

LIVCO

Winter Guide

Behind the Scenes:
Making Maple Syrup

Embracing the
Hygge Lifestyle

The Best Outdoor
Destinations for Winter



Please note: New York State Guidance on Covid-19 is continually changing.

We know you're eager to visit Livingston County and experience everything our destination has to offer. We also realize that health and safety are the most important priorities. The information and images in this guide may not reflect current guidelines and practices of NYS public health policy. Please check at the time of your visit for requirements that are in place for the health and safety of our guests and our tourism workforce.

The health and safety of our visitors is our top priority. Livingston County's businesses are kept up-to-date with all safety regulations. We look forward to your visit, we're ready to make it a safe and memorable one!

SHARE YOUR TRIP WITH US #VISITLIVCO AND KEEP IN TOUCH



 [FACEBOOK.COM/VISITLIVCO](https://www.facebook.com/VISITLIVCO)

What better way to showcase Livingston County than through the eyes of our locals? Follow our social media accounts to meet local artists, business owners, students, photographers, yogis, and so many more locals who make our region a unique destination. There is no better way to see Livingston County and the Genesee River Valley.

LIVINGSTON COUNTY TOURISM

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We're here to help you!

Planning your visit to Livingston County? Visit LivCo can help with accommodations, dining, outdoor recreation, family fun, and more! Find the latest information and resources at [visitlivco.com](https://www.visitlivco.com).

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Lauren Page Wadsworth Photography

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WELCOME

To the land of **farmland, waterfalls,
and outdoor beauty.**

To a community of **makers, dreamers,
and adventurers!**

To a place to **taste, toast and treat
yourself.**

Explore Responsibly

For those who harbor the soul of an explorer, Livingston County represents a quest more than a vacation. We hope you will enjoy an immersive experience in a community where respect for nature rewards you with magnificent outdoor adventures, today and for years to come. As you 'Wander Liv Co' we hope that you will explore responsibly and please remember to Leave No Trace.

PLAN AHEAD

Before you pack, check the forecast. You may need to include a refillable water bottle, snacks, umbrella, insect repellent, non-toxic sunscreen, sunglasses and cap, and a compass or map.

STAY ON THE TRAIL

Use existing trails and rest sites. Walk in the center of the trail.

RESPECT WILDLIFE

Watch wildlife from a distance and never feed or handle wild animals. Keep an eye and leash on your pups at all times.

LEAVE WHAT YOU FIND

Preserve the past. Observe rocks, plants and historical artifacts.

PACK IN, PACK OUT

Inspect your rest area for wrappers, trash or spilled food. Pack up all the litter. Strive to leave the site in better condition than when you arrived.

BE COURTEOUS & KIND

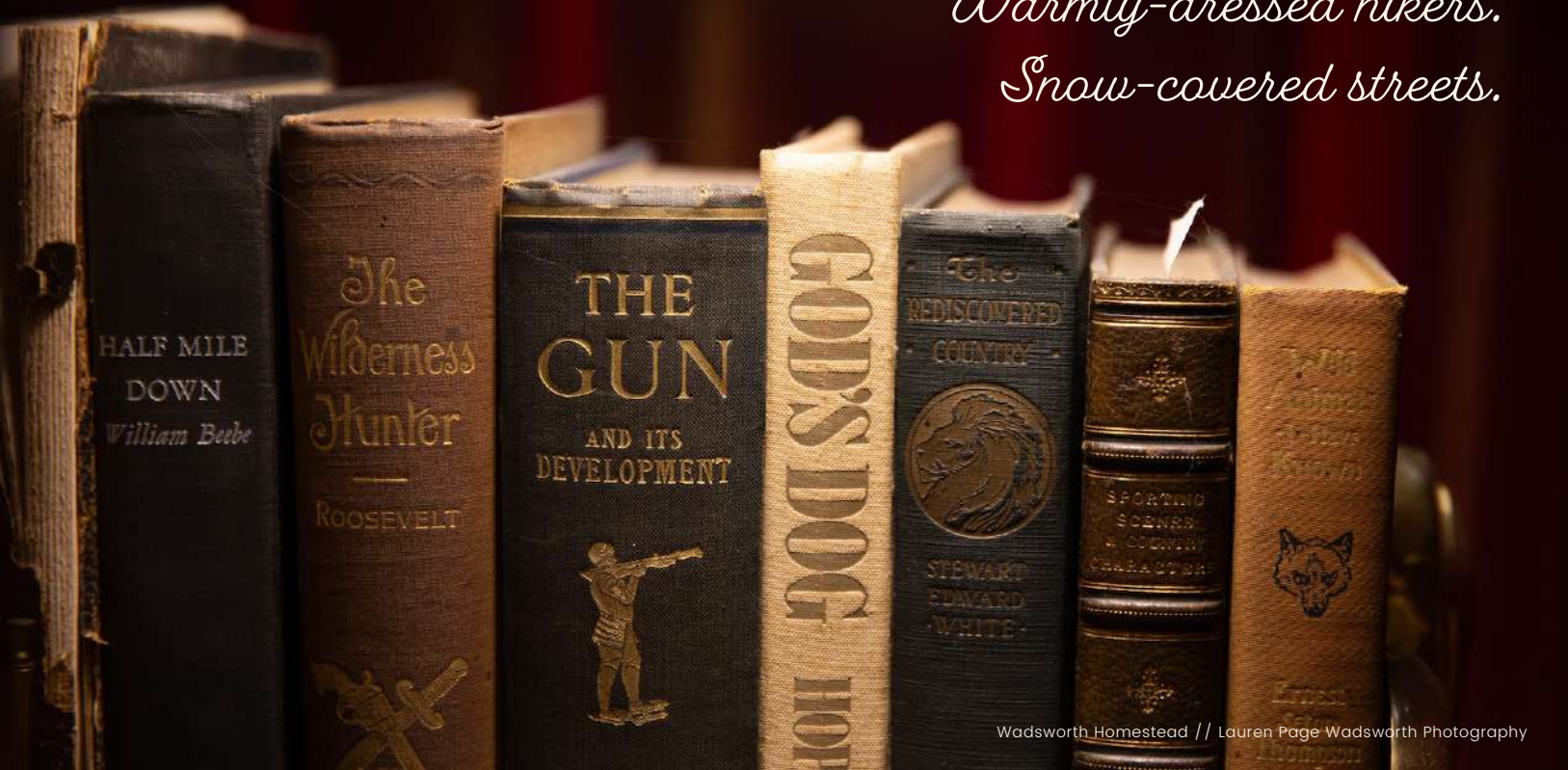
Respect other visitors & be trail-friendly - maybe even say 'hi' while passing by. Let the sounds of nature prevail - save the music for your car ride.

ENJOY HAPPILY

Last but definitely not least, wherever you go, appreciate the scenery of the Genesee River Valley.



*Cozy fireplaces & blankets.
Warmly-dressed hikers.
Snow-covered streets.*



Wadsworth Homestead // Lauren Page Wadsworth Photography

There's so much to explore during winter in Livingston County! Around here, we know that it takes a special kind of spirit (and more than one base layer) to make the most of these magically frozen months. But for the snow lover, the adventurous soul, and the traveler seeking new experiences, a winter getaway to LivCo is exactly what you need to revive and refresh a tired mind.

This time of the year, our villages are quieter, our lodging options are less crowded, and our pace is slower - unless you're flying down a snowy hill on a sled. It may not be 80 and sunny outside, but traveling during winter has a spark of magic that summer vacations just can't compete with.

Rest assured- as the snow begins to fall and the cold weather of Upstate New York sets in, there's still plenty to do to stay warm and have fun. Kick off the holiday season by exploring downtown during Small Business Saturday. Be sure to bring family and friends to the many holiday celebrations on our main streets and enjoy sips of the season at our local breweries and wineries!

Ring in the New Year at the Avon Inn, plan a staycation at a local bed and breakfast, or snowshoe through the woods. Explore the historic Wadsworth Homestead, wander our idyllic downtowns, and take in the splendor of winter's beauty.

From frozen waterfalls to snowshoeing in a dense forest - whether you prefer to enjoy the view from the comfort of your car or get out and about in the great outdoors - you'll find no shortage of stunning scenery and memorable experiences here. And with the right gear, all that snow is just one big, white, fluffy playground.

