

QUEBEC
STANDARD
PRODUCTS



**THE TRUE REPRESENTATION OF A
REAL MAPLE LEAF**

MAPLE SYRUP
AND
MAPLE SUGAR

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No. 3



Choice



No. 2



No. 1

Greetings
from
The Province of
Quebec

MAPLE SUGAR INDUSTRY IN QUEBEC

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OF all the agricultural industries of Quebec, very few are more interesting or more important than the manufacture of Maple Sugar and Maple Syrup. The Province of Quebec enjoys almost a monopoly in this industry, as 9/10ths of the total yield of the products of the maple, in Canada, are supplied by this province.

The first statistics furnished for the whole of Canada go back to 1851. Between that date and 1861 the annual production was 13,500,000 pounds; between 1861 and 1871, 17,500,000 pounds; between 1871 and 1881, 19,000,000 pounds; between 1881 and 1890, 22,500,000 pounds.

After the latter date it decreased somewhat: in fact, in 1901 it had fallen to 21,200,000 pounds, to decline to a little less than 20,000,000 lbs. in 1911. In 1920, according to the report of the board of Statistics of the province of Quebec, the yield exceeded 31,000,000 pounds.

It is claimed that 20,000 persons are interested in the fabrication of maple sugar in the province of Quebec.

THE DEVELOPMENT OF THE MAPLE SUGAR INDUSTRY

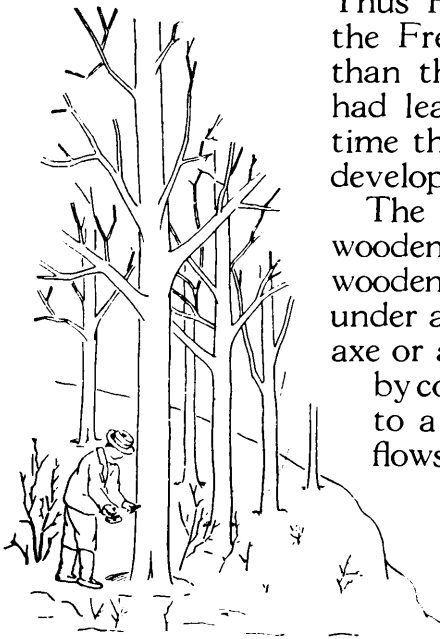
The Indians, by nature great observers, cannot have long ignored the merits of the maple sap. A legend quoted by Maud Going, in "Our Field and Forest Trees" (pages 993-994 Canadian Forestry Journal March, Vol. XIII) says that the first



maker of Maple Sugar was NoKomis (the earth) grand-mother of Manabush, a most popular hero in Indian legends and tales.

NoKomis bore holes in the maples and placed a receptacle opposite each hole. Manabush saw these receptacles fill with a thick syrup. He then gave his grand-mother a lesson conceived in something like the following terms:—"Grand-mother, it is not good to "have the trees produce sugar in this way. If man can "gather sugar with such ease, he will drift into indolence. He must be forced to work. Before he may "obtain the sugar that he wants, he must cut wood and "watch, during several nights, the cooking of the "syrup." Having thus spoken, he said no more. Then, fearing that NoKomis had not heard him, or would not do anything to save man from idleness, he scaled to the top of a maple tree with a vessel full of water which he poured over the top of the tree, and in that manner dissolved the sugar of the said tree. Since that time, a thick syrup no longer flows from the maple, but a sap containing scarcely 4% of sugar; and since, sugar is obtained only by dint of work. This legend proves that the Indians knew how to make sugar.

White men quickly developed the primitive method employed by the Indians in the making of maple sugar.



Thus Father Lafiteau wrote that the French prepared sugar better than the Indians from whom they had learned the science. Since that time the maple sugar industry has developed in a prodigious manner.

