

*Spouts and vessels:* All the prize winners use galvanized, steel spouts of tapering form so as to be held by the bark, instead of being jammed against the sap wood, and to be easily withdrawn. The spout is so constructed as to exclude air from the bore. Most of the hauling and storage tanks are of galvanized iron. A number of makers expressed a preference for tinned tanks. The buckets used are chiefly of tin many of them painted on the outside.

*Covers:* The majority of the prize winners use covers on their sap buckets and most of those who do not express their intention of getting them before next season. Some say that covers will pay for themselves in one season if at all stormy as they keep out the rain and dirt, and washing from the trees, and save fuel and time of boiling and secure a lighter, better flavoured syrup.

*Cleaning and care of sap utensils:* Without an exception the pails and tanks are well washed and by many scalded at the close of the sugar season, thoroughly dried in the sunshine and stored upright in a clean, airy quarters. These, as well as the spouts, are again thoroughly cleaned at the beginning of the season and the tanks are washed two or three times during the sugar season or as often as they appear to need it. Some makers make it a rule to wash out the tanks at the end of each run of sap.

A prize winner who greased the inside of his sap buckets with tallow at the close of the previous season to prevent rusting had to throw away the first run of sap because it was tainted by the grease.

*The evaporator:* All makers use a modern evaporator having a corrugated bottom. Most of them clean the inside and brush the bottom free of soot after each boiling. In some cases where covers are used and the sap is carefully strained makers find washing once in two or three days sufficient. All agree that the pan needs washing whenever it appears dirty on the sides. Some makers wash with hot sap using a brush and cotton cloth. The use of sour milk followed by clean washing is recommended for removing nitre from the pan. One prize winner changed the position of the two back pans of the evaporator every morning while another changed them at noon also.

*Boiling the sap:* All agree that sap deteriorates quickly, therefore, the sooner it is made up the better. Even in times of a slow run some of the successful makers gather and boil each day while a few others consider that boiling once in two days may do in very cool weather, more especially if ice is used to keep the sap cold. For rapid boiling all recommend shallow boiling and the use of very dry, sound wood finely cut. At least part of the wood should be soft as it is more inflammable.