

Sugar cane field.



Sugar cane field.



Sugar cane on the way to the sugar factory.



Sugar cane factory.



The inner tissue of the sugar cane contains the sweetness.



Tasting raw sugar cane.



At El Trapiche, sugar cane is processed on a small scale.  
Sugar juice is extracted by crushing the canes.  
The oxen are being used to turn the crushing wheel.



El Trapiche also crushed sugar cane using a water wheel powered crusher.



The crusher was very efficient at extracting sugar juice.



The sugar cane juice was then heated and crystalized.



El Trapiche had a small scale oven  
for heating sugar cane juice.



Heated sugar cane juice condensing.



Heated sugar was ladled into wooden molds used to shape the sugar.



Sugar juice can also be extracted on a small scale as we experienced at Finca Launa Neuva farm.



These small crushers were powered by a hand crank.



Crushing sugar cane  
was a group effort.



The cane is twisted as it goes through the press a second time.



[Click the image to view the video.](#)

Crushed sugar cane makes  
a very sweet drink.



Using a still, the sugar juice can also be made into an alcoholic drink.



Cacique guaro is a popular liquor in Costa Rica made from sugar cane.



Group drinking requires group toasting.

