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Make your own maple syrup

Have you ever wanted to try making maple syrup? This year in Caledon, the third week of March is shaping up to be the perfect time to tap trees and make maple syrup. When the daytime temperatures rise above freezing and the evening temperatures dip below freezing, the conditions are ideal for sap to flow. With a cordless drill and a few basic syrup making supplies you can take part in one of the most Canadian of all spring rituals.

The Bolton & District Horticultural Society welcomes the public to join them as they host the instructional presentation ?Backyard Sugaring ? Make Your Own Maple Syrup?. You'll learn from a local backyard syrup expert how deliciously fun and easy making syrup really is!

If you don't have a sugar maple tree on your property, no problem. Did you know that you can tap any type of maple tree and produce fantastic syrup? It's true! Guest speaker Karen Hollingshead has been tapping trees on her property in Caledon for many years and produces syrup from five different varieties of maples. The different flavours are incredible.

This will be an interactive presentation full of information with lots of opportunity for you to ask questions. Make sure you plan to attend and make 2019 the year that the big juicy Norway maple tree in your front yard is introduced to some pancakes!

Join in on the fun Tuesday March 19th from 7:30 ? 9:00 pm at Rotary Place Caledon Seniors' Centre, 7 Rotarian Way. Admission for the public is pay-what-you-wish. For more information visit www.facebook.com/BoltonHort or call Karen at 905-880-1305.