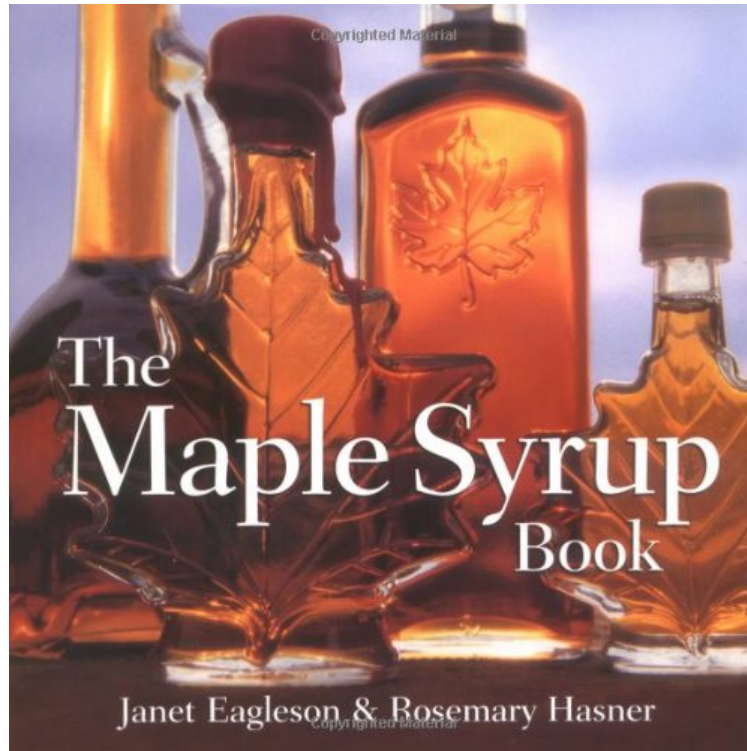


The Maple Syrup Book

Janet Eagleson, Rosemary Hasner
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#2082552 in Books Boston Mills Press 2006-03-04Original language:EnglishPDF # 1 8.25 x .63 x 8.25l, 1.18 #File Name: 155046411696 pages | File size: 53.Mb

Janet Eagleson, Rosemary Hasner : The Maple Syrup Book before purchasing it in order to gage whether or not it would be worth my time, and all praised The Maple Syrup Book:

1 of 1 people found the following review helpful. Nostalgic, Historical, Sentimental, Beautiful Book - Not A One Stop For DIY Technique or RecipesBy ChristineMMI purchased this book from sight unseen in order to teach myself maple sugaring (when I lived in Connecticut). In the end I felt this book did not help me much with that, I relied on another book called BACKYARD SUGARIN.I do love this book because it has gorgeous photos of maple sugaring from present and the past. The book has a sentimental and nostalgic tone to the writing.Eagleson, a Canadian, explains that her parents moved when she was ten and her family then began maple sugaring. She has romantic memories. At the time the book was published she had her own trees but they were still a year too young to begin tapping. her experience growing up with annual maple sugaring gave the book a nostalgic happy feeling to the book.I have one season of maple sugaring under my belt and feel this will not help you enough. This book provides warm and fuzzy writing, antique photos. It focuses on Canadian maple sugaring with a short nod to Vermont. It ignores all other New England states. It contains historical information about Canadian maple sugaring and Native people's method and tells of 17th century European settler's techniques.There are 8 recipes for cooking with it. If you want more recipes I recommend the book MAPLE SYRUP COOKBOOK by Haedrich which has over 100 recipes.There is a discussion of modern tapping processes with pressure systems and the use of plastic tubing. Canada's rules for organic maple sugaring are explained.This is not a practical how-to book it is pretty, educational, and nostalgic. I rate it 5 stars = I

Love It, with the mandatory use of the two other books I mentioned for a more thorough how-to DIY backyard sugaring and more recipes with maple syrup. 1 of 1 people found the following review helpful. Good BookBy Victor BozanoI found this book to be very interesting and it has good information. I was looking into producing some maple syrup myself but I think this is more than I bargained for at this time. Maybe in the future after I retire. 3 of 3 people found the following review helpful. Sister happyBy SF GuyThis was a gift to my sister that has sugar maples on her property. In one season, she yields enough syrup for 5 years from one tree alone so she really needs recipes to use it for her family. She likes the book and talked about the part that is not just recipes (history, techniques, etc.).

