

NATIONAL MAPLE SYRUP DIGEST NATIONAL



Vol. 11, No. 1

February, 1972

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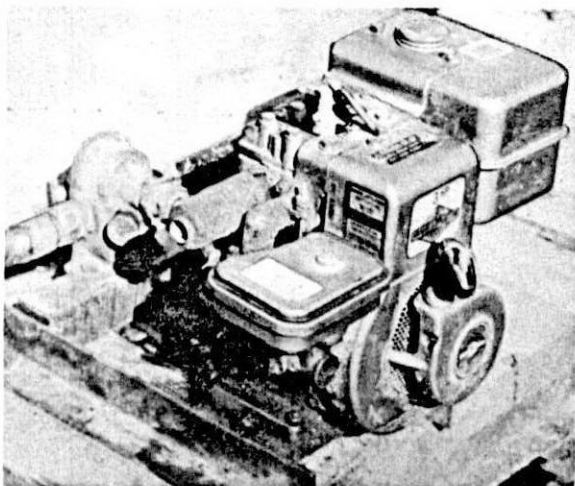
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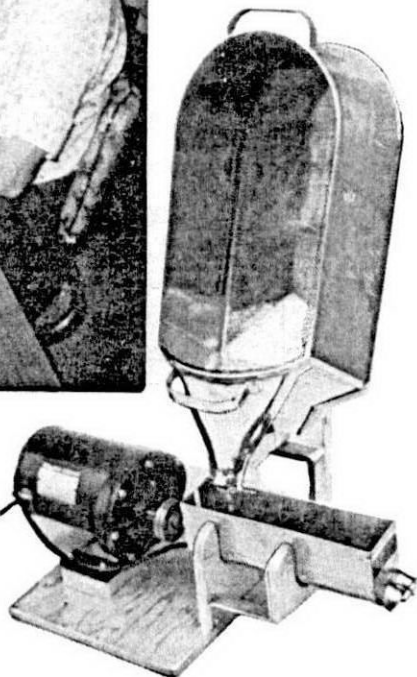
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The well-fertilized, scientifically
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Lewis Co., Beaver Falls, N. Y.

Pictured is Robert Bramhall,
woodlands manager for the company.

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Editorial

Last year the Digest operated at a deficit which, thanks to all of you good folks who sent us a contribution, was smaller than I expected. The National Maple Syrup Council underwrote this deficit at their annual meeting so the Digest is still in business.

This year, things look better in every direction. The maple industry is long overdue for a bumper crop. The surplus is gone, the cupboard is bare, prices are up and customers anxiously awaiting anything and everything that can be produced.

Things look a little better for the Digest, too. You probably noticed we had more advertising in the last issue. We have more good material to put in this one, so we'll probably have to add some more pages. I have a feeling we have a good year ahead of us all around.

To start it right, remove the center sheet and use it to make an envelope to send in your contribution, subscription, or whatever you want to call it. Don't put it off, we need it now, and if you do it right away, it will make the year good just that much longer.

I'm going to quit now to save room for something important, but please, send in your contribution NOW.

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MAPLE SIRUP IN THE SUMMER OF '71

By Fred E. Winch, Jr.
Cornell University

New York production for 1971 was in excess of 300,000 gallons—nowhere near enough to supply domestic needs. This was accompanied by shortages in other states. Vermont was less than 300,000 gallons, New Hampshire, Massachusetts, and Maine also were very short. Pennsylvania enjoyed a reasonably good year. Ohio was short. But most significantly, the Canadian production was very low for the second year for all sections and the third for some. As a result, bulk sirup supplies were at an all-time low in June.

In New York the Farm Bureau Maple Marketing Committee recommended that the prices offered by the major buying companies in April (36c - Fancy; 34c - No. 1; 31c - No. 2; 29c - No. 3) were too low for producers to break even. A market was obtained for the members sirup at 45c, 40c, 33c and 31c and commercial buyers matched these prices in April and May. In

June, the prices had climbed to 48c, 44c, 38c and 32c for the four grades. In August, the members moved 2,000 gallons of bulk sirup at 50c for F and No. 1 and 38c for No. 2 and No. 3.

It is interesting to note the effect that the marketing or assistance in marketing of 10,000 gallons of sirup had on prices in New York. From an advance price of 36c for F, 34c for No. 1 prices increased during the summer to 50c for F and No. 1 or about 42½%. In isolated sales, prices to 55c were reported in November.

On the retail market a gallon of sirup could be purchased during "the season" for \$5.75 to \$6.00 in many places in the state. By October, many were marketing at \$9.00 to \$10.00 but more important gallons were seldom available. Halves were at \$4.50 to \$5.75 and quarts at \$2.50 to \$3.00.

