



The Green Mountain Maple Sugar Refinery Co. Inc

Order Form

Pick Up Date Thursday, July 10

**Westfield
Area
CSA**

Name _____

Phone _____ Email _____

Print clearly so we can confirm your order!

| Please check off the product you would like to order: | | | Grade | Qty/Size | Price |
|---|---|---|-------|----------|-------|
| <input type="radio"/> Maple Syrup | \$48 Gallon \$28 1/2 Gallon \$15 Quart \$10 Pint | Golden (G) Amber (A) Dark (D) Very Dark (V) | | | |
| <input type="radio"/> Maple Cream | \$15 Pound | Pure maple syrup is cooked down, stirred and a very fine grain is achieved giving a very strong maple flavor. It is a very thick product and used for glazing donuts, toast, pancakes, waffles, etc. | | | |
| <input type="radio"/> Maple Candy | \$15 Pound | Candy made of pure maple syrup | | | |
| <input type="radio"/> Maple Vinegar | \$15 Quart | Vinegar that made by the natural fermentation of the maple sap. The maple sap has never been heated or filtered so all of the natural nutrients and minerals are still contained in the vinegar. Great for dressings and salads, and for beverages. | | | |
| <input type="radio"/> Honey | \$22 Quart \$12 Pint | All honey is raised on Lake Champlain in Alburgh | | | |
| <input type="radio"/> Creamed Honey | \$8.50 Pound | <u>Creamed honey</u> has a very fine sugar grain and is more of a spread. Can be used for baking cooking or on toast. | | | |

The State of Vermont has changed the grading system of Vermont Pure Maple Syrup to make it easier for consumers to choose the product they enjoy the most.

Grades:

Golden color: delicate Flavor (Fancy), this grade of syrup has the bouquet of maple and a more pronounced maple flavor and less of a caramel flavor.

Amber color: rich flavor (Medium Amber) slightly more caramel flavor

Dark Color: robust flavor, (Grade B) more caramel flavor, stronger flavor profiles

Very Dark Color: strong flavor, this grade is used best for cooking.

All products are GMO free, Certified Kosher for Passover, Halal, and Organic. All maple products are made at the Farm in Belvidere Center, Vermont. All honey is raised on Lake Champlain in Alburgh.

By purchasing products (the "Food") from the Farm & Fork Society and Westfield Area CSA (the "CSA"), you acknowledge that the Food is provided by Green Mountain Maple Sugar Refinery Co. As such, you forever release the CSA and its employees or volunteers from any liability and/or damages which you may suffer through the consumption of the Food. Any issues or questions contact the Green Mountain Maple Sugar Refinery Co. (802-644-2625)

Please write check to Joe Russo

Orders must be received by June 20

Mail check and order form to:

Farm & Fork Society

c/o Melissa Goldberg, 27 Inverness Court, Short Hills, NJ 07078