

THE SUGAR INDUSTRY.

The interest in sugar making and the growth of saccharine material is still active in regions of our country which hitherto have relied altogether upon importations of outside sweetness. At the extreme East, the Maine Beet Sugar Company, at Portland, pulled through last season with a small profit, although they had a late start and were put to extra expense to store their unused material away from the frosts of last November. In Massachusetts the planting of beets for sugar is urged with unremitting vigor, and the names of successful beet growers of 1879 tabulated for evidence on the affirmative side of the question. In Delaware and in other States bordering on the Atlantic there is also a disposition toward the beet, and it seems probable that the coming season will furnish fuller evidence than has hitherto been available upon the practicability and profitability of the subterranean sugar business, so to speak.

Jumping from the Atlantic to the Pacific coast, in order to keep our eye still on root sugar, we find in California that the Alvarado sugaris has about finished its season's work, and, although no evidence is yet at hand concerning the profitability of the production to the stockholders, there are facts brought forward by local observers which indicate that the enterprise has a very lively air about it, and is making preparations for the coming beet crop, which would indicate that there is heart in the business, and the heart of most business is the coin in it. The Alameda County Reporter, says: "The supply of beets is obtained from the farmers, who grow them on contract with the company. The contract is by the acre, the company paying \$4 per ton for the crop delivered at the factory. In 1879, about 1,100 acres were contracted for, and about 12,500 tons of beets were delivered. The factory has continued in operation with slight interruptions, and the last season's crop will be worked up before May 1st. Work will, however, be continued a month longer, upon the lower products, that is in re-working the syrup left from the sugar already made, for the purpose of obtaining from it whatever is possible of the crystallizable sugar it yet contains. The result of the season's run will be about 5,500 barrels, or 690 tons of sugar. In addition to this, there are on hand 800 barrels of crude sugar, which was bought with the Sacramento establishment. This will require several weeks to refine after their other work is done. The company has paid to the farmers in the vicinity of Alvarado with whom they contracted last season, about \$50,000, besides which it gives direct employment to about 80 Chinamen and 33 white men. This season the acreage of beets contracted for by the company, will be about the same as last year. Ten tons of beet seed of the Imperial Electoral variety has been received from Germany, this spring, and may be obtained by farmers who enter into the contract. Work will begin on the next crop about September 1st."

We doubt if the farmers of the old West have been stirred up on any subject, as they seem to be on the sorghum sugar interest. This business, set upon foot by a few enterprising farmers of the northwest, was taken up by Gen. Le Duc, and his promulgation of the opportunity in it has excited the attention of the dwellers in a broad belt of country, from Texas to Minnesota and beyond. The latest information on the progress of this phase of the sugar industry we find in an address of Gen. Le Duc at the Elmira Farmers' club in New York State. He said: "At the Sugar Growers' convention at Minneapolis, Minnesota, I saw on exhibition many samples of excellent sugar, one farmer having five barrels of as good common yellow sugar, as could be made anywhere, and to one who loves his country, who delights in the exhibition of her capabilities, of her prosperity and independence, it was a most gratifying and interesting exhibition." This seems to be the general idea of the sorghum growers of

the northwest. They are confident in what they have done, and the tendency toward the erection of modest sugar making establishments, and the planting of early amber cane is as vigorous in the prairie States as was the movement toward cheese factories and dairy herds in New York, when the great exports to England opened the way for a new industry.

GREED, THE MOLOCH OF TO-DAY.

From far distant India come the horrible tidings that hundreds of human beings have been sacrificed to expiate an offended Deity, sacrificed that a king might live. No doubt this will furnish a theme for many a thrilling missionary sermon; and charity will adjust her telescopic glasses upon the benighted land, and send out some thousand Bibles and a few preachers to convert the cruel heathen.

But pagan Birmah is not the only place where human sacrifices are in order. Here, in the midst of our much-vaunted Christian civilization, holocausts are offered to the modern Moloch—covetousness. Yes, to our shame be it said, we yet practice the doctrine that the many must be sacrificed for the benefit of the few, and men, women and children die that the kings may make money. "Do unto others as you would have others do unto you" is well enough for a writing-book copy, but it is in the way anywhere else; and the New Commandment, "Love ye one another," is locked up in our exceedingly pious churches, to be aired only on Sundays.

Action is the test of belief; if faith be the root, then deeds are its leaves and flowers. It is useless to decry as impious human sacrifices, when daily we sacrifice life for gain. What if these sacrifices are veiled beneath the mild terms, accidents or casualties, are they for this reason any the less horrible? Shall we ever learn to call things by their right names—the names given to them at the Tribunal of Truth—and cease compounding with crime, as we now do continually?

