

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.