The Saint John's maple syrup operation: something sweet for everyone

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### Production Statistics: 1942 - 2019

<table>
<thead>
<tr>
<th>Typical Tapping Date</th>
<th>7 March</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of taps</td>
<td>1343</td>
</tr>
<tr>
<td>Sap Flow Season</td>
<td>17 Mar – 11 April</td>
</tr>
<tr>
<td>Total Sap Production per season (gal)</td>
<td>9947</td>
</tr>
<tr>
<td>Sap per tap (gal)</td>
<td>7.5</td>
</tr>
<tr>
<td>Syrup Production (gal)</td>
<td>257 (39 – 560)</td>
</tr>
<tr>
<td>Syrup per tap (qt)</td>
<td>0.77</td>
</tr>
<tr>
<td>Sap [Sugar] %</td>
<td>2.2 (1.4 – 2.7%)</td>
</tr>
<tr>
<td>Sap / syrup ratio</td>
<td>40.4</td>
</tr>
<tr>
<td>Wood used (cords)</td>
<td>12.5</td>
</tr>
<tr>
<td>Syrup (gal) per cord</td>
<td>21.5</td>
</tr>
<tr>
<td>Hours of labor/gallon</td>
<td>5.8</td>
</tr>
</tbody>
</table>

### Mission Statement

The mission of the Saint John’s Maple Syrup operation is to continue the long-standing Benedictine tradition of making maple syrup. Since 1942 the monks and their friends have gathered together to tap trees, collect sap and boil it down to produce a heavenly confection that is a testament to the forest stewardship of the Benedictine community. In addition, we strive to provide opportunities for the Saint John’s community, including monks, students, and the public at-large, to learn about, and participate in, the process of making this sustainable forest product.

### Education is a Priority

- Experiential & applied learning opportunities
- All ages: preK – college
- Age-appropriate curricula
- Concepts range from history to geography to art to botany to physics & engineering
- 2 x 6 Leader – Teaching evaporator
- College Courses
  - BIOL201 – Physiology of sap flow lab
  - BIOL385 – 1 credit course; all aspects of syruping: hands-on
- Maple Syrup 101 – community workshop
- 1197 student visitors annually (avg.)
- Various demos (spiles, sugar in syrup & sap, wood cookies)

### Blessed with Volunteers

- Run by Br. Walter Kieffer, O.S.B. and a Core Crew
- 156 volunteers annually (avg.)
- “Paid” with syrup
- “Maple Syrup Crew” button

### Maple Promotions

- College student events – Maple Trivia Night, Maple Syrup shots, Flapjack Fridays
- Partnership with Third Street Brewery – “Sugar Shack Stout”
- Shirts & hats – create sense of community
- Branding iron – logo souvenir

### Maple Research

- Course (BIOL385, BIOL327) Projects
- Faculty/Student projects
  - 7/16th vs. 5/16th sap flow
  - Should ice be discarded?
  - Sap flow in box elder
  - Sugar concentration in various species
  - Visual differences between grades

### Community Outreach

- Tapping Day – communal celebration
- Festivals – tapping demos, sap collecting, sundews, educational activities, shack tours
- Tours of the operation
- 2525 visitors annually (avg.)

### Traditional Methods

- Buckets & bags
- 4 x 14 Leader production evaporator
- ca. 1500 taps annually
- 5/16th stainless steel spiles