

Friday, September 22, 2017 Tour
Breakfast, Lunch, Sugarhouse Tours, Seminars, \$85.00

Cross Creek Resort

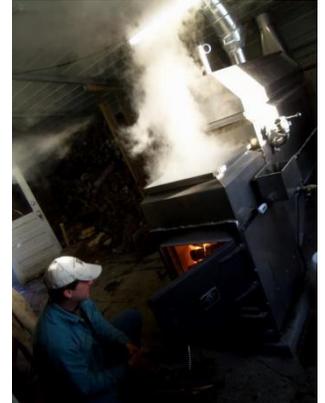
Continental Breakfast: Orange and Tomato Juice, Assorted Freshly Baked Muffins, Bagels and Pastries, Maple Cream Cheese, Fruit Preserves, Maple Peanut Butter, Maple Cream, Maple Butter, Coffee and Tea

Maple Harvest Farm

17037 John Brown Road, Guys Mills, PA 16327



Owners Jason and Trisha Palmer became interested in Maple Syrup after attending the N.W.P.A Maple Taste and Tour in 2005. Our first syrup was made over an open fire during our weekends but over time we have grown and improved our operation. Today, we have over 300 taps all on a 3/16 inch, gravity tubing system. We process the sap on a gas engine powered 125 gallon per hour reverse osmosis from Deer Run Maple and a wood fired 2x8 ft. Sunrise evaporator with a hybrid flue



pan (both raised and drop flues). Our sugaring operation is simple, with all our taps on our own property and all the work done by ourselves. Aside from maple syrup, we also sell maple coated nuts, maple sugar, maple cream, maple candy and maple mustard at local events and to some local businesses. We are always interested in exploring new products, new methods to improve our syrup and better sugarbush management. Sunrise Dealer, Daryl Sheets will be available with handouts and questions.

Howles Maple Farm

27828 Patterson Road, Guys Mills, PA 16327

Howles Maple Farm is a 4th generation maple syrup business with the 5th generation learning quickly. This operation is focused on family traditions but always adding new ideas in efficiency, improvements in the woods and sugarhouse, new added value products, and now barrel aged maple syrup



and maple beer! Owners Jason Howles and his father Donald Howles run the maple syrup production. Jason's wife Deanna makes the confections and maple products while lots of family and friends also help in all aspects including Jason's grandfather Jimmy Howles who still stacks the wood cart faithfully each boil. We use



a state of the art Dominion and Grimm fully automatic computerized 3-1/2 x 14' evaporator along with reverse osmosis. Some of the value added products include maple mustards, barbeque sauces, candy, cream, cotton candy, nuts, sugar, seasonings, glaze, salad dressings, milkshakes, lemonade, cookies, and more. Each year a new product is released. In 2017 our new Barrel Aged Maple Syrup was introduced. In 2018 we will focus on our Maple Beer collection. A variety of recipes have been developed and many are ready to be tasted. A full restaurant and brew pub is the dream of the Howles family. In addition to making syrup, we are also an equipment dealer for Dominion and Grimm; selling evaporators, reverse osmosis machines, tubing, tools, various jars, jugs and packaging materials and much more. During the tour we welcome you as we will be touring our sugarhouse operation, speaking on value added products, barrel aged syrup and maple beer. We will have samples and products for sale.

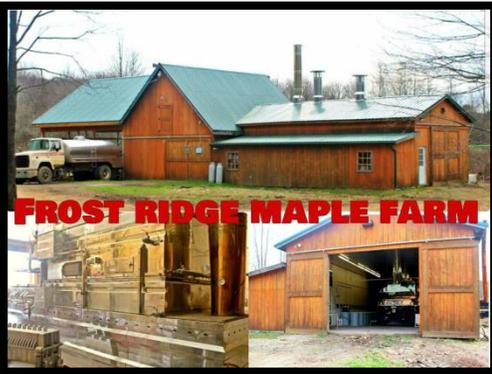
Smith's Country Gardens

Soup and Salad Bar for lunch in this lovely country setting.



Frost Ridge Maple Farm

14611 Dickson Street, Guys Mills, PA 16327



Frost Ridge Maple Farm, owned by Pat and Michele Mihailov. They are located in the Appalachian Valley Great Lakes Region of Pennsylvania in a small town called Blooming Valley. They have been producing syrup for 35 years. They have 6,000+ taps that are located at their farms and four other remote woods. All the woods have high vacuum tubing systems. Their sap is gathered with a milk truck and brought to the sugarhouse for processing on our Lapierre 1,500 gallon per hour reverse osmosis and Force 5, 6 x 16 ft. evaporator with turbo piggy back. They mainly sell bulk syrup. Pat and Michele have been Lapierre dealers for ten years and will present, on how they keep records on sap production from each woods that they tap.

Bubba and Sons

15973 Pratt Road, Saegertown, PA 16433-



Owners David Pratt and son Kyle along with son-in law Chris DeMaison tap around 800 taps on vacuum. In 2017 they redid the tubing system in their sugarbush utilizing wet and dry lines. They have a 2 x 6 ft. Algier Evaporator, which was purchased in 2001. With the sons helping out they have purchased a Dominion & Grimm reverse osmosis, along with automatic take-off and pressure filter. This operation has some stories to tell and you can see what happens to a stainless steel tank under pressure.



