

Please list all those registering on this form.

Name _____ Companion _____
Companion _____ Companion _____
Mailing Address _____
Town _____ State/Province _____ Zip/Postal code _____
Phone _____ Email _____

Registration includes: Friday Educational Seminars & Trade Show, Saturday tour, bag lunch & BBQ.

\$55/person, \$65 if Postmarked after July 12 # _____ \$ _____

Meals - (listed below) - must sign up separately now

Banquet, Friday 7 pm \$32.00/person # _____ \$ _____

Breakfast, Sat 7 - 8:30 am \$12.00/person # _____ \$ _____

Total (US Funds) \$ _____

I will arrive August 4th for the Educational Seminars # _____

Yes, plan on me for the Bar-B-Que. # _____

Check (✓) here if you plan to bring any items for the auction (). Thank you!

If you require accommodations to participate in this program, please let us know by checking here () so we may assist you.

Please attach separate sheet with details.

All attendees and exhibitors are **required to register** and pay appropriate fees. This form must be completed and mailed with payment no later than **July 12**.

Vermont Maplerama 2006 Registration

August 4th and 5th

Ascutney Mountain Inn & Resort, Brownsville

800-243-0011

<http://www.ascutney.com/contact/>

Hosted by the Windsor County Maple Producers' Association

Registration form must be postmarked no later than July 12, 2006

Lodging: Ascutney Mountain Inn & Resort has a block of rooms reserved for Maplerama participants, at low conference rates call **800-243-0011** and ask for **reservations**, giving group code: **CL#160329**. Rates: Hotel room - \$99, 1 BR suite - \$139, 2 BR suite - \$169, 3 BR suite - \$199; plus 9% tax. For additional lodging information, you may wish to call the Southern Windsor County Regional Planning Commission at (802) 674-9201; or visit their website: <http://www.vacationinvermont.com/>

Mail to: **Vermont Maplerama 2006**
Mary Croft
491 East Barnard Rd.
So. Royalton, VT 05068

Checks payable to: **WCMPA**
(U.S. Dollars Only)



George L. Cook
UVM Extension Maple Specialist

**A cooperative educational program of the Windsor County Maple Producers' Association, UVM Extension
and the Vermont Maple Sugar Makers' Association**

Published by UVM Extension in cooperation with
The Windsor County Maple Producers Association

June 2006

Vermont Maplerama 2006 Ascutney Mountain Inn & Resort August 4 & 5

Windsor County maple producers will host Vermont Maplerama 2006 at Ascutney Mountain Inn & Resort, in Brownsville, VT on August 4 & 5. The annual Vermont Maple Tour is expected to attract nearly 200 producers from as many as 12 states and provinces.

Events will include a large maple trade show, tours to maple sugarhouses and to the Woodstock Water Buffalo Company and more, including the annual International Maple Syrup Contest. The committee has selected differing sized operations, ranging from moderately sized to larger ones, so that participants can see a variety. A major part of Maplerama is always the sharing of ideas on all aspects of maple sugaring. Participating in this two day event is inexpensive for maple producers; the knowledge gained is invaluable.

Headquarters and registration will be at the Ascutney Mountain Inn & Resort, with registration beginning at 1 pm and going till 7pm, Friday, August 4; also Saturday 7am – 9am. Ascutney Mountain over looks the beautiful Connecticut River Valley in southern Vermont. Travel to Ascutney is by way of VT Rt. 44, just 6 miles off I-91 from the east, midway between Exits 8 & 9, or from the west off VT Rt. 106 between Woodstock and Springfield.

The Trade Show will open at 2:00 Friday and go through 7pm, so take advantage of the afternoon to do your visiting and cruising of the exhibits. The Trade Show will be open again Saturday morning 7 – 9am.

