

Maple Mainline

Vermont Maplerama 2008 Tunbridge, VT July 24-26

Orange County maple producers will host the Vermont Maplerama 2008 at the Tunbridge Fairgrounds, in Tunbridge, VT. Beautiful Orange County is located in central Vermont, in the heart of maple sugaring country. This annual Vermont Maple Tour is expected to attract over 200 people from as many as 14 states and provinces. Participating in this two-plus day event is inexpensive for maple producers; the knowledge and friendships gained are invaluable.

This year's events mark a return to the traditional Maplerama format, with 2 days of tours to eleven local sugarhouses both large and small. Events will also include a large maple trade show, demonstrations, maple related presentations, and more, including an International Maple Syrup Contest. The fun starts on Thursday, July 24th, with the opening of the trade show at 1pm. At 2 p.m. on Thursday, sugarmaker and maple chef Lynn Lang will give a presentation and cooking demonstration involving specialties such as maple candy canes and maple chocolate. At 5 p.m., Lynn will give another presentation "Using your production tools for quality maple syrup" and will discuss the proper use of such equipment as thermometers, hydrometers, refractometers and more. Appetizers will be available, and in the evening there will also be an auction of maple related items, and a round table discussion of maple issues that is open to all.

On Friday, following an optional continental breakfast, guests will board buses for a tour of maple operations on the eastern side of the county. The lunch stop will include a visit to an antique club. In the evening, the banquet will feature maple glazed ham, stuffed chicken and vegetarian pasta with all the fixings, followed by a few words from various dignitaries, the presentation of the maple contest awards and the Ray Foulds award for outstanding young sugarmaker, and then topped off by entertainment from Burr Morse. Burr is famous in Vermont for his transformation of a dairy farm to

INTERNATIONAL MAPLE SYRUP CONTEST

Entries can be submitted in any or all of the three table grades of pure maple syrup: Vermont Fancy Grade (CA Extra Light/Light Amber), Vermont Grade A Medium Amber (CA Light/Medium Amber), or Vermont Grade A Dark Amber (CA Medium/Dark Amber). Entries must be U.S. pint size or equivalent containers, graded and properly labeled.

Entries will be judged based on the requirements of the point of origin. All entries will be displayed after judging on Friday and through the banquet and used for breakfast on Saturday. Awards for Best of Class and Grand Prize will be presented at the banquet. All entries judged excellent will receive a blue ribbon. All entries must be submitted to the Maplerama registration table no later than 8:00 a.m. on Friday, July 25th.

MERCURY THERMOMETER EXCHANGE

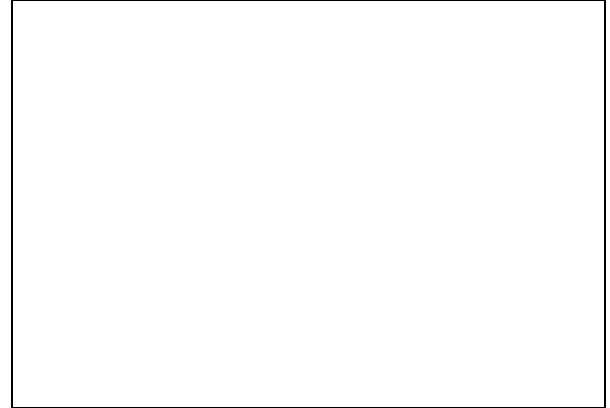
The exchange of mercury thermometers for digital thermometers is planned to take place at this year's Maplerama. Representatives of the state will be on hand all three days, July 24 – 26, to exchange thermometers for those who signed up. Over 250 producers have signed up to exchange their mercury thermometers.

For those who signed up for the program, a letter will be sent to you explaining the specifics of the exchange prior to the Maplerama date. If you have any questions, please contact: Annie Macmillan – 828-3479.

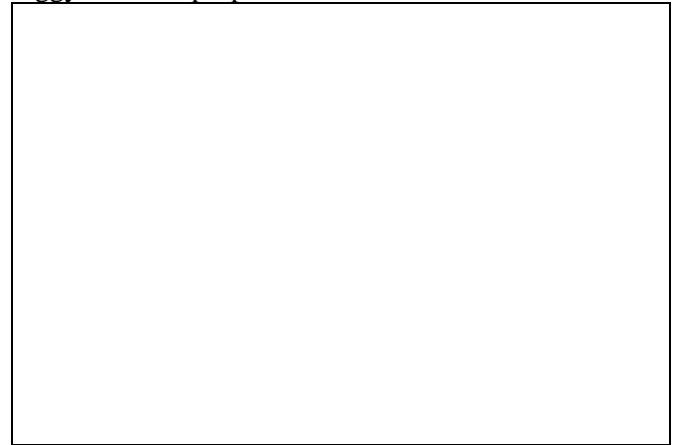
Friday Tour Stops

Buck's Sugarhouse is operated by Aaron and Sonia Larocque. Boiling is done on a 4 x 14 Leader King evaporator with preheater, which is fed by 950 taps on pipeline with vacuum and 120 buckets. Aaron "has been sugaring ever since I can remember" and started with a 2 x 3 in the garage with his grandmother and other family members helping. His goal is to run a clean, well organized operation and to tap all of the approximately 2500 maples on the property.

