

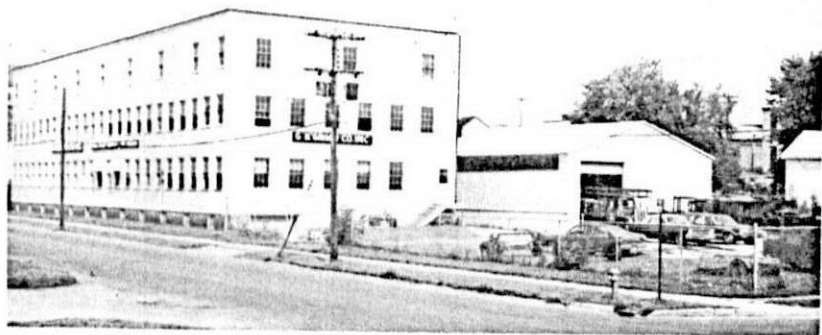
# NATIONAL MAPLE SYRUP DIGEST NATIONAL



Vol. 10, No. 4

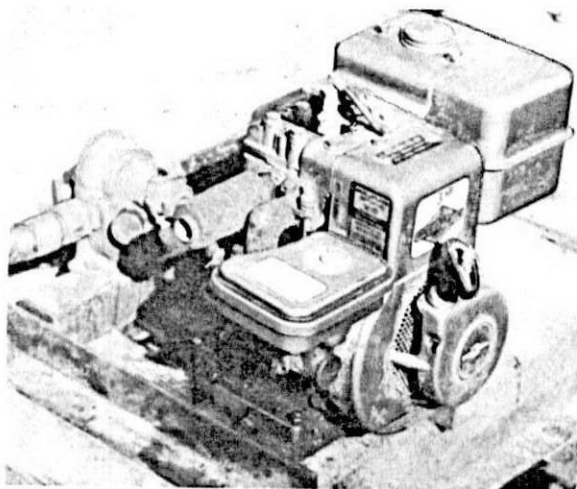
December, 1971

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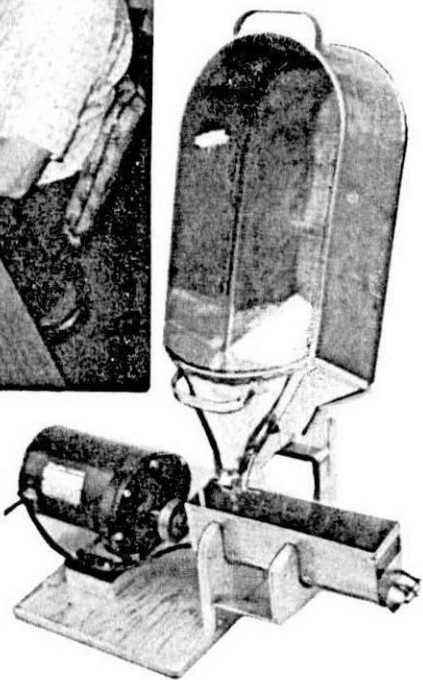
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Bainbridge, N. Y.

Edited by . . . . . Lloyd Sipple  
Bainbridge, N. Y.

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### NATIONAL MAPLE SYRUP DIGEST

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### COVER PICTURE

This photo, taken by Bob Lamb from the front window of a camp in northern New York, appeared on the cover of the November, 1962 Digest. We received so many requests for that issue we ran out, so we decided to print it again.

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# Editorial

## NATIONAL COUNCIL ELECTS COOMBS



Robert Coombs of Jacksonville, Vt. was elected chairman of the National Maple Syrup Council at the annual meeting of the Board of Directors held at Boyne Mountain, Mich., Oct. 18th. Mr. Coombs will take over the duties of outgoing chairman Edward Curtis, Honesdale, Pa., who has served the Council in that capacity for the past two years.

