

National Maple Syrup DIGEST



Vol. 3, No. 1

BAINBRIDGE, NEW YORK

JANUARY 1964

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COVER PICTURE

When Joyce Kilmer wrote the poem "Trees" he must have been inspired by a scene somewhat like this. If you look at it long enough you get the feeling of strength and immortality which the trees possess.

These trees are located near Afton, N.Y., but they could be almost anywhere in the northeast. They were planted many years ago by someone who had foresight enough to know that someday, someone would be able to enjoy them.

Planting trees seems to be a lost art. Our roadside trees are going fast, and they are not being replaced. Maybe we oughta take a little time and do something about it. Photo by Bob Lamb

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ADVERTISING DEADLINE

for
FEBRUARY ISSUE
 JANUARY 1st

for
OCTOBER ISSUE
 SEPTEMBER 1st

Editorial

Lloyd Sipple has been writing articles and editorials for this Maple Syrup Digest for three years and I think it's about time I had my say. I'm his wife.

This maple syrup business, in most cases, is a family operation. That means the women folk do about as much work as the men. Oh, I don't mean we necessarily go out in the woods and lug around five gallon buckets of sap all day, or split wood by the cord, but — making maple sugar and maple cream, waiting on customers or showing someone around the place is women's business, and then, there is a "little paper work" involved. Records to be kept, pay slips taken care of, letters to type. And if you should be so clever as to get into the equipment business too, of course that brings in a different pile of paper work. Also—some smart folks start a mail order business, making another pile of paper work. Of course these things aren't enough to keep THE BOSS busy, so he becomes a director or an officer of his State Maple Association—which in turn, gives him a bit of notoriety and he ends up on the National Council. Each new job adds just a "little more" paper work. Well, my BOSS got too smart, (he talks too much anyway) and he talked himself into the job of Editor of this "National Maple Syrup Digest." Now that job added a heck-of-a-lot of "a little more paper work." THE BOSS travels around to maple schools and

such selling and talking (like I said, he talks too much) so he doesn't have time to do any of this paper work. I have to stay home and do it. (Incidentally, if any of you readers have written Lloyd and haven't received an answer yet, be patient, I'll get to it some day.)

Well, this "little paper work" sort of snowballed. We used to have a desk in the corner of the dining room (where my sewing machine used to be — it got moved upstairs to a cold hallway) "things" got out of hand and paper work was overflowing on to the dining room table so, I have a new office now. We added on to the kitchen, a nice little room, I now have a big desk, two big files, two big cupboards, various boxes and cartons full of paper work and it is so handy, the kitchen table and yes—the dining room table are still full of — "paper work."

Today, to top it all off, THE BOSS says: "I've got some space I can't fill in this Digest, I can't think of a thing. Why don't you write a little column? — — — So — There it is.

Mary Lou Sipple

HIZ wife

secretary
treasurer
file clerk
telephone answerer
"associate editor"
etc.

LIN'S LOGIC

Today, December 2, our annual week for hunting deer in Massachusetts has started. As I always do, whenever I can, I spent a good part of the day in the woods. We have a lot of forest up here in the Berkshires. It has been filling in for the last one hundred and thirty years.

So when I start out on my yearly deer hunt I am pretty certain that I can get away from the dooryard and the telephone and I can walk or sit or investigate. Mostly I am looking for old sugar arches. I have found a great many. As the flat pan for boiling sap displaced the iron kettle there seems to have been a great expansion in maple production. Mostly, a likely group of maple trees were located and then a stone arch constructed right in the grove. Some were very crude but some showed good workmanship. Today I found a new one. It is in a warm flat between towering granite ledges and must have always been far from human habitation. But it is well done. Even a short chimney for the arch and all of local stone. Beside the arch this one had two walls eight feet high, about fifteen feet apart with a door in one of the walls. Must have been for wood storage. There are no maples around it now. Ash and beech have taken over.

As I stood looking at the sturdy walls I wondered if we are building our maple expansion on as sturdy a foundation as those old pioneers. They at least saw to it that the industry continued; that the maples were saved and that the know-how was passed along to the new generation.

Today we must do more than save the maples and pass down the know-how if we are to make the processing of maple a financial success. We must be careful in our grading, neat in our packaging and diligent in our selling. All of this is easier when you are joined together. In union there is strength and good company. If you do not have an association why not start one in your state. If you have more than one, work out some kind of a state council. We can do so much together. Our National council helps bind all Maple Producing States together but we need good state organizations to stand on.

No, I did not get a deer but following his track I found another stone sap arch so we are both happy.

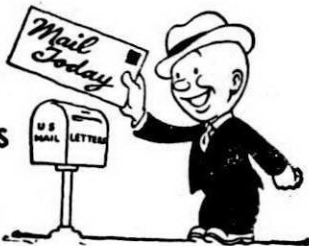
Lin Lesure

NOTICE: No, it's not time to renew your subscription. The MAPLE SYRUP DIGEST doesn't sell subscriptions—you receive it free of charge.

HOWEVER . . . Every time we try to improve it, it costs more. In fact, every issue seems to cost more whether we improve it or not. Right now we would be very pleased to accept your contribution.

Many producers have sent us a Dollar or more to show their appreciation. Have you sent yours?

OUR
ADDRESS
IS
SIMPLE



The Maple Syrup Digest, Bainbridge,
New York

The little girl who had been told to write about boys and girls turned in the following:

"Boys are men that have not got as big as their papas, and girls are women that will be ladies by and by. Man was made before woman. When God looked at Adam He said to Himself: "Well, I think I can do better if I try again." And He made Eve. God liked Eve so much better than Adam that there have been more women than men.

"Boys are trouble. They wear out everything but soap. If I had my way, half the world would be girls and the rest dolls. My papa is so nice that I think he must have been a little girl when he was a little boy."

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Famous LEADER Evaporators, Tanks, Rubber molds, Buckets, Covers, Bucket Washers, Stack, Plastic pipelines and all utensils for the Sugar Makers.

These items carried in stock at all times.

See the all-new 9-lb power Tapper and the

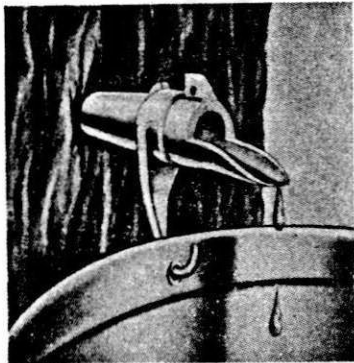
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Ashfield, Mass.

**IMPORTANT
NOTICES**

SAVE EACH ISSUE OF THE DIGEST FOR FUTURE REFERENCE. SOMETIMES WE PRINT AN ARTICLE OF IMPORTANCE.

