

ART. X. — *Process of making Crystallised Sugar from Toddy, or the Juice of the Cocoa-nut Palm, on the Island of Ceylon.*  
 Communicated by Lieut.-Colonel COLEBROOKE, *Royal Artillery*,  
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THE toddy is collected in vessels perfectly clean, into each of which a small quantity of the *úl*, or banyan-tree is put, to retard fermentation, and correct astringencies. Before the liquor begins to ferment, it is strained through a clean cloth, and boiled in a pan of brass, or other metal, until the impurities rise to the surface, when they are carefully skimmed off. When the liquor has lost its watery colour, and become a little reddish, it is poured into another pan, and boiled over a strong fire, the scum being again taken off as it accumulates. The fire is then gradually diminished, until a white scum appears on the surface, and increases to a froth. The liquor then becomes adhesive, and of a consistency to be removed from the fire, which is ascertained by allowing a little of it to cool, and by drawing it into a thread between the finger and thumb. If the thread does not break when drawn to about an inch in length, the syrup is removed from the fire, poured into another vessel, and left to cool till it is little more than lukewarm. A little crystallised *jagrí*, or course sugar-candy, is then mixed with it, and the whole is poured into a fresh vessel, having an aperture and stopple in the bottom, so accommodated as to allow the uncrystallised part to ooze out. Crystallisation is completed in about a week, when the stopple is removed to allow the remaining fluid to escape, and, at the end of another week, the crystallised sugar is taken and placed near a fire in a *góni*, or sack. The expense of manufacture is about one penny and one-eighth per pound, exclusive of the cost of vessels.