

## **Day 1:**

**Valley View Maple** – Valley View Farm is owned and operated by Glen and Kalie Garber near Meyersdale, PA.

We have around 6,800 taps on vacuum running to 2 locations; 1 woods has 1,350 taps is hauled in and the home woods has 5,450 taps is pumped to the sugar camp via underground line. We boil with 4x12 sunrise natural gas evaporator with a sap raider. We filter sap with an earth filter and use an h2o RO. We use 1,300 gallon refrigerated bulk tanks as well to improve our efficiency. Most of our syrup is sold wholesale in jugs.

**Black Bear Maple** - Owning a maple camp was a dream of owner Roger Newman since he was a boy. During adulthood it became a retirement dream.

Black Bear Maple Camp was built in 2016. During the 2018 sugar season, it burned to the ground and was a total loss. We rebuilt and boiled again in the 2019 season. Some say, “What would you do differently if you had the chance?” We made our camp bigger!

Today Black Bear collects and boils from 12,000 taps in 5 sugar bushes. We also supervise an ALL-Amish crew that taps and manages the woods for a nearby sugar camp. They have 17,000 taps on 4 sugar bushes. Both camps have CDL monitoring systems that allow for “real time” fluctuations and emergencies throughout the season.

Black Bear’s 12,000 taps are powered by four vacuum pumps and sap is transported by an 1800-gallon tank on a trailer behind a RAM 2500 4x4 truck. We have a 9000 gallon “dump tank” at the entrance of the camp. There is an 800-gallon tank on the upstairs floor of sugar shack for RO sap.

Our CDL 20+ reverse osmosis system has three 8 inch and two 16 inch membranes. We can process 2300 gallons per hour to 23 brix. There is 3000 gallons of water storage from the RO for washing and processing. We boil on a CDL 3X12 propane evaporator.

Our 8 man crew starts tapping the 3rd week of December and finishes in January. They also manage the woods for both camps during the entire sugar season.

The sugar house is run by 1 man most of the time but is graced with lots of friends and family while boiling. We have the capacity for 36,000 gallons of sap storage if needed as there is no work done on Sundays.

Our maple business is nestled among one of the largest Amish populations in western Pennsylvania. We welcome you to meeting “our boys” who have become lifelong friends.

**Emerick’s Maple** - Emerick’s Maple LLC is owned and operated by Matthew and Stephanie Emerick. Along with Matthew’s Dad, Eddie, and their 4 children: Tyler, Sarah, Daniel and Kailee, the family currently taps 9,700 trees, all on vacuum tubing. All sap is trucked to the sugarhouse from 3 pumphouses. We use liquid rings vacuum pumps in all our pumphouses. Raw sap is collected from 2 of the pumphouses totaling 4,800 taps. In our 4,900 tap woods we have a 2 post RO at the pumphouse, where we concentrate the sap to 5-7%, and that concentrate is hauled to the sugarhouse. A CDL monitoring system is used to monitor tanks and vacuum.

Sap is concentrated on an 8 post CDL 20+ RO to 20% - 22%. We boil on a 3 ½ by 14 Lapierre Turbo 2 evaporator making around 60 gallons of syrup an hour. For the 2025 season we installed a 1500 gallon, refrigerated bulk tank to hold concentrate.

In 2015 we built a packaging area, where we bottle all our syrup. A 2x6 oil fired finisher is used to heat up syrup, then it is refiltered and bottled. All our syrup is sold wholesale, most within the state of Pennsylvania. Additional bulk syrup is also purchased to meet customer demand.

**Hillegas Sugar Camp** - Hillegas Sugar Camp owned and operated by Kyle and Rebecca Hillegas. Along with their 3 children Syrus, Brennen, and Anna, Kyle’s Dad, Russ and brother Brandon they tend the family’s 16,500 taps all on

tubing and vacuum. Sap is trucked to the sugar camp from 4 pump-houses. We haul raw sap from 7,500 taps and concentrate from the remaining 9,000 saps. Sap is concentrated on an 8 post CDL 25+ RO. We boil on a 5 by 14 Leader wood fired evaporator making around 60 gallons of syrup an hour. In the off-season, we sell maple Creemee's (ice cream) on the weekends, as well have monthly dinners out of the sugar camp. You will get to enjoy a creemee at this stop.

