

in no way. It will stand very well in the field, but if you pull it, it will heat and sour.

By Mr. Bain :

Q. I suppose beet-root is the only thing that will store and manufacture into sugar afterwards?—About the only thing.

By the Chairman :

Q. What is the average yield per acre?—From 100 to 200 gallons of syrup.

By Mr. Landry :

Q. And of sugar?—It has been found to yield, in the Champagne factory alone, from five to seven pounds per gallon.

By Mr. Bain :

Q. What kind of sugar is turned out?—The sugar I saw was a nice yellow sugar. It was well crystalized and of a hard grain.

By Mr. Benoit :

Q. What was the taste of the syrup?—Like the ordinary syrup.

Q. Any smell?—That is all removed by chemical process: by a process of filtration.

By Mr. Bain :

Q. Is the process intricate?—As with making cheese or butter it requires close attention and considerable skill. A clumsy person cannot make it properly; but any one who can make good butter or good cheese can make good syrup. I mean, anybody having the intellect to make the one can make the other.

Q. There is not any particular chemical process that you have to put it through?—There is; but it is a simple one. The cane juice is naturally acid, and you have to neutralize that acid by chemical agency. You take carbonate of lime or some other alkali and it will neutralize it. Ordinary lime or milk of lime is what is in general use for that purpose. It is used on the sugar plantations. When you get the acid neutralized there is nothing but filtering to be done afterwards.

By Mr. Benoit :

Q. Did you sell any of the syrup you made?—I did.

Q. At what price?—I got 70 cents a gallon.

By the Chairman :

Q. So you believe that sugar cane culture may be made a success in Canada?—In the southern portions of Canada it can be made a decided success.

Q. What would you suggest as a means of encouraging its growth?—I would suggest that the Government should offer inducements, as is done in the American States. In the American States they granted a bonus of \$1 a ton for every ton of cane grown and brought to the factory, and a cent a pound upon the product.

By Mr. Bain :

Q. Does the United States Government give that, or the local authorities?—It was given by the State Governments. They gave a certain price per ton on all cane grown and brought to the factory to be manufactured, and then a certain other bonus on the product manufactured. That was done until the farmers got to understand it.

Q. Redpaths would object to that?—I do not think it would interfere with Redpaths', because they could take this sugar and refine it into white sugar, and it would be a better article than they can get in the West Indies.

Q. They buy low grades there?—It would not pay them to take low grades; it would pay better simply to make the syrup than to make a low grade. Inasmuch as that those who are now manufacturing the sorghum sugar in the United States do not use any acids to bleach or brighten it in any way, that sugar is more in demand than the refinery sugar, for bakers' purposes, and so on.

Q. It would be rich in saccharine matter?—Yes; and very free from acids. If you introduce any sulphuric acid into it, it will not do for bakers; it will destroy the fermentation of the bread.

By Mr. Benoit :

Q. Do they not export molasses and sugar to Europe from the United States?—No; they are importing very largely. They do not produce enough for themselves.