

PHONE INFORMATION

Please contact Rod Chase at 802-258-8476 evenings or Karen Sprague at 802-368-2776 weekends, so we may assist you with questions or concerns.

LODGING

A limited number of rooms are being held at the Grand Summit Hotel for event attendees. Contact the hotel directly at 802-464-4040 and specify that you are attending Vermont Maplerama. Other lodging options are available through the Southern Vermont Deerfield Valley Chamber of Commerce, www.visitvermont.com.

INTERNATIONAL MAPLE SYRUP & PRODUCTS CONTEST

Syrup, Value-Added Products, Value-Added Expansion Products

Syrup Entries: Submit in any or all of the grades of pure maple syrup: Golden/Delicate, Amber/Rich, Dark/Robust, or Very Dark/Strong. Entries must be U.S. pint size or equivalent, graded and properly labeled. All entries will be displayed after judging on Friday and through the banquet. "Excellent" entries will be used for breakfast on Saturday. Awards for Class winners and Best of Show will be presented at the banquet. Best of Show will receive a case of custom etched glass containers. Class winners will receive a handcrafted maple leaf trophy, custom made by Rod Chase, Sr.

Value-Added Products: Maple Cream must be in a U.S. 8 ounce container. Maple Candy must be a 12-piece box. Maple Granulated Sugar must be in a clear 4 ounce container. Maple Fudge must be in a 1 pound box. Winners for each category will receive a 1st Place Rosette and Certificate.

Value-Added Expansion Product Entries: Products containing maple for the purpose of expanding the usage of maple wherever possible, such as vinegar, spirits, granola, pies, etc. Entries must be presented in retail containers with name of product only. Winner will receive a 1st Place Rosette and Certificate. 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 29.

SILENT AUCTION

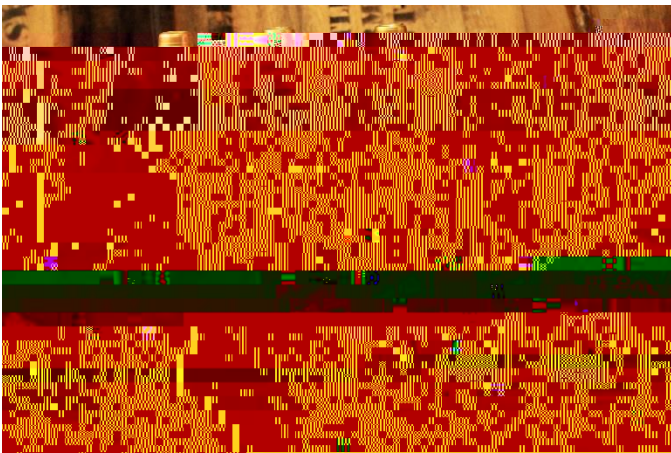
Participants are invited to donate a Maple-related item that may be bid on from Thursday night through Friday prior to the Banquet. Vendors are asked to donate door prizes and use raffle tickets for them. This should be a lot of fun, so come prepared to participate. All proceeds will benefit maple research at the UVM Proctor Maple Research Center.

MAPLE DECLINE PRESENTATION

Read Miller will give a 20-minute presentation Thursday during the Trade Show on maple decline including how to identify all stages, understand

The Robb Family Farm produces 100 percent pure and natural maple syrup with nothing added, free of contaminants – that means no paraformaldehyde, pesticides or chemicals.

Saxton River Distillery, Brattleboro, is a locally sourced, hand-crafted, small batch maple and coffee spirits producer. The distillery crafts Sapling Maple Liqueur, Maple Bourbon and Maple Rye. They also have collaborated with Mocha Joe's, a local coffee roaster, to create Perc Coffee Liqueur, a refreshing take on dark roasted all-natural coffee spirits. Everyone at the distillery (there are four people) take pride in consistency and quality. They only use locally sourced, wood fired, all-natural Vermont Maple syrup from farms less than ten miles from their front door.



