wooden troughs and conveyed in buckets on the shoulders with a sap yoke to a central point to be boiled. No sugar bush was fully equipped without snow-shoes, which were frequently found necessary in gathering the sap. The boiling was done in large fron feettles suspended from a pole in the open woods in a sheltered location with no protection from the sun, rain or snow or the ashes, falling leaves, moss and bits of bark that were driven about by the wind.

The maple products made by this

wind.

The maple products made by this crude method were strong in flavor, dark in color and variable in quality.

Until about fifty years ago there was little improvement made in the methods of sugar makers; but since that time the advance has kept pace with that in other branches of agriculture until it has become a more or less highly organized commercial industry.

Barly Improvement.

An early improvement was the substitution of the auger for the axe in tapping, coopered buckets took the place of the birch bark 'caso" or hewn sap trough, while the kettle gave way to the evaporating pan, which has, in latter years, developed into the modern evaporator with corrugated bottom and separate compartments. Not alone for the conservation of the life of the tree, but also for the cleanliness in sugar making, the wooden spout has almost disappeared in the most advanced sections, in fact the tendency now is toward the use of metal in every article of equipment with which the sap, syrup or sugar comes in contact. Furthermore, the increasing cost of labor is being met by the ingenious inventor, who has provided facilities for taking full advantage of the law of graviation in handling the fluid which is a well-equipped plant flows of its own accord from the collecting tank to the storage vat, from thence to the evaporator and, when boiled to a proper consistency, into the receiving can. Indeed where the profile of the sugar orchard will permit of it, pipe lines are laid to conduct the sap from outlying collecting centres to the camps where evaporation takes place.

With all the advance that has taken place in manipulation, sugar making has not lost its romantic side. "Sugaring off" at the sugar camps in the woods is still looked forward to by young and old, who regard the event as a social feature affording rare enjoyment. The tramp to the woods on a spring day, the aroma of the escaping steam, the partaking from a wooden paddle by means of a chip-like scoop, the hot syrup just on the verge of solidifying into sugar, or the tasting of the "wax" that has been allowed to harden on the clean snow, all serve to inspire the reminiscent story teller and to awaken the amorous instincts of the budding youths. Such was the sugaring off of decades ago, and such it is today, where sugar orchards are operated for from two to four weeks in the spring in certain sections year after year.—J. B. Spenc

MAINE PUBLICITY PLANS OUTLINED

Governor Milliken Tells of What Is Being Done to Make State Better Known to Nation.

At a reception given by the members of the Portland Club, Governor Carl E. Milliken gave an interesting presentation of what is being done to make Maine better known throughout the country through the centennial celebration of its admission to the unlon'. We believe," he said, "that we should emphasize points that will help this state in the future. We also want to bring the people of Maine into knowledge with their own state, also to make Maine better known outside. In the first place, we are working through the school children, asking, them to do several things which will be of interest.

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