

Maple Syrup is a sweet and sticky condiment made from the sap of maple trees. Eighty percent of the world's maple syrup is made in Canada and two thirds of the world's maple syrup comes from Quebec. It is often eaten with pancakes or waffles but can be used as an ingredient in baking desserts or making meals.

Maple syrup comes from Sugar Maple or Black Maple trees. A farm that makes maple syrup is called a sugar bush.

Maple syrup production begins in February when the cold temperatures of winter start to rise. To make the syrup holes are bored into the trees and a spike is inserted attached to a bucket or tube that collects the sap from the trees. The sap then travels to a sugar shack where it is boiled down to remove most of the water. To get the right consistency is a slow process. It takes 40 L of sap to make 1 L of syrup! Sometimes the syrup is boiled down further to make candy or maple sugar.

1. How much of the world's maple syrup is made in Canada?
2. Where is most of the maple syrup made in Canada?
3. What breakfast food do we eat with maple syrup?
4. What is a farm that makes maple syrup called?
5. When does syrup production begin?
6. How is sap collected from the trees?
7. How much sap is needed to make 1L of maple syrup?