

# National Maple Syrup • DIGEST •



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AUTOMATIC  
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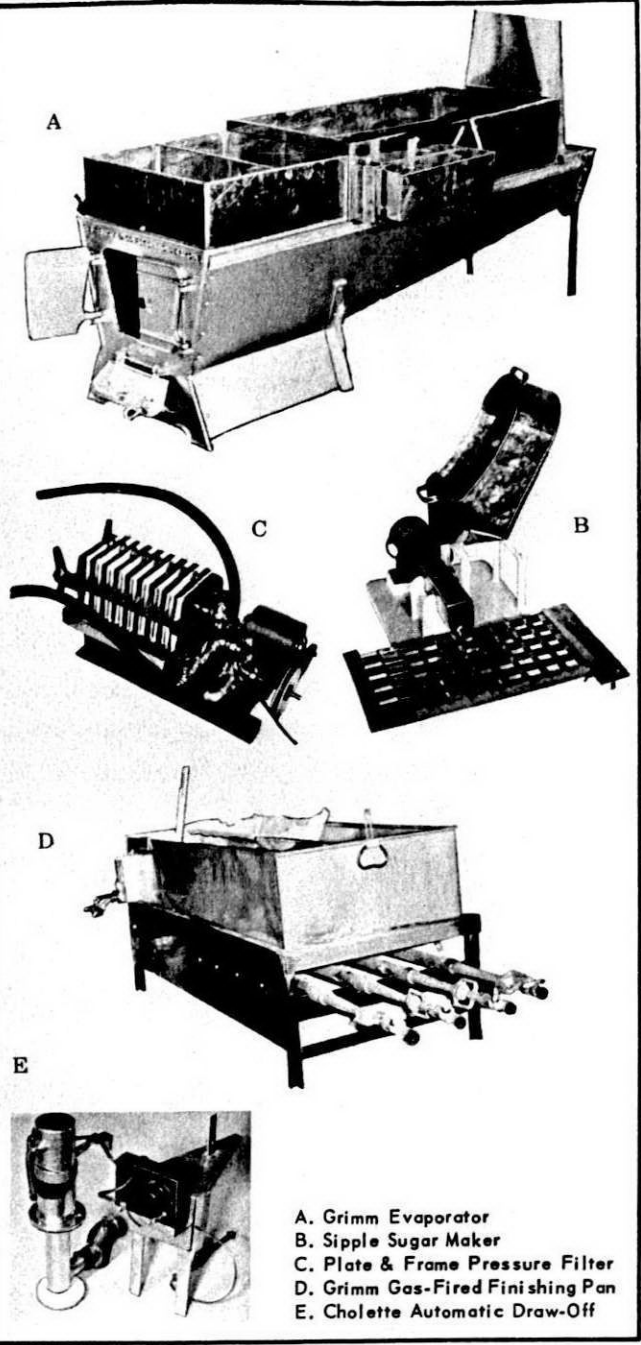
Vol. 7, No. 1

FEBRUARY, 1968

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**NATIONAL  
MAPLE SYRUP DIGEST**

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**NOTICE  
BACK ISSUES AVAILABLE**

The following issues of the  
Digest have been printed to date:

- Vol. 1, No. 1, 2, 3, 4
- Vol. 2, No. 1, 2, 3
- Vol. 3, No. 1, 2, 3, 4
- Vol. 4, No. 1, 2, 3, 4
- Vol. 5, No. 1, 2, 3, 4
- Vol. 6, No. 1, 2, 3, 4

We still have a supply of most  
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**IMPORTANT NOTICE**

This year, the Maple Syrup  
Digest will be published on a new  
schedule. We skipped the January  
issue and will print one in June or  
July.

The Directors of the National  
Maple Syrup Council, at the last  
meeting, felt that three issues in the  
fall and winter (October, December  
and February) and the fourth in  
early summer would give better com-  
munication between officers of the  
Council and Associations, producers  
and industry, then the schedule that  
has been used in the past.

So - - - you'll get the next  
issue about July 1st.

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CATALOG

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# Editorial

## THE LAZY SUGARMAKER

My neighbor's an ambition man,  
He'd rather work an hour than  
Spend time to think a few things through,  
Like how to save a step or two.  
He's got his gear all set to go  
To catch the very first spring flow;  
In fact, I hear he tapped some trees  
Last fall, when it began to freeze.  
I guess he figured it would be  
An open winter; then, by gee,  
He'd get a sap flow now and then  
And make a little syrup when  
The rest of us are sittin' by  
And waitin' for springs sunny sky.  
Now I'm a little different type;  
I like to wait 'til weather's right,  
And then go out and bore the trees  
On nice warm days when there's no freeze.  
I'll maybe miss a run or two,  
But that should never worry you.  
There's just no reason that I know  
Of wading through two feet of snow  
To get the very firstest drop  
So I can brag about my crop.  
I can't see any sense at all  
Of tapping trees back in the fall;  
'Cause wading through the snow's no fun  
To just see if the sap has run.  
And then, by gee, all hell's to pay  
If, on some January day,  
The sun shone through the clouds a mite,  
And filled the buckets up by night.  
It sure would make old Topsy neigh  
To get hitched up to that there sleigh,  
And waller 'round through all that snow  
To gather sap at 10 below.  
She'd think I had a lot of gall  
To make her leave her nice warm stall,  
And I ain't got no hankerin'  
To leave the chair I'm sittin' in.  
I always thought, when winter's blast  
Has put the trees to rest at last,  
That now's the time for me to sit  
And catch up on my sleep a bit.  
I'll fix a few things 'round the house  
To keep peace with my loving spouse;  
But tapping trees this time of year  
Is asking for more work, I fear.  
I figure when this world was made  
And God built trees to give us shade,  
He gave the maples sap so sweet  
That, boiled down, gave us a treat.



A Summer hot enough to burn,  
Cools off in Fall so leaves can turn,  
Then Winter's snow piles high outside  
So kids can give their sleds a ride;  
But Spring's the time a nice warm breeze  
Makes things just right to tap the trees.  
Now I'm just not the kind of guy  
To get excited, or to pry  
In nature's way of doring things,  
'Cause every time I do it brings  
About a lot of extra work,  
Which makes me find a way to shirk.  
I'll just sit back and take what comes,  
And if I miss the first few runs,  
So what, I'll get my winter's rest  
And tap my trees when weather's best.  
So 'til warm weather settles in,  
The men can play a little gin;  
For I would rather toast my toes  
Than gather sap in waist deep snows.



# LETTERS

December 10, 1967

Maple Syrup Digest  
Bainbridge, N.Y.

Dear Sirs:

Being a maple syrup producer and interested in maple trees, and also an avid reader of the Maple Digest, I am sending along to you a picture of a maple tree here in Cummington, Massachusetts. Perhaps this is something you can use in the magazine. If not, you may chuck this letter in the wastebasket, but I would appreciate your returning the picture to me.

