Use Visual Information

Grade 5 Reading Worksheet - Building Confidence

Name _____ Date _____

Circle the answer.

READ THIS FIRST

From Maple Sap to Syrup

In early spring, the Tremblay family of northern Vermont turns their maple trees into syrup. Their small sugarhouse sits at the edge of a hillside of sugar maples. Eleven-year-old Jacques helps his grandmother every weekend of the season.

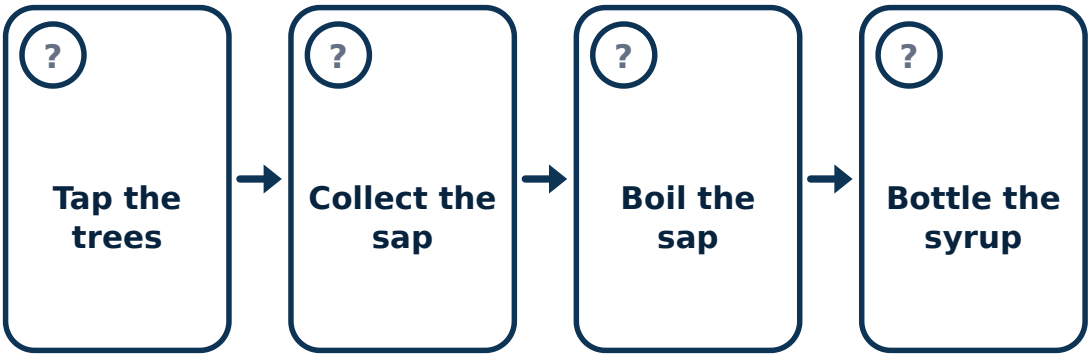
The work follows four steps, shown on the cards. First, the family taps the trees. They drill a small hole in each trunk and push in a metal spout. Next, they collect the sap, which is clear and watery. It drips through plastic tubes into large tanks. Then they boil the sap in a wide, flat pan called an evaporator. As the water steams away, the sap turns thick, golden, and sweet. Finally, they pour the hot syrup into bottles.

Sap only flows when nights are below freezing and days are above freezing. Cold nights and warm afternoons work like a pump inside the tree. The season usually lasts four to six weeks.

This year, Jacques kept a record of how much sap the tanks held each week. His bar graph shows the totals. In the first week, the nights were not quite cold enough, so the sap ran slowly. The third week brought perfect weather, with frosty nights and sunny afternoons. During the fourth week, the days grew warmer and the sap began to slow.

Boiling takes patience. It takes about 40 gallons of sap to make just one gallon of syrup. Grandmother Tremblay says that is why real maple syrup costs more than pancake syrup from the store.

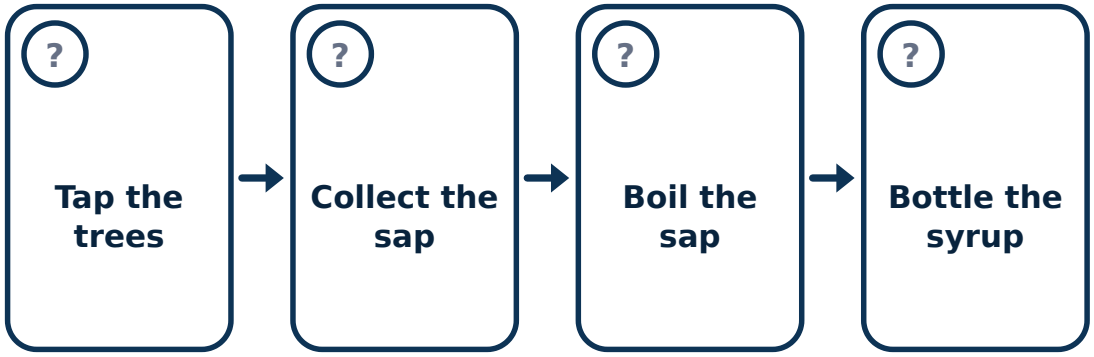
The season ends when the buds on the maple trees start to open. Then the sap tastes bitter, and the family pulls out the spouts. The small holes in the trunks heal over during the summer.



