



### MAPLE SUGAR MAKING.

We propose to give a few hints and suggestions about Maple Sugar making, and to adapt them both to the new settler in the back woods who has only the rudest appliances for the business, and the well-to-do farmer who is able to avail himself of every convenience and improvement that money can purchase. In so doing, we shall re-produce part of an article on this subject which we wrote for the *Canada Farmer*, and which appeared in that journal under date of March 1, 1864. The "Country Parson" says a clergyman may safely repeat an old sermon once every three years, and perhaps after a lapse of five years, it may do to repeat an editorial.

We will suppose that a new settler in the woods has resolved to make sugar the present season. His first business will be to provide something in which to catch the sap. For this purpose let him take his axe and proceed to the bush, to make a sufficient quantity of troughs. He should choose trees of about a foot in diameter of some description of soft timber that will split freely and work easily, such as poplar, bass or cherry. On felling a tree of this kind, let him cut it into lengths of from two and a half to three feet. These must be split through the centre, and the blocks thus formed dug out with the axe and made of sufficient capacity to hold from one to two pails of sap. The troughs provided, spouts are wanted to conduct the sap from the tree to the trough. To make these, take some timber that splits well and saw or chop it into blocks about a foot in

length. These must be split into thin narrow staves. This is best done with a crooked "frow," but our new settler may be obliged to use his axe. If so, a shallow groove must be cut on one side for the sap to run in, and one end of the spout must be sharpened to fit the incision to be made in the tree by the tapping iron. This tool is about a foot long, and made of iron, tipped with steel, somewhat in the shape of a gouge, the sharp end being about two inches wide. A place must now be prepared to boil the sap. Choose a location at the lower side of the sugar-bush, that the sap may be drawn down hill, and fix the sugar camp, if possible, close to a stream of water to facilitate the cleansing of vessels used in the boiling process.

Build a shanty according to taste and materials at hand: log sides and slab roof will do if nothing better can be had. Fell a large hardwood tree, cut two logs from the butt end, the length to be governed by the number of kettles to be used. If there are only two kettles, the logs may be about six feet long. Place these logs parallel with each other, with a space between wide enough to hang the kettles. When these are burned up in the process of sap-boiling, others may be cut from the same tree and rolled in to fill their places. At each end of the logs set a crotched stick into the ground, lay a pole across these, and suspend the kettles from the pole. The ordinary sugar kettles are of cast iron, and hold from twelve to fifteen gallons. A large cauldron kettle is often used, and is hung on the short end of a long pole resting on a single crotched stick set in the ground. This pole is so balanced, that when the kettle is full of sap, the other end of the pole will rise up, and let the kettle down to the fire; but when the sap boils low, the kettle will rise out of the way of the