

Interested In Becoming A Maple Producer?

Why join NYS Maple Producer's Association?

We work with New York maple producers to:

- ❖ better woodlot management
- ❖ better processing methods
- ❖ better advertising and marketing

\$50 Annual Membership Includes:

- ❖ Your maple business listed on nysmaple.com
- ❖ Maple promotion materials free or at low cost
- ❖ Subscription to Maple Digest
- ❖ Pipeline-the newsletter of the association
- ❖ Online access to up-to-date maple happenings
- ❖ Retail sales opportunities including fairs and online store
- ❖ Get-togethers to share knowledge and ideas
- ❖ Membership in North American Maple Syrup Council
- ❖ Representation at the International Maple Syrup Institute
- ❖ Wholesale prices on maple coffee, cookbooks, & advertising materials
- ❖ Referrals to business-building opportunities: grants, purchasers of wholesale maple, & suppliers of equipment

***Information and help getting any maple
question answered
just call the state office 315-877-5795***



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which may appear in advertisements.*

REPRODUCTIONS IN WHOLE OR IN PART IS PROHIBITED.

Maple Season Is Year Round In Central New York

**Find A Producer Near You
on NYSmaple.com**

*Check each producer for specific times and dates they
are open and Maple Products they carry*



**Check each producer for specific times and dates
at NYSmaple.com**

Maple Syrup Facts

Pure Maple Syrup is a natural sugar made by evaporation of the sap of several species of maple (*Acer* sp.) trees. The combination of sugar, black, soft or red maples and a climate unique to eastern North America allows for the early Spring harvest of this all-natural delicious sweetener.

- For 1 cup white granulated sugar, Use 1 cup maple granulated sugar OR Use 1 cup maple syrup AND reduce other liquids by 3.7 ounces (just under 1/2 cup).
- For 1 cup packed brown sugar, use 1 cup + 1 tablespoon maple granulated sugar OR use 1 cup plus 1 tablespoon maple syrup AND reduce other liquids by 1/2 cup.
- 100 grams maple syrup = 67 grams granulated sugar PLUS 23 grams water

The influence of the maple flavor on the recipe is most closely related to the color of the syrup used. The maple flavor is more pronounced and robust in darker syrups.

The flavor of granulated maple sugar is influenced greatly by the grade (light through extra dark) of syrup used in its production.

A Taste for Every Palate

Did you know that there are approximately 300 different natural flavor compounds found in pure maple syrup? In fact, it's not unusual to experience distinctive tastes such as sugar, caramel, vanilla, chocolate, coffee, nuts, butter or honey. Typical of most natural products, maple syrups have complex flavors that are often detectable by taste and smell.

That delicious maple flavor can change depending on the region from which the syrup is harvested. Items that can impact flavor include soil type, weather conditions, tree genetics and more. But no matter where the sap is collected, the end result is a syrup that's healthier than today's imitation syrup products typically found in most grocery stores.

When it comes to flavor intensity, much can be learned from the syrup's color; the darker the syrup, the stronger the flavors. The maple grades are Golden Color & Delicate Taste (this is the lightest colored maple syrup), Amber Color & Rich Taste, Dark Color & Robust Taste, and Very Dark Color & Strong Taste (this is the darkest color of maple syrup and is suggested when using maple syrup for cooking or baking as the strong maple flavor will come through better in the finished product). Please note that "for cooking" is used as

a guideline only and that the syrup can be used for many different reasons.

Now, just think of all the fun awaiting you as you experiment with various grades and flavors of maple syrup!

How Much Sap Can One Tree Produce?

Well, that will depend on a few things, including weather conditions and the size, age and health of the tree. Most trees today have only one tap; only those with an 80-inch or greater circumference generally get two taps. On average, a tapped maple will produce 10 to 20 gallons of sap per tap.

And as long as a tree remains healthy, it should continue to produce sap for years if not decades. In fact, some trees have been producing sap for more than 100 years! A healthy tree, when properly tapped, should not



suffer any adverse health effects and should be able to produce sap for many years to come.

Keep in mind that it takes approximately 40 gallons of sap to produce just one delicious gallon of fresh maple syrup! We should point out, however, that the sugar concentration of the sap can vary from 1 percent to as high as 5 percent, and this will drastically impact how much sap it takes to produce a gallon of syrup. For example, 2 percent sap takes 40 gallons to make one gallon of syrup – but you seldom get a tree that makes that. It tends to vary through the season, also, with sugar concentration falling lower as the season progresses. Just something to think about!

Maple Syrup Facts

Which Variety of Maple Tree Produces the Best Syrup?

According to the Cornell Sugar Maple Research & Extension Program, the aptly-named Sugar Maple lives up to its name and is generally said to have sap with higher sugar content, thereby producing better flavored syrup than other maple species. Although no one knows the exact reason for the higher sugar content, scientists suggest it may be related to the structure of the wood where the sugar is stored.