The trough, the bark dish, the wooden bucket, placed under the wooden tap, the iron wedge fixed under a large incision made with an axe or a gouge, have been replaced by covered metallic buckets, hung to a fine, small spout whence flows a carefully collected sap. To the pot where the sap boiled for days and days, without ever being emptied, has

succeeded the modern boiler wherein the water remains but a few minutes, and from which is drawn a syrup of a golden yellow resembling honey of the best quality

In fact, to-day, owing to the modern methods advocated by the instructors of the Ministry of Agriculture, and, owing to the impetus given by the zealous apostles who direct the Canadian Association of Producers of Pure Maple Sugar and Syrup, as well as the Society of Maple Sugar Producers of Quebec, the buyer can find on the market, a product perfectly pure and of irreproachable quality.

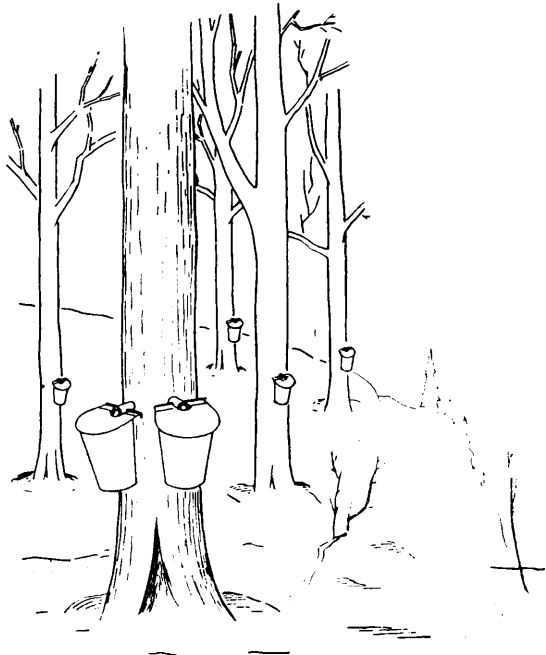
A Sugar-Making School subsidized by the Ministry of Agriculture is operated at Ste-Louise, L'Islet County. In this school, experiments are made with the object of perfecting the methods of sugar-making.

THE SUGARING SEASON

The sugaring season opens generally about the middle of March and continues until the end of April.

When night frosts alternate with melting days is the time for tapping, and our old sugar-makers, as befits men or foresight, are never late. Knowing that cleanliness is the first condition to observe in the making of good maple sugar, they begin in the very first days of March, the preparation of their buckets, pipes, pans, reservoirs, etc. The good sugar-maker takes care to thoroughly wash all the utensils which he uses in the making of maple sugar.

The running of the sap is not continuous. The maple runs when atmospheric conditions are favorable

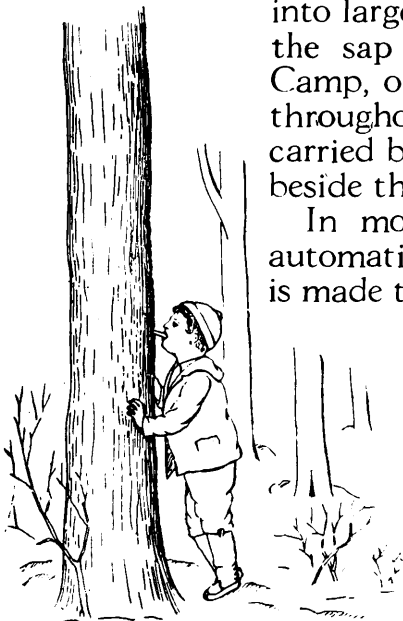


and this explains the greater production of sap by day than by night. Certain changes of temperature may even suspend, for a few days, the running of the sap: for example, very high winds, either too cold or too warm or too high a temperature which prevents night frosts. An alternate frost and thaw, a temperature of 25° at night, and 55° during the day, are the best conditions to promote the running of our maples.