Take a deep breath of the crisp winter air. Are you ready to explore?



PLAY IN THE SNOW

Winter Activities You Won't Want to Miss

Wintertime is no time for hibernation! Pack your coziest base layers and warmest gloves, and get ready for a frozen adventure. Hundreds of hiking trails winding through county parks and state lands take cross-country skiers, snowshoers, and those seeking sublime silence through pristine winter woods. Whether you prefer to hit the trails, downtowns, or both, there are so many ways to get out and play in the snow!

SNOWSHOEING

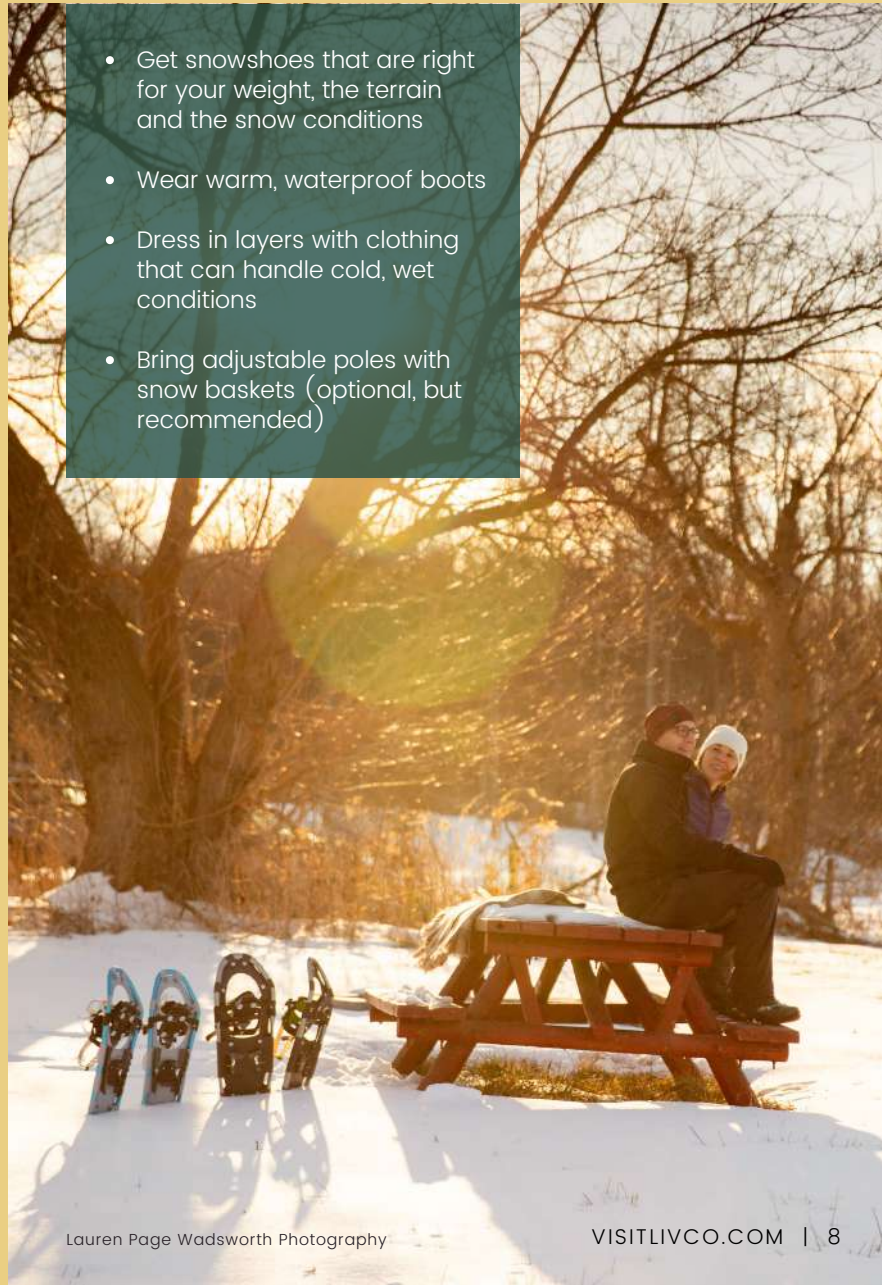
Winter fun doesn't have to be an adrenaline rush (no offense, sledders). With the right clothes (and attitude) you can spend a magical day on the trails exploring the icy beauty of winter on snowshoes.

Snowshoeing combines the full-body workout of cross-country skiing with the serenity and peace of hiking for an unforgettable experience.

Take in the temporary beauty winter paints on our countryside as you cross fields blanketed in snow and explore a forest set under a carpet of white. See a waterfall frozen in time, river spray turning to ice, and catch your breath under a pine tree topped with snow.

The best part is, you don't need any fancy equipment. Snowshoeing is the perfect choice for budget-conscious winter lovers. Bring your own snowshoes or rent a pair through Trail Otter. Located at 134 Main Street in Leicester, Trail Otter offers equipment for sale, for rent, and they can even lead you on a guided exploration of the woods.

- Get snowshoes that are right for your weight, the terrain and the snow conditions
- Wear warm, waterproof boots
- Dress in layers with clothing that can handle cold, wet conditions
- Bring adjustable poles with snow baskets (optional, but recommended)





Lauren Page Wadsworth Photography

CROSS-COUNTRY SKIING

It's easy to write off cross-country skiing as downhill skiing's less exciting sibling, but don't be fooled. Unlike downhill skiing, gravity doesn't do the work here! With your heel free from the binding, you can pick up serious speed on flat surfaces - perfect for burning off some cabin fever.

Cross-country skiing is one of the best ways to see the winter landscape of the Finger Lakes, with miles of trails crossing our hills and valleys. Get outside and get moving under the winter sky, explore the snowy hills, and make the most of this icy season.

Best of all, cross-country skiing is remarkably accessible since all it takes are snow and skis. Bring your own skis or rent a pair through Trail Otter.


HORSEBACK RIDING

Take in winter from a new vantage point on horseback as you ride the snowy trails of Letchworth State Park. This guided trail ride is like no other, led by world-renowned horse trainer and competitor Daisy Trayford of Letchworth Farms B&B. No previous horse experience is necessary for an unforgettable ride!

Your starting point for the hour-long trail ride is Letchworth Farms, a B&B and working horse farm owned by Daisy and her husband, Richard. From there, you'll pass through woodlands, creeks, and scenic overlooks of the Genesee Valley River.



Lauren Page Wadsworth Photography

A person wearing a dark coat and tan pants is standing in a snowy field. They are holding a wooden stick or handle in their hands. The background is a bright, snowy landscape.

If you're suffering from cabin fever, heading outside with family and friends is a great way to spend time together while getting exercise.

BEAGLING

For an experience you can't have anywhere else, join the Roscommon Hounds for a day of beagling. What's beagling, you say?

Beagling is a form of hunting with man's best friend, exploring the snowy woods in search of other creatures. You can be on foot or on horseback as the dogs run ahead. Though spying other animals like bunnies and deer isn't uncommon, these "hunts" are just an excuse to get outside and let the dogs run.

Traditionally practiced in the United Kingdom, the Roscommon Hounds work with the Genesee Valley Conservancy (GVC) to host beagling events throughout the year. It's a lively afternoon of fun with the dogs and after an energizing stroll, you can warm up with a cozy beverage at a tailgate "tea." Check out the GVC website for the latest beagling events in LivCo.



The Best Outdoor Destinations *for Winter*

Here's an inside secret: the key to thriving during the long winter months is by getting outside. The cold is no obstacle to a good time with the right layers. You can't go wrong when you're exploring the snow-covered trails of the Genesee River Valley, where the rest of the world falls away and you're left with the beauty and simplicity of nature. Here are a few of our favorite places to go in the winter.

INDIAN FORT NATURE PRESERVE

A lush forest growing on the banks of the Genesee River hides an ancient secret beneath the snow: the remnants of a Native American settlement dating back 5,500 years. Indian Fort Nature Preserve was listed on the National Register of Historic Places in 1975.

It was once home to a fort and settlement of the Onon:dowa'ga: people, today called Seneca. The palisade (fort) was built around 1500 AD and constructed with two walled structures backed by the high walls of the ravine. You'll feel the history in the air during your visit as you explore the trails and maybe find a hidden waterfall!

