

My Maple Sugaring Journal



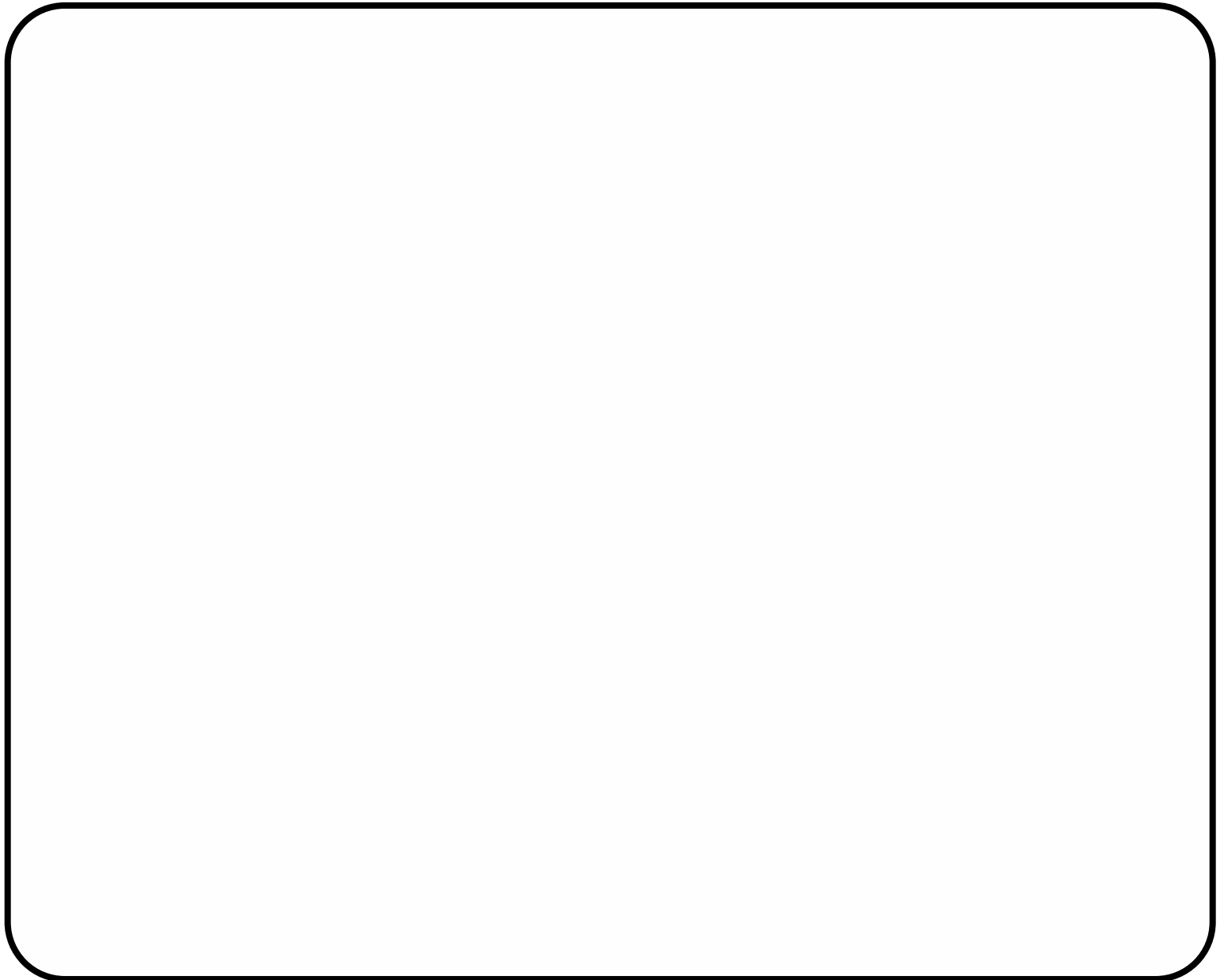
Name:

Class:

How do I know it's a Maple?