The following issues have been published:

Vol. 1, numbers 1, 2, 3, 4.

Vol. 2, numbers 1, 2, 3.

Vol. 3, number 1.

BACK ISSUES MAY BE OBTAINED BY WRITING TO THE MAPLE SYRUP DIGEST, BAINBRIDGE, N.Y. SIMPLY STATE WHICH ISSUES YOU DESIRE.

Mention the Digest when you answer "ads." It is the only way the advertisers know how good the Digest is.

SEND YOUR CONTRIBUTION TO THE MAPLE SYRUP DIGEST, BAINBRIDGE, N.Y.

Attend your local maple school or Institute this winter. You'll be better prepared to make syrup in the spring.

TAKE YOUR WIFE
OUT TO DINNER --
SHE'S PROBABLY
EARNED IT!!

Build a good roadside sign this winter. (see "SIGNS" in this issue) It's a good job for a cold winter day, and it will be ready to put up when you want to start selling syrup.

... THEN ...

Offer a product that is worth selling (see "PACKAGING", Maple Syrup Digest, January 1963) and don't be afraid to charge a good price for good merchandise. Remember, if you don't think it's worth more than \$5.00 a gallon, the customer probably won't either.

READ THE PRESIDENT'S COLUMN IN THIS ISSUE, THEN JOIN YOUR LOCAL ASSOCIATION.

Send in your Classified Ads NOW for the February issue. We must have it by Jan. 8th.

THE MAPLE TARIFF PROBLEM



Raymond Foulds
Ext. Forester
Vt.



Eric Nye

At its meeting held in Philadelphia on October 22, 1962, the **Council** noted that a problem was confronting the maple industry in the States. The problem resulted from the low U.S. tariff on Canadian syrup; the devaluation of the Canadian dollar by 7 1/2 %; low production costs in Canada; and the increasing importation of Canadian syrup. It consisted of the sale of Canadian syrup at a price lower than domestic producers could sell syrup for and still make a profit. Recognizing this problem, the **Council** passed a resolution calling for "appropriate steps to afford the domestic maple producer a measure of protection - - - by working toward the enactment of an adequate ad valorem duty or by restriction of Canadian maple importations by imposition of a quota system."

Following the passage of this resolution two men were appointed to take further action. These were Eric Nye of Georgia, Vt. and Linwood Lesure of Ashfield, Mass.

Since the time, early in 1962, when the matter of Canadian competition had first come up, U.S. Senator George D. Aiken of Vermont had expressed considerable interest. He appeared at a maple marketing meeting held in Montpelier, Vt. on October 15th, 1962, and discussed the problem with Vermont maple leaders. Therefore, early in November, Eric Nye contacted the Senator and asked for support in making necessary arrangements for tariff changes. The Senator talked with Christian Herter, special trade negotiator for the late President Kennedy. Mr. Herter advised that it was too late to arrange for tariff in 1963, but suggested a meeting with top government trade officials.

On February 8, 1963 the House of Representatives of the Vermont Legislature passed a resolution calling for an increase in the U.S. tariff on maple imports from 1.5 cents per pound to 17.5 percent ad valorem to match the corresponding Canadian tariff. This was forwarded to Senator Aiken.

No further action was taken on this until August, 1963. At this time, following further requests from Eric Nye and the Vermont Maple Industry Council, the Senator was finally able to arrange a meeting. This was held on September 24, 1963 at the White House Executive Building in Washington.

The following federal government officials attended:--

1. William Rodd, Chairman, Trade Information Committee (from Ambassador Herter's office).
2. Dr. Roland R. Renne, Assistant Secretary of Agriculture for International Affairs, U.S.D.A.
3. John C. Scholl, Foreign Agricultural Service, U.S.D.A.
4. Irwin Hegges, Agricultural Tariff Specialist, Ambassador Herter's office.

5. Sidney Picker, General Council, Trade Information Committee (Ambassador Herter's office).

6. George Donat, Deputy Director, Bureau of International Commerce, U.S. Dept. of Commerce.

Senator Aiken and his Assistant, Charles Weaver, also attended. Maple industry leaders who met with these officials were:

1. Eric Nye, Georgia, Vt. (Representing the National Maple Syrup Council, the Vermont Maple Industry Council, and the Vermont Maple Sugar Makers Association.)
2. Linwood Lesure, Ashfield, Mass. (Representing the National Maple Syrup Council and the Berkshire-pioneer Maple Producers Association.)
3. Raymond T. Foulds, Jr., Secretary, Vermont Maple Industry Council and Vermont Extension Forester.
4. Robert Branon, Fairfield, Vt., representing Governor Hoff of Vermont.
5. Keith Wallace, President, Vermont State Farm Bureau.
6. Raymond G. Rowley, Vermont Commissioner of Agriculture.
7. Lauris D. Moore, London, N.H., President, N.H. Maple Producers Ass'n.

8. Kirk Heath, West Springfield, N.H., Chairman, Advisory Committee, N.H. Maple Producers Association.

9. Robert Lesure, Ashfield, Mass.

At the request of Eric Nye the facts of the case were presented in an illustrated talk by Raymond T. Foulds, Jr. Data presented included the role of the federal government in protecting the farmer, the role of state government and Associations in helping the farmer, costs of producing maple syrup. Canadian production vs. U.S. production (1930-34 vs. 1960-61). Canadian exports to the U.S. (1930-34 vs. 1960-61), trees tapped in the U.S. (1930-34 vs. 1960-61), tariff in 1930-34 vs. 1960-61, Canadian exports as a percent of U.S. Production (1930-34 vs. 1960-61), and Canadian exports as a percent of Canadian production (1930-34 vs. 1960-61).

Other information presented included competition of Canadian syrup with U.S. syrup at retail in the U.S. (ex \$9.60 per case of 24 eight oz. bottles vs. \$14.40 per case, offered to roadside stands in Vt.); the need to raise the tariff here rather than to reduce it in Canada (almost as much syrup of Grades Fancy and A made in Canada as in the U.S.); the control of the market price for drum syrup by the Quebec Maple Producers Cooperative, Plessisville, Que.; and comparison of the farm price for syrup in Quebec in 1961 with the farm price in the U.S. (29 cents per lb. vs. 41 cents per lb.) (\$3.19 per U.S. gallon vs. \$4.50 per U.S. gallon).

It was pointed out that the market prices paid by large packers for syrup in 1963 were 22 cents, 23 cents, 24 cents and 25 cents per lb. for Grade C, Grade B, Grade A and Grade Fancy syrups, respectively. This was \$2.42, \$2.53, \$2.64 and \$2.75 per gallon—less than the cost of production for most sugar makers in the U.S.

