



WHICH 5 TREES ARE BEST FOR MAPLE SYRUP?



SUGAR MAPLE TREES

Significantly sweeter and flows longer.



BLACK MAPLE TREES

Less common, but similar to sugar maple syrup.



SILVER MAPLE TREES

Syrup has butterscotch tones.



RED MAPLE TREES

Sap takes less time to develop.

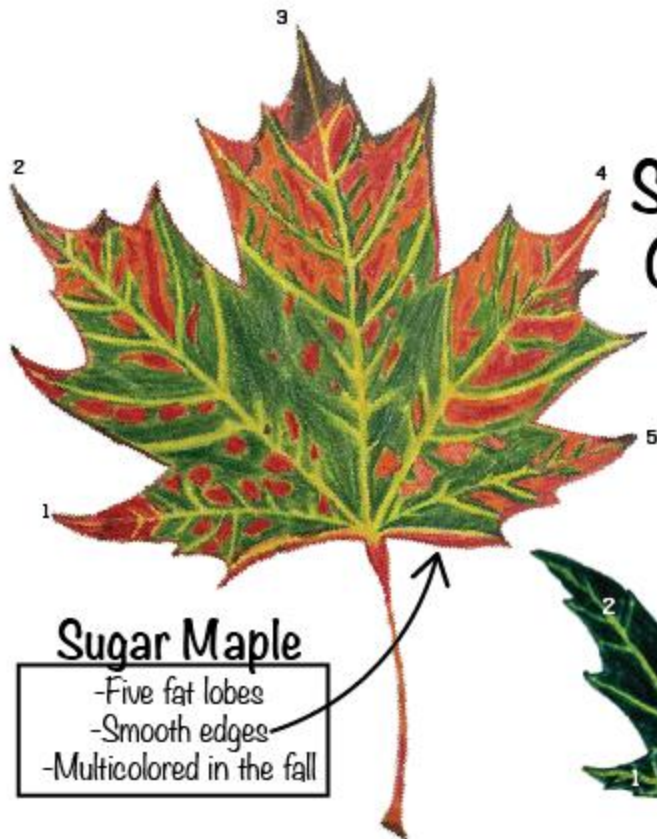


BOXELDER MAPLE TREES

Some research has found these trees to have a higher sugar content than Sugar Maples!

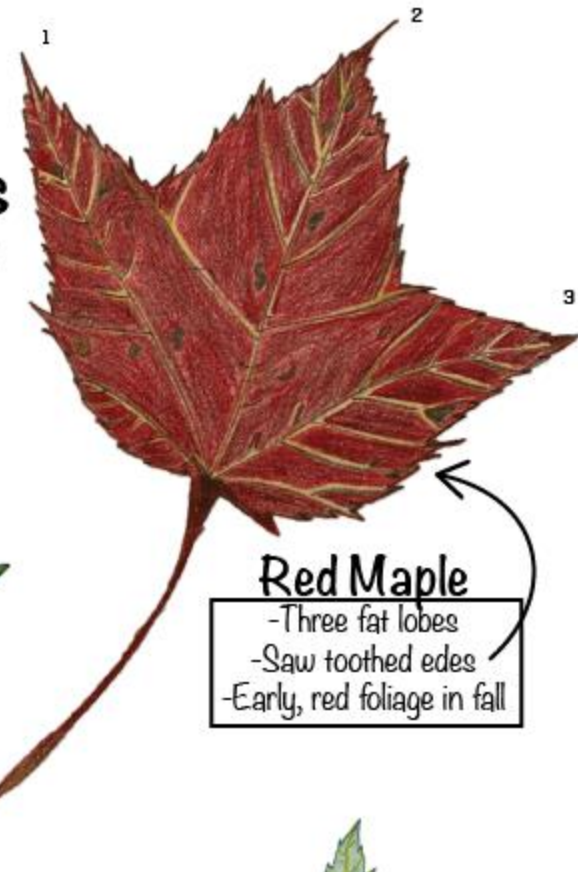


The Hobby Sugar Maker's Quick Tree ID



Sugar Maple

- Five fat lobes
- Smooth edges
- Multicolored in the fall



Red Maple

- Three fat lobes
- Saw toothed edges
- Early, red foliage in fall



Silver Maple

- Five skinny lobes
- Smooth edges
- Light green ("silver") on underside
- Late to turn in fall



Sugar Maple Identification



Opposite Branching

Most branches and twigs will have a 'buddy' opposite of them. This is easiest to see on small twigs near the end of a branch.



