

straw is small, carts in large quantities of leaves from the woods for littering his cattle.

T. S. Faxton of Utica, spoke of the great improvement which had been made among farmers generally in the saving and managing of manure. He said that so long ago as 1820, it was common for the Dutch farmers to draw out their manure in winter, and place it on the ice of the Mohawk river, in order that it might be carried off out of the way on the first thaw. The manure "filled the land with weeds," and that appeared to them a sufficient reason for regarding it as a nuisance. The subject is now better understood. He has found out conclusively that the sooner manure is applied to land after being dropped from the animal, the more we get from it. It piled a year much of it wastes.

S. Walrath of Canton, St. Lawrence Co., said he had learned much in twenty years—his most valuable crop now is his manure crop; then it was his poorest. He carefully excluded foul seed from his manure, allows no weeds to ripen, and cuts his hay green, or before the seeds have formed. He can make finer and sweeter butter than his neighbors who allow cows to eat bad flavored weeds.

T. C. Peters of Genesee Co., remarked that one class of farmers cannot do as others may be able to—they differ in their management, but both are right for the kind of agriculture each practice. He thought that dairy farmers managed their manure best—that manure sheds are not necessary for our climate, and that any amount of rain will not injure manure if the discharge from the eaves of the barns does not fall upon it. He makes a distinction between *barn yard manure* (often containing much straw) and *stable manure*; stable manure proper should be applied to the current crop; but yard manure should be first piled to rot.

To embody the substance of the discussions, the following resolutions were adopted:

1. Manure which consists chiefly of the droppings of animals, should be applied as soon as practicable to the soil.
2. Manure consisting largely of straw, corn-stalks, or other fibrous matter, should be first rotted to become fine.
3. Manure should be applied at or near the surface of the soil, should be slightly buried.
4. For hoed crops, and especially for corn crops, it may be buried deeper than for straw crops.

Beet Root Sugar.

EDITORS OF THE AGRICULTURIST.—In answer to the enquiry of *Briar* in your last number, the following mode is pursued in Germany (according to Professor Lampadius) in making beet sugar upon a small scale. The roots having been washed, are sliced lengthways, strung on

pack-thread and hung up to dry. The object of this is to let the watery juice evaporate, and the sweet juice being thereby concentrated is taken up by macerating the dry slices in water. It is managed that all the juice shall be extracted by a very small quantity of water. The Professor obtained four pounds of fine white grained sugar from 110 lbs. of roots so treated, and the residue yielded seven pints of spirit. Ackersays, that a ton of roots treated after the same manner, gave 100 lbs. of raw sugar, which gave 55 lbs. of refined sugar, and 25 lbs. of treacle. I have Chaptal's mode which is much more elaborate, while the result is nearly the same. The syrup is to be boiled and skimmed until sufficiently concentrated, which is known as follows. The skimmer is dipped into the syrup and drawn out, some of the thick syrup which adheres to it is taken between the thumb and forefinger, and held there till the heat is reduced to that of the skin; the finger and thumb are then separated and if the syrup is of proper strength a thread will be drawn out which snaps, and has the transparency of horn, or rather barley sugar. This is called *Prüfung*. The fire is then put off and the syrup is carried to the cooler, a vessel sufficiently large to hold all the syrup; here the sugar is to crystallize. As soon as this commences, the whole is well mixed and stirred before it becomes too stiff. Earthen molds are then filled little by little, when full, are carried to a cool place. As the crystallization goes on the crust formed on the top is frequently broken and the whole stirred till the crystals are collected in the centre, it is then allowed to go without further disturbance. In three days pegs in the molds may be removed, and the treacle allowed to run out; in a week this is mostly run off. The process for refining is the same as that pursued in the West Indies.

P. S. Two pounds of the residue of the root and half a pound of hay, are considered sufficient food for a day, for a fair sized sheep, and keep them in fine condition.

I am, &c.

R. H. A.

Etobicoke, Oct. 4, 1861.

Horticultural.

Labels for Fruit Trees.

A good, durable, and very cheap label standard or bearing trees, is made of sheet iron. Cut the tin in stripes about six inches long, somewhat in the form of a wedge, about a fourth of an inch wide at one end, and three-fourths the other. Write the name near the wide end with any sharp steel instrument, as an awl, end of a file ground sharp, bearing on it enough to go through the tin coating, reaching the iron. (In a few months the rust by penetrating to the iron, will rust it, make.