

Trees in Winter

& Making Syrup from Bigleaf Maples





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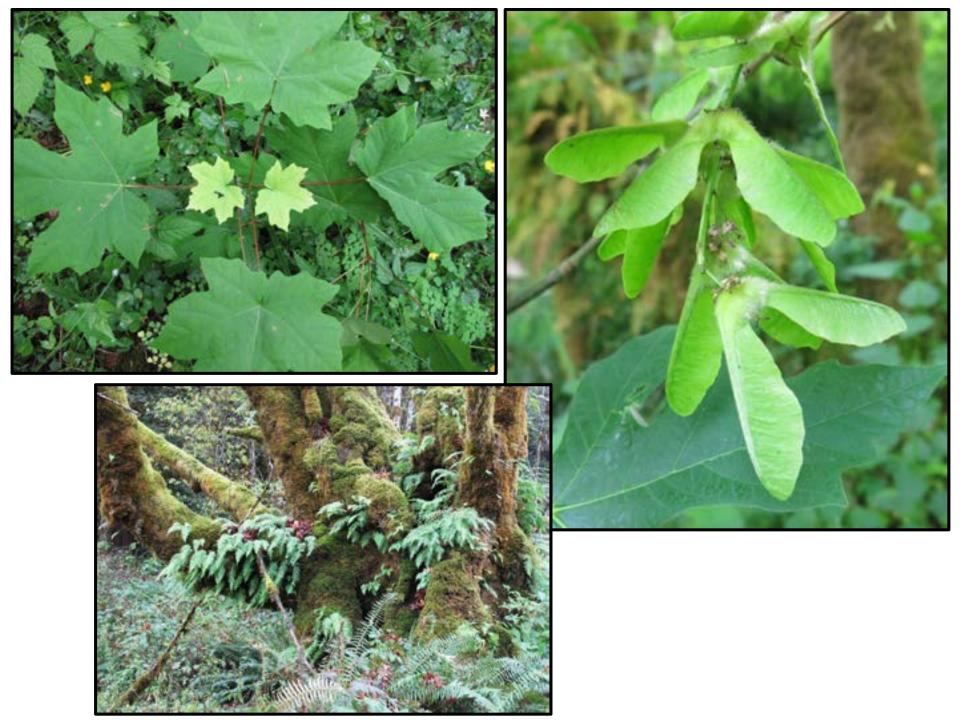


United States Department of Agriculture

National Institute of Food and Agriculture

# Bigleaf maple







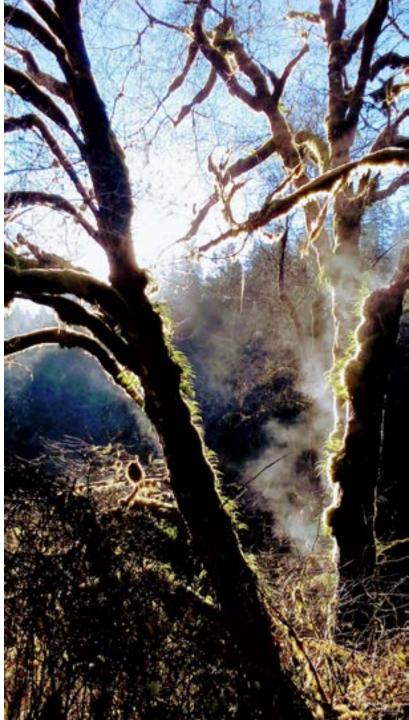


http://www.lewislp.com/wormy-maple-orambrosia-maple/



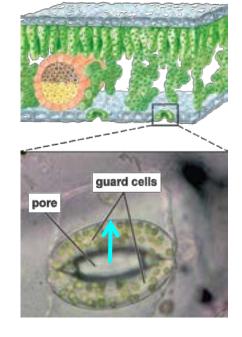


- 1. Movement of Water (Sap) in Growing Season
- 2. Movement of Water (Sap) in Winter
- 3. Making Syrup
- 4. Why Don't We Have an Industry Here?

