

and kept constantly skimmed; it is now requisite to keep a regular fire and watch the sugar attentively, to stop the boiling at the right instant, as a minutes' delay may greatly injure it in colour and flavor. When about half done it is called maple honey, from its resemblance to honey in taste, appearance, and consistence. The time to remove it from the fire is known by a very simple and infallible test. A twig is taken, and the ends of it bent into a hoop or circle about an inch wide; this is dipped into the kettle and on taking it out, a film of sugar is stretched across the bow, which must be gently blown on with the breath; if it break through it is not done, but if the film be sufficiently glutinous to be blown into a bubble, it is ready to granulate, and the fire is instantly put out. It is then baled out, and if soft sugar is to be made, it is poured, when somewhat cooled, into wooden vessels, the bottoms of which are bored with small holes; the surface and sides soon become hard, having crystallized first; this crust is repeatedly broken and the whole stirred together: the molasses gradually drains through the bottom, and the sugar is left exactly resembling cane sugar. But it is more usual to let the sugar cool in vessels without either disturbing it or draining off the molasses, so that it becomes a mass nearly as hard as a rock and very dark in color. The average yield of each tree is from two to three pounds in a favorable season; 2,000 lbs. weight will sometimes be made by one farmer in a spring, worth from 10 to 12½ cents per lb.

The sugar-making labours are usually wound up with a sugar bee or party, to which every one in the neighbourhood is invited; a sumptuous and miscellaneous feast is spread, and dancing is carried on to the music of a fiddle.

The principal places for sugar-making are the province of Quebec, especially that part of it called the Eastern Townships—Nova Scotia, and some parts of New Brunswick, bordering on Maine; not so much is made in Ontario, except in that part lying north of Lakes Simcoe and Couchiching, where it is largely manufactured by the Indians, and brought into the markets of Toronto, Hamilton, and other western towns, in very neat birchen packages called by them *mocucks*. The Indians gladly barter their sugar for flour, pork, ammunition, blankets, or trinkets, and it thus forms about the only lucrative branch of the products of the forests which the native owners of the soil gain from communication with civilization.

The quantity of maple sugar manufactured in the respective Provinces according to the last census as far as was ascertained, was:

	lbs.
Prince Edward Island.....	25,098
Nova Scotia.....	217,481
New Brunswick.....	453,124
Quebec.....	15,687,835
Ontario.....	4,169,706
Manitoba.....	2,796
British Columbia.....	9
Total.....	20,556,049

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