MACKAY WILDLIFE PRESERVE

The preserve is the perfect place to take a quiet walk in the winter woods hearing only the sound of crunching snow under your boots. The pathways feel natural, like trails the deer had created on their search for food and water; paths of least resistance. The MacKay Wildlife Preserve is located on the west side of the southern end of Spring Street just outside the Village of Caledonia. The preserve is well marked and has an off-street parking area.

HARRIET HOLLISTER SPENCER RECREATION AREA

Just south of Honeoye Lake, Harriet Hollister Spencer Recreation Area has some of the best lake views available in LivCo. This park is dense woodlands with steep hills boasting over 2,000 feet of elevation gain. Your effort is rewarded with views of the skyline of Rochester or (on a clear day) the distant shores of Lake Ontario in the north. In addition to the best views around, this park also has over 20 miles of trails for hiking, biking, cross-country skiing, snowshoeing, and snowmobiling.

HEMLOCK-CANADICE STATE PARK

It's easy to forget Livingston County lays on the edge of the Finger Lakes region, but you're reminded of it when you visit Hemlock-Canadice State Park. The park is 6,500 acres of pristine woods between the shores of two of the smaller Finger Lakes, Hemlock and Canadice. Both lakes are undeveloped, giving you 14 miles of trails, both paved and dirt, to explore. In these woods, you may be lucky enough to see some of our wild companions, like white-tailed deer, beavers, and wild turkeys. Just a few black bears remain here, but they're notoriously shy (and likely hibernating!)

STAY IN THE WARMTH

Embracing the Hygge Lifestyle

Hygge. What is it? How do you say it? And just why should you aspire to it on your next vacation? Hygge (pronounced “hoo-gah”, not “higgie”) is a word that sounds simple but encases an entire concept. Hygge is a Dutch word that roughly translates to “coziness” but is better defined as “a quality of coziness and comfortability that engenders a feeling of contentment.”

Hygge is centered around wintertime, a time of year when we could all use a little more coziness and comfortability in our lives. We take a rather Scandinavian approach to our winters, so it should come as no surprise that embracing hygge is right up our alley. When the temperatures plummet and ice frosts our window panes, it's time for hygge.





Hygge is about an atmosphere and an experience, rather than about things. It is about being with the people we love. A feeling of home. A feeling that we are safe, that we are shielded from the world and allow ourselves to let our guard down.

Meik Wiking, *The Little Book of Hygge*

Hygge isn't just tucking under a blanket or pulling on fuzzy socks - although that is part of it. Hygge is a concept, a feeling of contentment and well-being. A key part of hygge is intentionality – setting aside time to enjoy without distractions, tasks, and impending deadlines.

If you've ever enjoyed reading a book indoors on a rainy Sunday or sipping a cup of hot cocoa on a snowy day, you've experienced hygge without even knowing it.

When you practice hygge, you're actively taking time away from the hustle and bustle of your day-to-day life to enjoy a quiet moment (or a few hours) for yourself. Hygge is watching a

sunset with a friend, enjoying a decadent slice of cake, or breathing in the crisp winter air while wrapped in cozy layers. You can hygge alone, but it's better with friends or loved ones. So what better time to give hygge a try than during your vacation?

What isn't hygge? Staring at your phone all day. Sorry, this is the least hygge thing out there. Try inviting some friends instead, togetherness is a key part of being hygge.

Hibernating indoors alone all winter isn't hygge either. While staying inside enjoying hot chocolate and a book is certainly hygge, getting outside to go for a long walk (yes, even in the winter) is a crucial part of the idea.

Don't abide by strict rules. Hygge is all about keeping things simple (think Scandi-style interior design). It encourages people to live a little, so say yes to that extra slice of cake. And after a couple of divisive and stress-filled years, it's no mystery why we're all in for hygge.

Simple ways to incorporate hygge into your life:

- Put down your phone an hour before bed and snuggle under a toasty blanket with a good book
- Watch the sunset with a mug of hot spiced apple cider
- Brew a pot of tea while you treat yourself to a face mask and a feel-good movie
- Invite your friends over for a winter potluck with plenty of mulled wine and baked goods
- Take a long walk with your partner, no phones allowed
- Book a spa day or a massage and treat yourself to coffee before



Wadsworth Homestead // Lauren Page Wadsworth Photography



Local Hospitality Heavy on the Hygge

A key part of hygge is ease - allowing yourself space and time to relax. And what's more relaxing than a hygge experience that requires no coordination on your part? Nothing!

While preparing for your stay in LivCo, here's where you can find hygge during your getaway.



ALLEGIANCE BED & BREAKFAST

The Presidential Hygge Treatment

The stately front of Allegiance B&B is just a taste of the presidential treatment you'll receive during a stay here. Built in 1838 to resemble the façade of the White House, this home has been lovingly restored by owners Steve and Glenda, blending the historic roots with modern comforts and romantic charm. Looking for a hygge date night? Try a bonfire and smores or picnic for two!

LETCHWORTH FARM

A Picturesque Winter Scene

Staying the night on a working horse farm may not sound very hygge, but hear us out. This stunning 88-acre estate is just 500 yards from the Greenway Trail that leads into Letchworth State Park, a perfect place to combine a hygge walk with a toasty beverage and stunning views. You can also head down the trail to explore their private pond, the picture of a pristine winter scene. For an extra hygge experience, book the room with the clawfoot tub or the jacuzzi tub.

CHARLTON FARM

A Blast from the Relaxing Past

If you have ever dreamed of settling into a rocking chair under a blanket to watch the sunset from a wraparound porch, Charlton Farms is your kind of hygge. Set on 30 acres of pristine countryside, Charlton Farm was built in 1894 and still retains the idyllic, serene landscape of the 19th century. While you take your hygge walk, you can pet the farm animals who live here, including sheep, alpacas, and hens. Cozy up by the bonfire with a warm drink, and feel the kind of peace only winter in the countryside can bring.

BRICKINN

Rest, Relax and Reconnect with Nature

Hygge is at its best at BrickInn B&B. This historic home was built in 1915 and retains all of its original charm, with thoroughly modern amenities. From updated rooms with fluffy blankets and plush pillows to heated floors and cozy robes, it's easy to see the beautiful side of winter here. You may not even want to leave your room! (But it's hygge to do so, and Letchworth State Park is right around the corner!)



SHOP FOR THE SEASON

Support Local Makers & Creators

The Saturday after Thanksgiving is dedicated to celebrating local businesses, and dozens of businesses in Livingston County are stepping up to the plate with great deals and special promotions.

Supporting small businesses is an intentional act — one that the mom and pop shops in your neighborhood desperately need you to make. When you support a local business, you're supporting your neighbors and community. According to the U.S. Small Business Administration, \$48 out of \$100 spent at a small business stays in the community, compared to just \$14 out of \$100 at national retailers. Local businesses rely on other local businesses, with neighbors supporting neighbors. Shopping locally requires thought, so this holiday season, be extra thoughtful. Here's how.

Get vocal on social

Post pictures and updates of yourself shopping at small businesses you love. Be sure to use the hashtag #ShopSmall. Write positive Yelp reviews for the small businesses you love and support.

Commit to doing one thing for a business each week

Whether it's a purchase or a shout-out, supporting small businesses each week will not only give you peace of mind, but will be helping the owners and the economy.

Buy gift cards

You may not use gift cards right away, but the revenue from these sales is a huge help to the small business at this critical time. And, it's a promise that you'll continue to be a customer later.

Tell family or friends about small businesses you love

Use word of mouth to support your favorite small businesses. Your family members or friends will trust and remember them more if it is shared personally.

Tip generously

Tips are even more important right now to support small business workers who might have lost hours when in-house services were shut down.

Sign up for business loyalty programs

Does a business have a loyalty or rewards program? Sign up for it — not only will you be supporting a local business, but you'll get rewards for it, too.

Available at the following local shops:

■
TETAMORE PHOTOGRAPHIC

50 Genesee Street, Avon | 585.737.8339
Photography that captures intimate moments in nature that will transport you back to LivCo time and time again.

■
PASTIQUE

3123 Main Street, Caledonia | 704.564.2411
A home decor boutique featuring affordable, practical, and unique items to help make your house feel like home.

