Episode 102 – Maple Sugaring

1. What is the location for this segment of America’s Heartland _______________, _______________.
   (city or town)
   (state)

2. When and where is maple sugaring season? _______________________________

3. What trees are used to produce syrup? _______________________________

4. In the historical Northeast village of Sturbridge, maple syrup is produced the same way colonists did. Except rather than ________________ the tree by hand producers use a ___________ to get deep into the tree. Then just like in Colonial times, producers still hang a ________________ from the tree to catch the dripping ________________ and then cook it over an open ________________.

5. How many gallons of sap are needed to produce one gallon of syrup? ________________________________

6. How much maple sugar could be made from that one gallon of syrup? ________________________________

7. The modern method is to make holes in the tree using a power drill and ____________ process. This removes ________________ percent of the water out of the sap before boiling it into syrup.

8. Color of syrup determines the ________________. The lighter the color, the ________________ the flavor.

9. List a few maple syrup products: ________________________________