

Maple Syruping, 2021 is over.

This year was much like every other Maple Syruping season.

The sap ran off and then on for almost a month.

Somedays were too cold, somedays were too warm, somedays it rained, and somedays it snowed. Pretty much normal.

In the first photo, Granddaughter Samantha, granddaughter Ella and great grandson Arthur.

Samantha is about to hang a collecting pail on a small Silver Maple tree.

Samantha and Arthur were visiting from their home in Florida.

We tapped about thirty maple trees.

In the second photo, Ella and Ashton are expressing wonder at the full, five-gallon pail of sap. That particular tree produced those five gallons in less than 24 hours on the best running day.

Overall, we collected enough sap to make over 12 gallons of Maple Syrup. Most of that syrup can be seen in the third photo.

It takes 40 gallons of sap to make one gallon of syrup, so we collected almost 500 gallons of sap.

After straining out the bugs and bark, I boil off much of the water using three propane heaters.

Then Gail finishes the syrup in the kitchen. She then uses standard "canning" techniques to seal the syrup in glass jars. It will then keep for the next year on basement shelves.

Sorry, we do not make enough to sell. Just enough for our family.

We have 100 maple trees growing now and will plant at least 100 more in the next several years.

Shannon and Ella plan to tap all of those in the future, so maybe there will be Snake River Farm Maple Syrup for sale in then. Tom





Ella and Ashton were amazed by a full five-gallon bucket of maple sap.

