Meet the Speakers

**Mr. Tom McCrumm**, Tom and his wife Judy operate South Face Farm, a 2,000 tap operation in Ashfield MA, plus buying sap from another 3,000 taps. For 30 years, they served over 3,000 meals annually at their sugarhouse restaurant open 6 weekends during the maple season. They market their syrup locally and globally. Tom is also an avid collector of antique sap spouts and syrup tins.

**Mr. Dan Milo**, is a Food Safety Supervisor with the Ohio Department of Agriculture Division of Food Safety and a hobby maple producer in Northeast Ohio. Dan has been working for the benefit of Ohio maple producers at ODA for many years.

**Mr. David Apsley**, Dave is a Natural Resource Specialist for OSU Extension. He has more than 30 years of professional experience in forestry and natural resources education, management, and research.

**Dr. Gary Graham**, State Maple Syrup Specialist for Ohio State University Extension and County Educator in Agriculture and Natural Resources in Holmes County.

Questions For Speakers

Due to the complex and important topics to be discussed at the meetings, we are asking participants to pre-submit questions. There will be time for questions at the meetings, too. Pre-submitting questions will make sure that the speakers cover the information on the questions you have.

*(Be specific and give details in your questions.)*

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You can submit more details or questions on separate paper if needed.

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**Ohio State University Extension**

**MISSION**

We create opportunities for people to explore how science-based knowledge can improve social, economic and environmental conditions.

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Ohio Maple Days is a statewide program sponsored by the Ohio Maple Program, Dr. Gary Graham and OSU Extension and Ohio Agricultural Research and Development Center.
To: All Interested Maple Producers & Enthusiasts

It’s time once again to make plans and you are cordially invited to participate in the Winter 2018 Ohio Maple Days Workshops in Morrow County January 18, or Holmes County January 19, or Geauga County January 20.

As is our custom, essentially the same program will be offered at all three locations.

Pre-registration is required to ensure enough materials are made for the meetings.

Topics To Be Covered:

Food Safety Modernization Act (FSMA) and Ohio Department of Ag Updates: The Food Safety Modernization Act contains a mandatory requirement for many food manufacturers, which includes maple syrup producers, to register their operation. There have been many changes in the past few years and there are even more changes to take place in the next year or two. Every maple producer, no matter operation size, needs to hear what is happening, as their future as maple producers depends on it.

Maple Marketing is More Than Filling a Jug: If you want to achieve the highest return for your maple syrup then just putting your syrup in a jug is not enough. Once in the jug you have to market it, by making the connection from the syrup within the jug to you the producer. Building the story of how it’s made and who is making it are all critical for consumers to become invested in you and your products.

Tubing Help for Any Size Operation: Tubing has done more to revolutionize the maple industry and create growth more than any other piece of equipment. Tubing has made the collection process easier on the maple producer and on the sugarbush due to less time spent in the woods with heavy equipment. Tubing systems are easily adapted to any size maple operation. Looking back and forward to the newest technology, helpful hints will be presented to aid any size operation.

Sugarbush/Woodland Management Tips that Pay: Your woodlands are a valuable resource. Learn how a professional forester can help you develop a woodland management plan to increase the benefits that you receive from your woodland. This session will focus on using crown touching release and other crop tree management concepts to improve the health and productivity of your sugarbush.

Maple Nuggets: Every year there are lots of important happenings, things, and news to share with maple producers. These items will be addressed during this session as well as any questions submitted with the registration forms and not already answered by the speakers.

**** To Help Us Prepare we are asking that you pre submit your questions/concerns/comments regarding any of the topics to be presented at the meetings [see back of the registration form]. The meeting forum will allow for questions from the floor. Pre-submitting questions will direct the program to emphasize what questions you, the producers, have. Handouts will be made available to participants at the meetings in regards to the topics being covered. Pre-registration is required to ensure we have enough materials and meals.

Testing of Hydrometers: Hydrometers are vital in every sugaring operation, so be sure they remain accurate. The papers can shift and readings will be off, which could run into finishing too low of density and syrup could mold or ferment. If finished with too high of density, the syrup will crystallize. Bring your hydrometers with you to the meetings for testing; that way you know going into the 2018 season you will be finishing your syrup at the proper density and proper color grade. Refractometers will also be tested, so bring them to the meeting.

Sincerely, Dr. Gary W. Graham, Ohio State University Extension Specialist, Natural Resources

Notice: After 11 years at the same price, the registration fee is being increased to cover the rising costs of food, rental space, and materials.