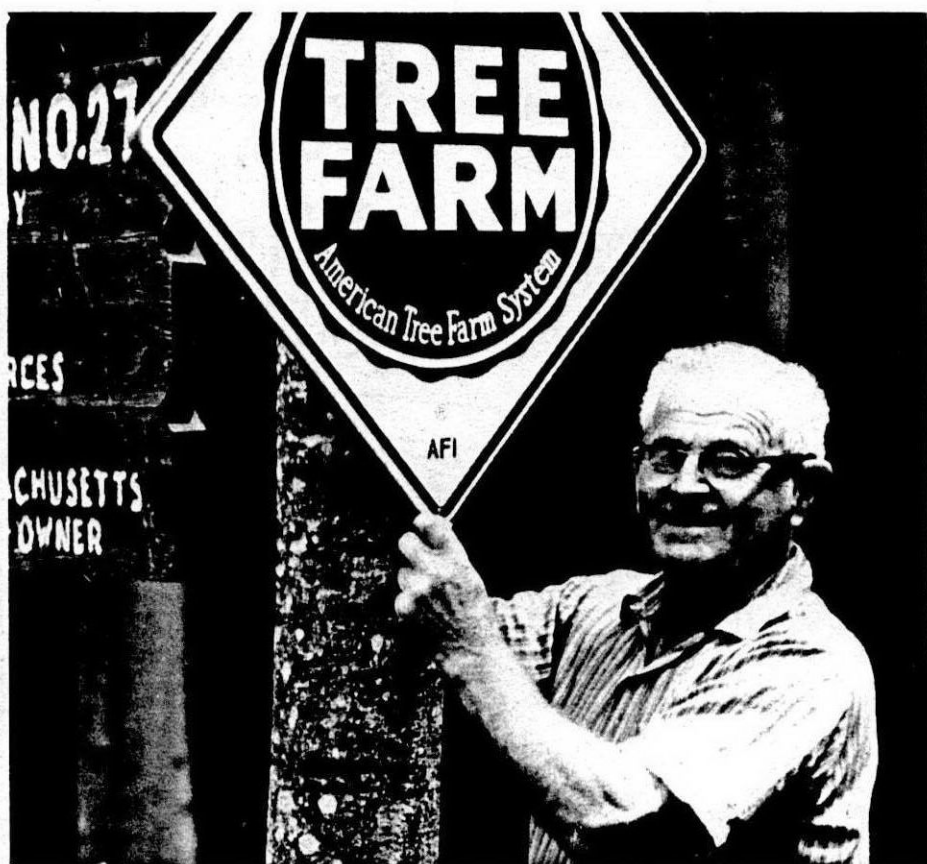


NATIONAL MAPLE SYRUP DIGEST NATIONAL

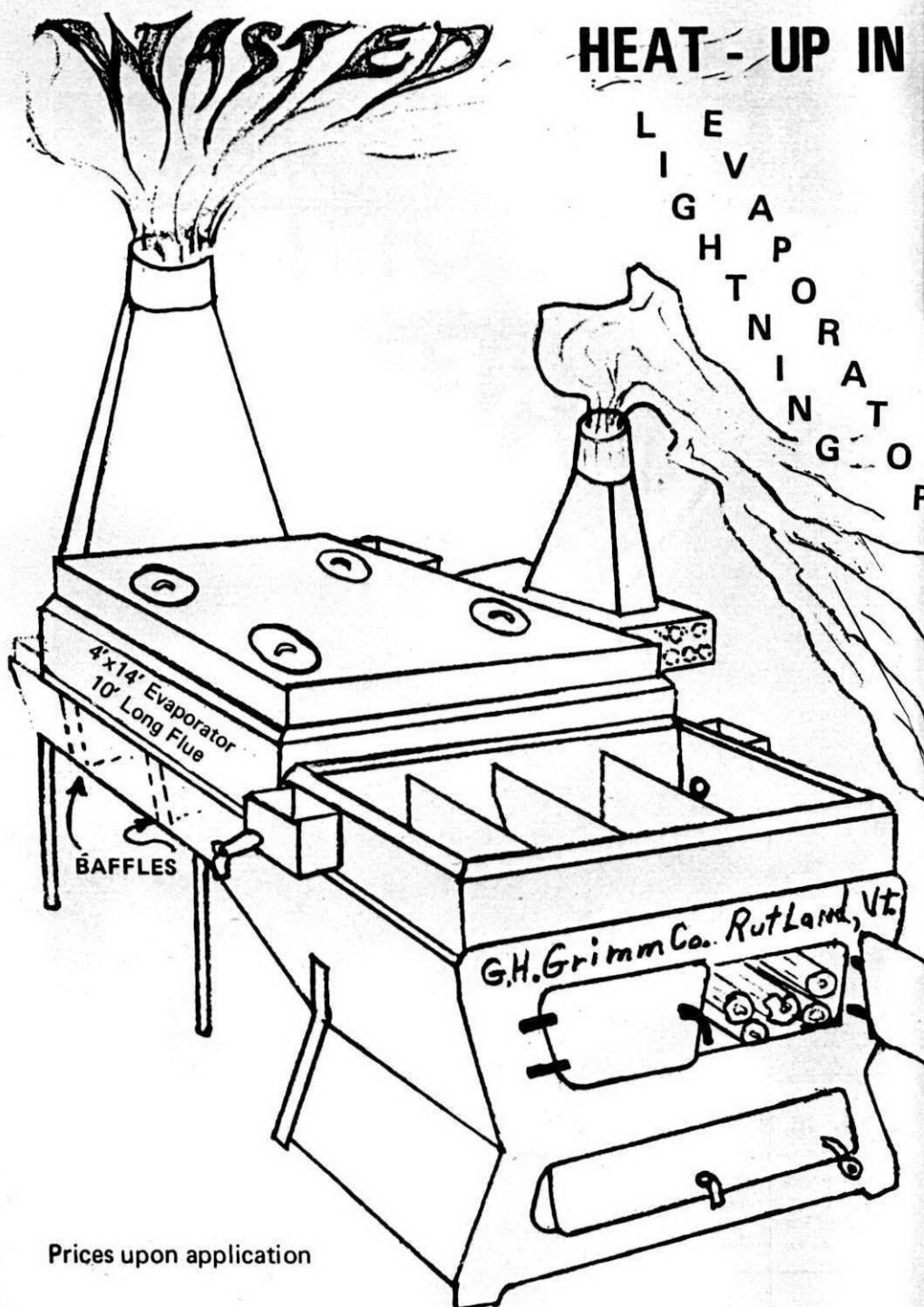


Vol 16, No. 4

December 1977

BULK RATE
U.S. POSTAGE PAID
BAINBRIDGE, N.Y.
PERMIT NO. 12

Address
Correction
Requested



Prices upon application

Write for literature and catalog — complete line of Sugaring Supplies

SMOKE - IS LOST FUEL AND PROFIT

raised flue _ longest flue pan in the industry

arch baffles hold heat in flues before going to stack

raised flues can't be struck while firing

gravity fed syrup pan minimizes burning

quality workmanship by experienced U. S. Craftsmen

Sap Preheated With Steam Saves — — —

G
P
R
R
I
E
M
H
M
E
A
T
E
R

saves up to 14% in fuel & boiling time

offset steam coils eliminate condensated drop back

"Hot" sap enters regulator at nearly 195° F.

collapsable for storage and shipping

aluminum & stainless — resists rust

Profits Here —

Not Up In Smoke

Manufactured by
G. H. GRIMM CO., INC.
Rutland, Vermont 05701

Phone 802/775-5411
802/773-9519



NATIONAL MAPLE SYRUP DIGEST

Printed by York Mail-Print
Bainbridge, N. Y.

