



WELCOMES YOU TO SUGARING WITH THE *Do All the Maple Things Kit*

The kit you've just received is specially designed to enable the DIY maple syrup maker to make:

- Maple syrup
- Maple cream
- Maple candy
- Maple sugar
- Maple taffy (“Sugar on Snow”)

Your kit includes:

- 1 maple syrup filter
- 2 prefilters
- 1 *Maple Syrup Finishing Thermometer*
- 3 large (16 oz) and 3 medium (8 oz) glass bottles
- 6 self-sealing plastic caps
- 1 *Maple Leaf Maple Candy Mold*
- 12 *Maple Taffy Sticks*

Here's how to use your *Do All the Maple Things Kit*:

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 until dial on your thermometer is just below the "0" mark. 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

Your *Maple Syrup Finishing Thermometer* also 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

- lightly oil your mold with vegetable oil
- 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 (if you have extra, pour into a shallow pan lined with lightly oiled parchment paper)
- cool to room temperature before removing from molds or removing from pan and cutting into cubes
- store sealed at room temperature

Maple Sugar

- boil syrup until the dial on the thermometer reaches the "sugar" reading
- 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

Sugar on Snow (Maple Taffy)

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

Follow the calibration instructions on the face of your *Maple Syrup Finishing Thermometer*. Then pour some maple syrup into a saucepan and bring to a boil. Boil the syrup until it reaches the “cream” reading on your 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!

Caring for and Reusing Your Thermometer, Filters and Mold

Wash your thermometer and mold 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.