

A short time ago the Commissioner of Agriculture there stated, that judging by the progress that had been made, the Northern States, in a few years, would produce all their own sugar.

By the Chairman :

Q. Do you know of any other sorghum sugar factory in Canada besides your own?—They have been manufacturing it in Western Ontario; in the Niagara, or rather west of it, towards Detroit.

By Mr. Benoit :

Q. Did you notice in the papers that a company had started a sorghum factory at Niagara?—No; I did not. There was one at Tilsonburg; perhaps that is the one that you refer to. They have been growing sugar for years in the County of Essex, but they have been working it up in a very crude way.

Q. Is it still in operation?—Yes.

Q. What do you do with the refuse from the cane?—I should recommend its being used for manure.

Q. Then you have to cut it?—It is pretty well cut up when it comes from the crushing mill.

Q. We were unsuccessful with the sorghum in our county. Do you remember last year, that the frost came early.—Yes; but that frost also swept over the Western States, where both corn and fruits were destroyed.

Q. For two years it has been destroyed everywhere in Canada. I do not know whether, in view of that, you can say it is a very safe enterprize?—It is as safe as corn. In fact it is hardier than corn and will stand more frost than corn.

Q. Which, in your opinion, is the best way to manufacture it: at the large factories or at home?—I would recommend central factories, the same as cheese factories. If there were central factories the farmers could bring in their cane, but those who would have too far to bring it safely as cane, could make it up into semi-syrup. In the latter way it can be sent at any time to the factory, where it can be refined either into sugar or refined syrup.

Q. How can the cane be kept without souring?—You cannot keep it.

Q. It will not stand one night, according to my experience?—Every hour makes it less valuable. But the farmer, who lives too far from the factory, should have his own little crushing mill. With that he can crush out the syrup, which he then boils to a certain stage, and sends it to the factory where it will be finished.

By Mr. Bain :

Q. What would be the smallest capital to put into a factory, to make it of any advantage?—It depends upon whether you are making only syrup. If you go to make sugar it will be much more expensive.

Q. Syrup is a simpler matter?—Yes; to make sugar it will take at least \$10,000.

By Mr. Benoit :

Q. What have they done in that regard in the Western States?—They have factories there costing from \$20,000 to \$100,000—those large factories I have spoken of. In Minnesota they have small factories; they turn out a little sugar, but not much. I think if our Government would follow the example of some of the American States, and give a bonus, of say, a dollar for every ton of cane grown, and a cent a pound upon the product, in a few years we would produce a very large proportion of our sweetening requisites. The Government should also make it incumbent upon the factories receiving the bonus to impart such information to the farmers as would enable them to work up their product in a skilful manner.

Q. It would be an immense advantage if the farmers could get correct information, and see the process?—Yes.

Q. Which would be the more profitable for the farmer to grow, the mangold wurtzel or the sorghum, for the production of sugar?—Beets or cane? I think they would be about the same. I do not think there would be much difference.

By Mr. Bain :

Q. Have you had any experience with beets?—No; but I have looked into them as to the profits.