

In the vicinity of Moncton in New Brunswick, serious fires occurred at the same time, and there has probably been considerable loss of standing timber. Mill property was in great danger and it required the exertions of a large number of men to keep the fire in check. Farm buildings were destroyed in several cases. In Moncton the fire brigade was kept in readiness as the burning leaves and twigs were falling in the town, but fortunately its services were not required. The dry season resulted in a great many fires, most of which probably did not reach large dimensions.

Reports from British Columbia are to the effect that there were large and destructive fires along the coast from Alaska, southward, particularly along the White Pass and Yukon Railway, where they are ascribed to fires carelessly left by campers, and on Vancouver Island.

A despatch from Rossland, of the 4th September, gives a description of what is stated to be the most extensive and destructive forest fire since the founding of the town. It swept a distance of six miles, and its path was a mile wide. It destroyed the standing timber on over 5,000 acres, and it is stated that 32,000,000 feet of timber was burned. The property of several mining companies was threatened and in some cases partially destroyed.

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On the question of adulteration of maple sugar, Mr. Madden gave the following testimony before a Committee of the House of Representatives of the United States, which we leave to the discretion of our readers to accept or reject:—

“Now we have found by experience—not by chemical analysis, but by experience—that the maple sugar made from the sap of the maple tree in Ohio is not so strong as the maple sugar made from the sap of the maple tree in Vermont, and that the maple sugar made from the sap of the maple tree in Vermont is not so strong in flavor as that which is made in Canada, in Quebec Province, because it seems that the colder the climate the stronger in flavor the maple sap is.

“Now, we buy these various sugars and reduce them to a liquor to make maple syrup, and I will give you my word, gentleman, if we take a Canadian sugar, which is the highest priced maple sugar we have, it being worth at the present time 12 cents a pound, while Vermont is worth only 8 cents a pound—I give you my word that if we make a liquor by melting that Canadian sugar, without the addition of sugar to reduce the strength of the flavor, it is so strong you could not use it.”