Two educational seminars taught by Tim Wilmot and Brian Stowe from the UVM PMRC will be presented later Friday afternoon, beginning at 3:30 and 4:30. The classes will address: **Maximizing Sap Production and Getting More Syrup per Tap.**

A Reception/Social Hour will begin at 6 pm, followed by the banquet at 7. These events will take place in the same facility as the Trade Show. The banquet will have a brief after dinner program, followed by the annual Maple Auction, to benefit maple research at the UVM Proctor Maple Research Center.

Breakfast will be served Saturday morning from 7 – 8:30 am.

Ascutney Mountain Inn & Resort has a block of rooms reserved for Maplerama participants, at low conference rates; call 800-243-0011 and ask for reservations, giving group code: CL#160329. Rates: Hotel room - \$99, 1 BR suite - \$139, 2 BR suite - \$169, 3 BR suite - \$199; plus 9% tax. Additional hotel, lodging & campground information is available from the Southern Windsor County Regional Planning Commission at (802) 674-9201: or visit their website: <http://www.vacationinvermont.com/>. All attendees must make their own reservations for lodging.

Tour busses will leave at 9am Saturday; plan on arriving no later than 8:30. Busses will return about 5 pm, dropping off participants at the complimentary Bar-B-Que. The winners of the International Maple Syrup Contest will be recognized at the Bar-B-Que. The meal is being sponsored by your hosts, the Windsor County Maple Producers Association.

Registration forms will be available in the UVM Extension Maple Mainline newsletter, Farming Magazine and Maple News, and online at www.vtmaple.org or <http://www.uvm.edu/~uvmmaple/events>. Registration must be postmarked by Wednesday, July 12.

For further information, please contact Ann Rose (802) 228-7151, email: gms@tds.net Don Bourdon (802) 457-3787, email: bmaple@sover.net George Cook, UVM Extension (802) 888-4972, email: george.cook@uvm.edu



Welcome to the 2006 Maplerama Tour

Maxhams Vermont Maple Syrup (Jack) This Woodstock property originally belonged to their great-grand father who started sugaring about 1900. It was sold in the 1960's to people from Florida, but the Maxham family made an arrangement with the landowner and started sugaring on 40 acres again in 1975. In 1982 they built a new sugarhouse and put in a new 5 x 14 wood-fired Leader evaporator with drop flues. They use a vacuum booster with an electric releaser at 1200 feet for their 700 taps on pipeline. They started over with a new pipeline system 4 years ago and are gradually thinning the sugarbush and increasing taps yearly, hoping to end up with about 2,000 taps. Annual production is about 175 gallons, of which 80% is sold retail and 20% bulk.



Twin Brook Farm (Ralph Ward) The Ward Brothers operate the Twin Brook Farm in Barnard, continuing a tradition for the 4th generation. Sap is processed on a wood-fired 5 x 14 evaporator, complete with a Steam Away and forced draft. Some 5,000 taps are located on 100 acres, with all but 100 on a vacuum system, using a Surge pump. Annual production is 1,000 gallons, with most of that being retailed from the farm. The Wards have taken home their share blue ribbons, with a Best of Show from the Vermont Farm Show one year.



Edmunds Maple Hill Farm (Robert & Marjorie; Bill & Joyce) The family began sugaring in Barnard in 1930 with 1000 buckets; since then has grown to 3,500 taps, all on vacuum pipeline. A new sugarhouse in 1982, houses a 5 x 14 wood-fired Leader, with Steam Away, 2 x 4 gas fired finishing pan, 7" filter press and 15 gallon gas-fired canner for the 900 – 1,100 gallon annual production. The family operation sports a kitchen with a viewing window where family and friends can view the boiling many visitors are seen during the season. Syrup is canned and meals are prepared and eaten here. Ice cream is a feature, with plans to add more products and a website.



Van Alstyne Family Farm (Floyd & Marjorie) The East Barnard farm was clear cut after the 1938 hurricane. Floyd purchased it November 17, 1945 after being discharged from the Army. At that point, all that was left was "Wolf Beech". The farm became a Certified Tree Farm in 1957, noting no cattle have run in the woods since '57. The sugaring operation runs a 5 x 16 wood-fired Leader evaporator with Steam Away. The 44 acre sugarbush supports over 4,000 taps on a vacuum pipeline. Annual production ranges from 475 – 1,150 gallons, of which 25% is marketed retail and the balance wholesale or bulk. Floyd's sense of humor prevails; when asked about antiques on the farm, he quips, "ME".



