

# **Convention Registration Form**

Postal/Zip			
Email:	Email:		
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t be received <u>N</u>	lo Later Than October 1,	2019.	
ost per person	# of People	<b>Amount Due</b>	
_	#	\$	
\$250	#	\$	
\$		\$	
\$35	#	\$	
\$55	# Walleye # Chicken Breast # Squash Ravioli	\$	
) \$25	# Wednesday	\$	
\$50	# Tour A Sold Out # Tour B Sold Out	\$	
	Email:	Email: Illars and must accompany this form. Isfunds after October 1, 2019. It be received No Later Than October 1, Institute of People    \$220	



# Duluth Entertainment Convention Center (The DECC) Registration Form (Continued)

I/we would like to contribute prizes to the NAMSC Research & Education fund raiser:  Note: Prizes contributed will be drawn, auctioned or raffled as a part of the Monday evening  "Going To Be Fun" NAMSC Research and Education Fund Raiser.
Other Related Information
<ul> <li>Hotel reservations should be made directly with your hotel choice. Links to the two "official" hotels Inn on Lake Superior and the Canal Park Lodge can be found on our web site: www.mnmaple.org. Click or "Convention Information" and then "Lodging". Mention the "maple syrup convention" for our special blocked rates available until September 19.</li> <li>There are separate registration forms for the Syrup &amp; Confections (page 4) and Photo (page 7) contests. Contests are open to registered convention attendees only.</li> <li>Registration for the IMSI Maple Syrup Grading School, October 24-25 must be made on line through Kathy Hopkins, University of Maine, at:</li></ul>
Please complete this <u>Registration Form and return pages 1 &amp; 2 with check</u> payable in U. S. dollars to the MN Maple Syrup Producers Association (MMSPA):
DMae Ceryes, Registration Committee Chair MN Maple Syrup Producers Assn. (MMSPA) 48983 County Hwy 31 Vergas, MN 56587

Date \_\_\_\_\_

Confirmation of your payment and choices will be sent to the email you provided on page 1.

Registrant's Signature X \_\_\_\_\_



#### SPECIAL EVENTS

Four "Special Events" are planned during the three-day program for those who want to break away from the convention business agenda.

<u>City of Duluth Tour</u> (Monday morning) - This 2-hour bus tour is sponsored by Visit Duluth, the city's visitor and convention group. The tour will include a local tour guide and visit a number of city historical landmarks and attractions including the Skyline Drive and Enger Tower. Participation will be limited to a single bus, approximately 50 people. The bus will return to the hotels in time for participants to explore Canal Park shopping and have lunch on their own.

<u>Duluth Harbor Tour</u> (Monday afternoon)- Boarding a Vista Fleet ship at the DECC, this water front narrated tour will put you close to all the action of the harbor, while describing all there is to know about the harbor's workings, science and ecology. Participants will enjoy the panoramic views of the North Shore and the largest freshwater lake in North America. The ship will have a cash bar and snacks will be provided. The group will return to the DECC in time to get ready for the evening Celebrating Minnesota dinner and NAMSC Research and Education fund raiser. It's going to be fun!

<u>Duluth Curling Club Reception and Mixer</u> (Tuesday afternoon) - The Duluth Curling Club (DCC) is located in the DECC and includes 8 sheets of curling ice. The DCC is the home ice of the USA Olympic Curling Men's Gold Medal Team skipped by local curler John Shuster. Our time at the Club will be from 4:00 – 5:30 PM. Our mixer will be in their observation level where we will be able to watch regular league curling competition on the ice below. The facility will have a cash bar and snacks/munchies will be provided. From the DECC, participants will have multiple choices for dinner on their own within easy walking distance in the Canal Park commercial area.

<u>Cirrus Aircraft Plant Tour</u> (Wednesday afternoon)- Duluth is the headquarters and assembly plant of Cirrus Aircraft, founded by brothers Alan and Dale Klapmeier in 1983. In 1998 Cirrus became a game changer in the world of general aviation with the introduction of its model SR20, equipped with its Cirrus Airframe Parachute System (CAPS). In 2016 Cirrus introduced its Vision Jet SF 50, a seven passenger single engine personal jet. Cirrus only offers the tour on Wednesday afternoons, thus participants will need to choose between this activity and the technical sessions. Departure from the hotels is 11:00 AM and will return around 3:00PM. Limited to 25 participants. Non-U.S. and dual citizens will need passports. Cost per person of \$25, includes lunch, transportation and tour.

# **Maple Syrup & Confections Contest Entry Form**

Farm or Sugar House	Name	<del></del>		
Contact Name				
Address				
City, State/Province _	Pos	stal/Zip		
Phone(s):	Email:			
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%)  Maple Candy (Molded Soft Sugar)  Maple Cream (Maple Spread, Maple Butter)  Stirred Maple Sugar (Granulated or Dry Sugar)				
	tered X \$5 per entry.) \$USD. ck or Cash. Sorry, no credit or debit cards please.)			

<u>NOTE:</u> Maple syrup and confections entries accepted from <u>registered convention participants</u> only. This includes full convention registration or Wednesday 1-day only, but entries must be received by 9:00 AM Wednesday, Oct 23. This deadline is firm!

