

Maple Mainline

Vermont Maple Conferences January 12, 19, 26, 2013



The University of Vermont Extension, Addison County Maple Sugarmakers Association and Vermont Maple Syrup Makers' Association are pleased to offer the 10th annual Vermont Maple Conferences on Saturday January 12th, 19th and 26th, 2013. The conferences are educational meetings held for the purpose of bringing the latest information and research findings about forest management, sap collection, syrup production, quality control, and marketing to sugarmakers in Vermont and surrounding regions. These all day meetings, which are designed to provide education for maple producers of all levels of skill and experience, are open to the public. Classes are taught by scientists, natural resource professionals and sugarmakers from around the state. Meetings also feature a trade show with vendors displaying maple related equipment and a lunch with a maple theme. These meetings are widely perceived to be among the best educational opportunities for sugarmakers in the US and Canada.

Please Note:

The enclosed registration form has two parts. Please fill out the appropriate half, depending on whether you wish to attend the Jan. 12th meeting, or either the Jan. 19nd or 26th meetings. Note that the meeting day schedules are different, that the checks are made out to different organizations, and the forms are sent to different addresses. Thank you!

Registration tables will be set up from 7:00am (Middlebury) or 7:30am (Hyde Park and Bellows Falls) through noontime, with coffee & donuts &/or pastries. The trade show will also be open at that time.

UVM Extension helps individuals and communities put research-based knowledge to work.



University of Vermont Extension, 617 Comstock Rd, Suite 5

Berlin, VT 05602 ~ 802-223-2389

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Sat., Jan. 12, Middlebury Union H.S., Middlebury

Location: off US Rt. 7 just south of the village. Lunch will feature a turkey or pork roast dinner with vegetarian option and maple dessert.

Sat., Jan. 19, Bellows Falls Union High School

Location: off US Rt. 5, just south of Bellows Falls. Lunch will feature ham dinner with salad & desert by the Freshman class & parents.

Sat., Jan 26, Lamoille Union High School, Hyde Park

Location: West side entrance to Lamoille Union High School, US Rt. 15 in Hyde Park. Lunch will be catered by the Culinary Arts program and will feature Maple Bourbon Roast Pork, with all the fixings.

Pre-Registrations must be **postmarked** by: December 29 (Middlebury) or January 7 (B.F. and H.P). Thank You! Registrations postmarked *by these dates* will be assured of a meal, if selected and paid for. Lunch for walk-ins or registrations postmarked *after these dates* will be served on a first come, first served basis. Please help us by registering early.

Special needs: If you require an accommodation to participate in this program, please notify Mary Croft, secretary/treasurer of the VMSMA, at 802-763-7435

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

You are welcome to attend all of the various meetings. We have developed a very inclusive agenda, with classes for all levels. We sincerely hope this program will be beneficial to you and your maple operation. **A drop box for conference evaluations will be provided as you exit.**

A Message From Matt Gordon:

I would like to introduce myself as the new Executive Director of the Vermont Maple Sugar Makers' Association. It is an exciting time for the VMSMA, with one year behind us as a unified organization representing all of the diverse Vermont Maple Industry – hobbyist sugar makers, part-time producers, full-time retailers, packers, equipment manufacturers, and service providers. We can count sugar makers who rely on ag-tourism income, internet sales, visiting farmers markets, and local retail markets as our members. If you are connected to the maple industry in Vermont, VMSMA has a place for you.

It is also an exciting time for myself. Coming to Vermont, and sugar making, from the cranberry bogs of Massachusetts, I am excited to begin working within the industry that you all love. Prior to starting at VMSMA, I worked extensively in the Massachusetts cranberry industry, both on the farm and at the Cape Cod Cranberry Growers' Association. At CCCGA I worked on regulatory issues at both the state and federal level as well as managing several projects that ranged from addressing food safety on the farm to targeting innovative methods for renovating cranberry bogs to improve yield and reduce input costs.

I will be working closely with the Executive Committee and Board of Directors of VMSMA but I hope to meet all you and work with you over the coming years. If you have any questions or ideas about VMSMA, please do not hesitate to contact me. I can be reached at mgordon@vermontmaple.org or at 802-498-7767. I look forward to meeting you.

Daily Schedule for Bellows Falls and Lamoille Union H.S. —Jan 19 & 26

7:30 ~ Registration opens; Coffee and Donuts

8:30 – 8:45 ~ Welcome (Auditorium)

9:00 – 9:50 ~ Session I

10:00 – 10:50 ~ Session II

11:00 – 11:50 ~ Session III

12:00 – 1:15 ~ Lunch

1:30 – 2:20 ~ Session IV

2:30 – 3:20 ~ Session V

Turn in evaluations; have a safe trip home.

