



WISCONSIN MAPLE SYRUP PRODUCER'S ASSOCIATION, INC.

MISSION STATEMENT

The Wisconsin Maple Syrup Producer's Association, Inc is dedicated to improving the ability of its members to produce and market the finest maple syrup in North America.

2019 Winter Maple Institute Agenda

Friday January 11th, 2019

- 4:00 – 8:00 P.M. **Registration**
4:00 – 8:00 P.M. **Maple Trade Show Opens in Grand Atrium**
5:30 – 8:00 P.M. **Social Hour** – Finger Food and Cash Bar donated by **Nasonville Dairy and Anderson Maple Syrup**
- 6:30 – 7:30 P.M. **Hydrometers: How to Use Them and Why They are So Important**
Gary Graham (Grand Ballroom III)

Saturday January 12th, 2019

- 7:00 A.M. **Registration and Maple Trade Show – Open**
Morning Coffee and Donuts donated by **Roth Sugarbush/CDL**
- Morning Program (Grand Ballroom I & II)**
8:30 - 8:35 A.M. **Welcome:** WMSPA President, Corey Grape
8:35 - 8:40 A.M. **USDA/ NASS STATS**, Greg Bussler
8:40 - 9:40 A.M. **State Licensing and Inspections, WDATCP**, Mary Rollins
9:40 – 10:30 A.M. **NRCS programs**, Roy Driver NRCS
8:30 -10:30 A.M. **Crafting (Grand Pre-Function)**
Vicky Adamski
- 10:30 – 11:00 A.M. **Trade Show Break (Vendor Area)**
Morning Snacks donated by **Leader Evaporator**
- 11:00 – 12:00 A.M. **Sugar House Aesthetics (Grand Ballroom I & II)**
Gary Graham
- 12:00 – 1:00 P.M. **Lunch (Grand Ballroom I & II)**
Short Awards Program:
Producer of the Year and Honorary Life Member presented by Theresa Baroun and Fred Hedmark.
Maple Marketing Intern, Justin Baroun
Desserts donated by **Lapierre and Maple Hollow**
- 1:00 – 1:30 P.M. **Break**



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1:30 – 2:25 P.M.

Break Out Session 1

Grand Ballroom I & II: Filling Containers, Are you giving Syrup away: Gary Graham/Ohio Extension

Grand Ballroom III: Maple Products and Packaging: Jim Adamski/CDL

Central Ballroom I: Labeling Your Maple Syrup: Belmark

Central Ballroom II: Sugarbush Taxes: Dan Marzu/Lincoln County UW Extension

Central Ballroom III: Beginner Maple Syrup: Jon Baroun/Maple Sweet Dairy and Llyod Franz/Franz's Sugarbush

Vendor Area: R.O. and Technology Advances: Brad Gilman/Leader Evaporator

2:30 – 3:25 P.M.

Break Out Session 2

Grand Ballroom I & II: Signs for Success: Sweet Signs for a Sweet Product: Gary Graham/Ohio Extension

Grand Ballroom III: Food Safety Modernization Act and Good Manufacturing Practices: Jim Adamski/CDL

Central Ballroom I: Sugarbush Taxes

Central Ballroom II: Proper Management of Your Sugarbush: Brent Schneivies/Private Forestry Consultant

Central Ballroom III: Putting your Estate Together: Sarah Ruffi/Ruffi Law

3:30 P.M.

Silent Auction Closes

3:35 – 4:30 P.M.

Break Out Session 3

Grand Ballroom I & II: Tapping Trees: How, When, Where and Impact on Production: Gary Graham/Ohio Extension

Central Ballroom II: Proper Management of Your Sugarbush: Brent Schneivies/Private Forestry Consultant

Central Ballroom III: L.L.C. v. S. Corp v. Corp: Sarah Ruffi/Ruffi Law

4:30 P.M.

Close of 2019 WMSPA Winter Institute

***Remember to turn in your name tags: You could win free registration for next year! ***