



SAP'S RUNNING - RESOURCES

1. Gemming, Elizabeth - MAPLE HARVEST
Coward, McCann and Geoghegan Inc., N.Y.
2. Gibbons, Gail - THE MISSING MAPLE SYRUP MYSTERY
Frederick Warne and Co. Inc., N.Y.
3. Linton Marilyn - THE MAPLE SYRUP BOOK
Kids Can Press., Toronto.
4. Selsam, Millicent E., MAPLE TREE
William Morrow and Co., N.Y.
5. Basal Reader AWAKENINGS
McGraw-Hill Ryerson.

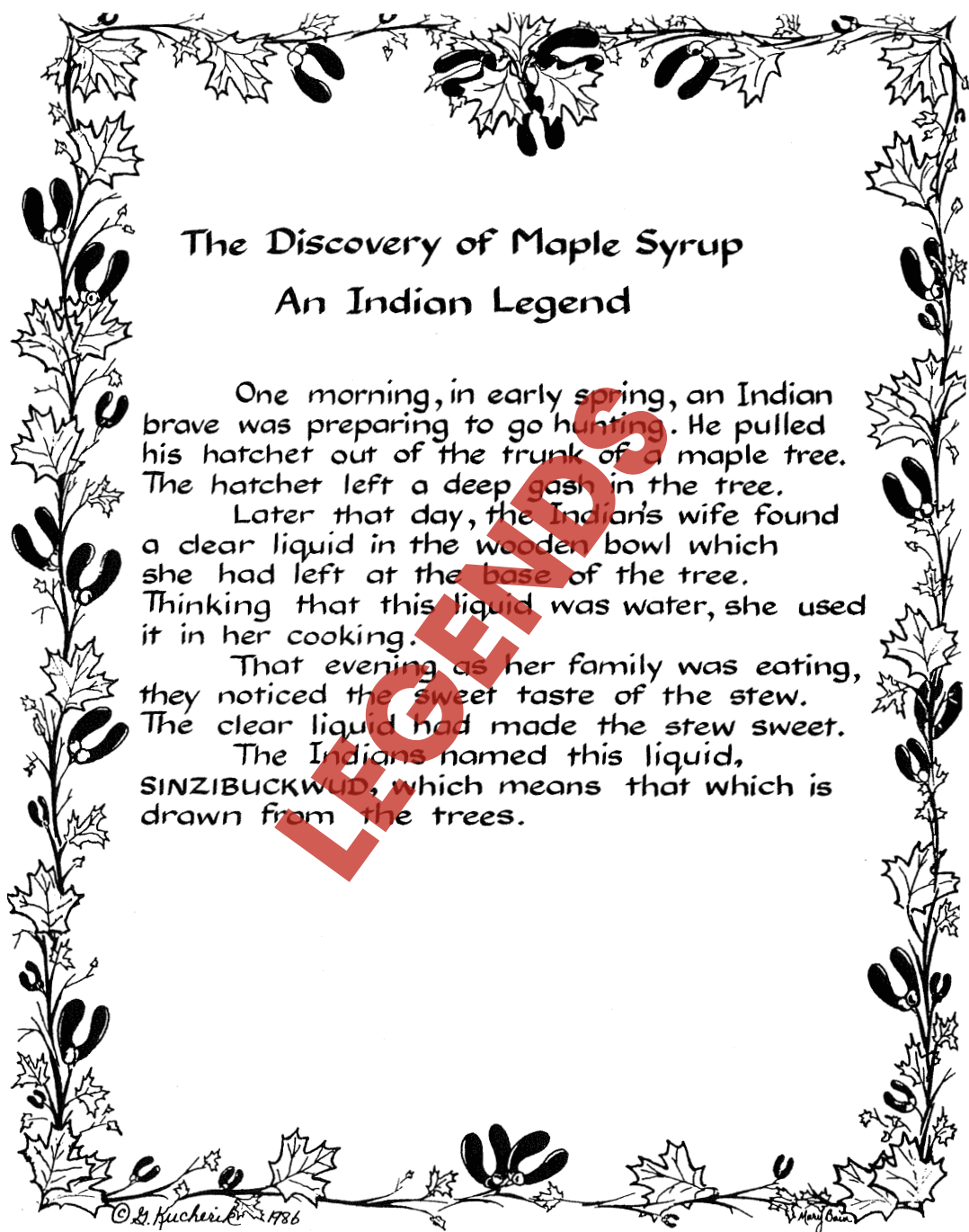
The Discovery of Maple Syrup An Indian Legend

One morning, in early spring, an Indian brave was preparing to go hunting. He pulled his hatchet out of the trunk of a maple tree. The hatchet left a deep gash in the tree.