Delighting in nature's best-loved sweet. "A fun and fact-filled work guaranteed to delight folks of all ages." -Library Journal In this richly illustrated book, the authors explore every aspect of maple syrup. They relate Native legends surrounding its discovery and explain its importance in the pioneer diet. They cover the sugar maple's exalted status in the maple tree family, and reveal why maple sap is still one of nature's great mysteries. Also included are: Details about how sugar maples are tapped and how the sap is collected Insights from producers who reveal their affection for a shared passion A special "maple syrup flavor wheel" that describes the many colors, grades and flavor variations available A selection of recipes, including maple salmon, maple-marinated chicken wings and maple sugar pecans. A complete and fascinating resource filled with history, romance and sweet flavors, The Maple Syrup Book provides the full story behind a long-standing and important North American tradition.

Offer readers a wonderful taste of the history of maple syrup... There is also a romance attached to making maple syrup... sugar shacks, sleigh rides, traditional foods, folk music. (Barbara M. Houle Telegram and Gazette News (Worcester MA) 2006-03-29)Great recipes ... cover the history of maple syrup and educates the reader in the making and grading of maple syrup today. (Lois Cooper Muskoka Today 2007-06-14)Full of information about our North American delicacy ... a complete volume that will teach children and adults everything that they wish to know about syrup making.... Well written in an easy, conversational style, it's also a great reference for teachers who want to incorporate syrup-making and sugaring into class programs. (Deborah Quaile Diversions)A lovely little book... full of beautiful photos (historical and new) and descriptions of the cultures and customs centered on making maple syrup. (Al Sichertman Minneapolis Star Tribune 2006-04-27)Eagleson brings maple syrup to life in this fascinating look at the history, making, and enjoyment of this popular sweet liquid... Overall this is a fun and fact-filled work guaranteed to delight folks of all ages. (Lisa A. Ennis Library Journal)The full story on maple syrup... This useful resource is also a beautiful book to view. (Due West Magazine)Copiously illustrated with photographs. (Julian Armstrong Montreal Gazette 2006-03-08)Rosemary Hasner's joy in maple syrup and its production are evident in her writing... well written in an easy, conversational style, it's also a great reference for teachers who want to incorporate syrup making and sugaring into class programs. (Deborah Quaile Halton Compass 2006-03-10)The book explains the different colours, flavours, and grades of the golden syrup, with a brief history, tips and techniques for making your own, and delicious maple syrup-based recipes. (Laila Mallouf Destinations)Fun and fact-filled ... guaranteed to delight folks of all ages. ... A complete and fascinating resource filled with history, romance and sweet flavours. (Rob Mooy Kingston This Week 2007-03-02)[Captures] every aspect of maple syrup--from its history to tapping and collecting sap to its various grades, flavors and colors. The book even offers recipes for using your hard-earned maple products. Vivid photos help tell the story of this North American tradition. The Maple Syrup book is your complete resource for maple syrup. (Stephanie Staton Hobby Farms)An excellent resource for any teacher who is looking for background information to support the study of the origins of, or the process of making, maple syrup. (Canadian Teacher 2013-02-01)From the Author My fascination with maple syrup began as a young child. Dad helped my brother and I put taps in trees outside our farmhouse and we diligently hung pails and checked for sap every day after school. Of course, we hounded our mother long enough she let us use her best pot to boil our sap and we sat beside the woodstove and watched that proverbial pot boil. The taste and the romance hooked me then and still have me today. The romance of maple syrup is unmistakable. Sugar shacks, wood fires, sleigh rides, traditional feasts and energetic music are woven into the fabric of a north-eastern North American springtime. This book takes you through the romance and the science of maple syrup. The first section of the book will walk you through the history of maple syrup, including native legends and folklore, pioneer methods and the traditions of family. The middle section shows you how maple syrup is made, including a chapter on the exact steps you should take to make syrup in your own backyard. The final section gets right to the heart of maple syrup -- eating and enjoying that wonderful liquid gold, complete with a few great recipes. About the Author Janet Eagleson is the author of Nature Hikes. This is her second collaboration with photographer Rosemary Hasner. Rosemary Hasner is a photographer whose images have appeared in books, magazines, and calendars.