

# Canadians still sweet on syrup

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About 60,000 pancakes and 800,000 litres of maple syrup were served up during last year's Sugarbush Maple Syrup Festival at Bruce's Mill.

About 50,000 people descend on the Stouffville Road park annually during the month of March to watch maple trees get tapped for syrup.

"It's a neat piece of Canadiana. It goes back hundreds of years. ... It's a time-of-year event as well. You don't get to see this all year long," said Andrew Morin, supervisor of Bruce's Mill.

This year's festival is March 2 to April 7.

Although the sap isn't flowing right now, it should be by the start of the festival. Even if it is not, lots of syrup for the freshly made pancakes will be available, as park staff actually import syrup from an Ontario producer for the festival.

"It's a time and effort thing for us. We could never keep up with the demand," Mr. Morin said of why tree-tapping is done for demonstration purposes only.

It takes about 40 litres of sap to make one litre of syrup, according to the Ontario Maple Syrup Producers

► For a complete list of daily activities at Bruce's Mill, go to [maplesyrupfest.com](http://maplesyrupfest.com)

Association's (OMSPA) website.

The OMSPA was formed in 1966 and represents more than 400 producers.

Sap has a sugar content of around 2 per cent. Once it's boiled, the sugar content is between 66 and 67.5 per cent, according to the OMSPA website.

Making maple syrup began with the First Nations people. They would make incisions into the trees with tomahawks and use birch bark containers to collect the sap, according to the Sugarbush Maple Syrup Festival's website.

The sap was reduced into syrup by evaporating its excess water through plunging hot stones into it.

The sugar content was increased by removing the layer of frozen water following nightly freezes of the sap, according to the festival's website.

Canada produces about 85 per cent of the world's maple syrup. In 2003, Canada shipped about 30,000 tonnes, valued at \$147 million, to more than 40 countries.

In Canada, the maple syrup



TRIBUNE FILE PHOTO

industry is second only to frozen french fries for single horticultural commodity exports, according to the festival website.

In 2011, Ontario maple syrup producers made about 2.2 million litres of syrup, which had a value of \$32.5 million.

Along with tree-tapping and maple syrup demonstrations, there will be guided hikes, a petting zoo, magic shows, wood carving demonstrations, balloon twisting and clog dancing.

Additional costs apply to all food purchases, as well as pony rides, face painting and horse-drawn wagon rides.

Regular admission rates are: adults (\$10), children/seniors/students (\$6.50), children under four are free with a family and Toronto Region Conservation Area members are also free.

Tuesday, March 26 is seniors' day at Bruce's Mill. Public tours run from 11 a.m. to 2 p.m. Admission is \$7.50 and includes entrance fee, tour and a breakfast.

The park is open seven days a week, but events are limited Wednesday through Friday.

The full schedule runs throughout the weekends, Mondays and March break.

## MAPLE SYRUP RECIPES

### Maple Corn Bread

1 1/3 cups (325 ml) sifted all-purpose flour

4 tsp (20 ml) baking powder

1/2 tsp (2 ml) salt

2/3 cup (150 ml) cornmeal

2/3 cup (150 ml) milk

1/3 cup (75 ml) maple syrup

2 eggs, lightly beaten

1/4 cup (50 ml) butter, melted

1/4 cup (50 ml) maple syrup

1/2 cup (125 ml) walnuts, coarsely chopped

Heat oven to 375°F. Grease a nine-inch square cake pan. Sift flour, baking powder and salt into a large mixing bowl. Stir in cornmeal with fork. Combine milk, 1/3 cup (75 ml) maple syrup, butter and eggs. Add to dry ingredients. Stir in just until blended. Spoon into pan and smooth. Drizzle remaining 1/4 cup (50 ml) maple syrup over batter. Sprinkle with walnuts. Bake for 25 minutes or until a toothpick comes out clean.

— for more recipes, visit [yorkregion.com](http://yorkregion.com)



## International Women's Day Luncheon

Friday, 8th March, 2013

The Address will be delivered by:

Mrs. Ruth Ann Onley

Meadowbrook Golf Club,

11939 Warden Avenue, Gormley, ON, L0H 1G0

Reception: 12 Noon

Luncheon: 12:30 PM

### RESERVATIONS:

THE WHITCHURCH-STOUFFVILLE  
CHAMBER OF COMMERCE

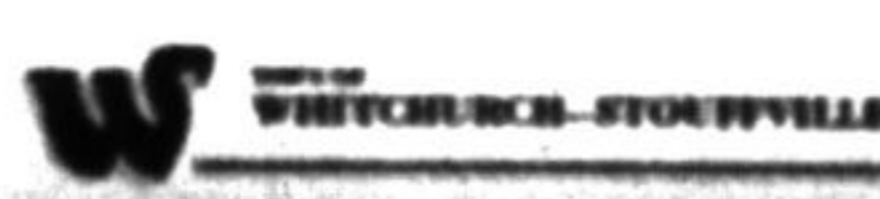
(905) 642-4227

\$40 Chamber Members | \$50 non-Members

### In Support of:

The Women's Centre of York Region  
Newmarket, Ontario

Evergreen Hospice  
Markham, Ontario



## Chamber of Commerce March Event

### Federal Budget Breakfast

The morning after Finance Minister Flaherty delivers the federal budget the Whitchurch-Stouffville Chamber of Commerce will be holding a Budget Breakfast. Experts will be analysing the implications of the budget measures both for the economy and for your personal financial situation.

#### ADVANCE RESERVATIONS ARE A MUST

Only those holding reservations will be seated.

Members \$20; Non-Members \$30

### RESERVE YOUR SEAT BY CALLING THE CHAMBER OFFICE AT 905-642-4227

Stouffville Creek Retirement Residence

40 Freel Lane, Stouffville @ 7:30pm

The morning following the announcement of the federal budget.

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