

FOR IMMEDIATE RELEASE
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Maple Syrup Demonstration at the Five Mile Woods Preserve

Learn how to tap a maple tree and discover how maple syrup is made. Maple syrup enthusiast, Gene Corcoran of Corcoran Tree Services, will be at the Five Mile Woods Nature Preserve on 1305 Big Oak Road in Lower Makefield Township on Sunday, March 14 from 10 am to 3 pm. He will demonstrate maple syruping and share tips for how it is done. Corcoran, an experienced arborist, has been tapping maple trees, mostly on his farm in upstate PA, to produce one of nature's most prized delicacies, pure sugar maple syrup.

“Many different species of maple trees can be ‘tapped’ to yield sap, which is then boiled down into syrup,” noted Corcoran. “It is a time-honored tradition in many northern communities.”

Corcoran will demonstrate how trees are tapped, using both traditional and more conventional hardware. Visitors can also observe how maple sap is collected and boiled down to yield the delicious, sweet syrup. Samples from throughout the process will be provided and a limited amount of pure sugar maple syrup from his farm will be available for sale.

This event is free to the public. No reservations are required. If you have questions about this event, or about the Friends of Five Mile Woods, please e-mail fivemilewoods@yahoo.com or leave a message at (215) 369-3356.

Five Mile Woods is located near the intersection of Big Oak and Oxford Valley roads and the Kohl's Shopping Center. The 300-acre preserve is open every day from dawn until dusk

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