

Every spring, summer and fall Aline laments the amount of shade we have in our backyard and how poorly it affects the garden harvest. Well this year we've decided to embrace the trees and suck some of their life force out of them we are making maple syrup. Aline's folks had some unused buckets and spigots to pass along so we've tapped 10 trees in our first attempt.

Production costs and savings	
Item	Cost
10 buckets, lids and spigots	Free hand-me-downs from Aline's folks
Salton double burner	\$22 sale price at Canadian Tire
Coffee filters	Already on hand
Pots and containers	Already on hand
Two 12 quart stockpots	\$38.13
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Total costs to date:	\$60.13
Total savings to date:	
3 litres worth of syrup =	\$30

{flashchart data="M01, T02, W03, T04, F05, S06, S07, M08, T09, W10, T11 / 0, -3, -4, -4, -6, -6, -6, 1, -4, -4, -1,-1 | 4, 6, 4, 5, 5, 8, 9, 5, 6, 7, 8,8 | 1, 12, 14, 24, 25, 24, 26, 6, 15, 26, 0"}
 title="Maple Syrup 2010"
 type="line_dotted"
 x_legend="Short maple syrup season ran from March 1 to March 11"
 y_legend="Temperatures and Litres"
 y_step="2"
 y_min="-8"
 legend="◆ Evening low, ◆ Daytime high, Litres of sap collected"
 line charts: tooltip="#x_label# Value: #y# "
 height="400"}SugarShack2010{/flashchart}

Noteworthy					
Date	Notes				
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Monday March 1, 2010	No production on first warm day. Just one teaspoon of syrup.				
Tuesday March 2, 2010	First taste test of about 300 ml syrup!				
Saturday March 6, 2010	Sunny. Family brunch with to celebrate homemade syrup!				
Monday March 8, 2010	Oh oh, Wasn't cold enough last night. Sap production suffered!				
Thursday March 11, 2010	Picking up new 12 quart stockpots today . . .				