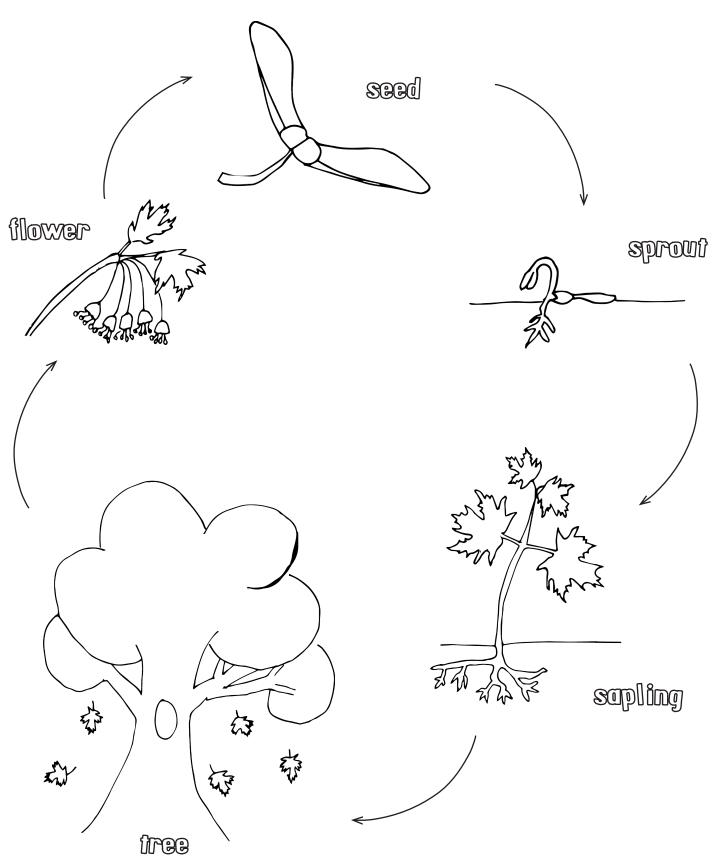
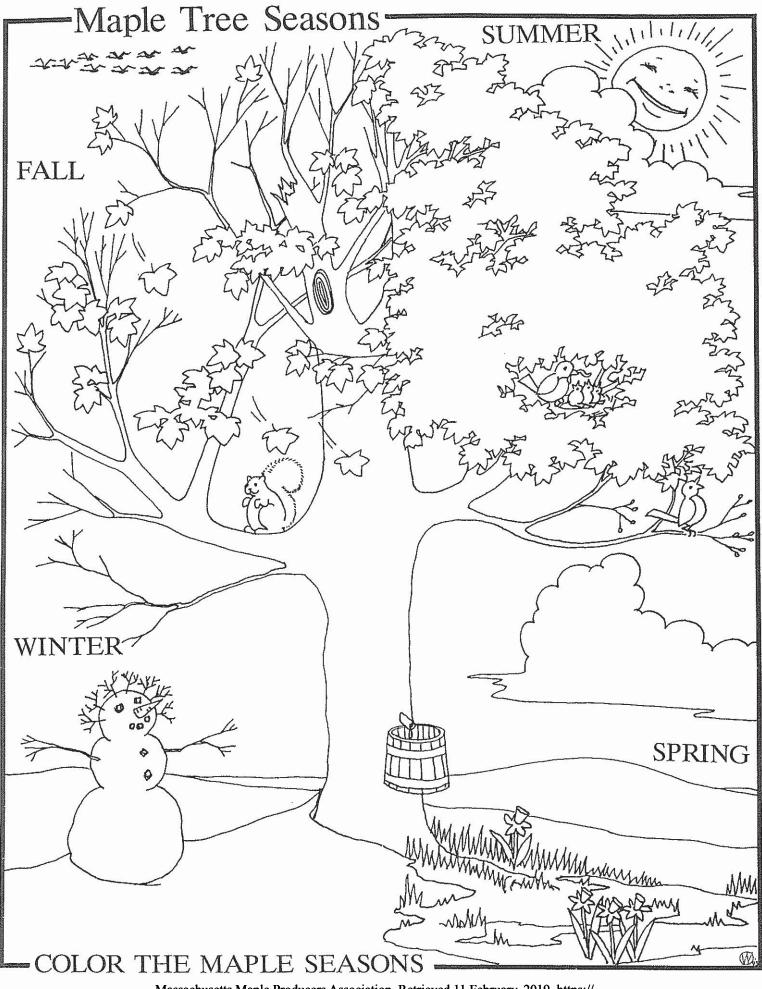
