

"REMEMBER NOW THY CREATOR IN THE DAYS OF THY YOUTH."



OUR YOUNG PEOPLE



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In the Sugar Bush.

WE have no doubt but that many of our young readers could tell us more about the work to which our picture refers than we know ourselves. But there are hundreds of little boys and girls reading our paper, who, while they love to eat

tree, about two feet from the roots. Just below this they make another hole, into which they put a little wooden spout, under which is placed a wooden trough. If you look at the picture you see all this on the tree in the right hand corner. When these troughs are full of sap (and they will get full once or twice each day) it is gathered in pails and brought to one central



Maple Sugar, could not tell us how it is made, or where it comes from. Our picture shows a Maple Sugar camp, and in it you have all the operations depicted. Maple Sugar is made from sap, as the water which flows through the maple trees and feeds the leaves is called. In Spring, before the snow is off the ground, and just as the sap begins to run up the tree from the earth, men cut a little slanting nick in the

point in the woods. You see a man coming in with his pails. When a sufficient quantity is gathered, it is placed in large iron kettles and boiled down, as they call it—that is, it is kept in the boiler until the watery part evaporates, leaving a thick, sweet syrup, which, as Maple Syrup, is so much liked by little folks and big folks also. This syrup is then boiled still longer, until at length it is ready to pour into cakes and left