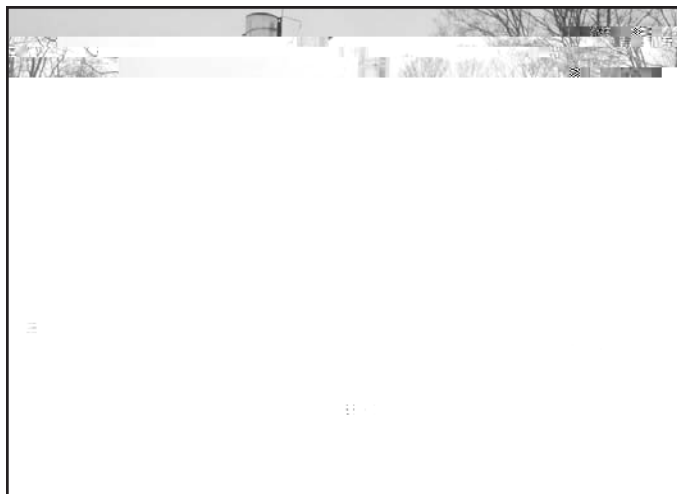
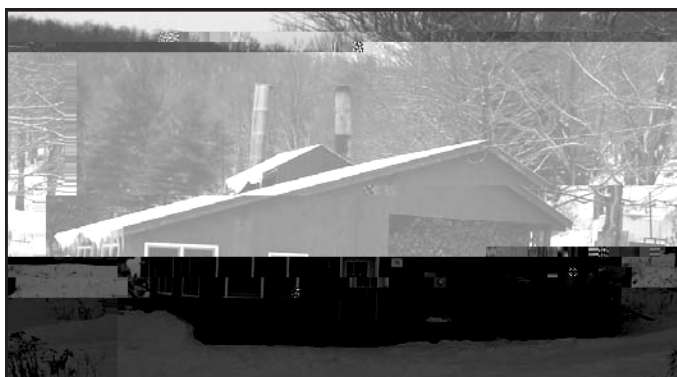

Welcome to the 2006 Maplerama Tour

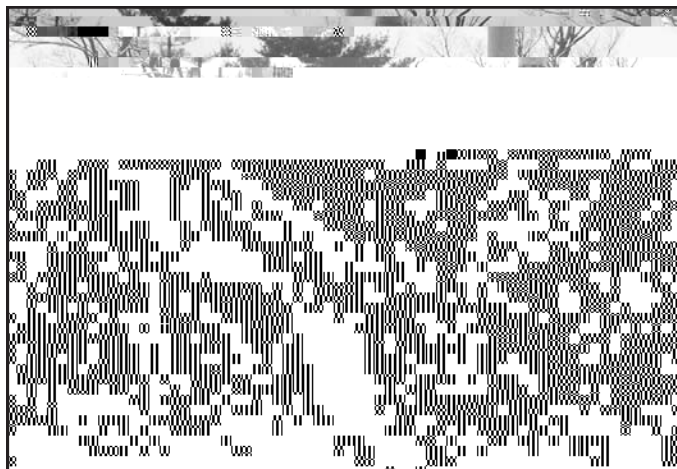
Maxhams Vermont Maple Syrup (Jack) This Woodstock property originally belonged to their great-grand father who started sugaring about 1900. It was sold in the 1960's to people from Florida, but the Maxham family made an arrangement with the landowner and started sugaring on 40 acres again in 1975. In 1982 they built a new sugarhouse and put in a new 5 x 14 wood-fired Leader evaporator with drop flues. They use a vacuum booster with an electric releaser at 1200 feet for their 700 taps on pipeline. They started over with a new pipeline system 4 years ago and are gradually thinning the sugarbush and increasing taps yearly, hoping to end up with about 2,000 taps. Annual production is about 175 gallons, of which 80% is sold retail and 20% bulk.



Twin Brook Farm (Ralph Ward) The Ward Brothers operate the Twin Brook Farm in Barnard, continuing a tradition for the 4th generation. Sap is processed on a wood-fired 5 x 14 evaporator, complete with a Steam Away and forced draft. Some 5,000 taps are located on 100 acres, with all but 100 on a vacuum system, using a Surge pump. Annual production is 1,000 gallons, with most of that being retailed from the farm. The Wards have taken home their share blue ribbons, with a Best of Show from the Vermont Farm Show one year.



Edmunds Maple Hill Farm (Robert & Marjorie; Bill & Joyce) The family began sugaring in Barnard in 1930 with 1000 buckets; since then has grown to 3,500 taps, all on vacuum pipeline. A new sugarhouse in 1982, houses a 5 x 14 wood-fired Leader, with Steam Away, 2 x 4 gas fired finishing pan, 7" filter press and 15 gallon gas-fired canner for the 900 – 1,100 gallon annual production. The family operation sports a kitchen with a viewing window where family and friends can view the boiling many visitors are seen during the season. Syrup is canned and meals are prepared and eaten here. Ice cream is a feature, with plans to add more products and a website.



Van Alstyne Family Farm (Floyd & Marjorie) The East Barnard farm was clear cut after the 1938 hurricane. Floyd purchased it November 17, 1945 after being discharged from the Army. At that point, all that was left was "Wolf Beech". The farm became a Certified Tree Farm in 1957, noting no cattle have run in the woods since '57. The sugaring operation runs a 5 x 16 wood-fired Leader evaporator with Steam Away. The 44 acre sugarbush supports over 4,000 taps on a vacuum pipeline. Annual production ranges from 475 – 1,150 gallons, of which 25% is marketed retail and the balance wholesale or bulk. Floyd's sense of humor prevails; when asked about antiques on the farm, he quips, "ME".





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2006 Vermont Maple
Registration

