



North American Maple Syrup Council & International Maple Syrup Institute

Participant Registration Form

October 26th – 29th, 2018 – Grappone Conference Center, Concord, New Hampshire

Name(s): _____ Date: _____

Contact Person: _____

Sugarhouse/Company Name: _____

Address: _____

City: _____ ST/Prov: _____ Postal/Zip Code: _____

Phone: _____ Cell: _____

E-mail: _____

Please reserve the following for the 2018 Annual Meeting:

	Cost	# People	Total
Early Registration – Postmarked Before 09/15/2018	<u>\$235.00</u>	_____	\$ _____
Late Registration – Postmarked After 09/15/2018	<u>\$260.00</u>	_____	\$ _____

Breakfast (Saturday & Sunday) *Included with full registration. Included

Lunch (Saturday & Sunday) *Included with full registration. Included

Welcome Reception Buffet (Friday) Included

Dinner (Saturday – On Your Own)

		# People	Total
Banquet (Sunday)	\$ 55.00	_____	\$ _____
Select meal choice: _____ Prime Rib _____ Salmon			
_____ Vegetarian			
Total			\$ _____

** Please indicate any food restrictions: _____



Participant Registration Form continued Tours

		# People	Total
Companion Tour (Sat AM) Telephone Museum, Warner - features a collection of nearly 1000 telephones, switchboards, tools, and related memorabilia. Mt. Kearsarge Indian Museum, Warner - connects people of today with 20,000 years of ongoing Native American cultural expression.	\$ 15.00	_____	\$ _____
Companion Tour (Sun AM) Shaker Village, Canterbury - is one of the most intact and authentic surviving Shaker community sites, and was declared a National Historic Landmark in 1993.	\$ 15.00	_____	\$ _____
All Day Tour A Monday – South (includes breakfast & lunch) Anheuser-Busch Brewery & Clydesdales, Moonlight Meadery, Mack’s Apples Orchard Windswept Maples Sugarhouse (see pg 9-10)	\$ 60.00	_____	\$ _____
All Day Tour B Monday – North (includes breakfast & lunch) Windswept Maples Sugarhouse, Pleasant View Gardens NH Motor Speedway & Museum, Sanborn Mills Farm, Bolduc Farm Sugarhouse (see pg 10-11)	\$ 60.00	_____	\$ _____
First Choice _____ #People _____			
Second Choice _____ #People _____			
	Grand Total		\$ _____

NOTE: All Tours and Banquet MUST be paid with Registration Fee!
Tours will be filled first come, first served so register early!

One-Day Registration(s): Sunday Only	Includes Meetings, Breaks, Lunch, Trade Show, Technical Sessions/Workshops, and Conference Book	
	# People	
	Sunday, Oct. 28th \$50.00	_____ Total \$ _____

Silent Auction Donations

Yes, I will donate and bring the following item(s) for the Silent Auction benefiting the North American Maple Syrup Council Research Fund.

Describe Item(s): _____



Participant Registration Form continued

Participant Registration Payment

Canadian Registrants, please send a certified bank check or money order: "Payable in US Funds".

Make checks and money orders payable to: NHMPA 2018 Conference
and mail Registration Form to:

NHMPA 2018 Conference
c/o Sue Folsom
130 Candia Road
Chester, NH 03036-4006

Hotel Reservations

Hotel Room Reservations: Room Reservations must be made by October 5, 2018 with:

Courtyard Marriot

70 Constitution Avenue
Concord NH 03301
Toll Free: (800) 321-2211
Telephone: (603) 225-0303
Fax: (603) 225-0606

Our room rate is \$ 139.00 per night + tax (double occupancy).

For Committee Use Only: Date Conference Registration Received: _____ / _____ / 2018

Received by: _____

Payment: Ck# _____ Dated: _____

Amount: \$ _____ US/CA\$ _____ Exchange Adj: Y N



Maple Syrup & Confections Contest

Hosted by the North American Maple Syrup Council
in cooperation with the New Hampshire Maple Producers Association
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Farm or Sugarbush Name: _____
Contact Name: _____
Address: _____
City/Town/Province: _____
Phone: () _____ Cell:() _____
E-mail: _____

Place a check mark beside the maple categories you are entering.

- _____ Pure Maple Syrup – Golden – Delicate Taste (= or <75.0%)
- _____ Pure Maple Syrup – Amber – Rich Taste (50.0-74.9%)
- _____ Pure Maple Syrup – Dark – Robust Taste (25.0-49.9%)
- _____ Pure Maple Syrup – Very Dark – Strong Taste (>25.0%)
- _____ Maple Candy (Molded Soft Sugar)
- _____ Maple Cream (Maple Spread, Maple Butter)
- _____ Stirred Maple Sugar (Granulated or Dry Sugar)

Total (categories entered x \$4 per entry) \$_____

Bring your entries, entry form and payment to the conference registration desk by 9AM Saturday, October 27th, 2018.

