

# Maple Mainline

## Vermont Maplerama 2016 Windham County, July 28 - 30



Windham County is often referred to as the "gateway" county of Vermont, and the Windham County Maple Sugar Makers Association is proud to host this year's Vermont Maplerama.

You are cordially invited to attend this three-day celebration, based at the Grand Summit Resort at Mount Snow in West Dover, Vt. from **July 28-30, 2016**.

Maplerama celebrates Vermont's maple sugaring heritage, and gives folks an opportunity to learn about the latest technology and industry trends. In Windham County these range from an operation that collects sap the old-fashioned way using horses, buckets and a wood-fired evaporator to a 25,000-tap business utilizing state-of-the-art high vacuum systems, reverse osmosis and a steam-powered evaporator.

This year's event features tours of at least 12 sugar-houses, an evening awards banquet with presentations to outstanding maple industry contributors, and comedian Bucky Lewis will perform following dinner. Other highlights include a trade show featuring maple equipment and supply vendors, maple products contest, and silent auction. The final day will feature more sugar-house tours, visiting vendors, and a barbeque luncheon with the option of riding the chairlift to the top of Mt. Snow. Take in views from the summit and grab a snack or one of many available maple-based beverages at the Bullwheel Tavern.

Please join the Windham County Maple Association for a fun way to celebrate Vermont's greatest legacy.

**2016 Windham County Maplerama Committee**  
P.O. Box 8416 Brattleboro, Vermont 05304  
[Vtmaplerama2016@yahoo.com](mailto:Vtmaplerama2016@yahoo.com)



### MOUNT SNOW

39 Mount Snow Road, West Dover, VT 05356  
1-800-245-SNOW

[www.mountsnow.com/the-mountain/directions](http://www.mountsnow.com/the-mountain/directions)

From Brattleboro take Route 9 West OR from Bennington take Route 9 East to Route 100. Follow Route 100 North 9 miles to Mount Snow. Turn left at the second blinking light for the main entrance.

### SCHEDULE

**All events at Sundance Base Lodge unless otherwise noted.**

#### **Thursday, July 28**

5 - 9 p.m.	Registration and Tradeshow
5 p.m.	Silent Auction bidding opens
5 - 9 p.m.	Maple Contest entries
6 - 9 p.m.	Cash Bar and Appetizers

#### **Friday, July 29**

6 - 8 a.m.	Registration and Tradeshow
6:30 - 8 a.m.	Full Breakfast: Grand Summit Resort Hotel
6:30 - 8 a.m.	Maple Contest entries
8 a.m. - 4:30 p.m.	Tours: East side of Windham County
4:30 - 6 p.m.	Cash Bar and Tradeshow
5:30 p.m.	Silent Auction bidding closes
6 - 7:30 p.m.	Banquet and Awards: Grand Summit Resort Hotel
7:30 p.m.	Entertainment with Comedian Bucky Lewis: Grand Summit Resort Hotel

#### **Saturday, July 30**

6:30 - 8 a.m.	Registration and Tradeshow
6:30 - 8 a.m.	Pancake Breakfast: Grand Summit Resort Hotel
8 a.m. - 2 p.m.	Tours: West side of Windham County
2 p.m.	BBQ: Grand Summit Resort Hotel
	Free chairlift rides to Summit



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## **PHONE INFORMATION**

Please contact Rod Chase at 802-258-8476 evenings or Karen Sprague at 802-368-2776 weekends, so we may assist you with questions or concerns.

## **LODGING**

A limited number of rooms are being held at the Grand Summit Hotel for event attendees. Contact the hotel directly at 802-464-4040 and specify that you are attending Vermont Maplerama. Other lodging options are available through the Southern Vermont Deerfield Valley Chamber of Commerce, [www.visitvermont.com](http://www.visitvermont.com).

