

Lewis County

1 The American Maple Museum
9756 Main Street, Croghan
315-346-1107



Email: americanmaplemuseum@frontier.com
Website: www.americanmaplemuseum.org

Museum Open March 26th & 27th: 7:00 am - 4:00 pm
Serving Pancake Breakfast-March 26th & 27th: 7:00 am - Noon

The American Maple Museum is dedicated to preserving our pure maple syrup heritage. You'll see artifacts from Indian times to modern on our three floors. Museum is regularly open May through September.

Cost: Breakfast \$7.00 adult, \$4.00 child, under 5 free, (self guided tour free with breakfast). Museum Tour only \$4.00, self guided tour.

Group Tours available in the afternoon.

Directions: From Watertown take Rte. 126 to Croghan, turn left onto Rte. 812; From Utica take Rte. 12 North to Lowville, follow signs to Rte. 812; stay on Rte. 812 till you reach Croghan. We are on the right, next to St. Stephens Catholic Church. The same driveway is used for both.

2 Yancey's Sugarbush
315-346-6356



March 26th & 27th

7981 Long Ponds Road, Croghan
E-mail: janeyancey@frontier.com

Yancey's Sugarbush is a 5,500 tap, mostly bucket operation that has been in continuous operation by five generations of the Yancey family since 1844. Some of the trees in the sugarbush are over 250 years old. Traditional methods are still being used, with two teams of horses pulling the sleighs or wagons to gather the sap and bring it to the boiling shed. Two large wood fired evaporators boil the sap into syrup at the boiling shed where the syrup is packaged fresh. Maple Cream and Sugarcakes are also available. Visitors are welcome throughout the maple season. The family has hosted thousands of visitors over the years, from local friends, groups and long time loyal customers to visitors from other states and countries. Other syrup producers often stop to talk "maple". On display in the boiling shed are examples of equipment or techniques used in making syrup throughout the years. Yancey's Sugarbush was very honored to be a recipient of TAUNY's North Country Heritage Awards in 2010.

Directions: From South & West: Take Rte. 812 or 126 to Croghan. Go north on Rte. 812 through Main Street, Croghan, to just past the village limits. Turn right onto the Belfort Rd. (Co. Rte. 10) and travel to the end (about 4 miles) where the road ends at a T. Turn right onto the Long Pond Rd. The boiling shed is at the intersection of the Long Pond Rd. & the Fish Creek Rd. nearly 2 miles from Belfort. From the North: Going South on Rte 812. South of Indian River, turn left onto the Old State Rd. Follow it into Belfort and continue straight through onto the Long Pond Rd. The boiling shed is at the intersection of the Long Pond Rd. & the Fish Creek Rd. nearly 2 miles from Belfort.

3 Pierce's Sugar Spigot
315-543-2980 Shanty; 315-346-6341
11603 State Highway 812, Croghan
E-mail: kapierce3@hotmail.com



March 26th & 27th

Website: www.lcida.org/maple

This is a family owned and operated sugarbush with 35 years of experience. We have approximately 3,000 taps. 1,000 of them are buckets and the rest are on tubing with vacuum. Our maple trees are spread out over about 100 acres of land. We boil the gathered sap on a newly installed 5 x 16 wood-fired Vortex arch with maxi-flue pan and revolution syrup pan installed for the 2011 season in a shanty built in 2004. Come on out on Maple Weekend or anytime to smell the aroma of boiling sap and taste the freshness of spring. We will be giving samples of our products which include maple syrup, granulated sugar, sugar cakes, maple cream, maple butter, maple lollipops, maple coated peanuts, and hard candy. For maple weekend we will have maple sno-cones, maple cotton candy, horse drawn sleigh or wagon rides (weather permitting) and tours of our facilities. Refreshments available by a non-profit organization of our choice.

Directions: From St. Rte. 3 in Harrisville, turn onto Rte 812 and go 6.5 miles, located on the right hand side you will see a red sap tub with Pierce's Sugar Spigot on it. From Croghan, stay north on Rte. 812 10 miles and we will be on your left hand side. Watch for our signs. It is just a short walk from the road to the shanty.

