

# A 2008 Guide to Connecticut Sugarhouses



**OPEN TO THE PUBLIC**



## Connecticut Maple Syrup Is the Best Tasting You'll Find Anywhere

It won't be long when plumes of steam and smoke will rise from evaporators in hundreds of sugarhouses all across Connecticut. This annual rite of spring is eagerly looked forward to by local sugarmakers and their many loyal customers.

The traditional maple sugaring season in Connecticut extends from early February until late March, depending greatly on the weather. Freezing nights and warm, sunny days are necessary to provide good sap yields.

Maple producers, including the ones listed in this brochure, welcome individuals and parents with children during the sugaring season. You may watch the whole process of how sap is gathered and boiled, and smell the hot steam rising off the evaporator.

Be sure to call the sugarhouse ahead of time to see if sap is being boiled into syrup and sold. Besides selling syrup during the sugaring season, this and other maple products may be purchased at many sugarhouses throughout the year.

The Maple Syrup Producers Association of Connecticut, Inc. holds informational meetings in January and November, and publishes a newsletter called "Drop in the Bucket." For more information contact: Chuck Drake, 28 Marshall Street, Windsor, CT 06095 Tel: 860-688-1718 or go to the Maple Syrup Producers Association of Connecticut website: [www.ctmaple.org](http://www.ctmaple.org).

**Maple Syrup Producers  
Association of Connecticut, Inc.**  
[www.ctmaple.org](http://www.ctmaple.org)  
and the  
**Connecticut Department of Agriculture  
Marketing Division**

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### FAIRFIELD COUNTY

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#### **STAMFORD MUSEUM AND NATURE CENTER** 39 Scofieldtown Rd., Stamford, CT 06903 203-322-1646

Stamford Museum sugaring season runs February through March 18. Classes are open to school groups during the week. Public drop-ins are welcome. Special event day is Sunday, March 2, 2008, 11 a.m. to 3 p.m. Historic and modern methods of sugaring will be exhibited and demonstrated. Call for more information.

#### **WARRUP'S FARM**

##### **Bill Hill**

**John Read Rd., West Redding, CT 06896**  
203-938-9403 Web site: [www.warrupsfarm.com](http://www.warrupsfarm.com)

Visit the log cabin sugarhouse for syrup making demonstrations the first 3 weekends in March, noon-5 p.m. Syrup and maple sugar candy available for sale. Visit the barnyard animals. School groups scheduled Tuesday-Friday. Organic farm produce, pumpkins, and flowers available in season.

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### HARTFORD COUNTY

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#### **ARLOW'S SUGAR SHACK**

##### **Arlow and Doris Case**

**101 Bushy Hill Rd., Granby, CT 06035**  
860-653-3270

Pure Maple Syrup sold in all size containers. Visitors welcome. Sap buckets and tanks for sale, also firewood.

#### **LAMOTHE'S SUGAR HOUSE**

##### **The Lamothe Family**

**89 Stone Rd., Burlington, CT 06013**  
860-675-5043

**e-mail: [lamothes.sugar.house@snet.net](mailto:lamothes.sugar.house@snet.net)**

**web site: [www.lamothesugarhouse.com](http://www.lamothesugarhouse.com)**

Maple Syrup, Maple Candy, Maple Cream, Maple Taffy, Granulated Maple Sugar, Maple Sugar & Spice, Savory Maple Sugar & Spice, Maple Coated Nuts and Assorted Maple Gifts, Maple Syrup Equipment, Golden Retriever Pups and Rabbits. Open year 'round: Monday-Thursday 10-6 p.m., Friday-Saturday 10-5 p.m., Sunday 12-5 p.m. See maple syrup being made on Saturday and Sunday 1-5 p.m. from mid-February to the end of March. Mail order. Master Card and Visa accepted.

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### LEONARD'S SUGARHOUSE

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##### **Raymond Leonard, Jr.**

**P.O. Box 316, 555 Cherry Brook Rd.,  
North Canton, CT 06059**  
860-693-8514

Maple syrup year 'round. Sugarhouse open Feb.-April (call for boiling times). Sugarhouse tours.

