

Schedule of Events
Friday, November 12th
9 am to 2 pm

Lake Erie Maple Expo Friday Workshops

 **Tubing Installation**

Pre-lash mainline with spin seal welding for a 5/16" tubing, with an example of 3/16" tubing installation.

Sponsored by **CDL**

Presenter: Mike Lynch

Location: Camp Fitch YMCA- 12600 Abels Rd, North Springfield, PA 16430 (814 490-7180)

 **Evaluating your Sugarbush for Production, Health, Thinning, and Potential for Taps**

Presenter: Jessie Randall (Michigan State University)

Location: Camp Fitch YMCA- 12600 Abels Rd, North Springfield, PA 16430 (814 490-7180)

Advanced Tubing and Vacuum

Presenter: Steve Childs--Cornell University

Location: Triple Creek Maple Products- 9225 Fillinger Rd, Cranesville, PA 16410 (814 756-4500)

 **Beginner's Backyard Sugaring**

Sponsored by **How Sweet It Is Sugar House**

Presenter: Laura Dengler, (How Sweet It Is) and Mark Lewis

Location: Northwestern High School Sugar House, 200 Harthan Way, Albion, PA 16401 (814 490-7180)

 **Confections: Value Added Products**

Sponsored by **Merle Maple**

Presenters: Merle Maple

Location: Casbohm Maple & Honey Sugar House 9750 Sherman Rd. Albion, PA 16401 (814-756-4781)

Trade Show
Northwestern High School
5 to 8 pm

6 pm Auditorium **Research at Procter (Will be remote but we will be able to ask questions and interact)**

Presented by: **Abby van den Burg (Research Associate Professor Procter Maple Research Center)**

7pm Auditorium **Preview of the Digital Maple Manual being produced by Michigan State University**

Presented by **Jessie Randall and Antonio Sanchez**

Evening Refreshments Sponsored by H2O Innovations, Lapierre USA, Atlas Co



Lake Erie Maple Expo Saturday, November 13th

7:45 am Registration Opens

8:00 am Tradeshow Opens. Tradeshow Times **8:00 am to 3:00 pm**

8:30 to 9:30 Seminar Sessions #1

Room #1 **Promoting your Maple Business, the Industry and Agriculture using Technology.**

How to grab the consumers attention and keep your operation in the media.

Presented by: ***Landis Crawford*** -Maple Ambassador

Room #2 **DEALER TALK ROOM.**

Presented by: **Check Whiteboard outside of room for dealer speaker**

Room #3 **The Beginning Sugar Maker.**

From tree Identification to boiling sap down to the proper density. How to get your hobby or small operation off and running.

Presented by: ***Scott Weikert***, Penn State Maple Specialist

Room #4 **Making Maple Candy**

How to add to your arsenal of maple products with candy. Steps and process of how you can make candy.

Presented by: ***Lyle & Dottie Merle, Merle Maple***

Room #5 **Automating Diaphragm Pumps to Maximize Sap Yield**

The basics of diaphragm pumps used on maple sap lines, some of the pitfalls in operating the system, and ways to maximize sap yield even if something goes wrong.

Presented by: ***Dave Bisbee***, Mountain Maple

Room #6 No Session this room 8:30 – 9:30

Presented by:

Room #7 **Laying out lines with online software**

It seems technology is all around us these days and the questions now become, how do we use it in our daily maple life! This talk will focus on the various online resources that landowners and maple producers can use to map their woods and assist in laying out mainlines. This presentation will highlight free options, how to utilize them, and limitations with each. It will show real examples and if time and technology capacities allow, we will highlight examples from producers in the room.

Presented by: ***Jesse Randall*** –Michigan State University University

9:45 – 10:45 Seminar Session #2

Room #1 Sugar House Efficiency

Time is valuable ways to be more efficient in the sugar house. Homemade RO, Pre Heater, and lots more.

Presented by: **Steve Childs** Retired Maple Specialist from Cornell University and author the Maple Tubing and Vacuum Notebook.

Room #2 **DEALER TALK ROOM.**

Presented by: **Check Whiteboard outside of room for dealer speaker**

Room #3 Let's Spice It Up

Learn how to introduce spices to maple sugar for another value added product. How to package, label and market your new product. Handouts included.

Presented by: **Laura Dengler**, How Sweet It Is, Maple Producer

Room #4 Making Maple Cream

Using a Cream Machine to make Maple Cream. Great for a spread and customers keep coming back for more.

Presented by: **Lyle & Dottie Merle**, Merle Maple

Room #5 Moving Sap Where is Dose Not Want to Go:

Discussion of pumping and lifting sap in the woods. Pumping sap from inaccessible locations through pumps and extractors.

Presented by: **Mike Lynch** – CDL

Room #6 Maintaining productivity in 3/16" tubing:

This talk will discuss new strategies for maintaining productivity in 3/16" tubing. In recent years, many producers have noticed steep declines in production in these systems after 2 or 3 years of use. Cornell has tested numerous treatments to resolve this issue with some promising early results.

Presented by: **Aaron R. Wightman**, Maple Specialist, Co-Director, Cornell Maple Program
Cornell University Dept. of Natural Resources and the Environment

Room #7 Forestry is one part science and one part art! This talk will help producers evaluate their own sugarbush for proper tree density and spacing, ways to survey the stand so the numbers are meaningful, what the numbers mean and how to speed up growth of young trees. Landowners will be given tips and some materials that they can use in their own woods to start the process and to understand sugarbush thinning practices. Which trees to keep and which trees must go to improve the overall health and sap production from a volume and sap sweetness perspective.

