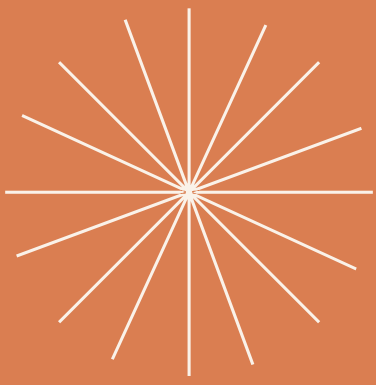




Hudson-Mohawk Region

MAPLE GUIDE



The Art of Making **MAPLE SYRUP**

Each spring, as winter loosens its grip on the Hudson–Mohawk region, a quiet transformation begins in sugarbushes across New York State. The art of making maple syrup—deeply rooted in Indigenous knowledge and carried forward by generations of farmers—marks one of the most anticipated seasonal traditions in our region.

Maple season depends on a delicate balance of weather: cold nights below freezing followed by mild, sunny days above 40 degrees. These temperature swings create pressure changes inside sugar maple trees, allowing sap to flow when the trees are tapped. A single tree may yield 10 to 20 gallons of sap in a good season, and it takes about 40 gallons of sap to produce just one gallon of finished maple syrup.

In the Hudson–Mohawk region, producers range from small backyard sugarmakers to multi-generational family farms with thousands of taps. Some still collect sap by hand in metal buckets, while others use modern tubing systems that carry sap directly to the sugarhouse. Regardless of scale, the heart of the process remains the same: carefully boiling sap to concentrate its natural sugars and develop the rich flavors maple syrup is known for.

As sap is heated in evaporators, water slowly evaporates and the liquid thickens, turning pale and clear sap into amber syrup. Sugarmakers watch closely, testing density and temperature, and finishing each batch by hand. The result reflects both the season and the maker—ranging from delicate Golden syrup early in the season to robust Dark syrup as spring advances.

Beyond the final bottle, maple sugaring is a community tradition. Sugarhouses open their doors during Maple Weekend, families gather around steaming pans, and the scent of boiling sap drifts through the woods. In the Hudson–Mohawk region, maple syrup is more than a sweetener—it's a symbol of patience, craftsmanship, and the return of spring.

WHY MAPLE?

Each spring, the Hudson Mohawk Region comes alive with one of its sweetest traditions: maple sugaring. More than just a seasonal treat, maple production is a symbol of the region's history, landscape, and agricultural heritage.

Maple sugaring in this region dates back centuries, first practiced by Native American communities and later carried on by early settlers. Today, many family-run sugarhouses continue these traditions, blending time-honored methods with modern equipment to produce high-quality pure maple syrup.

The Hudson Mohawk Region is ideally suited for maple production thanks to:

- Abundant sugar maple forests
- Cold nights and warm spring days that create the perfect freeze-thaw cycle for sap flow
- Rich soils and clean woodlands that contribute to excellent flavor

New York State is consistently one of the top maple-producing states in the nation, and this region plays an important role in that success.

Maple farms produce a wide range of products, including:

- Pure maple syrup in a range of grades
- Maple cream, sugar, candies, and confections
- Maple-infused foods and specialty items



Many sugarhouses welcome visitors during maple season with tours, tastings, pancake breakfasts, and hands-on demonstrations.

Choosing local maple supports:

- Family farms and small businesses
- Sustainable forest management
- A vibrant rural economy and cultural tradition

From the first sap run to the final bottle, maple season marks the transition from winter to spring in the Hudson Mohawk Region. Visiting local maple farms and sugarhouses offers a delicious way to experience the land, the people, and a tradition that continues to define the region.