Other commonly tapped maples include the Red Maple (or

Soft Maple), Black Maple and Silver Maple.

And now, we take a moment to give you this brief science lesson: Sugar is produced in the leaves during photosynthesis. It is transported into the wood and stored during the winter, mostly in the form of carbohydrates. It is then converted to sucrose and dissolved in the sap.

Now that you know where the maple sugar comes from, you'll appreciate it even more the next time you're pouring it over your pancakes! (Read about Maple Sap Production)

More Than Just Syrup

Everyone loves maple syrup, but it's just the tip of the iceberg when talking about maple products. Here are some additional maple products that we encourage you to try. We promise that you won't be disappointed!

- Maple granulated sugar
- Maple-molded sugar confections
- Maple-filled chocolate drops
- Maple-coated almonds, peanuts, cashews, sunflower seeds, walnuts, pretzels
- Maple granola
- Maple yogurt
- Maple spread (cream)
- Maple apple butter
- Maple jelly
- Maple walnut ice cream topping
- Maple dog biscuits
- Maple BBQ sauce
- Maple mustard
- Maple salad dressing
- Maple tea
- Maple coffee
- Maple granola
- Maple kettlecorn
- Maple-coated popcorn
- Maple fudge
- Maple milkshakes
- Maple ice cream
- Maple soda pop
- Maple lollipops
- Maple hard candy
- Maple peanut brittle
- Maple snow cone
- Maple slushie
- Maple cotton candy
- Maple pepper

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Pancake Breakfasts

The locations below will be hosting pancake breakfasts.

A per-plate charge typically applies.

March 19 & 20, April 2 & 3 2016

Critz Farms

3232 Rippleton Road (Rt 13 South) • Cazenovia, NY
(315) 662-3355 • www.critzfarms.com
March 19 & 20 — April 2 & 3 • Sat. - Sun. 9am-1pm
3-7 yr olds - \$3.50; 8-12 yr olds - \$6.50; over 12 yrs old and adults - \$ 8.50. Full breakfast buffet; Pancakes with fresh Critz Farms maple syrup, Blueberry pancakes with Critz Farms blueberries, french toast, scrambled eggs, breakfast potatoes, Maple cooked ham, juice, coffee, tea and hot cocoa.

Schoolyard Sugarbush

5967 Appletree Point Road • Moravia, NY
(315) 497-3480 • schoolyardsugarbush.org
March 19 & 20 — April 2 & 3 • Sat. - Sun. "Our Maple Themed Concessions trailer will be open, and featuring Maple Pulled Pork Sandwiches-\$5, Maple Hot Dogs-\$2, Maple Kettle Corn-\$3-\$10, Maple Cotton Candy-\$4, Maple Ice Cream-\$3 and more! Don't forget to ask for some hot fresh syrup to be drizzled over your bowl of ice cream!" Bounce House for the kids weather permitting!"



Smokey Hollow Maple Products

8597 Pierce Road • Jordan, NY
(315) 689-9833 • www.smokeyhollowsyrup.net
March 21 & 22 — March 28 & 29 • Sat. - Sun. 8:30am-1pm;
\$6 per person, children under 5 Free.

Sweetrees Maple Products

761 Glen Road • Berkshire, NY 13736
315.481.4060 • 607.972.6699 • www.sweetreesmaple.com
Saturday, March 19 – From 8 am to 12 noon. The one day only. At the Speedville Vol. Fire Dept Station. 40 Mill Road, Speedville, NY. The fire station is less than a mile from our sugarhouse.

MAPLE SUGARING
EQUIPMENT



Please visit one of our
New York Super Stores
for all your sugaring needs:

CDL Western New York
5760 Route 19 A
Castile, NY 14427
585-493-5102

CDL Northeastern New York
1036 Slosson Road
West Chazy, NY 12992
518-493-3043

WWW.CDLUSA.NET



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Lapierre USA Orleans | 802 386-2650

Visit these Participating Sugar Houses

NYS Maple Producers Association Members

BROOME

*1. Bush's Syrup House, Brian Bush

197 Bates Road, Harpursville, NY 13787-1827
607.693.1243 • mlbybus@tds.net

We will be having a petting zoo. Kids can tap their own tree. There will be face painting and games and scavenger hunt. Animal Adventure is coming Saturday & Sunday, March 19 & 20. Colesville ambulance is having a pancake breakfast on March 19th - 7am till Noon. Niveveh church will also have a pancake breakfast 7am till Noon. The sugarhouse will be open for tours. Everything is free!



