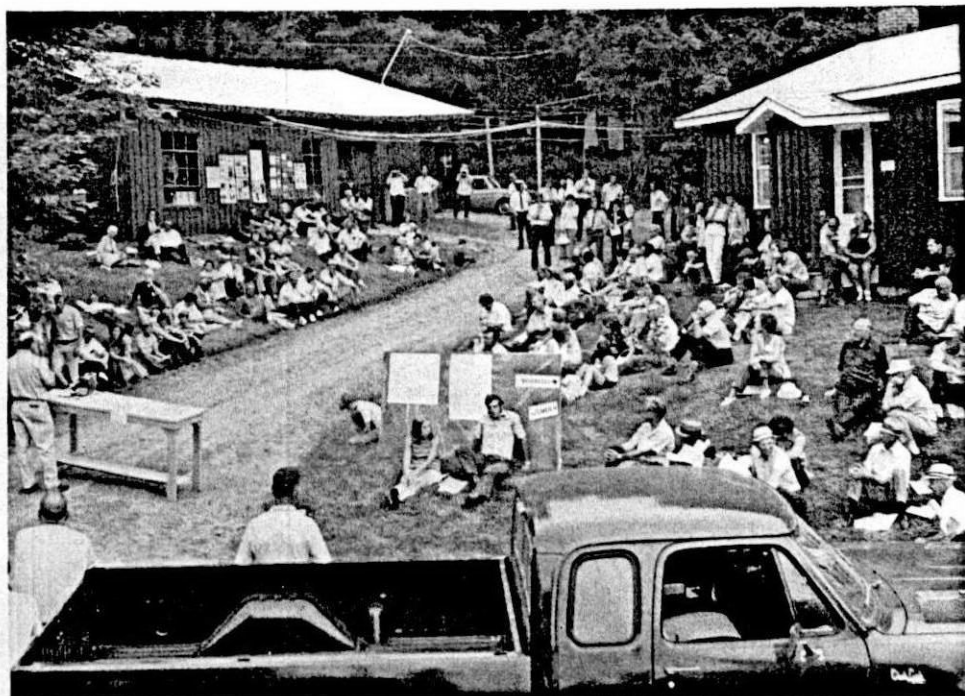


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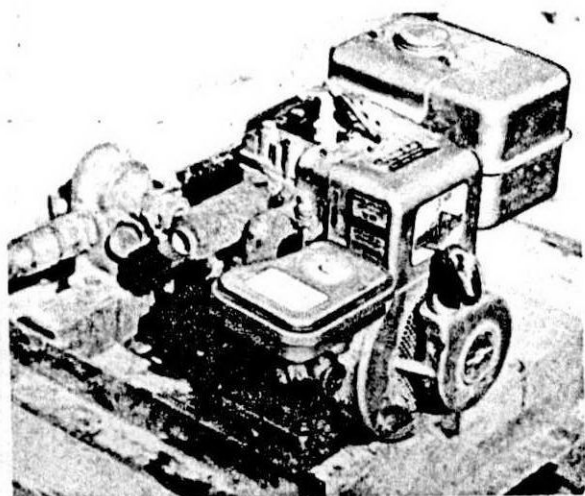


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October, 1974

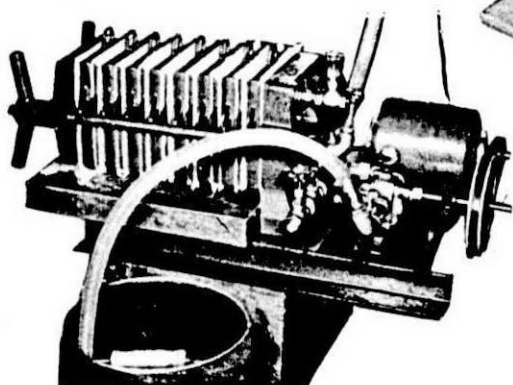
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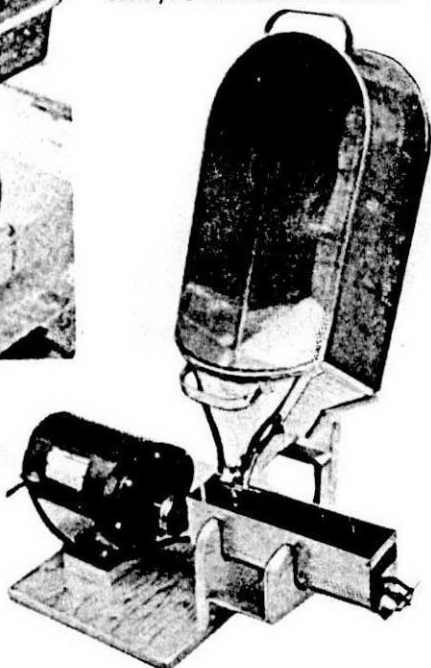
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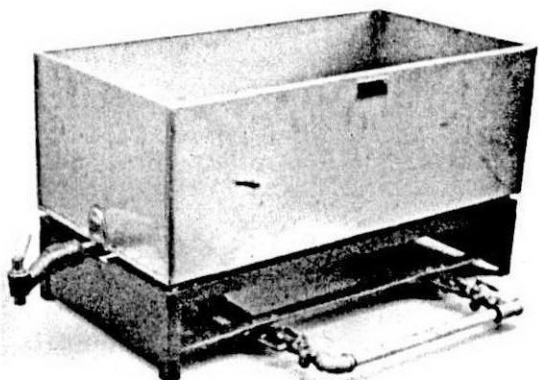


