

Seven years ago the pure maple syrup industry was in a very bad condition, and we were asked by many of our customers to do something to prevent the adulteration, which was practised in nearly every large city in Canada, and it is only that but was resorted to by some of the farmers themselves, who felt themselves handicapped by the competition of the adulterated article.

At that time there was probably more "maple syrup" turned out in the city of Montreal than in the best five counties in the Province of Quebec. It was composed largely of the poorest quality of dark, strong, dirty maple sugar, produced principally in the eastern part of the province in the proportion of one pound of this product to seven pounds of cane or beet sugar or muscavado molasses.

The mixture was put up in attractive packages and sold as "pure maple syrup" or "pure maple sugar;" some of the manufacturers going so far as to add an offer of \$500 and \$1,000 reward to anybody who could prove adulteration. The offer was a fairly safe one; because it was very difficult at that time to prove by analysis the admixture of cane or beet sugar with maple sugar, and the dirt involved by the old fashioned Indian methods of boiling the sap might be regarded as one of the unavoidable incidents of the manufacture.

We took counsel with our customers, and the result was a petition to the Minister of Agriculture of Canada signed by 3,200 farmers engaged in the maple syrup industry, asking that the Adulteration Act be so amended as to prevent the adulteration of maple products or to have the adulterated articles stamped as such; and to have competent inspectors of maple products appointed not only for the cities and towns but for the country.

The Minister received the delegation which presented the petition sympathetically, but pointed out that as no chemist could take an oath that any sugar analysed was of maple, cane, beet, or any other particular origin, it would be difficult to prove adulteration.

Our impression is that what cannot be done by analysis of the finished article can easily be done by inspection of the process of manufacture. The number of factories engaged in the compounding of bogus maple syrup and maple sugar is not large, although their output is altogether too great for the interests of the country and especially of the farmer and the consumer. It would be a comparatively simple and inexpensive matter for the Government to check or to altogether prevent adulteration at these factories.

An establishment which takes in daily a thousand gallons of molasses, one gallon of maple syrup and sixty pounds of maple flavoring, and turns out over a thousand gallons of "maple syrup" is fairly open to suspicion; and would be none the worse for a little government inspection.