

2026 VERMONT MAPLE CONFERENCE WEEK

MAPLE TOURS: NOV 8, 2026

TIMELINE

Leaving from VSU-Randolph Parking Lot D at 9:00am and returning at 3:45pm. Coffee & pastries available prior to boarding the bus and boxed lunches will be shared on the bus between stops.

COST

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

REGISTER ONLINE

<https://bit.ly/2026mapleconference>

STOP 1



CHOICE MAPLE

185 Equestrian Way, Hartford | choicemaple.com

Attributes: Multi-Generation, Certified Organic, Kosher, Online Store, Non-Contiguous Sugarwoods, 30,000+ Taps

Operated by the Nott family on a 150-acre historic dairy farm in Hartford, Choice Maple is a five-generation family sugaring operation offering certified organic and kosher maple products. The Notts tap trees from sugarwoods in Hartford, Bethel, Strafford, Barnard, and Rochester. Raymond and Marcy Nott operate Choice Maple with their son Bailey, their daughter Brooke, and with the help of their grandkids. Raymond is the fourth generation in his family to sugar on the farm and has already planted another 300 trees for his grandkids (and their grandkids) to care for in the future.

STOP 2

RICHARDSON FARM MAPLE

18 Richardson Farm Rd, Hartland | richardsonfarmmaple.com

Attributes: Certified Organic, Online Store, Audubon Bird Friendly Program, Bourbon Barrel-Aged Syrup, VMSMA Board Member, Solar, Current Use Program (UVA), Land Trust, 9,000-14,000 Taps

Richardson Family Farm is a historic, multi-generational family farm established in 1905. The century farm operates a sustainable maple sugaring business, milks a registered Jersey herd for Cabot cheese, and manufactures native split-rail fencing. Their farm and forest land is in the state's Use Value Appraisal program and is also conserved with the Upper Valley Land Trust. Reid Richardson's great grandparents, James and Lexi Richardson, moved up from Chester and purchased the farm in 1905. Grandparents Floyd and Veneita Richardson added acreage to the farm, as did their children. All generations have made maple syrup here, but it was brothers James and Gordon who really turned it into a business and tapped thousands of trees. Today they tap just under 12,000 trees and all the sap from those trees runs downhill to their sugarhouse. They use a vacuum system to collect the sap; reverse osmosis to remove water from the sap; a wood-burning, gasifying arch to cook the syrup on; and a giant array of solar panels to provide all the electricity that we need to do the job. All the components have an eye towards efficiency and reduction of labor (and, conveniently, they also reduce their carbon footprint).



STOP 3



TOP ACRES FARM

1390 Fletcher Schoolhouse Rd, South Woodstock | gmhainc.org/member/top-acres-farm/

Attributes: VMSMA Container Dealer, On-Farm Stays, On Farm Shop, National Register of Historic Places, Tube Washing Setup, Historic Preservation Grant Awardee 2018, 1,000-1,999 Taps

Top Acres Farm, known historically as the Fletcher–Fullerton Farm, consists of 85 acres of rolling pasture and woods. Developed as a farm in the early 19th century, it was in continuous agricultural use by just two families for nearly two centuries. It was listed on the National Register of Historic Places in 2004. Currently owned by Mary and Carl McCuaig, Top Acres was originally a dairy farm until 1989; the farm is now primarily producing maple syrup and baled hay.

Mary is a fourth-generation maple producer who has a deep connection to the land and family legacy. Her great grandparents, Ada and Erwin Fullerton, established and cultivated Top Acres Farm in 1901.

STOP 4



BOURDON MAPLE FARM

112 Bourdon Rd, Woodstock | bourdonmaple.com

Attributes: Agritourism, Certified Organic, VMSMA Sugarhouse Certification, Audubon Bird Friendly Program, Farm Store, Online Store, Land Trust, VMSMA Board Member, 9,000-14,000 Taps

Don Bourdon is the owner and chief operator of Bourdon Maple Farm, which started as a hobby when he and his brother were boys, collecting from 200 buckets every spring. After college, Don expanded the size of the business and eventually turned it into a 10,000 tap sugaring operation, using the latest innovations in maple technology. Don is also known globally for his work in Stanley steam car restoration and boiler-making, and he participates in Stanley tours nationally.

Meg Emmons is Bourdon's head of operations, sales and marketing, joining the team in 2012 before she started as a freshman at UVM and then joining full-time in 2016. She manages our crew and day-to-day operations in the sugarbush, working throughout the fall and winter to prep the sugarbush for spring.

The 135 acre forest itself is relatively young as Vermont experienced a rise in sheep farming in the early 1900s and was largely deforested to create pasture for grazing. Bourdon Maple Farm has encouraged forest regeneration and continues to maintain its health and longevity by implementing a sustainable forest management plan developed by a licensed state forester. Conservation through the Vermont Land Trust ensures that the land will maintain its rural integrity for generations to come.



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UVM EXTENSION + VERMONT MAPLE SUGAR MAKERS' ASSOCIATION