

The Sugar Bush.

CHOICE MAPLE SYRUP.

HOW IT SHOULD BE MADE AND PLACED ON THE MARKET.

Bore a hole 3/4 inch in diameter and 1 1/2 in deep into the tree; use a metal spout which screws into the hole. This spout has many advantages over those which are driven into the tree, as a larger flow will be obtained, and the wound will heal quicker. Nothing but a tin bucket with a hole punched below the wire sufficiently large to slip over the spout should be used. This will allow of emptying the bucket by turning it either to the right or left, and a cover can be used without coming in contact with the spout. The spout and cover referred to are of a late invention and most practical for the purpose intended.

Gather the sap at short intervals. Do not wait until the buckets are full. Use an 18-qt gathering pail and empty the sap into a 3, 4 or 5-bbl gathering tank, well provided with strainers. From the gathering tank the sap must be strained through a cloth into a metal storage tank. The storage tank ought to be placed outside of the building and under no circumstances should it be placed in the evaporating room.

A modern sectional evaporator is by far the best. The outlet of the storage tank is connected with the automatic regulator by a 1-in rubber hose or 3/4-in gaspipe. Adjust the regulator so that the sap will cover the corrugations about 1/4 in, which will carry a depth of sap from 1/2 to 3/4 in in the finishing pans. The sap, being transferred from one pan to another by a portable siphon, will be clarified in its course. The bottom of the evaporator being covered with sap, evaporation should be begun with all possible speed, and if a champion evaporator is used, the syrup will appear in the last section of the finishing pan, next to the chimney.

A person with experience will know the density of the syrup as it aprons from the edge of a scoop or dipper; but to one inexperienced, I advise the use of a thoroughly tested thermometer. The proper density of syrup is 11 lbs p gal. At this stage it must be drawn from the evaporator into a pail of not more than 12 qts capacity, and when the pail is full of syrup, set it aside. When the syrup is cool, the malate of lime will have settled to the bottom. The syrup can be strained into a can as it passes from the evaporator, but if a woolen strainer is used, it must be thoroughly cleansed in boiling water, otherwise the odor from the wool will contaminate the maple flavor.

If the syrup is too thin, it will ferment and sour, making it unfit for use; hence the loss and disappointment of a good customer. If the syrup is too thick, it will crystallize, and if a customer is not familiar with the nature of maple syrup, he will think it adulterated, notwithstanding that honesty prevails, as the very best qualities of pure maple syrup will oftentimes crystallize at 11 lbs density. The most annoying feature of a pure maple syrup is the amalgamation of malate of lime or water with the syrup, and proper canning of maple syrup cannot begin until every particle of this objectionable feature is removed. If the syrup has a cloudy appearance when cold, it must be reheated to the boiling point, and placed in a can supplied with a faucet 2 in from the bottom. When the syrup is cool, all the malate of lime will have settled below the faucet, through which the syrup can be drawn clear as crystal, and no sediment, ordinarily called "dirt," will appear in the bottom of the package used for canning.

Syrup can be canned cold, if a square tin package is used, but if a round package is used, either tin or glass, the syrup must be canned while hot. In either case, the package must be filled full of syrup, as every particle of air will have to be excluded before the package is sealed. A square tin package will resist expansion, while a round package will not. Perfect sealing of the package with an ordinary screw cap cannot be accomplished without a pair of pliers suitable for that purpose, and unless the package is hermetically sealed, the syrup will sour.

The more attractive maple syrup is placed on the market, the more money can be realized from it. Every can or bottle should be scrupulously clean and labeled, bearing the maker's name

and his postoffice address. The boxes should be made of plain, well-seasoned lumber. Maple syrup should never be converted into maple sugar unless by a special order. Eleven pounds of syrup will make only 7 1/2 lbs of sugar, and as 1 gal of pure maple syrup is well worth \$1 to the consumer, maple sugar, cannot be made and sold at a profit for less than 15c p lb.—[G. H. Grimm, Rutland Co., Vt]

Winter Farm Work.

