

Remember the Festival All Year

Maple whipped cream

¾ cup whipping cream
¼ cup maple syrup
Measure whipping cream into a bowl and chill. Thoroughly chill maple syrup. Beat cream until it begins to thicken. Add maple syrup very gradually, beating constantly, then continue beating until stiff.

Serve with angel cake, white cake or as a filling for cup cakes. Makes about 2 cups.

Syrup as sugar substitute

To substitute for sugar in cooking, generally use only ¾ cup maple syrup to each cup of sugar.

To substitute for sugar in baking, use these same proportions but reduce the other liquids called for in the recipe by about 3 tbsp. for each cup sugar.

One pint maple syrup has the same sweetening power as 1 lb. maple sugar.

Sweeten your breakfast grapefruit with maple syrup. Or top with maple sugar shavings and place under the broiler for a few seconds.

Elmira special

1/3 whisky
1/3 lemon juice
1/3 maple syrup

Maple sugar substitute

Maple sugar can be used in place of cane sugar in any recipe. It has the same sweetening power and imparts a delicious flavor to many dishes.

For easy mixing with other ingredients, slice off maple sugar shavings with a sharp knife or break the cake in pieces and put through food chopper.

Syrup from maple sugar

To make pure maple syrup, break 6 ounces of maple sugar into small pieces and place in saucepan with ¼ cup water. Over medium heat, stir until sugar is dissolved. Let it come to a brisk boil then remove from heat immediately.

Serve either hot or cold

Baked maple sugar apples

Pare and core some good tart apples, put them in a shallow baking dish, fill center of each apple with maple sugar shavings, add water to cover bottom of dish.

Bake in a moderate oven until soft, basting often with the syrup.

Maple pralines

2 cups maple syrup
½ cup broken nut meats

Cook syrup until it forms a soft ball in cold water (240 degrees F.). Remove immediately from heat and let stand about one minute. Pour into lightly buttered, shallow dish. Sprinkle nut meats over top. Serve cold by spoonfuls.



Maple Producers Wives make plans for Allegheny-Steuben Maple Festival to be held in Andover, April 7th and 8th.
L-R, Seated — Mrs. Lester Harris.

Mrs. George Cole; Standing — Mrs. Allen Stout and Mrs. Carrol Burdick, Maple Products Producers from Allegheny and Steuben Counties.
News Photo

General uses for maple products

The unique and delicate flavor of products is well known and liked. To get full enjoyment of this flavor it is best to consume maple products in their original form. The suggestions for the use of maple syrup, maple sugar and maple butter are many and varied.

MAPLE SYRUP MAY BE USED:

- As a sweetener:
 - on breads, pancakes, waffles, French toast, breakfast cereals, fruits.
- As a glaze:
 - on meats, especially ham.
 - on vegetables, especially carrots, parsnips and sweet potatoes.
 - on fruits, especially apples, pears, peaches, pineapple and cherries.
- As a sauce:
 - served cold or hot (boiled approximately 3 minutes).
 - on cottage pudding, blanc-mange, ice cream, custards, puddings.
- As a base:
 - mixed with chopped nuts and butter for upside-down cakes, buns, etc.

- As a sweetner:
 - in desserts, eggnogs, milk drinks, whipped cream.

- As a topping:
 - on puddings, pies, ice cream, blanc mange, pancakes, waffles hot buttered toast.

- As a filling:
 - in 'pinwheels' made from biscuit, bread or cookie dough
- Maple sugar is sold in two forms — loaf and granulated. The loaf sugar may be chopped into pieces and used as candy, or used similarly to granulated sugar.

MAPLE BUTTER MAY BE USED:

- As a spread:
 - on breads, toast, pancakes, waffles, French toast, cakes, cookies.
- As a filling:
 - alone or mixed with nuts or shredded coconut for fruits such as prunes, dates, figs.
 - in pastries, such as cream puffs or eclairs.
- As a frosting:
 - alone or diluted with water, milk or cream (¼ to 1 tablespoon water per cup of maple butter), for cakes, cupcakes, cookies, doughnuts, sweet rolls, fruit and nut breads.

Maple syrup sauce

2 tsp. cornstarch
½ cup water
1 cup maple syrup

Measure cornstarch into a saucepan. Stir in the water. Add maple syrup and blend well. Bring to a boil, stirring constantly to prevent lumping. Then continue cooking for three to four minutes, stirring occasionally. Serve hot with white cake or chill and serve cold over ice cream or blanc-mange.

Makes about 1 cup sauce.

MAPLE SYRUP CAKE

—Cream together:
½ cup shortening
½ cup white sugar
Add 1 egg yolk & 1 cup Maple Syrup

Sift together:
2 cups all purpose flour
½ tsp. soda
2 tsp. baking powder
½ tsp. ginger
½ tsp. salt

Add alternately with ½ cup warm water

This is best baked in a layer pan as it is rich and crumbly. Bake at 350 degrees until cake springs back when touched lightly.

GINGER MAPLE COOKIES

Mix together:
2/3 cup shortening
1 cup Maple Syrup
1 tsp. soda - 1 tsp. ginger
4 cups flour (sifted)

Roll 1/8 in. thick to cut out in desired shapes. (These are plump cookies - easy to mix up and fun to cut out - anyway, the children love it.)

MAPLE SYRUP FUDGE

Mix in saucepan:
1 tbsp. flour
1 cup sugar
Add:
2 cups Maple Syrup
¼ cup white karo syrup
½ cup milk or cream

Cook to soft ball stage. Remove from heat: add 1 tbsp. butter. Cool to lukewarm — beat until glossy look begins to leave — pour quickly into buttered pan.

