

Making Maple Syrup Storeys Country Wisdom Bulletin A 51

How to Make Maple Syrup Tips for Dirt-Cheap Gardening Maple Syrup Making Quick Breads Country Wisdom & Know-How The Maple Syrup Cookbook Backyard Sugarin': A Complete How-To Guide (Third Edition) Making & Using Mustards Woodlot Management Making Maple Syrup The Sugarmaker's Companion 500 Treasured Country Recipes from Martha Storey and Friends Farm Anatomy How to Make Maple Syrup Old-Time Country Wisdom & Lore Maple Syrup Cookbook, 3rd Edition The Crown Maple Guide to Maple Syrup Guide to Maple Tapping Maple Sugar Build a Smokehouse Making the Best Apple Cider Storey's Basic Country Skills All the Onions Best Person Rural Butchering Livestock at Home An Herbalist's Guide to Growing & Using Echinacea Dishing Up® Vermont Making the Best Apple Cider The New England Clam Shack Cookbook The Maple Syrup Book The Story of the Amulet Making Ice Cream and Frozen Yogurt The Homemade Pantry Sweet Maple Cooking with Cranberries Harrowsmith Country Life First Person Rural Maple on Tap The Illustrated Encyclopedia of Country Living The Backyard Homestead

How to Make Maple Syrup

Since 1973, Storey's Country Wisdom Bulletins have offered practical, hands-on instructions designed to help readers master dozens of country living skills quickly and easily. There are now more than 170 titles in this series, and their remarkable popularity reflects the common desire of country and city dwellers alike to cultivate personal independence in everyday life.

Tips for Dirt-Cheap Gardening

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A collection of old-fashioned country wisdom on all kinds of topics describes how to make and cook things, read the weather, and dowse; and provides lore on animals and plants.

Maple Syrup

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Making Quick Breads

A cookbook that offers a glimpse into the history and tradition of the clam shacks, lobster pounds, and chowder houses of New England, including recipes for clam fritters, roast bluefish, and crab cakes.

Country Wisdom & Know-How

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The Maple Syrup Cookbook

Maple Syrup Cookbook has convinced thousands of readers that maple syrup makes everything taste better. Now, the revised third

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edition of this classic cookbook features full-color photographs and a dozen of the author's favorite new recipes. In all, the book now offers more than 100 ways to enjoy maple syrup at every meal, including Buttermilk Corn Cakes, Banana Crêpes with Maple Rum Sauce (perfect for brunch), Maple Cream Scones, Lacy Sweet-Potato Patties, Maple Bacon Strata, Curried Pumpkin-Apple Soup, Creamy Maple Fondue, Maple-Glazed Brussels Sprouts, Orange-Maple Wings, Beet and Pear Relish, Maple-Roasted Root Vegetables, Steamed Brown Bread, Maple Onion Marmalade, Hot & Spicy Shrimp Kabobs, Chicken with Maple-Mustard Glaze, and Crispy Maple Spareribs. There are barbecue sauces and salad dressings and dozens of tempting desserts, from Almond Bars and Coffee Chip Cookies to Maple Apple Pie, Maple Pecan Pie, Maple-Ginger Ice Cream, and much more. There's even a recipe for Maple Bread-and-Butter Pickles. This is a treasure chest of delightful recipes you'll turn to again and again.

Backyard Sugarin': A Complete How-To Guide (Third Edition)

Suggests organic methods for growing plants and raising animals on a small plot of land, explains how to determine the proper times for planting, and provides tips for using and preserving food.

Making & Using Mustards

Explore the fascinating history of maple sugaring in this informative guide to all things syrup. From the tap on the tree to the pancakes on your plate, Tim Held explains every nuanced step of the sugaring process. Learn to identify different kinds of maple trees and get inspired to tap the sugar maples in your backyard. Held also includes tempting recipes that use syrup in old-fashioned treats like maple nut bread, maple eggnog, and pecan pie.

Woodlot Management

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Making Maple Syrup

Reminiscent in both spirit and design of the beloved Whole Earth Catalog, Country Wisdom & Know-How is an unprecedented collection of information on nearly 200 individual topics of country and self-sustained living. Compiled from the information in Storey Publishing's landmark series of "Country Wisdom Bulletins," this book is the most thorough and reliable volume of its kind.

