

Maple Mainline

Vermont Maplerama 2015 Caledonia and Essex Counties, July 23-25

This year's Maplerama will be held in Caledonia and Essex Counties, in the heart of Vermont's Northeast Kingdom, the most undisturbed region of the state, with its beautiful rivers and lakes and endless forests of hardwood and softwood. Hosted by the Caledonia County Maple Association, Maplerama 2015 will be based at the Caledonia County Fair Grounds site in Lyndonville, and will offer a great weekend of tours, food, fellowship and entertainment. The tour of the counties will feature visits to sugarhouses with a mix of traditional and modern technology, including underground pipeline, a wood chip fired evaporator, a large operation powered entirely by a 100kw diesel generator, and the huge new Sweet Tree operation in Essex County, which is becoming one of the largest maple operations in the U.S. In addition to production, the tours will focus on marketing, including a visit to the Vermont Venture Center where sugarmakers can develop new products, to a creamery that markets ice cream using their own maple syrup as an ingredient, and to the Maple Grove Farms plant in St Johnsbury, one of the largest maple packing plants in the U.S., now celebrating its 100th anniversary.

Following a trade show starting on Thursday afternoon and featuring much of the latest maple equipment, we will board coaches and head out for a full day of tours on Friday to visit sugarhouses and maple related businesses in Caledonia County. After the Friday tours, we will have a social hour and a return to the trade show, followed by a banquet, awards, and finally we will share laughs with comedian Rusty Dewees "the Logger" to end the evening. Saturday we will again board coach buses to travel to Essex County to see three large operations, including the Sweet Tree R.O facility in Warrens Gore and the Evaporation facility in Island Pond, followed by a BBQ to end the day.

There will be great food at this year's Maplerama. The menu for the Friday night banquet begins with appetizers, VT maple stuffed mushrooms and assorted summer bruschetta then dinner with mixed



greens and traditional Caesar salads followed by roasted potatoes with VT apples and Maple & bourbon glazed carrots, along with smoked turkey breast with maple and side carved beef tenderloin. Saturday's barbecue will feature pulled pork and barbeque chicken with pasta and potato salads with sweet corn on the side.

Schedule:

Thursday, July 23 at Caledonia County Fair Grounds, Lyndonville, VT

12:00 — Grounds open for camping setup
5:00 — 9:00 Registration and Trade Show
6:00 — 8:00 Cash Bar and Appetizers

Friday, July 24 at Caledonia County Fair Grounds

6:30 — 8:00 Registration and Trade Show
6:30 — 8:30 Continental Breakfast
8:00 — 4:30 Tours
5:00 — Social Hour, Cash Bar and Trade Show
6:00 — Banquet and awards
7:30 — Entertainment with Rusty Dewees "the Logger"

Saturday, July 25 at Caledonia County Fair Grounds

6:30 — 7:45 Registration and Trade Show
6:30 — 7:45 Pancake Breakfast
7:45 — 2:00 Tours
2:00 — Barbecue

Directions to Caledonia County Fairgrounds at 1 Fairgrounds Road, Lyndonville VT:

From Interstate 91 take exit 23 and follow Route 5 N into downtown Lyndonville, then turn right on High Street. Follow High Street uphill to Pinehurst Street, turn left on Pinehurst and follow it to the fairgrounds

For more information, please contact 2015 Maplerama Chair Keith Gadapee at 802-745-7706 or at ksgadapee@gmail.com



Tim Wilmot Proctor Maple Research Center
P.O. Box 233, Underhill Ctr. VT 05490
802-899-9926

Lodging:

There are many campsites available at the fair grounds. Please contact Jeff Goodwin at 748-2709 or jgood460@gmail.com

Fees are \$15/site/no hookups, \$35/site W&E, dump station on site.

