



## WELCOMES YOU TO SUGARING WITH THE *SAPLING EVAPORATOR PAN LID*

### ***Assembling the Sapling Evaporator Pan Lid***

You will need to assemble the handle – made of locally harvested maple, of course – to your new lid. Remove the lid, maple handle, and bag of hardware from the box. Insert the carriage bolts into the handle, and, taking care to pad the underside of the handle against a hard surface, hammer the heads of the bolts into the wood. Place the carriage bolt covers (spacers) over each bolt. Align the bolts with the pre-drilled holes in the lid and affix the handle to the lid using the lock washers and nuts.

### ***Sugaring with the Sapling Evaporator Pan Lid***

Congratulations! You've made it through assembly. Time to sugar! Your new *Sapling Evaporator Pan Lid* is designed to cover your *Sapling Evaporator Pan* when you are not actively boiling. Your new lid is made of food-grade stainless steel and will warp if exposed to high enough temperatures for a long enough time. As such, your new lid is not meant to cover an active boil (as in, for example, a canning or cooking operation). Rather, your lid is made to keep rain and critters out of your pan between boils.

When you are finished sugaring for the day, tamp your fire down as much as possible, pour off as much syrup or sweetened sap as you safely can, and flood the pan with new sap. Place the *Sapling Evaporator Pan Lid* on your *Sapling Evaporator Pan* until you are ready to boil again. Keep in mind that, as an organic substance, sap will go bad if not refrigerated. So, keep your eye on the temperature and sunlight when determining how long you can leave your sweetened sap between boils. Given the right (cold and shady) storage, you should be able to store sap for a week or so before boiling.