

Fun FACTS

Vermont is the biggest producer of maple syrup in the US with 3.1 million gallons per year! New York is the second with over 760,000 gallons a year!



There are 13 kinds of maple tree, but only sugar maples, black maples, and red maples are used to make syrup!



The sugar maple is the state tree of New York!



Quebec, Canada makes about 75% of the world's maple syrup, producing over 8 million gallon a year!

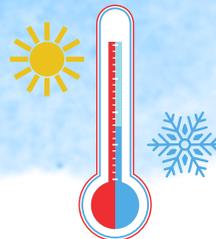


It takes 40 gallons of sap to make 1 gallon of maple syrup!



March is prime maple season due to the range in temperatures as spring gets closer. Ideal conditions are warm sunny days above 40°F and nights that are below freezing!

A maple tree has to be about 45 years old (10-12 inches wide) before it can be tapped for syrup.



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Humans have been using honey for over 8,000 years, starting with collecting honey from wild beehives!



Honey never goes bad! Archeologists found pots of honey in the tombs of ancient Egypt from over 3,000 years ago that are still edible!



Honey can crystalize over time, but it is easily returned to a liquid when its heated!



Honeybees have to fly about 55,000 miles and visit around 2 million flowers to make 1 lb of honey. A single bee can only make 1/12th of a teaspoon in their life time.



Other kinds of bees and wasps can also produce honey, but not all of them are safe for humans to eat!



Honey has antibacterial qualities. It can be used to prevent infection on wounds!



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How it's made

Honeybees drink the nectar from flowers, and it goes into their honey stomach, a special organ that allows them to store the nectar until they return to the hive.



Enzymes from the honey stomach break down the sucrose in the nectar into glucose and fructose.

In the hive, the bees regurgitate the nectar into the cells of the honeycomb where it slowly becomes honey.



The bees rapidly beat their wings over the honeycomb to fan it to promote evaporation. Once the honey gets to 18% water it's ready and the bees cap the cells with a layer of beeswax.



Harvesting



Frames of capped honeycomb are removed from the hive. The wax caps are removed, and the frames are put into a centrifugal honey extractor that spins the frames forcing the honey out of the honeycomb. Then it's collected and can be bottled or jarred.

Honeycomb can be crushed, and the honey is separated from the wax through straining and filtering.



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Collecting

Maple syrup is made from the sap collected from maple trees. The process of collecting the sap is called "tapping".

A small hole is drilled into the maple tree, and a tap is put in it. The tap acts as a spout for the sap to flow from and directs it into a bucket or a hose line depending on the kind of tap.



Producing

The sap is collected and then boiled in large evaporator pans. Boiling the sap removes the excess water, concentrating the sugar and darkening in color as it cooks.



It takes time to go through all of the sap, so sap is continuously added to the pans until it's gone.

The sap is finished cooking and considered syrup once it reaches 66% sugar. You can use a thermometer to monitor the sugar content by measuring the boiling point as it cooks. Once it's done it is bottled and can be eaten year round!



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Maple and honey can both be used baking, cooking, and drinks! They can enhance flavors in both sweet and savory dishes. And they can be added to marinades, dressings, sauces, or used as a topping and drizzled over yogurt, fruit, or even oatmeal!

Ways to Use



Maple syrup can be used to more other products like maple cream, maple sugar, and maple candies! You can also bottle the sap as a beverage!



Maple and honey are both natural sweeteners and can replace other sweeteners like sugar!



Maple syrup contains antioxidants and essential nutrients like manganese!

Eating honey, or adding it to a warm drink can help sooth a sore throat and reduce coughing!



Honey can have different flavors depending on the flowers the nectar can from like lavender or orange blossom. This can also affect the color of the honey, ranging from nearly colorless to dark brown!

