

# Wonderful Watershed Moments!

MARCH 2018

## Black Creek Community Farm Maple Syrup Day

Spring is the time for Maple Syrup production throughout Canada. This time honoured tradition occurs as winter turns to spring when nights are cool, days are a little warmer and sap starts to flow through the tree.

The primary tree tapped for maple syrup is the sugar maple (*Acer saccharum*), as its sap is sweeter than red or silver maple.

Canada produces approximately 85 percent of maple syrup globally which is enjoyed in many countries in the form of syrup, sugar and candy and is found in many foods. It takes 40 gallons of sap to make 1 gallon of syrup. Care is taken by producers to harvest only enough sap to make one to one and a half gallons of syrup per tree to ensure the health of the tree is not at risk from too much sap being extracted.

Black Creek Community Farm hosted a Maple Syrup Day for members of the community that included many fun activities for the whole family. The day included learning about maple syrup production and its stages from tree to table and enjoying pancakes with maple syrup.

TRCA staff guided participants in discovering different native trees and maple species in Southern Ontario and how to identify the star of the day, the sugar maple, by its bud, branch formation, bark and leaves.

Enthusiastic community members and bright sunshine made this a memorably fun morning for all.

### Positive Environmental Impacts

Participants	Total
Adults	25
Children	10
<b>Total</b>	<b>35</b>



**LOCATION:**  
Black Creek Community Farm, Toronto

**DATE:**  
Saturday March 26, 2018

**REGION/MUNICIPALITY:**  
City of Toronto

**PARTNERS:**  
Toronto and Region Conservation (TRCA), Black Creek Community Farm

