

A Labour Of Love

When you spot steam rising from a sugar camp, it's a sure sign that maple season has arrived!

The Mi'kmaq were the first to harvest maple syrup in this region, referring to it as sismo'qonapu, or "sweet water." Their knowledge was shared with the Acadians, and today, many maple producers in Cumberland County carry on this rich tradition as multi-generational family businesses.

Embrace the magic of maple season with free tours, an inside look at the fascinating process of transforming tree sap into golden syrup, and, of course, a chance to taste some of the region's finest maple creations.

Don't leave empty-handed—take home a delicious piece of nature's sweetness by purchasing maple products from the sugar camps, and savor the flavors of Cumberland County all year long!



From the tree...



to the boiler ...



to you!



It's tradition!

Maple taffy, or candy on the snow, is a sugar candy made by boiling maple sap past the point where it would form maple syrup, but not so long that it becomes maple butter or maple sugar. It is poured onto the snow, then lifted with a popsicle stick and enjoyed!

Did you know?



- It takes about 40 litres of sap to make one litre of maple syrup. Most trees only yield between 35 and 55 litres of sap in a season, so producing syrup is definitely a labour-intensive process.
- Stored properly, a sealed container of maple syrup can keep for several years. An unopened container of maple syrup can be kept at room temperature. It's recommended that once a container is opened, it be refrigerated in a plastic or glass container.
- A 60 ml portion of maple syrup contains 100 percent of your recommended daily allowance of manganese, as well as 37% of riboflavin, 18% of zinc, 7% of magnesium, and 5% of calcium and potassium. Plus, the antioxidant levels are comparable to a banana or a serving of broccoli!



municipality of
cumberland

Amherst
NOVA SCOTIA


CUMBERLAND
nova scotia

Maple Trail



www.exploreumberland.ca

Cumberland Maple Sugar Camps

Cumberland County is the maple syrup capital of Nova Scotia! Home to 70% of the Provinces' maple sugar taps with 10 maple syrup producers who welcome guests. Each location has its own unique twist and yummy treats to be savoured. Watch as tree sap is transformed, before your own eyes, into sweet, delicious maple syrup, butter, and cream. You will discover walking trails, pancake restaurants, maple taffy and water wheels, with each maple sugar camp packing an unforgettable experience that you and your taste buds will love!

Hidden Mountain Maple Farms

A family-run sugar woods located just outside Springhill, with about 13,000 trees tapped and growing each year.

1889 Lynn Rd., Springhill
Hiddenmtnmaple@gmail.com | 902-694-2787

Davison's Maple Syrup & Pancake House

The Davison family has made maple syrup on their farm for over 110 years. While currently using modern sap collection techniques instead of buckets, they still produce pure maple products the old-fashioned way.

2740 Newville Rd., Parrsboro
info@newville.ca | 902-254-2562

Gallagher's Sugarwoods

The Gallagher Family has been making syrup and maple products since 1987. This family-run operation looks forward to welcoming visitors to learn more about how maple products are made.

2971 Lynn Rd., Mapleton
ggallagher19@outlook.com | 902-694-4194

Thompsons' Maplebud

Small family-run sugar woods crafting maple syrup as it has been done for generations, with traditional wood-fired evaporators to transform sap to pure delicious maple syrup and many cream products including pure maple butter. Stop in for a visit during maple season and see first hand how it's done!

1 Maple Sugar Lane, Hwy 2 Fenwick
thompsonsmple@gmail.com | 902-614-1661

Dickinson Bros. Maple Products

The Dickinson family has been making maple products for five generations. Open every day during the spring maple season and by appointment during the remainder of the year. For large groups, please call ahead. Come and enjoy a taste of Spring!

7799 Highway 2, West Brook
buymaple.ca | 902-546-2342

Donkin's Maple Berry Farm

We are a family run sugar woods located just outside of Amherst, with about 6000 trees tapped. We welcome folks from near and far, and offer tours by appointment, candy on the snow for groups depending on availability, as well as maple BBQ sauce, and maple products.

Maple Sugar Lane, Hwy 2 Fenwick
donkindon@hotmail.com | 902-667-3729

Ripley's Sugarwoods

Neil Ripley is a 3rd generation maple producer with his family having produced maple syrup on the same land for over 180 years. The waterwheel and solar power system here is for everyone to enjoy. Our family run business is a labour of love we hope continues for many more years to come.

Maple Sugar Lane, Hwy 2 Fenwick
ripleysmaple@gmail.com | 902-667-3978/902-694-7251

KD Hunter Maple Products

This multi-generational sugar camp dates back to the 1800's. With a state-of-the-art sugar house and best practices in place, KD Hunter Maple Products specializes in producing high quality maple syrup, butter, cream, and sugar. You'll find them tucked away, off-grid, right on the TransCanada Trail. Snowmobilers & off-roaders are always welcome!

Rodney Rd., Leamington | Call or email in advance
drewhunter@eastlink.ca | 902-664-7367 or 902-397-1008

McCormicks Maple

Family run for 6 generations. Maple production facility with 35,000 taps. Visitors by appointment only please. Also dealing full line of Maple processing equipment for all your needs.

826 Rodney Rd., Springhill | 902-694-0145
kevinmccormick@seasidehighspeed.com

Bentley's Maple & Blueberries

Our family run sugar woods was started in 1980 and has grown to 40,000 taps. We welcome visitors during the season, we are a little ways off the road but worth the trip in. We make and supply maple syrup, maple candy, maple cream, maple butter and maple sugar. We look forward to seeing you all this season.

12 Valley Rd., Westchester | 902-548-2973
jbentley@ns.sympatico.ca



French Toast Fest

What do you do when you have an egg factory, a bread factory, and you're surrounded by maple sugar woods? Have a French Toast Festival! Plan an annual visit to the town of Amherst in March where local restaurants pull out all the stops to create delicious one-of-a-kind, french toast creations. Celebrate maple syrup season with us - some things just go better, together!