The Council also elected Kenneth Bascom, Alstead, N. H., as vice chairman and Floyd Moore, Ocqueoc, Mich., was re-elected secretary and treasurer.

One of the main topics the Council discussed at the meeting was the supply of syrup. After reports were given by each state delegate relative to the production, supply and average selling prices in their home state, it seems the maple industry has taken an about face from the situation of a few years ago. There is an extreme shortage everywhere of syrup and an increased demand which is reflected in substantial increases in selling prices this year.

The retail price of \$7.00, and in most areas even \$8.00 a gallon, is a thing of the past. Most of New England reports prices from \$10.00 to \$12.50 a

gallon at roadside outlets, with the other states to the west not far below. It might be better for the producer who charged \$6.50 or \$7.00 a gallon to figure out how much he lost this year than how much profit he made.

During the two days of the Triennial Maple Conference, which followed the National Council meeting, reports on marketing didn't seem to have the impact that similar reports had a few years ago, while all kinds of attention was given to reports on various ways of increasing production. It's a bit difficult to get "psyched up" over marketing when you haven't anything to sell and unless the industry puts on the brakes, turns around, and goes the other way, there will never be an adequate supply, let alone a surplus. It doesn't take much arm twisting to get this writer to make the prediction that any producer, anywhere in the country, can make all the syrup he wants to for at least several years and expect a good price for every drop of it!

I know the National Council would like to increase production as would several other agencies such as the Extension Service and R. C. & D., but you can't tell a producer he's got to tap more trees and make more syrup any more than you can force someone into the business who has never made any syrup. But I get a laugh out of farmers who tell me they're quitting the business because it interferes with their spring work. What work - like getting a jump on their plowing so they can raise more corn when the cribs are bursting at the seams now and nobody knows where they're going to go with all of it?

Well, I guess I've been out on this limb long enough. All in all, the Coun-

cil and Conference were both very informative and we'll print some of the reports in later issues of the Digest. And speaking of the Digest, I'm very happy to report that the National Council picked up the tab for the deficit incurred by the Digest this year. (It's too bad the Digest couldn't remain self-sufficient, but that's the way the cookie crumbles) This amount is to be paid back to the Council on a proportionate basis by the state associations, which will insure the future of the Digest and makes one more reason why every maple producer should belong and pay his dues to his association.

In closing, I want to thank Floyd Moore, his wife, Kay, and all the other fine Michigan folks who made our visit to Boyne Mountain so delightful.



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## WOMANS PAGE

by SHIRLEY COOMBS



"Do your own thing — just make sure it's worth doing." Sage advice indeed for people of all ages. However, when I saw this motto emblazoned above a blackboard of brilliant colored construction paper, I couldn't help thinking that there must be a fine spirit in this school. We found this to be quite accurate. Under the guidance of Sophy Carpenter, many of us wives drove to Harbor Springs & visited the "Holy Childhood of Jesus School." This boarding school was founded in 1829. The pupils must be of Indian origin to be enrolled. The majority come from homes where there is a lot left to be desired. The sisters are responsible for these ninety-three youngsters, ranging from age 6 to teenage. There are also 60 pupils from the community who are enrolled as day students. Support comes entirely from the church and contributions.

We were taken on a complete tour from the dormitories upstairs to the basement playroom. The classrooms were most interesting with displays of school work papers as well as art & craft work.

There seemed to be such a warm feeling between students and the sisters.. Probably more than some of the children would ever get at home. Everything was orderly and clean even though the building was very old. As we entered

the boys' dormitory rooms, we were greeted by excited barking. It was the pet dog belonging to the boys. He must have had more love than any other canine in Michigan. This was truly a home-like touch for children, who in some cases, do not see their parents from September until spring.

Our next stop was Bluff Gardens, Leonard & Sophy Carpenter's place of business. It was hard to believe that the middle of October was here when we saw all their own fresh green produce. They make jellies, jams, relishes, dips & chili sauce, in addition to maple syrup and beautiful Scotch Pine wreaths. They also have a mail order business with these items. Sophy topped off the visit with cookies & coffee in her pleasant kitchen.

