



THE SAP COLLECTORS ON THEIR ROUNDS

communities as the Eastern Townships of Quebec, "sugar time," which comes between the middle of March and first of May, is the event of the year. It has always been a romantic time, in which fun and business have very satisfactorily combined.

Better methods explain the rise of the industry to its present standing. Up-to-date utensils and economy of labor have made larger profits possible. In pioneer days the tree was tapped with an axe, but an auger is now used, with less injury to the tree. A galvanized iron spile, with a pail at the end, takes the place of the old pine spile and wooden trough. Roads are cut through the "sugar bush" and a horse team makes the collecting tour at frequent intervals. Instead of the deep kettle, suspended over an open fire, a flat pan is now

employed for boiling down the sap. This is built in a covered furnace, and the sap can be reduced to syrup as fast as it is brought in.

By such changes as these the farmer has gained much hard cash. His sugar is recognized the world over as the very finest that is to be had, and he has a ready market for all he can produce. He has not always, however, been the most careful for his own reputation. Maple sugar, probably more than any other Canadian food product, has suffered from adulteration, and the article offered for sale at the shops is in many cases grossly inferior. So numerous have been the complaints that the matter has been taken up by the Minister of Inland Revenue, and an order issued this year to guard against further adulteration.



WHEN VISITORS COME TO THE SUGAR CAMP