



MAPLE *Mainline*


June 2017

In This Issue

2017 Maplerama



The University
of Vermont
EXTENSION



On behalf of all residents, business owners and sugarmakers I would like to welcome you to Lamoille County for the 2017 Maplerama. Lamoille County has been at the forefront of the expansion of taps and a leader in new technology in the maple business. There are an estimated 450,000 trees tapped and over 2.1 million pounds of syrup produced here each year. It should be noted that when Rick Marsh wrote his *Maplerama* welcome letter in 2005, he estimated Lamoille County had 100,000 trees tapped. We have a very diversified population of maple producers, from the backyard sugarmaker to some of the largest and most modern operations in the world that produce some of the best maple products on Earth.

While you are here, please plan to see some of our other great attractions. We have an excellent collection of recreational options! Stay for the rest of the weekend, or come back and visit us again to take advantage of our offerings. Winter skiing, hiking on our numerous trails, bicycling on the Lamoille Valley Rail Trail, kayaking on Green River Reservoir, and visiting the various art galleries or antique shops are just some of our attractions.

Lamoille County also has some of the finest dining and drinking options in the state, or the world for that matter, with a marvelous collection of restaurants, breweries, distilleries and wineries – a couple of the tours will highlight how these businesses use maple in their products.

For lodging information, please call the Lamoille Valley Chamber of Commerce at 802-888-7607 or visit their website at www.lamoillechamber.com. The Hyde Park VFW is “home base” for Maplerama including registration, contest submission, tour departures, meals and auction.

Best wishes and enjoy Maplerama 2017!

Arnie Piper, President
Lamoille County
Maple Sugar Makers Association

COOK'S SUGARHOUSE



MAPLERAMA 2017

AUGUST 3-5

**HOSTED BY THE LAMOILLE COUNTY
MAPLE SUGAR MAKERS ASSOCIATION**

SCHEDULE OF EVENTS

The Hyde Park VFW is “home base” for Maplerama: there you'll find registration, contest submission, tour departures, meals and auction. Lodging information at Lamoille Valley Chamber of Commerce: 802-888-7607, www.lamoillechamber.com.

Hyde Park VFW, 129 VFW Drive, Hyde Park, VT

On the tour stops, in addition to learning about sugaring operations, informal educational presentations will be offered by experts from Vermont Forest, Parks and Recreation, Natural Resources Conservation Service, Audubon Vermont and UVM Extension. Bring your questions about forestry and sugarbush management, water quality and road improvement projects, bird-friendly maple and identifying off-flavors in maple syrup.

INTERNATIONAL MAPLE CONTEST

Syrup Entries

- May be submitted in any or all of the grades of pure maple syrup: Golden/Delicate, Amber/Rich, Dark/Robust, Very Dark/Strong
- Must be U.S. pint size or equivalent containers, graded and properly labeled.
- All entries will be on display 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.

Maple Products Entries

- Packaging requirements:
 - Maple Cream must be a U.S. 8 oz. container
 - Maple Candy must be a 12-piece box
 - Maple Granulated Sugar must be in a clear 4 oz. container
 - Maple Fudge must be in a 1 lb. box
- Winners for each category will receive a 1st Place Rosette and Certificate.

Value-Added Expansion Products Entries

- Products containing maple for the purpose of expanding the usage of maple wherever possible such as vinegar, spirits, granola, pies, etc.
- Must be presented in retail container with name of product only.
- Winner will receive a 1st Place Rosette and Certificate.

All Entries

- Judged Excellent in each category will receive a blue ribbon.
- Must be submitted to the Maplerama registration table no later than 8:00 a.m. on Friday, August 4, 2017.

