



## Mission Statement

The mission of the St. John's Maple Syrup operation is to continue the long-standing Benedictine tradition of making maple syrup from the sweet sap of the abundant sugar maple trees (*Acer saccharum*) that grow on campus. Approximately every other year since 1942, the monks and their friends have gathered together to tap trees, collect sap and boil it down to produce a heavenly confection that is a testament to the forest stewardship of the Benedictine community. In addition, we strive to provide opportunities for the St. John's community, including monks, students, and the public at-large, to learn about and participate in the process of making this sustainable forest product.