

Bethinking of Old Orleans

C.W.Lattin County Historian

Maple is recognized by its:

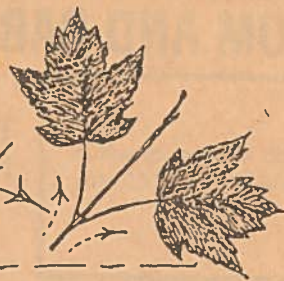


KEY FRUIT

1. Opposite Leaves and

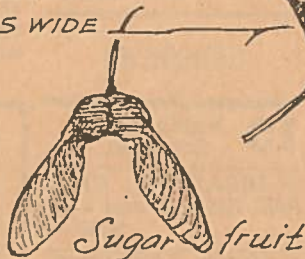
2. Paired Samaras*

* ALSO CALLED KEY FRUIT



Sugar Maple

LEAF IS
ABOUT LONG AS IT
IS WIDE



Sugar fruit



A Reverence for Wood.

Eric Sloane

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It's now getting into the season when the maple sap starts to run. Years ago many farm families would tap sugar maples with spiles and and collect buckets and buckets of nature's elixir which was boiled down into maple sugar. Maple trees, being native to our area, it is only natural that this form of sugar-making was an integral part of a pioneer's spring achievement. The first local account of any activity relating to maple sugar goes back to the 18th century.

Gerritt Boon of Rotterdam, Holland, accompanied by Jan Lincklaen, was sent to this country by Dutch financiers to ascertain if a maple sugar business could be established in America. They arrived in Philadelphia about the middle of June, 1791. Soon after arrival, they set out from Philadelphia on a journey that covered approximately 2600 miles. They went throught the back lands of Pennsylvania east of Lycoming Creek and through the Genesee country east of the river and

then east to Albany and over into Vermont and Connecticut. They passed through many tracts heavily wooded with sugar maples. However, none satisfied all of Boon's requirements, the most important of which was easy transportation of sugar to seaports.

Another early account relating to sap comes out of Clarendon. Jacob Glidden who settled in Clarendon in 1817 on the Byron road first erected a shanty 15' by 20' with a bark roof. The next year he hewed the logs for a house 20' x 40', one of the largest in the town. There was a single room below and a chamber above reached by a ladder. A Dutch fireplace for cooking and heating would take six-foot logs. Mr. Glidden and his boys made sap troughs and one spring they made 1,100 pounds of maple sugar which they took to Rochester on a two-wheeled ox-cart and sold. With the money they earned they purchased flour which was \$12.00 per barrel. The journey was made via Clarkson and the Ridge Road and the time required to make the trip was four days.