

# LRHS 2014

## WOTP's Maple Syrup



# Preparation

**Identify your maple trees\***

**Obtain the equipment needed to tap trees**

Buckets, Taps ,  
Hammer, Cheesecloth,  
Jars, Hammer, Drill,  
Funnel, Boiler,  
Thermometer,  
Hydrometer, Ladle,  
Snowshoes...



**\* It's easier to identify trees when the leaves are still on them.**

We tapped 10 trees.



# Tapping

- Needs to be a Maple Tree,
- Southside,
- At least 1 ft. in diameter.



Tapping Trees 2.0 is for next year.



Nighttime Below Freezing + Daytime  
Above Freezing = Sap Flow!





# Collecting Sap

Verify density with hydrometer





# Collecting sap?



Our favourite tree.  
Circumference is 75 inches.



Add small quantities of sap slowly and remove foam.



# Boiling

It took more than 7 hours to boil **40 litres** of sap to produce **1 litre** of syrup.



# Filter with cheesecloth



# Syrup vs. Sap



# Ratios

**1 Bucket = 6 litres  
of sap**

**We need 40 litres  
of sap to produce  
1 litre of syrup**



Mmmmm! Fluffy Pancakes!





# Yummy!



# End of season – removing the spouts



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## WOTP 2014 – Maple Syrup

