



## Press Release

### For More Information Contact:

Amber Parliament

518.563.1000

[amberp@northcountrychamber.com](mailto:amberp@northcountrychamber.com)

### For Immediate Release:

## **Maple Weekend Offers a Sweet Way to Enjoy Spring on the Adirondack Coast *Celebrate Maple Season with the Entire Family March 19-20 and April 2-3***

**Plattsburgh, NY– 1/6/2016** –Tap into one of the sweetest events of the year, New York State’s Maple Weekend, March 19-20 and April 2-3 from 10am-4pm each day. During both weekends, producers from across the state will welcome families to their farms to experience firsthand how real, mouthwatering maple syrup and other related maple products are made. Visitors will have the opportunity to enjoy fun, family-friendly activities, taste New York’s freshest syrup and purchase maple products directly from the source.

Each year, New York ranks as one of the top maple producing states in the U.S. As spring temperatures begin to rise in late February and early March, maple trees and sugar bushes come alive with activity. In Northern New York, when sap begins to drip through sugaring lines, it's a sure sign that maple sugaring season has begun.

Governor Andrew M. Cuomo recently announced that maple syrup production in New York reached its highest level in 70 years, allowing the state to retain its standing as the second highest producer of fresh maple syrup in America. New York’s maple farmers persevered through a challenging winter to produce a modern record of more than 601,000 gallons of syrup from more than 2.3 million taps across the state during the 2015 season. Locally, Rand Hill Maple in Altona, NY operated by the David Smart family, has been ranked 18<sup>th</sup> on the 2015 Maple Almanac’s list “Top 20 U.S. Sugarmakers by Taps” with 52,000 taps. Parker Family Maple Farm in West Chazy, NY made the list in 2013 with 45,000 taps.

“Once again, New York’s maple syrup industry is thriving and breaking records in spite of tough conditions,” Governor Cuomo said. “Our state is an agricultural leader, with some of the most dedicated entrepreneurs and finest products around, and I encourage New Yorkers and visitors alike to discover this fantastic Empire State product for themselves.”

Maple Weekend offers visitors and residents alike the opportunity to taste this “liquid gold” in all its forms. To plan a Maple Weekend trip on the Adirondack Coast visit [mapleweekend.com](http://mapleweekend.com) and join the conversation on Facebook at [facebook.com/mapleweekend](https://facebook.com/mapleweekend).

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### **About Maple Weekend**

During Maple Weekend producers from across the state welcome families to their farms to experience firsthand how real, mouth-watering maple syrup and other related products are made. You’ll also have the opportunity to enjoy fun, family-friendly activities, taste New York’s freshest maple syrup and

purchase your favorite maple products. For more information about Maple Weekend, please contact the Angela Swan at 518.846.3192, visit [mapleweekend.com](http://mapleweekend.com) or log onto [Facebook.com/MapleWeekendNENY](https://www.facebook.com/MapleWeekendNENY).

**About the New York State Maple Producers Association**

The New York State Maple Producers Association (NYSMPA) is a not-for-profit organization composed of the folks who make maple syrup and related maple products throughout New York State. They count more than 500 entrepreneurs among their members, and these are the dedicated “sugarmakers” who take pride in crafting the finest quality maple syrup, sugar, snacks, spreads and maple gift items that make New York State the second largest maple producing state in America. For more information on the New York State Maple Producers Association and how you can taste the tradition yourself visit [nysmaple.com](http://nysmaple.com) or log onto [facebook.com/NYSMaple](https://www.facebook.com/NYSMaple).