Krueger-Norton Sugarhouse

Shrewsbury, VT

Our Maple Syrup is made on our small family farm. We practice organic stewardship of our sugar bush, and take care of our environment by using renewable energy sources - wood heat, wind and solar electricity. Our containers are glass mason jars so that they may be reused or recycled.
Our syrup is absolutely pure - no chemical agents or preservatives. Just pure maple sap boiled down over a wood fire to make the freshest tasting maple syrup, then canned in glass to protect that fresh flavor.

Their project is to convert their sugar bush to a high vacuum gravity tubing system (HVGTS). This involves changing all tubing from the current industry standard 5/16" to new 3/16" diameter, setting up each tubing line to have sufficient drop to induce a high vacuum. This takes advantage of their mountainous terrain and its associated gravity field instead of their current external energy source, propane. This eliminates their vacuum pump and releaser and all their associated mechanical problems.

Total Working Lands Grant—$9,900.00
Total Match provided by Krueger-Norton Sugarhouse—$3,128.00

VERMONT WORKING LANDS ENTERPRISE INITIATIVE

GRANT RECIPIENT UPDATE - DECEMBER '13

Krueger-Norton Sugarhouse is converting its entire sugarbush to high vacuum gravity tubing, allowing it to dispense with its vacuum pump and releaser (and all the energy costs associated therewith). This conversion is being funded by a grant from the Working Lands Enterprise Fund. Art Krueger and Trish Norton say that their system is now 90% installed. They are looking forward to having it operational for the 2014 sugaring season.

A farm apprentice installs new tubing fittings at Krueger-Norton Sugarhouse

Using the horse (Teddy) and cart to pull tubing out of the woods at Krueger-Norton Sugarhouse