



# OPEN HOUSE

## When:

SATURDAY March 24

10AM to 2pm

SUNDAY March 25

9AM to 3 PM

## Why:

Come and watch a backyard sugar house make syrup on a wood evaporator. Enjoy a dish of ice cream with maple syrup on it. Sample the different grades and taste foods made with Maple Syrup



# Our Products

## Syrup

**Gallons \$58.00**

**Half Gallons \$31.00**

**Quarts \$17.00**

**Pints \$10.00**

**Half Pints \$7.00**

**Bottles Various**



# Tim's

# Sugar Shack

23 Grand Army Road

Whitefield, Me

## More Products

- Maple Sugar
- Maple Candy
- Maple Fudge
- Whoopie Pies
- Maple Cream
- Maple Pepper





VISIT US ON **MAPLE SUNDAY**

Always the forth Sunday in  
March



March 2015

## Nutritional Info

### Did You Know?

Maple syrup contains an abundant amount of naturally occurring minerals such as calcium, manganese, potassium and magnesium. And like broccoli and bananas, it's a natural source of beneficial antioxidants.

Antioxidants have been shown to help prevent cancer, support the immune system, lower blood pressure and slow the effects of aging. Maple syrup is also a better source of some nutrients than apples, eggs or bread. It's more nutritious than all other common sweeteners, contains one of the lowest calorie levels, and has been shown to have healthy glycemic qualities.



**Maine Maple Sugar...the  
perfect ingredient!**

Pure Maine Granulated Maple Sugar is made when every bit of water in the maple syrup is boiled away. It's then stirred while very hot allowing any water that is left to evaporate as steam. The resulting dry pure granular maple sugar can be substituted one for one anywhere you use white processed granulated sugar

## MAPLE SUGAR



*Our Evaporator*