Edited by Lloyd Sipple
Bainbridge, N. Y. 607-967-5851

DIRECTORY OF OFFICERS

Gordon Brookman Chairman
South Dayton, N.Y. 716-988-3617

Ronald Shaw Vice-Chairman
Hawkestone, Ont. LOL1TO

705-325-6878

Gordon Gowen Secretary-Treasurer
Alstead, N.H. 03602 603-835-6531

DIRECTORS

Orlando Small 207-778-2404
Farmington, Me. 04938

Russell Davenport 413-625-2866
Shelburne Falls, Mass. 01370

Rex Alwin 612-472-1344
Mound, Minn. 55364

Terry Healey 616-582-7683
Charlevoix, Mich. 49720

Kenneth Bascom 603-835-2230
Alstead, N.H. 03602

Ture Johnson 216-834-4206
Burton, Ohio 44021

Ronald Shaw 705-325-6878
Hawkestone, Ont. LOL1TO

Edward Curtis 717-253-3759
Honesdale, Pa. 18431

Wilson "Bill" Clark 802-325-3203
Wells, Vt. 05774

Adin Reynolds 715-449-2057
Aniwa, Wisc. 54408

NATIONAL MAPLE SYRUP DIGEST

Published by: Lloyd H. Sipple
R.D. #2
Bainbridge, N.Y.

Published four times a year.
(Feb., July, Oct., Dec.)

Postage
Paid at Bainbridge, N.Y. 13733
Mailed outside our circulation
area for \$2.00 per Year.



Printed by:
YORK MAIL-PRINT, INC.
Corner of Pruyn & Parsons Sts.
Bainbridge, New York 13733



DIGEST ADVERTISING RATES

2 Page Spread \$242.00

Full Page 132.00

½ Page Vert. or Hor.. .71.00

Column Inch 10.00

Classified30 per word

Deadline for copy —

First of month preceding issue.

FILTER BAG LINER

SAVES TIME

INCREASES LIFE OF BAGS



No need to remove filter bag from
syrup filtering tank. Just remove liner
from bag, rinse out solids in hot or
cold water and replace. Liner has long
life with careful use.

KOPEL FILTER PAPER COMPANY

2538 S. Damen Avenue, Chicago, Ill. 60608

*Serving the Maple Syrup Industry
more than 25 years*

Editorial

Gordon Brookman, South Dayton, N.Y., was elected chairman of the North American Maple Syrup Council at their annual meeting held Oct. 17-19 in Portland, Maine. Ronald Shaw, Hawkstone, Ontario, representing the Ontario Maple Producers Assoc. was elected Vice Chairman, and Gordon Gowen, who is now the official delegate from New Hampshire, will continue his job of secretary and treasurer.

Gordon Brookman has been active in the maple business almost as long as he has been on this earth. He operates a diversified farm in South Dayton which includes a large dairy, cash crops, maple syrup, cider, etc. His maple operation is family sized, a couple of thousand taps producing 6 - 7 hundred gallons a year. He served as a director of the N.Y.S. Maple Producers Assoc. for almost as long as it has been in existence and last summer was elected president. He was manager of the Western Maple Assoc. sales booth at the Hamburg Fair for several years, was responsible for starting the Farm Bureau Maple Marketing division and served as it's chairman for several years. He has represented New York on the N.A.M.S.C. board of directors since October, 1966. Gordon is no stranger to either the industry or the Council and should make a very able chairman.

He started off his term of office with a bang, to say the least. At the I.M.S.I. meeting which followed the Council annual meeting, he met with Sterling Ingrham, U. S. Bureau of Standards, Everett Willard, Vermont Dept. of Agric. & Mkts., and some of the Council directors and ironed out the rough spots in the proposed U. S.

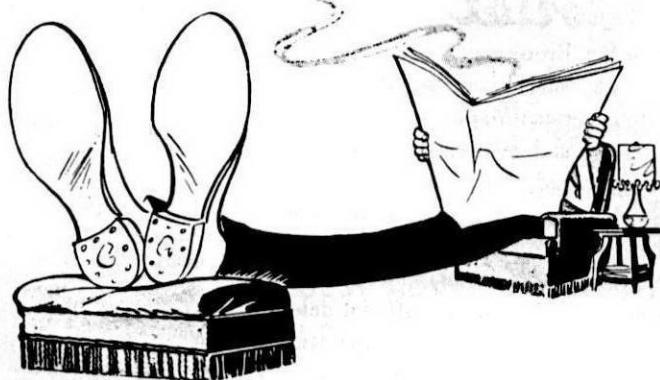


grading law. Then he called a special meeting in Buffalo two weeks later on Nov. 2nd. Nine of the twelve Council directors attended and adopted the proposed rules and regulations and will send a recommendation to that effect to the Bureau of Standards in Washington.

This brings to mind something I've got to pass on to everyone. This board of directors of the North American Maple Syrup Council is the most dedicated bunch of farmers I've ever known. Every year of the 18 years the Council has been in existence, the attendance has been 100% - every state represented. And now - to call a special meeting and have 9 of the 12 members show up with only 2 days notice - that's phenomenal !!

As for the Digest - we didn't do as well last year. The contributions were way under the previous year, expenses were up a little, so we ended up almost \$1400 in the hole. The Council bailed us out and will bill each state association for their share, but something has got to be done. We've just gotta do gooder - but let's wait 'till next issue. Until then, have a Happy Holiday Season and a good winter.

BOB LAMB'S CORNER



Here at Lamb's we are plodding along with too many fires in the iron. For about 25 years we have done our best to make a maple tubing system that everyone would like. Now that I am old, I realize it is impossible. Innovators of the maple industry kept helping me because we all agreed there was room for improvement over the bucket method.

Some collect a lot of sap with our tubing and do fairly well. Others have found out it's just no damned good. It will work no better than you are willing to study and make it work. It's like asparagus - you have to learn to like it.

I found out 20 years ago that the worst thing you could do is sell it. You will hurt people. People have to sell themselves on it, then it will work.

Last season we made our own tubing and were able to put out a better, more uniform product than we were ever able to buy. Also, we were able to cut the price to .05 a foot by substituting our own labor. This year we can make a still better tubing for all around use. It gives me pleasure to know that most of the tubing we ever sold is still in use. The reason is simple; we use expensive, virgin material, and year

after year we improve our products.

I definitely advise people to install tubing on their trees and leave it there year around. **It's good for business.** It cuts the life span of the tubing in half.

