

# Which trees produce Maple Syrup?

Although all trees have sap, there is enough sugar in the sap of the maple tree to make rich, delicious maple syrup. Hard maples or sugar maples have the sweetest sap of all. These sugar maples are found in Eastern Canada where Canadian Organic Maple Co. Ltd. operates a sugary.



The sugary at Canadian Organic Maple is located in a place called Divide which is in the heart of the Appalachian Hardwood Forest in New Brunswick, Canada. Divide gets its name because this is where the watershed divides between two of New Brunswick's greatest rivers; the Saint John River and the Miramichi River. This sugary involves 750 hectares of hardwood forest providing maple trees for the production of maple syrup each year.



## The Sugar Maple tree's unique features

The leaves of the sugar maple tree have five (5) separate segments or lobes; three large, major lobes and one smaller lobe on each side. The leaves are pointy and they are connected by shallow, U shaped notches. Leaves are dark green on the outside and lighter green on the underside. In the fall, the sugar maple leaves lose the green color and turn red, yellow, or orange.



Look at how the leaves grow out from the twig. The sugar maple leaves grow at right angles from the twig in sets of two, with one leaf across from the other. Only one leaf grows on each stem.

Mature maple leaves measure from 7.72cm (3 inches) to 12.7cm (5 inches) in width.

The bark of the sugar maple changes color as it ages from greyish brown when it is young to dark brown when it is mature. The bark has closely spaced vertical grooves.

