

MAKING MAPLE SYRUP

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Genre - Report

Set 20 - 380 Words

Building Anticipation - Setting the Context

Ask the students if they like to eat pancakes for breakfast. What do they like to put on pancakes? Make a list of the students' answers. Where do they get the foods that they like to put on pancakes?

Introduction

Ask the students if they know where maple syrup comes from or how it is made. Tell them that we will learn these things in the book. Review the function of the Table of Contents and have the children examine it. Ask how it is different than most.

Ask students to predict which pages will provide the most new information. Read the book to see what they can learn about making maple syrup. Where was the new information located?

Discussion - Book Talk

Right there questions:

Where does maple syrup come from?

What is used to collect the sap?

Long ago Native People used an axe to cut a hole in the tree. What do we use today?

Why is the sap boiled and boiled and boiled?

How many buckets of sap make one bucket of syrup?

Search and find questions:

In what two countries can we find maple trees?

Tell what happens after the sap is collected from the maple trees.

Today we enjoy maple syrup on pancakes, ice cream, etc. What did the Native Peoples use maple syrup for?

What did the early settlers think was fun?

Where is the sweet sap stored in the winter?

On your own questions:

Maple syrup is something we get from a tree. What other gifts do we get from a tree?

How do you think the early settlers learned to make maple syrup?

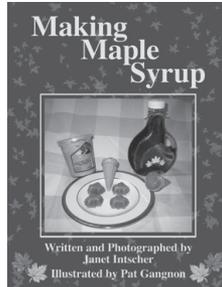
What is the difference between how the early people collected sap and today?

What do we do now that would be like a sugaring-off party?

Look at the illustrations on page 8 and page 9. What are the differences in the way maple syrup is being boiled? Which would take longer?

Which way would you like to do it?

What do you think the people are saying to each other in the pictures?



Responding Creatively – Independent Practice

Sequencing Activity

Use the reproducible master. Review the sequence of events and have the children cut out the sentences and sort them into the correct sequence.

Diary Entry

Look at pages 8 and 9. Choose one of the characters and imagine you are that person. Write a diary entry that the character would write after the work was done.

Science Field Trip

If possible go on a field trip to a maple sugar bush. Take photographs of what you see. Have students write about their trip and compare it to the book.

Math

Ask the students to figure out how many buckets of sap would be needed to make 5 buckets of maple syrup? Is it 10? Or is it 20? Have students make up and write their own math questions about maple syrup.

Special Lunch

Have the students follow a favorite pancake recipe and make pancakes. Top these with maple syrup and eat them for lunch. As they eat, have chart paper ready and record words to describe the taste of maple syrup.

Read Aloud and Poetry Connections

Grandpa's Sugar Bush by Margaret Carney, Kids Can Press, 1997.

Maple Moon by Connie Brummel Crook, Stoddart Kids, 1997.

Sugaring by Jessie Haas, Greenwillow Books, 1996.

Sugaring Time poem by Douglas Florian, in *Winter Eyes*, Greenwillow Books, 1999.

The Maple Syrup Book by Marilyn Linton, Kids Can Press, 1983.

Learning about Language – Focused Teaching

High Frequency Words - taste, leaves, early, pieces, instead, water

Interest Words - sap, spout, sugaring-off, buckets, settlers, plastic tubes,

Native Peoples, liquid, syrup, taffy, mixture, ingredients

Word Families and Letter Clusters - *s* blends - *sw*: sweet, *sn*: snow,

st: States, *sp*: spouts, *spr*: spring

Structural Features of Words - Short *a*: sap - Long *a*: maple, making, taste, made - *ou* and *ow* - snow, flows, spout, own, found, poured

Text Features – Use of bold print - Two types of illustrations, art and photographs

Reproducible Master - Making Maple Syrup

Read the sentences below.

Cut them out and put them in the correct order.



Buckets are hung on the ends of the spouts.



The sap is now maple syrup.



Sap is collected each day.



In the spring, holes are drilled in maple trees.
Metal spouts are tapped into the holes.



Enjoy maple syrup on pancakes or ice cream.



The sap is poured into a large container
and boiled until most of the water is boiled away.