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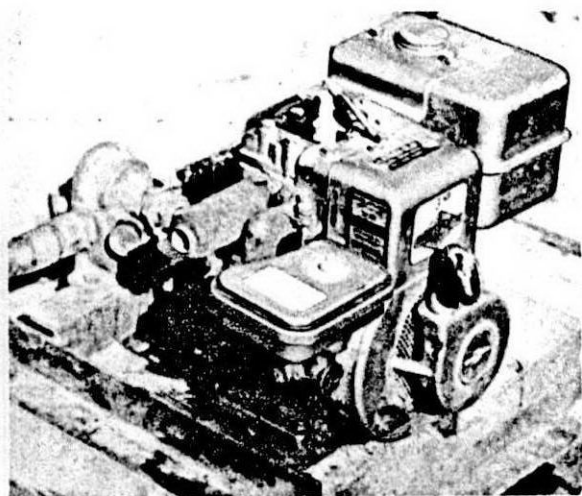


Vol. 13, No. 2

July, 1974

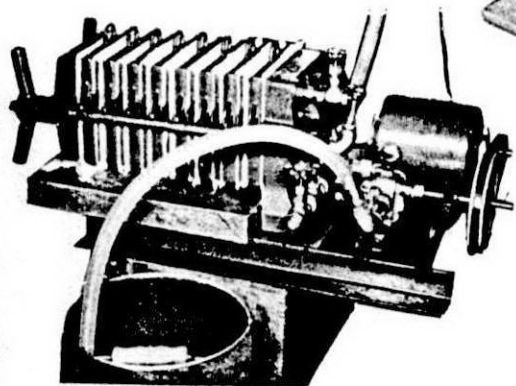
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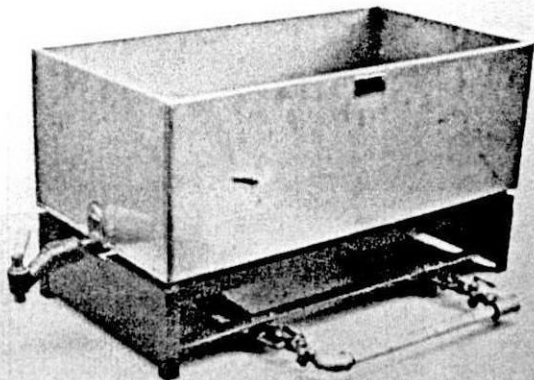
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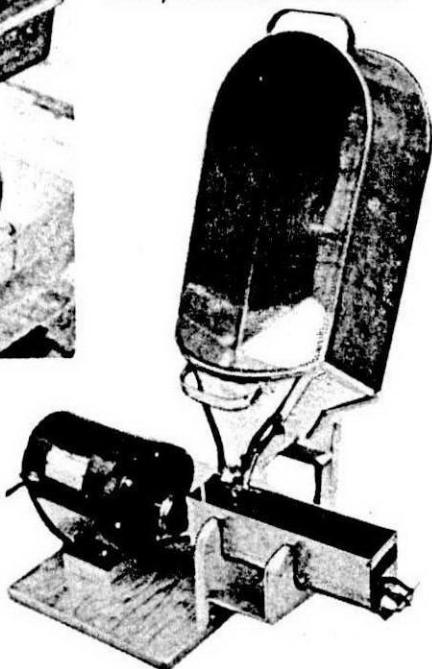
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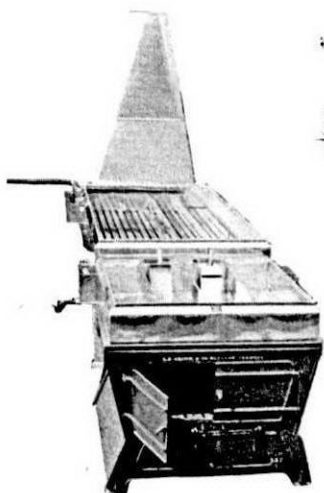
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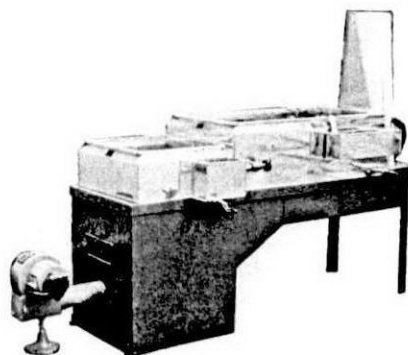
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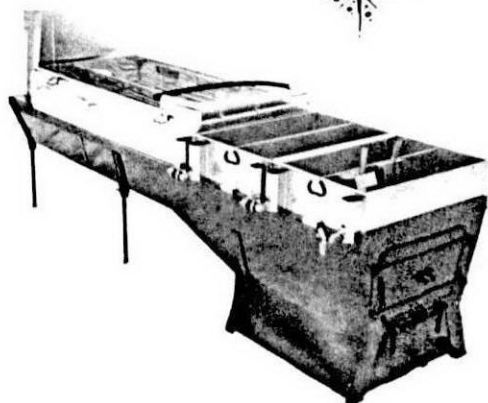
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MEETINGS & TOURS 1974

