till it is sweet enough, and then strain it into the tub and let it stand until the next morning. I then take it and the syrup in the kettle, and put it altogether in the caldron, and sugar it off. I use to clarify, say 100 lbs. of sugar, the whites of five or 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 50 to 80 pounds, having a thin piece of board fitted in 2 or 3 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 sugar in the box, a damp, clean 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. J. Woodworth.

Watertown.

This sample of sugar was made in the month of March, thus:—The sap was boiled to the consistence of good syrup, then taken out and strained, put into a wooden vessel to cool and settle, and then it was drawn off and heated in a kettle to ninety-eight degrees; then added one ounce of saleratus. The whites of four eggs, and two quarts of milk, were dissolved and beaten together; then keep up the heat until all the scum has risen; then take off the scum before it boils, and boil until it will form a wax on snow or in cold water; then take it from the fire and put it into tin pans to cool, and when the grain is well formed, place the sugar in tunnel shaped boxes to drain, with a wet flannel cloth on the top, and cover it with a board to keep off the air; let the molasses all drain out.

The same operation is done again by dissolving the sugar when cleansing.

Rutland. M. Eames.

The tubs are kept sweet and clean.—Smoke, ashes, or dirt of any kind will injure the color and grain of the sugar. Boil the sap without delay, straining before boiling. Use sheet iron boilers placed on arches, boil three barrels of sap to five gallons of syrup.

For cleansing, stir the whites of three eggs and one pint of milk into five gallons of syrup, place it in a sheet iron pan on a stove to boil, then strain it through flannel, than boil it till it grains. When grained, pour it in a drain formed of boards, tapering to the bottom with holes for the molasses to escape. W. E. White.

Walton.

In manufacturing the sugar I present for your examination, the strictest attention was paid to cleanliness, from the beginning to the end of the process. The sap was boiled to a syrup in sheet iron pans, so set in an arch as to be exposed to the fire only along the centre of their bottoms. The syrup was strained into a wooden vessel, where it stood 24 hours to settle, after which the vessel was tapped about three inches from the bottom, and the syrup drawn off, leaving the sediment in the tubs.

It was then, after being cleansed with the white of eggs, boiled to a proper consistency for graining. It was then subjected to the process of draining in a tub provided with two bottoms, one about four inches above the other, and minutely perforated, after which the sugar was again reduced to syrup, and again subjected to the same process of boiling, cleansing and draining as before.

The number of eggs used, was at the rate of eight to the hundred pounds of sugar. E. Bigelow.

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How to Raise Early Crops.

It is of the first importance for the kitchen gardener, whether he be a private or market gardener, to pay strict attention to his first crops. To be *first* on the list with a dish of every kind of vegetable, secures to the private gardener confidence in his skill by his employer, and to the market gardener the *highest prices* for his produce.

The first crop of peas, according to an "Old Digger" in the Horticulturist, (whom we recognize as no other than the lamented worthy Editor himself,) can best be raised in troughs or long shallow boxes, placed in frames or other warm place to start by the first of March, which if planted out carefully when the weather becomes mild, "don't know that they have been moved at all, and grow on, settling themselves as if they had been sown there and had a pre-emption right to the ground."

This brought out a reply from another correspondent who had "tried another plan which, if no better," was strongly recommended for trial. It consisted of opening a trench six inches deep, exactly where the row of peas were to come, and filling it two-thirds full of recently made horse manure; an inch and a half of soil was added and the peas sown. Boards were then nailed in the form of a V, and inverted over the peas in all cold or wet weather, until they were ready for bushing. Soil was afterwards added to raise the surface to a level or slightly above the surrounding ground.

Yet another correspondent though "Old Digger's" method very good in its way, but would tell his plan, which happened to be "not new," but the old-fashioned and useful method of sowing peas or any kind of seed on inverted turf, which are first put into hot-bed frames, covering the whole surface, filling in any chinks with a little soil. Notches are then cut out, and the seed dropped in and covered with rich soil. Of course any seed so sown and afterwards carefully transplanted, having plenty of roots among the turf, would not, like the first mentioned, know they had been moved at all.

Reader; either of these methods, or "one of your own." will help you to an early crop, provided you set earnestly to work to secure it; if not, then you may rest assured that he who does do so will beat you in the race.—Edgar Sanders.

Country Gentleman.

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Nurseries.

Every farmer who intends to raise fruit, should appropriate a small portion of his soil to nursery purposes, and in which young trees may be grown to be afterwards transplanted and grafted. Plums, apples, pears, peaches, cherries, &c., may be much more easily and cheaply produced in this, than in any other way, and the care of watching and tending them will be a pleasure, when the work has been once commenced. In this way choice and reliable trees may be obtained, and such as will not disappoint the expectations of the grower by turning out something different from what he had supposed them to be, as is too often the case where trees are purchased.

"Many kinds of trees," says a writer on terraculture, "are so short-lived, particularly in our climate, that unless some efforts are made to ensure a supply, and renew them as they fail by age or other causes, we must for the greater part of the time be destitute of some of the most desirable fruits. We may mention, for the convenience of those who in moving or travelling from one part of the country to another, would be glad to secure a supply of some favorite fruit for propagation, that if the twigs on which good buds are found are cut, (and the longer the better) and immediately deprived of their leaves by cutting the leaf stem with a pair of scissors or a sharp knife, and wrapped in wet moss or even wet cloths, they may be preserved for many days, or weeks, in a fresh state, so as scarcely to fail of growing where skilfully inserted."

By sowing fruit seeds in autumn, or by collecting stocks that may be found in the pastures, and transplanting them, a handsome, thrifty nursery may soon be started at the most trifling expense, and one from which the cultivator may draw his future supplies with a certainty that will be gratifying. Stocks collected from pastures usually have excellent roots, and when grafted and well tended, soon throw up a fine, thrifty tree. Two or three square rods of ground will frequently supply all the wants of the farm in trees.

We have seen a handsome and productive orchard produced by grafting trees in the pasture; they were irregular, to be sure, but in pasture land that was of no consequence. The earth was made loose about their stems and then bushes cut and thrown around them in such quantities as to keep