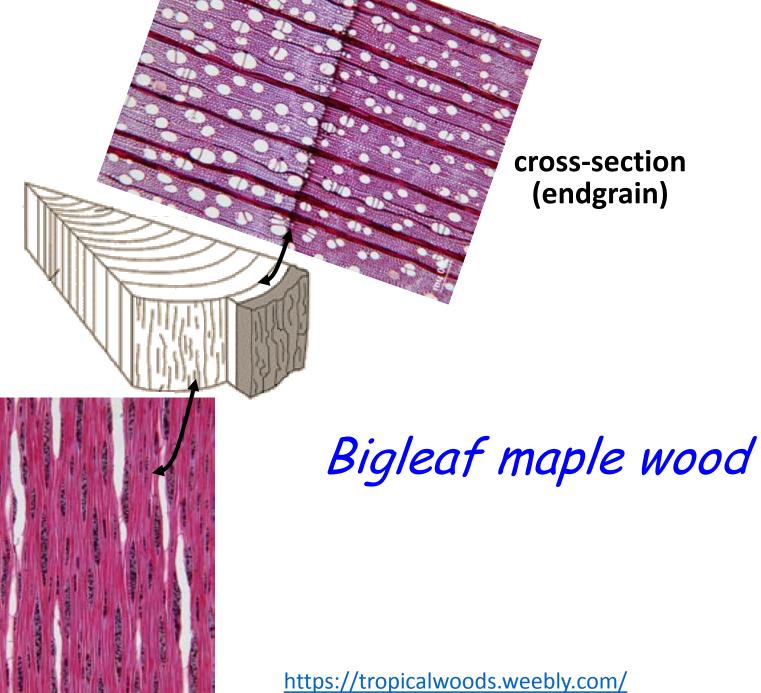


# 1. Movement of Water (Sap) in Growing Season

Water is pulled, in tension, like a string.



http://natureinstitute.org/pub/ic/ic14/trees.htm Plant Physiology, 3<sup>rd</sup> Edition, Sinauer, 2002