Organized by general topic including animals, cooking, crafts, gardening, health and well-being, and home, it is further broken down to cover dozens of specifics from "Building Chicken Coops" to "Making Cheese, Butter, and Yogurt" to "Improving Your Soil" to "Restoring Hardwood Floors." Nearly 1,000 black-and-white illustrations and photographs run throughout and fascinating projects and trusted advice crowd every page.

The Sugarmaker's Companion

A guide to country living features photographs, illustrations, instructions and tips for living off the land, covering such topics as canning and preserving, soap-making, and building a dog house.

500 Treasured Country Recipes from Martha Storey and Friends

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The Sugarmaker's Companion is the first guide of its kind addressing the small- and large-scale syrup producer seeking to make a profitable business from maple, birch, and walnut sap. This comprehensive work incorporates valuable information on ecological forest management, value-added products, and the most up-to-date techniques on sap collection and processing. It is, most importantly, a guide to an integrated sugaring operation, interconnected to the whole-farm system, woodland, and community. Farrell documents the untapped potential of American forests and shows how sugaring can turn a substantial profit for farmers while providing tremendous enjoyment and satisfaction. Michael Farrell, sugarmaker and director of the Uihlein Forest at Cornell University, offers information on setting up and maintaining a viable sugaring business by incorporating the wisdom of traditional sugarmaking with the value of modern technology (such as reverse-osmosis machines and vacuum tubing). He gives a balanced view of the industry while offering a realistic picture of how modern technology can be beneficial, from both an economic and an environmental perspective. Within these pages, readers will find if syrup production is right for them (and on what scale), determine how to find trees for tapping, learn the essentials of sap collection, the art and science of sugarmaking, and how to build community through syrup production. There are many more unique aspects to this book that set it apart from anything else on the market, including: - A focus on maple as a local, sustainably produced and healthy alternative to corn syrup and other highly processed and artificial sweeteners; - The health benefits of sap and syrup in North America and throughout the world; - Attention to the questions of organic certification, sugarhouse registration, and the new international grading system; - Enhancing diversity in the sugarbush and interplanting understory crops for value-added products (ginseng, goldenseal, and mushrooms, specifically); - An economic analysis of utilizing maple trees for syrup or sawtimber

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production and the market opportunities for taphole maple lumber; -
The value of sap as a healthful and profitable energy drink; -
Detailed analyses on the economics of buying and selling sap; -
Lots of great information on marketing to create a profitable
business model (based on scale, interest, and access), and more. . . .
Applicable for a wide range of climates and regions, this book is
sure to change the conversation around syrup production and prove
invaluable for both home-scale and commercial sugarmakers alike.

Farm Anatomy

Whether you live on a small suburban lot or have a many acres in the country, this inspiring collection will empower you to increase your self-sufficiency and embrace a more independent lifestyle. A variety of authors share their specialized knowledge and provide practical instructions for basic country skills like preserving vegetables, developing water systems, keeping farm animals, and renovating barns. From sharpening an axe to baking your own bread, you'll be amazed at the many ways learning traditional skills can enrich your life.

How to Make Maple Syrup

Fun for all ages and a great way to spend time with friends and family, collecting maple sap and making your own maple syrup is easier than you think - especially with this helpful Guide to Maple Tapping. Filled with step-by-step instructions and photos, this book walks you through the entire process from tapping a tree to enjoying your first stack of pancakes. Whether you're a beginner or a lifelong sugarmaker, you'll find essential information including: -
Identifying and selecting the best trees. This updated Second Edition also includes a chapter on tapping and making syrup from non-sugar maple trees such as boxelder, birch, and walnut. -

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Assembling your supplies and prepping your very own sugar shack - Drilling the taphole and multiple ways to collect sap - Filtering instructions and advice on storage - Complete directions and tips for boiling sap into syrup - Recipes and cooking ideas for using pure maple syrup - Interviews, anecdotes, and advice from professional sugarmakers and lifelong hobbyists - Interesting facts, tips, and much, much more!

Old-Time Country Wisdom & Lore

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Maple Syrup Cookbook, 3rd Edition

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The Crown Maple Guide to Maple Syrup

Explores the process of making maple syrup, from tapping the trees to boiling the syrup, with a troubleshooting guide, basic equipment and supplies, and end of season tasks.

