

It should be your great object to lay in such a stock of provisions during sleighing time, as you judge will last until your own crops come round: for there are many roads which are capital for travelling on during that period, but almost impassable the remainder of the year.

Sleighing usually commences about Christmas, and may go into April.

About the second year, you will probably think of making your own soap and sugar. Of the mode of making the former article I shall just give you a sketch, to satisfy your curiosity: but you must see it made by some of the old settlers, before there will be much chance of succeeding in the operation yourself. You are first to set a cask standing on one end, and so placed, that there will be room for a pail underneath to draw off its contents, by means of a hole and plug at the bottom. On the bottom of the cask, which is to be open at top, you place a few small pieces of sticks, and on these a light layer of straw; and then, filling up the cask with ashes, you pour in as much water as it will contain. The following day, the water, strongly impregnated with the salts of the ashes, is drawn off, and boiled along with a little grease of any description, until it acquires a certain consistence, when there is some plain water added, and it becomes what is called soft soap. This soap is in very general use in Canada, for all the purposes in which soap is useful.

We will now talk of the sugar. About the middle of March, the maple sap may be expected to begin to run. The first step is to procure a number of wooden troughs, each of which should contain six or eight quarts. Pine is the timber preferred; and a handy person, with no other tool but his axe, will make from fifteen to twenty in the day. With an axe, or broad chisel, a cut several inches long, and half-an-inch deep, is made in the maple tree, and with such a slope, that the sap which issues from any part will flow out at the lowest extremity. A small piece of wood, slightly grooved, is fastened in at this part, and conducts the sap into the trough. As these fill, their contents are collected, and boiled with as little delay as possible in large iron sugar-kettles. When these have boiled some