

Cabin by the Creek

David Yochim • 814-922-7755 • medic60by@hotmail.com
8168 Huntley Road, Albion, PA 16401

Come journey to our beautiful "Cabin by the Creek"

Triple Creek Maple

Gary & Shirley Bilek • 9225 Fillingier Road, Cranesville, PA 16410
814-756-4500 • gbilek@nwsd.org • www.triplecreekmaple.com

Demonstrations on Maple Syrup Production, Making Maple Cream and Maple Crumb Sugar

Casbohm Maple and Honey

Chris & Cheryl Casbohm • 9750 Sherman Road, Albion, PA 16401
814-756-4781 • chris@mapleandhoney.com • www.mapleandhoney.com

"Warm up near the wood fired arch and learn about our maple and honey hobbies."

R & B Maple

Keith & Bonnie Talbott • 10967 West Road, Albion, PA 16410
814-756-0927 • Beetablet100@hotmail.com

Home Built Evaporator • Free Samples

Sleepy Creek Honey & Maple Syrup

Mike Brauen, Norm Pratt, & Lester Shered • 814-398-4021
22399 Cemetery Road, Venango, PA 16440 • norman.pratt@us.army.mil

Beekeeping Exhibits and Antique Displays

How Sweet It Is

Laura Dengler & Bob Kent • 19868 Greenleaf Drive, Saegertown, PA 16433
814-763-2777 • maplecandy@windstream.net

Maple Sundaes, Milkshakes, Hot Apple Dumplings & More!

Our Lil' Sugarhouse

Scott & Kendra Durfee and family • 814-333-6540 • scottdurfee@juno.com
16234 S. Mosiertown Road, Saegertown, PA 16433 • www.lilsugarhouse.com

Come tap a tree and see our backyard sugaring display. Saturday Only.

Hurry Hill Farm

Janet M. Woods & Lisa G. Nathanson • 11380 Fry Road, Edinboro, PA 16412
814-734-1358 • Sugarhouse 814-572-1358 • www.hurryhillfarm.org

2009 & 2010 PA Farm Show "Best of Show" & "Premier Exhibitor"

Yatzor's Maple Products

Jeffrey Yatzor • 5860 Koman Road, Edinboro, PA 16412
814-450-4056 • yatzormapleproducts@msn.com

VISIT OUR SUGARHOUSE FOR FREE SAMPLES OF SYRUP, ALONG WITH FREE PANCAKES, SAUSAGE, AND JUICE OR COFFEE!

Ft. LeBoeuf Maple Syrup

Bill Phillips & Lew Steckler & Jeff Nelson
2789 Dublin Road, Waterford, PA 16441 • 814-796-3699 • phillipswf@aol.com

Enjoy our delicious maple syrup along with other free samples of maple products.

Maple Ridge Farm

Loren Cable • 1920 Fox Hill Road, Russell, PA 16345
814-757-5449 • cablesmapleridgefarm@hotmail.com

WOOD FIRED EVAPORATOR MAPLE CANDY, MAPLE MUSTARD, MAPLE PEANUTS, & MAPLE SYRUP

Whitmire Maple

Jon Whitmire • 4388 Scandia Road, Russell, PA 16345
814-706-2660 • jcwhitmire@verizon.net • www.whitmiremaple.net

Maple Syrup Maple Cream ~ Maple Candy

Maple Lane Maple Farm

Greg, Chris, Shaylyn & Cassidy Walberg • 814-739-9422
9437 Phillips Road, Union City, PA 16438 • sibergirl@verizon.net

Since 1944. Join us for lunch, free hot beverages, free samples of syrup, candy cream, maple mustard and maple peanuts.

WILLIAMS FAMILY MAPLE PRODUCTS

David Williams • 17320 Theuret Hill Road, Saegertown, PA 16433
814-763-6957 • plumber567@yahoo.com

Drawing for Maple Syrup and Products and the return of the "Sugar House Fire Sauce"!

