

# Maple Mainline

## Vermont Maplerama 2008 Tunbridge, VT July 24-26



Orange County maple producers will host the Vermont Maplerama 2008 at the Tunbridge Fairgrounds, in Tunbridge, VT. Beautiful Orange County is located in central Vermont, in the heart of maple sugaring country. This annual Vermont Maple Tour is expected to attract over 200 people from as many as 14 states and provinces. Participating in this two-plus day event is inexpensive for maple producers; the knowledge and friendships gained are invaluable.

This year's events mark a return to the traditional Maplerama format, with 2 days of tours to eleven local sugarhouses both large and small. Events will also include a large maple trade show, demonstrations, maple related presentations, and more, including an International Maple Syrup Contest. The fun starts on Thursday, July 24th, with the opening of the trade show at 1pm. At 2 p.m. on Thursday, sugarmaker and maple chef Lynn Lang will give a presentation and cooking demonstration involving specialties such as maple candy canes and maple chocolate. At 5 p.m., Lynn will give another presentation "Using your production tools for quality maple syrup" and will discuss the proper use of such equipment as thermometers, hydrometers, refractometers and more. Appetizers will be available, and in the evening there will also be an auction of maple related items, and a round table discussion of maple issues that is open to all.

On Friday, following an optional continental breakfast, guests will board buses for a tour of maple operations on the eastern side of the county. The lunch stop will include a visit to an antique club. In the evening, the banquet will feature maple glazed ham, stuffed chicken and vegetarian pasta with all the fixings, followed by a few words from various dignitaries, the presentation of the maple contest awards and the Ray Foulds award for outstanding young sugarmaker, and then topped off by entertainment from Burr Morse. Burr is famous in Vermont for his transformation of a dairy farm to one of Vermont's leading tourist destinations, with special emphasis on maple.

On Saturday, guests will again board buses for a tour of the west side of the county, including not only sugarhouses but producers of organic cheese. Around noon, buses will arrive at the final stop, Thunder Mountain Maple, for a roast pork barbecue, as well as a variety of maple related activities and presentations. Shuttle buses will run from 2:15 to 3:30 so that guests can return to their cars at the fairgrounds.

Camping is available at the fairgrounds for \$30 per night. This fee includes water and electric hookup and dumping stations. NOTE Persons wishing to camp should indicate so on the registration form and include the appropriate fee payable to OCMPA, not to the fairgrounds. Lodging is available in a variety of nearby towns, listed at [www.tunbridgefair.com/lodging.php](http://www.tunbridgefair.com/lodging.php) Do not be concerned with the message on the Tunbridge Fair webpage that says camping is not available; it is an option at this event, but please make your arrangements through the Orange County maple producers.

Registration will be from 1:00 -7:00 p.m. on Thursday and again on Friday and Saturday mornings from 7:00 - 8:30 am. Registration, meals, tour bus loading, and the trade show will all take place in the Pavilion Building at the Fairgrounds; signs in Tunbridge will mark the way. Travel to Tunbridge from the south on Route 89; take exit 2 (Sharon), then Route 14 north/west to South Royalton, north on Route 110 to Tunbridge. From the north, take Route 89 to exit 7 (Barre/Montpelier), south/east on Route 302 to Route 110 in East Barre, and south on Route 110 to Tunbridge.

Registration forms are available in this newsletter, Farming Magazine, and online at: [www.uvm.edu/~uvmapple/](http://www.uvm.edu/~uvmapple/). Registration must be postmarked by Monday, July 7. For further information contact Roger Palmer at 802-728-5332, [vpalmer@innevi.com](mailto:vpalmer@innevi.com) or Keith Fifield at 802-333-4467, [fifieldsugarhouse@wavecomm.com](mailto:fifieldsugarhouse@wavecomm.com).



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**Vermont Maplerama 2008 Registration**  
**July 24, 25 & 26**  
**Tunbridge Fair Grounds ~ Tunbridge, VT**  
 Hosted by the Orange County Maple Producers Association

Pre-Registration form must be postmarked no later than **July 7, 2008**.

Mail to: Vermont Maplerama 2008  
 Orange County Maple Producers Association  
 Attn: Keith Fifield - Treasurer  
 53 Maple Hill Rd.  
 Thetford Ctr, VT 05075

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

**List all those registering on this form.**

Name \_\_\_\_\_ Companion \_\_\_\_\_

Mailing Address \_\_\_\_\_

Town \_\_\_\_\_ State/Province \_\_\_\_\_ Zip/Postal code \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

**Lodging:** Camping at the fair grounds \$30.00 per night\* (see below).

To see a variety of hotels, inns and B & B's in the area, visit [www.tunbridgefair.com/lodging.php](http://www.tunbridgefair.com/lodging.php)

**Full Registration (all 3 days) includes:** Thursday evening appetizers & Trade Show, Friday tour & box lunch, Saturday tour & BBQ.