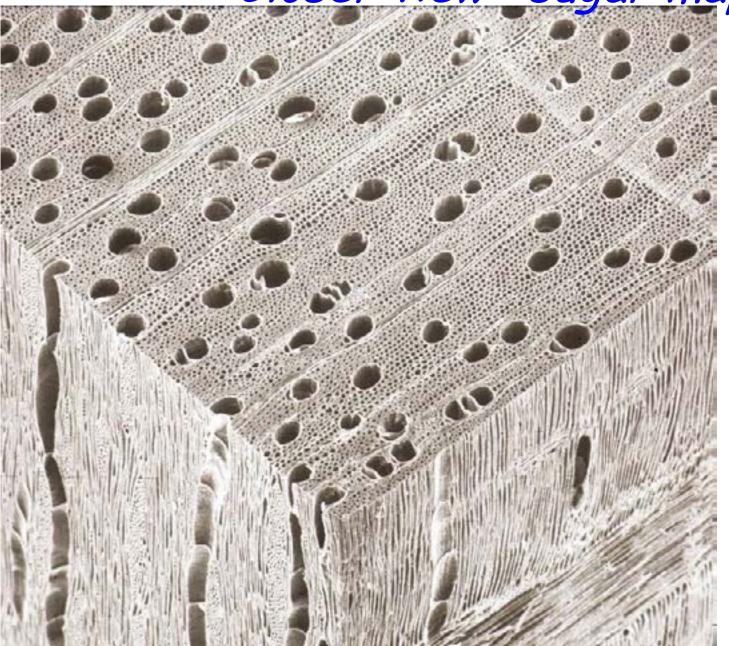


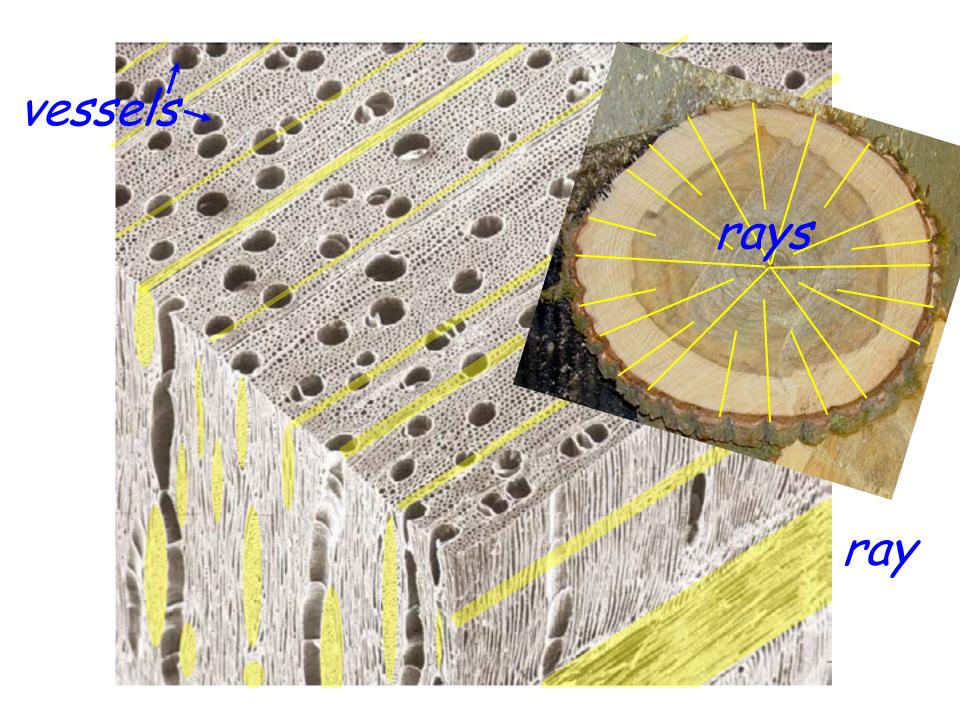
http://insidewood.lib.ncsu.edu

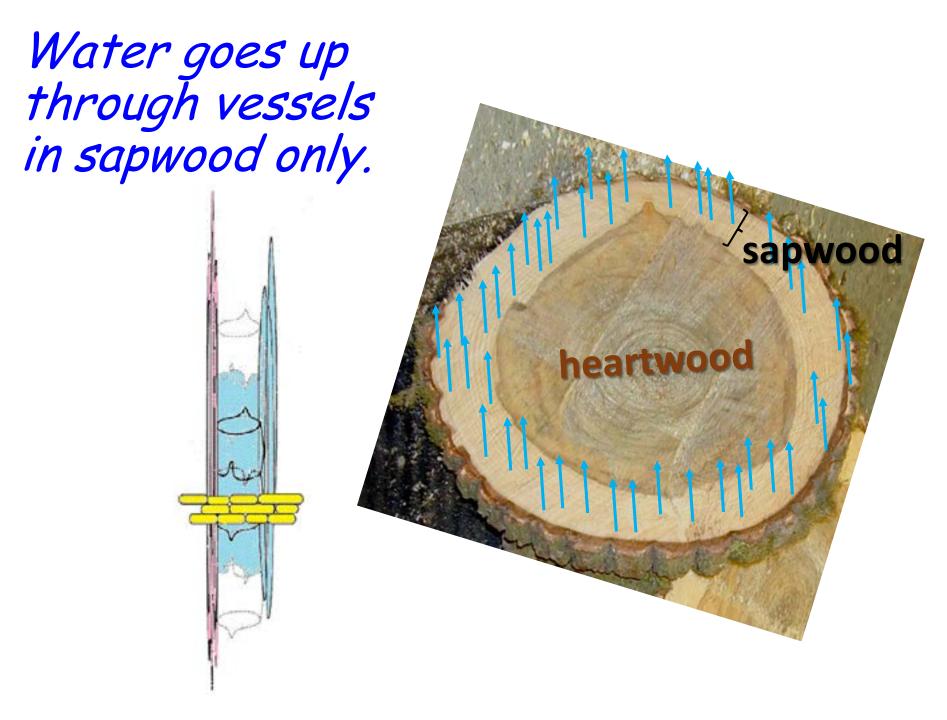
cross-section (endgrain)