Bourdon Maple Farm (Don & Nancy) ~ This Woodstock property has been in the family since 1943 and sugared since '44. Don & Nancy built a new sugarhouse in 1995 and began their commercial operation with 650 taps. They boil on an oil-fired 5 x 14 King evaporator, with a Marcland automatic draw-off, pre-heater, 600 GPH R.O., oil cooled vacuum pump and filter press. A new canning room was added in 2002. All lines from the 3,800 taps come directly to the sugarhouse. There, 800 – 1,200 gallons are made with 80% marketed wholesale or bulk. Expansion plans include increasing to 5,000 taps in 2008. The tour includes a visit to Don's vintage Stanley Steamer restoration shop and his boiler manufacturing facility.

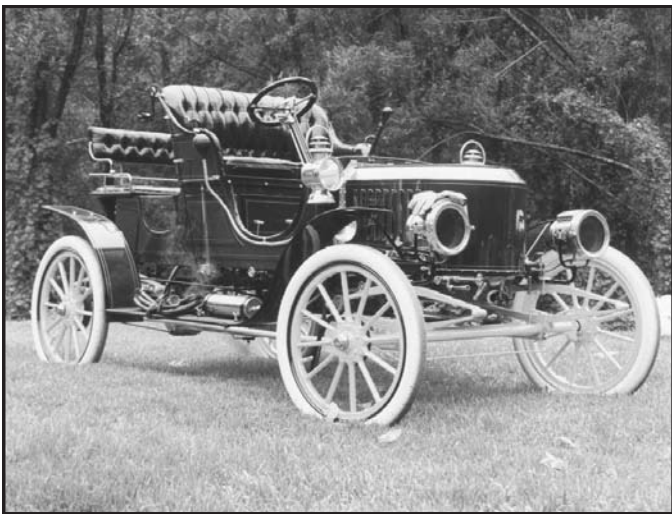


Photo from internet (not Don's)

The Woodstock Water Buffalo Company ~ The Water Buffalo Company was born from the idea of creating a unique product and helping to develop a new form of sustainable agriculture on Vermont's green hillsides. Although buffalo milk and its products has been consumed around the world for thousands of years, there has never been a US water buffalo dairy. All of their products are made with 100% pure water buffalo milk and all natural ingredients. They have been making yogurt and cheese since early 2003. The farm has 500 head of water buffalo and is currently milking 200. The "Girls" are extremely friendly, docile animals and thrive on human contact. "We care so much about the Girls comfort, that we put waterbeds in each of their stalls." FYI ~ Website: www.woodstockwaterbuffalo.com



The "Girls"

Peter Harrington ~ Peter began in 1981 with a wood-fired 4 x 14 evaporator. In 1987 – 88, he built a new sugarhouse, installed an R.O. and converted the evaporator to high pressure steam. By 2004, an additional sugarbush was purchased setting the stage for further expansion. Currently, 350 acres support 16,000 taps under vacuum. In use, are 4 SIHI water ring vacuum pumps with stainless steel vacuum tanks. He is presently in the process of setting up a new machine (lathe) which will make spouts.



Auction to Benefit Maple Research

The auction, held in recent years, will be conducted immediately following the banquet program. Anyone wishing to contribute articles for this event, please bring them to the registration table. They may be maple related or not. Proceeds will go to UVM-PMRC.

