



WELCOMES YOU TO SUGARING WITH THE *REPLACEMENT MAPLE SYRUP PREFILTERS*

The *Replacement Maple Syrup Prefilters* you've just received are specially designed for filtering maple syrup on a small scale when used with a maple syrup filter like the one that comes in our *Maple Syrup Filter Kit*.

Here's how to use your new prefilters.

Filtering Maple Syrup

Layer two of the prefilters inside your maple syrup filter and place in an appropriately sized, food-safe receptacle.

When the 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.

Caring for and Reusing Your Filters

When you are finished filtering, compost what you've filtered out of your syrup and 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.