## **INTERNATIONAL MAPLE SYRUP & PRODUCTS CONTEST**

### **Syrup, Value-Added Products, Value-Added Expansion Products**

**Syrup Entries:** Submit in any or all of the grades of pure maple syrup: Golden/Delicate, Amber/Rich, Dark/Robust, or Very Dark/Strong. Entries must be U.S. pint size or equivalent, graded and properly labeled. All entries will be displayed after judging on Friday and through the banquet. "Excellent" entries will be used for breakfast on Saturday. Awards for Class winners and Best of Show will be presented at the banquet. Best of Show will receive a case of custom etched glass containers. Class winners will receive a handcrafted maple leaf trophy, custom made by Rod Chase, Sr.

**Value-Added Products:** Maple Cream must be in a U.S. 8 ounce container. Maple Candy must be a 12-piece box. Maple Granulated Sugar must be in a clear 4 ounce container. Maple Fudge must be in a 1 pound box. Winners for each category will receive a 1<sup>st</sup> Place Rosette and Certificate.

**Value-Added Expansion Product Entries:** Products containing maple for the purpose of expanding the usage of maple wherever possible, such as vinegar, spirits, granola, pies, etc. Entries must be presented in retail containers with name of product only. Winner will receive a 1<sup>st</sup> Place Rosette and Certificate. All entries judged "Excellent" will receive a blue ribbon. All entries must be submitted to the Maplerama registration table no later than 8:00 a.m. on Friday, July 29.

## **SILENT AUCTION**

Participants are invited to donate a Maple-related item that may be bid on from Thursday night through Friday prior to the Banquet. Vendors are asked to donate door prizes and use raffle tickets for them. This should be a lot of fun, so come prepared to participate. All proceeds will benefit maple research at the UVM Proctor Maple Research Center.

## **MAPLE DECLINE PRESENTATION**

Read Miller will give a 20-minute presentation Thursday during the Trade Show on maple decline including how to identify all stages, understanding cause/effect, and possible remediation. He will share 40 years of observation hypothesis of complete cause and effect.

## **ON-SITE FORESTRY TOPICS**

Vermont Forests, Parks and Recreation's Bill Guenther, Windham County forester, will provide updates on sugarbush health and management, along with insights on invasive species that are becoming more prevalent.

## **ENERGY GRANTS, REBATES, LOAN PROGRAMS**

**USDA Rural Development – Rural Energy for America Program (REAP)** provides loan guarantees and grant funding for businesses to purchase or install renewable energy systems, or make energy efficiency improvements, including energy efficient technologies such as Reverse Osmosis systems. Grants of up to 25 percent of total eligible project costs and loan guarantees on loans up to 75 percent of total eligible project costs may be available. Applications must be received by October 31 for this round of grant funding. Contact Ken Yearman at 802-828-6070 or email [kenneth.yearman@vt.usda.gov](mailto:kenneth.yearman@vt.usda.gov).

**Efficiency Vermont – Agricultural Energy Efficiency Maple Reverse Osmosis Rebates** of up to \$3,250 for Reverse Osmosis (RO) systems. Must be a first-time RO purchase for an existing Vermont sugaring operation. Available to qualifying producers with more than 100 gallons of syrup produced in 2016. Equipment must be purchased and delivered by November 30, 2016. For additional information, please contact Efficiency Vermont's Customer Support Team at 888-921-5990 or email [info@EfficiencyVermont.com](mailto:info@EfficiencyVermont.com).

**Vermont Electric Cooperative – ECOVAP Incentives** Vermont Electric Cooperative (VEC) has a variety of financial incentives available to work with maple sugaring operations to reduce the use of fossil fuels for their members. These incentives could apply to new eco evaporators or line extensions, and they may vary based on individual circumstances. Call VEC at 800-832-2667 to explore available incentives.

**USDA Natural Resources Conservation Service – Agricultural Energy Management Plans (Ag-EMPs)** Financial assistance is available for site-specific energy audits of eligible farmsteads, including maple sugaring operations. Contact Bob Kort at 802-951-6796 x233 or email [bob.kort@vt.usda.gov](mailto:bob.kort@vt.usda.gov).