If you want to ship entries, they may be mailed with this entry form and payment to:

NHMPA 2018 Conference
Sue Folsom
130 Candia Road
Chester, NH 03036

Mailed entries must be received by Friday, October 5, 2018. If you ship your entry, please do it early and be certain the product(s) are wrapped securely. The New Hampshire Maple Producers Association (NHMPA) will not be responsible for damaged or lost items. Please make checks payable to “NHMPA 2018 Conference”(Canadian: Payable in US Funds).

Winners including “**Best of Show**” will be announced at the Banquet on Sunday, October 28th, 2018. Please read contest rules and judging guidelines.

If you have any questions, please contact Sue Folsom at tel# 603-887-3672 or email fmaple@aol.com.



Maple Syrup & Confections Contest Rules and Guidelines

Per NAMSC Maple Contest Guidelines as developed by the IMSI and approved jointly.

Contest Rules:

- All entries must be produced in 2018 by the person entering the contest and will become the property of the New Hampshire Maple Producers Association.
- All entries must be identified by means of a sticker or tag or by printing directly on the container. Identification shall include the sugar bush name, producer name, address and syrup color class. Entries will be placed by contest staff in coded glass containers without names for judging.
- Only one entry per person per category will be accepted and entry fee is \$4.00 per entry.
- No points will be given for decorative containers, ribbons, etc.
- Entries will be displayed during the conference.

Judging Guidelines

Pure Maple Syrup

Submit one sealed plastic pint (500ml Canadian) container per color class for each category that you wish to enter.

How syrup will be judged:

Step 1: Entries will be evaluated for proper 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. The Brix will be determined by judges using a refractometer. Bonus points will be awarded for Brix of 66.5 to 67.0.

Color – All entries must conform to the new grading standards and will be judged accordingly.



Judging Guidelines continued

Step 1 cont.

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

Flavor – Should be free of off-flavors and representative of color class category entered (i.e. Golden syrup should taste appropriately for the Golden category).

Note: Entries judged as 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 three judges. This flavor ranking will be the final and sole determinant of placement for awards.

Maple Candy (Molded Soft Sugar)

Enter one box with 6 pieces of small maple leaf candy. Candy is not to be crystal coated.

How candy will be judged:

- Appearance – Color, form good, no separation or white areas.
- Texture – Hardness, crystallinity, surface texture.
- Flavor – Representative of maple candy with no off flavors.

Maple Cream (Maple Butter, Maple Spread)

Enter one 8 ounce (250g) plastic or glass container of maple cream. No extended shelf life cream is allowed.

How Cream will be Judged:

- Appearance – Color (very light), no air bubbles, no separation.



Judging Guidelines continued

Maple Cream (Maple Butter, Maple Spread) cont.

- Texture – Hardness, crystallinity.
- Flavor – Representative of maple cream with no off flavors.

Stirred Maple Sugar (Granulated or Dry Sugar)

Enter one 8 ounce (250g) plastic or glass container of stirred maple sugar.

How Stirred Maple Sugar will be judged:

- Appearance – The “creep” test is used to rate stirred sugar. A small amount of the sugar is placed on a piece of paper in a conical mound. The more the sugar “creeps” towards the paper the better. The more the creep, the drier the product. Powdery sugar will be penalized.
- Texture – Fine crystalline structure.
- Flavor – Representative of stirred maple sugar with no off flavors.



Photo Contest Entry Form

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Contact Name: _____ Date: _____
Address: _____
City: _____ ST/Prov: _____ Postal/Zip Code: _____
Phone: _____ Cell: _____
E-mail: _____

Select the photo categories you are entering. Only one entry per person per category will be accepted.

- Sugarbush Scenes
- Maple People on the Job: past, present, young and /or old
- Creative maple Photography: e.g. close-ups, unique approaches, digital manipulations

Total (categories entered x \$4.00 per entry): \$ _____

Bring your entries, entry form and payment to the conference registration desk by 9AM Saturday, October 27th, 2018.

If you want to ship entries they must be received no later than Friday, October 5, 2018. The New Hampshire Maple Producers Association is not responsible for lost or damaged entries. If you have any questions, please contact: Brian Folsom at tel#603-370-0908 or email: fmaple@aol.com.

They may be mailed with this entry form and payment to:
NHMPA 2018 Conference
c/o Brian Folsom
130 Candia Road
Chester, NH 03036-4006

**** Make checks payable to NHMPA 2018 Conference (Canadian: payable in US Funds)**

Contest Rules:

- Photos can be black and white or color and must be taken by a non-professional photographer.
- Photos must be no smaller than 5"x7" and no larger than 8"x10".
- No slides or posters are allowed.
- Only one entry per person per category will be accepted.
- The fee is \$4.00 per entry. Your name, address, and entry category must be clearly marked on the back of each entry.



