

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: Mike Smith, 71 Newton Turnpike, Weston, CT 06883 Tel: 312-882-4295 email: catfish688@comcast.net 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 run February through March. Classes are open to school groups during the week. Public drop-ins are welcome during the week and weekends – call ahead. Our Maple Sugar Festival Weekend is Saturday, March 3rd & Sunday, March 4th, 11am-3pm. Historic and modern methods of sugaring will be demonstrated along with children's crafts, food, live music, and more. Call for more information.

WARRUP'S FARM Bill Hill

John Read Rd., West Redding, CT 06896 203-938-9403

Website: www.warrupsfarm.com

Visit us on FB & Instagram

Visit the log cabin sugarhouse for demonstrations the first 3 weekends in March, noon-5pm. We offer syrup in plain & fancy containers plus our Maple Syrup candies including special orders for weddings, corporate events, holidays & swag bags.

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.

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.

MAPLE MEADOW FARM Keith Bedard & Kristie Gonsalves 49 Case Street, Canton, CT 06019 860-693-2410

Syrup & Maple Candy available all year 24/7 in our self-serve "shack." Fresh eggs plus seasonal vegetables and herbs. Sugarhouse is open during the sugaring season. Please call ahead! Located off Rte. 179 in Canton.

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 weekends, weather permitting, mid February to the first week in April 10 a.m. to 3 p.m. We have Maple Syrup, maple specialty items including maple herb mustard maple candies, maple butter and more. Maple Syrup available year round – just give us a call! We host a Farmers Market on site during the summer season featuring our CT grown produce and other local vendors. Our Maple Sweets Shop is open as well. Annual Maple Sugaring Open House is the first Saturday in March (snow date is Sunday) from 10-3, Our system is wood fired Please call for more information.

MILLER'S TRI-MOUNTAIN SUGARHOUSE Josh Miller

Physical Address: 301 Tri-Mountain Road Durham, CT 06422 Mailing Address: 328 Tri-Mountain Road Durham, CT 06422 Email: millertreefarm@sbcglobal.net Phone: 860 398-1776

Open to the public mid-February through March as weather permits. Please call ahead for visiting hours and syrup sales. Are also participating in local farmers markets.

LITCHFIELD COUNTY

BROOKSIDE FARM II

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

OOpen 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 elegant Glass Maple Leaf Bottles.

Maple sugar, Maple cream, Maple candy, Maple coated nuts & Maple spices.

Gift baskets made to order. During the season, visitors can watch syrup being made, enjoy free tours on weekends from Noon-5pm & visit the horses, too. Large groups welcomeplease call for appointment. Handicap accessible. Open daily, year 'round. Please call for hours.

Our products are also available at Blue Seal Feeds in Litchfield.

FLANDERS NATURE CENTER & LAND TRUST SUGAR HOUSE

5 Church Hill Road, Woodbury, CT 06798 203-263-3711 x10 or x12 Email: flanders@flandersnaturecenter.org Website: www.flandersnaturecenter.org

Like us on Facebook

Everyone is welcome to drop by as Flanders staff and volunteers demonstrate turning sap into syrup with an entertaining mix of science, stories and humor. We are open Saturdays and Sundays, February 24 – March 11 1-4 PM. Syrup and maple sugar candy available for sale. We accept cash, check or credit card. In addition to the public, we can accommodate school groups/ scout groups/ large groups – please call ahead

GREAT BROOK SUGARHOUSE

Mark Mankin 140 Park Lane, Route 202 New Milford, CT 06776 860-210-2030

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

Operated by the New Milford Youth Agency, the Sugarhouse is open to the public during the season (Feb & Mar), watch for the steam coming from the cupola or call ahead. An open house will be held Saturday, March 10th from 10 am to 4 pm and Sunday, March 11th from 12 noon to 5 pm. It will include displays of early sugaring history and a tour through our modern operation led by student guides. Our syrup and other maple products are available throughout the year; call our office (860.210.2030) for locations.

KASULAITIS FARM AND SUGARHOUSE

Ray Kasulaitis - Tracey Stoddard 69 Goose Green Rd., Barkhamsted, CT 06063 860-874-4220 or 860-379-8787

Maple syrup sold year 'round. Hours open during the sugaring season: are 6pm to 8pm Monday through Friday, 12pm to 4pm Saturday and Sunday. See syrup being made in mid-February to the end of March. Please phone ahead.

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 24th through March 31st 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. Posted hours daily after 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.friendsofbrooksvale.org

Located off Route 10, Brooksvale Park is owned by the Town of Hamden. Our Sugar Shack is in a renovated historic corncrib and its primary use is to provide maple sugaring programs to Hamden's 4th grade classes and school groups from surrounding Towns. The Park is open every day and visitors are always welcome to stop by. We boil when the sap is flowing, usually mid-Feb thru mid-March. Find us on facebook or visit the Park website above for updated sugaring information, or to schedule a guided program. Join the Park staff and Friends of Brooksvale on March 17, 2018 for the public Maple Sugaring Day.