A luncheon, for the ladies, was held at Deer Lake Lodge Monday noon. The beautiful setting inspired many camera fans. The head ski instructor at Boyne Mt. explained the importance of the proper clothing for skiers. The ski weeks activities he described sounded like fun for the whole family.

The Kellogg Studio at Petosky we visited next. We were introduced to Mr. & Mrs. Kellogg, and Mr. Kellogg explained how their sculptured pottery business began. He creates art objects for the home. The life size bas-relief of several outstanding personalities that he is working on were displayed in the shop. These were most interesting. A tour of the business area of Petosky concluded the afternoon's program.

The National Maple Syrup Council Banquet was held that evening. We joined our husbands for a pleasant time. John Hodge, District Extension Leader, Northern Michigan and K. C. Lesterling, County Extension Director, Emmet County, combined forces with

slides & commentary of Northern Michigan. This was interesting and we learned a great deal that evening.

A "Get Together" followed the banquet. The "Gold Dusters," two guitars and an accordian, played for dancing. Their music was great.

"Do your own thing" seemed to be the theme for the day. Several gals bicycled on the Deer Lake Road. Tandem as well as single bikes were available. We found muscles we didn't even know we had.

The swimming pool area was a popular spot. We visited, read, & played cards. Of course the heated pool was great for relaxing.

Several gals had a ball trying on Kay and Cindy's wigs. Cindy Adams, a beautician, styled each one. What a difference that professional touch makes.

The trip up Boyne Mt. by the chair lift was a high-light of our visit. The view was just beautiful. Yours truly likes two feet firmly planted anywhere. If I seemed to be hanging on with both hands—well, forgive me. It was no less beautiful for that.

The buffet Tuesday evening was really a gourmet's delight. After dinner the lead guitarist of the "Gold Dusters" returned & played for singing. The evening closed by singing around the piano.

Boyne Mt. Ski Area must be a winter paradise. However, the fall season there was most enjoyable. The weather was just perfect. (You people from Michigan must live right.)

Speaking of people—it's always such fun to see old friends & make new ones at this conference. Floyd & Kay Moore & their able committees did an outstanding job of planning & carrying out this meeting. Thanks to all of you for a great time.

The Vermont Maple Sugarmakers Assoc. wishes to thank Floyd Moore and the Michigan Maple Producers Assoc. for the excellent job of hosting the National Council meeting and the Tri-ennial Maple Conference on behalf of the Vermont Delegation.

\* \* \* \* \*

The Council meeting held Oct. 18 at Boyne Mountain Lodge brought out several observations:

THE WORLD NEEDS MAPLE SYRUP !! THERE JUST AIN'T NONE NOWHERE - IT'S ALL GONE.

BULK PRICES HAVE GONE AS HIGH AS 80c PER POUND IN SOME AREAS THIS FALL.

THERE'S NEED FOR GREAT INCREASES IN PRODUCTION NEXT YEAR.

THE MAPLE DIGEST NEEDS MUCH BETTER PRODUCER SUPPORT.

Vermont's delegate, Robert Coombs, was elected chairman of the National Maple Council for 1972 and the 1972 conference will be held somewhere in Vermont.

Time to be thinking of County Maple Schools to be held in January. You better be there. Find out how you can make more money in maple next year than ever before in the history of the industry. Prices expected to be up considerably! Production must double!

Don't miss "VERMONT FARM SHOW, 72." Maple day is Tuesday, Jan. 25 with Banquet, King & Queen contest, Awards, Program and Maple Booth; Details to be announced.

