

haps the safest test. Very great care is necessary here, that it be brought to the right point and no more: and also in managing the fire, as a little blaze, or too strong a heat is most sure to scorch, and this is fatal to crystallization.

Crystallization.—Difficulty has been found here by all that have made experiments with cornstalk sugar, but perhaps every one has obtained a sufficient quantity that was well grained to satisfy them, that the difficulty was somewhere in the process of manufacture.

From recent observation I am inclined to think that I have kept my sugar in too cold a place. Two small parcels, left partly by accident where they received the warmth of a fire, were found well grained. But there is another difficulty after it is well crystallized, to make the molasses separate, or drain, as it is called: although the crystal appears to be as fine as was ever formed, still the molasses will not separate by any common methods used for maple sugar. As yet I have not been able to procure any better specimen than that exhibited at the State Fair.

Amount from the Acre.

Although the quantity of stalks was so much diminished by the drought, yet six hundred pounds were obtained; this it should be understood, is weighed when taken from the fire and before graining has commenced. If it were all well grained and the molasses separated, the weight of sugar would probably not be more than five hundred, and molasses one hundred.

In order more fully to determine the amount that might be produced from an acre of good corn, I measured two square rods of the best corn I had: the stalks were then cut, and their weight was 193 pounds; after grinding, the juice weighed sixty-nine pounds and measured nine gallons; from this I obtained twelve and a half pounds of sugar. By this it would appear, that had the whole acre been as good as the two rods submitted to the test, one thousand pounds would have been the produce. And it would seem that this must be a safe calculation as the stocks on the two rods were not as large as would be grown in a good season.

An equal amount by weight of large stalks of rank growth, and small ones that were grown thick, were ground separately, but as no material difference was found in the produce, my opinion is that the corn should be cultivated so thick that no ears will be produced.

[Here follows a list of items, which we omit, showing the expense of raising one acre of corn stalks, including rent of land, to be \$19 52.]

There is no part of the business that is so tedious as plucking the ears, stripping the leaves and cutting off the tassel. A part of this labor was performed for the fodder that might be obtained from it, but it was not sufficient to pay; as the labor of plucking the ears was performed for this consideration, I am unable to say what it would cost; but this much is certain, it is needless for the most part, as no ears of any amount need be raised, if the corn is sufficiently thick. From the best estimate that I can make of the expense of stripping leaves and cutting the tassel, I think that a smart hand would perform the work on an acre in six days, or for \$4 50; making the whole expense up to the cutting of the stalk \$24 02.

It is somewhat difficult to come at the expense I was at in manufacturing the acre of stalks into sugar, so much was done by way of experiment. But as one hundred pounds were made one day, I shall take that as my guide, and call it a day's work for two men to make one hundred weight.

The amount above brought down.....\$24 02
To twelve days work making sugar, at
6s. per diem..... 9 00
To use of horse and wagon 6 days at 3s
per diem..... 2 25
To 2 cord of wood at 12s. per cord.... 1 12

The whole expense of cultivating the
crop, and manufacturing the 690
pounds sugar.....\$36 40

Or a fraction more than six cents per pound
Some credit may be given for fodder, as a
large amount of leaves or blades might be saved
with a little extra labor while stripping them.
The stalks, after being ground, are worth some,
thing, horses and cattle eat them very greedily
when they are fresh from the mill.

Remarks and Suggestions by way of Recapitulation.

1. If good crystallized sugar of pleasant flavor
shall be produced from the cornstalk, I see no
good reason why its manufacture shall not be-
come as universal as the raising of corn. Every
neighborhood can as easily be supplied with its
apparatus to make sugar as to make cider.

2. Corn should be grown so thick as to pro-
duce no ears. Some variety of corn that grows
very large, like the "Ohio" or "Rocky
Mountain" might be best; this latter is well
adapted in some respects, as it is very little in-
clined to ears or leaves; cutting the tassel will
not prevent earing, unless they are all cut and
kept cut. The cutting of the stalk may com-
mence as soon as the tassel is ripe. If the
weather is warm, but if cool, or early in the
morning, a little delay is not thought to be in-
jurious.

3. Lime water is perhaps the best for clarify-
ing of any thing yet discovered; but some agent
that will more effectually cleanse from all dele-
terious or foreign matter, is necessary. Science,
with persevering experiment will no doubt pro-
duce this result.

4. The less time occupied in boiling, the more
perfect is crystallization. This is true of the
maple juice, and probably more so of the corn-
stalk. To boil to advantage, two pans should
be provided.