Other lodging options at lyndonvermont.com

International Maple Syrup Contest

The 2015 maple syrup contest will include the top three color classes of Grade A syrup, using the new Grade Standards now in place in Vermont: Golden Maple – Delicate Taste, Amber Maple – Rich Taste, and Dark Maple – Robust Taste. Producers from states still using the old system of grading for their 2015 syrup may submit their syrup graded Vermont Fancy, Light Amber, Medium Amber and Dark Amber. Entries must be U.S. pint size or equivalent containers, graded and properly labeled.

Entries will be judged based on the requirements of the point of origin. All entries will be displayed after judging on Friday and through the banquet and used for breakfast on Saturday. Awards for Best of Class and Best of Show will be presented at the banquet. Sugarmakers whose entries meet the standards of the class and grade will receive either an excellent or outstanding ribbon, with additional prizes for entries judged best of class and best of show. All entries must be submitted to the Maplerama registration table no later than 8:00 a.m. on Friday, July 24th.

Ray Foulds Outstanding Young Sugarmaker Award

This award is presented each year by the host county of Maplerama. Ray Foulds was UVM Extension Forester for 31 years. This presentation will be made at the banquet to a sugarmaker from Caledonia County who has not yet reached the age of 36. The winner of this year's award will be announced at the Friday banquet.

Friday Tour Stops

Goodwin Family Maple



Jeff Goodwin started sugaring in 1973 with 90 buckets and boiling on a 2x4 arch. In 1977 he installed pipeline and increased to 400 taps and went to a 3x8 arch. Jeff's parents were also sugaring with 200 taps and boiling on a 2x6 arch. In the 90's Jeff and his parents partnered up with a new lead-free 3 ½ x 12 and increased their taps to 1500. As their retail market grew over the years they grew to 2400 taps.

In 2006 they needed to grow again to keep up with the demand for their syrup. Jeff's dad was 72 at the time and decided it was time to step aside. Jeff spent the next 2 years setting up two new sugar bushes and increased to 3600 taps. The next year he built a brand new sugarhouse and bought a new 3x14 Vortex arch with Max pans. This past year he increased his taps again to 4000. Jeff's whole family has a part in his maple operation and it is a common sight to see four generations in the sugarhouse.

Big Buck Maple



Charlie Palmer's Big Buck Maple is located in Danville, Vermont. Charlie established his business in 2002 and has been growing ever since. He built his sugar house with the lumber harvested from his sugar woods and now has 3700 taps. Some sap runs to his sugar house and some he has to truck. He is a one man operation with some seasonal help during boiling. In 2011 he changed from boiling raw sap and using wood to an RO and firing with oil on a 4' x 12' evaporator. Charlie markets his syrup retail and bulk, and in his free time he enjoys hunting trips all over the U.S. and Canada, hence his business name.

Vermont Food Venture Center



The Vermont Food Venture Center, (VFVC) now located in Hardwick, is part of the Center for an Agricultural Economy. The VFVC's three kitchens include equipment for baking, cooking, filling and

more, with cold, frozen, and dry storage for farm or food business needs. The VFVC also offers one-on-one consultation and business advising. Through these services it is the VFVC's mission to support job creation, and strengthen Vermont's local food network and agricultural economy. Current clients range from VT Kale Chips, Tom Knows Salsa to Maple Nut Co. and Wood 's VT Maple Syrup. The VFVC continues to grow and looks forward to many new businesses to work with

Gadapee Family Sugarhouse, LLC



Gadapee Family Sugarhouse, located in the hills of Danville, was started as a small, backyard operation in 1991. In 1993, They built the present sugarhouse and formed a partnership between father and sons, Larry, Kevin, and Keith. They have undergone growth and currently are expanding, tapping approximately 6000 this year and using reverse osmosis. In 2014, they designed and constructed their own woodchip-fueled evaporator, with help from fellow sugarmakers also using chips. This evolved with a goal of reducing woodcutting labor to be able to focus on sugar bush expansion. They

utilized local vendors for construction supplies and guidance which resulted in a self-feeding, wood-fired system. Keeping with the wood-fired tradition was their priority.