Coles Turnpike Tree Farm, Gary Coles

3143 Route 206, Whitney Point, NY 13862-2029; (607) 692-4630; colesmaple@frontier.com

Darling's Forest Products, Kevin Darling

603 Pheasant Lane, Endwell, NY 13760-2430; Home (607) 765-7826; Cell (607) 785-4293

Molyneaux Plantation & Tree Farm, Gene Molyneaux

217 Sherder Rd., Endicott, NY 13760; Home Phone (607) 760-6978; molytree@yahoo.com

Split Maple Farm, John Robinson Jr.

199 Smith Hill Rd, Lisle, NY 13797; Cell (607) 423-7538; RobinsonJr.John@gmail.com

Sugar Creek Maple Farm, Michael Blachek

2490 Glenwood Road, Vestal, NY 13850-6113; (607) 239-5636; mblachek1@stny.rr.com

CAYUGA

David Saxton

2718 Tanner Road, Weedsport, NY 13166-8711; Phone (315) 834-6312; Cell (315) 729-3376; kingterrier@verizon.net

*2. Happy Jack's Maple Syrup, The Powers Family

214 Chipmans Corners Road, Locke, NY 13092
607.423.2775 • happyjacksmple@hotmail.com
happyjacksmple.com

Happy jacks maple had its first season in spring of 2012. That year we had 3000 taps on vacuum. We have expanded every year since and now we will be at 12,000 in the spring of 2016. 10,000 taps flow right into the sugarhouse. We utilize a state of the art evaporator as well as reverse osmosis technology to be as energy efficient as possible. We make all grades of pure maple syrup as well as maple cream and candy. Come visit the sugarhouse and see us at work making some of the best maple products Central New York has to offer.



*3. Smokey Hollow Maple Products, James Hotaling

8597 Pierce Road, Jordan, NY 13080-9428
315.689.9833 • 315.730.5150
jhtaling@cayugaswcd.org;
www.smokeyhollowmaplesyrup.net

We are a small family business. We have approximately 1500 taps out, we produce about 600 gallons of syrup a year. Family and Friends join us during the maple season in the sugar shack to help assist the production. Check out the heated pancake house & try good old pancakes with Pure maple syrup. Making maple syrup - maple wax on snow, maple granulated sugar, maple cream, other maple products. All new this year: demonstrations will show sap gathering the old way with buckets to the more modern tubing and vacuum system. We have maple popcorn, maple soft ice cream, maple cotton candy, and molded maple sugar. Pancake breakfast at Smokey Hollow all days 9-1. Fee \$6 per person. Kids under 5 yrs free.



*4. Schoolyard Sugarbush, Don & Dan Weed

5967 Appletree Point Road, Moravia, NY 13118-2271
315.730.3967 • 315.498.3480
schoolyardsugarbush@yahoo.com
schoolyardsugarbush.org

Schoolyard Sugarbush is a State of the Art Certified Organic Maple Facility, built to meet the demands of modern food standards, and retain the flavor and heritage our customers know and expect! We are large enough to handle any of your maple needs, yet still a family-run local business. Our maple business is located along the southwest end of Skaneateles Lake in New Hope, NY. We offer a full line of award winning maple products with year round availability and service. We are maple equipment dealers for anyone interested in making syrup. Feel free to stop in at our roadside sugarhouse and checkout our website! One of our family members will be glad to help you!



Sterling Sugar Shanty, Jennifer Meyer

862 Sterling Station Road, Red Creek, NY 13143; Phone (315) 754-7022; Cell (315) 224-9213
jennymaenel@aol.com

Swayze Farm, John Roemmelt

1354 Kings Corners Road; Union Springs, NY 13160-3202; Home (315) 364-7855;
swayzefarm@gmail.com

Third Hill Maple, Mary Ann Chipperfield

7359 Laraway Rd, Cayuga, NY 13034; Cell (315) 727-4670; 315-727-9549;
ThirdHillMaple@outlook.com

CHEMUNG

Archie Larison Maple Farm, Archie Larison

165 Cooper Hill Road, Van Etten, NY 14889-9777; Home Phone (607) 589-6278

Hill Top Maple Farm, Jeff Benjamin

433 Parrott Rd, Cayuta, NY 14824; Phone (607) 739-7195; Cell (607) 426-1882
HilltopMaple607@gmail.com

Theresa Maple Ridge Mountain, David Henderson

78 Park Station Road, Erin, NY 14838; Home (607) 796-5252; Hendersthere148@aol.com

CHENANGO

Baker's Maple Products, Reed Baker

PO Box 23, 1 Friet Ave., Bainbridge, NY 13733-1108; Phone (607) 967-7229; Cell Phone (607) 434-2376; bakersmaple5@gmail.com

CCE of Chenango County, Ken Smith

99 Broad Street, Norwich, NY 13815; Home (607) 334-5841; rbt44@cornell.edu

Central NY Marathon Maple Festival, Kyle Cornell

1340 US RT 11, Marathon, NY 13803

*5. Cooks Pure Maple Products, Donald & Mary Jane Cook, Chris & Kim Cook

247 County Road 20, Sherburne, NY 13460
607.674.9593 • 607.627.6252
cooksmaple@gmail.com • cooksmaple.com

We are a three generation, family operation, and it's our 48th year producing pure maple products! We carry a full line of maple products all year round at the sugar house, and on our online store. During Maple Weekend, our New Maple Concession trailer will be open with Maple doughnuts, maple ice cream, maple popcorn, and maple cotton candy. Stop by and learn how syrup is made and try some free samples!