The group appeared to be favorably impressed by the presentation. Sen-

(continued on page 12)

SIGNS

By Ransom A. Blakely
N.Y.S. College of Agriculture
at Cornell University

Signs are silent salesmen. A sign is usually the first notice motorists have that your market lies ahead. In less than 10 seconds these silent salesmen must attract attention, tell who you are, and what you have for sale.

That's asking a lot of some boards and paint! Whether a sign is an effective salesman depends upon its appearance, content, visibility and location.

Appearance

Novelty attracts attention. Along many highways a bright, clean, neatly painted sign is a novelty itself. Avoid blackboards, or a message scrawled in crayon on a piece of cardboard. They are hard to read and give the impression of a cheap, dirty market; not a place where you want to buy food.

Signs should encourage the motorist to shop your market. Listing a variety of products will attract more customers than having a sign which merely says "vegetables". Hang separate product signs with snaps and eyes so they can be easily taken down when that product is no longer available. Leaving signs advertising "Grapes", "Peaches" or "Strawberries" out all winter is an easy way to lose customers next season.

Give your market a name so customers can remember it. Put the market name on your highway signs so customers can recognize it. Finally, tell customers how to find your market. Give distances to your market in tenths of a mile rather than in feet or yards. Miles can be clocked on the car's odometer. Other measures of distance are harder to relate to the landscape.

Too much information can be as bad as too little. The more words a sign has, the less apt the motorist is to read it entirely. In fact, some signs are so wordy, only the fastest readers traveling at the slowest rate could be expected to get the full message without putting their cars in the ditch. (see Table I)

How far a sign can be seen depends upon the colors and size of letters used. The most legible color combinations suitable for roadside markets are bottle green on white, scarlet red on white, black

on white and navy blue on white. Table I gives the height which let-

ters must be to be read by a person with 20:20 vision.



TABLE I

Visibility, Letter Size and Content of Roadside Market Signs

Distance from which sign must be visible to be fully read	Minimum letter height*	Number of words which can be read by the average motorist traveling at various speeds**			
		30 mph	40 mph	50 mph	60 mph
feet	inches				
50	1 1/4	4	2	1	0
100	3 1/2	8	5	4	3
200	7	15	11	8	6
300	11	22	16	13	10
400	14	30	22	17	14
500	17 1/2	38	28	22	18

*Letters should be made using lines at least 1/5th as wide as the letter height. For example, letters 11 inches in height should be made with lines about 2 1/4 inches wide.

**This assumes the reader gives full attention to the sign, has normal visual acuity (20:20) and is able to read and comprehend at the rate of 200 words per minute. Use posted speed limits as a guide to the speeds at which motorists travel unless more accurate information is available.

Location

Deciding to stop at a market takes time. Stopping the car takes time. When a motorist is traveling 50 miles per hour, each second carries him 73 feet closer to your market. Give your customers adequate time (and distance) for making the decision to stop, and actually bringing their cars to a halt.

TABLE II

Advance Sign Locations for Various Speed Zones

Speed Limit (miles per hour)	Distance from advance sign to market*
30	2/10 mile
40	1/4 "
50	3/10 "
60	4/10 "

*Based upon a decision time of 20 seconds plus reaction times and braking distances for a car in good condition on a dry, paved highway. Reaction time and braking distances obtained from "Sportsmanlike Driving" - third edition - published by the American Automobile Association, Washington, D.C.

WINTER TAPPING OF SUGAR MAPLES

My sugar bush is located in Somerset County, Pennsylvania at an altitude of about 2,000 feet above sea level. Somerset County is located in the south western corner of the state. Our conventional sugar season runs from about the last week of February to the first week in April.

I first became interested in the flow of sap in the sugar maples while a student at Juniata College, Huntingdon, Pennsylvania where we discussed the flow of sap in a botany class.

Persons interested in winter tapping of sugar maples usually want to know if there can be enough sap obtained to make winter boiling worthwhile, what the Brix of the sap is, how much sugar sand there is, and what the quality of the sirup produced is. These same questions were in my mind for some time. Not finding answers, I decided in the fall of 1959 to tap a few trees to see if I could find some answers.

After a brief spell of cold weather in the middle of November, the weather turned warmer and on November 20 I tapped ten trees with one container to a tree. When I looked at them on November 21, I found the bucket of the first tree overflowing. Nearly all of them were from one-fourth to three-fourths full. I was sure one could get enough sap to make boiling worthwhile. Right here I ran head on into my first trouble. I did not have enough sap to boil it in a sugar pan. So I decided to boil it on the kitchen stove. I went into the house and called, "Hey, Mom, I have a lot of sugar water, but in order to find out what kind of sirup it will make I will have to boil it down. How about boiling it on the kitchen stove?" "Not on your life, you are not messing up my kitchen like that; why all the wall paper will fall off the wall with all that steam in here." Well, I couldn't give up that easy. So I came to the conclusion I would have to bribe my wife if I wanted to use the kitchen. I was too poor to buy her a mink or a diamond. We had discussed re-decorating the kitchen on a previous occasion. So, after promising my

wife I would have the kitchen papered the following spring she gave her consent and I got out a number of pots and pans and started boiling the sap. It took me about 18 hours to boil down the first sap. I tasted it and it was good and considering the long time it had boiled it had a good color. It had quite a bit of sugar sand. I felt good now for I was sure I had at last found answers to my questions. I measured the sap after each run and occasionally boiled some of it.

The sap yield for November was 3.8 gallons per taphole, 8.8 gallons for December, and 7.5 for January. I was so encouraged from the results that on the first of February I put out 400 taps. I ended the season with 4.7 gallons of sap per taphole for February, 3.00 for March, and 5.7 for April, or a total of 33.5 gallons of sap per taphole for the entire season. This was about double the amount of sap obtained by the average producer in our area.

The fall of 1960 started out with unfavorable sugar weather and I had to postpone my experiment. We had a lot of snow and cold until almost the first of April.

(continued on page 14)

We want to advertise in the "Digest."
But, we don't have time to write our copy.
Not and meet the deadline.
So we'll skip this issue and advertise next
time.

AND JUST SAY

**LEADER EVAPORATOR
CO.
Burlington Vt.**

AND
ALL THE LEADER DEALERS



HAPPY NEW

PROSPEROUS TAPPING

VICKSBURG

AND THE

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COOMBS MAPLE PRODUCTS CO, Jacksonville
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FERMIBAN

Prohibits Spoilage of Syrup

MYVEROL

For Fun Cooking and Commercial Profits

The Covered

NOTE:—This is a reprint of an article which appeared in the *Maple Syrup Digest*, February, 1962.

So many producers have asked for that issue, because of this article on evaporator covers, that our supply is exhausted. Since the tight covers have proven themselves to be the most ideal way ever devised to remove steam from the sugarhouse, we don't want to prohibit anyone from making use of them.

