



WELCOMES YOU TO SUGARING WITH THE *Maple Syrup Grading Kit*

The *Maple Syrup Grading Kit* you've just received is specially designed for determining what grade your maple syrup is: "golden," "amber" or "dark."

To use, remove the kit from its cardboard container. Then remove the empty bottle from the row of bottles in the wooden tray. Fill the empty bottle with your own (room-temperature) maple syrup and screw on the cap. Place the bottle back in the wooden tray.

Now hold the tray up to natural light. Your syrup is the grade written on the top of the prefilled jar that has the color of your syrup. If your syrup is between two colors, it is considered the grade of the darker of the two.

If your syrup is darker than the darkest grade represented by the grading jars, do not fret. You have made what we call "cooking syrup." Tastes great!