

Pure maple syrup can be frozen.

Store opened containers of pure maple syrup in the refrigerator.

Pennsylvania's maple production season usually starts in mid-February and runs to early April.

It takes approximately 40-50 gallons of sap to make one gallon of pure maple syrup.

Maple syrup production is limited to the northeastern portion of the United States and the southeastern provinces of Canada.

Pure maple syrup can also serve as a one-to-one substitution for other liquid sweeteners, such as honey, molasses and corn syrup.

Pure maple syrup is graded according to Federal USDA regulations, and is based on both color and flavor. All syrup available to the public is Grade A, and then further classified by color.

Golden Color: Delicate Taste

Amber Color: Rich Taste

Dark: Robust Taste

Very Dark: Strong Taste

Sap only flows when the temperature dips below 32° F at night and rises above 32° F during the day.

A maple tree should be at least 12 inches in diameter and is usually 40 years old before it is tapped.

### Meet: Erin Wrisley

Erin is the 19 year old daughter of Mark and Rebecca Wrisley from Ulster, PA. Erin is a freshmen at Duquesne University in Pittsburgh Pa. majoring in English and secondary education. Erin has always loved and been fascinated by the process of making maple syrup.

She has helped in her family operation, from running new tubing, help setting up the vacuum pump, to gathering firewood and firing the evaporator.

If you would like Erin to attend your special event contact: [Laura Dengler maplecandy@windstream.net](mailto:Laura.Dengler@windstream.net)

The Pennsylvania Maple Syrup Producers Council is made up of five member associations. They are:

**Northwest PA**

**Potter-Tioga**

**Endless Mountains**

**Northeastern PA**

**Somerset County**

**Maple Producers Associations**

Several maple producers open their sugarhouses to a drive yourself

**MAPLE WEEKEND**

**TASTE and TOUR**

Check out your local producers to see how Pennsylvania

Pure Maple Syrup is made!

**For further information check the Pennsylvania Maple Syrup Producers' Council website:**

[www.pamaple.net](http://www.pamaple.net)



**2019-2020  
Pennsylvania  
Maple Ambassador**



**Erin Wrisley**



## Pennsylvania Pure Maple Syrup, a “Natural and Nutritious Choice”



There is nothing like the subtle flavor of pure maple syrup on pancakes, waffles or French toast, but try cooking with maple and you will be delighted with the results.

### **ERIN'S FAVORITE MAPLE RECIPES**

#### **French Toast Bake**

Melt ½ cup butter and put in 9x13in. pan. Sprinkle ¾ cup maple sugar and drizzle 2 tbsp. pure maple syrup on top of melted butter and sugar.

Arrange 8 slices bread on top of mixture. Beat 6 eggs, 1 ½ cups milk and 1 tsp. cinnamon together and pour over top of bread.

This can be refrigerated until next morning **or** bake right away at 350 degrees for 35 minutes. Makes it crunchier if baked uncovered.

#### **Maple Punch**

- 1 pint pure maple syrup
- ½ gallon milk
- 1 quart vanilla ice cream
- 1 liter ginger ale

Mix 1 quart of milk and pure maple syrup in serving bowl. Set aside. Put ice cream in blender and slowly add remainder of milk (1 quart). Slowly pour or stir into syrup/milk mixture. Add ginger ale. Serve and enjoy! Makes 1 gallon.

#### **Baked Oatmeal**

- 1/2 cup oil
- 1 cup pure maple syrup
- 2 eggs
- 3 cups uncooked oatmeal
- 2 tsp. Baking powder
- 1 cup milk
- 1 cup chopped nuts or raisins (optional)

Preheat oven to 350 degrees. Grease 8x8 baking pan. Place oil, syrup, and egg in mixing bowl. Stir with wooden spoon. Add all remaining ingredients and mix well. Pour into greased pan. Bake for 30 minutes.

#### **Maple Pork Chops**

- 6 pork chops
- ¼ cup chopped onions
- 1 tbsp. vinegar
- ¼ cup water
- ¼ cup pure maple syrup
- 1 tbsp. worcestershire sauce
- 1 ½ tsp. salt
- ½ tsp. chili powder
- 1/8 tsp. pepper

Pour all ingredients over pork chops. Bake for 45 minutes at 400 degrees, basting occasionally. Uncover, bake 15 minutes more. Place pork chops on a platter, thicken sauce with flour. Pour sauce over pork chops.

#### **Spiced Maple Pumpkin Seeds**

- ¼ cup butter
- 2 cups raw, whole pumpkin seeds, washed and dried
- 1 tsp. ground cinnamon
- ¼ tsp. ground nutmeg
- 2 tbsp. pure maple syrup

Preheat oven to 350 degrees, line a large baking sheet with parchment paper. In a large skillet over medium heat, melt the butter, then stir in the seeds. Cook, stirring constantly, until the seeds turn slightly brown in color, about 10 minutes. Remove from heat, drain off any excess butter, and stir in the cinnamon, nutmeg, and maple syrup until the seeds are thoroughly coated. Spread the seeds on the prepared baking sheet. Bake until crisp and golden brown, stirring every 10 minutes. Total baking time will be around 30 to 45 minutes.

#### **Maple Coated Nuts**

- 2 lbs. nuts
- 1 ½ cups of pure maple syrup

Heat pure maple syrup to 240 degrees. Pour over nuts. Mix until the syrup crumble and nuts separate. Alternate you're stirring with brief stops.