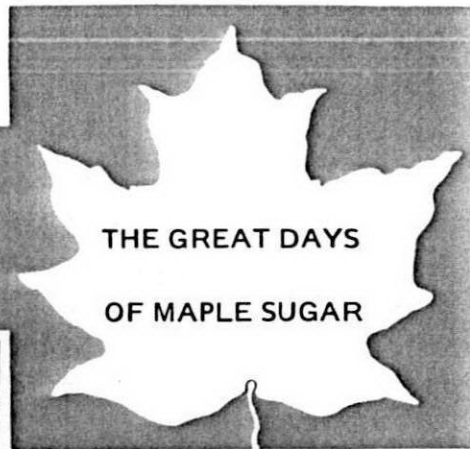
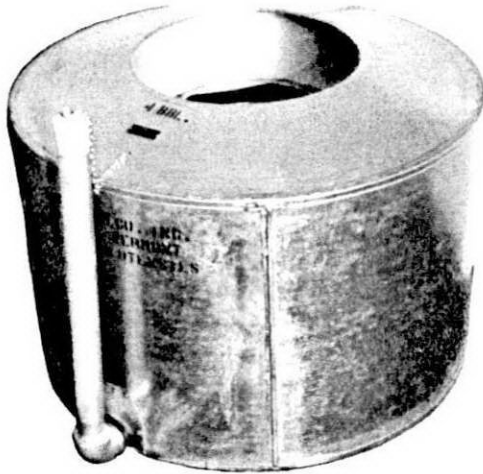


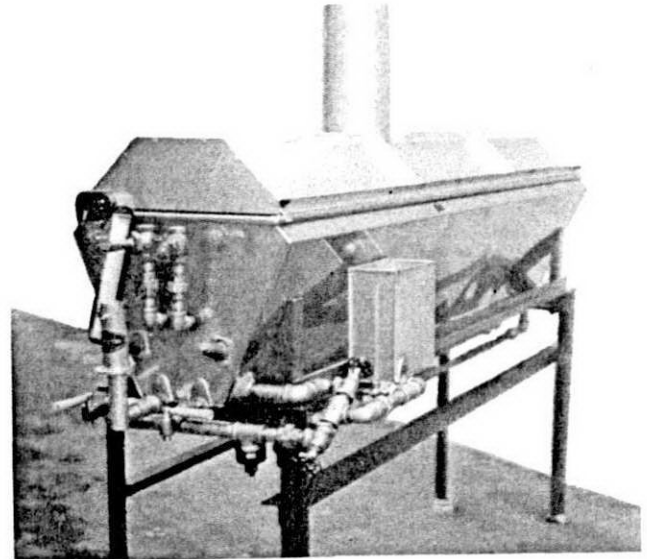
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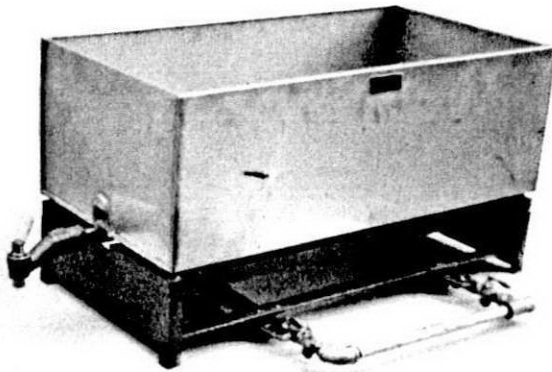
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Bainbridge, N.Y.
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Bainbridge, N.Y.

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**NATIONAL MAPLE SYRUP
DIGEST**

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COVER PICTURE

We are proud to say that this year's National Maple Queen, Miss Cinda Lou Jones, was also the New York State Maple Queen.

Miss Jones is from Gilboa in Schoharie County and is the daughter of Mr. and Mrs. Albert B. Jones, same address.

**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
- Vol. 7, No. 1, 2, 3, 4

We still have a supply of most of them but they are getting scarce, and they are expensive to mail. If you lack any, drop us a card stating which copies you would like and we'll send them if available.

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Editorial

Another season is over, the dishes are all washed, or should be, but few producers are very happy. A few areas in northern New York, Vermont and New Hampshire had about a normal crop. For some of the others it was so-so, while in the southern part of New York, Pennsylvania, Ohio, the Mid-West and most of Canada it was about the same or a little better than last year. For us, this makes five years in a row the crop has been below normal.

I can't give you any exact figures on production since this information came to me via the "grapevine" or, as the reporters say "usually reliable sources." The U.S. Crop Reporting Service decided to eliminate the maple report this year because it is a declining

industry.

I don't like to think of it as such, but I'm afraid it is. Have you tried to buy any quantity of good quality syrup lately? Over all of the U.S. and Canada there is probably less syrup for this time of year than there has ever been! The last two poor crops in the States and this year's poor crop in Canada and elsewhere adds up, right now, to just about nothing.

Why isn't more produced when there is such a demand for it? I heard a lot of folks didn't tap because the snow was too deep. Maybe they should look into the snow traveler and tubing combination. Others couldn't get the labor. Tubing may or may not solve this problem. It still requires labor. I do know one thing; if the politicians keep raising the minimum wage and the unemployment and welfare benefits, compensation, social security, withholding tax, disability benefits and a few

other lesser evils, there's going to be a lot less syrup made than there is now. They say these raises are necessary to keep down inflation! Hoo—boy, you figure that one out.

The best way I know of to cut down on cost of production is to see how some one else has done it, and the best way to do that is to take in a maple tour. The advantage of a maple tour is - you can go in someone's sugarhouse and snoop around all you want to without offending the owner. That's what the tour's for.

There's notices of three of them in this issue—Vermont, New York, and Pennsylvania, and also the National Council meeting in Burton, Ohio, this fall. So pick one out, warm up the old jalopy, put the cows in the back pasture, farm out the kids, take your wife by the hand and let's go! If you don't have a wife, take someone else's, we don't care as long as you go.

Crop Loans For Maple Syrup?

No producer questions the need for a more orderly marketing of maple products. The major problem is the fact that a primary market for maple products develops during the fall and winter months and many individuals are financially unable to hold their syrup beyond the spring production season. Two solutions to this problem are seen—cooperative action by maple producers, and individual crop loans from the U.S. Department of Agriculture.

In New York State the cooperative approach is being tried with a Maple Marketing Cooperative under the Farm Bureau parent organization. The purpose is to raise sufficient financial backing to hold syrup off the market during the traditional spring sales period for drum syrup and selling it as wholesale and retail demand dictated throughout the year. To date, no funds have been found which are available for this use.

Any discussion of crop loans must

start by emphasizing the fact that there is currently no loan program or any type of price support available for maple syrup through the Agricultural Stabilization and Conservation Service. Further, the possible procedures listed below are only projections based experiences in other commodities.

Since maple syrup is not on the list of commodities eligible for crop loans, the first step would be to secure such approval by the Secretary of Agriculture. Presumably, this approval would depend upon a showing of need for such loans by the maple syrup industry. Once approval for such loans was granted, the Secretary would determine prices for each grade of syrup and set a percentage rate of those values as the amounts that could be loaned. Very likely the rate would be between 60 and 75 percent of the determined value.

