

Participating Business:

1. HEAL WITH HORSES

Join us for PEC's **Maple in the County 2025** for family-friendly, maple-filled animal fun that includes face painting, pony rides, a petting zoo, and maple goodies! Incredible treats with syrup made right in Picton!

**SATURDAY MARCH 29TH &
SUNDAY MARCH 30TH
10:00 AM-3:00 PM**

**997 DANFORTH RD.
HILLIER, ON. K0K 2J0**

For more information, please visit:

FB: Heal With Horses

Insta: @healwithhorsetherapyfarm

Web: www.healwithhorses.ca

Location found by corresponding number on the map.

Flyer art: vaughangroup.ca

MEET YOUR MAPLE HOSTS!

A. Sweetwater Cabin/Hubbs Sugarbush

Hosts: Ron & Janice Hubbs
Cabin: 1937 Rednersville Road
Sugarhouse / Breakfast: 332 Pulver Road
613-966-8997

Breakfast: Saturday & Sunday 9 am to 2 pm
Cabin: Saturday & Sunday 9 am to 2pm

Celebrate spring at Hubbs Sugarbush by enjoying the annual pancake breakfast brought to you by the Masons of Lake Lodge No. 215. Lumberjack shows are back! Sweetwater Cabin will have our small-batch, hand-made maple products like stirred sugar, maple butter, and soft sugar candy, along with the freshest maple syrup. Our guest at our cabin will be Ackerman's Acres Farmstand with their homemade treats. Check for updates on our Facebook page: look for Sweetwater Cabin or Ackerman's Acres Farmstand.



B. Fosterholm Farms

Hosts: Dean & Rylan Foster
2234 County Road 18, Picton
613-393-5655 | fosterholm.com
Saturday and Sunday 7am to 5pm

Visit our 7500 tap sugarbush in operation since 1924. See how maple syrup is made and take a walk through our woods. We serve unlimited maple syrup with our delicious homemade pancake and sausage breakfast — all day long inside our sap house beside the woodfire. Meals \$15. Maple candy, maple butter, baked goods and freshly made maple syrup available. Wheelchair accessible.



C. Vader's Maple Syrup

Hosts: Todd & Susan Vader
1260 County Road 18, Cherry Valley
613-476-7537 | vadersmaple.ca
Saturday 9am to 5pm and Sunday 10am to 5pm

Visit our 2500 tap maple production - a family tradition since 1910. Tour our Sap House and observe our 3'x14' evaporator in action. Enjoy our scenic view overlooking East Lake as you watch sap drip from the maple trees. Learn from informative maple displays and photos. All grades of maple syrup plus our wide variety of hand crafted products such as maple butter, maple sugar, maple jelly, whisky barrel aged maple syrup and our popular mouth watering maple taffy on a stick will be available for purchase.



D. Roblin's Maple Syrup

Hosts: Phil & Brittany Roblin and Family
499 County Road 35, Picton
613-476-3134 | roblinsmaple.ca
Saturday & Sunday 9am to 5pm

Come stop by our sap house and take in the picturesque views of Long Reach. Observe how we transform raw sap into pure maple syrup by our reverse osmosis and energy efficient combination wood/wood pellet fired evaporator. At Roblin's we produce quality pure maple syrup using a mix of traditional methods and modern equipment to suit every taste bud. Sample a flight of different maple syrup grades. Enjoy maple butter on an english muffin, maple pulled pork on a bun, along with many other mouthwatering maple treats and products for sale.



E. LOHA Farms

Hosts: Chris & Jessie Armstrong
153 Lucks X Road, Picton
613-827-5754
Saturday & Sunday 8am to 3pm

Come visit LOHA Farms to learn about all things sweet. Our all-day indoor pancake breakfast will be served from 8am to 3pm, Saturday and Sunday (\$10 per person). Take a walk through the sugar bush and see how maple syrup is made in the sugar shack. Make sure to visit the animals in the barnyard and explore the world of bees on our 127 acre apiary. Maple and honey products will be available for purchase. Make sure to bring your rain boots.



**VISIT OUR
SUGARBUSHES!**