THURSDAY, AUGUST 3

4 - 7 p.m.	Registration and Tradeshow Silent Auction Bidding Opens Submit Maple Contest Entries Cash Bar and Appetizers
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FRIDAY, AUGUST 4

6 - 8 a.m.	Full Breakfast Registration and Tradeshow Submit Maple Contest Entries
8 a.m. - 12 p.m.	Maple Contest Judging
8 a.m. - 4:30 p.m.	Tours
4:30 - 6 p.m.	Cash Bar and Trade Show
5:45 p.m.	Silent Auction Bidding Closes
6 - 9 p.m.	Banquet, Live Auction and Awards

SATURDAY, AUGUST 5

6 - 8 a.m.	Pancake Breakfast Registration and Tradeshow
8 a.m. - 1 p.m.	Tours
1 - 3 p.m.	BBQ

To request a disability-related accommodation to participate in this program, please contact Ryan Marsh at (802) 849-0670 by July 10, 2017 so we may assist you.

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TOUR HOST DESCRIPTIONS

2017 LAMOILLE COUNTY MAPLERAMA

FRIDAY, AUGUST 4 – TOUR “A”

HOSTS: JUDEVINE FARM, CORSE FAMILY MAPLE, MARSH FAMILY SUGARWORKS, BOYDEN VALLEY WINERY, PUTNAM MAPLE, RUNAMOK MAPLE

JUDEVINE FARM

Andrew Naylor and his family are second-generation owners of Judevine Farm with 13,200 taps on 200 acres. In addition to underground mainline which maintains at least 11 inHg, they also have a sap ladder with 40' of vertical lift. In the sugarhouse, they have an oil-fired 4'x16' Lapierre Turbo II evaporator, a 6 post CDL RO, and a 10 hp 2-stage Sihi vacuum pump. During summer 2016, Judevine Farm's sugar woods and many surrounding sugarbushes were affected by forest tent caterpillars and suffered serious defoliation. The Naylors had their woods sprayed for caterpillars in May 2017. They also have a firewood processor and produce around 200 cords of dry firewood annually.

Informal Presentation: Forest Tent Caterpillar (FTC)

An outbreak of FTC is underway in Vermont. In 2016, approximately 24,500 acres of defoliation were mapped during statewide aerial surveys, heaviest in parts of Essex, Lamoille, Orleans and Caledonia Counties. In 2017, based on egg mass surveys, landowners arranged to have 18 sugarbushes treated, an area covering approximately 3,600 acres. Treatment is done in mid- to late May after eggs hatch and maple foliage has expanded. Most trees will recover, but defoliation is a stress on affected trees and can incite tree decline if other stresses are present. Neil Monteith, Resource Protection Forester, Vt. Department of Forests, Parks and Recreation, will provide updates on the FTC at Judevine Farm, one of the sugarbushes sprayed to control FTC in 2017.

CORSE FAMILY MAPLE

Corse Family Maple started in 1998. At the time, they had only a 12'x12' sugarhouse with a 2'x6' evaporator and 150 taps. Over the next few years, they increased the tap count to 3,000 and added a small RO. They continued to use the original sugarhouse and 2'x6' evaporator for the 3,000 taps until 2015. The next season, they built a new larger timber frame sugarhouse at a different location. The sugarhouse has a 3'x12' CDL oil-fired evaporator, an 1,800-gallon CDL RO, and a 2-stage Kinney vacuum pump. They also have 2 different pump houses which transfer sap; one moves sap 1,500 feet over a ridge to the new sugarhouse location.

MARSH FAMILY SUGARWORKS

Started on a small dairy farm in 1909 with several hundred buckets, the Marsh Family Sugarworks has grown to include a retail store and mail order business, currently operated by the fifth, sixth and seventh generations headed by Rick and Diane Marsh. At their peak in the 1980s, they were the second largest maple operation in Vermont. Now, the Marshes have 11,000 taps in a 183-acre wood with high-vacuum 5/16" tubing system which runs with a 7.5 hp



PUTNAM MAPLE

Air-Tec rotary craw vacuum pump. Other modernizations include a CDL monitoring system; 13,400-gallon insulated subterranean sap storage; a 4'x15' oil-fired CDL Master evaporator; 20+ CDL RO with 1 – 16" membrane and 4 – 8" membranes that processes over 4,000 GPH to 20-22 Brix in one pass. The operation became Certified Organic in 2015.