Also, in most areas there is the average of 10 times the rodent damage during the off season that there is during the sugar season, and **that's good for business.**

We've got those little buggers on the payroll along with the Environmentalists. **That's also good for business.**

Of course the farther north you go the less rodent damage there is, and some go for years without any serious damage. **That's bad for business.**

Unfortunately, most maple producers have found out that after a few years of practice they can easily take up and replace their maple tubing each year, and **that's bad for business.**

Best wishes for the Holidays and have a good season, be the Lord willing.

Bob Lamb

Women's Page

Editor, Mary Lou Sipple

Sweet Roll Dough

¼ cup warm water
1 pkg active dry yeast
¾ cup milk (scald & cool)
¼ cup maple syrup
1 tsp salt
1 egg
¼ cup veg. oil
3 ½ (about) cups flour

In a large bowl, mix water, yeast, milk, syrup, salt, egg & oil. Mix well with wire whisk then gradually add flour until mixture is easy to handle. Knead 5 min, place in greased bowl, grease the top and cover to rise until double. Punch down and shape into desired shape. Let rise until double and bake 350 degrees until golden and done.

Shirley Rose, Rose Angus Farm
Glen Aubrey, New York

Oatmeal Cookies

½ cup shortening	½ cup chopped raisins
1 cup maple syrup	grated rind 1 orange
1 egg	1½ cups flour
¼ cup milk	½ tsp salt
1½ cup rolled oats	3 tsp baking powder

Dump all ingredients into a bowl and mix well. Drop by teaspoonsful onto greased sheet and bake about 10 min. at 375 degrees.

Madeline Gebbie, Greensboro, Vt.

Dromore Farm Maple Syrup Pie

2 TB flour or cornstarch
1/3 cup maple syrup
1 2/3 cup milk
pinch salt
1 TB butter
cinnamon

Stir flour, salt and maple syrup to a smooth paste. Add milk. Pour into an unbaked pie shell. Dot with butter and sprinkle with cinnamon. Bake 400 degrees until bubbly and brown.

Lucille K. Schmidt
Somerset, Pa.

We need more Women's Page material!! Why don't you experiment? To substitute maple syrup for sugar in baking, use the same proportions but reduce the other liquid called for by about 3 tablespoons for every cup of syrup substituted. Remember though, Maple Syrup is pure sucrose and "sugarless diets" should also be "syrup-less diets"!

LAMB'S TUBING AND SUPPLIES LIGHTNING EVAPORATORS

(Wood - Oil or Gas Fired)

Orlon Filters - Paper Liners

All Sugaring Equipment

H. W. LEACH

Waterville, Vt. 05492 Ph. 644-2488

LES JONES' "Do It Yourself" instructions available. For convenience buy your burner locally; use "Do It Yourself" DETAILED Instructions for easy and CORRECT installation.

Mrs. Les Jones

Holcombe, Wisconsin

54745

Think of Cook's for all your Maple Syrup Supplies

OUR STOCKS ARE COMPLETE
EARLY — ORDER NOW

WE STOCK

Leader-King Evaporators (wood
or oil fired)

Sap Buckets, Covers, SAP-SAKS
Red "Golden Maple" Syrup Cans
(4-sizes)

(Our stock on CANS is complete
all year.)

Tappers, Bits, Spouts, Filters

Rubber Candy Molds (asst. pat-
terns)

Storage and gathering tanks

Maple Cream Tubs - Syrup Bottles

Pellets, Tubing, Plastic Jugs, etc.

COME TO COOK'S FOR ALL
SYRUP SUPPLIES

Write for Free Catalog

H.W. Cook
Farm Service, Inc.

Serving the Maple Industry for
53 years.

Phone: 315-852-6161
DeRuyter, N.Y. 13052

GREETINGS FROM WISCONSIN

Each year for the last several years, when it came time to write up this report, all I had to do was copy the one from the year before. A short crop, poor weather, too much snow, or not enough. Something was always wrong somewhere and our production was continually slipping. Well by golly we got a new story to tell this year. Wisconsin had a bumper 1977 maple syrup crop.

Being a syrup maker myself, I, as well as most old-timers, (it seems that I am in that class now), have developed our own theories as to what makes sap flow. These theories didn't always conform with the research people, but we didn't care because we knew that we were right.

Right, that is, until the sap season of 1977. Now we are going to write some new rules:

No. 1 - Preceding summer and fall should be very dry.

No. 2 - Winter temperatures should range from 0 to 40° below every-day.

No. 3 - There should be very little snow cover.

No. 4 - Then have a sharp rise in temperature last week in February.

No. 5 - Don't be ready to tap because its too early.

No. 6 - Impress on your neighbor that you are an authority on this.

No. 7 - Take your time in getting ready for another three weeks.

No. 8 - Then maybe you better start tapping, but only half your trees.

No. 9 - You don't need any freez-

ing nights.

No. 10 - Rainy or foggy weather is ideal.

No. 11 - Wind is O. K. too and it doesn't matter which direction.

No. 12 - Rule is summerizing the other eleven, just do everything wrong.

Well so much for the rules, but if you follow these carefully you will have the greatest sap flow ever. You will have the sweetest sap, too, nothing below 3% brix and up to 5 and 6%. Sap will run day and night for week after week with no breather. If you burn wood, it will be all gone. Your evaporator won't be large enough and your sap storage won't be either. You won't get much sleep. Sap buckets will be running over on the ground because you can't gather it fast enough. You will be so tired and grouchy that your wife and kids will probably leave you. But you will make more syrup per tap hole than ever before and the quality will hold up right to the last day. Believe it or not - those were the conditions and the weather and the experiences we had in Wisc. last spring. Those few that actually captured all their sap, made a gallon of syrup per tap hole.

Many of our Wisconsin producers didn't tap at all, believing that the dry conditions would make it a waste of time and some felt it might damage these dry trees. Never-the-less, the state produced 100% more then in 1976, reaching 130,000 gallons. Markets were, and are, very good in the mid-west and syrup is selling in the range of \$12.00 to \$15.00 in gallon tins, \$4.00 to \$5.00 in quarts. Our record crop was still far short of supplying the demand, and we reached into many Eastern areas to supplement our production. And we could have used many

more thousands of gallons if we could have gotten it.

Now, I hope this tells you something. The market can use an awful lot more maple syrup, but somebody has to produce it. Prices have reached an encouraging level and there's little chance of their ever dropping lower. So lets work for more production in 1978.

Respectfully,
Adin Reynolds

EDITORS NOTE: The above report was so good, we had to print it verbatim. To summarize the reports from the other states as given at the North American Maple Council meeting, I can say the total crop this year is much better than last years but still not much more than normal, if that. It varied from good to above average in the cold areas - northern New York and New England, Quebec, some of Ontario and the colder midwestern states to slightly below average to poor in the warmer areas - southern New York, Pennsylvania, Ohio, etc.

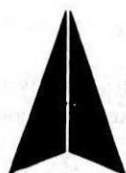
As for price, well, I guess anything goes now. There's no such thing as average. This fall in New England. I saw syrup selling for \$18.00 to \$22.95 per gallon. That's in gallon cans, too. Smaller containers were priced accordingly. In one store quart tins sold for \$8.95 ! How about that?