Howles Family Maple Products

27828 Patterson Road, Guys Mills, PA 16327 • 814-967-2126
howlesmapleproducts@gmail.com • www.howlesmapleproducts.com

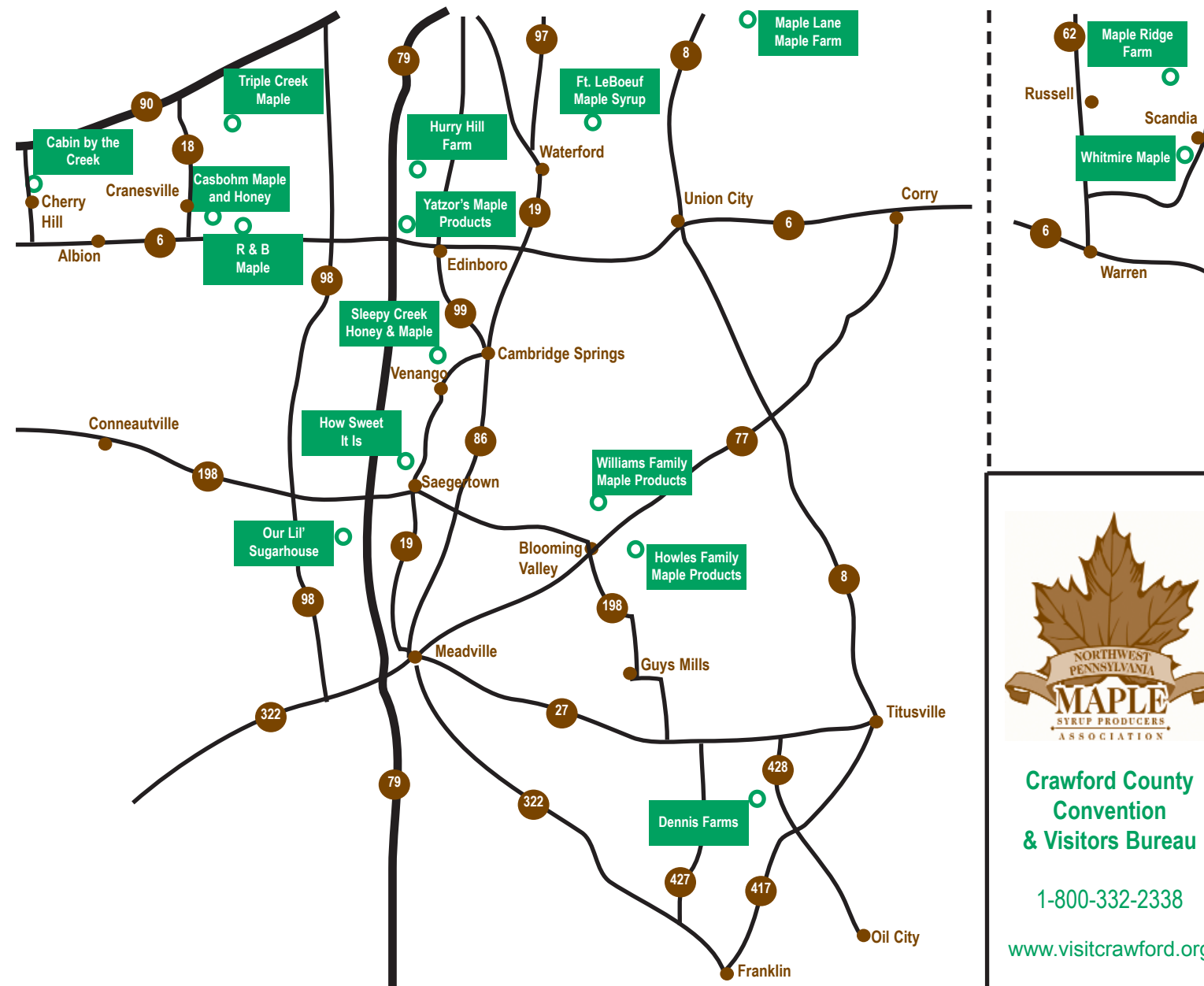
Come hungry! We will serve pancakes & ham all day both days - while supplies last!

Dennis Farms

Kevin Dennis • 814-374-4472 • 765 Russell Road, Cooperstown, PA 16317
kevin@dennisfarmsmple.com • www.dennisfarmsmple.com

Samples of nuts, cream, maple syrup dip, syrup and candy.

