



**March and Early April
Monday thru Saturday
Geauga County, OH**

Sap's Arising

A sweet trip through beautiful Geauga County

The maple syrup tour is one "sweet trip" but is available for a limited time only! It may sound like a typical sales pitch - but this time it's true. Real maple syrup can only be made one time each year. That time is late winter/early spring (usually late February/early March in Northeast Ohio). This is when the sap begins to rise in the area maple trees and can be tapped for making syrup. Maple syrup is made in only a very small part of the entire world and Ohio sits in the heart of that area.

Start your day at Mary Miller's home. Your group will enjoy all you can eat pancake breakfast, served with REAL MAPLE SYRUP! Your group will hear how early settlers learned from the native American Indians the way to turn the watery sap of the maple tree into a delightful and wholesome treat. The tradition continues to this day as many locals "boil it all down" for you to enjoy in their sugarbush or sugarhouse where the sap is transformed into a dark, rich, thick, sweet, amber syrup. If you've ever had freshly made, real maple syrup, you'll never be satisfied with the "artificial flavored stuff" again.

Amish Feast

NO tour of Geauga County would be complete without a good old fashion Amish feast! To start your afternoon adventure your group will have the pleasure of eating in an Amish home. The Menu includes: baked chicken, real mashed potatoes, stuffing & gravy, seasonal vegetable, seven layer salad, fresh bread & of course desert with a maple spin! Coffee and tea served. A guarantee no one will leave hungry. This experience is one you will not forget any time soon!

Family Owned Sugar House

Weather permitting your group will visit a family owned sugar house. An experienced maple syrup maker will be on hand to answer questions.

Richard Maple Products

Shop at Richard Maple Products for everything "Maple". Ohio maple producers produce some of the finest pure maple syrup in the world! Similar to fine wines, pure maple syrup gets its flavor from the geographic region.



**Ridgeview Tours
440-221-1441**