

## ***RESOURCE TRANSCRIPT***

**Title:** Mason Presents: Fritz Wetherbee on Maple Sugaring

**Caption:** How do you get maple syrup from maple trees?

**Credit:** New Hampshire Historical Society

**Fritz Wetherbee:** [sound of liquid dripping into metal buckets] It's spring, and the maple sap is flowing in New Hampshire. Maple sugaring dates back to before Columbus, to the Native Americans who used axes to dig holes in the trees and drain them into spouts made of bark. And now, early each spring, when there is that perfect balance of night and day, of warm and cold, people around the Granite State strap on snowshoes and brave the cold to start the process all over again. Only maple trees that are 40 years old are tapped, and larger trees can handle more than one tap. On a good day, a tree can produce a gallon or two of sap, and you need a lot of it to make syrup. Usually the ratio of sap to syrup is 40 to 1, but a lot depends on how much sugar there is in the sap to begin with. The eternal quest, of course, is to create the lightest possible syrup. But the sweetest of all may be the sounds of spring.