Southern Syrup Research Symposium – Back Again

September 24 and 25th

Morgantown West Virginia

Maple Folks. Once again, this September the maple world is coming to West Virginia. In 2018

we invited our northern friends to West Virginia to see how maple syrup is made *“with a southern twist.”* We all learned a lot in 2018, and the enthusiasm led to more “home grown” research at WVU, Future Generations University, Ohio State, and Virginia Tech. This fall, September 24 and 25th, we’re inviting the maple world back to take stock of how far we’re come and to plot a course to where we’re going. We’ll see some old friends like Les Ober from Ohio State Extension and Abby van den Berg from the Proctor Maple Research Center. We’ll also meet some new friends, like Joel Boutin, Maple Syrup Consultant, Quebec, Canada (it’s not too late to start brushing up on your French) and Navindra Seeram, from the University of Rhode Island.

As always, the best part of the Symposium are the discussions that take place between our maple experts and our maple producers. So, don’t miss the action and don’t miss the fun. Register at: <https://epay.wvsto.com/WVU/WVUANREvents/Default.aspx>

Symposium Schedule

Friday, September 24th

12:00 – 5:00 Vendor setup

Workshop/ Field Session (choose one) (Limited capacity)

2:00 – 5:00 ***“Using maple syrup grade evaluation to improve syrup quality,”*** Les Ober,

 OSU

2:00 – 5:00 ***“Increasing sap quantity and sweetness through forest m*anagement”** Along with a tour of the WVU sugarbush. Jamie Schuler, WVU

Evening Social (TBA)

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Saturday, September 25th

7:30 Registration opens (coffee and light breakfast)

8:15 Welcome and Introductions by Jamie Schuler, WVU

Featured Speakers

8:30 “***From Polar Vortex to Warming Temperatures: Making Sense of Weather Impacts on the Maple Syrup Industry*.”** Aaron Wilson Ohio State University.

9:15 ***"Chemistry and Biological Effects of Maple Food Products: The Path Forward"*** Navindra Seeram, Univ. of Rhode Island

 10:00 – 10:30 BREAK, Visit with Vendors

10:30 “***Good Flavor Factors in Maple Syrup”*** Joel Boutin, Maple Syrup Consultant, Quebec, Canada.

11:15  ***“Proctor maple research update, with a southern twist”*** Abby Van den Berg, Univ of Vermont Proctor Maple Center

12:00 LUNCH (provided)

 Update on new grants (ACER)

Poster session

Visit with Vendors

Concurrent Session 1

1:30 **“Recent research related to 3/16” tubing”** Aaron Wightman, Cornell

1:30 ***“Maple tapping guidelines”*** Abby van den Berg, Proctor Maple Research Center

2:30 ***“The shifting sweet spot of maple syrup production: climate change impacts on sugar maple sap”*** Ryan Hurish, University of Virginia, Wise

3:00 **“Estimating the economic value of visits to Central Appalachian syrup makers”** Tom Hammett, Future Generations and Virginia Tech.

3:30 ***“Economic impact of regional syrup industry Sayeed Mehmood***” Sayeed R. Mehmood, Ohio State University

Concurrent Session II

1:30 ***“Hyperspectral imaging and its potential for identifying maple stands***” Jamie Schuler, WVU

2:00 ***“Hybrid maple study Mansfield Ohio”*** Gabriel Karns, OSU

2:30 **“Timing of tapping study at WVU”** Jamie Schuler, WVU

3:00 **"Maple marketing in a post-covid age"** Tom McCrum, South Face Farm

3:30 ***“Walnut sap and syrup production enhancement”*** Mike Rechlin, Future Generation University

Concurrent Session III

4:00– 6:00 **Cooking Value Added Maple Products** with local master maple concoctionists.

4:00 – 6:00 5,4,3,2,1 - Demonstration of an energy efficient, easy to build, backyarder evaporator based on “***Rocket Stove”*** principles by Kate Fotos, Future Generations, along with ***“Backyard Sugaring Techniques***” by Scott Weikert, Penn State Maple Specialist