



The jangle of harness and the thumping of wheels as the wagon is pulled over stones and through ruts echoes through the Steacy sugar bush near Wiarton. Here Merton Buckland of Wiarton, guides his team along the path between row upon

row of tapped maple trees. The tank on the wagon will hold 120 gallons, or just about enough sap to make three gallons of syrup. Some of the 3,500 trees tapped by the Steacy workers can be seen behind the wagon.

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MAPLE SYRUP PRODUCTION — Smoke pouring from the sugar house and piles of wood to stoke the fires are typical sights in and around a sugar bush during the height of the syrup making season. These sights are no stranger to Evan

Steacy, of Wiarton. The smoke is actually steam rising from the boiling sap. Mr. Steacy estimated that about 120 gallons of sap will produce three gallons of syrup. This year's season lasted six weeks.



Dave Ottewell, Henry McEachern and Les Thomas, all of Wiarton, empty their pails of sap into the bulk tank on the horse-drawn wagon while Merton Buckland, right,

watches. The tank holds 120 gallons of sap, enough for about three gallons of syrup. The men are all workers in the Evan Steacy sugar bush.



Elgin Ottewell, of Wiarton, watches the finished product, after the boiling process, pour from the evaporator into a filter and finally into metal containers to cool. Ma-

chinery automatically drains the evaporator when the syrup reaches a specific temperature. Evan Steacy tapped 3,500 trees during the six-week season this year.

(Sun-Times' Staff Photos)