

MODERN EQUIPMENT FOR BOILING SAP PROVES PROFITABLE

Some Interesting Facts concerning the Maple Syrup Industry as gleaned from a Practical Farmer in Wentworth Co., Ont.

FOR several decades it has been the custom on most Ontario farms where a sugar maple bush exists to tap the trees each spring and market the product secured either in the form of syrup or sugar. The sugar bush on the farm now owned and worked by Mr. Wellington Sager of Wentworth Co., Ont., has for years been made to yield good interest on the capital invested and rent for the land occupied. Years ago, the old kettle method of boiling the sap was abandoned and pans of sheet iron made at the local tinmiths were installed. These were set on a home-made brick arch and from them a first-class product was made. Although Mr. Sager had three pans in all, these could not handle with the facility that he desired, the sap from the 400 trees he tapped. He had heard much of the modern evaporator and concluded that it would be a paying investment. His thoughts led to action and early in the season of 1908, he installed a Champion Evaporator.

A PROFITABLE INVESTMENT

When interviewed by an editor of Farm and Dairy during the sugar making season last year, Mr. Sager was quite enthusiastic over the success of this modern means of turning sap into syrup. "I came to the conclusion," said Mr. Sager, "that if one was going to do anything at the sugar business at all, he might as well make all that there was in it. Although we had tapped only some 400 trees formerly, we could easily tap another 400. When we got the evaporator, we purchased also 400 each of pails, spiles and covers. The total cost of the evaporator and the extra pails and equipment was \$229. Our make during the season of 1908 was 175 gals., 135 gals. of which was sold for \$1.50 a gal., the other 40 gals. being disposed of for \$1.25, the product realizing in all \$272.50. This shows that a profitable proposition the evaporator proved to be. The evaporator more than paid for itself the first year and we now have the sugar department on our farm organized in such a way that it should be the most profitable from year to year.

A SHANTY IS REQUIRED

"The evaporator," continued Mr. Sager, "demands a fairly well built sugar house. It will not work successfully out of doors. Our building proved to be. The evaporator more than paid for itself the first year and we now have the sugar department on our farm organized in such a way that it should be the most profitable from year to year.

could make no headway until we got it covered over. Since running the evaporator, aside from its ability to earn profits, we would not care to go back to the other way. The old fashioned method required that we work nights as well as days when the sap ran well. Now we can handle it readily as fast as we can get the sap. Our evaporator is 4 feet x 12 feet. It takes care of the sap from 800 trees much more readily than did the three pans, which were each 6 feet x 2 feet eight inches with the sap from 400 trees formerly tapped.

"When we got our new buckets, we got covers for them also. Covers are a great advantage and are well worth what they cost. We made a mistake in buying ours. We bought the hinges and then



Maple Sap Boiling Equipment in the Bush on an Ontario Farm

The means of harvesting the product of the sugar maple have undergone a revolution in recent years. The modern evaporator has superseded all other devices for reducing maple sap to syrup, where large quantities are to be reduced, and a first class product is desired. The illustration shows the sugar camp of Mr. Wellington Sager of Wentworth Co., Ont. Read in the adjoining article what he has to say of his equipment.

got the tinmith to make the covers. We should have got the galvanized covers at the outset. They would have been as cheap and would not have rusted as did those obtained from the tinmith.

CLARIFIED SYRUP

"All our syrup as it comes from the evaporator is taken to the house and clarified. I would not take it to the market until I got it clarified though it looks all right when it comes from the evaporator and the great bulk of the syrup is placed on the market in this condition. Clarifying makes it just that much better. The standard required for syrup is 13.2 pounds to the gallon. I find that it pays to make it thicker. When we

started our evaporator, we took some syrup from our cellar that had been made the year before and found that it weighed 15 pounds to the gallon and that it boiled at a higher temperature than that drawn off from the evaporator. It pays to make the syrup thick. There is no trouble then about the demand. We believe in making it the best possible. In spite of all precautions there will be dirt in the syrup unless it is clarified. When clarified this comes out and as a result the syrup is of a better grade.

THE PRODUCT SELLS ITSELF

"I never ask a man to buy syrup," concluded Mr. Sager, "I count on the article selling itself. The agent that sold me my evaporator told me after I had run my machine the first year that my syrup was the only batch that he had to compete with." At the time of our interview we learned that Mr. Sager could have placed 75 gallons of syrup that day, had he had it for sale. People had asked for it and he could not supply

the demand. He had never experienced any trouble in getting rid of the syrup as fast as he could get it. On the other hand, Mr. Sager told of men he knew who ran their evaporators and when the season was over they had milk cans of their product for which they could not find a market. The difference in the quality of the syrup is soon recognized by the consumer and they soon learn where they can get the product that will satisfy their taste. It is therefore quite evident that it is worth while to go to the extra trouble of clarifying and to draw the syrup off thicker than the Government standard.

Mr. Sager's experience with the evaporator as compared with less up-to-date means of boiling the sap, while it seems somewhat remarkable, is quite within the range of possibility, and can be duplicated by any farmer who annually taps a few hundred trees. Mr. Sager lays particular emphasis upon the quality of his product. That it pays him is quite evident. Others may take a leaf from Mr. Sager's book of experience, and during the sugar-making season of 1910 manufacture a product, the quality of which will go far towards making satisfactory sales.—C. C. N.

Horse Breeding for Profit

J. H. Gardhouse, York Co., Ont.

When considering this matter of horse breeding for profit, the first question that naturally arises is, does horse breeding pay? I answer yes, decidedly yes. I do not think that there is anything on the farm to-day that can be taken up that will make more money for the farmer than horses. The demand for horses is good. It is like-