Guide to Maple Tapping

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Having moved from New York fifteen years before to become a Vermont farmer, Perrin recounts his mistakes in adjusting to country life and offers advice on such topics as sugaring, raising sheep, and making butter

Maple Sugar

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Build a Smokehouse

Sixty-five sweet and savory recipes, plus tons of tips, trivia, and photos! This is the ultimate guide to maple syrup, with Sixty-five recipes, instructions on tapping and evaporating, and an overview of the fascinating history of maple syrup in the United States. Not just a cookbook, it offers a comprehensive look into the world of maple syrup, complete with archival images and tutorials on the process. With recipes for maple-pecan sticky buns, maple-glazed duck, maple lemon bars, and much more, this beautifully illustrated guide comes from the producers of Crown Maple, a leading organic maple syrup—carried by gourmet food markets and used in many of the world's best kitchens, including NoMad, Eleven Madison Park, Bouchon, Lincoln, and more.

Making the Best Apple Cider

Bring farmhouse favorites to your kitchen with this heirloom cookbook, featuring more than 500 recipes for mouthwatering

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country classics. Martha Storey presents easy-to-follow recipes for comforting family favorites like apple pie, roast chicken, blueberry pancakes, strawberry shortcake, sourdough bread, and hand-churned ice cream. Storey also provides simple instructions for the old-fashioned arts of making your own cheese, yogurt, pickles, and cordials. You're sure to hear calls for seconds when serving these time-tested crowd-pleasers.

Storey's Basic Country Skills

Using maple syrup as the sugar ingredient, this book includes the classics plus relishes, breads, and desserts.

All the Onions

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Best Person Rural

Learn the difference between a farrow and a barrow, and what distinguishes a weanling from a yearling. Country and city mice alike will delight in Julia Rothman's charming illustrated guide to the curious parts and pieces of rural living. Dissecting everything from the shapes of squash varieties to how a barn is constructed and what makes up a beehive to crop rotation patterns, Rothman gives a richly entertaining tour of the quirky details of country life. Also available in this series: Nature Anatomy, Nature Anatomy Notebook, Ocean Anatomy, and Food Anatomy.

Butchering Livestock at Home

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An Herbalist's Guide to Growing & Using Echinacea

This book takes the reader through the hows and whys of making maple syrup. On this journey readers not only learn how to make maple syrup, but also the biology, chemistry, and physical science behind the process. They will learn to, metaphorically, think like a tree as they get into the physiological processes of sap flow and the trees adaptations for winter. Working into syrup production, the book gets into the chemistry that gives maple syrup its special and distinctive color and taste. All of this is enhanced with the historic context of this sustainable product from our forests. Half way through the book youll be reaching for a drill and looking for a maple tree to tap. By the end youll be a scientist looking for the next maple mystery to solve or question to answer. *Maple Syrup: An Introduction to the Science of a Forest Treasure* is written in a style that will keep you turning to the next page. Author Mike Rechlin has been keeping students awake in class for the last forty years. His slightly quirky writing style is a product of those years in front of a class. I think youll enjoy it.

Dishing Up® Vermont

The Bastable children travel back in time with the Psammead to find the missing half of an amulet discovered in a junk shop, and

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narrowly escape the fate of Atlantis in a giant tidal-wave.

Making the Best Apple Cider

From buying equipment to tapping your own trees to boiling the sap, this is the classic, best-selling guide to making maple syrup. This little book swept maple sugarin' buffs off their feet when it first appeared and is still the top-selling guide to the craft after nearly 30 years in print. Like the previous editions, this one tells you how you can make maple syrup right in your own backyard without having to build a sap house or buy buckets, holding tanks, evaporators and other expensive paraphernalia. Provides detailed "how-to" information, and makes some new and noteworthy revelations-including tips sugarers across the country have shared with the author.

The New England Clam Shack Cookbook

This introductory guide explains the basics of butchering your meat at home, from preparing your animals and equipment through to storing your meat. Covers rabbits, poultry, sheep, goats, veal calves, beef, and hogs and includes information on how to process and use organ meats, pelts and hides, feathers, bones and horns, and fat.

The Maple Syrup Book

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The Story of the Amulet

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Making Ice Cream and Frozen Yogurt

Explores the history and lore of maple syrup, explains how sugar maples are tapped, describes how sap is collected, and provides a look at evaporation techniques and bottling methods.