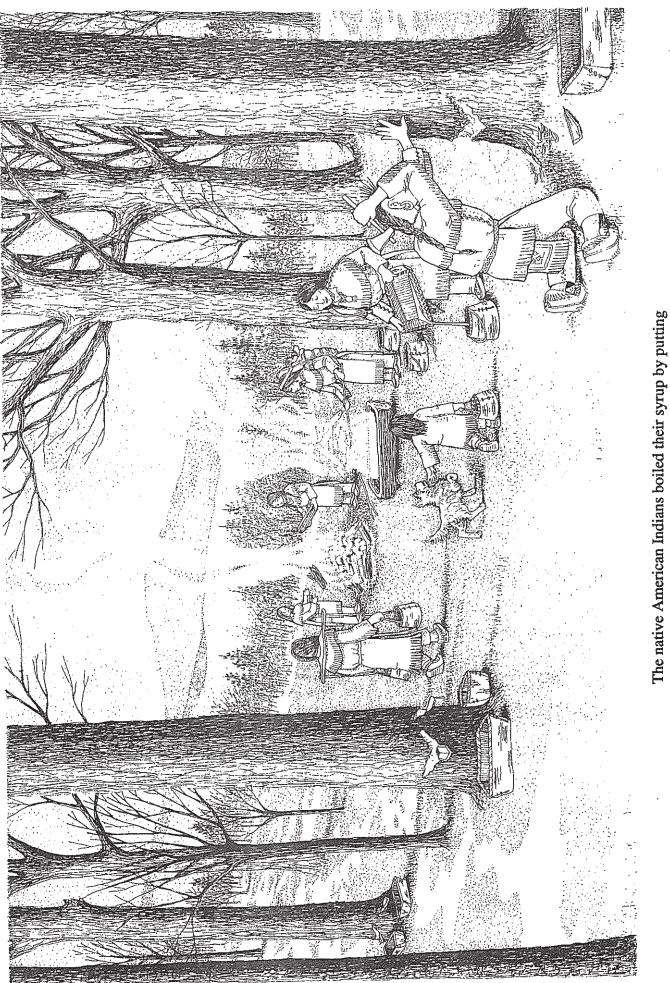