**Full Program** \$85/person, \$100 after July 7 # \_\_\_\_\_ \$ \_\_\_\_\_

**Single Day Tour:**

---**Friday** (includes tour & box lunch) # \_\_\_\_\_ \$ \_\_\_\_\_  
 \$60/person \$75 after July 7

---**Saturday** (includes tour & BBQ) # \_\_\_\_\_ \$ \_\_\_\_\_  
 \$65/person, \$80 after July 7

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

**Banquet, Friday 7 pm** \$30/person; 35 after July 7 # \_\_\_\_\_ \$ \_\_\_\_\_

**Continental Breakfast 6:45 - 8:00 am** \$10/person

**Friday** # \_\_\_\_\_ \$ \_\_\_\_\_

**Saturday** # \_\_\_\_\_ \$ \_\_\_\_\_

\***Fairground camping:** \$30 per night # nights \_\_\_\_\_ \$ \_\_\_\_\_

**Total (US Funds)** \$ \_\_\_\_\_

**I/we will arrive Thurs., July 24<sup>th</sup> for the 1-7 pm registration and the cooking demonstration, appetizers, trade show, auction, and other maple related activities.** # \_\_\_\_\_ attending

If you require special accommodations to participate in the program, please contact Roger Palmer at (802) 728-5332

( ) Check here if you plan to donate any maple-related items for the Thursday auction. Thank you!

Roger Palmer  
 President OCMPA

Tim Wilmot  
 UVM Extension Maple Specialist

**A cooperative educational program of the Orange County Maple Producers Association and UVM Extension.**

**Friday Tours** — 4 buses

Bus 1: 7:30 am – 4:55 pm  
 Bus 2: 7:30 am – 4:40 pm  
 Bus 3: 8:15 am – 5:40 pm  
 Bus 4: 8:15 am – 5:25 pm

*All buses visit all stops*

Buck's Sugarhouse  
 Coburn's Sugar Orchard  
 Fifield Sugarhouse  
 Valley View Sugarhouse  
 Emerson Sugarhouse  
 Maplestone Farm

Lunch break at CT River Valley Antique Club between 11:15 and 12:55

**Saturday Tours** – 4 buses

Buses leave at 7:30 am or at 8:15 am  
*All buses visit all stops*

Town Line Farm  
 CDA Sugaring  
 Neighborly Farms  
 VTC Farmstead  
 Woodchuck Hollow Maples  
 Thunder Mountain Maple

1 pm BBQ at Thunder Mountain Maple

Shuttle buses available for return to Fairground between 2:15 pm and 3:30 pm.

## INTERNATIONAL MAPLE SYRUP CONTEST

Entries can be submitted in any or all of the three table grades of pure maple syrup: Vermont Fancy Grade (CA Extra Light/Light Amber), Vermont Grade A Medium Amber (CA Light/Medium Amber), or Vermont Grade A Dark Amber (CA Medium/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 Grand Prize will be presented at the banquet. 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 25th.

## MERCURY THERMOMETER EXCHANGE

The exchange of mercury thermometers for digital thermometers is planned to take place at this year's Maplerama. Representatives of the state will be on hand all three days, July 24 – 26, to exchange thermometers for those who signed up. Over 250 producers have signed up to exchange their mercury thermometers.

For those who signed up for the program, a letter will be sent to you explaining the specifics of the exchange prior to the Maplerama date. If you have any questions, please contact: Annie Macmillan – 828-3479.

## Friday Tour Stops

**Buck's Sugarhouse** is operated by Aaron and Sonia Larocque. Boiling is done on a 4 x 14 Leader King evaporator with preheater, which is fed by 950 taps on pipeline with vacuum and 120 buckets. Aaron "has been sugaring ever since I can remember" and started with a 2 x 3 in the garage with his grandmother and other family members helping. His goal is to run a clean, well organized operation and to tap all of the approximately 2500 maples on the property.



**Coburn's Sugar Orchard** is run by Philip and Shelby Coburn. There are 450 taps on buckets and 150 taps on pipeline. The sugarhouse was built in 1983 and boiling is done on a 3 x 10 wood fired Lightning evaporator. Philip started sugaring with his dad in the late 1940's and started his own operation in 1972 with 350 buckets and a neighbor's horse to gather. In 1977 he purchased the store in South Strafford and for the past 30 years has had a display of syrup there.



**Fifield Sugarhouse** is operated by Wayne, Katherine, Keith and Jan Fifield. They tap 1200 on pipeline with vacuum, 900 on gravity pipeline and 100 buckets. What began as a hobby for the family has turned into a family run business, with several maple products now being produced. Over the years the sugarhouse and equipment have been upgraded several times; currently boiling is on a wood-fired 3 x 10 Waterloo-Small Hurricane with Piggyback and propane finisher.



