

## How to Make Maple Syrup

### Materials:

Splie

Bucket

Bucket lid

Hammer

Norway maple tree.

Containers

Step 1. Find a Norway maple and make sure that you look for signs that the maple is not in a lot of stress.

Step 2. Hug the maple tree and if your hands are touching your other arm then the maple tree is too young to tap.

Step 3. Get your drill out and drill a tiny hole in the tree.

Step 4. Get out your spile and hammer the spile in the tree in the hole in the tree.

Step 5. Attach the bucket to the hook at the bottom of the spile.

Step 6. Put the lid on the buket.

Step 7. Make sure the temperature is warm in the day and cool in the night.

Step 8. Take out the bucket from the spile and take it to your sugar shack.

Step 9. Boil your sap.

Step 10. Keep boiling until it is thick and golden brown.

Step 11. Keep repeating these steps until you see an ant party that means it is time to stop collecting sap.

# Enjoy!