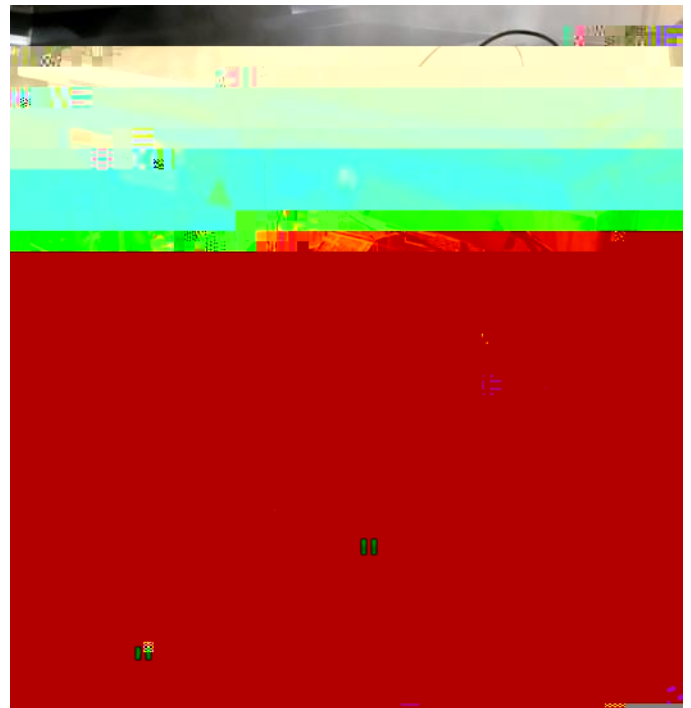
The distillery is located on Route 30 in beautiful Brattleboro, Vt. at the Fulcrum Arts Center. The Arts center not only hosts the distillery but also artisan glass blowing and ceramics. The Fulcrum Arts center is a great place to visit with the family. Cheers!

Sidelands Sugarbush, Putney, has been in the Campbell/Crocker family since 1939. The main sugarbush is about 4,000 taps and has been tapped every year since 1947. In 1982, the current owner, Dan Crocker, began managing the operation. As the younger forests on the property have matured the tap count has been expanding. Since 2004, there have been about 23,000 taps. The sugarbush forest management is second to none as Dan has spent his entire lifetime thinning the woods.

In 2016, the first screw vacuum pump in the maple industry was purchased. The 15-horsepower Atlas Copco pump replaced two 20-horsepower liquid ring pumps and achieved 1.5" more vacuum, also saving over \$2,500 in electricity, as monitored by Efficiency Vermont. A new shop was built in 2011, followed by a new sugarhouse for the 2013 season. The sugarhouse has a large RO room with two MES super-efficient RO's. The big RO has four 16" membranes bringing the sap to

8 to 10 percent. The second machine has six 8" membranes and takes the sap to 20 percent. The steam-powered evaporator just got a new set of coils built by MES. A 100-horsepower Cleaver Brooks boiler makes the steam, producing 120 gallons of syrup per hour. The syrup is clarified through a 15" filter press and sold bulk to Bascom Maple Farms.

Sweet Pond Maple Farm, Guilford, was established in 2010 by two childhood friends with some sap buckets and a big dream. Since 2010, they have grown from 600 to 1,800 taps and added modern amenities to their sugaring operation. Upgrades to the operation include reverse osmosis and a high vacuum system, to go along with their air-tight wood-fired arch. Sweet Pond Maple Farm prides itself in using environmentally sound practices and putting a modern day spin on an old New England tradition.



SATURDAY, JULY 30 TOURS

Bemis Family Sugarhouse, Whitingham, has been in operation since the late 1890's. Randy and Jackie Bemis now own and operate the family business, with Randy being the 4th generation to take over. In 1962, Randy's father Bud moved the sugarhouse off the hill to its present location. He also installed the first and only oil-fired arch in town. In 1982, he bought one of the first Memtek ROs. It is still in use today, though they have replaced the four-inch membranes with an eight-inch one. Bud, 85, is still an integral part of the family operation.

VERMONT MAPLERAMA 2016 REGISTRATION FORM

July 28-30, 2016 • Grand Summit Resort • Mount Snow, West Dover, Vt.

NAME _____

OPERATION NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE _____ E-MAIL _____

NAMES OF ATTENDEES _____



29 Sunset Drive, Suite 2
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