



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