



2021

# VERMONT MAPLE CONFERENCE WEEK



VERMONT *Maple* SUGAR  
MAKERS' ASSOCIATION

## Welcome to Vermont's Maple Conference Week

Wednesday, December 8 - Saturday, December 11

# HOW TO REGISTER

To register, please visit the conference registration link on the VMSMA website. Some of this conference will take place online, and some of it will be in-person. You can register for any of the online sessions free of charge and up to an hour before each session begins.. You will receive a confirmation email with specific information on how to log on or dial into each online session (so if you register for 6 sessions, for example, you will receive 6 confirmation emails). Registration for each online session closes 24 hours before its scheduled date and time. Registration for our in-person Saturday event closes on Wednesday, December 8. *Questions?* Get in touch with Cory or Allison using their contact information below.

### WHEN

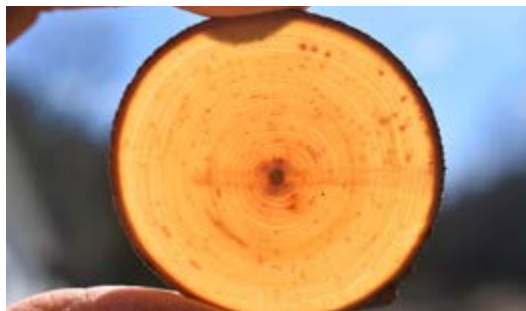
Wednesday, December 8 - Friday, December 10

### REGISTER HERE

<https://www.eventbrite.com/e/2021-vermont-maple-conference-week-tickets-221510141797>

### NEED HELP?

Contact Cory Ayotte: [cory@vermontmaple.org](mailto:cory@vermontmaple.org); 802-786-9437 or  
Allison Hope: [allison@vermontmaple.org](mailto:allison@vermontmaple.org); 802-777-2667



**WEDNESDAY, DECEMBER 8**

**ONLINE**

9:00-10:00am

**Industry Panel Discussion**

Moderator: Mark Isselhardt, Maple Specialist, University of Vermont Extension

The ongoing COVID pandemic has had significant impacts to the maple industry. From reduced container availability, supply chain disruptions, competition for forestland and consumer demand for syrup reaching new highs, the maple industry has not been insulated from the global economy. Bring your questions for panelists and add to the discussion of where the maple industry is headed.

12:00-1:00pm

**Food Safety & Quality Issues in Maple**

Jean Jones, Quality Assurance & Sanitation Manager, Butternut Mountain Farm

Pure maple syrup is generally considered a “low-risk” food in terms of food safety regulations and following good production practices can limit the risks even further. This presentation will cover food safety issues related to production, bottling and storage of pure maple syrup.

5:00-6:00pm

**Maple Quality in the Marketplace Today**

Mark Cannella, Extension Associate Professor, University of Vermont Extension

250 maple containers of pure maple syrup were purchased online in 2020 and tested for density, color grade and flavor. Learn how many samples met the grading standards, how different testing instruments compare, the most common grading problems and some best practices to ensure high quality syrup reaches your customers.



*All photo credits: UVM Extension*

9:00-10:00am

## **Welcoming Visitors in your Sugarhouse and Sugarbush**

Lisa Chase, University of Vermont Extension & the Vermont Tourism Research Center

Alissa Matthews, Vermont Agency of Agriculture

Vera Simon-Nobes, Shelburne Farms & the Farm-Based Education Network

Do you sell your maple products or give tours at your sugarhouse? Is your sugarbush open for hiking? Thinking about it, but not sure? Join us for a discussion about marketing, safety, liability, and other considerations. We'll share information (and let you know how to get free signs) for Maple 100, Open Farm Week, and the new agritourism limited liability statute – and we'll make time for a round robin about what would be most helpful for your sugaring operation.

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12:00-1:00pm

## **Sugarhouse Certification Program**

Arnie Piper, VMSMA Board Member & Education Committee Member

VMSMA launched the Sugarhouse Certification Program last spring. What has changed, what's new on the Checklist, what kinds of resources are available for sugar makers, and what does the future hold for Certification? Join Arnie and other VMSMA Education Committee members for a discussion of all things Certification. Bring your questions and feedback!

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5:00-6:00pm

## **Are Sweet Trees Actually Sweet?**

Adam Wild, Director of the Uihlein Maple Research Forest, Cornell University

The Cornell Maple Program in Lake Placid, NY has been managing groves of sugar maples selected and propagated for having genetically sweeter sap for close to 40 years. Are these trees actually sweeter and how much sap do they produce? Recent sampling looked back over the plantation to test the heritability of sap sweetness.

9:00-10:00am

## **Sugar Maple Health & Climate Change**

Alexandra Kosiba, Ph.D., Licensed Forester, Climate Forester, Vermont Department of Forest, Parks & Recreation

There has been a lot of research over the years investigating the health and productivity of sugar maple in Vermont and the broader region. What do these findings tell us about how sugar maple might fair under a changing climate? Are there strategies that can be used to bolster the resilience of sugar maple?

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12:00-1:00pm

## **Research Update from the UVM Proctor Maple Research Center**

Abby van den Berg, Ph.D., Research Associate Professor, UVM Proctor Maple Research Center

Back by popular demand! Abby van den Berg will share results and progress from various research projects on maximizing yields and sustainability at the UVM Proctor Maple Research Center.

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5:00-6:00pm

## **Ask Dr. Tim**

Dr. Tim Perkins, Director University of Vermont Proctor Maple Research Center

With a long and distinguished career in maple research, Tim Perkins has been directly involved in many of the areas of study responsible for increases in yields over the past 25 years. As the session name suggests, bring your questions about any and all topics related to maple production. We look forward to a lively discussion!