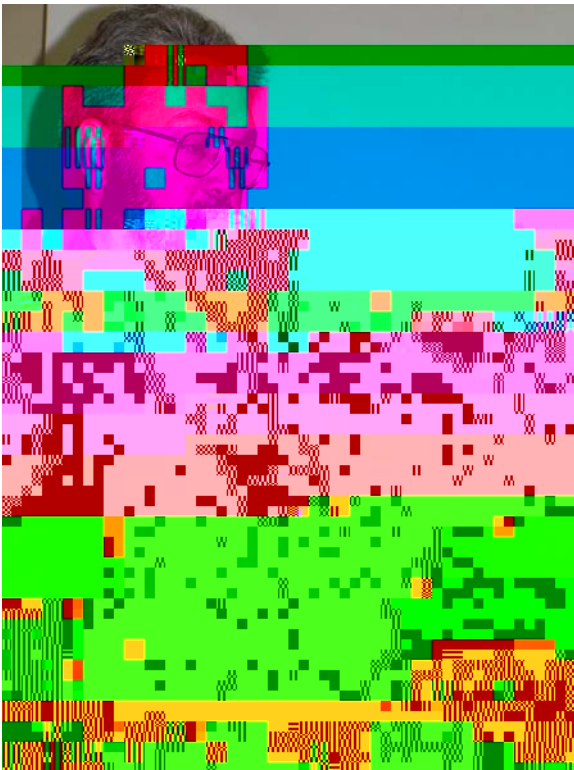


UVM Extension
29 Sunset Dr., STE # 2
Morrisville, VT 05661

2007 VERMONT MAPLE TECHNOLOGY EXPO

INFORMATION AND REGISTRATION



Henry Marckres, here testing syrup for invert sugar, will hold a maple grading workshop on Saturday at the Champlain Valley Exposition.

ENTERING MAPLE SYRUP AND PRODUCTS AT FAIRS

The time is here when fairs and field days are starting. Here are a few tips on entering your maple products to get the best results in the contests.

Maple Syrup – the most important thing to remember is **check it** before you send it!! Grade your syrup as if you were the judge – check the four basics – color, clarity, density and flavor. You don't want to be "surprised" by the sample you submit. Also, make sure you use a new container; used containers can contaminate even the best syrups.

Maple Products – this year, a significant amount of light colored syrup was made near the end of the season. This syrup usually has a high invert sugar level, meaning your products will not have the right consistency or create a small enough crystal to be rated well in the contests. Make some small test batches before you make your entry in order to be sure you are submitting your very best product.

If you have questions, feel free to contact me at 802-828-3458 or your Extension Maple Specialist .

Henry J. Marckres
Chief, Consumer Protection—VT Agency of Agriculture

Vermont Maple Technology Expo 2007 Registration

July 26, 27, 28

Champlain Valley Exposition, Essex Junction, VT

Hosted by the Chittenden County Sugar Maple Makers' Association and University of Vermont Extension

Sponsored by the Vermont Maple Sugar Makers' Association

Pre-registration form must be postmarked no later than **July 10, 2007** to avoid late fee

Mail to: Lynn Lang
405 Browns River Rd
Essex Junction, VT 05452

Checks payable to: CCMSMA
(U.S. dollars only)

List all those registering on this form

Name (s) _____

Mailing Address _____

Town _____ State/Province _____ Zip/Postal code _____

Phone _____ Email _____

Registration options

All three days: Thursday trade show, roast beef/lasagna buffet, keynote speaker, Friday coffee/donuts, seminars, chicken barbeque, and self-guided tours, Saturday workshops and box lunch **\$90/person, \$110 after July 10 #_____ \$ _____**

Thursday only: trade show, roast beef/lasagna buffet keynote speaker **\$25/person, \$35 after July 10 #_____ \$ _____**

Friday only: seminars, chicken barbeque, self-guided tours **\$50/person, \$60 after July 10 #_____ \$ _____**

Saturday only: morning and afternoon workshops, box lunch **\$50/person, \$60 after July 10 #_____ \$ _____**

Total (US Funds) **\$ _____**

Required: Please Register for the Saturday workshops you wish to attend Morning _____ (letter from Saturday schedule A-I)

Afternoon _____ (letter A-I) Workshops A and G have limited space; please indicate a second choice if selecting either one.

Second choice: morning _____ afternoon _____.