Many new variations in construction have been brought to our attention since this article was first printed, all using the same principle of operation, which proves that most any type of construction will work. We have added a few pictures to show some of these variations but the article is intended merely as a guide and we do not claim that the type of construction explained herein is the best. Editor

When Dr. C.O. Willitts was at the New York State experiment station in Geneva, N.Y. in 1936, he experimented with a cover of the evaporator with a stack to take away the steam.

From this has come what we now know as the completely covered evaporator. It is the ideal system for removing steam from the sugar house. It is easier and cheaper to construct than flue type ventilators and works regardless of wind direction or velocity, air intakes in the building, or type of construction. There is absolutely no steam in the sugar house, no condensate dripping from the roof and since the cold air cannot come in contact with and oxidize the impurities which boil up in the flue pan, practically no skimming is required.

The plans and specifications given here are the result of the construction and use of several covers by maple syrup producers in various parts of the country. Since maple producers are an ingenious breed,

new ideas of design and construction are bound to be born. This will give you something to go on.

General Instructions for Building

The frame is made of 1" x 2" and 1" x 4" wood, preferably spruce or basswood. Pine is apt to exude pitch which might flavor the syrup. The frame is lined on the inside with .022 thick sheet aluminum nailed in place with aluminum or some other non-rusting nails. Do not use galvanized iron sheets. Steam will take the galvanizing off in about one year. The stack is made of the same ma-

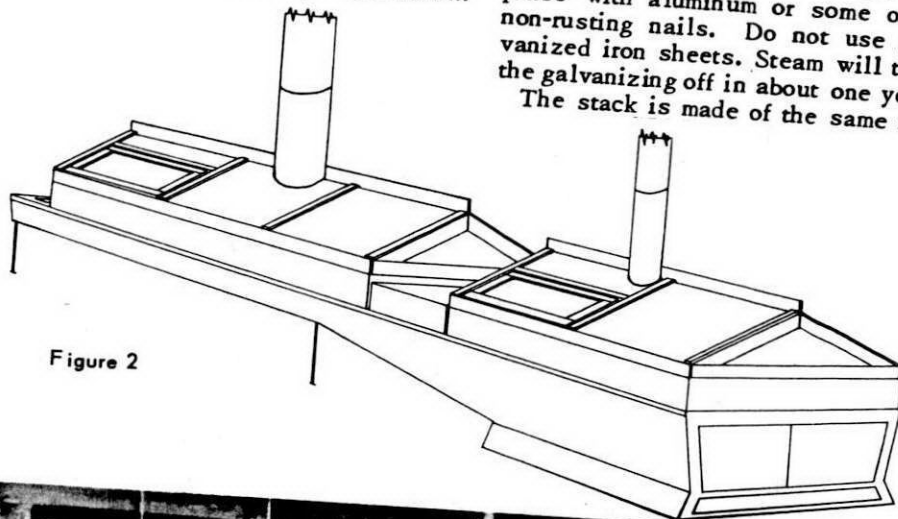
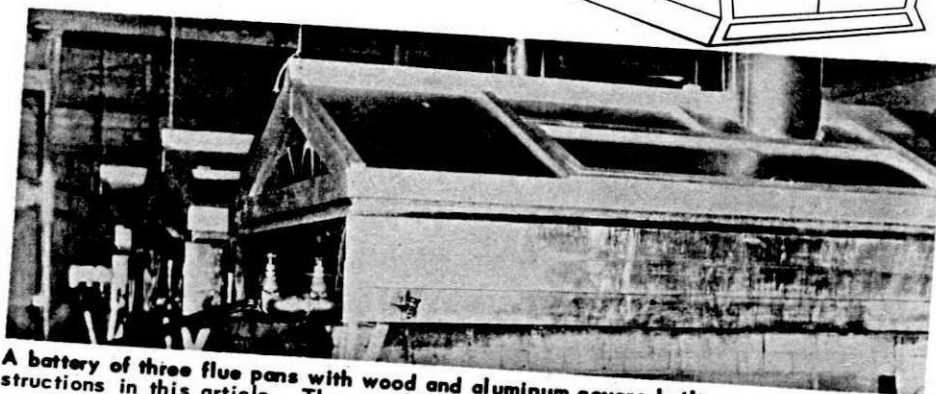


Figure 2



A battery of three flue pans with wood and aluminum covers built according to the instructions in this article. They could be constructed entirely of aluminum with the seams raised to provide strength.

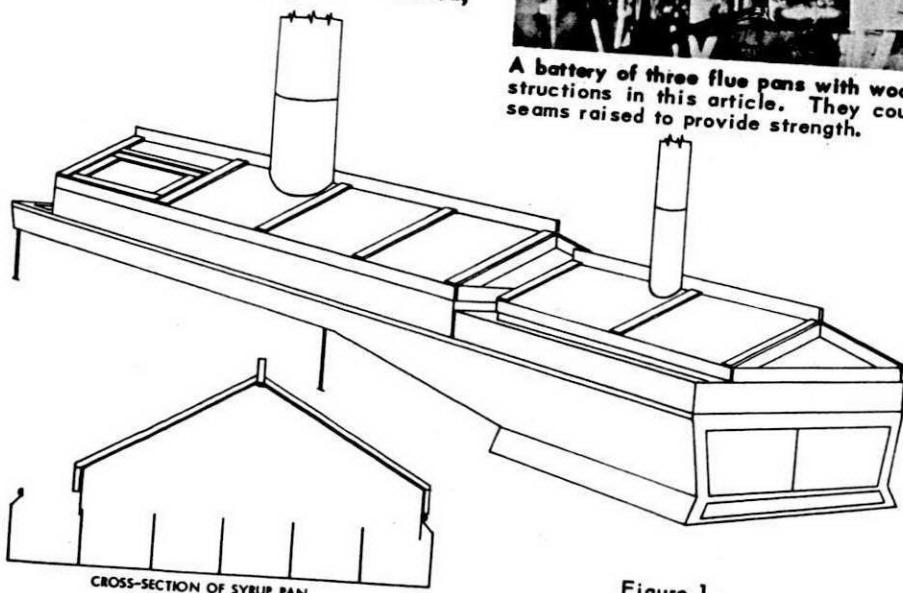


Figure 1

CROSS-SECTION OF SYRUP PAN

terial, dovetailed to the cover and extending through the roof only as high as the ridge of the building. If it is not extended higher than this, condensation inside the stack and cover is negligible. A tight fit between the cover and pan is not required; neither is it necessary to provide any air intakes.