According to the American Forestry Association the champion maple tree in the United States is one in Garrett County, Maryland. This tree was 19' 9" in circumference in 1956, the measurement taken 4½' above the ground. It's height at that time was 116' and its spread 75'. The tree in the enclosed picture is 19' 9¾" at 4½' above ground, with a diameter of 75.8". Its spread is 60' and the



height is not known, but it is much less than the 112' of the champ. We feel that this might be the second largest in the United States.

Sincerely yours,  
Francis. R. Wells

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# Why Be Concerned About Marketing?

BY GORDON BROOKMAN

I have always said, "Marketing is as important as production, whether it is maple syrup or automobiles."

I am a farmer and my father was a farmer. When he was a boy he milked the cows by hand, took the milk to the house where his mother strained it, and set it in pans for the cream to rise. Then he went out and sold the cream for 5 or 6 cents a quart. The price was a private matter. Regulations were unheard of. Now times have changed.

The Department of Agriculture is Mobilized.

The Stable is Sterilized.

The Cows are Immunized.

The Milk is Homogenized.

The Butter is Subsidized.

The Dairyman is Organized.

The Milkman is Unionized.

The Voters are Anaesthetized.

The Public is Victimized.

It's progress, I guess, but where are we going?

In my lifetime I have seen Maple Syrup change from a stable part of the everyday diet to a luxury product. This bothers me because today pure maple is cheaper than it has ever been. Production has gone down; good sugar bushes have been sold for lumber. The public and commercial buyers say maple is priced too high, when actually it is just the opposite.

## LET'S EVALUATE

Maple syrup retailed for \$2.00 per gallon, or less, when I sold my first syrup. At \$6.00 to \$7.00 per gallon now, which is actually the best buy? At that time the average wage earner had to work 8 to 10 hours a day to earn \$2.00 for a gallon of syrup. Today, what does the average wage earner in your locality earn? Even on Welfare, or shall we call it "Social Services", they get \$15 a day or more depending on the size of their family. On my farm I have to pay \$12 to \$24 per 8 hour day, so syrup

actually costs only half as much at \$7 a gallon today as it did when it was priced at \$2.

Why is syrup so cheap? Because we, as farmers, have been so busy producing our products and concentrating on efficiency and better methods we haven't taken the time to market our products, to organize, or to work together to promote and distribute them.

Industry and commercial food processors of other items have advertised over the radio, television and other news media for the consumers' dollar. We, as maple producers are in direct competition for that dollar. We're up against everything commercially advertised including soft drinks, alcoholic beverages, cereals, soaps, colored T.V., sports cars, boats, snow travelers, and what have you. We, as producers, have to realize the consumer can only spend his dollar once. Also, since a large percentage of his wages go for taxes, we must be careful about asking for government legislation or assistance in marketing as we can get nothing from the government that we haven't first put into it.

We, as an industry, can give our customers a quality product, through our own efforts, without State or Federal inspectors or graders. I have always guaranteed the customer a satisfactory product; our New York State Maple Producers Association and our Maple Marketing Division of the New York Farm Bureau do the same. Only by being honest and selling the customer what he wants at a realistic price can we gain his confidence and save our industry. Anyone who intentionally fools the public doesn't stay in business long.

Now, why be concerned about marketing? Times have changed; the majority of our population no longer live in rural areas; they live in concentrated communities outside our maple producing areas. We have found, through experi-

ence, our commercial bulk syrup buyers are only human and buy as cheaply as possible. It is much easier to keep the price down than raise the price and have to promote the finished product to the consumer.

Low syrup prices are entirely the fault of the producer. We should not sell good syrup for less than production costs. When properly stored in drums or cans it will keep until we find a good market for it. Our experience in the last two years has showed there is an unlimited market for a quality syrup if we go after it. Another thing that bothers me is this: Every area has a few producers left who have old equipment handed down to them from one generation to another and use family help to produce a few gallons of syrup which they sell for \$4.00 or \$4.50 per gallon when they could just as well get a more realistic price of \$6 to \$7 for it. Then, when the old equipment plays out and they find out what new equipment will cost, they suddenly decide they can't afford it and have to go out of business. And some of these same producers expect 40 cents a pound for their bulk syrup! This would be alright if they charged \$7 a gallon for it retail, but how do they expect a buyer to pay 40¢ a pound, can it and market it, and compete with their \$4 syrup.

We know, if we are willing to admit it, that one of the main reasons less than 5% of the potential maple trees in the northeast are being tapped is because it has become economically unpractical to tap and produce bulk syrup at the prices we have been offered in the past 20 years. No matter what the minimum wage is we have to pay wages that compare to wages of industry, government, welfare, or "social service" recipients. The prices of our supplies, production equipment, taxes, insurance, etc. have all gone up along with wages, steel and inflation in general. Therefore,

if we are going to have good, pure maple syrup and sugar for our customers, we must keep our prices in line so we can afford to produce them.

### WHY BE CONCERNED?

"Young men think old men are fools; old men think young men are fools." If this saying is true, we better be concerned. The middle aged know neither the young or old are always right and must weigh the ideas of each carefully and come up with the right answers to continue to enjoy the fruits of this earth - that God, with man's help, has so generously provided for us here in America. In the past we have enjoyed an abundance of food, fiber and freedom never achieved anywhere else on earth. Let's keep it that way.

To achieve better marketing of maple syrup for New York State maple producers, a Maple Marketing Division of the New York Farm Bureau Marketing Association was set up in 1965. Why Farm Bureau? Because it has a Marketing Association which was organized in 1960 as a vehicle for its members to use to improve the marketing of commodities they produced. Also, Farm Bureau had similar organizations in 25 other states at that time and has added more since. It was hoped that the future would see similar Maple Marketing Associations set up in each maple producing state. By all working together through our National Farm Bureau Marketing Assoc. we could have better coordination of market information, supply and demand, and possibly in the future be able to build a syrup bank. Then retailers in all states could be guaranteed a good supply of a quality pack and product. In poor production years as well as in good, our customers could be sure of a continued supply of quality maple syrup. By doing this we would be better informed on production costs and markets, and by pooling our supply, could accept orders that any individual or small group could not fill. It would also improve our buying power and get better prices for syrup for all producers.

We in New York feel that we might better build a strong organization gradually than go fast and fail as some new organizations have done in the past. We

have doubled our membership in the past two years and are still growing. We have been of real service to our members by keeping them informed on prices, markets, acting as a broker, and in some cases actually handling syrup. Many of our members have purchased their own drums and held syrup for us to market, giving us a supply to fill orders of those who run short and need more to supply their customers until next season. We are convinced we have been instrumental in the increase in the price of bulk syrup which was evident in the past two years; and as with other things Farm Bureau achieves, non members benefit as well as members.

The Maple Marketing Division of New York Farm Bureau Marketing Association is so organized that it can operate in any extent the operations committee and members desire. Some of the association's aims are:

1. Work for a selling price reflecting true value of the syrup sold by tak-

ing into consideration cost of production, supply, demand and other economic factors.