BOYDEN VALLEY WINERY / BOYDEN SUGARHOUSE

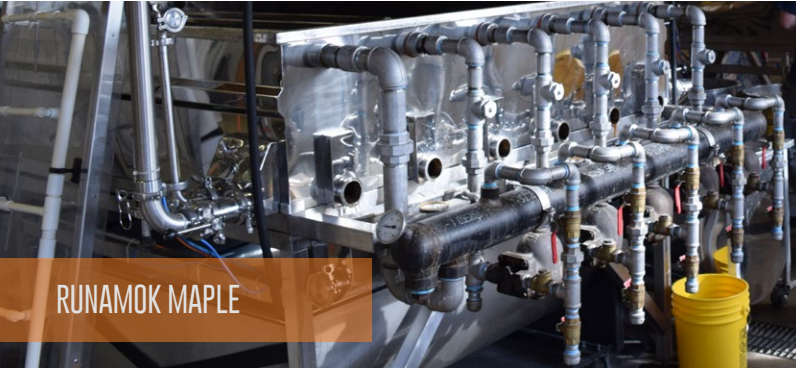
Boyden Valley Winery is located in a restored 1875 carriage barn on the Boyden family farm. From 8,000 grapevines and 100 acres of maple trees, lovingly tended by their family for four generations, they craft wines that feature only the finest locally grown fruit from the loamy soils of the Lamoille River Valley. All wines are fermented in temperature-controlled stainless steel tanks to produce elegant, lively whites and medium-bodied reds full with character. Aged in time-honored French oak casks, the cellars yield mature European-style wines. The Boyden family taps are on pipeline and vacuum. After the sap is run through the RO, it is boiled on a 6'x18' wood-fired evaporator with a steam pan. Much of the maple syrup produced on the farm is sold in their retail shop or used to produce their craft distilled cream liqueurs. Started in 2010, the craft distilled cream liqueurs are made in Vermont using Vermont-grown apples and their own maple syrup. Boyden Valley Spirits is proud to be the first craft distilled company in the U.S. to specialize in cream liqueurs.

PUTNAM MAPLE

Putnam Maple is owned By Bill Putnam and located in Cambridge. The Putnam Family purchased the farm property in 1854 and, to the best of their knowledge, this sugarbush has been in production ever since. Their new sugarhouse was built in 2002 and is the fifth one on this property. The Putnams process sap from their own 3,650 taps. All trees are on tubing and they have a 5 hp Sihi water-cooled vacuum pump to run 24-25 inHg on their woods. They have a 3'x12' wood-fired Dominion & Grimm evaporator. The evaporator has cross-flow front pans and forced air in the firebox. They also have a CDL 1200 GPM RO and concentrate to 12-15 Brix. The operation became Certified Organic during the 2016 season by Vermont Organic Farmers, LLC.

Informal Presentation: Off-Flavored Syrup

Most maple syrup tastes great but, occasionally, there can be flavor problems which may be naturally occurring or the result of processing errors. UVM Extension Maple Specialist Mark Isselhardt will be at Putnam Maple to discuss off-flavor syrup issues and have the UVM Extension Off-flavor Syrup Reference Set and other selected syrup samples available for tasting.