**<u>Preferred:</u>** Bring your entries, entry form and payment to the convention registration desk by:

#### 9:00 AM Wednesday, October 23, 2019.

<u>Alternative:</u> Entries may be mailed or shipped in advance, but hand delivery to the convention is encouraged and preferred. If shipped, please do it early and be certain products are wrapped securely. The MMSPA cannot be responsible for lost or damaged items. Mailed entries with payment must be received ahead of the convention by <u>Thursday</u>, <u>October 17</u> and should be sent to:

Mark & Steph Waletzko, 15540 400th Street, North Branch, MN 55056

Please review the Syrup & Confections Contest Rules and Guidelines that follow.

# **Syrup & Confections Contest Rules and Guidelines**

The contest will be conducted under Maple Contest Guidelines developed by the IMSI and approved by NAMSC.

- All entries must be identified by means of a sticker or tag or by printing directly on the container. The ID shall include the sugar bush/farm, producer name, address and syrup/confection class entered.
- Syrup entries for each class must be submitted in a <u>single</u> sealed U.S. 16 ounce (one pint) or Canadian 500 ml glass or plastic container.
- Entries will be placed by contest staff (not judges) in coded glass containers without names for judging.
- Only one entry per person/sugar house per category will be accepted.
- Entry fee of \$5 per entry. (Will be used by MMSPA to purchase awards, ribbons and contest supplies.)
- All entries must be produced in 2019 by the person entering the contest.
- Entries become the property of the MMSPA. However...

  We will make every effort to have entries available for return/pick-up following the banquet.
- Entrants will also be able to pick up their judging score sheet/comments following the banquet.
- Entries will be displayed during the convention.
- Winners (1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> syrups and 1<sup>st</sup> & 2<sup>nd</sup> confections) in each category will receive plaques and be announced at the banquet on Wednesday, October 23, 2019.

# **How Syrup Will Be Judged**

Syrup entries will be evaluated for proper *density, color, clarity and flavor* according to the following:

<u>Density</u>- Should be greater than or equal to 66.0 Brix and less than or equal to 68.9 Brix. Brix will be determined by judges using a refractometer.

<u>Color</u>- Entries must conform to new grading standards developed by IMSI and endorsed by NAMSC, and will be judged accordingly.

<u>Clarity</u>- Syrup should be clean and clear with no visible impurities (cloudy, sugar sand, etc.)

<u>Flavor</u>- Syrup should be free of off-flavors and representative of the color class entered. (i.e.

Golden/Delicate syrup should taste appropriately for the Golden/Delicate category.)

#### Note:

Entries judged as not conforming to the above standards will be disqualified. All entries judged acceptable will receive the designation "Excellent" and progress for final judging.

Qualifying entries will be judged and ranked according to best flavor by the panel of judges. The flavor

ranking will be the final and sole determinant of placement for awards.

# **How Confections Will Be Judged**

## Maple Candy (Molded Soft Sugar)

- Enter one box with 6 pieces of small maple leaf candy. Candy is not to be crystal coated.
- Candy will be judged for:
  - Appearance- Color, form good, no separation of 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 (or 250 ml) plastic or glass container of maple cream. No extended shelf-life cream allowed.
- Maple Cream will be judged:
  - Appearance- Color: very light, no air bubbles, no separation.
  - Texture- Hardness, crystallinity.
  - Flavor- Representative of maple cream with no off flavors.

## **Stirred Maple Sugar (Granulated or Dry Sugar)**

- Enter one 8 ounce (or 250 ml) plastic or glass container of stirred maple sugar.
- 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" toward the paper the better. The more the creep, the drier. Powder sugar will be penalized.
  - Texture- Fine crystalline structure.
  - Flavor- Representative of stirred maple sugar with no off flavors.



# **Photo Contest Entry Form**

Name		
Address		
City, State/Province	Posta	I/Zip
Phone(s):	Email:	
Select the	photo categories you are entering. One entry per person  Sugar House Scene (Interior or Exterior)  Sugar Bush Scene (Sugaring Season, Winter, Fall C  Product Ready For Market (Containers, Packaging  Maple People on the Job (Past, present, young, ol	olors, etc.) /Labels, Retail Displays, etc.)
	Total Fee (Categories entered X \$5 per entry): \$	U.S.D.

**NOTE**: Photo contest entries accepted from <u>registered convention participants</u> only. This includes full convention registration or Wednesday 1-day only.

**<u>Preferred</u>**- Bring your entries, entry form and payment to the convention registration desk by:

9AM, Tuesday, October 22, 2019

<u>Alternative</u>- Entries may be mailed or shipped in advance, but hand delivery to the convention is preferred. If shipped, please do it early and be certain entries are wrapped securely. The MMSPA cannot be responsible for lost or damaged items. Mailed photo contest entries with payment must be received by

Wednesday, October 16 and should be sent to:

Mark & Steph Waletzko, 15540 400th Street, North Branch, MN 55056

## **Photo Contest Rules and Guidelines**

- Contest participation is limited to <u>registered convention attendees</u> (Full convention or 1-day).
- Photos may be black/white or color and unframed.
- Must be taken by maple producer or maple industry professional or an immediate family member.
- Individual photos must be no smaller than 5X7" and no larger than 8X10".
- Name, address and entry category clearly indicated on the back of each entry.
- Winners will be selected by popular ballot vote of convention attendees and announced at the banquet on Wednesday evening.
- Pictures will be available for pick-up/return after the Wednesday banquet.
- 1<sup>st</sup> place winners in each category will receive a plaque.

