

FADDEN'S

EST. 1896

General Store & Maple Sugarhouse
IN NEW HAMPSHIRE'S WHITE MOUNTAINS

The Fadden family, like many early settlers in the mid-1800s, harvested maple sap and produced syrup and sugar for their own use or to trade for supplies.

It wasn't until the 1930's that they got down to producing maple products in a big way when they acquired a stand of maple trees, built a large sugarhouse, and purchased the equipment required for commercial maple syrup production.

Always striving to produce top quality maple products, their efforts over the decades have been rewarded with many blue ribbons at various fairs, Five Carlisle Trophies and a Governor's Cup for the best maple syrup in North America.



Over the years, the Faddens replaced all of their collection buckets with plastic tubing and upgraded the rest of their equipment to stainless steel or food-grade plastic. Today they have over 7,500 taps connected with about seventeen miles of pipeline. Jim—along with his wife Sue, sons James & John, and some hired help—annually produce over 2,500 gallons of maple syrup.

The Fadden's modern, state-of-the-art sugarhouse is located next to Peg's Restaurant in downtown North Woodstock where the collected maple sap is first pumped through a reverse osmosis machine, removing up to 75% of the water. The resulting concentrate is then boiled down to the syrup stage in a 4x12 oil-fired evaporator. After passing through a filter press, the crystal clear amber syrup is packaged into various containers by a 40-gallon canning unit. The syrup is available for purchase at Peg's Restaurant, Fadden's General Store, and shipped all over the world (order direct from us at www.NHMapleSyrup.com).

Fadden's Sugarhouse is open to the public whenever they are boiling. They are also open during New Hampshire Maple Weekend and can accommodate bus tours and groups by appointment.

Stop by Fadden's Sugarhouse today and experience five generations of maple perfection.

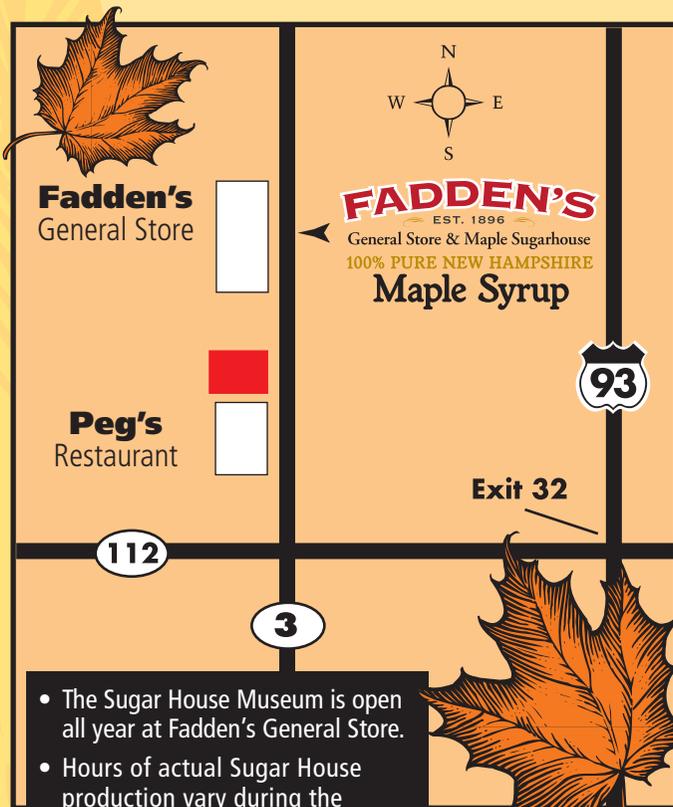
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EST. 1896

General Store & Maple Sugarhouse

**AWARD-WINNING QUALITY
100% PURE NEW HAMPSHIRE
MAPLE SYRUP**

IN NEW HAMPSHIRE'S WHITE MOUNTAINS



- The Sugar House Museum is open all year at Fadden's General Store.
- Hours of actual Sugar House production vary during the sugarin' season & are posted at the Sugar House Museum.
- Groups are welcome to tour our production facilities, but need to make appointments in advance.



FIND US ON FACEBOOK!

**MEMBER - NEW HAMPSHIRE
MAPLE PRODUCERS ASSOCIATION**

109 MAIN STREET, ROUTE 3
NORTH WOODSTOCK, NEW HAMPSHIRE 03262
603/745-8371 | JIMFADDEN@AOL.COM
WWW.NHMAPLESYRUP.COM

Maple Syrup | Maple Candies | Gift Boxes
Candles & Souvenirs | Sugarhouse Tours

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General Store & Maple Sugarhouse

**AWARD-WINNING QUALITY
100% PURE NEW HAMPSHIRE
MAPLE SYRUP**

**Sugarhouse Museum Open Year-round
Extensive Sugarhouse Memorabilia Collection**



**Groups Welcome
by Appointment**

**We ship
Everywhere!**



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MAPLE SUGARING

Sap dripping from the sugar maple is one of the true signs of early spring. Trees may be tapped as early as the end of January, but the main sap flow occurs in March. This sap is collected and boiled until it is concentrated into a golden syrup. As soon as the buds begin to swell in April, the sap becomes off-flavored or "buddy" and collecting is discontinued.

