

Thursday - Saturday

July
17, 18, 19

Lake Metroparks
Farmpark
8800 Euclid Chardon Rd.,
Kirtland, OH 44094

\$225/ person

2025 Maple Bootcamp

Maple Bootcamp is a 3-day workshop that will provide intensive hands-on-training for beginner and intermediate maple producers. Starting the first day we will learn how to assess a potential sugarbush, then build sequentially through all phases of maple syrup production from sap collection to boiling, bottling and sales. Participants will gain the skills necessary for the safe, efficient, and profitable production of maple products. Classroom sessions will be held at Lake Metroparks Farmpark with several tours and field trips to local maple operations.



Agenda on the back. Registration is available at woodlandstewards.osu.edu or scan the QR code



woodlandstewards.osu.edu



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Ohio State University Extension is part of The Ohio State University
College of Food, Agricultural, and Environmental Sciences.

Agenda

Thursday, July 17 - Is Tapping Right for My Woods?

- 12:15 pm Welcome, Introductions and Overview of maple camp curriculum -
Kathy Smith, Ohio State Extension
- 12:45 pm What to Tap (Tree ID) - Jake Nicholson, Ohio State Extension
- 1:15 pm Sugarbush Site & Woods Evaluation - Gabe Karns, Ohio State University, SENR
- 2:15 pm Break
- 2:30 pm Sap: From Tree to Sap Storage - Les Ober, Ohio State Extension
- 3:30 pm Tree Characteristics & Evaluation -
Scott Weikert, Penn State Extension, Kathy Smith, Ohio State Extension
- 5:00 pm Dinner
- 6:00 pm Value-added Products: Demonstrations and Tastings -
Carri Jagger, Ohio State Extension, James Miller, Andy McGovern, Farmpark

Friday, July 18 - Sap Collection Systems and Syrup Production

Breakfast on your own - coffee, drinks and snacks provided

- 8:00 am How Sap Flows - Mike Rechlin
- 8:45 am Sustainable Tapping Practices - Scott Weikert
- 9:15 am Sap to Syrup: Sap Storage to Bottle - Les Ober
- 10:15 am Break (head to the woods at Farmpark)
- 10:30 am Hands-on Tapping and Tubing Installation - Carri Jagger, Jake Nicholson, Gabe Karns
- 12:00 pm Lunch & Travel to Roseum Farms LLC.
- 1:00 pm Roseum Farms - Buckets/bags operation, 200-300 taps with homemade RO
system
- 2:30 pm Vanac Family Farm - 600 taps on high vacuum tubing with RO system
- 4:00 pm Return to Farmpark's maple operation - hobby evaporator and sugarhouse -
Andy McGovern, Lake Metropark Farmpark
- 5:30 pm Dinner
- 6:30 pm Sanitation Research - Mike Rechlin
- 7:00p pm Maple Syrup Grading & Labeling Requirements - Jake Nicholson

Saturday, July 19 - A Well-Rounded Maple Enterprise

Breakfast on your own - coffee, drinks and snacks provided

- 8:00 am The Economics of Producing Maple Syrup - Bruce Clevenger, Ohio State Extension
- 9:00 am Marketing & Sales - TBD
- 10:00 am Break & Travel
- 10:30 am KC Maple - 400 taps with RO and evaporator
- 12:00 pm Travel & Lunch
- 1:00 pm Seldom Seen Farm - several thousand taps on site + leases taps. Focus on
farm tourism, sales and marketing.
- 3:00 pm Final Discussion, questions and exit survey