**EVERYTHING FOR THE
MAPLE PRODUCER**

**Grimm, Lightning Evaporators,
Lamb Tubing and Supplies,
Bacon and Kress Jugs.**

ORDER EARLY AND SAVE

**HAROLD TYLER MAPLE FARMS
607-638-2921 Westford, N. Y. 13488**



Sherwood

MEDICAL INDUSTRIES

"MAPLE POWER" NEWS BULLETIN FOR 1978

A TEAM OF SUGARBUSH TRAINED SALES REPRESENTATIVES IS BEING FORMED TO ENSURE PROPER INSTALLATION IN YOUR SUGARBUSH!

Yearly tubing installation seminars will be supervised by these factory-trained people! Our target is to supply tubing systems, backed by 100% performance guarantee and service, with optimum performance and economics for maximum yield! Compare the truly outstanding proven performance and weathering resistance of the "Maple Power" system against all competition (U.S. or Canada) at any price!

NEW THIS YEAR:

MODULAR SCREW - IN MAINLINE FITTINGS; STACKABLE, ALLOWS ROTATION OF FITTINGS TO PREVENT TUBING KINKING -

PRICING: \$.95 ($\frac{1}{2}$ "), \$1.10 ($\frac{3}{4}$ "), \$1.25 (1")

COMPLETE WITH BASE FITTING AND 4 CONNECTORS

1977-78 PRICING SPOUT/TEES (SAME AS LAST YEAR)

PER SET (1 spout, 1 tee, 1 plug) : \$.23 per set

NOTE: NEW: spout/tee plugs will not blow out @ 70 PSI.

1977-78 TUBING PRICING (NO CHANGE FROM LAST YEAR)

Food-Grade Guaranteed (900' per box)

New Color Maximum Weather Resistant Green-Same Formula as Smoke

1 - 5 BOXES (up to 4500') : \$.45 per foot

6 - 22 BOXES (5400' - 19,800') : \$.035 per foot

23 and up (20,700' and up): \$.03 per foot

AVAILABLE: 100# TEST, VIRGIN, NSF APPROVED BLACK PIPE:

$\frac{1}{2}$ " , 400' coil: \$.055/ft., $\frac{3}{4}$ " , 400' coil: \$.085/ft., 1" , 100' coil: \$.12/ft.

EXCLUSIVE "MAPLE POWER" TECHNICIANS

U. S.

(more to be added in your area)

Aaron Hall, Maple Syrup Supplies, Pottsville, Michigan 48876 . . .	517-645-7305
John Roth, Roth Sugarbush, Cadott, Wisconsin 54727 . . .	715-289-3665
Hilton Foote, R. D. 3, Middlebury, Vermont 05753 . . .	802-462-2472
Chuck Hoag, West Chazy, New York 12992 . . .	518-493-5444
Bascom's Sugar House, Alstead, N. H. 03602 . . .	603-835-6361
Bill Webber, Farmington, Me. 04938 . . .	207-778-4234

<u>CANADA</u> Ian Austin, Halifax, Nova Scotia . . .	902-429-6995
Don Atkinson, Barrie, Ontario . . .	705-728-5848

Freight Collect or Pick Up at Factory: Payment With Order



Contact: MIKE BERLINER, Sherwood Med. Ind. Inc., Box 147, Argyle, New York 12809 U.S.A.
Phone: (518) 638-8222

FROM THE CHAIRMAN

Thanks, folks, for having enough confidence in me to elect me chairman of the North American Maple Syrup Council.

We had a very interesting meeting in Portland, Maine. Their Maple Producers Association and Rex Alwin, past chairman, did an excellent job conducting the meeting.

Old business for the 1977-78 year includes finalizing many years of work on a uniform U. S. and Canada grading rules and regulations, and adapting a U. S. grading law that will be acceptable to all states.

New business includes the possibility of having a National Maple Queen contest in conjunction with our Council meeting next fall. Any states that have a maple queen and are interested in this, please let me know. Simple rules for judging queens could be:

1. Must be single, between 16 & 21 years old.
2. Points to be judged by:
 - (a) Attractiveness and personal appearance - 25 pts.
 - (b) Ease in public and capability of meeting people - 25 pts.
 - (c) Knowledge of maple production and marketing - 50 pts.

I was able to attend the I.M.S.I. meeting at Arthabaska, Quebec, on the same trip. We, in the maple industry, are fortunate to have the people willing to give time and effort to make this organization function. They have come a long way since 1975, made a few errors, but who hasn't. Let's work with them and help make our industry prosper.

Gordon Brookman

NEW YORK MAPLE TOUR

Frank J. McNicholas
Regional Extension Specialist
Plattsburgh, New York

Clinton County hosted the New York State Maple Tour on August 17-18, 1977, with over 250 people attending.

The first stop was at the Miner Institute Research and Demonstration Sugar Bush near West Chazy. Sap from 3000 taps is collected by pipeline with the aid of vacuum pumps. Each year over 2000 people visit the sugar house which included an electric generator, a water wheel for pumping sap, a pre-heating coil and diverter baffle to increase evaporator efficiency and use of condensate to keep syrup hot during canning.

The second stop moved to Barry Branon's sugar house. The 12,000 tap operation is handled with a minimum of labor. 11,500 taps are on vacuum with thermostatic controls and sap from 5000 taps goes directly to the sugar house which featured two 6 x 14 oil fired evaporators with sap level warning devices, automatic drawoff, pressure filters and battery operated water filters for clarifying sap. A domestic hot water heater converted to steam maintains syrup canning temperature at 180 to 190 degrees F.

The final stop of the day was at the George Deno farm. The modern sugar house and sales room has a 5 x 14 oil fired evaporator to handle the sap from 8000 taps. Sap is collected mostly in buckets. Some sap is purchased from

neighbors. A system of water filters is used to filter sap and a steam pre-heater increases efficiency.

At the evening program held at Holiday Inn, Plattsburgh, Lewis Staats, Extension Specialist, served as Master of Ceremonies. He introduced Gordon Brookman, South Dayton, newly elected President of the NYS Maple Association. He was followed by Max Neal, the outgoing President and Dave Garrett of Burlington, Vermont, who discussed a maple syrup flavor survey being conducted with producers. Frank McNicholas, Regional Extension Specialist, showed slides on the Production and Marketing of Apples in Clinton County.

Edward Gardephe, Senior Wildlife Biologist, Ray Brook, New York showed slides on a program of restoration of salmon and trout in Lake Champlain. The presentation raised numerous questions on the re-stocking program and fish management.

The tour re-assembled August 18 at the Earl Parker farm. A family enterprise for over 60 years, Earl and his family install 8000 taps and purchase sap from an additional 1500 taps.

The new sugar house has a 6 x 16 oil fired evaporator, pre-heater and

large pressure filter. The entire maple syrup crop is retailed at the sugar house.

