

Let's Graph: Maple Syrup Production

Name: _____

Date: _____

Let's Graph: U.S. Maple Syrup Production

Maple syrup is made from the sap of maple trees. These trees store starch in their roots and trunks for the winter. It is later converted to sugar, resulting in sap.

In the spring, a hole can be bored into the tree and a spile (spigot) inserted. The sap flows out through the spile and is collected in a bucket that has been hung on the tree. Maple syrup is produced when the sap is boiled down.

Canada produces over 80% of all maple syrup. The United States still produces a large quantity with Vermont leading all other states in U.S. production.

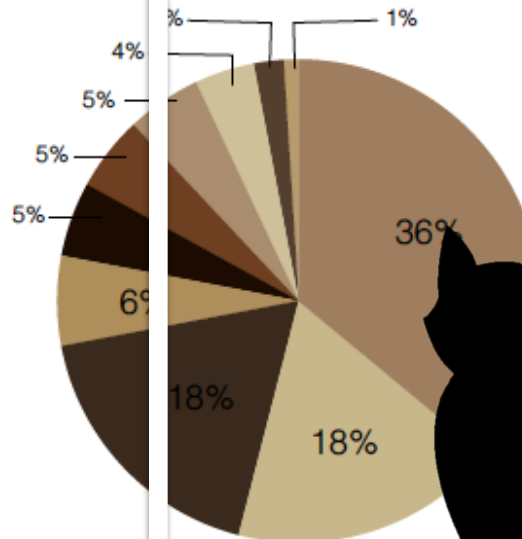
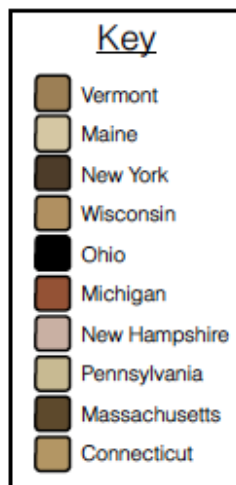
Because maple trees must store starch for the winter in order to produce sap in the spring, only those states that experience cold winters and have a large population of maple trees are able to produce maple syrup.

Just a reminder, not all maple flavored syrups are maple syrup. Most mass produced pancake syrups at the grocery store are made from corn syrup and flavored to taste.

State	Percentage
Vermont	36%
Maine	18%
New York	18%
Wisconsin	6%
Ohio	5%
Michigan	5%
New Hampshire	5%
Pennsylvania	4%
Massachusetts	2%
Connecticut	1%

Source: USDA, 2007

U.S. Maple Syrup Production by State, 2007



It's a
Circle
Graph!



A House Called Home

Graphing is an important skill that crosses over into many content areas. This graphing product will help your students learn the important parts of a circle graph including title, key and labels.

There are four different versions of this graph allowing you to differentiate between students, grade levels and/or classes.

Graph 1: Requires students to complete entire graph

Graph 2: Lines given on graph at every fifth percent to make dividing graph easier