Loans may be made to individual producers for "on farm" storage, or to an association handling warehouse storage. If handled similar to the procedure for honey, the individual (or warehouse association) would file a state-

ment of grade at the time the loan was made. This grade would be only verified if and when the government had to take over the collateral. Responsibility for maintenance of grade of the stored syrup would rest with the producer (or warehouse association). The loan would be in effect a mortgage on the stored syrup, payable at the time the syrup was sold. Loans are generally made for a period of one year, but might be extended, if needed.

In simplest terms the procedure would result in short-term loans to the individual producer, or warehouse association, amounting to a percentage of the determined value of the syrup. The syrup would serve as collateral for the loan. No price supports would be involved. No crop limitations would be considered. Each loan would be an individual matter between the producer and the government, with no one required to take such a loan.

It is believed that the above simple crop loan procedure would be of great benefit to the maple industry. Concerted action by the entire industry will be required to make such loans possible.

"Queen Contests, Do They Help Promote Maple?"



by Gordon Brookman, N.Y.S. Delegate to National Council



As you all know I believe in Maple Promotion and Advertising. We have used the Maple Queen Contests idea to promote maple syrup in New York State. First, as a Western New York Maple Queen, then State Queen and for the last 3 years we have participated in the National Queen contests. Some counties have a more effective program than others.

Initially we insisted that a Queen candidate be a daughter of a maple producer. At the onset this was all right, but as the number of producers decreased it became harder to get a sufficient number of contestants. There-

fore three years ago we dropped this qualification. Our contestants have all demonstrated a keen interest in maple promotion and many studied maple production, sugar making and marketing so they could intelligently answer question relating to maple. A maple queen must be attractive, have poise, personality and the desire to help the industry. We have been fortunate to have this type of candidate in our maple queen contests from the beginning. We have worked with our Queen at county fairs, in maple booths, and found sales went up when they were there. I have noticed the counties who have had regular maple queen contests have had less bulk syrup to sell because the percentage of production retailed has steadily increased. Also I have noted that in no other way have we ever had as good coverage of our maple promotion programs by press, radio, etc. as when we used maple queens to attract attention.

The thing that bothers me the most is that we don't think far enough ahead to make arrangements for our

maple queen to participate in public meetings, store openings, parades etc. In short we don't use them enough.

Now let's face the facts - Maple production in the Nation has been on the decline for many years. Canadian production is dropping too. We and packers of drum syrup insist on holding the line on price and of all things, this year are attempting to actually cut the price. Yes, we need to promote our product and we need to sell it too. We have organized here in New York with our Farm Bureau Marketing Cooperative to promote and sell maple. There are similar organizations in the other states working to put some measure of profit in maple production. All of us should support these efforts. By the way, if any state would like our new queen, Cinda Lou Jones, to promote maple, I'm sure she will be glad to help if possible. Her complete address is: Miss Cinda Lou Jones, Gilboa, New York 12076. Cinda Lou's parents are Mr. and Mrs. Albert B. Jones, same address. Gilboa is in Schoharie County.



Use Either Aerial Line or Ground Line Tubing With Vented Spouts

by H. Clay Smith
Northeastern Forest Experiment
Station, Forest Service, U.S. Department of Agriculture, Burlington, Vermont.

Two common ways are used to install plastic tubing for collecting maple sap—*aerial lines* and *ground lines*. In the aerial method, the tubing is installed above the ground and is stretched from tree to tree. In the ground line

method, the tubing is laid on the ground between trees. In both methods $\frac{1}{4}$ - or $\frac{5}{16}$ -inch tubing can be used, and these smaller lines are connected to larger vented tubing ($\frac{1}{2}$ -, $\frac{3}{4}$ -, or 1-inch) that carries the sap to the collection tank.

The advantages and disadvantages of using one tubing method or the other have been discussed many times. If an aerial method is used, it is possible to save 3 to 4 feet of tubing per taphole, however, the aerial type is more difficult to install the first time. Also, after a few years of rehangng the tubing on the same trees, it may be necessary to lengthen some drop lines as taphole locations change.

The problem of using tubing of rough ground can usually be eliminated by using the aerial method and adjusting the taphole heights. However if the trees are widely spaced, the tubing may sag; and then it should be supported by some other means.

In addition to requiring more tubing—thus a higher installation cost—the ground-line method has a serious disadvantage: the tubing must be pulled from the snow after each snowfall. Usually this is not required for aerial lines.

Although several advantages and disadvantages of the two tubing methods have been recognized, we still needed to know if one delivers more sap to the collection tank than the other.

The Study

During the 1968 sugaring season, we compared vented ground-line and vented aerial-line tubing installations. The ground line was hung with 4-foot drops, and the aerial line with 18-inch drops (fig. 1).

Two tapholes, 6 inches apart, were drilled into each tree to a wood depth of 3 inches. A paraformaldehyde pellet was placed in the back of each taphole, and one spout was connected to an aerial line and the other to a ground line.

Twenty tapholes were used for each tubing line, and we had 15 ground lines and 15 aerial lines. Thus, sap was collected from a total of 600 tapholes—300 by ground line and 300 by aerial line.

During the installation, care was taken to be sure that all tubing was hung uniformly so that the only real difference between lines was the actual tubing method used to collect sap - aerial line or ground line. Tubing fittings were checked periodically for leakage, and all ground lines were pulled from the snow when necessary. The sap yields from the ground lines were compared with the sap yields from the aerial lines.

Results

We found no significant difference in sap yields between vented aerial lines and vented ground lines.

Therefore, if a sugarmaker uses vented spouts on his 1/4- or 5/16- inch tubing, it makes little difference which installation method he uses. He should consider other factors such as distance between trees; ground conditions; costs of installation; maintenance; dismantling; and his personal preferences. Such factors will vary from one sugarbush to the next, and the sugarmaker must use his own judgment to decide which method suits his particular needs.

One thing is certain: when using either tubing method, careful planning of the installation of the lines is extremely important. Also, we cannot over-emphasize the need for checking the tubing for trouble spots during the sugaring season. Preventing a serious loss of sap will more than pay for the time required to check the lines. Tubing will work and, when used correctly, will reduce the costs of sap collection.

1/ Installation method may make a difference when unvented spouts are used. The differences are described in a report now in process of publication by the Northeastern Forest Experiment Station Upper Darby, Pa.:

A SUMMARY AND EVALUATION OF RESEARCH ON THE USE OF PLASTIC TUBING IN MAPLE SAP PRODUCTION, by Melvin R. Koelling, Barton M. Blum, and Carter B. Gibbs. U.S.D.A. Forest Service Research Paper NE-116.

Figure Legend

Ground line and aerial line tubing with vented spouts, on the same tree. The two were compared to find out if installation method makes any difference in the amount of sap collected.

