

Tapping New Opportunities

FRIDAY, January 8, 2027

8:00 a.m. – 4:00 p.m. 1-day Maple Quality Control Program

10:00 a.m. – 2:00 p.m. Student-day at the Winter Institute:

- **10:00 a.m. – 11:15 a.m.** Maple 101 Jim Adamski, CDL/Roth Sugar Bush
- **11:15 a.m. – 12:00 p.m.** Lunch
- **12:00 p.m. – 2:00 p.m.** Maple 102 “Quality and Tasting” Jim Adamski, CDL/Roth Sugar Bush

2:00 p.m. – 8:00 p.m. Vendor Trade Show

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

5:30 p.m. – 6:45 p.m. The science of sap flow with an introduction to the new 3/16-inch tubing systems Guide, Abby van den Berg

4:00 p.m. Silent Auction Begins (Proceeds benefiting Maple Research and WMSPA)

5:30 p.m. – 8:00 p.m. Social Hours – Finger Food and Cash Bar, Sponsored by Nasonville Dairy and Hansen’s Sugar Shack

SATURDAY January 9, 2027

7 a.m. – 9:00 a.m. Registration Sponsored by Roth’s Sugar Bush/CDL

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

8:00 a.m. – 9:30 a.m. Maple syrup + charcuterie, April Wiencek, The Tippy Housewife

10:00 a.m. – 11:30 a.m. Maple syrup + party dips, April Wiencek, The Tippy Housewife

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

- Welcome – Scott Kohn, WMSPA President
- NASS Stats – Gregg Thessen, NASS
- DATCP Website Update, Stefan Boerboom, DATCP
- Long-term impacts of tapping and sap collection on tree growth and health, Abby van den Berg
- Your Sugaring Operation in Your Pocket: From Mapping the Woods to Packing the Barrel, Jeff Skarda, Sap Spy

- Syrup yields and flavor from red maple trees, Abby van den Berg

9:30 a.m. – 10:00 a.m. Break with Snacks Sponsored by Sippls Sugar Bush

12:00 p.m. – 1:00 p.m. Lunch (Producer of the Year and

Lifetime Member Award Presentation)

Dessert: Belmark and Maple Hollow

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

- Best practices for preventing off-flavors and producing syrup with Grade A syrup flavor, Abby van den Berg
- Tubbing Techniques for High Yield, Joel Oelke
- Maple 101, Jim Adamski, CDL/Roth Sugar Bush
- Engaging your maple business through social media, April Wiencek, The Topsy Housewife
- The Organic Advantage: Certification, Opportunities, and Growing Your Maple Business, Justin Cain

2:15 p.m. – 2:45 p.m. Break – Snacks: Anderson Maple Syrup

2:45 p.m. Silent Auction Ends

2:45 p.m. – 4:00 p.m. Breakout Session 2

- Digging deeper on yields, Abby van den Berg
- DIY TSI - Do it yourself timber stand improvement, Tony Johnson, UW Extension
- Tubbing Mistakes that Cost you Money, Jim Adamski, CDL/Roth Sugar Bush
- Ideation to Fruition: Product development to distribution, Alicia Sigl, Brenda Hansen, Stefan Boenboom, April Wiencek, and Dave Swanson
- The Organic Advantage: Certification, Opportunities, and Growing Your Maple Business, Justin Cain

