

The Story of “Ent Burgers”

Founded in 1981, ENTCORP started as a Co-Op of friends seeking to harvest the sap of maple trees and produce for family and friends some good, old fashion maple syrup. Situated on the outskirts of Garrett County, the property became known as “Woodsfeld Sugar Camp”. The original founders, Morris “YO” Willey, Biff “Han” Thompson, Bobby “Assadope” Sampson and the Wilson Brothers, Steve “Sven” Wilson and Ralph “Connie” Wilson, found themselves embarking on a 35 year journey. “Sugar Camp” became the focal point for conversation, laughter and extended friendship, creating a lifetime of lasting memories. Driven by some very basic core values, the result of these friendships have produced the highest quality Maple Syrup to be found in this region.

Many years ago on one of the weekend “cooks” in the spring, patties of ground beef found its way into the camp Cast Iron Skillet with some Onions and “Camp Syrup”. “Camp Syrup” is the final, unfiltered product which will leave the camp, destined to become pure Maple Syrup after some more cook time. After a lengthy cooking process and allowing the “Camp Syrup” to mature and caramelize in the skillet with the beef and onions, the result was something that would be cherished by many and ultimately would become known as the “ENT BURGER”.

Giuseppe’s, along with ENT Corp Member “Wang”, is humbly proud to offer the “Sugar Camp” experience of the ENT Burger, realizing this is only a recreation, one that will never be duplicated outside the confines of “Woodsfeld”. Using ENTCORP Maple products, we will try our best to bring you very close.

So close your eyes and find “Connie” splitting the wood, “Assadope” skimming the Syrup, and “Han” manning the Skillet. Tread gently when you are asked by “Sven” to pick a topic, but relax deeply as he will carry the conversation. Hear the crackling of the fire and the smell of Maple with every breath. And if you do it just right, maybe, just maybe, you will hear the Friendly whispers of “YO”.

*One ENT Burger on Grilled Brioche with French Fries: \$13.00
Organic Grass Fed Piedmontese Beef, Caramelized Onions, Maple Reduction, Brioche
Original or Biff Spiced*

A Portion of the Proceeds will benefit the Morris H. Willey Memorial Scholarship

*Full Traditional Experience:
ENT Burger with a Snifter of Knob Creek Small Batch Bourbon
(Because we wont let you drink it Camp Style from the jug)
Snifter of Bourbon: \$7.00*

In loving Memory of Morris “YO” Willey