Later that day, the Indian's wife found a clear liquid in the wooden bowl which she had left at the base of the tree. Thinking that this liquid was water, she used it in her cooking.

That evening as her family was eating, they noticed the sweet taste of the stew. The clear liquid had made the stew sweet.

The Indians named this liquid, **SINZIBUCKWUD**, which means that which is drawn from the trees.



PHOTOSYNTHESIS

Trees make a high-energy sugar inside their leaves.

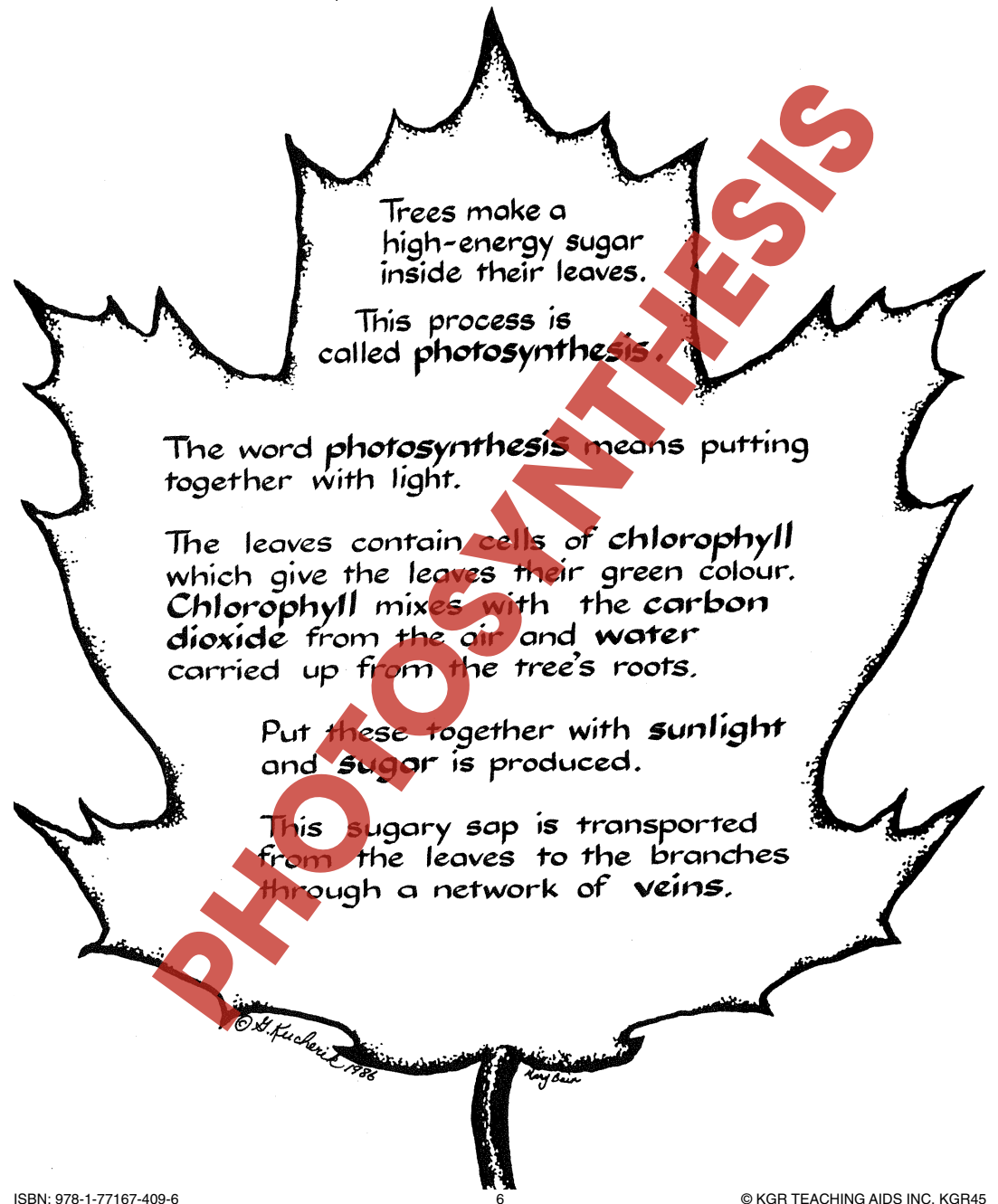
This process is called **photosynthesis**.

