



Connecticut Maple Syrup Is the Best Tasting You'll Find Anywhere

It won't be long before plumes of steam and smoke will rise from evaporators in hundreds of sugarhouses all across Connecticut. This annual rite of spring is eagerly looked forward to by local sugarmakers and their many loyal customers.

The traditional maple sugaring season in Connecticut extends from early February until late March, depending greatly on the weather. Freezing nights and warm, sunny days are necessary to provide good sap yields.

Maple producers, including the ones listed in this brochure, welcome individuals and parents with children during the sugaring season. You may watch the whole process of how sap is gathered and boiled, and smell the hot steam rising off the evaporator.

Be sure to call the sugarhouse ahead of time to see if sap is being boiled into syrup and sold. Besides selling syrup during the sugaring season, this and other maple products may be purchased at many sugarhouses throughout the year.

The Maple Syrup Producers Association of Connecticut, Inc. holds informational meetings in January and November, and publishes a newsletter called "Drop in the Bucket." For more information contact: Chuck Drake, 28 Marshall Street, Windsor, CT 06095 Tel: 860-688-1718 or go to the Maple Syrup Producers Association of Connecticut website: www.ctmaple.org.

FAIRFIELD COUNTY

STAMFORD MUSEUM AND NATURE CENTER
39 Scofieldtown Rd., Stamford, CT 06903
203-322-1646

SM&NC sugaring season runs February through March 14th. Classes are open to school groups during the week. . Public drop-ins are welcome during the week and on the weekends – call ahead. Our Maple Sugar Weekend Festival is Saturday, March 1st & Sunday, March 2nd, 2014, 11am – 3pm. Historic and modern methods of sugaring will be demonstrated along with children's crafts, food, and more. Call for more information.

HARTFORD COUNTY

LAMOTHE'S SUGAR HOUSE

The Lamothe Family
89 Stone Rd., Burlington, CT 06013
860-675-5043
Email: lamothes.sugar.house@snet.net
Website: www.lamothesugarhouse.com

Maple Syrup, Maple Candy, Maple Cream, Maple Taffy, Granulated Maple Sugar, Maple Sugar & Spice, Savory Maple Sugar & Spice, Maple Coated Nuts and Assorted Maple Gifts, Maple Syrup Equipment,

Rabbits. Open year 'round: Monday-Thursday 10-6 p.m., Friday-Saturday 10-5 p.m., Sunday 12-5 p.m. See maple syrup being made on Saturday and Sunday 1-5 p.m. from mid-February to the end of March. Mail order. Master Card and Visa accepted.

LEONARD'S SUGARHOUSE

Ray Leonard, Jr.
555 Cherry Brook Rd.
North Canton, CT 06059
860-712-9652 (C) or 860-693-8514 (O)

Pure CT Maple Products such as Maple Syrup, Maple Candy and Maple Sugar for sale. Maple Syrup in all sizes available. Open to the Public 7 days a week, all year round for sales. Starting Mid-February to the end of March watch Maple syrup being made! Hours from 9:00am to 4:00pm (just stop by or call to ensure boiling times).

NORTHWEST PARK SUGARHOUSE

145 Lang Rd., Windsor, CT 06095
860-285-1886

Maple Syrup. The Sugarhouse, accessible to handicapped, provides weekday group programs and weekend open house activities during February and March. Please call for program schedule or visit our web site www.northwestpark.org.

SWEET WIND FARM

Arlow and Susan Case
339 South Road (CT. Route 179)
East Hartland, CT 06027
860-653-2038
www.sweetwindfarm.net

Sugarhouse is open to the public year 'round. Tours and classes available for groups during sugaring season. Open House boiling days free to the public. Maple Festival on the 2nd Saturday of March, free admission. Maple syrup and other maple products for sale year 'round at our farm stand and sugarhouse. Farm stand open daily from July-October with fresh fruit, vegetables, jam, jelly, and more. Firewood and field stone available. Visit our website for more information.

MIDDLESEX COUNTY

DURHAM SUGARHOUSE

The Hassmann Family
28R Burwell Newton Drive
Durham, CT 06422
860-349-6806
www.durhamsugarhouse.com

Visit our sugarhouse on weekends from early February to the end of March. Syrup available for sale during the year on most weekends. Please call ahead. Educational tours available on weekends during syrup season by appointment.