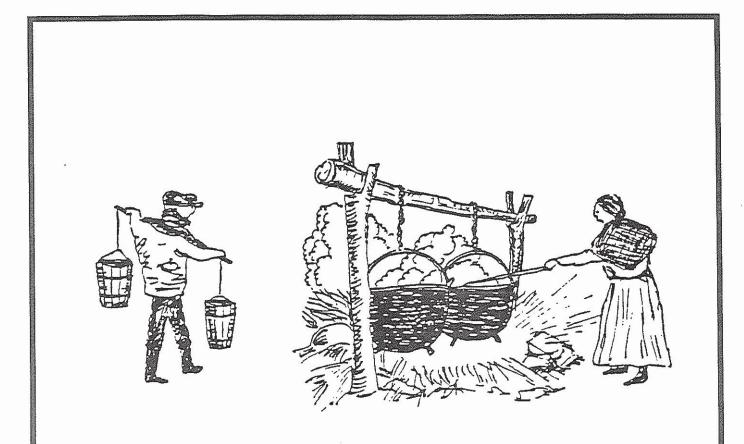
MAPLE TREE LIFE GYCLE





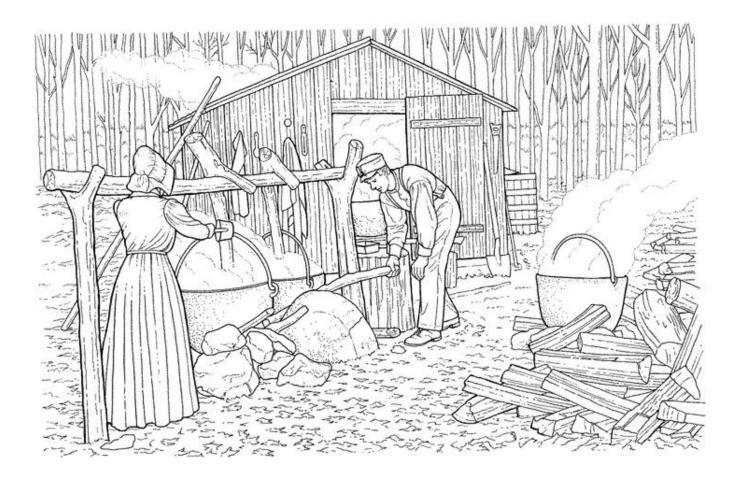


hot rocks into a hollowed out log filled with sap.



## Before maple syrup evaporators were invented, syrup was boiled in kettles over open fires.

## Boiling the Sap

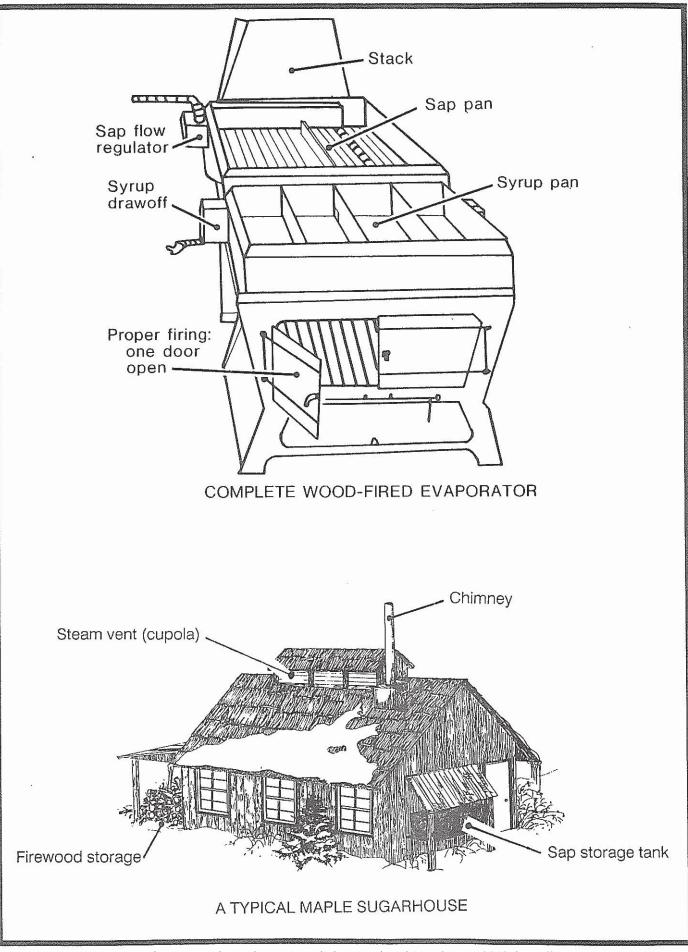


The sap must be boiled the same day it is gathered.