Graph 3: Lines drawn for student to color and label

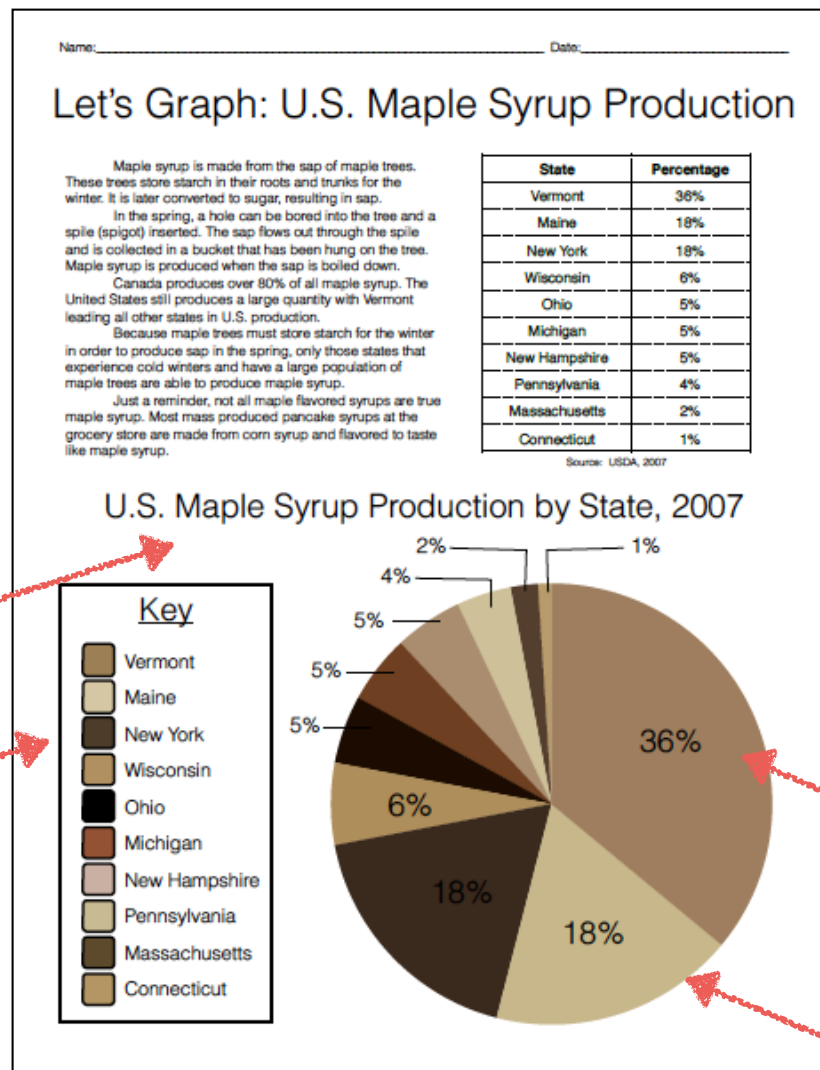
Graph 4: Lines and labels provided, student colors graph

An answer key is also provided.

This graph represents real life data. The data table lists the information source and a paragraph describing/explaining the information is also included.

If you have any questions or comments about this product, please email me at ahousecalledhome@gmail.com.

What I look for in a graph...



