

From Sap To Syrup!

10 GAL. 10 GAL. 10 GAL. 10 GAL.

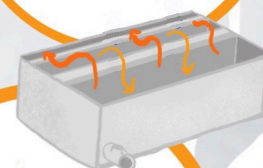
It takes about forty gallons of slightly sweet sap, boiled down, to make one gallon of pure maple syrup!



How is it made?

Maple syrup is traditionally made in a building called a "sugarhouse" - each one will contain an evaporator used to boil down the sap into syrup

An evaporator is used to boil down the sap into syrup. It is divided into partitions, so that the sap is continuously flowing through the pan.



As the water is boiled off, two things happen: First, the liquid becomes sweeter, and begins to move towards the front of the pan, traveling through the partitions. As this occurs, more fresh sap is allowed into the rear of the pan.

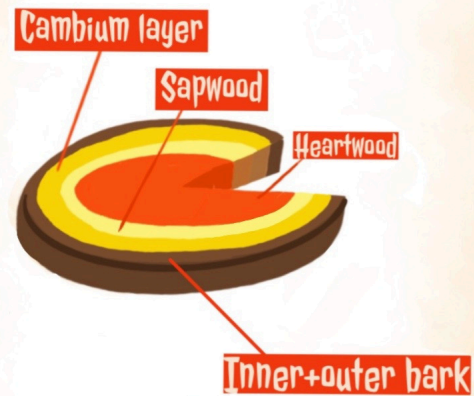
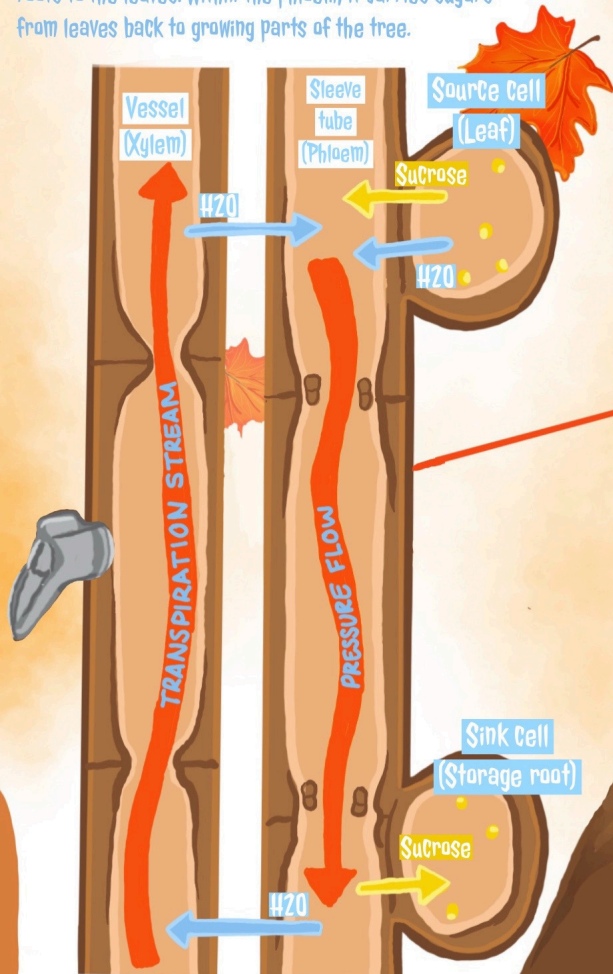
What is tree sap?

Tree sap is mostly made up of water plus small amounts of sugars, minerals, and nutrients!



How the sap flows!

The Xylem carries water and nutrients upward from the roots to the leaves. Within the phloem, it carries sugars from leaves back to growing parts of the tree.



Tree wood is broken down into several easily identifiable functional layers. The sapwood (xylem) and the inner bark (phloem) both play a central role in sap transport!

The heartwood is the core of the tree. It's fibres are dead but not inactive.

The sapwood ensures the circulation of the gross sap (water and mineral salts) from the roots all the way to the leaves.

The Cambium (generally only one coat of cells) is the thickening growth coat.

The phloem carries the nourishing sap. Its cells will become part of the bark.

The bark protects the tree from water and insects, as well as from the cold and heat.

As the maple tree begins to freeze, sap is actually sucked up into the tree through the large wood pores that connect with the tree's roots. At these times the tree is actually recharging itself with liquid from its roots. The process continues as long as there are freezing temperatures and rising sap.