

# Kemble Mountain Maple Products

Driving north from the village of Kemble on the Bruce Peninsula, you get a clear view of Kemble Mountain rising above the fields. On the side of the mountain (Niagara Escarpment) is a 40-acre woodlot, part of a farm owned by Bob and Mary-Beth Gray. In early March the Grays place 1100 taps in some of the sugar maples in the woodlot. When conditions are right, the sap runs down the south-facing slope by gravity through about 8 kilometres of small plastic tubing (called lateral lines) to main lines that drain into collection tanks at the bottom of the hill. At the sugar shack the sap is boiled in a stainless steel wood-fired evaporator to produce maple syrup.



Bob is a naturalist, and is committed to preserving the natural biodiversity of the woodlot. It consists of 90% sugar maples, along with a combination of ash, beech, basswood, ironwood, elm, cherry, and butternut. It is home to plenty of wildlife. Kemble Mountain is known for a high number of fern species, which includes the provincially rare Hart's-tongue Fern. In mid-April just before the spring wildflowers emerge, the Grays remove all lateral lines from the forest, leaving as small a footprint as possible. Bob explains, 'if you do it properly, there doesn't have to be any negative effect on the ecosystem. It truly is sustainable'.

Maple syrup and maple butter are available at the farm. **Northern Confections** in Wiarton carries the Grays' maple products as does the **Big Bay General Store**. Big Bay also uses their syrup in homemade ice cream.



**Kemble Mountain Maple Products 310132**  
**Kemble Rock Road, Kemble, ON N0H 1S0**  
**519-371-9128**

*Written by Jennifer Pittet for Grey Bruce Agriculture & Culinary Association • [www.foodlinkgreybruce.com](http://www.foodlinkgreybruce.com)*