

MARCH ENEWSLETTER

The Lewis County Chamber of Commerce



MORE GREAT STORIES INSIDE:

Letter from our Chair
Membership Renewals
Maple March

MARCH MAPLE MADNESS

Maple Weekend may have been cancelled but there's still plenty march maple madness in Lewis County. Come take a look at some of our local maple producers and some delicious things to make with maple!

A Message from Our Chair

Chamber Members,

As an organization tasked with representing all of Lewis County, we strive to have Board representation that spans the County. Last year, about this time, Robin Grunert joined our Board and has added to the Castorland/Croghan perspective on our Board as well as great bookkeeping skills. Pre-Board Membership and COVID restrictions, Robin provided a few sessions of Quickbooks training as a benefit for Chamber Members and we hope to have her do that again soon. Robin naturally stepped into the role of Treasurer for 2021 and agreed to provide this month's "staff picks":

When I was first asked to write about a couple of my favorite Chamber members, I had to reacquaint myself with the list of area businesses. I started scrolling through all the local businesses and stopped right in the "B's"! – I had to write a quick note about Buckingham Hardware and Great Outdoors. When their "little" store is part of your everyday personal and work life, you sometimes take them for granted. They have everything from A to Z – literally, everything from Automotive parts to Zipties. For instance, in the Chamber's January newsletter, snowshoeing was on the bucket list of winter activities to try. Me, being a northern New Yorker who hates all things winter, decided to give it a try! I bought a pair of snowshoes from Buckinghams and trekked myself back to our camp – best (and only) winter sport I have taken part in! So whether you are passing through Croghan for business or pleasure, take a minute to stop in, grab a bag of popcorn and look around – I am sure they have what you are looking for and even things you didn't know you needed!

I will stick to the Croghan theme here and mention none other than Good Ol' Wishy's. It is a must stop of many a traveler passing through the Village. Even when COVID hit hard, Charlotte and her staff were able to figure out a way to let everyone get their ice cream fix. From the "baby" cones to the aptly named "Adirondack" sized cones, you can usually find something for the entire family. Once things get back to "normal" – the old fashioned soda fountain should be one of the many stops on your travels! The more small businesses we can support in our area, the better!

-Robin Grunert

Thank you Robin!

**Stay well,
Cheyenne Steria
Chair, Lewis County Chamber of Commerce**



THANK YOU

**to all our Members who have
renewed their Membership for 2021!**

Blue Silos B&B
Brick Oven Inn
Carefree Storage
Childrens Home of Jefferson County
Community Bank
Cornell Cooperative Extension of Jefferson County
Country Lee Farm
County of Lewis IDA
Forest Pond Cottage
Fred Munk
Grand Slam Safety
Gymo Architecture Engineering & Land Surveying
Lewis County Agricultural Society
Limberlost B&B
Lowville Lions Club
Myers Towpath Restaurant and Lodge
National Abstract
North Country Human Resources Association
Pine Tree Inn
Rachel Grunert Graphic Design
the Roz B&B
Suntric
Timberland Realty
Timberview Resort
Tug Hill Adirondack ATV Association
Tug Hill Wheelers ATV Club
TYRO Automotive
Valley Greenery
Wakefield Apiaries
WWNY/WNYF-TV
WWTI ABC 50 - Nexstar

Maple March in Lewis County

This March we would like to highlight our members who are Maple Producers here in Lewis County. Since Maple Weekend has been cancelled due to the ongoing pandemic we found a different way to share the Lewis County Maple experience with you.

In the eNewsletter we'll be sharing information about and from our Maple Producers with you. On Facebook we'll be posting recipes from our Maple Producers on Tuesday's and Thursday's. Click on the logos of each Maple Producer to be redirected to their website or Facebook.



Sterling Valley Maple, located in Croghan, New York, produces Certified Organic maple syrup and maple syrup products. Maple has been a family tradition for generations, with Sterling Valley Maple officially incorporating in 2017.

"Producing maple syrup in Lewis County is such a unique experience that we enjoy--there is a strong community of sugar makers who support each other, & a long history of understanding & producing maple Incorporating all of this past knowledge, we use a traditional wood-fired evaporator to bring out the familiar rich taste of maple syrup, along with modern methods and equipment, such as reverse osmosis, vacuum systems, & food grade tubing to ensure quality & efficiency.

