

2025 VERMONT MAPLE CONFERENCE WEEK

MAPLE TOUR DEC 12, 2025

TIMELINE

Leaving from My Place Hotel, Randolph Center
at 8:45am and returning at 5:45pm

Coffee & Pastries available prior to boarding the bus

Lunch will be served at Barred Woods in Belvidere

COST

\$50 per person,
includes morning pastries, coffee, & lunch

Limit of 50 Participants

REGISTER ONLINE

<https://bit.ly/2025MapleConf>

STOP 1 CHITTENDEN COUNTY



PURINTON MAPLE

190 Pond Road, Huntington | purintonmaple.com

ATTRIBUTES: Supply Dealer, Multi-Generational, Tree Farm, Container Labeling, VMSMA Container Dealer

Chase Purinton moved to Vermont in 1803 settling on a hillside farm. For generations, the Purinton family produced maple syrup on their farms in Lincoln and Bristol, Vermont. Peter Purinton (descendent of Chase) fell in love with being outside and had a genuine passion for making maple syrup as he learned the process from his father Robert. In 1962, at the age of six, Peter tapped eight sugar maple trees with his older brothers. Little by little, Peter kept growing and advancing his sugaring operation.

In 1979, Peter moved to Huntington where he purchased a sugarbush from the Jaques family. Peter transformed the 10,000 bucket operation into a tubing system. With one vision in mind, Peter worked hard to maintain a maple forest that was sustainable for generations. Today, Peter and Carla Purinton tap 17,000 sugar maple trees on 350 acres of farmland.

The next generation of Purinton children includes Jennifer Purinton Randall, Brittany Purinton, Cody Purinton, Austin Purinton, son-in-law Jed Randall, grandchildren, and dogs. Today the next generation children work together with Peter and Carla to maintain the farm. The Purinton's have expanded their products offerings from only maple syrup to maple sugar, maple candy, maple cotton candy and more!

At Purinton Maple, our passion is promoting the benefits of Vermont pure maple syrup. With generations of experience, we pride ourselves in making the best maple syrup. Our passion for making maple syrup led us to help other maple producers by distributing Leader Evaporator maple equipment & supplies. Our farm is also the home to a choose & cut Christmas tree operation.

STOP 2 FRANKLIN COUNTY



BRANON FAMILY MAPLE ORCHARDS

539 Branon Road, Fairfield | branonmaple.com

ATTRIBUTES: Organic, Sugarhouse Certification, Value-Added Products, Multi-Generational, Overnight Stays, Bird Friendly Maple, Solar, Vermont Land Trust

For the Branon family, producing pure Vermont maple syrup has been a way of life for six generations. Located in the Green Mountains of Fairfield, Tom and Cecile Branon head up the operation at Branon Family Maple Orchards. Each year, they hand-tap about 90,000 maple trees to produce the highest quality certified organic maple syrup with the help of family and friends. They keep a sample from each batch to maintain strict quality control and trace their favorites.

Conservation and sustainability are top of mind for every decision they make, having conserved more than half of their 4,800 acres of maple forests with the Vermont Land Trust to preserve the land for future generations. Having been members with the Vermont Land Trust since 1997, when they conserved their, they also conserved over 2000 acres in Bakersfield in 2016. In addition to trees, they tap the sun to power their sugarhouses with solar panels to reduce their carbon footprint. Being certified as a "Bird Friendly Habitat" by the Vermont Audubon Society and maintaining a farm management plan with the State guarantees the birds and habitat a safe environment for balanced health.

Tom and Cecile have grown from dairy farming as their primary focus and a few thousand maple taps – collected the old-fashioned way with metal buckets and a team of work horses – to a sophisticated network of vacuum tubing and reverse osmosis machines for maximum efficiency. This is one of the many ways they have innovated to grow and preserve their family business.

In 2020, they unveiled an industry-first with "Maple to Go!", a TSA-compliant reclosable pouch, making organic maple syrup accessible for travelers and outdoor adventurers everywhere.

STOP 3

LAMOILLE
COUNTY



BARRED WOODS MAPLE

2824 VT Rte 109, Belvidere | barredwoodsmple.com

ATTRIBUTES: Value-Added Products, Usda Rsf Grant Funding, Bird Friendly Maple, Public Access, Vermont Land Trust, American Carbon Registry

Barred Woods was founded as a collaborative partnership among four friends who share a passion for Vermont, making maple syrup, and preserving our forests. Our name came to us from a chance encounter with a large barred owl while enjoying a walk through our Underhill sugarbush. She studied us from a tree stump and tolerated our questioning of "who cooks for you?". Taking this as a good omen, we named her Emma in honor of the woman who had once owned this beautiful parcel of land. Thus our company name Barred Woods Maple was born, with Emma as our matriarch.

Our sugarhouse and sugarbush are located in the Green Mountains of Northern Vermont. We strive everyday to support our rural community and the working families that live in it. Although we are a small company with less than 12 employees we are still one of the largest employers in our town. All of us share a passion for stewarding our land, for making the best tasting maple syrup available, and for ensuring our customers are always delighted with our products.

We steward 1500 acres of Hardwood Forest in Northern Vermont. We manage our land to improve the habitat for wildlife. Our land is conserved from development through the Vermont Land Trust, we partner with Vermont Audubon to manage our forest for songbird habitat, and we maximize carbon capture and sequestration and are monitored by the American Carbon Registry. All of our land is open for public access for activities such as skiing, fishing, and hiking.

STOP 4

ORANGE
COUNTY



SILLOWAY MAPLE

1303 Boudro Road, Randolph Center | sillowaymaple.com

ATTRIBUTES: Agritourism, Multi-Generational, Corn Maze, Sugarhouse Certification, Logging & Firewood, Creemees, Solar

Paul and Louise Silloway began dairy farming in Randolph Center in 1940 as young newlyweds. Soon, they began maple sugaring each spring. The operation was all on buckets at that time, requiring the entire family, and some hired help, to gather sap during each run. In 1978 the bucket system was replaced with sap lines, originally on gravity, and currently on vacuum.

All boiling is still done on a wood-fired arch. Waste wood a by-product of the logging and firewood operation on the farm is used. Firing the arch about every twenty-five minutes during boiling, keeps someone busy carrying the wood in from the woodshed even though the purchase of a reverse osmosis machine saves about 80% of the wood and labor required for boiling.

Family members have come and gone, with the sugaring operation always providing opportunity for hard work and good times together. Paul and Louise always worked in the maple sugar industry. Sons David and Stuart, and daughter Bette joined them. Current partner and manager, Paul Lambert handles the sugarwoods, tapping, and overall production. Bette oversees marketing, agritourism, and orders. Marilyn Lambert currently does all of the boiling, manages the Creemee business, and pitches in wherever needed. Everyone at often wear many hats, as there is a wide variety of work involved.

In 2014, a new sugarhouse was built, set facing the south, with a large southern exposure to accommodate seventy solar panels. Averaging throughout the year, the energy generated from the panels supplies the sugarhouse needs.

The new sugarhouse has a second story, where the sap is stored prior to boiling, and visitors can stand above the arch for a spectacular view of the boiling process. Schoolchildren spread out blankets, and enjoy sugar on snow, and old fashioned raised doughnuts with syrup.



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UVM EXTENSION + VERMONT MAPLE SUGAR MAKERS' ASSOCIATION