which it is by some thought little inferior, and by others even preferred. For sweetmeats, cakes, and sauces, it seems to answer extremely well; and the price is from 4d to 7½d. a-pound. Mr Talbot reckons that 500 lbs. may be produced with no other machinery than a mill of thirty gallons, costing £2, 10s.; 150 troughs, at 1s. each, per 100; 8 reservoirs, 4s. each; and 4 buckets, 2s. each. The operation, indeed, would scarcely pay if labourers were to be hired; but, as the season for it occurs before any of the common farm-work can be attempted, those already on the land may be advantageously employed in producing at least a quantity for domestic use. The refuse, or sedimentary part of the sap, yields good vinegar.\*

Agriculture, considered as a scientific process, is still in a very low state throughout Canada. The French *habitans* had set a very bad example in every thing except industry; and the British immigrants, often uneducated, and wholly occupied in mere manual labour, have not advanced much beyond them. No idea is entertained of a rotation of crops, whereby the land may be kept constantly in good condition. The same species of grain is raised year after year from the ground as long as the produce will pay the expense of working it; and when this ceases, it is abandoned to weeds and thistles, till, by long rest, it becomes fit for a fresh application. On the subject of manure, a complete infatuation appears to prevail. Instead of regarding it as the most valuable means of fertilizing a farm, they view it as a nuisance which must be got rid of; the old settlers, accordingly, avail them-

\* Backwoods, pp. 238-253, 155-157. Evans' Guide, p. 105-108. Talbot, vol. i. pp. 277, 296-298.