

hours, the sap requires the consistence of honey, and becomes molasses. A little more slow boiling will bring it to sugar; and the exact time when this last change is perfected may be known by occasionally dropping a little on a plate, the blade of a knife, &c.; and when in a few moments, if boiled sufficiently, it will give way to your thumb nail, and fly clean off. This is a point that requires attention; for, if boiled even for a short time too much, it suffers both in taste and colour. The general practice is, to pour the contents of the kettle into a vessel which will allow of the sugar being turned out after it becomes cold. If however you prefer soft sugar, it is only necessary to keep the fluid mass in motion, while being cooled, by occasionally stirring, and you will then have sugar resembling that made from the cane. Besides straining the sap when first put into the kettle, it is well to strain it through a piece of flannel, after it has been boiled to near the state of molasses; and if, a little after, you add a small quantity of new milk, and skim it well, you will much improve its colour and brightness. In the season, which commonly ends about the middle of April, you may obtain from three to four pounds of sugar from each tree; but, as both the quantity and richness of the sap depend entirely on the nature of the weather, it will be better to tap too many trees than too few. Sugar is made from the same trees for three or four years in succession, but after that time it is usual to tap fresh trees.

CHAPTER XVII.

Fellow-traveller! we are on the point of parting; and, as we have journeyed so long together, I trust we shall part good friends. If you are so unreasonable as to be dissatisfied with the information I have supplied you with, do not, I pray you, get angry; but resolve that, after you shall have spent a sufficient time in Canada, you will yourself write a book for the benefit of Emigrants, that will make mine and Morgan's be forgotten.

Common candour must make you admit, that I have digressed little from the object I professed to have in