It takes little pencil pushing to note that the producer selling sirup in a gallon can at \$5.75 lost money on retail sales compared to what he could have received in the drum at 50c per lb. \$5.75 would not cover the cost of a can, at least 35c, bringing the cost of 11 lbs. of sirup plus can to \$5.85. In addition, there is the cost of extra sirup (15c worth?) to make sure the can is full plus labor of filling and cleaning. Two hundred gallons in the can brought \$1150 minus \$70 for cans or \$1080; in the drum \$1100. Producers must realistically price their products to remain profitable in 1972 and realize that "at the farm" prices should reflect costs of production, cost of packaging and cost of marketing.

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3. We buy bulk maple sirup

HOW MANY LITERS PER HECTARE

by Fred E. Winch, Jr.

The maple business for years—nay forever, has been built on quarts, gallons and acres but in the offing there will be changes. The metric family of measurement is making headway rather rapidly. With England heading into the Common Market, the home of the “English system” will shortly abandon the pint, the gallon and the acre. Now, in fact, 75 percent of the world’s trade is on that system. The U.S. is the last big country to keep the system. But this may not be for long!

Research in this country is now largely done on the metric system or reported on both systems. However, a world-wide system easily understood by all the people in the world will have advantages and we won’t have imperial gallons and U.S. gallons to confuse us—the standard will be the liter and by the way one gallon is 3.7854 liters. Production figures, once converted will be easier to multiply or divide simply by moving a decimal point right or left.

Let’s look at some problems (maybe “questions” or “conversions” would be better terms):

Q. 1. If your sugar house fuel oil tank or sap storage tank holds 1000 gallons, how many liters are involved?

A. 1. Well, as pointed out, a gallon is 3.7854 liters so the tank holds 1000 times 3.7854 or 3785 liters.

Q. 2. The sugar bush, that good producer on the hill is 20 acres out of 50 acres total woodland, how many hectares are involved?

A. 2. A hectare is equal to 2.4711 acres so that the acre figures are divided by 2.4711 to get the answers thus the twenty acres reduces to 8.2312 hectares and the 50 to 20.578.

Q. 3. What does a liter of sirup weigh?

A. 3. Well, this gets more complicated! The common measure of weight is the kilogram; a pound equals 0.4536 “kilos” and a gallon equals 3.7854 liters. Thus, dividing 11 lbs. of sirup (the rule of thumb weight of a gallon) by 3.7854 (the number of liters per gallon) we find a liter weighs 2.5447 lbs.—which in turn is multiplied by 0.4536 or the liter will weigh 1.1543 kilos!

Perhaps at this point we might better say that isn’t it grand that weight is not a legal way of testing for sirup; that volume and better still that good old metric Brix scale of 66.0° is “legal.” And, in this day of much needed production, we can change our average yearly production in New York from a paltry 400,000 gallons to 1,514,160 liters?!

Editor’s Note —

While we’re at it, why not convert a few of the wellknown cliches to the metric system, such as:

A miss is as good as 1.6 kilometers.
28.4 grams of prevention is worth 453.6 grams of cure.

He’s all wool and 9 meters wide.

Give her 8.5 centimeters and she’ll take 1.6 kilometers.

Don’t hide your light under a 35 liter basket.

MAPLE RECIPES FROM MAINE

From Franklin County
in Northwestern Maine

submitted by
Mr. and Mrs. Orlando Small

PULLED MAPLE CANDY

2 cups or more of Maple Syrup
Small piece of butter

Use at least a 2-quart kettle for two cups; a larger kettle if more syrup is used. Boil until a little tried in cold water crackles or it threads from a spoon. Be careful not to overcook. Experience is the only way to get this exact.

Pour onto a marble top, a large platter, or a large pan, depending upon how much cooked syrup you have. Be careful not to stir or scrape from pan. Do not stir once it is on the platter. When it is cool enough to handle, pull until very light in color and it is getting hard. Pull out into sticks. Break or cut.

Until recently pulled (and also unpulled) maple candy was made for sale by a number of Maple Producers.

MAPLE SYRUP FROSTING

Boil 2 cups of Maple Syrup in a 2-quart saucepan until it spins a thread.

Buttering sides of pan will help prevent syrup from boiling over. Beat 2 egg whites until stiff. Slowly add boiled syrup to egg whites. Continue beating all the time until the whites stand in stiff peaks. Remove beaters. Keep adding cold syrup and beating until frosting is cold. This will cover a large 9" cake. It will not separate or stick to a knife.

MAPLE SYRUP PIE

1½ cups Maple Syrup
1 cup light cream or top milk
2 eggs
4 talbespoons corn starch
Butter, Vanilla, Salt

Cook in top of double boiler until thick, Cool. Pour onto baked pie shell. Top with whipped cream.

From Sagadahoc County, the Coast of Maine, on Merry Meeting Bay (near Bath) Steve Powell submitted his favorite:

MAPLE-Peanut Butter Spread or fudge

Cook maple syrup to soft ball stage, 234°. Add peanut butter. Stir until thick. (Proportions were not given. I have recently heard of a peanut butter fudge using 1 quart dark maple syrup to 2/3 cup peanut butter, cook to 238°, cool and stir.