2. Be better assured of a satisfactory market for bulk syrup and reduce fear of not having a market.

3. Purchase supplies, containers, etc. and take advantage of quantity discounts.

4. Develop a processing operation and retail markets as time and conditions warrant.

If the maple producers in your state would like to organize a similar group, I will be willing to help all I can. I am sure Leland Beebe, our Farm Bureau field man in charge of Maple Marketing, will also be glad to assist you and is probably better qualified to furnish details on organization structure and by-laws than I am.

The future of Agriculture is what we make it. The same applies to Maple. With God's help I am sure it will be brighter.

## SPECIAL OFFER

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Our Regular Sugar Machine, same price as in previous years \$190.00  
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If Cream and Sugar Machines are ordered for same shipment, you may select Free \$50.00 invoice value of the above marketing items for Cream and Sugar as described above.

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# Soft Sugar Cakes

by C.O. Willits

Eastern Utilization Research and Development Division, Agricultural Research Service, United States Department of Agriculture, 600 East Mermaid Lane, Philadelphia, Pennsylvania 19118.

The year 1967 has been a difficult one for maple sirup producers. Not only was the crop one of the smallest on record, but much of the sirup made had a high invert sugar content. To make matters worse, in many sections of the maple area the summer was one of the wettest on record, and the high humidity played havoc with the storage of soft sugar cakes. This was attested to by the fact that for the first time we have received numerous letters asking why the soft sugar cakes became deformed, and some even mushy, after a few weeks on the shelf, and some had pronounced mold growth. The answer is relatively simple but it took a year

such as 1967 to focus attention on the problem. The deformation of the soft sugar candies is due to two causes.

(1) High invert sugar.

Sirups made during the 1967 sap season were for the most part made late in the season and because of the warm weather they were unusually high in invert sugar. Therefore the soft sugar made from these sirups also contained more than the usual amounts of invert sugar. Invert sugar is a good humectant; i.e., it has the property of taking moisture from the atmosphere.

(2) High humidity during storage of the cakes.

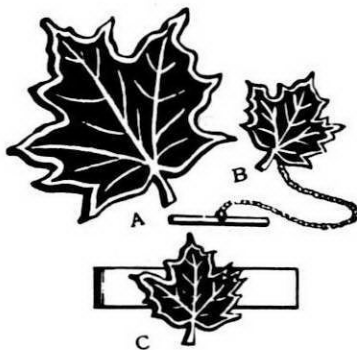
You will recall, the summer and fall of 1967 were seasons of unusually high precipitation. Therefore, due to the high humidity the soft sugars, with their high invert content, picked up enough moisture to cause the cakes to become deformed and, in some extreme cases, to melt and appear mushy. This softening of the sugar cakes does not

happen overnight, but takes place during prolonged storage. Thus, many producers who had supplies of the sugar cakes that had been kept in storage for future sales were surprised to find that when these cakes were removed from storage or left on the sales shelf too long they were so badly spoiled as to be unsalable. However, they were not a total loss for they could be reworked to sirup or used to make other sugar products. The moist sugar cakes are good sites for mold growth.

How can this situation be avoided in the future?

1. Test the sirup that is to be used for making the soft sugar cakes for its invert sugar content. This test is the simple chemical test described in the U.S. Department of Agriculture Leaflet No. 400, "Testing Maple Sirup for Creaming." Many producers have this leaflet but those who do not may have to wait for a time to obtain a copy. The current issue is exhausted and a revised leaflet is now in press and should be available soon. Sirup that tests more than 3% invert sugar is not recommended for use in making the soft sugar cakes, and sirup that tests over 5% should never be used for making sugar cakes.

Here is a case where a little is



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good, but too much is bad. A little invert sugar is necessary to prevent graininess, and U.S. Department of Agriculture Handbook No. 134 tells how to use a "doctor" to obtain a small amount, 1-2% invert sugar. However, too much invert sugar (above 3%) is bad since it favors the gathering of moisture, deformation of the sugar cakes and mold growth when they are stored under conditions of high humidity.

2. Elevated boiling temperatures.

Sirups containing higher than 3% invert sugar can be used for making soft sugar cakes providing the concentration of the sirup is raised. This is done by raising the boiling point of the sirup to 35°F. above the boiling point of water instead of the usually recommended 32°F. (see Handbook No. 134, page 85). A number of soft sugar makers have been using the higher boiling point and none have reported any softening or deforming or molding of their soft sugar cakes. (None of these sugar makers tested their sirups for invert sugar content). This immediately raises the question as to why the higher boiling point had not been recommended before. The answer is that this higher boiling point, 35 ° F. elevation, favors the formation of graininess in the formed cakes, especially if the starting sirup is very low in invert sirup.

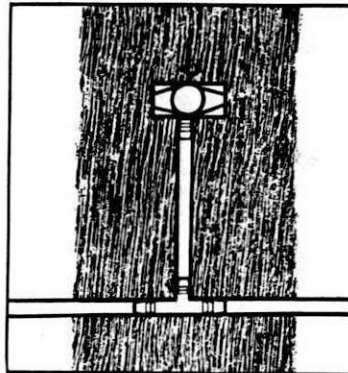
Using the higher elevation of boiling point, 35° F., in making the soft sugar has an additional advantage. It eliminates the need for corrections based on daily fluctuations in the boiling point of water. Thus, if the average (not the high or the low) temperature of boiling water at a given location is 209°, it is used as a base and the temperature of the boiling sirup is elevated 35°, or to 244° F. (209° + 35°).

3. A third and strongly recommended practice that extends the shelf life of soft sugar cakes is to crystal-coat them. (See Agriculture Handbook No. 134). Coating the cakes with a thin layer of sucrose crystals wraps them with a moisture-repellent layer which tends to prevent the cakes from picking up water during periods of high humidity as well as serving to prevent their drying out (formation of white spots) during storage periods of very low humidity.

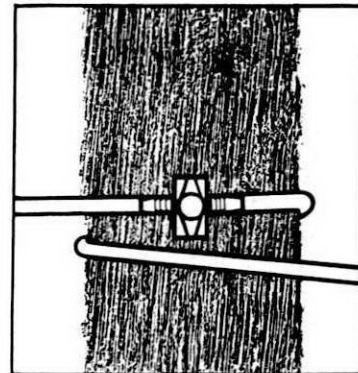
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The Maple Digest's here to stay;  
We've passed a milestone, you might say,  
By starting out another brand new year;  
But as the days go rolling by,  
Our costs keep climbing to the sky,  
Like every other thing you buy, I fear.

Now Uncle Sam has specified  
That third class rates be amplified,  
Which means we're going to have to pay more cash;  
To get each copy, brand span new,  
Mailed out to every one of you,  
It's 'nuff to give your editor a rash.

