



“The Tap”

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

IN THIS ISSUE: Customers Report a Successful 2016 Season; Company Accepting Orders for Fall 2016 Delivery; *How to Make Maple Granola*

Customers Report a Successful 2016 Season

Greetings from lovely downtown Montpelier, Vermont on this blustery April day! While there is no denying that snow dusted the daffodils last night like so much powdered sugar, buds on our maples surely hold the sweet promise of spring. Even after our mild winter, we at VEC are ready!



But before we move on, let's recap the sugaring season. A number of our customers have been in touch to comment on the performance of their *Sapling* and to report on their first *Sapling* season. We're happy to convey to you that all of the feedback has been positive and that our customers had a great first sugaring season



with their *Saplings*! Dave from New York, pictured above with his new *Sapling*, boiled down 412 gallons of sap and bottled and sold (out of!) 65 bottles of syrup of all 4 grades (Dave's syrup is

pictured to the right. Congratulations, Dave!) Jaylon from Maine tapped 25 trees and made 3 gallons of sap with his family, while customers in Middlebury,

Vermont reported having made 2 to 3 gallons of syrup on their first weekend! Mike from New Hampshire, who had never boiled before purchasing his *Sapling* in February, says he had a great time, made some tasty syrup and is looking to increase his taps next year! As for us at VEC, we still have one boil to go on our “factory seconds” model (oops, the sap froze in the tank!), but have so far produced 3 gallons of lovely “Dark with Robust Taste,” and “Very Dark with Strong Taste” (formerly Grade A Dark Amber/Grade B and Grade C in Vermont) syrup. (We'll talk about the changing maple syrup grades and other academic issues in future newsletters.) It'll be more than enough to last our family the year, even with all of those pancakes, waffles, plates of French toast, bowls of oatmeal, cups of tea, etc., etc. to sweeten. Yum.

VEC Accepting Orders for Fall 2016 Delivery

And you are among the first to know! Our website, www.vtevap.com, is now equipped to take *Sapling*



orders for delivery in Fall of 2016. **Orders placed by May 1 will receive free shipping, a \$50 value, when using promo code TAPS!**

Alternatively, you can reserve a *Sapling* by making a \$200 deposit, also on our website. It's likely to be a limited run, so don't be left out! And remember, the *Sapling* comes standard with grill

grates, doubling as a wood-fired grill. There's nothing wrong with pulling up a camp chair, sipping on a beer and listening to your burger sizzle over an October fire, now is there!?

Thanks to all of you who made 2016 a successful season for *us* by purchasing or expressing interest in our *Sapling*, VEC expects to move into a new facility in June and start our bigger, better manufacturing operation shortly thereafter. Customers who reserve or purchase a *Sapling* now will be contacted just prior to completion to make arrangements for shipping.

How to Make Maple Granola



While most of us will eat syrup on or in anything regardless of shade, everyone agrees that darker syrups are perfect for cooking because the robust maple flavor is strong enough to carry through to the finished product. Here's a recipe for Maple Granola (pictured above) from the kitchen of Cheapskate Kate (aka "Mom"). Here's to good eating!

Mom's No-Nonsense Maple Granola

7 cups old-fashioned oatmeal
1 cup whole wheat flour
1 cup wheat germ
1 cup shredded, unsweetened coconut
1 cup panko
1 tsp. salt
½ cup vegetable oil
1 cup cooking syrup (the darker the better)

Mix dry ingredients together in large bowl. In small bowl or measuring cup, mix oil and syrup. Pour wet

ingredients over dry ingredients and stir until well-combined. Bake at 250° in a jelly-roll pan (or several smaller pans) for 2 hours, stirring every 20 minutes or so. After 2 hours, shut off the oven, leaving the granola inside to dry. When the oven is cool, remove the now-perfectly-crunchy granola and serve.

This recipe is dubbed "no-nonsense" because, in our experience, not everyone (read: kids) likes raisins, nuts or seeds in their granola. However, if you do like this sort of "nonsense," feel free to replace the panko with walnuts, and/or pepitas, for example, or add a cup of raisins to the granola after it cools.

Food for Thought!

In our next issue, we look forward to bringing you news about:

- The design and manufacture of the propane-fired *Sapling*! Yes, this IS happening!
- Vermont Evaporator Company's participation in the "Made in Vermont Marketplace," on April 15-16 at the Champlain Valley Fairgrounds in Essex Junction, Vermont! (See www.madeinvermontmarketplace.com for more information. And contact us ASAP if you are interested in free tickets to the event – we have a handful.)
- Notes from the field! Follow us as we raise capital for our start-up, move into our industrial space, and start production! (Or you can start now by liking us on Facebook [here](#).)