Seafoam or MAPLE Divinity Fudge

(Requested by a customer from Fort Kent, Aroostook County)

2 cups Maple Syrup (Dark Amber may be used)
1 egg white

Walnuts or butternuts, chopped fine
Cook syrup to 240° F. Beat eggs until stiff. Add hot syrup in a thin stream while beating constantly. When mixture will stand in peaks, drop onto wax paper, or spread out in a cake tin lined with plastic wrap. Sprinkle with chopped nuts. Mark into squares. When top

is dry to the touch, invert onto wax paper to dry bottom. Return to boxes or wrap individually in plastic or cellophane. For long storage, keep in refrigerator or airtight box.

EGGS IN MAPLE SYRUP

A traditional Easter breakfast treat particularly among the Maine people of French descent. Suggested by Steve Powell, also Miss Zella Demo, Skowhegan. (I have seen this printed in French only.)

2 cups Maple Syrup

6 eggs

Beat eggs with fork slightly. Bring syrup to a boil, lower heat and cook for 3-5 min. or until syrup drops from a spoon in large drops (224° F.) Add the eggs and when the syrup starts to boil, lower the fire. When eggs start to thicken, stir carefully with a fork to allow them to cook evenly. Continue to cook without stirring until the eggs are done. Serve warm. 6-8 portions. (If larger pieces of egg are desired, drop the eggs directly into the hot syrup.)

WAY DOWNEAST PANCAKES

(My great-grandmother Marquis via the Maritimes to Arrostook)

Your favorite pancake batter

Maple Syrup

Maple Sugar cakes (hard sugar)

Fry three or four pancakes the size of the "spider" or a large serving plate. Stack into layers after buttering and shaving sugar onto each pancake as cooked. To serve, cut into pie-shaped pieces and pour on maple syrup. Nowadays some people use maple cream or soft sugar between the layers. Or a special filling may be made by cooking maple syrup to soft ball (232° F.) adding butter and whipping until fluffy.

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NORTHWESTERN PA. MAPLE TOUR

Joseph S. Beard
Associate County Agent
Crawford County



Approximately 100 persons toured six maple producers in Erie and Crawford counties of Pennsylvania on October 1 and 2, 1971.

The tour began 11:00 a.m. Friday from the Holiday Inn at Meadville to tour three maple producers' farms in Erie County.

The first stop was the Charles Bush Farm, Wattsburg, Pa. Here the group saw a combination wood and oil fired evaporator, sap collecting done with tubing and bucket system using a dumping station.

Second visit was the Ronald Meabon Farm, Wattsburg, Pa. A new all wood fired evaporator that boils sap from 2000 taps was viewed.

The last maple producer visited for the day was Sam Faulhaber, Waterford, Pa. Mr. Faulhaber had a small new plant that is neat and compact with a lot of flexibility. He demonstrated what a small producer can do to merchandize his product on the farm.

After visiting the three Erie County producers, the group enjoyed a change of pace at the Troyer Potato Chip Products, Waterford. A guided tour through the plant was enjoyed by all.

That evening the banquet and program was presented at the Holiday Inn, Meadville, with Robert Wingard, Extension

Wildlife Specialist, as the main speaker. An illustrated discussion entitled "Environment and Ecology" pleased the group. Entertainment was provided by two humorous readings by Kenneth Yochum, Townville, and Elmer Parker, Centerville, who sang folk and religious songs.

Saturday, October 2, 1971, was spent visiting three Crawford County farms. The first stop was a wake-up stop to view the "Ducks walking on the fishes' backs" at Pymatuning Lake area.

George Headley, Linesville, was the first maple producer visited and a natural gas fired evaporator was observed. He uses buckets and gathers with a tank truck.

Then, the group proceeded to Emory Kardosh, Conneautville, and saw his improved oil fired system.

The day was concluded at the Kenneth Bechtel farm, Guys Mills, Pa. This father and son team have an oil fired evaporator and use bottled gas as fuel for their finishing pan. In addition, they have a candy kitchen and a maple museum.

A good tour was had by people from Pennsylvania, New York, Ohio, Vermont, Maryland, West Virginia, and New Hampshire. In addition, the weather cooperated perfectly.



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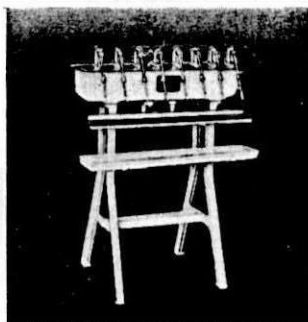
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WANTED: MAPLE SYRUP !!

