

# MAPLE SYRUPING

## LESSON PLAN



**WOLF RIDGE**<sup>SM</sup>  
ENVIRONMENTAL LEARNING CENTER

# MAPLE SYRUPING



## Class Description: A Cultural History Class

Maple syruping is a seasonal activity that supplements Ojibwe Heritage Class as we go from snowshoeing to basket making. Wolf Ridge taps approximately 40 sugar maple trees and conducts a small-scale demonstration sugar operation. Students will have the opportunity to participant in/visit Wolf Ridge's sugar operation. Depending on the time of the season and weather students will discuss connections between syruping and Ojibwe people, tap a tree, collect sap, conduct a taste test, and discuss the boiling of the sap.

**Total time:** 15 to 50 minutes outdoors

**Audience:** 6-20 students, all ages

**Activity level:** moderate

**Travel:** 500 ft

**Total uphill travel:** none

## GUIDING QUESTION

What is the maple syruping tradition all about?

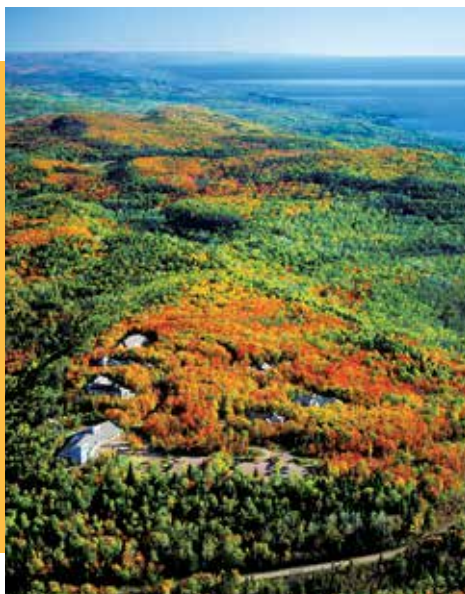
## CONCEPTS

1. "Knowing the land" increases your survivability.
2. Maple trees play an important role in several different ecosystems - food, forest, and money.
3. The basic principles of maple syruping have remained the same since its discovery; gather and concentrate.

## OUTCOMES

Upon completion of Maple Syruping class students will be able to:

- Explain the connection between Native Americans and modern day tapping.
- List at least three attributes of sugar maple trees.
- Explain the process to get sap from a maple tree to the end product of maple syrup.
- Participate in some of the aspects of maple syruping.



**Our mission** is to develop a citizenry that has the knowledge, skills, motivation and commitment to act together for a quality environment.

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*Wolf Ridge Environmental Learning Center and the USDA are equal opportunity providers and employers.*





## Equipment

- 5/16" bit and brace
- taps (spiles)
- hammer
- yellow & orange flagging tape
- collecting bucket/bag
- master clipboard
- permanent marker
- taste bottle A and B
- various sample taps and collecting vessels
- storage trash cans
- evaporating unit

## Appendices

- Glossary
- Optional Activities
  1. Ininatig's Gift of Sugar - Ojibwe maple tapping origin story
  2. Algonquin maple tapping origin story
  3. Nanaboozhoo and the Maple Trees
  4. Tree Factory Skit
- References
  1. The Sugar Maple - poem
  2. Maple Syrup Time - song
- Sources
- Spiral Learning Sheet
- Planning Outline

## Set-up (15 min.)

- Classroom/class prep description
- Safety Management

### I. Introduction (5 min.)

### II. When did maple syruping start? (10 min.)

- A. Tell about the Ojibwe Native Story
- B. Historical Overview

### III. What is it like to collect sap? (10 min.)

### IV. What do we need to know about maple trees? (5 min.)

- A. Diversity
- B. Habitat
- C. Importance
- D. Physiology

### V. How do we tap a tree? (10 min.)

### VI. How do we make sap in syrup? (5 min.)

### VII. Which syrup do we like better? (5 min.)

### VIII. What did we notice? (5 min.)

- A. Review
- B. Stewardship Action

## Clean-up (5 min.)