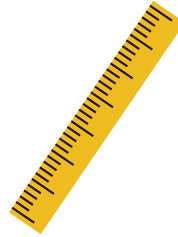
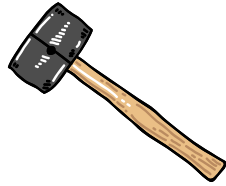
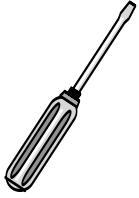
What are the 3 parts of the tree that help us identify it during winter?

Draw and label the parts of a Red, Norway, *or* Sugar Maple in winter

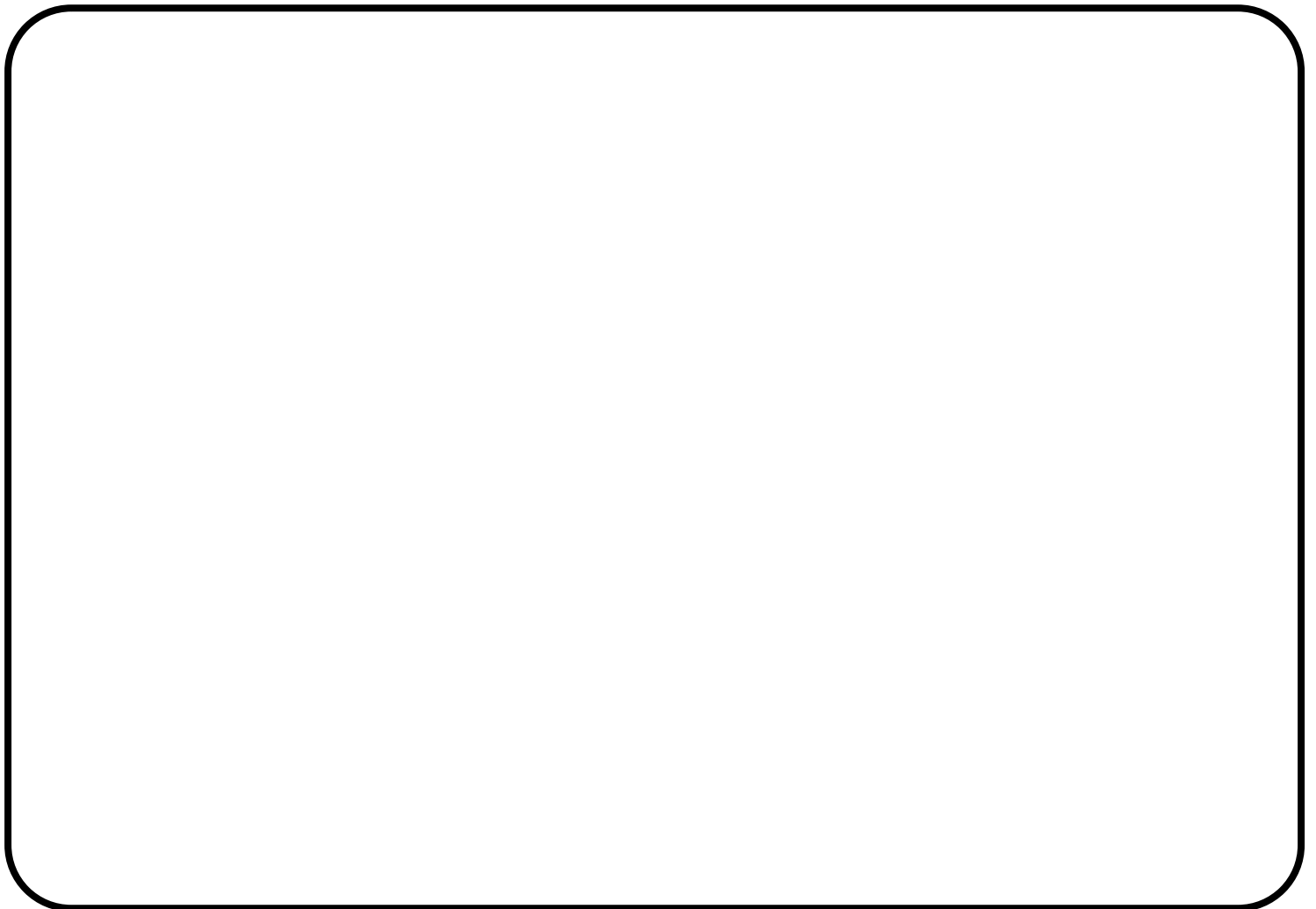


Tapping for Sap

Circle the tools we used to tap maple trees.

