



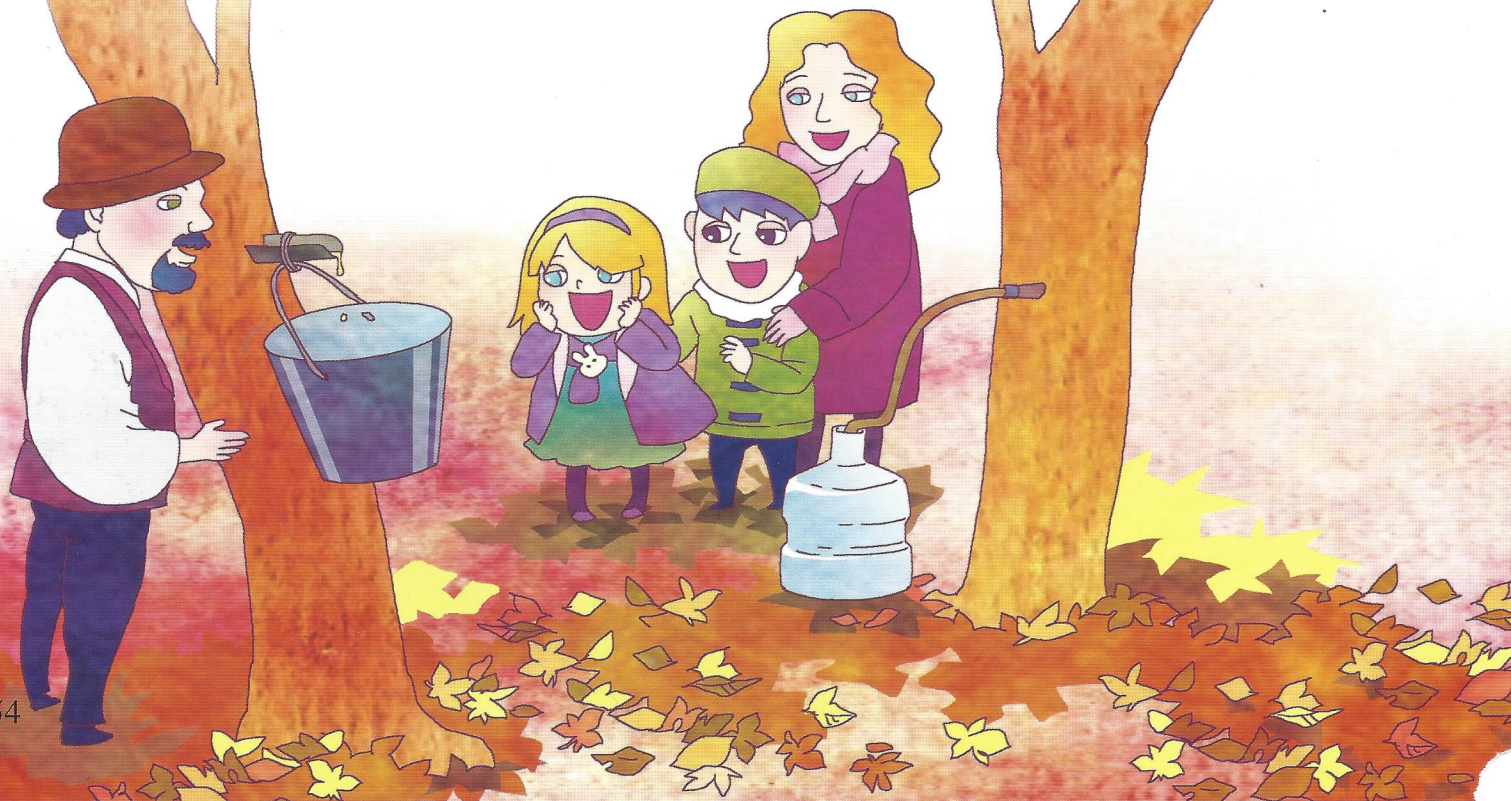
Maple Syrup Festivals 楓糖漿節

“Granny, Let’s go to Funk’s Grove,” said Grandpa Mike. In the summer they went there for picnics and to play music. In March they went to watch maple syrup being made.

“Is it time to tap the trees already?” asked Granny Beck. That means drilling holes in sugar maple trees to get their sap. The sap runs into plastic bags. In the old days people caught it in wooden buckets. The sap is used to make maple syrup.