The Voluntary Certification Program for Vermont Maple ~ Ellie Valentine, Butternut Mountain Farm, Henry Marckres, VT Agency of Ag. and Tim Wilmot, UVM Extension. Maple packers and industry leaders have urged the sugarmakers of Vermont to begin a program of third-party certification of maple operations, so that bulk syrup buyers can be assured that inspection for food safety has taken place. A voluntary program of certification has been developed over the past 2 years. Inspections by the Vermont Agency of Agriculture personnel are expected to begin this winter in some operations where the producers choose to be inspected and become certified. This presentation will go over the guidelines in detail, describe ways that the operations can meet the standards, and explain how the inspection will occur. This presentation is recommended for those producers wishing to be certified in the near future.

Visitors to the Sugarhouse ~ Panel Discussion.

How do we keep visitors safe, comfortable and entertained when they visit our sugarhouse, and hopefully buy our maple products? Maple Open House Weekend, and visitors year-round present different challenges. Come hear the experiences of our sugarmaker panelists: Doug Bragg, Washington County, Ann Comeau, Chittenden County, Pam Greene, Franklin County (at Hyde Park) and Bob Baird, Rutland County, Dave Mance, Bennington County, Mary McCuaig, Windsor County (at Bellows Falls) plus moderator George Cook of Lamoille County.

Identifying Maple Off-Flavors and Acceptable Flavors ~ Henry Marckres, VT Agency of Ag.

The hot sugaring season of 2012 led to the production of much commercial-grade buddy syrup. Here is a chance to remind your taste buds about what constitutes a buddy off-flavor. If the new maple grading system passes, there will be grade A “very dark” class that is currently commercial syrup. What is a good retail flavor for “very dark” and what will be an off-flavor in this class. Come learn and taste with Vermont’s maple flavor expert.

Sap Yield: Sanitation and Vacuum ~ Dr. Tim Perkins, Director, UVM Proctor Maple Research Center.

Two variables are extremely important in realizing good sap yields from maple trees: spout sanitation practices and vacuum. This presentation

will provide an update on recent and ongoing UVM PMRC research into each of these factors.

Marketing Maple ~ Chef Sean Buchanan (Bellows Falls) and Chef Tom Bivins (Hyde Park). Watch demonstrations and learn from expert chefs how to increase your sales by promoting new uses for maple syrup in a variety of foods, as well as promoting maple as a versatile and healthy sweetener.

The Game of Logging ~ Alan Sands, instructor for G.O.L. Nearly every year, sugarmakers are injured or killed in logging accidents. The game of logging is an innovative program that can teach people to work much more safely and efficiently in the woods. This indoor presentation will explain with pictures some of the techniques and skills used in G.O.L. If enough interest is generated, the appropriate outdoor levels will be scheduled at a later date.



Many options for trucking sap will be discussed by the panel at Hyde Park.

Trucking Sap ~ Panel Discussion. Many sugarmakers have to move sap long distances over roads. What are some of the issues that come up when trucking sap to the sugarhouse? What kind of equipment works best for small and large operations? Panelists will include J.R. Sloan, Steve Wheeler, and Glen Goodrich. **Hyde Park only.**

The Impacts of Gravity and Vacuum Sap Collection on Sugar Maple Growth and Carbohydrate Reserves ~ Mark Isselhardt, Research Specialist, UVM Proctor Maple Research Center. The results of a one - year study that investigated the impacts on tree carbohydrate reserves and rates of twig and stem growth of trees tapped with gravity or vacuum methods will be discussed.

Programs for Sugarmakers and Forest Landowners ~ National Resource Conservation Service staff Jennifer Varin and Sally Eugair (BF), Corey Brink and Nancy Allen (HP). A discussion about conservation planning with NRCS including returning and new NRCS programs. The discussion will include our Energy Initiative program, which can help with the cost of the development of an energy audit, and assist with practices to address concerns identified in an energy audit. Other topics include funding for forest management plan development, and available program funds for practices such as patch cuts, invasive plant control, timber stand improvement, and/or mast tree release to help address natural resource concerns identified in the forest management plan.

Moving Sap Uphill ~ Andy Hutchinson, Addison County Sugarmaker. Sap ladders—when to use them and when not to: a presentation by one of the pioneers of this method.

Installing a Vacuum Tubing System ~ Rick Marsh, Cambridge sugarmaker. Thinking about re-doing your old outdated tubing system or setting up a new sugarbush? If so, maybe this class is for you. Learn tips on how to install everything from conductor lines, to mainlines, to lateral lines and make them simple to work with. You don't always have to break the bank to see good results.