DUDLEY FARM MUSEUM 2351 Durham Road

Guilford, CT 06437

203-457-0770 www.dudleyfarm.com

The Dudley Farm Museum is located at the intersection of Routes 80 and 77 in North Guilford, CT. The Dudley Farm focuses on farm life circa 1900, the sugarhouse included. The grounds also have the main museum in the farmhouse,

barns, farm animals, gardens and a Native American collection. Syrup production is for demonstration purposes only. Sugaring will be on weekends during February and March, but please call ahead, as it is weather dependent. Admission is free.

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

RAGLAND FARM

Benjamin, Sharon, and Sarah Stiles 1127 Main Street North Southbury, CT 06488 203-264-6732 benjaminstiles@AOL.com

The Stiles family has been making syrup at Ragland since the late 1700's. We operate between mid February and late March. We are open weekends and most afternoons during the season, weekends and by chance after that. We are conveniently located on Rt. 6 at the Southbury / Woodbury town line.

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 avail-

able all year.

TOLLAND COUNTY

ANNUAL HEBRON MAPLE FESTIVAL

Held annually the third weekend in March. (March 17th and 18th 2018, March 16th and 17th 2019). Self-tours to the following Hebron Sugarhouses: Wenzel & Woody Acres. 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.

UCONN SUGARHOUSE

University of Connecticut, along Horse Barn Hill, Storrs, CT. Look for signs.

860-486-2840

The UConn Sugarhouse is owned and operated by the Forestry and Wildlife Club and supported by the UConn Forest Crew of the College of Agriculture, Health and Natural Resources. We are in our tenth year of making maple syrup on campus. Please call ahead to find out when we will be boiling. During the season we are generally open on Fridays and also on some weekends. All UConn Forest products proudly carry the Connecticut Grown label.

WINDING BROOK SUGAR HOUSE

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

Maple Syrup & 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, 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. and our maple syrup at Fiddleheads in New London. Highland Park Market in Coventry. 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

Brightacresfarmsugarhouse.com

Maple syrup is for sale year around, both wholesale and retail. Visitors are welcome during the season from February

MAPLE GRADES: A

• Golden with Delicate Taste. Light, golden color with a mild, delicate taste. Excellent as a table syrup or over ice cream or yogurt.



- Amber with Rich Taste. A light amber color and full-bodied flavor, this class of syrup is the product of choice for consumers who desire the clasic maple syrup flavor.
- Dark with Robust Taste. A dark amber color with a more pronounced maple flavor, this class will satisfy those consumers who desire strong flavors.
- Very Dark with Strong Taste. This syrup has a strong flavor that translates well to cooking, where the maple flavor will carry through to the finished dish.

through March, but please call ahead to make sure we will be boiling. Please join us for our 7th Annual Open House, Saturday, March 17, 2018 – from 10:00 am to 4:00pm.

FRENCH BOYS SUGARHOUSE

George, Clifford & William French 177 Stone Bridge Rd. Woodstock, CT 06281 860-928-6333 Email: wdstckchristine@aol.com

Maple syrup and maple products for sale year round.
Sugarhouse open during the season, visitors always welcome.

NORMAN'S SUGARHOUSE

Please call ahead.

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@sbcglobal.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.

Maple Syrup Time In Connecticut

Sweet-smelling steam rising from a maple sugar house is truly one of the icons of agricultural life in Connecticut.

Visiting one of our state's sugar houses open to the public has become a seasonal tradition for so many families, who return home not only with some of the finest maple products in the world, but with great memories.

Maple sugaring season has been part of my life since I was a boy helping my father collect and boil sap from trees on our family's farm in Ashford.

As Agriculture Commisioner, I still draw on that experience and encourage everyone to taste it for themselves by stopping by a sugar house to watch the almost magical process that turns 40 gallons of clear, watery sap into a single gallon of liquid gold.

From early February through the end of March, you can find a working sugar house offering free tours in every corner of the state.

Many also stay open year-round for sales of syrup, maple candy, butter and other products.

I trust that this guide, provided by the department of Agriculture and the Maple Syrup Producers of Connecticut, will help you find a sugar house near you or as a great daytrip destination.

Please be sure to call ahead for days and hours of operation.

Supporting our Connnecticut Grown producers also helps preserve the farms and working agricultural landscape that is not just a tradition, but a vital and growing part of our economy today.

Enjoy!

Steven K. Reviczky Connecticut Commissioner of Agriculture



A 2018 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