HOW TO FILL AN ICE-HOUSE.

For packing ice, any insulating material or something that will prevent the passage of heat through itself is required. This should be placed on the floor, up the sides and between the cakes. Dry sawdust shavings may be used, they should never be wet. If ice is broken finely in cold, dry weather and packed tightly between the cakes, it will prevent them from thawing. A durable floor may be made of cobble or broken stone 12 in deep covered with coarse gravel or sand. The top should be covered with not less than 6 in of dry sawdust. If sawdust is not at hand, a layer of dry straw, chaff or hay 18 in thick before the ice is packed may be used. The floor should prevent any current of air inward or outward, yet permit ready drainage.

For the filling of the ice-house a slide of strong planks may be made, and a rope passing through a pulley inside the ice-house can be used for pulling up the blocks of ice. It is important that the ice should be packed as closely as possible. Any spaces between the blocks should be packed full of broken ice in order to prevent the presence or circulation of air around the several blocks.

Cut dry hay or straw, when packed fairly close between ice and walls, makes a good insulator. A thickness of not less than 18 in should be used. A layer of sawdust 12 in thick may be used, but if it becomes wet on the side next to be ice, the water or dampness is likely to permeate the whole of the sawdust and thus destroy its non-conducting properties. When hay or straw is used, care should be taken to have it thoroughly dry and cut fine. A serious risk in the use of hay and straw is that they may contain small particles of ice or snow. When hay or straw is used in such a way, the small particles of ice, hail or snow mix with it and make the whole of the insulating material damp. To that extent they destroy its efficiency.

For the covering of the top of the ice, a layer of sawdust 1 ft thick is sufficient, if it be put on dry and left undisturbed. When sawdust has to be moved frequently for the taking out of ice from time to time, the warmer portion of the sawdust lying near the surface becomes mixed with the other portions and may be put back close to the ice. That causes a slight melting of the ice; the dampness thus caused makes the layer of sawdust wet, and to that extent destroys its insulating properties. It is therefore desirable to use a layer of long dry straw or hay, 2 ft thick, as a covering on top of the ice. When the hay or straw is removed from a part of the surface, to permit ice being taken out, it may be put back again with little waste of ice and almost no loss of the non-conducting qualities of the covering.

Where ice is covered with a layer of sawdust, or hay, or straw to preserve it from melting, provision should be made for ventilation over the top. The covering layer might become heated otherwise. If the rays of the sun beat on the roof of the ice-house and there is not sufficient ventilation in the gable ends or on the roof to allow the heated air to escape, that part becomes practically a mild tempered oven for melting the contents of the building.—[Prof J. W. Robertson.

Farming Doesn't Pay because farmers do not work 10 hours a day as employees do in mills or shops. Another reason is, some say they cannot find anything to do stormy days. I have noticed the contrast between the prosperous farm and the run-down farm. The thrifty farmer has a lot of odd jobs laid by for a rainy day, repairing around the stable and barn. You can always tell a poor farm when the owner says he has nothing to do. Farming surely pays if rightly managed.—[G. A. Lovering,

Helps for Farm and Home.

CHAT WITH THE EDITOR.

Inquirers are informed that the concern which claims to have a motor that can be attached to any vehicle is not yet ready to take orders, but when it is, will advertise.—R. M. For information about homestead and vacant government lands, write to the commissioner of the general land office, Washington, D. C. for his annual report which is mailed free.—W. P. W. Soap molds are sold by G. J. Borgstrom, 84 Market St. and by Mooney & Hurte, 32-34 Market St. all of Chicago, Ill.—G. H. P.: The government collects a tax of 2c on money orders in addition to the regular charge.—H. J. A.: If you pay for a paper up to date and then refuse to take it from the postoffice, the publisher cannot collect from you.—H. J.: Estimates of acreage, yield, etc. of crops are made by the U S dept of agr, Washington, D C. The Orange Judd Farmer of Chicago is probably fully as reliable and makes its reports a few weeks or months earlier than the federal department.—Subscriber: Write to the secretary of the treasury, Washington, D C. for laws on import duties and internal revenue.

