

Tentative Speakers and Topics November 2019

1. Jake Moser Confections
2. James Miller Candy
3. Ruth Goodrich Cream Confections
4. Steve Childs Confections
5. Steve Childs Cornell Update
6. Albion FFA Maple Products Maple Nuts, Maple Cookies and Maple Dressings
7. McDivitt Labeling Products and Farmers Markets
8. Rick Krali Shelf Stability FDA
9. Katie Nainiger Allergy & Maple Value Added Products
10. Scott Weikert Sustainable Tapping Guidelines
11. Gary Bilek - Basic RO Concepts- Basics of how reverse osmosis works. Ideal for the beginner or do it yourselfer who may want to build own RO.
12. Gary Bilek Filtering between the Front and Back Pan. Continuous flow centrifuge filtration between front and back pan to reduce niter build up and to extend filter press usage between paper changes.
13. Kevin Lawyer Basic Boiling Techniques
14. Kevin Lawyer Vacuum System and Pump Options
15. Doug Riley Guzzler Pump Systems
16. Glenn Goodrich Sugarhouse Automation
17. Eric Burkhart Alternate Forest Crops
18. Aaron Wightman Bubbling Concentrate to Darken
19. Doug Riley Monitoring
20. Mark Canella Maple Economics
21. Mark Canella Maple Business Planning
22. Carl Lapierre Datascer Monitoring System
23. Carl Lapierre Consideration with Higher Concentrate
24. Mike Lynch Spin Seal Prelashed Mainline t
25. Mike Lynch Monitoring
26. Aaron Wightman Detecting Off Flavor and Producing Quality Syrup
27. Mat Cabral Improving Evaporator Efficiency
28. MES Steam Evaporator Maple Production
29. MES Releaser, Pumping high vac
30. Eric Randell Bring home a Blue Ribbon From the Fair
31. Lucas Burgess Lineviper New Tool for Tubing
32. Jason Grossman H2O Ultrafiltration
33. Mike Rechlin WV southern syrups
34. Pete Smallidge Thinning Sugarbush
35. Peter Smallidge Regenerating Sugar Maples and Sugar Bush
36. Kathy Vorseck Honey production as an add on to maple syrup production.
37. Les Ober & Scott Weikert Beginning Maple Producer
38. Les Ober Maple 201
39. Jim Hudson Air Diaphragm Compressor Requirements