JOIN AND SUPPORT YOUR STATE ASSOCIATION IN 1972. NEW HAMPSHIRE SHOULDN'T BE THE ONLY STATE WITH A 90% MEMBERSHIP. IT'S TIME TO DO IT IN VERMONT. MAIL MEMBERSHIPS TO: MRS. CAROLYN PERLEY, RD 1, RICHFORD, VT. \$2.00 FOR 1 YEAR

VERMONT MAPLE SUGARMAKERS ASSOC., INC.



# MAPLE INDUSTRY HONORS RETIRED WORKER



R. E. Goodin of Oakville was honored as "Maple Man of the Year" at the annual meeting and banquet of the Ontario Maple Syrup Producers' Association, October 1, 1971 in Dashwood.

The Hon. Wm. A. Stewart, Ontario Minister of Agriculture and Food, was guest speaker at the banquet. The "Maple Man of the Year" plaque, signed by Premier William Davis on behalf of the Government of Ontario, was presented to Mr. Goodin by Monty Leigh of Orillia on behalf of the industry. He commended Mr. Goodin for reviving interest in Ontario's maple syrup industry by organizing the Ontario Maple Syrup Producers' Association and its local branches. The Association has generated interest in labor-saving equipment, maple syrup festivals, trips to the sugar bush, and tapping Ontario's 70 million maple trees.

Mr. Goodin retired in 1968 as Secretary of the Ontario Food Council, Ontario Department of Agriculture and Food.

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# AERIAL LINE OR GROUND LINE

by H. Clay Smith and Russell  
S. Walters, Northeastern Forest  
Service, U.S. Department of  
Agriculture, Burlington, Vt.



Comparison of an aerial line and ground line tubing installation using unvented spouts.

Sugar producers who use plastic tubing to collect sap may disagree on the use of vented or unvented spouts. This question of spout-venting cannot be answered easily because each sugar producer has his own particular situation.

Since 1966, the Sap Production Project in Burlington, Vermont, has been studying methods of hanging tubing, using vented and unvented spouts. Tubing comparisons have been made between various combinations of aerial lines and ground lines.

A tubing-comparison study was made during the 1969 sap season to find out whether or not the sap yields collected from an unvented aerial line differed from the sap gathered with an unvented ground line. The results indicated that either tubing installation method could be used successfully to collect sap.

## THE STUDY

A total of 300 sugar maple trees were separated into 15 groups of 20 trees each. Two tapholes were drilled in each tree to a wood depth of 3

inches, and one paraformaldehyde pellet (250-milligram) was placed in each taphole. The tapholes were about 6 inches apart. An 18-inch dropline was attached to one taphole, and a 4-foot drop was attached to the other (fig. 1). All spouts were capped.

The aerial tubing line was graded to the slope of the land. The ground line followed the natural land features. Sap was collected and measured separately for each aerial and ground line. The slope averaged 15 percent.

#### **RESULTS AND SUMMARY**

The results of this study indicate that it makes little difference whether a producer uses an aerial line or a ground line tubing installation if the spouts are unvented. In an area where there is considerable snow, we suggest using the aerial line setup because these lines normally remain above the snow. Also, less tubing is needed per taphole in an aerial line installation.

In previous research we found that the use of unvented spouts produced a natural vacuum in the tubing lines. This natural vacuum was largely responsible for increased sap yields. In this current study, natural vacuums as high as 15 inches of mercury (7.5 lbs. per square inch) were observed on both aerial lines and ground lines.

Whether you use aerial line or ground line, remember that the advantage of unvented spouts depends on the development of natural vacuum in the tubing lines. To get natural vacuum, all the fittings and tapholes must be checked periodically for leaks. If leaks are present, vacuum cannot develop. Also, the tubing must be installed on a slope so that the sap will move by gravity through the tubing to the collection tank.

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## NEW METHODS

By

June Bates

Mr. and Mrs. Carl Christensen com-  
menced their sugarbush operations in  
Victory Township, Mason County,  
Michigan in 1922. Before the Christen-  
sens owned this farm a Mr. Stephen  
Gates had homesteaded this farm from  
the United States Government.