tangential section

### Closer view—sugar maple



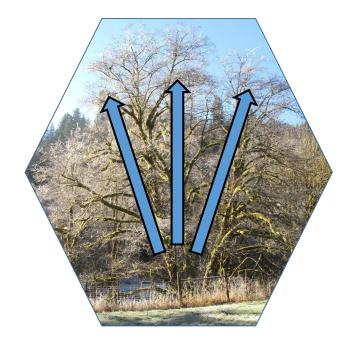


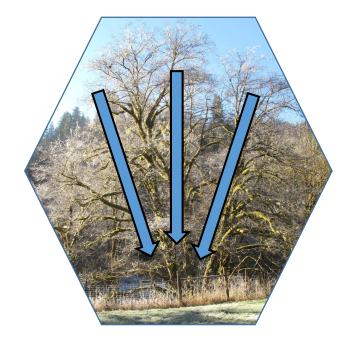


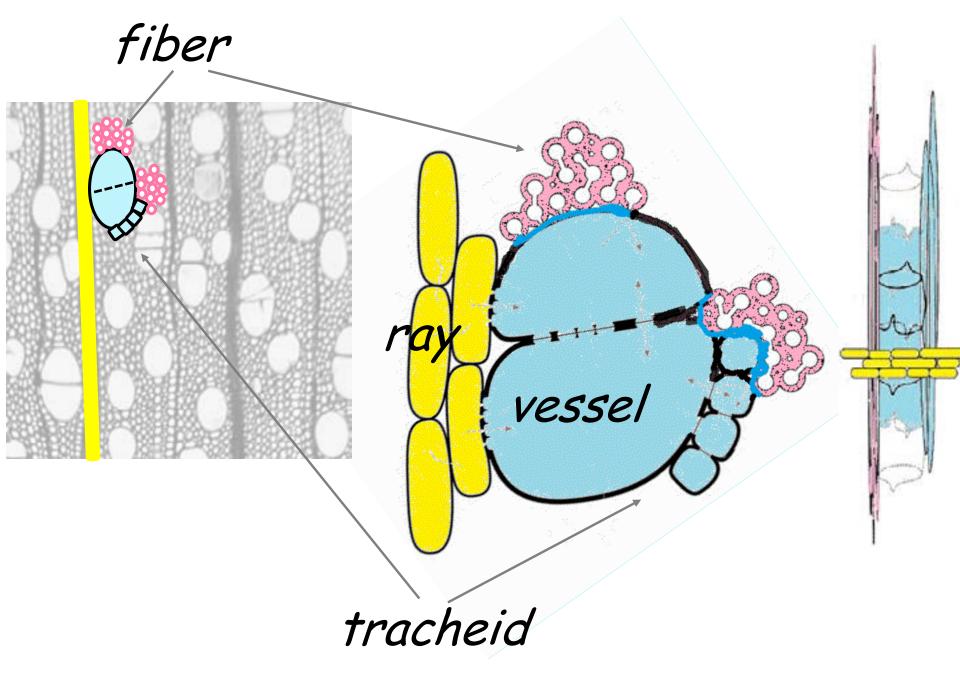
## 2. Movement of Water (Sap) in Winter

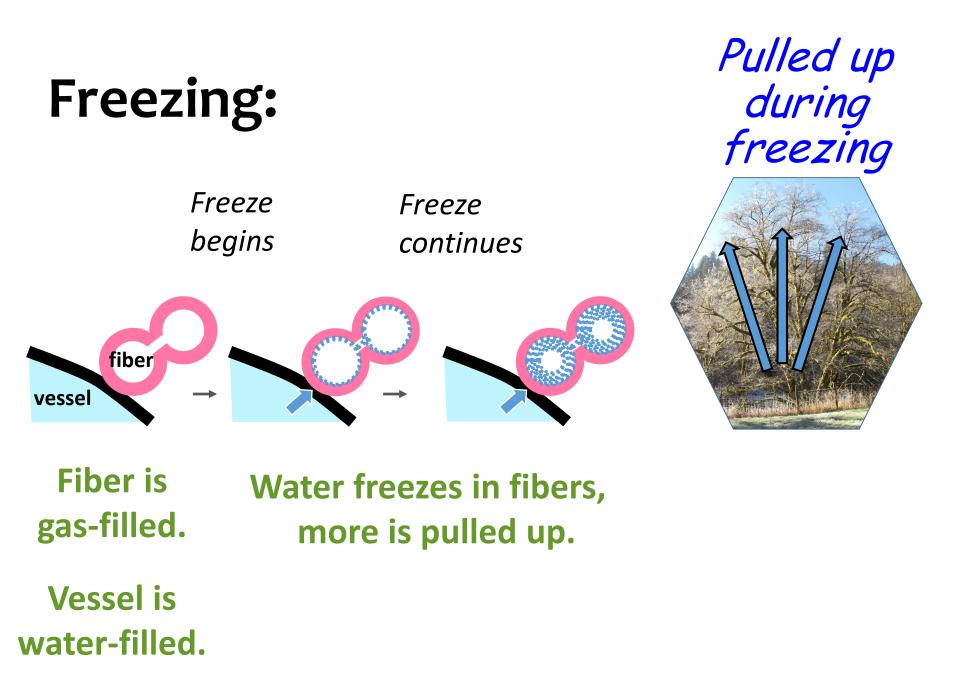


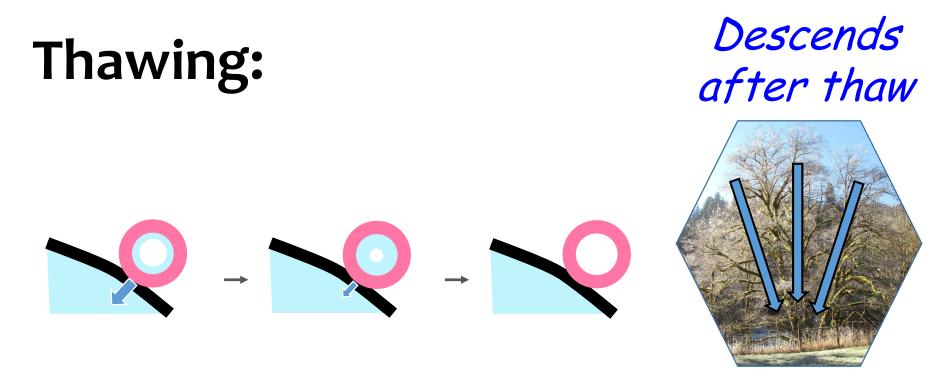












Thaw causes pressurized gas bubble to form.

Sap exudes will now exude from a puncture (pushed, not pulled as in growing season).

Bubble is encouraged to re-dissolve in a <u>few</u> <u>hours</u> by surface tension low amount of gas in thawed water pressure in bubble

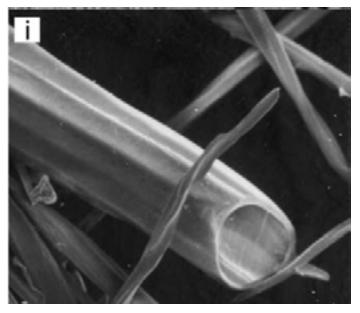
But bubbles take several days to re-dissolve.

