

MAPLE 2009

Announcing the 2009 Annual Meetings of the
North American Maple Syrup Council and International Maple Syrup Institute
October 22-25, 2009 in Bar Harbor, Maine

A Golden Anniversary

The Maine Maple Producers Association welcomes you to Maine for the annual meetings of NAMSC and IMSI to be held in beautiful Bar Harbor, Maine, an ideal get-a-way destination. The meetings begin Thursday night October 22nd and continue through a banquet on Sunday, October 25th with a separate northern Maine tour beginning on Monday October 26th, 2009. The annual meetings will be held at the Atlantic Oceanside Hotel and Conference Center, 119 Eden Street Bar Harbor, Maine 04609 207-288-5801/1-800-33-MAINE, formerly Atlantic Oakes by the Sea Resort and Conference Center. The resort was formerly a private estate and now offers spacious meeting rooms and 150 ocean view rooms with balconies and patios.

There will be demonstrations, producer workshops and technical sessions, equipment displays and tours to interest everyone involved in maple, from the backyard producer to the largest producers, packers and wholesalers. These meetings will be a great opportunity to celebrate, learn, meet, eat seafood, have fun, and see the latest products developed for the maple industry. Technical presentations and reports from recent maple research will be a benefit to everyone. Tours will include trolley excursion to Acadia National Park, and choice of one other option: a horse drawn carriage ride, <http://www.acadiamagic.com/wildwood-stables.html>; "Dive in Theater", <http://divered.com/>; or nature cruise, <http://www.acadiannaturecruises.com/> in the harbor. A Friday companion tour will offer visits to the University of Maine Pilot Plant and Consumer Research Center, the Old Town Canoe Factory, and Hollywood Slots.

All of the events in connection with the annual meetings are being held at the Atlantic Oceanside Hotel and Conference Center in Bar Harbor, Maine. Be sure to specify you are with the North American Maple Syrup Council group in order to get the special rate. Be sure to bring an item for the Sunday night auction to support the Maple Research Fund. This fund supports research projects that benefit the entire industry.

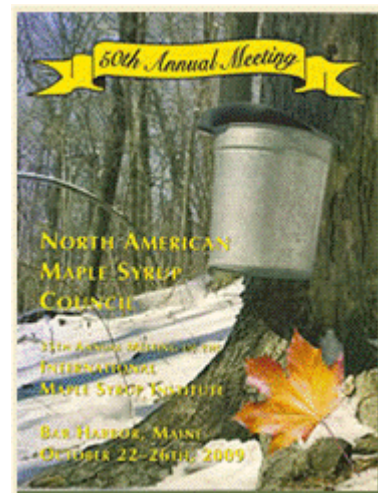
DIRECTIONS TO BAR HARBOR:

BY AIR: Bar Harbor / Hancock County Airport: The airport is served by US Airways with flights from Boston. Distance to the hotel is 10 miles. **Bangor International Airport:** The airport is served by American, Delta, Pan-Am and US Airways. Distance to the hotel is 47 miles. Rental cars and Taxis are available in the terminal, or bus service is available to Bar Harbor via Concord Trailways 800-639-3317 (advanced reservations are REQUIRED).

BY CAR: Take Interstate 95 to Bangor then exit 182A onto I-395. Turn right onto US 1A and continue 27 miles to Ellsworth. In Ellsworth take Route 3 to Bar Harbor (19 miles). When you arrive in town you will pass the Nova Scotia (CAT) ferry terminal on your left, the next property is the Atlantic Oceanside, also on the left.

If you have any questions about registration or this conference, please contact Eric Ellis or Bob Smith:

mainemaple@beeline-online.net or bob@beeline-online.net
or go to the website at www.mainemapleproducers.com



REGISTRATION FORM
Annual NAMSC and IMSI Meetings
 October 22-25, 2009 - Bar Harbor, Maine

Please make hotel reservations directly: Information on page one.

Name or names _____

Address _____

City, State/Province _____

Telephone & E-Mail _____

The meeting registration fee for Oct. 22-25 is all inclusive (except the Friday companion tour and your hotel room). The fee covers all of the meals, meetings, functions, trade show, technical presentations, workshops, tours, entrance fees, etc. Maximum number of registrations is 250.