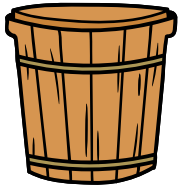


Draw a picture of what our tapped tree looks like:



Back in Time

Match the picture to the name of the tool used in Maple sugaring throughout history



Electric Drill

Mokuk

Metal Spile

Yoke

Sumac Spile

Wooden
Trough

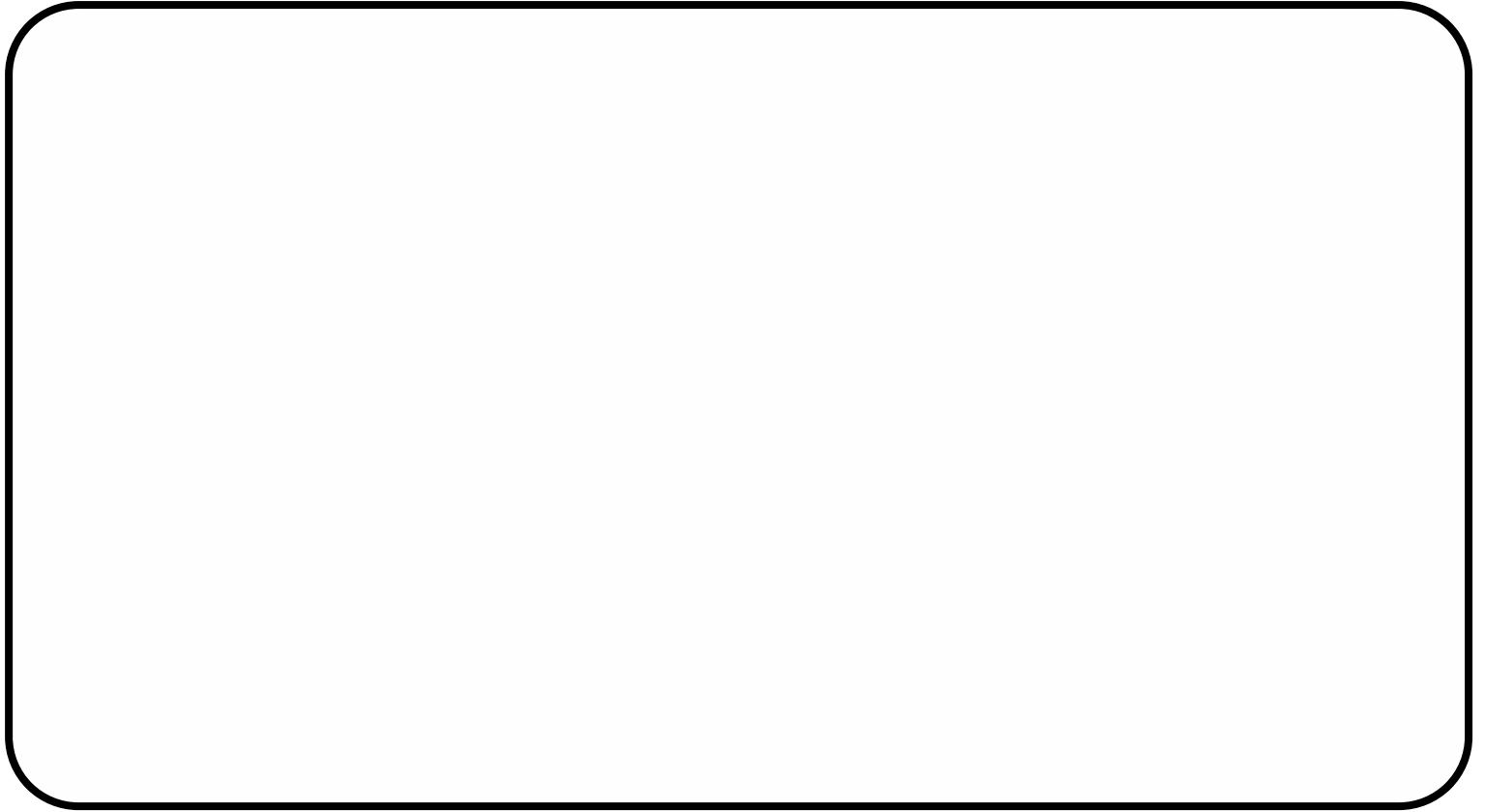
Metal Bucket
and Lid

Hand Drill

Wooden
Bucket

From Sap to Syrup

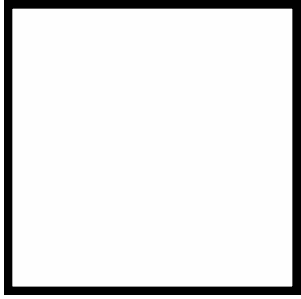
Draw a picture of our evaporator pan



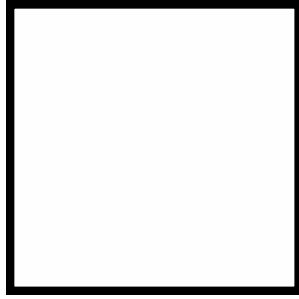
Math problem: It takes 40 gallons of sap to make 1 gallon of maple syrup! How many gallons of sap does it take to make 15 gallons of syrup? Show your work.