Bark

Light gray, flaky, "frosted flake" bark, often has black patches near the base.



Twigs and Buds

Twigs are slender, smooth, and reddish brown. Buds are pointed with small scales.

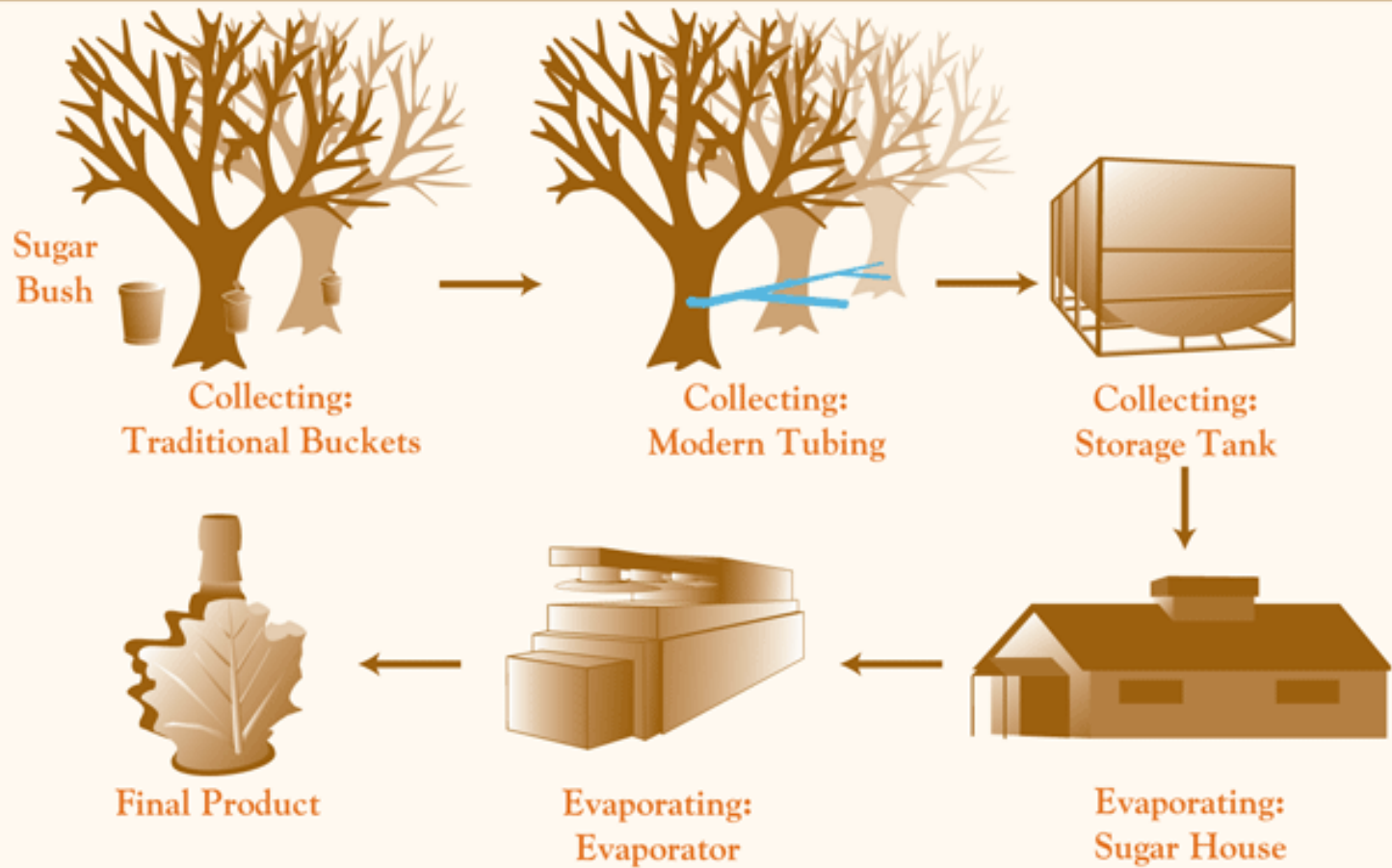
Fruit

Maple seeds, called samaras, are produced in the fall. A few seeds may still be visible underneath the tree.



Leaves

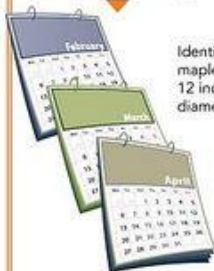
Leaves are located opposite one another on the branch. In winter, the buds are visible where the leaves will grow in the spring.



Make Your Own

MAPLE SYRUP

Sugaring season is from late February through early April



Identify a sugar maple at least 12 inches in diameter.

On the sunny side of the tree, find a healthy spot at waist height. At an upward angle, drill a 2-inch deep hole large enough to accommodate the spout.



Use a mallet to drive your spout (called a spile) into the hole. Multiple taps in the same tree should be at least 6 inches apart.

Hang a clean, covered container to catch the sap as it runs out of the spile.

Collect the sap each day and keep it cold to prevent souring. Boil it as soon as possible.

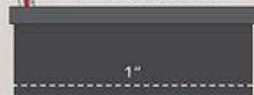


It takes about 10 gallons of sap to make 1 quart of syrup. An average maple tree with a single tap will yield about 10 gallons over the course of a sugaring season.