The word **photosynthesis** means putting together with light.

The leaves contain **cells** of **chlorophyll** which give the leaves their green colour. **Chlorophyll** mixes with the **carbon dioxide** from the air and **water** carried up from the tree's roots.

Put these together with **sunlight** and **sugar** is produced.

This sugary sap is transported from the leaves to the branches through a network of **veins**.

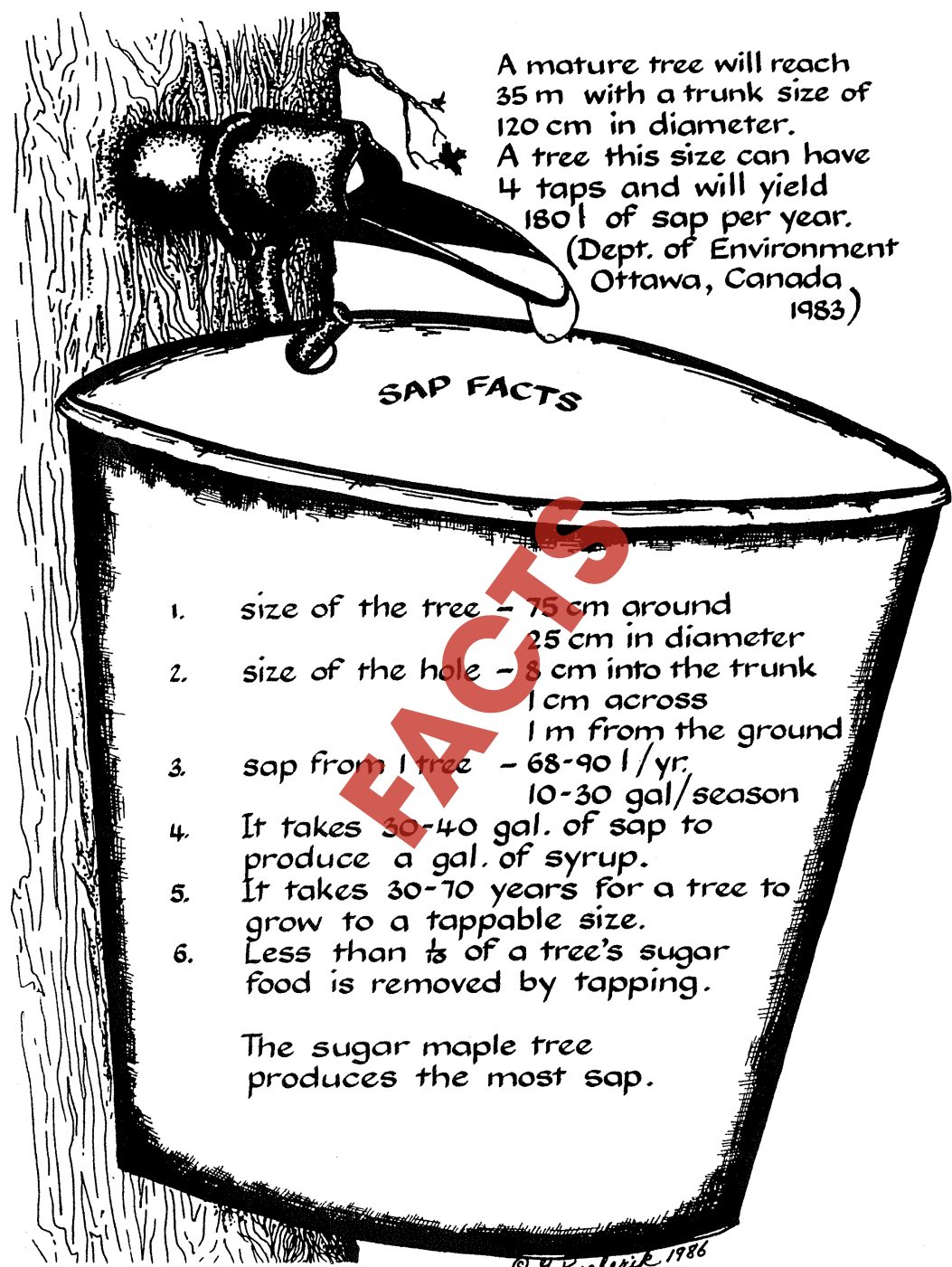


A mature tree will reach 35 m with a trunk size of 120 cm in diameter. A tree this size can have 4 taps and will yield 180 l of sap per year.
(Dept. of Environment
Ottawa, Canada
1983)

