Maplemont: The Sugar Maple Tree Industry of Vermont

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LCP archive: Image LS05917_000 was taken in Montpelier, VT. It shows a man with two draft horses taking sap from a sugar maple tree.
Maple Syrup as an Icon

Vermont’s maple syrup production is number one in the country. It is such an icon to Vermont, besides being the state tree, because there is an abundance of sugar maple trees. Along with this large quantity, sugar makers make maple syrup production a way of life. This is important to display through great images and fun facts in order to show the connection between the people and Vermont’s landscape.

LCP archive: Image LS08845_000 was taken around 1960 in Montpelier, VT in front of the state house. It shows a car towing a maple syrup shack that states “see Vermont Maple Syrup Made.”
First discovered by Native Americans, they termed maple syrup as “Sinzibukwud,” translating into “Sweet Buds.” Their discovery was passed onto the first European settlers.

LCP archive: Image LS08834_000 was taken in Vermont, showing a man pouring sap into a bucket after collecting from a sugar maple tree.

http://www.lmsugarbush.com/images/493_coloring_pages_-_indian.jpg
Without sugar maple trees, there wouldn’t be any pure treat for your pancakes. Vermont landscape was full of maple trees with several collecting buckets in Vermont. Season is just right, in early spring with traces of snow, for collecting sap. (Date Unknown).

LCP archive: Image LS08835_000 shows a forest, or “sugarbush,” of maple trees with several collecting buckets in Vermont. Season is just right, in early spring with traces of snow, for collecting sap. (Date Unknown).
“Sugaring” season is during early spring, usually in the beginning of March. Early spring allows the flowing of sap due to freezing and thawing out temperatures.

The tree being tapped should be at least 40 years old.

LCP archive: Image LS08839_000 shows a large sugar maple tree that is around 200 years old. Image taken in unknown town of Vermont. “Without a doubt this tree was standing when earliest settlers came to Vermont” is written on the back of the photograph. (Date Unknown).
Hard at work. Making Pure Vermont Maple Syrup takes time, knowledge, and practice. First step is tapping into the old trunk.

LCP archive: Image LS10713_000 taken in Vermont in 1956 shows a man tapping into a maple tree. Looks like a lesson for the girls holding the jars to collect the sap.
After tapping, the sap is collected by metal buckets or tubing. The farmer then transfers the sap to a large container to be transported back to a sugarhouse.

LCP archive: Image LS02307_000 was taken around 1955 in an unknown town in Vermont. It shows a man collecting sap through metal buckets attached to the maple tree. There is a large container in which the sap will be poured into and transported by horses.
Metal Tubing was invented in the early 1900s, making it a little easier for the sap collector. Plastic tubing was later invented in 1959.

LCP archive: Image LS06867_000 was taken around 1935 in Plainfield, VT. Shows early metal tubing from maple trees collecting sap.
The good old days of a horse drawn sleigh were replaced by the invention of the tractor. They’re on their way to the sugarhouse.

LCP archive: Image LS00674_000 taken around 1915 in St. Albans, VT. It shows a man standing by a bucket of sap being pulled on a sled by horses.

LCP archive: Image LS02684_000 shows a tractor pulling a sled carrying a large tank holding 380 gallons of sap. Image taken in Greensboro, VT. (Date Unknown).
Arrival to the sugarhouse! Steam is flowing out indicating evaporation of water. In order to make pure maple syrup, water must be boiled out of the sap.

LCP archive: Image LS08051_000 was taken around 1935 in Cambridge, VT located on Elm Grove Farm. It is of a large maple tree with a sugarhouse in the near distance.
The boiling may take place outside of or in the sugarhouse over a hot fire.

LCP archive: Image LS00408_000 shows a man in Vermont boiling water out of sap to make maple syrup in a large pot over fire. (Date Unknown).
Proud and accomplished. Sugarhouses are where the magic happens. Packaging and other products may also be made here.

LCP archive: Image LS06147_000 is taken in Wilmington, VT around late 1800s-early 1900s. Two men, Albert W. Ray and Francis E. Ray, two horses, and Buster the dog stand in front of their sugarhouse.
*Party time* End and beginning of the “sugaring” season can mark times of festivals in Vermont.

LCP archive: Image **LS02632_000** is taken in Greensboro, VT showing a Sugaring-off party at the Miller-Kaiser sugarhouse.
CLAIM TO FAME 1: Sap collecting and maple syrup production is such an integral part of Vermont and its people. That’s why it made the cover of *Vermont Life* magazine!

LCP archive: Image LS07659_000 was the cover of *Vermont Life* magazine in spring 1963. Image was taken of a man collecting sap from a sugar maple tree in Cambridge, VT.
CLAIM TO FAME 2: Is that President Nixon? Is he holding a can of pure Vermont maple syrup? Yes! Even the President (V.P. at the time) can get a hold of such extravagance.

LCP archive: Image LS08884_000 was taken at a Maple Festival in 1959. It is of several people, in particular Vice-President Nixon who is holding a can of Vermont’s pure maple syrup.
Why Maplemont?

Next time you want to enjoy a delicious treat with your pancakes or French toast, this will help you understand where it comes from. It’s important to learn about this industry and where it came from so that something that was once seen as a delicacy, doesn’t get lost in a world of production. It is a way of life for many and it shows how the sugar maple trees coating Vermont have contributed to peoples’ lives.

LCP archive: Image LS10714_000 taken in 1956 in Vermont of a little girl licking her lips watching sap drip into a Mason jar from a tree.