

Maple Syrup

March 10, 2022



It takes a bathtub full of sap to make a gallon of syrup! Dr. Jonah Marshall shows sap collected from a sugar maple by the playground.

**The only ingredient
in maple syrup is
sap.**

At Good Eats on Thursday, students learned how to tap sugar maple trees, how and why sap flows, and how it gets to syrup.

Then the tasting began! Students tried filtered sap, partially boiled sap, and fully boiled sap (syrup).



Mr. Bob Casey shows how much sap it takes to make just a small jar of syrup.

After learning about how sap is collected, and how much is needed, the students smell the steam coming off boiling sap.



Mr. Paul Scilipoti fields questions from aspiring sugarmakers.

There were lots of great questions, and lots of kids knew quite a bit about maple syrup!

By the end of Good Eats, we were glad to see so many kids loving maple trees!



What's on your waffle?

If you're not using maple syrup, but you are pouring syrup on your waffles, there could be a lot of different ingredients. None of them are sap from sugar maples!

Can your student say "sodium hexametaphosphate" ? :-)



Thank you!

This Good Eats happened thanks to sugar makers Jonah Marshall, Bob and Kristin Casey, and Paul Scilipoti. Thank you for bringing maple syrup to VES.

We remain grateful to the Good Eats team and teachers who came to the Blackbird sugarbush. We're also always glad for the PTA's support. And -- a big thank you to Jay for shoveling all that snow!

