

have sufficient patience to make this syrup. As ordinary and easily-obtained blessings are never valued at their true worth, so in Canada only the children tap the maple trees. In addition I might say that the maples of northern districts have more sap than those in southern parts." Mr. Sulte says that in the last sentence quoted the writer refers to the fact that the sap of the maple tree of France is bitter to the taste. The same authority states it as his opinion that the maple sugar industry was not practically entered upon before the year 1694, when the people's attention was directed to it by Michel Sarrazin, a native of Paris, who sailed for New France in 1685 and died at Quebec in 1730. In the volumes of L'Academie Royal des Sciences, Michel Sarrazin thus speaks of the maple tree: "There are in North America four kinds of maples which I have sent to the Royal Garden * * the fourth, *acer canadense sacehariferum* is a tree which grows to a height of from sixty to eighty feet, its sap which ascends from the first days of April until the middle of May is quite sweet, a fact which is known to the savages and to the French inhabitants. An opening is made in the tree and from this the sap flows into vessels. After it has been vaporized about the twentieth part of its weight remains which is the real sugar, fit for preserving purposes, etc. One of these trees having a circumference of three or four feet will yield during one season, if no loss is incurred, sixty or eighty pounds of sugar. If one wishes he may obtain a greater quantity but it is quite evident that by so doing he weakens the tree and hastens its decay. In order that this sap may be sweet certain singular conditions are required which one would

never think of. They are the following: 1st. It is necessary that at the time the sap is drawn the foot of the tree be covered with snow and if there is no snow there some must be brought. 2nd. This snow must be melted by the sun and not by a mild atmosphere. 3rd. There must be frost the night before the sap flows. This kind of manipulation which nature makes use of in producing maple sugar strikingly resembles some chemical operations in which results, that are apparently contradictory to the causes in virtue of which they are brought about are obtained, and in which causes apparently almost identical produce altogether different effects. The sap is no longer fit for sugar half an hour or at most an hour after the snow which covers the foot of the tree has commenced to melt. After this length of time the melted snow enters the ducts of the maple and its influence there is quickly felt." It is also said that in order to have sap in large quantities from a maple it should be tapped near its base. A north-west wind and a dry, still atmosphere is favorable to the flow of sap.

Mr. Sulte, who, in consequence of his profound studies on the subject, knows whereof he speaks, declares that it is only on the American continent that maple sugar manufacturing can be carried on successfully from a commercial standpoint. To prove that the industry is now in a thriving condition suffice it to say that the yield in this country in 1892 was 70,000,000 lbs., and this year it is said the yield will be over 75,000,000 lbs, which means about \$7,500,000 in money. The moral of these few remarks is: Burn coal, or wood if you prefer it, but by all means spare our national tree—the maple.

ERABLE, '94.

