

# Sugaring

“Sugaring” has a long history in North America. Native Americans were the first to teach European immigrants the secrets of boiling the sap of maple trees into sugar. For early settlers in the eastern US and Canada, maple sugar became an important cash crop and source of food.

Today, production of maple sugar (the solid “candy” made by boiling sap until crystals form) has given way to production of maple syrup, and the buckets and horse drawn sleds of years gone by have largely been replaced by plastic tubing to collect the sap. But, in many areas, a strong tradition of sugaring continues to be passed from generation to generation. In the Northeastern US and Eastern Canada, this tradition combined with an abundant maple resource and favorable weather for sap-flow (freezing nights and warm days during late winter) ensure that maple sugaring will continue for many years to come. Making maple syrup is a traditional Vermont activity which you can enjoy in your own backyard.

Do you love maple syrup? You should visit a sugarhouse and then unlock the secrets of these maple mysteries (*they get trickier as you go down the page*):

It takes about 40 gallons of sap to make 1 gallon of maple syrup. If a sugar maker gathers 2,000 gallons of sap, how much maple syrup can they produce?

Vermont produces more maple syrup than any other state in the United States! In 2010, Vermont sugar makers produced 1,042,250 liters of maple syrup. If there are 3.79 liters in 1 gallon, how many gallons of maple syrup were produced in Vermont in 2010 ?

A healthy tree with a 10-17 inch diameter should have no more than one tap, a trees over 18-24 inches in diameter should have no more than two taps. If you have 25 trees that are 16” and 30 trees that are 20”, how many taps can you use?

Maple sap is about 2% sugar and about 98% water. To make syrup, you need to boil off the water and concentrate the sugar. Sugar makers use the “Rule of 86” to calculate the gallons of sap needed to produce one gallon of syrup. This rule states that the number of gallons of sap needed to produce one gallon of syrup is equal to 86 divided by the percent sugar. Using the Rule of 86, how many gallons of sap would you need with a 2% sugar content to produce one gallon of syrup?