Presented by: **Jesse Randall** –Michigan State University University

11:00 – 12:00

Seminar Session #3

Room #1 **Evaluating Your Maple Operation (Moving to the NEXT LEVEL)**

We will talk about growing your hobby or small operation to a true production facility and what do you really need to do this.

Presented by **Les Ober** Ohio State Extension, Geauga County, Ohio

Room #2 **DEALER TALK ROOM.**

Presented by: **Check Whiteboard outside of room for dealer speaker**

Room #3 **Food Processing Basics Guidelines to Follow with Maple and Value Added Products-**

Understanding the science and regulations to adding value to maple syrup flavored foods

Presented by: **Richard Kralj**, M Ed., RDN, LDN, Senior Extension Educator, Food Safety & Quality

Room #4 **Quality Cotton Candy**

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lets continue to increase our profits with making Maple Cotton Candy. Cotton candy is a crowd favorite and great for festival and fair sales. Tricks to fine tuning you machine to get optimum quality.

Presented by: **Steve Childs** Retired Maple Specialist from Cornell University and author the Maple Tubing and Vacuum Notebook.

Room #5 **Filtering for Quality Syrup**

The in and out of filtering syrup for quality, clarity and what you need to get the job done.

Presented by: **Joel Oelke**, Leader Evaporator

Room #6 **New maple products and the role of innovation in maple industry health:**

This presentation will discuss the importance of product diversification, the market position of maple in various product sectors, and recent work by Cornell University food scientists to create new maple products.

Presented by: **Aaron R. Wightman**, *Maple Specialist, Co-Director, Cornell Maple Program
Cornell University Dept. of Natural Resources and the Environment*

Room #7 **What lurks in your woodlot?**

New and profoundly damaging non-native invasive species (NNIS) in the form of plants, insects, animals, and pathogens are impacting our forests and landscapes at rates higher than ever reported. While some are simply a nuisance, some have the potential to severely alter or destroy your sugarbush. Some, like the nearby Asian Longhorned Beetle would put you out of business. Learn what to look for: early signs, damaged trees, and hear about possible steps to take to avoid these unwanted intruders. There isn't a forest stand in the Northeast that has not seen damage. [If you think you have something out of the ordinary in your sugarbush, take a photo, tightly bag a specimen, and bring it along. We will take a look or send it out for verification. Please properly ensure that these samples are safely secured! You don't want to be the Johnny Appleseed for NW Pa invasive species distribution]

Presented by: **Eric A. Randall**, PhD, Emer Prof, SUNY College at Buffalo, Randall's Maple LLC

12:00 – 1:00 Lunch

Visit Trade Show also Door Prizes



1:00 – 2:00 Seminar Session # 4 Final Sessions of the 2021 Show

Room #1 No Session in this Room 1pm to 2pm

Room #2 **DEALER TALK ROOM.**

Presented by: **Check Whiteboard outside of room for dealer speaker**

Room #3 **Sustainable Tapping Guidelines**

This session will cover all facets of tapping.

Presented by: **Scott Weikert**, Penn State Maple Specialist

Room #4 **Maple Mustard and Maple Fluff Cream Puffs**

A walk through the steps of making and bottling maple mustard as well as our recipe that you can tweak to make your own. We will also talk maple fluff and how to make fluff cream puffs great for open houses.

Presented by: **Julie Schmidt** Agriculture Foods Instructor Northwestern HS & **Gary Bilek** Triple Creek Farms and CDL Dealer

Room #5 **Concerns with High Vacuum**

We will tackle some of the issues with high vacuum and premature freezing of lines how to combat these issues and keep yields up in these systems.

Presented by: **Jason Grossman** H2O Innovations

Room #6 **An expanded approach to sugarbush management:**

This talk will build on sugarbush management recommendations to include considerations for improving wildlife habitat and also other crops that can be cultivated in the understory to generate additional income. Discussion will include details of bird habitat guidelines required for the Audubon Society's bird friendly maple program and recent sugarbush agroforestry research at Cornell.

Presented by: **Aaron R. Wightman**, Maple Specialist, Co-Director, Cornell Maple Program
Cornell University Dept. of Natural Resources and the Environment

Room #7 **Judge or be Judged**

Whether it be the Pennsylvania Farm Show, the State Fair, a local County Fair or simply on a shelf at your farm or market stand; your maple syrup, maple sugar, maple cream and the value-added products you produce and pack should all be blue ribbon candidates. We will discuss and demonstrate standards used in trade and for excellence. We will also let you in on some of The “showmanship” techniques that help to set your entry apart from the others when submitting your products for judged competition. There is nothing that helps to sell your syrup quite like a “Best of Show” or a blue ribbon from a major competition hanging in your sugarhouse or farm market. [If you wish (or dare), bring a sample of your best to LEME and we will take a look, make some tests, and see how you do during the session.]

Presented by: **Eric A. Randall**, PhD, Emer Prof, SUNY College at Buffalo, Randall’s Maple LLC

**3:00 Trade Show and EXPO Ends
Thank You for Attending**