

# Canada Weekly

Ottawa  
Canada

Volume 13, No. 20  
May 15, 1985

**A sweet season for maple syrup production, 1**

**Support for GATT trade report, 2**

**Oil rig company with right slant on the Indian market, 3**

**Equality entrenched in Charter, 4**

**Simulator sold to US Navy, 4**

**Canadian cleaning products featured at INTERCLEAN 85, 4**

**Canada's position on Namibia, 5**

**Caribbean airports upgraded, 5**

**Asia-Canada management seminar for women, 6**

**Energy deal with western provinces, 6**

**Road information in Manitoba, 6**

**News of the arts — Genie awards, opera, film, 7**

**Vintage aircraft restored, 8**

**Alberta film honoured, 8**

**News briefs, 8**

**Certified citizen, 8**

## A sweet season for maple syrup production

Producers of maple syrup in Canada are expecting good to excellent crop yields and high quality syrup this year because of the series of warm days and frosty nights in many areas during April. Weather is the most important variable in the production of the syrup and cold nights averaging about -5 degrees Celsius and warm days of 10 degrees Celsius help to ensure a good harvest.

Clarence Coons, agriculture and forestry co-ordinator with the Ontario Ministry of Agriculture and Food in Kemptville, Ontario, said that in some areas where snow and colder temperatures prevailed, the sap was still running late in April and the quality of the crop was expected to be very high.

Maple syrup, the natural sweetener, and other maple products, come from the sap of the sugar maple tree which grows only in North America. And Canada is the leading producer with about 70 per cent of world production. Canada is also the leading exporter and Canadian maple syrup and its by-products such as maple sugar, maple candy and maple butter are enjoyed in the United States, Europe and Japan.

Quebec is the heart of maple syrup production in Canada with about 90 per cent; the remainder is produced in Ontario, New Brunswick and Nova Scotia.

The first Canadian commercial maple sugar operation was started by Madame de Repentigny in Quebec on Montreal Island in 1705. In a letter to the government of New France it was reported that her company alone had produced more than

1.4 tonnes of maple sugar that year.

Today, with favourable conditions, more than 20 000 tonnes can be harvested in a single year.

### Lengthy operation

The maple sap is collected drop by drop from maple trees in the early spring. Settlers used to bore holes in the trees and hang their wooden buckets to catch the drip. Now, tree-to-tree systems of plastic tubing transport the sap directly from trees to storage tanks at the 'sugar shack'. This system, in use at more than 65 per cent of Canadian maple syrup operations, reduces losses by spillage, requires less labour and increases production.

The collected sap, which is thin, barely sweet and colourless, is strained, then boiled down to syrup at 104 degrees Celsius in flat metal tanks called evaporators. Since the sap is at least 96 per cent water, it takes many hours to boil down to the density required for maple syrup.

The syrup is filtered and bottled or canned while still hot to prevent mold formation and loss of colour and flavour.

The deliciously distinctive maple flavour and texture is produced only when the sap is boiled down to syrup. About 40 gallons of maple sap must be evaporated to produce a single gallon of pure maple syrup.

### Other maple products

For soft maple sugar, the sap is boiled to a higher temperature than for syrup. It is cooled to lukewarm and stirred until it is a dull-yellow colour and immediately poured



*Maple syrup pie topped with maple sugar candies is considered a real Canadian treat.*



External Affairs  
Canada

Affaires extérieures  
Canada