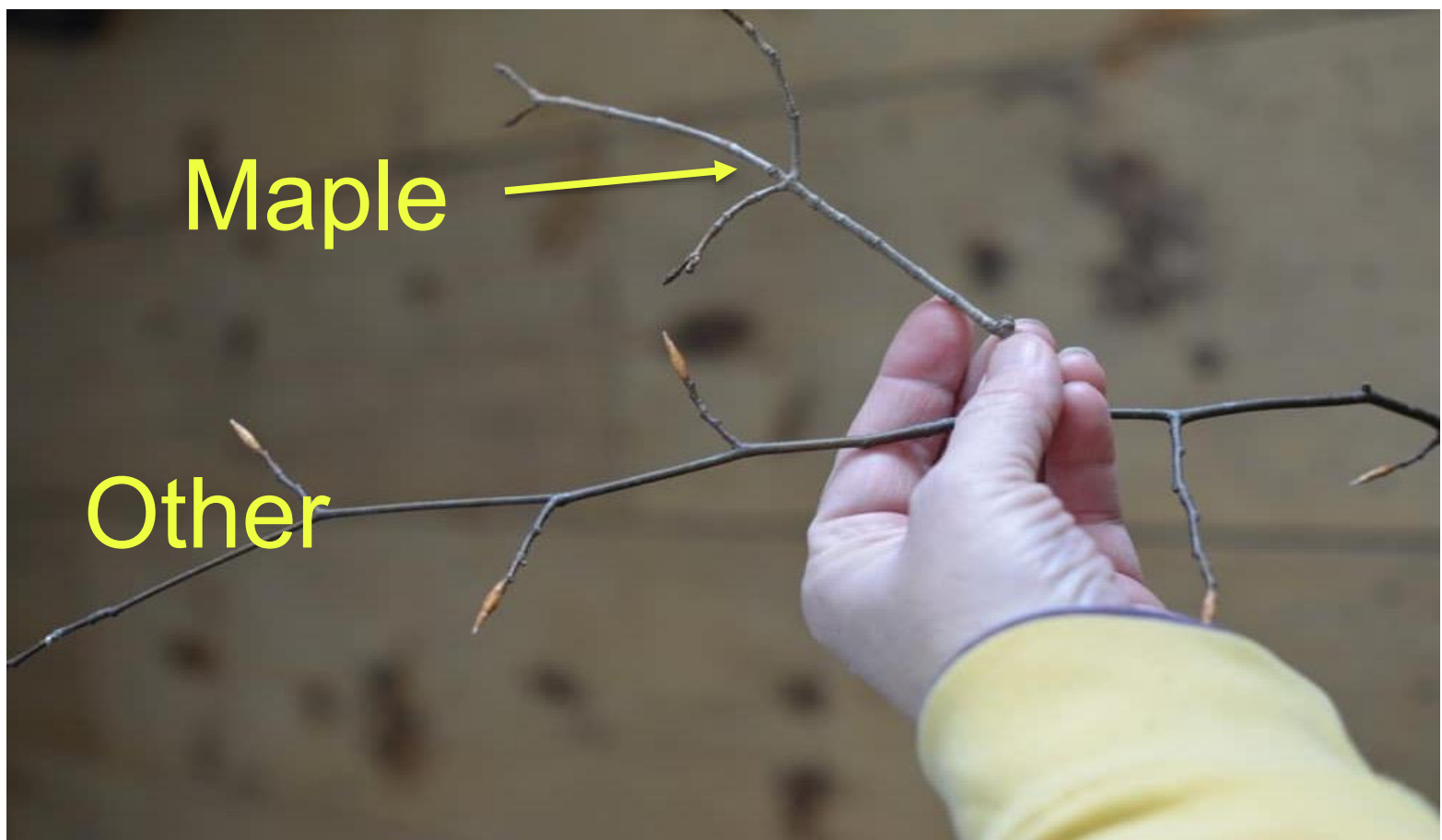


# Miles Of Maple

This is how we turn  
maple sap into maple syrup





Without leaves on the maple trees, we identify them by looking for opposing branches, not alternating.



## Tapping the Tree

- Find trees with more than an 8” diameter.
- Drill 2” deep hole about 4’ off the ground.
- Tap is hammered into the hole.
- Sap runs when below freezing at night and above freezing during the day.



Sap can be collected into bags hanging on the taps.



- Tubing is used to collect sap from a large number of trees.
- The sap flows into a large storage tank in the woods.

# The Pump House



- A vacuum system helps draw the sap from the trees.
- A video camera can be viewed on a phone to insure everything is working properly and to see how full the tank is.



The SAP WAGON is used to transport sap from the storage tanks in the woods to the sugar shack.



The **SUGAR SHACK** is where the magic happens.