Start the boiling process outdoors. As the water in the sap begins to evaporate, continue to add cold sap to the boiling sap. Don't overfill the pan because it could boil over (apply melted butter to the rim of the pan to help keep the boiling sap from foaming).

Keep at least an inch of sap in the bottom of the pan at all times to avoid having it burn. Use a candy thermometer to monitor the temperature. The finished syrup should be 7.5 degrees above the boiling point of water, which varies by elevation.



Filter the boiling syrup through a clean, wet white felt or paper filter into a glass jar. Seal the jar and tip it on its side for several minutes as the syrup cools. Sealed jars of syrup can be stored at room temperature but should be refrigerated after being opened for use. Properly prepared syrup can also be stored in the freezer.

Use hot water, but not soap, to clean equipment.

Taps should be removed from the trees when the first buds appear.



THE GRADES



Grade A Light Amber, is very light and has a mild, more delicate maple flavor.



Grade A Medium Amber, is a bit darker, and has a bit more maple flavor.



Grade A Dark Amber, is darker yet, with a stronger maple flavor.



Grade B, is made late in the season, and is very dark, with a very strong maple flavor.

Easy to Use, Fast and Convenient

step1



Drill a hole (1 inch) in the maple tree.

step2



Knock the maple syrup tap into the hole.

step3



Connect the hose to the short end of the syrup tap.

step4



Connect the end of the hose to the prepared container.

