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"Focus on Finishes" Summary Day

Summery dresses, dusters, children's outfits and sport tops made up the display at Summary Day, held in the Legion Hall, Newmarket, Wednesday, April 6th. Twenty groups from all over York County gathered together to show what they had learned to make from the course, "Focus on Finishes," and to exchange ideas. Attendance totalled two hundred.

Finishing details which give a professional appearance to a home-made garment were featured. These were illustrated in the neat insertion of zippers, well turned collars and smoothly set-in sleeves.

Miss Wilda Gordon, York County Home Economist, opened the afternoon programme. Mrs. A. C. Salvadore, Mary H. Graves Women's Institute, was chairman. Miss Dora Burke, Clothing Specialist, Home Economics Service, Ontario Department of Agriculture, Toronto, commented on the excellent workmanship shown in the displays. Also attending the summary Day program was Miss Eleanor Kydd, Clothing Supervisor from the Home Economics Service, Ontario Department of Agriculture, Toronto.

A fashion parade highlighted

the program. Mrs. George Walker of Aurora was commentator. Members modelled summer afternoon dresses, mother and daughter duster sets, blouses and skirts, sportswear they had made for themselves.

The Mount Albert group presented a skit, and the Elder's Mills group a musical summary of the course.

The 1960-61 program was discussed by Miss Wilda Gordon, County Home Economist. The Local Leader Training Schools are sponsored by the Ontario Dept. of Agriculture, Home Economics Service. A Leader and Assistant Leader are sent by their sponsoring group to the Training School. The Leaders return to their communities and give the course to any interested members of the community. Summary Day gives the members an opportunity to display what they have learned, and to exchange ideas with others in the County. Each Women's Institute branch will be given an opportunity to vote on the Local Leader Training School of their choice for 1960-61. The selection will be announced at the District Annuals in May.

Maple Syrup Production Continues to Show Decline

It's maple syrup time again in Ontario, which ranks second to Quebec in Canadian production of syrup and maple sugar. Sugar bushes will be busy places now as the million dollar cash crop is harvested in the southern part of the province.

Learned by the white man from the Indians, the manufacture of maple syrup is essentially the same today as it was 100 years ago except that mechanization has made the job much easier and eliminated some of the guess-work in producing quality syrup. Reforestation Supervisor W. K. Fullerton, of the Parry Sound District, Ont. Dept. of Lands and Forests, points out. Maple syrup is produced by a great many small manufacturers on Ontario farms, each marketing from 50 to 500 gallons. Many farmers have found that a good maple sugar bush will provide an annual cash income which supplements the wood sale income from the woodlot.

"There is a significant difference between the intensive management of a farm woodlot for the production of maple syrup as compared with management for sawlog production," Silviculture Forester D. P. Drysdale of the Department, points out. "Those interested in managing their woodlots solely for maple syrup should strive for an almost pure stand of sugar maple (acer saccharum) which is made up of large, healthy trees with large crowns.

"To accomplish this, it is necessary to develop the stand over a period of many years by thinning, to give the trees selected for sap production lots of growing room at all stages of their development. Do not tap trees under ten inches unless you have marked these trees for removal the following year. Selected crop trees 10 to 15 inches in diameter should be tapped in alternate years only.

"The majority of maple syrup producers in Southern Ontario are using the same syrup-making equipment that was used 25 or even 50 years ago without realizing that much of this equipment is now obsolete. Cast iron kettles, while still used on many small operations, are inefficient, and many of the sap pails and evaporators in use today are rusted and unclean.

"The use of sanitary up-to-date equipment not only is essential in the production of a pure product but also this type of equipment tends to make the overall operation more efficient.

"Gasoline-driven augers now are commonly used to drill spile holes, and plastic sap buckets and hose are becoming more and more popular. Wise syrup makers are using thermometers and hydrometers to determine when the syrup is ready to be 'drawn off' and several of the larger producers have installed automatic devices for drawing off and straining the syrup from their modern evaporators.

"The season of operation varies considerably from year to year and it is essential that everything be in readiness to catch the first runs of sap which make by far the best syrup.

"The first sap runs usually coincide with the spring thaws around the first of March. The ideal 'sap weather' has warm days and freezing nights.

Generally, about 30 to 65 gallons of sap are required to produce a gallon of syrup, with 40 to 45 gallons being a good average. One cord of wood usually is required to evaporate 12 to 15 gallons of syrup.

"The financial returns from syrup making vary considerably with the size of operations and level of efficiency. In New York State, where the producers are generally much larger than here R. D. Bell, of the Department of

Agricultural Economics, Cornell University, reports an average return of \$2.62 per hour of labour. D. J. Packman, of the Department of Agriculture, Ottawa, reports the average return per hour of labour in Southern Ontario as \$1.84. However, the operations on which these investigations were based were not too representative and it is quite likely that the average return per hour of labour is somewhat lower.

"The average profit per gallon as determined by both Bell and Packman was about \$2.50 and both based this profit on a sale value of between \$4 and \$5 per gallon.

Mr. Drysdale believes that the larger operations can be quite lucrative and that "perhaps the greatest advantage to be considered is the more efficient use of labour." As to the future, he observes:

"The next twenty-five years will see a continuing decline in the number of maplesyrup producers, but those still in business will become increasingly more efficient.

"As maple syrup is no longer a staple, but a novelty product, the price per gallon is almost certain to increase. This will necessitate selling in attractive containers of perhaps half-pint or pint size. It is quite likely that those producers adjacent to the larger cities and towns will capitalize on their strategic location and charge admission to their woodlots, giving away a portion of their crop as samples."

WORK PROCEEDING ON NEW LAUNDRY

Stouffville is shortly to have one of the first automatic laundry establishments in the district. The Maytag Coin Laundry Co. has acquired an extensive lease on the Main St. building owned by Ed. Neville & Sons, and will shortly open for business. The Maytag Company is owned by Wright Industries Limited.

Installation is presently being made of a two-inch water service and natural gas will be used to operate the machines.

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