

it, to catch the juice; they then boil it, and with a very little more trouble, it becomes very excellent sugar. This, you may imagine, employs a great number of persons, and Andrew and Robert Smith were among the busiest.

The seasons do not come on so gradually there as they do with us: the winter leaves them suddenly, and in a few days after the fields have been covered with snow, the grass and flowers make their appearance. Just before the winter commences, the inhabitants are obliged to kill all the animals which they require for the ensuing months, these immediately freeze hard, and will keep good for any length of time, by which means they save their food during these months.

The Canadians have another mode of preserving their meat, when they do not wish to have it frozen, that is by means of sugar, instead of salt; but these are not exactly the sort of sweetmeats my little friends would like. There is, however, no want of any good preserves: they quarter and string the apples, and hang them up in festoons from the kitchen ceilings, where they remain in complete preservation until they are required for use.