

BEET SUGAR

AND

HOW IT IS MADE.

The following treatise is intended for the information of the Canadian public, and to assist the introduction of the "Beet Sugar Manufacture" into Canada.

The chief difficulty the writer has met with, has been the ignorance of the public on the subject of the "Manufacture of Sugar," and the almost impossibility of making people understand, that, instead of its being an unapproachable chemical process,—that the manufacture of a crude article of sugar, (from whatever source), is really one of the simplest and, indeed, one of the roughest arts, which supply the human family with the necessaries of life, and that it is one which any person of even limited capacity can master.

The manufacture of sugar until the advent of beet sugar in France, was confined to the tropics, chiefly to the East and West Indies, the material from which it was obtained being the sugar cane.

In the East Indies, China and Japan, the manufacture of sugar dates from the earliest ages, the date being so ancient that the original time of its growth is entirely lost sight of. The class of people who have made it within the British possessions were the "Ryots" of Hindostan, and the small farmer and proprietor, these have prepared the rough syrup from the cane, which they supply in small casks and earthen jars to the manufacturer of grained sugar, who is a person of only a few degrees of greater intelligence than the original grower. This second manufacturer reduces the rough syrup to coarse crystallized sugar, which is again furnished to the refiner, who converts it into loaf sugar, and into the best kinds of what is usually known as "moist sugar."

The manufacture of sugar in the West Indies was originally carried on by the negro race, under the superintendence, it is true, of white masters, but still the manipulation was entirely conducted by the colored race, and in a manner only one degree less rough than that adopted in the East Indies. Now, however, all the modern improvements in evaporation and refining are used in both the East and West Indies.

Is it to be supposed that our Canadian farmers are not far superior in intelligence to either of these classes, and therefore far fitter to undertake the manufacture of this grand staple among the necessaries of life.

The object of the writer in recommending in the following pages the use of substitutes, or

cheap machinery, must not be misunderstood. He does not mean for a moment to recommend the Canadian manufacturer to use any but the best and most expensive machinery that his means will afford, the best will in the end be to him the cheapest; but, to the farmer who produces the roots (which, without conversion, are mere cattle food), the writer will, hereafter, endeavor to show that by the simplest and most inexpensive means the farmer can convert his crop of roots, (or a great portion of it), into a substance that will not only yield him a better profit than his cattle, but also a quicker return; whilst, at the same time he will, (if he pleases), be able to supply his family with the most expensive staple required for house-keeping. We will now proceed to the subject for the encouragement of the growth of which this pamphlet was written, namely, SUGAR FROM THE BEET.

The writer claims nothing absolutely new in the process set forth: the arrangement of the various processes is new; but more so by the suppression of superfluities than by additions. The new part of the process is the fact that by following the instructions hereafter given, twenty-five pounds of beet root may be manufactured into a merchantable sweet, in domestic utensils as readily as two hundred and fifty tons of beet root are ordinarily reduced in one of the monster factories of the European continent.

The most important thing the person can do who is to enter upon this manufacture is to forget all and every thing he has ever known about sugar making, particularly that which is made from the mangle; and he must especially bear this maxim in mind, viz.—

Beet Root Sugar is not, never has been, and, the writer believes, never can be, made into an article of domestic use, until it has more or less perfectly been refined by a separate process.

All sugars, except maple sugar, are made at two processes—in the first the juice, whether from the sugar cane or from the beet, is defecated and boiled down to the crystallizing point; it is then set by in cisterns until the crystals have formed, when it is shovelled into barrels, and the molasses is made to drip from the sugar. The sugar is then shipped to England and America and elsewhere, and refined into loaf and into the best kinds of moist and crushed sugar.

Canadian ideas of the manufacture of sugar