

Maple Syrup



*Take home your very own
smokey Maple syrup today!*

125 ML = \$10.00

250 ML = \$25.00

**“Good on anything and
everything.”**

**“I carry a bottle in my
purse for emergencies.”**

**“It's so good, I won't
share it with
anybody!”**

**“Love the flavour! ... (you) can't
find this in the grocery store.”**

The processing of sap from the Maple trees begins in the months of February and March. In keeping to the Ojibway traditions that were handed down from generation to generation, each tree is prayed and thanked for their offerings of sap before any tree is tapped. These ceremonies have been received from Elders and have resulted in high quality product since their use in FNCT Maple sap harvesting and production.