Graph is titled appropriately

Key is present, labeled correctly, colored neatly

Percentages are accurate and neatly displayed on graph or in key

Graph "slices" are accurate, neatly drawn with a ruler and colored

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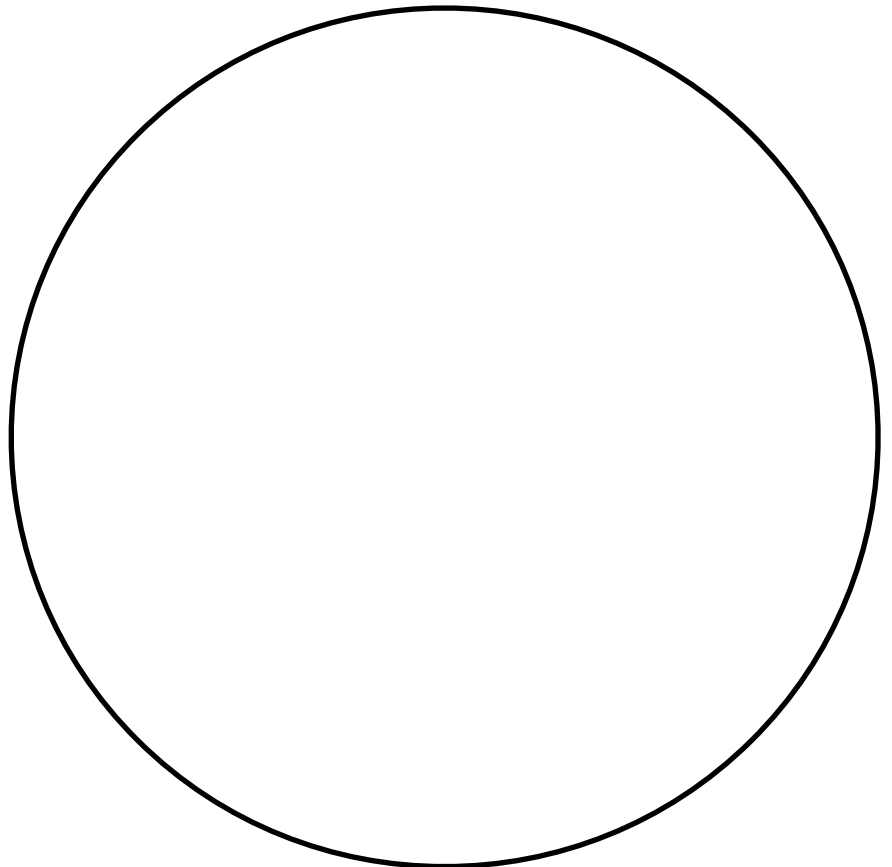