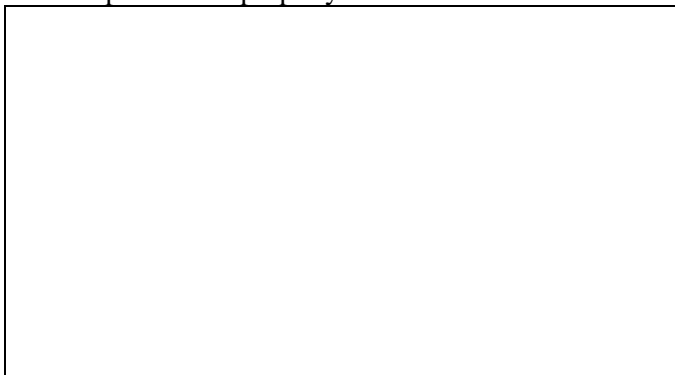
Coburn's Sugar Orchard is run by Philip and Shelby Coburn. There are 450 taps on buckets and 150 taps on pipeline. The sugarhouse was built in 1983 and boiling is done on a 3 x 10 wood fired Lightning evaporator. Philip started sugaring with his dad in the late 1940's and started his own operation in 1972 with 350 buckets and a neighbor's horse to gather. In 1977 he purchased the store in South Strafford and for the past 30 years has had a display of syrup there.

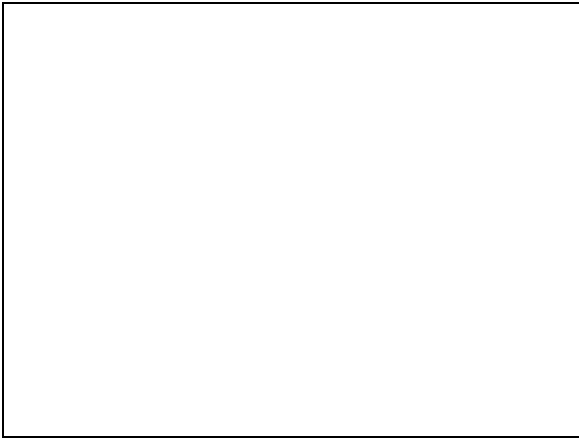


Fifield Sugarhouse is operated by Wayne, Katherine, Keith and Jan Fifield. They tap 1200 on pipeline with vacuum, 900 on gravity pipeline and 100 buckets. What began as a hobby for the family has turned into a family run business, with several maple products now being produced. Over the years the sugarhouse and equipment have been upgraded several times; currently boiling is on a wood-fired 3 x 10 Waterloo-Small Hurricane with Piggyback and propane finisher.

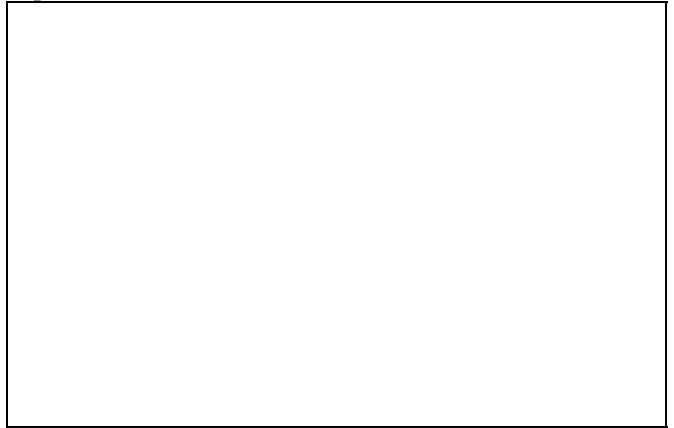


Connecticut River Antique Collectors Klub is the lunch stop for Friday. The club is located in the old Ely VT store with an old post office still inside. There are lots of interesting antiques to view, including a printing room, kitchen and collection of maple related items. Outside there is a blacksmith shop, antique engines, ice cutting equipment, butter making equipment, fire engines and much more.