RUNAMOK MAPLE

RUNAMOK MAPLE

Owned by Eric and Laura Sorokin, Runamok Maple has been in operation in Cambridge since 2009. With 72,000 taps all runing directly to the sugarhouse, this is one of the largest in the state to flow into one collection point. Sap from their other 11,000-tap sugar woods in Fairfield is run through an RO before being hauled to the Cambridge sugarhouse. Between the two woods, their 83,000 taps put them in the top five largest producers in Vermont. They use 6 – 10 hp Sihi liquid ring vacuum pumps and have 10 – 6,700-gallon stainless steel storage tanks. Each RO is a CDL 20+ with 2 – 16” membranes and 6 – 8” membranes. Concentrated sap is processed on two 6’x10’ steam evaporators powered by a 400 hp steam boiler that produces 13,000,000 BTU/hour. In addition to the 45,000 gallons of pure maple syrup annually, Runamok Maple makes a line of barrel-aged, infused and smoked maple syrups. www.runamokmaple.com

FRIDAY, AUGUST 4 – TOUR “B”

HOSTS: LANPHEAR FAMILY FARM, BUTTERNUT MOUNTAIN FARM, DAVIS FAMILY FARM, COLD RIDGE, DARKWING MAPLES, ELMORE SUGARHOUSE, GREEN MT DISTILLERS

LANPHEAR FAMILY FARM

The Lanphear Family Farm is a 500-head Holstein dairy located in Hyde Park. Named the 2016 Vermont Dairy Farm of the Year, it is recognized for its well-managed herd, high quality milk production, sound management practices and strong work ethics. The farm is now owned by Kirk and Katrina Lanphear, originally started by Kirk’s parents in 1960. The Lanphears farm their own 700 acres and rent an additional 300 to make enough feed for their cows. The free-stall barn is equipped with alley scrapers and mattresses. They have more than 40 computers to control automation in the barn, and cameras for remote monitoring. The Lanphears take great pride in their work and love watching the next generation come on board.

BUTTERNUT MOUNTAIN FARM

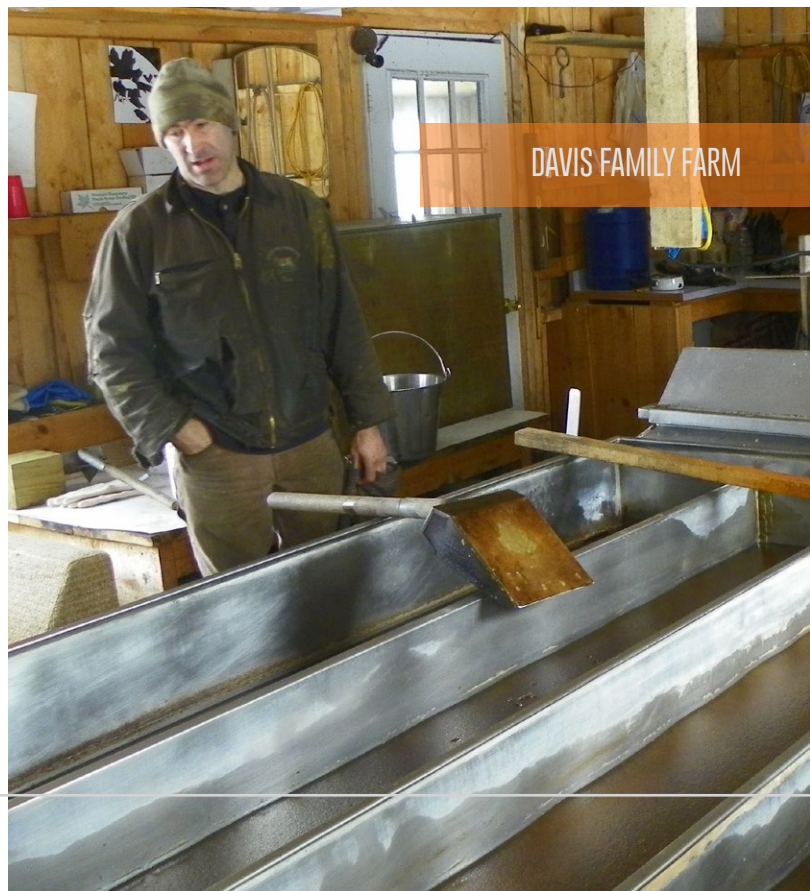
Local farmers have been selling their maple syrup to the Marvin family of Butternut Mountain Farm in Morrisville for forty years. Butternut Mountain Farm is one of the largest maple processors and distributors in the United States and employs more than 90 people. They produce maple sugar and maple candy, and package specialty maple syrup for both their line and other retailers. The 75,000 ft² facility is certified organic, kosher, and SQF (safe quality food). Even though the suppliers of Butternut Mountain Farm manage over 100,000 acres of land, they can trace every drop of syrup from farm to table. The Marvin family also own and operate their own 600-acre tree farm and sugaring operation, Butternut Mountain Farm Home Farm. Says owner and founder David Marvin, “One of the greatest and most satisfying challenges I face is making the farm not just productive, but sustainable. It’s something that we should all be striving for.” www.butternutmountainfarm.com

