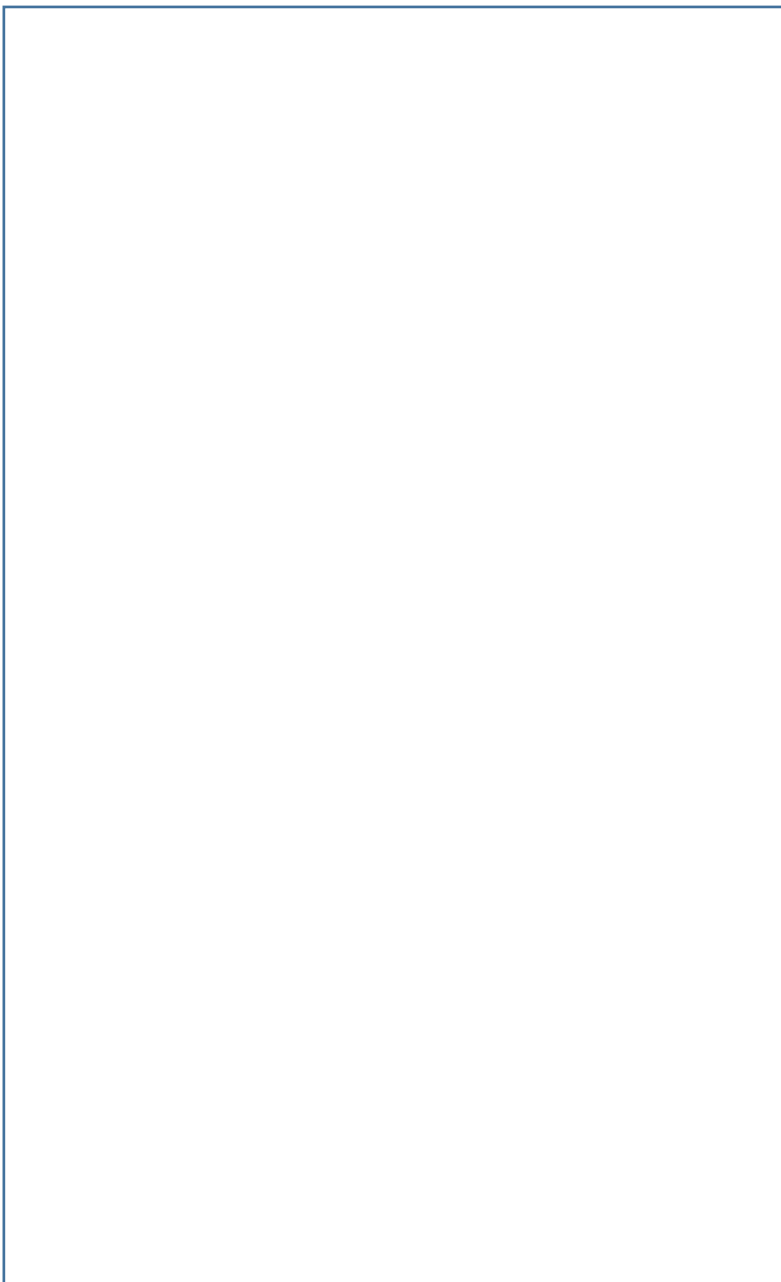


Use this space to draw a picture of the sugar house you visited.



My Visit to a Sugar House



By: _____



Use this page to record information about your visit.

Date you visited the sugar house:

Name of the sugar house you visited:

Weather conditions during your visit:

How long did it take you to get there?

A Maple Milkshake Recipe

Ingredients:

- 1 cup of milk
- 1 scoop of ice cream
- 3 tablespoons of maple syrup

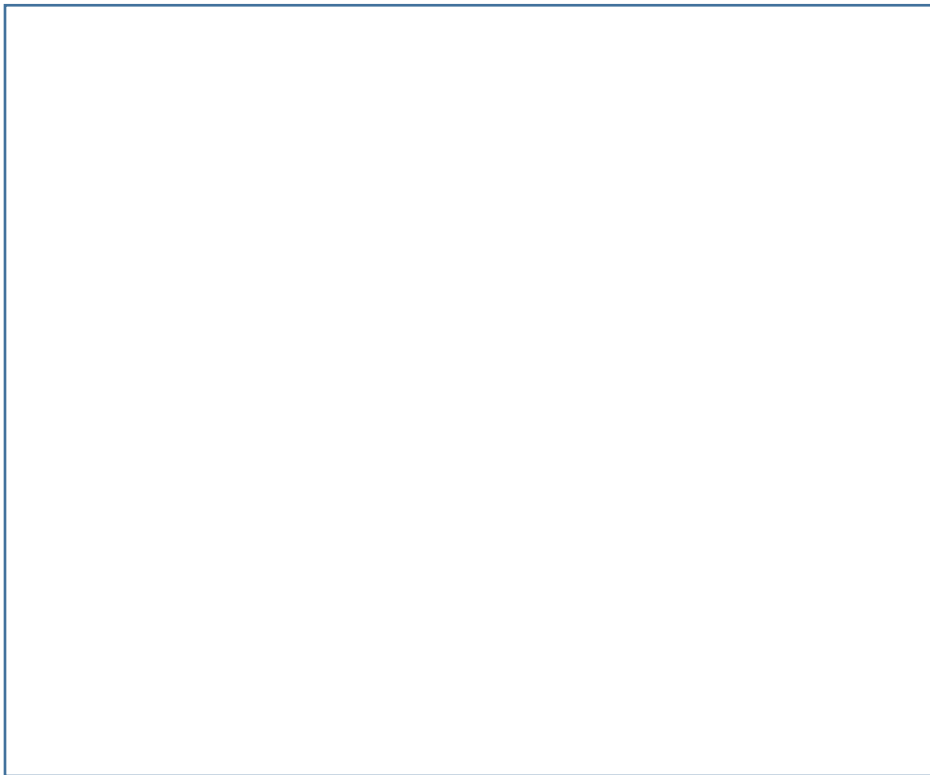
Directions:

1. Put all of the ingredients into a blender or a plastic container with a tight fitting screw on top
2. Blend or shake until well mixed
3. Pour into a cup and enjoy

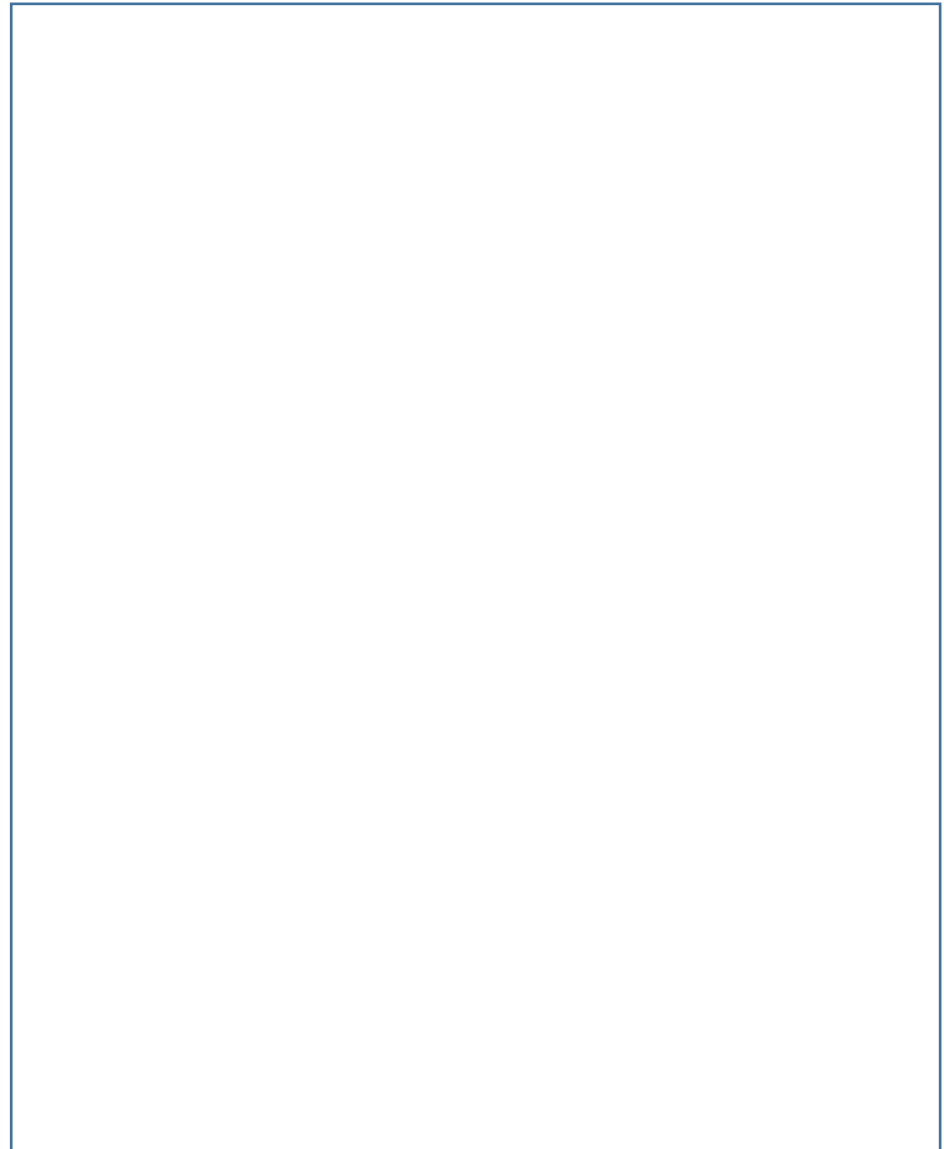
Find your own recipe which uses maple syrup. Bring it in and share it with your class. You can combine all of the recipes together to make your own maple cookbook. Write the recipe below.