	<u>Fee per person</u>	<u>Number of people</u>	<u>Total US \$</u>
Full registration (BEFORE Sept. 15, 2009)	\$360.00	_____	_____
Full registration (AFTER Sept. 15, 2009)	\$450.00	_____	_____
Friday Companion Tour with lunch	\$45.00	_____	_____

TOTAL REMITTANCE IN US DOLLARS _____

Please make checks payable to: Maine Maple Producers Association

Mail registration to: Maine Maple Products, Inc., NAMSC registrations, 449 Lakewood Road, Madison, ME 04950

SATURDAY NIGHT DINNER CHOICE: Lobster Steak

SUNDAY TOURS: Carriage Ride with Wildwood Stable "Dive-in Theater" Harbor Nature Cruise

Please rate tours in order of preference: 1-first choice, 2-second choice, 3-third choice

BANQUET DINNER CHOICE: Baked Stuffed Chicken Baked Haddock with crabmeat stuffing

SCHEDULE (*Schedule subject to change - complete schedule will be available at the registration desk*)

Thursday, Oct. 22, 2009

1:00pm IMSI Directors meeting
 Registration Desk opens, Trade Show set up, syrup contest entries accepted,
 3:00pm NAMSC Directors meeting
 5:00 – 6:30pm Social Hour
 7:00pm Dinner on your own

Friday, Oct. 23, 2009

Morning: Companion Tour, NAMSC General Business meeting, workshops
 Afternoon: IMSI Directors meeting (continued as needed), technical sessions, workshops

Saturday October 24, 2008

Breakfast Maple Specialists Extension meeting
 Morning: Technical sessions
 Afternoon: NAMSC General Business meeting (continued as needed), NASS report, workshops
 IMSI General Business meeting
 Lobster dinner and evening entertainment

Sunday October 25, 2009

Morning: Buses leave for all day tour
 Evening: Social hour and closing banquet

Monday October 26, 2009

Morning: Departure day

2009 NAMSC Maple Photo Contest

The Maine Maple Producers Association invites you to enter your best sugaring photographs in a competition of maple sugaring photographs from throughout the maple region.

Contest Guidelines

1. Photos must include a clearly identifiable object or activity directly related to the process of making maple syrup or maple products. These can be applicable nature images, pictures of people involved in sugaring, sugarhouse/sugarbush scenes, product images, or your own creative design. The three categories are described below on the entry form. Winning entries from previous NAMSC/IMSI photo contests are not permitted.
2. Photos are to have been taken by the entrant who is a member of the NAMSC, the IMSI, or a member of an affiliated state or provincial maple producers association, and who is not a professional photographer.
3. The following film formats will be accepted: Glossy color print, glossy black and white print, digital print taken with a camera resolution greater than 3.2 megapixels. No slides or posters may be entered.
4. Prints must be mounted on a flat, rigid board or similarly matted. No folders or glass frames allowed. Minimum print size is 5" x 7" (13cm x 18cm). Maximum mount size is 12" x 17" (30cm x 40cm).
5. Prints must have the entrants name and address on the back. Prints may be titled on the front. Prints with the entrant's name on the front will not be accepted.
6. Only one entry per category will be accepted.
7. Photographs will be judged by professional photographers.
8. Selected entries may be published in official publications of the NAMSC and on their website.
9. Ribbons will be awarded to the first three places in each category and one Best of Show.

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Entry Form – Maple Photo Contest

Farm or Sugarbush Name: _____

Producer Name: _____

Mailing address: _____

Phone and E-Mail: _____

Category	Registration Fee \$3.00 each
Nature, landscapes, sugarhouses	\$
Maple people on the job, in the sugarbush	\$
Creative maple photography, close ups, unique perspectives, digital photo manipulations	\$
Total Payment Due in US Dollars	\$

Make payment out to *Maine Maple Producers Association*

You must mail the photos, check and entry form in advance. They must be postmarked by September 15, 2009.

Ship to: **Donna Tracy and Nancy LaRue**
390 Titcomb Hill Rd.
Farmington, ME 04938

Questions? Contact Donna Tracy 207-778-4506 or e-mail Nancy LaRue at maple2tree1939@yahoo.com

2009 NAMSC Maple Syrup and Confections Contest

Enter your best pure maple syrup and confections from 2009 in a contest at the fall NAMSC meeting. Bring a pint or half liter sample for each grade entered. You do not have to be registered for the conference to submit an entry. All entries must be produced by you in 2009 and become the property of the Maine Maple Producers Association. All syrup will be placed in similar glass containers without labels for judging, and will be on display during the conference.

All winners will be announced at the NAMSC banquet on Sunday October 25th, 2009. Awards will be given to the winners in each category (Light Amber, Medium Amber, and Dark Amber; or the Canadian equivalent).

