## Algonquin Maple Syrup Producers' Association Dropline Summer 2022

Greetings all AMSPA members! Hopefully most of us were far enough North to avoid the effects of the derecho that occurred on May 21<sup>st</sup>. As well, LDD moth, commonly known as gypsy moth, seems to be less populous in our region this year. Hope that everyone is doing well as we work on learning how to live with COVID. On that note, the Algonquin Maple Syrup Producers' Association is happy to announce an "in person" Fall Workshop September 17<sup>th</sup>. As well, the provincial initiative, Fall in Love with Maple, is also being planned. Here are the current details regarding these two events:



ALGONQUIN
MAPLE SYRUP PRODUCERS
ASSOCIATION

### FALL WORKSHOP

"Efficiencies in the Sugarhouse Concentrating on R.O. and Evaporators"

> SATURDAY SEPTEMBER 17 10:00am-3:00pm

PRE REGISTER By August 31 - \$10.00 AFTER September 1 - \$20.00

Register by e mail: amspaontario@gmail.com

MORE INFO: omspa.ca/algonquin-district EMAIL: amspaontario@gmail.com

HOSTED AT SUCRERIE SEGUIN SUGARBUSH



#### Please share this information with other local maple syrup producers that you know!!

# AMSPA Fall Workshop Efficiencies in the Sugarhouse Concentrating on R.O. and Evaporators September 17, 2022 Sucrerie Séguin Sugarbush

1838 Dokis Reserve Road, Monetville, ON
Please register via email to: amspaontario@gmail.com

**Draft Schedule:** 

9 am: Registration begins - BioBreak (coffee, snacks) before sessions

10 am: First round of two sessions (Each session to run approximately 90 minutes in length)

Reverse Osmosis technology A to Z - Presentation by John Tomory and Bill Hubbert

Understanding R.O. fundamentals for all scales of production - from hobbyist to small commercial sugarmaker: appropriate sizing, function, cleaning, and storage to maximize efficiency of your fuel, equipment and time during the run

Efficiencies within the Evaporator - Presentation by Yves Lauzon of Les Sucriers

Understanding, developing and maintaining an efficient combustion and sap to syrup flow within your evaporator

11:30 am: Networking with equipment suppliers, presenters of the sessions, maple colleagues

12:15 pm: BBQ lunch

**1 pm: Second round** of the two sessions listed above (Participants in opposite session than what they attended in the morning)

**2:30 pm: Networking** with equipment suppliers, presenters of the sessions, maple colleagues

2:45 pm: Walk of Sucrerie Séguin Sugarbush for those interested and able

Equipment Suppliers that have already confirmed participation:

Lapierre Steve Bedard H2O Tomory Brothers, Pefferlaw Creek Farms CDL Bill Hubbert, Hubbert's Maple





### Fall in Love with Maple ~ September 24th to October 2nd

Our goal is to have Ontario consumers know the beauty of maple bushes in the fall.....and buy some maple products. Last year, some operations experienced more traffic and sales than at Maple Weekend! We also had operations that find having visitors during the season too difficult, join for this fall event.

All participants have access to signage and will receive a listing on our website. Social media promotion is also provided, although the more you can do to boost your own social media the better. You can choose to participate everyday, just on weekends, or just on one weekend. You can also select no Sunday participation.

Participants must submit an application by July 31st, through the online form at this link:

https://form.jotform.com/211536695678066

If anyone has any questions feel free to email our AMSPA FILM representative: Tom Stehr

info@sugarbushhill.com