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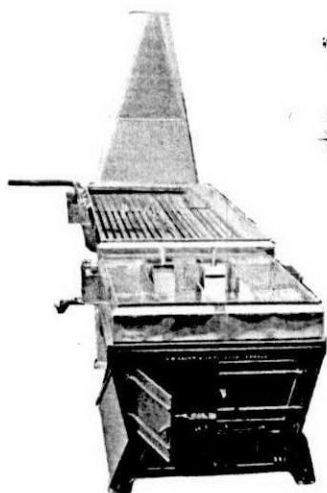
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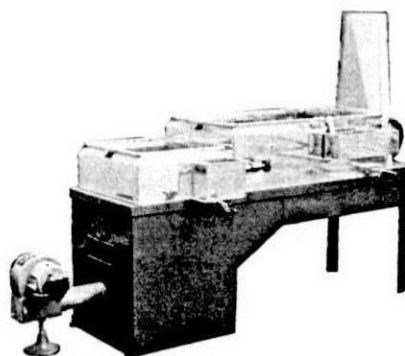
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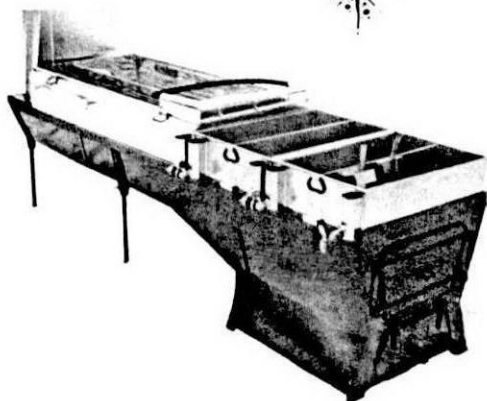
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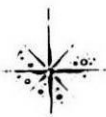
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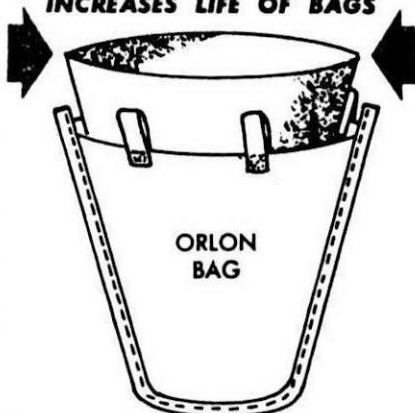
View of Proctor Research
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Photo by Bob Lamb

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EDITORIAL —

WALTER HUMPHRIES RETIRES

"Two down, one to go" is the motto of Walter Humphries, Maple Syrup Extension Specialist of the Ontario Ministry of Agriculture. Walter is retiring after spending 8 years in this career which brought him high esteem not only from the maple producers of his home province of Ontario, Canada, but also with the North American Maple Syrup Council, the Maple Syrup Digest, which he has so faithfully supported, and hundreds of maple producers all over the Northeastern United States.

His first career began when he graduated from MacDonald College, the agricultural faculty of McGill University in Quebec. It consisted of attempting to transform a run down farm into an apple orchard. This farm was sold before it started producing and he moved to Barrie, Ontario, and went into a partnership agreement on a producing apple orchard. However, this was a short lived venture when a highway took the orchard and Walter ended his first career and began his second as farm products inspector with the Ontario Ministry of Agriculture. After 13 years at this job he was promoted to Maple Syrup Extension Specialist, a position he has so adequately filled.

He has been an associate member of the North American Maple Syrup Council for several years and was very instrumental in forming the Ontario Maple Producers Association, in getting the National Maple Syrup Council to change its name and by-laws to allow a Canadian Province to join and to encourage the Ontario Maple Producers

to become the first Canadian province to become a member of the now international organization.

