

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

2007 VERMONT MAPLE TECHNOLOGY EXPO

INFORMATION AND REGISTRATION



Henry Marckres, here testing syrup for invert sugar, will hold a maple grading workshop on Saturday at the Champlain Valley Exposition.

ENTERING MAPLE SYRUP AND PRODUCTS AT FAIRS

The time is here when fairs and field days are starting. Here are a few tips on entering your maple products to get the best results in the contests.

Maple Syrup – the most important thing to remember is **check it** before you send it!! Grade your syrup as if you were the judge – check the four basics – color, clarity, density and flavor. You don't want to be "surprised" by the sample you submit. Also, make sure you use a new container; used containers can contaminate even the best syrups.

Maple Products – this year, a significant amount of light colored syrup was made near the end of the season. This syrup usually has a high invert sugar level, meaning your products will not have the right consistency or create a small enough crystal to be rated well in the contests. Make some small test batches before you make your entry in order to be sure you are submitting your very best product.

If you have questions, feel free to contact me at 802-828-3458 or your Extension Maple Specialist .

Henry J. Marckres
Chief, Consumer Protection—VT Agency of Agriculture

Vermont Maple Technology Expo 2007 Registration

July 26, 27, 28

Champlain Valley Exposition, Essex Junction, VT

**Hosted by the Chittenden County Sugar Maple Makers' Association and University of Vermont Extension
Sponsored by the Vermont Maple Sugar Makers' Association**

Pre-registration form must be postmarked no later than **July 10, 2007** to avoid late fee

Mail to: Lynn Lang
405 Browns River Rd
Essex Junction, VT 05452

Checks payable to: CCMSMA
(U.S. dollars only)

List all those registering on this form

Name (s) _____

Mailing Address _____

Town _____ State/Province _____ Zip/Postal code _____

Phone _____ Email _____

Registration options

All three days: Thursday trade show, roast beef/lasagna buffet, keynote speaker, Friday coffee/donuts, seminars, chicken barbeque, and self-guided tours, Saturday workshops and box lunch **\$90/person, \$110 after July 10 #_____ \$ _____**

Thursday only: trade show, roast beef/lasagna buffet keynote speaker **\$25/person, \$35 after July 10 #_____ \$ _____**

Friday only: seminars, chicken barbeque, self-guided tours **\$50/person, \$60 after July 10 #_____ \$ _____**

Saturday only: morning and afternoon workshops, box lunch **\$50/person, \$60 after July 10 #_____ \$ _____**

Total (US Funds) \$ _____

Required: Please Register for the Saturday workshops you wish to attend Morning _____ (letter from Saturday schedule A-I)

Afternoon _____ (letter A-I) Workshops A and G have limited space; please indicate a second choice if selecting either one.

Second choice: morning _____ afternoon _____.

Box lunch will be delivered to your morning workshop location

I will arrive Thursday July 26 for the 1:00-6:00 PM registration and 5:30-7:00 PM buffet #_____

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

If you require special 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 10**.

Lodging: The following local motels have blocks of rooms reserved for Maple Expo participants--mention VT Maple Expo: Days Inn, rooms \$64 plus tax, reserve by July 10, 802-655-0900 www.the.daysinn.com/colchester04873; Best Western/Windjammer, rooms \$99 plus tax, reserve by June 26, 800-371-1125 www.bestwestern/windjammerinn.com; Fairfield Inn by Marriott, rooms \$99 plus tax, reserve by July 10, 802-879-8999 www.marriott.com/btvfb; Handy Suites, \$119 plus tax 802-872-5200 www.handysuites.com.