*Participating Sugar Houses on Maple Weekend, March 19 & 20, April 2 & 3, 2016

Visit These Participating Sugarhouses

NYS Maple Producers Association Members

Cooks Pure Maple Products, Donald Cook

247 County Road 20, Sherburne, NY 13460; Phone (607) 674-9593;
maryjane.cook60@gmail.com

Foggy Hollow Maple Farm, Larry Selan

137 Stage Road, South Otselic, NY 13155-2005; Phone (315) 653-7782; Cell (315) 559-9143;
foggyhollow@frontiernet.net

GegansHet Maple Products, Joe Tomanek

PO Box 20, Smithville Flats, NY 13841; Phone (607) 656-9084; Cell (607) 201-9524

Greeneback Maple, Marcus Doller

173 Miles Road, Greene, NY 13778; Phone (607) 656-9718; Cell (607) 279-9995;
mfdoller@citolink.net

Ripple Road Maple, Tonya Walling

655 Ripple Road, Norwich, NY 13815; Phone (607) 674-5273; Cell (607) 316-7269
info@rippleroadmaple.com

Rocky Knoll Maple, Scott Lindridge

1476 County Road 18, Oxford, NY 13830-4206; Phone (607) 334-8534; Cell (607) 316-4704

Vigus Enterprise, Eugene Vigus

1263 County Rd 27, Oxford, NY 13830; Home (607) 843-8290; Cell (607) 226-5921
ETVigus@yahoo.com

Walling's Maple Syrup, Amanda Tittle

5845 State Highway 23, South New Berlin, NY 13843-2209; Phone (607) 334-2711;
wallingster@gmail.com

Ward's Maple Products, Lewis Ward

435 Round Pond Road, Smithville Flats, NY 13841-0152; Cell (607) 727-3402
L2Wards@aol.com

CORTLAND

Button's Maple Products, John Button

4870 Telephone Road, Cincinnatus, NY 13040-3105; Phone (607) 863-3879; kat13@frontiernet.net

Cooper Hill Maple, Sylvia Boice

291 Cooper Hill, Marathon, NY 13803; Phone (607) 849-7865; Cell (607) 849-6689
Cooperhillmaple@gmail.com

Delavan Farms, Jon Delavan

5961 Union Valley Road, Pitcher, NY 13136; Phone (315) 852-1132; Cell Phone (607) 745-6085
delavanshaven@yahoo.com

Delavan Farms, Dean Delavan

5034 Gee Brook Road, Cincinnatus, NY 13040-2112; Home (607) 863-3822
delavanshaven@yahoo.com

Ensign Family Maple Products, Josh Ensign

1160 Salt Road, Marathon, NY 13803; Home (607) 849-7836; Cell (315) 484-3319
DesEnsign@yahoo.com

Ensign Family Maple Products, Carrie Newkirk

1161 Salt Road, Marathon, NY 13803; Home (607) 849-6565; Cell (607) 745-3864
cnewkirk@frontiernet.net

Ensign Family Maple Products, Randy Ensign

869 Jennings Road, Marathon, NY 13803; Home (607) 849-3635; Cell (607) 759-9093
ranjofarm@frontiernet.net

John's Sugar House, John Pitman

PO Box 403, 90 Cortland Street, Marathon, NY 13803-0403; Phone (607) 849-3798

Mill Race Maple Products, Floyd Parker

PO Box 669, Marathon, NY 13803; Home (607) 849-3015; Cell Phone (607) 543-1126
parkernfp@aol.com

Morgan Hill Sugar Shack, Adam Aldrich

6409 Morgan Hill Road, Truxton, NY 13158; Phone (607) 842-6860; Cell Phone (315) 925-1845
adamaldrich123@gmail.com

S & S Syrup, Steve Dellow

4288 Irish Hill Road, Marathon, NY 13803-2655; Home (607) 849-6106; Cell (607) 345-6268
smdllw3@frontiernet.net

Sweet Egg Farm, Vincent Maresco

6448 East Homer Baltimore Road, Homer, NY 13077-9483; Home (607) 758-3905
VMARESCO@TWCNY.RR.COM

MADISON

Ben & Judy's Sugarhouse, Ben Benjamin

770 Beaver Creek Road, West Edmeston, NY 13485-1728; Home (315) 899-5864;
Cell (607) 316-6422; benandjudysugarhouse@yahoo.com

