

Two Frog Home

Home-Centered Creating, Teaching, & Learning

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Maple & Birch Tapping at Home

When to Tap:



Ideally the temperatures should be in the 40s during the day but in the 20s at night. The sap will run fastest at these temperatures. If it doesn't freeze at night, it won't run during the day.

The sap will stop running when the tree is done, when the temperatures get too warm. For the health of your trees, remove the taps when the trees start to bud if the sap

hasn't stopped by then.

Next year, be sure to tap on the opposite side of the tree.

How to Tap:

Drill a 3/8" hole slightly upwards into your tree, about 3 feet from the ground. Tap the tap into the hole with a rubber mallet. Hang a bucket from the tap and let it drip.

Cooking Down the Sap:

Empty your collected sap into a large saucepan and let it boil. It takes a while and you don't need to watch it closely until it reduces quite a bit. You want to let the sap heat to 7 degrees above boiling in order for it to be shelf stable. Too much more than that and you have sugar, less and it has to be refrigerated.