"Sugaring season... is the very, very first murmurings of spring".
-Beth Orton

Meet the region's
**Maple Farms &
Sugarhouses**

UPPER HUDSON VALLEY

Battle Acres Sugar House

499 Cottrell Rd.
Hoosick Falls, NY 12090
(518) 694-6314
battleacressugarhouse@gmail.com

Battlehill Maple

470 County Route 16
Fort Ann, NY 12827
greglapan73@yahoo.com
(518) 926-8764

Bittersweet Maple Farm

44 Schanz Lane
Berne, NY 12023
(518) 872-9435
bittersweetmaplefarm@gmail.com
bittersweetmaple.com

Bulson Road Natural Sweeteners

210 Bulson Rd.
Troy, NY 12180
(518) 527-1443
mcipperly@nycap.rr.com

Candy Mountain Maple Farm

2 Don Potter Road
Athol NY 12810
(518) 401-7611
mirichter@frontiernet.net

Grottoli's Maple

91 Ritchie Road
Middle Granville, NY 12849
(518) 642-2856
grottolimaple@yahoo.com
grottolismaple.com

Groveside Naturals

379 Quaker Road
Johnsonville NY 12094
(518) 663-5748

Helderberg 1839 Maple & Vine

214 Becker Rd.
Berne, NY 12023
(518) 469-5642
Helderberg1839@gmail.com
helderberg1839.com

Hidden Hollow Maple Farm

312 Dippikill Rd.
Warrensburg NY 12885
(518) 744-5051
hiddenhollowmaplefarm@aol.com
hiddenhollowmaplefarm.com

Hop City Maple

340 Hop City Rd
Ballston Spa NY 12020
(518) 312-1818
hopcitemaple@gmail.com
hopcitemaple.com

Kent's Sugar House and Hewitt's Market

40 Elm Street
Berlin NY 12022
(518) 658-2801
hewittshoney@gmail.com

Maple Glen Farm

1288 Scribner Hollow Rd.
East Jewett, NY 12424
(518) 813-1500

Maple Valley Farm

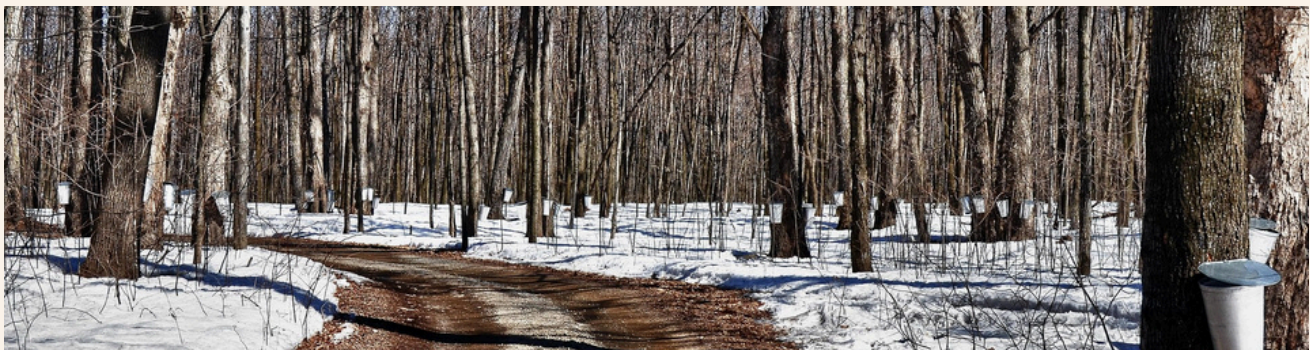
84 Harris Road
Corinth NY 12822-2617
(518) 764-5349
kathymonica67@gmail.com

Mapleland Farms

525 Bunker Hill Road
Salem NY 12865
(518) 854-7669
dave@maplelandfarms.com
maplelandfarms.com

Mort's Maple

112 Biitig Road
Averill Park NY 12018
(518) 712-5066
mortimer092@gmail.com
mortsmaple.com



UPPER HUDSON VALLEY

Mountain Winds Farm

12 Williamson Rd.
Berne, NY 12023
(518) 872-0513
mtwindsfarm@gmail.com
mountainwindsfarm.com

Mud St. Maple

269 Mud Street
Athol NY 12810
(518) 307-3580
facebook.com/mudstmaple
mudstmaple269@gmail.com

Plateau Pure Maple

Products
113 Hayes Road
East Nassau NY 12062
(518) 766-3177
fredmccagg@fairpoint.net