One of Parker's sugar bushes has had a severe infestation of the "Maple Leaf Cutter." This insect can devastate the leaf surface of maples and other deciduous trees. The infested sugar bush had a distinct yellow-brown color in contrast to the natural green of healthy maples. Due to the weakened condition of the stand, it is probable that the bush will not be tapped in 1978 or 1979. Spray treatments may be utilized next spring to reduce the insect population.

The tour moved on to a nearby section of Miner Institute woodland where Dr. Robert Morrow, Cornell University, discussed sugar bush management in a demonstration plot where thinning of the stand had been carried out. The demonstration brought out many of the points in Morrow's publication "Sugar Bush Management."

The final stop of the tour was at the Sanger family sugar house. This 2500 tap operation uses buckets, primarily with 400 taps on tubing. Sap from another 500 to 1000 taps is purchased. Each spring, during the boiling season, the Sangers cooperate with a local square dance club and pancake dinners are served to over 1000 people on a weekend.

During this stop Walter Humphreys, retired Maple Specialist for Ontario, explained methods he uses in judging maple syrup at the Royal Winter Fair in Toronto.

The tour proved to be an excellent one with interesting, unique stops and a wealth of information presented during the two days.

**WANT TO SAVE LABOR
AND BOILING TIME?**

**EVAPORATOR
GAS BURNERS**

**Manufactured By
ELMER WINTER**

**11171 Sisson Highway
North Collins, N.Y. 14111**

**Engineered for the Job
Clean Pans, Instant Heat, No Soot
Proven since 1952**

**No Electricity Needed
No Service - Nothing to Wear Out**

**CAN BE USED IN ANY
EVAPORATOR**



IF YOU MAKE MAPLE SYRUP YOU NEED OUR CATALOG

HERE ARE JUST A FEW OF THE ITEMS AVAILABLE



MODERN SAP COLLECTION
Throw-Away Bag



Trouble With Moldy Syrup?
Use **FERMIBAN**
Inexpensive!



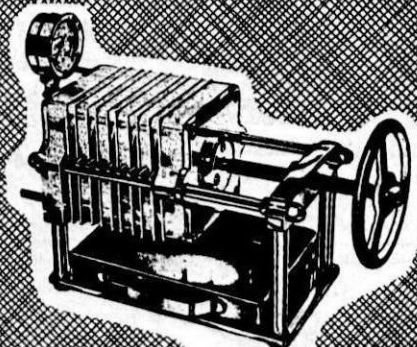
TAPERED BUCKET
BRUSHES
Full Size



REFRACTOMERS
For Extreme Accuracy
In Syrup Testing



Old Fashioned Earthen Jugs
All Sizes
2 Oz. Up To One Gallon



PRESSURE FILTERS FOR
SPARKLING CLEAR SYRUP



POLETHYLENE
LINERS
For Leaky
or Rusty
Buckets

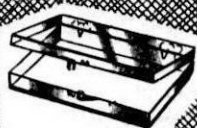


CANDY CUPS

GOLD FOIL
Pressure Sensitive
NAME STICKERS



Light Weight
Big Capacity
GATHERING PANS



Plastic As Well As Paper
CANDY BOXES—Many Sizes



Glass Jugs
Bottles - Decanters
Plastic Bottles
and Jugs
All Styles and Sizes
of Syrup Cans

Non Toxic Paint
For Buckets and Tanks



ALL MAKES
OF EVAPORATORS

SEND FOR A
FREE COPY
OF OUR CATALOG



REYNOLDS

SUGAR BUSH INC.

ANIWA, WIS. 54408 Ph: 715-449-2057

**SHOW OFF YOUR FANCY
SYRUP IN**

JUGS BOTTLES JARS

**MAPLE PRODUCTS SELL
BEST IN GLASS**

**WE ALSO CARRY MANY
TYPES OF PLASTIC CONTAINERS
INCLUDING THE KRESS JUGS.**

Send for complete list.

**M.R. CARY CORPORATION
219 Washington Square
Syracuse, N.Y. 13201**

THE NATION

Past President of the North American Maple Council, Linwood Lesure of Ashfield, Massachusetts was recognized September 22 at the Eastern States Springfield Exposition in Springfield, Mass. as the "1977 National Outstanding Tree Farmer". The award was presented by Governor Michael Dukakis in the Massachusetts Building during Massachusetts Day activities. Lin achieved this award in competition with private woodland owners, 34,400 in number, who own 77 million acres of forest land in the fifty states. Lin was chosen the New England Regional winner and competed with other Regional Tree Farm winners for the finals sponsored by the American Forest Institute. Among those receiving regional awards

Coombs

**MAPLE
PRODUCTS, INC.
JACKSONVILLE, VERMONT
05342**

tel: 802-368-2345

Dealer for a full line of maple sugaring equipment specializing in "Leader" and "King" evaporators.

Many sizes of gathering and storage tanks kept in stock as well as the small utensils used in making maple syrup.

Buyer of bulk maple syrup.

Processor and packer of maple syrup and candies in consumer packages.

N'S BEST TREE FARMER

was maple producer Stuart Decker of Brushton, N. Y.

Lin has taken 183 acres of typical family-owned New England land and made it a productive forest of considerable significance. The tract is producing maple sirup, Christmas trees, firewood, lumber and has been used for recreational enterprizes. Over 75,000 Christmas trees have been planted and, with Lin's management, many have produced more than a single tree from a seedling by a method he has perfected in his stands from turned up branches left when the tree is harvested. "Turn up" trees are harvested later and also produce greens for wreaths. The sugar bush has taken advantage of tubing installations and pumps since 1948 to overcome rough terrain and the sugar house is set up to allow visitors to see every step of the process and to enjoy sirup on many products. The National Council visited the Lesure sugar house when it met in Western Massachusetts when Lin was President. In 1976 Lin and Vera Lesure celebrated their 50th wedding anniversary in a new home constructed in large part from the lumber cut from the family forest.

In addition to his own reading on forestry, Lin has used the expertise of his State Extension Service and the Mass. Service Foresters. Richard Kulis, the Service Forester from Amherst, has been his advisor during most recent forestry activities. Lin was born on his farm in 1904. The farm had been in the family for nearly 100 years at that time. It was operated as a dairy until 1952 when, after a heart attack, Lin



See, also, cover picture.

was forced to give up dairying. He then decided to concentrate on forest products. His philosophy has been to cooperate with the land, "I try to help the land to do what it wants to do" is his guide.

In addition to Tree Farm work Lin Lesure is an active promotor and participant in conservation and good forestry. He is actively involved in several maple sirup organizations, in Town, County and State government and in farm and forestry organizations; over 30 at last count. He is also a good parliamentarian and spokesman for those organizations he is involved with.

This is the second National Tree Farmer of the Year award by the American Forest Institute. Last year's award, the first, went to a Florida pine farmer, Fred Barber, former county agent and farm advisor for several years in Libya.

THE ADAMS
extend

*Season's
Greetings*

TO EVERYONE!

