

**Suggested Pre-Field Trip Activities  
for Maple Syrup at Wood Lake Nature Center**

***Vocabulary***

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| <ul style="list-style-type: none"> <li>• <b>Maple tree</b></li> <li>• <b>Tree tapping</b></li> <li>• <b>Xylem</b></li> <li>• <b>Phloem</b></li> <li>• <b>Alternate Branching</b></li> <li>• <b>Heartwood</b></li> </ul> | <ul style="list-style-type: none"> <li>• <b>Photosynthesis</b></li> <li>• <b>Maple Sap</b></li> <li>• <b>Maple Syrup</b></li> <li>• <b>Cambium</b></li> <li>• <b>Opposite Branching</b></li> <li>• <b>Bark</b></li> </ul> |
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- \*Review vocabulary list.
- \*Compare ingredient labels from real maple syrup and artificial maple syrup.
- \*Make a class list of all of the things humans benefit from trees.
- \*Research what the main characteristics are of trees in the maple family and have students draw a tree based on those unique features.
- \*Share as a class favorite foods and recipes with maple syrup.
- \*Have a syrup taste test with varieties from around the country.
- \*Read labels of a variety of food products and have students research the source of sweetness.

**Suggested Post-Field Trip Activities  
for Maple Syrup at Wood Lake Nature Center**

- \*Review vocabulary list.
- \*Make a class recipe and cook w/ maple syrup (great over breakfast foods, ice cream, and vegetable stir fry).
- \*Read *Little House In the Big Woods* (there is a chapter about maple syruping).
- \*Research how Native Americans historically harvested maple sap and compare those methods with what the class did at Wood Lake.
- \*Compare what states produce maple syrup and how much is made in each state.
- \*Have students draw pictures of the main steps to “tap a maple tree”.
- \*Visit a modern maple syruping operation in Minnesota and discover how maple syrup is made on a large scale.