Maple Syrup Vocabulary

Complete the activity.

1. ____________ Maple producers
2. ____________ The maple season
3. ____________ Small holes drilled in maple trees, usually just 5/16” in diameter and only about 2” deep
4. ____________ Making maple syrup
5. ____________ To pierce in order to draw off liquid
6. ____________ Removes impurities that could affect appearance and flavor
7. ____________ It takes 40 years to be ready for one tap
8. ____________ Sap flowing in high volumes
9. ____________ The building where maple water is transformed into maple syrup
10. ____________ All the tapped trees of a sugarmaker

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