

Maple Syrup: From Tree to Treat



**1. Nature's sugar factory:
The Sugar Maple
(Acer Saccharum)**



**2. Each year spiles are
tapped into new tap holes**



**3. The sap flows in a tubing
and piping system under
vacuum...**



**4. ...to a small collecting
tank in a pumphouse...**



**5. ...and then transferred
to a large storage tank
at the camp**



**6. The sap is concentrated
from 2% to 6% sugar content
in a REVERSE OSMOSIS
machine**



**7. A smaller tank stores
the enriched sap before...**



**8. ... a large oil -fired
evaporator boils most of
the water from the sap**



**9. A small oil-fired finisher
is used for the final
evaporation stage to
achieve a sugar content
of 66.5 to 68% as measured
by a refractometer**



**10. The finished syrup is
held at 85° C in a canning
unit and bottled**



11. The finished product !!



**12. No treat tastes as good
as fresh maple taffy
on snow !**

