

# JOURNAL'S JUNIORS

Continued from page 18

Ella. You Juniors can all help to make the page a success by writing good letters for it. Come again.—C. C.

Joyceville, March 31st, 1911.

Dear Cousin Clover:

I am going to write you a letter about maple sugar and how it is made. Well, so far this season, it has not been good sugar weather, because it froze hard at night, and the days were cold and stormy.

The first thing they do to make maple sugar is to tap the trees, and then they put a tap in the hole and hang a bucket under it. Then when these buckets fill they gather the sap and boil it down in a big cooler. They boil it down till it comes to a nice syrup. They also can boil it down till it becomes a sugar, which is called maple sugar, which is very nice to eat. There are quite a number of maples in the eastern part of Ontario. I like the maple tree best of all trees we have in Canada, because the leaf of this tree is the emblem of our country. I now think I have told you all I know about maple sugar, so hoping my letter will reach you in time, and wishing your Juniors' Page success.

I remain,  
LORNE HITCHCOCK.

This letter is written by my 10-year-old son Lorne, unaided by anyone.—Mrs. James Hitchcock (mother).

\* \* \*

Your letter came in time, Lorne. It is bad news for everyone that the sugar has not been much good this year. Let's hope it will be all right.—C. C.

Creemore, Ont.

Dear Cousin Clover:

In the spring of 1910 my two friends, Jay Woods, Carl Chapelle and myself, decided to make maple sugar.

We first got permission to tap in a bush about half a mile from my home. This bush includes an island, on which we wished to tap. To get to this island we had to cross a stream about three rods wide, which is known as the Mad River. To cross this we walked over a tree which had fallen across, and was hanging on another tree on the island.

We borrowed a sugar kettle from another farmer. We hauled it to the river on a sleigh and then floated it across the river. To do this we put a rope on the kettle and threw the other end of it across. We then began to pull. Being the spring of the year the water in the river was high. When we got it about half way across it filled with water and sank. When we finally got it over we scoured it with brick and then put a fire under it and boiled some water with soda in it to clean it. After an hour's boiling we considered it clean.

We had about fifty trees tapped. To gather the sap we used a sleigh with a tin tank having a screw top. When the snow left we used a cart instead of the sleigh.

When we boiled we roasted potatoes in the fire, which tasted good. Some of our chums frequently came to taste our syrup, of which we made about five gallons.

I do not know when I had more fun, and I think I will try it again this year. Father likes the *Scientific American*, and mother and I enjoy your Journal.

MERVYN J. M. WATSON.

The above is Mervyn's own effort. His age is 13 years.—Mrs. Archer Watson.

\* \* \*

A very good letter. Why is that river called the Mad River, I wonder? It must have been quite exciting, getting across on a tree.—C. C.

Glanworth, Ont., March 31st, 1911.

Dear Cousin Clover:

I have been reading "With the Journal's Juniors" in the *CANADIAN HOME JOURNAL*, and decided to write for the competition on maple sugar.

Mostly everybody is fond of maple

syrup, but there are plenty of people that have never seen it made. We have a neighbor that makes every spring, and I have watched with care the work this spring. It must be a warm spring day for sap to run, and the eleventh of March being such, Mr. White, our neighbor, thought it was time to tap the trees, so he hitched the team on a stoneboat and took the sap pails and pans down to the woods. He went to each hard maple tree and would bore a hole in it with a half-inch auger, about three-quarters of an inch in, and slanting a little up, into which he would drive a spile with a hook on it and hang on a pail.

The sap ran well, and in the afternoon we helped to gather it. We used the same stoneboat with two barrels on it, and when we got them full, drew them to the sugar camp, where it was boiled to syrup.

The fireplace is two walls built of brick, about two feet apart, and two feet high, with iron bars put across the top to rest the sap pan, which covers it all over, and so on one end there is a big pipe for a smoke pipe.

The sap is boiled down in the pan until it is syrup, and while it is hot strained through a fine cloth and then put in jars.

When Mr. White makes sugar he boils the syrup down until it gets thick, and while it is hot he stirs it to sugar and puts it in little pans to mould.

Sometimes we have a sugar off, or taffy pull.

MARY GLENN (age 13).

This is to certify that Mary Glenn has done this herself.—Wm. Glenn.

\* \* \*

I am one of the plenty of people who never saw maple sugar made, but after reading all the Juniors' letters I feel as if I knew all about it.—C. C.

GWEN GRAHAM: We were very glad indeed to welcome you among our Juniors, and thank you for your nice little letter. We could not print it, because it was written on both sides of the paper. Come again.—C. C.

Micksburg, Ont., March 20th, 1911.

Dear Cousin Clover:

We take the *CANADIAN HOME JOURNAL*, and like it fine. As soon as it arrived Friday the first thing I did was to look at the Juniors' Page, and seeing a competition for letters on maple sugar, I thought I would tell you about the time when I had the opportunity to see maple sugar made.

Last spring, when I was visiting friends in Prescott, which is a great maple sugar region, we learned that a neighbor was going to make maple sugar, so we got permission to accompany him. I will tell you presently how maple sugar is obtained.

It is got from the sap of the maple tree. The trees are tapped in the spring, when the days are warm and the nights frosty. This helps the flow of the sap. The sap is obtained by boring a hole in the tree a slight distance from the ground. A bucket is then placed under it with a trough attached, or a sap yoke, as it is sometimes called. This catches the sap.

The sap is then taken to a receiver and well strained, and then put into a boiler. At first it is like sweetened water, but after being boiled for some time it begins to thicken, and then begins to sugar, it is then stirred continually. This is known as sugaring off.

I have written you all I know about maple sugar, so I must close now. Wishing your Juniors' Page success.

I remain, yours truly,

BEATRICE BURGESS (age 10 years).

I certify that Beatrice wrote this unassisted.—Mrs. W. H. Burgess.

\* \* \*

This is another letter written very nicely indeed, and very neatly. All the Juniors who live in cities will be able to learn everything about maple sugar. Write to us again, Beatrice.—C. C.

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