



- 12:00 p.m. – 1:00 p.m.    **Lunch (Grand Ballroom I & II)**  
\*Short Awards Program:  
Producer of the Year and Honorary Life Member  
presented by Theresa Baroun and Fred Hedmark.  
Maple Marketing Intern, Michelle Stangler  
**Desserts donated by Lapierre and Sippl's Sugarbush**
- 1:15 p.m. – 2:10 p.m.    **Break Out Session 1**  
**Grand Ballroom I & II:** R.O Operation, Maintenance, Better  
Care, and Hybrid Concentration, Glenn Goodrich, Goodrich Maple  
**Grand Ballroom III:** Mapping and woods layout for tubing system,  
Jim Adamski/CDL  
\***Central Ballroom I:** Regulations in Depth, Stefan Boerboom,  
WDATECP  
**Central Ballroom II:** Maple 101 and the cost of setting up a  
sugarbush, Joe Polak, Maple Hollow  
**Central Ballroom III:** Leveraging social media to Grow Your  
Small Business, April Wieneck, Topsy House Wife
- 2:00 p.m.**                    **Afternoon Snack**  
**donated by Leader Evaporator**
- 2:20 p.m. – 3:15 p.m.    **Break Out Session 2**  
**Grand Ballroom I & II:** Carefully guarded secrets of boiling sap,  
Glenn Goodrich, Goodrich Maple  
**Grand Ballroom III:** Vacuum system performance, Jim Adamski/CDL  
\***Central Ballroom I:** Regulations in Depth, Stefan Boerboom,  
**Central Ballroom II:** Open  
**Central Ballroom III:** Leveraging social media to Grow Your  
Small Business, April Wieneck, Topsy House Wife
- 3:20 p.m.**                    **Silent Auction Closes and Winner's Announced**
- 3:25 p.m. – 4:20 p.m.    **Break Out Session 3**  
\***Grand Ballroom I & II:** Marketing Maple Syrup, Glenn Goodrich,  
Goodrich Maples  
**Grand Ballroom III:** Grading and off Flavor Syrup, Jim Adamski  
**Central Ballroom I:** Maple Suckers, Jon & Katie Podgorski, Ski's  
Sugarbush  
**Central Ballroom II:** Beginner Maple Wine and Maple Beer, Rod  
Swerman, Swerman Brothers  
**Central Ballroom III:** Open
- 4:20 p.m.**                    **Close of 2022 WMSPA Winter Institute**  
**(\*Presented in Person and via Zoom)**