New England Maple Grading School

December 6, 7 & 8, 2006

Lancaster, New Hampshire

The New England Maple Grading School is for maple producers, bulk syrup buyers, state inspectors and others needing to accurately grade maple syrup or judge maple product entries at fairs and contests. The registration fee of \$125 includes refreshments, lunches, reference materials and a take home grader's kit. For lodging accommodations, additional information or to obtain a registration packet contact:

Sumner Dole

University of New Hampshire Cooperative Extension
603-527-5475 or email at: sumner.dole@unh.edu

Educational Seminars (Friday 3:30 & 4:30)

Class 1 – Maximizing Sap Production

Research toward maximizing sap production at the UVM Proctor Maple Research Center: Tim Wilmot, UVM Extension maple specialist and researcher at the Proctor Center, will discuss findings from a variety of studies related to sap production, including the effects of high vacuum, varying the timing of tapping, spout size, fertilization effects on sap sugar, and other topics.



Class 2 – Harvesting More Syrup per Tap

Over the past 3 years, the UVM Proctor Maple



Research Center has averaged .58 gallons of syrup per tap. Brian Stowe, sugaring operations manager, will explain everything that goes into syrup production at Proctor, including operation,

maintenance and cleaning of the tubing system, the R/O and the evaporator.

UVM Proctor Maple Research Center

<http://www.uvm.edu/~pmrc/>



The Proctor Maple Research Center is a Field Research Station of the in the at the .

Basic and applied maple research at the University of Vermont (UVM) began in the early 1890's. The Proctor Maple Research Center was established in 1946 with the donation of the former Harvey Farm in Underhill Center, Vermont, to the University of Vermont by Governor Mortimer Proctor. Research has centered on the sugar maple tree (*Acer saccharum* Marsh.) and its products--sap and syrup. Funding for research comes from Federal, State, and private sources. Much of the applied research has provided new and/or improved techniques for efficient sap collection and evaporation systems and for improvement of maple syrup quality. Basic research has contributed to an improved understanding of the physiology and towards the continued health of sugar maple trees.

The Center consists of about 200 acres of wooded and open land.

Approximately 35-40 acres is an actively managed sugarbush for maple syrup

production and research. The main laboratory building, constructed in 1988, and expanded in 1994, contains modern research facilities, offices, a kitchen, workshops, and a conference room accommodating up to 75 people. It is equipped for presentations and teaching (the conference room is available to UVM Departments and other organizations for classroom teaching, meetings, and retreats). The sugarhouse is used for research and maple syrup production. Other buildings include the Maple Production Research Facility, sap storage and barrel storage sheds, and several small outlying research buildings.



**UVM Extension
29 Sunset Dr., STE 2
Morrisville, VT 05661**

2006 VERMONT MAPLERAMA REGISTRATION

Vermont Maple Open House Weekend and 2007 Vermont Ski & Maple Map & Guide Registration is Due June 30

The Vermont Maple Syrup industry is partnering again with the Vermont Ski Areas Association and the Vermont Chamber of Commerce to produce a year round Map & Guide to promote maple syrup producers and ski areas. The Map & Guide will be available at all Vermont Welcome Centers and will be distributed by the Vermont Department of Tourism & Marketing, the Vermont Agency of Agriculture, the Vermont Ski Areas Association and the Vermont Chamber of Commerce at both in-state and out-of-state events.

The Map & Guide will include promotion of the Vermont Maple Open House Weekend (March 23-25, 2007) and the Maple Festival as well as information about maple sugarmakers who sell syrup and other maple products by mail, retail, wholesale and who have sugarhouses open to the public and will be a directory of maple products for the whole year. Sugarmakers who participate in the Map will also be listed on the Vermont maple website, www.vermontmaple.org.

The deadline for the Map & Guide is June 30 and the registration form can be downloaded from the VMSMA website at www.vermontmaple.org or by calling Lynn Lang at 802-879-7977 or by e-mail at langfarm@together.net or Mary Croft at 802-763-7435.

Ray Foulds Outstanding Young Sugarmaker Award

This award is presented each year by the host county of the Maplerama. Ray Foulds was UVM Extension Forester for 31 years. This presentation will be made at the banquet, recognizing an up and coming sugarmaker from Windsor County under the age of 36.