1. Look at the cards. Which step comes right after collecting the sap?

bottling the syrup boiling the sap tapping the trees

2. Which card shows the step that makes the sap thick and sweet?



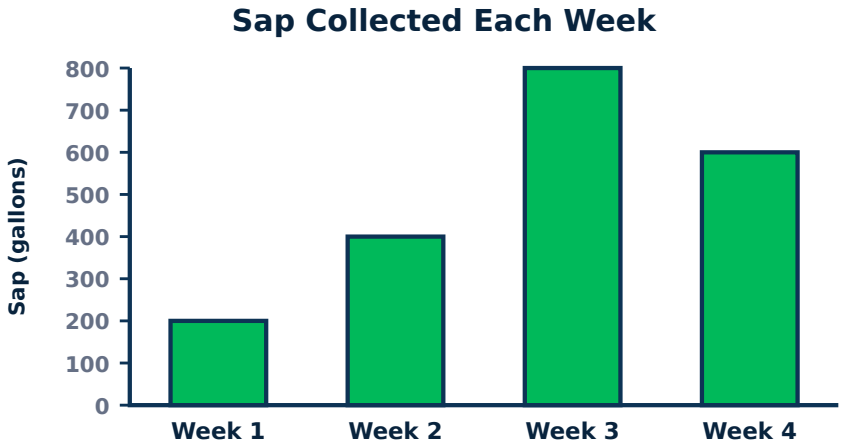
Collect the sap Bottle the syrup Boil the sap

3. What does the text tell about the first step that the cards do NOT show?

Collecting comes after tapping.

A spout goes into a small hole.

Tapping is the first step.



4. Look at the graph. How much sap did the family collect in Week 2?

400 gallons 300 gallons 40 gallons

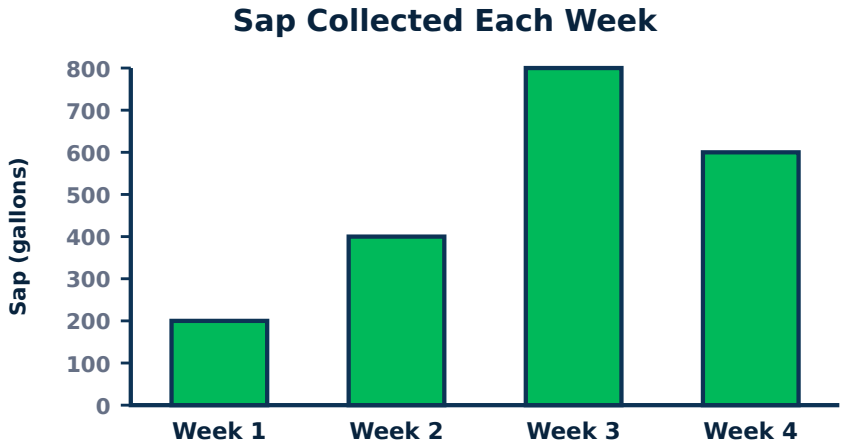
5. Week 3 has the tallest bar. What does the text say caused it?

frosty nights and sunny afternoons

nights that were not cold enough

warm days that sped up the sap

6. According to the text, why is the Week 1 bar short?



The nights were not cold enough.

The buds on the trees had opened.

The trees had not been tapped yet.

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Answer Key - Grade 5 Reading Worksheet - Building Confidence