Giant Pumpkins Patch

15893 Pratt Road, Saegertown, PA 16433



Quinn Werner a gardener from Saegertown, Pennsylvania, found his way into competitive pumpkin growing in 1999 after accepting a bet from a close friend to see who could grow the biggest pumpkin. He won, and from that day forward, he became a diehard hobbyist. In 2008, Werner won the "Giant Pumpkin Commonwealth Grower of the Year" award by the Ohio Valley Giant Pumpkin Growers organization. In 2015 he grew the new state record pumpkin weighing in at 2,020.5 lbs.

Friday, September 22, 2017, Banquet, 6:00 p.m. \$40.00

Cross Creek Resort (Emerald Room)

3815 State Route 8, Titusville, PA 16354,

Dinner Buffet, Maple Sweetheart Presentations, PA Maple Sweetheart Coronation, (cash bar available)

Saturday, September 23, 2017 Tour

Breakfast, Lunch, Seminars, Sugarhouse Tours, Admission to Museum, \$80.00

Cross Creek Resort

All American Breakfast: Orange and Tomato Juice, Scrambled Eggs, Sausage Links, Country Cinnamon French Toast with Warm Pure Maple Syrup, Home Fried Potatoes, Coffee and Tea

Vitality Natural Health and Wellness Center, LLC (Emerald Room)



Melissa Dengler, Naturopathic Doctor and 4th generation maple producer will present *The Nutritional Value of Pure Maple Syrup: Marketing Strategies to Increase Sales*. Dr. Dengler (former PA Maple Sweetheart) grew up making maple syrup and to this day helps her mom, working in the woods, firing the evaporator and also promoting the importance of pure maple syrup. Melissa graduated from Gannon University and also from the Southwest College of Naturopathic Medicine. She owns a private practice and nutritional supplement retail store in Meadville, PA.

Northrop's Maple Products

124770 Rt. 89, Corry, PA 16407



Northrop's started making maple syrup in 1960 with Dennis and brothers Gaylord and Phil and his son Randy with 800 taps. In the 70's and 80's they tapped up to 11,000 taps with family members helping. In the 90's Gaylord made maple candy for 15 years. Three years ago Dennis with his son Steve built a new sugar house, and purchased a CDL 1,200 gallon per hour reverse osmosis and 3 x 12 ft. pellet evaporator. Today they tap around 3,000 taps on rented trees. CDL dealer Gary Bilek will do a presentation on reverse osmosis and spin fusion.



Sweet Traditions Sugar House & Pancake Restaurant

20110 Reed Ave. Corry, PA 16407



Sweet Traditions Sugarhouse & Pancake Restaurant is owned and operated by Casey & Kerrie Catalfu. They currently produce syrup from 2,800 taps using an oil-fired, 5 x 14 ft. Leader evaporator and a reverse-osmosis machine. They use both buckets and tubing with vacuum. Casey is a 4th generation sugarmaker. When Casey was 6 years old he tapped trees in the yards of his neighbors, using straws and plastic McDonald's sundaes cups to collect the sap, then boiled it down on his mother's stove. He produced enough syrup to sell so he could have a birthday party. Casey currently works for Wiggers & Sons which is a Leader dealer in Clymer, New York.



Casey has an original small scale evaporator on display that was used by the salesmen for Leader Evaporator. They make pure maple syrup, candy, cream, cotton candy, maple popcorn, coated nuts, and more. The restaurant opened in 2014 and they will be offering a picnic style lunch, (pulled pork with a variety of maple barbecue sauces, maple coleslaw, baked beans, chips, dessert, maple lemonade and maple sweet tea.

Guided Tour of Drakes Well Museum

202 Museum Lane, Titusville, PA 16354

Drake Well Museum and Park chronicles the birth and development of the petroleum industry in Pennsylvania as well as its growth into a global enterprise. Drake Well Museum preserves and makes accessible the largest collection of artifact and archival material documenting the petroleum industry in Pennsylvania. The museum's collection includes over 4,000 objects, of which the most significant is the drake well, a National Historic Landmark. The collection also contains 10,839 still images, over 1,200 cubic feet of manuscript material, newspapers, and maps dating from the 19th to the 21st centuries, 1,500 petroleum company periodicals and over 3,500 books, catalogues, directories, surveys, bibliographies and more.



We should arrive back at Cross Creek Resort around 3:30.

We hope you plan on attending our event, there is a list of local hotels in the area but Cross Creek Resort is offering rooms for \$65.00 (2 double beds).

Be sure to tell them you are there for the tour.

Cross Creek Resort

3815 State Route 8, Titusville, PA 16354, 814-827-9611, 800-461-3173

Quality Inn & Suites

511 W. Central Ave., Titusville, PA 16354, 814-827-0041

Oil Creek Family Campground

340 Shreve Road Titusville, PA 16354, 814-827-1023

Caboose Motel

407 S. Perry St., Titusville, PA 16354 814-827-5730

Any questions contact: Laura Dengler, Home: 814-763-2777 Cell: 814-795-5855