「奶奶，我們到放克果園玩。」麥可爺爺說。每當夏天，他們會到那裡野餐，聽音樂演奏。3月時，他們則會到那裡去觀賞楓糖漿的製作過程。

「已經到了輕敲樹幹的季節了嗎？」貝琪奶奶問。她說的是在糖楓木上鑽幾個小洞，取出糖楓樹汁的過程。楓汁會流進塑膠袋中，但在以前，人們是用木桶裝楓汁。楓汁會被拿來製作楓糖。





“The sap runs best when the weather is warm during the day and freezing at night,” commented Grandpa. “It takes about 40 gallons of sap to make one gallon of maple syrup.”

“I like to eat maple flavored treats, hike the trails, watch syrup making and listen to local musicians,” said Granny. “Are there other syrup making events like ours?”

“People have gotten together to make syrup ever since Native Americans showed European settlers how to make it in the 1680’s,” said Grandpa. The Native Americans cut a V in the trees then caught the sap. They showed settlers how to drink it for nutrition, how to make syrup and how to use it like sugar. People come out every year when the sap runs when the trees are tapped.”

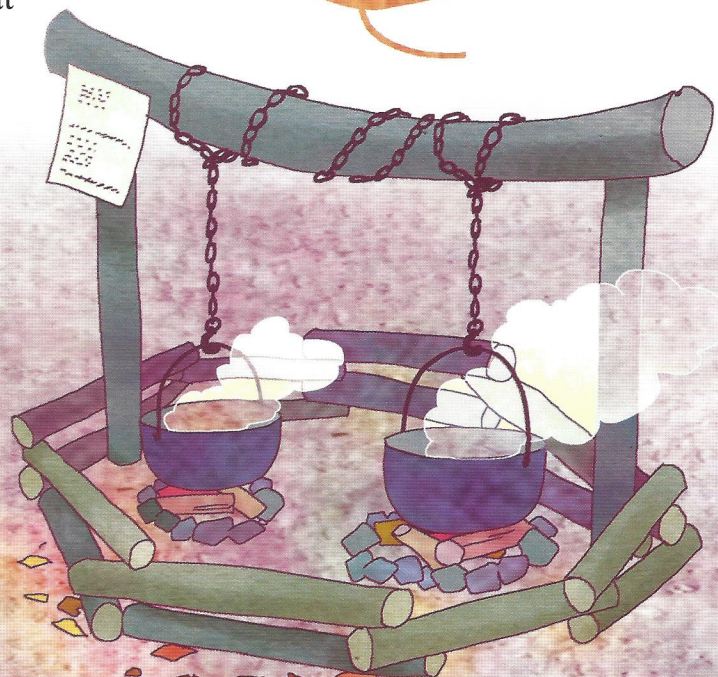
“I like to watch syrup being made in the old fashioned way,” commented Granny. “But what else is there to do at the festivals?”

「在白天很溫暖、夜晚又很冷的時候，流出的楓汁最多。」爺爺說。「每40加侖的楓汁可以做1加侖楓糖。」

「我喜歡去那裡吃楓糖口味的點心，還可以在山徑上健行，觀賞楓糖製作過程，聽當地音樂家演奏。」奶奶說。「還有其他地方和我們一樣，有這種楓糖製造的活動嗎？」

「1680年代，美洲原住民教歐洲移民如何製造楓糖，從那時起人們開始會聚在一起參與楓糖製作。美洲原住民會在樹上刻出一個V字形，從V形缺口處汲取楓汁。他們教屯墾者喝楓糖對健康有益，也告訴屯墾者如何製作楓糖漿，用楓糖來代替糖。人們每年都會在輕割樹幹取楓汁的時候聚在一起。」

「我喜歡觀賞他們用老派的方式製作楓糖。」奶奶說。「但是楓糖節上還有什麼活動呢？」





“Runners race on snowshoes. There are log sawing competitions, cooking demonstrations, pancake eating contests, horse and sleigh rides, dog shows, antique auto shows, toy shows, petting zoos, quilt shows and old time crafts.”

“Old time crafts?”

Grandpa added, “There is woodcarving, candle making, spinning and weaving, rope making, old time music, and there are always vendors. There are over 100 Maple Syrup Festivals across North America to provide food and good fun for families. The festivals are one of the first signs of spring.”

“How big are the festivals?” asked Granny.

“Some are small, but some are huge. The largest festival is in Ontario Canada. It started in 1965. Organizers planned for 2,500 attendees. Instead they had 10,000.”

