



**Maple syrup** is made each spring when freezing nights and warm days make the sap run. The maple producer takes a **tapper** and drills a small hole called a tap in the maple tree. Sap is collected from each tap in **maple tubing** or with a **sap bucket** and moved to the **sugarhouse** in the **gathering tank**. The sap is boiled in an **evaporator** often using **firewood** or oil as the fuel. When the maple syrup is finished a **grading kit** is used to decide if it is a light, medium or **dark amber** color.

## Unscramble the words below shown in bold above.

1. bntgpeamuli \_\_\_\_\_
2. huusergaso \_\_\_\_\_
3. katggrinhanet \_\_\_\_\_
4. dragknitig \_\_\_\_\_
5. beardkram \_\_\_\_\_
6. tvaropearo \_\_\_\_\_
7. wideroof \_\_\_\_\_
8. pratep \_\_\_\_\_
9. baskcutep \_\_\_\_\_
10. samypurple \_\_\_\_\_

sap bucket, maple syrup

ANSWERS: maple tubing, sugarhouse, gathering tank, grading kit, dark amber, evaporator, firewood, tapper,