PART 4 *Questions 31–40*

Complete the notes below.

*Write **ONE WORD ONLY** for each answer.*

Listening test audio

Maple syrup

What is maple syrup?

- made from the sap of the maple tree
- added to food or used in cooking
- colour described as **31** .....
- very **32** ..... compared to refined sugar

The maple tree

- has many species
- needs sunny days and cool nights
- maple leaf has been on the Canadian flag since 1964
- needs moist soil but does not need fertiliser as well
- best growing conditions and **33** ..... are in Canada and North America

Early maple sugar producers

- made holes in the tree trunks
- used hot **34** ..... to heat the sap
- used tree bark to make containers for collection
- sweetened food and drink with sugar

Today's maple syrup

The trees

- Tree trunks may not have the correct **35** ..... until they have been growing for 40 years.
- The changing temperature and movement of water within the tree produces the sap.

The production

- A tap is drilled into the trunk and a **36** ..... carries the sap into a bucket.
- Large pans of sap called evaporators are heated by means of a **37** .....
- A lot of **38** ..... is produced during the evaporation process.
- 'Sugar sand' is removed because it makes the syrup look **39** ..... and affects the taste.
- The syrup is ready for use.
- A huge quantity of sap is needed to make a **40** ..... of maple syrup.

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