Making Maple Syrup

<u>Equipment</u>

- Drill
- wire
- Spile
- Hammer
- Bucket lid
- Bucket
- Containers
- Pot/Evaporator
- Glass Jars

Steps





- 1. Find a maple tree.
- 2. Drill a hole in the tree. The hole should be on an angle so the sap goes down.
- 3. Use your wire to clean out the sawdust.
- 4. Put the spile in the hole and hammer it in.
- 5. Hang the lid on the spile hook.
- 6. Put the bucket on.

- 7. Remember to check your sap everyday and empty the sap when the bucket gets full.
- 8. Put the sap in you containers and store in the fridge
- 9. After a few weeks boil in an evaporator or your pot.
- 10. Watch for it to be golden brown and thicker.
- 11. Enjoy!