That's the call for '72, production should be doubled. There is demand for all 4 grades. So if you possibly have the means, then by all means tap in '72. If you lack some of the means, and still wish to get involved, then contact the following: Your County Agricultural Extension Agents; The Vermont Department of Agriculture in Montpelier; Vermont Maple Sugar Makers Assoc. — directors in each county (names available from our secretary listed below); or contact me, Bill S. Clark, Pres. VMSMA, Wells, Vt. 05774

At this writing it is impossible to tell you what the exact prices will be in 1972. However, the fact that commercial grade syrup was going out of Vermont last fall at 70c per pound FOB should give you some idea of the syrup situation.

PLASTIC SYRUP CONTAINERS

Plastic syrup jugs are now on the market in 3 sizes. Your association could handle them for you at a lower price. If you would like to have the association handle these in the future, then we would like to hear from you. Contact Bill Clark, Wells, Vt. 'phone 325-3203

EPOXY 30 GALLON SYRUP DRUMS

VMSMA is getting another carload of these 18 ga. drums. The expected producer cost is between \$8.00 — \$10.00 each. With the syrup price as it is, you would do well to own your own drums. If interested, contact at once the assoc. secretary. (see below)

SUGARMAKERS SUPPLIES

VMSMA has the following supplies to name a few: Syrup cans in 5 sizes, heavy ½ gal. shoe box type syrup cartons @ 25c, name labels, grade labels, grader sets and various posters and brochures. For all of the above supplies contact: Mrs. Carolyn Perley, R. D. 1, Richford, Vt. 05476 - Secretary

SUGARING AND VERMONT MAPLE TIME ARE JUST AHEAD — April 7, 8, 9, 1972 are the dates for the 5th annual FRANKLIN COUNTY MAPLE FESTIVAL. Tours to sugarhouses, country entertainment, contests and good food with lots of pure Vermont maple are featured in the 3 day event.

For more information, contact the Maple Festival Council, Box 109, St. Albans, Vermont, or the Franklin County Maple Producers, Fairfield, Vermont. This is Vermont's big Maple Event of the year.

VERMONT MAPLE SUGAR MAKERS ASSOCIATION, INC.

SAP PRICES

Last year we published an article by Richard Howard, R. D. & D., Norwich, N. Y., which included a schedule of sap prices for the last three years which were paid by a New York buyer.

We are reprinting the chart, adding another column for 1972, and correlating the prices with the comparative selling price of syrup, both retail and wholesale.

Year	1969	1970	1971	1972
Retail	7.00	8.00	8.50	9.00
Wholesale	5.25	6.00	6.40	6.80
Brix of sap	per gal.	per gal.	per gal.	per gal.
1.5	.02	.02	.022	.023
1.6	.022	.023	.025	.035
1.7	.025	.027	.030	.044
1.8	.030	.033	.038	.052
1.9	.040	.041	.048	.059
2.0	.045	.05	.06	.065
2.1	.047	.054	.064	.070
2.2	.050	.058	.068	.075
2.3	.053	.062	.072	.080
2.4	.056	.067	.076	.085
2.5	.06	.072	.08	.090
2.6	.062	.075	.084	.094
2.7	.065	.078	.088	.098
2.8	.060	.082	.092	.102
2.9	.071	.086	.096	.106
3.0	.075	.09	.10	.110
3.1	.078	.093	.103	.114
3.2	.081	.096	.107	.118
3.3	.084	.099	.110	.122
3.4	.087	.103	.114	.126
3.5	.09	.107	.118	.130
3.6	.093	.110	.121	.134
3.7	.096	.113	.125	.138
3.8	.099	.116	.128	.142
3.9	.102	.120	.132	.145
4.0	.105	.124	.136	.149

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HOW CLOSE CAN YOU TAP TO AN OLD TAPHOLE

by H. Clay Smith
and
Russell S. Walters

Several times during each sugaring season, a maple sugar producer probably questions how close he can drill a new taphole to another older taphole. Sugarmakers usually tap at least 4 to 6 inches to the right or left of older tapholes, and they are careful not to drill tapholes into discolored wood.

We know that, within a short time after tapping, the wood becomes stained for a distance of approximately 1½ feet above and 1½ feet below the taphole. However, this staining is only about as wide as the width of the taphole. Since the staining is narrow, it is possible that a sugar producer could tap very close to an old taphole and still have productive wood without reducing sap yields.

A recent study revealed that you can tap within an inch of an old taphole and not influence sap yields.

WHAT WAS DONE

Fifteen trees with similar sap-yield patterns were tapped for this study. Tapping was done in late February before the sugaring season. Two tapholes were drilled into each tree to a wood depth of 3 inches, excluding bark. The first taphole was drilled 1 inch from an old taphole (1-year-old), and the second taphole was drilled 6 inches from this same old taphole but on the opposite side of it (Fig. 1).

One paraformaldehyde pellet was placed in each taphole, and the sap volume and sugar concentrations were measured for each taphole.

RESULTS AND APPLICATIONS

The average sap yields collected from tapholes that were 1 and 6 inches from the 1-year-old taphole were not statistically different. Seasonal sap-volume yields from the 1-inch tapholes averaged about 16 gallons. Yields from tapholes 6 inches from older tapholes averaged about 15 gallons. Average sap-sugar concentrations of the tapholes differed by only 0.1 percent.