The Christensens began their maple  
syrup production with a small 2' x 4'  
pan that fit a car seat frame that be-  
came part of a homemade fireplace.  
The fireplace was constructed from  
stones originally used by Mr. Gates in  
the fireplace he had used when making  
maple syrup. The Christensens tapped  
and hung 100 tin buckets. They also  
used an iron kettle to cook the sap dur-  
ing rush times. The iron kettle made  
much darker syrup than the pan due to  
the iron metal.

In 1926 they purchased a small  
evaporator from the Fisher Sugarbush  
in Summit Township. The Christensens  
built a brick arch that used wood for  
fuel. This arch and evaporator was en-  
closed in a sugar house. With more taps  
they used horses to help collect the sap.

As soon as daughter, June, became  
old enough she helped with the proces-

# TRIED BY AN OLD SUGARBUSH



sing of maple syrup. She married Kenneth Bates and together they continued helping during the syrup seasons. There were about 800 taps and buckets with an average yield of about 100-150 gallons quality syrup.

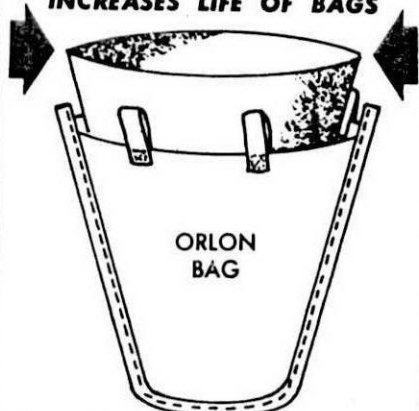
As evaporators were outgrown new ones would be purchased.

The Christensens' oldest grandson, Fred Bates, has joined his grandfather in a partnership. The grandfather contributing sugarhouse, equipment, woods, and experience. Fred has purchased and furnishes a new 6' x 16' stainless steel pan - Lightning evaporator using wood fuel; a new 2' x 6' LP Gas fired finishing pan; a 50-barrel storage tank; some collecting equipment including plastic tubing, which was tried for the first time during the

1970 season; and a woods on his farm adjacent to the Christensen farm.

During the 1970 maple syrup season

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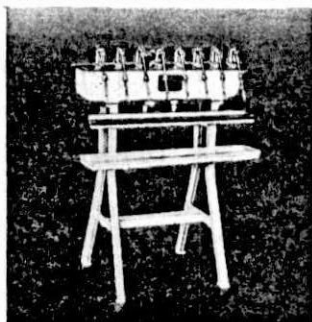


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the Christensen-Bates operation produced 600 gallons of first quality syrup from 2700 taps including buckets and plastic tubing. They were pleased with the plastic tubing because it saved labor. Rain or snow did not get into the sap. One thing they found as an aid was a slight downward slope towards the collection point gave better results. With plastic tubing several taps can be piped into one central collection unit, thus eliminating much leg work necessary to emptying each bucket. Plastic tubing increased the production, as oftentimes the tubing would run before the spiles and buckets. They hope to use more plastic tubing in 1971 thus eliminating more of the leg work and less help.

This sugarbush is still a family operation as Fred's brothers, sister and husband and their two children help. They did have neighbors helping when necessary.

The 1970 season found them using two tractors and gathering tanks so

very little time was wasted. One gathering tank was emptying into the storage units while they gathered with the other tank.

New filtering methods for maple syrup makes for cleaner and easier operation when filtering the syrup.

The steam hood on the evaporator makes for less humidity in the sugarhouse and top grade syrup.

All maple syrup produced has had to meet standards set by the Pure Food and Drug law enforced by annual inspections of all maple syrup sugarbushes. Some standards today are: clean equipment; concrete floor in sugarhouse; no dripping into pans from steam; equipment not rusted and kept in good condition; and elimination of soot particles.

The motto which the Christensens and now the third generation, Fred Bates, have followed and expect to continue is, "when better quality syrup can be produced, we will make it."