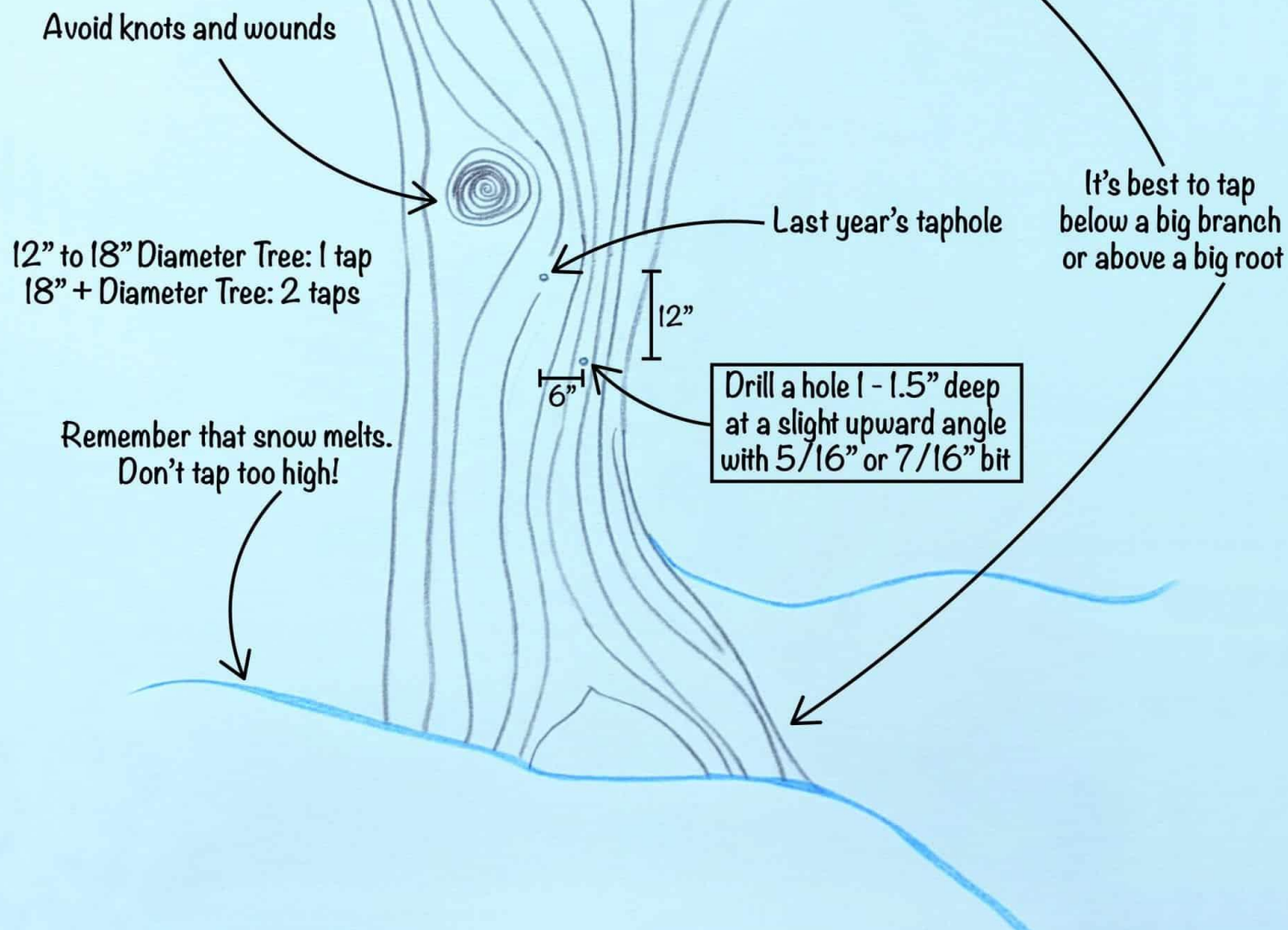
step5



Enjoy sweet maple syrup and delicious food.



