



Mapletree Farm Crossword

Note: Some
answers are two
words

Also this isn't an
easy puzzle!

Across

- 3 Valve where syrup is removed from the evaporator
- 5 Type of tree we tap here at Mapletree Farm
- 6 What you see going from tree to tree to replace buckets and save on labor during sap collection
- 9 Four of these are in a gallon
- 10 What we use to put a hole in the tree for the spigot. Either electric or handheld
- 11 Part of the maple tree that often changes color and falls to the ground in Autumn
- 12 When warmer weather hits in late Spring causing leaf buds to swell - signals end of sugaring season
- 13 City where Mapletree Farm is located
- 15 A pan used to turn very concentrated sap into finished syrup
- 17 The building where the evaporator and other equipment is to turn maple sap into syrup
- 19 The large body of water across from the sugarhouse
- 20 Person who makes maple syrup
- 21 What we used to use to carry buckets of sap
- 22 The Old Man of Maple
- 25 Grade A syrup with the lightest most delicate taste
- 28 Also called Indian Sugar - a granulated maple product that can be substituted for white or brown sugar
- 29 Small glass tube calibrated to show correct density of maple syrup when floated in syrup
- 30 This efficient process allows 75%-80% of water to be removed from sap before going into the evaporator
- 34 The process of judging finished maple syrup by the quality standards of color, clarity, density and flavor
- 41 The only continent that makes maple syrup
- 42 A stack of something yummy that you want lots of syrup on
- 43 The road that Mapletree Farm is on
- 44 A stand of sugar maple trees that are capable of being tapped
- 46 The process of drilling into the tree and attaching a method of sap collection (tubing or bucket)
- 47 What Mapletree Farm uses to fuel its evaporator
- 48 What you see hanging from the tree to collect sap; now often replaced by tubing

Down

- 1 The liquid food derived by concentrating and heating the sap from maple trees
- 2 Grade A syrup that used to be called Medium is amber in color
- 4 The piece of equipment that boils sap into syrup
- 5 Made by boiling down syrup by heating it, stirring it and pouring it into molds for hardening
- 7 Process that allows water to evaporate out of the sap
- 8 Time in Early Spring when sap flows the best (Days are 35-45 degrees and nights are below freezing)
- 14 Where you should keep maple syrup once it's opened
- 16 Who we think first discovered maple syrup
- 18 The season when the leaves on maple trees change color
- 20 Something you can wear on your boots to keep you from sinking into deep snow - think racquet shaped
- 23 Mineral deposits which are concentrated during the evaporation process
- 24 What you see coming out of the sugarhouse's cupola when we are boiling
- 26 The small hole drilled into the tree to facilitate sap collection
- 27 Season of the year when we tap
- 31 What you gather from the tree to make maple syrup
- 32 A sticky, taffy-like treat made by heating maple syrup to about 234 degrees and pouring it on snow
- 33 Process of collecting and moving sap from the trees to the sugarhouse
- 35 Chimney attached to the evaporator to allow smoke to move out of the sugarhouse
- 36 Grade A syrup with a stronger fuller flavor
- 37 Small tree frogs - when you start hearing them it usually means the sugaring season is over
- 38 The process of clarifying syrup by removing sugar sand
- 39 Has a consistency like peanut butter but contains only maple syrup that is heated, cooled and stirred
- 40 Piece of equipment used to store sap
- 45 Another word for spile or spout. This gets inserted into a drilled hole in the tree for sap to come out of