The slope of the roof is not important but 6" to the foot or 30° is the most desirable. Two ropes should be fastened to the ridge piece (one on each end) of each cover and run over pulleys to facilitate raising the covers. The collar of the roof saddle is made 2" larger in diameter than the stack so that the stack will

Evaporator

slide up through the saddle when the cover is lifted. A cap on the saddle will close it when it is not in use.

Using these materials and design, it will cost about \$50.00 to purchase the materials for a cover for a 5' x 14' evaporator.

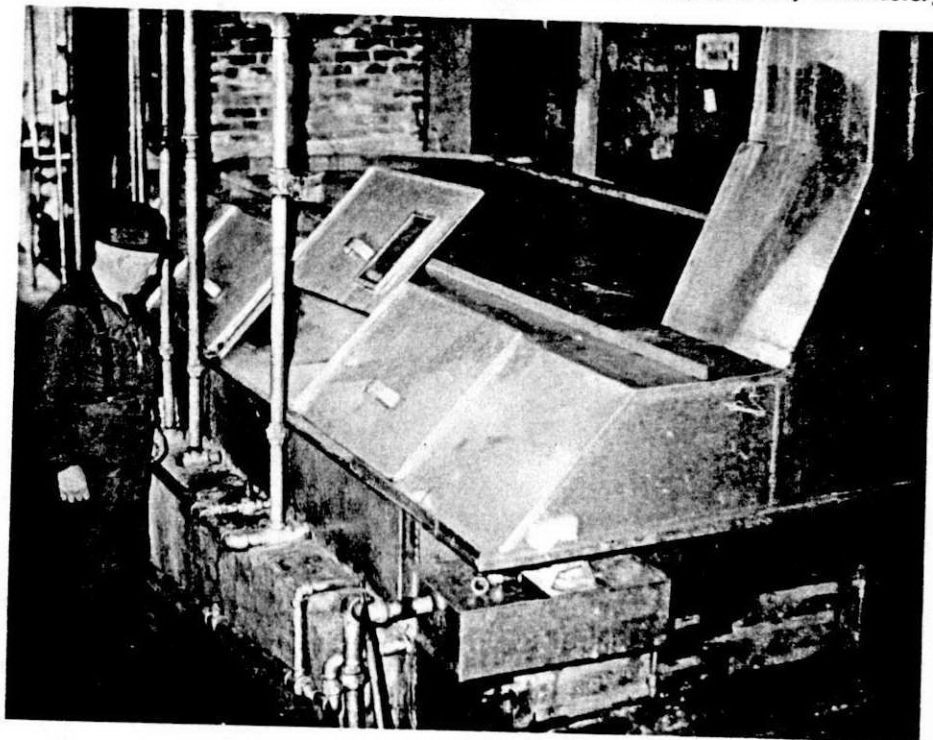
Two-Pan Evaporator

A cover for a two-pan evaporator can be built in one piece with one stack and observation doors put in over the sap intake in the flue pan and on each side over the syrup pan. However, two separate covers are easier to construct and have advantages over the single cover.

The cover over the back or flue plan has doors in each side over the place where the sap enters. The front cover is built to cover all except one outside compartment (see cross section, Figure 1). By leaving one compartment open, the operator can watch the syrup and no doors are required in the cover. There is not enough steam produced in this compartment to be concerned about. When the evaporator is reversed, simply slide the cover to the other side.

The roof collar is centered over the evaporator. The stack leans a

George Keim, West Salisbury, Pa., with his steam-heated evaporator. This cover, made entirely of metal has been in use many years and has proven very satisfactory.



little to one side or the other depending on which side the cover is positioned.

Three-Pan Evaporator

Two separate covers are used on the flue pans of a three-pan evaporator (see Figure 2). The center pan (syrup) is left uncovered. Very little steam is produced from this pan and the cover would be in the way.

Size of Steam Stack Required

Single cover over flue and syrup pan

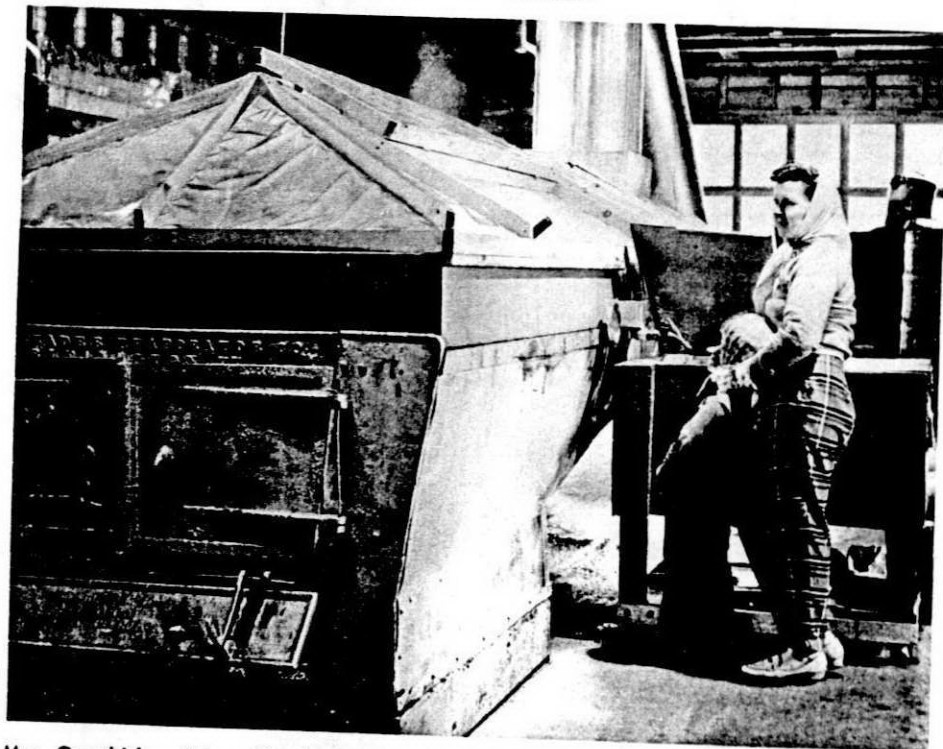
Evaporator Size	Stack Size
3' x 10'	12"
4' x 12'	14"
5' x 12'	16"
5' x 14'	18"
6' x 14'	20"
6' x 16'	22"

INDIVIDUAL COVERS

Flue Pan Size	Stack Size
3' x 7'	10"
4' x 8'	12"
5' x 8'	14"
5' x 10'	16"
6' x 8'	16"
6' x 10'	18"

Syrup Pan Size	Stack Size
3' x 3'	6"
4' x 4'	8"
5' x 4'	8"
5' x 6'	10"
6' x 6'	12"

Other sizes may be estimated accordingly.



