Another Successful Maple Sap-to-Syrup Season
at Saint John's
Submitted by Fr. Daniel Durken OSB, abbey publicist

The Y2K maple sap-to-syrup season at Saint John's was concluded with moderate success on April 2, according to Br. Walter Kiefler OSB, assistant safety director and supervisor of the syruping process.

The season began March 4, with the tapping of some 700 maple trees in the sugar maple section of the Saint John's forest. Two days later the buckets affixed to the tree spouts were full of sap and ready to be emptied into the tanker that brought the sap to the cooking shack for the boiling operation that produced the first 14 gallons of syrup. A spate of unseasonably warm weather (March 7 recorded a high of 74 degrees!) interrupted the flow of sap, and for a while it looked as though this would be the shortest and smallest syrup season on record. Colder weather resumed, however, and more trees were tapped, bringing the total to 1100 taps.

A motley crew of monks, students, relatives and friends helped in the gathering and cooking operations. A biology class of Stephen Saupe, CSB/SJU professor and chair of the biology department, took daily readings of some of the tree taps to determine the sugar concentration of the sap.

The sap-to-syrup season ended April 2, with the gathering and cleaning of the buckets and the final cooking. In a little less than a month, 9975 gallons of sap had been collected to produce 230 gallons of syrup. This was a remarkably good total considering the fact that March 2000 was one of the warmest in Minnesota history. The ratio of sap to syrup was 43 to1, one of the higher averages obtained since Saint John's began the syruping process in 1942. This year's total of 230 gallons compares to the 190 gallons of syrup harvested last year. The best yield was in 1985 when some 1900
trees produced 21,000 gallons of sap and 560 gallons of syrup.

Now it's time to bring on the pancakes!