Now, Walter is retiring and will begin his third career, hence "two down, one to go." He expects to remain in the maple industry by setting up a syrup producing plant in a 5000-tap sugar bush he purchased four years ago. I'm sure all the many friends he has made in "maple" will join the Maple Syrup Digest in wishing him much success in this new venture.

TURE JOHNSON HONORED

Ture Johnson, Service Forester for Northeastern Ohio recently received three awards for his forestry activities. The awards were presented at the Annual Ohio Forestry Association Meeting at Columbus, Ohio on February 15 and 16.

Ture received an award from the Ohio Chapter, Society of American Foresters, for being the outstanding member for 1973. He also received an award, a chainsaw, for processing the greatest number of tree farm applications in 1973. Also, he was given the Annual Ohio Christmas Tree Growers Award for out-standing accomplishments.

Those who know Ture and are familiar with the quality of work he performs feel he richly deserves all three awards.

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William Brewer, President of the
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honoring him for his accomplishments
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Some of his accomplishments are as
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ducers how to use it
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labs for experiments in many
phases of maple production and
shared the results with maple
producers
- Editor of Maple Digest
- Worked with state association on
legislation concerned with maple
syrup
- Managed state fair maple booth and
taught producers marketing tech-
niques.
- Helped in consumer education that
benefited all producers.

RULES AND REGULATIONS

Federal register, Vol. 39, No. 116

Friday, June 14, 1974

§ 30.2 Maple sirup; identity; label statement of optional ingredients.

(a) Maple sirup is the liquid food derived by concentration and heat treatment of the sap of the maple tree (*Acer*) or by solution in water of maple sugar (maple concrete) made from such sap. It contains not less than 66 percent by weight of soluble solids derived solely from such sap. The concentration may be adjusted with or without added water. It may contain one or more of the optional ingredients provided for in paragraph (b) of this section. All ingredients from which the food is fabricated shall be safe and suitable.

(b) The optional ingredients that

may be used in maple sirup are:

(1) Salt.

(2) Chemical preservatives.

(3) Defoaming agents.

(c) The name of the food is "maple sirup". Alternatively, the word "sirup" may be spelled "syrup".

(d) Each of the optional ingredients used shall be declared on the label as required by the applicable sections of Part 1 of this chapter.

(PART 1)

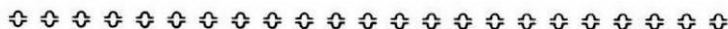
1. Section 30.1 (b) (1)(i) provides for the use in table sirup of maple, cane, or sorghum sirup. Although the provision for the naming of such table sirups was not misunderstood in any comment, the section has been further clarified in the final order by adding the restriction that the finished food shall not meet the requirements prescribed by the standards for maple, cane, or sorghum sirups.

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PESTICIDES and the SUGAR MAPLE INDUSTRY

by
Gordon R. Nielson
Extension Entomologist
University of Vermont, Burlington, Vt.
and
H. Brent Teillon
Chief, Forest Resource Protection
State of Vermont
Department of Forests and Parks
Montpelier, Vt.

There are a number of insects that attack northern hardwood trees, including sugar maples. These include the saddled prominent, gypsy moth, forest tent caterpillar, and fall cankerworm. Insecticides such as carbaryl (Sevin) are effective against them. But maple sugar producers are engaged in the production of a food product and are therefore forbidden by law to use

these substances.

Pesticide use on food commodities has been regulated for decades. Until recent years, the fact that a food product is derived from many maple trees had apparently escaped the notice of pesticide regulatory officials. However, the public has become very much aware and concerned about the use of any chemical in food production and processing. Too, new Federal and state laws have been passed clarifying legal pesticide uses and establishing strong penalties for pesticide misuse. Thus, the situation regarding pesticide use in the sugar maple food industry has developed into a difficult problem.

Recent statutes and regulations have made some former practices in and around food production and food-processing areas, including maple, illegal or strongly inadvisable. By law, there are only two pesticide uses permitted in the production and processing of maple food products. These are the use of paraformaldehyde pellets in

the taphole, and the use of certain disinfectants as sodium hypochloride, for sanitizing "food-processing" equipment.

The use of insecticides, fungicides, herbicides, rodenticides or any pesticides other than the two mentioned above in sugarbushes, or on and around maple trees to be tapped, is not permitted under Federal law. Doing so could constitute a "use inconsistent with the label" and be considered both a civil and a criminal act.

Tapping trees that have been previously treated or are growing in an area that has been treated with pesticides for insect, disease, weed, or rodent control may be a risky business. While a number of pesticides are registered for use on trees, none are presently cleared for use on maples being, or to be, used to produce food. Maple

products from areas subject to spray drift from any pest or weed control operation could contain illegal pesticide residue and be subject to seizure and destruction as adulterated foods.

