

# SAV 101 Maple Syrup Production Workshop Syllabus

Instruction: Ken /Katya Riley, Brooklands Farm  
Location: 1375 Butter and Egg Road, Milford Bay POB 1E0  
Date: March 20, 2011  
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**Workshop Introduction:** SAV 101 is a four hour introductory workshop about maple syrup fundamentals for those who wish to produce their own syrup. The workshop takes place when syrup is being made, allowing the workshop participant to gain a firsthand view of the production process, and answer many commonly asked questions related to sugar bush management and maple syrup production.

**Workshop Description:** The workshop focuses on small scale maple syrup production.

Areas that the workshop will touch on:

- Practical sugar bush management
- How to identify and tap sugar maple trees.
- Collecting and storing sap.
- Historical and modern methods of boiling sap into maple syrup
- Grading and packaging maple syrup.
- Equipment and processing tools.

**Workshop Objectives:** By the end of the workshop the participant should expect to be able to have a general idea on how to produce maple syrup.

## Workshop Agenda:

- 9:30 Farm Arrival, registration in log house
- 10:00 Workshop introduction – slide show
- 11:00 Walk to sugar shack – Sugar shack operations
- 1:00 Lunch
- 1:30 Questions and answers
- 2.00 Depart

**Workshop Cost:** \$30 per person, limit 20 people per course