



## March is Maple Month in New Hampshire

Throughout March, locals and visitors alike gather to celebrate Maple Month, the sweetest time of the year in The Granite State. Producing more than 90,000 gallons of the world's most delicious liquid gold, New Hampshire offers events and festivities to enhance the sweet simplicity and time-honored traditions of maple syrup throughout the month.

Whether celebrating in person or from afar, see below for ways to make the most of Maple Month:

### SWEETEN UP SPRING WITH A VISIT

- From March 19-20 and 26-27, [Charmingfare Farm](#) in Candia hosts an event, The Maple Express Experience, which includes a horse-drawn tractor train ride, a trip to their authentic sugar shack, boiling the sap, sampling and more.
- Each Saturday throughout Maple Month, [Prescott Farm Environmental Education Center](#) in Laconia hosts "Tap into Maple" where guests experience the entire tapping process, using historical and modern tools.
- A perfect stop on a New Hampshire maple tour, [Beaver Brook Maple](#), a family operated Sugar House escorts visitors through the woods to collect buckets, and then boil down sap into syrup.
- [Adair Inn](#) in Bethlehem offers a Maple Weekend Package from March 18-20, consisting of a 4-course maple dinner, a two-night stay in a fireplace room with homemade maple cookies, and reservations for two to the Rocks for the New Hampshire Maple Experience, which includes horse-drawn carriage ride through the Rocks historic estate and a lesson from a fourth-generation sugar maker in an authentic working sugar house.

### "TAP" INTO BARTENDING

Those who can't take a trip to celebrate in person can still make the most of the Maple Month, thanks to several recipes from New Hampshire mixologists.

The Orange Crush, courtesy of [Cathedral Ledge](#)

- 2 1/2 oz Cathedral Ledge Maple Liqueur
- 2 oz Orange Juice
- 1/4 oz Lime Juice
- Club Soda

- Rosemary Sprig

In a shaker add ice, Maple Liqueur, orange juice, and lime juice. Shake vigorously for 10-15 seconds. Pour over ice, top with club soda and garnish with a rosemary sprig.

Maple Cinnamon Whiskey Sour, courtesy of [The Adair Inn](#)

- 1.5 oz Hudson Baby Bourbon
- 2 tbsp Lemon Juice
- 3 tbsp New Hampshire Maple Syrup
- A cherry, cinnamon stick, and pinch of cinnamon for garnish

Fill drink shaker with 2/3 ice and pour in bourbon, lemon juice, syrup and shake well to mix. Add garnish and serve neat.