



**Friday & Saturday
November 10th & 11th, 2017
Friday: Workshops 9-2pm *Space Limited
Friday: Maple Trade Show 5-8pm
Saturday: Maple Trade Show 8am-4pm, Seminars 9am-4pm**

**Northwestern High School
200 Harthan Way
Albion, PA 16401**

The world of maple syrup production is evolving quickly with new products coming out every year. Come see and learn about the latest innovations in maple production.

To pre-register and to see a list of speakers and topics visit www.pamaple.org

Co-sponsored by the Northwestern Pennsylvania Maple Producers Association, Ohio Maple Producers Association, Western New York Maple Producers Association, Pennsylvania Maple Syrup Producer Council and the Albion FFA Chapter.

Lake Erie Maple Expo Workshops

Friday, November 10, 2017

9 am to 2 pm

Note: **All workshops meet at 9 a.m. at the location listed next to the workshop.**

Cost of each workshop is \$30 per person. Lunch is included

Pre-register for the workshop you plan to attend.

Drive directly to the location listed for each workshop.

Boiling Demo by Leader Evaporator

Presenter: Kevin Lawyer

Location: Herrick Hill Farms, 26186 Hwy. 6 & 19, Cambridge Springs, PA 16403

A Woods Walk and Talk with Glenn Goodrich,--Visit two local sugarbushes for a woods walk with questions, answers and comments about the best tubing practices.

Presenter: Glen Goodrich—Goodrich Maple

Location: Meet in the parking lot of Northwestern High School, 200 Harthan Way, Albion, PA

At the high school turn south at the first driveway and drive to the rear of the school to the Ag Shop.

How to Build Your Own RO,--A Look at RO systems and ideas on how to build a hobby size RO machine.

Presenter: Steve Childs (Cornell University)

Location: Holy Trinity Lutheran Church, 80 Third Ave., Albion, PA (next to Northwestern High School)

Beginner's Backyard Sugaring--Learn what is needed to make Pure Maple Syrup in your own backyard. Topics include: identifying maple trees; tapping a tree; why sap flows; gathering and storing the sap; boiling the sap; getting proper density; filtering syrup; grading; tasting; canning and storage of your finished products. Handouts included

Presenter: Laura Dengler--How Sweet It Is & Mark Lewis

Location: Triple Creek Maple, 9225 Fillinger Road, Cranesville, PA—East of Albion on 6N. From 6N go north onto State Rd. Continue to Fillinger Rd. (Unpaved roads)

Confections: Value Added Products--We plan to show you some of the maple value added products you can make in your home kitchen or with commercial machines. We will also discuss tips and tricks to make your operation more efficient. Some of the products included will be molded candy, granular sugar, maple cream, hard candy, maple coated peanuts and more.

Presenters: Jake Mosier—Mosier Maple

Location: Western Star Lodge 307, John Williams Ave.—Turn south at McDonald's towards Northwestern High School, Lodge is on right hand side.

Maple Syrup Quality Assurance and Grading—In this program you will evaluate maple syrup for density, color, and clarity and flavor learning to recognize the grade characteristics for each of the new IMSI Standard Grades. The program will also take an in-depth look at how production practices affect syrup quality and ways to use that information to improve the quality of your product.

Presenter: Les Ober--Ohio State University, James Miller—Ohio Producer and Maple Products Judges

Location: St. Lawrence Catholic Center, Pearl Street, Albion, PA. The St. Lawrence Catholic Center is located at the rear of St. Lawrence Catholic Church. On E. State St. (Rt. 6N) in Albion turn north on Orchard Street and right onto E. Pearl Street. The parking lot is on E. Pearl Street.

Evaluating your Sugarbush for Production, Health, Thinning, and Potential for Taps--Learn how to take plots and evaluate a sugarbush before you tap or to decide if a thinning operation is needed.

Presenter: Peter Smallidge --Cornell University

Location: Jim Shumake's woodlot—11401 Hilltop Road, Albion, PA. Approximately 2.5 miles west of Albion, turn north onto Hilltop Road drive approx. 1 mile.