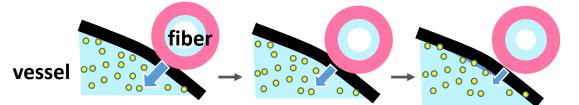
And how is sugar involved?

Sucrose (large molecule) is placed into sap by rays, after a few freeze/thaw cycles in fall.

The unpitted cell wall of fibers is osmotic barrier!

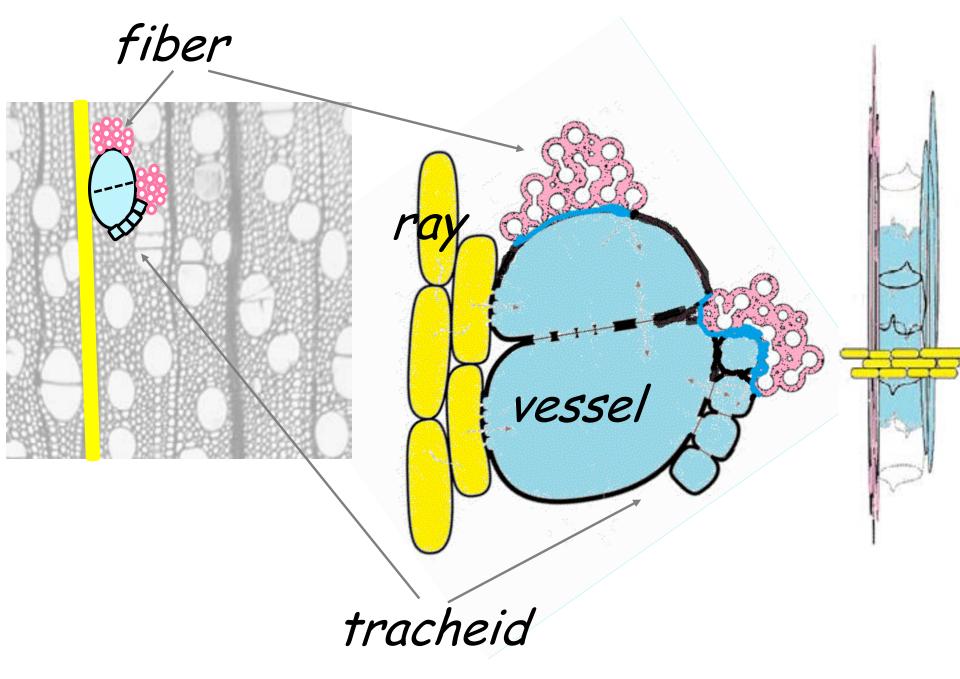
Sucrose can't cross into fibers.





