

# Maple Production in History – Boiling Sap

Name \_\_\_\_\_



In the 1700s and 1800s maple sap was usually boiled outside in large cast iron kettles hung over a wood fire. The whole family would be involved in collecting firewood and gathering sap. Usually the sap was boiled to make granulated maple sugar rather than the maple syrup common today.

Questions from the story and picture

1. Boiling sap takes a lot of heat, the fuel used to boil sap was \_\_\_\_\_.
2. Instead of making maple syrup from sap the early settlers made the sap into \_\_\_\_\_.
3. The sap was usually boiled in large kettles made of cast \_\_\_\_\_.
4. Today maple sap is usually boiled in a sugar house, back then it was boiled \_\_\_\_\_.

