

# 2010 New York State Maple Tour

## June 6-8, 2010

Hosted by Houghton College,  
1 Willard Avenue, Houghton NY 14744

The 2010 New York State Maple Tour will be hosted by Houghton College in the scenic hills of Allegany County. The tour will begin with registration at 3:00 pm, trade show opening at 3:30 pm and tour social from 6:00 to 8:00 pm on Sunday June 6. On Monday June 7<sup>th</sup> breakfast will be served in the Campus Center from 6:30 to 8:00 am and then we will be loading the busses for touring the following sugarhouses, the Cheese Museum and the Cuba Cheese Shoppe.

**Campbell's Sugarhouse** Cuba NY. A brand new sugarhouse was constructed before the 2009 season. They tap about 900 all on vacuum and tubing with a dry line system installed all new for the 2009 season. Syrup is boiled on a wood fired 4' x 14' Leader Max evaporator. Wood is split then stored on pallets and moved up for use with a skid steer, see this system demonstration. Near this site we will pass by a most unique horse barn and arena.

**Bob's Sugar Shack** Fillmore NY. 1100 taps with 300 buckets and 800 on tubing with 300 of these on vacuum. Sap is boiled on a 3' x 10' Dominion and Grimm Champion oil fired evaporator with a pre-heater. The farm store is a unique combination of maple products, gifts and crafts. Bob and Becky also manage the western New York Dominion and Grimm warehouse in Fillmore.

**Haag's Maple** Houghton NY. It is owned and operated by Ed and Christine Haag. They have been in business for 23 years. They have 475 taps mostly on tubing. Boiling is done with wood on a 2' x 8' evaporator with pre-heater. The wood structure sugarhouse is a great attraction in a picturesque setting.

**Baldwin Hill Farms, LLC.** Rushford NY. Currently there are 800 taps all on tubing and vacuum and all come directly to the sugarhouse. Boiling is accomplished with an oil fired 3 by 8 evaporator with pre-heater. Syrup is processed in a filter press and stored in five gallon containers. This site features a certified kitchen and a long list of value added products. Also see a great display of game mounts.

**Cuba Cheese Museum and Shoppe** Cuba, NY.

THE MAIN OBJECTIVES OF THE CUBA CHEESE MUSEUM ARE TO:

1. Acquaint people with the flow of change in local agriculture from the first settlement to the present, and with the technology that has brought about these changes.
2. Acquaint visitors with the history of the cheese industry in Western New York, and some of the technological advances associated with this process.
3. Preserve and exhibit artifacts and graphics associated with the early industry.

The Cuba Cheese Shoppe was created as a retail cheese outlet for the general public in July of 1976. The Shoppe has been shipping award-winning White NY State Cheddar

Cheese, cheese spreaders and cheese boards, and specialty gourmet gift items to connoisseurs across the nation for over 25 years.

Lunch will be served at the D&G Warehouse in Fillmore. On Monday evening a reception and trade show will be start at 6:00 pm followed at 7:00 pm by the 2010 Maple Tour Banquet held at the Houghton College Campus Center.

**On Tuesday June 8<sup>th</sup>** breakfast will again be served 6:30 to 8:00 am in the Campus Center then loading the tour busses to visit these sites:

**Cartwright's Maple Tree Inn, LLC** Angelica NY. The Maple Tree Inn began serving its first pancakes and maple syrup in 1963. The restaurant has been remodeled and expanded many times, originally seating just fifteen people. The family taps about 10,000 each year, with about 1000 buckets and the rest on tubing and vacuum. The 5' x 14' evaporator with pre-heater is fired by wood. Maple syrup, maple cream, sugar, coated nuts and pancakes are the primary products retailed.

**Harvey's maple spout** Canaseraga NY. Currently there are 1000 taps all on a liquid ring vacuum system and all run directly to the sugar house. Sap is filtered using both sand and DE filters. Sap is run through an RO and boiled on a 3' x 10' wood fired evaporator with a pre-heater. In 2010 Dean installed equipment to research the effectiveness of tap sanitation practices in this sugar bush. Results will be discussed on the tour.

**Mann,s Sugarhouse** Nunda NY. This operation is run by Chuck Mann. Chuck operates several hundred taps on tubing with part of the taps coming directly to the sugar house. Sap is stored in a bulk milk tank set up for ready indoor access without the tank using up sugarhouse space. A wood fired stainless evaporator is used for boiling in a uniquely structured sugarhouse. This site will be used for a discussion session on sugarbush thinning and maple tubing systems.

### **Hager Maple Products**

Hager Maple Products Arkport NY. They process sap from 2780 taps, 1530 buckets and 1250 on tubing with 500 of these on vacuum. Sap is boiled on two wood fired evaporators in series, a 5 by 14 with a steam-away followed by a 4 by 12, both are drop flue. The sugar house is post and beam constructed from wood harvested and sawn on the farm. This site also includes a variety of antique tractors and maple memorabilia, and demonstrations with a WoodMizer Sawmill and Timberwolf wood splitter.

Lunch will be served at the Arkport Village Park. Busses will return to the Houghton College Campus Center a little after 3:00 pm. College housing is available. For registration and college housing information go to [cornellmaple.com](http://cornellmaple.com) or [nysmaple.com](http://nysmaple.com) or have a form faxed or sent out call Steve Childs at 607-255-1658.