

2. Use good wood, about three feet in length.

3. **IMPORTANT TO REMEMBER!** The supply of sap should be fully equal to the evaporation, but no greater.

4. **KEEP THE FIRE AS HOT AS POSSIBLE.** There is no danger of scorching, if the third rule be carefully observed.

5. So regulate the rapidity of the stream through the pan, by means of the gates, that the syrup will reach the outlet just as it has attained a waxy consistency, when it should be allowed to flow out in a continuous stream. Be careful, in drawing the plug, to open far enough to allow the escape of the syrup just as fast as it is made.

6. Loosen the substance deposited on the bottom of the pan, occasionally, with a stiff broom, that it may rise with the scum, and be removed.

7. **SKIM FAITHFULLY.** Impurities must not be permitted to remain in the syrup.

8. Do not allow the arch, back of the gate, to become choked with coals or ashes.

9. Do not change the level of the pan suddenly; a slight change makes a great difference in the speed of the current. Persons often imagine they have burned their pan, when they have only burned the deposit from the syrup, with which the bottom is coated. Upon exploration, they will find the pan all right below. This deposit ought never to be allowed to collect or harden, but should be removed with a stiff broom, according to directions. Should it, however, once harden on the pan, it may be removed by a little vitriol, or by greasing it and warming it gently, when it will readily scale off.

The syrup should be most carefully skimmed, and reduced to about 225 to 228 degrees Fahrenheit, or until the steam escapes in little puffs from the syrup in the last channels.

The above evaporator was figured and described in the *Canada Farmer* of Feb. 15th., 1868. Those who were induced to try it speak very highly of it. One party says that not only did it enable him to make his sugar more easily, but the quality was so improved that he got two cents a pound more for it than the ordinary market price.

Along with these improvements it is desirable to have a comfortable boiling house, entirely closed in from the weather, and covering in the fire-place and boilers. It must be well lighted, so that dirt and impurity may be really seen. It is well to fix the sap reservoir in such a manner that the bottom of it will be a little higher than the boilers, so that the sap may easily run into them with a faucet.

A few brief hints about boiling and sugaring off will complete what we have to say on this subject. Cleanliness at every step of the process is the prime thing to be secured. Boil the sap as fresh as possible. It should never stand twenty-four hours if it can be avoided. Sap varies in quality and requires reducing by boiling to from one-twentieth to one-thirtieth of its bulk to make good syrup. Whatever dirt and scum arise on the surface of the sap while boil-

ing, should be removed with a skimmer. On taking the syrup from the fire, it should be strained through one thickness of home-made flannel into a clean tub or barrel, and left to cool and settle from twelve to twenty-four hours. Sugaring off may be done either in one of the pans, or in a separate brass kettle. Pour off the portion of syrup that is clear into a pan or kettle, leaving the sediment in the tub. In sugaring off, the fire requires to be under control either by a damper in the flue, or by means of a crane for the kettle to hang upon. If it is thought needful to clarify the syrup, add a beaten egg and a gill of milk to every gallon, keeping it hot but not boiling until the scum has risen and been skimmed off. Some good sugar-makers think the milk and eggs unnecessary, and contend that if every vessel is kept clean, and the syrup is thoroughly strained and settled, it will be free from all impurities. The final boiling must be carefully and rapidly performed. There are various ways of telling when the sugar is boiled enough. If it is to be put into tubs and drained, it requires less boiling than if it is intended to be put up in cakes. When snow can be obtained, a good plan is to take a dishful, and when some of the hot sugar is put on the snow, if it cools in the form of wax on the surface of the snow, it is done enough to put in tubs to drain. But when it is to be caked, it should be boiled until, when it is cooled on the snow, it will break like ice or glass. On this point the *Register of Rural Affairs*, says:—

"When the bubbles rising to the surface burst with a slight, or just perceptible explosion, from the tenacity of the thickening liquid; or if a drop hot from the kettle into an inch of water forms a distinct solid globule slightly flattened when it strikes the bottom; or if a drop between the thumb and finger will draw out into a fine thread half an inch long, the process has gone far enough." Another mode is thus described by a correspondent of the *Country Gentleman*: "Take a short twig, limber it by dipping its end into the boiling sugar, and then form a loop with a hole half an inch in diameter. Dip the loop into the sugar, bring it up quickly and blow through the loop-hole. When it will go off into a ribbon eight or ten feet long, it is done. It will ribbon a few feet before it is done, but wait a few moments and try again till it will perform according to order."

When sufficiently boiled, it is poured into vessels to cake. It must not be allowed to cool too much before being put into the moulds as it hardens fast at this stage. If fine sugar is desired, it should be stirred moderately while cooling. The mould should be wet with water to prevent the sugar from sticking to it. To obtain dry sugar, place it in a tub, barrel, or hopper-shaped box, with holes for draining off the molasses. The sugar may be whitened by laying a few thicknesses of flannel on the top of it while draining, the flannels to be daily washed in cold water. They will absorb and wash out the colouring matter.