



WELCOMES YOU TO SUGARING WITH THE *Small Maple Syrup Filter Kit*

The *Small Maple Syrup Filter Kit* you've just received is specially designed for filtering maple syrup on a small scale. The kit contains one maple syrup filter (the thickness of felt), and two pre-filters (the thickness of coffee filters).

Not everyone filters their homemade maple syrup. If you are making for home consumption and are tired of finding sugar sand (concentrated minerals) at the bottom of your jars, though, or intend to gift crystal clear syrup in pretty bottles, you've purchased the right filters for the job! You will not be disappointed.

Here's how to use your new *Small Maple Syrup Filter Kit*.

Filtering Maple Syrup

Layer the two prefilters inside the filter and place in an appropriately sized, food-safe receptacle. You'll see that there are small holes in the sides of the filter. These are there so that you can slide a small dowel (or handle of a wooden spoon) through to help hold up your filter.

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.