So now we ask you once again  
To send your contribution in;  
The envelop is here for you to use.  
Enclose your check, a buck or more,  
And we will know that it is for  
The Digest, with the latest maple news.

However, if you're covered by  
A State Association tie  
That pays your contribution from your fee;  
Then please ignore this plea for funds  
And we will focus on the ones  
Who rode along the last few years for free.

I know I shouldn't victimize,  
And maybe should apologize  
For that last verse; it is a little strong;  
So if you'll send your dollars now,  
You'll be forgiven, and we vow  
To send the Digest to you all year long.

P.S., there's something I forgot,  
About which I could say a lot;  
These inserts are one thing that I abhor;  
So please remove it carefully,  
Insert your check, mail it to me,  
And it will surely bother you no more.

We don't like to have a blank page in the Digest, but the report of the last annual meeting of the National Maple Syrup Council has still not been sent to us.

Maybe we'll have it for the next issue (July).

Return Address

National Maple Syrup Digest  
R.D. #2  
Bainbridge, N.Y. 13733

Stamp

# A Completely Automatic Sirup Draw-off

by C.O. Willits

Eastern Utilization Research and Development Division, Agricultural Research Service, United States Department of Agriculture, 600 East Mermaid Lane, Philadelphia, Pennsylvania 19118.

How often sirup makers have said that what we really need is a fool-proof, COMPLETELY (not just partially) automatic sirup draw-off, one that would automatically compensate for changes in the boiling point of water with changes in barometric pressure (changes in weather). Such a draw-off, without any attention, would open a valve on an evaporator or finishing pan and draw sirup at the instant it reached a desired density, i.e., when its boiling temperature has been elevated a certain number of degrees above the boiling point of water. Such an instrument is a far cry from the automatic draw-offs

that we and others have designed and which are on the market today. These so-called automatic draw-offs do perform automatically the job for which they were designed. They will cause the sirup take-off valve to open when the boiling temperature of the sirup reaches some selected temperature at which the instrument has been set. These instruments are not fully automatic since (a) they must be hand set so that the sirup take-off valve will open at some selected temperature; (b) they require measuring the temperature of the boiling point of water at least three times daily with a precision thermometer; (c) they require that the temperature of boiling sirup must be measured accurately with a precision thermometer so that the instrument can be hand set to operate the valve at some fixed and definite temperature above the water-boiling temperature.

These instruments do a good job when the barometric pressure remains steady, as it often does; but, unfortunately, during the sirup making season the weather is often stormy and unsettled and the barometer is anything but steady. Therefore, unless careful attention is given to determining the temperature of boiling water frequently and resetting the automatic draw-off each time to compensate for changes in the barometric pressure, the density of the drawn sirup can vary more than 1° or 2° Brix.

Being quite aware of the need for a fully or completely automated draw-off, we consulted a number of instrument manufacturers but found none wanted to tackle the job of designing or making one. So the matter stood until Mr. Joseph Connelly, the electronic instrument specialist at the Philadelphia Laboratory, heard of our problem. He promptly volunteered that he could design and build one, and just as simply as that, he did.

The first instrument was built, tested in the laboratory under simulated conditions, and then put into the field where it was tested under commercial operating conditions. Of course, a few minor shortcomings were noted and a second instrument, embodying necessary changes, was made. This instrument was also tested under commercial conditions. Because this instrument proved to be A-OK, its commercial manufacture was investigated.

The Connelly automatic maple sirup draw-off consists of four basic electronic parts: a specially designed wheatstone bridge circuit, temperature sensing elements, relay switch, and a magnetically operated (solenoid) draw-off valve. Built into the wheatstone bridge circuit is a meter with a dial that reads directly in tenth degrees F. The zero on this scale is the temperature of boiling water, not zero on the F. scale. The instrument constantly measures and automatically adjusts itself so that zero on the scale is always the temperature of the boiling water. The

## The Best Maple Syrup Filter

**ORLON FELT**—Developed by American Felt Company especially for filtering maple syrup.

- **CLEAN**—Requires no preliminary washing or boiling.
- **NO ODOR OR OFF FLAVOR** imparted in the syrup.
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- **EASIER WASHING**
- **NO STORAGE PROBLEM**—Moths will not eat Orlon.
- **ORLON**—Stays whiter longer.
- **ORLON**—Will last longer.
- **NO SHRINKAGE**—Stays the original size and shape.
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| 24 x 30 — — — — | 5.20 ea. | 36 x 36 — — — —   | 9.35 ea. |
| 24 x 36 — — — — | 6.35 ea. | 6 qt. Bag — — — — | 4.50 ea. |

We also stock a large inventory of cans, cartons, glass, Brix Hydrometers thermometers and — —

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**J. L. Sipple & Son, Bainbridge, N. Y.**

dial is provided with two needles, a black one which indicates the exact temperature of the boiling sirup in the number of degrees F. above the true boiling point of water (zero mark on scale), and the other needle (a red one) which is hand set to a temperature (degrees F. above the boiling point of water) that will give sirup of a desired density.

There are two temperature sensors called thermistors. These are attached through wire leads to two sides of the wheatstone bridge. One of the thermistors serves as the master, and is kept in saturated flowing steam, supplied from either a steam line or a pot of boiling water. It continuously measures the temperature of boiling water and, by automatically correcting the zero point, governs the temperature at which sirup is to be drawn. The other thermistor, the slave, measures the temperature of the boiling sirup. As the temperature of the boiling sirup increases, the black needle moves across the dial until it reaches a point (°F. above the boiling point of water) at which the red needle

is hand set. When this occurs, a relay is operated and electrical current is supplied to flash lights, ring a bell, and/or open the magnetic (solenoid) valve.

Once the evaporator is in operation the solenoid draw-off valve will continue periodically to open and close. This will occur as long as the evaporator is in continuous operation. The density of the drawn sirup will remain constant throughout the entire operation, even though the barometric pressure may have fluctuated up and down during the operation.


While there are a number of magnetically operated valves on the market, we have found the one described in our CA E-32 to be well suited to sirup making and as an integral part of the fully automatic draw-off system. Not only is this valve rugged but, because the seat is a neoprene ring, it flexes each time the valve closes, thereby freeing itself of any adhering sugar sand to minimize the danger that the valve will freeze in either an open or closed position.

The only time the completely automatic draw-off requires attention is the initial setting of the red needle at the start of the evaporation operation. However, if it is desired to change the density of the sirup being drawn from the evaporator or finishing pan, the change is instantly made merely by moving the red needle to a new position.

A technical paper giving full construction and operating details is in preparation by Mr. Connelly, and will be published soon.

The controller wheatstone bridge for the Connelly automatic sirup draw-off can now be obtained from either Electronic Mechanisms, Inc.,\* 1149 Chelton Avenue, Philadelphia, Pennsylvania 19138, or Assembly Products Instrument Company, Chesterland, Ohio 44026. The special thermistors and moistureproof leads can be obtained from Yellow Springs Instrument Company, Yellow Springs, Ohio (their No. CQ97).

