

Ochopee Florida.
February 15th 1934.

Colonel Geo.R.Lynn and Major W.H.Cralle'
Fort Myers Florida.

Dear Friadds:-

I could not get the sugar cane juice off to you today in fact I find that sugar cane juice when ground begins to ferment within a few hours from grinding, hence should be shipped under ice if not handled quickly after grinding.

Also find that sugar cane juice should be boiled until the "skimmings" are removed if it is to be converted into liquors.

Am trying to arrange to go up to Fort Myers Saturday morning taking with me as follows--

5 gallons of sugar cane juice as ground (iced)
5 gallons of sugar cane juice boiled to skimming point.
5 gallons of sugar cane syrup.

All of the above ground from the sugar cane on our plantation.

Hope to be with you about noon Saturday, will advise if I change my plans and cant make this skedule.

Trust everything moving nicely and that you both have been out to the little exhibit at the Fair. I wrote Tony (the negro attendant) that you would call and that you would get syrup.

Personal regards, I am,

Sincerely yours,

J.F.Jaudon.