MODERN METHOD OF MAKING MAPLE SUGAR

Quebec Province can boast of having the finest and most modern equipment for making Maple Syrup and Sugar of any Province in the world. Although the days of boiling sap in the open air are fast passing away, just as much pleasure can be had from the modern Sugar Camp. With the modern and sanitary methods we have a two-fold blessing. First it gives pleasure and profit to those connected with the industry, and second, it supplies a food product to those who discriminate, that is without question, a delicacy.

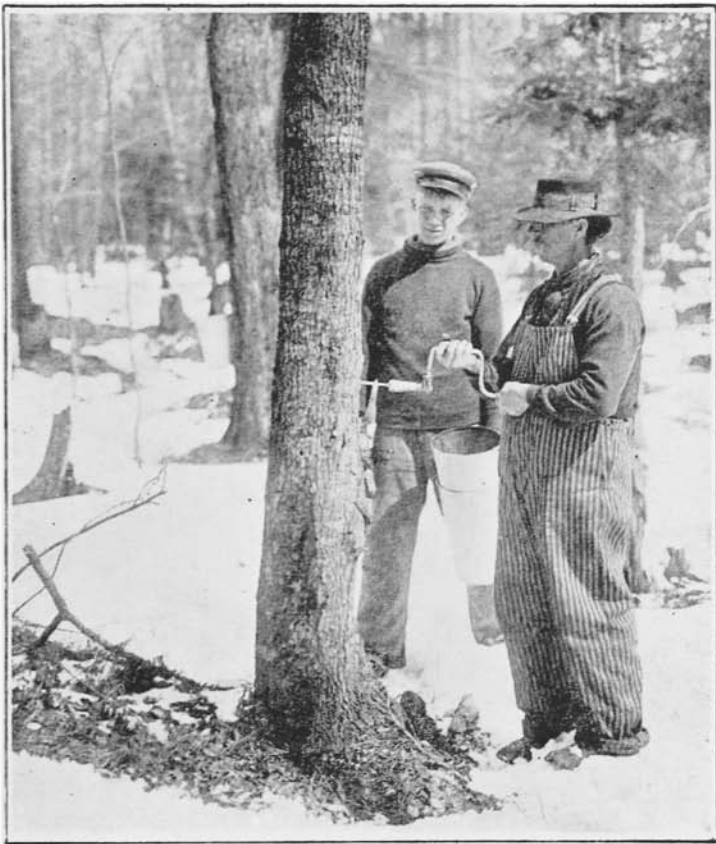
With our modern equipment, metal spouts are used to direct the flow of the sap from the tree. To these spouts are hung covered cans. These cans are emptied into large and sanitary tanks in which the sap is conveyed to the Sugar Camp, or to gathering stations built throughout the Bush, from where it is carried by pipe line to the supply tank beside the evaporator.



In modern evaporators, the sap is automatically supplied at one end and is made to flow over the fire in shallow pans, passing backwards and forwards through channels designed to give the quickest and best evaporation. When the sap finally reaches the other end of the evaporator, it is drawn off

by a syphon, and passes through a special strainer as our finished product. With these improved conditions the sap is quickly boiled down to a Syrup weighing 13 to 13 $\frac{1}{8}$ pounds to the imperial gallon. After all this precaution is taken there is only one more step necessary to safeguard this table delicacy, that has positively no equal in the Syrup line.

It must be properly bottled or canned, if it is to maintain its flavor and quality as a high grade food product. If properly done the Syrup will retain its flavor and quality for years as well as days.