Effects of Paraformaldehyde Pellets and Washing on Taphole Healing¹

by Ralph D. Nyland and Victor J. Rudolph²

Do paraformaldehyde pellets delay or prevent taphole healing? Does post-season washing help pellet-treated tapholes heal more quickly? These frequently asked questions prompted the Department of Forestry at Michigan State University to conduct a study of healing following tapping with and without pellet use, and following washing of pellet-treated tapholes.

To test effects of pellets upon taphole healing, 2 tapholes were placed in February, 1966, in each of 20 sugar maple trees, 15 inches in diameter or larger, located in a 70-acre woodlot on the Michigan State University Campus East Lansing, Michigan. A commercially-available paraformaldehyde pellet was placed in one of each tree's tapholes, selected at random, and the other taphole was left untreated. Standard vented plastic spiles and tubing were installed in both tapholes and kept in place for nine weeks. After each of three growing seasons, the tapholes were examined and any remaining unhealed horizontal gap measured to the nearest 1/32-inch.

¹ Journal Article No.4631 from the Michigan Agricultural Experiment Station.

² The authors are respectively, Project Leaders Applied Forestry Research Institute, State University College of Forestry at Syracuse University; and Professor of Forestry, Department of Forestry, Michigan State University. This study was initiated while the

senior author was a graduate research assistant at Michigan State University.

For the taphole washing study, 30 tapped and pellet-treated 2 taphole or larger trees were selected at random in a commercially-operated sugarbush in nearby Eaton County. In April, 1966, at season's end one of the pellet-treated tapholes in each tree was selected at random and washed with clear water using a hand syringe, while another pellet-treated taphole was left unwashed as a control. Healing was checked after each of two growing seasons and any unclosed horizontal gap measured to the nearest 1/32-inch.

Results showed that pellet-treated tapholes healed somewhat more slowly than the untreated ones during the first and second growing seasons. However, by the end of the third growing season, when all untreated tapholes were healed 90 percent of the pellet-treated ones were also healed completely, and the remaining ones were partially healed (Table 1).

Two-year results showed that the washed tapholes did not heal any different from the unwashed ones.

TABLE 1. Taphole healing as affected by pellet treatment and washing

We concluded that the use of paraformaldehyde pellets does not have significant harmful effects on taphole healing, and that washing tapholes with water at the end of the sap season does not influence taphole healing.

Treatment	Tapholes					
	Completely healed		Partially healed		No healing	
	Number	Percent	Number	Percent	Number	Percent
Pellet treated	18	90	2	10	0	0
No pellets	20	100	0	0	0	0
Taphole washed	14	46	11	37	5	17
No washing	13	43	12	40	5	17

MAPLE TOURS - - - - -

Vermont - - - - August 8th and 9th

The 1969 Vermont Maplerama will be held Friday and Saturday, August 8 and 9, in Windsor and Orange Counties, generally in the area between Ludlow and Randolph, Vermont.

The first stop, Friday morning, will be at David Harlow's, Ludlow, Vt., a roadside retail, central evaporator plant operation. A lunch stop will be made at Coolidge State Park near Calvin Coolidge's birthplace.

The second stop will be at the Merritt Farm, in Hartland. A planted sugarbush here is just reaching tapping size. On to Clair Lovell's, Queechee, Vt., to see a modern evaporator set-up with a log cabin sales room.

A barbeque at Lake Champagne, program and displays at Judd Hall, Vermont Technical College, Randolph Center, will complete the evening. Overnight accommodations available at the college and campsites at the lake.

Saturday, the tour will visit the Hubbard bush in Rochester, Vt., which has been consistently improved since 1928. Beautiful view of the Green Mountains and side trips of specialized granite quarries in this area.

Next to Malcolm Pipers in East Barnard, where a hydraulic wood splitter will be demonstrated. Lunch will be at the Vermont Sugarhouse, Royalton, an oil and steam production plant, processing, sales and museum combination.

The final stop will be at Swazeys in Tunbridge. Here the do's and don'ts of plastic tubing will be demonstrated.

For information and reservations, write to J. W. Sumner, Box 299, Woodstock, Vt. 05091.

New York - - - - August 4th and 5th

This year Cattaraugus and Wyoming Counties will be the host areas. We'll see a new woods operation; a combination with recreation; a potential for central evaporation; ultra-modern operation with

other farm products; excellent woods development and large central operation with all types of maple products.

You will see some real innovations in enterprise, some new angles in sales, production efficiencies and some approaches to getting more dollars out of the back acres through good woods, harvest and production management.

Our first stop, at noon, August 4th, will be Rainbow Lake Campsite, owned by a maple producer, in East Otto; proceed to William Widrig, then to Ed Reynolds, Franklinville, and on to the Agricultural Center at Ellicottville for dinner and the evening program. The 5th will be to Eustace Brothers, William Campbells, and Art Merle & Sons in Wyoming County.

For dinner and lodging reservations, write to the Agricultural Extension Service, Ellicottville, New York.

Pennsylvania - - - - October 10th and 11th

Maple syrup producers and consumers are invited to attend the tour October 10 and 11 in the Endless Mountains of Northeastern Pennsylvania. Bradford and Susquehanna Counties will furnish the setting at the height of fall coloration.

The Towanda Motel, Towanda, Pa., will be headquarters for the tour. At 1 p.m. Friday, October 10 the tour will visit several maple operations in Susquehanna County and the new Masonite plant near Towanda.

A 7:30 banquet with speaker, entertainment, craft displays, and good food will be held in nearby Rome, Pa.

Saturday morning the tour will visit four maple operations having various layouts in Bradford County. Sugarbush improvements will be shown and discussed.

A pancake, sausage, and maple syrup lunch will conclude the tour which should be completed by 2 p.m.

Write to Harold W. Russell, Rome, Pa., president of the Endless Mountains Maple Syrup Producers Association for Banquet and Motel reservations.

Tenth Annual Meeting

National Maple Syrup Council

October 20 & 21, 1969

Punderson State Park, Burton, Ohio

Ohio will host the 10th annual meeting of the National Maple Syrup Council to be held on Oct. 20 & 21, 1969 at Punderson State Park near Burton Ohio. All members and associates of the council have been notified. Others who would like to attend should write to: Ture Johnson, Chairman, National Maple Syrup Council, Burton, Ohio 44021 for reservations.



Group That Attended Last Meeting

The National Maple Syrup Council on the front steps of the Eastern Regional Laboratory, U.S.D.A., Philadelphia, at the annual meeting, Oct. 7, 1968.

Pictured above, first row, left to right: W. Doolittle, K. Bascom, L. Lesure, C. O. Willits, A. Reynolds, F. Moore, T. Johnson E. Curtis, M. Smith, G. Brookman, T. Harding, R. Coombs.

Second Row: J. C. Kissinger, J. Guilbault, W. P. Ratchford, H. Manula, E. Farrand, L. Sipple, J. C. Underwood, R. Pankey, W. Burns.

Third Row: F. Winch, C. Gibbs, L. Schuler, T. Peterson, E. Willard, G. Gowen, X. Smith, L. Wright, O. Small,

Fourth Row: R. Huxtable, H. Farley, P. Richards, H. Schroeder, A. Snow, R. Davenport, R. Foulds, J. Baltus, J. Marvin.