■
DOGWOOD TRADING COMPANY

176 Main Street, Dansville | 585.335.8520
An independent, old-fashioned, gift store with a unique selection of American-made and locally made gifts for adults and kids.

■
TOUCH OF GRAYCE

65 Main Street, Geneseo | 585.243.4980
Offering handmade, locally made, and ethically sourced products including toys, games, books, jewelry, pottery, room decor, and much more.

■
TRAIL OTTER

134 Main Street, Leicester | 585.382.5055
Offers a range of hiking, backpacking, and camping gear as well as guide experiences including hidden waterfalls and unique farm adventures.

■
WE SHOP

7310 East Main Street, Lima | 585.582.6236
Offers a variety of handmade products that support Women Entrepreneurs and their businesses.

■
SIMPLY POSITIVE

23 Main Street, Livonia | 585.204.0441
Unique gift shop that carries local art, goods, and food selections.

■
WENDY'S PANTRY

82-84 Main Street, Mt Morris | 585.658.2628
A country store with a nostalgic candy shop and a relaxing tea room.

■
THE VALLEY SHOP

13 S. State Street, Nunda | 588.468.1012
An historic home turned quaint shop with every gift idea and treasure imaginable.

Pick Up Your Own

LIVCO
TOTE BAG





meet our **LOCAL MAKERS**

Artists are some of the most passionate people you'll ever meet. Many have a true passion for making their communities a better place to live through their artwork.

By supporting artists and makers in Livingston County, you are supporting the community as well as their work. Check out some of our local makers in LivCo who are creating pieces that reflect our region and our communities.

Piper Wadsworth

@queenofconk

Piper Wadsworth is a self-described “mushroom witch, specializing in carving artist conks, making spore prints, and photographing the magical woods.” Piper uses vintage dental tools to carve out her intricate scenes on Artist Conk, a mushroom that has been used as a canvas for decades. Multi-talented Piper is also a chef and musician in a local band.



Mike Carroll

@studiosalespottery

Mike Carroll has been making pottery professionally since 1979. He owns Studio Sales Pottery in Avon, a studio located in a one-room schoolhouse offering classes for all levels as well as handcrafted, and one-of-a-kind home goods. Check out his pieces online at Etsy or stop into his shop.

Erin Sweeney

@erinhanafinsweeney

Erin is a Geneseo based painter who creates joy through her mixed media collages, expressive animals, and abstract landscapes. This printmaker turned painter brings wit and wonder in her brushstrokes, inspired by the scenic beauty of Livingston County. Her work will be on permanent display at the Gallery in the Valley in Geneseo beginning January 2022.



TASTE THE FLAVORS OF WINTER

Comfort Food for Chilly Days

We've said it once, and we'll say it again- there's no hibernating through winter in Livingston County. But along with fuzzy blankets and thick socks, nothing keeps you warm from the inside out like a hearty, home-cooked meal. And winter is the perfect time for comfort foods, like steaming soups, thick casseroles, and indulgent desserts.

Thankfully, our region is full of destinations for comfort food lovers. To help you take 'hygge' to the next level, we've rounded up winter dinner ideas for cold days. From traditional European flavors to classic dishes, check out some of our favorite recommendations for the season.



Hearty Soups

Is there anything better than a piping-hot bowl of soup on a freezing winter's day? Not around here.

When the wind picks up and chills you to the bone, visions of a hot bowl of soup will power you through until the door is shut, the gloves are peeled off, and the stove is on. EuroCafe in downtown Geneseo offers a delicious selection of homemade soups made freshly each day to warm even the coldest of toes.

Borscht

The flavor of Borscht is bright and complex, beautifully sweet and sour. The natural sweetness from beets and carrots balances a splash of vinegar. Beef makes it hearty and filling, and potatoes with a hint of tomato paste add depth and thicken the broth. Fresh dill and a dollop of sour cream are the perfect finishing touches.

Zurek

Żurek is packed with sought-after umami flavor. It hits the back of your throat and leaves you craving more. Historically, Żurek is a prime example of 'cuisine of the poor', served in peasant homes. The soup was meat-free and therefore very fitting for days of religious fasting.

Sour Cucumber

Sour cucumber soup isn't as unusual as it sounds, and one spoonful will have you convinced that it is pure genius. This classic Polish recipe has been enjoyed for generations. It's a light and savory vegetable soup, with a delightful combination of carrots, celery, onion, and cucumbers.

In addition to EuroCafe, several other restaurants in LivCo offer tasty soups you'll have to try. Be sure to check out the American Hotel where they rotate over 200 different kinds of soup on their menu!





Behind the Scenes: **Making Maple Syrup**

Time moves slowly in the country, and things look much the same at Watson Family Farms as they did 50 years ago. Forrest Watson makes maple syrup the same way his father did before him, as people have in the Genesee River Valley for hundreds of years.

Maple syrup is a big deal in Livingston County. Our forests are home to an abundance of sugar maples, the tree that produces the sap syrup is made from. Indigenous Americans harvested the sap annually and taught European settlers how to tap the tree and boil the sap into the rich, sweet syrup we still love today.

Sugaring season comes at the tail end of winter, a sweet reward for the days of icy cold. The temperature has to be just right; too cold and the sap won't run, too warm and the tree will use up the sap opening its leaf buds. We call this perfect time of year "Maple Weekend" when our maple farms open their doors to the public and welcome you behind the scenes to see the magic of harvest.

Boiling the sap once took long, labor-intensive hours and can now be simplified with sap tubes and pressurized boilers - but not at Watson Family Farms. Here, you won't find any fancy tubing contraptions or expensive syrup boilers. Maple syrup is made the old-fashioned way, sweet and slow. From hanging buckets on the trees for gathering syrup to a late-night boil with a wood-fired evaporator, technology can't hold a candle to the perfection of nature, and that's just the way the Watson family likes it.

You can pick up your own Watson Family maple syrup at Mulligan Farm in Avon, New York.

Maple Syrup Know-How:

- A sugar maple needs to be at least 40 years old to tap
- It takes roughly 40 gallons of sap to make one gallon of maple syrup
- A maple syrup production farm is called a "sugarbush" or "sugarwood"
- The first written account of maple syrup production comes from 1606



Lauren Page Wadsworth Photography

NEW YORK STATE *Maple Weekend*

Every spring, the New York State Maple Producers Association invites family and friends into their sugarhouses to experience a magical weekend of pure New York maple syrup.

To start with, the smell. Arriving at the farms, you're greeted with a strong, sweet aroma of boiling sap. But don't rush off to the fire just yet!

Your visit starts with a venture into the forest to see how the sap is drawn from the trees before heading into the kitchens, where the roaring fire is cooking the sap down into syrup. Remember that incredible smell we mentioned?

Don't leave without breakfast! Most farms offer an all-you-can-eat pancake breakfast during Maple Weekend, so you can enjoy the fruits of last year's labor, along with blueberries, chocolate chips, and even bacon.

Maple Weekend is one of the first rights of spring and a chance to learn about the rich history of maple syrup in Western New York. This is agri-tourism at its finest - a chance to meet the hardworking people who turn tree sap into an irresistible part of a balanced breakfast.



HOW SAP IS TURNED INTO MAPLE SYRUP:

The process starts by drilling a tap hole into a maple tree. A spout is inserted in the hole to direct the sap into a bucket or tubing that sends the sap to a collection tank at the sugar house.

From the bucket or the tubes, the sap is held in storage tanks. Then, the sap is often put through a reverse osmosis machine, which takes a percentage of the water from the sap before boiling.

The evaporation process sends clouds of sweet maple-scented steam billowing from the sugarhouse cupolas and steam stacks. Stainless steel pans sit atop an arch or firebox, where either oil or wood creates an intense fire. As the water in the sap evaporates, the sap thickens. When the temperature in the pan reaches 219 degrees, it's time to draw off the syrup. It cools and is sent to bottling.