***6. Critz Farms, Matthew & Juanita Critz**

3232 Rippleton Road (Rt. 13 South), Cazenovia, NY 13035
315.662.3355 • info@critzfarms.com
www.critzfarms.com

Welcome to our award winning agri-tourism destination, a diversified 350 acre farm featuring seasonal activities and events from March-December. Engaging festivals include the Maple Syrup Celebration, Apple Blossom Festival, The Blueberry Jam, Fall Harvest Celebration, and Holiday Traditions. We grow apples, pumpkins, blueberries, strawberries, and Christmas trees for U-pick and farm stand sales. Visitors can enjoy playgrounds, animals, a farm brewery and cidery, a seasonal gift shop and cafe. Farm hours vary with the season. We will be boiling sap on a wood-fired evaporator. Sugar house tours & wagon rides into the sugarbush will be offered from 9-3. Maple cotton & other specialty items for sale. Free Samples!



Countryside Hardware, Sandy Wilcox

PO Box 409, DeRuyter, NY 13052-0409; Phone (315) 852-3326; wilcoxsb@frontiernet.net

Dave and Joan's Sugarhouse, Dave Klish

422B Sayles Street, Oneida, NY 13421; Phone (315) 363-5397; Cell (315) 338-9646; dklish@earthlink.net

Karl Palmer

2138 Church Road, Hamilton, NY 13346-3006; Phone (315) 824-2525

Lebanon Hill Maple, Lyle Warren

2198 Lebanon Hill Road, Eaton, NY 13334; Phone (315) 684-9396; plant_lady_13408@yahoo.com

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Sugar Houses

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Many Maples Farm, Paul Walrod

PO Box 89, Georgetown, NY 13072-0089; Home (315) 837-4480
Cell (607) 316-7199; manymaples@yahoo.com

Mike Weaver Maple, Mike Weaver

4933 Peterboro Road, Morrisville, NY 13408; Home (315) 684-3228

Squirrel Hill Maple, Dean Polisse

5878 Fearon Road, Munnsville, NY 13409-1903; Home (315) 684-7488; Cell (850) 529-8453

Stearns Farm, Carl Stearns

3568 Stearns Road, Erieville, NY 13061-3174, Home (315) 446-6634
Cell (315) 345-0800; carl@stearnsfarm44.com



ONONDAGA

Anthonson Hilltop Farm, Dana Anthonson

16 Pine Street, Jordan, NY 13080-9771; Home (315) 491-2324; Cell (315) 491-2324
dane1066b@aol.com

Bear Mountain Farm, Larry Fleckenstein

2288 Case Hill Road, Lafayette, NY 13084-9753; Onondaga Central New York; Home (315) 677-3690; Cell (315) 677-3690

Brian Skeval

1949 Pompey Center Road, Fabius, NY 13063; Home (315) 683-5155; Cell (315) 313-2972

★7. Cedarvale Maple Syrup Co., Karl Wiles

3769 Pleasant Valley Road, Syracuse, NY 13215-9751
315.469.6422 • cedarsyrup@gmail.com
www.cedarvalemaple.com

Cedarvale Maple Syrup Co. If it is maple we have it! Our 39th year making and selling maple syrup. Come visit us or order online. You can look at our sugarhouse and learn about maple production or step into our retail store and taste what we make. 8 miles west of Syracuse. From Onondaga Hill take State Route 175 West. Go about 6 mile and turn left on Cedarvale Road. Go about 2 miles and turn right on Pleasant Valley Road. We are about 1/2 mile down Pleasant Valley Road.



Dutch Hill Maple, David Williams

1420 Dutch Hill Rd., Tully, NY 13159-9606; Home (315) 696-6109; Cell (315) 350-6292

Dunbar Maple, Michael Spicer

2669 Dunbar Woods, Marcellus, NY 13108; Home (315) 673-4417; Cell (315) 730-5804
dunbarmaple@gmail.com

Elly's Acres Farm LLC, John Lemondes

3390 Eager Road, Jamesville, NY 13078; Home (315) 400-7977; Cell (315) 400-7975
jlemondes@aol.com

Kristina Ferrare

436 Roberts Avenue, Syracuse, NY 13207; Cell (413) 775-3495; Kferrare@yahoo.com

Next Generation Maple Products, Steve Caccamo

6018 Wilbur Road, East Syracuse, NY 13057-2967; Home (315) 432-1326; Cell (315) 447-9504
steve@nextgenmaple.com

Paradise Farms, Tim Walberger

5080 Palmer Road, Manlius, NY 13104-8800; Onondaga Central New York
Phone (315) 682-8380; paradisegrounds@aol.com

★Participating Sugar Houses on Maple Weekend, March 19 & 20, April 2 & 3, 2016



mapleweekend.com

**Check the website for directions and
more information about producers in your area.**

Free Samples • Free Tours

Visit these Participating Sugar Houses

NYS Maple Producers Association Members

***8. Komrowski Maple, Harry & Karen**

Komrowski & Family

7584 Tater Road, Memphis, NY 13112-8755

315.635.9365 • 315.447.2407 • mapleharry@aol.com.