Managing Ash in your Woods with the Threat of Emerald Ash Borer ~ Barbara Burns, VT Dept. of Forests, Parks and Rec. Emerald ash borer is now 30 miles away from Vermont in both Canada and Massachusetts. This presentation will review the guidelines for ash management that Vermont foresters have put together, clarifying recent information about this insect, how trees and timber markets may be impacted, and other factors to consider in deciding how to manage your trees.

The Latest Products and Innovations from the Maple Manufacturers. Throughout the day, representatives from the following companies will each give one hour presentations and answer questions about their products: CDL, Dominion and Grimm, LaPierre, Leader Evaporator and Marcland. **Marcland will be at Bellows Falls only.**

Tubing Methods from Quebec ~ Joel Boutin Quebec Extension Specialist. Joel Boutin is a sugarmaker and an agricultural technician who specializes in maple, serving as a consultant to over 100 producers in his part of Quebec, many with large operations. He will talk about a new way to understand and install tubing. **Hyde Park only.**



Learn about the maple market outlook and state of the industry, with discussions at Middlebury and Bellows Falls.

The Market Outlook for Maple ~ Panel Discussion. Come with your questions, and hear these packers share their views on the current and future outlook for maple. Panelists will include Bruce Bascom, President of Bascom Maple Farms, Mark Bigelow, Plant Manager of Maple Grove Farms of Vermont and David Marvin, President of Butternut Mountain Farms. **Bellows Falls only.**

Getting the most from your collection system ~ Bob White, Underhill sugarmaker. Bob White has been known as an experimenter/innovator in the maple world for many years, and his sometimes unique methods have led to excellent yields, regularly exceeding ½ gal/syrup per tap. Bob will share his knowledge on tubing layout, finding leaks, controlling sap quality, and other valuable tips. **Bellows Falls only.**

Growth Rates of Trees Tapped with High Yield Sap Collection Practices ~ Dr. Abby van den Berg UVM Proctor Maple Research Center. In order to assess whether current tapping guidelines are appropriate to use with modern high vacuum, high yield practices, it is essential to know the growth rates of trees tapped with these practices. This study examined the growth rates of trees from 18 VT sugarbushes tapped with high yield practices, and investigated whether existing guidelines are still appropriate. **Hyde Park Only.**

Sugaring Weather ~ Paul Sisson and Nathan Foster, National Weather Service. Hear an overview of historical and recent weather conditions that can lead to sap flow, and learn what conditions are changing, including droughts, wind storms, winter and spring and temperatures and snow conditions. Also learn more about how topography and micro climate can influence freezing and thawing in your sugarbush. **Hyde Park Only.**

Vacuum Pumps ~ Panel Discussion. Kevin Bascom of Alstead, NH, Gary Rapanotti of Windsor County and others will discuss their experience installing and using a variety of vacuum pumps. **Bellows Falls only.**

From the Sap Tank to the Evaporator ~ Glen Goodrich, Washington County Sugarmaker. Glen will cover reverse osmosis and steam recovery devices, and show you how to gain the highest efficiency. Maintenance, cleaning and operations—make it efficient and easy. **Hyde Park Only.**

Electrifying the Sugarhouse ~ Panel Discussion. How big a service do you need for the equipment you have now, or might have in the future? How do you plan a system that is efficient and safe? What is the best solution for backup power? Come with your questions! Panelists will include electricians and /sugarmakers Lee Davis and Dave Davis of Underhill, and Don Schroeder of Colchester. **Hyde Park only.**

Techniques for the Beginning and Backyard Sugarmaker ~ George Cook, UVM Extension Maple Specialist. Learn the basics of collection techniques, boiling, grading and packing, along with essential tools, building and equipment needs from a long-time Extension specialist and sugarmaker.

Daily Schedule for Middlebury H.S. Jan. 12

7:00 – 8:45 ~ Registration opens; Coffee and Donuts

9:00 – 10:15 ~ Welcome (Auditorium)
~ State of the Industry Panel
~ Food Safety Presentation

10:30 – 11:45 ~ Session I

11:45 – 1:30 ~ Lunch & Trade Show

1:30 – 2:45 ~ Session II

3:00 – 4:15 ~ Session III

Turn in evaluations; have a safe trip home.

The State of the Industry ~ Gary Gaudette, President of Leader Evaporator; Bruce Bascom, President of Bascom Maple Farms; and Jacques Couture, Chair of the Vermont Maple Sugar Makers' Association. How does the future look for maple this year and in coming years? Is it a good time to expand your business? Come join the discussion.

