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# Maple Sugaring

By Meg H.

In February or March when it's warm during the day and cold at night, the sap starts to flow through the trees. This year we started to tap our trees on February 10th. First we drilled a hole in the tree that was one and a half to two inches deep. Next we took a screwdriver and cleaned out the hole and watched the sweet sap start to drip out of the maple tree. Then we took a metal tap and tapped it in to the tree hole. The tap has a curved hook for the bucket to hang. A lid attaches to the bucket to keep rain and snow out. All we do now is wait until we have at least 40 gallons of sap. We will boil it for several hours until it becomes syrup. Maple sugaring is fun especially when you do it yourself.

## Instructions

- 1 In the summer put spots of paint on all of your maple trees.
- 2 In early February or March go to a tree with a paint spot.
- 3 Drill a hole in the tree about a 1/2 - 2 inches.
- 4 Next clean out the hole with a screwdriver and bang the tap into the hole.
- 5 Then hang your bucket off the tap hook.
- 6 Collect the sap and empty it into five gallon buckets in the snow. Keep it cold until you boil it so that it doesn't spoil.
- 7 When you have time, boil all your sap in an evaporator or in a deep frying pan over propane until it reaches 7.1 degrees above the boiling point of water. This takes several hours.
- 9 You may can your syrup and keep it for over a year.
- 10 I hope you have fun tapping!