\*Mention of company or trade names does not imply endorsement by the Department over others not named.



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- extend gather time
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# Women's Page

Recipes from here and there.  
Edited by Mary Lou Sipple.

Mrs. A.L. Bodley of Sioux Falls, S. Dakota sent this recipe. She is not a "maple syrup maker", she is one of our many consumers, and this pie is delicious but not too sweet:

## MAPLE CREAM PIE

Yolks of 3 eggs, beaten slightly  
 $\frac{1}{2}$  cup maple syrup

Cook in double boiler 'til thick.

Soak 2 teaspoons gelatine in  $\frac{1}{4}$  cup cold water, then add the syrup and egg yolk mixture. Cool. Beat 1 cup heavy cream, add to the cooled mixture and pour into a baked pie shell. Put chopped pecans over the top and chill several hours.

From "The Art of Maple Cookery", published by the Farmer's Museum at Cooperstown come the next two recipes:

## MAPLE SUGAR PIE

1 egg  
1 tb. flour  
1 cup maple sugar  
1 cup sweet cream  
1 tb. butter

Beat all together and bake in one crust 'til knife inserted in center comes out clean.

## MAPLE DROP COOKIES

$\frac{1}{2}$  cup shortening  
1 cup maple syrup  
1 beaten egg  
 $2\frac{1}{4}$  cups flour  
2 tsp. baking powder

$\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  cup chopped pecans

Combine in order given. Let stand 5-10 min. before baking in a 375 degree oven.

The next recipe from Mrs. Carole Dunn of Mannsville, N.Y. is good on spare ribs or as a beef sauce:

## MAPLE BARBEQUE

$\frac{1}{2}$  cup chopped onion  
2 Tb. vinegar  
2 Tb. Worcestershire sauce  
1 Tb. Salt  
1 Tsp. chili powder  
 $\frac{1}{4}$  Tsp. black pepper  
 $\frac{3}{4}$  Cup maple syrup  
 $\frac{3}{4}$  Cup water

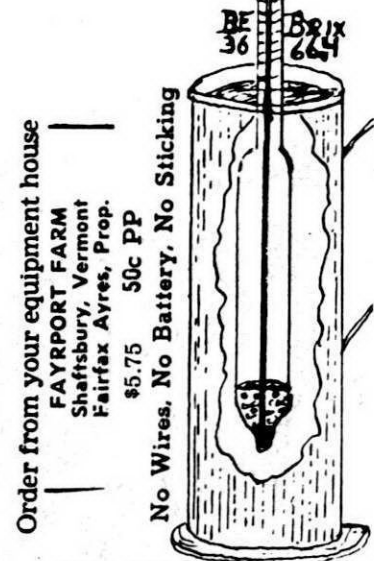
Pour over 5 lbs. spare ribs which have been dredged in flour. Cover;

## Film for State's Schools



A print of the Somerset County Maple Festival film "It's Maple Sugar Time in Somerset County" was presented to Dr. George Hoffman (left) of the State Department of Public Instruction. Mrs. Robert C. Clapper of Meyersdale, President of the Somerset County Maple Festival of Pennsylvania, Inc., and County Agent, James A. Bochy, are shown viewing the educational film with Dr. Hoffman. The film, the third print in circulation, will be placed in the Department of Public Instruction library in Harrisburg and will be catalogued for circulation to all schools in the state. It is also available for public showing through the Commonwealth library.

## MAPLE SYRUP



## THE HYDROTHERM

INDICATES STANDARD WEIGHT MAPLE SYRUP JUST DRAWN OFF OR STANDING NOT TOO COLD. IN STOREROOM AT ANY TEMPERATURE BETWEEN 210F AND 55F

If the TIP OF THE RED floats even with surface of syrup it is standard weight - 36 BE - 66.4 Brix.

If TIP rides high syrup is heavy. Draw off light syrup into pail. STIR with cup. Test new sample. Keeping! adding light until RED TIP floats even.

If RED TIP can not be seen, syrup is light, boil more.

bake 350 degrees for 3 hours. Baste occasionally. Turn at least twice during cooking. Remove cover last 15 minutes.

For beef barbeques, add 1 small can tomato paste and simmer 'til thick on top of stove. Place thin slices of cooked roast beef in the sauce while simmering. Serve hot on buns.

Like some timesavers? Try these quickies:

#### MAPLE TOASTED ANGEL CAKE

*1/3 cup softened butter*  
*1/3 cup maple syrup*  
*1 angel food cake, cut in 12 pieces*

Beat butter and maple syrup together thoroughly. Spread over each slice of cake. Stand the pieces of cake on a cookie sheet and bake in 400 degree oven for 10 min. to toast. Serve with whipped cream or ice cream.

#### MAPLE PUDDING

*1 package vanilla instant pudding mix*  
*2/3 cup maple syrup*  
*1-1/3 cup milk*

Mix as package directs and chill. The syrup-milk ratio can be changed as tastes prefer as long as you keep the limit of 2 cups of liquid. Too much syrup keeps the pudding from "setting" as stiff as we like it.

#### MAPLE DUMPLINGS

*1 tube of unbaked buttermilk biscuits*  
*2 cups maple syrup*  
*1 cup water.*  
*1 lb. butter*

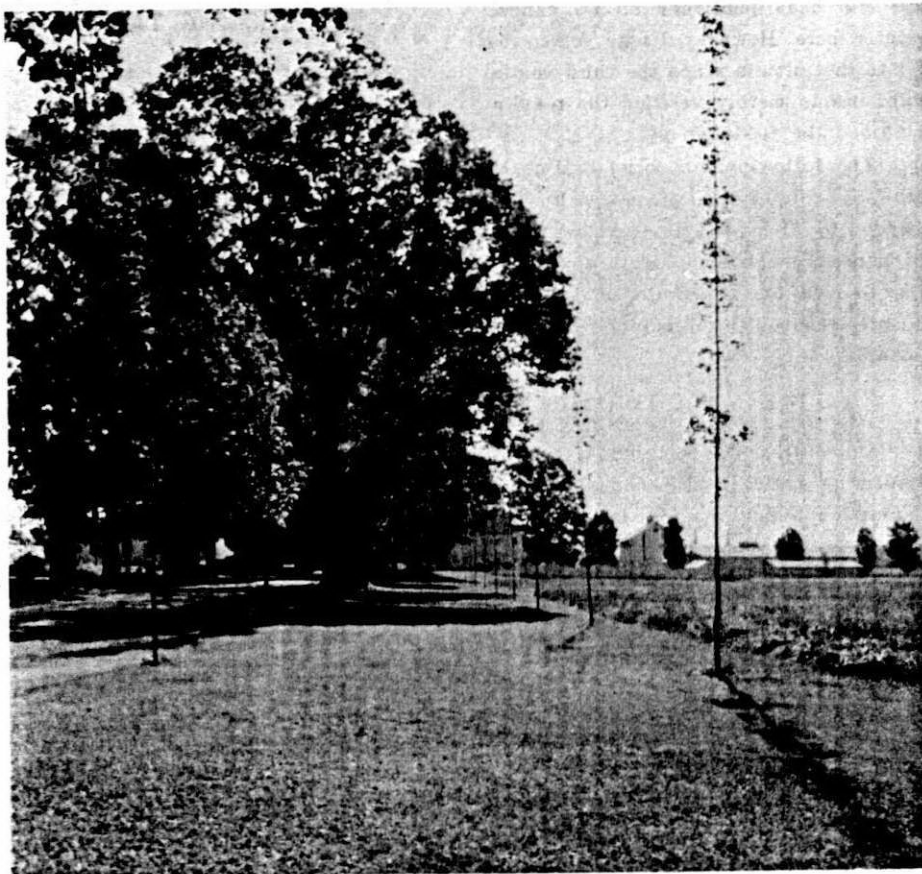
Break the biscuits apart and drop into the rapidly boiling syrup, water and butter. Cover and let boil for 15 minutes. Serve hot with the hot syrup as sauce.

