

The Sweet Things Spring Bring

Did you know New York's State tree is the hard maple also known as the sugar maple? Are you aware that it takes on average forty gallons of maple sap to make one gallon of maple syrup?

February twenty-fourth, my father and I went to the sugar bush at my grandparent's house. This was the beginning of our maple season. When we arrived at my grandparent's we had to take down the existing main line and tie in a new larger line. The purpose of the main line is to transport the sap from the lateral lines to the main holding tank. The lateral lines connect the drop lines to the main line. The drop lines connect the lateral lines to the taps. The taps for the trees go in the end of the drop line. To install a tap you drill a hole in the tree, and insert the tap into it. This is how you get the sap out of the tree and into the main line. At the end of the day my father and I had only tapped about twenty trees.

For the next week or so my dad and his friends worked on the lines, tapped the trees and connected them together. Finally it was time to clean the evaporator by boiling water through the system. Now that the evaporator system is clean my dad will start to store the sap he collects into our holding tank. The holding tank will allow for about five hundred gallons of sap.

March seventh came and it was time to boil five hundred gallons of sap that was stored in the holding tank and about another one hundred gallons in the transfer tank. When you are boiling the sap it needs to be brought to two hundred nineteen degrees. It takes hours of boiling the sap to turn it into the maple syrup. Once the syrup is ready to be drawn from the evaporator it will be stored into five gallons buckets until it is ready to be bottled.

March eighth it was time to bottle the syrup that was boiled the day before. Before you can bottle the syrup it needs to be reheated to one hundred and eighty degrees. After you have reheated the syrup you must strain it with a clean filter. The filter is needed to clear all of the natural particles that might of gotten into the syrup. The bottles are placed under the valve and carefully filled. Once the bottles are filled you put the cap to seal them. Once the bottles cool back down the maple syrup label is put onto them.

The final step in the making of syrup is being sent to families like you and me. Maple syrup is sweet and it makes your taste buds do the tango. Many good deeds are done by the hard maple such as making sap, giving off oxygen, shade, production of lumber and many other things. So please clean up your neighborhood and respect the environment.

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