AGENDA

THE NEW YORK TOUR

August 8-9 will be the dates; Canton (New York) Agricultural and Technical College will be the site. For the first time a maple tour will be in St. Lawrence, our largest county, with lodging and dining facilities being supplied at one site, the A & T College.

The group will assemble at Heritage Hall, parking lot 3, at 11:00 a.m. to 12:00 noon, August 8 to register for rooms. At 12:30 p.m., the group will board buses to travel to the Patten farm to visit a three-generation sugar bush where good management both in thinning and wood handling has been carried out along with innovative uses of tubing and tree establishment.

Later in the afternoon the new sugar house of Loyal Drake will be visited where maple products are made, use of tubing and good design of a sugar house and kitchen may be seen and discussed.

After a return to the campus a smorgasbord will be served at Chaney Hall. Evening program will be held at the college theater at 8:00 where the evening speaker, John Stock, will discuss forestry in the Adirondacks over the years.

On August 9, following breakfast at 7:00 a.m., the buses will depart for the Selleck sugar bush, a family operation for a great many years. Continuing, the tour will visit the Brewer sugar house where many

products are made and sold and good practices carried out in a centrally located, roadside sugar house. A short trip further will bring the group to the new, very modern, sugar house of Keith Mayhew where several innovations for handling sap and sirup have been made.

The buses will return to the A. T. C. campus where a light lunch will be served and the tour reviewed.

Since the tour will be a package handled by A. T. C., it is necessary to have reservations for rooms and meals in by August 1 to plan for the group. Inquiries should be addressed to: George Field, Cooperative Extension, Agricultural Division, Box 69, Canton, New York 13617 or phone: 315-386-3491.

VERMONT MAPLERAMA:

August 16-17, 1974

by Raymond T. Foulds, Jr.
Vermont Extension Forester

The 1974 Vermont Maplerama will be held on Friday, August 16 and Saturday, August 17, according to Marjorie (Mrs. Loren) Palmer of Charlotte and Arthur Packard, Jr. of Jericho, Co-Chairmen. This year's tour will emphasize information which will be of value to the small sugar maker. Stops will include the George D. Aiken Sugar Maple Laboratory, U. S. Forest Service, on Spear Street in Burlington; the Proctor Maple Research Farm,

University of Vermont, in Underhill; a sugar bush marked for thinning according to sap sweetness; a sugar house using a new "heat-saver" hood built by Forrest Dodge of Grand Isle; and a dinner, exhibits, and evening program at St. Michael's College, Winooski (Friday evening).

The purpose of the Maplerama will continue as in the past - to give sugar makers a chance to visit with each other and learn some of the newest techniques by observation and discussion. An effort will be made to give people a chance to "learn by doing" such things as testing sap for sweetness and grading syrup. Planning the details is a Program Committee consisting of L. David Garrett, Aiken Maple Laboratory, Chairman; William P. Hall, Chittenden County Forester; Clark Hinsdale III of Charlotte, sugar maker; and Robert L. Carlson, County Extension Agent.