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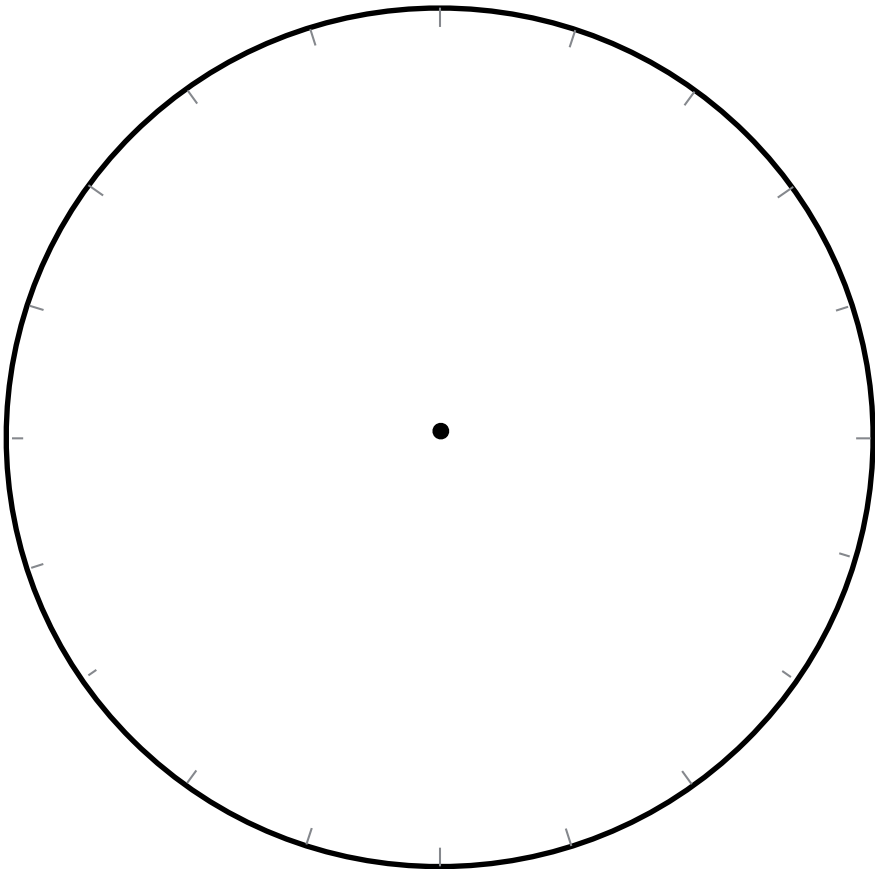
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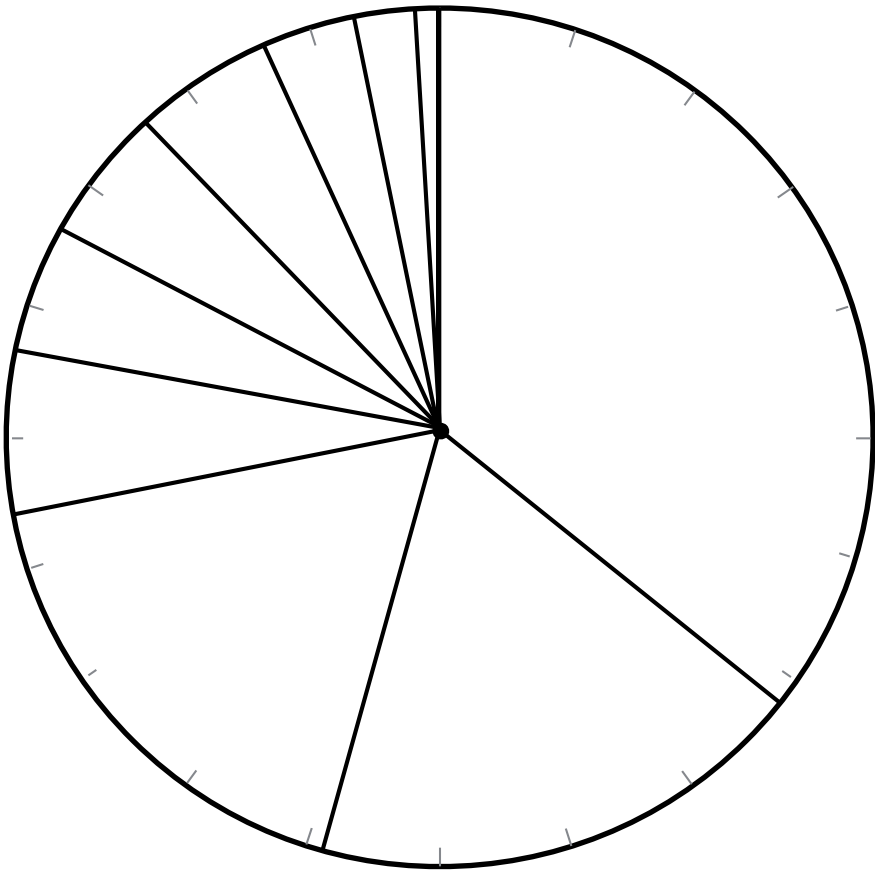
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Key