5. Any man of ordinary ingenuity, can make
a pan in two hours, with no tools but cold
chisel, punch, hammer, and six cents worth of
rivets.

6. I make no doubt that a mill with wooden
rollers would answer a good purpose for a small
operation, and small operations are what are
wanted; let no man go into this business largely
until there is more knowledge on the subject. A
simple mill with two rollers, that might be built
for five dollars, would crush the stalk and save
most of the juice. No cog-wheels can be ne-
cessary; for if you turn one the other must go.
When experience has taught how to clarify, so
that we may be sure of a good article, then
will be the time for more perfect and expensive
machinery.

7. If the result of this enterprise depended on
the amount of saccharine matter contained in
the cornstalk, its success would be certain. Es-
timates that have been made of the amount that
might be made from an acre, have probably
never been too high. Improvements in cultiva-
tion, and in finding the variety of corn best
adapted, will no doubt greatly exceed these
estimates.

8. The expense, as compared with maple,
must be much in favor of cornstalk. Of the
expense of growing an acre of cornstalks,
every farmer may judge correctly; then com-
pare the amount of fuel, the amount pro-
duced in a day, the expense of fixtures, and
it is all vastly in favor of the corn stalk. Only
let the cornstalk sugar have the delicious flavor
and the beautiful crystallization of the improved
maple, and no longer will that pride of the forest
be hacked and bored "with wicked hands," to
obtain its sap.

May we not hope that Mr. Ellsworth's forth-
coming report will throw much light on the
subject? The collected experience of all that

have been engaged in the business the past sea-
son, will soon be laid before Congress and the
people. If Professor J. I. Mapes, shall fulfil
his pledge made in the last report, some scientific
and practical information will no doubt be the
result.

[We shall give some extracts from Mr. Ell-
sworth's Report in our next.]

With these remarks I submit this report. I
have endeavored to give a faithful and full ac-
count of my experiment. I am aware, that on
some parts of this business, I cannot speak as
favorably as might be desired; but for myself,
I have no fear of the result of the enterprise. I
would beg leave to suggest, that a liberal pre-
mium be offered next year, for a given amount
of cornstalk sugar of the best quality. This
might stimulate, not only a greater amount, but
more careful experiment.

TO PRESERVE TOMATOES.

Messrs. Editors,—As I am very fond
of tomatoes, and have a way of preserving them to
use, when the season for them is over, a way
which I have never seen proposed, although others
may have heard of it, I have concluded to send
it to you, that you may publish it if you think
proper:—

Dip the ripe tomatoes in scalding water, peel
them, and divide them into two, or if very thick
through, three slices, lay them on plates and put
them into the oven after the bread is drawn; if a
good oven, by the time it is cool, or in 48 hours,
they will be perfectly dried; put them into paper
bags and keep in a dry place; when wanted for
use, dip them into cold water and lay them on a
dish to swell, and in a mince or stew, they are
almost equal to the fresh fruit. If you wish to
make tomato sauce, add a little water to cook them
in. They are very good to eat out of hand in the
dry state.

A FEMALE READER.

Brooklyn, May 6, 1844.

PRESERVING EGGS.

I have just read the mode of preserv-
ing eggs in the last number of the Cultivator, and
a lady at my elbow, for whom I have the highest
esteem, informs me that she preserves them as
follows, and has never taken up a bad egg, after
keeping them all winter:—

Put a layer of salt in the bottom of a jar, and
stick the eggs into the salt, point downwards, till a
layer of eggs is made, when more salt is put in,
and again a layer of eggs, and so on successively
till the jar is full. Having often eaten of the eggs,
I know the mode to be a good one. T.

WEAK EYES.

Wash the eyes frequently in cold water
if they are in the least inclined to weakness.

Make a wash by pouring water over a jar full of
rose leaves; let it stand all night, and then strain
the water. It will be found excellent for the eyes,
and should be used frequently.

A poultice made of rose leaves is good for a sty
upon the eye-lids.

If the eyes are very weak, boil a handful of
freshly gathered salad in a pint of water, strain it,
and apply the liquor to the eyes at intervals. It
will be found very soothing. A poultice of boiled
salad leaves will also relieve severe pain in the
eyes.—Selected.

Cure for the Stretches.—Sheep some-
times stretch their noses out on the ground
and around by their side, as if in severe pain.
This is frequently occasioned by an involution
of a part of the intestine within another, called,
when occurring in the human subject, inter-
susception. Immediate relief is afforded, when
this last is the case, by lifting the animal by
the hind legs, and shaking a few times, when
the pain disappears.—American Agriculturist.