If care is taken, no permanent damage is done to the tree. While it may yield sap for 100 years or more, a tree is usually not mature enough for permanent tapping until it reaches 45 years old.

MAPLE WEATHER

Maple Syrup may be one of the most unique products you can give as a gift. This sweet nectar of spring is produced nowhere else on Earth, except northeastern North America.

Strangely, it is the annoyingly prolonged start of spring in the Northeast which makes the Maple harvest possible. Many parts of the world see spring come quite quickly with temperatures rising steadily as the season arrives. In the Maple belt, March and April bring a series of warm and cold stretches before the temperatures finally rise above freezing permanently. It is this long stretch between seasons that gives Maple producers enough cold nights coupled with warm days to yield lots of sap.

USES FOR MAPLE SYRUP

On pancakes, waffles, French toast, to sweeten apple sauce, in milkshakes, tea, coffee, hot toddies, on fresh fruit (especially grapefruit), to add flavor to baked beans, to mix with butter and glaze squash, sweet potatoes, or carrots, on baking powder biscuits, fresh donuts, over ice cream, hot cereal, corn fritters, baked apples, custards, etc.

NUTRITION INFORMATION

Maple Syrup has about the same 50 cal./tbsp. as white cane sugar, but also contains significant amounts of potassium (35 mg./tbsp.), calcium (21 mg./tbsp.), small amounts of iron and phosphorus, and trace amounts of B-vitamins. Its sodium content is a low 2 mg./tbsp.

STORAGE OF MAPLE PRODUCTS

Unopened containers of maple syrup should be stored in a cool, dry place. Once opened, maple syrup should be refrigerated. If, after extended storage, mold should form on the surface of the syrup, the original quality can be restored. Remove the mold, heat the syrup to boiling, skim the surface, rinse the container and refill it with the hot syrup.



Our Sugar House Museum is open year-round where you can see our collection of traditional equipment and other artifacts, and learn first-hand about the process.

MAPLE SYRUP GRADES

New Hampshire pure maple syrup is sold in grades established by the USDA. It is graded by color and flavor. The difference between grades is a matter of taste preference, not a quality distinction. All grades are the same weight.

- Grade A Light & Medium Amber...a light and medium amber color syrup with a moderate maple flavor. This is the most popular syrup for table use and therefore the most widely used and recommended for gifts.
- Grade A Dark Amber...a dark amber color with the strongest maple flavor of the table grades. This syrup of robust flavor is showing increased popularity by many for table use as well as for cooking.
- Grade B...a very dark color and strong maple flavor. It is usually considered good for cooking or flavoring and not generally desired for table use. (Limited supply)

MAPLE FACTS

- Typically, a maple tree is at least 40 years old and twelve inches in diameter before it's tapped.
- Historically, tapping the maple tree causes no permanent damage. In fact, many sugar maples have been tapped for over 150 years.
- Warm sunny days (above 38 degrees F) and frosty nights are ideal for sap flow. The maple season may last 6- to 10-weeks, but sap flow is heaviest for only about 20 days.
- The harvest season ends with the coming of warm nights and the first stages of bud development on the maple trees.
- Each tap yields an average of 10-gallons of sap per season or about one quart of maple syrup. 30- to 50-gallons of sap are evaporated to make one gallon of pure maple syrup.
- A gallon of pure maple syrup weighs 11-pounds and contains no preservatives or additives. The sugar content of sap averages 2.5%, while the sugar content of the syrup is 66.9%.
- Maple syrup is boiled even further to produce maple cream, sugar, and candy. It takes one gallon of syrup to produce eight pounds of maple candy or sugar.



Our maple syrup is produced during the "Sugarin' Season" which only lasts about 10-weeks. Tours of our state-of-the-art production facility are available by appointment, and hours vary during the season.

Our syrup is available locally at these establishments:

**FADDEN'S
GENERAL STORE**
MAIN STREET | NORTH WOODSTOCK, NEW HAMPSHIRE

**CLASSIC NEW HAMPSHIRE
COUNTRY STORE**

HOME OF JH FADDEN & SONS MAPLE SYRUP
NH GIFTS & SOUVENIRS • GROCERIES, BEVERAGES, & CANDY

FAMILY-OWNED IN THE SAME BUILDING SINCE 1896.
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"Where You're Never Too Early for Lunch or Late for Breakfast!"

**PEG'S
FAMILY
RESTAURANT**

The Local's Choice for three generations

- New England-style Menu
- Fast, Friendly Service
- Outdoor Patio Seating
- Kid's Meals from \$1.50

Home of JH Fadden & Sons Maple Syrup
"New Hampshire's Best Maple Syrup"
Five-time Winner...NH Maple Producers Assn.

Family owned & operated for over 30 years
Main Street | No. Woodstock, NH | 603-745-2740

Open Seven Days a Week | Breakfast & Lunch
July 1–October 31: 5:30am–4pm | November 1–June 30: 5:30am–2:30pm

A photograph of a stack of pancakes with fruit and a cup of coffee.