**How to Collect & Make Maple Syrup**

***Vocabulary***

“tapping” a maple tree

Spile

Sap

Syrup

Bleach

Cheesecloth

Spoiled

Fire pit

Batch

Sediment

Orlon

Shelf life

Diminish

Harsh

Kettle

Tanker truck

Siphon

Deter

Grudge

Deli

Shaken (feeling)

***Pre-Reading Questions***

1. How do you think we get sap from maple trees?
2. How can we turn sap into syrup?
3. Food safety is important. What do you need to consider when making syrup?
4. How many liters in a gallon?
5. What is 38 degrees Fahrenheit in Celsius?
6. How is maple sap used in Korea?
7. When is the best time to harvest maple sap?



***Questions While Reading***

1. What is the cheesecloth used for?
2. How often should you collect sap?
3. What should you do with the frozen sap?
4. What are some examples of “foreign material”?
5. Where should you store sap?
6. Why is sap like milk?
7. Why should you boil sap?
8. How do you turn sap into syrup?
9. How much sap would it take to make 1 liter of syrup?
10. Name some options for boiling the sap.
11. When should you add more sap?
12. What can you do to reduce boiling over?
13. What color will the sap turn?
14. How can you tell when the sap has turned into syrup?
15. How can you filter the syrup?

***Discussion Questions***

1. What is your favorite use of maple syrup / sap?
2. Is the maple syrup industry damaging or helpful to the environment?
3. Does the process of making maple syrup seem difficult to you?
4. Does knowing about maple syrup production change your view of it? Will you consume more or less maple syrup?
5. How does maple syrup farming compare with other forms of farming? Is it more work?
6. Why do you think most of the world’s maple syrup comes from Canada?
7. How would you steal $9,400,000 worth of maple syrup?