Many of the older sugarbushes existing today have been over-tapped, so there are problems in maintaining the desired 4- to 6-inch spacing between old and new tapholes. If the recommended number of tapholes by tree diameter are followed, (Willits, Maple Syrup Producers Manual, USDA Agriculture Handbook 134, rev. 1965) few problems would occur in taphole spacing.

In new untapped sugarbushes, a sugarmaker can systematically tap around the tree each year and avoid tapping near old tapholes. If necessary, a sugar producer could put a taphole within 1 inch of an old taphole without reducing the sap or sugar yields from the taphole. Be certain that the drill bit does not angle toward the old taphole, for it is possible to drill into the old taphole during tapping.

However, we do not suggest that producers start drilling all their tapholes within 1 inch of older tapholes, because problems in taphole healing may develop.

When a questionable tapping situation occurs, a producer can tap within

1 inch of an older taphole. For further information, see "Tapping Near Old Tapholes in Sugar Maple Trees" by H. Clay Smith, USDA Forest Service Res. Note NE-126, 1971: Northeastern Forest Experiment Station, 6816 Market Street, Upper Darby, Pa.

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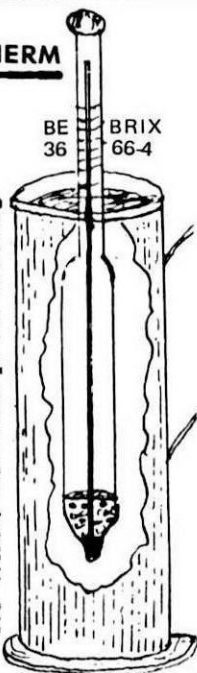
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INDICATES STANDARD WEIGHT MAPLE SYRUP JUST DRAWN OFF, OR STANDING NOT TOO COLD IN STOREROOM AT ANY TEMPERATURE BETWEEN 210F AND 35F

If the TIP OF THE RED floats even with surface of syrup it is standard weight—36 BS. 66-4 Bx

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.

NOTICE — WISCONSIN MAPLE INSTITUTES

- Feb -21 Shawano Courthouse
- Feb -22 Antigo-River View Club
- Feb -23 Wausau-Holiday Inn
- Feb -24 Ladysmith-Club 8
- Feb -25 Rock Elm-Community Church

Classified

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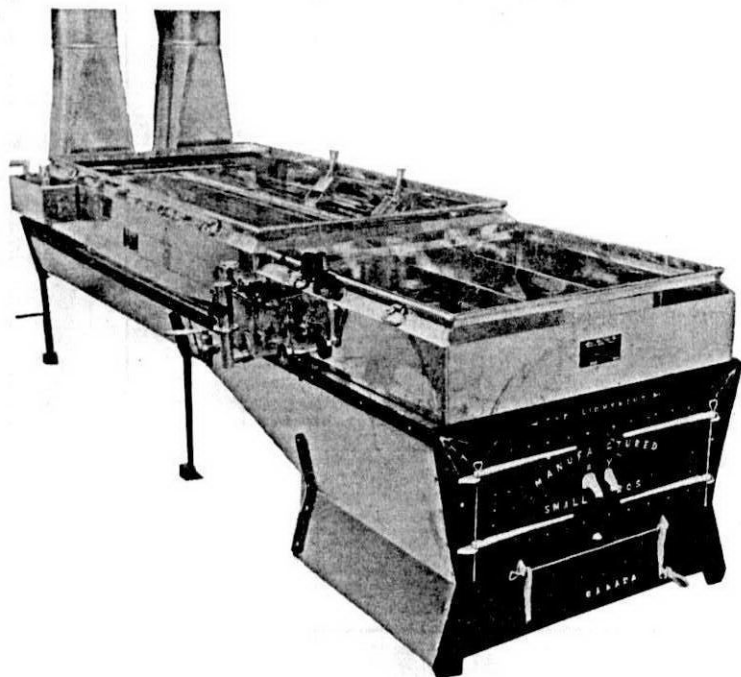
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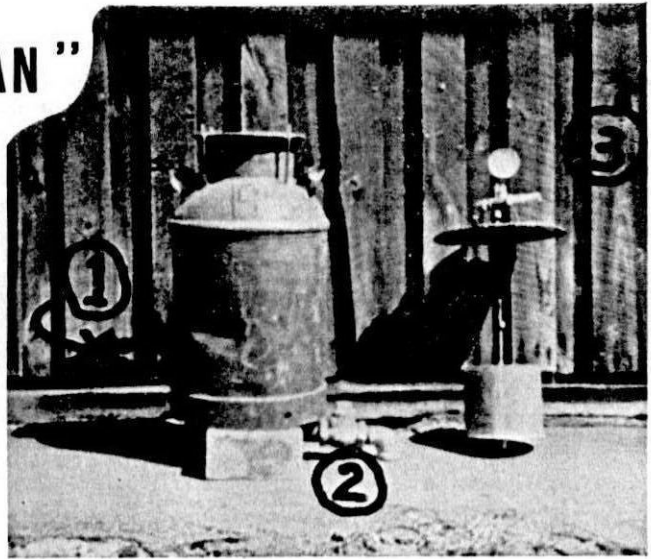
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"MILK CAN"

