

Sap to Syrup Activity



Read the following steps describing the process of making Maple syrup.

These are **not** in order!

Cut each of these steps out and glue them in order, on the following page.

Draw a picture representing each step in the provided boxes.

Explain the process of making Maple syrup to someone else and share your drawings.



A) Small holes are drilled into the trunks of sugar maple trees and taps are inserted

B) The syrup is forced through the filter press and comes out crystal clear

C) The evaporator heats the sap to boiling to further reduce the water content

D) Flexible tubing carries the sap from the trees, through the sugarbush, and into the sugary

E) Sap enters the reverse osmosis machine where much of the water content is removed

F) The syrup is poured into bottles and shipped around the world



1)

2)

3)

4)

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