TAPPING THE TREE

THE SALE OF MAPLE PRODUCTS **Imitation and Adulteration**

A mixture of Maple Sugar and of Maple Syrup with granulated sugar, is sold on the market, as a pure maple

product. A cane sugar syrup to which a maple flavor has been imparted by adding some essences, is also offered on the market. These products are labelled as perfectly pure maple products. In order to remove these disadvantages, Quebec sugar-makers have formed themselves into two large Societies'—“The Pure Maple Sugar and Syrup Producers of Canada” and “The

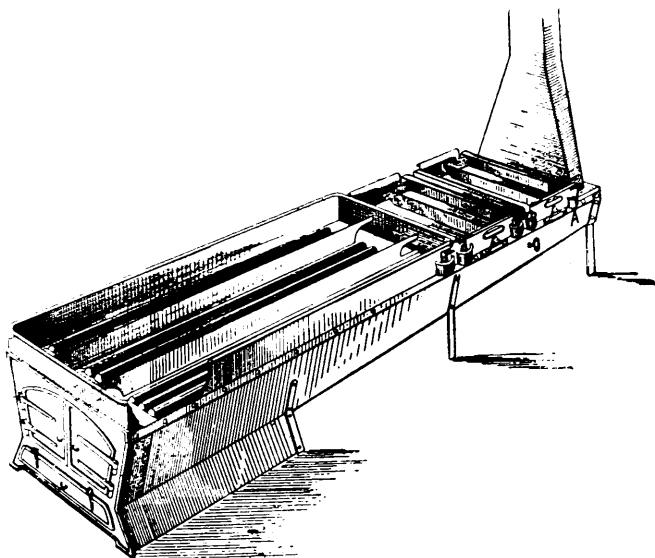


SHOWING THE SANITARY COVERED BUCKET

Quebec Maple Sugar Producers”. All the members of these Associations must sell their products only after classification, by an expert appointed by the Government of the Province of Quebec. Each maker has his number on each of his shipments. In that way, it is easy to locate any one who has attempted to commit any fraudulent act. The maple sugar and syrup sold

through the agency of these two societies, is classified:— Choice No. 1, No. 2, No. 3, No. 4. By writing to the Ministry of Agriculture, of the Province of Quebec Maple Sugar Industry Branch, Quebec, all the information required as to where to procure a good product, may be obtained.

All the members of these two societies are visited by the Government Inspectors and are obliged to manufacture according to modern methods, and in the manner indicated by our experts. By proceeding in this manner, the product placed on the market is more uniform, package and color.



TYPE OF MODERN EVAPORATOR

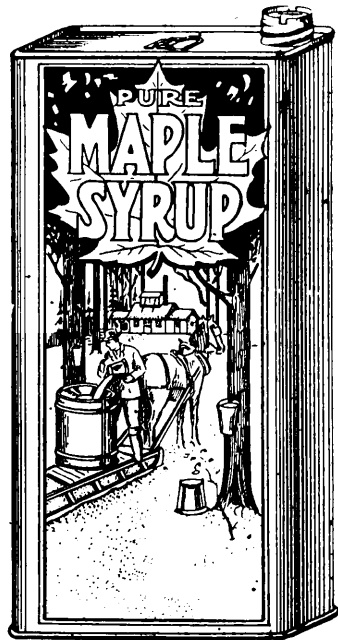
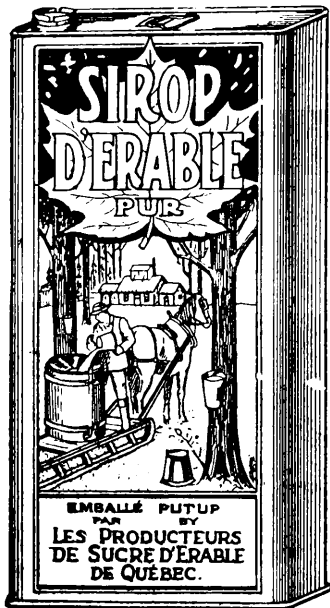
QUALITIES OF A GOOD PRODUCT

A maple syrup of a superior quality must be of a golden yellow color, must not be too thin, and must possess a delicate flavor. According to the standard established by the Federal Government, an Imperial gallon of maple syrup weighs 13.2 lbs.

