

# Maple ABCs



At Canadian Organic  
Maple Co. Ltd.

- A a A keen **awareness** of weather conditions is required in the maple syrup industry
- B b Look for **bottles** of delicious Maple Syrup at the grocery store
- C c Sugar maples have **colorful** orange, red, or yellow leaves of the fall season
- D d **Divide**, New Brunswick is the location of this family-based sugary named Canadian Organic Maple
- E e The **evaporator** is a large pan sitting over a heat source where the sap is boiled and turned into thick, sweet, maple-brown syrup
- F f The **filter** press removes tiny particles called 'niter' or 'sugar sand' that are sometimes left in the syrup after boiling
- G g **Gathering** sap involves lines running from the trees into the Sugarhouse
- H h A small **hole** is drilled into the tree where a tap is inserted to collect the sap
- I i **If** you live in North-Eastern North America, you are likely to find sugar maple trees in your community
- J j Forty (40) liters of sap are required to produce **just** 1 liter of maple syrup

- K k** Workers in the sugary **keep** a close watch on the thermometer, to know exactly when the syrup is just right
- L l** A watery **liquid** called sap is produced by trees to transport nutrients from the roots to the topmost branches. Sugar maples have the sweetest sap of all
- M m** The first full **Moon** of maple syrup season is called the Sugar **Moon**
- N n** **Nothing** tastes better on pancakes than pure maple syrup
- O o** **Organic** certification guidelines are followed to preserve the ecosystem, care for the forest, and produce premium products direct from nature to your table
- P p** **Pure** maple syrup has no added ingredients
- Q q** Night in the forest is **quiet** but for the sounds of birds, coyotes, and the wind
- R r** A **refractometer** is an instrument used in the sugary to determine the sugar content in the sap
- S s** **Sap** is turned into **syrup** in the **sugarhouse**
- T t** The **thermometer** is an important tool in the maple syrup process. A temperature of 103 °C indicates the sap is now perfect syrup
- U u** **Unique** features of the sugar maple leaf are five separate segments separated by "U" valleys, and pointy leaves
- V v** Water from the sap turns into **vapor** while the sap boils
- W w** **Warm** sunny days followed by cold nights make perfect conditions for sap flow in late winter
- X x** Maple syrup makes an **excellent** sweetener and can be used in many recipes
- Y y** Maple syrup is good for **You!** It is a source of nutrients including potassium, iron, calcium, magnesium, and phosphorus
- Z z** Below **zero** degrees Celsius is the desired nighttime temperature in the sugarbush