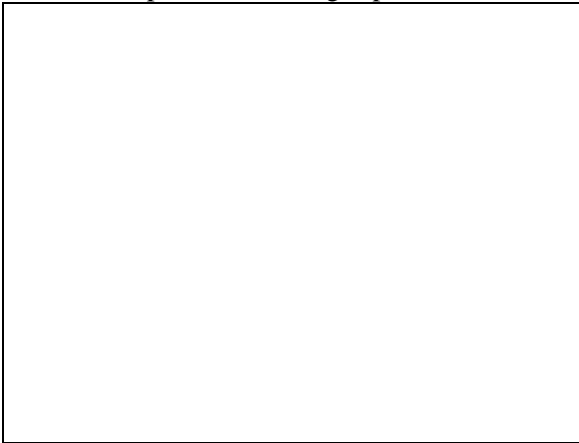




Maplestone Farm is operated by Hannah and John Narowski. There are 3350 taps, mostly on vacuum, and boiling is on an oil-fired 4 x 10 evaporator with Grimm raised flue pan and cross flow front pans. Their goal is to continue to improve overall energy efficiency; currently they use only ½ gallon of oil to produce a gallon of syrup. A new lease on 80 more acres means that expansion is in the works.

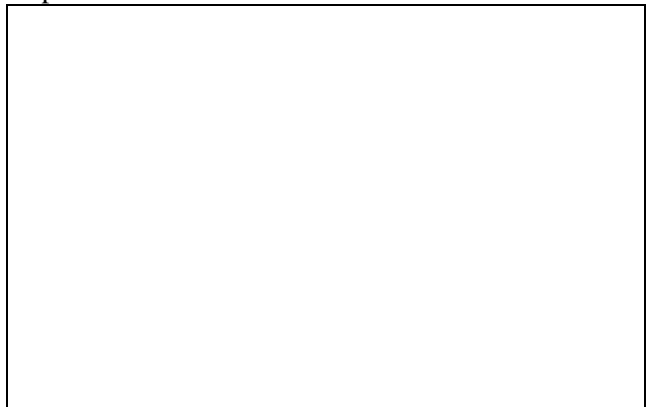


Valley View Sugarhouse, established in 2005, is run by Andrew Benware. There are 1000 taps, with a goal of expanding to 4500 next year. Boiling is on a 4 x 10 Leader arch with Small Bro. pans. There is also an Airablo 500 gal/hr RO. All taps are on leased land; the use of wood for fuel and the RO help reduce fuel costs to offset the expense of hauling sap.

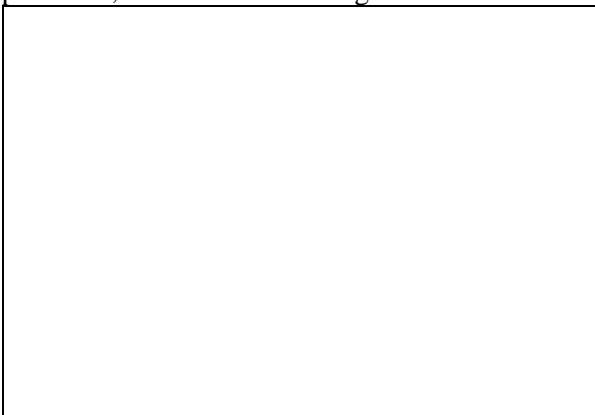


Saturday Tour Stops

Town Line Farm is run by Hale and Diane Mattoon. Home to seven generations of sugarmakers, they continue the tradition with an old-fashioned operation, consisting of 500 buckets, with sap boiled on a wood-fired 6 x 16 Leader evaporator. Average production is 1/3 gal/tap. The Mattoons have an old spout, bucket and maple memorabilia collection.



Emerson's Sugarhouse is operated by Michael, Earl and Betty Emerson. Established in 1981, they started on a 2 x 6 and have grown tremendously, with all earnings to date invested in the current operation. There are now 12,000 taps, of which 10,000 are on vacuum. Boiling is on a 4 x 14 oil fired Thunderbolt evaporator with preheater, and there is a 1200 gal/hr RO.



CDA Sugaring is the maple operation of Cody, Doug and Andrea Armstrong. This is a small family operation with 240 taps on gravity pipeline; boiling is on a 2 x 6 Waterloo–Small evaporator. Cody is the fifth generation of his family to enjoy this Vermont tradition.

**UVM Extension
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2008 VERMONT MAPLERAMA

REGISTRATION

A Note From the Vermont Maple Foundation

Greetings to all! We are experiencing an exciting time in the maple industry with prices paid to producers at record levels. From the promotional standpoint we will need to do more this year than ever before to make sure consumers are convinced that pure maple syrup is still a good buy. If the higher prices result in much lower consumption we could be looking in much lower bulk prices in the coming year(s). Many of you had a record crop in volume and also in the prices that you received. I would encourage you to consider investing a small amount of the money you received to help the Vermont Maple Foundation (VMF) with our educational and promotional efforts. Our goal is to ensure the continued financial viability of maple producers, equipment manufacturers and packers. For more about hopncia8Eabout hopnciaor be