Maple Sugaring
By David K. Leff

Maple Sugaring gives readers an intimate look at the art and science of America's favorite sweet. These stories, told by real-life sugarmakers, reveal how this ancient industry has continued into the twenty-first century. Thanks to the newest technology, and patience, New England sugarmakers are still keeping it real. A former maple sugarmaker and board member of the Maple Syrup Producers' Association of Connecticut, David Leff takes us on a journey into the very heart of New England's character. Along the way he talks with the sugar gurus, who share their expertise, insights, and anecdotes about their experiences in the business. What makes maple sugaring such a beloved tradition? Is it marketing savvy, family tradition, or something deeper - and harder to tap? This book is for anyone with a sweet tooth who is curious about the science, or who simply enjoys a good story. Maple Sugaring is full of wisdom, quirky characters, and recipes.

BINDING: Hardback
PRICE: £18.99
PUBLISHER: Wesleyan University Press
PAGES: 220
PUBLICATION DATE: October 6, 2015
READER INTERESTS: Food & Cooking, & Diet
NOT FOR SALE: CA, MX, US