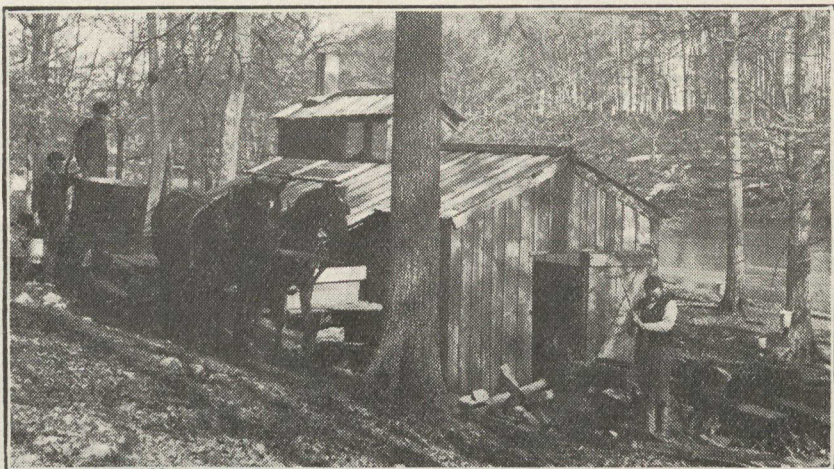




[Courtesy War Cry.]

The Sugar-house, where the sap is evaporated and converted into Syrup and Sugar.



[Courtesy War Cry.]

Collecting Sap.

MAKING MAPLE SUGAR.

The accompanying illustrations show scenes familiar on many Canadian farms in the early spring. A good sugar bush is a valuable asset to its possessor. The average production for one tree is about twelve gallons of sap during the season. Thirty-five gallons of sap will make one gallon of syrup, and four gallons of sap yield one pound of sugar. Maple syrup, during the latter part of April, was quoted on the Ottawa market at \$1.00 to \$1.25 per gallon. If carefully treated, a tree will yield sap for many years, cases being known where sugar bushes have

been yielding steadily for twenty-five years without apparent damage. According to the census of 1901 there were 17,804,825 lbs. of sugar (syrup being included in these figures) of an estimated value of \$1,780,482. The province of Quebec alone produced three-fourths of this. The greatest desideratum of the maple sugar industry at present is the elimination of the adulteration of the products. The province of Quebec is looking forward to making special studies of the industry in the near future. The New Hampshire Experiment Station has done quite a little work along this line.