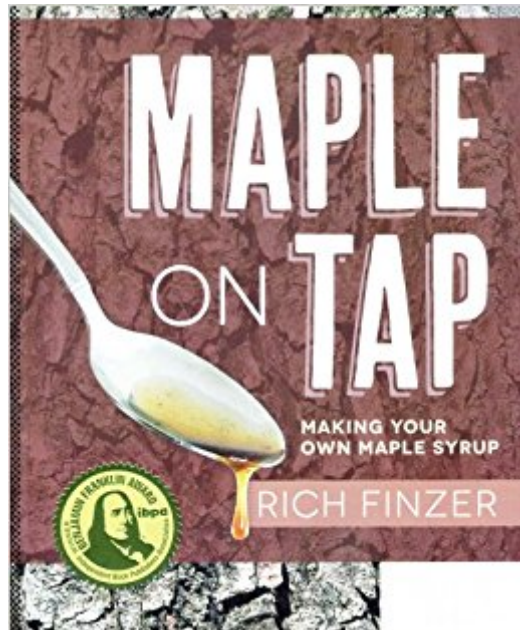




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Maple On Tap: Making Your Own Maple Syrup



Synopsis

THIS book is the only book you'll ever need to make your own maple syrup. The gold medal award winning book from author Rich Finzer, a Blue Ribbon-winning maple syrup producer with 20+ years of experience. Get the best advice, learn the shortcuts and tricks that will prevent you from making rookie season mistakes, save you money by explaining what equipment you really need and save you valuable time during the boiling-down process. Maple on Tap includes step-by-step instructions for all sugaring activities from tapping to bottling, as age-old skills are enhanced with modern sugaring techniques. Included are beautiful color photographs clearly demonstrating the process - further lifting the veil of mystery on this unique North American pursuit.

Book Information

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Customer Reviews

"Real maple syrup is the result of a lot of time and labor. Rich allows readers to chuckle at his beginner's mistakes before laying out entire process. The book is very amateur friendly--a bit of history/trivia, followed by a glossary of sugaring terms. Each step in the process is covered, from tapping the trees to bottling syrup. Equipment/methodology are well described, along with some of Rich's own adaptations. VERDICT This manual covers a very specific process in excellent detail. Great for enthusiasts and those interested in home production. Highly recommended." Library Journal (2013)"Rich Finzer has penned an easy-to-use book on making your own maple syrup. He candidly shares his mistakes and what he's learned from them. His approach is engaging, not

overly technical and the text is supported with color photos illustrating the tools and techniques needed to "sugar off" successfully. The book presents helpful information beginning with an emphasis on planning, which is nicely summarized in the chapter titled; Start Before You Begin."Â Life in the Finger Lakes Magazine (Summer 2013) "Maple on Tap is an easy read for a maple tapping novice because it includes a glossary, clearly arranged/organized steps in the process and down-to-earth advice.Â Plus, Finzer's prose is light and easy to read.Â He emphasizes the basics.Â In fact, one of the things I like most about this book is that it's honest. Rich shares his mistakes with us and the things he's learned to do differently.Â "So, what did we do wrong that first year?" he quips. "Practically everything." He shares his DIY tips and he gives you options from which to choose."Â The Homestead Lady; 1-12-2015"The author's 136 page book is a pleasurable blend of tale-telling and quintessential how-to. Having won the coveted First Premium blue ribbon at the New York State Fair, Rich has earned bona fide bragging rights to his expertise, and that proficiency serves the reader well through the book's 15 chapters."Â BackHome Magazine Jan/Feb 2014."Maple on Tap by Rich Finzer is a nice surprise. It's not a flashy book, it's a humble workhorse, filled with practical information. It explains the how-to's of syrup production, covering everything from the maple species best for tapping to the BTUs of various fire woods you can burn while boiling. It lists the equipment you'll need; how to boil down/store the goods; plus the costs involved. The photographs illustrate the techniques Rich describes. There is nothing like a sweet little book that contains exactly what I need to know to get the job done."Â Hobby Farms Magazine, February 14, 2013.Â

What I learned during my first 20+ years of sugaring has been "boiled down", so you won't make the same mistakes I did. Sincerely; Rich Finzer

This is my first year tapping trees and this book explained everything that I needed to know. Highly recommended for beginners. I even think long-time sugar makers would learn a few things, but the book was a how-to that was very well explained from start to finish.

Very informative book and I learned a great deal about making your own Maple syrup from reading it. The book is easy to read and understand. I look forward to this coming season.

VERY simple knowledge shard in this book. Not helpful.

By using the instructions in this book I was able to make excellent maple syrup the first try...thanks
Rich hope to meet you someday

Great tips for the beginner and for the experienced back yard syrup maker.

Well laid out. Fun to read and easy to reference. It's the perfect book for learning to make you own maple syrup!

"Maple on Tap" by Rich Finzer, is a great book and was pleased to learn that in the span of time since I'd read the book earlier this year, "Maple on Tap" had recently been awarded the IBPA Ben Franklin Gold award. Indeed, I found the book to be well written and spiced with lighthearted humorous anecdotes, it was a fun book to read as well as a great "go-back-to" reference source....
Two thumbs up on this one!

Written by my best friend and maple sugaring genius. Lots of great tips and interesting stories.
Sugaring is a fascinating process.

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