Some other things we do with maple -

Mix your regular biscuit recipe and "hide" broken pieces of soft maple sugar in each one before baking. Do the same with corn muffins. THE BOSS would rather have his muffins

## Roadside Trees

The decline of our beautiful roadside trees in the northeast has been progressing rapidly in the past few years. The trees are afflicted with one or two diseases - Asphaltitis or Chainsawitis. The chronic form is usually caused by either Town, County or State highway departments, while the acute type is the fault of general contractors.



On the right, a row of newly planted sugar maples, tall, straight, properly pruned for transplanting, and well off the right-of-way.

really saturated with syrup though.

When you are making cinnamon buns, spread a couple of tablespoons of softened butter in a pie tin, then put a good big glob (who measures?) of maple cream on top of the butter and place the buns on top of that.

Lamb's Tubing & supplies, Electric tappers, Flo-more Pellets, Oil Burners. All sugar equipment. H.W. and A.M. Leach, Waterville, Vt. Tel. 644-2488.

Since there is no known cure or even a preventative vaccine available, our only alternative at the present time is subterfuge. In plainer language - plant them well back from the right-of-way so that when the highway departments eventually cut the existing trees (as they will, sooner or later) a new row of trees will be in a location they can't touch. For information on planting, see PLANTING SUGAR MAPLES, Maple Syrup Digest, December, 1967.

Let rise and bake as usual. As soon as they are removed from the oven, turn upside down on a plate so the glaze soaks in. After 10 minutes or so, remove the pan, and hide the buns. They don't last long!

2 cups of maple syrup and 1/3 cup of butter cooked to 228 degrees makes a pretty tasty butterscotch syrup for ice cream. A quicker way is to use a pound of maple cream and 1/3 cup of butter (or more - 1/2 cup is better). Heat carefully on low heat. Do not boil.

# CONTROL OF MICRO-ORGANISMS IN MAPLE SAP

by Lloyd Sipple

A little over a year ago, in the October, 1966, issue of the Maple Syrup Digest, we printed an article with the above title. It was an incomplete and unofficial report of proceedings to date and I promised a final report this year. As this issue goes to press, the report has not been published so we cannot print it here. However, I urge you to refer to that article since the third year's experiments merely verified the results obtained the first two years.

The following is a brief outline of the facts obtained and procedures recommended to effectively control the growth of micro-organisms in maple sap from the tree to the evaporator and consequently produce the best grade of syrup possible.

## BUCKETS AND TUBING

Since all taps contained tap hole sanitizing pellets, the chance of contamination before the sap left the tree

was negligible. While the bacteria and yeast counts of samples taken from buckets was 2 to 10 times as high as in samples from tubing, both were comparatively low and did not increase appreciably until the very last day or two of the season.

## COLLECTING TANKS

Samples from roadside tanks equipped with translucent covers and used to collect sap from pipelines also showed very low bacteria and yeast counts. Opaque covers would eliminate sunlight thereby increasing the growth of micro-organisms.

## HAULING TANKS

Here is where the trouble can start. Very high counts were obtained from samples taken from loads of sap as they arrived at the plant. This was more prominent after an idle period of one or more days. These tanks should be wash-

ed with a mild chlorine solution each night or at least after every run. When not in use, the tank makes an excellent incubator for the growth of micro-organisms in the small residue of sap that is invariably left in it after emptying.

## STORAGE TANKS

Tests showed a constant growth of micro-organisms in sap held in storage tanks. While the growth rate was faster at higher temperatures, the counts increased fast enough even at 32° to spoil the sap in 48 hours. This proves that refrigeration, while it is beneficial, will not solve the problem. Overhead ultraviolet lights alone had very little effect since there is little penetration.

Excellent results can be obtained from either of the following methods:

1. Sterilize the sap as it comes into the plant by pumping it through one or more Aqua-Fine Water Purification Units. This kills all yeast and bacteria and the sap can be held for 5 to 7 days in a clean tank under overhead U V lights with no loss in grade of the syrup.

2. If the purification units are not available, almost as good results can be obtained by using the overhead U V lights if the sap is constantly circulated. This can be done with either a motor driven propeller of some sort or by circulating the sap with a pump. Either system must cause the sap in the tank to assume a rolling motion which will eventually bring all the sap to the surface where it will come in contact with the U V light.

The second system is not quite as positive as the first since some of the sap might take a considerable length of time to reach the surface and the bac-

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teria will continue to grow until it is killed. However, in most instances, it will give satisfactory results.

Sanitation practices should not be confined to any one part of the operation. There is always the possibility of excessive contamination and growth anywhere from the tree to the evaporator. The tests we conducted showed the

worst spot was the gathering or hauling tank in normal sap handling procedures and the storage tank when prolonged storage was required.

One important point to remember is this: Sap treated with ultra-violet light will be no better in quality than it was before treatment, nor will the syrup made from it be improved. Sterilizing the sap

stops the growth of micro-organisms which allows the sap to remain in the same quality during prolonged storage. Sap received at the plant in such a condition that it will produce dark syrup will produce the same grade of syrup even after purification. The methods described above are strictly of a preventive nature and not a cure.

# **SOMETHING NEW AT LAMB'S**

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# NEWS LETTER

Excerpts from the New York State Maple Producers Association

Released Jan. 10, 1968 by Paul Waterman, Secretary.

## FAIRS

Sales booths at both the New York State Fair and the Erie County Fair, operated by the State Association and Western Association respectively, were again financially successful this year although the higher cost of consigned products reduced the net profit as compared with last year. It was noted that sales reluctance to higher prices was negligible and the trend to smaller sized containers and packages continued.

Word from local associations and individuals who operated booths at many of the smaller county fairs leads us to believe that state-wide coverage of this possible market is rapidly being achieved.

