

2016 New York State Maple Tour

Sunday- Tuesday, July 17-19, 2016

**Centered at the Ramada Hotel &
Conference Center,
2 River St., Cortland, NY 13045**

**Hosted by Chenango Area Maple Producers
Association of NYSMPA Central
Association and Cornell Cooperative
Extension of Chenango County**

Tour Highlights

**Tour 12 Sugarhouse in 5 Counties
Evaporators are fired by wood, oil and
natural gas**

**Total Tour Cost of \$170.00 includes tour and
Monday night Banquet
Hotel rooms are \$89.00 per room
Travel on Chartered Buses**

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Cooperative Extension of Chenango County

Registration Form - Form must be received by Friday, July 1, 2016

<p>_____ First Name Last Name</p> <p>_____ Business Name</p> <p>_____ Street Address</p> <p>_____ City State</p> <p>_____ Zip (____) _____</p> <p>_____ Telephone</p> <p>_____ e-mail</p>		<p>Name Tags Requested</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>
<p style="text-align: center;"><u>Food and Tour Package</u></p> <p>Full Tour Package - \$ 170 per person Sunday Evening Social, Lunch on Monday & Tuesday Monday night Banquet Tour Transportation in Air-Conditioned charter busses.</p> <p>Single Day - Monday <input type="checkbox"/> Tuesday <input type="checkbox"/> \$80 per person One Day Tour Transportation, one Lunch (does not include Monday night Banquet)</p> <p>Banquet only – \$40 (included in the Full Tour Package)</p> <p>Late Fee (after July 1, 2016): \$25 per person single or full tour \$10 per person</p> <p>Banquet only Cancellation Policy: All cancellations must be made in writing and received by Chenango County Cornell Cooperative Extension at the below address on or before July 1, 2016 in order to receive a full refund. "No shows" will not be refunded. If a doctor's note is received within 10 days of a cancellation, a full refund will be given.</p>	<p>Registration Instructions: To register and pay online visit the CCE website at: http://chenango.cce.cornell.edu/ To register by mail complete this form and sent to Chenango County Cornell Cooperative Extension no later than Friday, July 1, 2016. If you have questions regarding Tour call Cindy Gardiner at 607-334-5841 (Ext. 11)</p> <p><i>No registrations will be accepted over the telephone.</i></p> <p>Confirmations: Confirmation of your registration will be mailed or emailed to the individual who made the reservation.</p> <p>Note: Lodging reservations are the responsibility of tour participants. Mention the NYS Maple Tour for preferred rate of \$89.00 per room at Ramada Hotel, Cortland, NY 607-756-4431. This Hotel rate includes Breakfast buffet for 2 guests/room: each additional guest may buy additional breakfast. This discount rate is good thru 6/24/16, after this time rooms are not being held for tour.</p>	
<p>Total Conference Payment Calculation</p> <p>Full Tour Package # ___ x \$ 170 = _____</p> <p>Single Day # ___ x \$ 80 Monday = _____</p> <p>Single Day # ___ x \$ 80 Tuesday = _____</p> <p>Banquet only # ___ x \$ 40 = _____</p> <p>(included in full package)</p> <p>Total Food & Tour Packages \$ _____</p> <p>Late Fee (\$25 per person) \$ _____</p> <p>Apply after Friday July 1st 2016</p> <p>Total Amount Due = \$ _____</p> <p>All funds must be in U.S. dollars.</p>	<p>Please enclose your check or money order made payable to "Chenango County Cornell Cooperative Extension "</p> <p>Mail this form and your payment to: Chenango County Cornell Cooperative Extension 99 N. Broad St. Norwich, NY 13815</p> <p>Registration deadline: Friday July 1, 2016 Tour starts and ends at Ramada, Cortland Special Needs (give details):</p>	

2016 New York State Maple Tour Stop Descriptions

Foggy Hollow Maple Farm

Foggy Hollow Maple Farm is operated by Larry Selan and his wife Natasha and has been in operation for 12 years. It started out as a hobby but has grown to 1000 taps, mostly on tubing and vacuum with a few road side trees. Sap is delivered to bulk tanks in the woods then picked up with a pickup truck with tank. Sap is processed through uv, pre-filtered with bag filters, then through cartridge filter and run through an RO. Sap is boiled with a 2.5' by 8' oil fired Leader Max Flue with a Steam-away. Syrup is removed with an automatic draw-off and filtered with a new Leader clear filter press. Syrup is stored in drums and 5 gallon containers then packaged in plastic or glass for primarily retail sales. Some syrup is sold wholesale in retail containers. Other products include maple candy and maple cream. This farm also has a choose and cut Christmas tree operation on the premises.