## **FRIDAY, JULY 29 TOURS**

**The Bunker Farm, Dummerston,** is an emerging family-run diversified farm focused on producing maple products, natural pasture-raised meats, as well as specialty annual and perennial flowers. They are in their second year boiling on the farm, and have 4,300 taps split between the home farm and a leased sugarbush just up the road. Visitors are encouraged to come by and see the sugarhouse, and visit their herd of cattle and pigs while you're there.



**East Hill Farm Sugarhouse, Guilford,** run by Ted Butterfield, is a small, fairly traditional sugaring operation with about 1,200 taps, more or less, depending on the weather and other considerations. They set about 1,050 taps on pipeline with about 400 on 3/16" lines in gravity situation and an additional 700 with some fairly modest vacuum. "We also normally set an additional one or two hundred buckets because we need the exercise and we just can't quite give up that part of the old ways."



Annual production is between 200 and 300 gallons of syrup. They boil on a 40" x 9' wood-fired evaporator and haven't yet given in to the RO, but may if the number of taps is increased. As an interesting sideline, they serve as the research and testing center for the Hot End System. The Hot End came into being when a technologically gifted friend arrived on a cold day to

help set up pipeline. His comment was, "why don't you have something to warm this tubing?" The reply was, "why don't you build something?" He did, and after a couple of years, they started marketing the Hot End.

**Merton's Maple Syrup, Putney,** is located five miles from the village of Putney in a 150-year-old sugarhouse. Merton has 4,000 taps on his property and fires the 3.5 x 14 wood-fired evaporator with a mixture of slabs and hardwood. He uses a "state of the art" 3 post R/O machine made by MES (Maple Expert Solutions) and usually concentrates sap up to around 14 percent. All 4,000 taps are on vacuum, with some of the mainlines buried underground.



**Robb Family Farm, Brattleboro,** has been maple sugaring for generations, practicing sound woodland stewardship and taking great pride in the hard work required to produce the very finest pure maple syrup. The sugarhouse is a special feature of this six-generation farm. Built in 1998 to replace the old 1920s sugarhouse that "gave up," the decision was made to make it a little more accessible to the road. They are currently ramping up the operation from 2,200 taps to 8,500 taps. Part of the old milking room has been converted into a kitchen where all of their value-added products are made, such as maple candy, maple ice cream and maple coated nuts.





The Robb Family Farm produces 100 percent pure and natural maple syrup with nothing added, free of contaminants – that means no paraformaldehyde, pesticides or chemicals.

**Saxton River Distillery, Brattleboro**, is a locally sourced, hand-crafted, small batch maple and coffee spirits producer. The distillery crafts Sapling Maple Liqueur, Maple Bourbon and Maple Rye. They also have collaborated with Mocha Joe's, a local coffee roaster, to create Perc Coffee Liqueur, a refreshing take on dark roasted all-natural coffee spirits. Everyone at the distillery (there are four people) take pride in consistency and quality. They only use locally sourced, wood fired, all-natural Vermont Maple syrup from farms less than ten miles from their front door.



The distillery is located on Route 30 in beautiful Brattleboro, Vt. at the Fulcrum Arts Center. The Arts center not only hosts the distillery but also artisan glass blowing and ceramics. The Fulcrum Arts center is a great place to visit with the family. Cheers!

**Sidelands Sugarbush, Putney**, has been in the Campbell/Crocker family since 1939. The main sugarbush is about 4,000 taps and has been tapped every year since 1947. In 1982, the current owner, Dan Crocker, began managing the operation. As the younger forests on the property have matured the tap count has been expanding. Since 2004, there have been about 23,000 taps. The sugarbush forest management is second to none as Dan has spent his entire lifetime thinning the woods.

