

caught in a birch-bark dish and boiled in earthen kettles. The small quantity of dark, thick syrup thus made was the only sugar available to the Indians, and is stated by early writers to have been highly prized. The first settlers learned from the Indians the art of maple sugar making and followed for perhaps a century their crude methods of manufacture, except for the substitution of iron or copper kettles for vessels of clay or bark. In the early days, before the timber acquired much value, the axe continued to be used for tapping the trees, and the sap was caught in wooden troughs and conveyed in buckets to a central point to be boiled. The boiling was done in large iron kettles suspended from a pole in the open woods, in a sheltered location but with no protection from the sun, rain, snow or the ashes, falling leaves, moss and bits of bark that were driven about by the wind. The products made by this crude method were strong in flavour, dark in colour and variable in quality. In the past 50 years, however, maple sugar making has become a rather highly organized commercial industry. An early improvement was the substitution of the auger for the axe in tapping, coopered buckets taking the place of the birch-bark "cask" or hewn sap trough, while the kettle gave way to the evaporating pan which has in late years developed into the modern evaporator with corrugated bottom and separate compartments. Not alone for the conservation of the life of the tree but also for cleanliness in sugar making, the wooden spout has almost disappeared in the most advanced sections; in fact, the present tendency is toward the use of metal in every article of equipment with which the sap, syrup or sugar comes in contact. The increasing cost of labour is being met by the ingenious inventor, who has provided facilities for taking full advantage of the law of gravitation in handling the fluid, which in a well equipped plant flows of its own accord from the collecting tank to the storage vat, thence to the evaporator and, when boiled to the proper consistency, into the receiving can. Indeed, when the profile of the sugar orchard will permit of it, pipe lines are made to conduct the sap from outlying collecting centres to the camps where evaporation takes place.<sup>1</sup>

According to estimates made by the late Dr. Archibald Blue in 1912, the approximate average annual production of maple sugar from 1851 to 1911 was in millions of lbs. as follows: 1851-1861, 13.5; 1861-1871, 17.5; 1871-1881, 19; 1881-1891, 22.5; 1891-1901, 21.2; 1901-1911, 19.6.<sup>2</sup>

Annual statistics of maple products in Quebec have been collected since 1918, and Table 35 presents these statistics from that year until 1923.

### 35.—Production and Value of Maple Sugar and Maple Syrup in Quebec, 1918-1923.

Years.	Maple Sugar.			Maple Syrup.			Total Value of Sugar and Syrup.
	Quantity.	Average price per lb.	Value.	Quantity.	Average price per gallon.	Value.	
	lb.	\$	\$	gallons.	\$	\$	\$
1918.....	10,173,622	0.15	1,526,043	1,928,201	1.50	2,892,301	4,418,344
1919.....	12,353,667	0.25	3,088,417	1,470,275	2.25	3,675,687	6,764,104
1920.....	15,615,141	0.20	3,123,028	1,449,649	2.50	3,624,123	6,747,151
1921.....	12,285,514	0.15	1,842,827	1,375,635	1.80	2,476,143	4,318,970
1922.....	9,016,650	0.15	1,352,497	1,575,074	1.80	2,835,133	4,187,630
1923.....	8,215,975	0.15	1,232,396	1,250,650	1.80	2,251,170	3,483,566

In Table 36 are given approximate estimates of the commercial production and value of maple sugar and syrup in Canada by provinces, for the year 1924. These estimates are based upon the data collected through crop correspondents

<sup>1</sup> From "The Maple Sugar Industry in Canada," by J. B. Spencer, B.S.A., 3rd edition, Department of Agriculture, Ottawa, 1923. <sup>2</sup> Census and Statistics Monthly, January, 1912 (Vol. 5, No. 44, p. 26).