



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

The *Maple Syrup Finishing Kit* you've just received is designed for finishing, filtering and bottling maple syrup. The kit's *Maple Syrup Finishing Thermometer* can also be used to make maple cream, candy and sugar.

Finishing Syrup

Making maple syrup involves boiling sap down until it measures about 7 degrees more than the boiling point of water. Water boils at different temperatures depending on barometric pressure. The *Maple Syrup Finishing Thermometer* takes all the guesswork (and math!) out of the process with easy daily calibration instructions printed right on its face.

To use your *Maple Syrup Finishing Thermometer* to make syrup, simply follow the calibration instructions and boil your sap until the dial on the thermometer reaches the "syrup" reading.

Filtering Maple Syrup

Layer the two (thinner) prefilters inside the (thicker) maple syrup filter and place in an appropriately sized, food-safe receptacle.

When your finished syrup is still as hot as possible, pour your syrup through the layered filters. The hotter the syrup is going into the filter, the faster this goes.

When the inner prefilter clogs, take it out, dump excess syrup into the second prefilter, and set aside, but don't throw away. Keep filtering.

Bottling Maple Syrup

Reheat your syrup to between 180 and 190 degrees Fahrenheit (the dial will be below the "0" mark on your thermometer), fill your bottles to within ¼" of the top. Affix the self-sealing lids and allow to cool to room temperature.

Making Other Maple Products

You may have noticed that your *Maple Syrup Finishing Thermometer* has readings for “cream,” “candy,” and “sugar.” Here’s how to use and store those other maple products using your new thermometer.

Maple Cream

- boil syrup until the dial on the thermometer reaches the “cream” reading
- do not stir
- cool to 100 degrees (30+ min.)
- stir slowly until lighter in color and the consistency of peanut butter (30+ min.)
- store in refrigerator

Maple Candy

- boil syrup until the dial on the thermometer reaches the “candy” reading
- do not stir
- cool for 5 minutes
- stir until lighter and thicker (5 minutes)
- pour into molds or shallow pan lined with lightly oiled parchment paper
- cool to room temperature before removing from molds or cutting into cubes
- store sealed at room temperature

Maple Sugar

- boil syrup to 257-262 degrees Fahrenheit (or boiling point of water plus 45-50)
- do not stir
- take off the heat and stir vigorously until crystals form (20 minutes)
- sift and grind maple nibs in food processor if desired
- store sealed at room temperature

Caring for and Reusing Your Thermometer and Filters

Wash your thermometer in warm water only and store in a safe place. Do not use detergent or chemicals. A weak baking soda solution may be used to remove tenacious stickiness.

Rinse all three filters well. Do not use detergent or chemicals of any kind. Wring out gently, hang dry and store in a clean dry place for the next time. For persistent stains, boil in water for 15 minutes, cool slightly, wring out and hang to dry.

The prefilters will last multiple years, and the maple syrup filter even longer. There’s no need to replace your filters or prefilters unless and until they become hopelessly dirty, the stitching comes out, or you otherwise notice that they aren’t performing correctly.