

Beet_Sugar_Making_2004.txt

Beet Sugar Making

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You start by shredding the scrubbed beet and just covering with water. Then you cover and simmer for about an hour. Then you remove the beet pulp and squeeze it and press it to get all possible liquid from it. The pulp is a great amendment for compost, or livestock food.

The liquid should then be strained through a very fine mesh or cheesecloth and simmered until it condenses by half, and then boiled until conditions are right for sugar crystals to grow. Then the liquid is poured into a pan and kept hot in an oven until crystals start to form. Once the crystals have formed, the molasses part is poured off to be used elsewhere, and the crystals are dried. It takes a spinner to get all the molasses off. If you don't have one, you'll have a raw, brownish sugar, which is still sweet and good, but more strongly flavored. Give it a dry with hot air, and then package it.

Beet molasses is not as good as cane molasses, by the way, but is still quite good for use in further sugar production, microbe growing, alcohol making, and livestock sweetening.