Fifth Row: L. Carpenter, J. Szymujko, R. Lamb, P. Stransky, M. Koelling, H. Taylor, L. Brown, C. Smith.

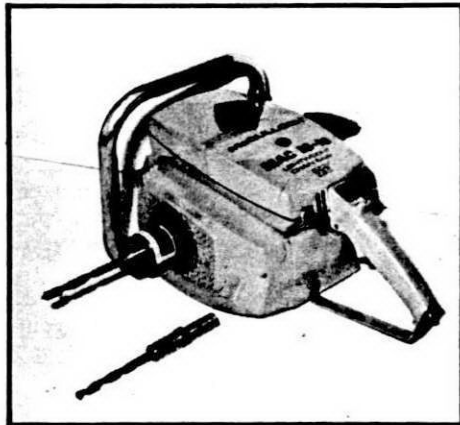
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- SPACE SAVING -**
See Illustration.
- LOW COST - 69¢ COMPLETE**
Complete unit costs much less than any other good collecting system.
- LIGHT WEIGHT -**
No heavy carrying. Unit weighs less than a pound. (Metal bucket and cover weighs 4 pounds.)
- COVERED -**
Every unit positively covered. Cover is integral part of unit. No extra handling of covers.
- TRANSPARENT - (ULTRA-VIOLET COLOR)**
Contents can be seen from a distance - saving unnecessary trips to trees already gathered. Allows ultraviolet rays to penetrate sap and insures sterile sap. Allows detection of any unusual condition of sap.
- FLEXIBLE -**
Not damaged by freezing or other weather conditions.
- SIZE -**
Holds about 15 quarts. Equal to most buckets.
- SUSPENSION -**
Hangs directly on spout - most any conventional type spout without a hook.
- EMPTYING -**
Pivots to right or left directly on spout without removing from tree. Cover directs sap into gathering pail.
- HANDLE -**
Has sturdy handle for convenient carrying.
- TREE ATTACHMENT -**
Does not blow off tree in high winds or storm.
- QUICK ASSEMBLY -**
About 30 seconds.
- NO WASHING -**
Disassemble and discard the bag. Use new clean bag next season. (Note: Bag can be washed and reused if desired.)
- BAGS ONLY - 7¢ - 10¢ each.**
- SAMPLE UNIT Complete and Postpaid \$1.25.**

THE GREAT DAYS



BY ROY L. BUTTERFIELD

For Milleniums before sea routes were established round Africa to the Orient, honey was the sweetening agent available to Europeans. The Bible and other writings of ancient authors abound with references to it. The honeybee came with white men to American shores and spread ahead of settlement along all the frontiers. Both in Europe and in America honey was used more than sugar until colonization here was well advanced. The sugar cane developed somewhere in Asia-India or Malaya-and is of great antiquity, but little of the product reached Europe while it was transported by the slow land route passing through many hands. It was expensive, and so used only by the rich, or by the physician as a nourishing prescription. Portuguese brought it by sea around

OF MAPLE SUGAR

Cape of Good Hope to Lisbon about 1500. Almost at once sugar cane culture was introduced into Brazil and soon spread to the West Indies. With the latter, Boston merchants and ship owners had a lively trade in sugar, molasses and rum before the American Revolution. Sugar from beets, upon which Europe now chiefly depends, was not manufactured at all until 1801, and had no firm hold until about 1830.

In America a new source for sweetening was found in *Acer saccharinum* – the sugar maple, rock maple or sugar tree. Whether white men acquired the art of maple sugar making from the Indians, or vice versa, has been much debated. The natives made large water tight receptacles by hollowing out logs or from birch bark caulked with pitch, but they had no vessel to withstand placement over direct high heat. So the white man's metal kettles were highly prized by them, and were a most important item in the earliest Indian trade. After such trade began there is no difference of opinion. Indians then made maple sugar wherever the hard maple grew, and farther to the west were proficient at it when the whites made first contact with them. Lewis H. Morgan, noted Indian ethnologist, wrote in 1851 in his *League of the Iroquois*: "Our Indian population have been long in the habit of manufacturing sugar from the maple. Whether they learned the art from us, or we received it from them, is uncertain. One evidence of its antiquity is to be found in one of their ancient religious festivals, instituted to the maple, and called the Maple dance." Recent writers have been more partisan; Scott Nearing, an able sociologist, has for many years been engaged in the practical manufacture of maple products in Vermont on a considerable scale. *The Maple Sugar Book*, by Helen and Scott Nearing (1950), is not only a

compendium of successful modern methods but a history of the whole industry. One chapter bears the title "Indians, the First Maple-Sugar Makers." Their arguments are powerful and well documented. Jared van Wageningen, Jr. however, in his *Golden Days of Homespun*, confesses himself unable to believe that sugar could be made by immersing red-hot stones in a vessel of sap, which is the common Indian method described by the early writers. This process could be greatly assisted by first allowing the sap to freeze partly and casting away the ice, which was practically pure water.

A telling point in favor of Indian primacy is that the earliest records mention Indians, not whites, engaged in this manufacture. A letter of 1684, enclosing some maple sugar from Canada, states that "the Indians have practiced it time out of mind."¹ An anonymous author of 1685 recorded: "The Savages have practiced this Art [of evaporating sap] longer than any now living among them can remember. Father Sebastien Rasles (1658-1724), a French missionary among the Canadian Abenakis from 1689, wrote, "It is curious to know that the method of extracting the bayberry wax and making maple sugar, articles of considerable importance to us, has been learned of the aborigines."²

Among the colonists one of the first references is dated 1664, when British officials mention sugar from trees in Massachusetts.³ Apparently the article did not enter into commerce until very much later. The following

three quotations are all for about the year 1765. An anonymous author in the London *Annual Register* for 1765, wrote of New England: "Of this [Maple] sugar, above 600 lb. was made by one man during the last season, . . . and several hundred weight of it were in July last brought for sale to Boston in New England, from various towns situated in the northern and western parts of that province." Peter Pond recorded in his journal that about 1765, at Mackinac, he met a great many people "sum trading with the tribes that Came a Grate Distans with thare furs, Skins & Maple Suga &c. to Market."⁴ Robert Rogers wrote in *A Concise Account of North America* (London, 1765) about Indians tapping maple trees, extracting sap, and boiling it, and added: "A manufactory is begun in the Province of New York, near South Bay; which, I am told, answers very well; and produces considerable quantities of powder and loaf sugar" (South Bay is near the southern end of Lake Champlain)

Interest in maple sugar came to a climax with the achievement of American Independence. In fact, it was a public obsession, involving leading figures in the new republic, and de-

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cont'd from pg.13

erving the appellation of "The Great Maple Sugar Boom." Humanitarians, especially Philadelphia Quakers, bemoaned the hard lot of West Indies slaves, who handled the sugar cane. Patriots hoped to make America self-sufficient and had no desire to aid the commerce of the British Empire, which controlled the cane product and its transport. Great landholders, with vast acreages thinly occupied or entirely vacant, but covered with the sugar tree saw an opportunity to attract settlers. Not sugar alone was in the picture, but maple molasses, beer, wine, spirits and vinegar were likewise advocated.