Box lunch will be delivered to your morning workshop location

I will arrive Thursday July 26 for the 1:00-6:00 PM registration and 5:30-7:00 PM buffet #_____

Check () here if you plan to bring any items for the silent auction (). Thank you!

If you require special accommodations to participate in this program, please let us know by checking here () so we may assist you. Please attach separate sheet with details.

All attendees and exhibitors are **required to register** and pay appropriate fees. This form must be completed and mailed with payment no later than **July 10**.

Lodging: The following local motels have blocks of rooms reserved for Maple Expo participants--mention VT Maple Expo: Days Inn, rooms \$64 plus tax, reserve by July 10, 802-655-0900 www.the.daysinn.com/colchester04873; Best Western/Windjammer, rooms \$99 plus tax, reserve by June 26, 800-371-1125 www.bestwestern/windjammerinn.com; Fairfield Inn by Marriott, rooms \$99 plus tax, reserve by July 10, 802-879-8999 www.marriott.com/btvfb; Handy Suites, \$119 plus tax 802-872-5200 www.handysuites.com.

**Thank you,
Tim Wilmot
University of Vermont Extension Maple Specialist**

Information: Lynn Lang (802)879-7977; langfarm@together.net



Maple Mainline

**Published by UVM Extension in cooperation with
The Chittenden County Maple Sugar Makers' Association**

June 2007

Vermont Maple Technology Expo Champlain Valley Exposition

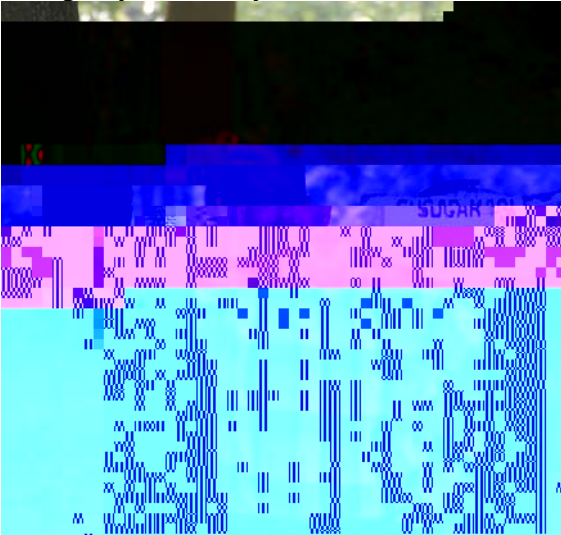
The Chittenden County Maple Sugar Makers' Association will host a 3-day maple educational event, the *Vermont Maple Technology Expo*, at the Champlain Valley Exposition in Essex Junction, VT. This year's summer gathering, which is sponsored by the Vermont Maple Sugar Makers' Association and University of Vermont Extension, will take the place of the traditional

Educational Seminars Friday, July 27

There will be 5-7 concurrent sessions each hour. Presentations start at 9 am and will last approximately 50 minutes; most will be duplicated during the day:

Boiling with vegetable oil Dan Crocker of Putney, VT who made over 6000 gallons of syrup in 2007 boiling on vegetable oil, will discuss the modifications and infrastructure he needed, as well the techniques that worked, and didn't work in his conversion from fuel oil

How big is your footprint? When you make roads in your sugarbush, do you use techniques that will minimize the impact on tree roots, and protect the health of your forest? Gary Graham, Ohio Extension Maple Specialist, will illustrate the right way, as well as the wrong way to access your woods.

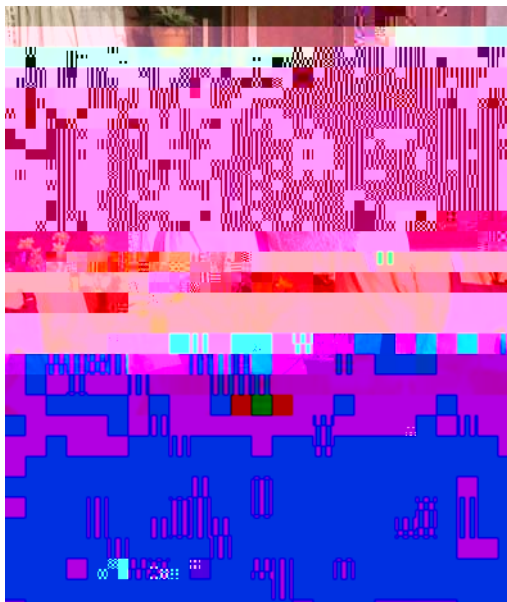


Gary Graham, University of Ohio Maple Specialist.

