

Making Maple Syrup at Home



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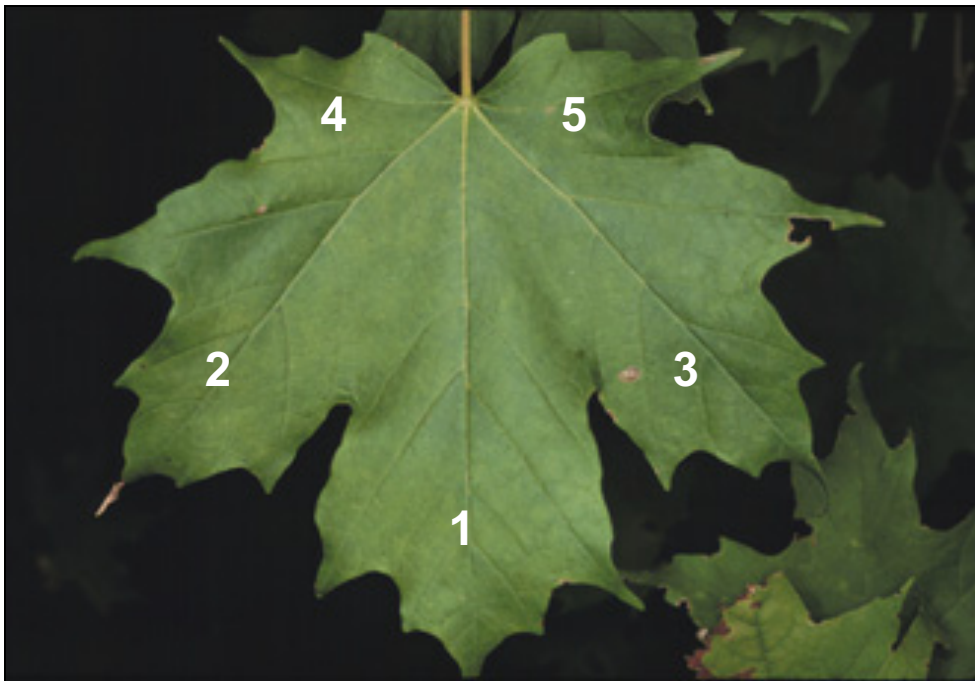
Sugar Maple ID



Red Maple Leaves



*Acer
saccharum*



Sugar Maple ID





**Fall colors vary
dramatically**



Sapindaceae, Soapberry family – Genus *Acer*: Maples

110 species, 6 in CT

***Acer saccharum* – sugar maple**

Opposite, simple and palmately veined leaves, 3 to 6 inches
5 lobes, entire margin; green above, paler below.

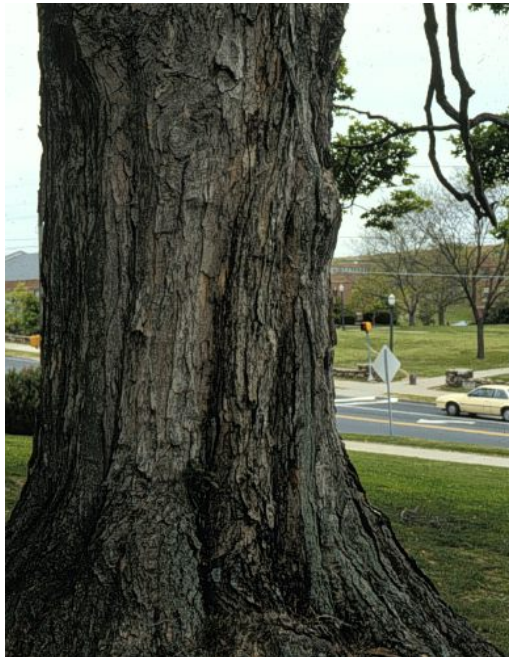
Light yellow-green, small, clustered flowers, hanging from a
long, slender (1 to 3 inch) stem, appearing with or slightly
before the leaves in early spring.