Cirelli et al. 2008

# Sucrose in vessels has enough osmotic draw to slow down bubble re-dissolution to several days.



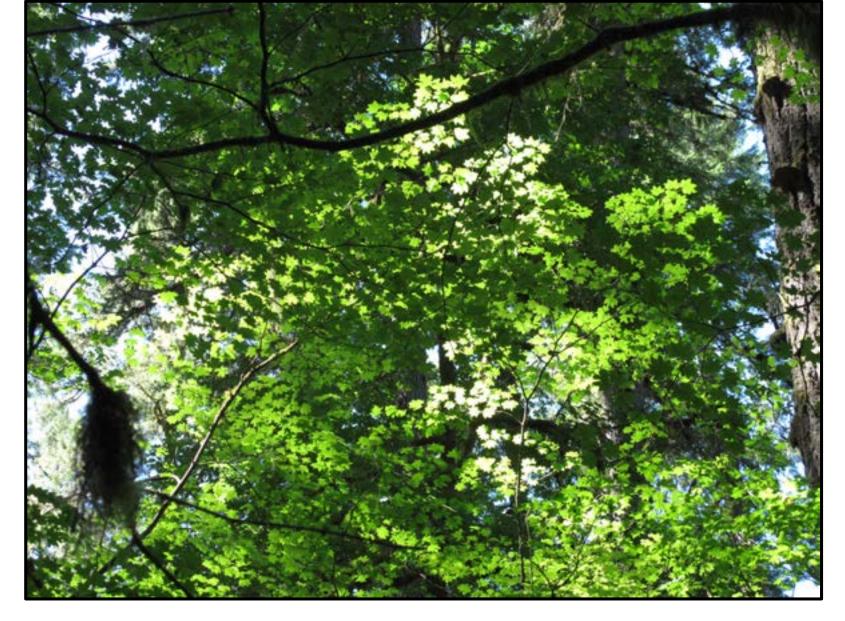
mod. from Cirelli et al. 2008

# 3. Making Syrup

## A. Select trees

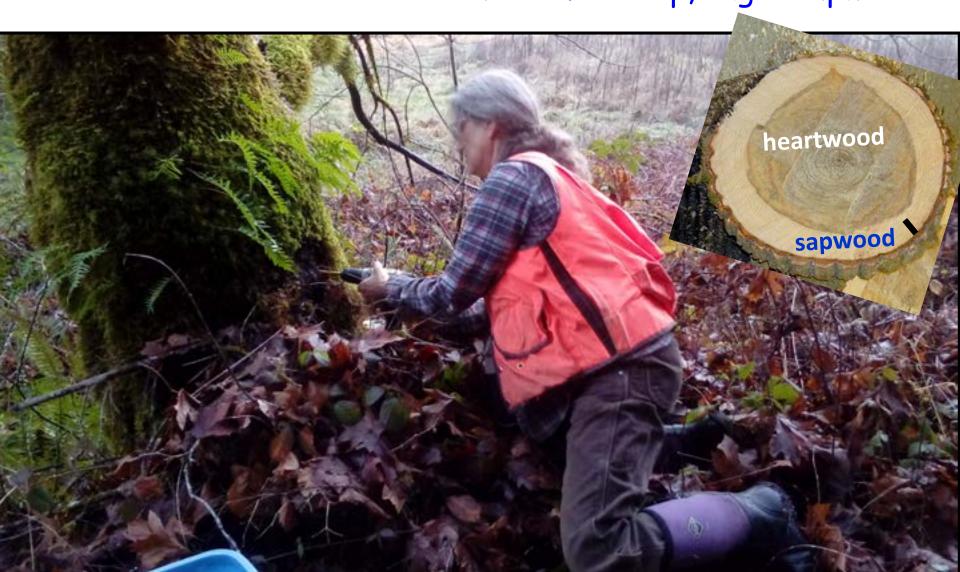
Choose for exposure: slow freezes, frequent freeze/thaw cycles.





Can use any species of maple or walnut.

#### **B. Drill** About 2-2.5" deep, angled upward



### C. Install









### **D. Collect**

#### Every 2-4 days



Photo credit: Andy Cripes, Gazette-Times

### E. Filter

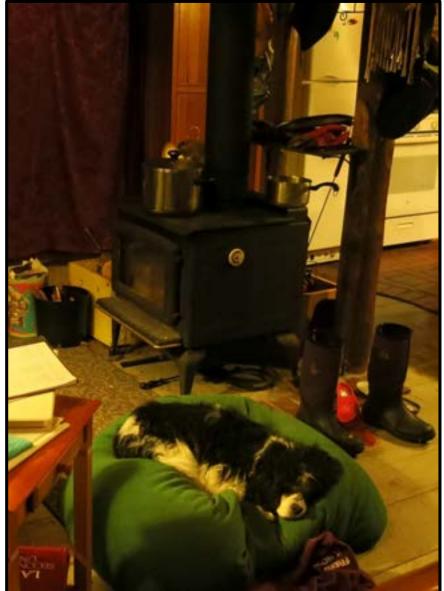
Record volume collected.



