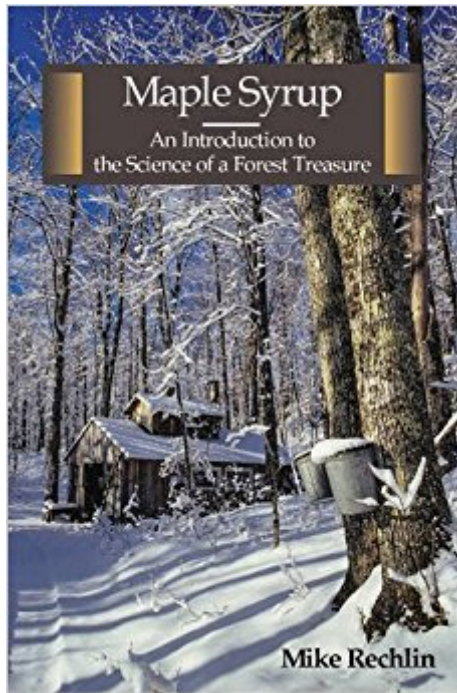




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Maple Syrup: An Introduction To The Science Of A Forest Treasure



Synopsis

Maple Syrup takes the reader through the what, where, when, and why of maple sap and its conversion to maple syrup, that all-so-appreciated product of the North American deciduous forest. The journey begins with an introduction to trees, primarily maple trees, and especially sugar maple trees: where they occur, how they function, and particularly how they produce and deliver the sap from which the syrup is made. From there, the reader travels through the actual collection and management of the sap, the conversion of the sap to syrup, and the longer-term planning for and management of expanding and future sugarbush operations. Due attention also is paid to the history of human collection of sap and its conversion into syrup and sugar, ranging from its harvest by Native Americans through to the modern, and still evolving, tastes and methods of harvest and production. Written for the broad audience, Maple Syrup will be an accessible, enlightening, and enjoyable exploration of the science and history of a treasured natural resource.

Book Information

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Customer Reviews

Mike Rechlin is a forestry and ecology educator with resource management degrees from Paul Smith's College (AAS), the University of Michigan (BS, MS), and SUNY-College of Environmental Science and Forestry (PhD). He taught his first class in sugaring while a graduate student at the University of Michigan. Later, he served on the faculty and as department head at Paul Smith's College in New York and at Principia College in Illinois, where he taught courses in sugaring and helped manage the college's sugar bush operations. Today, Mike and his wife, Nancy, make West

Virginia their home base and spend summers in the Adirondacks. Mike also works internationally in the field of community forestry.

a little too scientific for me

Your pancakes are buttered, and you are ready to pour on a nice amount of a golden liquid from a bottled. If it's the "real and right stuff," it is "real" maple syrup. As your taste buds savor all of that flavor, you think of a few questions: what is this stuff, where does it come from, and who and what makes it happened? Here is the book with all of the answers. That great tasting liquid comes from a sugar maple tree that nature designed, well, almost, for the purpose of producing maple syrup. But humans also have to have a hand in getting this golden stuff out of the tree and into a bottle, and to your grocery store. Mike Rechlin tells the whole "maple story" in his much thought out presentation in these pages. Beautiful written in a conversational style with an occasional tidbit of humor here and there the story unfolds under his expert supervision. The story begins with the sugar maple tree and how nature seems to have designed and created the internal workings of this tree just for this purpose. Mike explains the WHY and HOW of these workings and he does this with detailed text and illustrations that makes it as clear as "Grade A, Golden Color with Delicate Taste Maple Syrup," did I really say that? He covers tree anatomy and physiology, big words for tree design and workings, & why & how this tree produces a tailored made sap that is ready to be boiled down into syrup, he calls this "evaporating chemistry," but it is really just cooking the sap into a magical transformation called syrup, so it pours just right over your waffles or oatmeal. Why does the sap & the "sap gathers" only run in the spring? Why are sugar maples sweet? Why a maple & not an oak? When you read this book you will have the answers to the why and how of maple syrup production. And you can use this info to enhance your enjoyment of maple syrup, or to tap your own maple trees & make a few gallons of syrup for yourself, or to apply this knowledge to run (that word run is so important with maple trees) to run and manage your own professional sugar bush operation. The fun begins on a warm early spring day with sunlight reflecting from the melting snow and stimulating workings and changes inside those maples. In the old days it was buckets and horses, now its tubes and more sophisticated equipment, if you want it, but the smell of burning wood mixed with a hint of sweetness in the air recreates an atmosphere that was also known and experienced by Native

Americans. Maple syrup has much tradition and history behind it that will also enhance those hot pancakes just off of the grill. MAPLE SYRUP *À l'Â* *â* *–Â* *â* *œ* An Introduction to the Science of a Forest Treasure does the job of presenting everything you need to know and it is the best place to begin, or to continue your maple syrup adventure. James Kraus

This is a great book to help people who are interested in learning more about how to make maple syrup. The information that Mike has provided will make the whole process more satisfying because so many mistakes can be avoided. He has a natural way of expressing his thoughts to a wide range of people. For some like myself who will remain on the hobby level, it is valuable information that I need to know. There are tips in there that you would never think of. This book is well written and thorough, covering everything from the proper way to tap a maple tree, to determining how much wood is needed based on the volume of sap one anticipates to collect. I have never written a book review before until this one. It became immediately apparent that the author has many years of experience behind him and is a master in this area. Well worth the investment rather than trying to search the internet and still not having your questions answered or wondering if you are getting good info!

Looking forward to reading my Uncle's new book. I bet it will be a sweet read.

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