RICK'S SUGAR SHACK

Rick and Jill Walker
69 Collie Brook Road
East Hampton, CT 06424
860-267-7117 or 860-267-7180

Open on weekends starting mid February, to the first week in April. Open from 11 a.m. to 3 p.m. We have Maple Syrup, Maple Products as well as our own Maple Herb Mustard, and Maple Balsamic Dressing Maple Syrup available year round. We set up at local Farmers Market during the summer season with a wide range of Maple Products We have an Open House each year on the first Saturday in March from 10 a.m. to 4 p.m. Our system is wood fired Please call ahead

LITCHFIELD COUNTY

BROOKSIDE FARM II

Kay Carroll and Mark Harran
79 East Chestnut Hill Rd., Litchfield, CT 06759
860-567-3805 or 860-567-3890

Open for visits mid-February through March. Maple syrup sold year 'round. Please call ahead.

BROTHERS AND SONS SUGARHOUSE

The Schoonmaker Family
998 Saw Mill Hill Rd., Torrington, CT 06790
860-489-2719

Maple Syrup in all sizes, including glass Maple Leaf Bottles. Maple sugar, Maple candy, Maple cream, Maple coated nuts and Maple spices. Watch syrup being made weekends in March from Noon to 5pm. (when sap is running). Free tours. Large groups welcome- just call to set up a time. Open every day year 'round. During off season, call ahead or take a chance & enjoy the country scenery. Visit the horses, too. Sugarhouse is handicap accessible.

GREAT BROOK SUGARHOUSE

Mark Mankin
140 Park Lane, Route 202, New Milford, CT 06776
860-354-0047

Mailing Address: 50 East Street, New Milford, CT 06776

Operated by The Youth Agency, the Sugarhouse is open to the public and syrup is sold year 'round on our website. Educational tours of the sugaring operation are available. Call for information and availability. An open house will be held on Saturday, March 15, 2014 which includes displays of early sugaring techniques. Please call ahead for time and dates.

KASULAITIS FARM AND SUGARHOUSE

Ray Kasulaitis - Dave Vincent - Tracey Stoddard
69 Goose Green Rd., Barkhamsted, CT 06063
860-379-8787 or 860-379-3020 or 860-921-7981

Maple Syrup and Maple Products. Open 6 pm to 8 pm Monday through Friday, 12 pm to 4 pm Saturday and Sunday. See syrup being made in mid-February to the end of March. Please phone ahead. Maple syrup sold year 'round.

HILLJACK SUGARSHACK

The Nivolo Family
74 Wilson Rd. Litchfield, CT 06759
860-482-6052

Open 7 days a week 8 am- 6 pm (There are extended Hours for sugaring season)

If there is no one available there is also a table with an "Honor System" for costumers to purchase products.

We sell Maple Syrup and Honey Products as well as farm fresh Eggs and other produce. We are dealers of maple syrup and honey production equipment. customers and visitors are encouraged to stop by anytime. FREE tours of facilities to anyone, school groups welcome. Tours larger than 7 please call ahead to schedule.

WOODBURY SUGARSHED

Lou and Carol Berecz & Sons
41 Washington Rd., on Route 47, Woodbury, CT 06798
203-263-4550

Sugarhouse open to the public. Saturdays and Sundays from February 28 through March 28 for maple syrup demonstration hours 1 p.m. to 5 p.m. Open daily year 'round. Please phone ahead.

WEST HILL SUGARHOUSE

John Trumbull, Tim Mandel, Dick Selinga,
525 West Hill Rd., New Hartford, CT 06057
860-379-9672 or 860-379-7312

Maple syrup for sale year 'round. Sugarhouse open during the season. Small groups welcome. Please call ahead.

NEW HAVEN COUNTY

BROOKSVALE PARK SUGAR SHACK

524 Brooksvale Avenue, Hamden, CT 06518
203-287-2669
www.brooksvale.org

Located off Route 10 near the Hamden/Cheshire line, Brooksvale Park is operated by Hamden Parks & Recreation. The primary use of the sugar shack is to provide educational programs for Hamden 4th grade classes and school groups from surrounding towns. Visitors are welcome to stop by the sugar shack when it is in operation, usually late Feb. to mid-March. Programs, which include a tour of the sugaring operation, are available to the public. Call the Park Ranger's office for dates and registration.