Maple Weekend Must-Do's

- The crunch of the snow underfoot as you explore a forest of active maple trees tapped with spiles
- Trying the sap itself, fresh from the tree
- Learning how to identify mature and immature sugar maple trees (a neat party trick)
- Participating in harvest, bringing full sap buckets back to the kitchen
- Smelling the intoxicating smell of boiling syrup for the first time
- Learning traditional ways of sap harvest and seeing modern improvements
- Eating your weight in pancakes drenched with New York Maple Syrup



Maple Makers in Liv Co

Mellander's Maple

2557 Stewart Road
Pavilion, NY 14525
(585) 584-3068

Two Creeks Farm

8278 Kysorville-Byersville Road
Dansville, NY 14437
(585) 750-8265

Moondance Gardens

3236 Telephone Rd
Caledonia, NY 14423
(585) 226-2952

The Stone Shanty

3339 Redmond Road
Nunda, NY 14517
(585) 335-6404

Buy your favorite maple products
at our local downtown businesses,
farmers' markets, and farm stands.



Chewy Maple Cookies

Preheat oven to 350 degrees.

Combine wet ingredients in a bowl:

2/3 cup oil
1/2 cup pure NYS maple syrup
1 cup sugar
1 egg

Mix dry ingredients together in a separate bowl:

2 cups flour
2 teaspoons baking soda
1/2 teaspoons salt
1 teaspoon cinnamon
1/4 teaspoon allspice

Combine the two mixtures. Roll 1" balls of dough in sugar. Flatten slightly on an ungreased baking sheet. Bake for 7 to 8 minutes. When you take them from the oven, they should still be light-colored and almost look undone.

You can also use 1 teaspoon of ginger and 1/4 teaspoon nutmeg in addition to the cinnamon & allspice or whatever mixture you like.

Maple Espresso Martini

Ingredients

1.5 oz Woodlawn Distilling Vodka or your favorite choice of vodka
2 oz brewed espresso/strong coffee chilled with three ice cubes
0.5 oz pure NYS maple syrup

Step-by-Step

Put all three ingredients in a cocktail shaker, along with a handful of ice. Shake. Shake. Shake!

But don't just shake a little; shake a lot. Pour the drink into a martini glass. When pouring the cocktail into your glass do it swiftly to ensure the foam ends up on top!

Leave a few minutes to fully settle. Finally, garnish with one or two coffee beans.





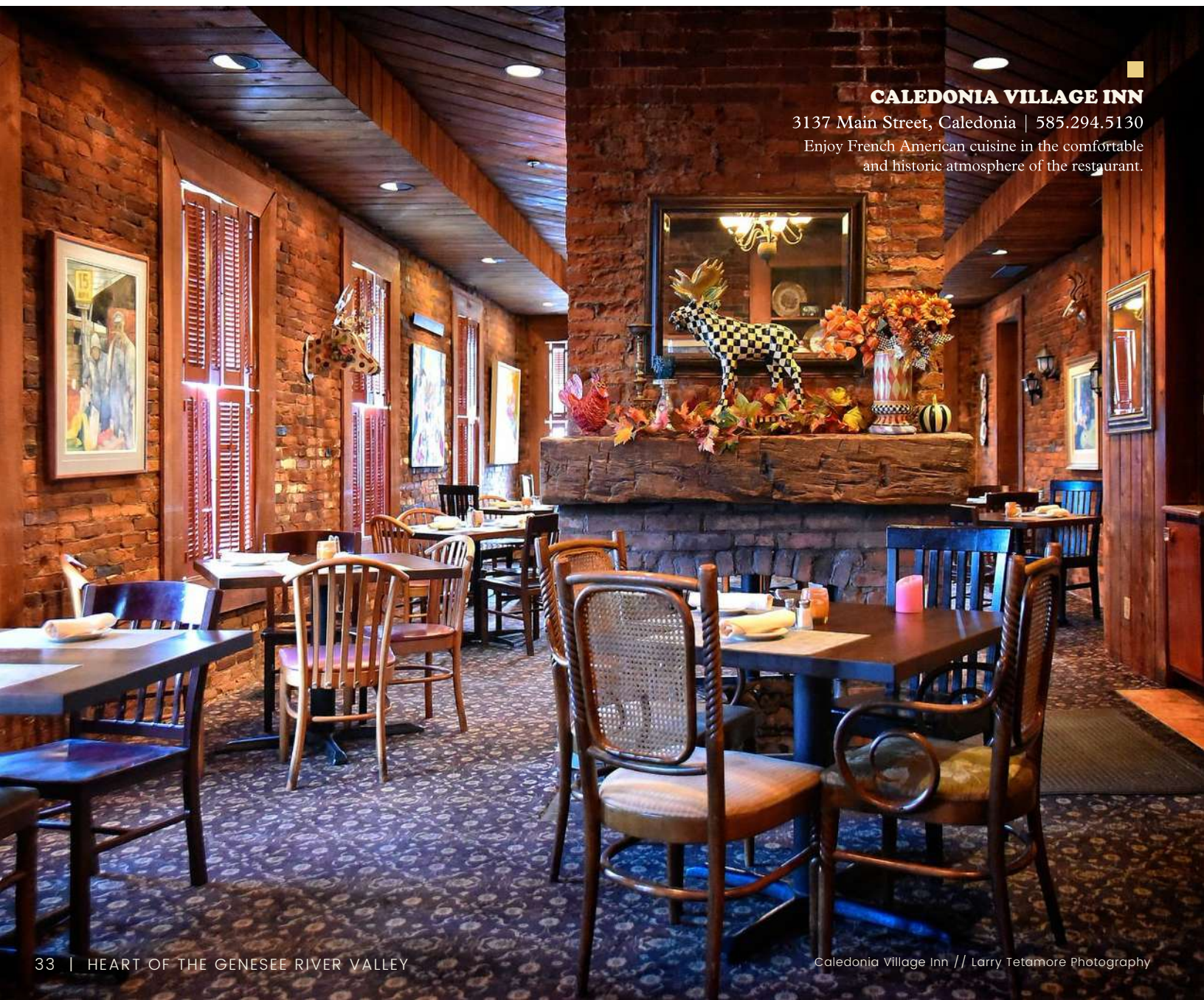
Follow #VisitLivCo on Instagram for local recommendations & tips for what to do, taste, see, and experience throughout Livingston County. Follow us @VisitLivCo as we lead the way for your best visit ever.

COZY SPOTS

to dine out in LivCo

A hot, hearty meal is the perfect answer to a bitterly cold day, and nothing chases the winter blues away like a home-cooked meal that you didn't have to cook!

What feels better than leaving the cold outside to find your cheeks warmed by the glow of a fireplace? Let's raise a toast to cozy spots that make you feel toasty, even on the chilliest nights. From romantic fireside meals to classic comfort fare to unique craft cocktails, we've got picks for where to get cozy in Livingston County this winter.



CALEDONIA VILLAGE INN

3137 Main Street, Caledonia | 585.294.5130

Enjoy French American cuisine in the comfortable and historic atmosphere of the restaurant.

THE NATIONAL HOTEL

2927 Cuylerville Road, Leicester | 585.382.3130

Refined American plates presented in a circa-1837 venue with a quaint dining room and cozy bar area.

AVONDALE PUB

37 Genesee Street, Avon | 585.226.9319

American pub fare, homemade dressings, wing sauces, soups and half pound hand presses burgers!

AMERICAN HOTEL

7304 E Main Street, Lima | 585.624.9464

A cozy restaurant located in a 150-year-old building known for serving over 200 varieties of homemade soups.

VILLAGE TAVERN

137 Center Street, Geneseo | 585.447.9151

Cozy, laid-back watering hole offering American eats like wings and burgers, plus craft brews on tap.

THE WHISTLING FARMER PUB

8780 NY-408, Nunda | 585.468.2291

Classic American favorites with one-of-a-kind twists in gastropub fashion using farm-fresh cuisine sourced from local New York producers.

CAFFE TAZZA

36 Main Street, Mt Morris | 585.658.1083

Relaxed dining hangout with craft beer and hearty bar fare such as wings and stuffed burgers.

EMBER WOODFIRE GRILL

21 Livonia Station, Livonia | 585.346.0222

Stone-accented American grill with seasonal dishes served family style to share together inside an old train depot.

SCOVILL'S GRILL

60 Red Jacket Street, Dansville | 585.335.2601

Upscale casual dining along side the Brae Burn Golf Course featuring a menu of fresh ingredients and unique dishes.

HIGH BANKS TAVERN

36 Main Street, Mt Morris | 585.658.1083


Relaxed dining hangout with craft beer and hearty bar fare such as wings and stuffed burgers.



