

MAPLE VOCABULARY*

ACER	Genus name for some 150 species of maple trees found worldwide in the northern hemisphere, characterized by having leaves and branches in opposite arrangement along the stem.
ARCH	Frame structure supporting the evaporator pans and enclosing the firebox.
BAUME SCALE	Scale used to determine the density of maple syrup; this scale relates the density of syrup to a salt concentration of the same density.
BRIX SCALE	Scale comparing the density of maple syrup to that of a sugar solution with a known percentage of sugar.
BUDDY	Term for the off-flavor (and odor) of syrup produced at the end of the sugaring season when trees begin to bud out, ranging from chocolaty to butterscotch to strongly bitter.
CAMBIUM	Thin layer of tree cells near the outer perimeter of the trunk where growth occurs.
CANOPY	All layers of branches and leaves in a forest above the forest floor.
CAKE SUGAR	Sugar poured into molds to make blocks.
CHLOROPHYLL	The green pigment in leaves that trap sunlight to produce sugar from carbon dioxide and water and gives the leaves their green color.
EVAPORATOR	A unit designed to turn sap into syrup by evaporation through boiling.
GRADE	Designation assigned to pure maple syrup based on several attributes, including color, clarity, density, and flavor; guidelines by the US Department of Food and Drug Administration.
GRADE A	The lightest grade of syrup, usually amber colored; from early season production. Has a lighter, more delicate flavor.
GRADE B	Is darker in color with a more robust flavor, sometimes with overtones of caramel.
GRADE C	Very dark syrup used for commercial use.
GRAIN SUGAR	A coarse granulated sugar, similar to our brown sugar.
HARD MAPLE	Term for sugar and black maple trees.
HYDROMETER	Glass measuring device containing a weighted bottom and a calibrated scale (Brix or Baume) which, when floated in syrup, indicates the density of the syrup; either a sap hydrometer used in cold sap or a sugar hydrometer used in syrup.

MAKUK	Indian basket made from birch bark for storing maple products such as sugar and syrup
MAPLE CREAM	Also known as Maple Butter or Maple Spread. Semi-solid spread made by evaporating additional water from maple syrup until the temperature of the liquid is 22 to 24 degrees above the boiling temperature of water.
PHLOEM	This layer of tree cells just under the bark which carries the products of photosynthesis from leaves DOWN to the body and roots of the tree.
REFRACTOMETER	An optical measuring device used to accurately measure the density of sap or syrup by determining the refractive index (the bending of light passing through the solution).
RUN	A flow of sap resulting from the right weather conditions.
SAP	The watery solution obtained by tapping tree; has a sugar content ranging from usually 1% to 10%.
SISIBASKWAT	Ojibway word meaning “time of the melting snow”.
SOFT MAPLE	Maple trees with less dense wood including silver, red, and box elder.
SPILE	Device inserted into a maple tap hole to transport sap to the bucket.
SUGAR CAMP	Site used for the tapping and boiling season, a literal camp in the woods.
SUGAR MAPLE	<i>Acer saccharum</i> . A deciduous hardwood tree native to North America, ranging from Eastern Canada as far south as Georgia and Louisiana and west to Oklahoma and Minnesota.
SUGARBUSH	Grove of sugar maple trees used for tapping.
SUGARHOUSE	Building usually housing the evaporator and other equipment used for the boiling and producing operations.
SUGARMAKER	The individual who can operate the evaporator and finishes the syrup.
SUGARING (SYRUPING)	Process of collecting maple sap and converting it into maple syrup; sugaring time refers to the time of year when the sap flows, best at 40 degree days and below freezing nights.
SWEET TREE	A maple that produces sap with a higher than average sugar content and sap flow.
TAPPING	Process of drilling a tap hole into the trunk of a maple tree for the purpose of collecting maple sap; either 5/17” or 5/16” hole approximately 3” into the tree. Tapping guidelines are recommended tap holes for varying tree diameter and conditions.
WAX SUGAR Aka: (JACK WAX)	Extra thick syrup that was thrown on the snow to make candies, “sugar on snow”.

XYLEM	The inner wood cells of the tree that transports water and mineral soluble nutrients from the roots UP to the leaves.
YOKE	Device of carved wood that fits over the shoulders from which buckets hang. Used to ease the burden of a person carrying two sap pails.

*Some information from the *North American Maple Syrup Producers Manual 2nd edition*, "Glossary".
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