

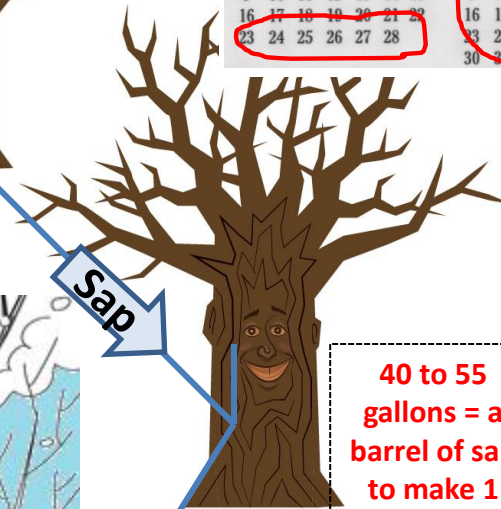
Modern Maple Production

2 It takes 2 to 4 trees over a 4 to 5 week period to produce the 40-55 gallon barrel of sap. That is the amount of sap it takes to make one gallon of pure maple syrup.

3 When sap runs, it is immediately concentrated and boiled into pure maple syrup in the sugar house.

1 Maple trees are tapped in the early spring by drilling a small hole, about the size of a AAA battery, and pushing a spout into the hole connecting it to the tubing that brings the sap to the sugarhouse or a holding tank.

FEBRUARY							MARCH							APRIL						
SUN	MON	TUE	WED	THU	FRI	SAT	SUN	MON	TUE	WED	THU	FRI	SAT	SUN	MON	TUE	WED	THU	FRI	SAT
						1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
9	10	11	12	13	14	15	16	17	18	19	20	21	22	13	14	15	16	17	18	19
16	17	18	19	20	21	22	23	24	25	26	27	28	29	20	21	22	23	24	25	26
23	24	25	26	27	28		30	31						27	28	29	30			



40 to 55 gallons = a barrel of sap to make 1 gallon of syrup



Sap to syrup



4 Maple syrup is then eaten on pancakes, French toast and ice cream or made into maple sugar, maple cream, maple candy and a many other great tasting products.