SAP FACTS

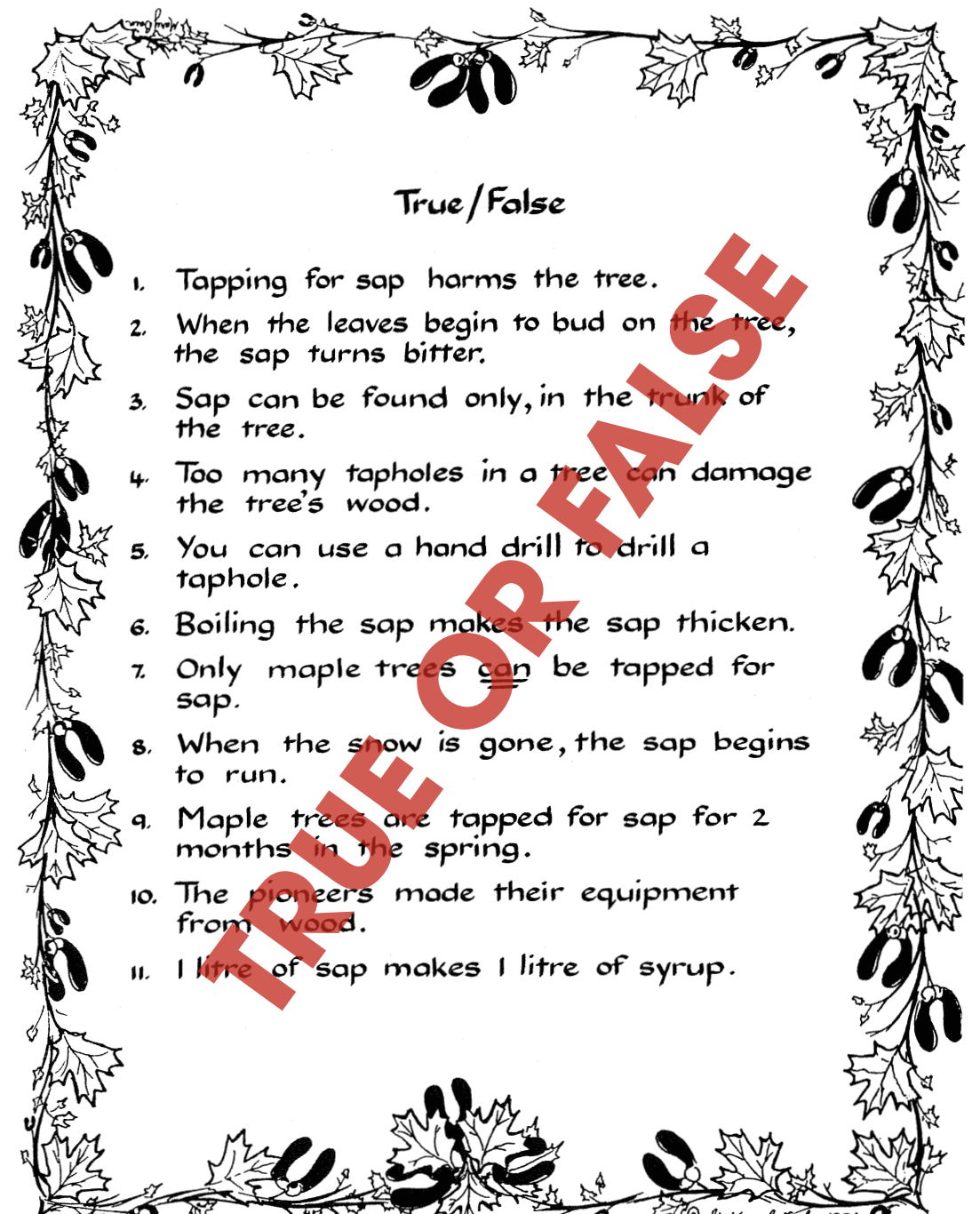
1. size of the tree - 75 cm ground
25 cm in diameter
2. size of the hole - 8 cm into the trunk
1 cm across
1 m from the ground
3. sap from 1 tree - 68-90 l/yr.
10-30 gal/season
4. It takes 30-40 gal. of sap to produce a gal. of syrup.
5. It takes 30-70 years for a tree to grow to a tappable size.
6. Less than 1/3 of a tree's sugar food is removed by tapping.