**Thank you,
Tim Wilmot**

University of Vermont Extension Maple Specialist

Information: Lynn Lang (802)879-7977; langfarm@together.net

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

Published by UVM Extension in cooperation with
The Chittenden County Maple Sugar Makers' Association

June 2007

Vermont Maple Technology Expo Champlain Valley Exposition

The Chittenden County Maple Sugar Makers' Association will host a 3-day maple educational event, the *Vermont Maple Technology Expo*, at the Champlain Valley Exposition in Essex Junction, VT. This year's summer gathering, which is sponsored by the Vermont Maple Sugar Makers' Association and University of Vermont Extension, will take the place of the traditional Maplerama, and will include a variety of informative presentations and workshops for sugarmakers of every skill level. The event will start on Thursday, July 26th, 2007, and will take place in the spacious Blue Ribbon Pavilion, and at the Chittenden County Maple Sugar Makers' Association sugarhouse; both located in the heart of the Exposition. The Exposition is located on VT Rt. 15 in Essex Junction, just west of the intersection with VT Rt. 2A. From the south take Exit 15 from I-89 and head east (right) on Rt. 15 for 4 miles to reach the Expo. Headquarters and registration will be at the Blue Ribbon Pavilion, with registration starting at 1:00 pm on Thursday, July 26 and continuing until 6:00 pm; resuming on Friday from 7:00am until noon and again from 7:00am to 8:30 am on Saturday. Sugarmakers arriving on Thursday afternoon will be treated to a large trade show, roast beef and lasagna buffet, and a presentation by Gib Brown, meteorologist for the NBC television station in Plattsburg, NY, who will talk about weather and agriculture, yesterday and today. This is a chance to visit with equipment dealers and share ideas with fellow maple producers from across the Northeast. On Friday attendees will be able to choose from a wide selection of concurrent presentations covering various aspects of maple science and technology, all held at the Champlain Valley Exposition. At noon there will be a chicken barbecue during which equipment dealers will have a chance to present the latest news about their products. Technical presentations will continue into the early afternoon. Later in the day attendees will be given maps so that they may participate in self-guided tours of selected sugaring operations around the county, where they can visit with the hosts and observe their

operations. On Saturday, workshops will be held at the Champlain Valley Exposition, at several large sugaring operations, and at the UVM Proctor Maple Research Center. Attendees will be able to choose from a variety of demonstrations, woods tours, and hands-on sessions.

There are several registration options available which will allow sugarmakers to attend any one of the three days of events, or all three. No pre-registration for the various concurrent seminars on Friday is necessary; however, **pre-registration for Saturday's workshops on the enclosed registration form is required** in order to facilitate planning by the educators. Please note: **there will be no evening banquet or syrup contest at this year's Maple Technology Expo.**

Schedule

Thursday *July 26*

Registration 1:00 - 6:00 pm
Trade Show 1:00 - 8:00 pm
Buffet Dinner 5:30 - 7:00 pm
Keynote—Gib Brown 7:00 pm

Friday *July 27*

Registration 7:00 am - noon
Coffee/donuts 7:00 - 9:00 am
Opening Ceremony 8:45 - 9:00 am
Concurrent Presentations 9:00 - 11:50
Chicken Barbecue noon - 1:30
R. Foulds Award/Vendor Presentations
noon - 1:15 pm
Concurrent Presentations 1:30 - 3:20 pm
Self-guided Tours 4:00 - 8:00 pm

Saturday *July 28*

Registration 7:00 - 8:30 am
Workshops 9:00 am - noon
Travel/Box Lunch noon - 1:30 pm
Workshops 1:30 - 4:30

Registration forms will also be available in Farming Magazine and online at www.vtmaple.org or <http://www.uvm.edu/~uvmmaple/events> **Registration must be postmarked by July 10**

For further information, please contact Lynn Lang (802)879-7977; email langfarm@together.net.

Educational Seminars Friday, July 27

There will be 5-7 concurrent sessions each hour. Presentations start at 9 am and will last approximately 50 minutes; most will be duplicated during the day:

Boiling with vegetable oil Dan Crocker of Putney, VT who made over 6000 gallons of syrup in 2007 boiling on vegetable oil, will discuss the modifications and infrastructure he needed, as well the techniques that worked, and didn't work in his conversion from fuel oil

How big is your footprint? When you make roads in your sugarbush, do you use techniques that will minimize the impact on tree roots, and protect the health of your forest? Gary Graham, Ohio Extension Maple Specialist, will illustrate the right way, as well as the wrong way to access your woods.



