

# **NYSMPA Recipe Card Order Form**

As a member of NYSMPA, you have special access to a variety of delicious maple recipes. Order some today and help your customers think “outside the box” when using maple!

Each recipe pad has 50 full color recipes with health benefits listed on the back of each card. Also available are maple granulated sugar conversion pads with maple grade information and a recipe on the back of each sheet. And you only pay for shipping! Circle how many you would like to order (available options listed below) and return completed form by mail to NYSMPA 301 Myron Rd, Syracuse NY 13219, by email to [office@nysmaple.com](mailto:office@nysmaple.com) or by fax to 315-488-0459.

Once completed form has been received, a random assortment of recipe pads will be shipped to you. At that time, we will also invoice you for the shipping cost. Payment is expected within 30 days. There is no shipping charge if you pick up at a meeting or at the state office. Please reach out to 315-877-5795 with any questions.

Name \_\_\_\_\_

Shipping Address \_\_\_\_\_

\_\_\_\_\_

Number of Recipe Pads	Value	Shipping Cost
1	\$3.00	<b>\$2.25</b>
2	\$6.00	<b>\$4.50</b>
3	\$9.00	<b>\$6.10</b>
10	\$30.00	<b>\$7.35</b>
20	\$60.00	<b>\$7.65**</b>


**\*\*If you'd like to order 20 recipe pads, we recommend a donation of \$30 to NYSMPA.**

Example of front and back:


## MAPLE BACON CANDY

Gretchen Milke  
Shadow Hill Maple Syrup, Ontario, NY

1 lb. thick cut bacon  
 ½ c. pure NYS maple syrup  
 ¼ c. pure NYS maple granulated sugar  
 ½ tsp. cayenne pepper



Preheat oven to 350°. Line rimmed cookie sheet with tin foil and place a backing rack on cookie sheet. Combine all ingredients except bacon in small bowl. Dip bacon strips in mixture pulling the bacon through your forefinger and thumb lightly to pull off excess mixture and place on rack. Bake for about 25 minutes or until bacon is crisp. Let dry on rack.





## NYS PURE MAPLE SYRUP

*Natural and Nutritious*

Pure maple syrup is a natural and nutritious sweetener and a smart choice as a sweet topping or as a flavorful ingredient in baking and cooking. 100% natural and unrefined, it retains the inherent nutritional value of the sap obtained from the maple tree and is a very good source of mineral nutrients and vitamins.

Minerals & Nutrients	% of Recommended Daily Value (DV) Per ¼ cup (60 ml)				
	Maple Syrup	Corn Syrup	Honey	Brown Sugar	White Sugar
Manganese	95	0	4	2	0
Riboflavin	37	1	2	0	1
Zinc	6	0	2	0	0
Magnesium	7	0	1	2	0
Calcium	5	0	0	4	0
Potassium	5	0	1	1	0
<b>CALORIES</b>	<b>216</b>	<b>220</b>	<b>261</b>	<b>216</b>	<b>196</b>