First quality maple sugar must also have a golden color and a fine grain. Nevertheless, a certain kind of sugar without grain, is sold on the market. It is called "Soft sugar" and resembles maple cream, although perfectly pure. This sugar is made by a few specialists only.

HYGIENIC PRODUCTS

Maple sugar is a perfect and most hygienic sugar, which can replace, with advantage, all the other sugars, on the market. The alimentary value of maple sugar is not greater than that of ordinary granulated sugar, but it has the very great advantage of not being refined; besides, it also has the advantage of being pure and possessing an exquisite flavor when well made. The following recipes will suffice to show that maple sugar is used to advantage by the tasty cook and provides her with the means of imparting an agreeable variety to the flavors of her desserts.



CAN USED BY THE QUEBEC MAPLE SUGAR PRODUCERS ASSOCIATION

T**HESE** recipes are contributed by
the Women's Institutes of the Pro-
vince of Quebec, and aim to show the
use of Maple Products in the home.

□

MAPLE CUSTARD PIE

3 eggs	2 c. hot milk
½ c. maple syrup	¼ t. salt.

Method: Beat the eggs until well blended, add the syrup and hot milk. Line a pie plate with good paste, add filling, and bake in a moderate oven.

MAPLE SUGAR RAISIN PIE

Put one cup whole raisin in one and one half cups of water. Boil until soft, then add one cup of shaved maple sugar, a piece of butter the size of a walnut, and ¼ teaspoon nutmeg, cloves, cinnamon, and salt. Thicken this with two teaspoons of cornstarch, bake between two crusts.

MAPLE SYRUP PIE

1 c. maple syrup	½ c. water
2 egg yolks	2 T flour
1 T. butter	

Method: Cream the flour and butter together, add the egg yolks, beat well before adding the maple syrup and water. Cook the mixture in a double boiler until thick. Pour into a baked pie crust. Cover with a meringue made from the well beaten egg whites.

CARAMEL PUDDING

Put 3 c. milk in a double boiler, heat to boiling point. Stir 3 T. cornstarch, and $\frac{1}{2}$ t. salt in another cup of cold milk. Add this mixture to the hot milk and stir until it thickens. Melt 1 T. butter in a frying pan, and add $\frac{1}{2}$ lb. maple sugar, broken in pieces. A **little** water may be added. Stir while boiling until it begins to scorch, then immediately beat the boiling sugar into blanc mange. Turn into a wet mold, serve cold with plain or whipped cream.

CARAMEL SAUCE FOR PUDDINGS

1 c. maple sugar	2 T flour
1 T. butter	2 c. boiling water

Method: Melt the butter in a pan, add the flour and sugar, stir until it browns. Add the water slowly, cook until it thickens.

MAPLE RICE PUDDING

2½ c. boiled rice	½ t. salt
2½ c. milk	½ t. nutmeg
3 eggs	1 c. raisins
1 c. maple sugar	} Beat well together

May be baked in the oven as custard, or cooked in a double boiler.

DATE CAKE

1 c. maple sugar	½ t. cinnamon
½ c. butter or lard	¼ t. cloves
1 c. sour milk	¼ t. salt
½ lb dates	1 t. soda
1½ c. flour	

Method: Cream the butter and sugar together, add the sour milk and flour (in which the spices and soda have been sifted) alternately. Add dates and bake in a moderate oven.

MAPLE PUFFS

1 lb. maple sugar	½ c. chopped raisins
2 egg whites	1 c. " citron peel
1 c. English walnuts	½ c. " figs
½ c. water	½ c. water

Method: Boil sugar and water until they spin a heavy thread, pour slowly over the beaten egg-whites, beating constantly. When the mixture begins to stiffen, add the other ingredients, and beat until it will hold its shape. Drop by spoonful on greased paper and let stand until stiff.