Mrs. Gerald Lyndaker, Croghan, N.Y., with their covered evaporator. Gerald built this cover of wood covered on the inside with sheet plastic. Although it might prove less durable than some other materials, it is inexpensive and works very well.

TARIFF (Continued)

ator Aiken urged that another visit to Washington be scheduled to discuss in detail various methods for solving the problem.

On October 10, 1963, a summary of the information presented in Washington was given by Raymond Foulds and Eric Nye at the annual meeting of the Council in Cooperstown, N.Y. The Council expressed confidence in the progress made. It voted to continue Eric Nye as Chairman of the Committee, with Linwood Lesure and Adin Reynolds assisting.

Following the Cooperstown meeting Senator Aiken suggested a presentation before the Tariff Commission in Washington. Therefore at the time of this writing, Eric Nye has scheduled testimony before the U.S. Tariff Commission on Dec. 5; and meetings with Mr. Donat and other Dept. of Commerce officials on Dec. 5 and 6.

R. T. Foulds, Jr.

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The best Maple Syrup Filter

Wholesale-Retail

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Bainbridge, N. Y.

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The WISCONSIN BURNERS have proven themselves over many years of actual syrup making in camps just like yours.

With a "DO IT YOURSELF KIT" and using your present arch you will have the ultimate in oil firing.

Write **LES JONES**
Holcombe, Wisconsin

Keep an open mind, something is bound to drop in.

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BEST IN
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We carry a complete line
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Taphole Pellets

Bottle of 500 - \$5.00

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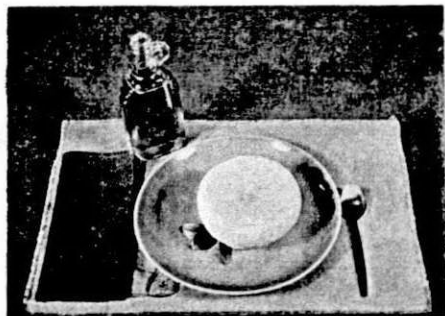
is the biggest discovery of the century for the maple industry. It has been fully approved in every state and fully proven by every producer. It is the cheapest insurance you can buy.



A. C. LAMB & SONS • Liverpool, N. Y.

Women's Page

by Jean Magacs,
N.Y. State Extension Service
Cornell, University



To help brighten up these gloomy days of winter, why not suggest to your friends to try some delicious maple flavored cooking.

Maple sirup traditionally goes on pancakes and waffles but grapefruit sweetened with maple sirup is out of this

MAPLE PECAN PIE

Yield: 1 pie Temperature: 375°F.
Pan: 9-inch pie pan Time: about 35 minutes

1/4 cup butter 1 cup pecan halves
1/2 cup sugar 3 eggs
1/2 teaspoon salt 1 unbaked, 9-inch
1 cup maple sirup pastry shell

1. Melt the butter; add the sugar, salt, maple sirup and eggs.
2. Beat the mixture with a rotary beater until it is well blended.
3. Add the pecans, breaking large halves in two.
4. Pour the filling into the unbaked pastry shell.
5. Bake the pie in a moderate oven, 375°F., for about 35 minutes or until the filling is set when the pie is shaken gently.
6. Cool the pie before serving.

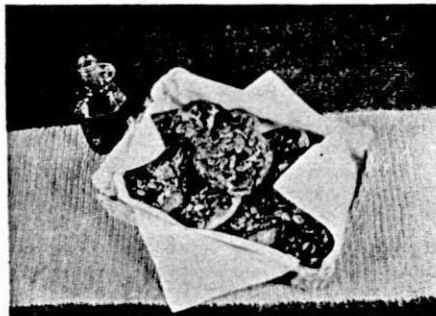
MAPLE SIRUP FROSTING

Yield: frosting for 1 cake (9-inch layer or 9x13x2 inch oblong)

Pan: 1 1/2 quart saucepan

1/4 cups maple sirup 2 egg whites
1 tablespoon light corn sirup

1. Combine the maple sirup and corn sirup in the saucepan and bring the mixture to a boil over moderate heat. When the mixture begins to boil, place the cover on the pan and continue boiling for 2 to 3 minutes. The steam will dissolve any sugar crystals on the sides of the pan.
2. Uncover the pan and continue cooking the sirup to 242°F., or until a small amount of it forms a firm ball in cold water. Remove the pan from the heat.
3. Beat the egg whites until stiff. Gradually add the hot sirup to the whites, beating the mixture constantly. Continue beating until the frosting is cool and of a spreading consistency.



world and for those of us who like buns and rolls, try them sweetened with maple sirup placed on the bottom of the pan and the rolls on top—pecans, almonds and walnuts work well here. (see illustrations.)

Here are some favorite recipes:

CANDIED SWEET POTATOES

Pour maple sirup over cooked, peeled, and sliced sweet potatoes. Dot with butter, and cook uncovered in the oven or on top of the range until the potatoes are glazed. Baste with the sirup during cooking.

BAKED APPLES

Fill the centers of pared and cored apples with maple sirup and bake until the apples are tender. Baste with the sirup during the cooking.

MAPLE PRALINES

Yield: 10 to 12 patties

Pan: 1 1/2 quart saucepan

1 cup sugar 2 tablespoons butter
2/3 cup milk 3/4 cup pecan meats
1/2 cup maple sirup

1. Combine the sugar, milk, and maple sirup in the saucepan. Place the saucepan over moderate heat and stir until the sugar is dissolved.
2. Cook the mixture to 230°F., or until a small amount of sirup forms a very soft ball in cold water. Add the butter and cook to 234°F. (a soft ball).
3. Remove the pan from the heat and let the mixture stand 5 minutes without stirring; then add the nuts and stir until the mixture begins to look cloudy and is slightly thick.
4. Drop the mixture from a tablespoon in patties onto waxed paper. Let them stand until cool.

MAPLE SAUCE

1 cup maple sugar 2/3 cup hot water
1 tablespoon flour 1 tablespoon butter

Let come to boil and pour it over a well-beaten egg, stirring while adding.

Maple sirup goes well on many desserts and confections, too.

MAPLE EQUIPMENT

Lightning Evaporators
Flomor Pellets
Lithographed Cans
Radiant Oil Burners
Orlon Filters
Right Angle Thermometers
Rayon Prefilters
Brix Hydrometers
Candy Thermometers
Shipping Cartons
Sap & Syrup Pumps
Stamp Pads, Ink & Thinner
Sulfamic Acid

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Naturalflow TUBING
Flomor PELLETS
Electric TAPPERS
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No Waiting — — Immediate Delivery
Flomor Pellets 500 — — \$5.00

Hydrometer Cups
Cellophane Bags
Back Issues of the Digest
Kopel Filter Bag Liners
Vacuum Gathering Tank Plans
Oil Burner Information

AND

A whole lot of other stuff
needed to make sirup.