Fifty percent of their crop is sold retail, and half is sold wholesale. Their retail sales are the result of attending Farmer's Market twice weekly, a few local outlets, and building their mail order business. They also make our own value-added products, such as candy, cream, and sugar as well as specialty items. The most challenging part of their maple business is balancing fulltime jobs and producing maple syrup.

Sweet Stone Maple Farm



Sweet Stone is a family-run maple farm in Hardwick Vermont. Our maple trees are very dear to us so we follow a sustainable forest management plan. Our new evaporator uses wood gasification technology to make the most efficient use of our hard-earned firewood. The sugaring tradition goes back at least four generations in the Remick family. Eric's great grandfather, Harry Remick, sugared on his farm "The Maples" on Remick Rd in Waterford, VT. In 1921 Harry won a silver cup for best maple sugar at the Caledonia County fair. Today we're still in Caledonia County but in the town of Hardwick. Our sugarhouse is right in the village of Hardwick where we tap 300 trees but most of our maple trees are about 3 miles away in an area of Hardwick known as Mackville. The sugarbush sits on land that was formerly quarried for granite. Hardwick has a long history of producing granite for the world and there are several small old quarry sites on the land. While the most recent quarry site is still obvious, the older sites are becoming lost in the woods. Some of our maple trees are actually growing on old granite grout piles from the past century, hence the name "Sweet Stone."

Mountainside Orchards & Messier Family Sugarhouse



In 1972 Andre Messier built the family sugarhouse on the northern slope of Stannard Mtn. in Walden , Vt. Over the last 43 years a lot has changed. The buckets he started with have since been replaced with 5000 taps, all on pipe line. Three buildings were added throughout the woods to house holding tanks. The RO system warranted an addition to the sugarhouse. In 2000 with the help from a USDA Energy Grant the family purchased a new Hurricane Force 5 system. The purchase of a new canner meant no more hauling drums home to make a shift kitchen in the garage basement. Now the next generation works on a website, promotes on Facebook and even sells at farmers markets. Son Shawn runs most of the business now sharing it with his children. The love of it all is just as strong as it was 43 years ago

The Green Mountain Technical Career Center

The high school students of the Green Mountain Technical Career Center forestry and land management program run their own sugarhouse. The sugarhouse was built in 1982 and although the building itself has remained much the same the technology within it has grown just as the rest of the program has.



High school students from area schools elect to join the program where alongside their academic studies they learn forest management, forest, logging, safety in the woods and sugaring. The students log their own firewood for the arch, put up pipeline, tap, boil and sell their syrup each year. With a different group of students each year this program helps ensure that the tradition of sugaring is being passed to the next generation of sugarmakers.

Maple Grove Farms of Vermont



It's been 100 years since Katherine Ide Gray and her daughter Helen began experimenting with maple confections at their Northeast Kingdom home. The hobby soon turned into a successful enterprise which, in turn, grew into what is now the largest packer of pure maple syrup in the United

States, one of the largest manufactures of maple candies in the world and a national producer of gourmet specialty salad dressings. Located in St Johnsbury, Maple Grove Farms has 75 employees who produce 2.5 million cases of product per year at their Portland Street location. The company was purchased by national food product manufacturer B&G Foods, Inc in 1998, and since has continued to grow.

Tours will start in our bulk maple syrup receiving warehouse, where you will see our bulk syrup storage area and bulk processing room. From there we will follow the syrup's path to one of our bulk tank storage areas, and then to one of our syrup kitchens where the syrup is heated, filtered, tested, and then sent to our production line. You will see maple syrup being bottled into our signature 12.5oz glass bottle at speeds of 160 bottles per minute, while directly across is our 1.5oz bottling line that runs over 250,000 bottles per day at speeds of 500 bottles per minute. From there it's a quick walk across the tracks to our candy operation where we are still using equipment from the 1900's and hand packing all those delicious maple candies. The tour ends out into our 100th anniversary celebration where we will be having a barbecue, giveaways/door prizes, "sweet" deals in our gift shop, and acoustic performances by Tom Dixon throughout the day.