TOLERANCES ARE NEEDED

A number of insecticides are effective against maple pests in northern hardwood forest and shade tree situations. But, it has not been proven that any of these compounds applied to maple trees will not appear in the sap and syrup from the sprayed trees.

Before any pesticide can be cleared for use on a maple food crop, a tolerance amount for that chemical must be established. (This is the legal amount that may be present in the food.) Any food product with a greater amount, or for that matter, any measurable amount of a pesticide lacking a legal



(fig. 1.— Researchers load crop-spraying plane with Sevin, an insecticide being tested for possible use on maple trees in sugarbushes.)

tolerance would be considered adulterated.

Tolerances are set by the Environmental Protection Agency (E. P. A.) based on evaluation of residue studies on the specific crop commodity concerned.

HOW DO WE DO THIS?

The candidate pesticide must be applied to the trees at normal and greater than normal rates. Sap must be collected from treated trees periodically during the sugaring season. Analyses of pesticide residues must be made in the sap, syrup, and sugar. If the chemical does not appear in the product, or appears at levels below those considered hazardous to human health, the establishment of a tolerance could be anticipated.

WE ARE DOING IT!

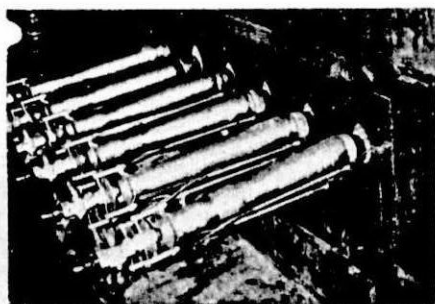
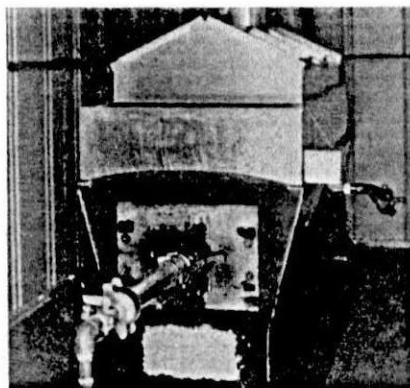
The U. S. Forest Service, Vermont Departments of Agriculture and Forests

and Parks, and the University of Vermont are currently involved in limited experiments to provide data leading to establishment of a tolerance for insecticide in maple products (fig. 1). Carbaryl has been selected as the candidate insecticide to be used in the initial chemical residue studies because of its wide usage and its suitability for controlling the insects that are potentially a threat to sugar maples.

Carbaryl was applied to sugarbushes in the U. S. Army Test Firing Range at Underhill, Vermont, in the spring and summer of 1974. The insecticide was applied at once, twice, and five times the normal rate. Two formulations of carbaryl were applied: Sevin 80 Sprayable and Sevin 4-Oil. During the 1975 sugar season samples of sap will be collected from all sprayed plots and sap, syrup, and sugar will be analyzed for residues of carbaryl. Samples of sap from an unsprayed plot will also be taken and used for comparison.

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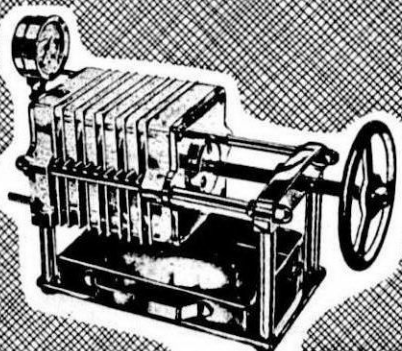
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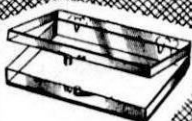


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SUGAR MAPLE SAP-FLOW RATE A

by Russell S. Walters
and

William J. Gabriel
USDA Forest Service, Northeastern
Forest Experiment Station
Burlington, Vermont

The maple sugar industry is interested in trees that produce large quantities of sap. To develop more such trees, it is first necessary to locate trees that are naturally high sap volume producers (fig. 1). Although we know that there is tremendous variability in sap yields between trees, there is no practical way of making the many sap-volume measurements necessary in searching for these select trees.

Seasonal sap-volume measurements are usually made by one of two methods. One method is to collect all the sap from a taphole in a large container and measure it at the end of the season. The other method requires the use of a tipping bucket that operates an electric switch and recording instrument. Both are good but can only be used on a small number of trees.

To effectively select superior sap-producing trees, it is necessary to make measurements on large numbers of trees over a wide area. To carry out a project of this size, we need a better method for determining sap production. Such a method should be a quick and easy measure of characteristics that satisfactorily reflect total sap volume

produced by a tree.

