

Maple Syrup and sugar production happens in a very limited part of the world

Began generations ago in Northeastern North America!

Native Americans used primitive methods to harvest the sap from maple trees in the Springtime. Maple syrup and sugar is produced only by concentrating pure maple sap. Today's maple producers use highly sophisticated food grade equipment to produce a pure, healthy product that is sought after world-wide.

One of our major challenges as producers is that "Maple" is a flavor that is being imitated. Many food product labels fraudulently lead consumers to believe that they have real maple syrup or sugar in them when they do not. Read the label carefully and look for "Pure Maple Syrup or sugar"!

A Sugar Maple Tree



- In the Springtime when temperatures begin to rise above freezing the sap begins to flow. This continues for 4 to 6 weeks as long as there are alternating freezing and thawing patterns. The sugaring season ends when temperatures stay warmer and the buds begin to grow on the tips of the maple branches.



- A maple sap icicle with a drop of very sweet sap at the end! Probably how the earliest folks discovered how much of a delicacy maple actually is and began to gather it for consumption and to concentrate into maple syrup and sugar!



- Native American tools used to harvest maple sap.



- Early Colonists began to devise ways to haul sap from the trees to a central location to boil it down to maple syrup and sugar.



Cast iron kettle and gathering pail used in the past to gather & boil sap



**snowshoes for the deep snow during
the early part of the sugaring season.**



**Wooden spouts were less damaging
to the trees than the larger cuts
made by tomahawks**



























Maple syrup display in farm store



Assorted maple products









BED & BREAKFAST

COUTURE'S
Maple Shop

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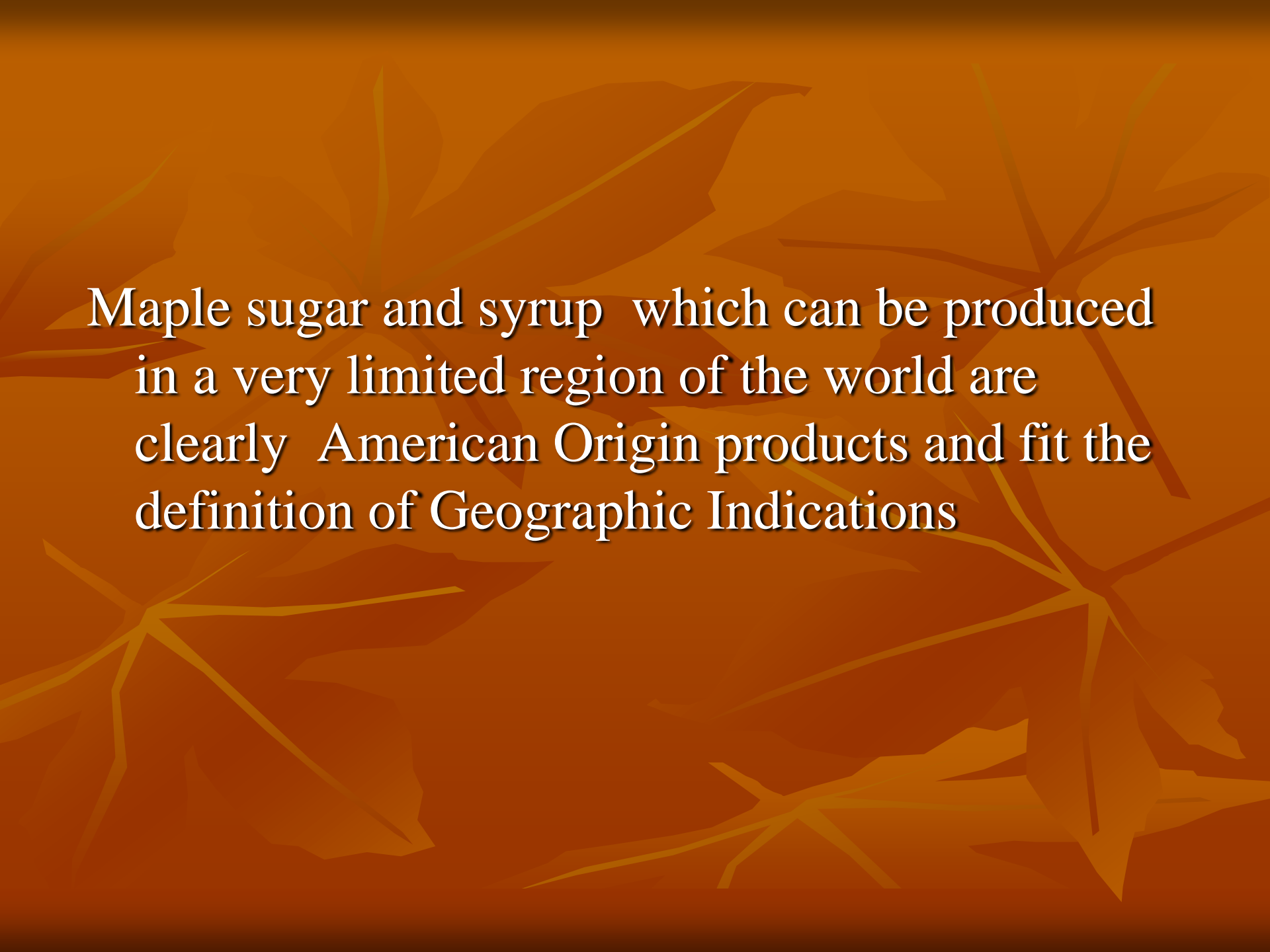
We Ship Anywhere



Importance of the Maple Sugar Industry to our Rural economy

- Maple production provides thousands of jobs and is an economic driver.
- A major reason to manage our forest in a sustainable way...without our trees there would be no sap
- Research has shown maple sugar to be a healthier sweetener with actual nutritional and antioxidant value.

- There are currently some fairly stringent laws that regulate maple syrup, but the use of the word “Maple” as a flavor is being commoditized. Consumers are being led to believe that there is maple syrup or sugar in products that do not have any pure maple in them.



Maple sugar and syrup which can be produced in a very limited region of the world are clearly American Origin products and fit the definition of Geographic Indications