

INTERNATIONAL MAPLE SYRUP CONTEST

Entries can be submitted in any or all of the four table grades of pure maple syrup: Vermont Fancy Grade (CA Extra Light/Light Amber), Vermont Grade A Medium Amber (CA Light/Medium Amber), Vermont Grade A Dark Amber (CA Medium/Dark Amber) or Vermont Grade B. 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 Best of Show will be presented at the banquet. Sugarmakers whose entries meet the standards of the class and grade will receive either an honorable mention or excellent ribbon, with additional prizes for entries judged best of class and best of show. All entries must be submitted to the Maplerama registration table no later than 8:00 a.m. on Friday, July 27th.

Friday Tour Stops: Northern Route:

Hathaway Farm & Corn Maze



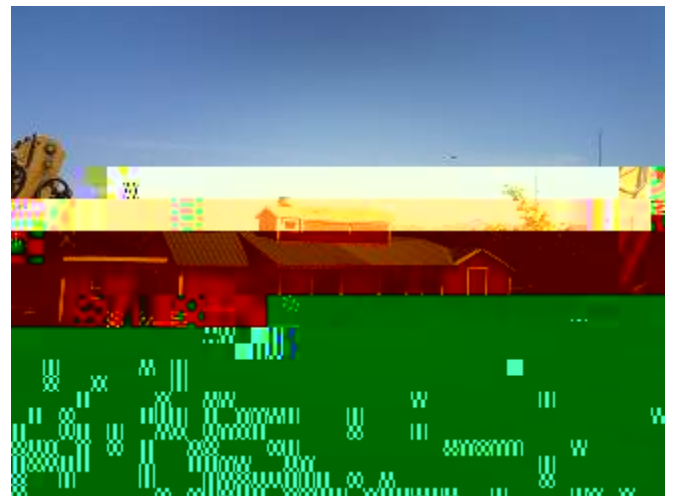
Hathaway Farm is a 3rd generation family farm in Rutland, Vermont. The Osgood family owned it for 5 generations before the Hathaway's bought it and they were one of the largest maple producers in Vermont at that time, making candy, sugar and other products along with their syrup. The farm has been in the Hathaway family since 1942 when Byron and Roxie Hathaway bought the farm and changed it over from a potato farm to a registered Holstein dairy farm, but still continued with maple

sugaring. The dairy cows were sold in 1986, and 1987 brought the first beef cows to the farm, but the sugaring stayed. Today Byron & Irene own the farm and along with their son BJ, they raise Hereford and Angus beef along with running a very busy agri-tourism business operating the largest Corn Maze in Vermont. And yes, they are still sugaring! In the last few years, BJ has been taking the reins of the syrup production on the farm.

Hathaway Farm currently has about 1500 taps with 300 of those on buckets and 1200 on pipeline. There are plans to add 1,000+ taps for the 2013 season with vacuum. They use a 5 x 14' oil fired evaporator with a 5 x 10 flue pan and two 2 x 5 front cross flow syrup pans. Still basically traditional sugar makers, they do embrace new technologies now and again that will make their system more efficient.

Byron, Irene and BJ are very happy to welcome you all to the farm and share their past, present & future plans of their sugar operation with you!

Pond View Acres Sugarhouse: Richard and Ann Reed



Dick started sugaring in the late 1970s with two hundred borrowed buckets and two hundred taps on pipeline with a sugar bush in Killington. He has expanded every year since then, growing to an operation with 2300 taps as of the 2012 sugaring season. We are now completely pipeline, with our sugaring bush on Boardman Hill in Center Rutland. We are still using a wood fire, but have a reverse osmosis machine and vacuum to help with the production of syrup.

Longhill Maple: Reggie Charbonneau



Reggie Charbonneau is a LaPierre dealer and is currently building a new sugarhouse in Pittsford, VT.

