



Do you have un-Tapped Potential on your Farm?

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Name

Date

Title





UNIVERSITY OF
VERMONT

EXTENSION

CULTIVATING HEALTHY COMMUNITIES

Identifying the Maples



- Sugar maple

- Brown twig
- Sharp bud
- Smooth leaf



- Red Maple

- Red twig
- Round bud
- Rough leaf



Timing

- February – April
- Be primed & ready for highs mid-30s to 40s and lows in the 20s.
- Earlier – southern areas & southern exposure, lower elevations
- New to the area? Check with local sugarmakers
- 5 – 8 week “normal” season
- +/- 12 - 15 runs during the season



Tapping Equipment

- Basic equipment required for tapping maple trees:

- a drill bit
- a tapper
- spouts (spiles)
- a small mallet
- a clean receptacle to hold the spouts as they are being installed.





Tapping with Buckets

- 7/16" historical; 5/16" now the standard
- 1 ½" – 2" deep into clean, white sapwood
- Brace & bit or cordless drill
- Keep 6" to the side of any open taphole
- Use entire circumference
- **Tap** spout, do not pound!



Tapping with Tubing

- $\frac{1}{4}$ " - $\frac{5}{16}$ " most common spouts
- Retire $\frac{7}{16}$ " spouts
- 1 $\frac{1}{2}$ " – 2" deep
- Tap spouts with light mallet
- 24" – 36" drop-lines
- DTS = Downhill, Tight & Straight
- Polyethylene tubing
- Vacuum for greatest efficiency







- Squirrels – a royal pain with tubing systems
- Clear Out Softwoods – squirrel habitat
- **NO Bleach (NaClO)**
 - High Sodium – squirrels like salt, too!



Sap Collection

- Buckets ~ Old = lead solder
- Plastic tubing systems ~ growing steadily
- Sap Bags ~ Few, mostly mid-west



Sugarhouses







Fuels

Firewood

- Mixed hard & soft wood
- 16" – 20" length for small evaporator
- Know your firebox
- 2" – 3" diameter
- Combination split & round wood
- Cut a year ahead





Other Fuels



■ Wood Chips

■ Propane



■ Fuel Oil



■ Wood Pellets



Evaporating/Boiling Equipment









Filtering/Straining



- Filter / strain HOT... immediately off evaporator
- Pre-filters very beneficial
- Check filters for thin areas
- Boil new filters 2X before use.
- Clean daily, do not wring.
- Sniff test – store dry, paper bag in drawer
 - Never in damp, musty area
 - Never near moth-balls



Basic Syrup Standards

- Density
- Color
- Clarity
- Flavor



Starting 2014 w phase-in

All Grade A – 4 grades

- Golden – Delicate Taste, VT Fancy
- Amber – Rich Taste
- Dark – Robust Taste
- Very Dark – Strong Taste
 - These meet all standards, no Off-flavors
- Processing Grade

Bottling, Canning Syrup

- Hot pack: 180 - 190° F
- Cap securely
- Lay container on side for 10 minutes, then stand, let cool
- New, clean containers
- Keep coded sample bottle of each batch
- Code each container
- Wear gloves for safety