Since 1975 customers say the unique flavor of our syrup keeps them coming back. Route 370 West from Baldwinsville, Straight through Plainville. Take first left onto Tater Road. 1 3/4 miles on left, watch for signs. Ask for a tree tapping demonstration, self guided sugar bush tour, (1 mile round trip-pristine farm country). Ask about our sweet tree orchard and how sweet sap can get. See how we measure tap sweetness. Free samples. See our many antiques: buckets, sleds, yokes and our one of a kind August 26, 1789 copy of the "Independent Gazetteer" with what could be the very first article on maple syrup. The paper was printed on Market Street in Philadelphia and is in the old German style of printing they use. The same as the original Declaration of Independence.



***9. Pied Piper Maple Products,**

Barbara Hamlin

1335 West Valley Road, Preble, NY 13141-9607;

315.636.8569 • 315.345.5374

barbhamlinpiedpiper@gmail.com; piedpipermaple.com

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Maple! Southwest side of beautiful Otisco Lake. Daily demonstrations of evaporator, RO, and vacuum system. Story time, samples and cooking demos. Maple coffee and scones with maple cream available for \$3.



Skaneateles Sugar Shack, Greg Young

2234 Benson Road, Skaneateles, NY 13152; Cell (315) 246-0651

SkaneatelesSugarShack@gmail.com

Shute's Sugar Shack, Randy Shute

PO Box 894, Baldwinsville, NY 13027; Home (315) 440-4780; randyshute@yahoo.com

OTSEGO

Mill Creek Maple Supply, David Norton

1551 County Highway 20, Edmeston, NY 13335; Cell (607) 435-8539

millcreekmaple@yahoo.com

SCHYULER

Arnot Teaching & Research Forest, Cathy Coats

611 County Route 13, Van Etten, NY 14889-9506; Phone (607) 589-6076; cac69@cornell.edu

Glen Maple, Daniel Weed

3473 Route 14, Watkins Glen, NY 14891-9717; Home (607) 742-9245; Cell (315) 567-9900

daniweed@yahoo.com

Wellspring Forest Farm, Steve Gabriel

6164 Deer Run Lane, Trumansburg, NY 14886; Cell (607) 793-3383

elizabeth@wellspringforestfarm.com

SCENECA

Nelson R. Wise Maple, Nelson Wise

1451 County House Road, Waterloo, NY 13165; Home (315) 539-0445; Cell (315) 246-0583

TIOGA

Hamley's Maple, Leonard Hamley

1242 Oak Hill Road, Barton, NY 13734-1308; Home (607) 565-3731; Cell (607) 321-7251

hamleysmaple@aol.com

***10. Sweettrees Maple Products,**

Dan & Ruth Beasley

761 Glen Road, Berkshire, NY 13736; 315.481.4060 •

607.972.6699;

info@sweettreesmaple.com; www.sweettreesmaple.com

Sweettrees Maple is a small family run maple business.

Presently, we have approximately 1500 taps on tubing and vacuum system. We invite everyone to come take a walk in the woods, tour the sugarhouse and learn how we turn sap into syrup! Visitors can also enjoy samples and demonstrations of our maple products. Dress for the weather!



Sugarbush Run, Bill Randall

1928 Howard Hill Road, Newark Valley, NY 13811-1220; Home (607) 642-8750

Cell (607) 972-1915; sales@sugarbushrun.com

TOMPKINS

Brian Chabot

511 Strawberry Hill Circle Apt 6, Ithaca, NY 14850-6292; Home (607) 279-1291;

bfc1@cornell.edu

Finger Lakes Maple, Owen Raymond

7 Knoll Tree Road, Ithaca, NY 14850-9604; Home (607) 277-9557;

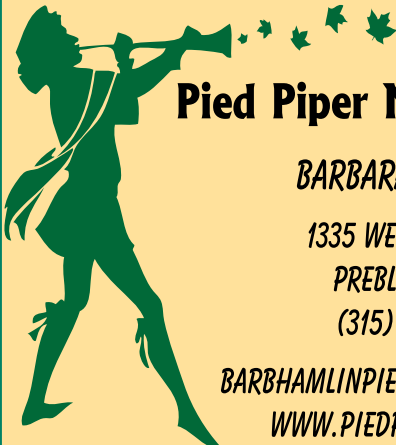
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Sap Bucket Farms, Jay Payton

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*Participating Sugar Houses on Maple Weekend, March 19 & 20, April 2 & 3, 2016



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Ben & Judy's Sugarhouse

We have been producing pure maple syrup since 1980. While technology has changed, we still harvest sap from local trees and make our all natural product with care and family pride. We work all year to maintain our woods and usually boil from February through March when the weather conditions are right. We would love to have you stop by to watch us boil and sample some fresh syrup! Our other products include pure maple cream, maple sugar, granulated maple and maple jelly. This year our pancake breakfasts are March 12th & 19th from 8-2pm.