The Homemade Pantry

From world-renowned cheddar cheeses to the delectable dinners turned out by talented chefs, the Green Mountain State has its own unique and rich food traditions. Learn new ways to use maple syrup, recreate that meal you enjoyed at a fancy restaurant, bake tree-ripened local apples into delicious desserts, and find out how the farmers growing the tastiest microgreens like to eat them. Filled with inspiring profiles of local food producers, Dishing Up® Vermont will quickly have you hooked on the joys of Yankee cooking.

Sweet Maple

In 1963, Noel Perrin, a 35-year-old professor of English at Dartmouth College, bought an 85-acre farm in Thetford Center, Vermont. For the next forty years he spent half his time teaching, half writing, and half farming. "That this adds up to three halves I

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am all too aware," he said, sounding a characteristic, self-deprecating note of bittersweet amusement at the chalk on his coat, the sweat on his brow, and the mud (and worse) on his boots. "I love this farm," he wrote shortly before his death in 2004, "every acre of it. The maples, the apple trees, the cattle, the wild turkeys. I love the brick farmhouse, which I believe to be about 190 years old and the two barns. I love the view from the kitchen window and the grander view to be had if you climb Bill Hill, the farm's in-house mini-mountain. The thing that delights me most, though, is that the farm really is a farm. It produces a little food every year, and most years a little fuel as well." It also produced four volumes of essays, beginning with the best-selling *First Person Rural* (1978). Some of Perrin's pieces are practical (how to build a stone wall), others philosophical (why to build a stone wall). One pretends to be about amateur sugar making, but it is really a metaphor for reality and illusion. Another pretends to be about the country as a retreat, but is really about the country as a place to meet the world head-on. One is a dangerous character sketch of a sow – dangerous, because as Roy Blount said after reading it, "It almost made me decide to go ahead and get pigs." In short, these essays are as good as the literature of farming gets. *Best Person Rural* is a harvest feast, bringing together twenty of Perrin's best-loved pieces and five previously uncollected items, including his moving "Farewell to a Thetford Farm."

Cooking with Cranberries

Sweet Maple is an instructional book on backyard sugarmaking that's also the story of one family's connection to the past on a small New England sugar farm. Throughout its pages, Michelle (the "sugarmaker's wife") gives advice on: the 22 different kinds of trees that can be tapped. the process of making syrup, to help you decide what level is right for you. how to make alternative treats,

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such lilac syrup. the health benefits of maple products, which contain more than 40 antioxidants. substituting processed sugar with all-natural maple syrup in any recipe. the 3 steps to making maple sugar. how to make irresistible maple cream and how to enjoy it. While learning the art of sugarmaking alongside her husband, Michelle guides readers through every step of all-natural syrup production, with directions for tapping one tree or dozens, while detailing the life-changing benefits of using maple syrup in the kitchen. Interspersed with sugaring techniques, tips, sidebars, and storytelling, Michelle shares more than 30 of her family's tried-and-true maple recipes—from scones to salads.

Harrowsmith Country Life

Demonstrates how busy home cooks can minimize dependence on packaged foods while promoting family health and satisfaction, in a volume that includes recipes for such everyday staples as crackers, mayonnaise, and potato chips.

First Person Rural

Presents a beginner's guide to the process of making maple syrup, from tapping the trees to cooking and bottling the syrup, including cooking with evaporators, grading the syrup, building a sugarhouse, pricing, and marketing.

Maple on Tap

If you're accustomed to seeing cranberries only in juice bottles or in cans of jellied sauce at Thanksgiving dinner, you have a delightful surprise awaiting. Here are thirty-one fresh and delicious recipes that will inspire you to enliven your cooking with cranberries. Recipes include: Cranberry-Lemon Pound Cake Cranberry-Ginger

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Pinwheels The Very Best Stuffing Cranberry Salsa Country Inn
Granola Cranberry-Blueberry Pie Cranberry-Apple Pancakes

The Illustrated Encyclopedia of Country Living

The Backyard Homestead

Third-generation syrup makers Alison and Steven Anderson show you how to collect sap using a tree-friendly tubing system and then cook, package, and even market your own syrup. With expert advice for first-time bottlers, the Andersons share their passion with a contagious excitement that is as inspiring as a bowl of sugar on snow.

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