The sugar maple tree produces the most sap.



True/False

1. Tapping for sap harms the tree.
2. When the leaves begin to bud on the tree, the sap turns bitter.
3. Sap can be found only, in the trunk of the tree.
4. Too many tapholes in a tree can damage the tree's wood.
5. You can use a hand drill to drill a taphole.
6. Boiling the sap makes the sap thicken.
7. Only maple trees can be tapped for sap.
8. When the snow is gone, the sap begins to run.
9. Maple trees are tapped for sap for 2 months in the spring.
10. The pioneers made their equipment from wood.
11. 1 litre of sap makes 1 litre of syrup.



DEAR MR. MAPLE

Write a letter asking for some information about maple syrup.

your address,
your city and province,
the date.

Dear _____,
We are learning about maple syrup in our Grade _____ class. Please send me some information and pictures about maple syrup.

Thank you very much.
from, _____



Extra! Extra!

Read All About It!

The Sweetest Street in Town

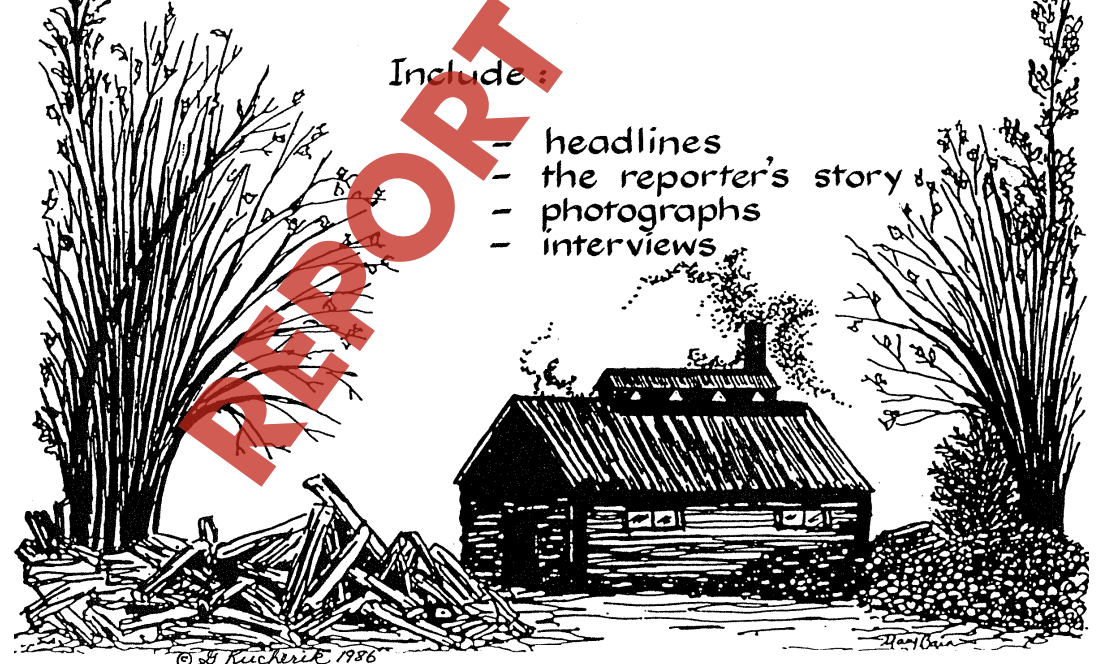
On the street where you live there is a grove of maple trees.

You and your friends have organized a successful maple syrup project.

Use a large sheet of newsprint and write an article that you would read on the front page of a newspaper.

Include:

- headlines
- the reporter's story
- photographs
- interviews



A Visit to a Sugarbush

Make a map to show the set up of a maple sugar bush.

Label the paths, buildings, equipment you show in your map.

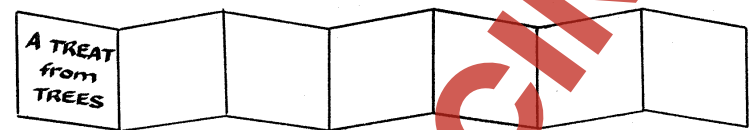
Here are some things to show:

- the walking path
- trees with pails, tubing systems
- the sledge that carries the gathering tanks
- the sugar shack



The Maple Syrup Story

Tell the story of maple syrup from the tree to your kitchen table.



Print a sentence to go with each picture.

Don't forget a title page !!

