

It's Maple Season

If you see steam rising from a sugar camp, you know maple season is here.

Maple syrup is made by boiling thin sap from the sugar maple tree over fiery hot flames until most of the water in the sap has evaporated to syrup. Between 40 and 80 gallons of sap are needed to produce one gallon of syrup.

Visit any or all of our maple sugar camps during the Taste and Tour. Enjoy free tours and sample maple products.

Products will be available for purchase as you tour the sugar camps. Be sure to take nature's sweetest treats home with you to enjoy year round.

Mark Your
Calendar for the
2024
Taste and Tour
March 9 & 10

Taste and Tour Maple Camps

1. Historical and Genealogical Society of Somerset County, Inc.

Maple history and lore, demonstrations of maple sugar making, spotza and burnt sugar cake samples, c1860 maple sugar camp, maple activities, exhibits and museum. Information for maple sugar makers, and more. Easy access and parking. Handicap accessible.

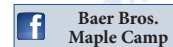
10649 Somerset Pike, Somerset, PA 15501
Contact: Mark Ware
Phone: 814-445-6077
Email: mware@pa.gov
Website: www.somersethistoricalcenter.org



2. Baer Bros. Maple Camp

Baer Bros. Maple is based in a traditional woods setting. We collect sap from over 5,000 taps boiling on our wood fired Venturi evaporator. There will be sugar making, spotza, tree tapping, and boiling during the weekend. We have listed the updated 245 Acres Road address for your convenience.

245 Appy Acres Road, Somerset, PA 15501
Contact: Michael & Sherry Lynch
Phone 814-442-3680 or 814-445-1930
Email: mikejdeerelynych@aol.com
Website: www.baerbrosmaple.com



3. Walnuttale Maple Farms

Walnuttale Maple Farms is truly in the "Land of Milk and Maple." The Friedlines have been boiling maple syrup and milking dairy cows for 4 generations. The "sugar woods" has 1,200 taps using state-of-the-art tubing, but visitors can still tap a maple tree the traditional way and gather buckets of sap at the sugar camp. Enjoy maple sundae samples. Pure maple products available for sale.

287 Walnuttale Lane, Boswell, PA 15531
Contact: Mary Friedline
Phone: 814-629-6032 or 814-233-4588
Email: walnuttalefarms@zewireless.com



4. Emerick's Maple LLC

Expanding to 9,500 taps and updating to a newer, 8-post R.O. are just some of the changes taking place at Emerick's Maple. Stop in and try our complete line of maple products and enjoy a horse-drawn wagon ride (weather permitting) all while seeing a third generation Maple camp producing nature's sweetest treat.

180 Ridge Road, Hyndman, PA 15545
Contact: Matthew & Stephanie Emerick
Phone 814-324-4345 or 814-521-5961
Email: emerickspuremaple@yahoo.com
Website: www.puremaplesyruponline.com



Taste & Tour Map



5. Holler-Hills Maple

Holler-Hills maple welcomes you to our sugar camp. Come enjoy our famous maple milkshakes, we are located just North of Schweibinville. We are proud to produce pure maple syrup. 2,100 taps supply sap for a leader 2 x 8, evaporator and a H2O innovation RO.

185 Faidley Road, Markleton, PA 15551
Contact: Bearl Faidley
Phone 814-926-4219 or 814-701-6033
Email: maplecakes77@gmail.com

6. Listie Volunteer Fire Co.

Come and enjoy old-fashioned sourdough buckwheat cakes, pancakes, local sausage and home-made "puddin" with local pure maple syrup. Meals are served in the Fellowship Hall located around back of Somerset Alliance Church.

Friday 4:30-7, Saturday 7-4, Sunday 11:30-2

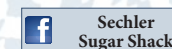
708 Stoystown Road, Somerset, PA 15501
Contact: Gary Paugh
Phone: 814-279-4833
www.listiegrove.net

Meals Served at the
Somerset Alliance Church
in Back

7. Sechler Sugar Shack, LLC

Nestled in the hills of the Turkeyfoot Valley lies the Sechler Sugar Shack. Since 1850, our family has continued the tradition of making the finest maple products. The old techniques are continually being updated with the most modern technology to produce the distinctive flavors of Somerset County Maple Syrup. Enjoy maple treats - visit with 5th, 6th, 7th & 8th generations of maple producers.

