

Maple Mainline

Location: off US Rt. 7 just south of the village. Lunch will feature a pork roast dinner with all the fixings.

The University of Vermont Extension, Addison County Maple Sugarmakers Association and Vermont Maple Syrup Makers' Association are pleased to offer the 6th annual Vermont Maple Conferences on 3 Saturdays in January, 2010. The conferences are educational meetings held for the purpose of bringing the latest information and research findings about forest management, sap collection, syrup production, quality control, and marketing to sugarmakers in Vermont and surrounding regions. These all day meetings, which are designed to provide education for maple producers of all levels of skill and experience, are open to the public. Classes are taught by scientists, natural resource professionals and sugarmakers from around the state. Meetings also feature a trade show with vendors displaying maple related equipment and a lunch with a maple theme. These meetings are widely perceived to be among the best educational opportunities for sugarmakers in the US and Canada.

Please Note:

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are made out to different organizations, and the forms are sent to different addresses. Thank you!

will be set up from 7:30 am through noontime, with coffee & donuts &/or pastries. The trade show will also be open at that time.

Location: West side entrance to Lamoille Union High School, US Rt. 15 in Hyde Park. Lunch will be catered by the Culinary Arts program and will feature Maple Bourbon Roast Pork, with all the fixings.

Location: off US Rt. 5, just south of Bellows Falls. Lunch will feature ham dinner with homemade casseroles, salad & desert by the Freshman class & parents.

m 02-223-2389 or 866-860-1382 (toll free)

Please Note: All conference sites are on school property. A strict policy must be followed.

You are welcome to attend all of the various meetings. We have developed a very inclusive agenda, with classes for all levels. We sincerely hope this program will be beneficial to you and your maple operation.

VMSMA President's Message: Education Pays Big Dividends

With this being said, it now makes more sense than ever for maple producers to attend at least one of our Vermont Maple Conferences this coming January. Over the last decade or so we have seen a big change in the way we gather and produce our maple syrup. Now many of our producers average a half gallon or more of syrup per tap year after year. Ten years ago and for some even today it's hard to believe this is even possible, but because of good educational seminars such as these, producers are now learning what it takes to make this happen.

We saw a record number of attendees last year and the number of producers coming to more than one of these schools per year is also still growing. No matter how many years you have been sugaring or how large your operation is I believe you can always learn something new; maybe you can get a new idea just by talking with a fellow sugarmaker and learn what's working for them. I would once again like to ask anyone who is planning to attend one of this year's schools to please bring a friend, possibly someone that has never attended one of these new maple conferences so they too will see just how much information there is here for them.

Thank you and see you there!

Rick Marsh, President VMSMA

Lamoille Union and Bellows Falls High Schools: Jan 23 & 30 Schedule for the day:

7:30 ~ Registration opens; Coffee & Donuts
8:30 - 9:00 ~ Welcome (in Auditorium)
9:00 - 9:50 ~ Session I
10:00 - 10:50 ~ Session II
11:00 - 11:50 ~ Session III
12:00 - 12:50 ~ Lunch & Trade Show
1:00 - 1:50 ~ Session IV
2:00 - 2:50 ~ Session V
3:00 ~ Turn in Evaluations, Have a Safe Trip Home



Tim Perkins recording sap flow under vacuum.

Check-valve Adapters and Antimicrobial Silver spouts: Pros and Cons ~ Dr. Tim Perkins, director of the UVM Proctor Maple Research Center will describe two years of research on the use of check-valve adapters and antimicrobial silver spouts and droplines.

Concentration of Maple Syrup by Reverse Osmosis ~ Yvon Pellerin of Dominion and Grimm has been involved in building and developing reverse osmosis for maple syrup since 1986. He will discuss how reverse osmosis use has changed since 1980's and how equipment improvement, customer needs and technology availability have driven equipment modifications. He will present the good utilization method, show the performance, cost and performance limits and discuss what he can see in the future in terms of maple syrup filtration.

Beware of Lurks in Your Sugarhouse! ~ Henry Marckres, chief of Consumer Protection for the VT Agency of Agriculture will tell you that there are "things" in your sugarhouse that may affect the quality and safety of your syrup. This is a reminder of what to watch for when producing and packing your product.