Our products are currently shipped throughout the country daily.

All of our products can be ordered directly from our website, www.sterlingvalleymaple.com."



Products Available:

Certified Organic: Amber and Robust Maple Syrup--available in gallons, half gallons, quarts, and pints | Amber maple syrup in decorative glass--8 oz. and 12 oz. flat glass and various sizes of maple leaves | Maple sugar--available in pounds, half pounds, or bulk | Maple cream--available in pounds or half pounds | Maple sugar cakes--available pounds, half pounds, or small package
Non-Organic: Bourbon Barrel Aged Maple Syrup--available in 16oz. and 200ml glasses | Maple Glazed Walnuts--available in 3 oz. packages | Gift Boxes | Monthly Subscription programs

Favorite Maple Recipe: [Maple French Toast Casserole](#)



Lyndaker's Maple Orchard is nestled on the edge of the Adirondack Park on the Soft Maple Reservoir in Lewis County, NY. Where they produce some of New York's Finest Pure Maple Syrup.

"Established in 1926 from our Great Grandfather John Lyndaker, we are a 4th generation family operation maple producer. With all three generations working together at one time, they learned an aged old tradition of making maple syrup. Glenn and Nadeen Lyndaker with their three children, took over the operation in 1997. From starting out in 1926 with horse drawn sleighs, using wooden sap buckets to collect sap, to present day collection with a tractor collecting sap with along with an extensive tubing, gravity and vacuum system.

We still use some buckets in & around the sugar house.

The sugar house (or boiling shed) has seen many changes, from dirt floor and boiling sap in copper pans to cement floors & stainless steel pans with an air forced wood-fired evaporator.

The wooden holding tanks have been replaced with steel also.

We have gone from tapping 300 to almost 3000 taps.

Taking pride in making our exceptional tasting maple syrup doesn't stop there, we take great care of our woods, and have practiced good forestry management for sustainability that helps keeps our sugarbush healthy and productive for the future."



Products Available:

Maple Syrup--available in sizes 50ml-500ml, pints - 5 gallons | Bourbon Barrel Ages Maple Syrup - available in sizes 100ml - 375ml | Flavor Infused Maple Syrup (Flavors Blueberry, Cinnamon Stick, Coffee Bean, Vanilla Bean) | Maple Spread | Maple granulated sugar | Maple Sugar Shapes | Maple Mustard | Maple Spice Shakers | Maple BBQ sauce | Maple Coffee | Maple Granola | Maple Coated Nuts

Favorite Maple Recipe: [Maple Bacon Mini Dogs](#)



Yancey's Sugarbush

Owned by Haskell, Jane and Timothy Yancey you can find Yancey's Sugarbush in Croghan, Lewis County, NY. Yancey's Sugarbush has been in operation since 1844.

"Yancey's Sugarbush has been in operation since 1844.

Haskell and Jane came on board as participants in running it in 1983.

Tim grew up here, and started helping with management in 2009.

Being Maple Producers is a big part of our lives - we enjoy interacting with people when they visit. It is a family tradition that Haskell and our children and one that we enjoy.

We use a lot of Maple syrup - on breakfast cereal, in Spaghetti Sauce, in or on salads, in bread, in & on pizza, for many desserts and of course on pancakes and French Toast. Maple Cream on warm, buttered dinner rolls is a delight!

These best way to purchase them is from us is at the boiling shed or from our home. We also ship products. Our contact number is 315-346-6356.

We are open at the boiling shed anytime we are boiling - people should feel free to call and see what is going on.

This year we ask that people wear masks and social distance."



Products Available:

Maple Syrup- in gallons, half gallons, quarts, and pints | Maple Sugarcakes - pound, halfpound, and individual wrapped | Maple Cream - pounds and half pounds | Granulated Maple Sugar - pounds, half pounds, 7oz shakers, 3oz shakers |

Favorite Maple Recipe: [Maple Fruit and Rice Salad](#)





Owned by the Buells, you can find Silver Sap Maple in New Bremen in Lewis County, NY.

Silver Sap Maple is a small business with big dreams.