MAPLE GROVE FARM

Buster Scranton
3424 Durham Rd. (Route 77), Guilford, CT 06437
203-457-1304

We are located on Rte. 77, 2.1 miles North of Rte. 80 in Guilford. We have a wood-fired evaporator. Syrup, cream and candy sold during the season (Feb. – mid-March). Syrup sales year 'round as supply permits. Please call ahead.

WAYNE'S SUGARHOUSE

Wayne & Dana Juniver and Harry & Sheila Juniver
89 Cedar Lake Rd., North Branford, CT 06471
203-488-3549

Visitors are welcome on weekends (mid-February through March) to see maple syrup being made. Please call Friday for boiling times. Maple syrup for sale year 'round.

NEW LONDON COUNTY

BUREAU'S SUGARHOUSE & Maple Kettle Korn
Don Bereau and Family
60 Rowland Rd., Old Lyme, CT 06371
860-434-5787
Website: www.maplekettlekorn.com

Making maple syrup with an all bucket operation and wood fired evaporator since 1993, maple kettle korn since 1999.

Maple syrup available seasonally and maple kettle korn available all year.

OWENECO FARMS SUGAR SHACK
John & Dawn Drum & Evelyn Grabber
2067 Exeter Rd. (Route 207), Lebanon, CT 06249
860-642-7364

Maple Syrup. Sugar House Open mid-February through March. Syrup available year round when we have a good crop. Call for availability.

TOLLAND COUNTY

ANNUAL HEBRON MAPLE FESTIVAL

Held annually the second weekend in March. (March 8th & 9th, 2014 and March 14th & 15th, 2015) – Self-tours to the following Hebron Sugarhouses: Wenzel, Woody Acres & Pierce. See CT Maple Syrup being made. Enjoy Sugar-on-Snow, Maple Baked Goods, Pancake Breakfast, plus much more. It is a weekend for family enjoyment. For information call 860-228-1110 or 860-649-0841 or www.hebronmaplefest.com

BRADWAY'S SUGARHOUSE
Donald and Karen Bradway
Bradway Rd., Stafford Springs, CT 06076
860-684-7112 or 860-684-6876

Maple Syrup for sale year 'round. Please call ahead. Visitors welcome.

HURST FARM SUGAR HOUSE
The Hurst Family
746 East St., Andover, CT 06232
860-646-6536

Come visit our post and beam sugarhouse on our 36 acre farm. While at Hurst Farm stroll through our old-fashion Country Store that is stocked full of our own gourmet products. Maple syrup and maple products, local honey, jams and jellies, relishes, herbs and spices. Gift baskets made with all of our products. Sugarhouse opens to the public in season – call for hours. Farm is open year 'round with something for every season. Store and sugarhouse are handicapped accessible. Please call for schedule of other seasons.

WINDING BROOK SUGAR HOUSE

Wayne Palmer
254 Skinner Lane, Hebron, CT 06248
(860) 228-0246

Maple syrup and maple products for sale year round. Visitors always welcome. Please call ahead.

WINDHAM COUNTY

BATS OF BEDLAM MAPLE FARM
Bob and Pat Dubos
101 Bedlam Rd., Chaplin, CT 06235
860-455-9200

Email: bob_dubos@charter.net

Making Maple for over 40 years.

Maple syrup, maple cream, maple sugar and maple candy are available at our home and sugarhouse.

Additionally, our maple syrup and maple candy are available at the Willimantic Food Co-op, Champlion's General Store, the UConn Co-op, Fiddleheads in New London. Highland Park Market in Coventry and some country stores. Visitors welcome. Please phone ahead to make sure we're home.

BRIGHT ACRES FARM SUGAR HOUSE

Richard and Judy Schenk
46 Old Kings Highway
Hampton, CT
860-455-9654

Email: wilson_schenk@charter.net

Visitors are welcome on the weekends during the sugaring season, mid February through March. Maple syrup is available for sale year round, both wholesale and retail. Please call ahead to make sure we are home.

