

MARCH 16 - 17, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



Maple Syrup, Bourbon & Breakfast Sausage

TRAVIS & CASSY PYDO - HERITAGE ACRES

Spring in northern Wisconsin means one thing - time to get tapping! Here at Heritage Acres we are preparing for the start of maple syrup season. With the recent weather we are currently trudging through 12 inches of new snow, 1.5 inches of ice and again fluffy white snow. This is typically done in snow shoes to improve the ease of ambulation. But in the deep snow it is still a great workout.

We have a vacuum system, so our lines are permanent and stay up all year. In the spring we drill a 1.5-2 inch hole into sugar maple trees. We place roughly 1800 plastic taps. And then we wait for the weather to help us out. Ideal weather for sap season includes days in the 40's and nights in the 20's. The higher the vacuum (inches of mercury) the larger the volume of sap that is extracted from the trees. We strive to maintain approximately 27"hg. However, as vacuum increases so does the number of leaks created by squirrels

chewing on the sap tubing/lines. So even after tapping we frequently have to trudge thru the snow repeatedly, to look for leaks in the line and repair them.

Our sap is then ran thru a reverse osmosis machine, which removes approximately 80% of the water increasing the sugar content from 2% to 10-12% prior to cooking. We then cook all of our sap on a hardwood fired 6x16 evaporator with an approximate evaporation rate of 250 to 275 gallons per hour.

Last year we were lucky enough to test some new prototype technology, an app called SAP SPY. This is a Wisconsin based company that developed sensory technology to remotely monitor the entire sap operation via a cell phone. The app is able to monitor critical information of the operation and notify us if problems occur. From the app we set up the generator to automatically start the vacuum pumps based on air temperature. We can simultaneously monitor the vacuum in each line and check the volume of liquid in each holding tank. Once the holding tanks are full we can remotely activate a high volume pump to pump the sap a half mile from the sugarbush to our evaporator. The SAP SPY has allowed us to control the syrup operation, while still being able to complete other farm chores and be at the meat shop helping customers.



One of the littlest farm assistants, Tucker, helps bottle feed a new baby goat.



The faces behind your food - the Pydo family.

We have a unique and wonderful partnership with Northern Waters Distillery in Minocqua, WI. Peter at Northern Waters provides us with several oak bourbon barrels throughout the year. We then fill the barrels with maple syrup and let the syrup age for 6-8 months. At that time, we filter and bottle the syrup which has been imparted with a rich, buttery flavor that we sell as Bourbon Barrel Aged Maple Syrup, which is available on the Bayfield Food website. Peter takes the barrel back and refills it with bourbon to produce Double Barrel Maple Bourbon. Peter also utilizes our syrup in producing Maple Vanilla and Cinnamon Maple Moonshine. Check them out at www.northernwatersdistillery.com

Our partnership with Peter does not end there. He is continually distilling various liquors. During the distilling process, the mash is separated from the liquid that is to be distilled. This mash is called wet “distillers grain” consisting of rye, wheat, or corn. This byproduct is then waste for Peter. He would normally discard this product. However, it is valuable to us and we pick up the distillers grain in 275 gallon totes, and feed it to our pigs and beef. We are reusing a normally wasted product. Upon nutritional testing we discovered the distillers’ grain is approximately 25.5% protein and 13.5% fat and the alcohol content in this byproduct is less than 1%. Our animals absolutely LOVE it and allows us to produce juicy, flavorful and well marbled beef and pork.

Maple Old Fashioned Cocktail

INGREDIENTS:

- 2 ounces bourbon or rye
- 3-4 dashes Angostura aromatic bitters
- 1/2 teaspoon Heritage Acres maple syrup
- orange peel
- ice
- 1 Luxardo maraschino cherry (optional)

INSTRUCTIONS:

- Use a vegetable peeler or knife to carefully cut a 2- to 3-inch-long piece of orange peel. Run the pulp-side of the peel around the rim of the cocktail glass, then set the peel aside for later.
- Add the bourbon, bitters, and maple syrup to the glass, and briefly stir to combine. Add the ice, then briefly stir the drink one more time to mix and chill.
- Give the orange peel a good twist above the glass to release its oils, then tuck it into the drink. Add a maraschino cherry (if using) and serve immediately.

