

Maple Syrup & Canada's Forests — Knowledge Organiser

Free from LessonKind · lessonkind.com · Qualified primary teacher

Key facts

- Maple syrup is made from the sap of maple trees, which grow across eastern Canada.
- Canada produces most of the world's maple syrup.
- Sap is collected in early spring when days warm but nights are still cold.
- It takes about 40 litres of sap to make just 1 litre of syrup!

Key vocabulary

- Sap — the watery liquid inside a tree.
- Tap — to make a small hole to collect sap.
- Sugar shack — a hut where sap is boiled into syrup.
- Evaporate — to turn from liquid into gas (boiling off the water).

From tree to table

In spring, people tap the trees and collect the sap. The sap is boiled in a sugar shack so that the water evaporates, leaving behind sweet, thick syrup. Indigenous peoples first discovered how to make it, long ago.

Why it matters

Maple syrup is a proud Canadian product and a symbol of the country — which is why the maple leaf sits on the flag.