



With pandemic restrictions ended, it was a good turn-out for in-person and Zoom attendees for the Annual General Meeting of the Parrsborough Shore Historical Society on April 9th. (Lawrence R Nicoll Photo)



The Harrison Home Hardware building on Hwy 2 outside Parrsboro will live again as Cumberland Self Storage. With all the houses being sold in the area it will be a viable option if a new home is not ready when the old one sold, or for people looking to buy locally but not ready to move in. Great news indeed. (Lawrence R Nicoll Photo)

Two New Directors Added at AGM

By Lawrence R Nicoll

At the Annual General Meeting of the Parrsborough Shore Historical Society members and guests heard from Curator/Manager Sean Smith, as he reflected on 2021 and set the stage for 2022. Modernizing the board structure was a key policy decision, and a motion to introduce set terms of three years for directors passed unanimously.

A second term of three years would be possible. This requires a bylaw change, but hopefully can be in place for 2023. For the current year, all existing directors were acclaimed; Harriet Mc-

Cready, Sandra Currie, Kathy Gould, Cindy Tupper, Ed Gilbert, Uli Rockenbauer, Randy Mosher and David Howe.

In addition, two new members were added; Jack Boyd and Kevin Wood. The society was able to hold its Annual General Meeting at Ottawa House on Saturday the 9th of April. It was a combination in person and ZOOM attendance, with Covid protections remaining in place as far as possible.

The Ottawa House BYThe-Sea Museum will open on June 4th for the season and remain open until mid-October

When its Maple Syrup Season!

By Donald Cameron, RPF

When Nanabozho, the Anishinaabe Original Man, our teacher, part man, part Manido, walked through the world, he took note of who was flourishing and who was not, of who was mindful of the Original Instructions, and who was not. He was dismayed when he came upon villages where the gardens were not being tended, where the fishnets were not repaired and the children were not being taught the way to live. Instead of seeing piles of firewood and caches of corn, he found the people lying beneath maple trees with their mouths wide open, catching the thick, sweet syrup of the generous trees. They had become lazy and took for granted the gifts of the Creator. They did not do their ceremonies or care for one another. He knew his responsibility, so he went to the river and dipped up many buckets of water. He poured the water straight into the maple trees to dilute the syrup.

Today, maple sap flows like a stream of water with only a trace of sweetness to remind the people both of possibility and of responsibility. And so it is that it takes 40 gallons of sap to make one gallon of syrup. (From Braiding Sweetgrass by Robin Wall Kimmerer)

When mid to late February arrives, maple producers get busy preparing for their annual work and harvest of this sweet treat we know as maple syrup. It is impossible to know when maple sap will begin to flow, as well as when the largest flow will occur. For instance, this winter, after a short warm spell when sap began to flow in some locations, it turned cold again in March.

When there is deep snow in the woods the people drilling the trees for maple production carry their tools and supply over the snow on snowshoes. If there is a lack of winter snow, there is sometimes fear that the lack of snow-cover will speed up the



Donald Cameron, RPF

thawing process and shorten the maple production season. Generally, when warm sunny days follow cool frosty nights, the sap runs. The time for tapping the trees will vary with weather conditions. The sap will run or flow within the tree when a warm day (6 to 10 degrees C) follows a frosty, cool night (-5 to -10 degrees C). A normal tapping season lasts from three to six weeks, but can be extended due to inconsistent weather.

Maple syrup is produced usually from the sap of sugar maple trees. Red maples produce a good, often darker syrup. Because its sap naturally has a lower sugar content, red maple sap requires much more evaporating. A study in St John NB, determined the following average sugar concen-

trations for various types of maple trees: Sugar Maple - 4.5%; Red Maple - 4.1%; Amur Maple - 3.9%; Silver Maple - 3.4% and Box Elder - 2.5%

Birch tree sap also contain 0.5 to 2% sugar and the sap has a minty flavour. It is more challenging to evaporate down to syrup, as compared to maple sap, as it seems to burn more easily.

