

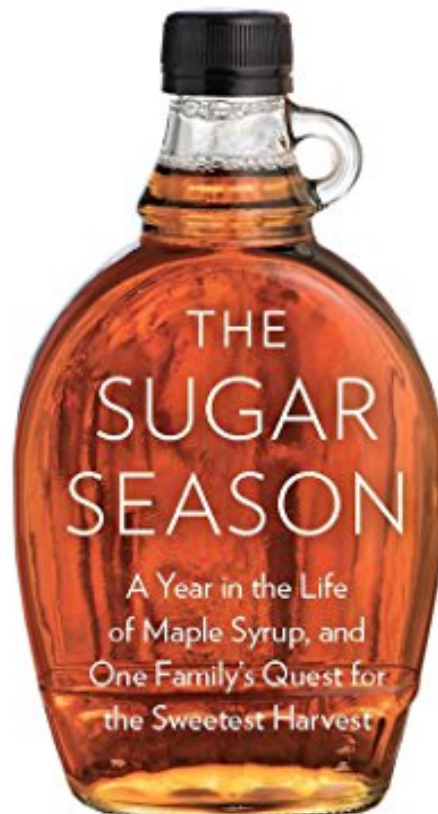
(Download ebook) The Sugar Season: A Year in the Life of Maple Syrup, and One Family's Quest for the Sweetest Harvest

The Sugar Season: A Year in the Life of Maple Syrup, and One Family's Quest for the Sweetest Harvest

Douglas Whynott

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"A wonderful and fascinating book."—Tracy Kidder



Douglas Whynott

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Douglas Whynott : The Sugar Season: A Year in the Life of Maple Syrup, and One Family's Quest for the Sweetest Harvest before purchasing it in order to gage whether or not it would be worth my time, and all praised The Sugar Season: A Year in the Life of Maple Syrup, and One Family's Quest for the Sweetest Harvest:

0 of 0 people found the following review helpful. The Sweet Smell Of Sugaring Season In New EnglandBy Frederick

S. Goethell was born and raised in New England and can still remember, after 40+ years away, the sap buckets hanging from trees and the smell in the air when it was time to boil the maple sap into syrup. For a child, it was almost a magical time. I was surprised to read, in this book, just what an industry maple syrup had become. I always thought of it as mom and pop type operations, and truthfully, never fully understood how all that syrup was manufactured. It just didn't seem like there were enough trees to produce enough sap for all the syrup and sugar that was sold. And was I ever wrong! This book explores the depths of the maple sugar industry and how it has exploded in size from the time I was a child. It has, in many ways, become an industrial operation as opposed to the way it was 40 odd years ago. Now tubing has replaced buckets and modern machinery is used to process the sap into an edible product. Ironically, for someone who grew up around it, I have never been a big fan of maple syrup. It was always too thick and sweet for my taste, although my wife loves the amber B grade product. I don't even care for the stuff made to look like maple syrup that is flavored corn syrup sold in supermarkets. This book made me want to order some of the real stuff and see if my tastes have changed. I may have been exposed to the fake stuff for so long that I have forgotten what the real stuff tastes like. The book is a fascinating look at the maple sugar industry; where it is, where it was and where it is headed in the future. With global warming, it is possible the maple sugar industry in the United States is headed for extinction. Only time will tell, but it would be a shame for it to go away. It would be the death of an industry that stretches back to the early days in America. I would recommend this book to anyone who wants to know what real maple syrup is made of and how it is made. I think this would also be a great book for people interested in the history of food or in the farm to fork movement. Buy it, read it and drool over the thought of that wonderful product.

0 of 0 people found the following review helpful. Four Stars
By Valued Customer
Very interesting.
0 of 1 people found the following review helpful. Five Stars
By Amato A Picardi
It was a present to friends who have a sugar shack and make syrup every year.

A year in the life of one New England family as they work to preserve an ancient, lucrative, and threatened agricultural art--the sweetest harvest, maple syrup... How has one of America's oldest agricultural crafts evolved from a quaint enterprise with "sugar parties" and the delicacy "sugar on snow" to a modern industry? At a sugarhouse owned by maple syrup entrepreneur Bruce Bascom, 80,000 gallons of sap are processed daily during winter's end. In *The Sugar Season*, Douglas Whynott follows Bascom through one tumultuous season, taking us deep into the sugarbush, where sunlight and sap are intimately related and the sound of the taps gives the woods a rhythm and a ring. Along the way, he reveals the inner workings of the multimillion-dollar maple sugar industry. Make no mistake, it's big business--complete with a Maple Hall of Fame, a black market, a major syrup heist monitored by Homeland Security, a Canadian organization called The Federation, and a Global Strategic Reserve that's comparable to OPEC (fitting, since a barrel of maple syrup is worth more than a barrel of oil). Whynott brings us to sugarhouses, where we learn the myriad subtle flavors of syrup and how it's assigned a grade. He examines the unusual biology of the maple tree that makes syrup possible and explores the maples'--and the industry's--chances for survival, highlighting a hot-button issue: how global warming is threatening our food supply. Experts predict that, by the end of this century, maple syrup production in the United States may suffer a drastic decline. As buckets and wooden spouts give way to vacuum pumps and tubing, we see that even the best technology can't overcome warm nights in the middle of a season--and that only determined men like Bascom can continue to make a sweet life out of rugged land.

CivilEats.com, 6/19/14 [Whynott] is a master of observation and description, who combines just the right amount of romanticism and humor with research and facts. An intricate, information-packed story. There is also a whole lot of drama and international intrigue. But the book also looks at the richness within life as a maple farmer: the multigenerational traditions and history, the community building and friendships, and the beauty of the forest and ecological respect for the tree. *The Sugar Season* serves as a thorough, hard-hitting example of the ripple effect climate change and pollution can and will have.

"Offer[s] ways to wean yourself off that sweet stuff."
Yankee Magazine, December 2014
A terrific read, with many intriguing facts about botany, technology, and international business. But it's also the story of people doing what they love in a place they love.
The cycle of the maple season is one of the great signifiers of the mountain year in the northeast. It is lovingly delineated here, with a foreshadowing of the shifts ahead in a changing world. May it move us to action!
Bill McKibben, author of *Oil and Honey*
Whynott has delivered the most complete and compelling account to date of the modern maple industry. His cast of vividly drawn characters and his descriptions of the challenges they overcome will make you feel like you're right there beside them in the North Country's sugarbushes. It's one sweet read.
Barry Estabrook, author of *Tomato Land*
Once again, Douglas Whynott demonstrates his uncanny ability to open up what seems to be ordinary and reveal it as something much more than we ever could have imagined. In this case, it's the maple syrup industry, and Whynott takes us from the metal bucket hanging on a tree into a world of currency bets, Global Strategic Reserves, climate change, and international trade. It's quite a story, and quite a book.
Daniel Okrent, author of *Last Call: The Rise and Fall of Prohibition*
Kirkus s, 1/15/2014
Thorough

research provides fascinating insight into the sweet business of maple syrup."Library Journal, 3/1/2014