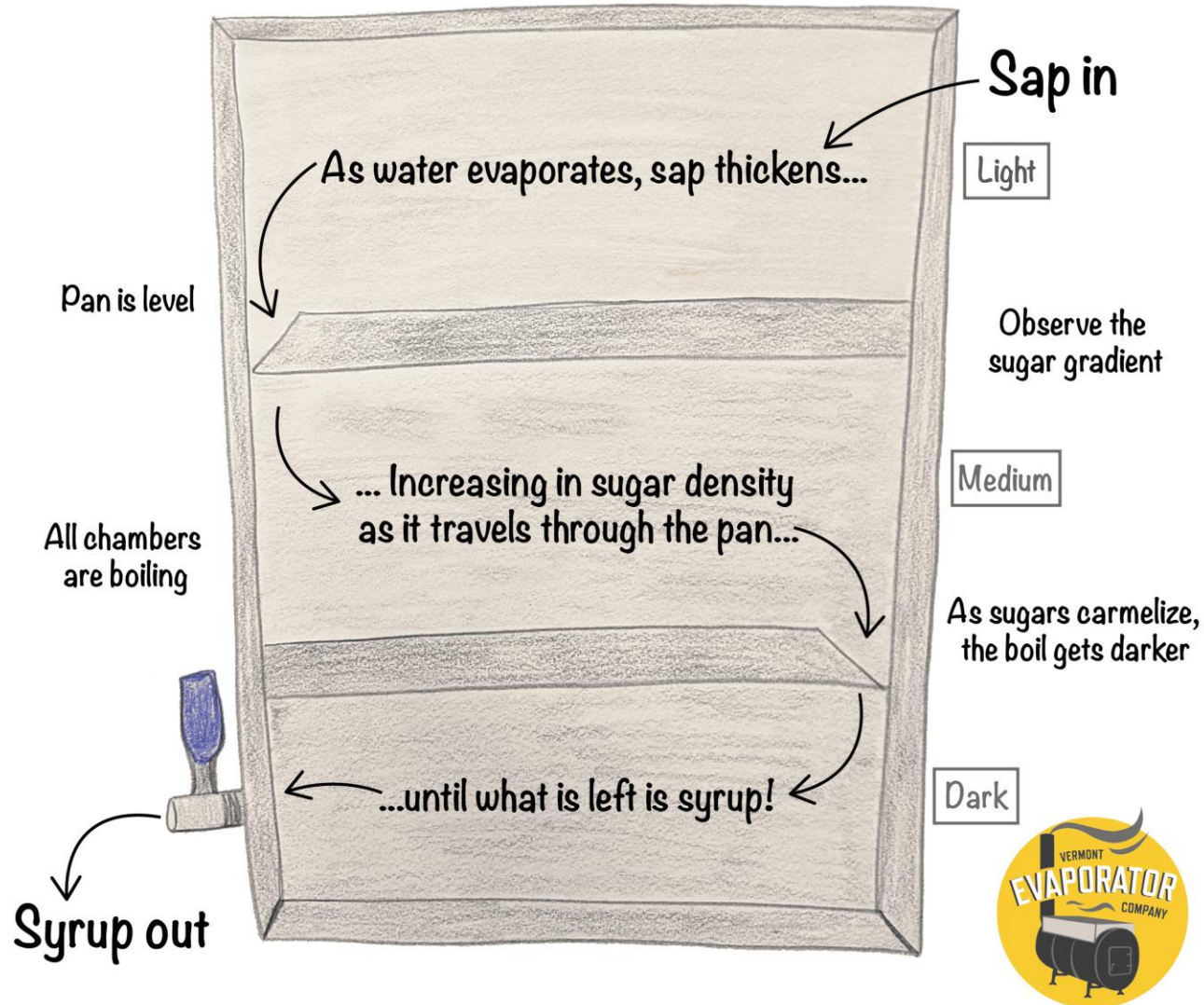
How To Tap a Tree



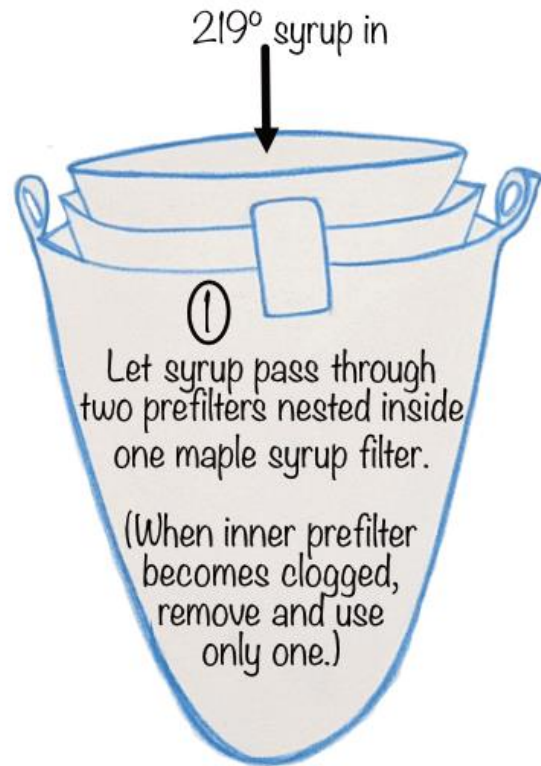




From Sap to Syrup on a Continuous Boil Pan



Filtering and Storing Maple Syrup

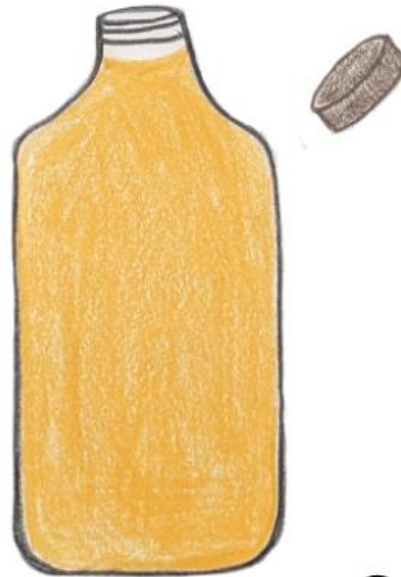


Syrup will cool as it filters...



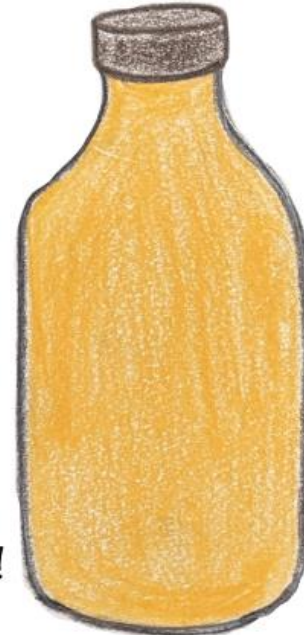
②

...but as long as it is at least 180° when put in sterilized bottles or jars, it does not need to be reheated prior to bottling. So it pays to have everything ready to go before you start!



③

Screw on cap or lid, let cool. Store upright sealed containers at room temperature for up to 2 years!



NEW GRADING SYSTEM FOR MAPLE SYRUP

PERCENTAGE
OF LIGHT
PASSING
THROUGH:

>75%

50%
TO
74.9%

25%
TO
49.9%

< 25%

GRADE A
GOLDEN
DELICATE
TASTE

GRADE A
AMBER
RICH
TASTE

GRADE A
DARK
ROBUST
TASTE

GRADE A
VERY DARK,
STRONG
TASTE



MAPLE SYRUP GRADES



GOLDEN

This early-season, light colored maple syrup has a corresponding light taste.



AMBER

Amber is typically produced mid-season and has the classic maple flavor



DARK

Late-season syrup production produces darker syrup and stronger, more intense flavors



VERY DARK

Very dark maple syrup is very robust in color and flavor and best used as a cooking ingredient

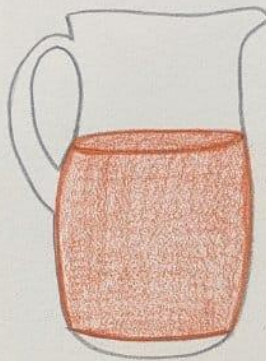
Grades of Maple Syrup & Their Uses



Golden Color
with
Delicate Taste

Fancy

- drizzled over vanilla ice cream
- mixed with soft cheese or butter
- as the sole ingredient of maple cream, candy or sugar