Steve's Sugar Shack



Steve's Sugar Shack is operated by Steve Beckwith with assistance from his sister Nancy and his brother Bert. The operation is in the town of Plymouth and has been in operation for 5 years. This hillside operation has a beautiful view of the village of Plymouth below, is also a beef farm and has its own gas well. The 298 taps are on tubing. Vacuum from either a pump or 3/16" tubing are under consideration. Sap is brought to the sugarhouse with a four wheel drive New Holland tractor with tank trailer. Sap is filtered before the holding tank and again before entering the evaporator. Sap is processed on a wood fired Leader 2' by 6' Patriot evaporator with a Steam-away and finished using a finishing pan. Syrup is filtered using a filter press and stored in stainless steel drums. This sugarhouse was constructed new for the 2015 season, pole construction with steel exterior and has an enclosed finishing room. Syrup is sold in plastic and glass both retail and wholesale in retail containers. Other maple products include maple candy, popcorn and maple coated walnuts. This site also features a Ford TW-15 for tractor pulling.

Ensign Family Maple Products

Ensign Family Maple Products is located in Marathon, NY and is operated by Josh and Randy Ensign with the help of many family members including grandfather, father, wife, son, daughter and ten grand-kids. This operation had 1200 taps for the 2015 season and is expanding to 2000 for 2016. A vacuum

and tubing system were added four years ago utilizing the wet/dry line system with a pump releaser, 200 buckets are also utilized. Buckets are gathered with a tractor while the tubing system delivers the sap to the sugarhouse. Sap is processed on a new 2.5' by 12' wood fired evaporator with steam-away and automatic draw off. Syrup is finished in a 2' by 4' finishing pan. Syrup is filtered with a filter press and packaged in plastic and glass. Other maple products include maple cream, maple sugar pieces and granulated maple sugar. Products are sold retail, wholesale and some syrup is sold bulk. Outlets include local grocery store, local food market, CNY Maple Festival and the New York State Fair.

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 concentrate is preheated before it enters the 2005 Revolution pans atop of a 2015 Leader reverse fired oil burning arch. As soon as the syrup is produced it is removed from the evaporator using a Marcland automatic draw off and filtered using a filter press. 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.

Custer Maple

Custer Maple is located in Cuyler NY and is operated by Tim Custer with the assistance of his father and daughter. This maple farm has been operated by the family for 73 years. This operation had 8000 taps in 2015 with plans to go to 10,000. Tubing and vacuum have been utilized for 40 years. Sap is delivered to the sugarhouse by truck and directly from tubing. Sap is processed with reverse osmosis, further concentrated with and enhanced steam-away and boiled on an oil fired 4' by 14' evaporator. An automatic draw off sends the syrup to a finishing pan to complete the process and fill barrels. The sugarhouse is of pole barn construction. Syrup is sold retail and wholesale.

S+S Syrup

S+S Syrup is located in Marathon NY and is operated by Sue and Steve Dellow. This operation has 2100 taps, 20 buckets and the rest on vacuum and tubing. Vacuum has been used the last 10 years. Sap is delivered to the sugarhouse with a dump truck with 600 gallon tank and tractor with a 250 gallon tank. Sap is stored in a 2000 gallon tank at the sugarhouse. Sap is filtered at the collection tanks, again as it enters the holding tank and a third time at the RO. Sap is processed using a 400 psi RO, run through a pre-heater and boiled in a 4' by 14' wood fired evaporator. Firewood is stored near to the evaporator and moved on a portable cart to the evaporator. Syrup is removed using an automatic draw off and filtered in a 7" filter press. Syrup is stored in 40 gallon stainless steel drums and 5 gallon plastic jugs. The sugarhouse is constructed with wood and concrete with the wood coming from the sugarbush. This sugarhouse features a boiling room and kitchen for making value added products where cleanliness is a high priority. Syrup is packaged in plastic and glass. Other products include maple cream, molded sugar, granulated sugar, fudge and lollipops. Products are sold retail at festivals and at the sugarhouse and sold wholesale at the maple festival, the New York State Fair and breakfast areas.

Split Maple Farm



Split Maple Farm is located in Lisle. It is operated by John Robinson Jr. with assistance from his brothers and step dad. The number of taps has been increasing every year with 750 tapped in 2015. All the taps are on tubing with vacuum added two years ago. The sugarbush is a mixture of sugar and soft maple. Sap is brought to the sugarhouse by truck, filtered and stored in stainless steel bulk tanks. Sap is sent through a pre-heater and boiled in a 3' by 10' Leader drop flue evaporator with an air tight wood arch. The firewood is handled using a Timber Wolf firewood processor. Syrup is removed from the evaporator with automatic draw off, filtered with a filter press and stored in stainless steel drums. This sugarhouse is of wood construction with a kitchen and RO room. Syrup is packaged in plastic and glass. Other products include maple cream and granulated maple sugar. Products are sold retail primarily at the sugarhouse through word of mouth, Facebook and business cards. This farm works with tours and participates in Maple Weekend

