

OHIO MAPLE LOVER'S GUIDE



Recipes to Try for Every Grade

Golden Microwave Candy

(For adults only to prepare due to handling boiling syrup!) Coat the upper inside edge of a deep pint or larger microwave safe bowl with butter (this will prevent the boiling syrup from escaping) Put 1/2 cup syrup in bowl. Microwave on high 3-4 min. Remove and stir constantly until it turns opaque and loses its shine. (A tsp. of butter, nuts or peanut butter may be added at this point) Quickly spoon onto wax paper to cool and harden. Store in an airtight container.

Amber - Maple Cream Pie

Combine 1 can sweetened condensed milk, 2/3 cup Maple Syrup in a heavy saucepan. Cook over low heat stirring constantly until boiling. If not starting to thicken, boil an additional minute or two until it does. Pour into pre-baked or graham cracker pie shell. Refrigerate two or more hours. Top with real whipped cream or whipped topping and sprinkle 1/4 cup toasted salted pecans or walnuts on top.

Dark - Maple Pecan Squares

1/2 cup butter or margarine, 1/4 cup brown sugar, 1 cup flour. Mix and press into 8" x 12" baking dish. Bake 5 min. at 350° F. Mix following ingredients, spread on top of crust and return to oven. 2/3 cup brown sugar, 1 cup Maple Syrup, 2 eggs, 1/4 cup butter or margarine, 2 tsp flour, 2/3 cup nuts, 1/2 tsp vanilla. Bake at 400° F for 4 min., then reduce to 350° F for 20 minutes.

Very Dark - Maple Baked Beans

2 lb. can baked beans, 1/4 cup onion chopped, 1/4 cup diced green pepper, 1/4 cup ham or bacon, 1 Tbsp. prepared mustard, 1/2 cup Maple Syrup. Blend all together, but sprinkle ham or bacon on top. Bake uncovered at 350° F for 50 -70 minutes.

***"Connect, Educate, Support & Promote
Ohio Maple Producers and Products"***

To Join Contact Us At:

Ohio Maple Producers Association

P.O. Box 387

Burton, OH 44021

Email: info@ohiomaple.org



Why use Maple Syrup

- It is pure and all natural.
- It contains no preservatives.
- It is fat and cholesterol free.
- It is low in sodium.
- It has as much calcium as milk.
- It is rich in minerals & B vitamins.

Easy Maple Syrup Uses

- Pour on waffles, pancakes and french toast.
- Sweeten smoothies, tea and milkshakes.
- Use on cereal, ice cream and yogurt.
- Naturally sweeten grapefruit or coffee.
- Glaze ham, carrots, squash and apples.
- Stir into barbecue sauce & baked beans.
- Give as an excellent "from Ohio gift."

Maple Terms

- Maple Candy** - molded maple sugar crystals
- Maple Cream** - semi-solid spread
- Maple Fondant** - fudge consistency
- Maple Spread** - same as cream
- Maple Sugar** - granulated or molded maple sugar crystals
- Maple Syrup** - viscous liquid
- Maple Taffy** - non-crystallized solid

Join us Making Maple
every spring during
the statewide
MAPLE MADNESS®
DRIVE-IT-YOURSELF
TOUR

Tour & Other Info at:
www.ohiomaple.org

Definition of Pure Maple Syrup

- Produced exclusively by the concentration of maple sap or by the solution or dilution of a maple product other than maple sap in potable water.
- Minimum soluble solids of 66%
- Maximum soluble solids of 68.9%
- Comply with appropriate federal and state/provincial standards for contaminants.
- Comply with other appropriate federal and state/provincial regulations and policy directives (e.g. labeling, standard containers, establishment registration)
- Proper determination of grade and color class
- Traceable to batch (daily production)

How we make Pure Maple Syrup

In the spring when temperatures fluctuate between freezing at night and above freezing in the day, maple (Acer Family) trees send sap from root to bud to assure there will be energy for leaves to open.

We drill small holes into the tree trunks to drain a small portion of the sap the tree won't miss. Using buckets or tubing, we gather the pure clear sap.

In the sugarhouse we boil away excess water in large pots over wood, oil or gas burners called evaporators, turning sap into rich, thick golden syrup. We then filter and bottle out simple, pure all natural product.



Standard Maple Grades for the Maple Syrup Industry

A standard international grading system is being proposed by the International Maple Syrup Institute to help unite maple syrup producers, packers, distributors and consumers. The goal is to adopt a system which will better meet the regulatory and marketing needs of both the commercial maple syrup industry and consumers for the 21st century. The proposal has been formally submitted to regulatory agencies in both Canada and the United States with a maple industry goal of implementation for the 2013 maple production season. However, the timing of implementation will depend on when regulatory approvals are obtained, when new color classification kits are commercially available and when other preparations are finalized.



Golden Maple Syrup with a Delicate Taste (Also known as Grade A Light)

Pure maple syrup in this class has a light to more pronounced golden colour and a delicate or mild taste. It is the product of choice for consumers preferring a lighter coloured maple syrup with a delicate or mild taste.



Amber Maple Syrup with a Rich Taste Color (Also known as Grade A Medium)

Pure maple syrup in this class has a light amber colour and a rich or full-bodied taste. It is the product of choice for consumers preferring a full-bodied tasting syrup of medium taste intensity.



Dark Maple Syrup with Robust Taste (Also known as Grade A Dark)

Pure maple syrup in this class has a dark colour and a more robust or stronger taste than syrup in lighter colour classes. It is the product of choice for consumers preferring a dark coloured syrup with substantial or robust taste.



Very Dark Maple Syrup with a Strong Taste (Also known as Grade B)

Pure maple syrup in this class has a very strong taste. It is generally recommended for cooking purposes but some consumers may prefer it for table use.

Note: Samples illustrated are not at the color class break points but are representative of average syrup colors within each color class

Storing Pure Maple Syrup

Unopened store in cool location or freezer.
Unopened syrup keeps well for years.
Refrigerate open syrup containers.
Syrup can be rewarmed to serve.
Candy should be tightly sealed.
Cream should be refrigerated.
To Divide, heat to 180° F, pour in sterilized jars, seal tightly and tip to sterilize lid.
If mold forms, skim, bring to boil and bottle.

Baking with Pure Maple Syrup

Decrease oven 25° F.
For each cup of sugar:
Add up to an additional 1/4 cup maple syrup.
Decrease liquid 2-4 TBSP.
Add 1/4 to 1/2 tsp baking soda if recipe does not use buttermilk, sour milk or sour cream.

About Ohio's Maple Products

900 families gather to make Ohio Maple Syrup. We are up to 7th generation producers. We come from all walks of life. Making maple is sustainable farming in action. Many of us supplement farm income with maple. We make about 100,000 gallons each year. 70% of our maple syrup is sold "Farm Gate." We add \$5-6 million to Ohio's economy yearly. Ohio averages 4th to 5th among 12 US states.

Maple Syrup Facts

43-50 gallons of sap make 1 gallon of syrup.
We burn 1 cord of wood to make 20 gallons.
Sap is only 2-3% sugar.
Maple syrup is 66.5% sugar.
Maple syrup has 13gm/Tbsp. Carbohydrate.
Maple syrup weighs 11 pounds per gallon.