



THE VALLEY VOICE

This is one of our favourite seasons at Forest Valley Outdoor Education Centre. We hope and wait for temperature fluctuations in the day and evening which cause the sap to flow up and down the trunk of our Sugar Maple trees. This year, the sap started running mid-February, which was earlier in the season than usual.

Classes that visit us during this very special time have the unique opportunity to participate in the process of tapping sugar maple trees, collecting sap and learning about how sap is turned into syrup. Although this tradition and process is shared at each grade, programming is specifically aligned with the Ontario Curriculum at each grade level. For example, Grade 1 students may focus on daily and seasonal changes, while Grade 5 students will look at properties and changes of matter. Our goal is to ensure that all classes visiting Forest Valley connect their learning outside with classroom units of study.



The syrup which is made with the support of TDSB students is sampled at our annual Maple Syrup Open House. Some will be kept aside and entered in the maple syrup competition at the Royal Agricultural Winter Fair in the fall.

You're Invited!

**Forest Valley's Annual
Maple Syrup Open House
will be held on**

Saturday April 1st, 2017

10:00 a.m.— 2:00 p.m.

**We'll have lots to see, do and
taste as we celebrate Forest
Valley OEC's 50th anniversary
and Canada's 150th birthday!**

Our focus is on our students and their family and friends. We do not publically advertise this event.



Forest Valley OEC is situated on Traditional Territories including the Wendat Anishinabek Nation, the Haudenosaunee Confederacy, the Mississaugas of the New Credit First Nations and the Metis Nation.

You can view a map showing all of the treaties in Ontario at:

www.ontario.ca/aboriginal/treaties



Toronto Outdoor Education Schools (TOES)

Outdoor Education offers students curriculum based "beyond the classroom" learning experiences. The aim of these adventures is to connect students to the built and natural world around them. In the Toronto District School Board, Outdoor Education is an integral part of each student's school journey. It brings learning to life and inspires a sense of wonder.

Learn more at:

<http://schoolweb.tdsb.on.ca/toes/Home.aspx>

Follow TOES on Twitter at: @TOES_TDSB



Forest Valley O.E.C. is a Platinum Certified EcoCentre!
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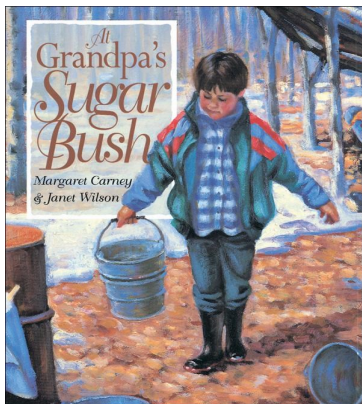
Pure Ontario Maple Syrup

Often referred to as the first agricultural crop of the year, maple syrup is made from the sap of primarily sugar, red and black maple trees in late winter and early spring. The basic process of tapping maple trees to collect the sap and then boiling it down to make maple syrup and sugar has endured for centuries. There have been technological advancements in the production process over the years but the unique wholesome flavour of pure maple syrup has not changed.

In Ontario, maple syrup is produced commercially wherever maples are found: from the southern tip of the province to Thunder Bay in the northwest. With a production level of close to a million litres per year, Ontario is the second largest producer of maple syrup in the country next to Quebec. It takes approximately 40 litres of maple sap to make 1 litre of maple syrup. The maple sap is collected in either buckets or by way of a pipeline that brings sap from the tree to the processing area. The sap, which comes out of the tree with a sugar content of approximately 2%, is boiled until it reaches between 66% and 67.5% sugar content. So you can see that a lot of hard work and dedication goes into each litre of maple syrup produced!

Maple syrup is a completely natural product with no additives. It is chock full of minerals and plant proteins. Research is currently underway to determine how this natural sweetener and flavour enhancing product can benefit human health. Source: OMSPA 2017

Looking for a good book that celebrates the Maple Season?



At Grandpa's Sugar Bush is more than the story of the hard work that goes into producing maple syrup. It is about a deep bond and appreciation of nature that is shared between generations.

Beautifully detailed oil paintings capture all the

signs of spring's arrival in the sugar bush and the loving relationship between the boy and his grandpa.

By Margaret Carney and Janet Wilson

Maple Syrup Festivals in Ontario

In addition to Forest Valley's Annual Maple Syrup Open House on April 1st, Ontario has many wonderful festivals that invite you and your families to enjoy and celebrate this sweet season.

- ❑ [Sugar bush Maple Syrup Festivals](#)
- ❑ [North of the City](#)
- ❑ [Sweet Ontario Festivals](#)
- ❑ [Elmira Maple Syrup Festival](#)
- ❑ [Elmvale Maple Syrup Festival](#)



How did you follow up your visit with us? We want to know!

Please share your post-trip follow up activities with us so we can highlight the great things classes do after their outdoor education experience. This could include art, stories, poems, recounts...etc. We may use your submission in a future Valley Voice, on display at Forest Valley or as a resource for visiting teachers.

Submissions can be sent:

- Electronically: ForestValleyOutdoorEdCentre@tdsb.on.ca
- TDSB Courier: Forest Valley OEC, Route NW11



Forest Valley Contact Information

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Where hearts and minds connect with nature

Join our mailing list: <http://schoolweb.tdsb.on.ca/forestvalley/Home.aspx>

