



BY COURTESY OF C.P.R.

Waiting to Place the Buckets



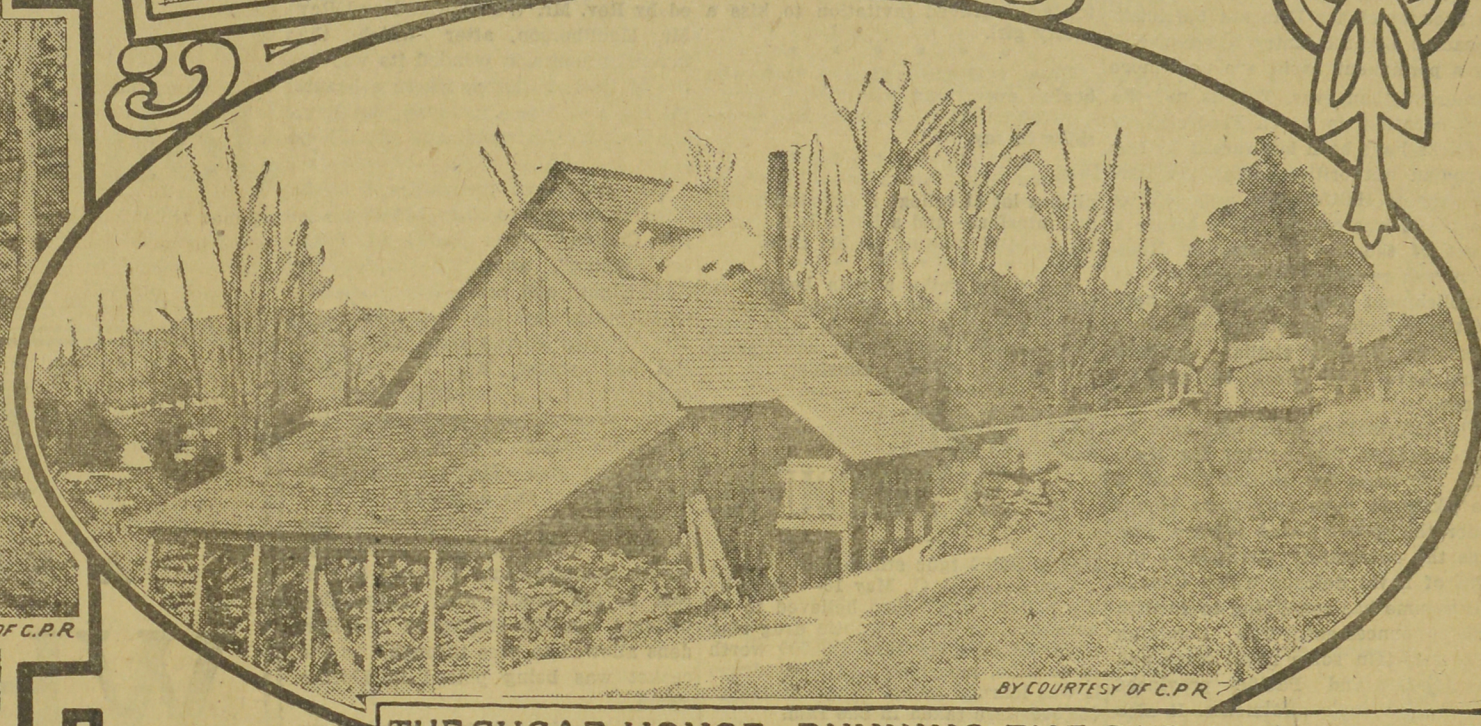
BY COURTESY OF C.P.R.

TAPPING



BY COURTESY OF C.P.R.

GATHERING THE SAP



BY COURTESY OF C.P.R.

