



# “The Tap”

Periodic News and Notes from the  
**Vermont Evaporator  
Company**

## IN THIS ISSUE: Knowing your “Tappable” Trees; Company on Schedule for Fall 2016 Delivery; A Beach Read for Sugaring Folk

**Knowing your “Tappable” Trees** After a string of perfect summer days, it has finally rained here in lovely downtown Montpelier, Vermont; a good time to come in from my garden and my *Sapling* grill (pictured below) and update you on our goings-on.



But, first things first! Now that the leaves are in for the summer, it's a good time to think about which trees you'd like to tap for next spring. While we usually associate sugar making with the sugar maple exclusively, there are many trees that produce sap that can be boiled down to syrup, including many non-maple varieties.

If you are up for a challenge, or just want to increase your maple syrup yield (like many amateurs,

we tap a mixture of maples for our syrup), get your hands on a tree-identification book or two and some marking tape, and see how many on this (non-exhaustive) list are in *your* woods!

**Black Maple** Considered by some to be a subspecies of the sugar maple, the black maple produces sap that is similar in volume and sugar concentration to the sugar maple.

**Red and Silver Maples** Sap yields from these maples are lower in volume and sugar concentration than the sugar maple, but still

commonly tapped. Note that these maples produce buds earlier in the spring than the sugar maple and that post-bud sap can produce syrup with a funny, tangy taste unsuitable for pancakes (but, in our opinion, passable for cooking).

**Norway and Manitoba Maple / Boxelder** These common maples produce significantly less-concentrated sap than the sugar maple but nevertheless can be tapped to make syrup.

**Walnut** Butternut trees (a.k.a. white walnut) produce a sap of a volume and concentration comparable to sugar maples; some say the taste of the resulting syrup is identical as well. Sap from the black walnut reportedly produces a sweet-but-astringent, nutty-flavored syrup. The heartnut, also in the walnut family, can also be tapped for syrup-making.

**Birch** While the paper birch has the most concentrated sap of the birch trees, it is still less than half as sweet as the sugar maple. Nevertheless, making birch syrup, variously reported to be sweet, spicy, and pungent, seems to be on the rise. The yellow birch, black birch, gray birch, river birch, and European white birches may also be tapped. Conveniently, birch sap usually runs after the maple sugaring season is over.

**Sycamore** Sycamores produce a less concentrated sap than the sugar maple that produces syrup reportedly tasting of butterscotch.

**VEC On Schedule for Fall 2016 Delivery** As promised, we are on track to start delivering *Sapling* Evaporators this fall! We should begin production shortly after moving into our new factory on July 1<sup>st</sup>! Meanwhile, we continue to take *Sapling* orders and

deposits (you can reserve a unit for \$200) at [www.vtevap.com](http://www.vtevap.com). We're a start-up, so this will be a limited run of units, some of which are already spoken for! Don't be left out! It's time to put your money down for that birthday or holiday gift you've been thinking about! It's time to commit to your sugaring hobby!

Purchase or reserve your *Sapling* today and we'll contact you just prior to completion to make arrangements for shipping or pickup.



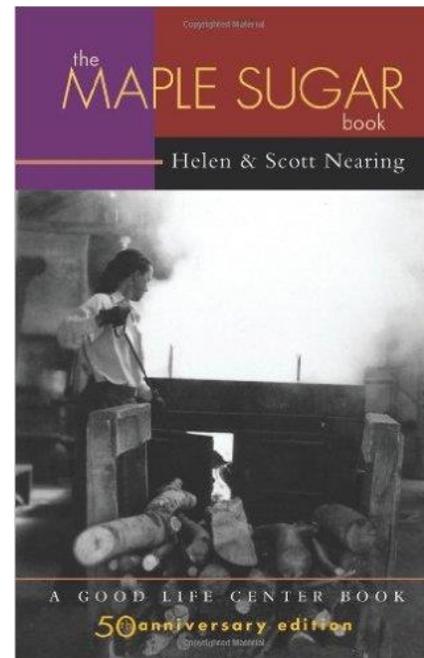
### A Beach Read for Sugaring Folk

In true grass-is-always-greener fashion, for us, summer is sometimes a time for dreaming about when it isn't so hot out. (Guilty.) In addition to identifying some new trees to tap (we're going to try birch next year!) we at VEC have already started reading-up in preparation for our next maple sugaring season.

"The Maple Sugar Book" by Helen and Scott Nearing, with its treatment of the history and practice of maple sugaring, is our pick for this summer's maple beach read. It's extensively researched, interesting, and surprisingly funny.

The 50<sup>th</sup> Anniversary addition, pictured here, is widely available. So pull up a beach chair and a

cold beverage, dig your heels into the sand, and grab a copy from your local library, bookstore, or internet.



Happy reading!

### Endnotes

- Stay tuned for the debut of accessories that will convert you're your *Sapling* into a wood-fired smoker! The *Sapling* smoker package is coming to you soon by popular demand; we heard you loud and clear, folks!
- Look for the Vermont Evaporator Company later this summer at the [Capital City Farmers Market](#), and the [Waitsfield Farmers Market](#). We'll also be at the [Tunbridge World's Fair](#) (September 15-18) and the [Sandwich Fair](#) in Center Sandwich, New Hampshire (October 7-10)!
- Follow us as we raise capital, move into our factory, start production (and have fun doing it!) by liking us on Facebook [here](#), following @VTEvaporatorCo on Twitter [here](#), and vermontevaporatorcompany on Instagram [here](#).
- Email us at [info@vtevap.com](mailto:info@vtevap.com), call 802-522-8499, or visit us at [www.vtevap.com](http://www.vtevap.com) any time for more information about us and our products!