Maple Month is the Sweetest Time to Visit New Hampshire



March means "Maple Month" in New Hampshire, and it's quite literally the sweetest time of the year to visit as the Granite State will produce in excess of 90,000 gallons of the world's most delicious liquid gold. As the temperatures begin to rise with the season, the sap of countless maple trees around the state will begin to thaw, kicking of a centuries old tradition of maple sugaring. Hosted by the New Hampshire Maple Producers
Association, Maple Month culminates with the Annual NH Maple Weekend (March 21-22) and 2020 marks the 25th anniversary. From interactive tours to tastings at more than -70 sugarhouses across the state — NH Maple Weekend provides travelers with just one more reason to visit.

Below is a sample of ways that guests can enjoy this delicious season:

- What: The Maple Syrup DIY Workshops at Remick Country Doctor Museum & Farm
- Where: Tamworth, NH (Lakes Region)
- When: March 14 & March 28
- **Description:** Gather in our Sugarhouse where guests will spend the day as a syrup maker's apprentice. At the end of the day, they will leave with hands-on knowledge of how to produce their own syrup and a sample of the syrup. In addition, participants will create maple treats while waiting for the sap to boil down. Participants will learn the steps of syrup production, including tree identification, sap collecting and storage, boiling and filtering sap, and grading and regulations. For ages 16 and up; ages 16–18 must be accompanied by an adult. Registration closes Monday, March 9.
- Cost: \$85 (includes lunch)
- What: New Hampshire Maple Weekend Open House at the Remick Country Doctor Museum & Farm
- Where: Tamworth, NH (Lakes Region)
- When: March 21
- **Description:** During New Hampshire's annual, statewide event, all are invited to celebrate the state's sweetest of natural products by visiting Remick Country Doctor Museum & Farm's sugarhouse in the center of quaint Tamworth Village. Outside, learn about historical maple sugaring practices, including

how Doc Remick's handmade backyard boiler works. Inside the sugarhouse, see a modern evaporator turn sap into syrup, taste a sample of maple-bacon jam, enjoy a Remick-made maple treat (for sale while supplies last) and purchase maple syrup. In addition, visitors are welcome to enjoy the museum grounds and farm animals at their leisure.

Cost: Free

What: Maple Madness Dinner at The Inn at East Hill Farm

Where: Troy, NH (Monadnock Region)

• When: March 23, 2019

- Description: Maple orchards, maple trees, maple leaves, sap, buckets, lines, sugar houses, maple syrup and candy, celebrating all things maple at the annual Maple Madness Dinner. Hors'doeuves and live fiddle music played by Randy Miller begin at 5:00. A five course maple-inspired feast will begin at 6:00. This gastronomic delight features fresh baked bread, fritters topped with maple syrup, green salad, homemade Gap mountain soup; maple glazed corned beef, maple walnut chicken, creamy mashed potato and roasted carrots. For dessert, choose from crème puffs drizzled with chocolate, bread pudding topped with maple syrup and maple cream pie. This is a BYOB event.
- Rates: \$27.95 for adults and \$14.50 for children (plus tax and gratuity)

• What: Maple Madness IV at <u>Throwback Brewery</u>

Where: North Hampton (Seacoast Region)

When: March 29

- Description: Throwback Brewery's historic and picturesque farm will become the setting for all things maple on the Seacoast! This is the fifth year that Rye-based Syrup By the Sea has teamed up with North Hampton's Throwback Brewery to host a fun-for-the-entire family event that includes tasty maple treats including maple beers and plenty of from-scratch food made with real NH maple syrup. Of course, there will be plenty of entertainment to go along with all of the maple goodies. At 12:30pm, the fun and talented magician Jay Fraser from A Creative Magic Experience will be strolling around, entertaining the kids. Enjoy live music from local favorites The Kenny Brothers from 1-4pm, jamming with their self-described vibe of folk rock featuring warm--hearted lyrics and earthy grooves. At 2pm, there will be a Meet & Greet with the beloved farm animals Nigerian Dwarf goats Blanche, Rose, and Dorothy, as well as donkeys Rocky and Jane.
- Cost: The event is free and open to the public. Beer and food purchased separately.
- What: Tree to Table tour Package at The Inn at Pleasant Lake
- Where: New London, NH (Dartmouth-Lake Sunapee)
- When: March time frame, but flexible to guest need and when sugar runs
- **Description:** The Inn at Pleasant Lake is offering their "Tree to Table Tour", and picks on the farm-to-table format by following the use of maple sugar and processes from the source on property to a fine dining meal and breakfast the next morning. A Chef led activity for an insightful view on both local sugaring and local food sourcing for the fresh dining experience. Tour package includes:
 - o Tour of the inn's maple tree farm to learn about tapping maple trees
 - Off-site tour of a local sugar shack to see the process of turning sap into maple sugar products
 - Chef's demonstration of how maple sugars can enhance a meal it is not just for breakfast!
 - Signature 5 course dinner for two one evening, featuring the flavors of March!

- Full breakfast for two with traditional maple syrup dishes and afternoon tea daily
- Rate: Starting at \$230, plus your choice of room.
- What: Maple Weekend at Fuller's Sugarhouse
- Where: Jefferson, NH (White Mountains) & Lancaster, NH (Great North Woods)
- When: March 21-22
- **Description:** March is Maple Month, a great time to visit and see Fuller's Sugarhouse in full effect. Each spring Fuller's taps more than 26,000 trees and boil half a million gallons of sap to produce 11,000 gallons of pure maple syrup. Visit them at their two locations Sugarhouse and Country Store during Maple Weekend, March 21 + 22 for the ultimate maple sugaring experience!

Sugarhouse in Jefferson

Head out on a walking tour of the woods and see how sap is collected from maple trees. (Please dress for the weather and muddy conditions). Inside the sugarhouse, see how sap is converted into pure maple syrup. If weather permits, the team will be boiling and serving sugar-on-snow and samples of the 2020 crop. **Country Store in Lancaster**

Treat yourself to samples of the 2020 crop and complimentary coffee and donuts as you shop our Country Store. The store is fully stocked with all of their maple products and other New Hampshire and New England-made products.

• **Cost:** Products to be purchased separately.

IMAGES: https://spaces.hightail.com/space/S4XTI2hiRk **CREDIT:** New Hampshire Division of Travel and Tourism