9TH ANNUAL MAPLE TASTE AND TOUR WEEKEND



Crawford County Convention & Visitors Bureau

1-800-332-2338

www.visitcrawford.org

Edinboro Area Historical Society's
3rd Annual Maple Festival
Benefits Edinboro Area Historical Society & Edinboro Vol. Fire Dept.
Sat & Sun, March 24 & 25, 2012 • 9:00 am - 3:00 pm
Edinboro Vol. Fire Dept., 125 Meadville Street, Edinboro, PA 16412
Tickets \$7.00 Adults - \$3.00 Children 12 and under
*Pancakes • Fresh Sausage • Local Maple Syrup • Live Music
Agricultural Products, Arts & Crafts Show and Sale
Two-Mile Pancake Run Starting at 9 am Saturday*

Enjoy a tour of our Sugar Shacks and taste the great Maple Flavors of our Maple Producers!

Meet Our Maple Producers and get Driving Directions

Cabin by the Creek

David Yochim • 814-922-7755, 8168 Huntley Road, Albion, PA 16401.
medic60by@hotmail.com

From I-90: Go South 1.5 miles on Rt. 6N to Biscoff Rd. Take a right turn, go 1 block to Huntley Rd. Take a left turn and go about 200 yards to location. Follow signs.

From Albion: Go West on Rt 6N, 5 miles past Cherry Hill. Cross bridge over Conneaut Creek and turn left at top of hill onto Huntley Rd. Location is on the left. Follow signs.

Full steam ahead for our best production year yet. Our recently acquired 1910 enter-prise boiler powering our traditional sugar house includes: steam powered pre-evapora-tor, steam engine powered vacuum pump and steam radiators for heat in addition to our original 3 x 12 waterloo wood fired evaporator. The operation is supplied by about 700 taps mostly on vacuum as well as our road side buckets. So listen for the steam whistle and bring your boots for an interesting journey to our beautiful "Cabin by the Creek", a timber frame cabin nestled along picturesque Conneaut Creek on a hillside of sugar maples and hardwood trees. Pure maple syrup, maple cream and maple candy will be available to taste as well as for sale.

Triple Creek Maple

Gary & Shirley Bilek • 814-756-4500, 9225 Fillinger Road, Cranesville, PA 16410
gbilek@nwsd.org • triplecreek@nwsd.org • www.triplecreekmaple.com

From 6N, go north on Rt.18 for 3.7 mi to Fillinger Rd. From I-90, go south on Rt.18 for 2.1 mi to Fillinger Rd. Turn east onto Fillinger, go 2.2 miles, Triple Creek Farm is on Southside of the road.

Triple Creek began producing maple syrup in 1988 with ten taps and an open boiling pan in the backyard. We have continued to develop and expand our operation ever since. Most recently we had our woods thinned by a professional forester. Trees that were in poor health, too crowded, and non-maple species were removed. This required us to remove all of our existing tubing and taps, and then rebuild a new wet/dry vacuum tubing system. We took this opportunity to expand our operation to all of our woods. We now have about 2000 taps in operation. These taps are a combination of both Red Maple and Sugar Maple trees. Sap is collected using the new wet/dry vacuum tubing system. Boiling time is reduced by utilizing a reverse osmosis machine to remove about 60% of the water from the sap. Currently we can use both oil and natural gas to fire our 3' x 8' Algier evaporator which is fitted with air injectors that speed boiling.

Our farm produces maple syrup, maple cream, maple candy, maple cotton candy, maple sugar, maple cream filled chocolates, and "maple sweetheart" suckers. Samples of maple products and maple baked goods will be available for the Maple Taste and Tour Weekend. Our maple products are available year-round on our website (www.triple-creekmaple.com) as well as from our farm. In addition to the ongoing tours of our maple syrup producing operation, we will be providing two additional maple confection demon-strations each day. Schedule on Sat. and Sun.: 10am-4pm- Maple syrup production; Noon - Making Maple cream; 2pm - Making Maple crumb sugar.

Casbohm Maple and Honey

Chris & Cheryl Casbohm • 814-756-4781, 9750 Sherman Road, Albion, PA 16401
chris@mapleandhoney.com • www.mapleandhoney.com

From I-79 & 6N, west on 6N 6.5 mi, turn right on West Rd., 1.2 miles to Sherman Rd., left on Sherman 1 mile.

We have been making syrup in our family for 100 years. Warm up near the wood fired arch while we make future maple memories in our inviting sugarhouse. Kids and parents can check out the sap buckets hanging on the trees in the yard to see if the sap is running.

We plan to be boiling and making syrup both days of the Taste and Tour event. Dress for the Albion weather. Our sugarhouse has easy access on a paved road. We have facilities on the grounds for your convenience.