Assisting the Co-Chairmen are Frances (Mrs. Roland) Thompson of Colchester, Secretary; and Phyllis (Mrs. Howard) Russell of Hinesburg, Treas.

PENNSYLVANIA

The Endless Mountains of Pennsylvania will be the setting for the annual state maple tour in Bradford and Sullivan Counties on Friday and Saturday, October 4-5. The tour is sponsored by Pennsylvania Maple Syrup Producers Council and is hosted by the Endless Mountains Maple Syrup Producers Association, Towanda, Pa. The Cooperative Extension Service of the Pennsylvania State University is assisting in making the arrangements.

Although the tour is primarily designed for maple producers, the days for the tour were selected so that all

tour participants, maple producers and the general public will have an opportunity to appreciate the flaming foliage of the Endless Mountains while our Northern Hardwood trees are at their peak of leaf color, says Orville Yoder, Bradford County Agent. Participants will travel by bus on the 2-day flaming foliage tour. Headquarters for the tour is the Towanda Motel, Towanda, Pa.

The tour will begin with registration on the morning of October 4 till noon. People will board the tour buses at 1:00 p.m. to visit four maple camps in Bradford County in the Rome area. The maple camps range from highly mechanized to primitive. Many of the camps have been producing maple products for over 100 years. A banquet and program will be held Friday evening at Rome, Pa.

Saturday tour registrants will be taken through the Sylvania Plant at Towanda before leaving for a beautiful drive to scenic Sullivan County. Two maple camps will be visited plus several outstanding and interesting scenic vistas. Maple antiques will be on display at many stops. A pancake, maple syrup, sausage and egg dinner will be enjoyable at a local Sullivan County Church.

Chairman of this year's tour is H.W. Russell, Rome, R.D., President of the Endless Mountains Maple Syrup Producers Association.

Put the dates in your calendar and plan to be in Towanda on October 4 and 5, for a very interesting and enjoyable weekend. Lots of great maple fellowship, plenty to eat, and we urge you all to come. For a copy of the program, which gives detailed information on the tour, contact Orville A. Yoder, County Agent, Courthouse, Towanda, Pa. 18848

North American Maple Syrup Council

The annual meeting of the North American Maple Syrup Council will be held on October 20, 21, 22 at Winding Brook Lodge in Keene, N.H. Chairman Ken Bascom reports that the Lodge has reasonable daily rates for room and meals.

Arrival on Sunday, October 20, business meeting on Monday, followed by evening banquet. Tuesday devoted entirely to the presentation and discussion of research findings

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Roy Howard
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4TH ANNUAL ONTARIO MAPLE SYRUP TOUR

FRIDAY, JULY 26, 1974

1st Stop

11 a.m. — 1 p.m.
(coffee supplied - bring
your own lunch)

2nd Stop

3rd Stop

4th Stop

Lake Huron area, north of London.

REGISTRATION — \$3.00 per adult

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Westlake's Sugar Bush, Bayfield.

Charlie Corbett's Sugar Camp, Ailsa Craig.

Centralia College of Agricultural Technology.

- Accommodation - \$4.00 per person
- Banquet - \$4.00 (adults)
- \$3.00 (children 10 and under)

Evening Program — Square Dancing

SATURDAY, JULY 27, 1974

7:30 a.m.

1st Stop

2nd Stop

3rd Stop

Breakfast at the College — \$2.00

Dave McCallum's Sugar Camp, Wingham.

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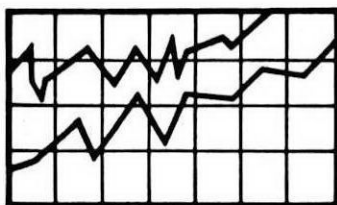
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Telephone: Elmville (705) 322-2233.

