**Maplin' on the Mississippi**

**International Maple Conference**

Hosted at the La Crosse Center on the Banks of the Mississippi River

**October 26-29, 2022**

**Convention Registration Form**

<table>
<thead>
<tr>
<th>Name(s)</th>
<th>Date</th>
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<thead>
<tr>
<th>Sugarhouse/Company Name</th>
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<thead>
<tr>
<th>Address</th>
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<tr>
<th>City, State/Province</th>
<th>Email</th>
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*Payment to be in U.S. dollars and must accompany this form.*

**No cancelation refunds after October 1, 2022.**

**All Convention Registrations must be received No Later Than October 1, 2022.**

<table>
<thead>
<tr>
<th>Cost per person</th>
<th># of People</th>
<th>Amount Due</th>
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<tbody>
<tr>
<td><strong>FULL CONVENTION REGISTRATION</strong> - Due Sept. 1, 2022</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Includes: All Convention Sessions, Taste of Wisconsin Welcome Dinner, Thurs., Fri, Sat. breakfast, Thurs. &amp; Sat. Lunches &amp; Breaks, Fri. night tailgating event, Trade Show, Program Book and more. <em>Banquet and Tours Extra</em></td>
<td>$300</td>
<td># __________</td>
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<tr>
<td><strong>LATE - FULL CONVENTION REGISTRATION</strong> (If received after September 1, 2022)</td>
<td>$340</td>
<td># __________</td>
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<tr>
<td><strong>Thursday One Day Only Registration (10/27)</strong></td>
<td>$75</td>
<td># __________</td>
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<tr>
<td>Includes Trade Show, Meetings, Keynote Speakers, Lunch, and Program Book)</td>
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<tr>
<td><strong>Saturday One-day only registration (10/29)</strong></td>
<td>$100</td>
<td># __________</td>
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<tr>
<td>Includes Trade Show, Tech Sessions, Lunch and Program Book.) <em>Banquet Extra</em></td>
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<tr>
<td><strong>Saturday, Evening Dinner Banquet &amp; Program (10/29)</strong></td>
<td>$55</td>
<td># Salmon</td>
</tr>
<tr>
<td>Meal, entertainment and awards. Please indicate any food allergies or restrictions:</td>
<td></td>
<td># Chicken Breast</td>
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<tr>
<td></td>
<td></td>
<td># Pork Loin</td>
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<tr>
<td><strong>Thursday Companion Tours (10/27)</strong></td>
<td>$90</td>
<td># Thursday</td>
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<tr>
<td>Trolley Tour Dark and Historic La Crosse</td>
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<tr>
<td><strong>Saturday Companion Tours (10/29)</strong></td>
<td>$35</td>
<td># Saturday A.M.</td>
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<tr>
<td>A.M and P.M Grandad Bluff/Shop Local</td>
<td>$35</td>
<td># Saturday P.M.</td>
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<tr>
<td><strong>Friday All Day Coach Bus Tours and Lunch (10/28):</strong></td>
<td>$60</td>
<td># 1 Tour</td>
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<tr>
<td>#1 Maple Tour, #2 Great River Tour, #3 Madison Tour Please Rank your choices.</td>
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<td># 2 Tour</td>
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<tr>
<td>See page 7 for tour summaries.</td>
<td></td>
<td># 3 Tour</td>
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</tbody>
</table>

* Tour space is limited.
Registration Form (Continued)

I/we would like to contribute to the silent auction for NAMSC Research & Education fund raiser. Note: Auction items will be put on a silent auction or raffled as a part of the Saturday evening. Bidding will begin at 4:30 p.m. Friday, Oct 28, 2022 and end at 7:30 Saturday, Oct. 29, 2022. Winners Announced Shortly after.

