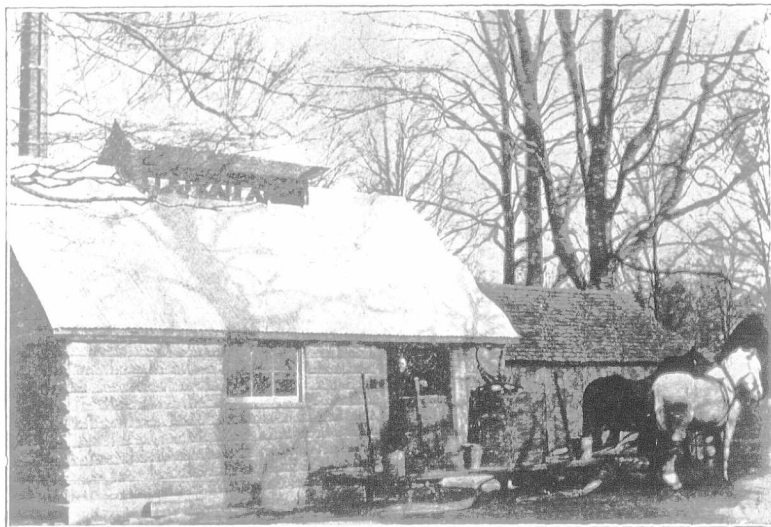


engage in this pursuit every spring. Of all the agricultural products in this country there is none so characteristically Canadian and none which brings such a large and constant return with such a small amount of labor, so small an investment, and so little impoverishment of the soil. In a contest held last year it was found that each sugar maker has an average of about

gash in the tree in which a chip was placed in a slanting direction toward the ground. The sap was caught in a birch bark vessel and boiled in earthen kettles. The small quantity of dark, thick syrup made in this manner was the only sugar available to the Indians in those early days and was highly prized by them.

Later on came the iron kettle and save for



A Cement Concrete Sugar House in Western Ontario

ten acres of maple grove which he operates. This would mean that approximately 550,000 acres or about 1,000 square miles of land, a good proportion of which is estimated to be utterly untillable is made use of in this manner.

The making of maple sugar and maple syrup was first engaged in by the Indians before the advent of the White Man on the American

this substitution the White Man followed for many years very closely the primitive methods of the Indians in the making of syrup and sugar from the maple sap. The axe was still used for tapping the tree and the sap was caught in wooden troughs, collected in wooden buckets, and conveyed on the shoulders with a sap-yoke to some central point where it was boiled in



View of Inside of Sugar House

Continent. Relies of the very earliest days, such as stone and earthen vessels and stone gouges with which these early people tapped the trees and collected the sap are now preserved in many of our museums throughout the country. History of the early days tells us of the manner in which the later Indians carried on the pursuit. The tomahawk was used to make a

large iron kettles placed between two logs. Then followed the crooked sticks and pole on which the kettle was suspended. Later on the kettles were set in trains between two stone walls which was the first step taken toward making any improvement in the quality of maple sugar or syrup. As the sap was partially boiled in one kettle it was dipped into another and so on in