

KNOW

YOUR MAPLE SYRUP

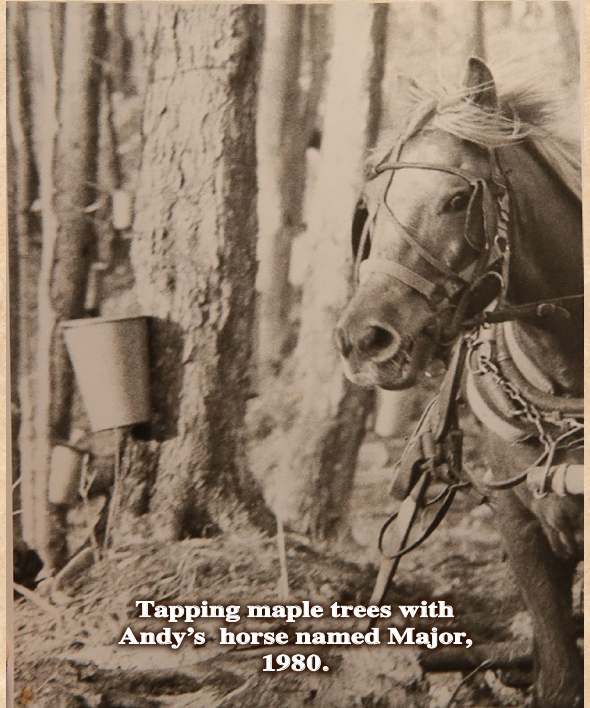
100% GENUINE

Did you know that the maple syrup on your waffle is special maple syrup from the far north of Vermont... made in the old-fashioned style by the Yellow Deli folks.

100% pure maple syrup is one of the most naturally delightful substances on planet earth, and also very rare. Many do not even know that it comes from maple trees in the early spring.

Long ago, people realized that the sap of the maple tree was very sweet, flowing up into the branches in the early springtime when the snow was just starting to melt. They would harness up their horse and sleigh and head out to harvest its sweetness. They gathered buckets of the sap and brought it down to their "sugar-shack" to boil it over a hot fire into the precious golden syrup we know and love as real Maple Syrup.

It is hard to imagine that such old-time practices are still in use



**Tapping maple trees with
Andy's horse named Major,
1980.**



today. But far in the northeast, our community still gets the maple sap and boils it down, just as they did in the olden days. Well, not exactly like the olden days. Yes, sometimes our Sugar-Master still uses his old horse to gather the sap, but nowadays his sons use special sap tubes to flow it straight down to the sugar shack at the bottom of the hill. There they have built a special tank where they boil the sap down into syrup. After testing it, they pour it into containers and send it to our Yellow Delis!

It is no small task in the deep snow and freezing temperatures to get this sweet sap. There is a story behind this amazing process. Yes, here it is...

Our Sugar-Master was born and raised in the far northeast... Our sugar bush is in the hills of Vermont, and is part of the common heritage of our people. The Sage family brought this land into our community there and shared it, just as all the believers in the first-century church did, as recorded in Acts 2:44. We call our sugar bush "Sage Mountain." It has been a great place for this gentle old fellow and

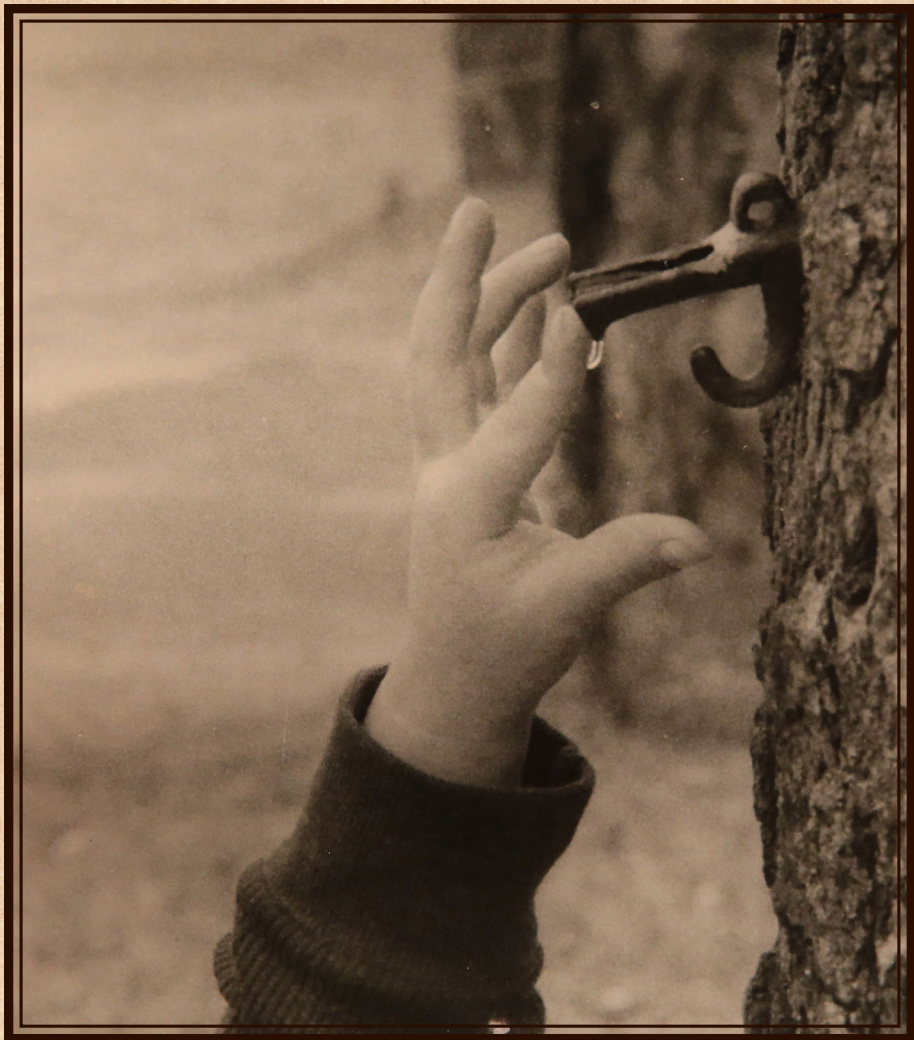


his brothers to put into practice the old-fashioned skills of gathering maple sap.

Andy, our local Sugar-Master, knows maple syrup, and our sugar bush has been appraised as one of the best in the region. Andy loves maple syrup. He also loves God with all his heart. Thus, he respects nature, admires its beauty, and remains in awe of its wonders. You see, a sugar bush is truly an awesome thing when you get a glimpse of it.

Our Sugar-Master, with his sons and grandsons, is busy early every Spring gathering sap along with the rest of our community who live together far in the Northeastern United States, in the village of Island Pond, Vermont!

It is rare to be able to touch the source of a product, know where it comes from, and even touch the ones who made it. Your maple syrup from our sugar bush is about as genuine as you can get. We just wanted you to know that the syrup you are eating on your waffle is not just any old commercially made product, and it has no added sugar as store-bought syrup typically does. If you're passing through Northern Vermont sometime, we would be happy to show you around our sugar bush. It's becoming rare to find true 100% maple syrup made with



integrity. That sweet syrup poured upon your hot, buttery waffle this morning at the Yellow Deli is the real thing... verified by the life that backs it up. Honestly... your friends at the Yellow Deli.



yellowdeli.com