Amber Color
with
Rich Taste

Versatile

- with pancakes or waffles
- in salad dressings and sauces
- in chocolate milk, hot cocoa & mixed drinks



Dark Color
with
Robust Taste

Practical

- with roasted and baked vegetables and meats
- paired with smoky and spicy foods



Very Dark Color
with
Strong Taste

Work Horse

- preserving & canning fruits, veggies and meats
- in baking

Maple Four Ways

Syrup



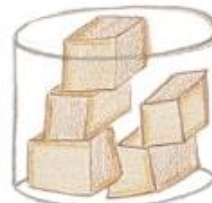
- Start with sap
- Boil to 219° F
- Filter

Cream



- Start with syrup
- Do not stir
- Boil to 235°F
- Cool to 100°F
- Stir until lighter in color and the thickness of peanut butter (30+ minutes)

Candy



- Start with syrup
- Do not stir
- Boil to 246°F
- Cool for 5 minutes
- Stir until lighter and thicker (1-5 minutes)
- Pour into shallow pan(s) lined with lightly oiled parchment paper to 1" thick or so
- Cool completely
- Cut into cubes

Sugar



- Start with syrup
- Do not stir
- Boil to 257°-262°F
- Take off heat
- Stir vigorously as maple cools and crystals form (20+ minutes)
- Sift and grind any lumps with mortar and pestle or food processor





Replacing White Sugar with Maple in Baking

For each 1 cup of white sugar to be replaced:



White Sugar

=



Maple Syrup

-



Remove 1/4 cup
liquid from recipe



White Sugar

=



Maple Sugar

The History of MAPLE Syrup

Some legends credit the discovery of maple syrup to the squirrel.

Before 1600's

Indigenous North American peoples were using maple tree sap to form syrup many, many years before European settlers arrived.

1680

European settlers started using augers instead of the slashing method.

North America is the only region in which maple syrup is produced.

17th & 18th Centuries

Maple sap would be used primarily as a substitute for imported cane sugar.

1970's

Technological advances contribute to a further refined processing of maple syrup.

2009

University of Vermont researchers develop a new type of tap that reduces bacterial contamination.

It takes 40 gallons of sap to make one gallon of maple syrup.

1663

Robert Boyle, an English chemist, heard tales of "a kind of tree whose juice that weeps out its incision. . . doth congeal into a sweet and saccharin substance. . ."

17th Century

Dairy farmers would use maple syrup as a secondary source of income between winter and spring months.

1764

Maple sweeteners became even more popular due to the Sugar Act, which placed high tariffs on imported sugar.

2008

Every year since, the maple industry grows 10% annually.

Canadian exports of maple syrup rise above \$141 million a year.

THE NATIONAL MAPLE SYRUP FESTIVAL SWEET VICTORY CHALLENGE



Maple syrup can be substituted for white sugar. 1 cup maple syrup = 1 cup white sugar. (Note: 1 cup is 3 1/2 for one cup of sugar)

Maple syrup may contain no less than

66% sugar by weight.

Maple Syrup Primer

SWEET FACTS ABOUT A STICKY STAPLE



The darker the syrup, the stronger the flavor.

In the US, maple syrup is classified by its translucence.

Grade A Light Amber is more than 75 percent translucent

Grade A Medium Amber is 60.5 to 74.9 percent translucent

Grade A Dark Amber is 44.0 to 60.4 percent translucent

Grade B is any product less than 44.0 percent translucent



4 maple trees - **40** gallons of sap - **1** gallon pure maple syrup

INFUSED SYRUPS

are those which have been enhanced with the flavors of fruits, spices, coffee, liqueurs, or other seasonings.

Cinnamon and vanilla are popular flavor enhancers, but herbs, berries and even habanero peppers are also used.