Sap-flow rate for a short time can be measured quickly and easily, and it is closely associated with the total volume of sap produced. We found this by studying the relationship between flow rate and total sap volume produced by individual trees during the maple sugaring season.

WHAT WE DID

We selected 60 trees for study in two relatively open sugar maple groves known as the Mitchell and Powell sugarbushes. These sugarbushes are located in central Chittenden County, Vermont.

In general, the trees in both sugarbushes are widely spaced. Many of them have crowns that are open on two or more sides. The trees range from 13 to 39 inches in diameter and from 57 to 90 feet in height.

All trees were tapped to a depth of 2½ inches. A 250-milligram paraformaldehyde pellet was placed in each taphole to retard bacterial growth that might lead to plugging of the taphole. Plastic spiles and tubing were used to conduct the sap from the trees to 20-gallon covered plastic containers (fig. 2). Graduated cylinders were used to collect sap during 30-second intervals for flow-rate measurements. Time intervals were determined by a stopwatch.

Two groups of 20 trees each were selected for study in the Mitchell sugarbush. The trees in one group were

ND SAP VOLUME

tapped with only one taphole, while the trees in the second group had two or more tapholes. The number of tapholes recommended for trees of different diameters, according to Willits (1965), was as follows:

| <u>Tree d.b.h.</u> (inches) | <u>Tapholes</u> (number) |
|--------------------------------|-----------------------------|
| Under 10 | 0 |
| 10 - 15 | 1 |
| 15 - 19 | 2 |
| 20 - 24 | 3 |
| 25 and over | 4 |

Two groups of 10 trees each were selected in the Powell sugarbush and were tapped in the same manner as those in the Mitchell sugarbush.

All trees were tapped 4½ feet above the ground during the latter part of February. Trees that were scheduled

for only one taphole were **tapped** on a south face of the stem. On multi-tap trees, the first taphole was made on the south face. Other tapholes were drilled on stem faces at the other cardinal points of the compass.

All flow-rate measurements were made at the south-facing taphole on each tree on good sap-flow days when the sap was running freely. Flow-rate observations were made on each of 8 separate days in the Mitchell sugarbush from March 28 through April 11. Observations were taken on each of 5 days in the Powell bush between March 31 and April 11.

WHAT WE FOUND OUT

Sap-flow rate. —We found a high degree of consistency in sap-flow rates among sugar maples. This means that when flow rates from several trees are compared, those with high flow rates will tend to always rank high at each observation and those with low rates will remain low.

Sap volume and sap-flow rate. —Statistical analysis determined a high correlation between sap-flow rates and sap volumes. This relationship was very high for the single-tapped trees in the Mitchell sugarbush and the single- and multi-tapped trees in the Powell sugarbush. Although the relationship observed for the multi-tapped trees in the Mitchell sugarbush was not as high, it was still good. This is explained by one set of measurements that seemed erratic, showing that several measurements are better for identifying trees with high sap-flow rates and thus high total volumes.

It is not surprising that we should find a good relationship between sap-flow rate and sap volume. We would expect a tree with a fast sap-flow rate



Figure 1. —The tree marked "S" was selected as a superior sap volume producer. Its sap-flow rate was 98 percent greater than the average of its neighbors (paint spots) used for comparison.

to be a producer of a large sap volume. However, analysis of these data does show that sap-flow rate comparisons are a mathematically sound basis for selecting sugar maple trees for superior sap production.

CONCLUSIONS

Our conclusions:

- There is a high correlation between the sap-flow rate and the total sap volume produced by individual dormant sugar maple trees during the maple sugaring season.
- Though it is possible to distinguish superior sap-producing trees by one measurement of sap-flow rate, final selections should be based on at least three measurements because of occasional deviations.
- In the final screening, each selected tree should be single-tapped, and the taphole should be made on the

south face of the tree.

- Sap-flow rate can be used successfully as a practical method for the selection of sugar maple trees for superior sap production.

For further information and discussion of the methods used in this study and the analysis of the data, please refer to: USDA Forest Service Research Note NE-153, 1972, The relationship between sap-flow rate and sap volume in dormant sugar maples, by William J. Gabriel, Russell S. Walters, and Donald W. Seegrist. For copies of this publication, please write to: U.S. Forest Service, George D. Aiken Sugar Maple Laboratory, Burlington, Vt.

Reference

Willits, C. O. 1965. Maple Syrup Producers Manual, USDA Agr. Handbk. 134 (rev. ed.), 112 p.