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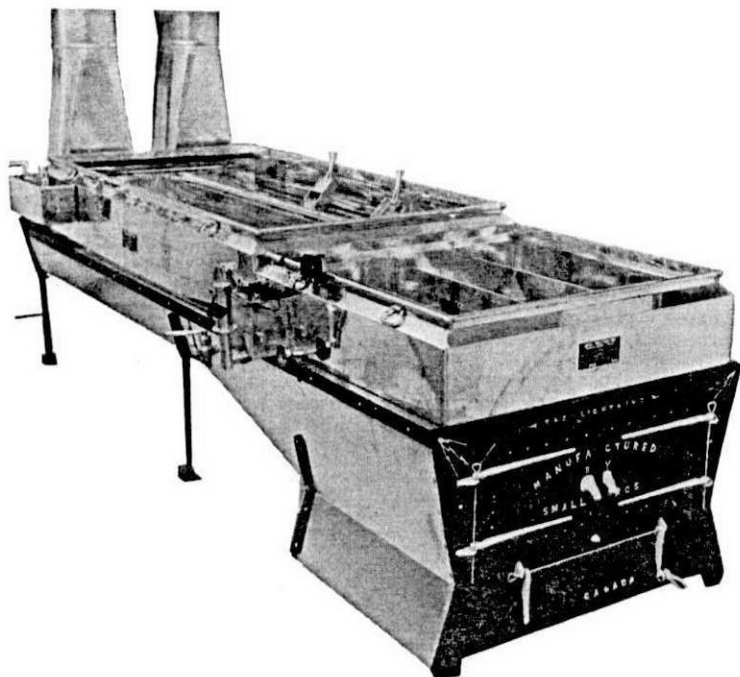
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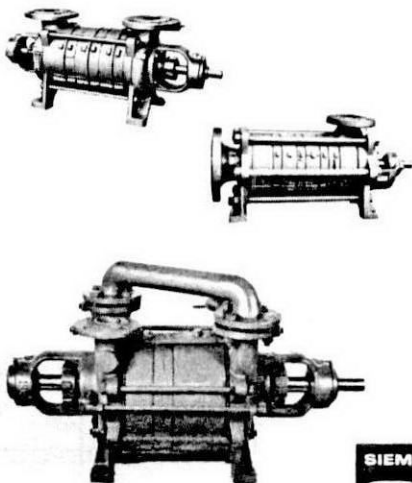
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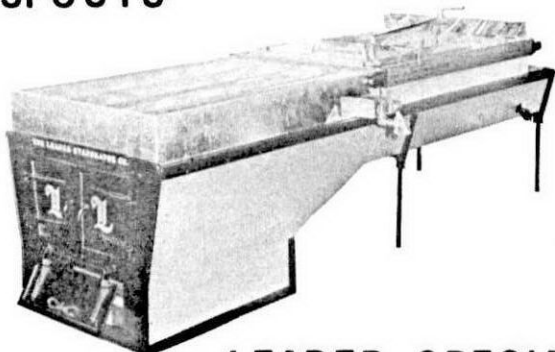
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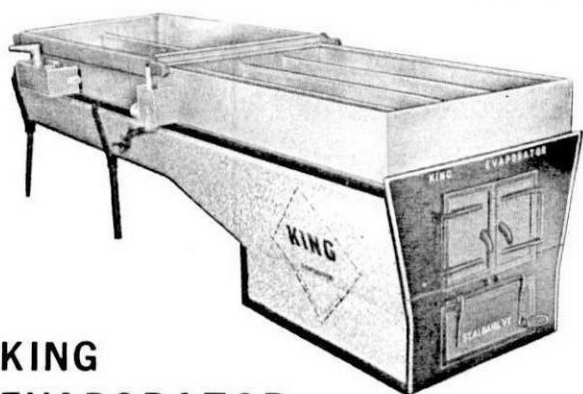
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