

demonstrations in the making of sugar and syrup. How necessary is this instruction may be judged from the fact that of about twenty million pounds of maple sugar manufactured during recent seasons not more than 10 per cent. grades No. 1, while 15 per cent. grades No. 2, 15 per cent. No. 3, and 60 per cent. No. 4. That is to say, of the twenty million pounds made each year, nearly twelve million pounds are of No. 4 grade, having a

evaporation of the sap underwent marked improvement, adding greatly to the flavor and color of the better grades of maple syrup and certainly assuring the consumer of a more healthful product. The great cost and scarcity of farm labor brought about the introduction of more rapid and easier methods of conveying the sap from the buckets to the boiling down house.

150,000 Men Used

As a factor in employment during a month usually considered dull, maple sugar takes unsuspected credit. With 55,000 producers each employing two men, as is the rule, there is represented a substantial wage distribution even if it does not extend much beyond thirty to forty days.

One of the acknowledged authorities on the maple sugar industry of Canada, writing to the "Canadian Forestry Magazine" offers the following comments and criticisms:

"Even the progressive maple bush owners are not tapping more than forty per cent. of their trees.

There is no difficulty whatever in disposing of maple syrup and sugar but it is regrettable that the Canadian producer as a rule is not a high grade producer. He makes too much of the fourth grade and very little of No. 1. There is a great field for this industry in Canada and the Government should be in a position to help it along for we believe it is the greatest money maker on the farm as the product is one of all harvest. It can be carried on in the same sugar camps each succeeding year without any injury to the trees by excessive tapping.



Antiquated systems of boiling still in use in many sections.

market value much below that of No. 1 goods. These poorer grades are not usually marketed by the makers to private customers and of course bring a much lower price. It is pointed out by experts in this industry that the persistent instruction of the maple sugar bush owner and the adoption of more up to date methods should easily reverse the showing and put at least 60 per cent. of the total production of maple goods in the No. 1 or No. 2 grades.

More Sanitary Products

Before the high prices for quality products made it attractive to the farmers to discard the old, unsanitary methods, the white man followed very closely the old Indian methods which were performed with an axe, a wooden chip for a spout, and a clumsy and none-too-clean improvised bucket. Iron or copper kettles were substituted for the Indian vessels of clay or bark, but for a long time the axe continued needlessly to mar thousands of maple trees. The old fashioned boiling down process was carried on with iron kettles exposed to the open air, suspended from a long pole. This resulted in a maple product very strong in flavor, dark in color, and of quite uncertain quality. During the past 50 years the primitive extravagant methods have been gradually displaced. The auger was substituted for the axe in tapping and the gathering and



View of Inside of Sugar House.

Then again there are many localities in the old settled counties which do not make any maple sugar or syrup and if these sugar lots could be tapped, with the sugar bushes that are still Crown lands, the result would be that Canada would secure at least fifty millions a year from the maple industry."