A building destined to contain hundreds of precious lives is to be constructed. Is the work given to the most skilled? By no means. It is the lowest bidder that gets the job, and it is well known that often the bid is too low to admit of good work. The employer chuckles over his good bargain, and if the building falls, crushing beneath its ruins many a human being, it is a sad accident, but no one is criminated. An over-worked railroad employee, dulled by fatigue, forgets a signal or misplaces a switch, and trains collide; or under-paid workmen, hurrying to make wages sufficient to live, become reckless, and an explosion ensues. Then society is horrified; sensational newspapers gloat over the ghastly sensation; a few protests are uttered; perhaps some careless workman, made careless by injustice, is dismissed, making one more added to the list of unfortunates—and that is all that is done, for the world is in too great a hurry to stop to investigate, and short-sighted covetousness, led by its high priests, over-work and under-pay, rushes on to new sacrifices.

It is time that public opinion turned all its forces against this greed of gain, which not only stultifies the mind and destroys happiness, but renders those who should be noble citizens of the highest civilization, immolators of mankind, as merciless and cruel as the deluded pagan.—*W., in Home Life.*

Do not seek easy ways; for easy ways lead to rust. Do not seek to get rid of responsibilities, but be anxious to assume them. See to it that, as you draw near to the later years of life, you draw near fully equipped.

COAL is known to underlie fully 30,000 square miles of the Territory of Montana.

THE USE OF CONDIMENTS.

The general definition of this word is, "a pungent and appetizing substance, as pepper or mustard; seasoning. Something used to give relish to food and to gratify the taste." To the question, why do you use pepper on your food? you reply, because you relish the taste of the pepper. A little thought will, perhaps, convince you that you mistake its use. Is it not more probable that the addition of condiments brings out the flavor of the article of food on which it is placed. As a general thing pepper and mustard are not used on the fruits. Carrying out this view, if condiments are used simply to bring out fully the latent flavor of the dish, they could with equal propriety be used on fruit. This is, in fact, the case. To convince yourself of this, use pepper on strawberries, and you will find in them a flavor more delicious than you have ever experienced before. You will further discover that in this case you have not used the pepper for its taste.

The use of salt is as improperly understood. It is a natural preservative when applied to animal substances. The acid in the salt being the preservative element. When used with vegetable food, but not in such quantities as to cause a salty taste, it is a great improvement. In boiling corn or oatmeal without adding a little salt at first will cause it to have a bitter if not unpleasant taste. The addition of salt removes this rank taste and gives the appearance of smoothness. This is caused by the chemical action of the acid in the salt on the farina or starch.

We use pepper and mustard on food for the purpose of bringing out the flavor of the article on which it is placed. So with salt. A good test of this is boiled rice, which is perfectly insipid without the addition of salt. Many people prefer it flavored with sugar. It will be found that when sugar is used it will be far more pleasant and agreeable to the taste if it had been previously seasoned with salt, although not strong enough to detect the taste.

ELECTRO-HORTICULTURE.—In confirmation of the recent experiments in electro-horticulture by Dr. C. W. Siemens, which were noticed at length in the *Press* of April 17th, the *Scientific American* remarks as follows: "It has often been remarked by Arctic explorers that plants which require several months to ripen their fruit in temperate climates, complete the same round of budding, blooming and maturing in a few weeks under the continuous sunshine of the Arctic summer. A corresponding rapidity of growth is shown by annuals in sub-Arctic latitudes, as in northern Norway, where the summer sun, though never reaching a high altitude, yet remains above the horizon from 16 to 20 hours a day. A species of corn which flourishes in Canada failed to ripen in Kentucky, though the warm season there is some weeks longer than in Canada. The superior rapidity with which vegetation pushes forward during periods of full moon and light nights has also been widely noticed; these facts of general observation, with others of a more experimental character, going to show that many of the plants of our temperate climate thrive in proportion to the duration of the daily (direct or indirect) sunshine they enjoy, rather than according to the temperature of the air."

"SALLY JONES, have you done that sum I set you?" "No, thir; I can't do it." "Can't do it! I'm ashamed of you! Why, at your age I could do any sum that was set before me. I hate that word can't, for there is no sum that can't be done, I tell you." "I think thir, that I know a thum that you can't thir out." "Ha! Well Sally, let's hear it." "It is thir thir, thir: If one apple cauthed the ruin of the whole human rathe, how many of thutch will it take to make a barrel of thidur, thir!" "Miss Sally Jones, you may return to your parsing lesson." "Yeth thir."