

Farmers Making Syrup Gradually Diminishing But Procedure Unchanged

It's maple syrup making time again in the Bay of Quinte district and the collecting and boiling of maple sap is the order of the day in district sugar bushes.

Because of labor costs and other factors the number of Belleville area farmers making maple syrup is gradually diminishing, but where it is still carried on the procedure has remained virtually unchanged.

True, the modern sap evaporator has taken over from the old fashioned paudash kettle and sap pan, but the trees still have to be tapped, the sap gathered and boiled down into syrup.

The fact still remains that when the sap is running it must be looked after or the farmer syrup maker will lose much of his first crop of the year.

The old brace and bit method of tapping the trees to accommodate the sap spiles has been mechanized with a power operated auger now doing the chore in seconds.

NOW USING TRACTORS

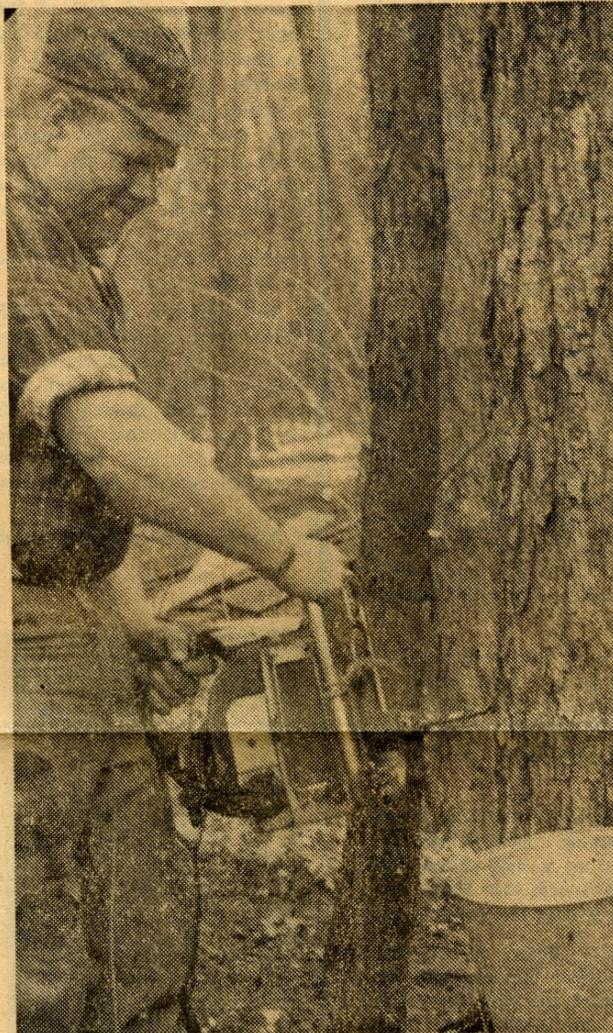
Horses in many instances have given away to tractors for sap collecting and efficient evaporators are making shorter work of sap boiling.

But despite the various labor saving techniques, the operation still adds up to a lot of hard work which takes no recognition of the modern day 40-hour week.

It still takes up to 40 gallons of maple sap to make one gallon of maple syrup and the boiling down process takes large quantities of wood to stoke the evaporator.

One Belleville district farmer hard at work these days in the sugar bush is Charles Treverton and his two sons west of Plainfield.

Mr. Treverton hangs about 1,500 buckets each spring and this year has purchased a new evaporator to speed boiling operations.



SUGAR BUSH SCENE

— At the Charles Treverton and Sons farm east of Plainfield is but one of many being duplicated these days in Eastern Canada. Mr. Treverton hangs about 1,500 sap buckets each year and uses a crawler tractor for sap gathering instead of horses. View shows sap unloading operations at sap house with steam from evaporator pouring from roof openings.

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TREE TAPPING OPERATION — is demonstrated by Claire Treverton. Auger is power operated by chain saw gasoline motor. Spiles are driven into hole to collect sap and hold bucket.

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BOTTOM - SAP BOILING

— is done on big four by fourteen foot sap evaporator. Here Mr. Chas. Treverton runs off syrup on completion of boiling operation. Boiling finish is judged by syrup temperature or by its "hairing" when poured from dipper or other receptacle.