NAMSC Research and Education Fund Raiser Items:

____________________________________________________________________________

____________________________________________________________________________

____________________________________________________________________________

Other Related Information
Hotel reservations should be made directly with your hotel choice. Links to the three “official” hotels Radisson Hotel La Crosse, Home 2 Suites by Hilton, or Holiday Inn La Crosse can be found on our web site: www.wis-maple.org/2022 or https://explorelacrosse.sendsites.net/L/Rate-Sheet/F/4123182801/P/MapleSyrupBt4z

• There are separate registration forms for the Syrup & Confections (page 3) and Photo (page 6) contests. Contests are open to registered convention attendees only.
• Registration for the IMSI Maple Syrup Grading School, October 30-31 must be made on line through, University of Maine, at: https://extension.umaine.edu/maple-grading-school/2022-schools/

Please complete this Registration Form and return pages 1 & 2 with check payable in U. S. dollars to the WI Maple Syrup Producers Association (WMSPA):

Theresa Baroun,
WI Maple Syrup Producers Assn. (WMSPA)
2546 Homestead Dr.
De Pere, WI 54115

• Confirmation of your payment and choices will be sent to the email you provided on page 1.

Registrant’s Signature X _______________ Date __________________
Maple Syrup & Confections Contest Entry Form

Farm or Sugar House Name __________________________________________________________

Contact Name ____________________________________________________________________

Address __________________________________________________________________________

City, State/Province ____________________________________________________________ Postal/Zip __________

Phone(s): _________________________________ Email: _________________________________

Place a check mark beside the maple categories you are entering:

_____ Pure Maple Syrup, **Golden/Delicate** Taste (= or <75.0%)
_____ Pure Maple Syrup, **Amber/Rich** Taste (50.0-74.9%)
_____ Pure Maple Syrup, **Dark/Robust** Taste (25.0-49.9%)
_____ Pure Maple Syrup, **Very Dark/Strong** Taste (>25%)

_____ Maple Candy (Molded Soft Sugar)
_____ Maple Cream (Maple Spread, Maple Butter)
_____ Stirred Maple Sugar (Granulated or Dry Sugar)

Total (Categories entered X $10 per entry.) $ _____________________USD.

(____Check, Credit or Cash)

**NOTE:** Maple syrup and confections entries accepted from **registered convention participants** only. This includes full convention registration or Saturday 1-day only, but entries must be received by 8:00 AM, Oct 29. This deadline is firm!

**Preferred:** Bring your entries, entry form and payment to the convention registration desk by:

**8:00 a.m. Saturday, October 29.**

**Alternative:** Entries may be mailed or shipped in advance, but hand delivery to the convention is encouraged and preferred. If shipped, please do it early and be certain products are wrapped securely. The WMSPA cannot be responsible for lost or damaged items. Mailed entries with payment must be received ahead of the convention by **Wednesday, October 19** and should be sent to:

Dawn Roth, 656 Tower Dr. Cadott, WI 54727

Please review the Syrup & Confections Contest Rules and Guidelines that follow.
Syrup & Confections Contest Rules and Guidelines

The contest will be conducted under Maple Contest Guidelines developed by the IMSI and approved by NAMSC.

- All entries must be identified by means of a sticker or tag or by printing directly on the container. The ID shall include the sugar bush/farm, producer name, address and syrup/confection class entered.
- Syrup entries for each class must be submitted in a single sealed U.S. 16 ounce (one pint) or Canadian 500 ml glass or plastic container.
- Entries will be placed by contest staff (not judges) in coded glass containers without names for judging.
- Only one entry per person/sugar house per category will be accepted.
- Entry fee of $5 per entry. (Will be used by WMSPA to purchase awards, ribbons and contest supplies.)
- All entries must be produced in 2022 by the person entering the contest.
- Entries become the property of the WMSPA. However...
  We will make every effort to have entries available for return/pick-up following the banquet.
- Entrants will also be able to pick up their judging score sheet/comments following the banquet.
- Entries will be displayed during the convention.
- Winners (1st, 2nd, 3rd syrups and 1st & 2nd confections) in each category will receive plaques and be announced at the banquet on Saturday, October 29, 2022.

