

sand of a single season in Canada and the United States, and I could dispose of it at the present market price, I should be a millionaire."

Sugar sand gathers in the felt and flannel strainers through which the hot syrup is filtered and what escapes these strainers settles as a sediment below the faucet of the settling syrup cans. An extensive sugar maker estimates that a thousand tree grove should yield from 40 to 50 pounds of sugar sand in a season. The yield varies greatly from year to year.

In preparing sugar sand for market it has to be thoroughly washed and rinsed with hot water, or hot sap, in order to take out the sugar. It must then be spread out to dry. The washing can be carried out in the felt strainer. The wash water may be boiled down to syrup or used for vinegar making.

It is understood that a German manufacturer has become interested in Canadian sugar sand as a source of malic acid and it is expected that this product well washed and dried will find a market at a price not below ten cents per pound.