

# Leader Evaporator's Annual Open House & Customer Appreciation Days



(Same Both Days)

**Friday and Saturday, April 28th & 29th, 8:00 - 4:00 p.m.**

## SCHEDULE OF EVENTS

- 8:00 a.m. **Doors Open** - Coffee, Doughnuts, and Refreshments throughout the day
- 9:00 – 10:00 a.m. **Boiling 101**  
Bradley Gillilan, President of Leader Evaporator, will discuss all aspects of proper evaporator operation including: Operating depth, firing a wood fired arch, Proper Defoamer Usage, and other tips to help make your evaporator easier to operate. This seminar will benefit all syrup producers large and small, from beginner to experienced. *-Hosted in the Conference Room.*
- 10:00 a.m. **Start of Evaporator Demonstrations**  
(Ongoing throughout the rest of the day) – See our Leader Pro, Leader Elite, and the latest Oil Fired Arch Technology up and running.
- 10:00 - 12:00 p.m. **Making Maple Confections with the Hills**  
The crew from Shaver-Hill Farm in New York are back to share their expertise in maple confections with a hands on demonstration making Maple Candy, Granulated Maple Sugar, and new this year is Maple Coated Nuts. *-Hosted in the Cafeteria at the back of the building.*
- 10:30 - 12:00 p.m. **Tubing Technology Panel Discussion**  
Bring your tubing and vacuum questions to our panel of experts. Should you be thinking  $\frac{3}{16}$ " or  $\frac{5}{16}$ "? How do we get more sap per tap? What is the best technique for tubing installation? They will use their diverse expertise in system design, installation, and maintenance to answer all your questions. *-Hosted in the Conference Room.*
- 11:30 a.m. **Lunch is Served** Enjoy a Hot Dog, Chips, Cookie and a Cold Drink!
- 12:30 - 2:00 p.m. **International Maple Industry Panel Discussion**  
Our panel of industry professionals from both the United States and Canada will discuss the health and future of the maple industry including: Maple research and education, Maple syrup markets, Production of maple syrup, and the Future of the Maple Industry. Moderated by Bradley Gillilan, including Mark Bigelow of Maple Grove Farms, Dr. Eric Randall, President of the North American Maple Syrup Council and maple producer in Western New York, Ray Bonenberg, President of the International Maple Syrup Institute and maple producer in Ontario, and Mark Isselhardt, UVM Maple Extension Specialist. *-Hosted in the Conference Room.*
- 2:00 – 3:00 p.m. **Biological And Environmental Factors Controlling Sap Flow In Maple**  
Dr. Tim Perkins, Director of the Proctor Maple Research Center - We all know that sap flow is affected primarily by the daily change in freeze/thaw conditions, but how do other factors affect sap flow and sugar content? How does tree size, drought, cold winter temperatures, seed production and other conditions influence how sweet the sap is, or how much sap a tree produces during the sugaring season. This presentation will explore a recent UVM PMRC analysis examining how these things affect syrup production and provide a brief update on other ongoing research at UVM. *-Hosted in the Conference Room.*