WE'VE
EVERYTHING FOR THE
MAPLE PRODUCER
FROM TREE TO CONSUMER

PLEASE : Order Early

BULK SYRUP

USED EQUIPMENT

**Smada
Farms
Inc.**

Star Rt. Rt. 41 N
GREENE, N. Y. 13778
607-656-4058

LIGHTNING GRIMM
KRESS LAMB

PRECURSORS IN MAPLE SAP AFFECT SYRUP QUALITY

Mariafranca Morselli, Botany Dept.,
Vt. Agric. Exp. Station, University of
Vermont, Burlington, Vt. 05401.

The maple industry annually faces changes in syrup quality: darkening, off-flavors, or a combination of both. One environmental factor responsible for changes in color and flavor of maple syrup is well known: excessive rapid temperature increase and prolonged warm spells affect the chemical composition of the sap by speeding the growth of microorganisms and/or triggering physiological changes in the maple trees.

In previous research we have found that:

- (1) darkening of syrup color and caramel flavor in syrup are associated with an increase of invert

BUDDY SYRUP

Convert to marketable grades
by new FDA approved process
for information and prices contact
CLAUDE HILLS, Consultant
Flourtown, Pa. 19031
(215) 233-0132

sugars in sap,

(2) darkening of syrup color with strong maple flavor is associated with an increase in phenol-reacting compounds, and

(3) off-flavor (in particular "buddy" flavor) in light - or dark-colored syrups are associated with an increase of free amino acids. Willits (1965)¹ supports the hypothesis that "buddy" flavor is accompanied by an increase in free amino acids in the sap.

To answer the many questions that these preliminary findings pose, we have engaged in a long-term research project that will attempt to evaluate and to determine the source of the precursors in maple saps responsible for color and flavor changes in their processed syrups. We will work with fresh and freeze-dried saps, collected with aseptic methods from individual trees, and saps gathered from the main plastic lines at the Proctor Maple Research Farm during at least 3 seasons. All saps will be monitored for mi-

croorganism number and type. Samples of the same saps will be boiled to syrup and analyzed with the saps. We hope that our research effort will allow for better understanding of:

(1) the metabolic changes occurring in maple trees during the sap flow season, and

(2) the selective effect of microorganism on the natural composition of the sap. This in turn will allow for reliable and effective means of controlling sap collection and storage.

1. Willits, C.O. 1965 Maple Syrup Producers Manual. USDA, ARS, Agr. Handbook 134.

PROCTOR MAPLE RESEARCH FARM
Botany Department
Vermont Agric. Exp. Station
University of Vermont
Burlington, Vt. 05401

Research progress reports presented at the North American Maple Syrup Council Meeting in Portland, Maine, October 16, 17, 1977.

American Maple Products

Newport, Vermont 05855

- produces maple syrup,
- buys bulk Maple Syrup from other producers,
- packs Pure Maple Syrup,
- makes Maple Candies, Maple Sugar and Maple Butter,
- wholesales these products to the retailer
- and supplies leading food manufacturers with Bulk Maple Syrup or Maple Sugar.

CAN WE HELP YOU WITH YOUR MAPLE REQUIREMENTS?

LETTERS:

ARCHIE'S SUGARBUSH

Dear Editor,

My wife, she sez, Truthful Archie, (sometimes she calls me honest Archie), tell that nice Mr. Editor about winning first prize for maple at the Calico County Fair.

Well, maybe, I'd better before I forget. Ya-see we had a den of mugwumps in the fence corner by the big hickory tree (they loves hickory nuts).



R. R. 1,
ST. EVARISTE. BEAUCE CO.
QUEBEC, CANADA

418 459 6649
203 747 2863
603 837 2509

BULK MAPLE SYRUP

**Government inspected
Grades Guaranteed**

**LOWEST PRICES AND
ASSURED SUPPLIES AVAILABLE
WHEN TENTATIVE ORDERS**

**ARE PLACED IN THE FALL.
NOW WAREHOUSING
IN**

**N. H. and VT.
English Speaking**

**Don't be caught short
next Spring. Call Now!**

That part of the sugarbush was always wet and the horses had trouble draggin the mudboat through the mud.

Now mugwumps loves water, especially the speckled ones which we had. So I hitched up Ole Nellie to a breaking plow and plowed a ferrow to the mugwumps den. The water started running immediately. It was wet that Spring and a lot of water ran down that hole. In fact some called it an underground river.

One day I climbed down and found the sugar tree roots hanging from the criling. That summer I trained a pair of those mugwumps to pull a small boat up stream. They is good swimmers. Tapping time I went to the cave with my buckets, hung a bucket on each broken root and waited for them to fill. Each bucket was exactly 231 cm above the water. The gathering tank was exactly 234 cm tall. And as the mugwumps pulled the tank each bucket was hit and emptied automatically. This cut gathering time by 47½%.

We had a good thing going but the Union of Amalgamated Sap Gathers found out about it and set up a picket line. The Mugwumps would'nt cross the picket line. The season was over by the time I got an injunction to remove the picket line and we were advised by the FBI and the EPA to change plans for gathering the following year.

We didn't have to worry about gathering sap the next year because a tornado blew all the trees down and that put us out of business.

Sincerely,

Archie

SUGAR BUSH SUPPLIES CO.

- COMPLETE SUPPLIER TO THE MAPLE PRODUCER
- WE STOCK KRESS, BACON, LAMB TUBING SYSTEM
- BEAUTIFUL AUTUMN LEAF CANS
- LABELS & CREAM TUBS
- LEADER, KING, VERMONT EVAPORATORS NEW & USED

**2611 Okemos Road
Mason, Michigan 48854
Tel - (517) 349-5185**

**GIVE US A CALL OR
WRITE FOR CATALOG**

WINTER HOURS FOR AMERICAN MAPLE MUSEUM

The American maple museum will be closed for the winter from October 1, 1977 until early spring. We will be open for special appointments at anytime, so if you or a group would like to visit the museum, just let us know.

The gift shop will be open of Thursday and Friday from 10:00 a. m. to 4:00 p. m. until Christmas.

Thank you and hope you will make it a point to visit the gift shop and museum. For further information call 346-6654.

SOULE EVAPORATOR & CAN COMPANY

Fairfield, Vt. 05455, Phone: 802-827-4467

Famous, high quality "Canadian Lightning" sugaring equipment is available at Factory Direct Prices. We carry a complete line of storage tanks, gathering tanks, evaporators (wood, oil or gas), finishing outfits, filters and other supplies.



