

of the scum in third pail, together with the washings of the filter, of tub No. 4, and of other utensils. Neutralize the acid with milk of lime, and test with litmus paper as before. Clarify twice with eggs, (or blood, or milk) but omit, if preferred, the filtering through bone black. Boil finally only to 228° Fahrenheit, instead of 238° as for sugar.

The product, when cool, will be about eighteen gallons of excellent syrup. From three days' work, of two hundred and forty gallons of juice—from say two thousand canes—there should be a total product of about one hundred and twenty-five to one hundred and fifty pounds of sugar, and twenty-seven gallons molasses.

This operation being on a very small scale, is carried on under great disadvantages. The same labor on a larger scale would produce much greater results. The process and routine here given will answer for larger operations. It would be better, however, especially if the quantity is increased, to have the second or evaporating kettle of greater length and breadth, and as shallow as possible to expedite the evaporation. A larger and longer bone black filter will also be needed.

Either sugar or molasses of good quality, but of darker color, may be made by the above process, omitting the bone black. If it be desired to make syrup only, stop the boiling at 228° Fahrenheit.

If white sugar is desired, the following additional process will be necessary. On the third day after the sugar has been put into the moulds, the greater part of the molasses having drained from it, scrape off with a knife, the crust on top of the sugar, leaving a smooth granulated surface, hollowing a little to the centre. Moisten the scrapings with cold water into a thin paste, and replace them on the sugar. Next day dissolve enough refined sugar, the whiter the better, in six quarts of water, to make a solution marking, when boiling hot, 32° Beaume. Pour one inch in depth of this solution, cold, on top of the sugar. On each of the two following days, put on a similar quantity. After the sugar ceases to drain, knock out the loaf; the upper portion will be white, the lower part light yellow. Divide the loaf and crush each portion separately.

If by any mistake, or carelessness, by burning or overboiling, or by the immaturity of the canes, the molasses should not begin to drain from the mould on the second or third day, run an awl, a large nail or other sharp iron instrument, into the hole at the foot of the mould some two or three inches, and then withdraw it. If, after ten days longer in the warmest place you have, it still fails to run, put the contents into a kettle, add a little water, heat it to 228° Fahrenheit, and it will make good syrup.