How Syrup Will Be Judged

Syrup entries will be evaluated for proper density, color, clarity and flavor according to the following:

**Density**: Should be greater than or equal to 66.0 Brix and less than or equal to 68.9 Brix. Brix will be determined by judges using a refractometer.

**Color**: Entries must conform to new grading standards developed by IMSI and endorsed by NAMSC, and will be judged accordingly.

**Clarity**: Syrup should be clean and clear with no visible impurities (cloudy, sugar sand, etc.)

**Flavor**: Syrup should be free of off-flavors and representative of the color class entered. (i.e. Golden/Delicate syrup should taste appropriately for the Golden/Delicate category.)

**Note**: Entries judged as not conforming to the above standards will be disqualified. All entries judged acceptable will receive the designation “Excellent” and progress for final judging.

Qualifying entries will be judged and ranked according to best flavor by the panel of judges. The flavor ranking will be the final and sole determinant of placement for awards.
How Confections Will Be Judged

Maple Candy (Molded Soft Sugar)

- Enter one box with 6 pieces of small maple leaf candy. Candy is not to be crystal coated.
- Candy will be judged for:
  - Appearance- Color, form good, no separation of white areas
  - Texture- Hardness, crystallinity, surface texture
  - Flavor- Representative of maple candy with no off flavors

Maple Cream (Maple Butter, Maple Spread)

- Enter one 8 ounce (or 250 ml) plastic or glass container of maple cream. No extended shelf-life cream allowed.
- Maple Cream will be judged:
  - Appearance- Color: very light, no air bubbles, no separation.
  - Texture- Hardness, crystallinity.
  - Flavor- Representative of maple cream with no off flavors.

Stirred Maple Sugar (Granulated or Dry Sugar)

- Enter one 8 ounce (or 250 ml) plastic or glass container of stirred maple sugar.
- Stirred Maple Sugar will be judged:
  - Appearance- The “creep” test is used to rate stirred sugar. A small amount of the sugar is placed on a piece of paper in a conical mound. The more the sugar “creeps” toward the paper the better. The more the creep, the drier. Powder sugar will be penalized.
  - Texture- Fine crystalline structure.
  - Flavor- Representative of stirred maple sugar with no off flavors.
Photo Contest Entry Form

Name ________________________________________________________________

Address __________________________________________________________________________

City, State/Province ___________________________________________ Postal/Zip _____________

Phone(s): _________________________________ Email: _________________________________

Select the photo categories you are entering. One entry per person per category limit.

_____ Sugar House Scene (Interior or Exterior)

_____ Sugar Bush Scene (Sugaring Season, Winter, Fall Colors, etc.)

_____ Product Ready For Market (Containers, Packaging/Labels, Retail Displays, etc.)

_____ Maple People on the Job (Past, present, young, old, etc.)

Total Fee (Categories entered X $10 per entry): $ _____________ U.S.D.

NOTE: Photo contest entries accepted from registered convention participants only. This includes full convention registration or Wednesday 1-day only.

Preferred- Bring your entries, entry form and payment to the convention registration desk by:

9AM, Thursday October 27, 2022

Alternative- Entries may be mailed or shipped in advance, but hand delivery to the convention is preferred. If shipped, please do it early and be certain entries are wrapped securely. The WMSPA cannot be responsible for lost or damaged items. Mailed photo contest entries with payment must be received by

Wednesday, October 19 and should be sent to:

Pam Melander, N602 Leafy Grove Rd. Merrill, WI 54452

Photo Contest Rules and Guidelines

• Contest participation is limited to registered convention attendees (Full convention or 1-day).
• Photos may be black/white or color and unframed.
• Must be taken by maple producer or maple industry professional or an immediate family member.
• Individual photos must be no smaller than 5X7” and no larger than 8X10”.
• Name, address and entry category clearly indicated on the back of each entry.
• Winners will be selected by popular ballot vote of convention attendees and announced at the banquet on Saturday evening.
• Pictures will be available for pick-up/return after the Saturday’s banquet.
• 1st place winners in each category will receive a plaque.
Companion Tours

Companion Tours are planned during the three-day program for those who want to break away from the convention business agenda.