Please visit the North Room of the sugarhouse for your maple and honey products to take home. There will be maple and honey samples on this self-guided tour, plus all products will be for sale. You can check our website after the Taste and Tour, for product list-ings and placing orders. We ship anywhere.

You are welcome to view and discuss our 2011 improvements to our sugaring opera-tion. The addition of a WRU (Water Reduction Unit) will allow us to process maple syrup faster and the AOF (Air Over Fire) will reduce wood consumption.

View the sign-in boards from tours of the past and add your signatures for folks to see in the future. Come in and set a spell and visit with a sugar-maker and beekeeper. Ask us questions and learn about our maple and honey hobbies.

R & B Maple

Keith & Bonnie Talbott • 814-756-0927, 10967 West Road, Albion, PA 16401
Beetab100@hotmail.com

From I-79, west on 6N 6 miles to West Road, turn right, 1/4 mile to 1st house on right.
100 Taps • Combination Jugs and Tubing • Brick arch 3 x 7 evaporator - home built
*Some Free Samples • Syrup for Sale *

Ft. LeBoeuf Maple Syrup

Bill Phillips & Lew Steckler & Jeff Nelson
814-796-3699 • 2789 Dublin Road, Waterford, PA 16441 • phillipswf@aol.com

In Waterford, turn east at the traffic light, go around the park. Continue east on 3rd Street to the "T" at Donation Rd. Turn left, go about .75 mile, turn right onto Dublin Rd., go about 2 miles. Driveway is on the right at the bottom of the hill.

Come see our oil fired evaporator. Learn how maple syrup is made and what it takes to make maple syrup. Watch how we filter and bottle our pure maple syrup.

Enjoy our delicious maple syrup along with other free samples of maple products.

Many maple products for sale

Maple Lane Maple Farm

Greg, Chris, Shaylyn & Cassidy Walberg • 814-739-9422
9437 Phillips Road, Union City, PA 16438 • sibergirl@verizon.net

3/4 mile south of Wattsburg on Rt. 8 to Phillips Road. Look for red barn. From Union City, go north on Rt. 8 for 9 miles, take right on Phillips Road. Look for red barn. Easy access and handicapped accessible.

Maple Lane Maple Farm has been producing maple syrup since 1944. Over the years a lot has changed, but the finished product is still the same. Presently we have 850 taps with 1/2 on tubing and 1/2 buckets. Sap is gathered with tractors and is boiled on a wood fired 3 1/2 x 10 evaporator with a steamaway.

Reminisce about syrup making and watch our video on the maple syrup process. Join us for lunch, free hot beverages, free samples of syrup, candy cream, maple mustard and maple peanuts. All products will be available for purchase.

Hurry Hill Farm

Janet M. Woods & Lisa G. Nathanson • 814-734-1358
11380 Fry Road, Edinboro, PA 16412 • www.hurryhill farm.org

Sugarhouse 814-572-1358

From I-79 Edinboro exit, east on 6N .25 mi., turn left (north) on Fry Rd., 2 mi. to new Hurry Hill Farm Maple Museum, 11424 Fry Rd.

2009 & 2010 PA Farm Show "Best of Show" & "Premier Exhibitor"

Park in lot. No smoking or pets, please. Wear boots and dress warmly!!

We offer a unique sugarhouse tour including a 3,000 sq. ft. Maple Museum featuring a "Tree to Table" exhibit, sugaring antiques, maple production displays and the 1957 Newbery award for Miracles on Maple Hill written in Edinboro. Take the wagon or walk to our sugarhouse and see how pure maple syrup is made, the old-fashioned way. Enjoy the kids activities in the museum, warm welcome tent, and "black pot". Many pure maple products for sale to take home: syrup, cream, candy, peanuts, cotton candy, crumb, mus-tard, barbeque sauce, pancake mix, etc. Free samples and maple hot chocolate!

Yatzor's Maple Products

Jeffrey Yatzor • 814-450-4056, 5860 Koman Road, Edinboro, PA 16412
yatzormapleproducts@msn.com

From Edinboro, west on 6N approx. 1.8 mi to Fry Rd. Turn right and go .6 mi to Koman Rd. Turn left on Koman .2 mi and sugarhouse is on right side of road.