DAVIS FAMILY FARM

Davis Family Farm is a small family-operated farm specializing in grass-fed beef cattle. Third-generation owners Charlie Davis, and Tom and Jo-Anne Ring have 1,900 taps on 15 acres in Hyde Park. They have a 4’x16’ wood-fired King evaporator with a rear preheater and use a small RO. This season they added a new 3 hp vacuum pump and a new 1,800-gallon storage tank.

Informal Presentation: EQIP

Natural Resources Conservation Service (NRCS) Regional Conservation Partnership Program (RCPP) / Environment Quality Incentives Program (EQIP): Emily Potter, Northern NRCS Forester, will be at Davis’ sugarhouse to discuss the connection between soil and water quality and sugarbush health as well as an NRCS cost-share program to help pay for improvements. She will also discuss program eligibility requirements and describe the process landowners go through to obtain the cost-share funds.



DAVIS FAMILY FARM

COLD RIDGE MAPLE, LLC

Cold Ridge Maple owner Aaron Boissoneault has been helping family members make maple syrup for years, but in 2014 started running his own 5/16" tubing through the 122-acre sugarbush to build the 5,000-tap operation he has today. Cold Ridge Maple has a 3.5'x13' oil-fired CDL evaporator, a CDL RO with 5 – 8" post, 9,600 gallons of sap storage and a 7.5 hp CDL vacuum pump. The operation became Certified Organic in 2016 by Vermont Organic Farmers, LLC.

DARKWING MAPLES

Darkwing Maples in Wolcott began their sugaring operation in 2014 when they purchased a 3-year-old sugarbush with 8,500 taps with tubing already installed, and an existing sugarhouse and evaporator. Now Darkwing Maples leases two additional sugarbushes, and purchases sap from neighboring sugarwoods. They boil the sap from 19,500 taps on their 4'x15' CDL evaporator with a steam pan and use an H2O Super Six RO. They also have a 10 hp Kinney Vacuum Pump and 7.5 hp Busch Vacuum Pump to maintain high vacuum over their woods.

Informal Presentation: Bird-friendly Maple Project
Steve Hagenbuch, Conservation Biologist with Audubon Vermont, will be at Darkwing Maples to discuss a program that integrates bird habitat and sugarbush management. Presentation will include how the program encourages biologically and structurally diverse sugarbushes to offer great places for birds to forage, find cover, and raise young. The program also provides producers with another approach to marketing syrup.

THE ELMORE SUGARHOUSE

The Elmore Sugarhouse is located near picturesque Lake Elmore. In 1989, Michael Boudreau purchased the property previously known as "Joslyn Maple Products." Full-time Operations Manager Caleb Suddaby and his team boil all the sap from the 9,500 taps on two properties, which collects from 5/16" tubing systems with a Busch Rotary Claw vacuum pump with a VFD and a Bernard releaser. There are plans to expand onto a third property for 2018. In the sugarhouses they use a 2004 5'x15' oil-fired Lapierre Volcan with a Leader "Steam-Away," a 2016 CDL 20+ RO with 1 - 16" post, and 3 - 8" posts, and have 30,000 gallons of sap storage. The operation became Certified Organic during the 2016 season by Vermont Organic Farmers, LLC.