Museum Talk – A personal tour of the Hurry Hill Maple Farm Museum producer

Jan Woods, owner and maple syrup

LEME participants will visit Hurry Hill Maple Museum, 11424 Fry Road Edinboro PA 16412 on Friday from 9 am until 3 pm. You will begin with coffee and maple treats, have a guided tour of the museum, sample maple products in the tasting room, and take the walking (or wagon) trail to the sugarhouse. The museum preserves, interprets, educates and promotes the maple industry and Newbery award book Miracles on Maple Hill . You know the “science” of sugaring, now you can experience the “art!”

Lunch is included. Fun, laughs, and a good time guaranteed!

Presenter: Janet Woods

Location: Hurry Hill Maple Farm & Museum—11380 Fry Road, Edinboro, PA 16412 From I-79 Edinboro exit, travel east on 6N for about ¼ mile, turn left (north) on Fry Road. Travel 2 miles. Museum is on left side of road.

Trade Show

Northwestern High School -- 5 to 8 pm

6 pm Auditorium

Where is the Maple Industry Headed? -- A round table discussion of the maple industry by Carl Lapierre, Glenn Goodrich, Joe Orefice. The audience will also have an opportunity to ask questions to our experts in the maple industry.

Moderator: Les Ober, Ohio State

Many maple experts will be available for you to discuss topics one-on-one

Saturday, November 12th

8:00 am Registration
8:30-9:00 Opening Ceremony – Auditorium

Speaker:

9:15 -10:15 Seminar Sessions #1

Beginner Maple—Part 1, Presented by: Les Ober--Ohio State University
Packaging Value Added Products, Presented by: Laura Dengler--How Sweet it is
Selling RO Water to Asarasi Inc., Presented by: Adam Lazar,-- CEO Asarasi Water
Principals of Vacuum and Pump Selection, Presented by: Carl Lapierre—Lapierre Equipment Co
Spin Fusion Process and Mainline Tubing, Presented by: Speaker from CDL
Small Scale Sugarbush Management and Logging, Presented by: Peter Smallidge --Cornell Co-op Ext.
Calculating Costs of Productions, Presented by: Mark Canella -- University of Vermont farm business specialist.
Monitoring of Remote Collection Stations, Presented by: Bob Crooks--Marcland Controls
Using Maple Syrup in Sauces and Dressings, Presented by: Deanna Howles--Howles Maple Products
Filtering syrup by Gravity, Presented by: Chris Casbohm-- Casbohm Maple & Honey

10:30 – 11:30 Seminar Session #2

Our New Operation, Presented by: Glenn Goodrich--Goodrich Maple Farm
Beginner Maple—Part 2, Presented by: Les Ober—Ohio State University
Using Social Media to Market Maple Syrup, Presented by: Kate Moody--Jamestown Community College
Selling to Chain Stores, Presented by: Mitch & Chris Hoyt--Skinny Sticks' Maple Syrup
Successful Treatments for Buddy Syrup, Presented by: Martin Pelletier--Center ACER Extension
How to Get the Lead Out, Presented by: Eric Randall
How to Work With a Forester, Presented by: Peter Smallidge--Cornell University
Maple Business Planning, Presented by: Mark Cannella--University of Vermont farm business specialist.
Tap Hole Lumber, Presented by: Joe Orefice--Director of Uihlein Forest Cornell University
Making Molded Cream and Sugar by Hand, Presented by: Jake Mosier--Mosier Maple Products
Vacuum Cooling Candy and Cream, Presented by: Steve Childs--Cornell University

