

**UVM Extension
29 Sunset Dr., STE 2
Morrisville, VT 05661**

2006 Vermont Maple Conference Notice & Registration

With Special Appreciation to: VMSMA, grant for printing; conference planning committee.

Conference Planning Committee:

Cecile Branon, Ken & Francie Bushee, George Cook, Jacques Couture, Mary Croft, Gordon Goss, Henry Marckres, Rick Marsh, Carolyn Perley, Linda Scharrenberg, Tim Wilmot.



**Henry Marckres demonstrates how to test for
Invert Sugar**



**Attentive Sugarmakers listen to Vermont Maple
Conference speaker**

2006 Vermont Maple Conferences – Registration Information

Name: _____
 Address: _____
 City, State, Zip: _____
 Phone: _____ - _____ - _____
 Email: _____

Please Circle the site(s) you wish to attend:

St. Johnsbury 1/04	Bellows Falls 1/14	Randolph 1/16	Rutland 1/21	Underhill 1/28
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Name(s) Attending: _____

Registration is \$25 per person (\$35 per person at the door);

Lunch is an additional \$15.00 per person for each site.

Registration for current FFA/4H member/youth is \$15.00 (\$25 at door); Lunch \$15.00.

Note: Registration fee does not include lunch.

Number of adults _____ x \$25.00 = _____

Number of youth _____ x \$15.00 = _____

Number of meals _____ x \$15.00 = _____

Total Enclosed = _____

Make checks payable to: **UVM Extension;**

Mail to VMC, UVM Extension, 29 Sunset Dr., STE 2, Morrisville, VT 05661

CC # _____ CIV # _____ (last 3 numbers on back of card)

Circle Type: VISA / MC only Exp. Date: ____/____ Signature: _____

Registrations **are** requested by: December 23 (St. Johnsbury site), all others January 6. Thank You!

Registrations received **by these dates** will be assured of a meal, if selected and paid for. Lunch for Walk-ins or registrations received **after these dates** will be served on a first come, first served basis. Please help us by registering early. Thank you!

Special needs: If you require an accommodation to participate in this program, please notify our office at 802-888-4972 or 866-260-5603 in-state.

Please Note: All conference sites are on school property. A strict **NO SMOKING** policy must be followed. Thank You!

Date Received: ____/____	Amount Paid: _____	Check No: _____
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2006 Vermont Maple Conferences

The University of Vermont Extension, in conjunction with the Vermont Maple Sugar Makers' Association, will host the 2006 Vermont Maple Conferences on January 4 at St. Johnsbury Academy, January 14 at Bellows Falls High School, January 16 at Randolph Area Technical Center & High School, January 21 at Rutland High School in Rutland, and January 28 at Browns River Middle School in Underhill. The Maple Conferences are a series of educational meetings held around the state for the purpose of bringing the latest scientific and technological information to sugarmakers from Vermont and surrounding regions. The conferences run all day and are open to the public. Topics include forest management, improved sap gathering techniques, syrup production, and marketing techniques. Classes are taught by scientists, maple specialists and sugarmakers from around the state. Meetings also feature a large trade show with vendors displaying maple related equipment. These meetings are widely perceived to be among the best educational opportunities for sugarmakers in the US and Canada.

Each day will open at 7:30 with coffee & donuts &/or pastries. The trade show will also be open.

Wed., Jan. 4, St. Johnsbury Academy, Streeter Hall

Location: Just off US Rt. 2; parking behind the Field House/Gymnasium Complex. Lunch will include: Chicken & Broccoli Fettuccini, salad, rolls & desert by Black Bear Tavern.

Sat., Jan. 14, Bellows Falls Union High School

Location: off US Rt. 5, just south of Bellows Falls
Lunch will include: Ham dinner with homemade casseroles, salad & desert by the BFHS Freshman class & parents.

Mon., Jan. 16, Randolph Area Vocational Center/Union High School; Location: off US Rt. 12

Lunch will include: Stuffed pork loin with maple bourbon sauce, maple glazed carrots, vegetarian lasagna & cake by the Culinary Arts program.