GREEN MOUNTAIN DISTILLERS

Green Mountain Distillers is a craft distiller in Morrisville. Since 2002, founders and master distillers Timothy Danahy and Harold Faircloth III use small-batch fermentation and a propriety distillation process, which has been Certified Organic by Vermont Organic Farmers, LLC, and the USDA National Organic Program. Every "Green Mountain Organic" product begins with the highest quality, 100% Certified Organic grain, provided by a family farmer-owned cooperative. At the distillery, grain is combined with Vermont spring water and distilled six times which results in the purest of spirits, with no need for exotic filtrations. One of Green Mountain Distillers signature products is organic maple liqueur.

GREEN MOUNTAIN
DISTILLERS

FRIDAY, AUGUST 4 - TOUR "C"

FORESTRY CLINICS AT UMBRELLA HILL MAPLE

This will not be a normal sugarhouse tour stop. Umbrella Hill Maple will host a daylong series of hands-on forestry related clinics led by Vermont County Foresters Rick Dyer (Lamoille County) and Jared Nunery (Orleans County). The clinics will include timber stand improvement of sugarbush; how to identify and eliminate invasive plants in your sugarbush; and how to improve your roads and water crossings. This clinic will be limited to 20 participants. Participants should wear appropriate clothing for walking and working in the woods.

About Umbrella Hill Maple

Two old college friends, Mike Macy and Arnie Piper, started their sugaring operation in 2014 in Hyde Park adjacent to the Green River Reservoir. After a year of apprenticing with a friend, they jumped in with both feet with 7,000 taps in the first year and expanding to 10,700 the next year. This sugarhouse is completely off the grid and run by a generator. They have a 4'x14' CDL wood pellet evaporator that is fed by a 20-ton silo, and a 1,200-gallon-per-hour CDL RO, 10 hp Vacuum Pump, and a 16"x24' pump station in the woods which pumps 5,000 taps almost a mile to the sugarhouse. The operation is Certified Organic by Vermont Organic Farmers, LLC.



SATURDAY, AUGUST 5 - TOUR "A"

HOSTS: COOK'S SUGARHOUSE, MAPLE SUGAR MOUNTAIN, BURNOR FAMILY MAPLE, DURIVAGE MAPLE

COOK'S SUGARHOUSE

Cook's Sugarhouse is located in Hyde Park and sits on 2 acres. The new 10'x12' sugarhouse, with an attached sap storage shed, was built in 1989 after sugaring for 2 years in a rustic lean-to. They began their family business with only 50 buckets and since then have grown to 140 taps with all but 8 buckets on 3/16" tubing, 60% of which is on vacuum. The vacuum system is Sap Puller single 5" diaphragm pump, pulling 25 inHg at the sugarhouse, topping out at 27-28.5 inHg at the top of the lines. The 3/16" tubing lines on gravity that they still have pull 20-24 inHg. An annual crop for them is between 40 and 50 gallons of maple syrup, though in 2016 they made 56 gallons or .4 gallons per tap. The Cooks continue to gather their tanks with their John Deere tractor and their children, now grown, grew up learning how syrup was made and helped with the sugaring operation.

MAPLE SUGAR MOUNTAIN, LLC

Family-owned Maple Sugar Mountain in Belvidere produces organic/kosher USDA-certified maple syrup from a 19,000-tap sugarbush. Located on 415 acres of family land once used for fishing, hunting and recreation, forest management has been a top priority. Maple Sugar Mountain, LLC uses a Dominion & Grimm Eco Vap 225 electric evaporator, one of only three in the USA: the steam heat provides an even boil in a clean and efficient way. They use a 4,000 GPH RO with 8 - 8" membranes, 2 - 20 hp vacuum pumps and have 25,000 gallons of sap storage to produce 8,500 gallons of syrup annually.