#### **NORTHWEST PARK SUGARHOUSE**

**145 Lang Rd., Windsor, CT 06095**  
860-285-1886

Maple Syrup. The Sugarhouse, accessible to handicapped, provides weekday group programs and weekend open house activities during February and March. Please call for program schedule or visit our web site [www.northwestpark.org](http://www.northwestpark.org).

#### **SWEET WIND FARM**

##### **Arlow and Susan Case**

**339 South Road, East Hartland, CT 06027**  
860-653-2038

**website: [www.sweetwindfarm.net](http://www.sweetwindfarm.net)**

Sugarhouse is open to the public year 'round. Tours and classes available for groups during sugaring season. Open House boiling days free to the public. Maple Festival on the 2nd Saturday of March, free admission. Maple syrup and sugar sales all year at our farmstand and sugarhouse. Farmstand open daily from July through October with fresh fruit, vegetables, flowers, herbs, jams and jellies, and more. Firewood available. Visit our website for more information.

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### LITCHFIELD COUNTY

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#### **BROOKSIDE FARM II**

##### **Kay Carroll and Mark Harran**

**79 East Chestnut Hill Rd., Litchfield, CT 06759**  
860-567-3805 or 860-567-3890

Open for visits mid-February through March. Maple syrup sold year 'round. Please call ahead.

#### **BROTHERS AND SONS SUGARHOUSE**

##### **The Schoonmaker Family**

**998 Saw Mill Hill Rd., Torrington, CT 06790**  
860-489-2719

Maple Syrup in all size containers including glass maple leaf bottles. Maple candy, maple cream, maple peanuts and granulated maple sugar. Gift baskets made to order. Open year 'round. Watch syrup being made during February and March. Free tours. Sugarhouse is accessible to the handicapped. Groups welcome. Please call ahead.

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### DUTTON'S SUGARHOUSE

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##### **The Dutton Family**

**28 Sunny Ridge Rd., Washington, CT 06793**  
860-868-0345

Visitors may watch sap collection and syrup being made during February and March. Groups always welcome. Please call ahead.

#### **GREAT BROOK SUGARHOUSE**

##### **Mark Mankin**

**140 Park Lane, Route 202, New Milford, CT 06776**  
860-354-0047

**Mailing Address: 50 East Street, New Milford, CT 06776**

Operated by The Youth Agency, the Sugarhouse is open to the public and syrup is sold year 'round. Educational tours of the sugaring operation are available. Call for info and availability. Open house weekends, which include displays of early sugaring techniques, are held during March. Please call ahead for dates and time.

#### **KASULAITIS FARM AND SUGARHOUSE**

##### **Ray Kasulaitis and June Pennell**

**69 Goose Green Rd., Barkhamsted, CT 06063**  
860-379-8787 or 860-738-2294

Maple Syrup and Maple Products. Open 5 p.m. to 8 p.m. Monday through Friday, 11 a.m. to 4 p.m. Saturday and Sunday. See syrup being made in mid-February to the end of March. Please phone ahead. Maple syrup sold year 'round.

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### WOODBURY SUGARSHED

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##### **Lou and Carol Berecz & Sons**

**41 Washington Rd., On Route 47, Woodbury, CT 06798**  
203-263-4550

Sugarhouse open to the public. Saturdays and Sundays from February 28 through March 28 for maple syrup demonstration hours 1 p.m. to 5 p.m. Open daily year 'round. Please phone ahead.

#### **WEST HILL SUGARHOUSE**

##### **Tim Mandel, Dick Selinga, Jack Trumbull**

**525 West Hill Rd., New Hartford, CT 06057**  
860-379-9672 or 860-379-7312

Maple syrup for sale year 'round. Sugarhouse open during the season. Small groups welcome. Please call ahead.

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## NEW HAVEN COUNTY

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### BROOKSVALE PARK SUGAR SHACK

524 Brooksvale Avenue, Hamden, CT 06518

203-287-2669 [www.brooksvale.org](http://www.brooksvale.org)

Located off Route 10 near the Hamden/Cheshire line, Brooksvale Park is operated by Hamden Parks & Recreation. The primary use of the sugar shack is to provide educational programs for Hamden 4th grade classes and school groups from surrounding towns. Visitors are welcome to stop by the sugar shack when it is in operation, usually late Feb. to mid-March. Programs, which include a tour of the sugaring operation, are available to the public. Call the Park Ranger's office for dates and registration.