4 Swiss'er Sweet Maple
315-346-1034
6242 Swiss Road, Croghan
E-mail: swisser@twcny.rr.com Web: www.swissersweetmaple.com



March 19th & 20th
March 26th & 27th

This fourth generation sugaring business is located at the foothills of the Adirondacks. Swiss'er Sweet Maple uses a combination of old and new methods to make our delicious, pure maple syrup. We are an approximately 4,000 tap operation using mostly buckets, with a modern sugar-house located just a few feet away from our primary residence. Our sugar house is easily accessible with plenty of parking. Products available throughout the year, include maple cream, maple candies, maple granulated sugar, maple walnut cream cheese and of course, maple syrup sold in a variety of containers. We also have gift arrangements for all your special occasions. On Maple Weekend, we'll have maple cotton candy available, along with a tour of the sugar house, sampling of maple products, door prizes, and a variety of activities for the entire family sponsored by the Beaver River Central School Future Farmers of America.

Directions: From Carthage, take Route 126 East toward Beaver Falls. Turn left on Swiss Road, go 3 miles and we're on the right. From Lowville take Route 812 North into Croghan. Turn left on Bridge Street. Go straight until you reach the "Y" in the road. Stay to the left, that's Swiss Road and we're about 1.6 miles down on the left. From Harrisville take Route 812 South into Croghan. Turn right on Bridge Street. Go straight until you reach the "Y" in the road. Stay to the left, that's Swiss Road and we're about 1.6 miles down on the left.

5 Golden Maple Shanty
315-376-6310
4836 Sharp Road, Lowville
E-mail: sales@shanty.com



March 26th Only

Website: www.mapleshanty.com

We are the fourth generation of maple producers in our family. Our operation overlooks the western slopes of the Adirondack Mountains and the Black River Valley. Golden Maple Shanty is a modern handicapped accessible facility and houses our oil-fired stainless steel evaporator and steam-a-way. Of special interest will be sap being delivered by horses and oxen throughout the day. Maple syrup and maple products will be available for sampling and purchase. Come bring the children and enjoy one of nature's finest taste offerings. Open Saturday only.

Directions: We are located 1/4 mile off State Route 26 on the Sharp Rd., 4 miles North of Lowville, 11 miles South of West Carthage, and 17 miles South of Great Bend. We are 64 miles North of I-90 via St. Rt. 12 from the Utica Exit, and 25 miles East of I-81 from the Adams Center Exit via St. Rt. 177, St. Rt. 12 South into Lowville and North onto St. Rt. 26.

6 Tug Hill Sweets and Treats
Co Route 163, Copenhagen
315-408-8100

March 19th & 20th
March 26th & 27th

Located just 15 minutes from Watertown, Carthage and Fort Drum, the Zehr Family is entering its fourth generation producing pure, all natural maple syrup. Our operation consists of 5000 maple trees and we are utilizing green technology to ensure our operation is completely sustainable. The excellent flavor of our maple syrup comes from the unique soil type located on the limestone base of the Tug Hill area. Copenhagen Central School Future Farmers of America will be offering maple sundaes as a fundraiser during maple weekend. Bring your family (even the dog!) Come enjoy the sights and smells of spring time in the sugarbush.

Directions: From Watertown take State Street toward Carthage on Route 126, turn right on Co Rte 163. Travel 4 miles toward Copenhagen. From Fort Drum at Great Bend turn right on Co Rte 47 next to Great Bend Fire Dept., travel through Village of Champion, go straight crossing Rte. 126 to Rte. 163, turn left, one mile. From West Carthage, travel to Copenhagen, take 1st right on Washington St. 2 miles.

Oneida County

7 Vernon-Verona-Sherrill FFA

315-829-2520 ext. 262
5275 State Route 31, Verona



March 19th & 20th
March 26th & 27th

The Vernon-Verona-Sherrill (V.V.S.) FFA student organization operates a maple production facility and retail maple store. Located at V.V.S. Central School in Verona, NY, guided tours of the sugarhouse and 1,000-tap operation are always available during the sugaring season. Maple equipment includes a oil fired evaporator, automatic syrup drawoff, sap preheater, heat exchanger and reverse osmosis machine. The sap house is geared for educational tours with labeled signs throughout and is handicap accessible. Wagon rides to the nearby maple sugarbush are also available. The woodlot features a state-of-the-art maze of suspended plastic tubing which collects the maple's sweet sap. The sap is collected daily and processed at the sugarhouse. Pancake breakfasts are sponsored by the V.V.S. FFA as part of Maple Weekend. The breakfasts are prepared and served by FFA members at the High School. Free wagon-ride tours to the sugarhouse and woodlot will be conducted throughout the day from 9:00 am till 4:00 pm.

Directions: The V.V.S. High School is located between Utica and Syracuse, New York on State Route 31 and is just two minutes from NYS Thruway Exit 33. The maple facilities are located on school grounds along Beacon Light Road. Follow the Maple Trail signs from either State Routes 5 or 31.

