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## Find Local Maple Syrup Near You!

1 message

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**Massachusetts Farm Bureau Federation, Inc** <info@mfbf.net>

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## Find Local Maple Syrup!

### Facts About Massachusetts Maple Syrup

- Maple sugaring in Massachusetts employs more than 1,000 farm workers.
- Massachusetts has more than 300 maple producers, with over 80 percent located west of 1-91.
- Annual production is about 60,000 gallons, worth more than \$5 million to the farmers.
- Sugaring is one of the few tourist destination events to occur during mud season in March and April. More than 60,000 visitors spend in excess of two million dollars during sugaring season. Farms, restaurants, bed and breakfasts, country inns, and other tourist businesses share this income, which flows mostly into small towns and farm communities.
- One Massachusetts company manufactures more than \$5 million worth of maple syrup jugs annually.
- An active Massachusetts maple industry preserves more than 15,000 acres of open space.
- Maple sugaring income allows many dairy farms to stay in operation by providing a secondary crop for them.



- Almost all of the Massachusetts maple syrup crop is sold within the state, benefiting both the farmer and the consumer.
- Massachusetts is the 9th largest maple producing state in the U.S.

Facts from: <https://www.massmaple.org/about-maple-syrup/facts-and-figures/>.



### **Where To Find Local Maple Syrup**

To find a local farm that produces maple syrup near you, please visit <https://www.massmaple.org/buy-maple-syrup/directory/>.

### **Recipe: Pure Maple Fudge**

#### Ingredients

- 2-1/4 cups (540ml) [pure maple syrup](#)
- 1 cup (240ml) heavy cream
- 3 tbsp (45g | 1.6oz) butter

#### Instructions

1. Grease the bottom and sides of a [loaf pan](#) with butter, then line the pan with [parchment paper](#), leaving a bit of an overhang on both the long sides.
2. In a [4 quart saucepan](#), bring the maple syrup to a boil over medium heat; simmer for 5 minutes, making sure to keep a very close eye on things as the syrup will rise quite a lot as it boils.
3. After 5 minutes, pour in the heavy cream; without stirring bring the mixture back to the boil (careful, it will rise again) and then let it simmer until it reaches 236°F on a [candy thermometer](#), which should take about 20 minutes.
4. As soon as the mixture reaches that temperature, remove the pan from the heat source. Add the butter to the pot but do not stir it in. Let the mixture cool for 8 minutes.
5. Beat with an electric mixer on medium speed for about 5 minutes, until the sugar mixture gets thicker, lighter, loses its sheen and starts to show signs of crystallization.
6. Promptly transfer the fudge to the prepared pan; spread all the way to the edge and transfer to the fridge until completely set, about 2 to 3 hours.
7. Lift the fudge from the pan and cut into 36 squares with a sharp knife.
8. Keep in a cool dry place in an airtight container for up to a few weeks.



Recipe from: <https://eviltwin.kitchen/pure-maple-fudge/>.

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The Massachusetts Farm Bureau Federation is a non-profit organization representing nearly 6,000 family members across the Commonwealth. MFBF is an advocate for farmers, run by farmer members who develop policies through its grassroots process. Its mission is "to protect the rights, encourage the growth, and be of service to its members, in the best interest of agriculture."

For more information about the Massachusetts Farm Bureau Federation, please visit **[www.mfbf.net](http://www.mfbf.net)**.

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