



Congratulations, Proctor '22!



Lilly Carlson



Maura Kelly



Wes Koziol



Sasha MacKenzie



Brynne Makechnie



Lily Menard



Jack Robinson



River Turnbull

Eight Andover Students Graduate From Proctor This Year

Andover's Proctor '22 grads head to college, hockey

Press release

Andover's graduates in the Proctor Academy Class of 2022 are fanning out across the country for the next chapter in their adventures:

- Lilly Carlson, University of New Hampshire
- Maura Kelly, Whitman College
- Wesley Koziol, Loyola University of Maryland
- Brynne Makechnie, Utah State University, Majoring in Art
- Sasha MacKenzie, St. Olaf College, Minnesota, Majoring in Political Science
- Lilly Menard, California Polytechnic State University, Majoring in Chemistry
- Jack Robinson, Juniors Hockey
- River Turnbull, Emory University, Majoring in Film and Media Studies

Sugar House from page 32

Brooks' architecture class, and the Woods Team afternoon activity got involved.

When I visited the Johnson Sugar shack during sugaring season, I noticed the massive, silver shiny evaporators, used to boil large loads of sap. The evaporators make it easier to boil big loads of syrup.

All of the syrup made in the Johnson Sugar House is tapped from the trees right on campus and in the Proctor woods. Laura walked me through all of the steps it takes to make the perfect Proctor syrup.

It all starts with Laura going out to the ski hill and drilling holes in trees to attach tubes to collect sap. The tree sap is brought to the Sugar House and gravity pulls it into the evaporator from the containers.

The tree sap is the water moving

through the tree. It is 98% water and 2% sugar. Laura boils the sap down until it hits a precise temperature, and you are left with 66.9% sugar. At this point, you're left with all the rich sugar in the sap that becomes maple syrup. This is then moved over to the finalizing box where it is cooled down and prepared.

Laura explained that there are some good seasons and some bad seasons. "Last season was one of the worst seasons Proctor has ever experienced, along with the whole state of New Hampshire." Good and bad seasons depend on the weather at the end of winter transitioning into spring. This year Proctor and the Sugar House had high expectations for the season – Proctor produced over 45 gallons – and eight students helped with the process during Proctor's four-day Project Period.



We are thankful & humbled by your continued support!

Hours
 Mon & Tue • Closed
 Wed & Thu • 11 AM-8 PM
 Fri & Sat • 11 AM-9 PM
 Sun • 11 AM-8 PM

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