

sugar; if ground to a fine flour the "pulverized." The first of these two is certainly a pure and convenient form for use; the second looks as if it afforded an excellent chance for adulteration. "Coffee" sugars are made from poorer stock—that which can not be made into a dry and perfect-grained sugar—or from such stock mixed with the heaviest portions of the syrup obtained from previous processes. Its value is according to its whiteness and "grain."

Since we took up our pen on this subject, our attention has been called to a *novelty* in the way of refined sugars, in which doubtless the public will be interested. The common "crushed" article has always proved quite intractable to the sugar-tongs. To remedy the inconvenience, a member of the firm of "Havemeyer & Moller," N. Y. city, has invented and patented what may be called a *blocking*—instead of a *crushing* apparatus, and which the firm have now in operation. In this, a loaf is first cut up by a number of circular saws into slices of a suitable thickness. These are then passed between two rollers studded with knife-blades, which cut the whole into tolerably regular and squarish blocks of different sizes, but averaging cubes of about *three quarters of an inch* in each dimension. The product they have denominated "*block crushed*." Its introduction to the tea-table will, we think, be marked by an "era of good feeling," and by a largely increased security in—the management of the tongs. Discreet house-keepers we are sure, will not fail to be furnished with the genuine "block crushed," that is, as soon as the market is supplied.

We are now prepared for a speedy solution of the question as to which is the most economical sugar. It has been seen that no sugar is *pure* until it has been refined; and even then only the *best* refined article is so. This forms a clear, dry grain, is strong—is sugar, and nothing else. *Pure sugar is pure white*, never of any shade beneath this: *and this, and this only, is pure sweet*. "The raw sugar of commerce," says Tomlinson, in his *Cyclopedia of Useful Arts*," really consists of a crystalline flour of pure sugar, moistened throughout with molasses, *often to the extent of one third of its weight*, and often more than the crystals can contain;" and elsewhere he adds, "mineral and vegetable impurities." But molasses is more than half water and impurities. Now water is not sugar—it is not sweet, and cannot be. Impurities are not sugar—dirt has no sweetening property.

The smallest insight into the chemistry of sugar, and into its relation to all forms of foreign matter with which it may be intermixed, would convince the "old ladies" of both sexes that they are wholly self-deceived when they assert that brown sugars are more sweetening than white. They are deceived *in this way*: the brown sugar is part molasses, hence part water, and also contains a little acid from the original cane-juice. So it is already partly dissolved, and imparts its taste at once to the tongue; in addition to the fact that that taste is a rather *strong one*, for sundry good reasons already shown. But pure sugar-crystals, which are sweetness, and nothing else, still do not dissolve instantly: they are slow, when taken on the tongue, to yield the sweet they possess; and therefore they have been set aside on the plea that they are destitute of sweetness? As well pronounce impure salt the *more salt*, as impure sugar the more sweet. But the housewife says the "strength" is "taken out" of the refined sugar; and so she uses a mixture of sugar, and water, and filth, *because* pure sugar is not sweet enough! And so, too, she buys water and filth in her sugar, *because* she lacks faith in the real sugar itself! Is she ready to apply the same principle to her flour, and prefer that which is liberally compounded with cockle, chaff, and dirt, *because*—pure flour is not strong and nourishing enough? Wax can add nothing to the sweetness of honey, and therefore honey can lose no sweetness by being freed from wax. Sugar, so long as it will crystallise perfectly, can no more lose its sweetness, than gold can cease to be gold. But as never so much copper in gold, is no addition to its value, so is never so much of foreign matters in sugar wholly unavailing to increase its strength or sweetness. The cheapest sugar is therefore the driest, the purest, the best quality.

Finally, sugar, pure or impure, may easily be used too freely, especially in the warm season, and by persons of bilious habit, or those who take too little active exercise. Many dyspepsias, liver complaints, bilious attacks, fevers, neuralgias, rheumatisms, urinary and cutaneous disorders, are mainly the product of too free use of sugar and other concentrated foods, for the exercise and the air that are taken by the consumer.—*Life Illust.*

BIRDS.—The editor of the *Farmers Journal* says, that, aside from the invaluable services of birds in keeping injurious insects in check, they amply compensate the farmer for their share of his grain and small fruits, by eating the seeds of weeds that are allowed to mature, and that those sportsmen who shoot the birds in his fields, are entitled to the same respect as is due to those who rob his hen-roosts.