



WELCOMES YOU TO YOUR NEW *MAPLE TAFFY STICKS*

The *Maple Taffy Sticks* you've just received will allow you to take part in the time-honored tradition of making and eating "sugar on snow!" Sugar on snow is a maple taffy made from maple syrup and snow or shaved ice and has been enjoyed by many generations of people in sugar country.

Making Sugar on Snow

Fill a baking pan or large bowl with clean, fresh snow or shaved ice and store in the freezer.

Pour some maple syrup into a saucepan and bring to a boil. Boil the syrup until it reaches 235 degrees on your candy thermometer (or, the "cream" reading on your *Maple Syrup Finishing Thermometer*.)

Remove your snow or shaved ice from the freezer and drizzle the maple syrup over the top. Allow the syrup to cool for a minute, and then peel off the maple taffy with your *Maple Taffy Sticks* and eat!

Here in Vermont, sugar on snow is traditionally accompanied by hot apple cider, apple cider donuts, and dill pickles. Quite a treat. Enjoy!