

2

Jan 25th 1962

THE BUTTERNUT TREE.

In the days of the early settlers, the bark of the butternut tree was used in the making of brown dye. The nuts, of course, were used in baking or as an extra to a rather restricted diet.

Jack Milligan remembered that a butternut tree grew across the road from his house, and he remembers gathering nuts when he was very small. Then the tree disappeared. Some people felt that he might have been mistaken as there is no sign of a butternut tree there now. However, last year, while making some structural changes to his house, a small cupboard was opened up. There, inside,, after nearly 68 years, lay about a dozen butternuts--placed there to dry years ago.

Jack Milligan had proved his point. And, by the way, on opening up one of these butternuts, it was found to be still quite fresh and edible.

MELROSE

**P. S. Pupils
Enjoy Day in
Sugar Bush**

MELROSE — An unusual experience was enjoyed by the Grade 1 to 4 pupils of the Douglas Atkins School when they visited the sugar bush on the farm of Mr. Charles C. Bates last Friday afternoon.

Mrs. E. McGhee, a former teacher at Melrose School, arranged the outing. Two buses were engaged to transfer the children to and from the farm.

The boys and girls made a tour of the woods and Mr. Bates showed the method of tapping a tree. Later they visited the sap - shanty (in groups of ten or more) and saw how the sap was boiled from the clear watery - like liquid and transformed into the thick brown delicacy known as maple syrup.

Mrs. Bates treated the group to a later stage of the syrup when it appeared in the form of solid, maple sugar.

This is one industry which continues on this farm in much the same way as was practised more than 40-years ago. It is not hard to explain to the children how the pioneers boiled the sap in a giant kettle slung over a blazing fire, with no shanty to act as a protection from wind and rain.

Teacher and pupils expressed appreciation to Mr. and Mrs. Bates for their kindness.