Wellspring Forest Farm

Wellspring Forest Farm and School is a 10-acre agroforestry inspired farm that demonstrates techniques that restore forest ecosystems, build soil, and preserve water quality while producing food, medicine and materials. We raise sheep and ducks for eggs, grow fresh mushrooms including shiitake, oyster and lion's mane, and produce maple syrup the old-school way using buckets in our 1-acre maple forest. Each enterprise on the farm is designed to be economically profitable, yet no system works in isolation, as all things in nature are connected.

The school is a place where we draw upon a rich community of teachers and mentors in support of a social mission to reconnect people of all ages to forest ecosystems and equip them with the knowledge and tools to become active stewards of woodland resources.

Our vision is that humanity learns to see the forest as a valuable, productive space, forming relationships based on an intimate way of knowing and rooted in participatory action. Through mentoring our students we transform the eastern temperate forest into a productive and diverse ecosystem for generations to come.

The addition of trees, forest gardens, and forest farms to backyard and farming landscapes provides one of the best strategies moving forward in a rapidly changing world.

Contact info: farmers@wellspringforestfarm.com,
www.wellspringforestfarm.com



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OATMEAL MAPLE BREAD*

Ingredients:

1 package yeast
1 cup quick cooking oats
3 cups bread flour
1 tsp salt
1/3 cup maple syrup
1 Tbsp cooking oil
1 1/4 cups plus 1 Tbsp very warm water

Directions: Put all ingredients into the pan of your bread machine according to the directions for your machine. Use the white bread selection. Press start.



MAPLE PECAN LOAF*

Ingredients:

3/4 cup water
1/2 cup maple syrup
2 Tbsp unsalted butter
2 1/2 cups unbleached all-purpose flour
1 cup uncooked oatmeal (not instant)
1/4 tsp salt
1 1/2 tsp active dry yeast
1/2 cup pecan halves

Directions: Pour everything except pecan halves into bread machine in order suggested by manufacturer and bake on FULL CYCLE. Don't use short cycle. Put pecan halves in at raisin/nut beep.

MAPLE-PECAN CORNBREAD

Ingredients:

1 cup all-purpose flour	3 Tbsp butter, softened
1 cup yellow cornmeal	2 Tbsp brown sugar
1 tsp baking powder	2 eggs
1 tsp baking soda	1/3 cup maple syrup
1 tsp salt	3/4 cup buttermilk
	1/2 cup chopped pecans

Directions: Combine flour, cornmeal, baking powder, baking soda, and salt; set aside. In a mixing bowl, combine butter, sugar and eggs; mix well. Add syrup and buttermilk. Stir in dry ingredients just until moistened. Stir in pecans. Pour into a greased loaf pan. Bake 350° for 35-40 min. or until bread tests done with a toothpick. Cool for 10 minutes in pan. Serve warm with syrup, if desired.



FRENCH TOASTED FONDUE

Ingredients:

French bread
2 well-beaten eggs
1/2 cup milk
1/4 tsp salt

Directions: Cut French bread into about 50 bite-size pieces, each with one crust. Combine eggs, milk and 1/4 tsp salt. Pour salad oil into fondue cooker, heat, and add 1 tsp salt. Spear bread through crust with fondue fork; dip in egg mixture. Fry in hot oil until golden brown.

MAPLE CORN BREAD 1

Ingredients:

1 1/3 cup flour
2/3 cup cornmeal
3 tsp baking powder
1/2 tsp salt
1/3 cup maple syrup
1/2 cup melted shortening
2 slightly beaten eggs

Directions: Mix dry ingredients together thoroughly. Add syrup, shortening and eggs. Stir until well mixed but do not beat. Turn into greased 9x9 pan. Bake 425° for 25 min.

MAPLE ICE CREAM

Ingredients:

2 cups maple syrup
½ cup water
1 cup whipping cream

Directions:

Mix all of the above together and chill until very cold. Place in your ice cream machine and process until thick and rich. Don't expect this to set up like regular ice cream or sherbet. It is a little too rich to be very stiff.