The best part of my visit to the sugar house was:

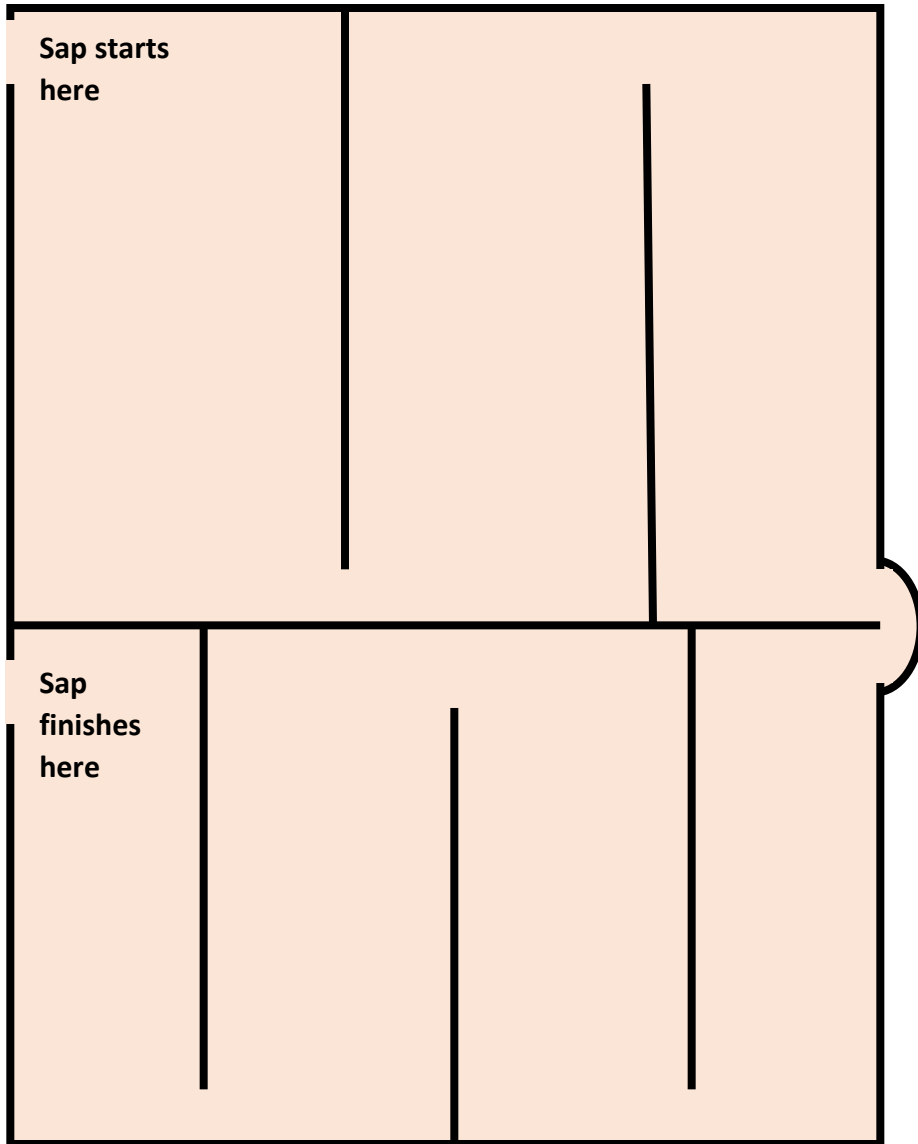
Draw a picture of your favorite sugaring activity:



Once the cool nights and warm days of late February and March have arrived, the first step in making maple syrup is to tap a maple tree. To tap a tree, the sugar maker drills a small hole in the maple tree and puts a spile into the tree. A bucket is hung from the tap or spile or it may be connected to a tubing line. Draw a picture of maple trees showing them with buckets or tubing.



