

Composition on The Sugarcane

Introduction: In Bangladesh, the sugar cane is a “Kaharitf”, an autumn, crop. In many parts of Bangladesh we can see at that season large fields of it ready of cutting. The sugar-cane is a long plant, with a long thick stem and long green leaves at the top. The stem has joints. It has no branches. It is the stem or cane that contains the sweet juice from which sugar is made.

Kinds: sugar-canes are of many kinds. Of them the puri, the Bambaya and the Kajal are famous. Some sugar canes are yellow in color and some are black. Again, some sugar-canes are thick and some are thin.

Where grown: the sugar-cane grows in plenty in the countries with moist and warm climate. It grows in Bangladesh, India, Pakistan, Java, China, Malaysia, Cuba, The and some other countries.

How grown: (Method of cultivation) the cultivation of sugar-cane is not very hard. It does not grow from seeds. It grows from its joints and upper stalks of mature stems. The joints and tops of the sugar-canes are cut down and planted in the wet ground. It is planted in February and March when they are removed. Before the plantation of the sugarcane, the lands are to be plowed, harrowed and manured well. The sugar-cane matures in a year.

Usefulness: sugarcane is molasses used in making sugar. It is also used in making Gur and molasses. Sugar, Gur, and molasses are used in huge quantity in sweetmeats, cakes, biscuits, Syrups etc. We can add sugar in tea. Village people use Gur and molasses for making various kinds of Pitha's all the year round. On the whole, sugar is used in huge quantity throughout the world. Besides the stem is chewed raw as a sweetmeat for the sake of the sweet juice.

How sugar and Gur/molasses made: Most of the sugar-canes go to the sugar-mills to make sugar. There they are first crushed in heavy presses or under rollers, which squeeze out the sap or juice. The juice is then treated with chemicals, and heated in shallow pans until the water all goes off in Vapour, Leaving behind the sugar. This further treated, and part of becomes the white sugar crystals, and part thick brown molasses or treacle. Villagers also produce Gur from sugar cane.

Conclusion: Bangladesh is the home of the sugar cane; and yet most of the sugar we eat in Bangladesh come from other counties. More sugar mills should be set up and sore sugar each should be produced in Bangladesh because the country needs a greater quantity of it. So, the people and the government of the country should take proper measures for its increased production.