8 Tibbitt's Maple

315-793-3114
8874 Tibbitts Road, New Hartford

March 19th & 20th

Tibbitt's Sugar House is a family operation that started in 1984. Gordon and his son Gordon work 1,000 taps on a vacuum system. A 3' x 8' wood fired evaporator with a steam-away is used to boil the sap. Syrup is finished on a gas finishing unit. Syrup is canned and sold wholesale and retail. Maple cream and sugar is also made.

Directions: Turn off State Rte 12 onto Tibbitts Road off State Route 8, Washington Mills Exit onto the Kellogg Road. Go past the police station and turn on to Tibbitts Rd.

Jefferson County

9 Burnham's Pure Maple Syrup

315-788-3193 or 583-5494
14453 County Route 63, Adams Center
Email: maplesyrup@frontiernet.net



March 19th & 20th
March 26th & 27th

Burnham's Pure Maple Syrup has been producing the finest syrup in Jefferson County for over 20 years. We have approximately 3,000 taps and use the latest equipment and techniques to give the customer the best syrup possible. We have an ultra violet light to help remove bacteria from the sap before it is boiled. The sap passes thru a pre-heater in the stainless steel hood to pre heat the sap to about 170 degrees. The sap then flows into a stainless steel 6' x 10' flue pan; from there it flows into a stainless steel 6' x 6' syrup pan where the sap becomes syrup and when the temperature reaches about 218 degrees, it is drawn off by an automatic draw off that draws just the correct amount not too thick not too thin. Next the syrup is filtered thru our filter press and packed hot into barrels.

Directions: From Rte. 81: take Exit 42 (Adams Center) turn towards Smithville (Smithville is the road sign) onto Co. Rte. 66, follow Co. Rte. 66 for about 4 miles, turn left onto Co. Rte. 63. Sugarhouse is about a mile down the road on the right, behind a yellow house, just after a Ramsey Rd. The sugarhouse sets back off the road a little, look for Maple Open House signs. Pancake breakfast on right located at the fire hall approximately one mile down the road.

From Rte. 3: Follow Rte. 3 to Sackets Harbor turn onto Co. Rte. 75 also called Smithville Rd towards Old McDonald Farm, go about 2 miles. You will see a sign for the Smithville Baptist Church. Co. Rte. 75 turns here to the right towards Smithville (do not continue straight onto Co. Rte. 145), follow Co. Rte. 75 about 2 miles into the village of Smithville, turn left on Co. Rte. 63, (maple breakfast on left side of road about three hundred feet located at fire hall.) Sugarhouse located about a mile down the road on the left. Just before Ramsey Rd. Look for a yellow house and signs from Co. Rte. 3 that say Maple Open House.

10 Rudd's Family Maple Syrup

Lawrence and Marcia Rudd
315-465-4491 or 408-8525
16370 Balch Rd. Mannsville



March 26th & 27th

Taste the Tradition-Experience the Heritage. The Rudd Family has been making maple syrup and products since 1922. Modern, energy efficient and handicap accessible. Come See-Smell-Taste the experience of spring-A great place to visit and learn about "Maple".

Directions: Interstate 81 to exit 39 to Rte 11 south 1 1/2 mile south of village of Mannsville to Balch Rd. 1 mile to Rudd's Farm.

Taste the Tradition - Experience the Heritage

Rudd's Maple Syrup

Lawrence and Marcia Rudd



16370 Balch Rd
Mannsville NY
(315) 465-4491
(315) 408-8525

Pierce's Sugar Spigot Full Line of Maple Products Available



Carl and Karen Pierce & Family
Harrisville, NY 13648
315-543-2980 (home)
315-346-6341 (shanty)
kapierce@hotmail.com

The Lowville Cheese Store

Across from McDonalds
Hours: Monday-Saturday 8am-5pm

CHEESE BOARD

Made in Lewis County
Maple Syrup, Maple Cream,
Maple Jelly, Maple Taffy,
Maple Sugar Cakes



Including: 13-Year Old Cheddar, xxx-Treme & xxxx-Treme
www.GotGoodCheese.com

7396 Utica Boulevard, Lowville, NY 13367
315-376-3921



Oswego County

11 Red Schoolhouse Maple
315-243-1024
2437 County Route 4, Fulton
Email: enders@msn.com
Website: redschoolhousemaple.com



March 19th & 20th
March 26th & 27th

Come visit Oswego County's newest maple producer and see the latest technology for sap collection and syrup making! Join us for pancake breakfasts each day that feature homemade 'all u can eat' pancakes and sausage produced locally from Mattland Farm. We are also planning many family friendly activities including: snowshoeing/walking tours of the sugarbush, tours through the maple production process, sled dog demonstrations, coloring contests and more! Free samples of our maple syrup, maple cream, and maple cotton candy will be available along with other refreshments. Refer to www.redschoolhousemaple.com for the schedule of activities.