Grading Maple Syrup

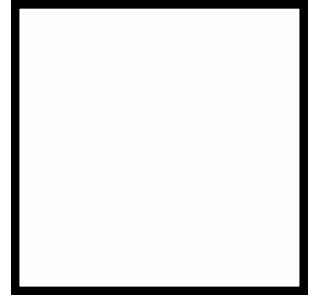
Taste test: Check the box for the maple syrup you think is pure, true maple syrup



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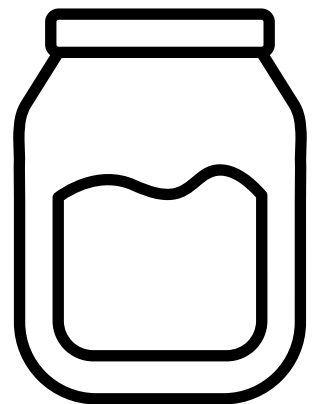
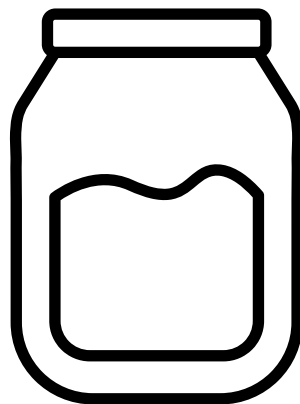
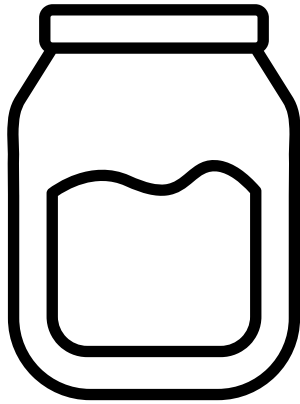
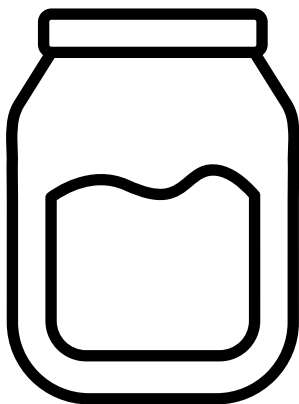


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Color in the different grades of maple syrup



After tasting the maple syrup, which grade is your favorite?
