

Maple Mainline

Vermont Maplerama 2009
Bennington, VT July 24-26

Bennington County maple producers will host the 2009 Vermont Maplerama at Colgate Park in Bennington, VT. Beautiful Bennington County is located in Southwestern Vermont, the gateway to Vermont maple sugaring country. The county is steeped in history and Colgate Park is located within view of the Bennington Battle Monument and the Old First Church. Spectacular views of the Valley of Vermont are visible from the site. 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 include the traditional Maplerama format, complete with tours of many local sugarhouses, plus a special twist—the first annual Shires Maple Festival. The home base for events will be Colgate Park, a former dairy farm and bottling plant which has been turned into an attractive setting for festi-



vals and special events (pictured above). Maplerama participants will have their own venue for meals and tours, within a larger event which consists of a two day festival open to the public, with local and specialty foods and crafts, food court, live music and entertainment, as well as maple equipment and presentations for



maple beginners. Events for Maplerama participants will include the tours, maple trade show with the latest equipment from the major dealers, maple related presentations, the maple banquet, and more, including an International Maple Syrup Contest. The fun starts on Friday, July 24th, with the opening of the trade show at 4pm until 8pm. During the evening there will be snacks, a cash bar, and a presentation on the latest research from the University of Vermont Proctor Maple Research Center.

On Saturday, following an optional pancake breakfast, guests will board buses for a tour of five maple operations and a specialty wood products business. Saturday evening's banquet and ceremony will feature a dinner of barbecue meats with many salads and 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, plus the silent auction winners.

On Sunday following another optional pancake breakfast, guests will again board buses for a half day tour of sugarhouses. Busses will return to Colgate Park at approximately 1pm, where an optional lunch can be purchased at the food court.

Information about lodging in Bennington County can be found at <http://www.bennington.com>. Camping is not available at Colgate Park.

Registration will be from 4 to 8 pm on Friday and again on Saturday and Sunday mornings from 7 to 8:30 am. Colgate Park is located just West of Bennington Village on West Road (Rte 9); see directions at <http://www.colgatepark.com/directions.html>

Registration must be postmarked by Monday, July 7. For further information contact Rick Kobik at 802-375-2251, sapheads@comcast.net or David Mance at 802-447-7300, dmance3@comcast.net. Registrations must be postmarked by July 7th for early registration prices.

Thanks and see you there,
Tim Wilmot, UVM Extension



University of Vermont Extension, 29 Sunset Drive, Suite 2,
Morrisville, VT 05661 ~ 802-888-4972
Toll free: 1-866-260-5603; Fax: 802-888-2432

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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 Saturday and through the banquet and used for breakfast on Sunday. 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 Saturday, July 25th.

MERCURY THERMOMETER EXCHANGE

For Vermonters only, the exchange of mercury thermometers for digital thermometers will again take place at this year's Maplerama. Representatives of the state will be on hand on Friday, July 24, to exchange thermometers for those who signed up. If you have any questions, please contact: Henry Marckres at 802-828-3458.

Saturday Tour Stops



Hayes Family Sugarhouse, established in 1969, is operated by Hamilton Hays & family of Winhall. Boiling is done on a wood-fired 3 x 8 Lightning evaporator. The Hayes's collect sap using 370 buckets. Their business is committed to supplying

local customers with a high quality product and they intend to continue the use of buckets only for gathering sap.



Dutton Berry Farm, established in 1993, is run by Wendy and Paul Dutton. We will visit their sugaring operation in Manchester, where they have 3600 taps, mostly on vacuum and use reverse osmosis. In addition to sugaring, the Duttons run a successful fruit and vegetable farm, with approximately 150 acres in production. They have 3 farm stands, all open year round, located in Southern VT, with one adjacent to the sugarbush.



Bob's Maple Shop, established in 1996, is run by Bob Bushee and family in Manchester. They have 4000 taps in several sugarbushes, and boil on a 4 x 12 oil-fired evaporator with a Steamaway and 2 x 5 finisher. They also use reverse osmosis. Their goals

are to continue to grow slowly, keeping collection in the larger stands and eliminating the small less efficient sugarbushes. “This is a hobby gone crazy for our family, but we enjoy producing a high quality product and serving our customers.”



Ennis Family Farm, established in 1985, is run by Paul Ennis & family of Sunderland. The large sugarhouse contains their 3 x 10 D&G oil-fired evaporator with Steamaway, and reverse osmosis machine. They have approximately 4300 taps on vacuum. “We started with a 2 x 6 evaporator and made over 300 gallons in 7 days. We have invested all our profits into the operation in order to continue growing.”



Skinner Hollow Farm, established in 1989, is operated by Eric Severance & family in Manchester. This is a small (450 taps) operation, with boiling done on a 3½ x 12’ wood-fired Leader evaporator. “Right now, I like it just the way it is.

My primary goal is to give my children a lasting experience.”



J. K. Adams of Dorset manufactures high quality wood products from Northeastern lumber. We will tour their facility and learn about the 60 year history of this Vermont specialty business.

Sunday Tour Stops



Mance Family Tree Farm, established in 1981, is operated by David Jr., David III and Trevor Mance, in Shaftsbury. David Jr. is vice president of the Vermont Maple Sugar Makers’ Association. Sap from 2000 taps is boiled on a 3½ x 10 Leader King drop flue evaporator, with a 600 gph reverse osmosis machine. About two thirds of the taps are

on vacuum, with goal of getting all taps on vacuum by next season. “As we continue to grow, we strive to keep our sugaring operation as much a hobby as a business—a sometimes difficult task—with a balance between traditional methods and new technology.”