Sweettrees Maple Products



Sweettrees Maple Products is located in Berkshire NY and operated by Dan and Ruth Beasley with assistance from their sons Eric and Tom. They have been in business for 11 years and currently have 1300 taps. About 10 buckets are used just for show. The sugarbush is a young woods that they have been managing. The big woods tubing lines come to the sugarhouse where the vacuum is a Busch claw pump. The smaller woods has a Airblo rotary vane vacuum pump and sap storage tank in a pump building from which sap is pumped over to the sugarhouse as needed. There are two 1000 gallon sap tanks in the sugarhouse and a 400 gallon tank with access road. Sap is first filtered at the releaser then sent through a UV light. Sap is concentrated with a CDL 600 gph RO, then sent through a Leader copper preheater and boiled in a wood fired 30" by 10' drop flue Leader Evaporator Revolution pan. Syrup is removed from the pan with a Marcland automatic draw off, run through a filter press and stored in stainless steel drums. Syrup is packaged in plastic and glass. Other products include maple cream, molded maple sugar, maple suckers, maple fudge, maple coated nuts, maple cotton candy, maple dog treats and maple jelly. Products are sold retail at farm stands, stores and restaurants and farmers markets. Sweettrees works with tours and promotions and say Maple Weekend is a wonderful event. The sugarhouse was a 2 car garage that has been added to twice. It is a wood frame structure that is still too small but with an original floor that is off grade by 5" so everything drains nicely

Cooks Maple Products LLC



Cooks Maple Products LLC is located in Sherburne NY and is operated by Don and Mary Jane Cook with the assistance of Chris and Kim Cook and Martin Cook. They have been in business for 47 years and average 10,000 taps. The tubing system has utilized vacuum for about 30 years plus they use 3 buckets all on the same tree. The sugarbush has been thinned and managed. High vacuum is achieved with two electric vacuum pumps and one propane generator vacuum system. Sap is delivered to the sugarhouse by truck with tank. Sap storage is minimal as the intention is to process all sap right away. Sap is filtered, put through a UV light, run through a pre-heater, concentrated in an RO then boiled in an oil fired 5' by 14' evaporator. The flue pan has a bubbler and utilizes level sensors and temperature monitors. Syrup is removed with an automatic draw off, filtered using a 10" filter press and stored in stainless steel barrels. Syrup is packaged though out the year in plastic and glass. Other maple products include maple molded sugar, maple cream, maple popcorn, granulated maple sugar and maple cotton candy. The sugarhouse is a pole structure with steel siding. Products are sold retail from home and farm markets as well as sold wholesale. Cooks work with sugarhouse tours and other promotions as well as participate in Maple Weekend.

Ripple Road Maple Products



Ripple Road Maple Products is located in Norwich and is operated by Neil and Tonya Walling with assistance from daughter Savannah. They have been in the maple business for over 25 years but just 4 years at this address. They operate 7500 taps using a 100 cfm Indiana Vacuum pump and an 8 cfm Airablo pump. A mechanical releaser that has been converted to electric is used on most of the taps. All but 800 taps run directly to the sugarhouse, the sap from these is brought in with a tank on a truck. About 1700 of the taps coming to the sugar house do so through a tank about 300' away that is pumped over to the sugarhouse. About a dozen buckets are used for decoration along the road front. Four hundred taps are set up on 3/16" tubing which yielded about 25 gallons of sap per tap in 2015. There is 13,000 gallons of stainless steel sap storage available at the sugarhouse. Sap is filtered, measured through flowmeter gauges, concentrated in a 4 post 1800 gph RO and run through a pre-heater. Sap is boiled in a 4' by 14' oil fired evaporator. Syrup is removed using an automatic modulating draw off, filtered with a 10" filter press and stored in 40 gallon stainless steel barrels. The sugarhouse is a stick built conventional frame structure that had 20' added this year to accommodate more sap and syrup storage. Next, more room will be added for a bigger bottling facility. Syrup is packaged in plastic and glass throughout the year. Other products include maple molded sugar, maple cream and maple granulated sugar. Products are retailed at the sugarhouse as well as different venues throughout the year. Products are wholesaled in super markets and other outlets. They work with tours and various promotions. Walling's are also dealers for Dominion and Grimm and Indiana Vacuum.

DeRuyter FFA Sugarhouse



The DeRuyter FFA taps about 325 maple trees using gravity tubing and buckets. Student volunteers collect sap using a truck and trailer with a 250 gallon tank. Sap is store in two 500 gallon plastic holding tanks. Sap is boiled on a 30" x 8' Max Revolution pan fired with natural gas with pre-heater. Syrup is filtered with a filter press and stored in stainless steel drums. Syrup is sold in plastic and glass containers and sold at the school and by word of mouth. Tour are provided for elementary students.