

Wisconsin Winter Maple Institute

Registration Form 2026

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

☐ Friday Grading School (20 person limit)
\$100.00 per person attending. _____ Person(s)

☐ Friday Student Day: Free (pre-registration required)

☐ T-shirt making Adult or kids
\$25.00 per person attending. _____ Person(s)

☐ Bird Friendly Listening Session (12 person limit)

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 January 9th** 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 January 9th, 2026. No refunds will be offered after January 9th, 2026.

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
January 9, 2026 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 23rd & 24th, 2026

*Tapping the Future
with Maple and Beyond*

Silent Auction

4:00 p.m. Friday, Jan. 23, 2026 to
2:30 p.m. Saturday 24, 2026
in person bidding only

Thank you to our Associate Sponsors for your Support



2026 WMSPA

Tapping the Future with Maple and Beyond
Schedule Subject to Change

FRIDAY, January 23, 2026

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. Sweeting your cocktail and cooking with Maple Syrup, April Wiencek, Topsy House wife

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, Hewitt Meats and Hansen's Sugar Shack

- Reverse Osmosis Operation and Maintenance, Jim Adamski, CDL/Roth Sugar Bush
 - Engaging your maple business through social media, April Wiencek
 - Overview of the Bird Friendly Maple Program
- 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**
- Tapping Techniques – Timing, Spout Size, & Sanitation, Adam Wild, Cornell University
 - How to develop a Webpage, Justin Baroun
 - Bird Friendly Listening Session, Virginia Tech
 - Proper Bottling Techniques, Jim Adamski, CDL/Roth Sugar Bush
 - Engaging your maple business through social media, April Wiencek

SATURDAY January 24, 2026

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. Crafting with Cricut's

10:00 a.m. – 11:30 "Cooking with Maple"

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

- Welcome – Brenda Hansen, WMSPA President
 - NASS Stats – Gregg Bussler
 - Chilling Maple Sap- Adam Wild, Cornell University
 - Sanitation and Safety in the Sugar House, Stefan Boerboom, WDATCP
 - Getting Density Right, Adam Wild, Cornell University
- 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

- Healthy Forest from the Ground up, Adam Wild, Cornell University
- Labeling of Maple Syrup and Maple Syrup Products, Stefan Boerboom, WDATCP

Adam Wild
Maple Industry Educator



Adam Wild is Director of Cornell University's Uihlein Maple Research Forest in Lake Placid, NY and co-director of the Cornell Maple Program. As director, Adam oversees operation of the 7,000 commercial tap operation along with leading the applied research and education aspects of the forest and producing other tree syrups. In addition to his work within the research forest, Adam provides educational workshops and training for maple producers to increase the productivity and sustainability of their maple operations. Previously, Adam was an Assistant Professor of Plant Sciences at SUNY Cobleskill where he developed and taught a course in maple syrup production. Outside of his work with Cornell, he and his wife run a small vegetable and cut flower farm. Adam has a M.S in Forest Ecology from the SUNY College of Environmental Science and Forestry where he researched factors impacting maple sap sweetness.

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 Maple Intern, Allis Teska, who is pursuing a Bachelor's degree in Agriculture Education at the University of Wisconsin-River Falls-River Falls, WI.

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, students bring a sample of maple syrup to compare with other students. 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.