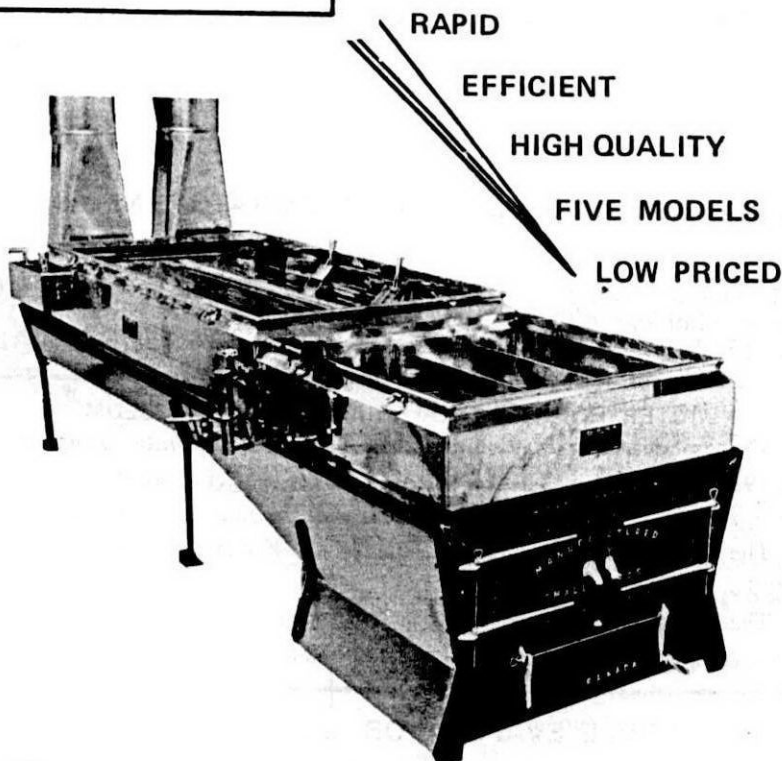
Bulk syrup — bought — sold — all grades.

Fair prices — one barrel or one thousand — all grades.

EVAPORATEURS
Lightning
EVAPORATORS

YOUR FASTEST WAY

TO MAPLE SYRUP



RAPID

EFFICIENT

HIGH QUALITY

FIVE MODELS

LOW PRICED

✿ THE MODERN EVAPORATOR FOR PROGRESSIVE PRODUCERS SEEKING QUALITY PRODUCTS WITH SPEED OF OPERATION.

✿ MANUFACTURERS OF A COMPLETE LINE OF MAPLE SYRUP SUPPLIES.

Phone Or Write For Your Nearest Distributor.

Catalogues Available Upon Request.

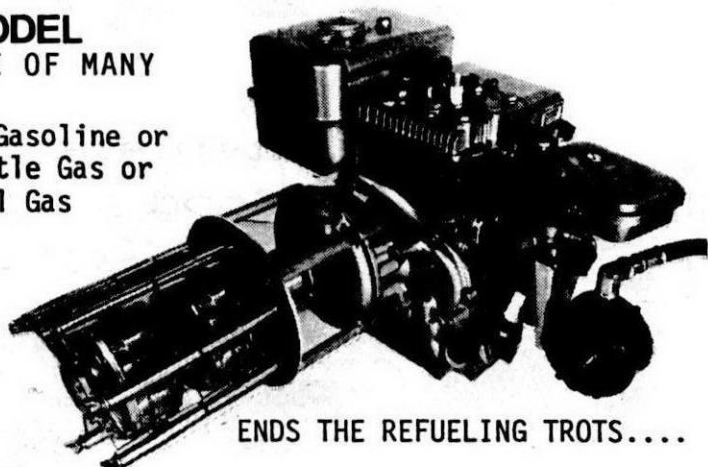
SMALL BROTHERS INC.

Dunham, Quebec, Canada. Telephone (514) 295-2441

WHAT'S NEW FROM THE **Sapsucker?**

A NEW MODEL ONE OF MANY

Burns Gasoline or
LP Bottle Gas or
Natural Gas



ENDS THE REFUELING TROTS....

A NEW LINE

THE NEXT BEST THING TO DIESEL
We sell a full line of LP Gas and Natural Gas
Conversion kits for most small engines.
Send us your make and model number for a quote.
New, converted engines also available.

A NEW DEALER FOR CANADA

FOR OUR NORTHERN FRIENDS
Walter Humphreys, B.Sc (AGR.)
Humphreys Maple Products Ltd.
29 Sunnidale Road
Barrie, Ontario L4N 1G6
Ph. 705-737-3386

A NEW NAME

THE SAME CREW

SUGAR CAMP, INC.

Route 2, P. O. Box 337
Rapid City, Michigan 49676
Ph. 616-331-6328

KRESS Jugs



Containers for the
food product of
QUALITY



Half Gallon,
Quart, Pint
& Half Pint jugs of
QUALITY

Kress Creations, Inc.

339 Christian Street
Oxford, Conn. 06483
Phone (203) 264-9898

Classified

FOR SALE - storage tanks. 4 - 35 bbl round bottom Grimm storage tanks, \$190.00 each. 1958 - 2 ton International truck with 1000 gal. tank. Vacuum filled, no pump needed. All very good condition. Sipple's, Bainbridge, N. Y. 607-967-5858.

40" x 12 all stainless evaporator, 2 x 6 evaporators, gathering and storage tanks, used; Steam finishing unit and 15 h. p. oil fired boiler. Lots of small used items SMADA FARMS Inc., Star Route, Greene, N. Y. 13778. 607-656-4058.

FOR SALE - Used evaporators 5' x 12', 3½' x 12' Small Bros., 3' x 12' Grimm, 4' x 12' Teknik, others. Used buckets, covers and spouts galv. and alum. Any quantity. Also misc. Michael Girard, 11 Village Rd. Simsbury, Conn. 06070 (203) 658-5083.

USED - Evaporator - 4' x 12' King Stainless front pan - oil fired - Excellent condition - \$1950. L. Cooley, Box 57 Oxford Mobile Manor, 1940 Lakeville Rd., Oxford, ML 48051.

ANNOUNCING - - New distributor of Small Brother's Lightning Evaporators, gathering & storage tanks, sap vacuum equipment, and a complete line of maple syrup equipment. We sell Canadian Flo-master Tubing, Sherwood Medical Tubing, used buckets, and bulk syrup - all grades. Catalog mailed. BRUCE & KENNETH BASCOM'S Sugar House, Alstead, New Hampshire, 03602, Tel. 603-835-6361 or 2230.

**APPROVED LABELS FOR
MAPLE SYRUP, CREAM & SUGAR
Pressure Sensitive Labels & Tapes
for use on Glass, Plastic or Metal
Containers**

**ATTRACTIVE COLORS and SIZES
for information, write to
WILLIAM L. CHALMER**

150 Traverse Blvd., Kenmore, N.Y. 14223

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.

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, Wisc. 54408. Write for our supply catalog. It's Free!

ANNOUNCING - The Ontario Distributor of the famous SHERWOOD MAPLE SAP TUBING and the many pipe & tubing FITTINGS. WE ALSO CARRY - thermometers, refractometers, filters, kent jugs and the popular BACON JUGS etc. Call or write today for more details to: Don Atkinson, R. R. 1, Barrie, Ontario, Canada. L4M 4Y8, Tel. (705)-728-5848.

FOR SALE - One 4x12 Lightning Evaporator, complete oil fired with steam hood and automatic take off. Excellent condition. WINDY MOUNTAIN FARM Birch Hill Road, Blandford, Mass., 01008 Tel. 1-413-848-2277.

Canadian Lightning Evaporators - in southern New England. BOB COOK, Worthington, Mass. 01098. (413) 238-5827.

