

manner: "In the first place, I make my buckets, tubs, and kettles all perfectly clean. I boil the sap in a potash kettle set in an arch in such a manner that the edge of the kettle is defended all around from the fire. I boil through the day, taking care not to have anything in the kettle that will give colour to the sap, and keep it well skimmed.—At night I leave fire enough under the kettle to boil the sap nearly or quite to syrup by the next morning. I then take it out of the kettle and strain it through a flannel cloth into a tub, if it is sweet enough; if not, I put it in a caldron kettle, which I have hung on a pole in such a manner that I can swing it on and off the fire at pleasure, and boil it till it is sweet enough, and then strain it into the tub and let it stand till the next morning. I then take it and the syrup in the kettle, and put it all together into the caldron, and sugar it off. I use, to clarify say 100 pounds of sugar, the whites of six eggs well beaten, about one quart of new milk, and a spoonful of saleratus, all well mixed with the syrup before it is scalding hot. I then make a moderate fire directly under the caldron, until the scum is all raised, then skim it off clean, taking care not to let it boil so as to rise in the kettle before I have done skimming it. I then sugar it off, leaving it so damp that it will drain a little. I let it remain in the kettle until it is well granulated. I then put it into boxes, made smallest at the bottom, that will hold from fifty to seventy pounds, having a thin piece of board fitted in two or three inches above the bottom, which is bored full of small holes to let the molasses drain through, which I keep drawn off by a tap through the bottom. I put on the top of the sugar in the box, a clean damp cloth, and over that a board well

fitted in so as to exclude the air from the sugar. After it has done, or nearly done draining, I dissolve it, and sugar it off again, going through with the same process in clarifying and draining as before." The above mode, as practised by Mr. Joel of New York State, would produce a most beautiful sample of sugar, and is well worthy of a trial by the sugar manufacturers of this country. A very superior article of sugar may be made by mixing with sufficient syrup for one hundred pounds of the whites of twelve eggs, and seven pounds of fresh burnt charcoal powder. This mixture should be put into the syrup when cold, then apply heat for a short time, and strain through a bag, mixing a little pulp of brown paper with the syrup before putting into the filter; it should then be boiled down into sugar, carefully skimming off the scum that may rise to the top.

From what has been here hastily advanced for the benefit of the Canadian farmers, it is to be hoped that every possible exertion will be used to extend the manufacturing of sugar and improve its quality. Canada is yet a new country, and the people have scarcely opened their eyes to the importance of producing such articles as their country is pre-eminently adapted to afford,—our products must be multiplied and increased, and our money kept at home, if we ever expect to gain the confidence of the nations with whom we transact business.

THE OHIO CULTIVATOR.

The first number of this paper has come to hand. From the experience and well known ability of its editor, M. B. Batcham, Esq., we should judge that the *Cultivator* will be well received in Ohio. It certainly deserves the support of every farmer in that great wheat-growing state. Published at Columbus. One dollar per annum.