At this point it may be well to identify some of the characters prominent in the movement so that the later narrative may not be too much interrupted. Judge William Cooper (1754-1809) of Cooperstown, New York, was a central figure, being everywhere recognized as a practical authority on the subject. He had close relations with most of the other active participants. Tench Coxe (1755-1824), of Philadelphia, was the leading economist of his day, and was Assistant Secretary of the Treasury under Alexander Hamilton. He was a grandson of Daniel Coxe, who held title to 100,000 acres in upstate New York and inherited a substantial interest in these. At times, Cooper acted as his land agent. Coxe was greatly interested in American agriculture and manufactures and most instrumental in developing the use of both coal and cotton.

John Lincklaen (1768-1822) was born in Holland, educated in Switzerland and came as a young man to America as an agent for the Holland Land Company. He visited on horseback the various locations where the

Company contemplated purchases. The printed journals of his *Travels in the Years 1791 and 1792* are a rich source for the topic under consideration. He was given charge of the company properties in western Chenango and Madison Counties, with headquarters at Cazenovia. Later he acquired these holdings for himself. Maple syrup is today an important product of the town of Lincklaen, Chenango County. Gerritt Boon, a Dutch sugar refiner by trade, accompanied Lincklaen to America and on his travels. He became Company agent in the Boonville area.

Arthur Noble was an Irish gentleman of means who in 1787 acquired two large tracts of land in Herkimer and Hamilton Counties. He turned to Judge Cooper for colonizing advice and for some years these two were in frequent communication. Noble's possessions were so remote and otherwise undesirable that his plan did not prosper. Even today the population there is scant, but his part in this story cannot be neglected.

Henry Drinker (1734-1809), a prominent Quaker Philadelphia merchant, was another who used Judge Cooper's services in land matter. They were friends before Cooper ever saw the Otsego country.

Benjamin Rush (1745-1818), the foremost American physician of his times, and after the death of Benjamin Franklin the leading citizen of Philadelphia, was a Signer of the Declaration of Independence, the son-in-law of another Signer, and the life-long friend of both John Adams and Thomas Jefferson. He displayed the wide range of interests which characterized

cont'd on pg.17

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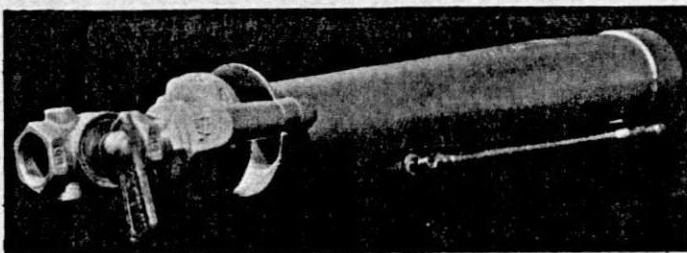
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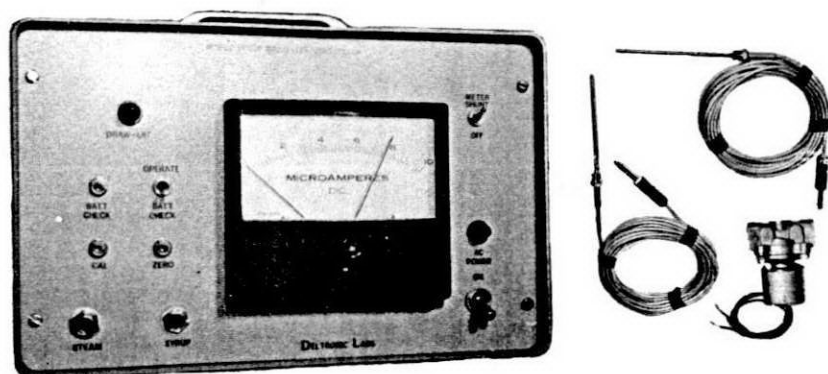
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The Great Days of Maple Sugar cont'd from pg.14

many of the great men of the period, and vigorously followed all of them.

Nothing need be said of Thomas Jefferson other than that he was an ardent advocate of large-scale maple sugar manufacture and that he attempted a plantation for the purpose on his Virginia estate. Judge Cooper was no sympathizer with Jefferson's political principles but in the matter of maple sugar they were on the same side.

Alexander Hamilton was Cooper's personal friend, closely associated with him politically, and his attorney in several important cases at law.

Throughout all the Upper Susquehanna territory maple sugar was freely made from the beginning of settlement. There are many allusions to its manufacture during the Revolution. In April, 1780, for in-

stance, a detail of fourteen men was sent from the Schoharie forts to spy upon the activities of suspected Loyalist near Harpersfield. While watching they were ordered to make sugar for the garrisons. These men were surprised at their task by Tories and Indians, some slain, and the rest taken captive to Canada.⁵

Willard Huntington records in his Otsego chronology 6 that in the same season Nathan Davison made a thousand pounds of sugar on the Hartwick Patent. Davison was a Massachusetts blacksmith who had been with the American army at Albany. Possibly he also was on a military assignment. Evidently he liked the spot as he became later a permanent settler there.

Directly after the peace of 1783, the sugar boom began in earnest. The

next year, Jeremy Belknap, Boston clergyman, great traveler and friend of Dr. Rush, wrote while on a New Hampshire tour: "Great quantities of maple sugar are made here . . . They commonly make enough for a year's store."

⁷William Cooper, in his *Guide in the Wilderness*, comments on the extreme poverty existing about 1787 in his first settlement (Cooperstown) near Otsego Lake, and continues (page 10):

I procured from my friend Henry Drinker a credit for a large quantity of sugar kettles; he also lent me some potash kettles, which we conveyed as we best could, sometimes by partial roads on sleighs, and sometimes over the ice. By this means I established potash works among the settlers. . . I also gave them credit for their maple sugar and potash, at a price what would bear transportation, and the first year after the adoption of this plan I collected in one mass forty-three hogsheads of sugar . . .

In September, 1789, some seventy-two subscribers, mostly Philadelphians, "being desirous to promote & encourage the manufacture & consumption of Maple Sugar in the United States" agreed to purchase annually for three years the number of pounds of Maple Sugar set against their names, and to pay cash therefor at the rate of seven pence per pound for the first quality, and in proportion for that of inferior quality. Agents were appointed to receive the Sugar, to inspect the quality, determine the price and distribute the Sugar among the Subscribers. The list is headed by Judge Cooper's friend, Henry Drinker, who promised to take one thousand pounds annually, and the subscribers include Henry Drinker, Jr., Nicholas Waln, Benjamin Rush, Samuel Miles (also for one thousand pounds), Clement Bidle, and William Coxe, Jr.⁸

Philadelphia's interest in maple sugar is also attested by the publication there in 1790 of a pamphlet containing *Remarks on the Manufacturing of Maple Sugar*, Collected by a society of gentlemen, in Philadelphia⁹ Included are the details of necessary

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utensils-kettles, iron ladles, screw augurs, buckets, coolers, troughs, store troughs, sugar moulds, etc.—the method of tapping or boring the trees and of boiling the sap.

