



Making the Grade: The Science Behind the Color and Flavor of Maple Syrup

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Join UNH Extension State Extension Forester and maple syrup expert Steve Roberge to learn about how sap flows each spring, how it is transformed into syrup, and the many factors that influence the final product, including weather, soil types, tree health and sap composition. Steve will serve as our “sommelier” for the evening, guiding attendees through the various grades from Very Dark to Golden. Bring your discriminating palate to taste the differences!

SOLD OUT

Wednesday, November 12
Doors open at 5 PM
Presentation begins at 6 PM
Galligan's Pub

As always, pre-registration is necessary.

Participation in Science Pub requires an active AIL Membership.