The art of evaporation Peter Purinton of Huntington VT, taps over 13,000 trees and is known for his high yields, innovative techniques, and superb syrup quality. Peter will share some of the tips and tricks that he has perfected during his many seasons in the sugarhouse.

Vermont maple then and now. Bill Clark, dairy farmer, amateur historian, sugarmaker for over 60 years, and former President of the Vermont Maple Sugar Makers' Association, has a wealth of knowledge about the way sugaring has changed through his lifetime.

Understanding R/O's and how they work Rick Marsh, Vermont Maple Sugar Maker's Association president will offer an in-depth understanding of how different types of R/O's work. Learn what the inside of a membrane looks like, how it works, and how to clean



Lynn Lang, maple cooking expert.

C. Hands-on technical demonstrations: Mark Isselhardt of the Proctor Center will filter syrup using plate presses and show how to trouble-shoot any problems that arise. Next, Steve O’Farrell of LaPierre U.S.A. will demonstrate R/O operation, cleaning and storage, and finally pump expert Mike Emerson will demonstrate setting up several types of vacuum pumps and releasers.

Location Proctor Maple Research Center, Underhill

D. Woods tour with Forestry experts Don Tobi of VT and Gary Graham of Ohio. Maple pest and disease identification, woods management discussion and tips, practice choosing defective trees for removal, discussion of proper woods road building techniques and locations.

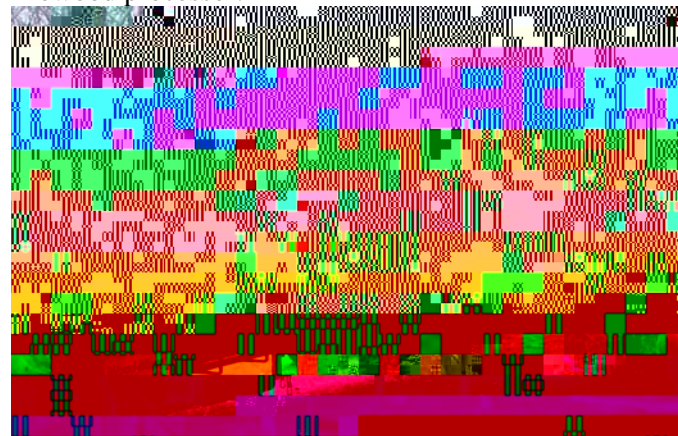
E. Viewing and discussion of PMRC manufacturers’ tubing comparison study, sugarhouse tour and tips on how we achieve our high syrup yields by PMRC operations manager Brian Stowe; plus a walking tour of current research projects at the PMRC to give a first-hand look at research working for the maple industry, with PMRC Director Tim Perkins.



Brian Stowe cleans tubing at the UVM Proctor Center.

Location Dave Davis sugarbush, Underhill

F. Discussion of woods management and practice choosing trees for removal with Chittenden County Forester Michael Snyder; plus, viewing and discussion of logs on a landing to be sorted into pulp, firewood and sawlogs with Tommy Lathrop of Lathrop lumber; plus, demonstration of a portable mill which will cut up some of the logs to reveal defects within, and discussion of specialty wood markets; plus, demonstration of a firewood processor.



What lies beneath the bark? Leo Boutin will cut logs for viewing on Saturday at workshop F.

G. Hands-on tubing installation class taught by Glenn Goodrich, master tubing installer and Cabot, VT sugarmaker Class size limit of 25 people; please indicate a 2nd choice on registration form.

Location Lee Davis sugarbush, Underhill

H. Beginning sugarmaker workshop with UVM Extension Maple Specialist George Cook. A discussion of sugaring techniques for beginners and backyarders, as well as demonstrations of sap collecting technique including basic tubing setup.

I. Demonstration of boiling on a small evaporator, as shown by staff from Leader Evaporator; plus, a discussion of sugarhouse design with Lee Davis; plus a discussion/demonstration of safe chainsaw practice with an expert from the State of Vermont.

All Saturday Workshops will be duplicated, morning and afternoon.

Silent Auction to Benefit Maple Research

This year’s auction will be silent and bidding will take place until the end of the seminars on Friday, when the winners are announced. Anyone wishing to contribute articles should please bring them to the registration table. They may be maple-related or not. Proceeds will go to the UVM Proctor Center.