BURNOR FAMILY MAPLE

Burnor Family Maple is a fourth generation operation since 1806, originally under the Warren name. The family sugarhouse, built in 1914, still stands today in the sugar woods. The Burnor family built a new modern sugarhouse in 2005 and have a 3'x12' Lapierre evaporator, a 600 CDL RO and a 5 hp Sihi vacuum pump. Today they make 600 gallons of maple syrup annually from their 1,700-tap sugarbush that spans over 50 acres of land in Eden.

DURIVAGE MAPLE LLC (SAP LOCATION)

Durivage Maple, LLC, owned by Elmer and Denise Durivage, started nearly 30 years ago as a small family operation with only 800 taps. Today, the Durivages operate a 17,000-tap sugarbush on a 350-acre parcel owned by the Boy Scouts Green Mountain Council. They have a great relationship with the Scouts to insure that their camp and the sugarwoods operate smoothly together. At this location, there is no sugarhouse; it is a large sap collection facility using a 25 hp water-cooled Kinney vacuum pump with 3" conductor lines for wet and dry lines. The sap is stored in two 7,000-gallon storage tanks, and then concentrated using a 1,800-gallon-per-hour CDL RO before it is hauled to a sugarhouse off site.

SATURDAY AUGUST 5 - TOUR "B"

HOSTS: COOK'S SUGARHOUSE, SULLIVAN FAMILY FARM, BULLARD SUGARHOUSE

COOK'S SUGARHOUSE

See Saturday, August 5 - Tour "A" for description.

SULLIVAN FAMILY FARM

The Sullivan Family Farm in Johnson has been in the family for 60 years. It has been a dairy farm and raised beef cows, horses, chickens and pigs. They recently added a maple sugaring operation, which has been running for 8 years. The Sullivans operate their 4,500-tap sugarbush on 75 acres and continue to grow in size each year. The sugarhouse is a renovated historic dairy barn with a 3.5'x12' CDL Deluxe oil-fired evaporator, a Kingdom RO with 3 - 8" membranes, MES releaser with well pumps and a 7.5 hp CDL Air-Tec liquid ring vacuum pump.

BULLARD SUGARHOUSE

At press time, this tour description was unavailable.



DURIVAGE MAPLE, LLC



REGISTRATION

MAPLERAMA 2017 - AUGUST 3, 4 & 5

Step 1: Fill out this form. All attendees and exhibitors are required to register and pay appropriate fees.

Step 2: Include payment by check, payable to: **LCMSMA** (U.S. funds only). All late registrations please add \$10.00.

Step 3: Mail (postmarked by July 10, 2017) to:

Vermont Maplerama 2017 | c/o Rita Lehouillier | 798 Sterling View Road, Hyde Park, VT 05655

Name _____

Companion(s) _____

Please list all participants registering on this form.

Mailing Address _____

Town _____ State/Province _____ Zip/Postal Code _____

Phone _____ Email _____

Full Registration

Includes Thursday evening Trade Show; Friday breakfast, tour, bag lunch, and Banquet; Saturday breakfast, tour and BBQ

_____ x \$125 = \$ _____

Single Day Tours

Friday breakfast, tour, bag lunch

_____ x \$55 = \$ _____

Friday breakfast, tour, bag lunch, banquet

_____ x \$90 = \$ _____

Friday banquet only

_____ x \$35 = \$ _____

Saturday breakfast, tour, BBQ

_____ x \$75 = \$ _____

Total (U.S. funds only) \$ _____

**THANK YOU & ENJOY
MAPLERAMA 2017!**

— Arnie Piper, President
Lamoille County
Maple Sugar Makers
Association

To request a disability-related accommodation to participate in this program, please contact Ryan Marsh at (802) 849-0670 by July 10, 2017 so we may assist you.

Check here if you plan to bring any items for the auction. Auction proceeds will support maple research at the UVM Proctor Maple Research Center.