**Thursday Oct. 26, 2022**

**Trolley tour of Dark and Historic La Crosse- 25-person Limit**

Historic/Dark La Crosse Trolley Tour: The bright red trolley bus is a nostalgic re-creation of the types of vehicles that traversed the streets of La Crosse in days gone by. The "Dark" portion of the tour focuses on downtown La Crosse’s macabre past. Your narrator will guide you down a dark path through the red-light district, Prohibition, small-town politics, and vigilante justice in a young and restless river town bordered by the sleepless Mississippi River.

**Stops along the way**

St. Rose Chapel: The Mother House of the Franciscan Sisters of Perpetual Adoration, the Chapel of Angels is recognized as one of the most beautiful in the United States. Since August 1st, 1878, at least two Franciscan Sisters have maintained a 24-hour prayer vigil for the Church, community and the world.

Java Vino: Spacious & versatile cafe providing coffee & espresso drinks, wines by the glass & American bites. We will be stopping for a quick cup of coffee.

Houghton’s Jackson Street Pub: One of La Crosse’s favorites since 1987. This Irish themed pub provides home-cooked food and made-from-scratch soups like their chicken dumpling, which locals tell you is a favorite. Other local favorites include the Friday Night Fish Fry, deep fried chicken and their appetizers. At the end of our scrumptious meal, don’t forget to ask for Mary’s home-made desserts.

Castle La Crosse: Castle La Crosse is a spectacular Bed and Breakfast located in charming La Crosse, Wisconsin. This 1892 house features five guest suites all with private baths and a lavish morning breakfast. Guests have access to ground floor accommodations that include the music room, library, sun porch and much more. Whether you are a historic home lover or not, all will appreciate the splendor located inside this magical home.

**Saturday Oct. 29, 2022 A.M and P.M.**

**Grandad Bluff, Shop Local, and Scavenger Hunt**

The Tour will depart at 9:00 a.m. and 1:00 p.m. The bus will take participants up to Grandad Bluff. Grandad Bluff has become not only a destination point for thousands, but also a symbol of this great Coulee Region. La Crosse’s recent renovation (completed in April of 2012) showed the importance and grandeur of Grandad Bluff to all who visit! The 600-ft high bluff overlooks the city of La Crosse. The view of the Mississippi River Valley includes the three states of Wisconsin, Minnesota and Iowa. Wisconsin Trails readers voted this “the most scenic view in the state.” After returning back from the Bluff, experience a Scavenger Hunt and Shop Local, which is all in walking distance of the La Crosse Center. Discount coupons to shop and sample “La Crosse” will be included. The Scavenger Hunt is prepared by the Companion Committee in conjunction with local business and Explore La Crosse. Prizes will be awarded at the banquet.
FRIDAY ALL-DAY MOTOR COACH TOURS
October 28, 2022.
Tours will depart at 8:00 AM and return to La Crosse Center at 4:00/4:30 P.M.

Note: The tours will include stops requiring moderate walking and stairs. Bus capacities are limited. If one tour fills out, subsequent registrants will be assigned to the remaining tour with capacity.
Exact schedule, routes and stops subject to change.

Tour #1 Maple
Tour #1 will include a variety of sugarbush stops along with stops at a couple scenic areas. Lunch will include a true WI Sunday Chicken Dinner.

