

Name: _____

Date: _____

MAPLE SYRUP

Did you know that some people pour tree sap on their pancakes? It may surprise you that you probably do too! Aboriginal people, who taught the early Canadian settlers how to process it, discovered this tree sap. This sweet treat is known as maple syrup.



Maple syrup is made from the sap of the maple tree. Sap is collected in the spring of the year, before the leaves bud. A small hole is drilled into the tree and a bucket is attached to catch the sap as it flows up the trunk of the tree.

The sap is boiled until all the water evaporates and a thick, sweet, golden liquid is left. This is the maple syrup. It takes many litres of sap to make one litre of maple syrup.

Maple syrup production is an important business in Quebec and Ontario. In modern day production, the sap is collected through tubes that are joined together to allow the sap to flow into one large collection area. This sap is boiled in huge vats, and sterilized before bottling and selling. Early collection methods included gathering buckets by horse and sleigh, and boiling the sap over outdoor fires.

Maple syrup is made into a number of different products. Maple candy is a sugary hard candy, usually shaped like Canadian maple leaves. Maple butter is a soft creamy maple product that is a tasty treat on toast. Hot syrup poured on cold snow makes a golden taffy tidbit. Syrup poured on pancakes always makes breakfast special.



MAPLE SYRUP QUIZ

Use the information on the other side of this paper to make a maple syrup quiz. Your quiz is to be three multiple choice questions, and one question requiring a written answer. Use the spaces provided to write your quiz.

1. _____

a. _____

b. _____

c. _____

2. _____

a. _____

b. _____

c. _____

3. _____

a. _____

b. _____

c. _____

4. _____