Yatzor's Maple Products uses 7,000 taps with both buckets and tubing. They are offer-ing free samples of their syrup along with free pancakes, sausage, and juice or coffee! There will also be candy and syrup for sale.

Sleepy Creek Honey & Maple Syrup

Mike Brauen, Norm Pratt, & Lester Sherred
814-398-4021 • 22399 Cemetery Road, Venango, PA 16440
norman.pratt@us.army.mil • http://agmap.psu.edu/businesses/5203

From Edinboro, take Rt. 99 south towards Saegertown. Where Rt. 99 south curves left towards Cambridge Springs, stay straight at Y onto Plank Road. Drive 4.4 miles then turn right onto Cemetery Rd. Drive .5 miles on Cemetery Rd., sugar house is on the left.

A family run operation for many years, we will be making syrup in a newly built sugar-house. We use a 3 1/2' x 12' wood fired evaporator. We run approximately 1400 taps in line and buckets combined. We use tractors, atv's and trucks for collecting our sap.

We also have approximately 40 bee hives in which we do crop pollination and honey sales throughout Crawford and Erie counties.

There will be hot beverages, snacks and lunch items available throughout the day as well as many of our own products for sale, and free samples to go around.

Demonstrations on making maple syrup using a flat pan and cast iron kettle will be avail-able throughout the days. We will also have beekeeping exhibits and honey extraction presentations.

Antique displays from Crawford County and antique sugar-making tools will all be on dis-play in sugar house.

How Sweet It Is

Laura Dengler & Bob Kent • 814-763-2777 • maplecandy@windstream.net
19868 Greenleaf Drive, Saegertown, PA 16433

From I-79 get off at the Saegertown Exit Rt. 198, go east toward Saegertown, go 2.9 miles and before you cross the bridge, turn left onto Greenleaf Drive. From Saegertown, Rt. 6 & 19, take Rt. 198 west towards I-79, after crossing bridge, turn right onto Greenleaf Drive. We are located the last house on the right 1.6 miles.

Laura and Bob along with family and friends will welcome you to our modern sugar house where you can learn the process of making pure maple syrup. We currently use a 3 x 8 wood fired evaporator with reverse osmosis. Bring the family to this free outing and start your own family tradition. This year we will teach you how to make a little syrup in your own backyard. Tree identification, tapping, boiling techniques, filtering and canning your finished product will be the topic of interest. We will have free samples of our maple products. We offer maple syrup, candy, cream, maple butter, maple peanut butter, maple coated nuts, maple cotton candy, maple teas, maple mustards and maple barbeque sauce. We also plan on introducing some new products. Our products are available all year. We will again offer maple sundaes, milkshakes, and hot apple dumplings. We look forward to meeting you. Dress warm and where your boots.

Our Lil' Sugarhouse

Scott & Kendra Durfee and family • 814-333-6540 • scottdurfee@juno.com
16234 S. Mosiertown Road, Saegertown, PA 16433 • www.lilsugarhouse.com

From I-79 Saegertown exit, west on Rt. 198, turn left on South Mosiertown Road (first intersection) approx. 1.8 miles, our driveway is on the left side of the road. From Meadville, Rt. 19 to Black Rd, right at tee, 1/2 mile to sugarhouse. Watch for signs.

Come tap a tree, see a backyard sugaring display, syrup tasting, hand dipped ice cream served with maple syrup, many pure maple products for sale including our own pure maple eggs. Please join our family for a "sweet" time. * **Saturday only** *

Williams Family Maple Products

David Williams • 814-763-6957 • 17320 Theuret Hill Road, Saegertown, PA 16433
plumber567@yahoo.com

From Saegertown take 198 East toward Blooming Valley to Stoltz Rd. Turn Left. At first intersection turn left on Theuret Hill Rd. First house on right. Visit both garage and sugar house!

The owners will explain how they use the latest technology - a UV light and reverse osmosis machine before boiling the sap in a 3' x 8' wood fired evaporator. Sap is collect-ed from 1800 taps by using buckets and tubing then gathered by trucks. Recipes will be available. Honey will be available and learn all about how it is gathered. The tour will be looped for the hearing impaired. Simply set your hearing aid to the T-Coil (Telephone) set-ting. We will have a drawing for maple syrup and products, the return of the "Sugar House Fire Sauce" and as always, buses are welcome.