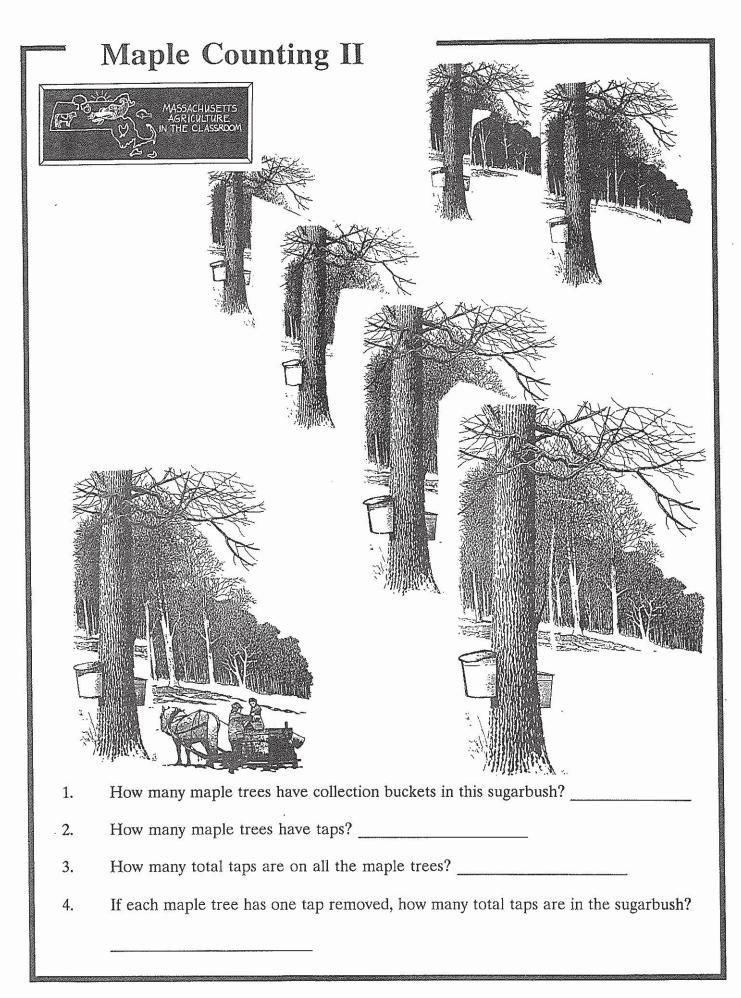
## Tapping the Trees

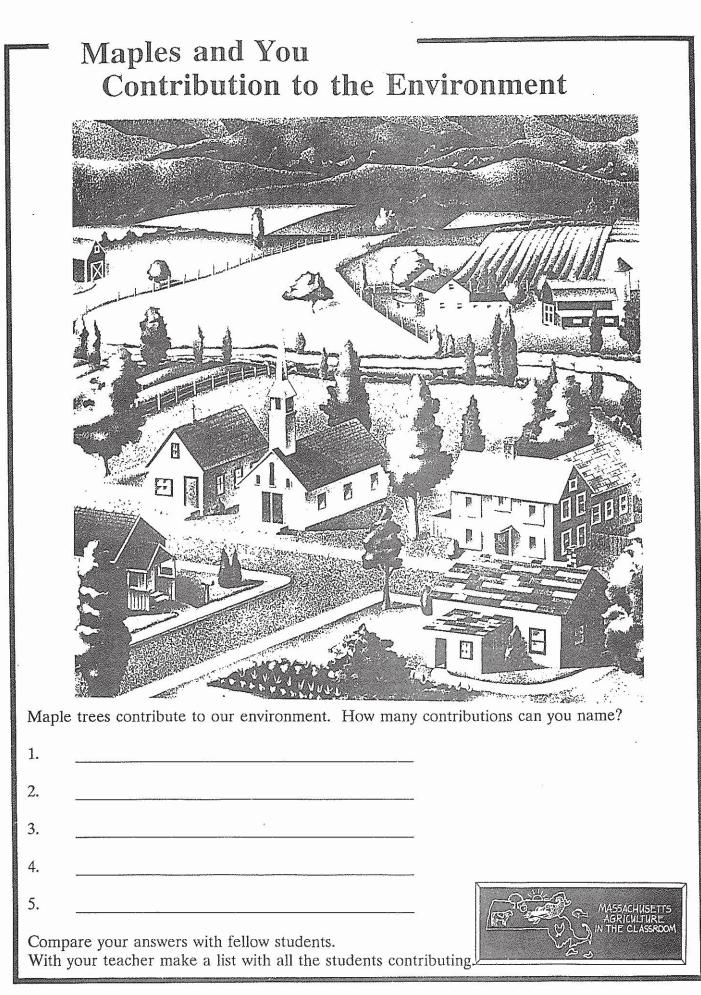


It usually takes the Sugar Maple more than 40 years to grow larger than 12 inches in diameter at chest height. Then it is ready for one tap.



