

Maple Syrup: The Sappy Sweetener 清甜芬芳枫糖浆

On a cool autumn morning, you sit down to enjoy a **hearty** breakfast. On your plate is a **stack** of French toast, **smothered** in butter. But as you grab your fork and prepare to **dig in**, you realize a key ingredient is missing – you're out of [maple syrup](#)!

在一个清爽的秋天早晨，你坐了下来，准备享用一顿丰盛的早餐。盘子里有一迭涂满奶油的法国土司。但是当你拿起叉子，准备开动时，你发现餐盘里少了一项关键佐料——你的枫糖用完了！

Maple syrup is a delicious sweetener, made from the **sap** of sugar maple trees. The tasty **topping** was initially discovered by Native Americans, long before European settlers arrived. One tribe called it “sinzibuckwud,” which in their language meant “drawn from wood.” Nowadays, Canada is the leading supplier, producing more than 80 percent of the world's maple syrup.

枫糖是由糖枫的液制成，是非常美味的一种增加甜味的佐料。远在欧洲移民者到美洲之前，美洲原住民就发现了这种风味绝佳的佐料。有个部落把枫糖叫做 sinzibuckwud，在他们的语言中意思就是「汲取自树木」。现在最大的供应国是加拿大，每年都产出全球百分之 80 以上的枫糖。

To make maple syrup, sugar producers will first **drill** a hole in the trunk of a maple tree. Then, they will place a **spout** in the hole and **extract** the sap into a **bucket** or tubing system. Next, the sap is boiled down in an **evaporator** to **concentrate** the sugar content. Finally, the hot syrup is put through a **filter** to **remove** any sugar **particles**, and it is **strained** into a container for **storage**.

要制作枫糖，制糖工人首先会在枫树的树干上钻一个洞，然后在洞口放置一个小接头，并将树液提取至桶子或是管路系统中。接着会在蒸发器里熬煮树液来浓缩这种含糖的汁液。最后煮出来的滚烫糖浆会通过过滤器，将固体糖份颗粒滤掉，最后被倒进容器中贮存。

In Canada, maple syrup is **categorized** into different classes, depending on its color. These colors are a reflection of how the syrup was produced. Darker syrups are cooked for longer periods of time and, as a result, have a stronger maple flavor than lighter ones. As a sweetener, maple syrup is very **versatile**. It can be used to add flavor to pancakes, **waffles**, **oatmeal**, tea, fresh fruit, and many other dishes. With so many uses for this sugary treat, you're bound to develop a **sweet tooth** for maple syrup.

在加拿大，枫糖会依照颜色分成不同级数。不同的颜色反映出枫糖制造过程的差异。颜色较深的枫糖代表它熬煮的时间较长，因此会比淡色的枫糖有更浓郁的枫树香味。枫糖作为增加甜度的佐料，功用可多着呢！它可以加到煎饼、松饼、燕麦、茶、新鲜水果以及其他各种食物中以增添风味。有着这么多不同的枫糖用法，你绝对会爱上枫糖！

— by Jamie Blackler

Vocabulary

syrup [ˈsɪrəp] n. 糖浆；果汁

stack [stæk] n. (整齐的) 一堆
drill [drɪl] v. 钻 (孔)
extract [ɪk `strækt] v. 提取, 提炼
concentrate [`kənsən,tret] v. 浓缩
filter [`fɪltə] n. 过滤器
remove [rɪ `muv] v. 去掉, 消除
strain [stren] v. 过滤
storage [`stɔrɪdʒ] n. 贮藏, 保管
categorize [`kætəgə,raɪz] v. 分类, 归类

More Information

sappy [`sæpɪ] adj. (植物) 多汁液的
heartly [`hɑ:tlɪ] adj. 丰盛的; 营养丰富的
smother: [`smʌðə] v. 盖满; 完全覆盖 to cover thickly
sap [sæp] n. (树等的) 液, 汁
topping: [`tɒpɪŋ] n. (加在食品上面使之更好看或更好吃的) 配料, 浇头 a part or layer that forms the top
spout [spaut] n. 容器嘴, 壶嘴
bucket [`bʌkɪt] n. 水桶, 提桶, 吊桶
evaporator [ɪ `væpə,retə] n. 蒸发器
particle [`pɑ:tlɪk!] n. 微粒; 颗粒
versatile [`vɜ:sət!] adj. 多功能的; 多方面适用的
waffle [`waf!] n. 奶蛋格子饼; 华夫饼
oatmeal [`ot,mil] n. 燕麦粉, 燕麦片
a sweet tooth: 【口】爱吃甜食 to desire to eat many sweet foods-especially candy and pastries
dig in: 【口】(开始)贪婪地吃, 津津有味地吃 to begin to eat heartily