The sugar maker gathers sap from the trees and brings it back to the sugar house. At the sugar house, the sap flows into an evaporator where it is boiled. As the sap boils, water evaporates, steam rises and the liquid in the pan gets thicker, sweeter and darker. See if you can follow the flow of the sap in the evaporator pan below. It is like following a maze.



The sugar maker knows the sap has turned to syrup when it is boiling about $7\frac{1}{2}$ °F above the boiling point of water and measures the proper density according to a hydrometer or refractometer. At this point, the syrup is drawn off from the evaporator. The syrup is filtered, graded and packed into containers for you to take home. If the syrup is boiled longer, it can be made into maple cream, maple candy or hard maple sugar. What is your favorite maple product?



Maple candy



Maple cream



Maple sugar



Maple mustard



Maple cotton candy



Maple BBQ sauce



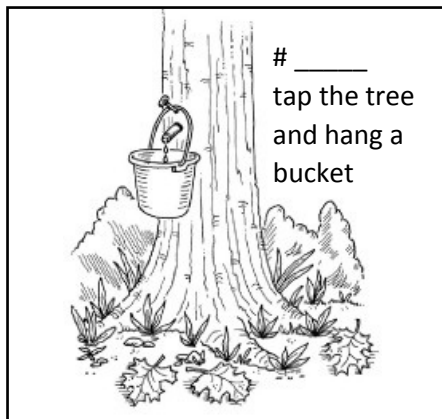
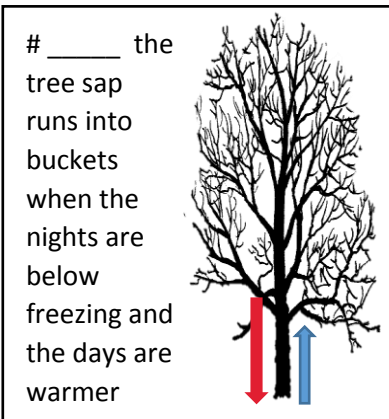
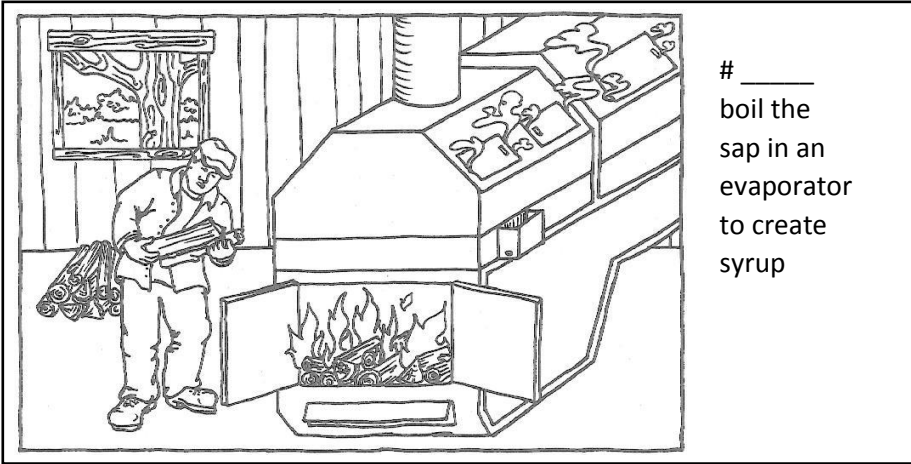
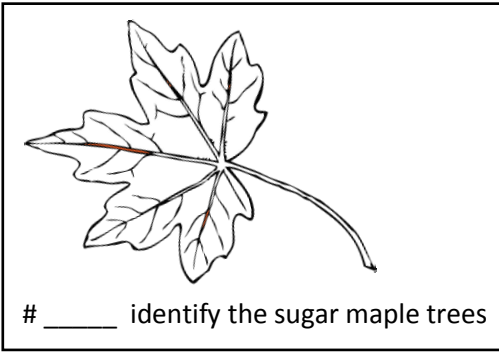
www.WoodlandIndianEDU.com Jessica Diemer-Eaton, 2010.

Delaware boys collect Maple sap, 1775.

Fill this sap bucket with words about maple sugaring such as sap, evaporate, etc.



Next to each picture, write the number to show the order of steps for making maple syrup. Or, you can color the pictures, cut them out and then put them in the right order.



Count the gallon buckets of sap it usually takes to make a gallon of syrup. It might be easier to write the number on each bucket.

