Maple Sugar



- I. What part of the world and time of year does the maple sugar industry function and why?
- **2.** Explain how sweet sap is made by the Maple tree and how it is stored over the winter.
- 3. Identify the Sugar Maple tree by its bark and leaf.
- **4.** How deep into a Maple tree does one drill for best results?
- 5. How long does it take for a healthy Maple tree tap's hole to heal?
- **6.** How close to an old tap hole can a new tap hole be made?
- 7. How many taps can be made on a healthy Maple tree without injuring it?
 - **a.** 10 inch (25.4 cm) diameter tree
 - **b.** 12 inch (30.5 cm) diameter tree
 - c. 24 inch (61.0 cm) diameter tree
 - **d.** 36 inch (91.4 cm) diameter tree
- **8.** Tell how maple sugar is made from maple syrup.
- **9.** What is the ideal weather for sap to flow?
- 10. Does a Maple tree crown (limb & leaf area) affect the sap flow and sweetness?
- 11. On an average, how much sap is needed to produce one gallon of syrup?
- **12.** Taste pure maple syrup or maple sugar.
- 13. Observe and explain what the following maple sugaring equipment is used for:
 - a. Drill

d. Bucket

b. Bit

e. Bucket cover

c. Spigot

f. Evaporator

Skill Level 1

Original Honor 1989

Nature General Conference 2001 Edition

Maple Sugar, Advanced

- 1. Have the Maple Sugar Honor.
- 2. Make at least five taps and boil down at least two quarts of syrup.
- **3.** Collect a leaf and bark from two maples.
- **4.** List two usages of the sugar maple other than maple sugaring.
- 5. What do you look for in tapping a maple tree?
- **6.** When is the right time to tap a maple tree in the spring?
- 7. Name the four maples that produce sweet sap.
- **8.** What is the size of the drill bit? (2 sizes)
- **9.** How can sap spoil and how is it like milk?
- **10.** What is the maple sugaring legend?
- 11. To make one quart of syrup, how many quarts of sap will you need?
- **12.** How can one tell if syrup is ready or near ready during boiling without a thermometer or hydrometer?
- 13. How did the early settlers become acquainted with maple sugaring?
- **14.** Visit two sugar operations.
- 15. Use three recipes and display them at Investiture time.
- **16.** Make one pound of maple sugar candy and explain how it was made.
- **17.** What is maple wax on snow?
- **18.** When the sap is yellow and/or moths collect in the buckets, what does that usually mean?

Skill Level 3

Original Honor 1989