ECONOMY CAKE

2 c. cold water	2 c. maple sugar
2 T. shortening	1 pkt seeded raisins

Method: Boil all together for five minutes. Remove from the stove and let cool. Sift together three small cups of flour and 2 t. soda. Add to the above mixture when cold. Spice may be added to taste. This makes two loaves. Bake in a moderate oven.

MAPLE SWEETENED BISCUITS

$\frac{1}{2}$ c. maple sugar	2 T shortening
2 c. flour	2 t. baking powder
$\frac{1}{4}$ t. salt	about 1 c. milk

Method: Cream together sugar and shortening, then add flour (into which the baking powder and salt has been sifted) and the milk to make a soft dough. Roll out $\frac{3}{4}$ inch thick, cut, and place in pan closely together, and bake in a quick oven.

FRUIT CAKE

2 c. maple sugar	1 t. cinnamon and cloves
$1\frac{1}{2}$ c. butter	
1 c. molasses	1 t. allspice and nut- meg
1 c. sour milk	
4 c. flour	$1\frac{1}{2}$ lbs. seeded raisins
5 eggs	1 lb. seedless raisins
1 c. chopped nuts	$\frac{1}{2}$ lb. citrol peel
1 t. soda	

OATMEAL COOKIES

2 c. oatmeal (ground very fine)	1 c. flour
$\frac{1}{2}$ c. maple sugar	$\frac{1}{2}$ c. lard
$\frac{1}{2}$ t. soda	$\frac{1}{2}$ t. salt

Method: Put oatmeal, flour, salt and sugar into a bowl. Mix lard in well, dissolve the soda in half a cup of hot water and add to the dry ingredients. Roll out on a floured board about an eighth of an inch, and bake in a hot oven until white brown.

NUT BREAD

1 egg	2 r. cream tartar
1 c. maple sugar	1 t. soda
1 c. sweet milk	1 c. nuts
2 c. flour	1 c. raisins
$\frac{1}{2}$ t. salt	

Method: Sift together, flour, soda, cream of tartar and salt. Beat the egg until light, add the maple sugar, then flour and milk alternately, lastly the nuts and raisins beating throughout the process. Put in a buttered tin, let stand in a warm place three quarter of an hour, and bake three quarters of an hour in a moderate oven.

MAPLE ICING

One generous cup of maple sugar, quarter cup water. Boil together until it forms a soft ball when dropped into cold water. Beat the white of an egg until stiff, pour the hot syrup very slowly into the beaten egg white beating all the time. Beat until stiff enough to spread on a cake.

MAPLE ICE CREAM

Melt in a little water two cups of maple sugar, and boil for five minutes. Add to this four egg yolks, well beaten and one cup of milk. When cool, beat into it one quart of cream to which four beaten egg whites have been added. Freeze as ice cream.

MAPLE SYRUP ICING

One and one half cups maple syrup, 1 tablespoon cream, small piece of butter. Cook until it forms a soft ball in cold water. Take from the fire and let cool. Do not stir until thoroughly cold. Beat well and put on the cake.

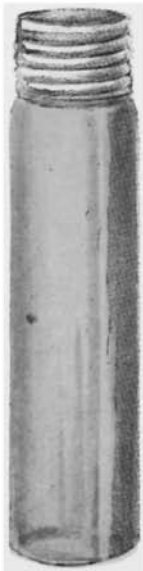
MAPLE CREAM CANDY

One pound maple sugar, one half cup water. Boil together until it threads. Remove from the fire. Beat until cool adding quarter cup of cream. Pour on to a buttered platter which has been covered with nuts. Cut in squares.

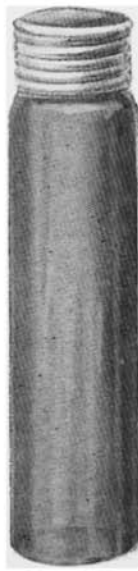




**Can used by the Quebec Maple Sugar
Producers Association**



Choice



No. 1



No. 2



No. 3

