

heavy, but wants durability; when exposed to moisture it soon decays, and it is therefore neglected in civil and naval architecture. In the arrangement of the fibre, this wood frequently exhibits two accidental forms of much beauty, respectively known as "curled maple," and "birds'-eye maple." These make very handsome articles of furniture, and are much sought after by cabinet-makers; they are exported in considerable quantities to the United Kingdom, where they bring a high price.

The birches, the beeches, and the maples all furnish excellent fuel, and for this purpose they are extensively used in New-Brunswick. The sugar maple, however, furnishes the best fuel, and its ashes are rich in the alkaline principle. The charcoal made from it is superior to any other; it is one-fifth heavier than that made from the same species of wood in the middle and Southern States, which sufficiently evinces that the sugar maple acquires its characteristic properties, in perfection, only in a northern climate.

But the most valuable property of this tree is the quantity of sugar it furnishes; and the extraction of sugar from the maple is a valuable resource in a country where all classes of society daily make use of tea and coffee. The process by which it is obtained is very simple, and is everywhere nearly the same. Though not essentially defective, it might be rendered more perfect, and more profitable, by a little more attention to science. The work usually commences in the month of March, while the cold continues intense, and the ground is still covered with snow. The sap begins to be in motion at this early season, and is obtained by boring small holes in the trunks of the trees, from which it flows freely. It is then put into kettles; the evaporation is kept up by a brisk fire, night and day, and the scum is carefully taken off as it rises. Fresh sap is added as required, and the heat is maintained until the liquid is reduced to a syrup, after which it is left to cool, and then strained to remove the remaining impurities. In boiling it for the last time, the kettles are only half filled, and by an active, steady heat, the syrup is rapidly reduced to the proper consistency for being poured into moulds. The molasses being drained off the moulds, the sugar comes out in hard, solid blocks.