



# Touring Tips

March 2017

Come **“Meat” & Greet** with local farmers and chefs on Saturday, March 11 from 10 a.m. to 2 p.m. Meet the local farmers who raise sustainable meat, learn how you can purchase their products, talk to chefs about preparing local meats, enjoy food samples and see cooking demonstrations. Hobart & William Smith Colleges, Vandervort Room, Scandling Campus Center, 300 Pulteney Street, Geneva 14456. For more information call (315) 781-4382.

Looking for live music? On Thursday, March 16 from 7 p.m. to 9 p.m. **Rick Hoyt & The Lipker Sisters** will be performing as part of the Singer/Songwriters in the Side Room series at **Buffalo Bill’s Family Restaurant and Taproom**. There is no cover charge but donations for performers are accepted. Buffalo Bill’s Family Restaurant and Taproom, 19 Main Street, Shortsville 14548. For more information call (585) 289-4104.

Celebrate **St. Patrick’s Day** on Friday, March 17 at an upstate New York Irish-American brewery. **Gaël Brewing** will be open from 11 a.m. until the last person leaves! Visit for a pint or two of Gaël’s Templeberry Irish Stout or Liam’s Irish Red Ale. Their flagship Rye Bread Ale makes a great addition to any St. Patrick’s Day meal so fill up a grumbler. Gaël Brewing, 4180 State Route 14, Geneva 14456. For more information call (315) 220-0190 or visit [www.gaelbrewing.com](http://www.gaelbrewing.com).

March brings with it **Maple Weekends** in New York State. This state-wide event celebrates the production of all things maple. The making of maple syrup is a key part of the state agricultural industry. See below for Maple Weekends events.

- Visit **Cumming Nature Center** from 9 a.m. to 2 p.m. on March 11 & 12, and 18 & 19 to have a freshly prepared pancake breakfast with pure maple syrup. After, take a walk on one of Cumming Nature Center’s many trails and learn how a tree makes sap and the processing techniques used to turn sap into syrup! Admission is \$10 for adults, \$8 for kids, or \$3 per person without breakfast. Cumming Nature Center, 6472 Gulick Road, Naples 14512. For more information call (585) 374-6160 or visit [www.rmssc.org](http://www.rmssc.org).
- Stop by the **Wohlschlegel’s Naples Maple Farm** from 10 a.m. to 4 p.m. on March 18 & 19, and 25 & 26 for a pancake breakfast, walk through the woods to see the sap gathering process, and a tour of the sugarhouse where the magic of making maple syrup happens. Wohlschlegel’s Naples Maple Farm, 8064 Coates Road, Naples 14512. For more information call (585) 775-7770 or visit [www.fingerlakesbulkmaplesyrup.com](http://www.fingerlakesbulkmaplesyrup.com).
- The **New York Wine & Culinary Center** is offering a Maple Cocktails & Hors D’Oeuvres class on March 24 from 6 to 7 p.m. and March 25 from 2 to 3 p.m. Learn to make three maple-infused cocktails and three savory maple appetizers with local spirits and maple products! Reservations are required for this event and admission is \$30 per person. New York Wine & Culinary Center, 800 South Main Street, Canandaigua 14424. For more information or to make a reservation call (585) 394-7070 or visit [www.nywcc.com](http://www.nywcc.com).
- Tour a lively “local trees, local bees” farm producing maple syrup, honey, and log grown shiitake mushrooms. Visit **Kettle Ridge Farm** between 10 a.m. and 4 p.m. on March 18 & 19 and 25 & 26 for a tasting of fresh maple syrup, pancake samples, and a tour of the sugarhouse and farm. Every hour a group will depart for a hike through the maple stand, including stops at the shiitake mushroom log yard, honeybee apiary, and the chicken coop, so bring our hiking boots. Kettle Ridge Farm, 515 Log Cabin Road, Victor 14564. For more information call (585) 217-7108 or visit [www.kettleridgefarm.com](http://www.kettleridgefarm.com).