

LABORATORY
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MAPLE SUGAR

OTTAWA, October 29, 1918.

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Deputy Minister of Trade and Commerce,
Ottawa, Ont.

SIR,—I beg to hand you with this a report on 137 samples purchased as Maple Sugar by our inspectors in April and May of this year.

The production of Maple Sugar constitutes an industry of considerable importance to Canada, and in some localities becomes a highly important source of revenue, since it is naturally a farm product, and made at a time of the year when farmers are not otherwise busy. The maple bush is at the same time a source of domestic fuel and of marketable sugar and syrup, and frequently occupies rocky ground that could not be otherwise developed to profit. The fact that its revenue production comes in early spring, at a time of the year when money is needed, and when little farm produce of other sorts is available, helps to make this source of income important to the small farmer. It will readily be understood that any unwarrantable interference with the industry, making it unprofitable, constitutes a temptation to the farmer to cut down his trees and sell them as fire wood at present high prices of fuel. Such destruction of our maple orchards, would be a national calamity. The hard maple is a slow growing tree, and orchards could not readily be replaced; indeed it is unlikely that they would ever be replaced.

Recognizing the importance of this industry, the Department of the Government charged with the administration of the Adulteration Act, has sought to safeguard the producers of maple products through the Act named. Extensive investigation of the subject was undertaken in 1911, and results are published in Bulletin No. 238 of this series. Carefully written standards for Maple Sugar and Maple Syrup were published by Order in Council of 27th October, 1911 (G. 994), and have since been appended as a Sixth Schedule to the Adulteration Act. (Revision of 12th June, 1914).

The necessity for special standardization of maple sugar becomes apparent when we remember that the sugar contained in solution in maple sap is specifically identical with that of the cane and the beet; the peculiarities which give maple sugar its distinctive value are therefore due to material which is not sugar, and which may easily, by appropriate treatment, be removed from the article (which then becomes simply a pure sucrose) or which may, with equal ease, be added to cane or beet sugar,