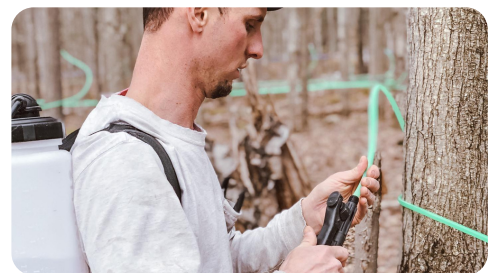
"Silver Sap Maple was a hobby that bloomed into a gratifying family business. Our "Maple Man" and owner Brian Buell grew up gathering and boiling sap with his grandfather, Richard Company, in Belfort, New York.

As he grew older, Brian realized just how much he enjoyed the hard work that goes into each bottle of maple syrup and decided to tap some trees of his own.

The rest is history!

While our story began as a personal hobby, our young family decided that turning this pastime into a business would be a great way to show our children the value of hard work and expose them to entrepreneurship. We, along with all other Maple Producers, take extreme pride in our products and are constantly looking for ways to utilize this natural sweetener. Over the past few years, we have added thousands of taps throughout our property and we continue to plant hundreds of Sweet-Sap Silver Maple trees that produce sap with a higher sugar content.

Although we are a small business, we have big dreams for the future of this maple syrup venture. "



Products Available Online on their Website:

Maple Syrup- in gallons, half gallons, quarts, and pints in a variety of shapes and sizes!

Favorite Maple Recipe: [Maple Bacon Whip Dip](#)



Sugar Hollow Maple

Sugar Hollow Maple is a small, family owned and operated business remotely located in Watson, New York.

"Our maple tapping started as a "hobby" in 2015 and it grew from there. It was to be Spencer's post retirement venture. Spencer has fond memories of time spent in his grandfather's sugar house in South Colton, NY.

We offer 100% natural maple syrup harvested from the trees surrounding our home. Our land is abundant with clear, natural springs, babbling brooks, deer, bear, and other wildlife. Our soil and water are pure and clean.

We pride ourselves on paying extra attention to detail in order to produce syrup that meets our own extremely high standards before it leaves the sugar shanty. We boil all of our sap and bottle all of the resulting syrup in our family-built post and beam constructed shanty. Our favorite thing about being a maple producer in Lewis County is the comradery amongst our fellow maple producers.

We think our maple syrup is great for delicious Maple Snickerdoodles or for something a little less sweet as a Maple-Balsamic Vinaigrette."



Products Available on Etsy or by Contacting Sugar Hollow Maple:

Certified Organic Maple Syrup Bottled in Glass

Call (315)376-4204, or by email sugarhollowmaple@gmail.com.

Favorite Maple Recipe: [Maple-Balsamic Vinaigrette](#)





**PROGRESS
INDUSTRIES**



PLEASE HELP US *Raise the Roof!*

We need to Raise the Roof – and we need YOUR help!

We're hosting a capital campaign to purchase a new roof at our Progress Industries building on Forest Ave. in Lowville. Our roof isn't equipped to handle many more north country winters, and repairs are no longer an option. The cost to replace a roof on a structure that size is significant, especially for a non-profit organization such as ours.

Why support this project?

Progress Industries provides employment opportunities and an inclusive working environment for people with developmental disabilities through contracted work with local and national companies. From this location, we ship products locally and internationally! Helping us helps keep people in our community working in safe, familiar surroundings.

We found a perfect match.

The Cloudsplitter Foundation has generously committed a matching grant of \$25,000 in support of this project! That means we need to raise another \$25,000 in our community. Give what you can. No contribution is too small.

**Raise
THE Roof!**

**WE'VE RAISED
\$9000 TOWARD OUR
GOAL OF \$25,000!**

**EVERY BIT HELPS,
YOU CAN HELP SUPPORT OUR
FUND DRIVE FOR THIS PROJECT
BY GIVING AT THEARCOLC.ORG**

**PROGRESS
INDUSTRIES** 

 **The Arc**
ONEIDA-LEWIS CHAPTER



HOW TO GIVE

MAIL YOUR CHECK TO:
The Arc, Oneida-Lewis
Raise The Roof Campaign
245 Genesee Street
Utica, NY 13501

GIVE ELECTRONICALLY:
Through our website:
THEARCOLC.ORG

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THANK YOU FOR READING

The Lewis County Chamber of Commerce