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.

Meet the Speakers

**Dr. Abby van den Berg**, is a Research Associate Professor and Assistant Director at the University of Vermont Proctor Maple Research Center. Current research includes the long-term effects of tapping on tree growth and health and developing guidelines for tapping practices that optimize yields and sustainability, the effects of processing technologies on syrup composition and flavor, and developing tapping guidelines and best practices for birch sap collection and syrup production. She has been with the Proctor Center since 2001, and earned her Ph.D. in Plant Biology from UVM in 2007.

**Mr. Steve Childs**, is a Maple Specialist for Cornell University. His Maple programming focused research and Extension efforts in the areas of maple value added products, grading, management of the forest tent caterpillar, tap hole sanitation and maple tubing systems. Steve has had a long background in maple as a producer in Allegheny County New York and now as a maple specialist for Cornell.

**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.

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

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2020 Ohio Maple Days
January 23, 24 and 25

Featured Speakers:
Dr. Abby van den Berg
Mr. Stephen Childs
Mr. Dan Milo
Dr. Gary Graham

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It’s time once again to make plans and you are cordially invited to participate in the Winter 2020 Ohio Maple Days Workshops in Morrow County Thursday January 23, or Holmes County Friday January 24, or Geauga County Saturday January 25. As is our custom, 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:**

- **FSMA Update:** The Food and Drug Administration (FDA) is implementing more portions of the Food Safety Modernization Act (FSMA) law. Producers will hear the latest sections of FSMA to be implemented in 2020 and the latest on registration requirements.

- **Research on Reverse Osmosis (RO) and Syrup Flavor and Quality:** A summary of research conducted by Proctor Maple Research Center on the effect of standard and high brix sap on the composition, properties, and flavor of the syrup produced.

- **Maple Nuggets:** Every year there are lots of important updates and news to share with maple producers. Covered will be any questions submitted with the registration forms not covered by the other speakers.

- **Maple Value Added Project:** A summary of improved efficiency in making maple sugar shapes (candy), making smooth maple cream, projects with maple cotton candy, maple soft drinks, maple sports goo, and making sure syrup is right for the products you are making.

- **FREE Testing of Hydrometers & Refractometers:** Hydrometers & refractometers are vital in every sugaring operation, so be sure they remain accurate. The papers can shift and read off, which could result in improper finishing density. 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 will know going into the 2020 season that your instrument is reading properly.**

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