In 2016, the first screw vacuum pump in the maple industry was purchased. The 15-horsepower Atlas Copco pump replaced two 20-horsepower liquid ring pumps and achieved 1.5" more vacuum, also saving over \$2,500 in electricity, as monitored by Efficiency Vermont. A new shop was built in 2011, followed by a new sugarhouse for the 2013 season. The sugarhouse has a large RO room with two MES super-efficient RO's. The big RO has four 16" membranes bringing the sap to



8 to 10 percent. The second machine has six 8" membranes and takes the sap to 20 percent. The steam-powered evaporator just got a new set of coils built by MES. A 100-horsepower Cleaver Brooks boiler makes the steam, producing 120 gallons of syrup per hour. The syrup is clarified through a 15" filter press and sold bulk to Bascom Maple Farms.

**Sweet Pond Maple Farm, Guilford**, was established in 2010 by two childhood friends with some sap buckets and a big dream. Since 2010, they have grown from 600 to 1,800 taps and added modern amenities to their sugaring operation. Upgrades to the operation include reverse osmosis and a high vacuum system, to go along with their air-tight wood-fired arch. Sweet Pond Maple Farm prides itself in using environmentally sound practices and putting a modern day spin on an old New England tradition.





## SATURDAY, JULY 30 TOURS

**Bemis Family Sugarhouse, Whitingham**, has been in operation since the late 1890's. Randy and Jackie Bemis now own and operate the family business, with Randy being the 4<sup>th</sup> generation to take over. In 1962, Randy's father Bud moved the sugarhouse off the hill to its present location. He also installed the first and only oil-fired arch in town. In 1982, he bought one of the first Memtek ROs. It is still in use today, though they have replaced the four-inch membranes with an eight-inch one. Bud, 85, is still an integral part of the family operation.



They have 1,100 taps on vacuum pipeline, with 840 coming right to the sugarhouse and the rest into a tank in the woods. That tank and 150 buckets are gathered with a 1950's John Deere dozer. A few changes have been made to the sugarhouse: making a room for the RO and, in 2015, removing the 4 x 12 arch and pans, and replacing them with a newer Leader 3 x 8. Jackie uses some of the syrup to make maple sugar, maple nuts and maple vinegar, which is growing in popularity. There are always free samples to anyone who stops by.

**Corse Maple Farm, Whitingham**, currently operated by Roy and Vanessa Corse, is a family-managed business that has been producing maple syrup in Whitingham since 1868. Records in the sugarhouse document syrup production since 1918. Currently, sap harvested from 12,000 taps (including about 1,000 buckets), comes from family-owned land and adjacent properties in an effort to produce 4,000 gallons of syrup per year. The majority of the sap has to be trucked to the sugarhouse. Two reverse osmosis machines, a Springtech 2000 and a Lapierre 600 with two posts, concentrate the sap to 14 to 18 percent sugar. Syrup is made on a custom-built wood-fired 6 x 20 Leader evaporator with a drop flue pan, a raised flue pan and two Revolution syrup pans allowing for separate processing of bucket sap and tubing sap, or for cleaning one syrup pan with permeate when only one is needed for making syrup. The sugarhouse on Corse Road was



originally built in 1968. It is now the wood shed of an expanded operation, first updated with a new evaporator room and heated packing facility. Two seasons ago, a separate shipping room, retail sales room, indoor plumbing and a chilled syrup storage vault were added. The Corses sell syrup, maple candy and maple cream through local stores and resorts, a loyal mailing list and through their website. Roy is also a local retailer of sugaring equipment and supplies.

**Dix Family Sugarhouse, Whitingham** -- For Dana and Shirley Dix, it has been short but sweet. Dana's family first began sugaring with a sled and milk cans in 1972 on his father's land. In 1990, he built a sugarhouse next to their home on Route 100 to make boiling more accessible. Using both his and his mother's trees, they hang 500 buckets as well as 1,200 taps on pipeline. It takes about two days to set up the operation and four to break it down and clean up the evaporator and RO. The Dix's syrup is available for purchase at their house, Dan's mother's house or the Wilmington Flea Market in the fall.



