



BASCOM MAPLE FARMS SWEETENS 2024 NATIONAL RESTAURANT ASSOCIATION SHOW WITH 100% PURE MAPLE SYRUP AND MAPLE SUGAR

Chicago, IL, May 18-21, 2024 – Coombs Family Farms, a division of Bascom Maple Farms — the trusted source and supplier of 100% pure and organic maple syrup and maple sugar — is exhibiting at the 2024 National Restaurant Association Show May 18-21 in Chicago, Illinois. Visitors to the National Restaurant Show booth #5726 can start their maple journey and learn more about maple’s versatility and its many nutritional benefits, and how to elevate your menu with Coombs Family Farms’ flavorful, high-quality maple sugar and maple syrup products.

“Our team is excited to exhibit at the National Restaurant Show and hope attendees will stop by our booth #5726 where they can learn more about how our premium maple syrup and maple sugar can liven up a menu and so much more,” said Arnold Coombs, Executive Director of Sales and Marketing, Bascom Maple Farms and Coombs Family Farms. “Maple is more than just a sweet treat. For instance, maple pairs beautifully with sausage, salmon, rosemary, and goat cheese, seamlessly blending into marinades, glazes, and sauces to influence taste, texture, and color. Or maybe you want to add new dimension to your drink menu by simply replacing simple syrup with maple syrup. With maple, the possible flavor pairings are truly endless.”

Bascom Maple Farms booth #5726 is a must-visit destination where 2024 National Restaurant Show attendees can discover more about the country’s leading independent supplier of maple syrup and maple sugar. Committed to quality and consistency for eight generations, the team can help chefs and others passionate about creating great food select the right Coombs Family Farms maple product to achieve the best results in a variety of food and beverage applications such as:

- Appetizers
- Savory sauces and dressings
- Meat, poultry, and fish dishes
- Grilled vegetables
- Specialty cocktails
- Smoothies
- Coffees
- Distinctive desserts

Always made with 100% pure maple syrup from New England and Canada, these naturally clean label, sustainable sweetening and flavor solutions from Bascom Maple Farms are available in pure and organic options, with consistent flavor profiles and label claims consumers

find appealing on menus, including:

- Natural
- Organic
- Sustainable
- Gluten free
- Non-GMO
- Kosher
- Vegan
- Allergen free

Bascom Maple Farms and Coombs Family Farms products are available in all grades, with a variety of easy-to-use forms, sizes, and packaging — from glass bottles to drums and totes. And as the #1 American supplier of maple products worldwide, the Bascom team has the knowledge and experience to deliver whatever you need, wherever you need it. They ship year-round anywhere in the U.S. and around the world.

“Getting our maple syrup and maple sugar delivered to you safely, on time, and ready to use is important to us,” add Coombs. “We work diligently to get our products to your kitchen in an efficient and cost-effective manner. Whether it’s through a distributor or direct from Coombs Family Farms, our pure and organic maple syrup and maple sugar goes everywhere. We work with our customers to develop the best delivery options to meet their needs.”

To learn more about Coombs Family Farms products and Bascom’s portfolio of natural and organic maple syrup and maple sugar solutions to liven up your menu, please stop by the National Restaurant Show booth #5726 or visit <https://www.maplesource.com>.

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About Bascom Maple Farms

Bascom Maple Farms is the trusted source and supplier of 100% pure maple syrup and maple sugar across the U.S and around the world. Established in New England in 1853, eight generations of the Bascom family have grown the farm beyond large maple groves to include commercial syrup production and packing facilities. This privately held, family-owned-and-operated business believes in the goodness of nature and offers customers unmatched maple farming expertise to help maximize all the goodness of high-quality, sustainably farmed maple syrup and sugar products at the consistency and capacity needed to serve food and beverage manufacturers, packers, distributors, and retailers worldwide.