# "GOING TO BE FUN"

# NAMSC RESEARCH & EDUCATION FUND RAISER

Monday, October 21, 2019

Following our Celebrating Minnesota Welcome Dinner on Monday, we will raise funds for the

## NAMSC Research and Education Fund.

The centerpiece of the evening will be Minnesota's version of a Calcutta drawing. For every \$50 cash donation on a Free Will basis, participants will receive one entry into the Calcutta drawing. A total of 98 entries will be available before the drawing. We will begin by randomly drawing balls and giving away prizes in front of the live audience. (The number of such prizes will depend on availability of donated items.) The first 90 balls drawn will be eliminated from winning the \$1,000 grand prize. When only 8 balls remain in play, the remaining 8 participants will be asked to come forward for the top 10 drawing. At that point we will also have a live auction for ball numbers 99 and 100. The winners of 99 and 100 are the last two participants in the top 10. As the drawing continues, the top 10 will be asked if they would like to split the grand prize, or continue to draw for a winner. If one person says to keep drawing, the drawing will continue. Participants in the top 10 are also welcome to sell their ball to someone else at any time.

Net proceeds from the evening's raffles and drawing will be donated to the NAMSC Research and Education Fund.



## THURSDAY ALL-DAY MOTOR COACH TOURS

Duluth Area and North Shore Tour Alternatives, Thursday, October 25, 2019.

Tours will depart at 8:30 AM and return to hotels at 4:00 PM

Note: Both tours will include stops requiring moderate walking and stairs. Bus capacities are limited. If one tour fills out, subsequent registrants will be assigned to the remaining tour with capacity.

Exact schedule, routes and stops subject to change.

#### **Tour A**

This tour will start with a visit to Spirit Lake Maple Syrup and Wild Rice. Owner Bruce Savage will provide a fascinating tour of his sugaring facilities and wild rice processing operation. Bruce is a member of the Fond du Lac Band of Chippewa and serves on the Tribal Advisory Council. Next stop will be at the Fond du Lac Band of Chippewa Cultural Center and Museum. The Fond du Lac Band is one of six Chippewa Indian Bands that make up the Minnesota Chippewa Tribe. Archaeologists maintain that ancestors of the present day Chippewa (Ojibwa) have resided in the Great Lakes area since 800 A.D. The bus will take a scenic route through Jay Cooke State Park on its way to the Maple Ridge, a 2000 tap sugaring operation of Steve and Kathy Burgess. The Burgess family built/purchased all new sugaring facilities and equipment in 2017. After a tour of their 2000 tap operation the group will gather in their facility for a Cooking With Maple demonstration conducted by Chef John Plante, followed by lunch prepared by Chef John. From there the tour will go to near-by Farmer Doug Hoffbauer's local food operation. Farmer Doug has a small maple sugaring set-up and also raises "apples to zucchini with Christmas trees in the middle". The operation should be in full swing assembling Christmas wreaths during the tour. The last stop of the day will be at Simple Gifts Maple Syrup operated by Dave Rogotzke. They run 4000 taps, making syrup in a unique timber sugar house Dave designed after spending a sugaring season in Quebec. Dave is a commercial salmon fisherman in Alaska during the summer months.

## Tour B

This tour will begin with the historic **Glensheen Mansion** built on Lake Superior in Duluth. The 12-acre estate features gardens, bridges and the famous 39 room mansion built with remarkable craftsmanship. Chester and Clara Congdon built Glensheen between 1905 and 1908. The family is known for opening up iron mining in the region when the Rockefellers and Carnegies were battling for dominance. Eventually the entire industry consolidated into U.S. Steel making investors like Chester Congdon very wealthy. The next stop will be at **Simple Gifts Maple Syrup** operated by Dave Rogotzke. They run 4000 taps and make syrup in a very unique timber sugar house he designed after spending a sugaring season in Quebec. Dave is a commercial salmon fisherman in Alaska during the summer months. The next stop will be **Maple Ridge** sugaring operation of Steve and Kathy Burgess. The Burgess family built/purchased all new sugaring facilities and equipment in 2017. After a tour of their 2000 tap operation we will gather in their facility for a **Cooking With Maple** demonstration conducted by **Chef John Plante**, followed by lunch prepared by Chef John. Last stop of the day will be the historic **Split Rock Light House** at Two Harbors. The horrific shipwrecks of 1905 fueled demand for a lighthouse along Superior's north shore. The amazing construction process was completed in 1910 and the light at Split Rock shone until 1969. Now a state park facility, the complex includes visitor center, exhibits, gift store and the original light house, fog signal building and lighthouse keeper's residence and other buildings.