[Untitled Letter on Incisions for Extracting Maple Syrup]

Date: 1795/03/28

Publication Format
Print

Type
Agriculture
Food

Ingredients
maple tree sap
maple sugar
maple syrup

Places
Philadelphia
Pennsylvania
Asia
Boston
Massachusetts
Halifax
Nova Scotia

Source: Weekly Chronicle
Institution: Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm

Description

A letter from Philadelphia published in a Boston paper suggesting the Asian practice of collecting tree sap through higher incisions. Vol. 9, No. 461. Microfilm Reel 8165.

Transcription

MR. MINNS,
The enclosed is taken from a Boston paper, and if you should be of opinions, as I am, that the publication of it here at this time (the season for making maple sugar) may probably be of service to those who

are engaged in the manufacture of that article, you will perhaps oblige some of your readers, by giving it a place in your useful paper.

P. J.

Philadelphia, Dec. 20.

A Gentleman who has visited Asia, suggests to his fellow citizens who are extracting sugar from the Maple Tree, that it may be more advantageous to them to make the incision higher than they do at present ; for the Asiatics always cut the Palmyra tree just below the first branches, and of the liquor they make both sugar and an intoxicating drink. The saccharine juice is formed by the combination of the particular property of the maple tree, with the water which rises from the earth, it is natural to suppose that the present method of collecting the sap just above ground before it has undergone much commixture, will be attended with its present result, viz. a great quantity of water and very little sirrup.

If upon experiment it shall be found that more sugar is made from a less quantity of sap when the incision is made from a less quantity of sap when the incision is made high up, one great advantage will be that less labour will be required to collect the sap and to evaporate the water.

Untitled Letter on Incisions for Extracting Maple Syrup recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/223