

Directly From the farm: Vermont Maple Syrup & Texas Pecans

Vermont Maple Syrup Facts

- Maple Syrup is a 100 % natural and organic product. To make maple syrup, water is removed from the sap, but nothing is added.
- Maple Syrup contains many minerals and vitamins: calcium, manganese, potassium, magnesium, phosphorus, iron, B2, B5, B6, Niacin, biotin, and folic acid. Also trace amounts of amino acids!!
- Several types of maples are native to New England, but the sugar maple (also called rock maple or hard maple) and the black maple are considered the best types for maple sugaring.
- Vermont produces more maple syrup than any other state.
- The flavor of maple syrup, like that of other natural products, can vary from region to region and even from year to year.
- Usually maple trees are not tapped until they are at least 40 years old and 10-12 inches in diameter.
- When done properly, tapping does no permanent damage to the tree. Some maple trees have been tapped for over a hundred years!
- Each tap will yield an average of 10 gallons of sap per season, producing about one quart of maple syrup.
- Real maple syrup is 100% natural and organic. It contains no preservatives. Opened containers of maple syrup should be stored in the refrigerator or freezer.
- Maple syrup won't actually freeze.



The Vermont Department of Agriculture administers stringent quality requirements on the making and selling of Vermont maple products. Every product sold is required by Vermont State Law to carry a label showing the grade of the syrup and the name of the producer.

Summary of Production on Depatie Family Farm

My family has produced maple syrup for 3 generations. Making maple syrup is by nature an organic process, with no additives to the final product. Maple sap is collected from ONLY sugar maple trees through tubing, with simple cloth filters used to remove any dirt/bark/debris, and stored in stainless steel tanks, awaiting its transformation into syrup. Maple sap is released into the evaporator pans, where water content is slowly evaporated, allowing for the caramelization needed to produce a rich maple flavor, as sugar content condenses. When syrup reaches the right viscosity and is removed for canning/bottling, diatomaceous earth is mixed with the maple syrup and then pumped through a filter press to aid removal of any last debris/impurities in the maple syrup, thereby improving its clarity. (Studies indicate that this does not decrease the mineral/vitamin levels in the maple syrup.) Maple syrup is then put in the canning tank, and kept at the appropriate temperature to ensure proper seal when canned/bottled.

OUR TEXAS PECANS

Our harvest pecans come right from our own property in downtown Irving, and the properties adjacent to us. No lawn fertilizers or weed killers or any other harsh chemicals were used in the area of these trees. Some of our trees only received a light application of the recommended "Ammonium Sulfate" (nitrogen) for tree health, in late March. Pecans are cracked and shelled at a pecan-only facility, and our maple glazed nuts are made with nothing but nuts, maple syrup, and a small amount of water. They are simmered in the highest grade titanium stainless steel cookware (Saladmaster cookware), and baked on parchment covered baking sheets.

We hope you enjoy the perfect combination of Vermont and Texas harvests!

INFORMATION ON MAPLE SYRUP GRADES

<u>GRADES</u>	<u>Description</u>
“Golden Delicate”	Very light, golden color & delicate, mild taste. Good for table syrup, & making maple candies or cream.
“Amber Rich”	light amber color & rich, full-bodied taste. Popular as table syrup and just everyday use.
“Dark Robust”	Dark color & more robust/stronger taste than lighter grades. Good choice for table syrup if you prefer stronger flavor, & best choice for cooking/baking

NOTE About New Grading System

Golden Delicate = Most shades of the old “fancy” grade

Amber Rich = Some of the darker shades of the old “fancy” grade, all of what was “medium amber”, and also about half of the old “dark amber” grade.

Dark Robust = the darker shades of what was “dark amber”, and most of what used to be called “Grade B”.

USES FOR MAPLE SYRUP:

- On pancakes and waffles, of course!
- To sweeten oatmeal or other hot cereal, and to make granola
- In salad dressings
- In breads, shortbreads, muffins, donuts, cakes, frosting, pies, and fudge!
- To glaze or sweeten vegetables, like carrots, sweet potatoes, and turnips
- On top of ice cream!
- To sweeten plain yogurt
- In meat marinades or BBQ sauces
- To make baked beans, instead of brown sugar
- In alcoholic mixed drinks