1974 MAPLE SYRUP

PRODUCTION



U. S. Dept. of Agriculture
Statistical Reporting Service

NEW ENGLAND

The renewed interest in maple sugaring continued this year with all states reporting an increase in the number of taps made.

The weather was not very conducive for a good flow of sap this season. It was too warm during the beginning of the season followed by prolonged cold weather and then above normal temperatures when the season ended.

Sap collected during the cold period often froze in the buckets before it was collected and this sap produced a lower grade syrup.

NEW YORK

New York maple syrup production of 326,000 gallons was up 45 percent from last year's record low, according to the New York Crop Reporting Service.

The season started with unseasonably warm weather in late February turning too cold during March. The best runs of the season were reported from April 6 to April 12. The season was longer than usual with an average starting date of March 8 and closing date of April 15. Sweetness of the sap was slightly better than 1973 as was the color. The average amount of sap required to produce a gallon of syrup was 42 gallons per one gallon of syrup compared with 43 to 1 a year earlier.

YOU ARE INVITED

To Join The Wisconsin Maple Tour

October 5th, 1974

Visiting Maple Operations in North Central Wisconsin.

Write for folder showing details - routing - program and information on motel accommodations. **PLAN EARLY**, as this will be Color-Rama Time and often the motels are filled. Write or Phone:

Wisconsin
Maple Producers Council

Adin Reynolds, Sec.—Treas.

Aniwa, Wisconsin 54408. Phone 715-449-2057

ATTENTION —

WISCONSIN SYRUP PRODUCERS

Have you paid your Council membership dues for 1974?

If not -- please send it at once, so you will be off the delinquent list. Remember -- part of your dues is used in support of this Maple Digest -- that you are reading right now.

Mail your check for \$5.00 to

Wisconsin Maple Council, Aniwa, Wis. 54408
Adin Reynolds, Sec.- Treas.

New members are welcome to join too,
so lets have some new names on our list!

PENNSYLVANIA

Weather conditions were warm in the early part of the season, but most respondents reported a good year towards the end. The season opened about February 28, and closed about April 8. The season started very slow with a light sap flow. The weather cooperated with warm days and cold nights towards the end of the season which produced some good flows of medium to light colored sap with low to average sweetness.

OHIO

Weather conditions varied considerably throughout the season. Warm weather the first week of March started trees in many areas budding, but a cold wave a few days later saved this year's season. Most reporters indicated the last half of March was nearly ideal for sap flow, but the sap wasn't quite as sweet as normal. The season was also aided by the absence of too much rain and long sap flows. The season opened on February 17 and closed on March 29. This year's sirup was low to average in sweetness and light to medium in color.

MICHIGAN

The Michigan maple season was unusual in that a long period of cold weather occurred in much of the State after the sap started to flow. In the Lower Peninsula, the season opened early and closed late. Temperatures varied from too warm in late February and the first half of March to way too cold during the last part of March. Some short early runs were obtained, but they were few and light in quantity. In April, warmer weather returned and good late runs were obtained.

In the Upper Peninsula, the season was very short. Because of unseasonably cold weather, the season did not start until late in March. Unusually warm weather about April 25 brought the season to a close.

For the State, the number of taps made was up a little from a year ago. Yield per tap and total production was much larger than a year ago in southern and central counties; about the same as last year in the northern Lower Peninsula; but only about one-half of last year's output in the Upper Peninsula. The average opening date was March 6 compared with March 8 last

year. The average date of closing was April 12 compared with April 1 last year. The sweetness of sap averaged a little better than last year. Color of the sirup varied from medium to light.

WISCONSIN

One week of warm weather early in March brought a short sap flow then two to three weeks of freezing temperatures over most of Wisconsin stopped all activity. Varying temperatures in

April produced some good flows of sap of low sweetness and sirup of medium color. The season was better than average opening about March 5th and closing on April 27.

Some evaporators still wood fired have a decided cost advantage this year over fuel oil or propane. Some reports this year of rodents puncturing plastic bags and they prefer the blue bags to white bags.

