

BEE - KEEPING



HONEY HOUSE BUILT BY PIONEER CRAFTSMEN

Photo by Stollery

More than one pioneer home had its honey house in the old days, but this one at the home of Stewart L. Pearce, Wallace-town, is a particularly fine example, so attractive and so well-preserved an example in fact that the late Henry Ford once sought to purchase it for his historic Greenfield Village at Dearborn, Mich. The owner preferred to keep it, however, in its original setting, where it stands near the gate of a beautiful old-time garden. It is shaded by a great hemlock tree and overhung by a giant white grape vine which has grown above it for over a century.

After the late William Pearce, honey house. It was fashioned of pine wood, which has never been

grandfather of the present owner, settled on this land some time in the 1820's, the honey house is believed to have been one of the first farm buildings erected, for bees were one of the main sources of sweetening for the pioneer menus, since there was no commercial sugar available. The early settlers also learned from the Indian residents of the community the art of making maple syrup and maple sugar, but honey remained very important for the pioneer household.

Traveling carpenters played an important role in the early days of Canada and it seems to have been a true artist in his craft who erected William Pearce's painted and is now well weathered. The Gothic pointed door-

way and Gothic entrances for the bees were designed with an eye to beauty and the original split shingles were put on in effective pattern. It is only a few years ago that the building was reshingled and a new floor was put in at the same time, using wood from a pine tree which had been brought to the farm by the original owner.

It is no longer used as a honey house, but now serves as a tool shed, standing at the entrance to a very lovely old-time garden. The cheerful song of wrens also proclaims it as their residence, one wren family living in the little house under the eaves on the front of the honey house and another dwelling inside.—(Photo by Stollery).

MOVED IN 1967 TO ELOIPIA PIONEER MUSEUM, SEPTOIMAS

MAKING MAPLE SYRUP



STEWART PEARCE with his helper SYDNEY KEILLOR tapping MAPLES for RUN of SAP



Boiling of SAP in the bush at D. Mc Killop's



In later years, the boiling was done in the "SUGAR SHANTY" HERE they ARE drawing up wood with TEAM of HORSES AND sleighs for FIREWOOD to boil down the SAP into SYRUP, which sold for \$1.00 a GALLON in the EARLY 1900's. [NOTE the SAP buckets ON the TREES.]

The Indians called it "Sinzibuckwud" . . . which means "drawn from wood". The first settlers referred to it as "Indian Molasses" and "Indian Sugar". Today we call it "maple sap" or "maple syrup".

Back in pioneer days the Indians slashed deep gashes in the maple trees with their tomahawks, then used reeds, shingles or concave pieces of bark to conduct the sap. Crude buckets were formed from bark and seamed with pine resin.

The "white man" soon began to make maple syrup and applied a more advanced method by introducing new tapping and boiling techniques and by improving the utensils for tapping the trees and gathering sap. However, all this equipment was just an improvement on the methods and tools used by the Indians.



Morley Page, of Tyrconnell, puts a large log in the fire bin to heat two large pans of maple sap.



Mr. Page uses a small dipper to test whether the boiling sap is thick enough to take off as syrup.

Over a wood fire, Morley Page of Tyrconnell makes maple syrup by the pioneer method for personal satisfaction and for quality.

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Free Press St. Thomas Bureau
TYRCONNELL — The art of making maple syrup has had varied technical advances in recent years but Dunwich Township farmer Morley W. Page still prefers the method used when Canada was young. Mr. Page, who will celebrate his 68th birthday Monday, is still making syrup outdoors almost the way his grandfather found Indians making it in the bush 125 years ago.