

Making syrup not worth the trouble



Tanya Glassford, 4, enjoys going out into the bush with her parents, Mr. and Mrs. Bill Glassford, when they collect maple sap. Here,

she collects the sap from one of the more than 400 trees tapped on the Glassford farm near Purple Valley.

Making maple syrup is hardly worth the trouble, according to Bill Glassford, a farmer near Purple Valley.

He said this year he expects to produce about 60 gallons of syrup, which will sell for \$16 each. He sells a lot of it at the Purple Valley Maple Syrup Festival, coming up this week-

end, and his mother in Orangeville also sells quite a bit.

He says that even at \$16 a gallon, he has no problem selling his entire stock, and he could sell much more if he had it.

It takes a lot of time and effort to produce even one gallon of the thick, sweet liquid. This year

he had over 400 trees tapped, and it took him and his wife, and their four-year-old daughter Tanya, well over an hour each day to collect the sap.

After collection, the sap is pumped into a holding tank at the syrup shack. Then it must be boiled until it reaches the perfect consistency and temper-

ature. During the boiling process, only about one gallon of syrup is produced each hour.

Between 35 and 40 gallons of maple sap are necessary to produce one gallon of maple syrup.

This year hasn't been a particularly good one for producing the syrup, he said. Cold nights and warm days are

necessary to make the sap flow well.

The Glassfords completed their collection of sap for the year last Saturday.

"I really look forward to making maple syrup each year," says Mrs. Glassford, "but then you really look forward to finishing it, when you're almost through."

ENGAGEMENT

Mr. and Mrs. James Urbshott are pleased to announce the engagement of their daughter Beth to Stephen Moore, son of Mr. and Mrs. Aylmer Moore. The wedding to take place May 14, 1977.

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