

## How much sap do you really need?

The Arnold family at Carriage Hill made quite a business out of maple sugaring. It was an extensive process that involved quite a bit of hard work. Let us look at their diaries to see what they did:

1883 from Henry H. Arnold's diary

Wednesday Feb 28

I & the boys sawed some firewood fir Silas. Aaron & I ground 103 bushels in 5 hours and 5 minutes. The boys opened the sugar camp.

Friday March 2

Went to Woodbury mill for flour in the forenoon. In the afternoon I boiled down sugar water for the boys.

Monday March 5

Boiled off 21 quarts of molasses and canned it up.

**That seems to be a lot of syrup. Let's take a look at how much they got for the season:**

\*Typically it takes 40 gallons of sap to equal one gallon of finished syrup.

Henry sold 4 gallons of syrup in Dayton for \$5.5 per gallon

That year sorghum was selling for about \$1 per gallon

Summary for 1883 (estimated using the diaries as a reference)

60-100 quarts of syrup produced

15-25 gallons of syrup

600-1000 gallons of sap collected

50-100 trees tapped between Henry & Joseph's farmland

(Assume 10 gallons of sap per tree for the season)

**That is a lot of jars. How did they can maple syrup and what type of jar did they use?**

John Landis Mason invented the Mason Jar on November 30, 1858. In 1884, Ball Corporation began manufacturing glass home-canning jars, the product that established Ball as a household name and licensed Mason's design. There are few everyday objects more iconic than the Ball Mason jar.

Immediately fill hot jars with hot syrup, with the aid of your canning funnel, leaving  $\frac{1}{4}$  to  $\frac{1}{2}$  inch headspace. Wipe rim of jar with a damp paper towel. You don't really have to worry about removing bubbles because of the liquid consistency of the product. Then immediately place hot lid on jar.