



“The Tap”

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

IN THIS ISSUE: Prepare for Next Sugaring Season Now; VEC Starts Production, Launches Capital Campaign; “See You at The Fair!”

Time to Prepare for Sugaring Season. Fall is another way to say “time to get ready for Spring” in the sugaring world! Put “identify maples” and “put in sugar-wood supply” on your before-the-snow-flies checklist and you’ll thank us come February! Here are some tips:

How to Spot a Maple Leaf

You don’t have to be a botanist or forester to know that it’s easier to identify a tree when it has leaves. So get yourself a roll of marking tape at your local hardware store and tag your maples while it’s still relatively simple. There are many print and online sources of information on tree identification, of course, but here’s a very basic visual guide for identifying the most commonly tapped maples by their leaves. Pay attention to the number of “lobes” (5 or 3) and the nature of the edging (jagged or smooth) and corners (sharp or “swooped”) for best effect.

Sugar Maple



Red Maple

Black Maple



Silver Maple



Preparing Your Sugar Wood Supply

The ideal amount, type and lengths of wood to use for sugaring is, of course, a matter of personal opinion. So, naturally, we have some recommendations. Take it with a grain (no pun intended) and get cutting, splitting and stacking!

- amount: 1 cord per 25 taps should more than do it (we used $\frac{3}{4}$ of a cord for 25 taps last year)
- length: as close to the length of the firebox (33”) as practicable (probably 28”), with shorter lengths for starting the fire
- kind of wood: a mix of hard and soft is best, but either will do (we used almost exclusively soft last year)
- dryness: the dryer the better, but wood that burns is the main thing; for best results, stack and cover now for spring

And Production has Begun! As promised, we are on track to start delivering *Sapling* Evaporators this fall! After moving into our factory and acquiring new tools and

production materials over the course of the summer, we started manufacturing in earnest over Labor Day Weekend. As you can see, the whole dang family is pretty excited!



We plan to continue to take deposits for Saplings through the end of September (you can reserve a unit for \$200) at which point we hope to have enough stock to meet orders as they continue to arrive! See www.vtevap.com for more information.

It's never too early to settle on a holiday gift for that special outdoorsy someone! Purchase or reserve your *Sapling* today and we'll contact you just prior to completion to make arrangements for delivery or pickup.



(Remember what it feels like to be cold?)

AND Our Milk Money Capital Campaign is Live!

Thanks to orders placed by our earliest customers and to modest friend-and-family investments, we're up and running as a going concern!

What's next? Why, E X P A N S I O N, of course!

Now, Vermonters can help us grow this good-clean-fun family business for as little as \$250. Interested in "localvesting" in us? It's easy! Visit www.milkmoneyvt.com, our Vermont crowd-funding partner, to find out how!



See you at the fair!

We're pleased to announce that we'll be selling our wares at the annual Sandwich Fair in beautiful, downtown Center Sandwich, New Hampshire over Columbus Day Weekend. If you've never been, you should! See www.thesandwichfair.com for more information.

Endnotes

- Check out what *you're* building by liking us on Facebook [here](#), following @VTEvaporatorCo on Twitter [here](#), and vermontevaporatorcompany on Instagram [here](#).
- Email us at info@vtevap.com, call 802-522-8499 any time for more information. Or visit us at www.vtevap.com!

Evaporate Something Good™