YARD OF ALE

3226 Genesee Street, Piffard | 585.243.3380

Casual, fine dining offering a wide variety of steaks, chops, and the freshest seafood.



There are tons of events to check out this season. Looking for something unique? Join the outdoor recreation experts from Trail Otter at Fallbrook Farms on Saturday, December 18th for a full moon/winter solstice ski and snowshoe along the Genesee River.

This will be followed by a bonfire, sledding, and cozy drinks by the frozen pond. Dress warmly, bring a portable chair to sit by the fire, and a refillable thermos for a hot beverage. The event is open-air and weather-permitting.

Seasonal BREWS



Mortalis Brewing Company // Roads Two Travel Photography

As the seasons change, so does your palate. During the spring and summer, lagers, IPAs, and other light brews quench our thirst and keep us refreshed. Now that winter is here, it's time to transition to bourbon barrel-aged, holiday spiced creations to keep us warm and cozy. That's right, everyone, we've entered stout and porter season!

The heavy-bodied, intense flavors of porter and stout varieties warm you from the inside out when temperatures drop. These liquid blankets occasionally have higher ABVs, and each brew has subtle differences in taste and texture, making them stand out amongst others. They also pair exceptionally well with meats, stews, and bisques, which are ubiquitous in the winter.

Stouts

These dark, bitter, and roasty flavored beers will leave you warm, full, and ready to hibernate. What sets stouts apart are their taste and color. They're shockingly black and taste like coffee, licorice, and chocolate. A stout should be full and creamy to the taste, making it the perfect beer to sip on on a cold night.

Porters

A porter is a deep brown, reddish color with a creamy head. It has a slightly bitter, roasted chocolate flavor. As one of the heaviest beer styles, it's best to drink in the colder months when you need something to keep you warm. With so many different porter options, you can sip and sample all winter long.

To toast the season and honor the complex conventions of beer names, we compiled new brews to pick up this season:

NO BS BREW COMPANY

**Jamaican Me Happy Nitro
Coffee // 6% ABV**

Featuring Evening Star Coffee, a locally owned company based in Avon, this porter has slight chocolate and smoky notes and finishes with a roasted coffee flavor that was cold brewed in the fermenter. The body is medium and the color is very dark.

DUBLIN CORNERS FARM BREWERY

Tree Tapper // 5.5% ABV

This maple porter is brewed with local maple syrup made by Moondance Gardens as well as Cascade Hops.

NO BS BREW COMPANY

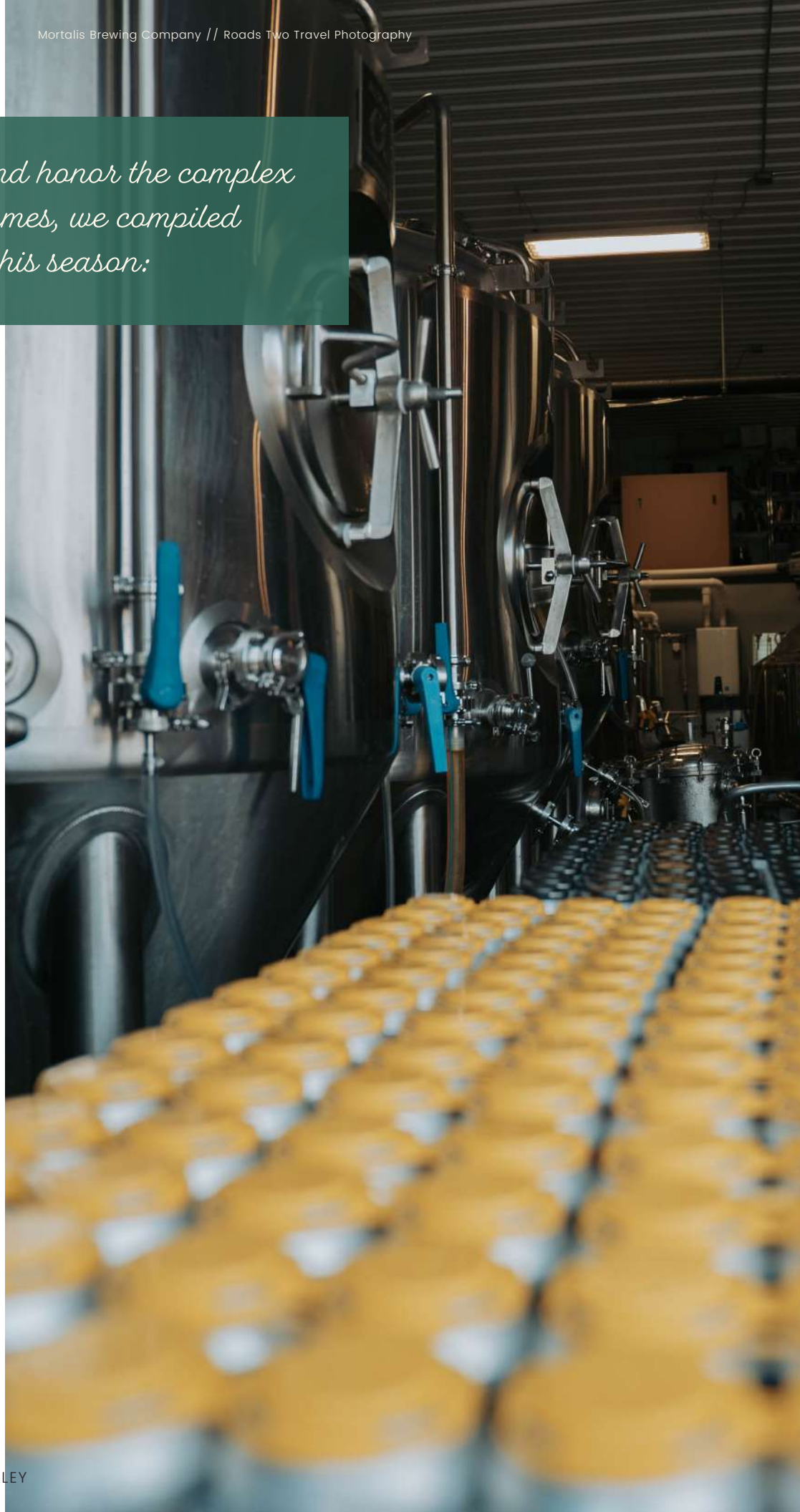
**Unbranded Peanut Butter
Cup Porter // 6.4% ABV**

A fun twist on a classic porter. This porter is infused with chocolate syrup and peanut butter for a smooth, recognizable, but unnamed flavor.

NO BS BREW COMPANY

Blue Devil Porter // 6.6% ABV

Brewed to celebrate the opening of the second location of No BS Brew Company in the beautiful village of Victor. Expect to taste subtle toasted malts and very little hop bitterness.





MORTALIS BREWING COMPANY

Venus Cannoli Milk Stout // 7% ABV

This beer is brewed with cold steeped dark grains, locally roasted cocoa nibs, and Tahitian vanilla beans. The beer is then conditioned on cannoli shells, mascarpone and cream cheese powder to provide the rich creamy flavor.

RISING STORM BREWING COMPANY

Ain't No Chimneys Stout

A Mexican hot chocolate inspired stout that will be released at Rising Storm around Christmas time.

STRANGE DESIGN PUBLIC HOUSE

Boiling Hot Coffee // 6% ABV

The first in the Festival Series recalling the favorite live music memories of the brewery owners. It was 1999 at Camp Oswego. The temperatures soared into the 90's and triple digits. Phish was on fire! Their first venture for food brought them to a vendor selling, "Coffee, Boiling Hot Coffee!" This stout is an homage to the moment that still makes the owners laugh after all these years. Best enjoyed cold.

MORTALIS BREWING COMPANY

Nyx // 11% ABV

This is a stout brewed with roasted barley and complex malts to bring a brownie-like aroma and flavor that uniquely complements the toasted coconut.

MORTALIS BREWING COMPANY

Hazel // 10.5% ABV

This Coffee Stout showcases freshly in-house roasted hazelnuts and cold steeped coffee.

NO BS BREW COMPANY

Turtlestone Oatmeal Stout // 6.9% ABV

Featuring NYS malts from Murmuration, NYS Craft Malts, and NYS hops from Cobblestone Hopyard, this is a lighter bodied stout. Expect to taste subtle roasted malt and chocolate, rounded out with a slight hop finish.

