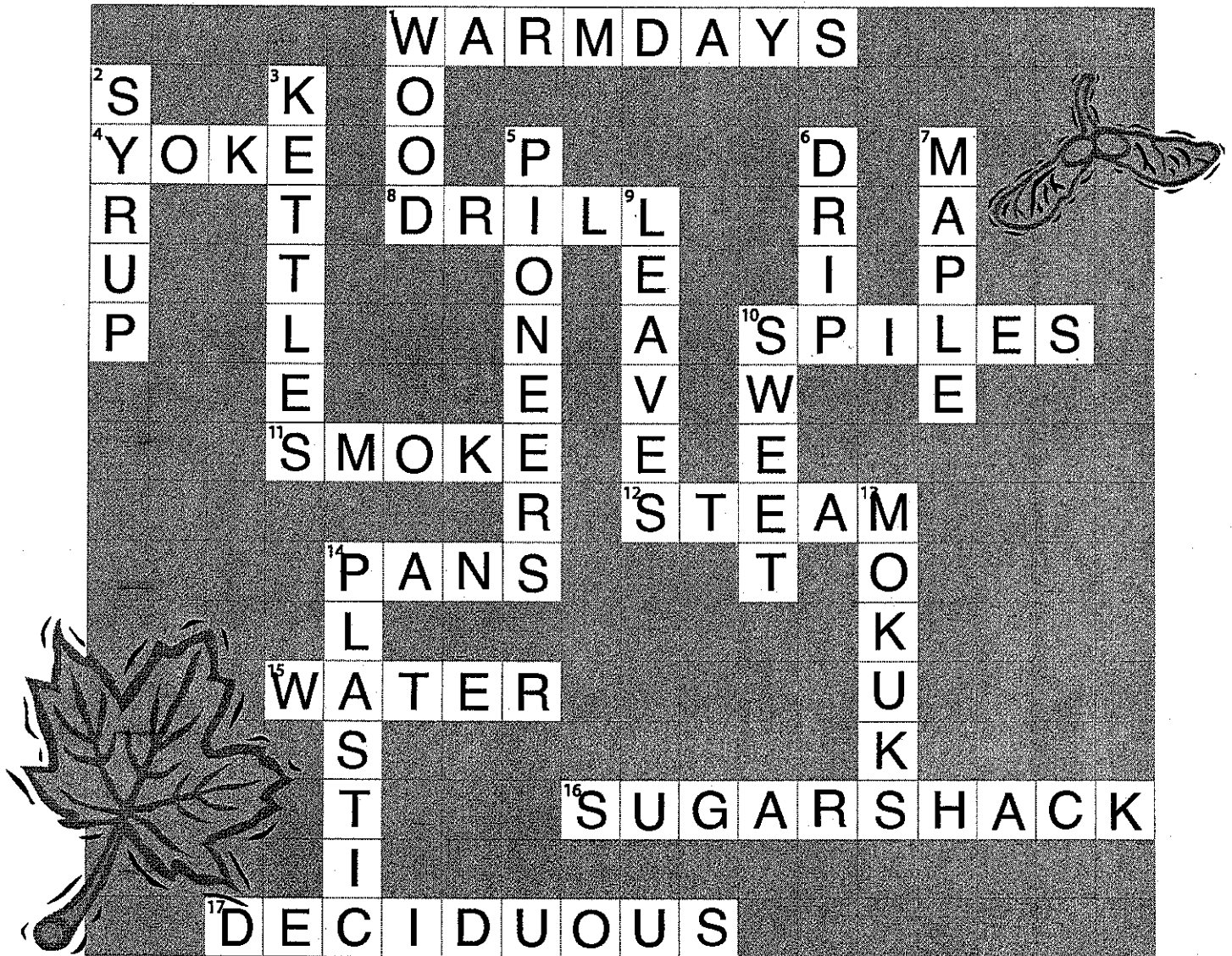


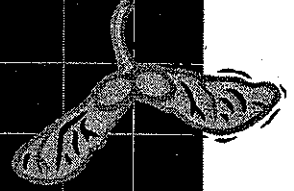
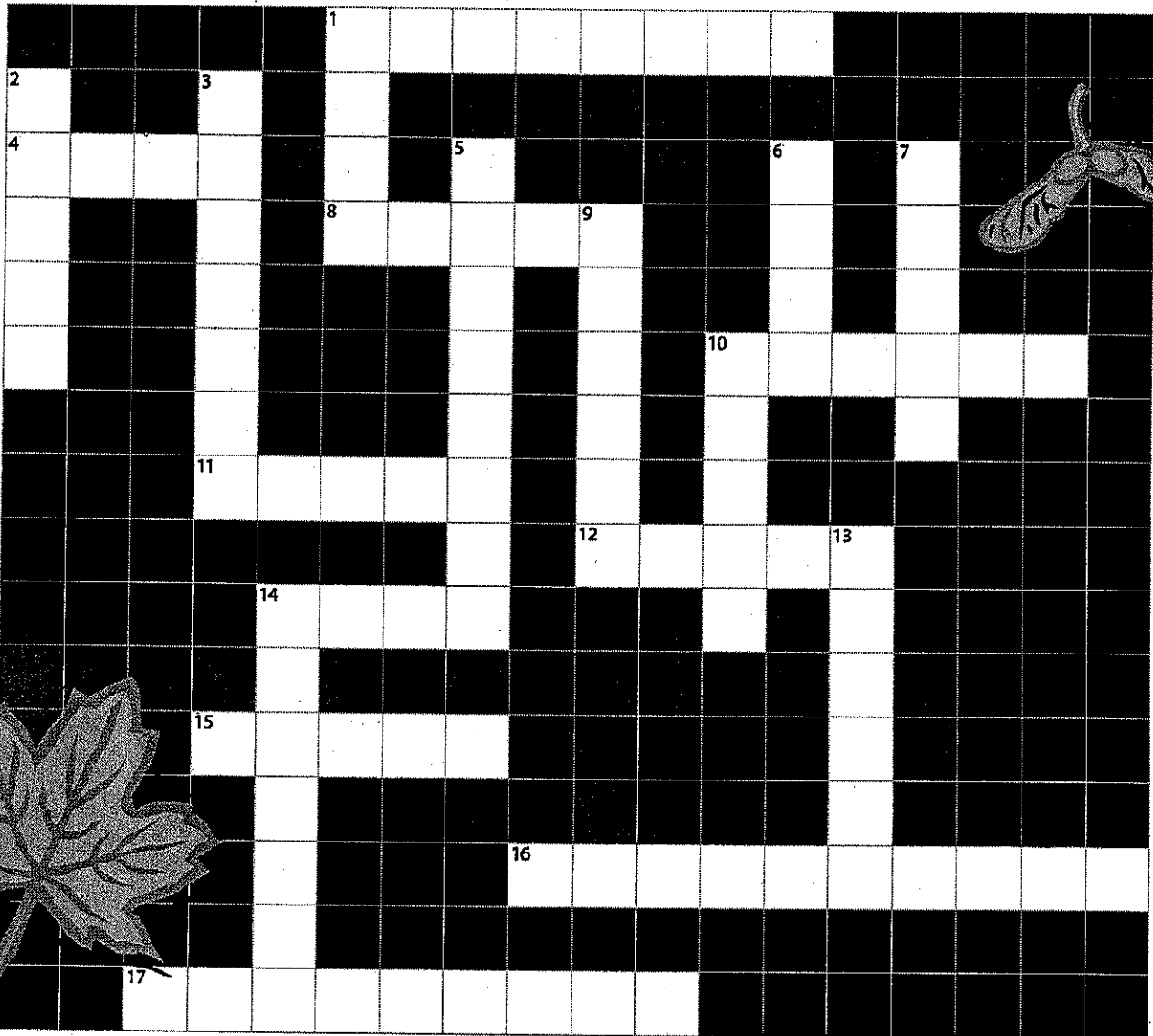
# MAPLE SYRUP SEASON

## (Answer Sheet)

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# MAPLE SYRUP SEASON



## Across

1. Sap flows when cold nights are followed by these (two words).
4. Pails of sap were collected using a shoulder \_\_\_\_\_.
8. Pioneers used a brace and bit to \_\_\_\_\_ tap holes.
10. These are tapped into trees.
11. Near the fire \_\_\_\_\_ gets in your eyes.
12. When water is boiled it forms \_\_\_\_\_.
14. At the sugar shack, sap is stored in large \_\_\_\_\_.
15. Fresh sap looks like this.
16. The evaporator is found here.
17. Woods where maple trees are tapped.

## Down

1. Most pioneer tools were made from this material.
2. Forty (40) pails of sap make only 1 pail of this.
3. Pioneers cooked sap in large, black \_\_\_\_\_.
5. Early settlers who made syrup.
6. Watch sap \_\_\_\_\_ off a spile into a pail.
7. We collect sap from \_\_\_\_\_ trees.
9. \_\_\_\_\_, bark and branches are used to identify trees.
10. Maple syrup tastes very \_\_\_\_\_.
13. Native people used birch bark containers called \_\_\_\_\_.
14. Modern spiles and tubing are made of this.