

**GOODWILL PUTS DONATIONS TO GOOD USE**

**LIFE**

Mostly cloudy with strong thunderstorms  
 Complete forecast. 12A

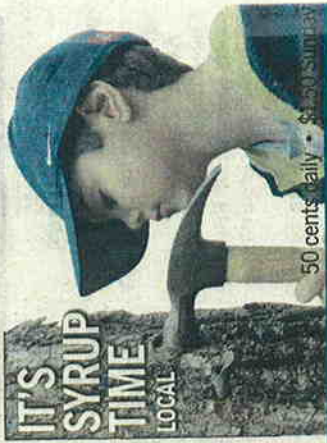


High Low  
**64 / 45**

**SUNDAY, MARCH 25, 2007**

# ST. CLOUD Times

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Times photos by Kimm Anderson, kanderson@stcloudtimes.com

**Dominic Kapinos, 5, of St. Cloud uses a hammer to pound a tap into a tree as he learns how to do maple sugaring Saturday during St. John's University's annual Maple Syrup Festival. The festival continues next Saturday.**

## PARTICIPANTS TAP, TASTE MAPLE SYRUP

### University hosts annual festival

By Frank Lee  
 flee@stcloudtimes.com

COLLEGEVILLE — Jeanne Chu found out Saturday how sweet life can be.

The 41-year-old wife and mother from St. Cloud enjoyed her first maple syrup sundae with her daughter at St. John's University's Maple Syrup Festival in Collegeville.

"It's very, very good," said Chu, a chemistry and physics teacher at Monticello High School as she held a Styrofoam bowl filled with vanilla ice cream and syrup.

Mother and daughter sat on the steps next to the sugar shack where a line of syrup lovers waited patiently during an unseasonably warm



**Jeannie Chu**  
 Enjoyed sundae with her daughter



**Linda Henrichs of St. Cloud lifts the lid on the evaporator Saturday inside the sugar shack to see how the sap is boiled down into maple syrup.**

March day to see how sap becomes syrup.

"When I do buy it, I do buy the pure maple because it's so yummy," Chu said of the festival, which continues March 31.

### Family friendly

Horse-drawn wagons made their way from a park-

ing lot to a clearing along the often-muddy path where trees marked with blue bags greeted the curious.

"We went out and collected sap and saw how they tapped the trees, and we took a winter tree identification tour," Chu said.

### IF YOU GO ...

**What:** Maple Syrup Festival.

**When:** 1-4 p.m. Saturday.

**Where:** Registration near St. John's Preparatory School on the campus of St. John's University in Collegeville.

**Fees:** \$3 for St. John's Arboretum adult members and free for child members; \$7 for adult nonmembers and \$3 for child nonmembers. (Receive \$1 off for pre-registering.)

**Information:** Call 363-3163 to pre-register or visit [www.csbsju.edu/maple](http://www.csbsju.edu/maple).

### MAPLE SYRUP TRIVIA

■ Maple syrup is the oldest American crop.

■ Maple sap contains about 2 percent sugar.

■ Finished maple syrup is almost 67 percent sugar.

■ Each tap produces about 10 gallons of sap, which makes about one quart of syrup.

Source: College of St. Benedict/St. John's University

See **SYRUP, 4B** ▶

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## Syrup

The family-friendly event attracted people of all ages — from children who darted recklessly between the trees to seniors who gingerly picked their way through the woods.

"A ton of sap has to go into just making a little, tiny bit of maple syrup, so you can understand why it's so expensive," Chu said.

Andrew Zimmerman, a St. John's sophomore majoring in Asian studies, enjoyed the acoustic guitar session held next to a campfire surrounded by bales.

"Last year, I came here with students from a Latino outreach program, and they had a lot of fun — a lot of programs, activities for them that they enjoyed," Zimmerman said.

The St. John's community has been participating in the annual rite of spring since the early 1940s. About 220 people attended Saturday's event

staffed by about 40 volunteers.

### Sweet success

Beth Heroux, a College of St. Benedict senior majoring in applied physics, tried her hand at public relations by answering questions from those at the Maple Syrup Festival.

"You need it to be cold at night and warm during the day to allow the sap to move within the tree. It's the tree's natural reaction to the temperature (change)," Heroux said.

Heroux was in good spirits as she clutched several blue sap collection bags and a hammer.

"A lot of the scrapes are from the tree climbing that we were doing earlier ... taking sugar samples from different heights of the tree," Heroux said.

Heroux not only educates the public about the maple syrup-making process, but she often enjoys sampling the nearly finished product with her father at their property in Avon.

"My favorite thing to do with the maple syrup is — right before it's completely syrup — is to just take a glass of it and drink it," she said with a huge grin.