

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.

Taste & Tour Map



Taste and Tour Camps

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

1. PA MAPLE MUSEUM - SOMERSET HISTORICAL CENTER

March 1-2, and 8-9 / Your maple history and heritage stop. Visit the PA Maple Museum and the Somerset Historical Center in one stop. Maple exhibits, over 100 artifacts, live demonstrations of coopering, keeler scrub brush making, c1860 maple sugar camp, and more. Sample burnt sugar cake, spotza (Somerset Co. taffy treat) and fresh maple sugar.

10649 Somerset Pike, Somerset, PA 15501
Contact: Mark Ware at 814-445-6077
Email: info@somersethistoricalcenter.org
Website: www.somersethistoricalcenter.org



2. MILROY FARMS

March 1-2, and 8-9 / Rt 219, ½ 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.

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



3. ROBOSON'S PURE MAPLE*

March 1-2, and 8-9 / Roboson's Pure Maple is located just off Exit 50 of I-68 and 3 miles East of Rocky Gap Casino and State Park, just across the Mason-Dixon Line. A seven 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 Roboson & Anita Simmons at 301-268-9517 / 301-268-6279
Email: robosonpuremaple@gmail.com

4. LIVENGOOD BROS. MAPLE LLC

March 1-2, and 8-9 / 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 at 814-233-6788
www.LBMaple.com or Email: LivengoodBro@gmail.com



5. HILLEGAS SUGAR CAMP

March 1-2, and 8-9 / We will demonstrate wood fired boiling from 9,000 taps. Our store has more than 30 maple related products including maple cream (ice cream) & sundaes. Most products are available to sample. We will have a food truck serving breakfast and lunch. Whitehorse Brewing with a maple beer. New this year educational crafts and face painting. Our camp is heated & spacious with abundant parking and easy access for handicap guests.

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



6. LEMMON BROS. FARMS SUGAR CAMP

March 1-2 and 8-9 / 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.

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



7. SANNER MAPLE PRODUCTS

March 1-2, and 8-9 / Come help celebrate our 50th year at our current location. We have an array of maple products to sample and for sale including our maple balsamic vinaigrette dressing. New this year Dough Girls Cakes will be here to sell their baked goods, which includes maple goodness too!

174 Reservoir Rd., Rockwood, PA 15557
Contact: Andy Sanner at 814-483-6591 and 814-926-2269
www.sannermappleproducts.com

8. ARNOLD'S SUGAR CAMP

March 1-2 and 8-9 / 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 at 814-442-8025
Email: maplequeen05@gmail.com

Mark Your Calendar for the
2026 Taste and Tour
March 7-8 & 14-15

Somerset County Maple Taste & Tour March 1-2 & 8-9, 2025 10 am - 4 pm



9. WAGNER'S SUGAR CAMP

March 1-2, and 8-9 / We use state of the art equipment to produce pure maple syrup and products from 25,000 taps. Come tour our camp and see our unique historical displays of maple production in the past.

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



10. BRANTVIEW FARMS MAPLE

March 1-2, and 8-9 / It isn't maple season without a taste and tour at Brantview Farms Maple! Our eight-generation maple sugar camp produces 100% pure maple syrup and maple products. View our antique equipment display, learn about syrup production, watch a sugar demonstration, sample delicious maple food and shop in our rustic camp store. Maple Sugar Demonstrations: 10:30, 12:30 and 2:30 daily during Taste & Tour. Wagon Rides (weather permitting): 11:30, 1:30 and 3:30 daily during Taste & Tour. Also food trucks!

347 Vanyo Road, Berlin, PA 15530
Contact: Amy Brant at 814-267-3273
www.brantmaple.com or Email: brantviewfarms@yahoo.com
Instagram - Brantview Farms Maple (@brantviewfarmsmaple)



11. KINSLEY'S MAPLE SYRUP

March 1 and 8 / Saturdays Only. 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 our family and sample syrup, sugar, cream and fudge. Homemade maple-glazed cinnamon rolls and other baked good for sale.

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

12. DUCK'S MAPLE FARM*

March 1-2, and 8-9 / We are a family owned sugar camp that began making syrup in 2013. We use a wood-fired Leader evaporator with our taps on vacuum and a reverse osmosis. We make pure maple syrup, maple-coated nuts, maple sugar candy, maple cream, maple caramels and bourbon barrel-aged maple syrup. We would love to have you visit our camp. Education tours are given. Come enjoy some maple treats and taste our delicious syrup.