VACUUM

DUMP

UNIT



by Lewis J. Staats,
Forest Technician,
Heaven Hill Experimental Forest
Lake Placid, New York

The milk can vacuum unit is used with a vacuum source such as a milker vacuum pump or an air compressor reversed. Some producers label this as the "dry vacuum" pumping system.

This type of dump unit has been used at Arnot Forest and Heaven Hill for several years. The basic unit, adapted from a 10 gallon milk can, was made by Leader Evaporator Company of St. Albans, Vermont. Through experience, we have felt alterations were desirable for more trouble free service.

Our alterations include the following: (1) All fittings on the milk can are brazed for more strength during operation and handling. (2) The sap discharge, consisting of 1/4" check valve and pipe fittings, is attached to the lowest point of the can in the center of the bottom leaving no sap to freeze or sour. (3) The release valve on top of the unit is a 1/2" water pipe brass

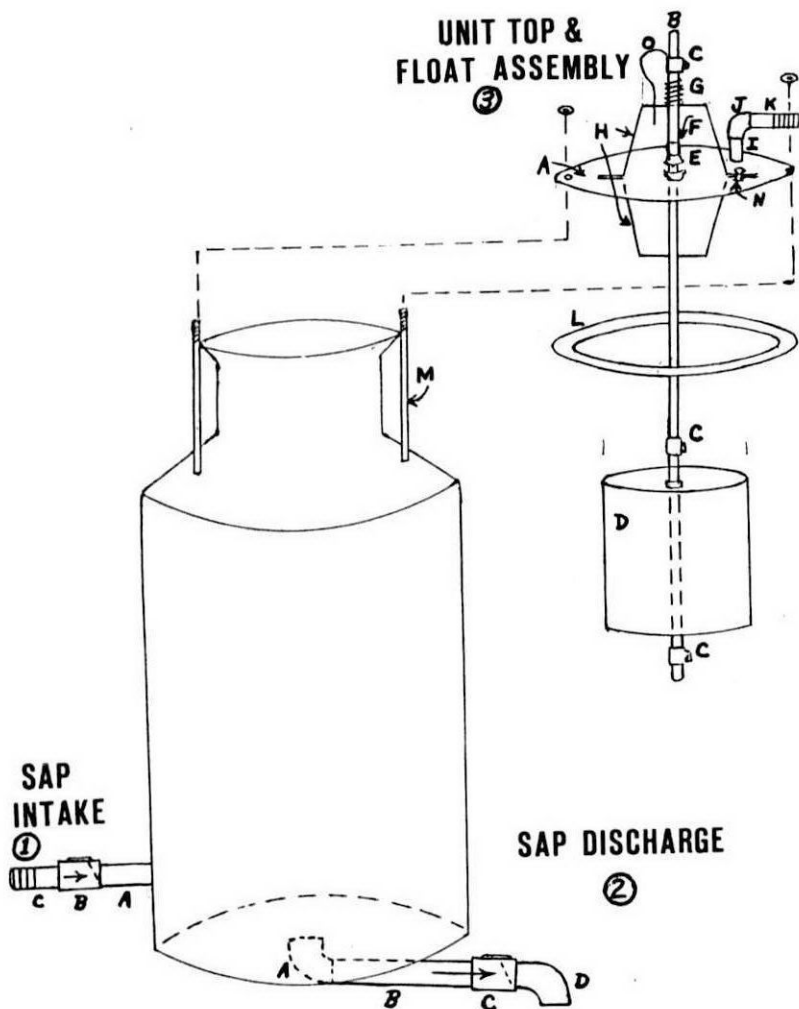
union, which operates similar to an automotive valve and seat. When properly ground, it seats snugly to permit vacuum build-up after dumping. (4) Vacuum intake is placed on top of unit to reduce the chance of sap entering the vacuum pipe and eventually the vacuum pump.

In the operation of the unit, vacuum produced by the vacuum pump creates a vacuum within the dump unit keeping the discharge check valve closed. Sap is sucked through the intake check valve (from pipeline and tubing to trees) and starts filling the unit causing the float to rise. When enough sap (3-6 gallons depending on setting) has caused float to rise and hit stop on center rod, the valve on top opens letting air into unit. This is the discharge phase and the 1/4" discharge valve opens discharging the sap. The check valve on the intake or sap line closes to keep vacuum on the sap lines. Following discharge the float drops, causing the brass union to seat and vacuum to increase. Some 30 to 45 seconds may elapse between start of discharge and

re-pumping of sap.