35

Average age a maple tree is tapped



Syrup flavor is influenced by soil type, tree genetics, weather conditions during the season, and processing technique.

Native Americans were the first to produce maple syrup and maple sugar. Maple tree sap was being processed into sugar long before the arrival of Europeans.

Sugaring season runs four to eight weeks, depending on the weather.

Each tree can support between one and three taps, depending on its trunk diameter.



Specialty syrups have developed a following with chefs, who have taken the sweet staple from the breakfast plate to the pork chop and beyond.



The boiling point of maple syrup is **219** DEGREES



Artisanal barrel-aged syrups are hot packed into former bourbon, rum & brandy casks and aged to create sophisticated flavor pairings.



HOW TO MAKE MAPLE SYRUP

NATURE GUIDE

HOW TO MAKE MAPLE SYRUP

1		KNOW THE SEASON The sugaring season typically runs from early February until late March. For sap to flow, temperatures run below freezing at night and above freezing during the day.
2		IDENTIFY MAPLE TREES In winter, maples can be identified by bark, overall shape, and tree buds. Trees that are suitable for tapping must be no smaller than 11 inches in diameter (about 40 years old).
3		TAP TREES A tap hole should be drilled into a maple about 2 inches deep, and about 2 feet from the ground. Attached to the tap will be some type of collection: bucket, bag, or tubing.
4		COLLECT AND STORE SAP Sap should either be refrigerated or evaporated soon after it is collected. Sap that is not boiled immediately can ferment and produce off-taste syrup.
5		COOK SAP INTO SYRUP Maple sap is boiled over heat for many hours so the water evaporates. Sap runs clear from the tree but as it cooks down it develops the more amber color & reduces in volume.
6		FINISH AND FILTER SYRUP There are a few ways to determine that maple syrup is finished processing: (1) temperature, (2) a visual sheeting test, or (3) the percentage of sugar content.

Today we have the ability to produce maple syrup in high volumes, but the basic process of turning maple sap into syrup is the same as it was hundreds of years ago. It is not a difficult process but can be time consuming due to the weather-dependent rate of sap flow and the amount of time it takes to evaporate the water off the sap.

SYRUP



Maple sap becomes syrup at 7 degrees above the boiling point of water. Any maple tree can be tapped for syrup. Success is the most important factor to tapping.

RUN



Sap run refers to the amount of sap flow. Sap run is measured in terms of a single day. Five runs of one inch per day depends on the weather conditions.

SUGAR ON SNOW



Syrup on snow is when syrup is heated to 212°F and poured on snow or ice. It is used to make maple taffy. A perfect stick is created over the top to collect the best.

SUGAR BUSH



A sugar bush (or sugar woods) is a group of maple trees being tapped for syrup. This is also called a maple grove and is usually composed of red and black maples.

SUGAR MAPLE

Acer saccharum

The Sugar Maple is a deciduous hardwood tree, highly prized for its unusually sweet sap (along with the similar Black Maple). Trees grow on average to 80 feet.

- Leaves 5 inches, palmate veins, 5-lobed, center lobe parallel-sided
- Fall color varies from bright clear yellow to red
- Bark gray-brown (darkens as the tree ages), furrowed and plated
- Fruit (called a samaras) is about 1 inch with paper wings at right angles
- Tree evenly proportioned, egg-shaped with dense slender boughs
- Twigs pale brown, buds brownish and in an opposite arrangement



Maple Syrup Grades

			
GOLDEN	AMBER	DARK	VERY DARK
DELICATE TASTE	RICH TASTE	ROBUST TASTE	STRONG TASTE
Light golden color with a subtle maple flavor. The flavor is mild and smooth with hints of maple.	Light amber color and classic maple syrup flavor - rich but still smooth and sweet.	Dark amber in color and has a heavier more pronounced maple flavor.	Deep in color and near to molasses, intense flavor suited for a baking counterpart.



WWW.THESILVANREVERIE.COM