That the settlers in the wilderness were really helped by Judge Cooper's procuring sugar kettles and the Philadelphia outlet for maple sugar is evident from this extract from a letter of William Cooper published in the *Annual Register* for 1791:

Those who think it more profit to clear them [the maples] off the ground to make way for wheat or pasture will please attend to the following receipt, taken from a farmer who had saved four acres, exposed to the northwest, and then recollect what employment is more profitable.

"Received, Cooperstown, April 30, 1790, of William Cooper, sixteen pounds, for six hundred and forty pounds of sugar, at six pence per pound; made every pound with my own hands, without any assistance, in less than four weeks; besides attending to the other business of my farm as providing firewood, taking care of cattle, etc.

Witness, Richard R. Smith
John Nicholls "

Smith was Cooper's clerk and storekeeper and the first Otsego County sheriff. The next year Nicholls leased through Cooper Lot 28 in the Hartwick Patent, but he was probably elsewhere in 1790.

The nature of Nicholls' affidavit indicated that it was purposefully worded for propaganda use.

The same issue of the *Annual Register* quotes A Society of Gentlemen as stating in 1790:

The States of New York and Pennsylvania have a sufficient number of this kind of tree to supply the whole of the United States with this article. It has moreover other things in its favor to recommend it in preference to the sugar which is imported from the West Islands. is made by the hands of freemen

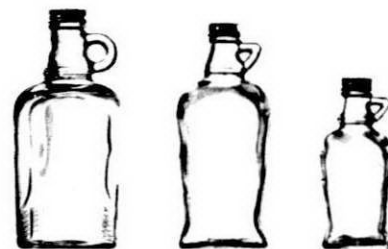
and at a season of the year when not a single insect exists to mix with and pollute it: whereas the West-India sugar is the product of the unwilling labor of negro slaves, made in a climate and a season when insects of all kinds abound, all of which feed upon and mix with the sugar.

By 1791 the fever was reaching its height. Arthur Noble and Judge William Cooper decided to make President Washington a present of the finest maple sugar and spirits to be had. The sugar was undoubtedly made at Cooper's sugarhouse lot north of the Index-Hartwick road. The gift was taken by Noble to their friend, Dr. Rush, in Philadelphia, who promised to deliver it to Washington on his return from the southward, with a properly-worded note (which note is now in the Library of Congress). Returning, Noble wrote Cooper from Canajoharie on May 7, 1791, about what he had done, and continued:

I have been bragging what a Quantity you would bring to Market this year. I hope you will not be disappointed by your Yankees, the Chancellor [James Kent] has quite failed in his Experiments he says he will lose 100 Pounds by it, His People told him it was a very bad year and the trees would not run. Rush brought me to Mr. Jefferson the Secretary of State, he is as Sanguine as you or I about the Maple Sugar, he thinks in a few years we shall be able to Supply half the World. he read me a Paragraph out of a letter from France, to tell him there is a house in Amsterdam going to Send to this Country to set up works for the Manufacturing of Maple Sugar.¹⁰

The "house in Amsterdam" reference foretells the appearance of the Holland Land Company in America.

On July 10, 1791, Dr. Rush addressed a very long letter to Thomas Jefferson about maple sugar. The content was read before the American Philosophical Society in August, and printed in pamphlet form as "An account of the Sugar Maple-Tree, of the



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United States, and of the Methods of Obtaining Sugar from It, Together with Observations upon the Advantages both Public and Private of the Sugar (Philadelphia, 1792).¹¹ The subject was covered thoroughly, enumerating the uses of the tree, the various commodities possible to be made from the sap, the value of the sugar in medicine and as an article of diet; proposed a bounty on its manufacture; and estimated in detail the number of American families, their average annual consumption, the number of acres of maples, the yield per acre; and concluded that the nation can save \$8,000,000 in imports and have a surplus worth \$1,000,000 left for export.

In August and September of 1791, John Lincklaen and Gerritt Bonon made their first journey. Starting from Philadelphia, they traveled through eastern and northern Pennsylvania, southern and western New York and on east to Cooperstown, where they presented to Cooper a letter of introduction from Alexander Hamilton. All the way maple trees were scrutinized and information regarding the product solicited. They returned by way

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of Albany and Vermont, down the Connecticut River to New York to New Haven, thence to New York City, a total of 1304 miles. They found the maple abundant in Vermont, but the industry not yet developed.

It would seem that during this visit Boon bought of Cooper with Holland Land Company money two tracts of land, one of 2,000 acres in Northern Oneida County, the other of about 265 acres on present State Route 205 one mile north of Hartwick village. (The deeds are not recorded until a later date as under the State laws at the time aliens could not hold title to real estate without special legislative action; pending this gentlemen could have an understanding.) It also appears that Lincklaen and Boon made their home on the Hartwick patent for some time. In April, 1792, the two men set out from Otego Creek on another journey, this time through the forests of Oneida County to visit with a surveyor the first purchase mentioned. They found the lands of the best quality with "some maple." It was a short trip, the final entry on May 3rd, 1722, stating that they left Roseboom's Ferry (near Palatine Bridge), passed through Springfield and Cooperstown, and "arrived at home in the evening having made this day 50 miles."¹²

In his old age, Stanislas Franchot first of his name at Morris, N.Y., wrote his recollections (published in the Cooperstown *Freeman's Journal* of May 12, 1854), in which he recalled that "Messrs. Lincklaen and Boon at that time agents of the Holland Land Company made previous to their settlement of Cazenovia and Boonville, experiments in Otsego on a considerable scale in making maple sugar and satisfied themselves what could be done in that line of business." Having completed the experiments in the Otsego area, near Cooper, the master sugar maker, and becoming located on the Black River, Boon sold his Otsego County land parcel in 1797.

In May, 1792, William Cooper was made a corresponding secretary of the New York Society for the Promotion of Agriculture, Arts and Manufactures.¹³ In the Society's *Transac-*

tions for that year one of his contributions appears, with maple sugar as its topic. He asks: "If one man can procure from a tract of country less than ten miles square 50,000 pounds, what can be collected from 15,000, 000 acres?" and answers himself: "11, 000,000 pounds, more sugar than was ever imported in one year" He goes on to prove the existence of those acres, and that profits from maple sugar would be \$17.50 per acre annually, far greater than from cultivation. He refers to the destruction of the trees and pleads for their preservation (and mentions the harsh treatment of West-Indies slaves).

