

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
2025
Taste and Tour
March 1-2 & 8-9**

Taste and Tour Maple Camps



The dates that each camp are open are listed within their description.

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

The maple history and heritage stop. Tour the Visitor's Center, c1860 Maple Sugar Camp, and the new PA Maple Museum featuring interpretive displays, and over 100 early maple sugaring artifacts. We offer demonstrations of sugar stirring and trades related to the maple industry. Tastings of the Somerset County taffy treat, "spotza," and burnt maple sugar cake. - March 2-3, and 9-10

10649 Somerset Pike, Somerset, PA 15501
Contact: Mark Ware
Phone: 814-445-6077
Email: info@somersethistoricalcenter.org
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 Appy Acres Road address for your convenience. - March 9-10

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. Walnutdale Maple Farms

The Friedlines have been boiling maple syrup with a wood fire for 5 generations, with nearly 1,700 taps on the family farm. Visitors can tap trees and hang traditional buckets at the sugar camp, learn about maple, and enjoy maple sundaes and treats. Pure maple products available for sale. - March 9-10

287 Walnutdale Lane, Boswell, PA 15531
Contact: Carna Friedline / Mary Friedline
Phone: 814-629-6032 or 814-233-4588
Email: walnutdalefarms@zewireless.com



4. Holler-Hills Maple

Holler-Hills Maple welcomes you to our sugar camp. Come enjoy our famous maple milkshakes. We are proud to produce pure maple syrup. 2,200 taps supply sap for a leader 2 x 8, evaporator and a H20 innovation RO. - March 2 and 9-10

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



Taste & Tour Map



*Camps are out of Somerset County

5. 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. - March 9-10

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



6. Milroy Farms

Rt 219, 1/2 mile south of Salisbury. Follow farm signs. Visit our 17,000 tap farm where syrup is produced using new technologies and age-old traditions. Camp features: guided tours, demonstrations, samples and specialty products. Highlight: Wagon ride through Maple timbers on Sundays (weather permitting.) Call or check our website or FaceBook for more information. - March 2-3, and 9-10

1724 River Road, Salisbury, PA 15558
Contact: Jason Blocher at 814-662-4125 or 814-233-0973
www.milroyfarms.com
Email: milroyfarms@comcast.net



7. 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 six 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



Somerset County Maple Taste & Tour

March 2-3 & 9-10, 2024
10 am - 4 pm



AdobeStock | #198255297

8. McCormick Family Farm*

McCormick Family Farm, LLC started its camp in 2020 with 220 taps, with over 1000 taps and growing. Syrup is produced using 3/16" tubing, a 600 gallon/hour RO and a 3x10 wood evaporator. We encourage you to use maple syrup for more than just pancakes and waffles. Stop by to tour our camp and try a variety of foods made with our syrup. Recipes will be available too. - **March 2-3, and 9-10**

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



9. Hillegas Sugar Camp

We are a wood fired sugar camp processing sap from over 9,000 taps. Our products are available for sample and sale including maple cotton candy, maple creemee (ice cream), and sundaes. Be sure to check out our store with an assortment of maple related products. We will have a food truck serving breakfast and lunch as well as White Horse brewing sampling and selling maple beer. Our camp is spacious with abundant parking and easy access. - **March 2-3, and 9-10**

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



10. Lemmon Bros. Farms Sugar Camp

Lemmon Bros. Sugar Camp was established in 2014. Nestled in the Allegheny plateau. The camp has 4,500 taps on vacuum. Stop in and sample Somerset County's Original Bourbon Barrel aged maple syrup. Be sure to try our infused flavors and enjoy some maple flavored treats. - **March 9-10**

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



11. 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. - **March 9-10**

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



12. 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. - **March 2-3, and 9-10**

174 Reservoir Rd., Rockwood, PA 15557
Contact: Andy Sanner
Phone: 814-926-2269 and 814-483-6591
Email: andynkris@outlook.com
www.sannermapleproducts.com



13. 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. - **March 2-3, and 9-10**

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



14. Long Lane Maple

Long Lane Maple is a small sugar camp on a 4th generation farm near Kingwood. Their syrup is made from around 1,000 taps using a small RO and a 2'x 6' oil boiler. The heated kitchen is one of the highlights of the camp with plenty of countertops, cabinets and workspace. - **March 2-3, and 9-10**

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



15. 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. - **March 2-3, and 9-10**

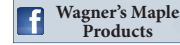
347 Vanyo Road, Berlin, PA 15530
Contact: Amy Brant
Phone: 814-267-3273
www.brantmaple.com
Email: brantviewfarms@gmail.com
Instagram: Brantview Farms Maple



16. Wagner's Sugar Camp

We use state of the art equipment to produce pure maple syrup and products from 25,000 taps. Come check out our recent renovations at our sugar camp and see our unique historical displays. - **March 2-3, and 9-10**

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



17. Kinsley's Maple Syrup

We welcome visitors to Kinsley's sugar camp, on our farm in Brothersvalley Twp. We have 13,000 taps on pipeline with vacuum. Our sugar camp has RO's, and a large, wood fired evaporator. Meet 4 generations of our family, and sample syrup, candy cream and fudge. Homemade maple-glazed cinnamon rolls and other baked goods for sale. - **March 2 and 9**

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



18. Duck's Maple Farm*

We are a small sugar camp with 2,000 taps using a wood fired evaporator, reverse osmosis and vacuum on all taps. We make pure maple syrup, maple candy, maple-coated nuts, maple cream, maple caramels and bourbon barrel-aged maple syrup. We look forward to you visit! - **March 2-3, and 9-10**

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



19. Four Seasons Maple

Established in 2023, wood fired evaporator with 1400 plus taps. - **March 2-3, and 9-10**

227 Four Seasons Road, Boswell, PA 15531
Contact: Seth Kaufman
Phone: 814-341-9593 and 814-242-6511
Email: 4seasonsmaple@gmail.com



20. 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. New for this year, Covered Bridge Garlic Company will be joining us with their delightful products including our collaborative maple Garlic Rub! - **March 2-3, and 9-10**

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



21. Laurel Hill State Park

Explore the history of Maple Harvest from the days of discovery to modern day evaporation. Tours will occur at 10 am and 1 pm. Look for the Maple Harvest Tour sign along Laurel Hill Park Road. - **March 2 and 9**

1454 Laurel Hill Park Road, Somerset, Pa 15501
Contact: Kimberly Peck
Phone: 814-352-8649
email: kipeck@pa.gov
www.dcnr.pa.gov



22. Listie Volunteer Fire Co.

Come and enjoy old-fashioned sourdough buckwheat cakes, pancakes, local sausage and homemade "puddin" with local pure maple syrup. Meals are served in the Fellowship Hall located around back of Somerset Alliance Church. - **Saturday - March 2, 7:00-4:00, Friday - March 8, 4:30-7:00, Saturday - March 9, 7:00-4:00 and Sunday - March 10, 11:30-2:00**

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

Meals Served at the Somerset alliance Church around back

23. 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. - **March 9-10**

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