### MAPLE GROVE FARM

Buster Scranton

3424 Durham Rd. (Route 77), Guilford, CT 06437

203-457-1304

We are located 2.1 miles North of Rte. 80 in Guilford. We have a wood-fired evaporator. Syrup, cream and candy sold during the season (mid-Feb. – mid-March). Syrup sales year 'round as supply permits. Please call ahead.

### POND HILL FARM

Bill Wallace

900 Clintonville Road, Wallingford, CT 06492

203-981-0900

Maple syrup available year 'round. Visit our post and beam sugarhouse adjoining Connecticut's oldest brick gambrel farmhouse (John Barton, 1756). The sugarhouse is open in season from mid-February through March. Please call ahead for hours and boiling times.

### WAYNE'S SUGARHOUSE

Wayne & Dana Juniver and Harry & Sheila Juniver

89 Cedar Lake Rd., North Branford, CT 06471

203-488-3549

Visitors welcome on weekends (mid-February through March) to see maple syrup being made. Open from 10 a.m. to 5 p.m. Please call ahead. Maple syrup for sale year 'round.

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## NEW LONDON COUNTY

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### BUREAU'S SUGARHOUSE

Donald and Patricia Bureau and Boys

60 Rowland Rd., Old Lyme, CT 06371

860-434-5787

Web site: [www.maplekettlekorn.com](http://www.maplekettlekorn.com)

Maple Syrup, Maple Sugar, Maple Cream, Maple Jelly, Maple Vinegar and Maple Kettle Korn Popcorn. Open all year. Visitors and school groups welcome.

### OWENECO FARMS SUGAR SHACK

John Drum and Frank Grabber

2067 Exeter Rd. (Route 207), Lebanon, CT 06249

860-642-7364

Maple Syrup. Open mid-February through March.

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## TOLLAND COUNTY

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### ANNUAL HEBRON MAPLE FESTIVAL

Held annually the second weekend in March. (March 8th & 9th, 2008 and March 14th & 15th, 2009) – Self-tours to the following Hebron Sugarhouses: Hope Valley, Wenzel, Woody Acres & Winding Brook. See CT Maple Syrup being made. Enjoy Sugar-on-Snow, Maple Baked Goods, Pancake Breakfast, plus much more. It is a weekend for family enjoyment. For information call 860-228-1110 or 860-228-0246 or 860-649-0841 or [www.hebronmaplefest.com](http://www.hebronmaplefest.com)

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## MAPLE FACTS

- The sugar maple and black maple are the most common trees tapped to produce maple syrup. A tree should be from 30 to 40 years old before tapping and more than 10 inches in diameter.

- As a rule of thumb, a tree can give as much as a gallon of sap for each tap it has per day.

- Maple sap is a colorless liquid with a light, sweet taste. Through boiling, the maple taste and amber color are formed. It takes between 30 to 40 gallons of sap to make one gallon of syrup.



### BRADWAY'S SUGARHOUSE

Donald and Karen Bradway

Bradway Rd., Stafford Springs, CT 06076

860-684-7112 or 860-684-6876

Maple Syrup for sale year 'round. Please call ahead. Visitors welcome.

### HURST FARM SUGAR HOUSE

The Hurst Family

746 East St., Andover, CT 06232

860-646-6536

Come visit our post and beam sugarhouse on our 36 acre farm. While at Hurst Farm stroll through our old-fashion Country Store that is stocked full of our own gourmet products. Maple syrup and maple products, local honey, jams and jellies, relishes, herbs and spices. Gift baskets made with all of our products. Sugarhouse opens to the public in season – call for hours. Farm is open year 'round with something for every season. Store and sugarhouse are handicapped accessible. Please call for schedule of other seasons.

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## WINDHAM COUNTY

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### BATS OF BEDLAM MAPLE FARM

Bob and Pat Dubos

101 Bedlam Rd., Chaplin, CT 06235

860-455-9200

Email: [bob\\_dubos@charter.net](mailto:bob_dubos@charter.net)

Our maple syrup, maple candy are available at the Willimantic Food Co-op, Champlion's General Store, the UConn Co-op. Additionally, at the Coventry Farmer's Market and at our home & sugarhouse, maple cream, maple butter, sugared nuts, and maple vinegar are available. Visitors are welcome. Please phone ahead.