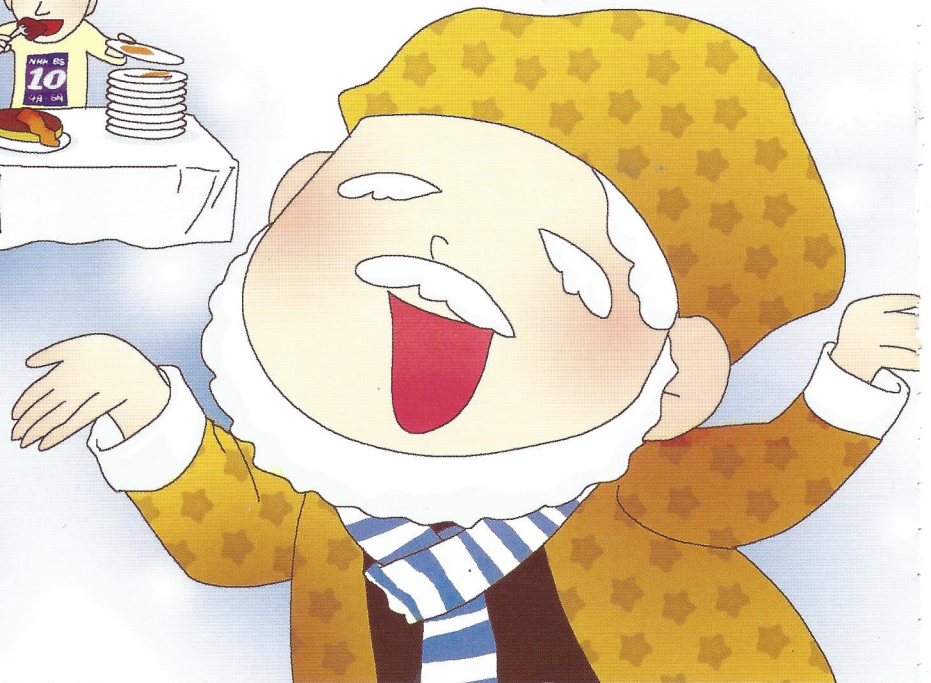
「有跑者穿上雪鞋賽跑。還會舉辦伐木比賽、烹飪示範會、鬆餅大胃王比賽、騎馬和乘雪橇、狗兒表演、古董車展、玩具展、可愛動物園、織毯秀和傳統技藝表演。」

「傳統技藝表演？」

爺爺補充說：「像是木雕、手工蠟燭、手工織布、繩索製作、老音樂等，還會有許多攤販。在北美洲有超過1百場楓糖節，為許多家庭提供美食和樂趣。這些節慶是春天來臨的第1個信號。」

「這些節慶的規模到底有多大？」奶奶問。

「有些是小型節慶，但有些的規模很大。最大的是加拿大安大略省的楓糖節。安大略省楓糖節最早開始於1965年，當初策劃者預估會有2千5百名參與者。最後有1萬人來參加。」





“In 2000 over 66,000 attended from as far away as Australia, Europe and Mexico, as well as from Canada and the USA.”

“Does the USA make the most syrup?” asked Granny?

“No,” answered Grandpa Mike. “Canada makes 80% of the maple syrup in the world. Most of the rest comes from the USA. A tiny spot comes from Japan and Korea.”

“Spot! That is the word I was thinking of. I want some SPOTZA,” said Granny.

“SPOTZA?” questioned Grandpa.

“Yes! The workers at Funk’s Grove boil maple syrup to make it thick and pour it over ice to make a soft clear taffy called SPOTZA. The name comes from early America and means spot on the snow. Would you like to share a spot on the snow with me?”

“Yes, if you let me buy maple syrup for my pancakes.”

「2000年，有超過6萬6千人參加，除了加拿大和美國的參與者之外，還有遠從澳洲、歐洲和墨西哥來的。」

「製造楓糖最多的國家是美國嗎？」奶奶問。

「不是。」麥可爺爺回答。「加拿大生產全球80%的楓糖。其他則主要來自美國。有一小點來自日本和韓國。」

「小點！這就是我在想的字。我想要吃些『點點』（SPOTZA）。」奶奶說。

「『點點』？」爺爺問。

「沒錯！放克果園的工人會把楓糖漿煮得黏稠濃厚，然後把糖漿倒在冰上，變成清澈柔軟的軟糖，他們把這種軟糖命名為『點點』。這個名字來自於早期美國，指的是雪地上的斑點。你想要和我一起分享雪地上的斑點嗎？」

「當然好囉，那麼妳要讓我買淋在鬆餅上的糖漿囉。」

英文朗讀線上收聽：

<http://www.c-talk.com/flash.htm>