Fruits are two-winged horseshoe-shaped samaras about 1 inch
long, appearing in clusters, mature in the fall.

Brown, slender and shiny twigs; terminal buds brown, very
sharp pointed, with tight scales.

Bark variable, but generally gray-brown, older trees develop
furrows, with long, thick irregular curling outward, firm ridges.

Bright fall color, many uses. Source of maple syrup and sugar.



Acer rubrum – red maple (swamp maple, soft maple)

Opposite, simple and palmately veined leaves, 3 to 4 inches, 3(to 5) lobes, toothed margin; green above, light, and occasionally pubescent below.

Small, red, attractive, clustered flowers, on long, slender stems, appearing before the leaves in early spring. First to appear.

Fruits are clusters of small two-winged horseshoe-shaped reddish samaras about 3/4 inch long, maturing in late spring. Reddish, lustrous twigs; terminal buds blunt-pointed, reddish with loose scales, V-shaped leaf scars.

Bark smooth and gray when tree is young, breaking up into scaly plates. Bright fall color, many uses, though softer wood and less valuable than *A. Saccharum*. Ubiquitous.



Acer saccharinum – silver maple

Opposite, simple and palmately veined leaves, 3 to 6 inches, 5 deep lobes, coarsely toothed margin; green above, silvery white below.

Greenish to red, attractive, densely clustered flowers, appearing well before the leaves in early spring.

Fruits are large two-winged, papery-covered horseshoe-shaped green to brown samaras about 1 ½ inch long, maturing in late spring and germinating immediately. Adapted to float.

Reddish-brown, lustrous, odorous twigs; terminal buds reddish brown, blunt-pointed, with large scales.

Bark smooth and gray when tree is young, breaking up into coarse scaly plates. Bright fall color, not commercially important, but wood is like red maple. Flood plains.



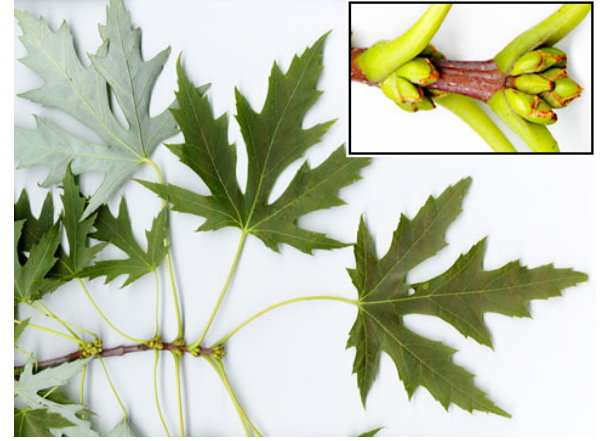
A. saccharum



A. rubrum



A. saccharinum



Other Maples:

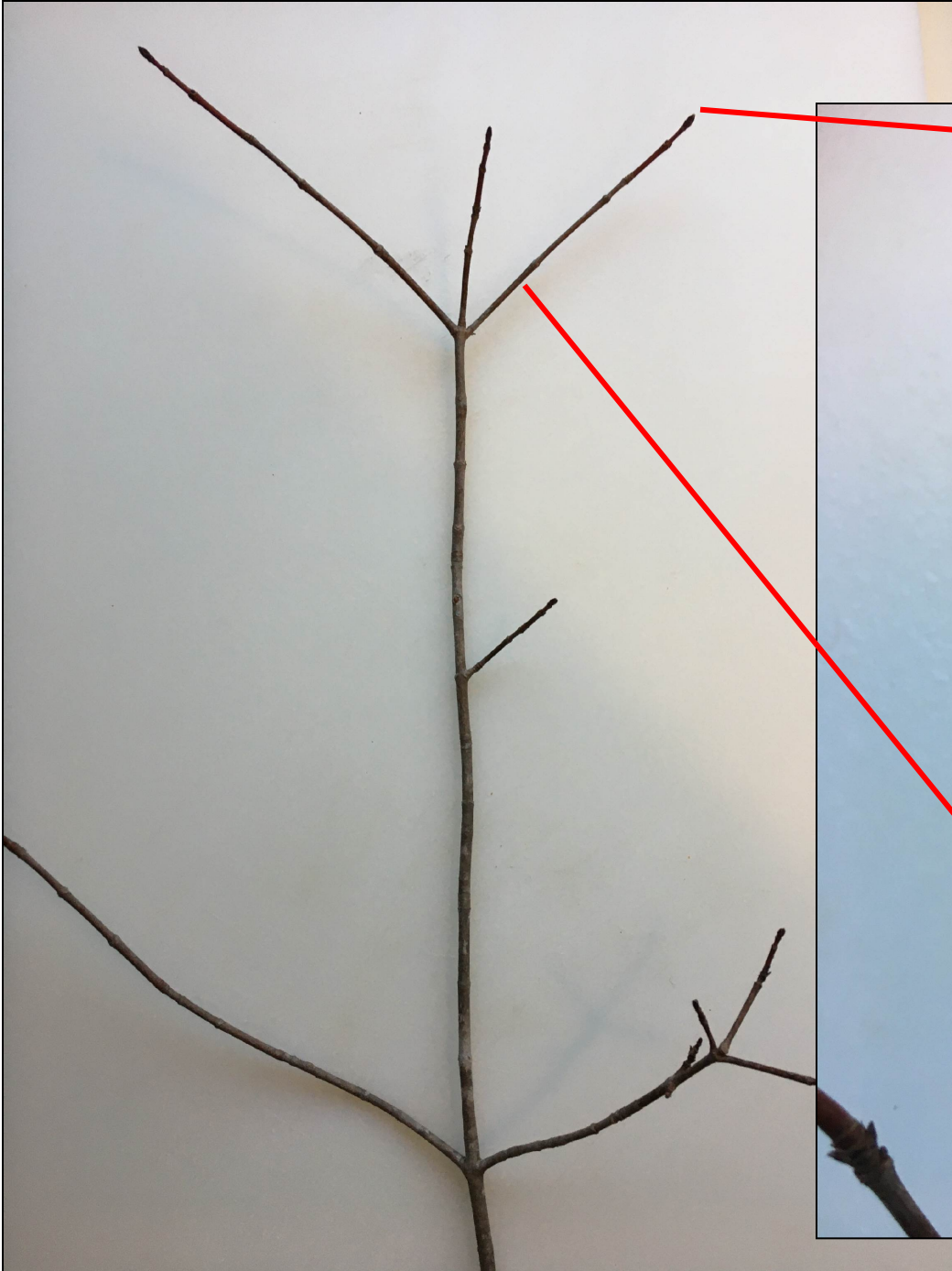
Striped maple – *A. pensylvanicum* (Moosewood)

Boxelder – *A. negundo* (compound leaves!)

Norway Maple – *A. platanoides*



Winter Twigs



Sugar Maple

Winter Twigs



Red Maple



Black Birch

Winter Twigs



American Beech



White Oak



Basic Tapping Equipment:

Drill and bit (correct size)

Spiles (taps) and mallet

Tubing, buckets or jugs

Basic Tapping Conditions:

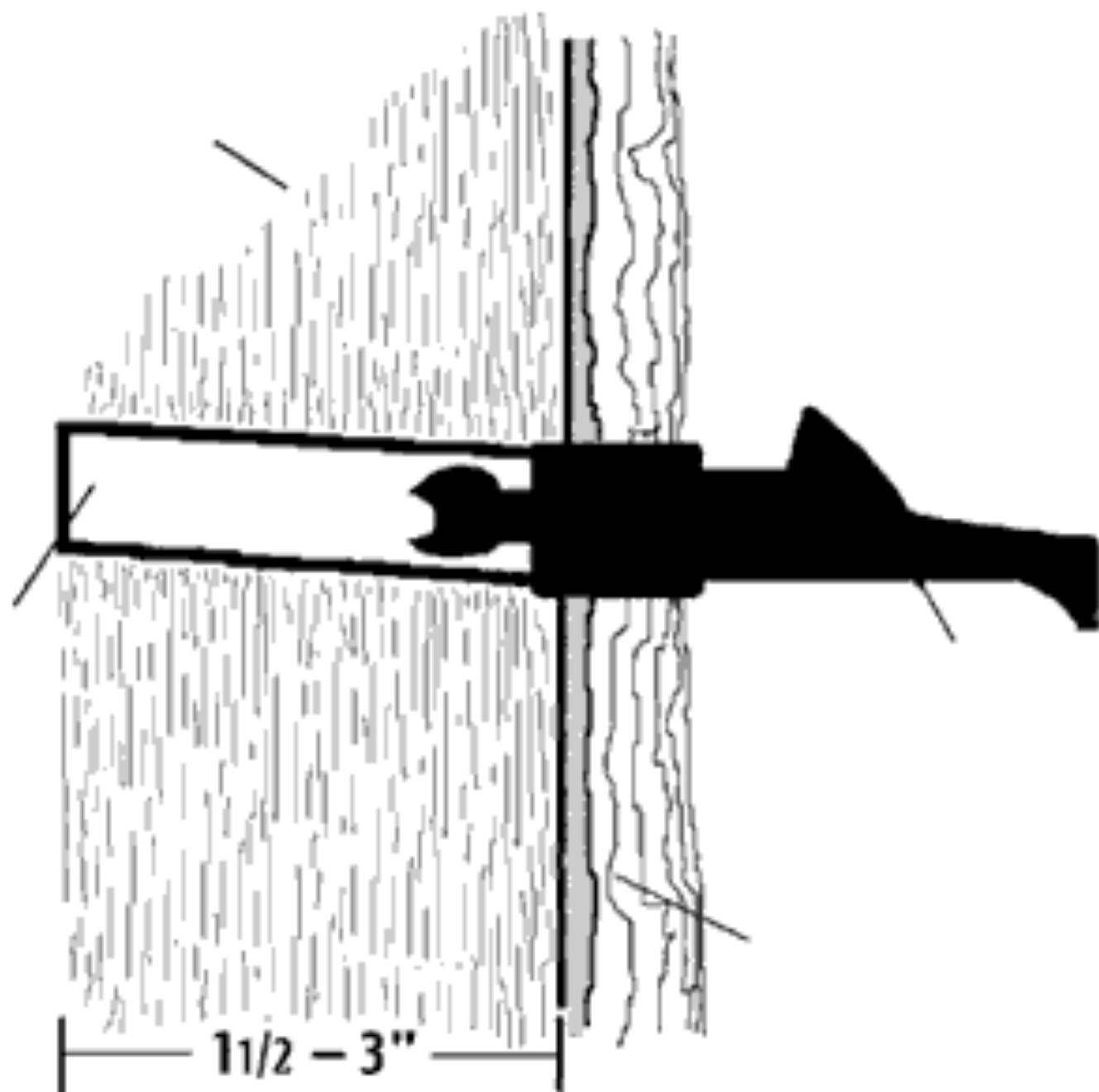
Nights below freezing

Days above 40 deg. F

Cool place for storage











Cover!

Boiling Sap Colonial Style





- ## Evaporating Sap:
- Flat pan/Cookpot/Kettle
 - Candy thermometer
 - Filter material
 - Storage jars





Anti-foam?
A drop of cream.
Or skim it off.



Small Evaporators:

\$1400 to \$2400



Key finishing points:

- Add sap slowly (pre-warm)
- Heat to 219 deg F (boiling +7)
 - Use candy thermometer
- 67% sugar content (hydrometer)
- Too cool risks spoilage
- Too hot risks boiling over or becoming candy
- Filter to remove “sugar sand” (coffee filter, cheese cloth, etc.)
- Can at 180 to 185 deg F – turn jars over or swirl



219 deg F!









Now...

Go make pancakes!



Questions?