

THE SUGAR SECTION.

NAME	ADDRESS	SCORE	PRIZE	AMT.
N. P. Chamberlain...	West Bolton, Que.	100	1st.	\$25 00
M. F. Goddard...	Waterloo, Que.	99 0	2nd.	15 00
J. M. Colpitts...	Mapleton, N.B.	99 5	3rd.	10 00
Jas. W. Talcott...	Bloomfield, Ont.	99	4th.	5 00
I. C. Williams...	Frost Village, Que.	99	4th.	5 00
J. W. MacIntosh...	Martintown, Ont.	99	4th.	5 00
J. Jackson...	Lachute, Que.	99	4th.	5 00
Maple Glen Reserve.	Cherry River, Que.	99	4th.	5 00
J. W. Irwin...	Granby, Que.	99	4th.	5 00
H. H. Geldart...	Elgin, N.B.	99	4th.	5 00
L. W. Geldart...	River View, N.B.	99	4th.	5 00
W. Collins...	Moir, Ont.	99	4th.	5 00
E. E. Rollins...	St. Stukely, Que.	99	4th.	5 00

In this contest a number of important points are brought out. Contrary to the opinion that soft maple is not good for sugar making it is shown that good syrup may be made from the sap of this variety. The grove from which the first prize syrup and one of the fourth prize sugars was made consisted of one-third soft and two thirds hard maple trees.

The contestants in almost every case operated large sugar plants. Two hundred of the reports, selected at random, showed the average sugar grove to consist of about 24 acres and contain about 1,800 maple trees, fifty per cent of which were tapped.

About fifty-seven per cent of the groves were on rocky land unfitted for cultivation, and about 25 per cent practically untillable. The character of the soil varied from rocky to clay and included clay loam and gravelly conditions.

According to the judge the syrups winning the first four prizes, and which were made in some cases hundreds of miles apart were so nearly alike in colour and flavour as to give one the impression that they were all made by the same maker from the same grove. From the high scores made by the remaining 27 prize winners it is evident that the syrups were of very high quality. Practically the same remark applies to the sugars. On page 4 are shown correct representations in colour of the prize-winning syrup and sugar all of which graded No. 1.

HOW THE PRIZE WINNING GOODS WERE MADE.

In order to learn for the benefit of the readers of this bulletin how the prize winning syrup and sugar were made a set of questions was sent to each successful contestant. From the replies received the following points are deducted:—