

flour is made, and is not fit to make even the coarsest kind of ship-bread.

To test the properties of the finest flour, I contrived to catch so much of the dust of that which was floating about in the mill, as made a large loaf of bread, which was raised with the same yeast, and baked in the same oven, with other loaves, that were made out of the most lively meal; the loaf made of the dust of the flour was equally light, and as good, if not better, than any of the others; it was more moist, and pleasant to the taste, though made of flour that, from its fineness, felt like oil.

I conclude, therefore, that it is not the degree of fineness that destroys the life of the flour, but the degree of heat, produced by the too great pressure applied in grinding; and that flour may be reduced to the greatest degree of fineness, without injuring the quality, provided it be done with sharp, clean stones, and with little pressure.

CHAPTER XIV.

ARTICLE 112.

OF GARLIC, WITH DIRECTIONS FOR GRINDING WHEAT MIXED THEREWITH; AND FOR DRESSING THE STONES SUITABLE THERETO.

IN many parts of America there is a species of onion, called garlic, that grows spontaneously with the wheat. It bears a head resembling a seed onion, which contains a number of grains about the size of a grain of wheat, but somewhat lighter.* It is of a glutinous texture, and ad-

* The complete separation of this garlic from the wheat, is so difficult, that it has hitherto baffled all our art. Those grains that are larger, and those that are smaller than the wheat, can be separated by screens; and those that are much lighter, may be blown out by fans; but those that are of the same size, and nearly of the same weight, cannot be separated without putting the wheat in water, where the wheat will sink, and the garlic swim. But this method is too tedious for the miller to practise, except it be once a year, to clean up the headings, rather than lose the wheat that is mixed with the garlic, which cannot be otherwise sufficiently separated. Great care should be taken by the farmers to prevent

heres to the stone, in such a manner as apparently to blunt the edges, so that they will not grind to any degree of perfection. We are, therefore, obliged to take the runner up, and wash the glaze off with water, scrubbing the faces with stiff brushes, and drying up the water with cloths or sponges; this laborious operation must be repeated twice, or perhaps four times in 24 hours, if there be about 10 grains of garlic in a handful of wheat.

To put the stones in the best order to grind garlicky wheat, they must be cracked roughly all over the face, and dressed more open about the eye; they then break the grains of garlic less suddenly, giving the glutinous substance of the garlic more time to incorporate itself with the meal, and preventing its adherence to the stone. The rougher the face, the longer will the stones grind, because the more time will the garlic be in filling all the edges.

The best method that I have yet discovered for manufacturing garlicky wheat is as follows; namely:—

First, clean it over several times, in order to take out all the garlic that can be separated by the machinery, (which is easily done if you have a wheat elevator well fixed, as directed in Art. 94, Plate IX.) then chop or half grind it; which will break the garlic (it being softer than the wheat;) the moisture will then diffuse itself through the chopped wheat, so that it will not injure the stones so much, in the second grinding. By this means a considerable quantity can be ground, without taking up the stones. The chopping may be done at the rate of 15 or 20 bushels in an hour, and with but little trouble or loss of time, provided there be a meal elevator that will hoist it up to the meal loft, from whence it may descend to the hopper by spouts, to be ground a second time, when it will grind faster than if it had not been chopped. Great care should be taken, that it be not chopped so fine that it will not feed by the knocking of the shoe; as, likewise, that it be not too coarse, lest the

this troublesome thing from getting root in their farms; which if it does, it will be almost impossible ever to root it out again, as it propagates both by seed and root, and is very hardy.