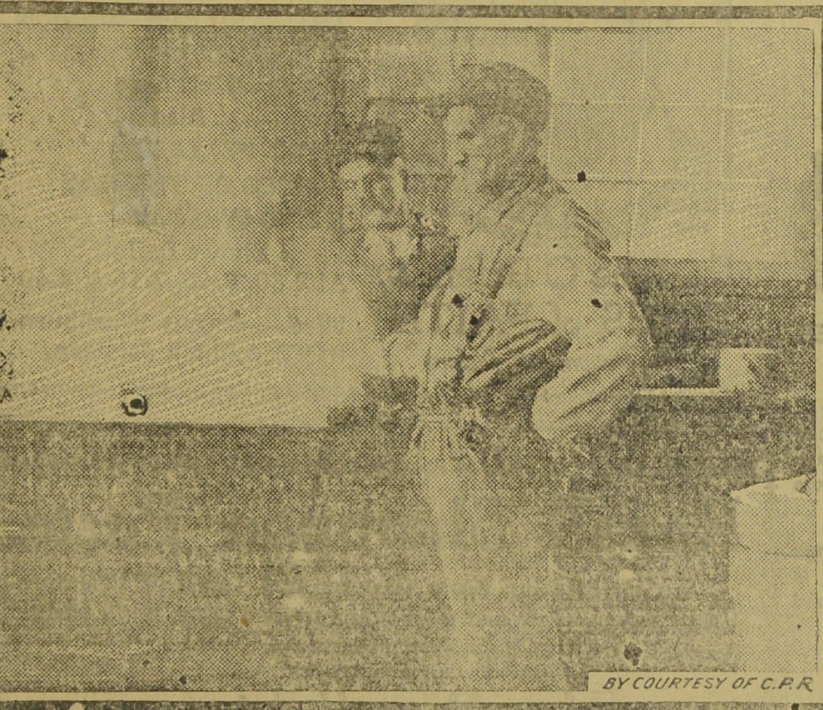
THE SUGAR HOUSE - RUNNING THE SAP INTO THE VAT



BY COURTESY OF C.P.R.

BOILING THE SAP INTO SYRUP

SUGARING OFF



BY COURTESY OF C.P.R.

## Bountiful Maples.

The making of maple sugar and syrup has become but a memory in the recollection of residents in many of the older parts of Canada. The industry is still, however, an important one over large areas in Quebec and to a less extent in Ontario and the provinces down by the sea. Sugar making from the maple, which is confined entirely to this continent, had a very early beginning. Before the advent of the white man the Indian had learned to extract and concentrate the sap of the maple tree. On the approach of spring the trees were gashed, with the tomahawk, in a slanting direction and beneath the opening made was inserted a wooden chip or spout to direct the fluid drop by drop into the receptacle resting on the ground. The sap was 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 early settlers from the Old Land learned from the Indians the art of sugar making and indeed followed for many years their crude methods of manufacture. Even yet primitive equipment and methods are stated to be used in back sections of the country that turn out their annual crop of inferior syrup and sugar.

For perhaps a century the white man followed very closely the primitive methods of the Indian save 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, the sap was caught in wooden troughs and conveyed in buckets on the shoulders with a sap yoke to a central point to be boiled. No sugar bush was fully equipped without snowshoes which were frequently found necessary in gathering the sap. The boiling was done in large iron kettles suspended from a pole in the open woods in a sheltered location with no protection from sun, rain or snow or the ashes, falling leaves, moss and bits of bark that were driven about by the wind.

An early improvement was the substitution of the auger for the axe tapping, coopered buckets took the place of the birch bark "cask" or beaver sap trough, while the kettle gave way to the modern evaporating tank made famous by the name of Grimm. During the past March and April along the lines of the Canadian Pacific in Quebec and Ontario farmers have been busy with the tapping of the maple trees and year by year the industry is growing in importance. It is estimated that the industry represents an annual valuation of nearly three million dollars and is carried on by 55,000 growers, but the increasing value of maple wood has led to the removal of many fine sugar orchards. With all the advances that have taken place in manipulation, sugar making has not lost its romantic side. "Sugaring off" at sugar camps in the woods is still looked forward to by young and old, who regard the event as a social feature affording rare enjoyment.