STATE	Sirup Made**		
	1972	1973	1974
	1,000 gallons		
New York	340	225	326
Maine	8	8	6
New Hampshire	51	48	53
Vermont	335	323	323
Massachusetts	28	20	25
Pennsylvania	96	48	77
Ohio	95	35	88
Michigan	83	66	98
Wisconsin	63	84	80

** Includes sirup later made into sugar. Does not include production on nonfarm lands in Somerset County, Maine.

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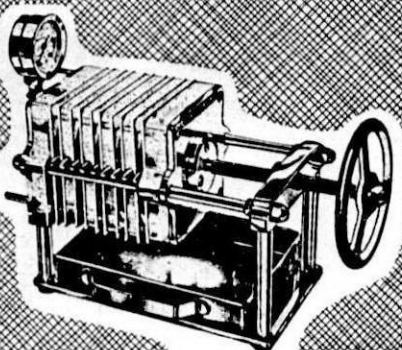
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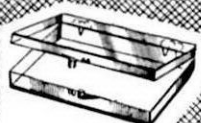


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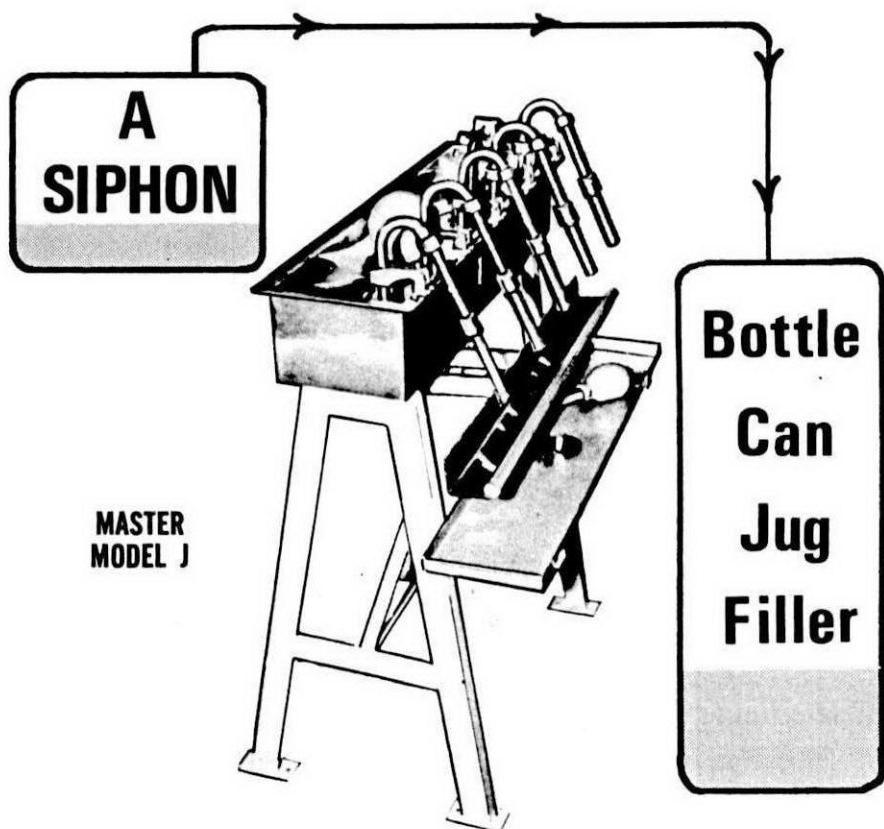


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OUR CATALOG SHOWS LOTS OF THINGS!

THE SUGAR BUSH

by Vernon Hagelin

Last week I finished off a job that wind and snow and frost and rain had worked on since my boyhood days, by pulling down the sagging remnants of a catch-all shed behind the barn. And, doing so, I stilled my crowbar long enough to look toward Kilpen creek, and in my mind's eye see a stately grove of sugar maples where there's been naught taller than a stalk of corn these forty years . . . for it was when my father and our neighbors sold the "sugarbush" for timber that he dick-

ered for a load of rough-cut boards and built the shed. Aye, once that grove was big as my whole farm, and Quincy Kedron's yearly sirup take—some from his own trees, and the rest on shares—would run as high as fifteen barrels with the weather right.