Tentative Schedule for NAMSC/IMSI 2018 Meetings

Thursday, October 25th

- 2:00 pm – 4:30 pm IMSI Task Team Meetings
6:00 pm – 8:00 pm IMSI & NAMSC Joint Executive Committees Meeting

Friday, October 26th

- 8:30 am – 2:30 pm IMSI Board of Directors Meeting
9:00 am – 2:00 pm NAMSC Committee Meetings
10:00 am Registration Table Open
10:00 am – 4:00 pm Vendor Set-up
3:00 pm – 6:00 pm NAMSC Board Meeting
6:00 pm - 7:00 pm Social Hour
7:00 pm – 10:00 pm Welcome Dinner and Entertainment

Saturday, October 27th

- 6:30 am – 8:00 am Breakfast
7:00 am - Registration Table Open
8:00 am – 8:30 am NAMSC Opening Ceremony
8:15 am – Noon Companion Tour
8:30 am – Noon NAMSC Annual Meeting Opening Session
10:00 am – 10:20 am Health Break
12:00 pm – 1:00 pm Lunch
1:15 pm – 4:00 pm Transportation to downtown Concord
1:15 pm – 2:45 pm IMSI Annual Meeting
2:45 pm – 3:30 pm IMSI Keynote Speaker



Tentative Schedule for NAMSC/IMSI 2018 Meetings continued

Saturday, October 27th continued

- 3:30 pm - 4:00 pm Health Break
- 4:15 pm - 5:00 pm Technical Session (Possible)
- 5:00 pm - 7:00 pm Extension Specialist meeting
- 5:00 pm Dinner on Your Own

Sunday, October 28th

- 6:30 am - 8:00 am Breakfast
- 7:00 am Registration Table Open
- 8:00 am - 10:00 am NAMSC Annual Meeting Closing Session
- 8:15 am - Noon Companion Tour
- 10:00 am - 10:30 Health Break
- 10:30 am - Noon Technical Session
- 12:00 pm - 1:00 pm Lunch
- 1:15 pm - 2:00 pm Technical Session
- 2:15 pm - 3:00 pm Technical Session
- 3:00 pm - 3:30 pm Health Break
- 4:00 pm Vendor Break-down
- 3:30 pm - 4:15 pm Technical Session
- 6:00 pm - 7:00 pm Social Hour
- 7:00 pm Banquet

Monday, October 29th

- 6:30 am - 8:00 am Breakfast
- 8:30 am All Day Tours
- Dinner on your own



Tours Monday, October 29, 2018 - South Tour



Anheuser-Busch Brewery & Clydesdales - One of every two beers consumed in America is made by Anheuser-Busch, with this brewery serving all of New England. Of Anheuser-Busch's 12 U.S. breweries, this brewery is in the prettiest setting, located in the picturesque Merrimack Valley.



Mack's Apples, Londonderry – Established in 1732 as a family run farm now in its 8th generation featuring pick your own apples and year round farm stand. They have almost 400 acres with 100 dedicated to pick your own apples and pumpkins. Mack's has been twice chosen as the People's Choice Award winner in the Best of NH Magazine and top rated in New England.



Moonlight Meadery, Londonderry – Established in 1995 and has been recognized 3 times as New England's best Mead and winning multiple medals including Gold and Silver at the San Diego County Fair in May 2017. They make over 45 meads with a diverse portfolio of flavors.



Tours Monday, October 29, 2018 - South Tour continued



Windswept Maples Sugarhouse- The Moores are an eighth generation family farm on scenic Loudon Ridge. We offer sugarhouse tours, and a complete line of maple products including syrup, maple cream, maple sugar candy, and granulated dry maple sugar.

Tours Monday, October 29, 2018 - North Tour



Sanborn Mills Farm, Loudon – features water-powered sawmill, an antique blacksmith shop, a grist mill, 1875 Farmhouse and 390 acres of agricultural fields. It is a cultural resource with an educational program that expands the knowledge of American millwrighting, saw milling, grain milling, ice cutting, blacksmithing and tinsmithing, and working with animal power, through hands-on experience, public programs, tours, exhibits, research and publication.



Pleasant View Gardens, Loudon - Pleasant View Gardens in Loudon is one of the founders of Proven Winners plants, the number one plant brand in North America. Established in 1976, PVG has grown to become one of the top 100 largest growers in the US.



Tours Monday, October 29, 2018 - North Tour continued



NH Motor Speedway & Museum, Loudon – largest sports and entertainment facility and host to the only NASCAR series in the region. This stop to be confirmed.



Windswept Maples Sugarhouse - The Moores are an eighth generation family farm on scenic Loudon Ridge. We offer sugarhouse tours, and a complete line of maple products including syrup, maple cream, maple sugar candy, and granulated dry maple sugar.



Bolduc Farm & Sugar House, Gilford – A Sugaring operation whose records for maple sugaring date back to 1779 with some sugar maples approximately 300 years old. Some trees measure 5-6 feet in diameter and one measures 16' 8" in circumference. Some of the crowns spread out 90 feet and attain heights of 70 to 80 feet. The Bolduc family has owned the property for over 100 years and hold the claim to being the oldest continually-run maple sugar operation in the United States.