DOW'S CROSSING



Although the property has been owned by the Greaves family for over 100 years Butch and Hazel Greaves only recently developed their land into a sugarbush and boiled for the first time in 2010.

They now boil from about 5000 taps, including 2800 of their own and the rest from family and neighbors. "Our first day a fella stopped in at the sugar house when he saw the steam coming from the cupola. He asked Butch, 'So, how long you been boiling?' and Butch said, "About half an hour." The guy laughed and said, 'No, I mean, how long you been boiling this season?' Butch said, "This is the first time I have ever boiled in my 66 years." The Greaves now make approximately 1000 gallons of syrup a season with the help and support of family and friends.

Kingdom Creamery of Vermont/ Michaud's Maples



and balsam Christmas wreaths are a supplement to the farm's income. In order to ensure the future of the farm for the growing 4th generation, the farm diversified in 2011 by creating Kingdom Creamery of Vermont, LLC. The dairy processing facility of 6,500 square feet now sits adjacent to the 1,100 head Holstein dairy farm in East Hardwick. Kingdom Creamery of Vermont is the only Vermont producer of Super Premium hard Ice Cream, Fat Free Traditional Yogurt, Greek Yogurt, and Soft Serve Ice Cream mix made with 100% Vermont milk from a single family farm.

The family maple operation, Michaud's Maples, is a sugarbush of 4,800 taps. Marketing is done at local farmer's markets, grocery stores and restaurants in the surrounding area. The maple in the ice cream and yogurt of Kingdom Creamery is utilized from the sugarbush of the farm.

Kingdom Creamery makes over 35 flavors of hard ice cream, where the top selling flavor is "Majestic Maple." A new flavor, "Maple on Snow" is a rich treat which brings the diligent patience of an old fashioned tradition right to your home in a buttery maple swirled ice cream with real maple butter and maple sugar crumbles. Kingdom Creamery products are now distributed throughout Vermont and greater New England



The Michaud family has owned and operated two large dairy farms in the Northeast Kingdom of Vermont for nearly 60 years. Maple syrup, compost

Saturday Tour Stops

Sweet Tree Maple: the Evaporator Facility:



In the past this 90,000 square foot facility in Island Pond was the home of The Ethan Allen Furniture Company where fine furniture was made. The building was left unoccupied for a number of years and was in poor condition. After adding a new roof and a number of other major improvements, the building has been brought back to life and now houses the Sweet Tree sugarhouse, storage area, and will soon have a section developed which will be used for the production of our value added products. The building sits on 41 acres and has excellent road access as well as access to the railroad. There are two loading docks in the building which provide access for tractor trailer pick up and deliveries.

In the rear of the building the trucks can enter the building and deliver the concentrate from the reverse osmosis units at the Warrens Gore Facility. There are large pumps which move the concentrate from the trucks to the tanks before boiling.

There are four steam powered evaporators, model R 7, on the main production floor and there is also a mechanical room which houses the steam boilers, hydronic boilers, and compressed air systems.

Sweet Tree Maple: the Sap Collection and R.O Facility

The Warrens Gore Facility is a newly built structure which houses a number of vacuum pumps, sap

releasers, storage, and reverse osmosis equipment. There are also bays for the ATVs which are used in the woods and a bay for the tank truck which is used to transport the concentrate from Warrens Gore to the Island Pond Facility. In addition to the main building there are five remote pump stations which contain vacuum pumps, releasers, tanks and large liquid transfer pumps which move the sap from the stations to the main building. The stations are strategically situated to allow for all gravity feed to the releasers. While traveling to the building you will notice an extensive amount of new electrical system infrastructure which Sweet Tree provided as a necessity to power up the operation in Warrens Gore.