Avoiding Equipment Trouble in Modern Sugaring Operations ~ Nick Atherton of MaplePro will highlight some of the problems he has encountered in 15 years of service calls to maple operations, and discuss how producers can avoid both mechanical and electrical trouble. Part I will cover pumps, releasers and other components of vacuum systems; Part II will cover reverse osmosis. **Hyde Park Only.**

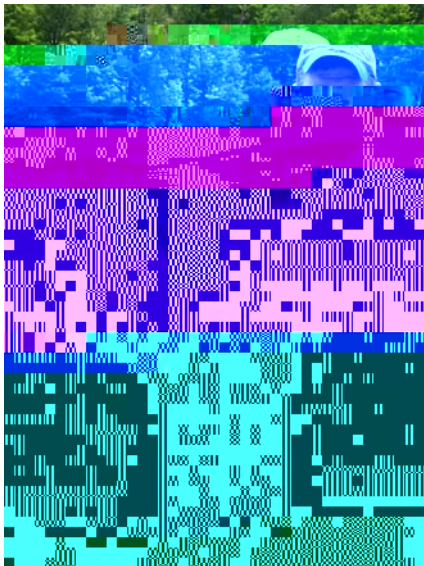
Account Manager Charlie Lavery will detail how to ship your items properly so you can avoid any damage or delay to your shipments. He will also update you on the increasing number of services that are available to streamline your shipping processes.

In addition, we will provide you with the latest information on our shipping processes.

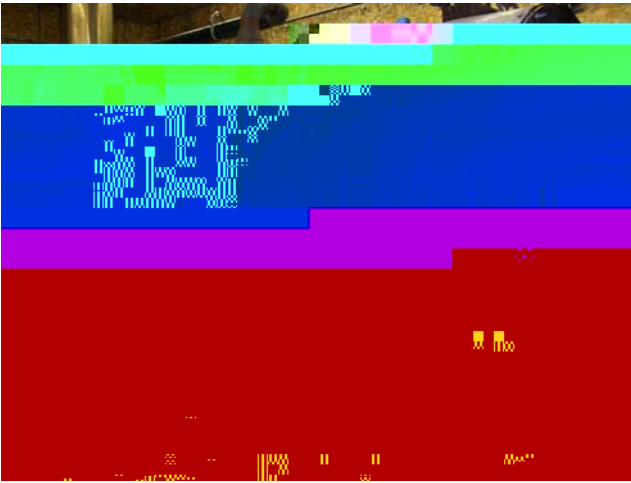
Processes

Immature trees with girdling roots, V crotches, cankers and other defects can develop into mature trees that are low in vigor or at risk for catastrophic stem failure. The presentation will illustrate trees with various defects, and explain how a program of early detection and removal could help land managers avoid having to cull large trees from the mature sugarbush. Also, a discussion of recent changes in the Vermont Current Use program that can affect sugarmakers. Bill Guenther, Windham County Forester (Bellows Falls) and Michael Snyder, Chittenden County Forester (Hyde Park).

Abby van den Berg and Mark Isselhardt. An experiment was conducted at the Proctor Maple Research Center to investigate the effects of pre-concentrating sap with reverse osmosis (RO) to very high sugar concentrations (>20%) on the chemistry and flavor of maple syrup. Syrup was produced simultaneously with sap concentrated to 8 and 22% in identical, oil-fired evaporators on several dates during the 2009 production season. Results of analyses of the chemical composition and flavor of the syrup will be presented.



Mark Isselhardt of the Proctor Center will take some of the mystery out of operating a filter press.



Harold Torre of Milton uses this big steam boiler in his evaporation system.

Joe Russo, Belvidere

Modern Tubing and Sap Collection ~ Canada's
Jean Francois Goulet presents effective techniques for
getting the sap from the tree to the sugarhouse or
gathering tank using the most modern equipment.

Electric Costs Hurting Your Bottom Line? ~ Jenn
Osgood from Efficiency VT and Brenda Spaff

**UVM Extension
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2010 ~ 3 Maple Conferences

Health of Sugar Maple in Vermont: 2009 Reported by the Vermont Dept. of Forests, Parks, and Recreation

According to our annual survey of North American Maple Project plots, the health of sugar maples continues to improve. Presumably this is thanks to several years of ample precipitation, continuing recovery from the forest tent caterpillar outbreak, and no major pest problems. Containing the spread of Asian longhorned beetle remains a primary concern. Although infested trees continue to be detected around Worcester, MA, the eradication effort has made a substantial impact. While hundreds of beetles were collected there in 2008, less than thirty were collected last summer. One of the new infestations around Worcester was probably moved by firewood. To address this risk, Vermont State Parks have limited the use of firewood from more than fifty miles away, and out-of-state firewood is prohibited from National Forest campgrounds. We've also been surveying campgrounds visited by, and properties owned by, residents of the infested area in Massachusetts. To help with early detection, Vermont has been part of a broad regional effort to train volunteers and encourage others to be on the lookout for this insect. We have outreach materials available for sugarmakers interested in helping to spread the word.

For more information, visit beetlebusters.info, vtforest.com, or contact us at 802-241-3606.