Sat., Jan. 21, Rutland High School, Rutland

Location: Rutland High School, Stratton Rd., off US Rt. 4

Lunch will include: Stuffed pork loin with maple glaze, twice baked potatoes, green beans with maple smoked bacon, green salad, chocolate layer cake with maple butter cream by Culinary Arts program.

Sat., Jan. 28, Browns River Middle School

Location: River Rd., Underhill, just off US Rt. 15

Lunch will include: Hot roast beef, baked potatoes, salad, maple glazed carrots, macaroni & cheese & ice cream with maple syrup by Wetherbee's Catering.

You are welcome to attend any or all of the various sites. We have developed a very inclusive agenda, with classes for all levels. Again this year, a series of introductory level classes, especially for those without a lot of experience.

Third Year is the Charm

Three years ago the Vermont maple industry decided to change the format and number of schools we were using to educate our sugarmakers, in order to improve the educational component of the meetings and to reduce the time and travel for the people involved in putting on the schools. This year the schools will be held at 5 sites, spread around the state to make it easy for sugarmakers to attend. Also, this year the conference organizing committee solicited sponsorships from Vermont businesses and organizations to help keep the rising cost of these programs down. I would like to thank this year's committee for putting together another great educational program. This committee is made-up of fellow sugarmakers and folks from the UVM Extension. With attendance numbers rising, these schools are only going to get better!

In the past year, VMSMA has been working hard to gain more members and also to do more for our members. There are now some interesting new benefits for VMSMA members. For more information on how you can benefit by being a VMSMA member, come to one of the conferences or ask a director from your county.

Sincerely, Rick Marsh, V. President of VMSMA

Maple Recipes Needed!

The Vermont Maple Foundation will be producing the third edition of "The Official Vermont Maple Cookbook" and we are looking for great maple recipes for possible inclusion. This Cookbook is the small, white cookbook which many sugarmakers sell for a dollar or two. Please bring your recipes to the Maple Conferences and drop them off at the Vermont Maple Sugarmakers Association booth. We are interested in recipes for Appetizers, Beverages, Bread, Breakfast, Cookies, Cakes & Frostings, Candy, Desserts, Pies, Salads & Dressings or other categories. You may also e-mail your recipes to: cstevens@skycasters.net by January 30, 2005. Thank you!

VMC Sponsors

The 2006 Vermont Maple Conference planning committee wishes to acknowledge our sponsors. This year three companies have generously become sponsors of all five sites. They are the Cooperative Insurance Company, Vermont Association of Snow Travelers (V.A.S.T.) and Yankee Farm Credit. Two additional companies have sponsored specific sites: the Chittenden Bank for the Underhill site and the Community National Bank of Newport for the St. Johnsbury site. We are grateful for their support of the Vermont maple industry and these educational programs. The VT Agency of National Life has joined our sponsorship team. The Agency is sponsoring both the St. Johnsbury and the Jericho/Underhill sites.

New Federal Program may Pay Benefits

The Conservation Security Program (CSP), administered through the Natural Resources Conservation Service, is a voluntary program that rewards farmers for maintaining exceptional conservation on their working agricultural land. Starting in 2006 with sugarmakers in the Hudson/Hoosic watershed, and the potentially next year in the White and Missisquoi River Watersheds, CSP will be rewarding sugarmakers who follow certain practices that help conserve their forest resource. Heather Wetzstein, program manager for VT CSP or a co-worker, will be on hand at the St Johnsbury, Rutland and Underhill meetings to explain more about CSP and how producers can take advantage of this new program.

The latest on Forest Tent Caterpillar and Lecanium Scale

Personnel from the VT Dept of Forests and Parks will start the day with a general presentation to all attendees about the Forest Tent Caterpillar spray program. Included will be the latest results from the winter survey of caterpillar egg masses, which will be used to predict pest populations next summer. Final sign-up for egg mass survey and spray intervention will be soon after the last conference. All interested sugarmakers will want to attend.