SOME DESIRABLE BOOKS—R. A.: Some good books on forcing vegetables under glass are the following: The Forcing Book, by Prof L. H. Bailey, price \$1, prepaid. Vegetables Under Glass, by H. A. Dreer, price 25c. Both are sold by the Orange Judd company of 52 Lafayette place, New York.—Wis Subscriber: F & H has not the space to print directions for the culture of all kinds of tobacco. Killebrew & Myrick's book, Tobacco Leaf, Its Culture and Cure, Marketing and Manufacture, is up-to-date and complete in every detail. It is sold by the Orange Judd company of 52 Lafayette place, New York, at 25c prepaid.—F. A. T.: Kain's book on Ginseng, price 35c, sold by the Orange Judd company of New York, is a new book just off the press.

FARM, GARDEN AND APIARY—C. C. C.: Yellow soy bean, Whippoorwill peas and Kaffir corn seed are all sold by the large seed houses that advertise in F & H. Kaffir corn will not thrive in Vt.—L. A. W.: Hickory, pecan and butternut for planting are sold by D. M. Ferry of Detroit, Mich. and James Vick's Sons of Rochester, N. Y.—Reader: C. S. Page of Hyde Park, Vt. deals in skins.—C. W. D.: Bees and apiary supplies are sold by the A. I. Root Co of Medina, O.—L. A. P.: It will certainly pay you to buy wood ashes for fertilizing at 13c p bu.

SUPPORT—Kam wife cannot force or compel her husband to pay the board and tuition at a high school of her children by a former husband. However, the second husband has no jurisdiction over said children unless he has been appointed their personal guardian. He would not be entitled to their services, nor would they to the stepfather's support.

TAXES—Wis Reader: A and B acquire, as tenants in common, 80 a of land by will from their father. The receipts for taxes paid upon said land should run to both A and B. They should be made in duplicate and one delivered to A and one to B, or A could pay the taxes on his undivided one-half and take a separate receipt therefor, and B could pay the taxes on his undivided one-half and take a separate receipt therefor.

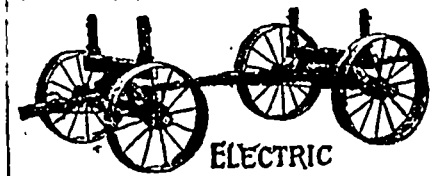
WEAKNESS—J. D. A. has a calf two weeks old which has no use of its legs; when lifted up it can move the legs, but cannot stand on them. Medicine would be of no use in such a young animal. The only treatment is to feed it well on new milk and rub the legs well three times a day.

R. A. Brigham writes enthusiastically of F & H as "the one agricultural paper that is really helping the farmer." In reply to his questions, he should first read the U S constitution, no one form of coin or currency is legal tender throughout the world, though a gold piece of one country circulates in another with much less discount than silver.

The Electric Sweep Feed Mill, made by the Electric Wheel Co of Quincy, Ill. Placed on the market this year for the first time, this mill is the result of repeated demands by the thousands of farmers using other electric machines. The Electric embodies in its plan and construction all the latest principles for the economical grinding of feed for stock. It is without gears of any kind and does not absorb or waste power by that method. It is equipped with a double set of brakes, which effectually break up and reduce the ear corn before passing on to the burrs. The burrs are made of specially hardened white metal, smooth and sharp, and capable of long continued service. The mill is easily adjusted to grind coarse or fine, and in addition to grinding ear corn will also grind all small grains singly or mixed. For very fine work an extra set of burrs are provided. Write the Electric Wheel Co for booklet on feed grinders.

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