Baird Farm: Bonnie and Robert Baird

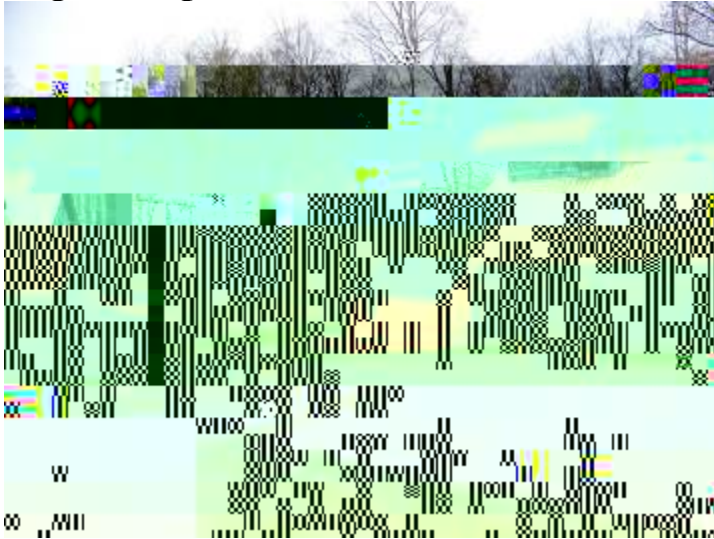


Maple sugaring has been a family tradition on our 560 acre hillside farm for four generations. Since the dairy cows were sold in 1996 our family has focused on making the maple business as profitable as possible. High production, energy efficiency, mail order, and retail marketing are all very important components of our 5000 tap operation.

Our website www.bairdfarm.com has played

down. Modernization is slow, due to our low production, but eventually, the goal is to make it much more of a one man operation when it runs.

Sugar & Spice



Sugar and Spice, located in Mendon Vermont, is a great example of a family restaurant and gift shop that has built an attractive and popular business centered around maple and maple products. The heart of Sugar & Spice is a two-story open gallery where visitors can stand on the second level and watch the syrup being made below and even walk down to draw off some syrup for their pancakes, waffles or French toast. In addition to watching maple syrup, candies and ice cream being made, there is also a display and sales contemporary Vermont crafts and gifts. Adjacent to restaurant is our own Vermont sugar bush. At Sugar and Spice we also make our own ice cream using old-fashioned methods, from Vermont cream and maple syrup.

Southern Route:

Smith Maple Crest Farm: Jeff and Donna Smith

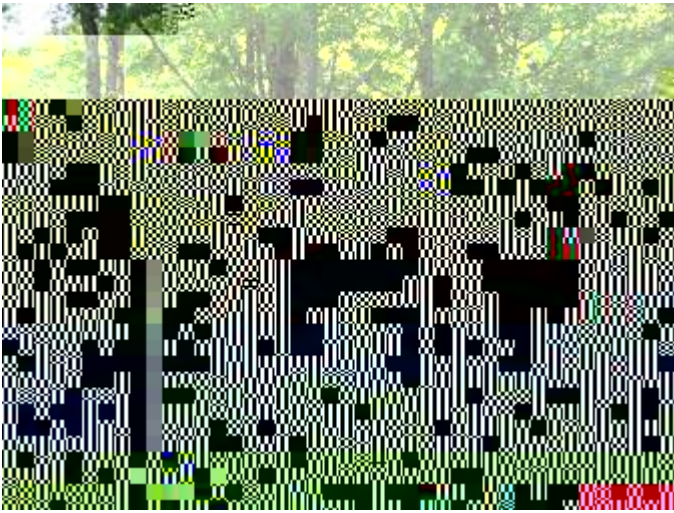


Smith Maple Crest Farm, located in Shrewsbury Center, has a passion for making maple syrup. Beginning in 1790, 8-generations of experience has fueled this passion. One of our high lights was in 1970 when Donna Smith, an active member in the Rutland County Maple Producers Association, entered maple “spun gold” cotton candy as a novelty item at the Vermont State Fair in Rutland .

Having outgrown my grandfather’s pasture sugarhouse, which still stands for pictures, in 1993 I moved into our current location on Lincoln Hill Road. With this addition to our 1890’s post and beam barn we have steadily grown to 11000 vacuum taps, 4500 of which directly flow into the sugarhouse. Using a 5 x 13 oil fired Thunderbolt with a 2400- 4 post RO we average 70 gallons of syrup per hour. Sap is trucked in from 5 pump stations. Consistent product quality is obtained by use of stainless steel tanks, barrels and attention to detail.

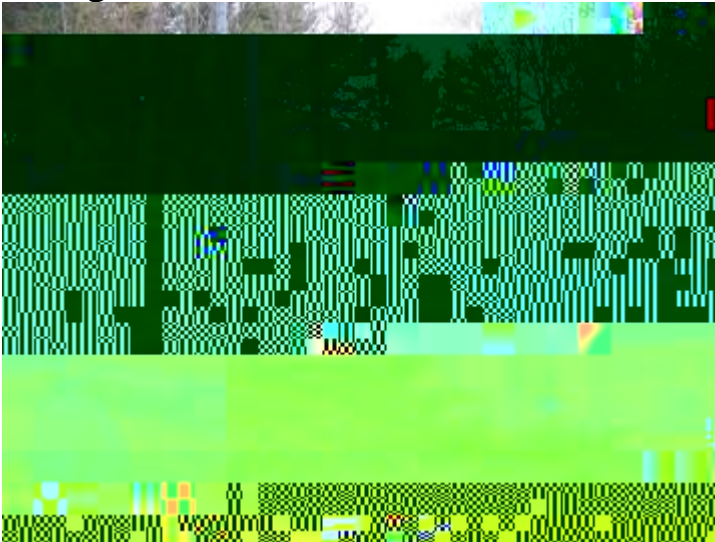
In addition to Vermont Maple Syrup the current generation is focused on and dedicated to the production of local grass fed beef and our “Home Away From Home” Bed and Breakfast.

