

Speaker Presentations

Schedule	Lapierre Room BIRL Lab (60 max)	BrokerLink Room Room 104 (50 max)	The Bosworth Co. Room Room 103 (35 max)	Room 101 (35 max)	Student Commons (70 max)
7:45 – 8:30	Registration and Coffee @ Exhibitor / Vendor Displays				
8:30 – 9:20	Woodlot Management 1	Syrup for Beginners 16	Carbon Neutral Syrup 13	Accessing Trees 11	Maple Syrup Sommelier Program 34
9:30 – 10:20	Managing Your Sugar House 15	3/16 Tubing Lessons 7	Maple Plantations 10	Temporary Workers 26	Ontario Packing Opportunities 30
10:30 – 11:20	Red Maple Yield & Flavor 2	Diaphragm Pumps for Smaller Sugar Bushes 8	Risk Management: Derocho 14	Ontario Forest Inventory Project 12	The Maple Baking Show 32
11:30 – 12:20	Economic Considerations for Profitable Sap Harvests 28	Making Quality Maple Products 17	Maple Products Kitchen 22	First Nation Maple Production 31	Panel 1 Economic Dev & Tourism 35
12:30 – 1:20	Optimizing Yields and Sustainability 3	Scaling up a Small Operation 18	Maple Syrup Craft 27	Remote Sap & Centralized Processing 25	
1:30 – 2:20	5/16" Collection Systems 4	Filtering Methods & Lessons 19	New Maple Technologies 24	Getting Stories to Consumers 29	Wild Garden in your Woodlot 32
2:30 – 3:20	Forest Soil Health 5	Grading & Labelling 20	Micro & Hobby ROs 23		Panel 2 Partnering with Others 36
3:30 – 4:20	Ontario Invasive Species 6	Electric Evaporators & Maple Nectar 21	FSC & Organic Certification 9		
4:20 – 5:30	Exhibitor / Vendor Social Hour & Annual General Meeting (BIRL Lab)				

Note: Box Lunches – will be available for pick up between 11:15 and 12:30 at the Registration Desk in the Student Commons



SUMMER TOUR 2023

Friday, July 21 – Algonquin College, Perth, ON

Program Details

In the Woods ...

1. Woodlot Management 101 – Eric Boysen, New Leaf Forest Services
2. Total Yields and Syrup Flavor from Red Maples – Dr. Abby van den Berg, University of Vermont
3. Optimizing Yields and Sustainability – Dr. Abby van den Berg, University of Vermont
4. Designing and Efficient 5/16" Collection System – Bill Hubbert, Hubbert Maple Products
5. Wood Ash Recycling to Restore Forest Soil Health – Dr. Shaun Watmough, Professor & Director, School of the Environment, Trent University
6. Invasive Species: Threats to Ontario Maple - David Dutkiewicz, Ontario Invasive Species Centre
7. 3/16" Tubing Lessons Learned – Paul Smith, LSMSPA Producer
8. Using Guzzler Diaphragm Pumps to Create Vacuum in the Smaller Sugarbush – Doug Reilly, The Bosworth Company
9. Forest Steward Council & Organic Certifications – Glen Prevost, Ontario Woodlot Association
10. Maple Plantations: 35 Years Later – Jamie Fortune, Fortune Farms/LDMSPA Producer
11. Accessing Trees for the Future – Brodie Berrigan, LDMSPA Producer
12. Ontario Forest Inventory Project – John Pineau, Ontario Woodlot Association
13. Carbon Neutral / Negative Maple Syrup Production – Paul Renaud, LDMSPA Producer
14. Maple Operation Risk Management: The Derecho Experience – Scott Deugo, Fultons Sugar Bush

In the Camp ...

15. Managing Your Sugar House – Joël Boutin (topic title tbc after sugar season)
16. Making Syrup for Beginners: 2 to 250 taps – Darrell Halladay
17. The Ins and Outs of Making Quality Maple Products – Dan & Tracy Séguin
18. Scaling Up a Small Operation – Steve Skinner
19. Filtering Methods and Lessons – Speaker tbc
20. Maple Syrup Grading & Labelling – Ray Bonenberg, Mapleside Sugar Bush & Paul Bailey
21. Electric Evaporators & The Maple Nectar Project – Steve O'Farrell, CDL
22. Establishing a Maple Products Kitchen – Steve Brackenridge, Squirrel Creek Farm Services
23. Cost/Benefit of Micro & Hobby ROs – Neil Cruise, CDL

24. New Maple Technologies (title tbc) – Carl Lapierre, Lappierre Maple Equipment

In our Business Models ...

25. Remote Sap & Centralized Processing - Tony Tomory, Pepperlaw Creek

26. Securing Foreign Temporary Workers – Erinn Johansen, Int’l Recruitment Advisor

27. Maintaining the Maple Syrup Craft: Collectively Sharing Knowledge and Embracing Innovation -
Dr. Joel Mohr, Assistant Professor, Department of Business Administration, Lakehead University

28. Economic Considerations for Profitable Maple Sap Harvests – Chris Lindgren, University of
Vermont (remote presentation)

In the Market ...

29. Getting Stories to Consumers – Executive Director - Farm & Food Care Ontario

30. The Ontario Opportunity from a Packer’s Perspective – Chad Jakeman, Jakeman Maple Products

31. First Nation Maple Production Story – Nathan Keeshing, Ziibaakdakaan Maple

32. The Wild Garden in Your Sugar Bush – Amber Westfall

Demonstrations

33. The Maple Baking Show – Stacy Blair, The Pie Bar

34. Establishing a Maple Syrup Sommelier Program – Debbie Trenholm

Panel Discussions

35. Partnering with Local Economic Development, Tourism Agencies and Academics

Moderator – Leann Thompson

- a. Tina Stevens, Valley Heartland CFDC
- b. Amy Hogue, LDMSPA & OMSPS Proposal Writer
- c. Chris Hahn, Dean - Algonquin College Perth
- d. tbd, Regional Tourism Organization

36. Partnering with, and Learning from Others

Moderator – Randal Goodfellow

- e. Cathy Lennon, General Manager - Ontario Federation of Agriculture
- f. Allison Hope, Executive Director - Vermont Sugar Makers Association
- g. John Pineau, Executive Director - Ontario Woodlot Association
- h. Melanie DiReto, Executive Director - Agricultural Adaption Council

Hall or Exhibitor Tent Displays

- FarmFood 360° – Kelly Daynard, Executive Director - Farm & Food Care Ontario
- Hydrometer Calibration – LDMSPA (tbd)