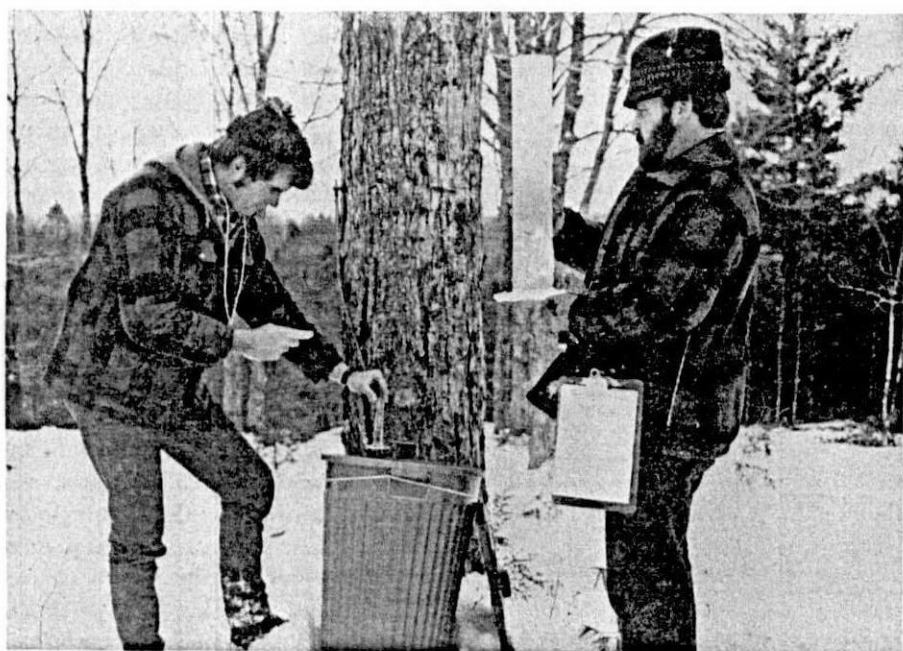


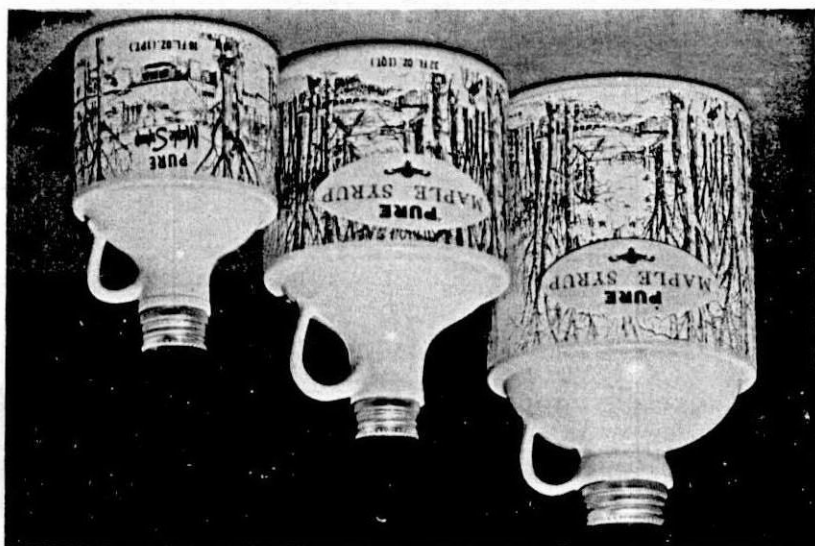
Figure 2.—Left, sap flow was measured with a stopwatch and graduated cylinder. Right, sap volume was measured to the nearest half liter.

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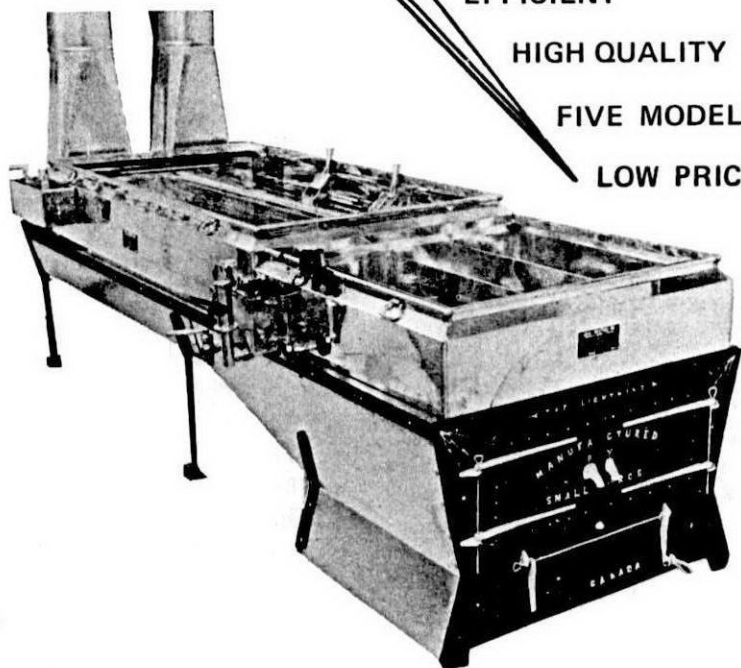
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LETTER TO THE EDITOR -