Mark Stewart



Stewart maple began in the fall of 2009 when our family, Mark, Gina, Elliott, and Tanner, built our first sugar house. Our first year of boiling was in 2010 when we had 2100 taps on vacuum. We boil on a 4 x 14 Lapierre oil-fired Volcano 2000 with a pre-heater. We are using a SiHi vacuum pump as well as a 1200 gal/hr RO to process all of our sap. We have expanded continuously and are now at 4400 taps and looking to add more.

Krueger-Norton



We have 2000+ taps, all on pipeline under vacuum. The evaporator is wood fired with no R.O. We can almost exclusively in glass mason jars. We do all our canning during the season using the steam heat from the evaporator. I started by selling sap in the 1970's. We built the sugarhouse in 1989 and added to it in 2002. It's not a sugar shack, it's a sugar palace.

We are off the grid, using solar, wind and hydro as well as a propane generator. This has presented some problems with running a vacuum pump and blower, which we are constantly trying to improve upon.

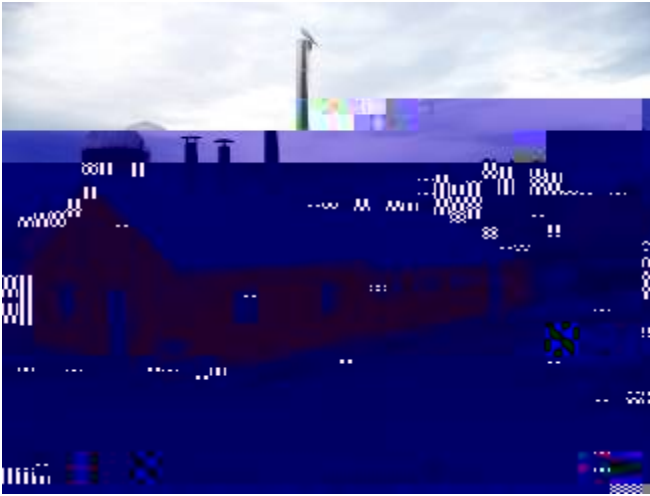
Ours is a no-tractor farm. We use a draft horse in the woods to get out sugar wood, logs, etc. This works out well as the horse does almost no damage to trees.

We sell mainly retail, mostly mail order. We also make maple sugar candy and maple walnut fudge during the holiday season. Trish is the candy maker and her fudge has made the New York Times food page twice.

Our sugarhouse is quite unique as we have been inventive in building our own equipment. Art is a civil engineer and he can't resist redesigning equipment. We have a homemade steamaway and a homemade gasifying firebox. We have a 50' stack made from 18" steel culvert. The evaporator is made up of 3 pans totaling 4' by 22' which, along with the gasified firebox, enables us to wring most of the available heat out of the firewood. The sugarhouse is post and beam construction with the wood coming from conifers that we culled from the sugarbush.

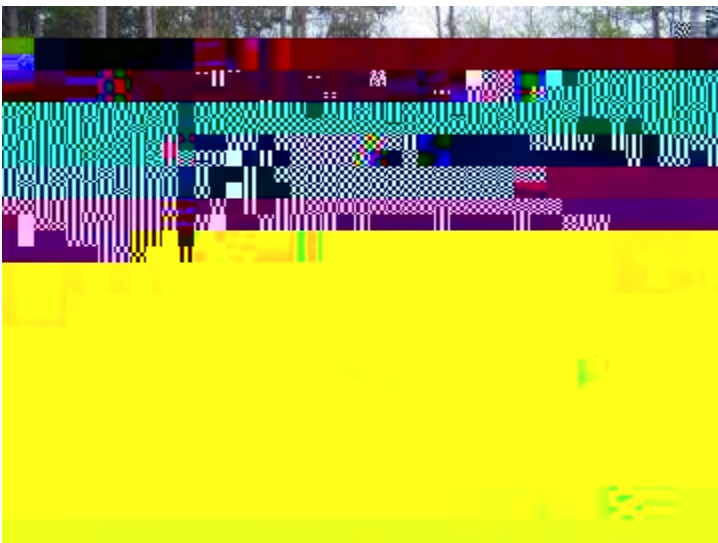
For the future we have no plans to expand, as this size operation is well matched to our capabilities. We will of course continue to tinker and improve on things, and we are exploring with one of our daughters to see how the next generation will take over this operation. Other cash crops are organic eggs and organic blueberries. For ourselves we grow a large kitchen garden and raise lamb and chickens for meat.