Running Brook Sugar Shack, established in 2001, is operated by Dick and Cathy Ogden in Hoosick Fall, NY. They have a total of 640 taps, some on vacuum, some on gravity tubing, and some buckets. Boiling is done on a 2 x 8 Leader raised flue wood-fired evaporator with Steamaway. There is also a 250 gph reverse osmosis machine. They plan to add 400 more taps on vacuum in 2010. “Our LaPierre RO is installed in the basement of our house and the concentrate is pumped up to the sugarhouse. All sap is transported to the sugarhouse by truck from 3 different sugarbushes and various bucket locations.”



State Line Farm, established in 1946, is operated by Jim and John Williamson and family in Shaftsbury. The sugaring operation consists of 2000 taps, boiled on a 4 x 14 evaporator with Steamaway. The Williamsons designed and built a firewood processor and sliding wood rack system to ease the operation of firing their evaporator. There will also be a tour of their small-scale biodiesel manufacturing facility which uses oil seed grown on the farm and alcohol distilled on site.

A Note From the Vermont Maple Foundation

Thanks to Mother Nature, some luck, and a good measure of modern technology, the entire maple industry produced a very large crop of maple syrup in 2009. Now we have the challenge to work together to make sure the world knows how good maple products taste and that even with fairly robust prices maple is seen as a good value. The VMF has been approached to participate in several festive events this summer, both in Vermont and one event in Dijon, France. The world is at our doorstep! Here in Vermont with the Quadracentennial celebration of the discovery of Lake Champlain there will be several opportunities for us to promote our sweet products. Our new mobile sugarhouse will be making its debut very soon. It will be a welcome addition for our volunteers to use at many upcoming events! A special thank you to all who support our efforts with your time and financial contributions

Jacques Couture, President



**University of Vermont Extension
29 Sunset Dr., STE 2
Morrisville, VT 05661**

2009 VERMONT MAPLERAMA

REGISTRATION AND NEWSLETTER

VMSMA Welcomes You to the 44th Vermont Maplerama

What an exciting time for those of us in the maple syrup business! Even with the economic problems we are dealing with, not only here in Vermont but all around the world, many of the industry leaders agree the future for the entire maple industry looks excellent, and maple syrup prices, though they may have dropped slightly this past spring, are still looking to stay very good. Now that the hustle & bustle of a busy maple season is done this event is a perfect occasion to look over some of the new and interesting maple sugaring equipment that will be on display here at the trade show—and while touring sugarhouses, maybe you'll see and learn something that you can bring home and introduce into your maple operation. So please come and join us and the Bennington County Maple Producers at this year's Vermont Maplerama.

See you there!

Rick Marsh
President, VMSMA

Vermont Maplerama 2009 Registration
July 24, 25 & 26
Colgate Park, Route 9 West, Bennington, Vermont
 Hosted by the Bennington County Maple Sugar Makers Assoc.

Pre-Registration form must be **postmarked no later than July 7, 2009**.

Mail to: Vermont Maplerama 2009
 c/o BACC
 100 Veterans Memorial Drive
 Bennington, VT 05201

Checks payable to: (US Dollars only)
 Bennington County Maple Sugar Makers Assoc.
 (BCSMA)

List all those registering on this form.

Name _____ Companion _____

Mailing Address _____

Town _____ State/Province _____ Zip/Postal code _____

Phone _____ Email _____

Lodging:

To see a variety of hotels, inns and B & B's as well as camping in the area, visit www.bennington.com

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

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

Single Day Tour:

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

---**Sunday** tour # _____ \$ _____
 \$45/person, \$55 after July 7

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

Banquet, Saturday 7 pm \$30/person; 35 after July 7 # _____ \$ _____

Pancake Breakfast 7 - 8:30 am \$10/person
Saturday # _____ \$ _____
Sunday # _____ \$ _____

Total (US Funds) \$ _____

I/we will arrive Friday, July 24th for the 4-8 pm registration and the trade show, snacks and maple presentation from the UVM Proctor Center. # _____ attending

A new twist to Maplerama this year is the Shires Maple Festival which will be taking place at Colgate Park from 10 AM to 6 PM on Saturday and Sunday. This inaugural festival will be a celebration of all things Maple. For more information contact: www.colgatepark.com

Rick Kobik President BCSMA
 Tim Wilmot UVM Extension Maple Specialist

A cooperative educational program of the Bennington County Maple Sugar Makers Assoc. and UVM Extension

Friday:

4-8 PM Registration and opening reception in Trade Show area.
 Complimentary snacks and cash bar.

Saturday

7 – 8:30 AM Registration open, Trade Show and Pancake Breakfast
 8:30 – 9:15 AM Buses depart for a full day of sugar house tours
 4 – 5 PM Buses return to Maple Festival,
 4 - 7 PM Trade Show open
 7 PM Banquet

Sunday

7:30 – 9 AM Registration Open, Trade Show and Pancake Breakfast
 9 – 9:30 Busses depart for a half day of sugar house tours
 1 PM Buses return to Colgate Park for a carte lunch at the Shires Maple Festival.