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## MAPLE GRADES: A

- Light Amber or Fancy Grade has a mild maple taste and is made early in the season. This is considered best for fine maple candy.

- Medium Amber has a little more maple flavor and is made about mid-season.

- Dark Amber, although slightly darker and with a stronger maple flavor, is fast becoming a favored table syrup.

### MIK-RAN'S SUGARHOUSE AND SPECIALTY SHOP, LLC

Randall & Beulah King, Sr. & Family

86 Stetson Rd., Brooklyn, CT 06234

860-774-7926

Free demonstration in mid-February and March, weekends 1 p.m.-5 p.m. weather permitting. Specialty Shop with our maple products, pure maple syrup, maple candy, maple butter, maple peanut brittle and many more maple products and beautiful gifts. Open Sat., & Sun. 10-5. Specialty Shop year 'round by chance or appointment.

### NORMAN'S SUGARHOUSE

Richard and Avis Norman

387 County Rd., Woodstock, CT 06281

860-974-1235 Fax 860-974-0496

e-mail: [r.norman@snet.net](mailto:r.norman@snet.net)

Maple Syrup year 'round. Wholesale and Retail. Maple Candy and Maple Cream available. Maple Sugaring Equipment and Supplies. Visitors welcome. Please call ahead.

### RIVER'S EDGE SUGAR HOUSE

The Proulx Family

326 Mansfield Rd. (Rt 89), Ashford, CT 06278

860-429-1510

e-mail: [mapleone@prodigy.net](mailto:mapleone@prodigy.net)

[www.riversedgesugarhouse.com](http://www.riversedgesugarhouse.com)

Come visit our family run sugarhouse located in a rustic setting just 1.5 miles south of Rt. 44. We are open year 'round. Visitors may watch syrup being made during February and March. Groups are welcome. Maple Syrup, Maple Candy, Maple Cream, Maple Jelly and Honey are available. Please stop in or call ahead.

### SWEET SUE'S SUGAR SHACK

Doug Langer & Family

932 Thompson Rd., Thompson, CT 06277

860-923-9000 or 860-933-2365

Open house weekend March 15th and 16th. Maple Syrup year 'round. Maple Candy, Maple Cream during the season. Please call ahead.

## Maple Syrup Time is Here In Connecticut

Connecticut's maple syrup producers begin their year earlier than any other agriculturalists in the state, when the snow is still on the ground. You can visit the 30 or so listed sugarhouses in the dead of winter, the months of February and March and experience first hand the boiling of the sap into the final product of the trade—maple syrup. To produce the finest tasting maple syrup in the country, our maple syrup producers rely on Mother Nature—they need freezing night temperatures and warm days that cause the maple sap to "run."

American Indians taught colonial settlers the simple process of boiling tree sap into syrup. The colonists soon realized the practice of slashing the trees to retrieve the sap was not the ideal. It was wasteful and it also damaged the trees. The use of taps, troughs and buckets were invented. Sap is still collected by tapping into a sugar maple tree with a spout to this day, only a few taps per tree, to protect the maple tree. Sap that flows out is collected in buckets or runs through a system of plastic tubing into collection bins. An evaporator, usually wood fired, boils off the water and leaves sweet maple syrup. Boiling the syrup even further produces maple candy.

So! To sample the pure Connecticut maple syrup, maple candy and other delightful items that they have to offer, use this guide to find sugarhouses that are open to the public. Watch for the billowing smoke and covered buckets or more modern tubing running from maple tree to maple tree. Make it a day trip for you and your family, a fun learning experience, tasting the sweet treats supplied to us courtesy of the state's Maple Syrup Producers and the maple tree. Visitors are welcome at all these listed sugarhouses, but we ask that you call in advance to be assured the sap has begun to be boiled.

For more information, please call the Connecticut Department of Agriculture, Marketing Division, 165 Capitol Avenue, Hartford, CT 06106, (860) 713-2503. Please call ahead to confirm the hours of operation.

F. Philip Prelli  
Commissioner  
Connecticut Department of Agriculture

CONNECTICUT  
GROWN