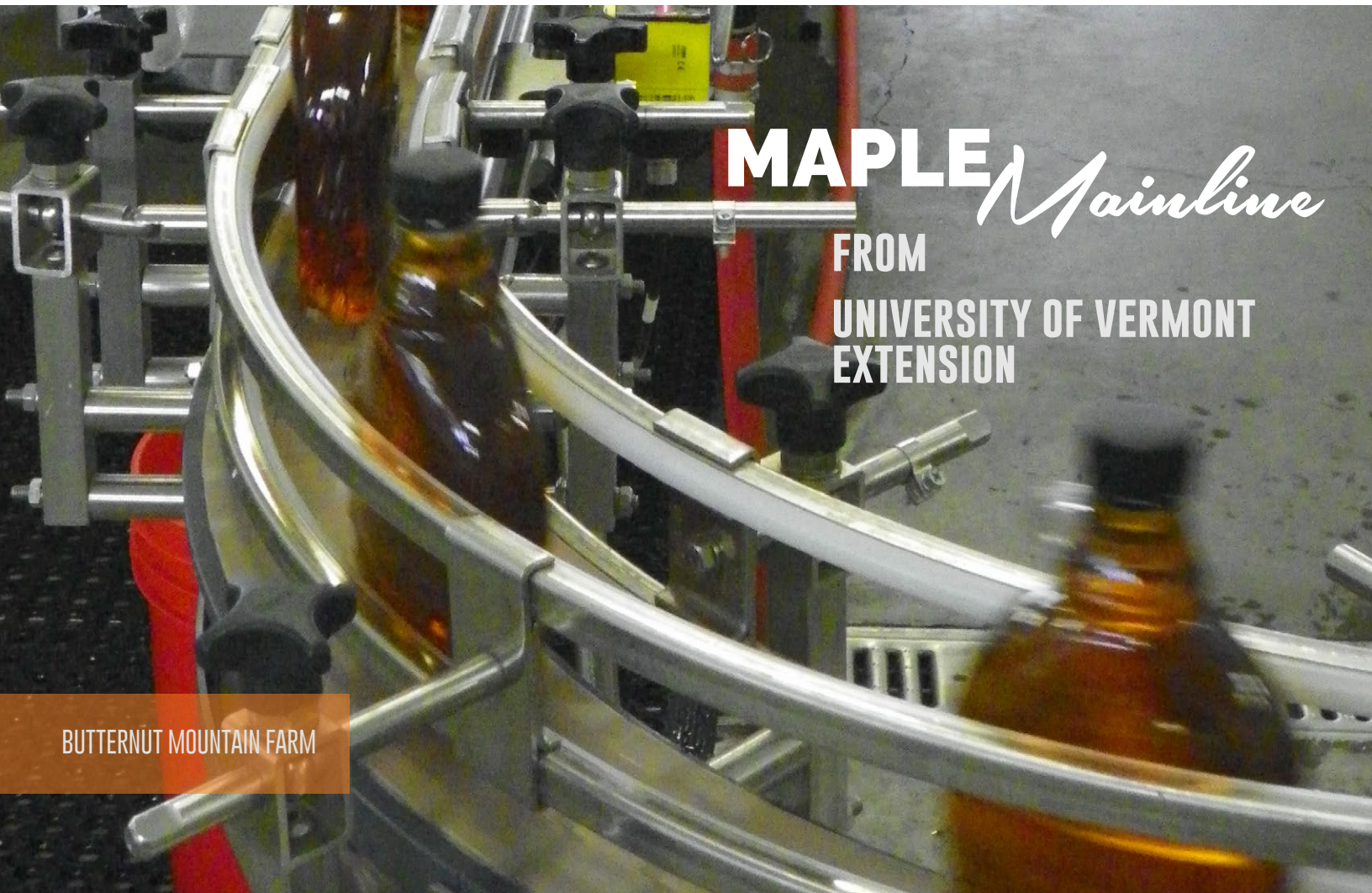
For more information, please visit www.vermontmaple.org/events

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



The University
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MAPLE *Mainline*

FROM

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BUTTERNUT MOUNTAIN FARM