## United States Golfers Praise St. Andrews-by-the-Sea

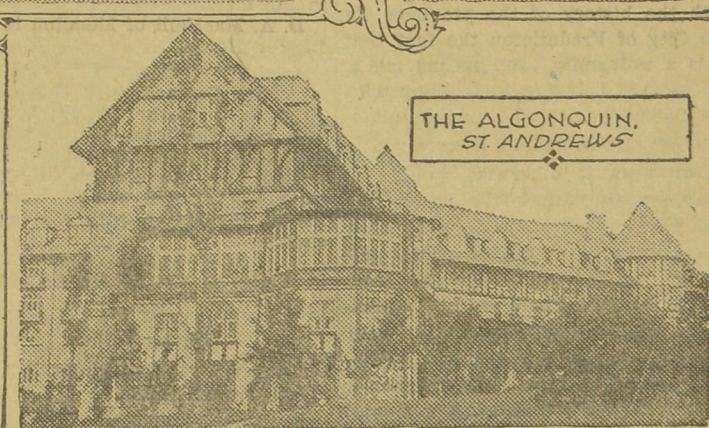


WHITE EVANS KIRKBY SAWYER

This quartette of sterling golfers toured eastern Canada for the Canadian Red Cross last June and were so pleased with the experience that they are desirous of repeating the trip and investigating the quality of Canadian golf in Winnipeg, Calgary, Banff, Vancouver, Victoria and other western cities of the Dominion. They were four of America's best, "Chick" Evans, former Amateur and Open Champion; Oswald Kirkby, Metropolitan Golf Champion; D. E. Sawyer, former Western Amateur Champion, and Gardiner White of Nassau. The photograph shows them addressing the ball at C.P.R. links at St. Andrews-by-the-Sea, N.B., on the shores of Passamaquoddy Bay. The four were particularly impressed with the quality of St. Andrews' golf and the beauty of its surroundings.

"Taking everything into consideration, hotel, country and the course itself, I cannot think of any finer spot than St. Andrews", said Oswald Kirkby. His team-mate, Gardiner White, declared that he intended to take his family to St. Andrews to see and enjoy its many attractions. "St. Andrews is a fine test of the game and is golf de luxe," said "Chick" Evans.

"Golf on the picturesque links of St. Andrews completed one of the most interesting and delightful golf trips that could possibly be arranged," said D. E. Sawyer. When St. Andrews-by-the-Sea in Canada was named in honor of St. Andrews, Scotland, the birthplace and original home of golf, no effort or expense was spared to make it worthy of its title. Like its Scotch namesake, Canada's St. Andrews is a beautiful seaside links and a splendid test of the royal and ancient game.



THE ALGONQUIN, ST. ANDREWS

Every year large numbers of golfers from all parts of the world play at St. Andrews-by the Sea and many of them like the New Brunswick course as well as they do the links of the Royal and Ancient Golf Club in Scotland.

Golf is an invigorating game anywhere, but it is most delightful when played along the sea. At St. Andrews there are two courses, a nine hole course 2,500 yards long and an eighteen hole course 6,000 yards long. Both overlook the sea, and are clad in a firm sward of velvet green. While resting on the course you can enjoy the view of the sea beneath, dotted with sailing vessels and motor boats, and little row boats that glide serenely over the waves. From the golf links you may watch the fishermen catch millions of sardines in their weirs that are set a few hundred yards, or less, from the shore. And old men and old women may often be seen gathering shell fish on the beach. It is a delight to listen to the continuous panting of the waves that expire on the red-lipped land—for the coast line is made of rocks

and sand of rich deep red; and looking on it one might fancy that here in prehistoric times some great sea monster was killed and dyed the place with his blood.

The late Sir William Van Horne, one of the presidents of the Canadian Pacific Railway, built a beautiful residence on an island in Passamaquoddy Bay, and his family still lives there in the summer season. Lord Shaughnessy, the Chairman of the C. P. R. Board of Directors, makes his summer home at Fort Tipton, St. Andrews, and takes a special interest in the progress of the place.

At St. Andrews there is splendid sea fishing, and a lake near at hand furnishes some of the best bass fishing in Canada. And should the weather ever be rainy the Algonquin Hotel supplies bowling alleys, pool tables, English and French billiard tables, and a beautiful large casino for dancing. Those who make St. Andrews by the Sea their holiday resort once will do so a second time, for when you go away from it there is an allurements about the place that brings you back again.