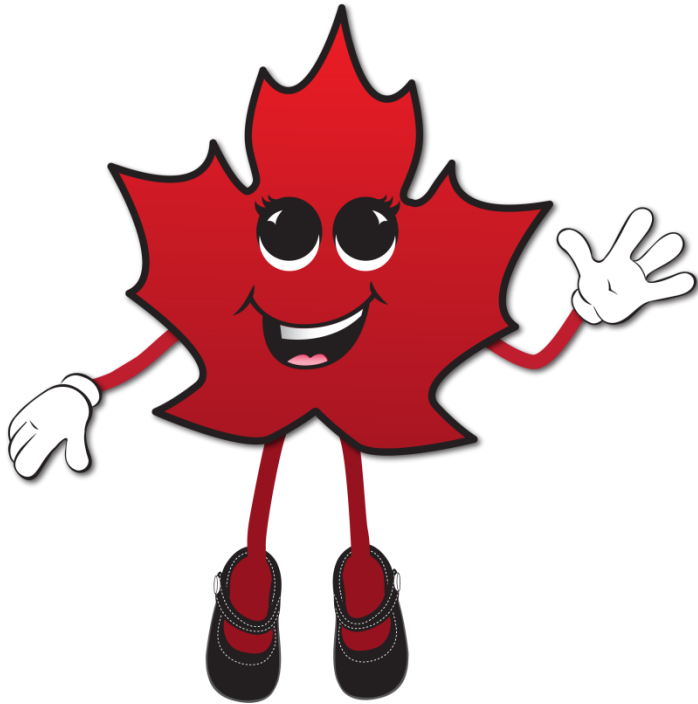


# Ask Mable

Q & A with Mable



## Can syrup be made from any maple tree?

There are many types of maple trees and all produce sap but the sugar maple has the sweetest sap of all. That means it has the highest sugar content and the best choice for that wonderful maple flavor. A maple tree is about 50 years old before it can be tapped to collect sap.

## When is maple season?

When temperatures at night are below freezing (0°Celsius) and daytime temperatures are above freezing, the sap begins to flow and it is time for the sweetest harvest of the forest! The dates vary each year. At Canadian Organic Maple the sap flow has **started** as early as February 20 and as late as April 2. Taps, lines, and sugarhouse equipment must be ready and waiting while workers closely watch for the above mentioned weather conditions to signal sap flow.

## Is the sap flow continuous through the season?

No, the flow is not continuous; it does not flow every day throughout the season. As temperatures change so does the sap flow. It begins slowly and ends slowly with much variation through the season depending on the temperatures of nights and days. A larger swing in temperature differences is sometimes beneficial as it can cause a sort of pumping action as sap travels up and down the tree. Mother Nature decides!

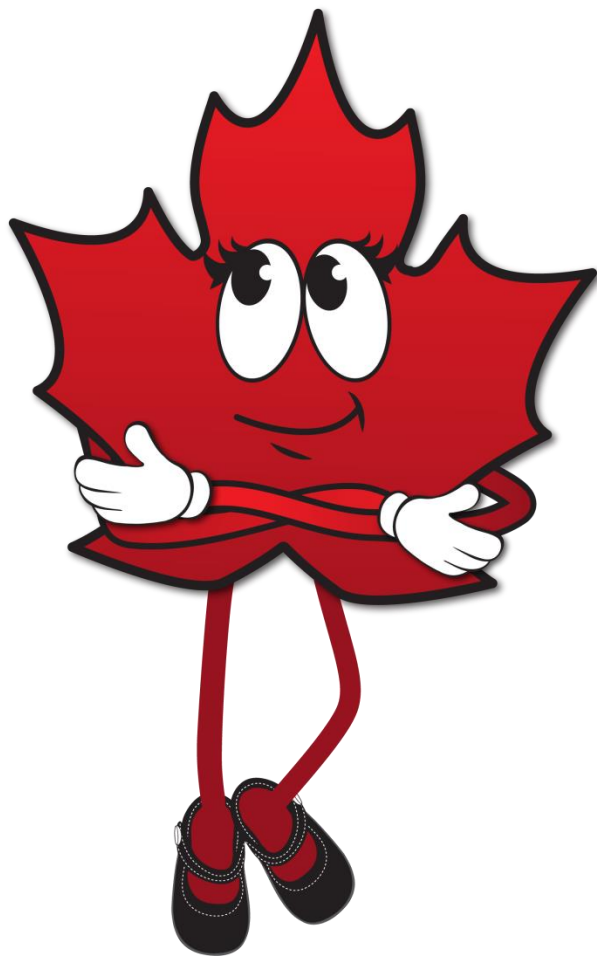


### **Where is Canadian Organic Maple located?**

This sugary is located in New Brunswick, Canada at a place called Divide. Geography here is very interesting in that there are two large water systems; one runs to the Saint John River and the other into the Miramichi River. The sugarhouse is located at the bottom of a bowl surrounded by ridges of hardwood trees.

### **How large is Canadian Organic Maple?**

This sugarbush involves 750 hectares of woods. This is the size of 1400 NFL football fields or 694 full-sized European football(soccer) pitches. In these woods there are 140,000 taps and approximately 980 kilometers of pipeline bringing sap into the sugarhouse. Canadian Organic Maple is known to be the largest sugary where all the sap is piped to a central location.



### **What does pressure have to do with sap flow?**

Positive pressure is created as temperatures warm up during the day. That pressure is released as the sap is forced out through the tap hole. Negative pressure or suction is created as temperatures drop below freezing at night. That pressure draws water into the tree through the roots and slows or stops the flow of sap.

### **How is sap produced in the tree?**

During growing season, maple trees produce sugar inside their leaves through photosynthesis (absorbing sunlight and carbon dioxide). Sap is a mixture of this sugar and water from the tree's root system. The more leaves a tree has, the more sugar it produces.

### **Does tapping harm the tree?**

No, tapping does not harm the tree. Trees have a natural healing process called 'walling off' that prevents the tap hole from being used again. The tree can certainly be tapped again but in a new spot. Some trees are known to have been tapped for over a century.