J. L. SIPPLE & SON, ^{Bainbridge,}
N.Y.

LINWOOD B. LESURE, ^{Ashfield,}
Mass.

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FLOMOR PELLETS - \$5.00
ELECTRIC TAPPERS
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FILTER BAG LINER
SAVES TIME
INCREASES LIFE OF BAGS



No need to remove filter bag from syrup filtering tank. Just remove liner from bag, rinse out solids in hot or cold water and replace. Liner has long life with careful use.

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2538 S. Damen Avenue, Chicago, Ill. 60608
Serving the Maple Syrup Industry
more than 25 years

CLASSIFIED

LAMB TUBING AND MAPLE SUPPLIES
Flomor pellets \$5.25, post paid. **READ C. ADAMS**, Greene, N. Y.

MAPLE TUBING and other supplies by Lamb; electric tappers, pumps and mailing cartons at a saving. Send for 1964 tubing book of prices. **K.O. PROCTOR** Poultney, Vt.

FOR SALE—Used syrup equipment at all times. Tell me your needs, I may have it. All makes, all sizes, all conditions. Come or call to see it. **READ ADAMS**, Greene, N.Y. Tel. 607-656-4058 nights, and weekends.

FOR SALE - 5 HP Steam Boiler, steam jacketed, 10 gal. cooking kettle, syrup pump & ¾ HP motor & 50 gal. copper heating tank, crystallizing equipment moulds, etc. **READ ADAMS**, Greene, N.Y.

We will hold open the Classified section until January 8th. Send in your ad **NOW**.

ORDERS TAKEN

for
FLOMOR PELLETS—500 FOR \$5.00
ALSOLAMB'S TUBING, ELECTRIC TREE TAPPER, ETC.

A.M. LEACH, Waterville, Vermont
Tel: MI 4-2488

Winter Tapping

(Continued)

The fall of 1961 looked more favorable for winter tapping and on December 2 and 3, I put out 330 taps which I increased to 400 on February 15. The results for the fall of 1961 and spring of 1962 were 4.6 gallons of sap per taphole for December, 3.6 for January, 3.0 for February, 8.1 for March, and 3.5 for April, or a total of 22.8 gallons of sap per taphole for the season. My brother only 10 miles away got only 9 gallons per taphole. He did not open his camp until time for the conventional season which was about the first of March this particular year.

Sanitizing pellets were not available for the 1959 and 1960 seasons experiment and the trees were re-tapped twice. Due to this being an experiment, we were able to get sanitizing pellets for the 1961 and 1962 season. We inserted one pellet in each of 300 tapholes December 2, and 3, leaving 30 without pellets. The 300 with pellets were given a second pellet in the original taphole March 22 which kept the sap flowing until the end of the season, April 8, or four and one-half months. The 30 without pellets had to be retapped in February and again in March. The 70 taps of February 15 did not require a second pellet to keep them flowing until the 8th of April.

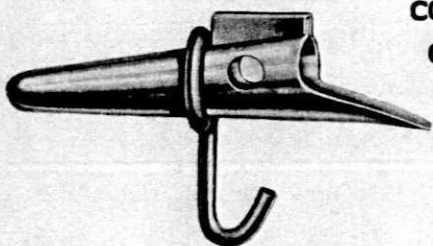
From the knowledge I gained from the two years of winter tapping, I have come to the conclusion that one can obtain enough sap to make winter boiling worthwhile, that the quality of the sirup is equal to that boiled any other season of the year, and that the Brix value of the sap and sugar sand is the same as in the conventional season.

Somerset County, Pennsylvania has a lot of variable weather during the average winter; this makes winter tapping feasible. If you are interested in winter tapping, I suggest you try a few taps as I did and find out how it will work where you live.

Newton E. Beabes

If any other producers have tried winter tapping, please write to the **Maple Syrup Digest** and tell us what results you have obtained. — Ed.

Definition of ICE. Water — Frozen — slippery side up.



COVERS

GRIMM SAP SPOUTS

GALV. BUCKETS — 2 SIZES

POWER TAPPING MACHINES

GATHERING & STORAGE TANKS

Also 25 sizes and styles of Syrup Evaporators, Oil Fired Evaporators, Gas Fired Finishing Units, Pressure Syrup Filters, Thermometers, Hydrometers, Syrup Cans and Sugar Tins.

Write for Catalogue

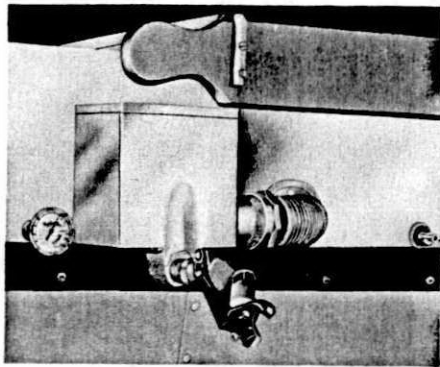
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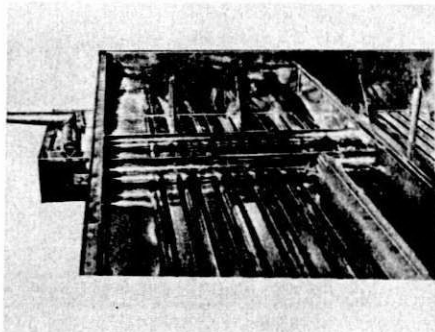
Exclusive distributors for
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for the Maple Sugar Industry

GAS FIRED FINISHING UNITS
Prices available on request

Quotations on Evaporators Gladly Furnished



ANOTHER KING EXTRA FREE—Furnished FREE 3" diameter DIAL Thermometer installed in the front pan on all orders for complete evaporators. The installation also includes fittings in the heater pan for convenient recalibration.



THE FAMOUS KING DOUBLE ACTION AUTOMATIC SAP REGULATOR—This exclusive feature is now installed on all KING evaporators 30 x 8 and larger. A simple float and arm device with partition between and pipes to flue pan from both sections make sure sap level stays as you want it.



MAPLE SYRUP CANS—Printed cans are now available imprinted with "Vermont" or "New York" as well as blank for All State use. Please state which can is wanted. All cans complete with inner seals and caps.

NOTE: To properly pasteurize, Maple Syrup requires a temperature of at least 190°F. Any can that will not hold 237 cubic inches of 190° Maple Syrup is TOO SMALL.

