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Maple Sugaring Season Is Here

Feb. 25, 2015

It might feel as though winter will never end in Massachusetts, but there’s already one sure sign of an imminent thaw — maple sugaring season. Farmers across the state are getting ready for the warmer days but still-freezing nights that get the sap running, usually sometime around the beginning of March.

There are many ways to enjoy maple sugaring season in the Commonwealth, whether you want to visit a local sugarhouse for just-made syrup on pancakes, take a tour of a sugar farm to see how syrup is made, or even take a class in maple sugar farming where you can tap a tree and learn sugar-shack basics.

**Visit a Maple Sugaring Farm**

Small family farms are the heart and soul of the maple sugaring world, and many give you a chance to get a close-up look during sugaring season. Find one near you on the [MassGrown map](https://wayback.archive-it.org/1358/20150422221253/http%3A/massnrc.org/farmlocator/map.aspx?Product=Maple), or search by city using the [Massachusetts Maple Producers Association directory](https://wayback.archive-it.org/1358/20150422221253/http%3A/www.massmaple.org/directory.php). Don’t wait too long to plan your maple sugaring adventure: Sugaring season is short, and it all depends on the weather. Call ahead to find out when the sap is running.

Some facts about maple syrup you might learn on a farm visit:

* Maple sugar has [vitamins and minerals](https://wayback.archive-it.org/1358/20150422221253/http%3A/www.nrcs.usda.gov/Internet/FSE_DOCUMENTS/nrcs141p2_024360.pdf), including calcium and iron.
* [Maple syrup grades](https://wayback.archive-it.org/1358/20150422221253/http%3A/www.massmaple.org/grades.php) are about color and flavor, not quality. They range from a golden color with a mild maple flavor to a very dark color with a strong maple taste.
* Pancakes are just the start. Maple syrup can be a deliciously surprising part of [recipes](https://wayback.archive-it.org/1358/20150422221253/http%3A/www.massmaple.org/recipes.php) for sausage, salmon, squash, and other savory dishes.

**What’s your favorite thing about maple sugaring season? Comment below or tweet us at**[**@MassGov**](https://wayback.archive-it.org/1358/20150422221253/http%3A/www.twitter.com/massgov)**.**

 Written By:

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