Devost Sugarhouse



The Devost Sugarhouse is located in the town of Norton, a remote area of the Northeast Kingdom known for wildness and cold. Steve Devost operates his 32,000 tap operation on 3,700 acres of family land with a long history of active forest operations, having been owned by paper and timber companies since the turn of the century. Brown Company from Berlin, NH, James River, and John Hancock Timber all operated this land prior to it being purchased in 2003 by Devost Leasing, a well-known North Country logging and trucking company owned by Steve's father Ronald and uncle Gerald Devost. Steve began construction of the remote sugarhouse in 2010 and boiled sap from 16,000 taps for the first time in 2011. Since then, 16,000 more taps have been added with a total of 25,000 that run directly to the sugarhouse and 7,000 that are trucked in from a bush several miles away

on the property. Given the remote location of the sugarhouse, the entire operation is run by a 3-phase, 100kw diesel generator. Other than the occasional moose and lately bear problems with the lines, Steve was quick to say “sugaring is a little easier than logging”.

April’s Maple



April’s Maple is a unique, start-up story in the maple industry - like many maple producers April’s Maple is a family run business with a history in maple, but unlike many other maple producers April’s Maple is a woman owned venture. In the spring of 2012 April Lemay purchased 814 acres of family land in Canaan, Vermont. Before April had the privilege of caring for this land her mom and five sisters held that honor and before them, their parents did. When the idea for April’s Maple first surfaced it was important to April that this land continue to honor her grandparents and their way of life, love of family, an appreciation for community and respect for our environment.

Today, April’s Maple has approximately 14,000 taps. The sap from about 6,000 of these maple trees runs directly into the sugarhouse. The remainder of the sugar bush is in the heart of the 814 acre forest, 1.9 miles from the sugarhouse, accessible by a network of dirt roads built years ago by April’s grandfather. The sap is collected in a small building and pumped underground to the sugarhouse. All of the sap is processed in the sugarhouse, first going through a reverse osmosis system and then to the evaporator.

The focus at April’s Maple is to produce and distribute quality maple syrup and unique maple

products. While April’s Maple is in a fairly remote area, the sugarhouse and retail store are located on a popular rural route (RT 114) about 3 miles from Lake Wallace. With direct access to the ATV and snowmobile trail system April’s Maple is becoming a popular destination in the Northeast Kingdom.

April proudly works with her family to produce the finest Vermont maple syrup and unique maple products – don’t leave without trying a maple cream truffle! Donna Lemay (mom) runs the evaporator and makes finished maple products. Serge Lemay (dad) runs the reverse osmosis and runs the retail store. Sage D’Aiello (husband) manages the woods with April.

Hope to see you in July!

Tim Wilmot, UVM Extension, and the Caledonia County Maple Association

Vermont Maplerama 2015 Registration Form

July 23-25, 2015 at Caledonia County Fairgrounds ~ Lyndonville, VT

Name: _____

Operation Name: _____

Address: _____

Phone: _____ Email: _____

Names of Attendees: _____

Please register by July 8th. After that date and at the door, an additional \$10.00 fee will be charged per attendee.

Thursday Evening Trade Show (complimentary hor d'oeuvres) Number of Attendees: ____ no charge

Friday only (Includes continental breakfast, tours, lunch and Banquet with live entertainment "The Logger") Number of Attendees: ____ x \$75 = _____

Saturday only (Includes: pancake breakfast, snacks & BBQ) Number of Attendees: ____ x \$65 = _____

Complete Event Package Number of Attendees: ____ x \$115 = _____

Total: _____ \$_____

To request a disability-related accommodation to participate in this program, please contact Keith Gadapee at 802-745-7706 by July 8th so that we may assist you

Please submit form with check made out to: CCMA
c/o Shelli Gadapee
718 Calkins Camp Road
Danville, VT 05828

Additional Information: Keith Gadapee 802-745-7706

Lodging: There are camper sites available at the fairgrounds. Contact: Jeff Goodwin 748-2709 or jgood460@gmail.com

\$15 per site/no hookups
\$35 per site/W&E (dump station on site)
Other lodging options available at: lyndonvermont.com