Maple Valley: Maple Valley is a thriving cooperative with a conscience. It is owned by farmers, employees, customers, vendors, and investors with a common vision for a healthy world where nature is protected, people cooperate for the good of all, and communities are strong. It was originally co-founded almost 30 years ago by maple farmer Cecil Wright and two good friends. Cecil also worked at Organic Valley/CROPP Cooperative for 18 years, which provided the experience that fueled his determination to shift Maple Valley’s business structure to a cooperative in 2007. Maple Valley’s headquarters and main production facilities are located in the small, rural town of Cashton, Wisconsin. They are currently renovating a newly purchased property across the street and the new facility will increase their maple production and storage capacity by 200%. With sustainability and operational efficiency in mind, it will have motion-activated LED lighting, will use radiant heat from the cook tanks to partially heat the space, and costs are offset with RECs (Renewable Energy Credits) purchased through a partnership with the local Cashton Community Wind Farm. Maple Valley has over 30 farmer members tapping trees in Wisconsin, Minnesota, Michigan, Ohio, Pennsylvania, New York and Vermont. These are family farms, most of which span several generations where they've passed along the craft of maple sugaring. Maple Valley Cooperative's farmer members must be certified organic sustainable farming stewards who ensure that their maple woodland understory stays intact to provide habitat for abundant and diverse wildlife and to prevent soil erosion. The farmers minimally tap their maple trees so they stay healthy and may produce for up to 200 years. In return for their dedication to quality and stewardship, the co-op offers the farmers a competitive, sustainable living wage.

Country Maple Supplies Country Maple supplies is a family business which was founded in 1999. The Hostetler family started with 800 taps on buckets and a 4x12 natural wood fire evaporator. They have steadily grown through the years to 5800 taps all on natural vacuum tubing. In 2014, they upgraded to a Leader Vortex arch and Steam Away. In December 2019 they were approved to Leader dealership. Their customer base includes local to Colorado.

Wild Cat Mountain Located on a ridge rising steeply above the Kickapoo River, Wildcat Mountain State Park offers camping for families, groups and horseback riders. Twenty-one miles of scenic hiking, nature and equestrian trails meander through the park. Observation points and picnic areas overlook the Kickapoo Valley. The Kickapoo River is popular for paddling, and rentals are available in the village of Ontario.

Kickapoo Valley Reserve Located in the Driftless Area of southwestern Wisconsin, Kickapoo Valley Reserve features an extensive landscape with a high diversity of plant communities, numerous rare plants and animals, and significant archaeological and geological features. Meandering through the site is the scenic Kickapoo River bordered by numerous sheer cliffs and forested bluffs. The surrounding vegetation is diverse with northern stands of white pine and hemlock, extensive, rich southern hardwood forests dominated by sugar maple and oaks, forested spring seeps, southern sedge meadow, shrub-carr, alder thickets, hardwood swamp, and shaded cliffs. The shady, sandstone cliffs contain numerous seeps and harbor many rare plants that are restricted to cool, moist microclimates. These cliffs are an important habitat for one of Wisconsin's largest populations of a federally threatened plants.
Numerous other rare plants are present including a central Wisconsin endemic found nowhere else in the world. The Reserve is also home to many rare and uncommon birds. Restoration and management within many areas will encourage native vegetation and increase the amount of habitat for the rare plants and animals that live within the site. The Kickapoo Valley Reserve is owned by the State of Wisconsin and Bureau of Indian Affairs - in Trust for the Ho-Chunk Nation, and managed by the Kickapoo Reserve Management Board and was designated a State Natural Area in 2002. Participants will get the chance to walk and explore the reserve.

**Phil Gudgeon’s Maple** Phil and Sarah Gudgeon’s sugarbush is located amongst the pristine hills of the Driftless region near the Westby area. The Gudgeon’s run their remote sugarhouse with a propane generator for electricity and supply hot water from heat exchangers on the generator. They cook with a propane evaporator and R.O. Their taps are on vacuum with more than one location. The Gudgeon’s also have a refrigerated storage.

**Tour #2 The Great River Tour**
Tour #2 will travel along the Mississippi river with stops at the Eagle Center, a Wisconsin Winery, and the Dahl’s Auto Museum. Lunch will include a true WI Friday Fish Fry