Our cans are calibrated for 237 cubic inches as recommended by the Vermont Dept. of Agriculture. — All "F" Style - Oblong —

HEAVY DUTY MAPLE SAP BAGS

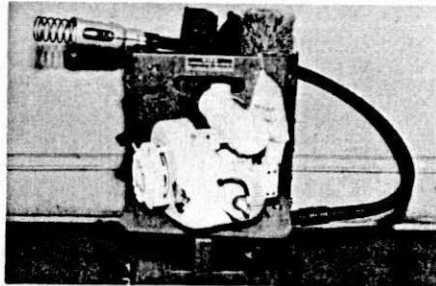
Including Cover

Costs 30% less than metal buckets and covers.

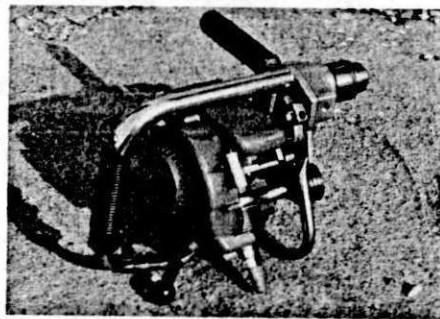
Over 20% more sap per tap hole.



PORTABLE POWER TREE TAPPERS

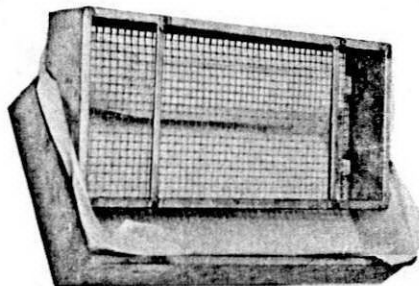


The **KING**—Complete with speed reducer, bucket washing brush, 7/16" Greenlee bit, half round bit file, stop button, and adapter for grinding and polishing tools.



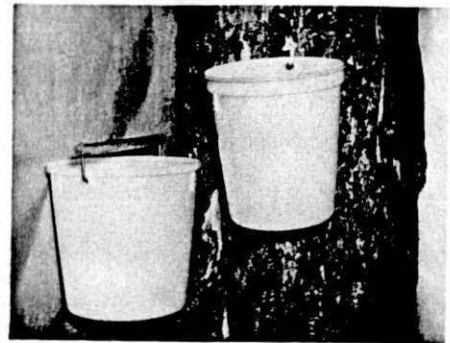
The **KING DRILLGINE**—The revolutionary new method of tapping. 8 pounds light. Self-contained speed reducer with bit speed of 620 R.P.M.

KING SAP FILTERS



KING SAP FILTER—A combination of two galvanized baskets with filter paper, permits only CLEAN sap to enter the storage tanks. Eliminates clogged feed lines and plugged regulators. Baskets manufactured in TWO lengths, 47 inches and 51½ inches. Both are 24" wide and 6" deep.

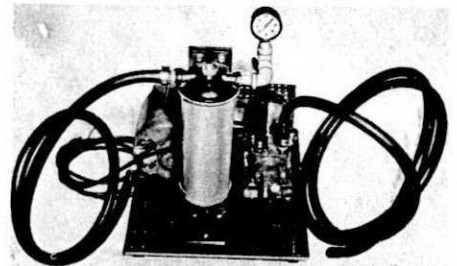
—Specify Length when ordering—



PLASTIC SAP BUCKETS

15 qt. Polyethylene Plastic Sap Buckets each \$1.90
Nylon Sap Spouts for above, per hundred \$12.60
20 qt. Polyethylene Plastic Gathering Pail each \$6.00

KING MAPLE SYRUP PRESSURE FILTER



Model CCG1-60 A complete filtering unit with filter tube, hose, pump, ¼ H.P. sealed motor and pressure gauge.

This unit offers several advantages such as ease in filter changing, LOW initial cost, portability and compactness, as it is mounted on casters and is self-contained. Filtering capacity 60 gallons per hour.

Pressure filter complete w/pump, hose & filter tube (as shown) \$245.00
Extra filter tubes, each 1.80

POLYPROPYLENE SYRUP FILTERS

Easier Cleaning — No Shrinkage

Flat Style, 18" x 36" \$5.00
Flat Style, 36" x 36" 7.75
Cone style, 5 quart 4.25
Cone style, 8 quart 5.50

PELLETS

FLOMOR Maple pellets for increased sap yield per tap hole.

Bottle of 500. \$5.00

EVAPORATOR HOODS

There is considerable interest in Evaporator Hoods, and we are prepared to manufacture hoods to individual specifications.

As these are custom orders each unit will be priced according to size.

We would recommend construction of aluminum for light weight and ease of installation.

GEO. H. SOULE Co. Inc.

St. Albans, Vermont

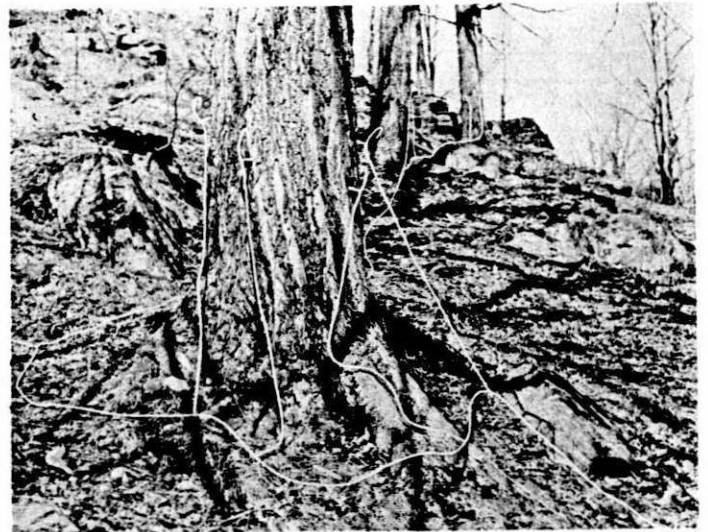
World's Largest Maker of Maple Sugaring Equipment

LAMB

Naturalflow

Along about that time of year,
When the snow gets up to your horses ear;
You begin to think about tapping trees,
But that doggoned snow makes you weak in the knees
'Cause you think about all the sweat and strain
Luggin' buckets of sap again and again
Over rocks and snow and stumps and snow,
And where its smooth there's still more snow.

Now this snow problem's easily solved,
And you don't have to get involved
In a great big loan for a brand new "cat"
To climb over snow that's up to your hat.
You just invest a little dough
For some of Bob Lamb's NATURALFLOW.
And whether you've got rocks or stumps
Or snow that's up to the horses rumps;
You'll be able to get right in your woods
And let the tubing deliver the goods.



Now we'll jest bet that when you're through,
You'll jest about be tickled blue;
And then you'll cuss that so and so
'Cause he didn't tell you years ago
About that stuff called, oh, you know - -
Lamb's tubing system - - - NATURALFLOW.

A. C. LAMB & SONS • Liverpool, N. Y.