

It should have been stated that since the African and Chinese canes have been grown in America they have either been naturally hybridized or have become changed by climate, and the variety now found to contain the greatest amount of saccharine matter is the Early Amber, a variety originating in Minnesota.

The best soils for its cultivation are the same as those for corn, warm upland sandy plains; low ground, and such as have been recently manured, should be avoided. The mode of planting for sugar cane is the same as for corn; that is, in check rows made with the plough four feet apart each way. The time of planting is also the same, that is, when warm weather sets in and all danger of frost is passed. During the growing season the ground must be kept clear of weeds, and the suckers removed from the plants. When the seed is ripe or nearly so the cane should be cut. If the season is ordinarily hot the time for cutting will be about the first week in September. After cutting, the cane should be left in windrows in the field for a week or ten days to cure. After this, if not wanted to work up, it should be placed under shelter, but if possible should not be allowed to get wet or be exposed to frost, as either of these spoil the color of the syrup and sugar, though they do not materially injure it. The leaves must be stripped from the cane before using; this is usually done by placing two or three hills of cane on a raking board, one end of which rests on the ground, the other on a tressel, and whilst one man holds the tops, another rakes down the cane with a steel toothed rake, and by this process all the leaves are removed. The man holding the tops then cuts them off with a heavy knife, and lays the canes in a pile for future use. The leaves make a valuable fodder and the seed an excellent feed, the first equal to the best hay, the latter equal to oats. It requires three men to top and strip an acre per day. The bagasse, or refuse stalks from which the juice has been extracted, also makes a superior food for cattle. It will thus be seen the entire product is available for useful purposes.

For making sugar and syrup it is necessary that a mill be procured for grinding the cane and pressing the juice, and an evaporator for boiling it down. The average yield of dense syrup per acre is about one hundred and sixty gallons. The appliances generally used are the Victor Cane Mill, made by the Bloymer Manufacturing Company, Cincinnati, Ohio, and the Cook Evaporator. These are made in