Make check payable to Maine Maple Producers Association and bring the payment, entry form and your entries to the conference registration desk by Friday evening October 23rd, 2009. If you want to send in your contest entry ahead of time, ship to:

Kathy Hopkins, 7 County Drive, Skowhegan, ME 04976

Telephone: 207-474-9622 or e-mail: khopkins@umext.maine.edu

If you ship your entry, please do so well in advance. We strongly suggest that syrup and cream be wrapped securely. The Maine Maple Producers Association is not responsible for damaged or lost entries, or for shipped entries not received by *the deadline of 4pm, Monday October 19, 2009.*



Entry Form – Maple Syrup and Confection Contest

Farm or Sugarbush Name: _____

Producer Name: _____

Mailing address: _____

Phone and E-Mail: _____

Grade / Category	Registration fee \$3.00 each
Syrup (Light Amber, Canada Extra Light)	\$
Syrup (Medium Amber, Canada Light)	\$
Syrup (Dark Amber, Canada Medium)	\$
Maple Candy (Molded Soft Sugar)	\$
Maple Cream (Maple Spread)	\$
Total Payment Due in US Dollars	\$

Make payment out to *Maine Maple Producers Association*

Questions? - Contact Kathy Hopkins, 207-474-9622 or e-mail: khopkins@umext.maine.edu

2009 NAMSC Pure Maple Syrup & Confections Contest Entry Guidelines

Bar Harbor, ME October 22, 2009

Contest Categories Include:






Syrup (Light Amber, Medium Amber, Dark Amber) (*Canada equivalents: Extra light, Light, Medium*)

Maple Candy (*also called soft sugar or molded sugar*)

Maple Cream (*also called maple spread or maple butter*)

Copies of score sheets will be provided to contest entries. Contest guidelines for syrup density (Brix) follow those used in Maine (66.0° Brix to 68.9° Brix).

MAPLE SYRUP

-  One entry per sugarbush/farm per grade category
-  Enter one sealed 1 pint or ½ liter (500ml or 16oz) container per grade category entered.
-  No points are given for fancy containers, ribbons, etc.
-  Affixed to the container of each entry (sticker, tag, written on, etc.) should be the sugarbush name, producer name, address and syrup grade
-  Syrups will be displayed during the conference

Syrup will be judged in a two-step process as follows:

Step 1: Entries will be evaluated for acceptable density, color, clarity, and flavor according to the following standards:

Density: Should be greater than or equal to 66.0° Brix and less than or equal to 68.9° Brix.

Color: Color category of entry must conform to color grade under which it is entered using an original USDA color grading kit.




Clarity: Should be clean and clear, with no visible impurities (cloudy, sugar sand etc.).

Flavor: Should be free of off-flavors and representative of grade category entered (a light amber syrup should have a light amber flavor, not a dark amber flavor).






Entries not conforming to the above standards will be disqualified. All entries judged acceptable receive the designation “excellent”, and progress to Step 2 for final judging.

Step 2: Entries judged acceptable in Step 1 will be judged and ranked according to “best” flavor by a panel of 3 judges from geographically distant locations within the maple region. This flavor ranking will be the final and sole determinant of placement for awards.

Maple Syrup Awards

-  All entries judged excellent receive a ribbon
-  1st, 2nd, 3rd place rosettes for each of three grade categories
-  A “Best of Show” rosette will be given as determined by the judges.

MAPLE CANDY

-  One entry per sugarbush/farm
-  Enter one box with 6 pieces of small maple candy
-  No points are given for packages, fancy boxes, ribbons, etc.
-  Affixed to the container (sticker, tag, written on, etc.) should be the sugarbush name, producer name, and address
-  Candy is not to be crystal coated

How Candy Will Be Judged

Appearance – no white areas, or mold, good uniform color, good shape/form

Texture – hardness, crystallization (not gritty) surface texture

Flavor – representative of maple candy with no off flavors

Awards For Maple Candy

- 🍁 All entries judged excellent receive a ribbon
- 🍁 1st, 2nd, 3rd place rosettes



MAPLE CREAM

- 🍁 One entry per sugarbush/farm
- 🍁 Enter one 8 ounce (or equivalent) plastic or glass container of maple cream
- 🍁 No points are given for packaging, fancy containers, ribbons, etc.
- 🍁 Affixed to the container (sticker, tag, written on, etc.) should be the sugarbush name, producer name, and address
- 🍁 No extended shelf life cream allowed

How Maple Cream Will Be Judged

Appearance – no separation, no air bubbles, good color

Texture – hardness, no crystallization (not gritty)

Flavor – representative of maple cream with no off flavors

Awards for Maple Cream

- 🍁 All entries judged excellent receive a ribbon
- 🍁 1st, 2nd, 3rd place rosettes

For questions on the contest contact:

Kathy Hopkins, 7 County Drive, Skowhegan, ME 04976

Telephone: 207-474-9622 or e-mail: khopkins@umext.maine.edu