

# THE BOUNTY OF VERMONT

VERMONT IS FAMOUS FOR ITS MAPLE AND APPLE TREES. THE STATE'S SIGNATURE ARTISANAL ITEMS INCLUDE THESE NATURAL WONDERS.



**1. HIGHLAND SUGARWORKS**, Websterville. Highland Estates Private Reserve Maple Syrup is a limited offering, produced yearly in small batches from a private sugarbush in Starksboro, Vt. Due to nature's whims, the grade differs from year to year, but the same great taste remains. [www.highlandsugarworks.com](http://www.highlandsugarworks.com)

**2. LAKE CHAMPLAIN CHOCOLATES**, Burlington. Chocolates of Vermont, 16-piece. Made from the finest Belgian chocolate and rich natural ingredients. New for this fall; four each of Honey Caramel, Maple Crunch, Evergreen Mint and Green Mountain (filled with almonds and dried fruit). Gluten-free, kosher. [www.lakechamplainchocolates.com](http://www.lakechamplainchocolates.com)

**3. MAPLE GROVE FARMS**, St. Johnsbury. Made with pure grade A dark amber maple syrup, cooked into a creamy fondant and molded into fanciful shapes, these unique North Country treats are made in the Maple Grove confectionery kitchen. Will Moses *Holiday Cheer* print graces the 8-ounce box. [www.maplegrove.com](http://www.maplegrove.com)



**4. VERMONT SMOKE AND CURE**, South Barre. Uncured bacon from pork raised without antibiotics and Certified Humane. Naturally made with only celery juice and sea salt as the source for nitrates. Made with Vermont maple syrup and slow smoked over ground corn cobs and maple wood shavings. [www.vtsmokeandcure.com](http://www.vtsmokeandcure.com)



**5. WOOD'S CIDER MILL**, Springfield. Wood's Cider Jelly. Apples are ground and pressed to make sweet cider and evaporated in a wood-fired stainless steel evaporator. Just concentrated cider with no preservatives or sweeteners. The cider from 30 to 50 apples is concentrated in every pound of Cider Jelly. [www.woods cidermill.com](http://www.woods cidermill.com)