



WELCOMES YOU TO SUGARING WITH THE *SAPLING EVAPORATOR PAN LID*

Sugaring with the *Sapling Evaporator Pan Lid*

Your new *Sapling Evaporator Pan Lid* is designed to cover your *Sapling Evaporator Pan* when you are not actively boiling. Your new lid is made of food-grade stainless steel and will warp if exposed to high enough temperatures for a long enough time. As such, your new lid is not meant to cover an active boil (as in, for example, a canning or cooking operation). Rather, your lid is made to keep rain and critters out of your pan between boils.

Before your first use, remove the protective stickers from the outside of your *Sapling Evaporator Pan Lid*. If any residue remains, you can remove it with Goo Gone or the like with a SOFT CLOTH ONLY (never use abrasives on your stainless).

When you are finished sugaring for the day, tamp your fire down as much as possible, pour off as much syrup or sweetened sap as you safely can, and flood the pan with new sap. Place the *Sapling Evaporator Pan Lid* on your *Sapling Evaporator Pan* until you are ready to boil again. Keep in mind that, as an organic substance, sap will go bad if not refrigerated. So, keep your eye on the temperature and sunlight when determining how long you can leave your sweetened sap between boils. Given the right (cold and shady) storage, you should be able to store sap for a week or so before boiling.