☐

 Vermont

☐

 Maine

☐

 New York

☐

 Wisconsin

☐

 Ohio

☐

 Michigan

☐

 New Hampshire

☐

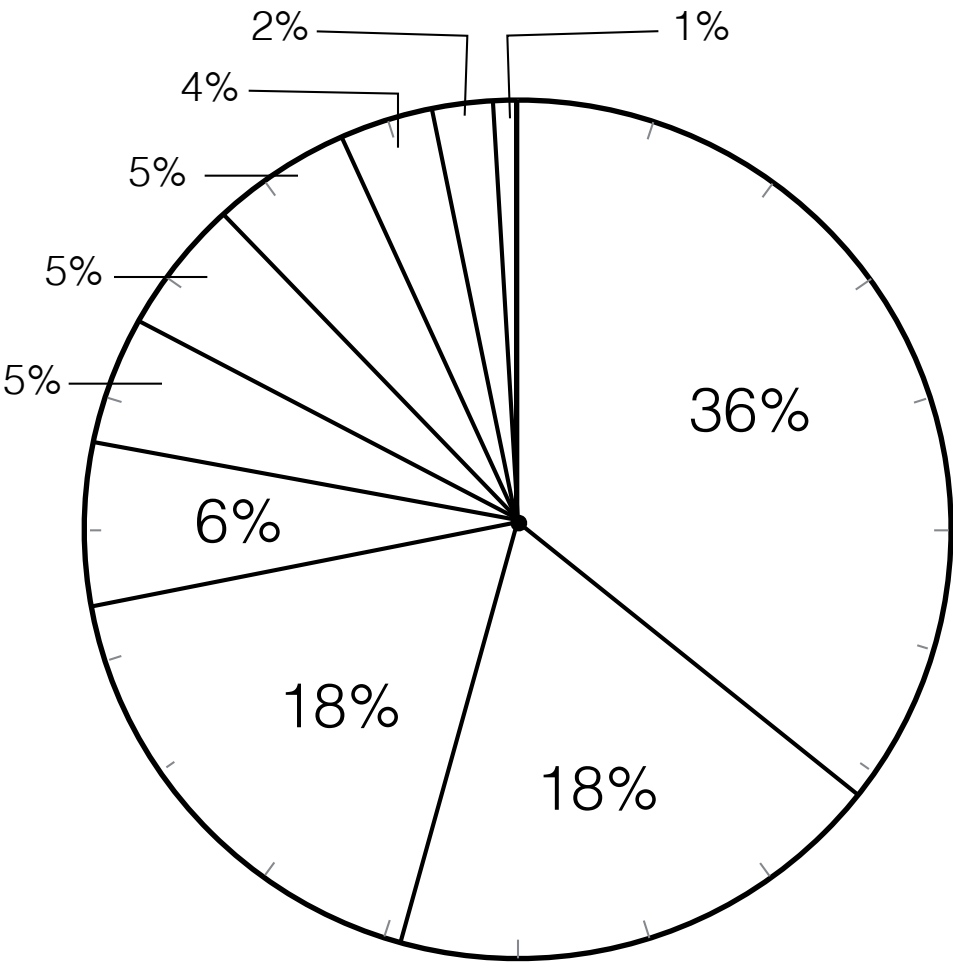
 Pennsylvania

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 Massachusetts

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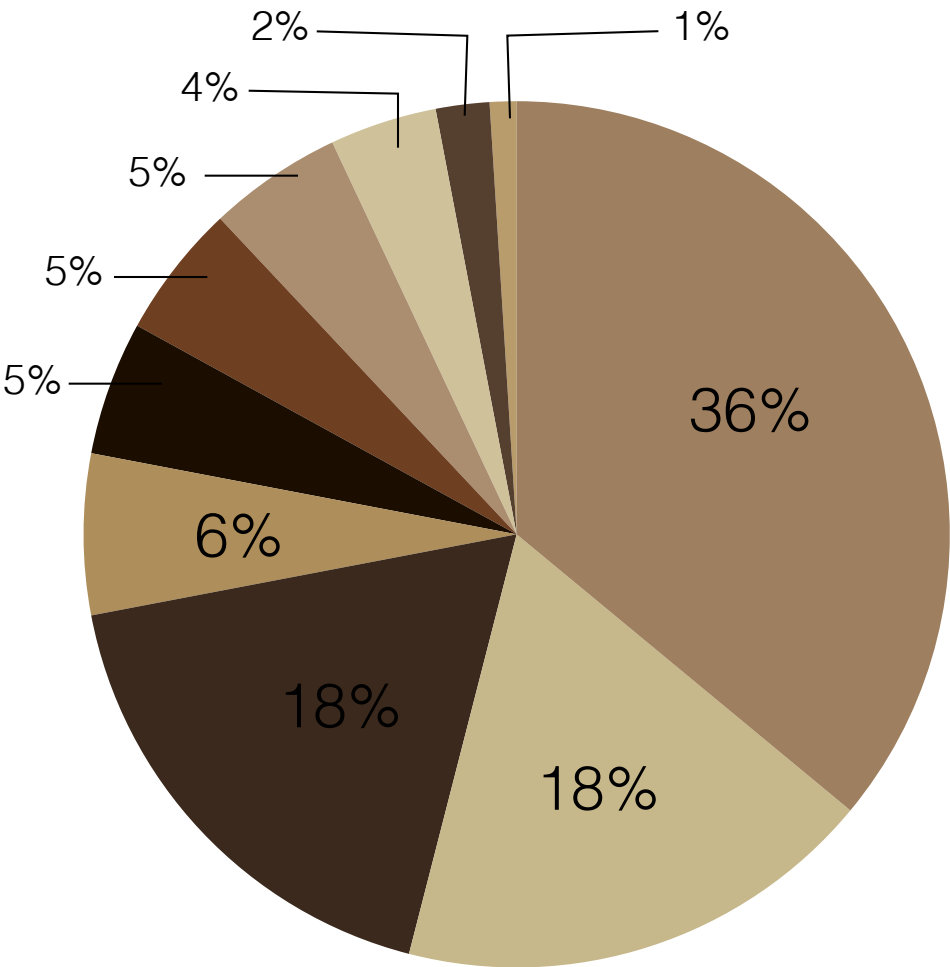
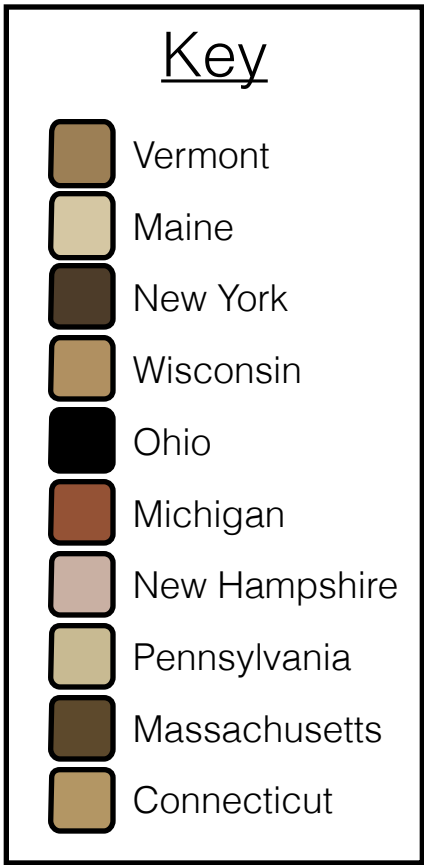
