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Name \_\_\_\_\_

Student Study Guide  
America's Heartland

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 power drill and pass the sap through a  
\_\_\_\_\_ 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: \_\_\_\_\_  
\_\_\_\_\_