7758 Kingwood Rd., Confluence, PA 15424
Contact: Everett Sechler at 814-395-3200 or
814-289-9422
www.sechlersugarshack.com
Email: sales@sechlersugarshack.com



Somerset County Maple Taste & Tour

March 11 & 12, 2023
10 am - 4 pm



8. Milroy Farms

Rt 219, 1/2 mile south of Salisbury. Follow farm signs. Visit our 5th generation, 17,000 tap farm where syrup is produced using new technologies and age-old traditions. The camp features guided tours, educational demonstrations, antique maple equipment, candy kitchen and maple samples. Try Milroy Farms blend *Aroma of the Andes* Specialty Coffee. Along with our maple peanut butter chocolates, fudge-like maple creams and our very popular maple granola.

1724 River Road, Salisbury, PA 15558
Contact: Jason Blocher at 814-662-4125
www.milroyfarms.com
Email: milroyfarms@comcast.net



9. Robosson's Pure Maple Products*

Robosson's Pure Maple Products is located just off Exit 50 of I-68 and 3 miles East of Rocky Gap Casino & State Park, just across the Mason-Dixon Line. A five year old maple camp with 1,500 taps using reverse osmosis and a wood fired evaporator - Pure maple syrup, maple candy, maple cream and gift baskets available.

223 Beans Cove Road, Clearville, PA 15535
Contact: Randy Robosson & Anita Simmons at
301-268-9517 or 301-268-6279
Email: robossonpuremaple@gmail.com

10. McCormick Family Farm*

McCormick Family farm established its sugar camp in 2020. We started with 220 taps and anticipate 1000 taps for this season. We utilize 3/16" tubing and a 600 gallon/ hour RO. Stop by and see our operation including our 3x10 wood evaporator, while sampling our syrup and other maple products.

293 McCormick Rd, Portage, PA 15946
Contact: John and Jen McCormick
Phone: 814-472-7259 or 814-244-1718
Email: mccormickfarming@gmail.com



11. Hillegas Sugar Camp

We process sap from over 9,000 taps using reverse osmosis, vacuum, and a wood fired arch. Our products are available for sample and sale including maple cotton candy. This year we have added a store with an assortment of maple related products and are serving maple ice cream and sundaes. Albright's Concessions will be here serving breakfast and lunch using some of our products. Also, Whitehorse Brewing will be sampling and selling beer made with maple syrup. Our camp is spacious with abundant parking and easy access.

455 Dividing Ridge Rd., Fairhope, PA 15538
Contact: Kyle Hillegas at 814-233-5843
www.hillegassugarcamp.com
Email: hillegassugarcamp@gmail.com



12. Lemmon Bros. Farms Sugar Camp

Lemmon Bros. Sugar Camp was established in 2014. Nestled in the allegheny plateau. The camp has 4500 taps on vacuum. Stop in and sample Somerset County's Original Bourbon Barrel aged maple syrup. Be sure to try our 2 new flavor infused maple syrups and enjoy some maple flavored treats.

242 Lemmon Rd., Markleton, PA 15551
Contact: Larry Lemmon
Phone: 814-926-2460 or 814-926-6591
Email: LemmonBrosFarms@aol.com

13. Arnold's Sugar Camp

Arnold's Sugar Camp, established in 1986, is a family operated sugar camp nestled in the woods of Rockwood, PA on S.R. 3015. We are an award winning sugar camp that produces & sells only the finest maple products including: maple syrup, maple sugar, maple cream, sugar cakes, maple cotton candy, maple hickory nut topping and vinaigrette. Using today's modern technologies, including a 3x6 H&M evaporator, a new leader reverse osmosis machine and filter press. We look forward to your visit to our camp.

3861 Waterlevel Rd., Rockwood, PA 15557
Contact: Eric & Melissa Arnold
Phone: 814-926-3443 or 814-442-8025
Email: maplequeen05@gmail.com

14. Sanner Maple Products

Sanner Maple Products is a sugaring operation with 20,000 taps on vacuum. We welcome you to tour our camp and enjoy an array of sweet maple treats including maple taffy, maple cotton candy and maple balsamic vinaigrette.

174 Reservoir Rd., Rockwood, PA 15557
Contact: Andy Sanner
Phone: 814-483-6592 or 814-926-2269
Email: andynkris@outlook.com
www.sannermappleproducts.com

15. Livengood Bros. Maple LLC

Livengood Brothers has been boiling since 2014. We have 2,000 taps. Family and Friends work together in the busy Maple Season. We offer a variety of maple products including Maple Kettle Corn and a Maple Cookbook. Coal Country Brewing will be back for beer sampling and sales- Featuring Beer made with Livengood Brothers Maple Syrup.