Gary Graham, University of Ohio Maple Specialist.

The art of evaporation Peter Purinton of Huntington VT, taps over 13,000 trees and is known for his high yields, innovative techniques, and superb syrup quality. Peter will share some of the tips and tricks that he has perfected during his many seasons in the sugarhouse.

Vermont maple then and now. Bill Clark, dairy farmer, amateur historian, sugarmaker for over 60 years, and former President of the Vermont Maple Sugar Makers' Association, has a wealth of knowledge about the way sugaring has changed through his lifetime. Come prepared to hear stories, and anecdotes from one of the leaders of the Vermont's maple industry.

An introduction to filter press operation Mark Isselhardt, researcher at the UVM Proctor Center will give a detailed introduction to the setup and use of plate filter presses, and will also cover cleanup and troubleshooting potential filtering problems.

Which vacuum pump should I use? Bob White, Underhill, VT sugarmaker and innovator, will talk about various types of pumps currently used in the maple industry and their appropriate application.



Bob White with a portion of his vacuum system. Bob made 0.6 gallons of syrup per tap in 2007.

Legal aspects of sugaring You may be a pro at making and selling syrup, but are you sure that you are protected from unpleasant legal surprises associated with your maple operations? Gary Graham from Ohio Extension will discuss your liability and how to safeguard yourself.

Maple at the fairgrounds For many years Ed Davis has been a leader in running the sugarhouse at the Champlain Valley Exposition, which has brought in tens of thousands of dollars to the local association for use in maple research and other good works. Ed will share his extensive knowledge about equipment, quality control, and the all important ingredient—volunteers.



Ed Davis counts the day's take from the sugarhouse at the fair.

Sugarhouse aesthetics When customers visit your sugarhouse, what they see can influence their opinion of the quality of your product. Gary Graham from Ohio Extension will explain things from the public's point of view, and show ways to educate and entertain visitors that while keeping them safe and happy.

Understanding R/O's and how they work Rick Marsh, Vermont Maple Sugar Maker's Association president will offer an in-depth understanding of how different types of R/O's work. Learn what the inside of a membrane looks like, how it works, and how to clean it. This class is for everyone who wants to understand the "nuts & bolts" of an R/O.

Packaging maple syrup and other maple products for safe transit Jacques Couture, President of the VT Maple Foundation, will discuss how the appearance of your package at the customer's door reflects the quality of your business. Watch how it should be done and see what happens if packaging is not prepared properly.



Jacques Couture will share his packing and shipping experience on Friday.

The organic maple experience A panel of three sugarmakers who will share their experience with the organic certification process, and discuss the benefits and drawbacks of going organic.

Maple research at Canada's Center Acer Patrizia Ramacieri, Director of Center Acer, will describe some of the current research taking place at this facility.

Food allergens and maple If you sell maple value-added products, can you be sure that you are protecting your customers from potentially harmful allergic reactions? Suzette Murray, Technical Services Manager for Maple Grove Farms/B&G Foods will describe the serious issue of food allergens and ways to insure a safe product for all our customers.

Global climate change and the maple industry Dr. Tim Perkins, Director of the UVM Proctor Maple Research Center discusses global climate change and why it is occurring. How might the maple industry be affected? Learn what we know about the impacts of global climate change, and what we don't.

Pricing maple for profit A discussion of what determines prices in the maple business, from the tree to the retail shelf. Retired VT Extension Specialist

Larry Myott will teach you how to set a price that is good for you as well as the consumer.

Energy efficiency in the modern sugaring operation Dave Folino, veteran sugarmaker and high-tech innovator from Starksboro, VT, will share new information about adaptations that save combustion fuel and electrical energy.

Understanding sap flow under gravity and vacuum Tim Wilmot, UVM Extension maple specialist, will focus on the science of sap flow, how it works, how vacuum influences sap flow, and how multiple tap holes interact in a tree.

