

# Maple Syrup the *Hard* Way

*Damon wrote a little story about how he makes maple syrup at home. But oh no! Damon doesn't know anything about punctuation! Let's help him add some punctuation so that his story is easier to read.*



In Canada when the days are above zero degrees and the nights are below zero it is the time when you can collect sap from maple trees and then make maple syrup from them this usually happens in late winter or almost at the start of spring sometimes the season begins as early as late February but usually it starts in March and lasts until the middle of April today it was above zero the weather forecast says that we will have ideal conditions for collecting maple sap for the next week so I decided to tap the two maple trees in my back yard today to tap the trees you need a few things you need a drill to make a hole in the tree you need something called a spile which is a tube that you stick into the hole and you need a bucket to collect the sap also you need a hammer to tap the spile into the hole on the Internet I watched a video by experts to explain the best way to do it there is a skill to even simple things like this I learned that you shouldn't put the hole very close to old holes from previous years because the wood might not have much sap if you do that so this year I made sure to drill away from the old holes I drilled the holes just deep enough tapped the spiles in with the hammer and attached the buckets to the hooks on the spiles right away the sap started to drip into the buckets it looks like a leaky faucet with a drip coming down every few seconds when the buckets are full of sap I will take them into the house and boil them on the stove and I will keep doing this throughout the sap collecting season in all it takes at least 40 litres of sap to make one litre of maple syrup so there will be a lot of boiling for the next month on a good day I might get two litres of sap from my trees I don't know if it's worth it to make maple syrup this way compared to just buying it in the store but I enjoy it my grandfather was a farmer and if there was an easy way or a hard way of doing things he liked to do them the hard way I am honouring his memory by continuing to do things the hard way.

## Maple Syrup the *Hard* Way

*And this part is after 娟娟 fixed it for Damon. By the way, we didn't do this today, but you could break in up into paragraphs as well. Where would you do that?*

In Canada, when the days are above zero degrees and the nights are below zero, it is the time when you can collect sap from maple trees and then make maple syrup from them. This usually happens in late winter or almost at the start of spring. Sometimes the season begins as early as late February, but usually it starts in March and lasts until the middle of April. Today it was above zero. The weather forecast says that we will have ideal conditions for collecting maple sap for the next week, so I decided to tap the two maple trees in my back yard today. To tap the trees, you need a few things. You need a drill to make a hole in the tree. You need something called a spile which is a tube that you stick into the hole. And you need a bucket to collect the sap. Also you need a hammer to tap the spile into the hole. On the Internet I watched a video by experts to explain the best way to do it. There is a skill to even simple things like this. I learned that you shouldn't put the hole very close to old holes from previous years because the wood might not have much sap if you do that. So this year I made sure to drill away from the old holes. I drilled the holes just deep enough, tapped the spiles in with the hammer, and attached the buckets to the hooks on the spiles. Right away the sap started to drip into the buckets. It looks like a leaky faucet with a drip coming down every few seconds. When the buckets are full of sap, I will take them into the house and boil them on the stove, and I will keep doing this throughout the sap collecting season. In all it takes at least 40 litres of sap to make one litre of maple syrup, so there will be a lot of boiling for the next month. On a good day I might get two litres of sap from my trees. I don't know if it's worth it to make maple syrup this way compared to just buying it in the store, but I enjoy it. My grandfather was a farmer, and if there was an easy way or a hard way of doing things, he liked to do them the hard way. I am honouring his memory by continuing to do things the hard way.