

WHO'S YOUR FARMER?

RUSS SCHNEVEIS

Schneveis Sugar Bush, LLC



DESCRIBE YOUR FARM

I produce maple syrup with my son, Brent, and my son-in-law, Ben. My land is located in Hamburg, WI. We use both bags and high vacuum tubing in our production. In addition to having my own taps, I also purchase sap from local land owners. Collectively, we produce maple syrup from about 12,000 taps. This allows us to produce about 5,000 gallons of syrup each year. We sell our syrup right from our house and also in bulk to area packagers.

WHAT BROUGHT YOU INTO FARMING?

I have been helping with maple syrup production since I was five years old. It's a family tradition, and I am a third generation producer. Our current land was my wife's grandfather's land.

WHAT DO YOU LOVE MOST ABOUT FARMING?

What I love most about producing maple syrup is that it is a 100% natural product. I also love the great taste and it is a lot of fun to make.

WHAT IS MOST DIFFICULT ABOUT FARMING?

The most difficult thing about producing maple syrup is that clean-up after production is always a task. Every day is different and presents new issues or challenges that you have to find solutions for.

WHAT IS YOUR HOPE FOR FARMING?

My hope is that people want to keep all of their foods local. Maple syrup is a healthy, natural product. Having that available in our community is a great thing. We need to educate others about what real maple syrup is and the importance of local food.

WHERE CAN YOU BE FOUND?

Maple syrup can be bought right from our home at 737 Naugart Drive, Athens, WI 54411.

You can also reach me by email:
schneveissugarbush@gmail.com

RECIPE: Maple Syrup and Whole Wheat Waffles

Waffles are porous so you can put a lot of syrup on—that is my favorite food to eat with our maple syrup.

INGREDIENTS:

2 large eggs	2 tsp baking powder
1 3/4 cups milk	1/8 tsp salt
1/4 cup oil	1/4 tsp baking soda
1 tablespoon honey	100% pure maple syrup
1/2 tsp ground cinnamon	Fresh Fruit for serving
1 1/2 cups whole-wheat flour	

DIRECTIONS:

Preheat your waffle iron. Whisk together eggs, milk, oil, honey, cinnamon, and baking soda until well combined. Add in flour, baking powder, and salt and whisk together until lumps disappear. Ladle batter onto the center of the iron. Cook waffle about 3-4 minutes each (follow instructions that came with your iron). Top with pure maple syrup and fruit. Enjoy!