Cecile Branon making Maple Jelly

Introductory Classes

Marc Paquette, VT Agency of Agriculture

Off Flavors in Maple

Can you recognize an off flavor in syrup? Do you know what the source of that off flavor is and how to prevent it from damaging your syrup? Experienced maple inspector and contest judge Marc Paquette will lead his class through a range of potential problems that can cause off flavors, describe the resulting tastes, and then provide samples to help train the class in identifying specific problem syrups. This is a class that can benefit both beginning and experienced sugarmakers.

Henry Marckres, Vermont Agency of Agriculture

Grading Maple Syrup

Proper grading of syrup involves several factors. Producers must be able to determine the correct syrup density, and adjust density if required, ensure that the syrup is correctly filtered, accurately determine the grade based on color, and ensure that the flavor matches the color grade. Henry will provide a hands-on class in correct grading procedure using a variety of equipment.

Sumner Dole, UNH Forester

Starting out with Maple ~90 Minutes~

This special workshop is for the backyard sugarmaker, those with 75 or fewer taps. The workshop explores all aspects of making your own maple syrup, from tapping trees and collecting sap to boiling and finishing syrup, including the use of inexpensive flat pans for boiling.

George Cook, UVM Extension

Cost Factors

A discussion of cost factors to consider when starting up a new sugaring operation. These will include information on set up, production and packaging costs, plus costs to consider in determining a fair selling price for your syrup. Receiving a fair price is critical to a long-term thriving operation.

Advanced Level Classes

Glenn Goodrich, producer

Boiling Technique - This talk will cover reverse flow, cross flow, and the use of separate finishing pans. All information is useful for large producers and much of it will also be helpful for small producers.

Sugarhouse

Efficiency Glenn will discuss the payoff for using various technologies, including an R/O, steamaway, alternative fuels and different filtering methods.



Dave Folino, producer

When to Rip it Out - Dave will explain how to determine when to replace your old tubing system. He will present an analysis and time frame that you can translate to your woods for accomplishing this task.

Installing a Steam Evaporator - Dave will discuss his experiences with steam and his feelings on the advantages and disadvantages of using steam vs. a conventional evaporator. A comprehensive look at everything to be considered for safely installing and operating with steam.

VT Dept. of Forests & Parks

Planning & Executing a Timber Sale in the Sugarwoods County Foresters will discuss all factors to consider when selling timber, whether doing it yourself or through a contractor.

Invasive Plants in the Sugarbush - County Foresters from the southern counties will discuss the increasing menace to forest lands of invasive woody and herbaceous plants, and how the landowner can deal with these pests.

Dr. Tim Perkins, UVM PMRC

Improving Sap Yield - How many taps on a lateral line? Does too much vacuum damage trees? Should I vent my lines? Can you really get as much sap from a small spout as a large spout? Tim will highlight the findings of recent research on improving sap production, and describe new research that is just starting.

Brian Stowe/Mark Isselhardt, UVM PMRC

Good News about Tubing Installations - In 2003, three manufacturers installed tubing systems at the Proctor Maple Research Center. The project was designed to compare sap production and the associated costs for each installation. Two years worth of sap production, tubing installation & repair costs will be discussed.

Dr. Gary Graham, Ohio State University

How Big is Your Footprint? When you make roads in your sugarbush, do you use techniques that will minimize the impact on tree roots, and protect the health of your forest? Gary, an Extension Maple Specialist, will illustrate the right way, as well as the wrong way to access your woods.

Panels

Buying and Selling Maple - Various perspectives on buying and/or selling retail, wholesale and bulk. The discussion will vary depending on the panelists, among whom will be: David Marvin (Jan 4 & 28), Bruce Bascom (Jan 14), Sam Cutting Jr. (Jan 16) and Bill Clark (Jan 21).

Cleaning Tubing - Methods for cleaning are constantly evolving, in part because of new tubing materials; also because of experimentation by producers. Panelists will discuss topics including various methods of air/water washing and the pan cleaner/vacuum system method.

RO Operation - Just acquired an RO? Are you considering it? Do not think that your unit will necessarily work like your neighbor's does. Panelists will discuss the various ways that different models of ROs work. Strategies vary for their efficient use in different circumstances.

Maple Cooking Demonstrations - Cooking with maple or creating value-added products allows you to market your syrup beyond the fluid market. Well known maple cooks will be sharing their talents at 4 of the 5 conferences.

