

# March 2021



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	<p><b>1</b></p> <p>There are <u>  </u> types of maple trees.</p> <p>A. over 25 B. over 50 C. over 100. D. over 125</p>	<p><b>2</b></p> <p>Maple trees can grow to be more than <b>130 feet tall</b>.</p>	<p><b>3</b></p> <p>Maple trees like areas where they can drink a lot of water.</p>	<p><b>4</b></p> <p>Common types of maple trees: Black, Silver, Red and Sugar</p>	<p><b>5</b></p> <p>The <b>leaf</b> is the most famous part of the maple tree.</p>	<p><b>6</b></p> <p>Leaf colors can vary from deep red to greenish yellow.</p>
<p><b>7</b></p> <p>The fruit, <b>samara</b> (also known as "helicopters") can travel a far distance with the wind.</p> 	<p><b>8</b></p> <p>One maple tree can release thousands of seeds at a time.</p>	<p><b>9</b></p> <p>Maple trees can live 300-400 years.</p>	<p><b>10</b></p> <p>The sugar maple became the official New York State tree in 1956.</p>	<p><b>11</b></p> <p>The <b>sap</b> from the sugar maple is used to make <b>syrup!</b></p>	<p><b>12</b></p> <p><b>True or False?</b> It was first recorded in 1540 that Native Americans made maple syrup.</p>	
<p><b>14</b></p> <p>It takes about 40 gallons of sugar maple sap to make 1 gallon of syrup.</p>	<p><b>15</b></p> <p>One sugar maple can produce 10-20 gallons of sap a season for maple syrup.</p>	<p><b>16</b></p> <p><b>New York is <u>  </u> in U.S syrup production.</b></p> <p>A. 1st B. 2nd C. 3rd</p>	<p><b>17</b></p> 	<p><b>18</b></p> <p>Maple trees are <b>tapped</b> for their sap between late February to early April.</p>	<p><b>19</b></p> <p><b>Spigots</b> are hammered into the tree and <b>buckets</b> hung below to collect the sap.</p>	<p><b>20</b></p> <p>Celebrate Maple Weekend <b>March 20-21 and 27-28</b> for sugar house tours, samples and activities!</p>
<p><b>21</b></p> <p>Complex systems of <b>tubing</b> and <b>plastic containers</b> are also used to collect the sap.</p>	<p><b>22</b></p> <p>Sap is <b>boiled</b> to remove excess water making it thicker and sweeter turning it into syrup.</p>	<p><b>23</b></p> <p><b>Grade A</b> syrups are harvested early in the season. They have a mild flavor and light color.</p>	<p><b>24</b></p> <p><b>Grade B</b> is harvested later in the season. It is darker in color and has a stronger flavor.</p>	<p><b>25</b></p> <p><b>True or False?</b> Maple Syrup is 100 percent natural and unrefined.</p>	<p><b>26</b></p> <p>Maple syrup has a higher nutritional value than all other common sweeteners.</p>	<p><b>27</b></p> <p>A tablespoon of maple syrup has 52 calories.</p>
<p><b>28</b></p> <p>New York's unique climate and forestry make it perfect for maple syrup production.</p>	<p><b>29</b></p> 	<p><b>30</b></p> <p>Maples trees also provide wood for building furniture and other products.</p>	<p><b>31</b></p> <p><b>New York has <u>  </u> sugarmakers.</b></p> <p>A. over 500 B. over 1,000 C. over 1,500 D. over 2,000</p>	<p><b>Answers</b></p> <p>1 - C, 2 - T, 3 - B, 4 - D, 5 - T, 6 - B, 7 - D, 8 - T, 9 - B, 10 - B, 11 - T, 12 - F, 13 - T, 14 - D, 15 - B, 16 - C, 17 - B, 18 - T, 19 - T, 20 - T, 21 - T, 22 - T, 23 - T, 24 - T, 25 - F, 26 - T, 27 - T, 28 - T, 29 - T, 30 - T, 31 - B</p>	<h1>Maple</h1>	