



GREEN MOUNTAIN Audubon CENTER



Maple Sugaring



Exploring at the Green Audubon Center

At the Green Audubon Center the children got to experience the entire process of maple sugaring. Every student learned how to tap a tree, gather sap, use tools found in the sugarhouse, and tell the difference between the various grades of maple syrup. To add to the fun of sugaring, everyone joined in a syrup taste test. They also got to witness early Native American boiling techniques. Taking students through each step taught of sugaring showed students first-hand how much work—and fun!- it is to make maple syrup!

Here are some of the things your child learned about during his/her fieldtrip to the Green Mountain Audubon Center...



Sugarhouse

Did You Know... there is a special tool, called a *hydrometer* that is used to test sap and syrup density?

Ask Your Child... what happened when we placed the hydrometer in the sap? Did it float or sink? What does this tell us?

Sap

Did You Know... it takes 40 gallons of sap to produce 1 gallon of maple syrup? This is because sap is mostly water.

Ask Your Child... how much water compared to sugar is in sap? How do we separate the water from the sap to get just the sugar.

Tapping

Did You Know... before tapping a maple tree it is important to search for old tap holes that have scarred over?

Ask Your Child... about the process of tapping a maple tree! Which step was his/her favorite?

Taste Testing

Did You Know... Vermont has four certified grades of maple syrup? Sugarmakers use a grading kit to help them determine which grade their syrup is.

Ask Your Child... which grade s/he enjoyed best? Could s/he tell the difference? What colors were the different grades?





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COME OUT AND VISIT US
AGAIN DURING SUGARING
SEASON!



Tree Identification

Go for a walk around the Audubon Center and ask your child to identify maple trees. Talk about what maple leaves look like, what their buds look like, and what opposite branching is! While walking through the forest count how many maple trees we have tapped in our sugarbush.

Driving By

If you happen to be driving by the Audubon Center and notice steam rising from the sugarhouse stack, stop by! We welcome all curious visitors and encourage people to come explore on their own. You can even purchase fresh maple syrup at our office on Sherman Hollow Road!

Sugar on Snow Party

Every year the Green Mountain Audubon Center has a two day Sugar on Snow Party! This is a great time for families and friends to enjoy the process of sugaring together. There are delicious samples, sugarbush tours, and fun demonstrations. Visit our website for more information.



SUGARING ACTIVITIES TO
DO AT HOME WITH YOUR
CHILD!



Maple Milkshakes

Maple syrup is delicious; try making a milkshake!

1 Cup Milk
3 tsp Maple Syrup
Scoop of Ice Cream

Diorama

Now that your child has seen a real maple sugarhouse and all the special tools used, ask them to make a shoebox model or a diorama of a sugarhouse. Include such things such as the cupola, evaporator, firewood, and the chimney.

Read Children Book

At Grandpa's Sugar Bush

By Margaret Carney and Janet Wilson

Trails; Open 7 days a week from dawn to dusk; donations appreciated.
For more information on our summer camps and public programs for adults, families, and preschoolers check out our seasonal calendar of events on our website.

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And Check Us Out On Facebook!

