

Name _____ Date ____/____/____

Gr 3 ELA (Mod 1) Periodic 1 - DRAFT

Sugaring Time

by Gesina Berk

1 You probably like to eat maple syrup on your pancakes and waffles, right? But did you know that real maple syrup comes from a tree?

2 It is true. Maple syrup is made from the sap of sugar maple trees. Sap is made of water, sugar, and minerals. A tree needs sap to make leaves in the spring and to stay healthy year-round.

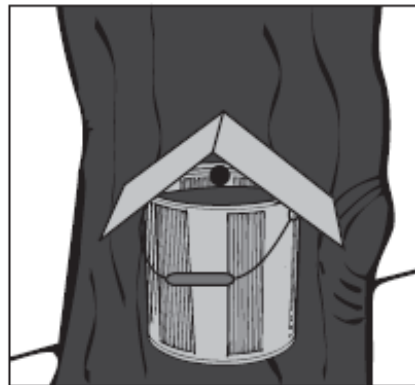
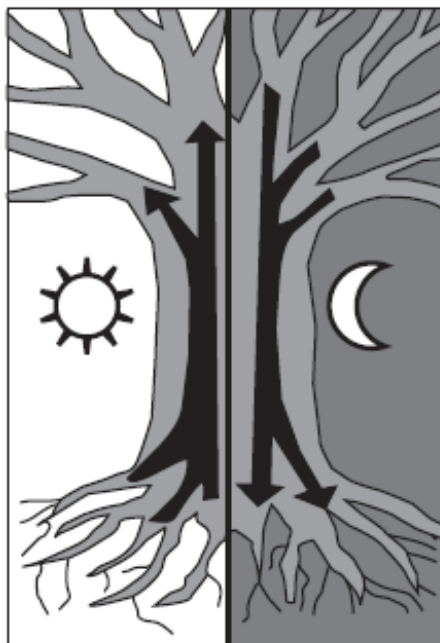
3 When the weather is cold, sap is stored in the tree's roots. But when the weather starts to warm up, sap begins to move up and down in the tree. This usually happens in March, when spring weather begins.

4 On warm spring days, sap flows to the branches, where it makes leaves bud. On cool spring nights, sap goes back down to the roots. When the sap is flowing up and down in the tree for many days in a row, syrup makers start collecting it. *Sugaring season* has begun.

Tapping the Trees

5 Sap flows inside the tree. Syrup makers drill small holes in the tree to collect the sap. They call this *tapping* the tree.

6 After syrup makers tap the tree, they put a spout into each hole.



7 Some syrup makers hang buckets beneath the spouts to collect the sap. When the buckets are full, they empty the sap into a gathering tank, which is taken to the sugarhouse.

8 Other syrup makers use plastic tubing to collect the sap. The tubing connects to the spout and sap flows through the tubing into storage tanks near the sugarhouse.

In the Sugarhouse

9 Sap is mostly water. To make maple syrup, the water must be removed. This is done inside the sugarhouse.

10 Sap is poured into large pans; then it is boiled. Boiling takes out the water, or makes it evaporate. Pure maple syrup is left behind.

Filtering

11 Before the syrup can be bottled, it must be filtered to remove the “sugar sand.” This is a gritty substance made of minerals from the maple tree.

Color Grading

12 After the syrup is filtered, it is graded by color:

- Grade A—Light Amber (Fancy)
- Grade A—Medium Amber
- Grade A—Dark Amber
- Grade B—(darkest of all)

13 The best syrup to buy is the one you like the most. The darker the color, the stronger the flavor.

Bottling It Up

14 Now it is time to put the syrup into bottles. These bottles of maple syrup will be sent to grocery stores all around the world.

Time to Rest

15 When the days and nights stay warm, the tree leaves start to bud. When this happens the sap is not as sweet. And that means the maple syrup will not be as sweet, either. So syrup makers stop collecting sap. Sugaring season is over—until next year.

Use the information above to answer questions 1-4