



Welcome to the 2020 Maple Seminar hosted by Addison County Sugarmakers at Middlebury Union High School, on January 11th, 2020. Our registration begins at 8:00 am. Coffee and maple cream donuts will be served to start your day! Please visit our exhibitor first thing in the morning or during the lunch break at 11:45-1:00.

The Welcome and State of the Industry Discussion will begin at 9:00 and conclude at 10:15. We have put together a diverse collection of classes following five learning tracks that we hope will be thought provoking, educational, and interesting.

We have arranged to have hydrometer testing so please don't forget to bring yours in to have checked.

Sugarmaking for Beginners – Classroom #1

Session 1 10:30-11:45

Beginning Sugarmakers – Bill Scott, FFA Emeritus

In this two-part session, Bill leads beginning sugarmakers from the tree to the sugarhouse, discussing taping, tubing, filtering basics and other techniques. The second session reviews boiling techniques, and best practices when it comes to drawing syrup off, filtering, grading and canning.

Session 2 1:00-2:15

Beginning Sugarmakers – Bill Scott, FFA Emeritus

Part #2

Session 3 2:30-3:45

Tapping Tips - Wade Bosley, UVM Proctor Maple Research Center

Learn the Do's and Don'ts of tapping to get the best product possible. Hole depth and placement, size of tree and tubing size all play a roll in getting good sap flow. Wade will discuss things that work and what does.

Maple Research – Classroom #2

Session 1 10:30-11:45

Got Trees? But No Sugarhouse – Mark Cannella, UVM Extension

Mark will have a discussion and analysis of the financial and time commitments regarding “sap only” compared with a complete sugarhouse operation. With maple operations sinking greater than \$50 per tap, when it makes more sense just to sell sap?

Session 2 1:00-2:15

Research and Extension Update from UVM – Abby van den Berg, UVM Proctor Research Center

For decades, Proctor Maple Research Center has provided valuable information to sugarmakers and lead the way in new technology within the industry. Abby will discussion current studies as well as providing updates on on-going research.

Session 3 2:30-3:45

Controlling and Releasing Fluid By-Products – Jason Bradley, VT Agency of Natural Resources

Jason will follow-up on Patrick Fry's work and research. This presentation will continue to discuss easy (and inexpensive) solutions to mitigate most concerns the Vt. Agency of Agriculture, Food and Markets (VAAF) and Agency of Natural Resources (ANR) may have.

Quality Control – Classroom #3

Session 1 10:30-11:45

What Grade of Syrup are You Really Making? – Henry Marckres, Maple Flavor Specialist

This session will help you understand the proper way to grade your syrup. It's not just color and it's not just flavor.

Bring your own sample to work with. CLASS LIMIT IS 20. Indicate on registration form if you want to take the class.

First come, first served.

Session 2 1:00-2:15

Sugarhouse Certification – Jason Gagne

VMSMA has been working on protocols for sugarhouse and sugaring operations to meet the new FDA food safety regulations. Learn the time-table for implementation as well as what you can do to bring your operation into required compliance.

Session 3 2:30-3:45

Identifying Effective Organic Defoamer – Abby van den Berg, UVM Proctor Research Center

Salt pork hanging over the rig doesn't cut it as organic and canola oil is not as effective as other non-organic defoamers. Abby will go in depth to explore defoamers that really work and are still accepted as organic for all producers.

Big Time Operations – Auditorium

Session 1 10:30-11:45

Handling Large Sap Flows - JR Sloan, Cabot

Every sugarmaker dreams of a large sap flows, but dreams can be nightmares! JR will discuss how to handle large sap flows with the equipment that you have. Learn how to set-up and use tanks, tubing and R/O to handle high flows.

Session 2 1:00-2:15

Sugarhouse Design for the Future – JR Sloan, Cabot

JR will comment on creating efficient sugarhouse designs for the new decade. Extended seasons – tapping in December and finally quitting in April – and there is more and more technology being incorporated into syrup production, these changes require a better sugarhouse design.

Session 3 2:30-3:45

Training and Retaining Employees – Dean Parent, Operations Manager for Runamok Maple

Getting, training and retaining employees in any business is extremely difficult. Dean, at Runamok Maple, lends insight into how they get, train, and retain employees. Sugarmakers need to rely on both part-time and full-time employees no matter the size of their business.

Sugaring Basics – Choir Room

Session 1 10:30-11:45

Introduction to the Game of Logging – David Birdsall, Northern Woodlands

David will introduce the basics of chain saw usage, help attendees identify trees with hang-ups, and best practices for woods safety. **This class is only scheduled to be offered once, please indicate on the registration form if you would like to take the class.**

Session 2 1:00-2:15

Using the Best Containers for Retail Sales – Brendan Haynes, UVM Proctor Research Center

Whether you choose to use glass or plastic containers, selling the best quality syrup is the end goal. Brendan will present research results that may or may not confirm or deny your suspicions.

Session 3 2:30-3:45

Ticks, Ticks, and More Ticks – Roundtable Discussion

Ticks and Lime Disease is on the rise and the little critters are around the year 'round. Whether you are tapping, gathering, working in the woods, or checking lines it's easy to be covered! This roundtable discussion will cover best practices and useful information on keeping you safe for many seasons to come.

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