**Eagle Center:** Have you ever wondered, “How much does an eagle weigh?” or “How big is their wingspan?” The answers await you in an engaging and entertaining live eagle program by the National Eagle Center, the world’s premier resource for impactful eagle education and experiences. You’ll learn about eagle biology, ecology, and natural history, and meet one of the National Eagle Center’s resident eagle ambassadors! Plus, you’ll have the opportunity to have your questions answered by one of our expert eagle educators. This program is great for all ages and cameras are welcome. The National Eagle Center is a world-class museum located on the banks of the Mississippi River in Wabasha, MN. Home to permanently injured bald eagles, the National Eagle Center is the world’s premier resource for impactful eagle education and experiences. Guests meet live eagles up-close, enjoy engaging classroom programs featuring the live eagle ambassadors, and explore interactive exhibits and galleries highlighting the biology and natural history of eagles and raptors, as well as their rich connections across cultures. The National Eagle Center (Eagle watch, Inc.) was founded in 1989 by volunteers dedicated to sharing the unique opportunity to view wild bald eagles in Wabasha in winter with visitors. At that time, the bald eagle was still endangered and a rare sight in the lower 48 United States. In 2007, the bald eagle was removed from the endangered species list and the National Eagle Center celebrated the grand opening of its current facility.

**Wisconsin Winery Tour** A stop will be made at a WI Winery. We will have a winery tour and wine tasting.

**Dahl’s Auto Museum** Take a stroll down memory lane and immerse yourself in the rich history of the most widely used mode of transportation, the automobile. The Dahl Auto Museum celebrates the Dahl family’s involvement as automotive dealers spanning over 100 years and 5 generations. It also features the history of the automobile through the eyes of Ford Motor Company, an extensive mascot collection and many beautifully restored classic automobiles from the turn of the century to present. Dahl Automotive La Crosse is the eighth oldest Ford dealership under continuous family ownership in the nation. The rich history of the family as they continue to grow alongside the automotive industry is a great legacy in the making.

**Tour #3 Madison Tour**
Tour #3 will travel to Madison for a once in a lifetime tour of the Forestry Products Lab and UW Plasma Physics Lab. Lunch will include a true UW Madison lunch.

**Forestry Products Lab** The Forest Products Laboratory (FPL) was created in 1910, and was moved to its current building atop a knoll overlooking the University of Wisconsin Madison Campus in 1932. There, research is conducted on all things wood-related. The lab’s xylarium, or research wood collection, is the largest in the world, with over 103,000 samples. Its herbarium contains one of the largest collections of wood-decay fungi in existence.

Perhaps unsurprisingly, FPL is the only federally funded wood utilization research laboratory in the United States, and as such it answers to the public as a government resource.
Operating under the Forest Service, the laboratory dispenses timely advice on wood through its hotline—just call 608-231-9200. When it’s not answering the public’s burning questions, FPL is a repository of oddities. In their xylarium they have a piece of Leadwood, which is the heaviest and hardest wood in existence, weighing 85 pounds per cubic foot. Another sample, a piece of African Crossfire Mahogany, was the veneer used on the interior of Pontiac automobiles in 1973. It’s a beautiful specimen with brown waves rippling through its golden grain, like caramel cascading down a candied apple.

Within the walls of this curious laboratory, innovative research is conducted on a daily basis for society’s benefit. And resting in cabinets sit artifacts accrued over a century, waiting to tell a story about our past and the potential future of wood technology.

**Wisconsin Plasma Physics Laboratory** (WiPPL) is funded by the DoE Office of Fusion Energy Sciences to operate several multi-investigator, intermediate-scale plasma physics devices, and represents the Plasma Physics efforts within the University of Wisconsin Physics Department. WiPPL serves both UW and external users, and supports the core of a broad research program to understand the flow of energy between fields and particles in plasmas.

WiPPL coordinates the joint operation of the Big Red Plasma Ball (BRB) and Madison Symmetric Torus (MST) devices with a focus on frontier basic plasma science. The combined capabilities of these two devices and their associated infrastructure creates a unique opportunity to lead the world in expanding the basic plasma frontier and to fully realize the extraordinary potential of laboratory experiments to transform space and astrophysical plasma science.

For external users, WiPPL provides a suite of plasma source and diagnostic capabilities on the BRB and MST that manipulate and probe fundamental plasma processes in a variety of geometries. Scientific and technical staff operate the two devices on behalf of all users.