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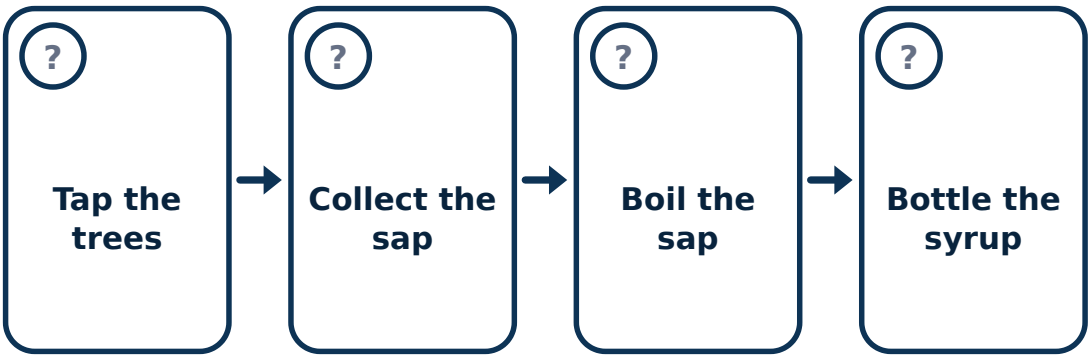
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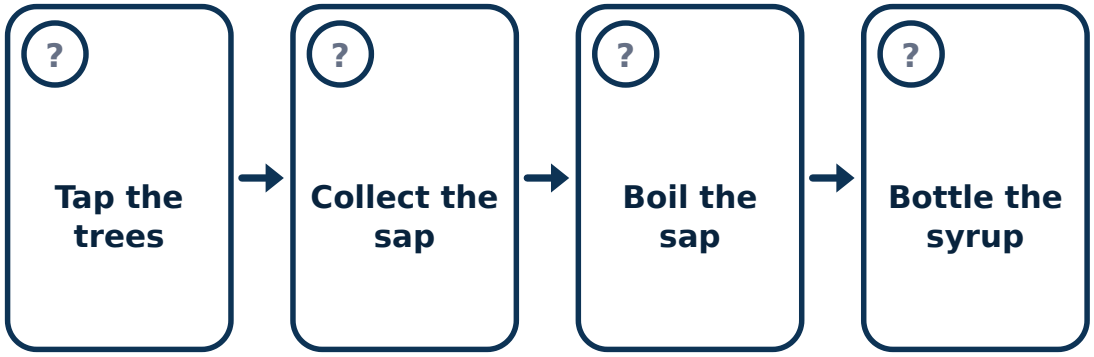
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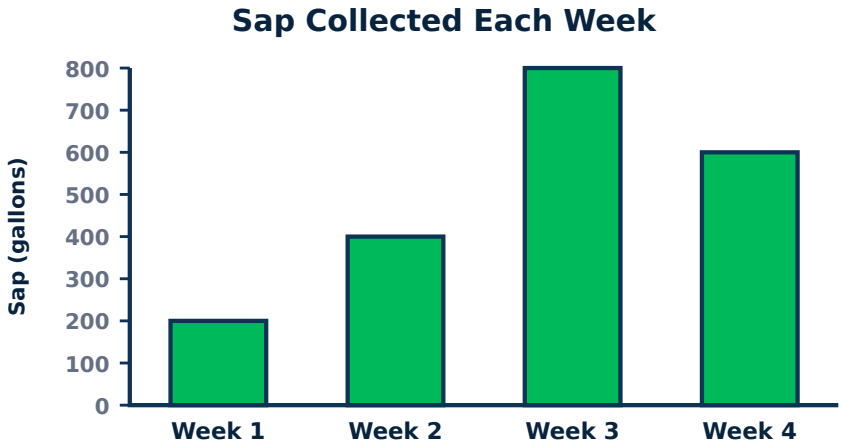
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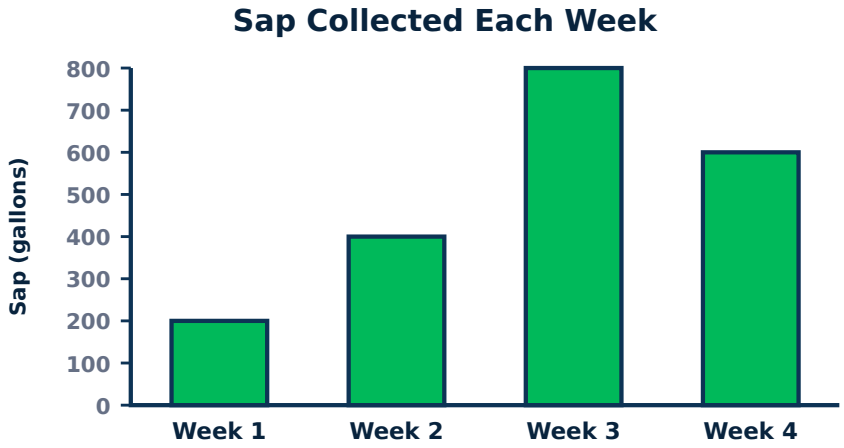
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