

HOW TO TAP MAPLE TREES WITH BUCKETS?

Required equipment for tapping:

- A drill
- A 5/16" drill bit (ideally one designed for tapping)
- A wooden or metal tapping hammer

When tapping, make sure you choose a healthy part of the maple tree to place your spout. The tree must be at least 10" (25 cm) in diameter at chest height. First, carefully remove any excess bark. The hole for the spout should be around 1-3/4" (4.5 cm) deep and tilted very slightly downward (around 5 degrees) to help the sap flow into the bucket. Blow into the hole to remove any remaining wood chips.

Then carefully insert your spout into the hole. Next, take a light wooden or metal mallet. Tap gently (short hits) on your spout. As soon as the spout starts making a different sound when struck, stop hitting. If you hit too hard, you risk splitting your tap. It's better to have to hit the spout once or twice more than to hit too hard. Then hang your bucket on the hook and attach the cover using the included pin. You need to pull the pin and thread it through the small hole above the spout.

If you have any questions, contact your local BMR store. You can also visit our website at www.cdlinc.ca/en for helpful tips and tricks.

Have a great syrup season!



First, here are a few things to know:

- The length and timing of the sugaring season vary from year to year and region to region. Generally, it takes place around mid-March to mid-April and lasts 3 weeks. So you need to be ready to harvest the sap in early March, but it's important to keep an eye on the weather and wait until conditions are right for the sap to flow.
- For the sap to flow, the temperature needs to fall below freezing at night and rise above freezing during the day.
- A maple tree can yield a maximum of one gallon of sap per day. When tapped directly into a bucket, a maple tree will give you sap sweetened to an average of 2 Brix (a percentage of sugar content). At 2 Brix, you will need to boil just under 45 gallons of maple sap (to a ratio of 40 to 45 for 1) to make one gallon of syrup.
- The season ends when the sap becomes cloudy and the syrup becomes dark, with a very pronounced and bitter taste.