

FEEDER REPORT (CONTINUED)

WRIGHT FEEDER IN HEAD OF MONTAGUE. Blue Jay, Common Raven, Common Crow and Common Starling were the only species regularly frequenting the feeder during February.

WONNACOTT FEEDER ON ROPER DRIVE IN SHERWOOD. As of Feb. 18, about a dozen Common Redpoll had been frequenting the feeder during February. The redpolls prefer millet seed. A picnic tableful of Evening Grosbeak also comes frequently. Mrs. Wonnacott observed that a grosbeak will turn the sunflower seed until it is correctly positioned in its bill, with the broad end of the seed at the base of the bill, then CRUNCH!-- and the shells are discarded.

FEATHERED OPPORTUNISTS by Wendall MacKay

Feeding winter partridge is nothing new for Ken and Audrey MacKay of Stanley Bridge but this year has been exceptional. Since early January they have been feeding four separate coveys ranging in size from eight birds to a pair. The coveys are obviously distinguishable units, and members of each group feed amicably among themselves. But let a second, or third, covey arrive to share the provender and pitched battles ensue.

The MacKay's have an elevated box feeder closed on three sides for their daily regulars-- jays, grosbeaks, sparrows, starlings, et. al -- and of course spread generous helpings of mixed seed and cracked corn on the ground for the bottom feeders. Normally the timid partridge feed on the ground but this year competition between the coveys has been so fierce that some partridge are roosting on and eating from the box feeder itself.

Is it a first? The MacKay's have never before seen partridge feeding from an elevated bird feeder and would be interested in hearing from anyone who has observed this unusual behaviour before.



MAPLE SYRUP PRODUCTION AT HOME (continued from page 13)

syrup will tend to crystalize in storage. Filtering is accomplished using a layer of felt or a syrup filter. If the temperature is still above 180° F after straining the syrup can be bottled. If the temperature has dropped below 180° it must be reheated to between 180 and 200° F before bottling.

Maple toffee or maple on snow can be made by bringing the temperature of the syrup to between 22 and 40° F above the boiling point of water on that day and then immediately pouring it on a layer of fresh snow. The end product is delicious. I hope you can find the time to enjoy it.