The unit working with a 10 cubic feet per min. vacuum pump has handled 1500 taps successfully, creating 10 - 17" of mercury at the taphole. This was a well graded layout with a minimum of leaks. Also an area of 850 taps on near level terrain has worked well with good vacuum at the taphole using this vacuum system.

Below is a list of materials used in the construction of the dump units used at Heaven Hill. Most of the parts were obtained locally. Some of the parts could be substituted with a similar fitting. Improvements could probably be made depending on the ingenuity of the individual constructing the unit. Care should be taken to select air-tight check valves of good quality.



1/4" is the best size for discharge allowing sap to be removed quickly. 1" is a good size for intake as it will handle up to 1500 taps. All fittings should be brass for less corrosion. Galvanized fittings can be substituted for parts other than check valves and 1/2" union.

1. Sap Intake:
 - A. 1" x 2" nipple
 - B. 1" swing check valve
 - C. 1" plastic pipe adapter
2. Sap Discharge
 - A. 1/4" street ell
 - B. 1/4" x 5" nipple
 - C. 1/4" swing check valve
 - D. 1/4" street ell (optional)
3. Unit top and Float Assembly
 - A. Top - 1/4" steel plate 12" in diameter.
 - B. 1/4" x 3 feet brazing rod
 - C. Three electrical clamps (serve as stops on 1/4" brazing rod)
- D. Float - 6" x 6" diameter made from sheet copper.
- E. 1/4" brass union
- F. 1/2" to 1/4" adapter (used to adapt brass union to 1/4" rod).
- G. Small compression spring 1/2" x 1 1/2" long
- H. Two pieces 1/8" x 1" x 12" strap iron
- I. 1/2" x 1" nipple
- J. 1/2" elbow
- K. 1/2" plastic pipe adapter
- L. Delaval milker gasket 05996
- M. Four 1/4" x 6" bolts w/washers (only two illustrated)
- N. Four 1/4" x 1" bolts to hold brackets
- O. 4" piece of stiff wire to serve as guide for positioning 1/2" union for best vacuum seal.

DURABLE 18 QT. SAP BUCKET

Made from Linear Polyethylene, this container is light in weight and easy to handle. (13 1/4" high and 11 1/4" diameter at the top.)

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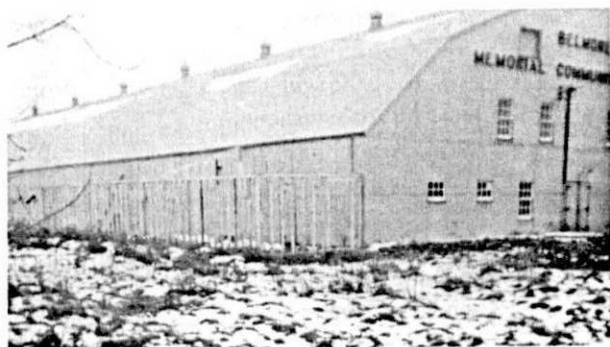
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THE BELMORE STORY OR



HOW MAPLE SYRUP PAID FOR

W. A. Humphreys, Ontario Maple
Syrup Extension Specialist

When the people around Belmore, Ontario, needed a new roof on their community arena, they did not go screaming to the Government for help. Instead, they decided to do something about it themselves, and that was to go into the maple syrup business. One thing in their favour was the number of roadside maple trees within a 10 mile radius of Belmore. (Belmore itself has about 50 inhabitants and is not much more than a cross-roads community).

Briefly, in 1968, 3045 taps were drilled into the maple trees and 15 groups of people gathered the sap and brought it to Belmore, where somebody loaned a shed. One former producer loaned an evaporator, and when this was found to be insufficient, the man who had the idea in the first place bought a new evaporator and loaned it for the project. Storage tanks were loaned, and a supply of dry slabs was donated. Everyone, it seemed, cooperated, and the result was 725 gallons of pure maple syrup. All except about 28 gallons were sold in preserving jars which had been donated. A Maple Syrup Festival was held on April 13th

AN ARENA ROOF

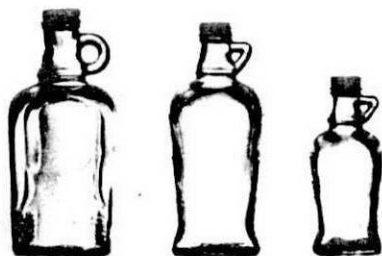
in the arena—leaky roof and all—and this took care of the 28 gallons. About 1800 people ate their fill of pancakes, sausages, and pure maple syrup. There was an antique sale and booths selling home baking, etc.

When the final tally was in—\$6,300 had been obtained for the new roof. Isn't it amazing what the people of Belmore did with one of their natural resources—the maple trees!