GAGER HILL FARMS

Eric & Regan Schaeen
280 Gager Hill Rd
Scotland, CT 06280
(860) 209-4802; (860) 465-9555

Email: Gagerhillfarms@yahoo.com

Open Sundays 12 – 4 Mid Feb. Thru Apr 1st .Open year round by appointment or by chance.

(Call ahead to see if we are boiling during Sugaring Season for demonstrations.)

Maple Syrup, Maple Products, Jellies, Jams, Seasonal Vegetables, Flowers, Pumpkins, and Crafts

MAPLE GRADES: A

- Light Amber or Fancy Grade has a mild maple taste and is made early in the season. This is considered best for fine maple candy.
- Medium Amber has a little more maple flavor and is made about mid-season.
- Dark Amber, although slightly darker and with a stronger maple flavor, is fast becoming a favored table syrup.

MAPLE LEAF FARM

Tony & Lynne Denning
521 South Canterbury Road (RT 169)
Canterbury, Connecticut 06331
(860) 546-1110 or (860) 230-5830
website: www.mapleleafarmct.net

Hours: Mon. thru Friday 2:pm until 6:pm - Sat. & Sun. 9:am until 6:pm. Sugarhouse Store - maple syrup, home canned goods, homemade soy candles, locally made crafts. Homemade pies for Thanksgiving. Custom made wreaths, garland & center pieces for Christmas.

NORMAN'S SUGARHOUSE

Richard and Avis Norman
387 County Rd., Woodstock, CT 06281
860-974-1235 Fax 860-974-0496
Email: r.norman@snet.net

Maple Syrup year 'round. Wholesale and Retail. Maple Candy and Maple Cream available. Maple Sugaring Equipment and Supplies. Visitors welcome. Please call ahead.

RIVER'S EDGE SUGAR HOUSE

The Proulx Family
326 Mansfield Rd. (Rt 89), Ashford, CT 06278
860-429-1510

Email: mapleone@prodigy.net
www.riversedgesugarhouse.com

Come visit our family run sugarhouse located in a rustic setting just 1.5 miles south of Rt. 44. Visitors may watch syrup being made during February and March. Maple Syrup, Maple Candy, Maple Cream, and our own locally produced Honey are available. We are open year round. Please stop in or call ahead.

SWEET SUE'S SUGAR SHACK

The Langer Family
932 Thompson Rd., Thompson, CT 06277
860-428-9112; 860-933-0162

Maple syrup year around. Maple candy, maple cream during the season. Please call ahead.

Maple Syrup Time In Connecticut

One of the best things about living in Connecticut is the changing seasons. As a child growing up in Connecticut, one of the things I most loved about winter was making maple syrup with my father.

Now that I am an adult with kids of my own, visiting any of Connecticut's many commercial sugar houses during this special season brings many sweet memories—along with sweet syrup, sugar, and other maple treats to enjoy with my family and friends. Nothing beats digging into a steaming stack of pancakes glistening with the amber gold of Connecticut's maple trees on a cold Sunday morning in February.

While our little state may not produce the most maple syrup in the country, it does make some of the finest in the world, as demonstrated by the many awards won by Connecticut's producers over the years. Late winter is a terrific time to visit the many sugar houses across the state that welcome the public to watch sap from Connecticut maple trees transformed into irresistible, all-natural, pure confections.

New England's Colonists learned this age-old process from Native Americans, who had been practicing it for generations. Over hundreds of years, equipment has changed, but the simple process of boiling sap into syrup at a reduction of roughly 40 to 1 remains the same. It requires care and patience to produce a premium product. Fortunately for all of us, we have dozens of commercial producers right here in Connecticut making the best maple syrup available anywhere.

I encourage you to get out this season and witness the tradition first hand—and, of course, take home maple treats for yourself, your family, and your friends. Purchasing Connecticut Grown maple syrup supports our local communities, working landscapes, and economy—not to mention our taste buds.



Steven K. Reviczky
Connecticut Commissioner of Agriculture



A 2014 Guide to Connecticut Sugarhouses

OPEN TO THE PUBLIC



Maple Syrup Producers
Association of Connecticut, Inc.
www.ctmaple.org

and the
Connecticut Department of Agriculture
Marketing Division