The Ray Foulds Outstanding Young Sugarmaker Award is presented each year by the host county of Maplerama, recognizing an up-and-coming sugarmaker from their county under the age of 36. The award will take place at lunch-time on Friday.

Self-guided tours Friday, July 27

Following the educational seminars on Friday, sugarmakers may participate in self-guided tours of selected maple operations in Chittenden County. Two loops, one in the southern and one in the northern part of the county have been plotted on maps that will be distributed at registration time, with 4-5 sugarhouses on each loop. A description which highlights each site will be given with the maps, and the owners of these operations will be on site to receive guests between 4-8 pm. Here is a chance to visit more of the beautiful Champlain Valley and share ideas and tricks of the trade with local sugarmakers.

Workshops Saturday, July 28

Please choose 1 morning and 1 afternoon workshop. Both can be at the same, or at different locations. All workshops will last ~2 to 3 hrs

Location Champlain Valley Exposition, Essex Jct.

A: Maple grading school with Henry Marckres, chief of consumer protection in VT. This workshop will cover the basics of color grading, density, clarity and recognition of proper and off-flavors. Class size limit 25 people; please indicate a 2nd choice on registration form.

B. Making maple candy and cream. Lynn Lang, Superintendent of maple and honey at the Champlain Valley Fair will present both a technical and a cooking session and will include working with chocolate and making maple candy canes.



Lynn Lang, maple cooking expert.

C. Hands-on technical demonstrations: Mark Isselhardt of the Proctor Center will filter syrup using plate presses and show how to trouble-shoot any problems that arise. Next, Steve O'Farrell of LaPierre U.S.A. will demonstrate R/O operation, cleaning and storage, and finally pump expert Mike Emerson will demonstrate setting up several types of vacuum pumps and releasers.

Location Proctor Maple Research Center, Underhill

D. Woods tour with Forestry experts Don Tobi of VT and Gary Graham of Ohio. Maple pest and disease identification, woods management discussion and tips, practice choosing defective trees for removal, discussion of proper woods road building techniques and locations.

E. Viewing and discussion of PMRC manufacturers' tubing comparison study, sugarhouse tour and tips on how we achieve our high syrup yields by PMRC operations manager Brian Stowe; plus a walking tour of current research projects at the PMRC to give a first-hand look at research working for the maple industry, with PMRC Director Tim Perkins.



Brian Stowe cleans tubing at the UVM Proctor Center.

Location Dave Davis sugarbush, Underhill

F. Discussion of woods management and practice choosing trees for removal with Chittenden County Forester Michael Snyder; plus, viewing and discussion of logs on a landing to be sorted into pulp, firewood and sawlogs with Tommy Lathrop of Lathrop lumber; plus, demonstration of a portable mill which will cut up some of the logs to reveal defects within, and discussion of specialty wood markets; plus, demonstration of a firewood processor.



What lies beneath the bark? Leo Boutin will cut logs for viewing on Saturday at workshop F.

G. Hands-on tubing installation class taught by Glenn Goodrich, master tubing installer and Cabot, VT sugarmaker Class size limit of 25 people; please indicate a 2nd choice on registration form.

Location Lee Davis sugarbush, Underhill

H. Beginning sugarmaker workshop with UVM Extension Maple Specialist George Cook. A discussion of sugaring techniques for beginners and backyarders, as well as demonstrations of sap collecting technique including basic tubing setup.

I. Demonstration of boiling on a small evaporator, as shown by staff from Leader Evaporator; plus, a discussion of sugarhouse design with Lee Davis; plus a discussion/demonstration of safe chainsaw practice with an expert from the State of Vermont.

All Saturday Workshops will be duplicated, morning and afternoon.

Silent Auction to Benefit Maple Research

This year's auction will be silent and bidding will take place until the end of the seminars on Friday, when the winners are announced. Anyone wishing to contribute articles should please bring them to the registration table. They may be maple-related or not. Proceeds will go to the UVM Proctor Center.