

# Maple Mainline

## Vermont Maplerama 2013 Orleans County, July 25-27

Orleans County maple producers will host the 2013 Vermont Maplerama, with activities centered at Jay Peak Resort on Thursday and Friday, Jul 25 and 26, and at the Orleans County Fairgrounds on Saturday, July 27. The main features of this fun and educational event are a day and a half of tours to sugaring operations where visitors can learn new techniques and hear how sugaring is done in the Northeast Kingdom of Vermont. U. S. Senator George Aiken coined the term Northeast Kingdom in 1949, in a effort to describe the beauty of Vermont's unique farthest-flung corner. This is a part of Vermont where conditions are harsh, population is sparse, and the rivers flow north.

The tour on Friday will take us around the northern half of the county, from the highest point, Jay Peak, to the lowest, Lake Memphemagog. We will tour six sugaring operations plus the new Tasting Center in Newport. We will arrive back at Jay Peak in time to relax with a view of the mountain, take an aerial tram ride or visit the trade show, where much of the latest maple equipment will be featured. Friday's banquet will feature a talk by Bill Stenger, who engineered the expansion of Jay Peak Resort and also a huge new investment in the nearby Vermont city of Newport, as well as humor by a Vermont poet who will relate how he discovered that making maple syrup wasn't nearly as simple as he thought. Saturday we will move our headquarters to the Orleans County Fairgrounds, located in the town of Barton and near beautiful Crystal Lake. After a pancake breakfast we will visit three sugaring operations in the southern part of the county, plus Pete's Greens, an organic vegetable farm. Maplerama will conclude with a chicken barbecue back at the fairgrounds.

Jay Peak resort has undergone a huge transformation since the last Maplerama was held there in 2000. You might want to come early or stay an extra day to enjoy the championship gold course, skate at the Ice Haus, or splash at the giant indoor water park: see <http://www.jaypeakresort.com/> for more details.



This annual Vermont Maple Tour is expected to attract as many 200 people from many states and provinces. Participating in this two-plus day event is inexpensive for maple producers; the knowledge and friendships gained are invaluable.

### Schedule:

#### Thursday, July 25 at Jay Peak Resort, Jay, VT

3:00 — 9:00 PM Registration

4:00 — 9:00 PM Trade Show / Refreshments

#### Friday, July 26 at Jay Peak Resort, Jay, VT

6:30 — 8:00 AM Registration

6:30 — 7:30 AM Breakfast

8:00 AM — 4:00 PM Tours

4:00 — 7:00 PM Social Hours / Trade Show

7:00 PM Banquet

#### Saturday July 27 at Orleans County Fairgrounds, Barton, VT

7:00 — 8:30 AM Registration

7:00 — 8:30 AM Breakfast

8:00 AM — 12:30 PM Tours

12:30 PM Chicken Barbecue

### Directions:

Jay Peak Resort is located off Rt 242 in the town of Jay, VT. Thursday and Friday events, including registration, trade show, and banquet will be held at the Hotel Jay and Conference Center — directions at <http://www.jaypeakresort.com/about/getting-here>

The Orleans County Fairgrounds are located in the town of Barton, VT — directions at <http://www.orleanscountyfair.net/map.htm>

For more information, please contact Orleans County Maple Producers President Ted Young, at 802-525-4462 or visit [www.facebook.com/Maplerama2013](http://www.facebook.com/Maplerama2013)



Tim Wilmot Proctor Maple Research Center

P.O. Box 233, Underhill Ctr. VT 05490

802-899-9926

Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont. University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status.

## Lodging:

Hotel rooms have been blocked at the Jay Peak Resort until **June 24, 2013** for \$107.65 plus taxes for a King room. To book a room at Jay Peak please call 800-451-4449 and mention the group code "Maplerama." or online at [www.jaypeakresort.com](http://www.jaypeakresort.com). Other lodging establishments and camping sites can be found at [www.jaypeakvermont.org](http://www.jaypeakvermont.org).

## Meals:

The Friday banquet will be a buffet featuring roast pork loin with apple brandy sauce, crab-stuffed sole with tarragon cream sauce, and five layer vegetarian lasagna, plus all the fixings.

Breakfast on Friday will be a buffet at the Foundry Restaurant at Jay Peak Resort and lunch on Friday's Tour will be a sandwich buffet at Paul's sugarhouse. Breakfast on Saturday will be pancakes prepared by the Orleans County Maple Producers and served at the sugarhouse at the Orleans Fairgrounds, and lunch on Saturday will be a chicken barbecue, also at the fairgrounds.

## International Maple Syrup Contest

Entries can be submitted in any or all of 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 Best of Show will be presented at the banquet. Sugarmakers whose entries meet the standards of the class and grade will receive either an honorable mention or excellent ribbon, and a \$10 reimbursement, 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 26th.

## 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 Orleans 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: Northern Route

**Little Charlie's: David Schurman, Jay, VT**



David Schurman's operation, "Little Charlie's" currently has 12,000 taps on a vacuum wet and dry pipeline system. The sugarhouse is off the grid and they generate all of their power. Sap is concentrated with a Springtech RO and boiled on a wood fired Leader 4x14 Vortex evaporator. This sugarhouse was built in 2006.