On April 9, 1793, William Cooper and five others wrote from Cooperstown to Henry Drinker, Benjamin Rush and Tench Coxe of Philadelphia, informing them that "upon a moderate calculation" there had been made that season, in the former township of Otsego, at least 160,000 pounds weight of maple sugar, and continuing: "This plain demonstration of the importance of the article will, we hope, induce you to continue your endeavors to promote and encourage it".¹⁴

Early in 1793, Jacob Morris, then a member of the Assembly from Otsego County, introduced a bill in the New York State Legislature for the protection of sugar trees and for a bounty on the product. That the bill ever became law has not been established, but that some persons believed that it had is evident from an unsigned copy of a power of attorney preserved among the unpublished papers of John Christopher Hartwick (owned by Hartwick College, Oneonta, N.Y.):

To all whom it concerns: This is to let you know that the subscriber has given lawful power and authority for me to eject out of the tract of land known as Hartwick all unlawful intruders and unlawful occupiers and to make them pay for the damages done in destroying the timber and especially the useful and valuable Maple Sugar Trees, which by a law of Assembly are under peculiar protection of the Government. . . . I also give

him authority on behalf of the owner to hire for the season persons to make sugar on the unlocated lands of the proprietor, or to grant liberty for the present season to make sugar in their own kettles, yielding and paying for it the half of the sugar so manufactured.

That the movement to popularize the maple product was widely successful is shown also in an action of the Castorland Company, a French syndicate which owned much land near Watertown. In the year 1793, this company had a silver medal struck to be presented to its directors as compensation for attending board meetings. The reverse depicts Ceres, tappings tools in hand, standing by a maple tree from which sap is flowing in a plentiful stream.¹⁵

In 1794, Tench Coxe published at Philadelphia *A View of the United States of America* which contains a chapter on maple sugar and in which he wrote (page 455): "If he [the settler] have sugar maple trees on his land, he may also obtain money, by making sugar in fabruary and march, and selling or bartering it for cash, or goods, to be laid out in like manner

cont'd on pg.20

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cont'd from pg.19

in hiring hands the next season. If money be scarce in a new settlement and he barter pot ash or maple sugar for strong trowsers, shirts, hats, or jackets, he will find it easy to procure laborers for such necessities."

After the early 1790's, the maple sugar excitement subsided in

the Otsego County area, and in general. The county did not long remain thinly inhabited. Between 1790 and 1800 its population increased more than eleven fold. To support their families the farmers had to clear the land and destroy trees. The yield of sugar fluctuated greatly from year to year, so there was not a dependable supply for market. William Cooper sold his sugar house lot in 1801. Jefferson bought Louisiana for the United States in 1803, and there cane sugar could be produced on American soil. Nevertheless the sap of the maple has remained an important element in the economy of the northeastern United States ever since the excitement of the 1790's.

Some reference to these later days will conclude this presentation. In the summer of 1820 there appeared in the *New York Statesman* a series of letters on the natural history and internal resources of the State of New York.¹⁶ Ostensibly these were written by an observant Irishman while traveling along the proposed route of the Erie Canal, then partially constructed. Actually they were contributed by DeWitt Clinton, the leading proponent of the canal, to overcome the arguments of objectors to the expensive undertaking. A quotation will show that the boom-time psychology still persisted:

A plantation of maple trees of ten acres, besides being highly ornamental and beneficial for pasture— besides the use of the decayed trees for fuel, and the acquisition of excellent syrup, vinegar, and molasses, and a sufficiency of sugar for family purposes, will yield a profit of \$200 annually to the proprietor; and these operations are carried on in the month of March, continue but a short time, and interfere with no other business.

The forests of the north and west will supply the other parts of the state with the best of sugar and molasses through the great canals.

Susan Fenimore Cooper of Cooperstown, granddaughter of Judge William Cooper, and daughter of the novelist, James Fenimore Cooper, wrote a delightful and informative volume, *Rural Hours*, published anonymously, "By a Lady." in 1850. Under date of April first, 1848, she devotes almost eight pages to the maple sugar season, from which this excerpt is quoted:

Fresh maple sugar offered for sale today, it is seldom brought to market as early as this, A large amount of this sugar is still made in our neighborhood, chiefly for home consumption on the farms. In the villages, where foreign groceries are easily procured, it is eaten more as a dainty than in any other way; the children are very fond of it . . . With our farmers, however it is a matter of regular household consumption, many families depending on it altogether, keeping only a little white sugar for sickness, and it is said that children have often grown up in this county without tasting any but maple sugar.

In confirmation, the Federal census for 1850 shows 384,996 pounds of sugar and 2,990 gallons of syrup made in Otsego County the preceding year.

Under the tariff law of 1891, a bounty of two cents a pound was offered to American sugar producers for a period of four years, New York and Vermont farmers, as well as Louisiana cane growers, took advantage of this generosity. So after a century one of the dreams of the early promoters came true.

The materials here presented have come from a wide variety of sources, but the writer is particularly indebted to Dr. Lyman H. Butterfield, the present-day authority of Dr. Benjamin Rush and his circle, and to Dr. H. A. Schuette, who is mainly responsible for the extensive bibliography on Maple Sugar, printed in the transactions of the Wisconsin Academy of Sciences. Arts and

cont'd on pg.21

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Letters, volume 29 (1935), pp.209-236, and volume 38 (1946), pp.89-184. Dr Schuette reprinted 219 references to maple sugar from contemporary accounts dating from the sixteenth century.

1. Philadelphia Magazine (1798), I:322, printed in Schuette and Schuette, "Maple Sugar: A Bibliography of Early Records" in Transactions, Wisconsin Academy of Sciences Arts and Letters vol.29,p.211 (no.6). Hereafter cited as Schuette, with the volume number and entry number in the Transactions.

2. Sebastien Rasles, Lettres edifiantes et curieuses (Paris, 1726), p. 252, quoted in Helen and Scott Nearing, The Maple Sugar Book (The John Day Company, New York, 1950), p. 24.

3. Robert Boyle's Some Considerations . . . (Oxford, 1664, 2d ed., p. 102) quoted in Schuette, vol. 38, no. 83.

4. The Connecticut Magazine, 10 (1906), 244, quoted in Schuette, vol. 38 no. 101.

5. Jephtha R. Simms, History of Schoharie County (Albany, 1845). pp. 325-26, and passim for other references to maple sugar.

6. Willard V. Huntington's manuscript "Old Time Notes," in the Huntington Library, Oneonta, N.Y., typewritten copy, p. 564.

7. Collections of the Massachusetts Historical Society (1877), 3, 181, quoted in Schuette, 29, no. 23.

8. In the William Cooper manuscripts owned by Mr. Paul Fenimore Cooper of Cooperstown, quoted with his permission. There is a photostatic copy of the subscription paper in the library of the New York State Historical Association, Fenimore House, Cooperstown.

9. Reprinted in A. F. M. Willich's The Domestic Encyclopedia (2d American edition, Philadelphia, 1821), II: 292-96, and in The Chronicle of the Early American Industries Association for April, 1945, vol. III, no. 3, pp. 21-23, 28, 34.

10. James Fenimore Cooper (1858-1938), The Legends and Tradition a Northern County (New York, 1921), pp. 139-40.

11. Lyman H. Butterfield, ed, Letters of Benjamin Rush (1951) I:587-97.

12. Travels in the years 1791 and 1792 in Pennsylvania, New York and Vermont; journals of John Lincklaen, agent of the Holland Land Company (New York, 1897), edited by Helen H. Fairchild; Otsego County conveyances, in the County Clerk's Office, Cooperstown.