The sap that is collected during the spring is actually manufactured within the tree the previous summer. Throughout the summer months the sunlight hitting the leaves of the maple tree causes sugar to be produced. The sugar is stored in the trees and dissolved in the sap, which is collected in the spring, causing negligible damage to the tree.

When a sugar maple tree reaches the proper size (25cm), a hole is bored into the tree to a depth of 6 cm (2.5 in). The tap hole can be placed anywhere on the tree, as long as it is below the branches. As the diameter of the tree increases, the number of taps on the tree can also increase. For example, a 35-40cm tree could support two taps, and trees that are 50cm or greater could sustain three taps. It is recommended that no more than three taps be

Strategic Plan Designed to Improve Healthcare

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The government has already taken action on improving healthcare by: offering jobs to all graduating nurses in Nova Scotia and developing a nursing mentorship program; opening urgent treatment centres in North Sydney and Parrsboro; adding new vehicles and staff to double patient transfers and enable paramedics to focus on emergencies; expanding virtual care to Nova Scotians on the Need a Family Practice registry; investing \$57 million to attract and retain more people to work in continuing care, including providing free tuition for more than 2,000 continu-

ing care assistant students over the next two years, and to open beds more quickly to seniors; increasing wages of continuing care assistants in the publicly funded continuing care sector by up to 23 per cent; launching a recruitment campaign to attract healthcare professionals and creating a team of navigators to connect healthcare professionals with the information they need to support their move to Nova Scotia; opening a new recovery support centre in Dartmouth for people seeking help with substance use or gambling and opening the province's first mental health acute day hospital at the QEII

Health Sciences Centre in Halifax.

Measuring success is a key part of Action for Health; the government will do so transparently, through performance measures that will be easily accessible to the public at: <https://novascotia.ca/actionforhealth>

Feedback from the Speak Up for Healthcare Tour included 2,391 online forum submissions, 254 listening sessions, five roundtable discussions, 67 video pitches to the Premier, more than 200 comment cards and more than 60 email submissions.

6 Cumberland Projects Approved by Council

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The current fire dispatch agreement with Valley Communications is due to expire on April 30, 2022. Council approved a one-year extension with a modest 2% increase to the base fee.

Section 39 of the Nova Scotia Accessibility Act requires every municipality to prepare an accessibility plan, to be adopted by March 31, 2022. An accessibility advisory committee has prepared a joint accessibility plan. Council ratified the joint accessibility plan and has also re-

quested a staff report on the financial, human resource, logistics and policy implication of the plan by June 15, 2022.

Mayor Scott and council ended the meeting by recognizing numerous individuals and community groups who have contributed to the richness of their communities.

A Facebook live recording is available on the municipal Facebook page: <https://www.facebook.com/MunicipalityofCumberland>

bored into a tree each year.

A spile (spout) made of plastic or metal is driven snugly into the tap hole. The sap drips from the spile into buckets or plastic tubing. Most large operations use plastic tubing to collect and distribute the sap to a central location, usually down-hill by gravity, or by a suction pump. Once collected, the sap is transferred to a collection tank and then fed gradually to an evaporator.

The evaporator is a large stove-like structure containing a series of pans. The sap is brought to a boil in the evaporator and excess water is boiled off, which produces the

sweeter product. The evaporators can be very simple and inexpensive or very complex and expensive.

There are many small-scale producers in the province that make a relatively small amount of maple products for family use and some sales. In contrast, there are several of the larger maple producers in Colchester and Cumberland counties which utilize equipment known as reverse osmosis evaporators that cost thousands of dollars and produce a much faster and more efficient evaporation process.

It will normally take 30 to 40 litres of sugar maple sap to produce one litre of maple

syrup. In comparison, a red maple takes much more sap (ie: 50 to 100 litres) to produce a litre of maple syrup. This requires an incredible amount of extra heat energy to do the necessary evaporation of water from the sap.

The sap of a maple tree produces more than just maple syrup. By varying the cooking and cooling processes it is possible to produce maple butter, maple cream and maple sugar, all yummy items. Hopefully you will soon get the opportunity to enjoy this sweet treat!

Don Cameron, RPF works in the Truro office.

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