3064 Copper Kettle Hwy., Rockwood, PA 15557
Contact: CJ Livengood
Phone: 814-233-6788
Email: LivengoodBro@gmail.com
www.LBMaple.com



16. Long Lane Maple

Long Lane Maple is a small sugar camp on a 4th generation farm near Kingwood. They syrup is made from around 1,000 taps using a small RO and a 2'x 6' oil boiler. The kitchen is one of the highlights of the camp with plenty of countertops, cabinets and workspace.

308 Long Lane Drive, Markleton, PA 15551
Contact: Mike Ream and Dan Ream
Phone: 814-233-5234 or 814-521-4861
Email: info@longlanemaple.com
Website: www.longlanemaple.com

17. Brantview Farms Maple

Brantview Farms Maple is a family-run eight-generation maple sugar camp producing 100% pure maple syrup and maple products. Tour includes an exhibit and antique equipment display. Visit the Brants and enjoy samples of delicious food made with maple as well as maple products. Sugar demonstration and wagon rides available, weather permitting.

347 Vanyo Road, Berlin, PA 15530
Contact: Amy Brant
Phone: 814-267-3273
www.brantmaple.com
Email: brantviewfarms@gmail.com
Instagram: Brantview Farms Maple



18. Black Bear Maple Camp

Our 10,000 tap operation uses state of the art technology to produce award winning syrup. We are the producer of the popular Bourbon Barrel Aged Syrup. We hope you plan a visit to our camp and try the maple goodness from our taps to your taste buds.

722 White Oak Hollow Road, Meyersdale, PA 15552
Contact: Cindy Newman
Phone: 814-242-5886 or 814-442-6505
www.blackbearmaple.com
Email: cindy@rcnewman.com



19. Kinsley's Maple Syrup

We welcome visitors to Kinsley's Sugar Camp. We have 13,000 taps on pipeline with vacuum in Brothersvalley Twp. and surrounding area. Our sugar camp has RO's, and a large wood-fired evaporator. Our children carry on the tradition of helping in the woods and mountainsides, following 6 generations of sugar makers. Syrup, candy, cream and fudge, and our family's favorite maple baked goods are available for sample and sale. "SATURDAY ONLY"

4738 Huckleberry Hwy., Berlin, PA 15530
Contact: Aaron or Susan Kinsley
Phone: 814-267-5768 or 814-233-1817 (Aaron's cell)

20. Duck's Maple Farm*

We are a small Sugar House using a wood-fired leader evaporator, reverse osmosis, with 2,500 taps on vacuum. We produce specialty items such as maple-coated nuts, maple cream, maple sugar cakes, maple caramels and bourbon-barrel aged syrup. Our delicious maple syrup will be available to taste as well as some wonderful maple baked goods. Stop in for a visit. We would love to see you!

1700 Red Barn Lane, Normalville, PA 15469
Contact: Sherry Hess
Phone: 724-455-1710 or 724-317-2523
Email: ducksmaplefarm@gmail.com



21. Wagner's Sugar Camp

We use state of the art equipment to produce pure maple syrup and products from 23,000 taps. Come check out our recent renovations at our sugar camp and see our unique historical displays.

152 Sugar Kamp Ln., West Salisbury, PA 15565
Contact: Jeremy Walters
Phone: 814-242-2497
www.wagnersmapleproducts.com
Email: jeremycwalters@aol.com



22. Copper Kettle Maple

Copper Kettle Maple is a 1,200 tap operation with a wood-fired evaporator and steam pan. We are located on a small dairy and crop farm. It will be a 300 yard walk to the camp, but please stop in and see what makes our camp unique.

3290 Copper Kettle Hwy., Rockwood, PA 15557
Contact: Jared Walker
Phone: 814-289-1354
Email: jwalker250@yahoo.com



23. Hillside Sugar Shack

Hillside Sugar Shack was established in 2015 in hopes of rekindling a family tradition. Hillside has grown over the years from 250 to 1,400 taps with the support of family and friends. Maple sap is boiled with a handmade 2 by 6 wood-fired evaporator. Be sure to stop in to sample some of Somerset County's finest Maple products.

335 Whipkey Dam Road, Rockwood, PA 15557
Contact: Matt Pletcher
Phone: 814-233-3857 or 814-926-2390
Email: c.pletcher@yahoo.com

24. Laurel Hill State Park

Explore The History Of Maple Syrup From The Days Of Discovery To Modern Day Evaporation. Taste Our Award Winning Syrup And Purchase A Bottle To Take Home. Tours At 10:00 Am And 1:00 Pm. Registration Is Required.

1454 Laurel Hill Park Road, Somerset, Pa 15551
Contact: Kimberly Peck
Phone: 814-352-8649 or 814-445-7725
email: kipeck@pa.gov
www.dcnr.pa.gov

