

Although the rainy weather of last fall came on just at the time when the cane was ripening, and the season must be recorded as unfavorable for cane, those who manufactured for syrup are, on the whole, satisfied with the result.

THE OUTLOOK.

What are the prospects for the coming season is a question which elicits far more interest than any enumeration of past advancements. Many persons are about to invest considerable sums of money for machinery, buildings, and in planting a large acreage of cane. Will it pay the coming season as well as last is the question they would like to have answered. It is a curious coincident that just at the time when the creamery system is being adopted in the West, and the opportunity offers for the manufacture of a first-class quality of butter in unlimited quantities, that all sorts of imitation products as oleomargarine, suine, etc., should be put on the market and the trade demoralized. Now, almost in the same way, just as a means appears by which syrup of a good quality can be made, not only for home use, but for foreign trade, the manufacture of glucose assumes unthought of proportions, and it is affecting the trade in all classes of saccharine products.

Those forecasting the prices for Amber syrup should consider the peculiar condition of the market for such goods just at this time. Up to within two or three years, the demand for syrup was filled by the southern product. This, of course, will yet force itself upon the trade in some quarter if driven from our section and tend to weaken the market. Glucose is appearing everywhere and nearly always as an adulteration; with the large number of manufactories for the product which are now being put in operation, the price will be cheapened and the inclination to mix it with other syrups greatly increased. The effect of this can hardly be calculated, but in my opinion can not easily be

over estimated. Then the greatly increased acreage of Amber Cane will give us a greatly increased amount of syrup.

I am of the opinion that Amber syrup has created a market for itself to such an extent that this year twice the acreage of last could find a good home market, but when I hear that in some localities fifty times as much as last year will be grown, I become anxious lest next fall our syrup should go begging a market at twenty or twenty-five cents a gallon. If there was a possibility for turning the syrup into sugar the demand would be unlimited, but that fortunate era has not yet dawned. If the market is overstocked next fall this industry will receive a shock from which it will not recover in years.

SUGAR FROM AMBER CANE.

Chemistry shows that the amount of crystallizable sugar in Amber Cane is almost equal to that in the Ribbon Cane of the South, and enthusiasts have figured the number of pounds of sugar that an acre of ground will yield, and have given the large profits which would follow. These results look very well on paper, but unfortunately no one has yet made a fortune in producing sugar from Amber Cane. Our present methods are yet so imperfect that all effort thus far must be denominated experimental. Secret processes are offered to the credulous for sums varying from five dollars to five thousand, which will enable the person employing them to make sugar in unlimited quantities, and at rates which will pile up a fortune in a season.

Strangely, however, these venders prefer to peddle their methods about the country rather than use them to secure the fortune for themselves.

In 1879, a couple of car loads of good brown sugar was produced at Crystal Lake, Illinois. This seemed to indicate that the way was now open for the manufacture of sugar, but unfortunately we hear of none of those engaged in that undertaking having put sugar on the market this