

THE AMBER SUGAR CANE.

The interest which is taken by many of the readers of the CANADIAN HORTICULTURIST in the cultivation of this plant, is our apology for calling attention to the following letter from the *Western Rural*:

Having grown sorghum for the past twenty years, and been a manufacturer of syrup for fifteen, I hope what I may write from my own experience will prove a benefit to my brother farmers who are at present engaged in the culture of cane, and if so the object for which I write will be accomplished.

It is of the utmost importance to procure good, pure seed from cane which gave good results in quality and quantity of syrup and sugar. The best variety of cane that I have grown is the Minnesota Early Amber, which yields from one to three hundred gallons per acre.

Sandy land makes the best syrup. New land makes good syrup and a large yield. Clay land gives good syrup but light yield. Cane should not be grown on freshly manured land, as it always makes a poor article of syrup. It should be planted at least one year to some other crop before being planted to cane.

Plant with rows but one way, running north and south. If possible plant three and one-half feet apart east and west and fifteen to eighteen inches north and south. Plenty of seed should be planted and then thin out, so as to leave from four to six stalks in a hill. The ground should be ploughed at least ten inches deep and planted as soon as ploughed. One-half inch is deep enough to cover the seed.

As soon as the cane is up it should be hoed around the hill; great care needs to be taken to keep the hills free from weeds. When the cane is of sufficient height so the rows can be seen plainly, it should be cultivated, and this is best done with a five-toothed cultivator; the teeth should be small, or at least the outside ones, which allows one to get close to the cane and not cover it up. Cane needs no cultivating after it is three feet in height; indeed, cultivating after that injures the cane.

There are a great many different opinions in regard to the right time to cut cane. Some say cut cane when the seed is in the dough, while others maintain that it should stand until ripe. My experience is, that it will make more syrup if cut when seed is in the milk, and will granulate much sooner than when allowed to stand until ripe. Cane should be cut when the seed is in the milk or dough, and put under cover, letting it remain there ten days or two weeks before being worked. Cane can be kept one, two, or three months, if kept from freezing, without injury.

In making syrup I use the Climax Mill made by the Madison Manufacturing Co., Madison, Wis., and the Cook Evaporator manufactured by the Blymer Manufacturing Co., Cincinnati, Ohio. Both of these companies are held in high esteem by those who are engaged in the culture of the cane. Good machinery and good dry wood are two of the most essential things needed in making good syrup and sugar. Without these we may