

REGISTRATION 2019 ADDISON COUNTY MAPLE SEMINAR

Name _____

Operation Name _____

Address _____

Phone _____

Email _____

Attendee Name(s) _____

Attending "What Grade of Syrup are You Really Making?" _____

Attendees
(meeting & lunch) _____ x \$25 = \$ _____

Attendees
(meeting only) _____ x \$10 = \$ _____

Enclosed Total \$ _____

Register by January 2.

Make checks payable to ACSMA and mail to
Barbara Rainville, Secretary/Treasurer
ACSMA
598 Browns Road | Lincoln, VT 05443

*Register today! Fees at the door are
\$35 (meeting and lunch) or \$20 (meeting only).*



2019 ADDISON COUNTY MAPLE SEMINAR

SATURDAY, JANUARY 12, 2019

Middlebury Union High School
73 Charles Avenue (Off Court Street/Route 7)
Middlebury, VT

REGISTRATION FEES

\$25 with lunch / \$10 without lunch
*If registered by January 6. Pre-registrants
eligible for great door prizes from our sponsors.*
\$35 / \$20 at the door

SCHEDULE

- 8:00 a.m. Registration
*Complimentary coffee, tea and
maple cream donuts*
- 9:00 a.m. Welcome
State of the Industry Discussion
- 10:30 a.m. Session I
- 11:45 a.m. Lunch and Trade Show
- 1:00 p.m. Session II
- 2:30 p.m. Session III
- 3:45 p.m. Have a safe trip home
Pick up door prizes

**SUGAR MAKER RYAN
RHEAUME, AGE 7, WITH
THE RIG HE USED TO
MAKE HIS FIRST BATCH
OF SYRUP.**

**YOU'RE NEVER TOO
YOUNG (OR OLD) TO
LEARN ABOUT MAPLE!**



Session information and more:
www.AddisonCountyMaple.org

or contact:
Barb Rainville, ACSMA Secretary/Treasurer 802-453-5797
Moe Rheaume, ACSMA President, 802-352-9333

Best Management Practices (BMPs) and Maple Operations

Patrick Fry, Vt. Agency of Natural Resources

Some maple operations are being looked into for possible water quality issues. This presentation will discuss easy (and inexpensive) solutions to mitigate most concerns the Vt. Agency of Agriculture, Food and Markets (VAAFAM) and Agency of Natural Resources (ANR) may have. The talk will cover VAAFAM grant programs, and how/when they may be applicable as well as sampling results from sugarhouse waste streams.

Beginning Sugarmakers

Bill Scott, Future Farmers of America (FFA) Emeritus

In this two-part session, Bill leads beginning sugarmakers from the tree to the sugarhouse, discussing taping, tubing, filtering basics and other techniques. The second session reviews boiling techniques, and best practices when it comes to drawing syrup off, filtering, grading and canning.

Producing a Retail Label, Where to Start?

Tom Parish, Creative Labels of Vermont

We will discuss what needs to be on a label, and what branding and design considerations should be considered before you go to a graphic designer, label producer or print house.

What's Eating the Trees?

Barbara Schultz, Forest Health Program Manager, Vt. Department of Forest, Parks and Recreation

Tent caterpillars and maple leaf cutter are chewing through our sugarbushes. The threat of Asian long-horned beetle is still a concern. Learn about the situation and options. Barbara will also provide an emerald ash borer update.

Spouts, Drops, Vacuum and Collecting Sap

JR Sloan, Fletcher, Vt.

Getting sap (for years) from multiple places and producers, and using a wide variety of products and strategies, has given JR great insight into what works well in different situations and what doesn't. This is an honest look at his operation.

3/16" Tubing with Vacuum - Roundtable Discussion

Andy Hutchison, Moderator

Several years of use have shown great promise in getting good vacuum without the equipment when using 3/16" tubing. But what is the outcome if you use a hybrid system of 3/16" tubing with vacuum? This roundtable discussion will examine the value of this hybrid system and will include small, medium and large operations.

Tracking, Packing and Labeling Your Product

Henry Marckres, Maple Flavor Specialist

Henry will cover proper packing which involves temperature, filtering and sealing. The legal requirements for labeling your product including coding and recordkeeping for drums, retail containers and grading.

The Business of Maple

Mark Cannella, UVM Extension and Dave Folino, Addison County Sugarmaker

This presentation combines the perspectives of a business educator and a maple business owner to discuss the world of maple syrup today. We will discuss how maple industry trends, economics, market developments, new products and forest management impact maple syrup. The presentation will highlight current events and facilitate a discussion on how the direction of maple relates to consumers, maple operators, policy and research.

FDA Registration: What's FSMA? If You Don't Know You Should!

Presenter TBA

Learn what FSMA (Food Safety Modernization Act) is, and what it means now and could mean for your operation in the future. If you don't think this applies to you – you are probably wrong! Need to register? Come to this workshop and find out.

Maple in our Schools and in the Curriculum

Abbie Nelson, Northeast Organic Farming Association of Vermont (NOFA)

Learn how you can take part in putting maple in all of our Vt. schools and how maple education involves math, science, engineering, community and environments. Learn how to have youth groups safely in your woods and operations.

High Brix Concentration and Boiling: Big Maple Year 2

Glen Goodrich, Cabot, Vt.

The Goodrich's operation uses innovative methods and techniques in outfitting their new large-scale sugarbush. Hear about what they have learned during their second year of operation, and the pros and cons of high Brix concentration and boiling.

The One-Hour Maple Business Plan

Mark Cannella, UVM Extension

Business planning comes in all forms and is an ongoing process. This session is designed to adapt the components of a traditional business plan into fast and easy format so that participants can develop a one-page plan in one hour. Short teaching segments on your business vision, production set-up, investments, marketing and implementation steps will be accompanied by a one-page business planning sheet and time to work on it. Participants will leave the session with a basic plan outline, budget targets and the business goals that are important to their success.

Reduced Sap Yields from Tapping into Stained Wood

Mark Isselhardt, UVM Extension

What is the impact on sap production when your tap into an old wound? With tubing systems, it is almost impossible to know for sure. This presentation will cover preliminary sap yield data from clean tap holes versus holes that hit brown wood.

Research and Extension Update from UVM

Mark Isselhardt, UVM Extension

What are the latest research findings from the Proctor Maple Research Center and UVM Extension Maple Program? What changes have been made in the sugarhouse? This talk will provide an update on both; from the latest on the long-term effects of high vacuum to the new Hyper Brix RO and evaporator, a chilling concentrate tank and new milk house style walls.