Guaranteeing Food Safety ~ Ellie Valentine, Quality Assurance Administrator for Butternut Mountain Farm. Learn practical tips and low-cost upgrades to help ensure the safety of your product. Food allergens, appropriate storage containers for sap and syrup, chemical hazards, and record keeping practices will all be discussed.

Effective Tubing Design and Setup ~ J. R. Sloan, Green Mountain Mainlines. J. R. Sloan, an installer and sugarmaker from Franklin County, will discuss the proper methods for installing tubing for maximum production.

New Insights into R/O Setup ~ Nick Atherton, CDL. Nick Atherton, R/O specialist and equipment troubleshooter for CDL, as well as a Franklin County sugarmaker, will present information on concentrating sap to different percentages and proper R/O setup to achieve these concentration levels.

The New Maple Grading System and Identifying Maple Off-Flavors ~ Henry Marckres, VT Agency of Ag. A new international maple grading system is expected to be in place by 2014. Henry Marckres will explain how the system will work and all the legal ramifications involved.



Brian Stowe, Operations Manager at the Proctor Maple Research Center, fells a tree using techniques learned from the Game of Logging. All three conferences in 2013 will feature presentation about this innovative program.

The Game of Logging ~ Alan Sands, instructor for G.O.L. Nearly every year, sugarmakers are injured or killed in logging accidents. The game of logging is an innovative program that can teach people to work much more safely and efficiently in the woods. This indoor presentation will explain with pictures some of the techniques and skills used in G.O.L. If enough interest is generated, the appropriate outdoor levels will be scheduled at a later date.

Filtering Sap ~ Glen Goodrich ~ Washington County Sugarmaker. Goodrich, sugarmaker from Washington County, will explain how to filter sap and syrup, with information for both the small and large producer.

Moving Sap ~ Panel Discussion. A round table on moving sap covering sap ladders, spiders, lifters and pumps will be held with Moe Rheume (moderator), Andy Hutchinson and Steve Willsey.

Woods Management ~ Presenters TBA. A discussion by foresters and sugarmakers on the best way to manage a sugarbush.



Inside a new Addison County sugarhouse.

Sugarhouse Design ~ Panel Discussion. George Cook, Maple Specialist from UVM Extension, will moderate a roundtable discussion on sugarhouse design and setup. There will be input from small, medium and large producers who will discuss their new sugarhouses and talk about what to do, what not to do, and what they might have done differently.

The Voluntary Certification Program for Vermont Maple ~ Ellie Valentine, Butternut Mountain Farm, Henry Marckres, VT Agency of Ag. and Tim Wilmot, UVM Extension. Maple packers and industry leaders have urged the sugarmakers of Vermont, to begin a program of third-party certification of maple operations, so that bulk customers can be assured that inspection for food safety has taken place. A voluntary program of certification has been developed over the past 2 years. Inspections by the Vermont Agency of Agriculture personnel are expected to begin this winter in some operations where the producers choose to be inspected and become certified. This presentation will go over the guidelines in detail, describe ways that the operations can meet the standards, and explain how the inspection will occur. This presentation is recommended for those producers wishing to be certified in the near future.

Spout Technology ~ Glen Goodrich, Washington County Sugarmaker. Goodrich will share his hands-on experiences using all the old and modern sap spouts, and discuss which he likes and dislikes.

Vacuum Systems ~ David Butler, Leader Evaporator. A presentation on modern technology and practices for installation and operation of modern

systems for small (200-400 taps), medium and large operations, as well as variable frequency drives.

The Beginning Sugarmaker ~ Bill Scott, FFA Instructor Emeritus leads 2 sessions – from tree to the sugarhouse and from the sugarhouse to the can. Attendees of the second session will also learn about good quality control measures and what’s good and bad finished product.



The
UNIVERSITY
of **VERMONT**

EXTENSION

Tim Wilmot

UVM Extension Maple Specialist

Tubing Recycling: Several Vermont solid waste districts are accepting maple tubing as part of a recycling program initiated in 2011. Only polyethylene tubing can be recycled; older PVC tubing is cannot (for identification purposes, a piece of poly floats in water, PVC sinks). Most districts will accept 5/16 tubing with fittings attached. Sugarmakers who wish to participate should call their local solid waste district for further information and to make an appointment to bring in tubing.

Mercury Cooking Thermometer Exchange: Using a mercury thermometer poses a risk of contamination by a toxic metal if it breaks. Through a 2011 grant from the Lake Champlain Basin Program, free non-mercury digital thermometers have been made available to Vermont sugarmakers in exchange for their mercury cooking thermometers. Some digital thermometers are still available: contact your local solid waste district or Anne Macmillan, VT Agency of Agriculture toxicologist at 802-828-3479.