MORTALIS BREWING COMPANY

As Above So Below // 10% ABV

This Imperial Coffee Stout is brewed with a favorite local coffee. It is full bodied with loads of coffee and then finishes with hints of rum, cinnamon, pecan, and chocolate.

BATTLE STREET BREWERY

O'Shay's Oatmeal Stout // 5.5% ABV

This medium-bodied stout was brewed with 2-row malt, chocolate malt, black malt, flaked oats, crystal malt and roasted barley. The flaked oats give the beer a creamy mouthfeel and the crystal malt adds just a bit of sweetness. New York Glacier hops round out the recipe for this well-balanced dark ale. Cheers!

MORTALIS BREWING COMPANY

Erebus // 11% ABV

This Russian Imperial Stout is brewed with a long duration boil and layers of specialty grains. The beer is then conditioned on a pound of vanilla beans per barrel of beer.

Keep in mind these brews are seasonal and available in limited quantities, be sure to check out the breweries' websites and social media for the latest releases.



Toast to *the Holidays*

Do you hear that? That's the sound of cheer in the air! With the holidays right around the corner, it's the perfect time to get into the spirit of the season with hot drinks and fun holiday flavors. Nothing shouts "holiday merriment" more than wrapping your hand around a mug of warm cider straight from the stove.

Apple cider is good cold, but stick it in a crockpot with a few spices and you have an irresistible drink that also makes your house smell better than any holiday candle. Hot apple cider is perfect for gatherings with friends, family dinners, Christmas parties... pretty much anywhere with a large group!

How to: Make the Best Hot Apple Cider

Can I just heat up apple cider? Yes, but take it a step further - your guests will thank you! The secret to hot apple cider is in the spices. Here's what you'll do:

- Toast your spices whole before simmering. Most recipes call for cinnamon, nutmeg, allspice, and cloves. Toasting whole spices help release their flavor and aroma, which means your cider will be filled with spicy goodness, and your kitchen will smell amazing. Just a few moments over the heat does the trick.
- Add your apple cider to the pot on top of the spices and warm for 1 hour. Don't simmer or boil - or you'll end up with less cider. Warming the cider without bubbles allows it to infuse with your spices. Stir regularly.
- Once your cider is done infusing, you can strain it. Particulate on top of the cider during the cooking process is totally normal. You can skim it off or stir to reincorporate - there are a lot of flavors there!

Don't Forget the Garnish!

Don't make the mistake of simmering hot apple cider with fruit. Why? The fruit doesn't add a ton of flavor, but even worse the color of the fruit fades and floats to the bottom.

So, make sure to garnish the cider at the end so that the fruit keeps its color and floats on top! Some garnish ideas:

- Sliced orange adds a citrus note.
- Whole cranberries add no flavor at all, but just look pretty!
- Other ideas: Try rosemary sprigs, diced apple, or sliced lemon.





Don't forget to tag us! We love to see your experiences in Livingston County. Snap pictures of the sights, views, and people you find along the way and tag us @VisitLivCo on Facebook and Instagram.





We are the proud home of Letchworth State Park, voted the #1 State Park in the country and #1 Attraction in the state. Plus there are even more attractions waiting for you just a short drive away in Livingston County.

Connect with Your Community

The Season of Giving

The leaves are changing, football season is wrapping up, and everybody is preparing their homes and stomachs for the festivities of the holiday season. Part of the American tradition is the spirit of service — sounding out a call to action to give to those in need.

One of the most effective ways to give back during the holiday season is to donate and volunteer at local food banks. Volunteering your time to help staff a food bank, pantry, or another food distribution service is a great way to get into the holiday spirit. Grab your family and friends, and spend some time giving back to the community. We have a few tips to help you get started.



Be open to helping where you're needed most. You may be asked to pass out food, serve a warm meal, or deliver boxes of food to those who can't make it to their local pantry.

Contact a food pantry about volunteering before the holidays. Spots can fill up quickly and you may need to attend an orientation before you start.

Consider other ways to give back beyond volunteering. It's great to have a backup plan in case you can't find the time to volunteer.



During the holidays, when donations and need are at their highest levels, holiday food items make especially good donations. Cranberry sauces, canned pumpkin, stuffing, dry macaroni, and all of the other wonderful dishes associated with winter revelry can help someone in need bring cheer to the whole family.

Making ends meet during difficult times can be easier with help from the right programs and other community resources. Cornell Cooperative Extension works with many local food assistance programs to help families, individuals, and seniors find and access food resources that best meet their needs.

If you truly want to support the food bank system, donating cash can go a long way to ensuring that more people will receive access to the services they provide. Most food banks and pantries have donation portals on their websites and during the holiday season, some may run promotions where third-party sponsors will match your contribution.

What foods make the best contributions to a food bank? Healthy, non-perishable items are always in demand at food banks. Things like canned vegetables, nut butters, chili and other canned stews, canned tuna, and canned chicken are especially valuable because they last a long time. Other pantry staples like rice, beans, oatmeal, nuts, and cooking oils are always excellent items to donate.



Local Food Pantries

ANGEL FOOD MINISTRIES

Lighthouse Wesleyan Church
101 S Lackawanna Street, Wayland
585.295.3273

AVON FOOD PANTRY

108 Prospect Street, Avon
585.358.1671

CAL-MUM FOOD PANTRY

Second Baptist Church
957 George Street, Mumford
585.509.4770

CONESUS/WEBSTER'S CROSSING FOOD PANTRY

Conesus Town Hall
6224 Conesus Springwater Road, Conesus
585.346.5581

DANSVILLE ECUMENICAL FOOD PANTRY

41 Elizabeth Street, Dansville
585.335.9030

GENESEO-GROVELAND FOOD PANTRY

Central Presbyterian Church
31 Center Street, Geneseo
585.991.8220

HEMLOCK FOOD PANTRY

Hemlock United Methodist Church
4616 North Main Street, Hemlock
585.367.3138

LEICESTER FOOD PANTRY

161 Main Street, Leicester
585.245.3448

LIMA FOOD PANTRY

Lima Town Hall
7329 Main Street, Lima
585.624.9432

LIVONIA FOOD PANTRY

4213 S Livonia Road, Livonia
585.346.6470

MOUNT MORRIS FOOD PANTRY

The New Family Theater
102 Main Street, Mount Morris
585.658.4466

NUNDA FOOD PANTRY

Trinity Church of Nunda
25 East Street, Nunda
585.476.5954

Winter Weekend Itinerary

Your weekend is booked! From tasty food and fascinating local history to beautiful art and outdoor adventures, let us help make your trip to Livingston County unforgettable.



THURSDAY

Start your visit in Nunda, a small town heavy on the charm. Stroll South Street and pop into the **Valley Shop**, a historic home turned quaint shop with every treasure imaginable. If you promised anyone a gift from your travels, you'll find it here.

Next, head into the countryside where you'll find the **Farmer's Daughters Market**. This roadside stop is a mix of locally grown produce, freshly baked treats, and other delicious snacks.

Turn back up the road just a bit to get to **Letchworth Farm Bed & Breakfast**, your home for the night. This working equestrian farm is the perfect place to get comfortable or stretch your legs. You can book a room in the main house or rent out the onsite cottage or cabin for extra privacy and even better views.

For dinner, head to the **Whistling Farmer Pub**. The Whistling Farmer combines the cozy atmosphere of a gastropub with local produce to create mouthwatering, one-of-a-kind dishes. You'll find fan favorites like burgers and buffalo chicken salads alongside beef short ribs, maple pumpkin salmon, and beef on weck spring rolls. If you managed to save room for dessert, ask your server what the chef whipped up.



