

The sugar cane crop was as important to the early farmers as corn. The juice was extracted, cooked in a kettle and processed into syrup. The syrup could be sold, used as a bartering commodity or stored and used for food consumption year round. It was also used as a sweetener when granulated sugar was not available. This was a harvest just about everyone looked forward to because: annual cane grindings were similar to swine harvest time. Neighbors would join in to assist and socialize.



Emmet Jones
Feeding his cane mill to extract the juice for cooking syrup