## Deer Ridge Maple: Jaret & Jessica Judd, Derby, VT



Deer Ridge Maple is owned and operated by Jaret and Jessica Judd. The sugarbush is just off Route 5 between Derby and Derby Line and neighbors the old Prescott Kelly sugarhouse. Jaret and Jessica built their current sugarhouse in 2004 and they boil concentrated sap from 2700 taps on a Leader 2 ½ X 10 wood fired Vortex evaporator. The trees are all on pipeline with high vacuum and their plans are to expand onto another 50 acres. Jaret works at the Farmyard Store in Derby, VT selling sugaring equipment and consulting on sugarbush installations.

## Paul's Sugarhouse: Paul Letourneau, Derby, VT



Paul's Sugarhouse currently has 6800 trees tapped on vacuum pipeline, The sap lines are color-coded and rolled up at the end of every season. The sap is concentrated to 8% using a Springtech RO and Paul boils it in the original Grimm 5x16 evaporator. Since Paul's Sugarhouse hosts weddings, class reunions, company parties and bingo every Tuesday night, we are having them host our lunch stop on the tour.

## Jed's Maple: Steve & Amy Wheeler, Derby, VT



Steve & Amy Wheeler recently purchased this property in Derby which houses the first sugarhouse that Steve, as a child boiled in with his father, Merle. Steve is currently processing sap from 3400 taps. The sap is run through 2 RO's to concentrate it to 16% and then it is boiled on a 4x6 steam pan. The steam boiler is fired by used vegetable oil. Steve and Amy also produce maple specialty products at this facility. Jed's Maple products are marketed world-wide and include mustards, horseradish, sauces, maple shakers, maple candy and cotton candy.

## Judd's Wayeeses Farms: Jim Judd & Donna Young, Morgan, VT



Jim Judd is a third generation sugarmaker in Morgan. Jim and Donna now tap about 2000 trees on what was the Wayeeses Boys Camp property. Their sugarbush lies on the Northeast slope of Elan Hill overlooking Seymour Lake. The sap is collected on pipeline with vacuum, concentrated by a Lapierre 600 GPH RO and then boiled on a Waterloo Small 3x10 wood fired Hurricane evaporator with a pre-heater hood. Wayeeses Farms sugarhouse is a mile from a plowed road, so they rely on social media to share their sugaring experience.

## Valley View Maple Products: Albert & Bertha Patenaude, Derby Line, VT



Valley View Maple is located just south of the Quebec border in a rolling northeast exposure in Derby Line by the Holland town border. The sugarbush has 5000 taps on high vacuum pipeline. They also process sap from another 3000 taps that is trucked to the sugarhouse. Albert has been sugaring all his life and had been at this location for 51 years. The original sugarhouse still stands on the property, but they now produce syrup in a modern facility using a 3 post CDL RO and boil in an oil-fired 4x14 CDL evaporator with air injection in the back pan.

## Northeast Kingdom Tasting Center, Newport, VT



The Northeast Kingdom Tasting Center just opened this summer in Newport. It is designed to showcase foods that are produced and grown in the Northeast Kingdom. The space will be shared by the Brown Dog Bistro & Butcher Shop, Eden Ice Cider wine and cheese shop, Butternut Mountain Maple and Jocelyn & Cinta's Bake Shop. There will be an opportunity to taste foods and ice cider at this stop.

# Saturday Tour Stops: Southern Route

## Colburns Village View: Mark & Hope Colburn, Glover, VT



The Colburns have been tapping trees at this location for seven years. They started boiling sap here in 2008. They currently have 22,000 trees tapped and the sap travels in vacuum pipeline to the sugarhouse plus two collection stations. They concentrate the sap using a 7 and a 3 stack CDL RO and then boil it in a 6x16 CDL Tornado oil fired evaporator. Their operation is certified organic.

## Echo Hill Farm: Randi & Louise Calderwood, Craftsbury, VT



Randi is a fourth generation sugarmaker in Craftsbury. He took over the business from his father in 1995 and they built the current sugarhouse in 2010. They collect sap from 10,000 trees in vacuum pipeline that flows to the sugarhouse plus three other locations. They concentrate the sap in a 3 post CDL RO and then boil it in a 1970's vintage 5x12 Leader oil fired evaporator with a Steam-Away. They sell syrup and cream from their farm and they supply farmer's markets and CSA's.

## Pete's Greens, Craftsbury VT



Pete's Greens is a certified organic, four season, vegetable farm where they grow a wide range of organic produce and raise pastured meats. Pete Johnson started Pete's Greens in 1995. The farm grows as much food as possible during the short growing season in northern Vermont; they use moveable greenhouses, heat several of their greenhouses with used vegetable oil, store vegetables in a large root cellar with climactic zones, and have a kitchen where they process vegetables into value added products. The vegetables are sold wholesale, via CSA's, and at the farm stand and farmers markets.

**Monroe's Sugarin': Steve and Terri  
Monroe, Barton, VT**



The Monroe's tap 6200 maples on a southeast facing sugarbush in Barton that is known for its early runs and high sap yield. We will be visiting the woods at this stop to see the work that has been done to thin and maintain this sugarbush. The sap is collected on a high vacuum pipeline system that incorporates a 3-inch PVC dry line. They process the sap using an 1800 GPH LaPierre RO and boil it in an oil burning Waterloo 4x13 evaporator.

For more information, visit [www.facebook.com/Maplerama2013](http://www.facebook.com/Maplerama2013) or contact Ted Young (802) 525-4462.

Download the 2013 Maplerama [Registration Form](#) (PDF).

**Hope to see you in July!**

**Tim Wilmot, UVM Extension, and the  
Orleans County Maple Producers**