**Connecticut River Antique Collectors Klub** is the lunch stop for Friday. The club is located in the old Ely VT store with an old post office still inside. There are lots of interesting antiques to view, including a printing room, kitchen and collection of maple related items. Outside there is a blacksmith shop, antique engines, ice cutting equipment, butter making equipment, fire engines and much more.



**Valley View Sugarhouse**, established in 2005, is run by Andrew Benware. There are 1000 taps, with a goal of expanding to 4500 next year. Boiling is on a 4 x 10 Leader arch with Small Bro. pans. There is also an Airablo 500 gal/hr RO. All taps are on leased land; the use of wood for fuel and the RO help reduce fuel costs to offset the expense of hauling sap.



**Emerson's Sugarhouse** is operated by Michael, Earl and Betty Emerson. Established in 1981, they started on a 2 x 6 and have grown tremendously, with all earnings to date invested in the current operation. There are now 12,000 taps, of which 10,000 are on vacuum. Boiling is on a 4 x 14 oil fired Thunderbolt evaporator with preheater, and there is a 1200 gal/hr RO.



**Maplestone Farm** is operated by Hannah and John Narowski. There are 3350 taps, mostly on vacuum, and boiling is on an oil-fired 4 x 10 evaporator with Grimm raised flue pan and cross flow front pans. Their goal is to continue to improve overall energy efficiency; currently they use only ½ gallon of oil to produce a gallon of syrup. A new lease on 80 more acres means that expansion is in the works.



## Saturday Tour Stops

**Town Line Farm** is run by Hale and Diane Mattoon. Home to seven generations of sugarmakers, they continue the tradition with an old-fashioned operation, consisting of 500 buckets, with sap boiled on a wood-fired 6 x 16 Leader evaporator. Average production is 1/3 gal/tap. The Mattoons have an old spout, bucket and maple memorabilia collection.



**CDA Sugaring** is the maple operation of Cody, Doug and Andrea Armstrong. This is a small family operation with 240 taps on gravity pipeline; boiling is on a 2 x 6 Waterloo–Small evaporator. Cody is the fifth generation of his family to enjoy this Vermont tradition.



**Neighborly Farms** is a cheese dairy run by Linda and Rob Dimmick. Rob grew up on this dairy farm and the Dimmicks started making cheese in 2001. They currently produce 2,000 lbs of organic cheese per week, including cheddar, Colby, Monterey Jack and feta, using the milk from their 48 cows.



**Vermont Veterans Memorial Cemetery** We will stop for 20-30 minutes to enjoy the beauty of the cemetery in Randolph Center, and to visit the hilltop chapel.



**VTC Farmstead** is the sugarhouse operated by the students of Vermont Technical College, in Randolph. There are currently 750 taps on vacuum and another 75 buckets, all boiled on a 3 x 10 Leader King evaporator with Steamaway.



**Woodchuck Hollow Maples** is run by Kevin and Elaine Hall. Operating since 1978, they now have 3300 taps on vacuum, a 4 x 12 oil-fired Leader Revolution evaporator with Steamaway and RO, and a new canning room. Forestry is Kevin's primary interest, and he works in the woods year round. His firewood and logging business is in part responsible for the maintenance of his very productive forest.



**Thunder Mountain Maple** is a unique operation centered around a renovated dairy barn. Owned and operated by Jeff Vinton, this is a modern operation with 4700 taps on vacuum boiled on a 5 x 14 Leader evaporator with Blazer Arch and Steamaway, plus RO. There are many innovations, such as an automatic sap filtration system, barrel washing setup, large RO room and fully automated evaporator. Syrup is sold on premises in a maple gift shop.



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## 2008 VERMONT MAPLERAMA

### REGISTRATION

#### **A Note From the Vermont Maple Foundation**

Greetings to all! We are experiencing an exciting time in the maple industry with prices paid to producers at record levels. From the promotional standpoint we will need to do more this year than ever before to make sure consumers are convinced that pure maple syrup is still a good buy. If the higher prices result in much lower consumption we could be looking in much lower bulk prices in the coming year(s). Many of you had a record crop in volume and also in the prices that you received. I would encourage you to consider investing a small amount of the money you received to help the Vermont Maple Foundation (VMF) with our educational and promotional efforts. Our goal is to ensure the continued financial viability of maple producers, equipment manufacturers and packers. For more about how to support VMF please visit [www.vermontmaple.org](http://www.vermontmaple.org).

Thanks for your continuing support,  
Jacques Couture, President



#### **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 Orange County who has not yet reached the age of 36.