Chris Lanfear



Chris Lanfear started sugaring on his family's dairy farm in Clarendon Springs in 1991 at the age of 11. He had 100 buckets and boiled outside on a small pan that a local sugarmaker made for him. Chris's uncle Ed Szymanski retired that summer and decided that he and Chris would expand their operation to 600 taps and a 4x12 wood evaporator. After about 8 years Chris took over the operation and expanded to 3000 taps on vacuum and added an RO. In 2007 Chris leased a large tract of land in Tinmouth, VT and added 7000 more taps. Currently Chris and his wife Angie have 23,000 taps on vacuum with three RO machines and a 5x16 oil evaporator, and they are the largest maple producers in Rutland County.

Steve Baker



The Baker Family welcomes you to our maple sugaring operation here in Wallingford, Vermont.

I began sugaring over 40 years ago with my Dad and Grandfather. WOW! How things have changed over time! From the early days, boiling on a homemade 2 X 5 arch and pans with taps all on buckets gathered with a tractor to our operation today. As of this season, we have 3,500 taps for production. Currently, we are utilizing a brand new sugarhouse that was built a couple of years ago. Our equipment includes a 4 x 12 Leader Revolution set up with butterfly valves, a Vortex wood-fired arch, and a Steam-Away all of which we are very pleased with and work extremely well for us. Also in the sugarhouse, we have a Springtech RO, along with two 1,500 gallon and 300 gallon stainless steel tanks for sap and concentrate storage.

We presently have two sugarbushes in service, both are on an Airablo vacuum system that utilize a wet/dry line. This set up has produced very well for us. We are now in the process of expanding our amount of taps and are hoping to be in the 7,000 to 7,500 range.

Note: Busses will stop at both the Baker sugarhouse and also at the Baker sugarbush, where Eric Hansen, Rutland County Forester, will talk about sugarbush management

Saturday Morning Workshops and Boiling Demonstrations

On Saturday Morning, there will be a series of presentations on maple related topics that should prove to be both enjoyable and educational. Starting at 8:30 and continuing at 9:30 and 10:30, the presentations will last approximately 50 minutes and will run currently, with 3 scheduled each hour. Topics and speakers scheduled at press time include: *The Game of Logging*, with Forestry Specialist Al Sands; *Vacuum Pumps* with Carl LaPierre; *Voluntary Certification of Maple Operations in Vermont*, with Henry Marckres of the VT Agency of Agriculture; *Maple Finance*, with a representative of the Farm Service Administration; *Sugarbush Management*, with Bennington County Forester Chris Stone; *What's on Fire in the Sugarhouse* with Rejean Laverdiere the designer

and engineer behind the Lapierre Force Five evaporator; and two presentations by Cornell Maple Specialist Mike Farrell: *Buying and Selling Sap*; and a *Tapping Study*.

Boiling Demonstrations:

Saturday morning will feature “run what you bring” boiling demonstrations of the latest evaporators by Leader, Dominion and Grimm, CDL, W.H. Supply and LaPierre. Boiling will take place at a minimum from 8:00-12:30, and will include firing with wood, oil and pellets.

Maplerama meals menu

All meals are included with full registration

Breakfast for Friday and Saturday:

Fresh hot cakes from scratch with VT maple syrup, scrambled free range eggs, country home fires and fresh VT sausage

Bag Lunch during tours:

Ham or turkey sandwiches, fruit (apples/bananas), chips, soda or water

Wood fired pot dog and mpburgers, 5.93

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Friday Evening Banquet:

VT wood smoked pulled pork sandwiches with our own maple chipotle BBQ sauce, with sides of slaw and roasted local corn on the cob, coffee, tea, maple le.06027 Tnderand Ad lith she cWpo-4.57 (rld's Bst)aple

Maplerama Registration Form

July 26 -28, 2012

**Hosted by Rutland County Maple Producers
Vermont State Fairgrounds
175 South Main Street, Rutland, Vermont**