Directions: From the south: Take Rte 481 to exit 14, turn right on Rte 264. Go through the flashing red light to the second flashing yellow light (State Route 3 & County Rte 4) Turn left. Red Schoolhouse Maple is on your left (about 2 miles) From the north: Take Route 104 to Route 3 South, go through Mexico and continue about 3 miles to flashing yellow light. Turn right on County Route 4. Red Schoolhouse Maple is about 2 miles on left. From Oswego: Take County Route 4 (Hall Road) east 10 miles. Go straight through two 4-way stops. Red Schoolhouse Maple will be on your right. (About 1 mile)

12 Maple Hollow Farm
315-564-7133
1309 County Route 85



March 19th & 20th
March 26th & 27th

Email: rfowler10@twcny.rr.com

Maple Hollow Farm will be sampling fresh Maple Syrup and Maple Cream throughout Maple Weekend. We will be experiencing the sweet aroma of PURE MAPLE SYRUP in the making, over our wood fired evaporator. We will be identifying the Hard Maple Tree, which is primarily what we tap, as well as demonstrating the tapping process. Our Sugar House will be open all weekend so everyone can observe our family and friends of all ages making PURE MAPLE SYRUP. Come join in the fun at Maple Hollow Farm, home of the Oswego County Maple Princess- where everyone leaves a little sweeter !!!

Directions: From Rochester: State Route 104 East through Hannibal 2.5 miles past Route 3, and Route 104 intersection, turn right on County Route 85 3/10 of a mile on the right hand side From North: State Route 104 West out of Oswego, approximately 8 miles outside Oswego City, turn left on County Route 85, 3/10 of a mile on the right hand side. From Syracuse: Route 481 North, or 690 West to State Route 3 in Fulton, turn left on State Route 3, about 6 miles, turn right onto State Route 104, 2 miles, turn right onto County Route 85, 3/10 mile on the right hand side.

13 Maple Hill Farm
Donald and Barbara Clonch
315-593-2396
86 Guernsey Rd, Hannibal
Email: docbjc@windstream.net



March 19th & 20th
March 26th & 27th

It's that time of the year when the air around the sugar bush is filled with the sweet smell of pure Maple Syrup. Maple Hill Farm has been in operation since 2001. Come walk the sugar bush, watch the syrup making and bottling process in the sugar house. The sugar house features a Leader oil fired evaporator. (Dress for the weather and bring your mud boots)

Directions: From the north: St. Rt. 48 or 481 or Rt. 3. From the south: Rt. 690 or 481—to the city of Fulton: Go to the St. Rt. 48 south on the west side of Fulton. Right onto St. Rt. 176 (Curtis St.) or from the south, left onto St. Rt. 176 (Curtis St.). Follow St. Rt. 176 into Bowens Corners, left onto Co. Rt. 8 for 1/4 mile, right back onto St. Rt. 176. Approx. 2 miles next left turn is Guernsey Rd. The sugar house and sugar bush are 1 mile, on left.



Bring Your Family to Our Sugarhouses!
New York State Maple Weekend
March 19 & 20, 2011
March 26 & 27, 2011
10 am - 4 pm



See Maple Being Made
Family Activities and Good things to Eat!
Free Admission
Sponsored by: NYS Maple Producers Association

Lewis, Jefferson, Oneida,
and Oswego Counties
Producer Guide and Map



New York State Maple
Producers Association
www.nysmaple.com

www.mapleweekend.com

Check mapleweekend.com for more detailed information/directions

Pancake Breakfasts

- The American Maple Museum, Main Street, Croghan, Saturday & Sunday, March 26th & 27th, 7:00 am - 12:00 pm
- Lowville Fire Department, State Street, Lowville, Saturday, March 26th from 8:00 am - 12:00 pm
- Vernon-Verona-Sherrill FFA, 5275 State/Route 31, Verona, March 26th and 27th, from 8:00 am - 2:00 pm
- Smithville Fire Hall, 13727 County Route 63, Smithville, Saturday, March 19th from 8:00 am - 12:00 pm

New York Maple Weekend Map



Map Credits:
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NYS Department of Transportation
NYS Office of Cyber Security & Critical Infrastructure

