

expect poor results. Cane juice in its crude state contains a variety of impurities, such as fragments of cane, particles of earth and like matter that can be removed by filtration. As cane juice in its raw state contains a certain per cent. of acid which needs to be removed, this can be done by the use of lime. As cane that is grown on manured land contains a larger per cent. of acid, it can best be tested by litmus paper. A strip of blue litmus paper being dipped into cane juice will be changed from blue to red. Lime should be added until no tint of red appears. If too much lime has been added, by dipping a strip of the red litmus paper into the juice it will be changed from red to blue. More juice should be added until no tint of blue appears on the red litmus paper. No juice should be allowed to stand more than six hours; better to boil immediately after being ground out.

FIG CULTURE AT THE NORTH.

BY G. F. NEEDHAM, WASHINGTON, D. C.

The secret of growing figs in the Middle and Northern States lies in the fact that the wood must be ripened before it is laid down in autumn or it will rot. As with all deciduous trees, the leaves fall when the wood is matured. But if the frosts destroy the leaves the wood cannot mature. This difficulty is not confined to the north. A note before me, recently received from a fig grower in the State of Georgia, says: "All our fig trees were killed in the latter part of November, by a sudden cold snap which caught them in sap." Certainly it could not be worse at the north!

An old fig producer has said, "Only a little care is necessary to grow this fruit, but they must have that little." And no fruit of any kind can be grown without care and pains. Yet it pays. My pamphlet shows how easily figs may be grown. The fig will endure a cold of 40 degrees Fahrenheit, and one can make sure whether the thermometer will go below that figure before the next morning. Should the indications be that it will, the fig bushes must be covered with whatever may be at hand, brush, paper or cloth caps, boards, a barrel, etc., to shield them from the present cold. After one or two frosts we have mild weather, in which the wood will ripen, when they may go into winter quarters, as per instructions.

Reader, you can grow figs in abundance, and those just as delicious as the imported, for you can have them fresh.