Massachusetts Maple Producers Association. Retrieved 11 February, 2019. https:// www.massmaple.org/about-maple-syrup/education-resources/

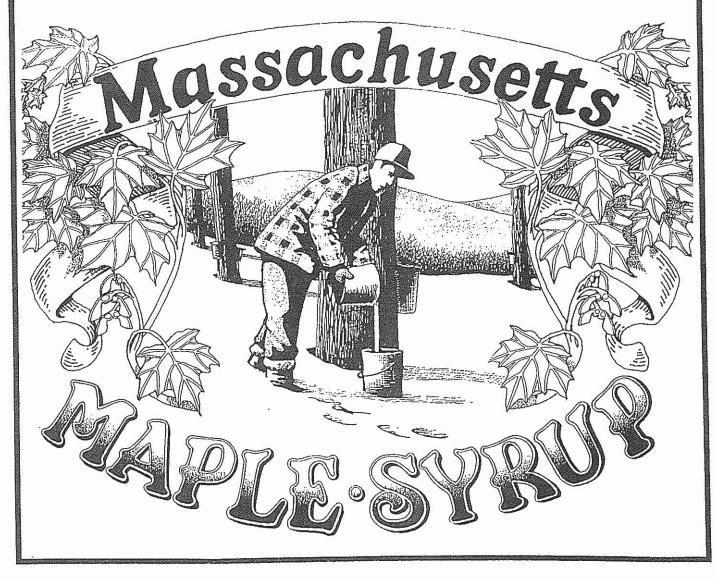


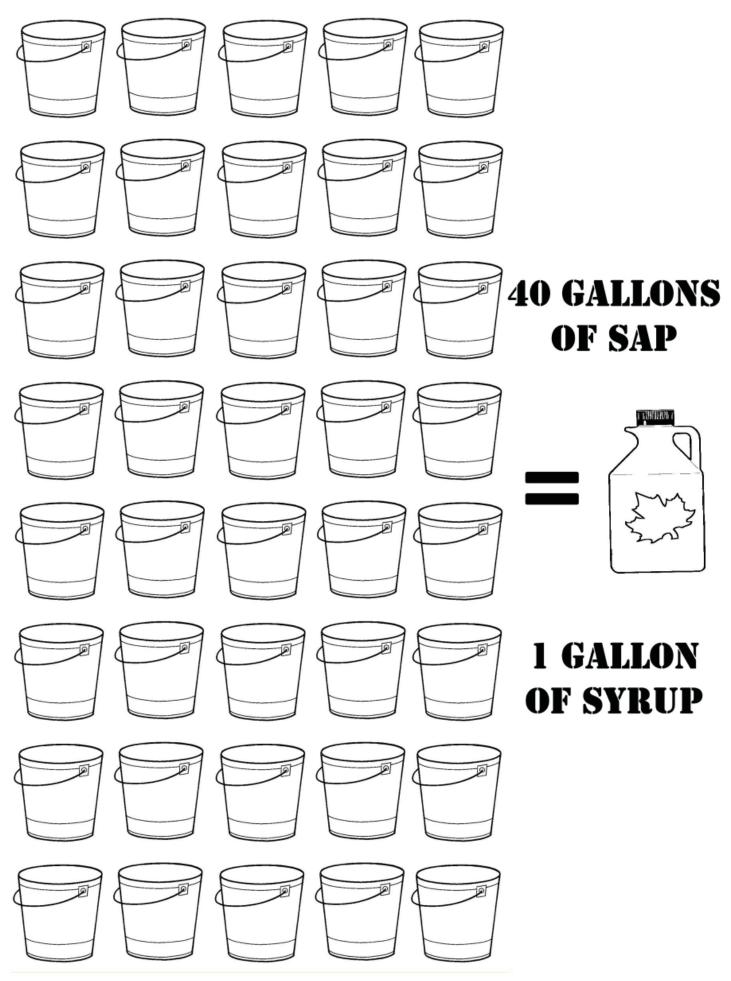


## **Maple Syrup Time**

(To the tune of "Twinkle, Twinkle, Little Star")

Now's the time to tap the trees, Warmer days and nights that freeze. Make a hole and down the spout, Into the pail the sap comes out. Boil 'til the water evaporates, Sweet maple syrup tastes just great!





Science of Life Exploration: Sugar Maple Days. Retrieved 4 February, 2019. https://nysipm.cornell.edu/sites/ nysipm.cornell.edu/files/shared/documents/sugar-maple-days.pdf

