



Mmm....Mmm...Maple Syrup!

It is the time of year that we all think of spring. The days are getting longer, the sun is feeling stronger, and the snow starts to melt. It is Maple syrup time!!!

WHAT: Maple syrup is made from the sap of sugar, red, or black maple trees. It can be made from any other maple species or even birch trees.

WHEN: The sap starts to run then daytime temperatures are above 5 C, and night time temperatures drop below -5C.

HOW: It is a simple but time consuming process. If you want to try tapping trees yourself. Tree tapping supplies can be found in farming supply stores, and on line.

Trees are tapped by drilling the appropriate size hole for the spile or tap purchased, at a slightly upward angle. The drilled wood shavings should be light brown/ tan to indicate healthy wood. A variety of items can be used to collect the sap including recycled containers. Collect the sap daily, store in a cold location, and then boil it to make sap. It takes 40 liters of sap to make 1 liter of syrup. Sap can be used as a drink, like a mineral or energy water drink; it contains small amounts of minerals, and some feel it is very healthy.

HISTORY: Maple syrup originated in North America. The European settlers were shown how to harvest and use the maple sap by the Native Americans. A 'V' shape was cut into the tree with a tomahawk and a reed or curved piece of bark inserted to funnel the sap into a birch bark container. It is believed that hot stones were used to evaporate the excess water. Early settlers refined the process, which has changed considerably over the years to what we see today.

This website has lots of information: <https://tapmytrees.com/>