13. Letter from Robert H. Livingston to William Cooper, dated New York, May 21, 1792, notifying Cooper of his election as corresponding secretary, in the William Cooper manuscripts owned by Mr. Paul Fenimore Cooper, of Cooperstown.

14. In Tench Coxe's A View of the United States of America . . . (Philadelphia 1794, London 1795), p. 80.

15. T. Wood Clarke, Emigre's in the Wilderness (New York, 1941), p. 32, where the Castorland Medal is illustrated.

16. They were printed in book form at New-York in 1822, with the pseudonym "Hibernicus" with the title: Letters on the Natural History and Internal Resources of the State of New-York. The quotation about maple trees is on page 31.

WHY
CHOP, SAW,
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Meeting of The National Can Committee



Shown above in Lesure's Sugarhouse are: Gordon Gowen, Chairman; Lin Lesure, William Buckland, Ken Bascom, Lee Clark, Bob Coombs and Lloyd Sipple.

By Gordon Gowen, Chairman

The National Maple Council Can Committee met on June 2, 1969 at Lin Lesure's Sugarhouse in Ashfield, Mass. Those in attendance were, Lin Lesure, Mass.; Wm. Buckland, Maine; Bob Coombs, Vt.; Lloyd Sipple, New York; Ken Bascom and Gordon Gowen, New Hampshire; and Lee Clark, Eastern Can Co.

Although this meeting was to discuss the can situation in general, it was doubly important to the Maine and N.H. and Mass. Associations and also some private label producers, because they were without a source of cans.

Prior to the meeting, it was found that only a handful of companies make syrup cans and that most of these make only stock cans and are not interested in association label cans.

Through the unity of the National Council, these three states and private label producers were able to acquire a new source of cans. All agreed on shape of cans and through combined volume, were able to get some price breaks. This would not have been possible without the National Council.

There was much discussion concerning proper can labeling, rust problems, shipping, and, most of all, correct can sizes (in cubic inches).

Disposable glass bottles for syrup have made glass for syrup hard to get, but apparently, 2oz. to 16 oz. sizes are still available.

It is certainly a fact that uniform can shapes and sizes, and volume production are the only things that will really interest can companies.

HE'S DONE WITH SYRUP

CHARLESTON, Mo.

Maple syrup in Missouri? That's right. But Perry Mayfield who operates the last of the Missouri sugar camps says, "This is my last year."

Mayfield used to produce more than 200 gallons of syrup a season, at a time when there were seven or eight other sugar camps in the same area in the Ozarks foothills. Now, he turns out about 110 gallons each season and turns down orders by the dozens.

It takes about 50 gallons of "water"-tasteless, colorless sap to make one gallon of syrup. Mayfield has more than 150 trees in production. On good days during the season, which extends from the last of January to about mid-March, about five gallons of sap trickle from a tree into the galvanized pails.

Inside a hut, the sap is carefully boiled in a vat for some time, then strained through several thicknesses of cloth into a cream can before being taken to the house for final processing.

In the basement of the Mayfield house, the syrup is dumped into a large copper boiler and cooked to a boil again. This cooking continues for an indefinite period while Mayfield spoons out a dab at a time to see if the consistency is right—too thin, the quality is poor; too thick, it turns to maple sugar.

Mayfield is 65 and has worked the sugar camps in Missouri since he was a child. He may be serious about quitting, but daughter Linda says he has voiced the same "old refrain every year since I can remember." Ithaca Press

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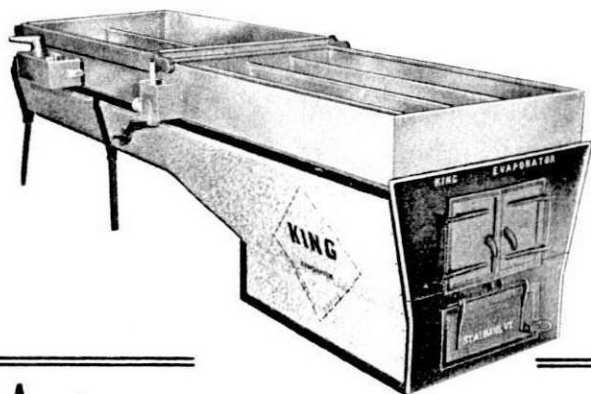
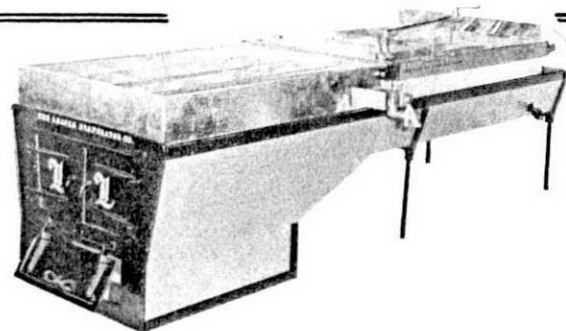
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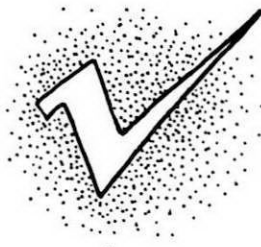


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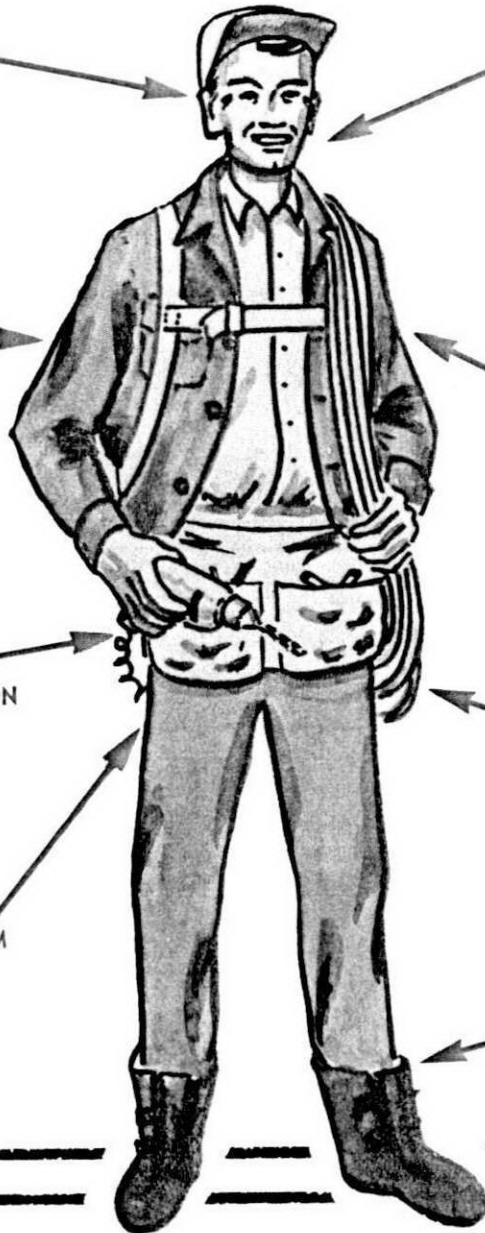
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