



# MAPLE SYRUP



A lot of homes have maple trees in their yards that will work for obtaining maple syrup. You don't have to live on a farm or out in the country to find maple trees.

1. Identify and list the maple trees in your area. Tell which is the best for drawing maple syrup and why. \_\_\_\_\_

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**DATE COMPLETED:** \_\_\_\_\_ **PASSED BY:** \_\_\_\_\_

2. When is the collection season for the sugar maple? \_\_\_\_\_

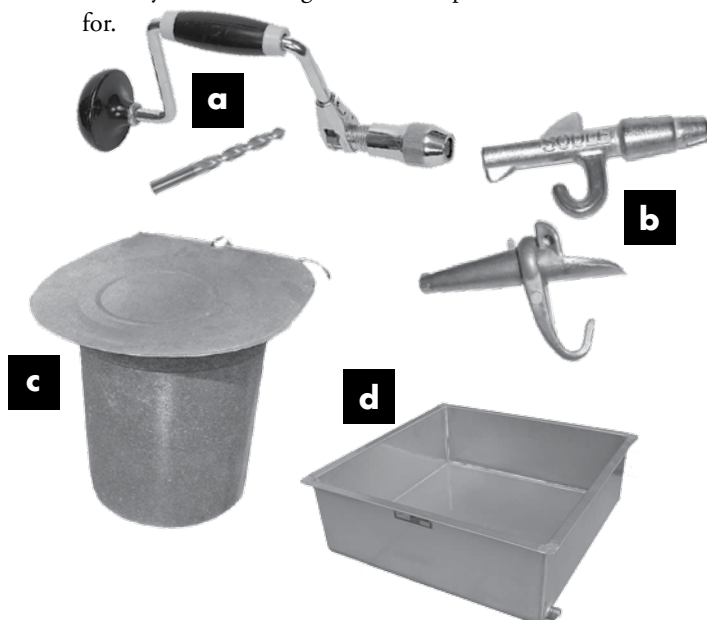
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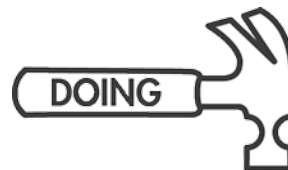
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3. Identify the following tools and explain what each is used for.



- a. \_\_\_\_\_
- b. \_\_\_\_\_
- c. \_\_\_\_\_
- d. \_\_\_\_\_
- e. \_\_\_\_\_
- f. \_\_\_\_\_
- g. \_\_\_\_\_

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**WARNING:** Working with hot sap is dangerous. Work only with adult supervision.

During the summer, when identification is easier, find and mark a maple tree or trees that you want to tap in season. If the tree is not yours, get permission from the owner. Be sure to let him know what you are going to do before you tap the tree. After

researching, drill and tap the tree to begin collecting the sap. Be sure to plug your tree after you finish gathering the sap.

Boil the sap outside until most of the moisture in the sap is boiled off; then bring it inside and finish boiling it to get it to a syrup-like consistency. Two gallons of sap makes about one cup of syrup. Put your syrup in a glass jar and store any unused portion in the refrigerator.

*Optional:* Do one of the following

1. Make a pound of maple sugar from your maple syrup. Heat the syrup to 240–250°F (115.6–121°C). Stir rapidly as the syrup heats. When the syrup begins to crystallize, pour it off into a greased pan or container and let it cool. The longer the syrup is stirred, the harder the sugar will be.

2. Make a pound of Jack Wax from your maple syrup. Heat maple syrup to 236–240° (113.3–115.6°C) as measured on a candy thermometer. Pour candy into a greased pan and let it cool or spoon it over cracked ice or snow and eat it immediately.

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