

in the past five years.

Rapeseed has now surpassed barley as an export item second to wheat, with exports of rapeseed and other oilseeds and their products having reached \$862 million. Its popularity has been greatly enhanced in recent years by a series of technological advances that have dramatically improved the quality of products containing rapeseed oil.

Livestock

Livestock raising is Canada's second-largest agricultural industry next to grains and oilseeds, and meat production is the country's largest food-processing sector. Canada has a long tradition of scientific and technological leadership in the breeding of superior animals and in the production and distribution of quality meats. In 1980, Canada exported 359,000 head of cattle valued at almost \$189 million, 237,500 hogs valued at about \$29.5 million, and fresh and frozen beef, veal, pork, and processed meats and offals valued at \$514 million.

Dairy

Dairy product exports in 1980 amounted to \$152 million. Since Canada produces considerably more milk than is consumed by its own population, a good deal of importance is attached to the export of powdered and evaporated milk and Canada's famous cheddar and variety cheeses. The Canadian dairy industry has been undergoing a period of substantial rationalization, with the construction of large technologically advanced plants intended to achieve the highest international quality and economies of scale in manufacturing, distribution and exports.

Fruits and Vegetables

Raw and processed fruits were exported in 1980 to more than 40 markets for a total value of about \$77 million, with frozen and canned fruit exports exceeding those of raw fruit.

Canada has become a major world producer of frozen and dried potato products. Apart from potatoes and products, fresh and processed vegetable exports amounted to \$95 million in 1980. Vegetables exported mainly in processed forms (frozen, dried or canned) and mainly overseas include corn, beans, peas and asparagus.

Specialty Items

Tobacco exports have increased sharply to about \$82 million. Specialty food items for which Canada has become known around the world include maple products, honey, malt, herbs and spices. Exports of maple products and honey have jumped to \$31 million. Among beverages, Canadian whiskys are being sold in large and growing quantities



Canada has earned a fine tradition of scientific and technological leadership in the breeding of superior cattle. They are regularly exhibited at international cattle fairs in many cities of the world, which have become showplaces for fine breeding stock. Typical is the prize-winning Canadian-bred Hereford bull on show in Brazil. Canadian animals are in demand by cattle breeders everywhere.

outside Canada, with exports hitting almost \$309 million in 1980; Canadian beers are showing rapid growth of exports, which have reached almost \$90 million; and Canadian wines are beginning to make their appearance as an export item.

World's First in Fish Exports

Canada is bounded by some of the most extensive and prolific seas in the world, and Canadian territorial waters have been a bountiful source of fish for 500 years. In addition, the country contains the largest area of inland fresh

The Maple Gives a Sweet Treasure

THE MAPLE TREE and its world-famous syrup hold a unique place in Canadian history and culture for, apart from some areas of the United States, no other country in the world produces pure maple syrup.

While sugarbush farms are found in Ontario, New Brunswick and Nova Scotia, it is the Province of Quebec that reigns supreme in the production of maple products. Canada claims almost 70 per cent of world maple production, 90 per cent of which comes from Quebec.

Of the 10 varieties of maples in Canada, only two—the sugar and the black maple—produce sap sweet enough to make syrup. The sugar maple is more prevalent in Canada.

The maple tree's sweet treasure was discovered centuries ago by North American Indians. Rich in vitamin C, the sap was more than a tasty treat; it also helped ward off scurvy.

When the first Europeans came to North America, they quickly realized the syrup's value as an inexpensive and accessible substitute for cane sugar. Initially they traded some of their goods with the Indians in exchange for maple syrup; later settlers harvested their own.

The pioneer method of tapping maples involved driving wooden spiles—pegs with a channel cut in the top—into the trunk of the tree. Sap flowed along the channel into pails suspended below. Full pails were emptied into wooden barrels, then taken by horse-drawn sleighs to a clearing where the sap was boiled in huge iron kettles over a fire. Then, as now, it took a lot of sap to make a little syrup—135 to 180 litres of sap makes 4.2 litres of syrup.

Today, maple syrup is a multi-million-dollar business. Gone, in large measure, is the pioneer method of gathering and boiling sap. Large commercial sugarbush farms, with up to 20,000 trees, maintain a network of plastic tubing that carries the sap directly to an evaporator house where large quantities are boiled into syrup by oil or gas heat.