Schoolyard Sugaring Maple Contest

Contest Checklist

☐ Identify Maple Trees
- Sugar, red, silver, Norway, box elder and other maples can be tapped (sugar maples have the highest sugar content)
- Tree is at least 10” in diameter or 32” in circumference

☐ Tap Maple Trees

Supplies
- Drill
- 5/16th drill bit (maple tapping bit preferred)
- 5/16th spout
- Hammer
- Sap Collection Vessel (how to use sap bags)

Tapping
- Drill hole at a slight downhill angle (1 to 1 ½ inches deep)
- Clean out hole with small stick, zip tie, paper clip, etc. (do not blow in tap hole as it introduces bacteria to the tap hole)
- Insert tap
- Lightly tap with hammer until sound becomes “solid” and not “hollow” (over-tapping can cause splits in tree)
- Connect sap collection vessel (food grade bucket/jug, sap bags, sap line, etc.)

☐ Processing
- Select boiling source/equipment
- Collect sap
- Boil sap until it measures 66.7 Brix with hydrometer/refractometer or 7 degrees above boiling point of water if using a thermometer
- Filter syrup
- Bottle Syrup

☐ Grading Syrup
- Identify maple syrup grade (grading kit)
- Identify maple syrup clarity
- Record on maple syrup submission form and on the syrup bottle

☐ Contest Submission
- Fill out maple syrup submission form and include it with ½ pint maple syrup sample
- Compile and submit maple syrup classroom connections with syrup sample or digitally to jjb386@cornell.edu for up to 20 bonus points
- Submit up to 5 maple photos per student and/or teacher for Schoolyard Sugaring Photography Contest