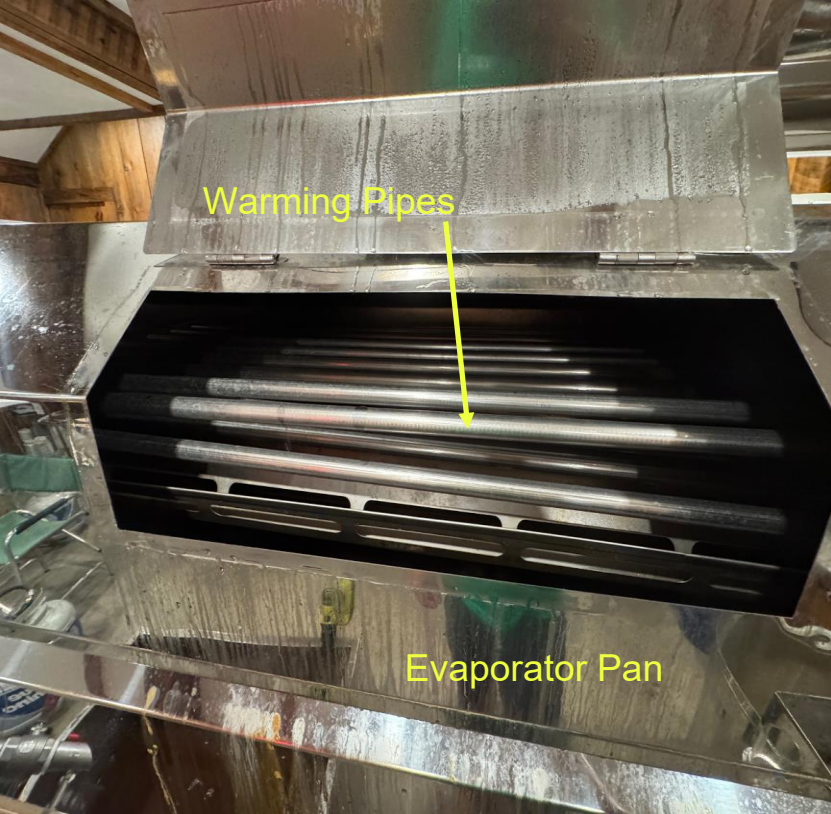


## Reverse Osmosis (RO)

- Sap is 98% water.
- Syrup is made by removing the water.
- 40 gals of sap makes 1 gal of syrup.
- RO removes ~75% of the water, called the **Permeate**. This is pure water used for cleaning.
- The result is called the **Concentrate**.



The refrigeration tank keeps the Concentrate fresh until the next step.



## The Propane Fired Evaporator

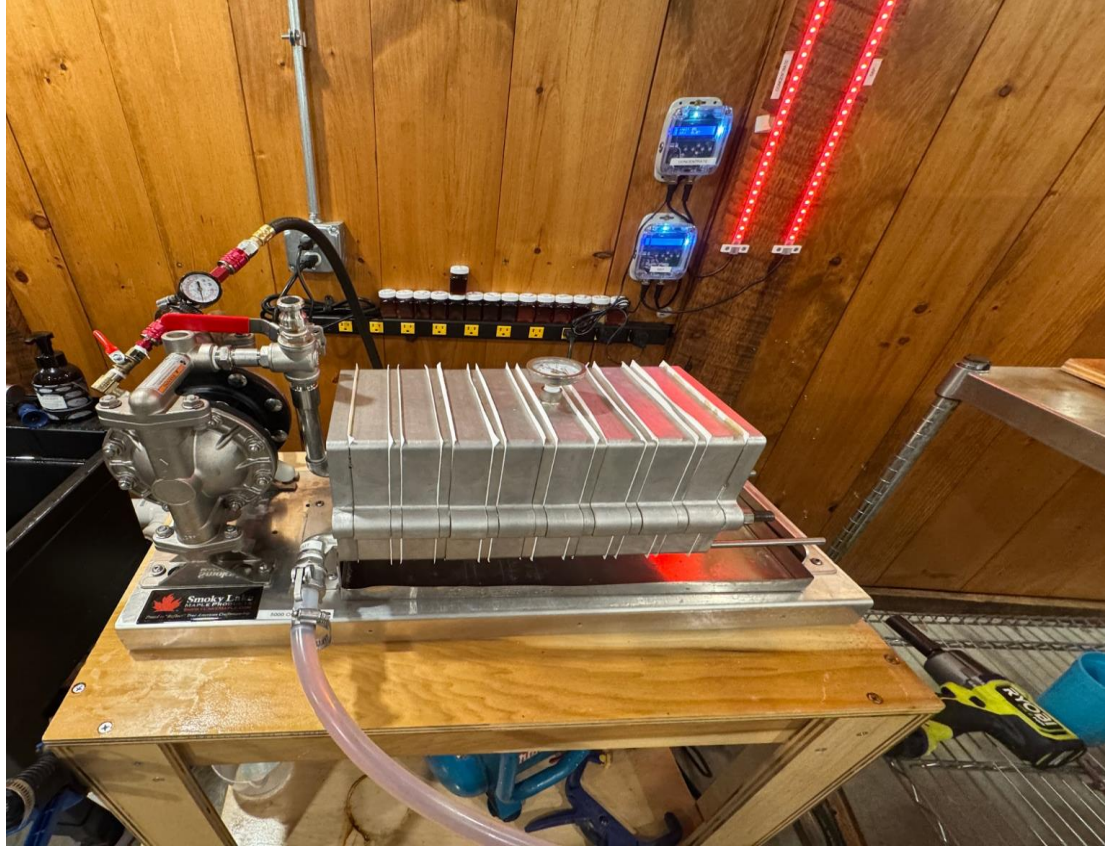
Concentrate enters the evaporator through pipes where it is warmed from the steam before boiling. It then flows into the evaporator pan where it is boiled.



When the sap gets to ~217°F, raw syrup automatically leaves the evaporator.



The raw syrup goes to the Finishing Tank where it is kept warm for the bottling process.



### **Filter Press**

On the way to the bottling tank, the raw syrup is filtered to remove minerals and other impurities.



# Bottler

- The syrup enters the bottling tank from the filter press.
- The bottler warms the syrup to 180°F.
- Bottles are filled by hand.
- Caps and safety seals finish the packaging.



Heating syrup to higher temperatures, we can make maple cream and maple sugar.



**Farm Stand**  
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Stratham, NH  
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The Herrington family





When the trees bud, maple season is done.