Howles Family Maple Products

814-967-2126 • 27828 Patterson Road, Guys Mills, PA 16327
howlesmapleproducts@gmail.com • www.howlesmapleproducts.com

From Meadville: take Rt. 77 towards Blooming Valley. Go two miles past Blooming Valley and take a right onto Lyona Rd. Take immediate right onto the dirt road (Maillard Road). Take the first left onto Patterson Road. The sugarhouse is the last place on the left in the garage behind the house.

We have about 1500 taps on both tubing and buckets. We use vacuum systems with our tubing. We use a Dominion & Grimm 3 x 8 wood fired evaporator and reverse osmo-sis machine. We will be offering free samples of products and syrup. Products include maple sugar, maple mustard, maple jelly, cotton candy, candy, maple butter, and more. Come hungry! We will serve pancakes and ham all day both days until supplies last!

Dennis Farms

Kevin Dennis • 814-374-4472 • 765 Russell Road, Cooperstown, PA 16317
kevin@dennisfarmsmaple.com • www.dennisfarmsmaple.com

From Meadville/Titusville or points North: Rt. 27 to Chapmanville, LeBoeuf Trail Rd. (right if from Meadville, left if from Titusville). Go to Sunville, at church bear left onto Russell Rd. Go 1.5 miles to #765 on left.

From Oil City/Franklin or points South: take Rt. 428/417 to Demseytown, take 428N to Wallaceville, turn left at Wallaceville Methodist Church. Go 1.6 miles, turn right onto Russell Rd. First place on the right.

4500 taps all on tubing with vacuum. One 3' x 12' raised flue, oil fired evaporator with reverse osmosis. Numerous samples. Samples of nuts, cream, maple syrup dip, and candy. Separate building for manufacturing value added products with a high speed bagger.

Maple Ridge Farm

Loren Cable • 814-757-5449 • 1920 Fox Hill Road, Russell, PA 16345
cablesmapleridgefarm@hotmail.com

From Warren: go north on Rt. 62. At the intersection with Rt. 957, go east into Russell After crossing the bridge approximately 1/2 mile, turn left onto Fox Hill Rd. Go 2 country miles. House is on right side of the road with easy access to sugarhouse behind barn.

We have approximately 500 taps all on tubing with high vacuum. This year we will be using a reverse osmosis machine to take some of the water out before boiling on our 2.5 x 8 wood fired evaporator. Come enjoy free samples of maple candy, maple mustard, maple peanuts along with maple syrup. All products will be for sale.

Whitmire Maple

Jon Whitmire • 814-706-2660 • 4388 Scandia Road, Russell, PA 16345
jcwhitmire@verizon.net • www.whitmiremaple.net

From the North: I-86 Steamburg Exit, East on 394 toward Onoville. Onoville to Scandia, PA. 1/2 mile past Scandia intersection on left. From Warren: Rt. 62 North, turn at Hatch Run Road. Then left on Scandia Rd., go 1 1/2 mile, on right.

We have a 600 tap operation, gather sap using vacuum pipe line and buckets and boil on a wood fired evaporator with a steamaway. We will have free samples of maple syrup, cream and candy and all will be available for purchase.

Edinboro Area Historical Society's 3rd Annual Maple Festival

Benefits Edinboro Area Historical Society & Edinboro Volunteer Fire Dept.
Saturday & Sunday, March 24 & 25, 2012 • 9:00 a.m. - 3:00 p.m.

Edinboro Volunteer Fire Department, 125 Meadville Street, Edinboro, PA 16412
Tickets \$7.00 Adults - \$3.00 Children 12 and under

**Pancakes • Fresh Sausage • Local Maple Syrup
Agricultural Products, Arts & Crafts Show and Sale
Live Music with Local Bands**

Two-Mile Pancake Run starting at 9am Saturday

NORTHWEST PA MAPLE ASSOCIATION



9TH ANNUAL MAPLE TASTE AND TOUR

MAPLE SYRUP WEEKEND

Saturday & Sunday
March 24 & 25, 2012
10:00 a.m. to 4:00 p.m.

For more information: www.pamaple.org



Free Samples • Free Tours

Pure Maple Syrup is one of the few natural products left in today's society. Visit our sugar houses--each one is different and unique. Some use wood, some use fuel oil or natural gas; some gather sap by the bucket, and some in pipelines. Plus, you can purchase some of this year's maple syrup!