

How to Make Maple Syrup

It is important to be sure to boil the Maple Syrup to 7 degrees F above the boiling point of water. The Maple Syrup is now at a density of 66 brix. The syrup can now be bottled in air tight glass, tin or heat resistant plastic containers.

Remember that after opening, pure Maple Syrup must be refrigerated.

The most important tools required for the hobbyist is a calibrated thermometer, filter and hydrometer or brix meter - all of which can be viewed and purchased from our maple syrup supplies Catalogue.

We are open year round.

For commercial bottling applications, contact us for more detailed bottling information.

How to Make Maple Sugar

Use your highest grade of pure Maple Syrup (Canada #1 Extra Light or Light) Boil to 29 degrees F above the boiling point of water. Be sure to test the boiling point of water at the time you make Maple sugar as high and low pressure weather systems will change the boiling point of pure water. Remove from heat, being careful not to disturb the Maple Syrup as it will tend to crystallize in the pan. Let it cool to 220 - 217 degrees F. Gently stir until it starts to change colour to a light, creamy texture. Pour into molds and let set for 24 hours

How to Make Maple Butter

Boil to 22 degrees F above the boiling point of water. Remove from heat, being careful not to disturb the maple syrup and set it on a cement floor in a corner where no one will bump or jar it. Cover with a towel to keep foreign particles out. It is important to note that the slightest jarring or movement while cooling will create sugar crystals in your Maple Butter. Let it cool until room temperature or lower and then stir until it creams. Note: A little Maple Butter from a previous batch, mixed in your syrup speeds up the process (at the time of stirring), making the whole process a little faster. Pour into jars or plastic containers. Store in the refrigerator or for longer term storage a freezer is best.