

sheds and emptied into the store trough. From this the kettles are filled and kept boiling night and day, till the sap becomes a thin molasses. It is then poured into pails or casks, and made clear with eggs or milk stirred well into it. The molasses are now poured again into the boilers over a slow fire, when the dirt rises to the top, and is skimmed off. To know when it has boiled enough, a small quantity is dropped on the snow. If it hardens when cool it has been boiled enough. It is then poured into the moulds, when it quickly hardens and is ready for use. Very good vinegar can be made by boiling three pails of sap into one, and then adding some yeast, still better is made from the sap of the birch; beer is made both from maple and birch sap, and a flavour given by adding essence of spruce or ginger. Boiling the sap and molasses requires constant attention, as there is a danger of their boiling over.

While Michael and Rob attended to the boiling, David and Tommy drove the sleigh, and the rest took care of the troughs. They had a large number of troughs, and some were a long way from the boiling-sheds.

Michael and his son had filled the kettles, which they did not expect would boil for some little time, when Tommy came running up to say that the sleigh had stuck fast between two stumps, and that he and David could not clear it, while one of the oxen had fallen down and hurt itself against a log. On hearing this, Michael and Rob, thinking that there