

the Black Spruce is preferred to that of the White Pine, for flooring, for which it is much used; but its great value arises from its furnishing the Spruce Deals of commerce, which now constitute one of the largest and most valuable exports of New Brunswick. These Deals are of the uniform thickness of three inches, not less than twelve feet in length, and nine inches in breadth. The most usual dimensions are nine and eleven inches in width, and lengths of twelve, fourteen, sixteen, eighteen, and twenty one feet. Spruce Battens are twelve feet long, seven inches in width, and two and a-half inches in thickness. The manufacture of Spruce Deals commenced in New Brunswick about the year 1819, and has since been increasing. The erection of Steam Saw Mills within a few years, has greatly increased this branch of business, and much enhanced the value of Spruce Logs.

The weight of a cubic foot of the wood of the Black Spruce when dry, is about twenty nine pounds.

Representing the strength of Oak by	100,	that of Spruce will be	86.
“ “ stiffness of Oak by	100,	“ “	72.
“ “ toughness of Oak by	100,	“ “	102.

The shrinkage is about one seventieth part in becoming perfectly dry. The wood stands extremely well when properly seasoned. It is not resinous enough to afford Turpentine as an article of commerce. The wood is filled with air, and snaps very much in burning.

From the young branches of the Black Spruce is made the salutary drink known by the name of Spruce Beer, which in long voyages is found an efficacious preventative of Scurvy. The twigs are boiled in water, a certain quantity of molasses or Maple sugar is added, with a little yeast, and the mixture is left to ferment. The Essence of Spruce is obtained by evaporating to the consistence of an extract, the water in which the summits of the young branches have been boiled. A very small quantity of the Essence, say two ounces, is sufficient for a barrel of Beer; and the labour of making this pleasant drink is thereby very much abridged. The fishermen of Newfoundland and the Gulf of St. Lawrence, drink large quantities of Spruce Beer; it is considered an admirable corrective of their diet, which consists principally of very fat pork, called by them “clear sheer.”

The leaves and buds of the Black Spruce are not known to be eaten by any living thing except the “Spruce Partridge,” which picks the buds in the Spring of the year, whence it derives its name, and its bitter flavor.

## 2. WHITE SPRUCE—*Abies Alba*.

*Description.*—This species flourishes in the same countries as the preceding, but is not found quite so far north. In returning from Hudson's Bay, Michaux the elder first saw it near Lake St. John, between the 48th and 49th parallels. In Canada it is called *Epinette Blanche*; in New Brunswick, Nova Scotia, and Prince Edward Island, “white” Spruce, and “single” Spruce. From the unpleasant smell of the foliage, it is sometimes called “cat” Spruce.

It is much less common in New Brunswick than the Black Spruce; the comparison is easily made, as they are readily distinguished, especially the young and insulated stocks. Though the leaves of both encompass the branches, they are marked by several characteristic differences. Those of the White Spruce are less numerous, longer, more pointed, at a more open angle with the branches, and of a pale, blueish green; the cones are also peculiar, being of a lengthened oval form, about two inches in one direction, and six or eight lines in the other; the dimensions vary according to the vigor of the tree, but the form is unchangeable. The scales are loose and thin, with entire edges unlike those of the Black Spruce; the seeds also, are rather smaller, and are ripe a month earlier.