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Around The Sugar Camp

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Several things must be considered in modern day maple sugar making. An evaporator is of first importance. Every sugar maker knows to his sorrow, that sap, if not boiled immediately after each day's run, will undergo such a change, on account of its saccharine constituents, that the syrup will be dark and insipid, and will not go into sugar. Therefore provide the means

of boiling each day's run of the sap, which should be gathered daily. Where this practice is followed, the article produced will be first-class, and the proprietor will find that instead of his syrup being in a drag on the market, his customers are more than he can supply.

A NECESSITY.

When we consider the quantity obtained from an ordinary sugar bush of say 800, 1,000, or 1,200 trees, the quality of sweets demanded by the consumer, and the quantity demanded-for the demand increases yearly, and is likely to do so in future-there is but one conclusion we can come to: the sugar maker must install an improved evaporator so he can boil quickly, make a good article and establish for himself a reputation. His name will then be guarantee for quality. The best results can only be had with a Champion Evaporator made by The Grimm Manufacturing Co. I have used a Champion continuously since 1893. The one in use now measures 5x18 ft. with two corrugated pans 5 x 7 ft. each, and two pans 2 x 5 ft. each, thus giving a boiling capacity of 160 square feet. If the self-binder is needed on the farm, the evaporator is much more necessary in the sugar bush.

My preference for the Champion is that it is made of the very best material, and with proper care, it will last a life-time. It is easily cleaned; it is a wood saver; any person able to fire up can attend to it; the syrup leaves the evaporator ready for the market, and it is a self-regulating feeder.

ECONOMY IN CAPACITY.

Were I to be asked how many trees are necessary to make it advisable to install an ovaporator. I might say that in this section almost every sugar maker has installed an evaporator, each farmer getting one with a supposed boiling capacity for the number of trees tapped. My past experience with evaporators leads me to the conclusion that one should have an evaporator with boiling capacity.

acity for at least 200 trees more than he intends to tap. Then time can be saved in boiling, also wood. The wood needed for a 3×10 ft. will answer for a 3×14 ft., so it is found there is economy in using the larger size.

The buckets, spiles, gathering pails, and everything used in connection with the making of a good article of syrup must be scrupulously clean, and made of tin or galvanized iron. Nothing made of wood should be used, as wood tends to reduce the quality of the syrup. It is my custom

People Must Demand a Forestry Policy

HE estimates of the Ontario Government have been presented to the Ontario Legislature. They do not contain an appropriation providing for a comprehensive forestry policy in the older portions of Ontario. It is evident that the farmers, and others concerned must take concerted action to show the government that something must be done.

LARGE AREAS OF WORTHLESS LAND.

Government experts estimate that in older Ontario there are 6,000 acres of barren land in Durham county, 8,000 acres in Northumber-land county, 10,000 in Norfolk county, 40,000 in Lambton county and 60,000 in Simcoe county. This land, for the most part, is land that has been abandoned by its owners as worthless. It has reverted to the townships and counties in which it is located. It should be reforested. The effect on the water supply and conditions in the surrounding country, would be most beneficial.

A comprehensive policy of reforestration is required. The government has made a start in this matter and for this it is to be commended. Much more, however, needs to be done. The government and the counties interested should co-operate in carrying into effect a forestry policy on the lines that have proved so successful in European countries.

A SUGGESTED POLICY.

The counties might agree to turn the control of their waste land over to the government for a period of years, free from taxation. The government could undertake to advance to the counties the money required to reforest this land and to appoint competent officials to have charge of it. The counties could agree to pay the government interest on the money until the timber reached marketable proportions. The counties could then repay the government the principal out of the proceeds realized from sales of the timber; the land then to revert to the counties. Thus neither the prevenuent nor the counties would be out any money and over 125,000 acres of waste land would be converted into a valuable forest area which should return a handsome yearly revenue to the local municipalities.

Farm and Dairy desires to suggest to the warden of the united counties of Northumberland and Durham, and to the wardens of the counties of Norfolk, Lambton and Simce, that they call mass meetings of their ratepayers and others to consider this matter. Special invitations should be sent to the members of all the township councils, boards of trade, village councils, officers of agricultural societies and farmers' institutes, to the editors of the local newspapers, and to the members of the House of Commons and Ontario Legislature for their counties. The general public, also, should be invited. The co-operation of the forestry experts of the Dominion and Provincial Governments should be obtained. At such a meeting a comprehensive forestry policy along the lines suggested could be evolved. This could then be presented to the government.

Public action of this nature, in the counties interested would be sufficient to lead the government to take action. Farm and Dairy invites a public discussion of this proposal. Let us hear from you.

to clean everything two or three times during sugaring.

TAPPING.

It is impossible to name, with any degree of certainty the proper time to tap. The sugar-making must be guided by the weather (there is sugar weather), for if you tap before the sap will run, the bore will dry up and when the right time does come, the flow of sap will not be so good. My custom is to tap a tree or two, until I find a flow, and then proceed with the rest. The oper-

tion of tapping is simple when one becomes accustomed to it. I use a 7-16 inch bit, bore a hole from one and a half to two inches deep, slightly inclined upwards. If possible we never go past the sap wood, as the sap from the dark wood has a tendency to darken the syrup. My buckets, of which I have over 1100, are of tin and of ten quarts capacity. I have covers for half of them and will probably get covers this spring for the balance. I use the Grimm No. 2 spout, which is so arranged that it holds the cover securely and does not interfere with emptying the bucket. This spout is guaranteed by the maker to give one-quarter more sap than any other. Should it fail to make good it can be returned and your money will be refunded.

The size of the sugar house must be taken into consideration. It should have at least a 12 ft. side wall sufficiently wide and long to give ample room for the evaporator and all the utensils needed for use, while at the same time leaving plenty of room for the attendant to move around, as it is at times necessary for him to move quickly from one side to the other. The house should be closely boarded to retain the heat, for a warm sugar house aids evaporation and is therefore a saver of wood.

THE STORAGE TANK.

As a rule, the storage tank is kept inside the sugar house. I prefer placing it on the outside, keeping it properly covered, as the sap can then be kept much cooler. Another very important item is the wood, for without it the sugar maker is at sea. A good plan is to cut the wood in the spring, get it well dried during the summer, then put it under cover. This is best done by having a wellroofed open sided house for the purpose, close to the sugar house. Almost any quality of wood will answer but it must be dry, green or wet wood is a waste of time and material.

The marketing of the syrup should be attended to with taste and despatch. Syrup cans should be clean and of an attractive shape, neatly