MAPLE WALNUT ICE CREAM

Ingredients:

1 quart cream
½ cup granulated maple sugar
¼ cup maple syrup
1 pinch of salt
½ cup chopped walnuts
½ cup chopped hard maple sugar

Directions:

Scald cream, dissolving into it the maple sugar and maple syrup (or use ¾ cup maple syrup) and the salt. Chill overnight in a glass container. Freeze in a crank ice cream freezer, adding nuts and chopped hard maple sugar before the last 20 cranks. Pack and freeze until hard. Makes 3 pints.

MAPLE WALNUT ICE CREAM

Ingredients

1½ cups walnuts, chopped
1½ cups milk
8 egg yolks
1 cup maple sugar
1½ cups heavy cream, cold

Directions:

Preheat the oven to 250° and toast the walnut pieces until they are lightly browned. Allow to cool. Heat the milk with ½ cup of walnuts in a heavy saucepan. When the milk is close to boiling, remove from the heat; cover and let steep for 20 min. Strain and discard the walnut pieces. Whisk the egg yolks and maple sugar together. Add the warm milk gradually, stirring constantly, until all the milk is added. (Be sure milk is cool enough and do this very gradually because you don't want to cook the egg yolks in this process.) Return this mixture to the saucepan and cook over low heat, stirring constantly, until the custard coats the back of a spoon (170°-175°). Pour the heavy cream into a large bowl or container. Strain the custard into the cream. Mix well, and then chill thoroughly. Freeze according to the directions of your machine. After the ice cream stiffens (about 1 to 2 minutes before it is done), fold in the remaining 1 cup of walnuts.



PUMPKIN MAPLE ICE CREAM

Ingredients:

2 cups Half-and-Half
2/3 cup sugar
1/3 cup maple syrup
1 tsp cinnamon
6 egg yolks
2/3 cup canned solid pack pumpkin
1 tsp vanilla
2 tsp maple syrup

Directions:

Place the Half-and-Half in a medium saucepan and bring to a simmer. Whisk together the sugar, maple syrup, cinnamon, and egg yolks. Gradually add the half and half to the egg yolk mixture, whisking constantly. Return the mixture to the saucepan and place over medium low heat. Cook, stirring constantly with a wooden spoon, until the mixture thickens and leaves a path on the back of the spoon when a finger is drawn across it; about 5 min. Do not allow the mixture to boil. Pour the custard through a sieve into a medium bowl.

Stir in the pumpkin, vanilla, and maple. Refrigerate until cold. Transfer the custard to an ice cream maker and process according to manufacturers' instructions. Transfer the ice cream to a container, cover, and freeze to firm it up a bit, about 2 hours.

MAPLE PECAN ICE CREAM TOPPING

Ingredients:

¾ cup firmly packed light brown sugar
¼ cup water
3 Tbsp maple syrup
2 Tbsp butter
½ cup chopped pecans
¼ cup whipping cream

Directions:

Cook first 3 ingredients in a saucepan over medium heat, stirring constantly, 6-8 minutes or until a candy thermometer registers 234° (soft ball stage). Remove from heat; stir in butter. Cool. Stir in pecans and whipping cream. Store in refrigerator up to three weeks. Serve warm over ice cream.

Ice Cream Recipes

Third Hill Maple

Is owned and operated by my son Joshua Baublitz and myself (Mary Ann Chipperfield). We are located at 7359 Laraway Road in Cayuga, NY. We began our maple venture four years ago with 11 taps and buckets. This year we are tapping over 400 taps and have a gravity fed tubing system with a 3 x 10 oil fed evaporator. We are a family owned and operated sugarhouse which started as a family project and has grown into a passionate business which we hope to continue to build for a lifetime of sugaring.



Cooper Hill Maple

Nestled at the base of Cooper Hill in the town of Lapeer, NY you will find a beautiful maple sugar house. Built in 2012, from trees harvested from the family farm, this maple operation is a must see.

Cooper Hill Maple is owned by Sylvia Boice and her son Steve Boice, but all three generations enjoy sugaring together. They established this business partnership 4 years ago to generate income in order to offset the taxes so that the future generations can enjoy the land. With more than 35 years of producing maple syrup as a hobby, it became evident that by tapping the entire woods they could preserve the family farm.



The sugarbush is on the north slope of Copper Hill where they tap both hard and soft maples. With 2000 taps utilizing a high vacuum wet/dry system and an electric releaser, the tubing system delivers all the sap directly to the sugarhouse. The sap is then stored in two 1100 gallon round bottom, open top stainless steel tanks within the sugarhouse. Once filtered the sap passes through a CDL 600 single tower reverse osmosis machine and concentrated to 10%.

The syrup is stored in 30 and 40 gallon stainless steel drums and packaged into plastic and glass throughout the year using a 25 gallon honey canner made by Dadant. Other products include granulated maple sugar, maple sugar pieces, maple cream and maple suckers. These products are sold retail and wholesale in stores and at festivals.

The Boice family enjoys opening their sugarhouse for tours, various promotions and Maple Weekends.

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