**Kinsley's Maple Syrup** – Kinsley's Maple Syrup is owned and operated by Aaron and Susan Kinsley and family. Susan is a 6<sup>th</sup> generation maple producer. Her family moved to the USA after making maple syrup in Canada for five generations. We currently tap 20,000 all on vacuum tubing. Sap is collected from 7 different pump houses. Sap is processed on 3 RO's and boiled on a wood-fired 4x14 Leader Max evaporator with a steam-away. One-third of our syrup is sold wholesale and two-thirds is sold bulk.

**Brantview Farms** - Brantview Farms is owned and operated by Richard and Daniel Brant. We currently tap 10,000, which is all on vacuum tubing. We use a Tuthill Liquid Ring Vacuum pump for 1200 taps and that raw sap is hauled to the sugar camp. We use an Airablo Oil Cooled Vacuum Pump for 8800 Taps and that raw sap is automatically pumped to the sugar camp. The raw sap is then concentrated to 12% - 13% with a 4-membrane Leader Extreme HC-4 Reverse Osmosis. The concentrated Sap is then boiled on a 4x14 Leader Revolution Max Evaporator, which is fired with propane. We filter all syrup through a 10" Wesfab filter press before storing it in a 40-gallon drum. We sell our products in house, online, on websites, festivals and wholesale.

## Day 2

**Sanner Maple** – Sanner Maple Products is a sugaring operation in Rockwood, Pa owned and operated by Charles Sanner and his son Andy. Andy's oldest son Steven also helps out along with a few uncles, neighbors and friends.

Sanner Maple has about 20,300 taps all on vacuum. About 8,500 taps are pumped directly to bulk tanks at the sugar camp, and the rest is gathered from various tanks and pumphouses and brought in to the camp with a tractor and hauling tank.

Our sap is put through 2 reverse osmosis machines and taken to 8-10 brix before being boiled down on our 5x16 oil fired leader evaporator and steam away which has about a 600 gallon per hour boiling rate.

We produce pure maple syrup along with various other products including sugar cakes, maple cream, maple coated peanuts and pecans, granulated sugar, taffy, hard tac and maple balsamic vinaigrette.

**Wagner's Camp** - Pure maple syrup has been produced on the Wagner Farm since the early 1800's. In 2018, the Walters family purchased the farm and modernized the equipment and process. We have 25,000 taps, 14,500 flow directly to the sugar camp. All of the tubing is under vacuum and 75% of the mainline have CDL monitors. The sap is concentrated with an 8 post R.O., then boiled on a 5x14 Leader evaporator with a steam away.

Throughout the sugar camp there are hundreds of maple syrup antiques, which is one of the most extensive collections in the US. Many of the artifacts were used on the farm years ago, along with artifacts purchased throughout New England.

**Milroy Farms** – Where Age-Old Traditions Meet Modern Technology

15,000 tap operation, all on vacuum powered by 7 vacuum pumps. Sap storage includes 3 tanks of various sizes to include about 12,000 gallons of storage at sugar camp.

Our processing setup features a CDL 20+ Reverse Osmosis system (added in 2022) with three 8-inch and one 16-inch membrane, feeding into a 5x16 evaporator that includes:

- A Small Brothers flue pan
- A Sunrise syrup pan (added in 2023)
- A custom steam pan designed and built by Gary Blocher

Our production is monitored with the H2O Innovation Sugarheld system.

Whether you're here to learn, explore, or be inspired, visitors will gain a firsthand look into the decades-long evolution of maple production at Milroy Farms—where past, present, and future meet in every drop.