'Twas late in January, usually, that Quincy and his hired man would start a stack of firewood, and ready up the sugarhouse and gathering tank, and do such other work as must be well away before the snow went soft, and Kilpen creek began to crowd its banks, and Quincy knew 'twas time to tap. He said the early sap was best . . . made milder, sweeter, lighter sirup than the rest (though there were some who liked it dark and strong) . . . and never did he let it catch him with his buckets down.

I'd scarce turned twelve the autumn Quincy died, and so I mainly have a small boy's mem'ries of the sugar kamp—the way I hurried chores at home, to volunteer the sooner for whatever tasks he'd let me do . . . of how I splashed myself to sogginess by h'isting too-full buckets to the tank . . . of pickles Quincy kept on hand to sharpen maple-sated appetites, and frequent times when e'en my tough, young stomach painfully rebelled . . . the steamy cloud that drifted from the boiling pans . . . the balmy southeast wind that spoke so strong of spring, though winter still might squeeze a bit . . . and then, when Quincy knew the

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run was nearly spent, the "sugar party" for the Sunday school.

I've heard my father say his father told him that the trees we knew had been there since the first white settlers came—that he'd seen scars where Indians hacked them e'en before that time, and how the redmen put the sap in wooden troughs, and dropped in heated stones to drive the water off. He told me Grandpa Tobe once made a four-day team-and-wagon trip to buy two massive iron kettles, which for many years did outdoor duty boiling down our family's store of maple-sweets (between times scalding hogs and making soap) and of the never-settled arguments on whether metal spouts and buckets were as good as wooden ones, and if the buckets should have covers on, and which side was the best to tap the trees. But after Quincy Kedron built his sugar house, he sort of took the maple cropping over—though he seldom lacked for critical advice from former sirup makers who could no more stay away than fly.

When Quincy died, my father wondered who'd take on the sugar bush, and even said he might himself . . . but no one did . . . and times were hard . . . and when the timber agent came along he signed a paper e'er he'd thought the matter through. Aye, well I mind when we were paid he stood there several minutes with a strange expression on his face, the money crumpled in his hand, before he slowly turned and took it in the house . . . and how thereafter more than once in early spring, about the time the snow goes soft, and Kilpen creek begins to crowd its banks - I saw him leaning on the fence and looking wistfully to where the maple grove once stood.

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A SEARCH FOR

by William J. Gabriel
Research Geneticist

Northeastern Forest Experiment Station
Forest Service, U.S. Dept. of Agriculture
P. O. Box 968

Burlington, Vermont 05401

Do some sugar maples consistently produce more sap than others during each sugarmaking season? Geneticists at the Northeastern Forest Experiment Station think so, and there a number of sugarmakers throughout the industry who share this belief.

Sugarmakers usually know the trees that produce the most sap in their sugarbushes. In making their sap collection rounds through the years they have observed that the buckets on one

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SUPERIOR MAPLES

tree are usually full or overflowing, while those on neighboring trees are only partially full.

Some of these superior trees are better sap producers because of certain genes that they inherited from their ancestors. If these genetically superior trees can be located, they can be used to develop a new strain of high-sap producing trees. Locating them is an essential step in the program for the genetic improvement in sap volume, and this will take the cooperation of everyone in the industry.

If you have a tree in your sugarbush that you believe is a superior sap producer, or know of someone else who has one, please tell your local service forester. If that is not possible, drop a postcard to the author, William Gabriel, at the above address.

A program for the selection of sugar maples for superior sap production was started last sugaring season and is currently in operation over the nine-state area of Maine, New Hampshire, Vermont, Massachusetts, New York, Pennsylvania, Ohio, Michigan, and Wisconsin. State forestry personnel in these states are cooperating by helping with the field work.