**Archie's Sugarbush
Columbus, Ohio**

Dear Editor,

My wife says I ought to mention to you about our operation in Section 37 before I forget it. That was about half way between Jabswitch and Knockemstiff. It was a modern operation which operated with the maximum of operator efficiency. It was big as far as evaporators go. The evaporator operator, (they had their own union of evaporator operators) wore roller skates to get around to check valves, gauges and filters.

When the building was being built an ordinary level could not be used because it did not take into consideration the curvature of the earth. The self-rectifying single alignment level had to be imported from China where they are used on the Great Wall of China.

When construction started no redi-mix concrete company was big enough to supply the concrete so we built a batch plant just for the one job. A negotiated price was made with Republic Steel to supply the necessary piping. A deal was made with the DeSoto Car Co. to build trucks to haul sap. A railroad siding was run into the plant by the Nickleplate RR to haul in fuel and to use railroad tank cars for storage of sap.

The first year of operation was a huge engineering success but a financial

failure. The money went out faster than it came in. SBA provided two (2) maximum loans. Brinks assigned two (2) haul trucks to haul money to and from the 112th District Federal Reserve Bank.

After two seasons of operation, the second being successful because of the invention of the therma-tater, it was necessary to cease operations because of an environmental impact statement which mentioned the almost extinct white spotted nosed ground hog which became confused by the thermal activity of the steam and appeared one day early for Ground Hog Day, so — Operations ceased by order of EPA.

The Texas Oil Company bought all the piping and used it for oil well casings in Texas for two years. The concrete floor was moved from an east-west direction to a northeast-southwest position and made into the main landing strip at the Wright-Patterson Air Force Base. The Japanese Government bought the building which was converted into scrap iron and filled 3 ocean freighters.

The trees, well, The Canadian Government loaned the State of Ohio the services of Paul Bunyan for one month to log off the section. All the sugar trees were cut down and made into 250,000 bowling alleys. That is the reason why bowling alleys are made out of hard maple.

My wife says I must tell you the

Classified

MAPLE INDUSTRY CONSULTANT — Layout and installation of vacuum tubing systems a specialty. Also, feasibility studies and sugarhouse design. References. Available for work anywhere in the maple region. **DAVID R. MARVIN** Johnson, Vermont 05656, 802-635-7483.

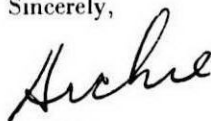
Use our beautiful four colored gummed for glass labels. Three sizes imprinted with your name, contents. We are western warehouse for Leader, King, and Vermont evaporators. Leader distributor for past forty years. Most replacement sizes stocked. **SUGAR BUSH SUPPLIES COMPANY**, Box 1107, Lansing, Mich.

EVAPORATORS - All Makes - All sizes From 2'x4' up to 6'x20'. Some used in the larger sizes. Some oil fired. We carry a stock of New Pans. **REYNOLDS SUGAR BUSH**, Aniwa, Wis. 54408 Write for our supply catalog. It's free!

FOR SALE: Unused, 1080 gallon, 2 year old, round bottom storage tanks, \$340.00 30 gallon, solid copper, 200 PSI, steam Kettle, Excellent Condition. \$100.00. **JIM FRUTH**, Emily, Minnesota 56447.

truth and not expand on anything, so I'll sign off.