### F. Reduce

to ~  $1/20^{\text{th}}$  the volume; freeze.





### G. Finish



Filter again, or let settle.

Pour into jars; can it.

# Boil to ~ 1/60<sup>th</sup> original volume.

#### Done when T is $\sim 219$ °F.



## H. Enjoy



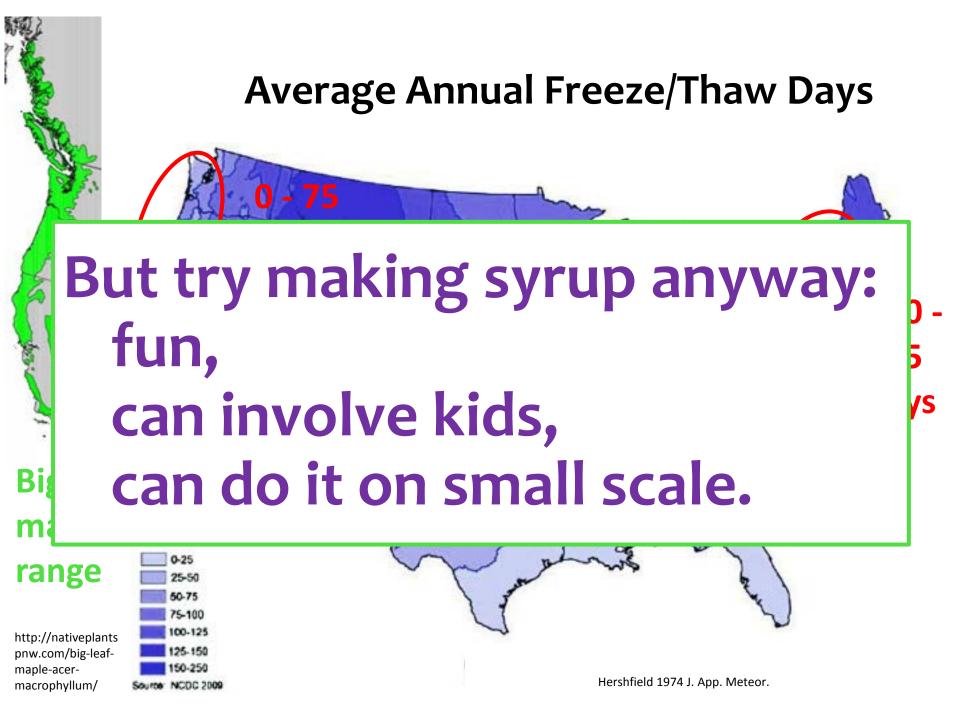
Photo credit: Andy Cripes, Gazette-Times

# 4. Why Don't We Have an Industry Here?

Sugar concentration is lower:

	Gallons sap : syrup
Bigleaf maple	60:1
Sugar maple	40:1

• Fewer freeze/thaw cycles here.



# **More Information?**

#### **OSU Extension event:**

Nov. 9 (tentative)—Tiffany Hopkins See me to sign up for updates

My website (www.barbaralachenbruch.com) has links to: M 9163 10-2017

**OSU Extension circular** 

Info on Backlunds' book

Facebook bigleaf maple tapping page

M.S. Thesis from UBC

My blog (scientist/forester perspectives)



STATE UNIVERSITY EXTENSION SERVICE

Gary Backlund

Katherine Backly

the Paula Northwest idention is done in the late all and winter (after the leave tare dropped) through each pring prior to bud-break he up is made up of as solved minorals, sugars amina, and amino acids, I mes from the roots of the we up the stein through th INCOMPANY, AN he tree. This happens when



Maple Syrup

r warms, up flows back down the true. The up flow why and quality will depend on weather istory, and the soil type, Conve nto that are to the well will be Bigleaf Sugaring Tapping the western maple under and basis of the snaple