Last year, in spite of a poor sap season, 58 trees were selected out of 2,375 that were tested. This is a good start, but there is still a long way to go. With the wholehearted cooperation of everyone, the selection program could be wrapped up by the end of next sugaring season.

AN INVITATION

To Maple Producers, with R. V.'s, to stop overnight with us, when on your way to or from any of the State Maple Tours. You are always welcome.

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Exit No. 3, I. 89, South Royalton, Vt. 05068	(802) 763-8809	
Stuart Newton, R. D. No. 2, St. Albans, Vt. 05478	(802) 524-5620	
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LETTER TO THE EDITOR

Podunk Corners, Ohio

Dear Mr. Sipple:

As I pick up pen in hand to write answer to "Archie's" achievements in making maple syrup south of Columbus, Ohio, I must say Archie must live in an area of big tornados because that's a lot of wind. I look at a map and find very little sugar made south of Columbus, mostly central and north-east Ohio. That fellow up there by the name of Ture Johnson, he knows where the sugar maples are. Let him tell it like it is.

Anyway, we live north of Columbus and have made a gallon or two. Why, one year we averaged over 2 gallons of syrup per tap. We started gathering with the team of grays about March 1st. We had to gather 4 times a day for the first few days because of the tremendous flow. The horses played out in four days.

We had to think of something, some way to get the sap in so we borrowed the idea of the Nickle Plate Railroad. We put in a narrow gauge railroad in a circle through the sugarbush and lined up buckets on the outside edge of the cars that caught the drips as they passed each tree. We soldered a hinge at the bottom of each bucket and as it came by the sugar house we stretched a pole across the top of the cars which knocked off the full buckets. The sap was caught underneath and drained into the evaporator. We hired an engineering professor from Norwest Central University to figure a way to upright the buckets after the cars passed the sugarhouse. That cost us a lot of money. It worked O.K. for 16-quart buckets but half of our buckets were

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only 15-quart.

We had to discontinue the railroad idea because the heat of the engine and the friction of the cars heated up the air causing the temperature to rise which produced buddy sap which put us out of business. We finally sold the railroad to the Thick & Thin Lumber Co. of Podunk who used it for many years.

I ain't one to brag, but that Archie must be some windy fellow.

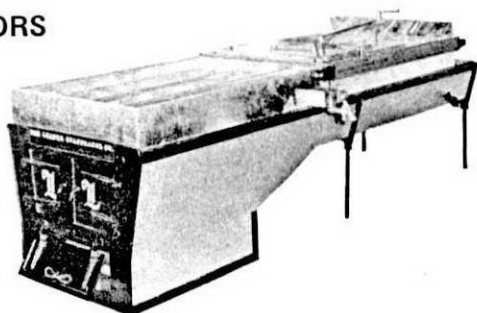
Faithfully yours,
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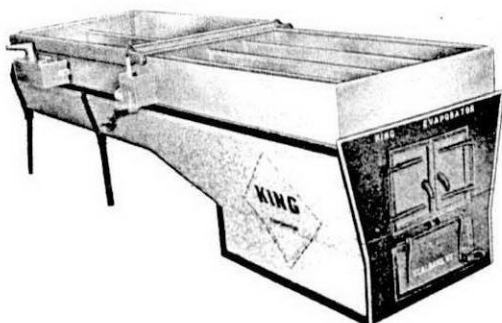
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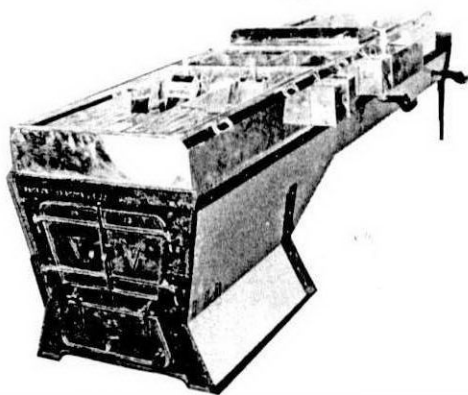
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