

## **Tabs**

1. Home
2. About Skedaddle Maple
3. Our Syrups
4. Recipes
5. Apply To Become A Retailer

## **Tab 1. Home Content**

### **1. Slider at top of page scrolling our products (Please for now use stock photos etc)**

#### **1. Skedaddle Maple - Setting The Standard For Pure Canadian Maple Syrup**

“Skedaddle Maple sets a new standard for purity with its 100% Canadian Maple Syrup produced from Skedaddle Ridge, New Brunswick.

Our syrup is hand crafted utilising both artisan skills coupled with the latest technology that allows Skedaddle Maple to be possibly the purest Maple syrup available in Canada.

Due to both the process we take and the quality of syrup produced naturally from Skedaddle Ridge our syrups are both complex in taste and with purity of colour producing a syrup that exceeds the expectations and goes far beyond being just being a syrup poured onto pancakes.”

1. **(Sub heading) Skedaddle Maple In The Press** (Section to be a list of press articles) with highlights and read more button for design purposes please use latin until content is added.

1. **(Sub heading) Recognitions** (Section to be added with awards and recognitions) with highlights and read more button for design purposes please use latin until content is added.

#### **1. (Sub heading) Innovation**

(Text box required for 100-120 words please use latin text for design purposes)

## **Tab 2. About Skedaddle Maple**

“Skedaddle Maple produces 100% certified organic, pure Canadian maple syrup produced from the hills of Skedaddle Ridge New Brunswick. Through using the latest technology available our syrups are evaporated to a higher concentration than most other syrups producing a high purity syrup before it is finished in our evaporators. By the time we boil our syrups they have already been super concentrated producing a purity and colour not found easily in other syrups.

Because of the breakthrough technology we use our syrups transgress the ordinary allowing them to become an important ingredient for recipes and / or to be enjoyed alone.”

## **Tab 2. (Sub heading) About Skedaddle Ridge**

“Skedaddle Ridge has a rich history starting in the 1860s when "Skedaddle Ridge" took its name from the the US settlers fleeing from Maine to avoid being drafted into the American Civil War. These settlers include the Leeman and MacKenney families, of which descendants are still living in the region today.

Located in Carleton County, New Brunswick, Skedaddle Ridge provides the perfect environment for quality maple syrup production. With its gentle slopes and exposure maple sap is allowed to cool at night whilst warming in the daylight causing the sap to rise .

The quality of the trees is also unlike many other areas in the region with quality Maple trees both young and old available for tapping. “

## **Tab 2. (Sub heading) How We Tap Our Trees**

(Text box required for 100-120 words please use latin text for design purposes)

## **Tab 2. (Sub heading) How We Produce Our Syrup**

(Text box required for 100-120 words please use latin text for design purposes)

## **Tab 2. (Sub heading) The Finished Product**

(Text box required for 100-120 words please use latin text for design purposes)

### **3. Our Syrups**

To be similar in layout to the “Our Whiskeys” Tab shown on the site here [ <https://glenmorangie.com/us/glenmorangie-the-original> ] Our Syrups will be shown as

#### **3. (Sub heading) Traditional Range**

Allowing for 3 syrups to be shown which are

- (i) Light (Picture alongside tasting notes similar to the whiskey product shown here <https://glenmorangie.com/us/glenmorangie-the-original>)
- (ii) Dark (Picture alongside tasting notes similar to the whiskey product shown here <https://glenmorangie.com/us/glenmorangie-the-original>)
- (iii) Amber (Picture alongside tasting notes similar to the whiskey product shown here <https://glenmorangie.com/us/glenmorangie-the-original>)

Presentation box of the 3 syrups to be shown at the bottom of the page

#### **3. (Sub heading) Intense Range**

- (i) 3x Super concentrated syrups will be added at a later stage please layout the same as the traditional range above for now.

#### **3. (Sub heading) Infused Range**

- (i) 3x flavoured syrups will be added at a later stage please layout the same as the traditional range above for now.

#### **3. (Sub heading) Prestige Range**

- (i) One syrup product to be added and shown similar to the whiskey here <https://glenmorangie.com/us/glenmorangie-the-original>

text and images of the bottles will be supplied at a later stage: (for now please use sample images and latin text as we will add the images to the site once we have them).

#### **4. Recipes**

This page is to be designed in a similar fashion to the page shown here content will be added at a later stage for now please use stock photos and latin text. <https://www.crownmaple.com/recipes>

#### **5. Apply To Become A Retailer**

“To find out how to become a retailer of Skedaddle Maple products please complete your details in the form below and one of our representatives will get back to you as soon as possible.”

To have a landing page with following fields

Name , email, telephone number,