**Dave Matt, Marlboro**, has been sugaring on the family farm since 1980; the farm has been in the family since it was first settled in the 1770's. "It's truly a family affair - my parents, my sons and their wives, and my grandkids are all involved to some extent." They boil with wood that is put up on racks in the spring and stacked in a greenhouse-type building for drying. The racks are brought to the sugarhouse as needed during boiling.

Dave started out with a 4 x 14 evaporator and 1,200 taps. Several years later, he upgraded to a 5 x16 and increased to 2,000 taps. In 2002, another upgrade introduced a new Dominion & Grimm 5 x16, and in 2013 a Steam-Away.



About 200 taps were lost in the ice storm of 2008, reducing the number of taps set to around 1,800, all on tubing; 1,200 of those taps are on vacuum and the rest are gravity lines. Dave uses check valve adapters on the vacuum lines and new spout adapters each year on the gravity lines.

**Sprague and Son Sugarhouse, Whitingham**, was built in 1993 by Marty, Karen and son Rodney, with the intention of showing the public the amount of effort put into every drop of maple syrup produced.



The sap comes from a variety of landowners including the Green Mountain National Forest Service and 96 percent of the sap is collected under vacuum to maximize each tree's potential. Prior to boiling, the sap is stored in insulated tanks, both in the woods and partially underground at the sugarhouse.

New pans replaced the original evaporator pans for the 2015 season. The new custom-designed evaporator is a Leader/America 5 x 14 drop flue (with quick disconnect front pan for daily removal and cleaning) with a 5 x 9 Steam-Away. With the addition of the Steam-Away, the wood consumption was reduced by 45 percent. The condensate water from the Steam-Away is used for cleaning during and after each boil.

Karen hand-makes many other products including maple candies, maple spread, maple sugar, maple crunchies, maple coated nuts and other seasonal items. She has also developed a formula to use Hood soft-serve ice cream mix with their Vermont maple syrup for the best maple creamies imaginable. Guests can also enjoy sugar-on-snow year-round.



# VERMONT MAPLERAMA 2016 REGISTRATION FORM

July 28-30, 2016 • Grand Summit Resort • Mount Snow, West Dover, Vt.

NAME \_\_\_\_\_

OPERATION NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

PHONE \_\_\_\_\_ E-MAIL \_\_\_\_\_

NAMES OF ATTENDEES \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

## REGISTRATION DETAILS

- Maplerama registration deadline is July 8, 2016.
- There is a \$25.00 per person additional fee for late and at-the-door registrations.
- Please return this form and check made payable to: Windham County Maplerama, P.O. Box 8416, Brattleboro, VT 05304.
- If you require vegetarian or vegan meals, please specify this information when submitting this form.

<b>THURSDAY EVENING TRADE SHOW</b>	# of Attendees _____	<b>NO CHARGE</b>
<b>FRIDAY ONLY</b>	# of Attendees _____	x \$90.00 each = _____
Includes: Breakfast, Tours with bag lunch, and Banquet (Comedian Bucky Lewis will perform)		
<b>SATURDAY ONLY</b>	# of Attendees _____	x \$80.00 each = _____
Includes: Breakfast and Tours with BBQ		
<b>FRIDAY EVENING BANQUET ONLY</b>	# of Attendees _____	x \$35.00 each = _____
<b>COMPLETE EVENT PACKAGE</b>	# of Attendees _____	x \$125.00 each = _____
<b>Late Fee/At-the-Door Registration</b>	# of Attendees _____	x \$25.00 each = _____
<b>TOTAL</b>	<b># of Attendees</b> _____	<b>COST</b> = _____

For additional information contact [vtmaplerama2016@yahoo.com](mailto:vtmaplerama2016@yahoo.com). Visit our Facebook page for additional **Maplerama2016** information and also the Southern Vermont Deerfield Valley Chamber of Commerce at [www.visitvermont.com](http://www.visitvermont.com).

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29 Sunset Drive, Suite 2  
Morrisville, VT 05661-8313

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