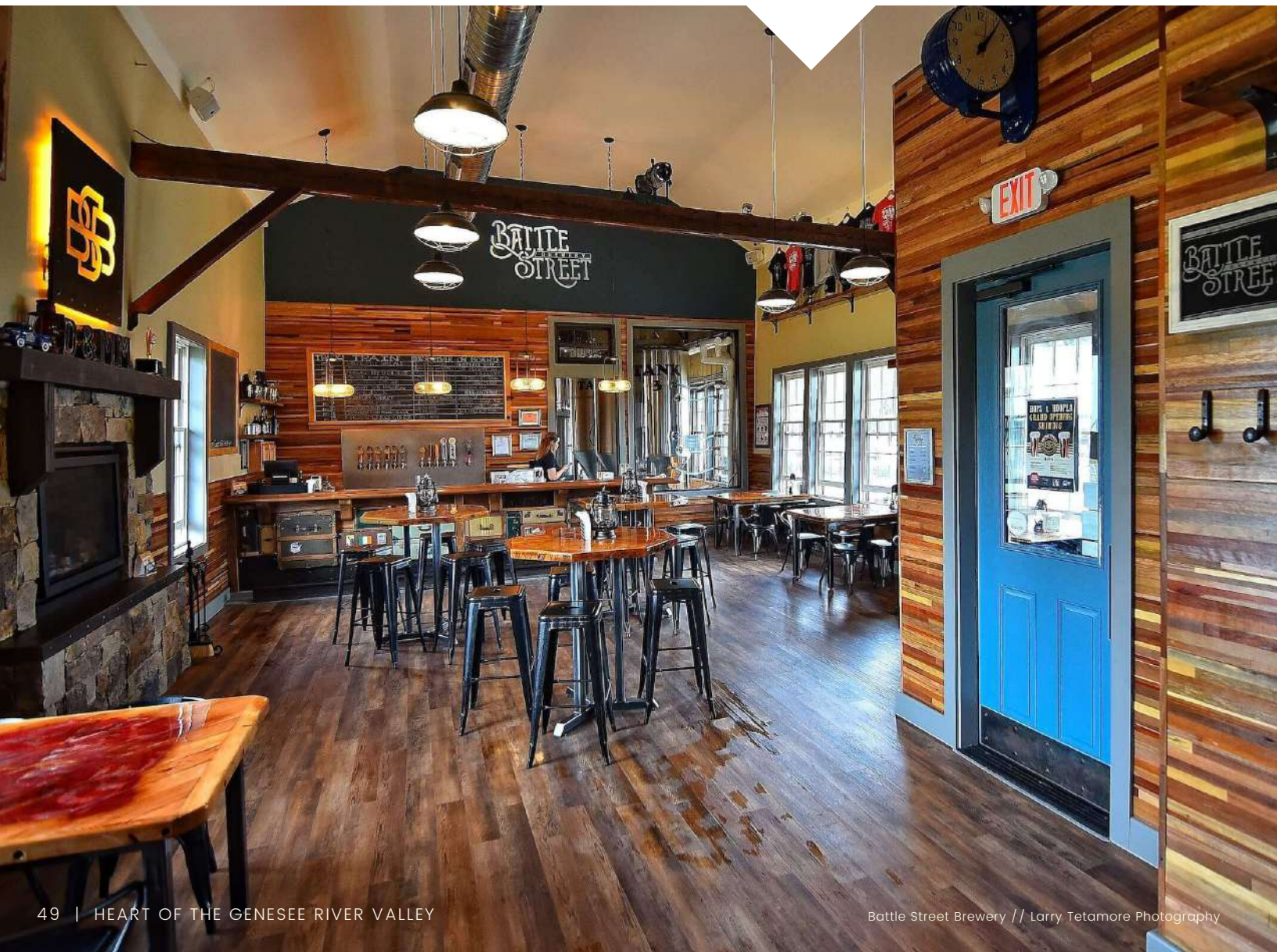
FRIDAY

Get bundled up for a day of exploring **Letchworth State Park**. There are over 60 miles of woodland trails to explore, but if you want the most iconic views, head for the Gorge trail to hike the gorge rim and pass all three stunning waterfalls. Along the way, you may pass the ice volcano- the frozen remnants of winter geyser blasts. In colder years, the geyser can reach up to 10 stories high!

If you don't feel like going on foot, you can opt for snowshoes or horseback! Rent snowshoes through local outfitter Trail

Otter. They also offer guided tours for the insider's experience of the park. Or book a scenic horseback ride into the park from your hosts at Letchworth Farms Bed and Breakfast.

Once you're done exploring, head to **Battle Street Brewery** for lunch and a refreshing beer. Located in a restored 19th-century railroad depot, Battle Street has a selection of 12 craft beers as well as local wines and ciders that pair perfectly with their pizza menu.





If you're ready for a nap after all that exploring, it's time to head to the **BrickInn**, a historic bed and breakfast where you can lay your head. This home was built in 1915 and has retained all of its charm while making space for modern amenities – like a rainfall showerhead and heated floors. There are five unique rooms here, and your experience can be customized to include cookies and a bottle of wine at check-in.

Once you're feeling revitalized, head to **Questa Lasagna** for dinner, just two blocks away in the heart of Mt. Morris. At Questa Lasagna, you'll find delicious, home-cooked Italian food with a menu that changes with the seasons. Their hearty entrees will fill your belly, and the garlic bread will warm your soul.

SATURDAY

Get an early start to the day with a morning rock climb at **Sunrise Bouldering** in downtown Geneseo. Stretch your legs and get the blood flowing again after your hike yesterday.

For breakfast, head to **Sweet Arts Bakery**, where you'll find hot coffee (or iced) alongside bagels, muffins, and drool-worthy pastries. After a morning workout, you deserve it all! But may we recommend the gooey, sweet cinnamon rolls? Delicious!



Do Rock Climbing Right:

- Wear comfortable clothes you can move in - you're going to be stretching your limbs every way, which you can't really do in jeans
- Make sure your nails are trimmed - you don't need to have super short nails, but keeping them trimmed down makes it easier to grip with your fingertips
- Practice breathing deeply with each move - it is an essential technique for calming the mind and focusing on the climb

Once you've had your carb and coffee fill, embark on a little road trip to the **1812 Country Store** in Livonia. The store is a cultural hub, where lovingly selected antiques sit side by side with unique artisan creations.

Take a brisk walk around **Vitale Park** on the north point of Conesus Lake. You might even spot some ice fishermen or snowmobilers spending time out on the frozen lake.

For dinner, reserve a table at **Galene**. This new American restaurant is a recent arrival to Lakeville, but their menu makes a big impact. Explore a selection of shrimp, oysters, and fish that'll make you feel like you're right on the coast. Feel like expanding your palate? Try their tinned fish menu.

SUNDAY

Start your Sunday off with brunch at **Strange Design Public House**. Enjoy a classic brunch menu with a variety of small-batch beers, coffee, cocktails, and the perfect atmosphere to sit and enjoy your morning!

Finish out your trip with a tour of the elegant and historic **Wadsworth Homestead**. This Geneseo icon has been a community pillar for over 200 years. Seven generations of the Wadsworth family have cared for the Homestead, and they're happy to share past stories with you.





Getting Here

Driving to the Genesee River Valley is the preferred transportation method for most visitors to Livingston County. Our roads are calm and scenic vistas draw you from one destination to the next. In Livingston County, traffic jams are practically non-existent (you might be behind a tractor or two), but there are no long lines of cars in sight. Parking is easy throughout all nine downtown villages. But if you choose to travel by another means, we have tips on that too.

On the Western Edge of the Finger Lakes Region, Livingston County is only a short drive from three major upstate New York cities, which are accessible by bus, train, and air travel. Rochester (ROC) is less than 30 minutes north of Geneseo (the seat of Livingston County), while Buffalo (BUF) is about 70 minutes west, Syracuse (SYR) is approximately 90 minutes to the east. Rochester, Syracuse, and Buffalo each have an airport, bus, and train station.

Driving to Livingston County

Albany	4 Hours
Boston	7 Hours
Cleveland	4 Hours
Erie, PA	2 ½ Hours
New York City	5 Hours
Niagara Falls, NY	1 ½ Hours
Pittsburg	5 Hours
Toronto	3 Hours

Airports Near By

ROC - Rochester, NY (30 Minutes)
 BUF - Buffalo, NY (70 Minutes)
 SYR - Syracuse, NY (90 Minutes)
 KDSV - Dansville Municipal Airport



While every effort is made to provide accurate and up-to-date information, specific details are subject to change. Travelers are advised to confirm the specifics of each listing before making plans.

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OFFICIAL WINTER TRAVEL GUIDE TO LIVINGSTON COUNTY, NY
VISITLIVCO.COM