

Wisconsin Winter Maple Institute

Registration Form 2024

Name(s) _____

Sugarbush Name _____

Address _____

(NO P.O. Boxes)

City _____ State _____ Zip _____

Phone _____

Email _____

WMSPA members \$50 x # _____ = \$ _____

Non-Member \$75 x # _____ = \$ _____

Students (K-12) \$25 x # _____ = \$ _____

Lunch is included with registration

- I would like to attend Saturday's "Board and Brush" (painting) Adult or Kids - \$40.00 per person attending. _____ Person(s)

Membership and Event Registration available at:
www.wismaple.org

Registration is required for anyone to participate whether you are a member or not. Please send in your registration **no later than December 22nd** to:

Theresa Baroun
2546 Homestead Dr.
De Pere, WI 54115

Late Entries and Walk In's are welcome, but there is no guarantee of a meal if you register after December 22nd, 2023. No refunds will be offered after December 22nd, 2023.

Hope to See You all in January!

Event is held at:

Hotel Marshfield
2700 S Central Ave.
Marshfield, WI 54449
855-583-2700
www.hotelmarshfield.com

Block of rooms is saved under:
Wisconsin Maple Syrup Producers Association
Please make hotel reservation by
December 18, 2023 to ensure a space.

Become a WMSPA Member!

For a fee starting at \$50, you will join the foremost recognized maple community in Wisconsin. Have your name or business added to our member list showing your affiliation that potential customers view as a sign of assurance and confidence in your product.

You'll be informed of meetings, spring and fall events plus receive Wisconsin Maple News twice a year and the national Maple Digest four times. In addition members develop camaraderie with like-minded maple enthusiasts at WMSPA sponsored sessions!

Connection with other members at the Winter Institute, Fall Tour State Fair, First Tree Tapping & Annual Meetings. Membership is open to Wisconsin maple syrup producers & maple syrup producers of surrounding states (non-voting members).

Since the founding, the WMSPA has represented many commercial and hobbyist sugar makers in Wisconsin. While we do not conduct actual inspections, we expect our members to conform to all State and Federal standards regarding the production and sale of maple products. We disseminate information to our members to help them maintain strong quality control and we stand ready to assist them if problems arise. We also act as your representative to both State and Federal Government on specific legislative issues that affect the maple industry.

Membership and Event Registration
available at: www.wismaple.org



Winter Maple Institute & Maple Trade Show

January 5th & 6th, 2024

*Digging into the
Deep Roots of Maple*

Silent Auction

4:00 p.m. Friday, Jan. 5, 2024 to
2:30 p.m. Saturday 6, 2024
in person bidding only

Thank you to our Associate Sponsors for your Support



2024 WMSPA

Digging into the Deep Roots of Maple

Schedule Subject to Change

FRIDAY, January 5, 2024

4:00 p.m. – 8:00 p.m. Vendor Trade Show

4:00 p.m. Silent Auction Begins

4:00 p.m. – 6:00 p.m. Hydrometer Testing

5:00 p.m. – 6:00 p.m. Maple 101

Jim Adamski and Mark Isselhardt

6:15 p.m. – 7:15 p.m. Maple 201

Jim Adamski and Mark Isselhardt

5:30 p.m. – 8:30 p.m. Social Hours – Finger Food and Cash Bar - Nasonville Dairy, Hewitt Meats, and Hansen's Sugar Shack

SATURDAY January 6, 2024

7:00 a.m. – 9:00 a.m. Registration Opens

Donuts and Coffee Roth's Sugarbush

7:00 a.m. – 3:00 p.m. Vendor area open

7:00 a.m. – 12:00 p.m. Hydrometer Testing

8:30 a.m. – 10:30 a.m. Board & Brush (Adults)

10:30 a.m. – 12:00 p.m. Board & Brush (Kids)

8:00 a.m. – 12:00 p.m. Morning Program

- Welcome – Steve Anderson, WMSPA President (8:00-8:05)
- UW Extension- Tony Johnson (8:05-8:15)
- NASS Stats – Gregg Bussler (8:15 – 8:30)
- Maple Research and Extension Research updates – Mark Isselhardt (8:30-9:30)

9:30 a.m. – 10:00 a.m. Break - Sippl's Sugarbush

- Syrup Production Conservation Opportunities for Technical and Financial Assistance through USDA Natural Resources Conservation Service (NRCS) – WI State Forester (10:00 to 11:00)
- Sap Yields and Tapping into Stained Woods – Mark Isselhardt (11:00 – 12:00)

12:00 p.m. – 1:00 p.m. Lunch and Presentation

Dessert: Belmark Label Solutions

1:00 p.m. – 2:15 p.m. Breakout Session 1

- Ensuring Quality The Good, The Bad and The Ugly – Mark Isselhardt

- Financing Your Syrup Operation, Cathy Asher, Security Financial Bank
 - Maple 301 Value Added Products: Maple Cream, Jim Adamski
 - Tubing Tool Technology, Kellen O'Connell
 - R.O. Technology Joel Oelke, H2O/Leader
- 2:15 p.m. – 2:45 p.m. Break – Snacks Vendor Area
Anderson Maple Syrup, Inc.
- 2:30 Silent Auction Ends
- 2:45 p.m. – 4:00 p.m. Breakout Session 2
- Filtering maple syrup - Mark Isselhardt
 - Financing Your Syrup Operation, Cathy Asher, Security Financial Bank
 - Maple 301 Value Added Products - Cotton Candy, Jim Adamski
 - Tubing Tool Technology, Kellen O'Connell
 - Sugarbush Forestry - Keeping your trees healthy and productive, Tony Johnson

Mark Isselhardt Maple Specialist

Maple Specialist Mark Isselhardt leads the University of Vermont Extension Maple Program through a combination of original research and outreach related to the production of maple syrup. His focus is on issues that are relevant to all producers regardless of the size of operation. Mark works with maple producers, sharing research and information to help them ensure long-term tree health, improve management of their sugarbush and increase profitability through higher sap yield, syrup production efficiency and syrup quality. In addition to conducting research and consulting with producers, Mark has led initiatives through broad

Notes

We would love to have donated items for our Auction. All types of items welcome, they do not need to be Maple Syrup related, just something attendees would be excited to bid on. All proceeds are split between the Maple Research Fund of the NAMSC and our own WMSPA, please be generous.

Come and Meet our New Maple Intern. As of the printing of this flyer our new intern had not yet been chosen so please come and be among the first to meet him or her.

Things to Bring

In addition to a note pad to jot down all the amazing things you will learn from our knowledgeable dealers and presenters, you may also choose to bring a sample of your syrup for the Maple 201 class. During this class you will learn to evaluate not just your own, but also compare to other producer's syrup.

Finally, bring your Hydrometer, we will have a testing station to make sure yours is correct. Vendors will have them for sale as well if you need a new one.



industry working groups and committee work from the international to local level. He is involved in organizing educational meetings including the annual Vermont Maple Conferences, International Maple Syrup Grading School and more.