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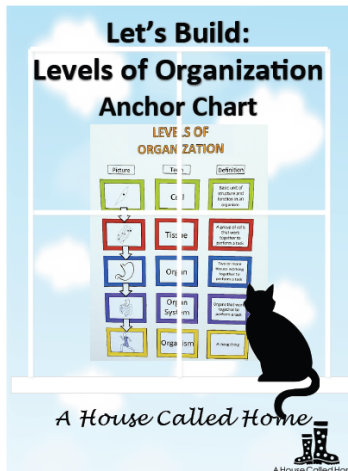
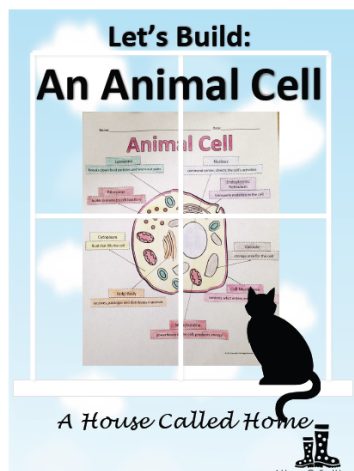
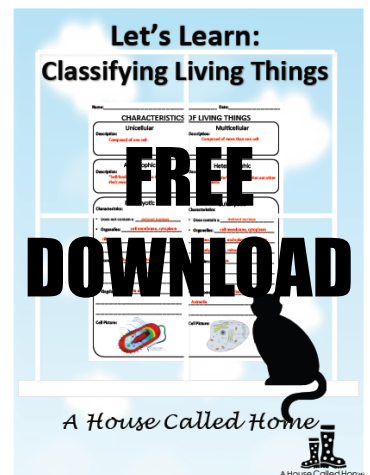
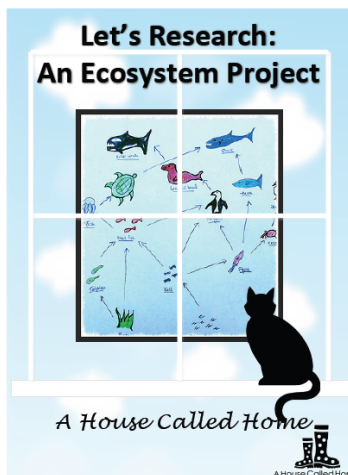
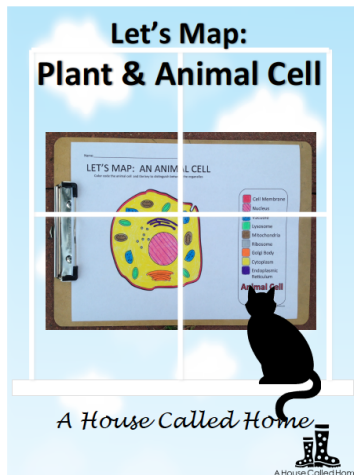
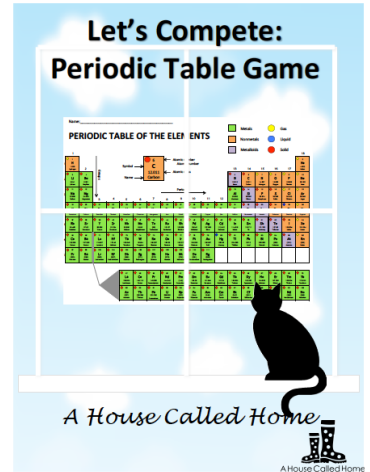
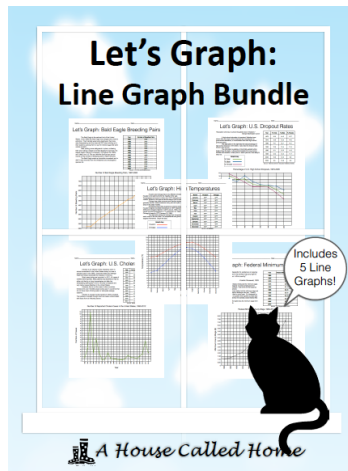
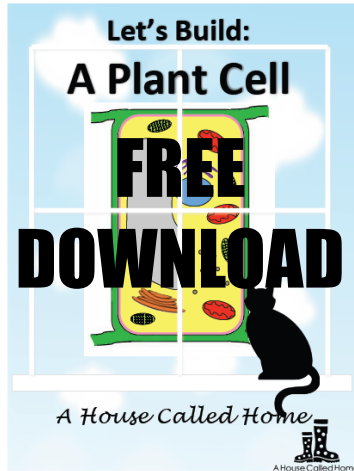
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