

The University of Vermont Extension, Addison County Maple Sugarmakers Association and Vermont Maple Syrup Makers' Association are pleased to offer the 10th annual Vermont Maple Conferences on Saturday January 12th, 19th and 26th, 2013. 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:

The enclosed registration form has two parts. Please fill out the appropriate half, depending on whether you wish to attend the Jan. 12th meeting, or either the Jan. 19nd or 26th meetings. Note that the meeting day schedules are different, that the checks are made out to different organizations, and the forms are sent to different addresses. Thank you!

Registration tables will be set up from 7:00am (Middlebury) or 7:30am (Hyde Park and Bellows Falls) through noontime, with coffee & donuts &/or pastries. The trade show will also be open at that time.

UVM Extension helps individuals and communities put research-based knowledge to work.

Sat., Jan. 12, Middlebury Union H.S., Middlebury

Location: off US Rt. 7 just south of the village. Lunch will feature a turkey or pork roast dinner with vegetarian option and maple dessert.

Sat., Jan. 19, Bellows Falls Union High School

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

Sat., Jan 26, Lamoille Union High School, Hyde Park

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.

Pre-Registrations must be **postmarked** by: December 29 (Middlebury) or January 7 (B.F. and H.P.). Thank You! Registrations postmarked *by these dates* will be assured of a meal, if selected and paid for. Lunch for walk-ins or registrations postmarked *after these dates* will be served on a first come, first served basis. Please help us by registering early.

Special needs: If you require an accommodation to participate in this program, please notify Mary Croft, secretary/treasurer of the VMSMA, at 802-763-7435

Please Note: All conference sites are on school property. A strict **NO SMOKING** 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. **A drop box for conference evaluation is provided at the**

January 12, 19, 26, 2013

University of Vermont Extension, 617 Comstock Rd, Suite 5
Berlin, VT 05602 - 802 223 2389
Toll free: 1 866 860 1382; Fax: 802 223 6500

A Message From Matt Gordon:

I would like to introduce myself as the new Executive Director of the Vermont Maple Sugar Makers' Association. It is an exciting time for the VMSMA, with one year behind us as a unified organization representing all of the diverse Vermont Maple

will provide an update on recent and ongoing UVM PMRC research into each of these factors.

Marketing Maple ~ Chef Sean Buchanan (Bellows Falls) and Chef Tom Bivins (Hyde Park). Watch demonstrations and learn from expert chefs how to increase your sales by promoting new uses for maple syrup in a variety of foods, as well as promoting maple as a versatile and healthy sweetener.

The Game of Logging ~ Alan Sands, instructor for G.O.L. Nearly every year, sugarmakers are injured or killed in logging accidents. The game of logging is an innovative program that can teach people to work much more safely and efficiently in the woods. This indoor presentation will explain with pictures some of the techniques and skills used in G.O.L. If enough interest is generated, the appropriate outdoor levels will be scheduled at a later date.



Many options for trucking sap will be discussed by the panel at Hyde Park.

Trucking Sap ~ Panel Discussion. Many sugarmakers have to move sap long distances over roads. What are some of the issues that come up when trucking sap to the sugarhouse? What kind of equipment works best for small and large operations? Panelists will include J.R. Sloan, Steve Wheeler, and Glen Goodrich. **Hyde Park only.**

The Impacts of Gravity and Vacuum Sap Collection on Sugar Maple Growth and Carbohydrate Reserves ~ Mark Isselhardt, Research Specialist, UVM Proctor Maple Research Center. The results of a one - year study that investigated the impacts on tree carbohydrate reserves and rates of twig and stem growth of trees tapped with gravity or vacuum methods will be discussed.

Programs for Sugarmakers and Forest Landowners ~ National Resource Conservation Service staff Jennifer Varin and Sally Eugair (BF), Corey Brink and Nancy Allen (HP). A discussion about conservation planning with NRCS including returning and new NRCS programs. The discussion will include our Energy Initiative program, which can help with the cost of the development of an energy audit, and assist with practices to address concerns identified in an energy audit. Other topics include funding for forest management plan development, and available program funds for practices such as patch cuts, invasive plant control, timber stand

The Latest Products and Innovations from the Maple Manufacturers. Throughout the day, representatives from the following companies will each give one hour presentations and answer questions about their products: CDL, Dominion and Grimm, LaPierre, Leader Evaporator and Marcland. **Marcland will be at Bellows Falls only.**

Tubing Methods from Quebec ~ Joel Boutin Quebec Extension Specialist. Joel Boutin is a sugarmaker and an agricultural technician who specializes in



Inside a new Addison County sugarhouse.

Sugarhouse Design ~ Panel Discussion. George Cook, Maple Specialist from UVM Extension, will moderate a roundtable discussion on sugarhouse design and setup. There will be input from small, medium and large producers who will discuss their new sugarhouses and talk about what to do, what not to do, and what they might have done differently.

**Maple Conference at Middlebury Union High School
Saturday, January 12, 2013**

~ Sponsored by the Addison County Sugarmakers Association ~

Name _____
Operation Name: _____
Address: _____
City, State, Zip: _____
Phone: _____ - _____ - _____
Email: _____
Name(s) Attending: _____

UVM Extension
617 Comstock Rd. Suite 5
Berlin, VT 05602-9194

Information for Vermont Maple Producers:

Producers may be aware that the FDA is requiring maple operations to register before the end of 2012. Here is information that the FDA has shared regarding maple:

“FDA believes that the activities of maple syrup producers customarily consist of two types: gathering sap from sugar maple trees and concentrating sap through the application of heat to make syrup. Gathering sap is "harvesting" defined in the Interim Final Rule (21 CFR §1.227(b)(3)). However, concentrating sugar maple sap by heating is a form of manufacturing/processing. (21 CFR §1.227(b)(6)). Accordingly, a farm that both gathers and concentrates sugar maple sap is a "mixed-type" farm that is required to be registered, unless all of the concentrated sap is consumed on the farm or another farm under the same ownership.” (Henry Marckres interprets this as meaning people who only sell sap don't need to register).

Even if you have previously registered your facility with FDA (at any time before Oct 22, 2012), you are required to re-register your facility every 2 years (in Oct- Dec 31 of the even numbered years- 2012, 2014, etc). Even if you are already inspected by FDA you still need to do this food