Rathbun's Maple Sugar House

1208 Hatch Hill Road
Whitehall NY 12887
(518) 642-1799
matt@rathbunsmapple.com
rathbunsmapple.com

Running Brook Sugar Shack

231 Johnson Hill Rd
Hoosick Falls NY 12090
(518) 686-1653
rbsugarshack@yahoo.com

Saratoga Maple

69 Waterview Dr.
Saratoga Springs, NY 12866
(518) 407-5903
info@saratogamaple.com
saratogamaple.com

Skinner's Sugarbush LLC

58 Edwards Road
Wynantskill NY 12198
(518) 528-5104
skinnk@sage.edu

Sugar Oak Farms

50 Atkins Rd.
Malta NY 12020-3812
(518) 288-8653
office@sugaroakfarms.com
sugaroakfarms.com

Taber & Smith Maple

297 State Line Road
White Creek NY 12057
(802) 688-7570
imahayman@aol.com

The Barn at Miller's Crossing

170 Route 217
Hudson, NY 12534
(518) 929-8581
info@farmatmillerscrossing.com
farmatmillerscrossing.com

Toad Hill Maple Farm

137 Charles Olds Road
Athol NY 12810
(518) 623-4744
ToadHillMaple@gmail.com
toadhillmaple.com

Valley Road Maple Farm

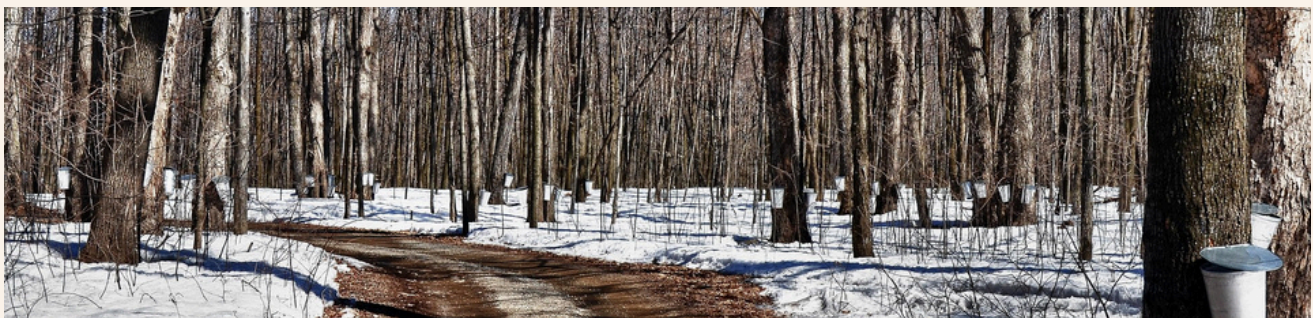
190 Valley Road
Warrensburg, NY 12885
(518) 812-3184
Valleyroadmaplefarm@gmail.com
www.facebook.com/valleyroadmaplefarm/

Van Acker Farm

401 Bloominggrove Drive
Troy, NY 12180
(518) 441-5582
ava7287@nycap.rr.com

Wild Hogs Sugar Shack

1359 Shunpike Road
Cambridge NY, 12816
(518) 365-1049
maplemilkfarm@gmail.com
www.maplemilkfarm.com



LOWER MOHAWK VALLEY

Brower Road Sugarhouse

150 Brower Road
Gloversville NY 12078
(518) 775-6499
para2aemt@gmail.com
browerroadsugarhouse.com

Fieldridge Farms

801 County Highway 116
Johnstown NY 12095
(518) 705-0512
owen@fieldridgefarms.com
fieldridgefarms.com

Cave Country Maple Boilers

683 Sagendorf Corners Rd.
Howes Cave, NY
(518) 378-3205
cavecountrymapleboilers@gmail.com
www.facebook.com/cavecountrymapleboilers.com

Frasier's Sugar Shack

144 Church Street
St. Johnsville NY 13452
(518) 705-7584
frasiers@frontiernet.net
frasierssugarshack.com

Maple Hill Syrup Farms

107 C Crapser Rd.
Cobelskill, NY 12043
(518) 234-4858
mhfarmsyrup@gmail.com
maplehill syrup.com

Mud Road Sugar House

278 Mud Rd.
Ephratah NY 13452
mudroadsugarhouse@yahoo.com
mudroadsugarhouse.com

Stone House Farm

305 Lynk Rd.
Sharon Springs, NY 13459
(518) 284-2476
pattispancakes@gmail.com
thesaphouseatstonehousefarm.com

Peaceful Valley Maple Farms

116 LaGrange Road
Johnstown NY 12095
(518) 365-1574
pvmf116@yahoo.com
peacefulvalleymaple farms.com



“Maple syrup is a magic substance...the closest thing we really have to the nectar of the gods, a liquid that teems with the life and energy of the forest.”

~PA Eats



Savor the sweetness of maple season!

Harvest Connection
harvestconnection-ny.com