11:30 – 1:00 Lunch Ox Roast Sandwich Meal

1:00 – 2:00 Seminar Session #3

Unique Value Added Products, Presented by: Sarah Goodrich--Goodrich Maple Farm
Instruments Used In the Sugarhouse, Presented by: Les Ober--Ohio State Univ. & James Miller--Sugar Valley Maple
Update on Cornell Research, Presented by: Steve Childs--Cornell University
Buying the Syrup You Need, Presented by: Mitch & Chris Hoyt--Skinny Sticks' Maple
Comparison of Filter Press Types, Siro & Bank Style, Presented by: Carl Lapierre--Lapierre Equipment & Karl Evans--May Hill Supply
3/16 inch Tubing New Data from the 2017 Season, Presented by: Dr. Tim Wilmot--D&G
Monitoring Systems, Presented by: Jason Grossman--H₂O Equipment Company
Marketing Maple, Presented by: Kate Ziehm--The Maple News
Silvo Pasturing, Presented by: Joe Orefice--Director of Uihlein Forest Cornell University

Making Maple Suckers, Presented by: Bill & Marge Phillips--Fort LeBoeuf Maple

Dress It Up, Packaging Products for Optimum Sales, Presented by: Ruth Goodrich--Goodrich Maple

2:15 – 3:15 Seminar Session # 4

Tubing Installation Methods, Presented by: Sarah Goodrich--Goodrich Maple Farm

Boiling & Containing Foam, Presented by: Kevin Lawyer--Leader Evaporator

Understanding Sap Flow, Presented by: Dr. Tim Wilmont--D & G

RO Performance, Presented by: Frank Kneeland--MES

Selling Maple by Selling Memories, Presented by: Janet Woods--Hurry Hill Maple

Organic Certification—PA Organic Presented by: TBA

High Brix RO, Presented by: Kyle Lothian--H₂O Equipment

Ecovac Evaporator, Presented by: Benoit Pepin--D&G

Maple Cotton Candy & Granulated Sugar, Presented by: Gary Bilek--Triple Creek Maple & James Miller--Sugar Valley Maple

Making Maple Straws, Presented by: Anthony Honeycutt--Albion FFA Advisor

3:30 – 4:00 Closing Ceremony and Door Prizes



6th Annual

Lake Erie Maple Expo

Friday & Saturday November 10th & 11th, 2017
Northwestern High School, 200 Harthan Way, Albion, PA. 16401

PRE-REGISTRATION FORM

Name(s) _____
 (Please Print _____
 Clearly) _____

Please complete all information

Name of Maple Farm _____

Address _____

City _____ State _____ Zip _____

Phone # (____) _____ Email _____

FRIDAY WORKSHOPS 9 AM – 2 PM *SPACE IS LIMITED* (LUNCH PROVIDED)

FRIDAY NIGHT: TRADE SHOW 5 - 8 PM,

SATURDAY: TRADE SHOW 8 AM – 4 PM, WORKSHOPS & SEMINARS 9 AM - 4 PM

PRE-PAYMENT MUST BE POSTMARKED BY OCTOBER 15th 2017

FRIDAY WORK SHOPS

		Name of Person(s) Registering
Boiling Demo by Leader	# _____ X \$30.00 = _____	_____
Woods Walk & Talk	# _____ X \$30.00 = _____	_____
Beginners/Backyard Sugaring	# _____ X \$30.00 = _____	_____
Confections / Value Added Products	# _____ X \$30.00 = _____	_____
How to Build your own RO	# _____ X \$30.00 = _____	_____
Maple Quality Assurance	# _____ X \$30.00 = _____	_____
Sugar Bush Management	# _____ X \$30.00 = _____	_____
Museum Talk	# _____ X \$30.00 = _____	_____
	Total = _____	

Friday Workshops at the Door: \$35.00

MAPLE EXPO & SEMINAR

Friday Night <u>Only</u>	# _____ X \$15.00 = _____	
Saturday <u>Only</u>	# _____ X \$30.00 = _____	Ages 15 and under, <u>**FREE**</u>
Friday Night & Saturday	# _____ X \$40.00 = _____	
	Total = _____	

Friday Night at the Door: \$20.00

Saturday at the Door \$40.00

Expo Registration will include Friday night snack and Saturday morning refreshments and lunch

Make Checks Payable To: **LEME**

Mail this form and payment to: **Daryl Sheets P.O. Box 722 Meadville, PA 16335**

No refunds of pre-registration. No confirmations will be mailed. Check our website for future updates and contact information www.pamaple.org