George L. Cook, Timothy Wilmot

UVM Extension Maple Specialists



Time	4 St. Johnsbury	14 Bellows Falls	16 Randolph	21 Rutland	28 Underhill
7:30-9:00	Registration ~ Coffee ~ Trade Show	Registration ~ Coffee ~ Trade Show	Registration ~ Coffee ~ Trade Show	Registration ~ Coffee ~ Trade Show	Registration ~ Coffee ~ Trade Show
9:00 - 9:50	Welcome & Orientation VMSMA Update 2006 Vermont Forest Tent Caterpillar Spray Program	Welcome & Orientation VMSMA Update 2006 Vermont Forest Tent Caterpillar Spray Program	Welcome & Orientation VMSMA Update 2006 Vermont Forest Tent Caterpillar Spray Program	Welcome & Orientation VMSMA Update 2006 Vermont Forest Tent Caterpillar Spray Program	Welcome & Orientation VMSMA Update 2006 Vermont Forest Tent Caterpillar Spray Program
10:00 - 12:00 Classes will be at 10 & 11, with several concurrent sessions offered each hour	Boiling Techniques Beg - Grading Syrup Panel - Buying & Selling Maple Setting up a Timber Cut Beg - Cost Factors and pricing. Panel - R/O Operation	Boiling Techniques Beg - Grading Syrup Panel - Buying & Selling Maple Setting up a Timber Cut Beg - Cost Factors and pricing. Panel - R/O Operation	Comparative Tubing Study Panel - Cleaning tubing Beg - Grading Syrup Sugarhouse Efficiency Beg - Off Flavors in Syrup Setting up a Timber Cut	Boiling Techniques Beg - Grading Syrup Panel - Buying & Selling Maple Invasive Plants in the Sugarbush Beg - Cost Factors and pricing. Panel - R/O Operation	Roads in the Sugarbush When to rip it out Beg - Grading Syrup Panel - Buying & Selling Maple Setting up a Timber Cut Beg - Cost Factors and pricing. Panel - R/O Operation
12 – 1:30	Lunch ~ Trade Show ~ Door Prizes	Lunch ~ Trade Show ~ Door Prizes	Lunch ~ Trade Show ~ Door Prizes	Lunch ~ Trade Show ~ Door Prizes	Lunch ~ Trade Show ~ Door Prizes
1 – 2:30	Beg - Starting out in Maple Sugaring	Beg - Starting out in Maple Sugaring	Beg - Starting out in Maple Sugaring	Beg - Starting out in Maple Sugaring	Beg - Starting out in Maple Sugaring
1:30 - 3:30 Classes will be at 1:30 & 2:30, with several offered each hour	Comparative Tubing Study Panel - Cleaning tubing Sugarhouse Efficiency Improving Sap Yields Beg - Off Flavors in Syrup	Comparative Tubing Study Panel - Cleaning tubing Sugarhouse Efficiency Improving Sap Yields Beg - Off Flavors in Syrup Cooking Demonstration	Panel - R/O Operation Panel - Buying & Selling Maple Beg - Cost Factors and pricing. Improving Sap Yields Boiling Techniques Cooking Demonstration	Comparative Tubing Study Panel - Cleaning tubing Sugarhouse Efficiency Improving Sap Yields Beg - Off Flavors in Syrup Cooking Demonstration	Comparative Tubing Study Boiling with steam Panel - Cleaning tubing Sugarhouse Efficiency Improving Sap Yields Beg - Off Flavors in Syrup Cooking Demonstration
3:30	Adjourn	Adjourn	Adjourn	Adjourn	Adjourn

Beg – Class designed primarily for beginners; **Panel** – Panel discussion.

Registration will be set up from 7:30 am through noontime each day. During lunchtime, the door prizes will be posted in the dining room; check your number against the list and go to the vender to collect your prize. We appreciate the willingness and generosity of our vendors to provide these prizes. We will also recognize our presenters during the noontime break.

A drop box for conference evaluations will be provided as you exit. We sincerely hope this program was beneficial to you and your maple operation.