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



13. FOUR SEASONS MAPLE

March 1-2 Established in 2023, we produce wood fired maple syrup with approximately 2,500 taps. We will have tools and supplies used on display. We will have pulled pork sandwiches featuring our maple bbq, along with samples for our other maple products. Rusty Musket Distilling Co., will be present with samples of their maple rye whiskey.

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



14. HILLSIDE SUGAR SHACK

March 1-2, and 8-9 / 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!

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

15. LAUREL HILL STATE PARK

March 1 and 8 / Enjoy an educational tour exploring the history of maple harvest from the days of discovery to modern day evaporation. Tours occur at 10 am and 1 pm. Look for the "MAPLE HARVEST TOUR" SIGN ALONG LAUREL HILL PARK ROAD.

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



16. LISTIE VOLUNTEER FIRE CO.

Saturday - March 1, 7:00-4:00, Friday - March 7, 4:30-7:00, Saturday - March 8, 7:00-4:00 and Sunday - March 9, 11:30-2:00
Meals are served in the Fellowship Hall located around back of Somerset Alliance Church. Come and enjoy old-fashioned sourdough buckwheat cakes, pancakes, local sausage and homemade "puddin" with local pure maple syrup.

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



17. LONG LANE MAPLE

March 1-2 and 8-9 / Long Lane Maple, run by the Ream Family is a small camp of 1000 taps on a 4th generation farm near Kingwood, it features a small RO and a 2' x 6' oil boiler. A favorite place for maple bbq sauce and salad dressings. Come get warm in the heated kitchen.

308 Long Lane Drive, Markleton, Pa 15551
Contact: Dan or Mike Ream at 814-521-4861 or 814-233-5234
Email: info@longlanemaple.com



18. BAER BROS. MAPLE CAMP

March 8-9 / Baer Bros Maple is based upon a traditional woods scene setting. We collect sap from over 5000 taps, boiling on a wood evaporator and utilizing reverse osmosis. There will be sugar making, spotza, boiling, and the ability for kids to tap a tree.

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



19. WALNUTDALE MAPLE FARMS

March 8-9 / 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.

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



20. HOLLER-HILLS MAPLE

March 1 and 8-9 / 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 H2O innovation RO. We also have balsamic vinaigrette and maple cream.

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



21. COPPER KETTLE MAPLE

March 8-9 / We are located 7 miles from Seven Springs on a small crop and maple farm with a few dairy heifers. The maple camp has around 1700 taps that we boil down on a 3 x 10 wood fired evaporator and steam pan. The sugar camp is about a 300 yard walk across a pasture field.

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



22. SECHLER SUGAR SHACK, LLC

March 1-2 and 8-9 / 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 and visit with 5th, 6th, 7th & 8th generations of maple producers.

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



23. MCCORMICK FAMILY FARM, LLC.*

March 1-2, and 8-9 / McCormick Family Farm, LLC started its camp in 2020 with 220 taps, and currently with over 1200 taps and growing. Syrup is produced using 3/16" tubing, a 600 gallon/hour RO and a 3x10 wood evaporator. Stop by to enjoy the delicious smell of sap boiling and sample a variety of foods made with our syrup. Maple syrup and other maple products available for purchase.

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



24. THE MAPLE LODGE, LLC.*

March 1-2 and 8-9 / Established in 2012, our maple camp produces syrup from over 3,000 taps located on our 236 acre family farm. Hosted by the 2nd and 3rd generation sugar makers, you can tour our camp and learn about how maple syrup is made. A lot of samples including syrup, candy, cotton candy, etc.

285 Maplodge Road, New Alexandria, PA 15670
Contact: Julie Wnek and Zach Wnek
Phone: 724-454-5425 or 724-454-5424
www.themaplodgegellc.com
Email: info@themaplodgegellc.com



25. G & T ACRE MAPLE PRODUCTS

March 8 from 9-5 / Sample our 100% pure maple products and learn about maple sugaring! Our syrup is made the "Old fashioned way," using a 4 x 14 wood-fired evaporator with NO reverse osmosis or vacuum on our trees. We are thankful for God's design of the maple process! Open one day only!

599 Springs Road, Springs PA 15562
Contact: Joel & Tracy Elder
Phone: 814-662-4344
Email: jbandtmaple@gmail.com