## COMMUNICATIONS

In the past two years, representatives from your Directors and other interested Association members have met at least three times with officials of the State Dept. of Agriculture and Markets to discuss and clarify such concerns of the industry as sap-house sanitation, use of the pellets, grading standards, taxes on maple products, publicity for the maple industry and possible ways to broaden and improve markets.

It was at one of these meetings, involving officials of the Dept. of Taxation, that the decision was reached that pure maple sugar, labeled as such, should be free from the sales tax along with syrup and cream which were already so designated.

## SAPHOUSE INSURANCE

This subject has been discussed and investigated with the thought that possibly some reduction in rates could be secured. It appears unlikely at this point that the Association can do anything for its members other than make suggestions. First, take a look at your present policy and compare rates with

other buildings. Also, check other companies' rates and conditions. Second, if you are insured with one of the County Co-op companies, your coverage may be suspended during the boiling season, right when it's most vital. Third, if you are one of the many who have built a modern facility near the highway, you should consider (a) whether you are adequately covered for the amount of your investment, especially the equipment, and (b) if your rate reflects such factors as (1) the nearness to the highway and hence the accessibility of fire fighting equipment, (2) the more fire safe construction of your building as compared with the older types, and (3) use of oil-fired rigs in place of wood, and perhaps others.

## BOARD OF DIRECTORS

The directors meet regularly twice a year, and usually one or two additional meetings are held as required. The present board consists of the following:

### Central:

F. Maxson Neal, Pres., North Pitcher, N.Y., Paul F. Waterman, Sec'y-Treas., S. Kortright, N.Y.

### Western:

Leon Wright, Vice-Pres., Franklinville, N.Y., Gordon Brookman, South Dayton, N.Y.

### Lewis Co.:

Duane Wicks, Harrisville, N.Y., Jerry Lyndaker, Croghan, N.Y.

## THIS AND THAT

Lewis County, the largest bulk syrup producing county in the state is about cleaned out of syrup. Most of the top grades went for 38 to 40 cents a pound, thanks in part to the Farm Bureau Marketing Co-op.

Congratulations to Gordon Brookman, who was invited to speak about maple marketing problems at the Pennsylvania Farm Show in January. See "Why be concerned about marketing" in this issue.

In the works is a much needed study on the cost of producing syrup in New York State. A report will be published on completion.

NYSMPA is co-operating closely with the Maple Division of Farm Bureau Marketing Co-op., goals of both groups

being similar. Vital information to be used in coordinating supply and demand will be obtained. Be sure to respond when you are contacted.

## MEMBERSHIP

Good news has come from Lewis County where, early in 1967, the Lewis County Maple Producers Assoc. was formed, and has since affiliated with the State Assoc. It is headed by Duane Wicks of Harrisville, and has a nucleus of 14 members with the potential for many more. The balance of the treasury of the now defunct Northern Assoc. had been turned over to the State Assoc. and was forwarded to Lewis Co. to help them get started.

The year 1968 will be the first in which a uniform membership card and permanent membership plaques will be used state-wide. You will receive yours when you sign up at your county maple school. It is also the year in which you can join the New York State Maple Producers Assoc. regardless of where you live or whether you can attend a maple school where memberships are taken. Paul Waterman has agreed to act as a central membership agency. Here is all you have to do to join:

**Send your name and address, including zip code and County.**

**State the number of taps you expect to make this year.**

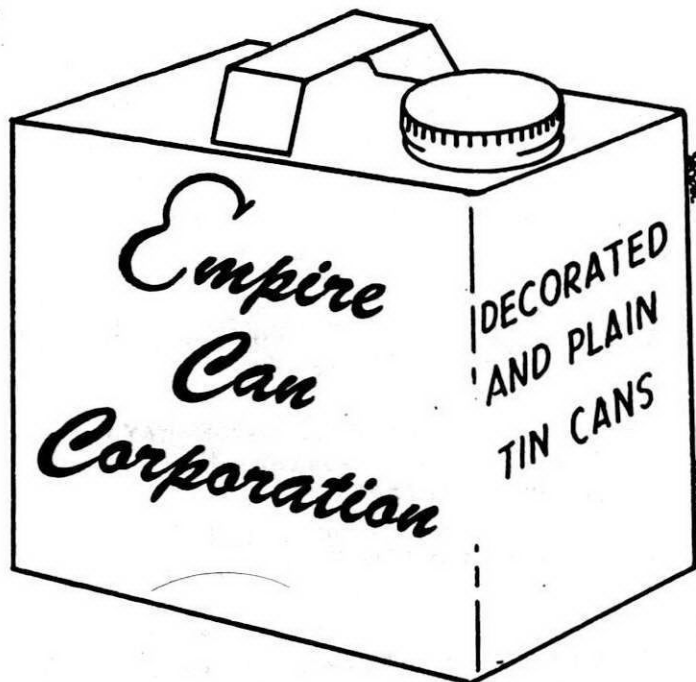
**Enclose your check or money order for \$5.00, payable to N.Y.S. Maple Producers Assoc.**

**Mail to Paul Waterman, South Kortright, N.Y. 13842.**

**Buy an interest in the future of the Maple Industry. Send for your membership today.**

Your membership card and plaque will be sent to you by return mail and your membership forwarded to the correct division. The \$5.00 fee will be divided as follows: \$3.00 goes to the Division Treasury, \$1.00 to the State Association Treasury, and \$1.00 to the National Maple Syrup Digest. Your membership automatically takes care of your Digest Contribution.

Buy an interest in the future of the Maple Industry. Send for your membership today.



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However, we are not trying to brain-wash anyone with the idea that the industry will not survive unless you use SAP-SAKS.



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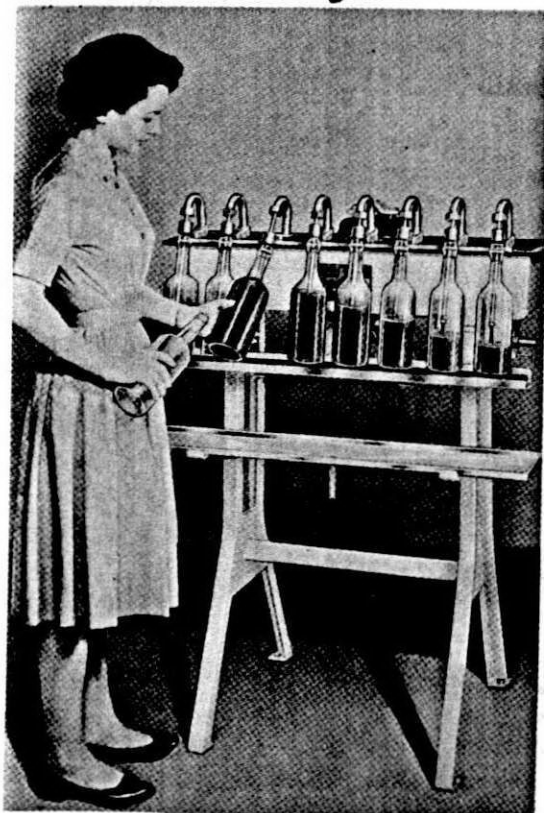
25 COMPLETE UNITS  
(NO SPOUTS)

