

each trough or vessel for holding the sap.— A few hundred trees were tapped in this way by the writer last spring, and in comparing it with using the *aw* or gouge, a very considerable increase of sap was the result, besides much less injury was done to the trees.

APPARATUS FOR BOILING.—Where the manufacture of sugar is carried on upon a large scale, two and some times three potash kettles are set in an arch, and a small stream of sap is kept constantly running into each kettle from a reservoir above the kettles. By this method the kettles are kept boiling without any cessation, until the saccharine principle is reduced into a rich syrup, when it is removed into one of the kettles and afterwards reduced down to thin molasses, or to a fit state for clarifying. The best description of boilers of which we have any knowledge, are made of plates of strong sheet iron about seven feet long and thirty inches wide. The bottoms, sides and ends should be made of this material, so that it would form a complete sheet iron box, or oblong boiler. Two walls of stone should be built about two feet apart and the same in height, which with a chimney would form the arch. A few strong bars of iron across the two walls to support the boiler, are the only expensive material besides the boiler that would be required.—

If the boiler should not hold sufficient, it might be enlarged by attaching a box made of seasoned boards, snugly to its top—thus increasing its dimensions to any desired extent. An old farmer in the northern division of this District, has a boiler of this kind in his sugar house, which holds fifty pails of sap, the whole expense of which did not cost him more than £2 10s. The same person also has a cement cistern in his sugar house, in which he stores all his sap, and before it enters the cistern it passes through strainers. The sap is taken from the cistern by the aid of a pump, and the boiler is fed with a small stream as previously described. Every thing in this establishment is carried on with the same amount of neatness and order, as is observed in executing other portions of farm labour.

By the time this paper reaches the reader, the season for sugar making will be pretty well commenced, therefore it is useless at this time to give detailed directions for fitting up suitable apparatus, for executing the work properly or with despatch. Our main object in directing attention to this subject, is to convince if possible the Agricultural community, that the maple forests of Canada are capable of affording a full supply of this indispensable luxury to the country, thus saving a vast sum of money annually, without in the slightest degree interfering with the other operations of the farm. We are so sanguine on this point, that we are prepared to assert that if the great bulk of the people could be prevailed upon, to view this matter in a favourable light, that Canada might not only be independent of other countries for a supply of sugar, but that she might also have a surplus to export to other countries. Even now, the Detroit merchants buy some fifty or sixty tons annually from the Indians, on the Islands of Lake Huron. The GREAT MANITOULIN Island is about ninety miles long and thirty broad, on which no finer groves of maple can be found on the continent of America. This Island is capable of affording not less than *one thousand tons* of first-rate sugar annually, and if some pains were taken to instruct the Indians who occupy that Island, into the best methods of clarifying sugar, quite as good an article as what is now imported from the West Indies would be produced, which might be sold at such prices that the merchants could make a reasonable profit in retailing it. This sugar if properly rectified is richer in saccharine matter, and is more pleasant to the taste than the West India sugar; and if it could be had in large quantities would be more highly prized than any other description of sugar sold in our market. £40 per ton is a very great price, and if respectable mercantile houses would hold out sufficient inducement, we have not the least doubt that the native Indians, would engage in the sugar business extensively. When we look at the gross amount that it costs Canada annually for sugar, and