

# MAPLE FARMERS

Hi,

May is a beloved month here on Maple Flower Farm. My wife Liz, our son Tobin, and I celebrate our birthdays. The songbirds return, the grass turns green, and the trees put on their party dresses. There is comfort knowing that the sugaring season is over, the sugarhouse is cleaned up, and we can tend to the flower gardens before heading into the woods to collect next year's firewood.

From May Day to Mothers' Day to Memorial Day, we have much to celebrate and honor during the month. I find that May generously delivers nature's bounty as life springs back after the long winter. May is my favorite month, and to celebrate the season's generosity I am happy to offer some volume discounts now through the end of the month.

- **save 10% when you buy 8 pints**
- **save 10% when you buy 12 half-pints**
- **choose any combination of all four grades**
- **free shipping on all orders over \$100**
- **no codes required**

This is a great time to stock up on some syrup for yourself as well as have some giftable sized bottles ready to share with family and friends. Bring a bottle of syrup to your next host or hostess and see how excited they are!



*get a deal on Pints and Half-Pints this May*

In this newsletter there are a couple of quick and easy recipes, a detailed article discussing how much sap it *really* takes to make maple syrup, and even a little geography quiz. And yes, a sale. Yay!

Thank you for supporting our small family farms. It really is making a difference.

Cory

## QUICK 'N' EASY RECIPES

### MAPLE CHICKEN 'N' RIBS

**with a side of maple 'n' butter  
delicata squash**

When Liz and I came across the Maple Chicken 'n' Ribs recipe from Nigella Lawson, we knew we needed to give it a try; we were not disappointed. The prep time is quick, but since the meat is marinated you do need to plan ahead for a day or two. The result is well worth it as the chicken 'n' ribs are perfectly tender and succulent.



[Get the recipe from Nigella's website.](#)

Roasted winter squash has been a favorite in our house for as long as we can remember. Simply split in half, scoop out the seeds, add equal parts of butter and maple syrup, and bake at 350 for about 45 minutes. You can never use too much syrup and butter, so don't be shy. You can even add a little more when it comes out of the oven if you want to. Then dust with a little cinnamon and salt to taste.

## how much sap does it really take?



*Janet collecting sap at White Rock Farm*

I cringe a little when someone states matter-of-factly that it takes 40 gallons of sap to make one gallon of maple syrup. The answer to that question depends

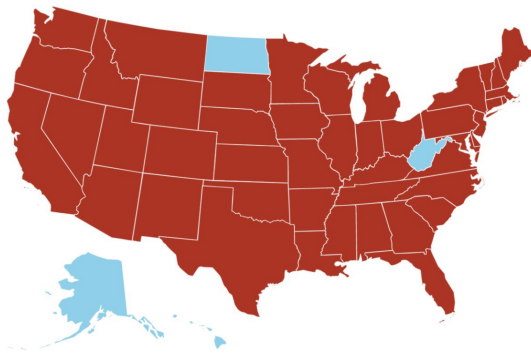
on the sugar content of the sap. In reality, it can take anywhere from 20 to 100 gallons of raw maple sap to make one gallon of pure maple syrup.

Maple farmers have used a long-standing rule-of-thumb to estimate the projected yield of maple syrup based on the sugar content of the raw sap; however, that rule has limitations. Actually, it has a major oversight because it ignores a critical piece of the sugaring season: the sugar left in the evaporator at the end of the year known as the 'sweet'.

In my latest article I discuss the *Jones Rule of 86*. Then I present a correction factor to account for unused sweet at the end of the year that can have surprisingly significant implications for how much sap it really takes to make one gallon of maple syrup.

[read the article](#)

## what states are missing?



Maple Farmers is now in our third year of selling on-line, and the business has given all of the farmers a bigger outlet for our syrup. We are so much happier to send our syrup directly to the people that eat the syrup rather than ship it off to the nondescript bulk buyers.

After a recent shipment to South Dakota, we are down to just four states that have not yet received our syrup. So if you know someone in Alaska, Hawai'i, North Dakota, or West Virginia please let them know about Maple Farmers. We would love to ship them an order and brighten their day with some some pure Vermont maple syrup. We are also happy to ship to Puerto Rico, Guam, or any of the US territories!

## *leave us a review*

They help us rank better in search engines so that more people can find us and we add more small family farms to our collective. [Here's a link](#) to leave a Google review. We've added a few of our reviews to our [Reviews page](#). Check those out if need any convincing about how delicious our syrup is!

[shop maple syrup](#)

### Maple Farmers

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