

Sap running in sugar bush seems sure sign of

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Sugaring-off is a uniquely Canadian spring-time outing. In many parts of eastern Canada the first sign of spring is the trickling of sap from thousands of maple trees.

The sugar bush at Mountsberg Wildlife Centre is ready for the onslaught of visitors. The Sugar Bush Express (a horse-drawn wagon) will be loaded with children and adults for the romantic trip through the woods.

Visitors will taste the sap as it drips from the spile into a bucket, see the steamy breath of the horses pulling the gathering barrel on a sleigh, and sniff the mingling

aromas of burning wood and boiling sap in the old-fashioned sugar shack.

Old and new methods of sap gathering will be shown.

To get there

Maple Syrup Time at Mountsberg began Saturday, March 13 and runs every Saturday and Sunday until April 18. This includes Good Friday and the school holiday week of March 22-27. Times are from 10 a.m. to 5 p.m. Admission is \$2 per car.

To get to Mountsberg Wildlife Centre follow Five Sideroad west of Campbellville. Turn north at the Town Line and watch for the signs.

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Cold nights sunny days

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Climate is important in the producing of maple sap. Ideal weather calls for cold frosty nights followed by sunny days with the temperature climbing to 5-10 degrees Celsius (40 or 50 degrees F). Sugar maple, black maple and soft maple begin to run for long stretches at a time about the first week of March.

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Goosey maple lollipop

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white bank of snow. The cooled taffy-treat is then wound around a stick or fork and eaten as a delicious goosey lollipop.

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Indian squaw discovered maple syrup

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Legend has it that maple syrup was discovered by the Indians. One day a squaw noticed the clear liquid that flowed from a tomahawk wash in a tree and collected it in some birch bark.

When she used it to cook her venison, her brave noted how sweet the meat was. From then on this liquid from the maple tree was known as sweet water.

Early settlers watched as the Indians made their crude black syrup by continually heating the sap and driving off the water. Gradually came the use of the metal spile and pan, the flat-bottomed pan with the enclosed firebox which is the forerunner of the modern evaporator and the picturesque sugar shanty.

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Maple syrup pancakes

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- A feature by Joyce Beaton -

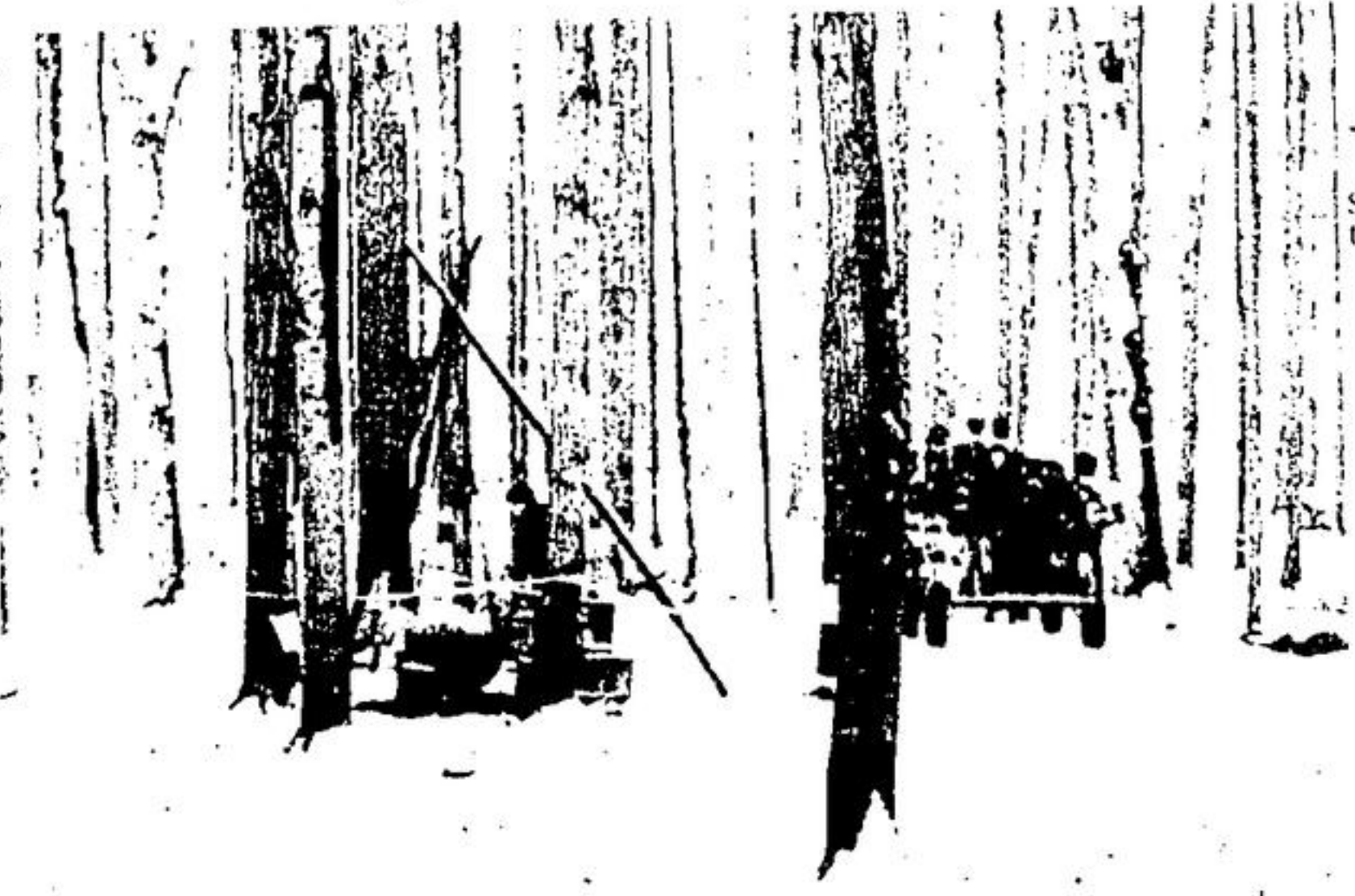
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SAP BOILING IN KETTLES is a delightful feature of a sugaring-off party. Old and new methods of sap gathering are shown at Mountsberg Wildlife Centre every weekend until April 18. Admission is \$2 per car.



SUGAR BUSH EXPRESS, a horse-drawn wagon, leaves every 20 minutes from the Sugar Shanty at Mountsberg.



TOMAHAWK TRAIL at Mountsberg is travelled by visitors on the Sugar Bush Express. A self-guiding brochure at the start of the 1/4 mile trail relates the Maple Syrup Story at 18 stations.



SUGAR SHANTY at Mountsberg shows modern method of maple syrup production. Pancakes may be purchased here and topped with maple syrup. Candy, maple butter and bottled syrup are also available for sale. There are cookbooks for those who wish to experiment with recipes.