Sincerely,

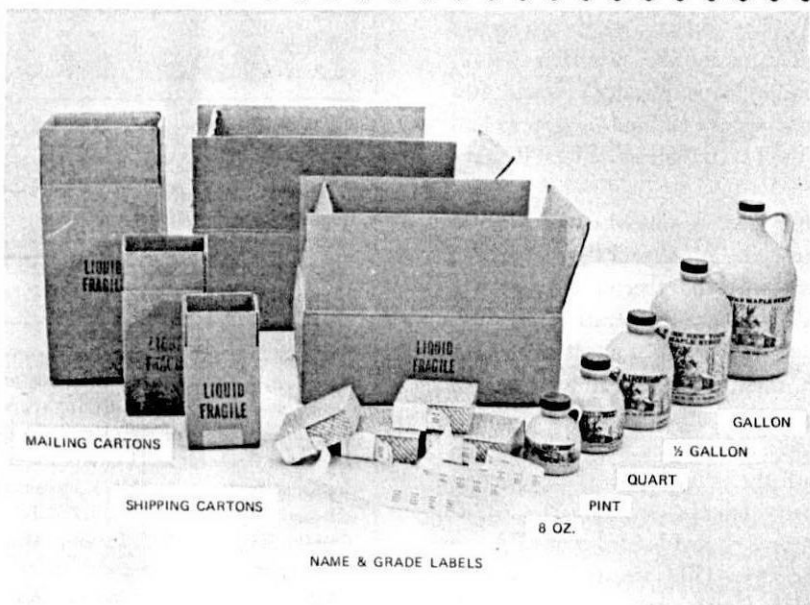


Archie

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Mrs. Les Jones Holcombe, Wisconsin

54745



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Unbreakable Polyethylene* Jugs are printed for Pure New Hampshire, Vermont, New York, Maine, Pennsylvania, Ohio and "all state" Maple Syrup - CUSTOM PRINTING, too.

Bacon Dealers are ready to supply all your packaging needs for Pure Maple Syrup but supplies of plastics and cartons are tight so please get your orders in now so that we can plan production to fill everyone's needs for the coming year.

* Celanese® Fortiflex® high density polyethylene

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DEALERS & ASSOCIATIONS CARRYING BACON'S JUGS

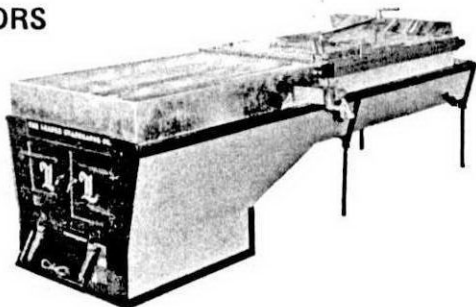
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| N. H. Maple Producers Assn. | |
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| R. N. Johnson, Walpole, N. H. 03608 | (603) 756-3321 |
| Berkshire Pioneer Maple Producers Coop. | |
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| Lesure Farm, Ashfield, Mass. 01330 | (413) 628-3268 |
| Agway, Inc., Box 181, Lyndonville, Vt. 05851 | (802) 626-5538 |
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| Edward Eurich, Waitsfield, Vt. 05073 | (802) 496-3854 |
| Harry Jorgensen, W. Woodstock, Vt. 05091 | (802) 457-2261 |
| H. W. Leach, Waterville, Vt. 05492 | (802) 644-2488 |
| Vermont Sugar House | |
| 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 |
| W. S. Mitchell, Inc., Newport, Vt. 05855 | (802) 334-2800 |
| Justus "Dutch" Asthalter | |
| Neversink, N. Y., P.O. Parksville, N. Y. 12768 | (914) 292-8569 |
| Frank Barney, Sherman, N. Y. 14781 | (716) 761-6071 |
| W. Barry Branon, 31 Tremblay Ave., Plattsburg, N.Y. 12901 | (518) 563-1063 |
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| J. Curtis Dom, P.O. Box 56, Wellersburg, Pa. 15564 | (814) 324-4414 |
| Northeastern Pennsylvania Maple Producers Assn. | |
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| H. W. Russell & Sons, Maple Farms, Rome, Penna. 18837 | (717) 247-7361 |
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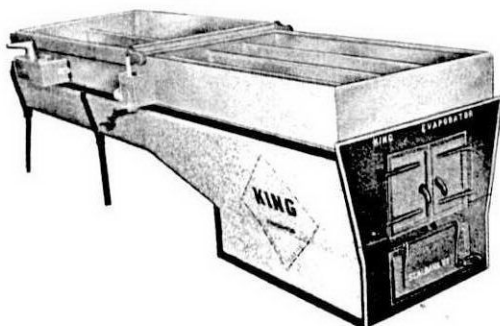
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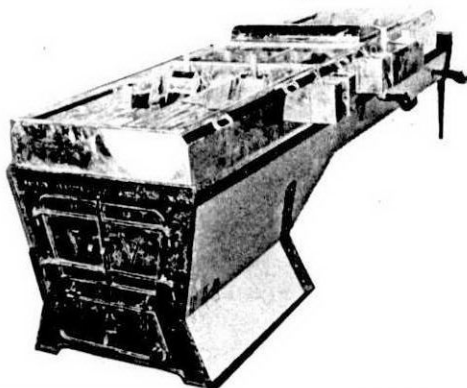
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