For cast spouts add \$3.50



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  - COMPLETE UNITS (no spouts, per 100) . . . . . 69.00
  - SPOUTS (cast aluminum, per 100) . . . . . 14.00
  - COVER-HOLDERS ONLY (per 100) . . . . . 65.00
  - SAP-SAKS ONLY (per 100) . . . . . 7.00
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# Lessons in Maple or How to Identify the "Sugar Tree"

by Ray Nessly

One morning I awoke with this pain in my head and said, "Wife Mate, Darling Doll, we are going into the dazzling business of making maple syrup. I have talked long and loud with Doc Willits, Clyde Underwood, Ransom Bell, Lloyd Sipple, Fred Winch, Lin Lesure, Homer Boger, Ed Ferrand, Bob Lamb, Adin Reynolds, John Holbert, Ben Thompson, John Sipple and a fellow named Walt Merritt. All that you do is walk up to a maple tree, bore a hole into it and juice will gush out into a pipe. Boil this juice until it gets sticky and that, my dear, is maple syrup."

And Dearest Doll answered, "Yes Pet, but wouldn't it be nice if you knew what is a maple tree and what isn't?"

I am sure that this bit of deflating, practical advice was worth its weight in the gold that I once had.

Odd that I hadn't thought of that before. Now I must devise a way to recognize a maple tree in case I meet one. Gradually a plan evolved to guide me.

1. Learn where the Sugar Maple likes to grow. It is unknown in Honduras, Palestine, Algeria and West Palm Beach.

2. In the month of January any tree that is green is not a maple tree, be-

lieve me.

3. All rumors to the contrary, a few stray trees sometimes grow slightly outside of the boundaries of the State of Vermont.

4. This is a tough one. Not all trees that shed their leaves are maple trees. Don't say that I have not warned you.

5. The buds, twigs and branches of maple trees grow in pairs exactly, but on opposite sides of the limb, branch or twig. This is true of only the maple tree, except for some flowering thing that grows in my own back yard.

6. This one will really get you. Not all maple trees are sugar trees. In Pennsylvania it is said that there are 23 species of them, but don't panic. Forget 21 of them for only the Black (whatever that is) and the sugar maple have good sweet juice, sap, sugar water, sweet water, hibernation nutrient or what have you.

Behind every man who has blundered there stands a woman who told him so. Thanks to the persistent help of Darling Doll I have learned the secret of the TREE and have passed it on to you. May it benefit you more than it has me.

They cost  
no more

Pellet Gun  
\$2.75



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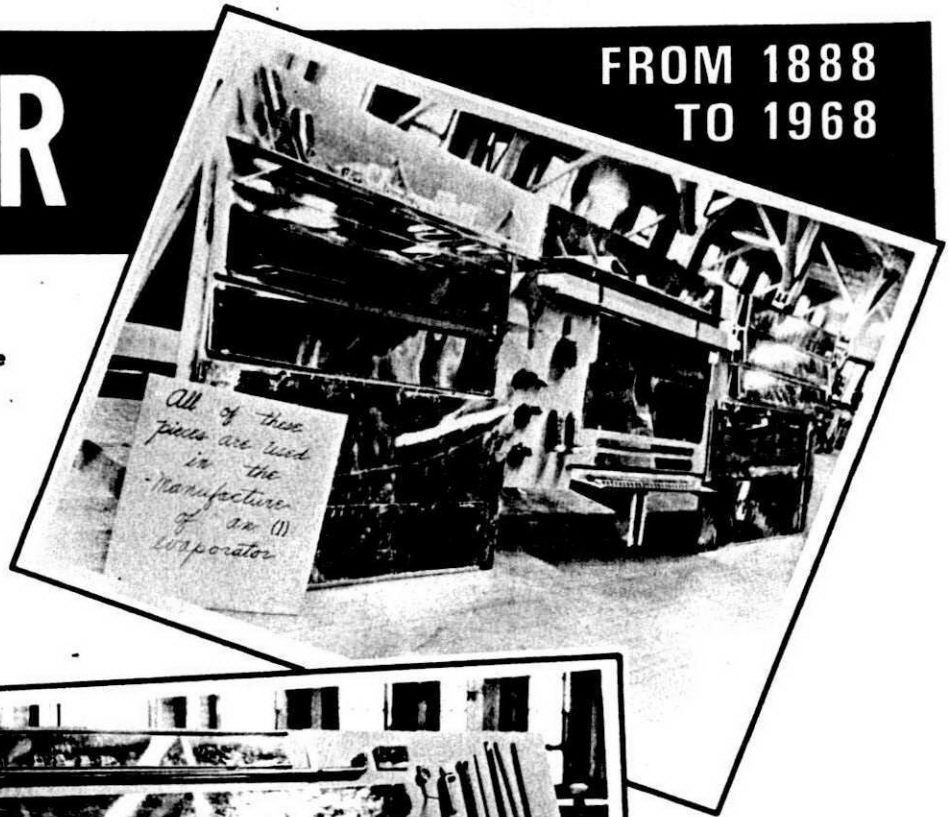
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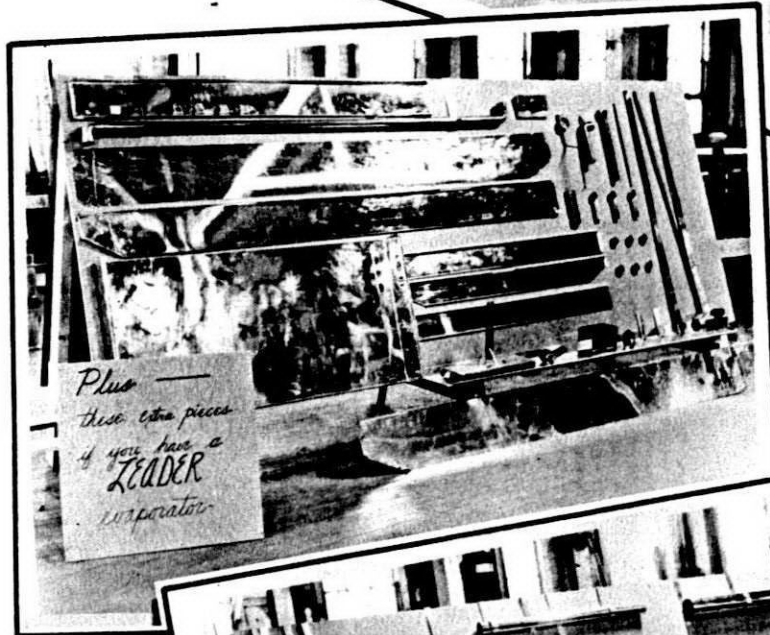
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