The man responsible for the idea and the spear-head of the project was Walter Renwick, a sheep farmer who lives two miles east of Belmore. (Belmore is about 80 miles north of London, Ontario). In 1969 Walter purchased the building in Belmore, set up three oil-fired evaporators, a steam boiler, and a steam finishing pan. He loaned the outfit to the Community, and with 1,000 more taps, 950 gallons of maple syrup were made. Most of this syrup was sold at retail, but some was used on 2,250 pancake dinners at the Belmore Maple Syrup Festival, and another 800 pancake dinners before the festival. The net amount raised for community projects was \$7,200.

Once again, the *Natural Resource, Maple Sap*, had been turned into cash by the work of many people, to benefit the Community of Belmore.

In 1970 and 1971, the enterprise has been run as a Central Plant by Walter Renwick. He tapped over 3,000 in his own bush and purchased as much sap as possible. He found that prices paid for sap as recommended in the Maple Syrup Producers' Manual (5c per Can. Gallon for 2% sap) were not attractive enough for the sap producers. He now pays on a schedule with the basic price of 2% sap being 7c per Canadian Gallon. About 1,200 Canadian Gallons of maple syrup were made by Belmore Maple Products in 1970 and over 1,000 in 1971. Most of this was sold right at the plant at retail. The Community still has a maple syrup festival and pancake day, with the profits going into community work. The pancakes, sausages, and pure Belmore Maple Syrup are served under the new roof of the Belmore Arena, which was paid for by MAPLE SYRUP.



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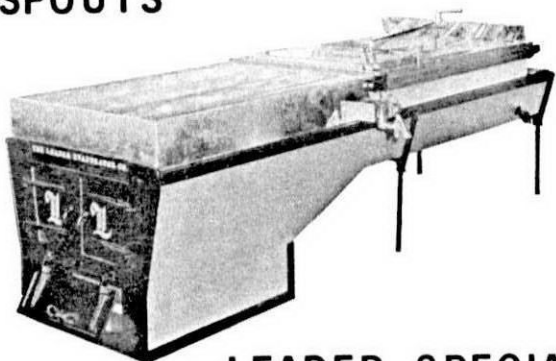
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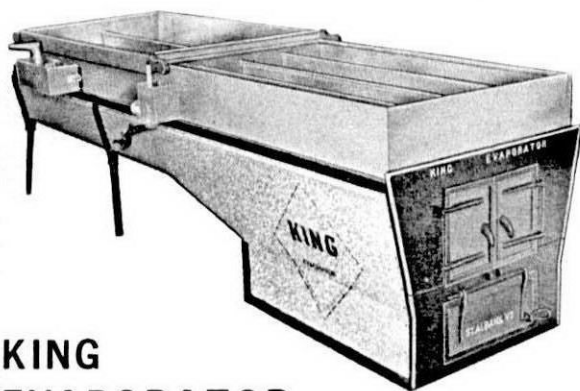
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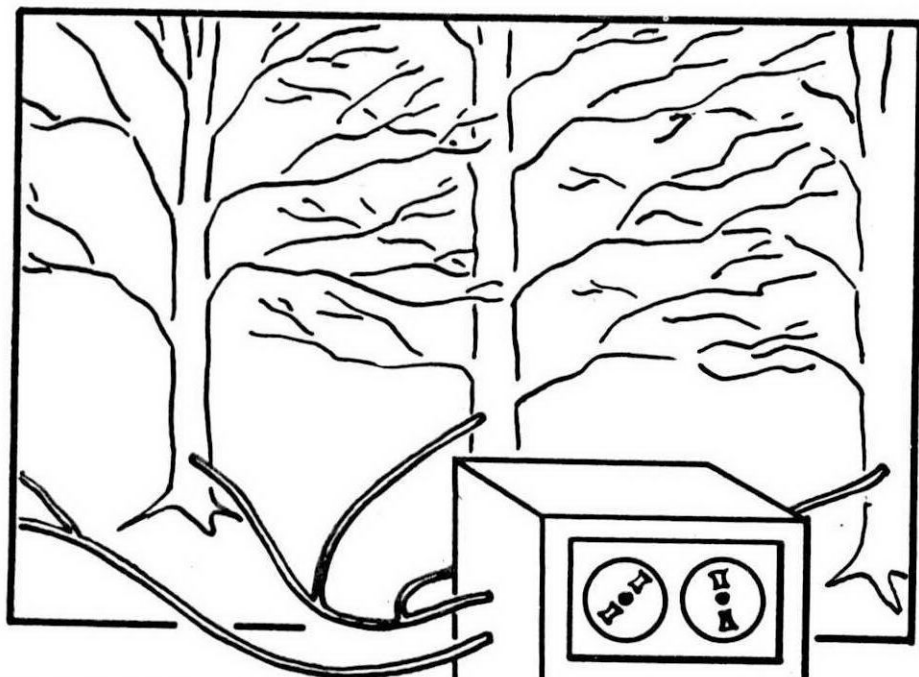
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