Maple Conference at Middlebury Union High School

Saturday, January 12, 2013

~ Sponsored by the Addison County Sugarmakers Association ~

Name _____
Operation Name: _____
Address: _____
City, State, Zip: _____
Phone: _____ - _____ - _____
Email: _____
Name(s) Attending: _____

Pre-Registration is \$45 per person if **postmarked** by Dec 29; \$50 per person at the door. **Please Note:** Registration fee **DOES** include lunch. If you wish to just attend the meeting the cost is \$25 if pre-registered; \$30 at the door.

Number of attendees (**meeting and lunch**) _____ x \$45.00 = _____
Number of attendees (**meeting only**) _____ x \$25.00 = _____
Filter Aid (50 lb bag) pre-order, \$30 at the door. _____ x \$28.00 = _____
Total Enclosed = _____

Checks payable to: **ACSMA**. Return to Barb Rainville, Sec/Treas. ACSMA 598 Browns Rd, Lincoln, VT 05443.
For more information contact: Moe Rheume ACSMA President, 802-352-4556 or Barb Rainville 802-453-5797.

To request a disability-related accommodation to participate in this program, please contact Moe Rheume at 802-352-4556 by January 7, 2013 so we may assist you.

Date Received: ____/____/____	Amount Paid: _____	Check No: _____
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**Maple Conferences at Bellows Falls H.S., Saturday, Jan. 19
and Lamoille Union H.S., Hyde Park, Saturday Jan. 26, 2013**

~ Sponsored by UVM Extension and the Vermont Maple Sugar Makers' Association ~

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

Please Circle the site(s) you wish to attend:
Bellows Falls ~ 1/19 Name(s) Attending: _____
Hyde Park ~ 1/26 Name(s) Attending: _____

To request a disability-related accommodation to participate in this program, please contact Mary Croft at 802-763-7435 by January 14, 2013 so we may assist you.

Pre-Registration is \$20 per person if **postmarked by Jan 7, 2013**; \$30 per person at the door. \$5 discount for current FFA/4H member/youth (under 18). Lunch is **\$15** (Bellows Falls) or **\$18** (Hyde Park). **Please Note:** Registration fee **DOES NOT** include lunch.

Make checks payable to: **VMSMA** Mail to: **VMSMA, c/o Mary Croft, 491 East Barnard Road, So. Royalton, VT 05068**

Number of adults _____ x \$20.00 = _____ Credit Cards accepted. Provide information below:
Number of youth _____ x \$15.00 = _____ CC # _____
Number of meals _____ x \$15.00 (**Bellows Falls**) CIV # _____ (last 3 numbers on back of card)
Number of meals _____ x \$18.00 (**Hyde Park**) Circle Type: VISA / MC only
Total Enclosed = _____ Exp. Date: ____/____
Signature: _____

Date Received: ____/____/____	Amount Paid: _____	Check No: _____
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**UVM Extension
617 Comstock Rd. Suite 5
Berlin, VT 05602-9194**

Information for Vermont Maple Producers:

Producers may be aware that the FDA is requiring maple operations to register before the end of 2012. Here is information that the FDA has shared regarding maple:

“FDA believes that the activities of maple syrup producers customarily consist of two types: gathering sap from sugar maple trees and concentrating the sap through the application of heat to make syrup. Gathering sap is "harvesting" as defined in the Interim Final Rule (21 CFR §1.227(b)(3)). However, concentrating sugar maple sap by heating is a form of manufacturing/processing. (21 CFR §1.227(b)(6)). Accordingly, a farm that both gathers and concentrates sugar maple sap is a "mixed-type" facility that is required to be registered, unless all of the concentrated sap is consumed on the farm or another farm under the same ownership.”
(Henry Marckres interprets this as meaning people who only sell sap don't need to register).

Even if you have previously registered your facility with FDA (at any time before Oct 22, 2012), you are required to re-register your facility every 2 years (in Oct- Dec 31 of the even numbered years- 2012, 2014, etc). Even if you are already inspected by FDA you still need to do this food facility registration with the FDA. The Registration information is available from: <http://www.fda.gov/Food/FoodSafety/FSMA/ucm314178.htm>

The 2012 Sugar Maple Health Highlights from the Vermont Department of Forests, Parks and Recreation are now available on-line at www.vtfpr.org/protection/idfrontpage.cfm. To receive a copy by mail or for assistance in identifying maple health problems, contact the Forest Biology Lab at 802-879-5687.