



MAPLE FRUIT SMOOTHIE

2 Bananas

2 c. Frozen Strawberries

½ c. Frozen Red Raspberries

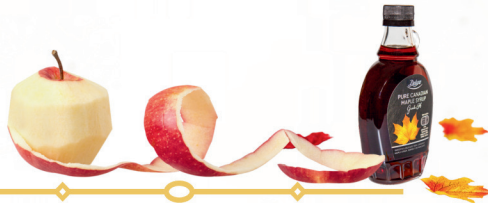
1 c. Frozen Blueberries

1 c. Yogurt (Vanilla or Strawberry)

¾ c. Fruit Juice (Your Choice)

½ c. Pure Maple Syrup

Blend all ingredients well and serve immediately.



MAPLE BAKED APPLES IN THREE STEPS

STEP 1:

4 Apples

Peel apples and cut in half. Scoop out the seeds of each half. Place each apple half on bottom of a 9x9" pan.

STEP 2:

6 T. Brown Sugar ~ 3 T. Flour ~ 3 T. Butter

Mix brown sugar, flour, and butter together. Place mixture in the center of each of the apple halves.

STEP 3:

½ c. Maple Syrup ~ ½ c. Water

Mix maple syrup with water and pour over apples. Bake at 350 for about 45 min. Serve with CoolWhip or vanilla ice cream.

DID YOU KNOW??

Pure Maple Syrup contains several benefits, including 24 natural antioxidants. It may help with inflammation and possibly reduce various chronic diseases.

PURE MAPLE SYRUP IS DELICIOUS DRIZZLED ON:



Grapefruit

Ice Cream

Cereal

Pancakes

Waffles

French Toast

Corn Dogs

Oatmeal

Hashbrowns

Fall Squash

Sweet Potatoes

Smoothies

Baked Beans

Baked Ham

Fresh Cuts of Fruit

Buttered Bread



The statements in this brochure have not been evaluated by the Food and Drug Administration. Maple Syrup products are not intended to diagnose, treat, cure, or prevent any disease."

FREE
TAKE ONE

THE ULTIMATE GUIDE TO Maple Syrup



HOW IT'S MADE AND IT'S USES AND HEALTH BENEFITS



GEAUGA COUNTY, OHIO
440-548-2676



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PURE MAPLE SYRUP OUR PROCESS: TUBING



Sap is what comes out of a Maple Tree and looks like water and is a tad sweet. It takes 43 to 55 gallons of sap to make one gallon of maple syrup. We tap over 3,000 trees and make our own maple syrup.

All the sap runs in pipelines (tubing), which is very high maintenance. It does not save work over the buckets but it does produce a much higher yield and a cleaner product.

Our tanks are all stainless steel to keep the sap cleaner. We also run sap through a reverse osmosis process. It takes the sugar from under 2% to 8%. The finished product is a minimum 66%. then we boil it down to 68% with a stainless evaporator and wood heat.

When it comes to the color of syrup there are several factors that can determine the color of maple syrup. Later in the season warmer weather and different areas and the speed you boil are all factors that can make your syrup darker or lighter.

There are no ingredients added to maple syrup, It is only the pure maple sap boiled down to maple syrup.



PURE MAPLE CREAM SPREAD

Maple Cream is syrup boiled down even further and then cooled. Continuous stirring of the cooled syrup will turn it to cream. No added ingredients.

PURE . CREAMY. DELICIOUS.

SPREAD ON:

BAGELS
TOAST
HOMEMADE BREAD
CRACKERS
BANANAS
BISCUITS
SUGAR COOKIES
MUFFINS

MAPLE CANDY

Maple Candy is boiled down even further than the cream. It is also cooled and stirred but this time placed into a mold to harden. No added ingredients.

MAPLE SUGAR

Maple Sugar is boiled down even further than the candy and stirred while still hot, turning it to sugar. No added ingredients.

GREAT ON:

CHEESECAKE
GRAPEFRUIT
YOGURT
OATMEAL
FALL SQUASH
SWEET POTATOES
COOKED CARROTS
COTTAGE CHEESE

OR USE IN YOUR FAVORITE RECIPES!