6'x18' Leader Evaporator, flue pans 6'x5', 6'x6', syrup pan 6'x7' stainless steel side compartments, with steam hoods, other used equipment on hand: Tanks, Sugar & Cream Machines, Buckets, etc. SUGAR BUSH SUPPLIES CO., 2611 Okemos Road, Mason, MI. 48854. Ph: (517) 349-5185.

FOR SALE - 2½ x 8 Leader wood-fired evaporator, custom aluminum hoods, stacks, (607) 533-4160 evenings.

**IN STOCK:
LAMB TUBING SUPPLIES
Electric Tappers**

**GORDON H. GOWEN
Tamarack Farm**

Alstead, N. H. 03602 835-6531

THE BACON JUG



The Dealers and Associations listed on the following page can supply their customers and members with a complete line of "Bacon Jugs" from 8oz. to one gallon — Individual Mailing Cartons for pint to gallon sizes. Shipping Cartons for 12/8oz., 12/Pint, 12/Quart, 6/ Half-gallon and 4 Gallon jugs. Labels, Poly Bags, Jars and other Maple Supplies.

Unbreakable Polyethylene Jugs are printed for Pure New Hampshire, Vermont, New York, Maine, Pennsylvania, Ohio, Virginia, and "all state" Maple Syrup - Ontario and Quebec Maple Syrup.

CUSTOM PRINTING, too.

See your
dealer
or write

BACON'S SUGAR HOUSE

JAFFREY CENTER, NEW HAMPSHIRE 03454

(603) 532-8836

DEALERS & ASSOCIATIONS CARRYING BACON'S JUGS

R. N. Johnson, Walpole, NH 03608	(603) 756-3321
N. H. Maple Producers Assn., Warehouse: Rt 106, Loudon, NH	(603) 783-9961
Richard Moore, RFD No. 8, Concord, NH 03301	(603) 267-8217
Massachusetts Maple Producers	
c/o Russell Davenport, Shelburne Falls, MA 01370	(413) 625-2866
Lesure Farm, Ashfield, MA 01330	(413) 628-3268
Donald Amero, W. Woodstock, VT 05091	(802) 457-3722
Clark Brothers, Wells, VT 05774	(802) 325-3203
The Dakin Farm, Ferrisburg, VT 05456	(802) 877-2936
Gordon Eurich, Waitsfield, VT 05673	(802) 496-3869
H. W. Leach, Waterville, VT 05492	(802) 644-2488
Leader Evaporator Co., St. Albans, VT 05478	(802) 524-4966
Vermont Sugar House, Exit 3, I-89, So. Royalton, VT 05068	(802) 763-8809
Justus 'Dutch' Asthalter, Neversink, NY, PO Parksville, 12768 .	(914) 292-8569
Frank Barney, Sherman, NY 14781	(716) 761-6071
W. Barry Branon, 31 Tremblay Ave., Plattsburgh, NY 12901 .	(518) 563-1063
Lansing Burdick, 335 East Rd., Stephentown, NY 12168 . .	(518) 733-5591
Campbell's Maple, Smyrna, NY 13464	(607) 627-6653
Charles R. Emerson, RD 1, Alfred Station, NY 14803 . . .	(607) 276-6481
Bill Kent, Jr., RD 1, Franklin, NY 13775	(607) 829-8262
Leo W. George & Sons,	(716) 591-1531
Rt 77, Bennington, PO Strykersville, NY 14145	(716) 591-1766
Pusca Brothers, Great Valley, NY 14741	(716) 699-2113
Claude Sisson, Sr., Central Bridge, NY 12035	(518) 234-3194
Ralph VanBrocklin, RFD No.2, Canton, NY 13617	(315) 386-3036
John Wiggers & Sons, North Clymer, NY 14759	(716) 355-2511
Neil C. Wright,	(315) 245-2450
28 Liberty St., Camden, NY 13316	(315) 245-1434
J. Curtis Dom, PO Box 56, Wellersburg, PA 15564	(814) 324-4414
Northeastern Pennsylvania Maple Producers Association	
Court House, Honesdale, PA 18431	(717) 689-2353
Potter - Tioga Maple Producers Association	(814) 274-8540
Robert McConnell, Coudersport, PA 16915	(814) 274-9143
H. W. Russell & Sons Maple Farms, Rome, PA 18837	(717) 247-7361
Sugar Bush Supplies, 2611 Okemos Rd., Mason, Mich 48854 .	(517) 349-5185
Kinney & Hodgkins Maple Supplies, Thorndike, ME 04986 . .	(207) 568-3683
Kinney & Hodgkins Maple Supplies, Yarmouth, ME 04096 . .	(207) 846-4570
Titcomb's Dairy, Farmington, ME 04938	(207) 778-4959
Wyman W. Manes & Son, East Orwell, Ohio 44034	(216) 583-2388
Richards Maple Products, 545 Water St., Chardon, Ohio 44024	(216) 286-4160
O. C. Stevens & Son, Maple Lane Farm, Mt. Gilead, Ohio 43338	(419) 946-3300
Reynold's Sugar Bush, Inc., Aniwa, WI 54408	(715) 449-2057
Steve Berman, Monterey, VA 24465	(703) 474-2902

MAKING

LEADER

**EVA
CO.**

AAILABLE

Known for Quality
since 1888

PRODUCTS OF

Pipeline - Mapleflo / Lamb
Buckets - Galv. - Plastic

Tree Tappers - Gas & Electric

LASTING

Aluminum Steam Hoods

Finishing Units

Filter Tanks

ECONOMY

Cans — Cartons

Bacon / Kress Jugs

May We extend our Very Best Wishes

We at LEADER try to be a Complete

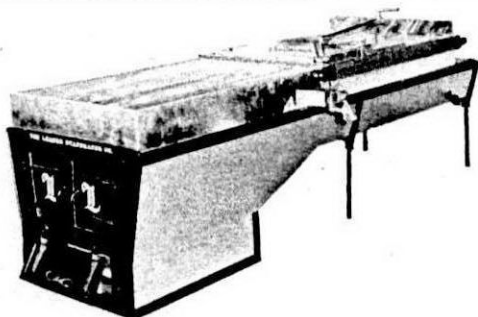


Continuous Service To The
Maple Industry

Tel. ac: 802-524-4966 or 524-3931

PORATOR INC.

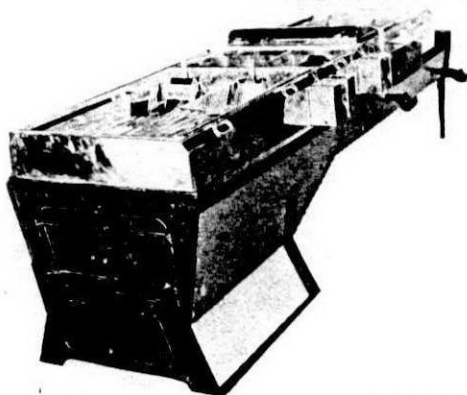
LEADER SPECIAL EVAPORATORS
MONITOR TANKS
WARNER SPOUTS



KING EVAPORATORS
KING TANKS
SOULE SPOUTS



VERMONT EVAPORATORS
VERMONT SPOUTS



for the Coming Holiday Season!

Supplier to the Maple Producer.

owned and operated by people interested in MAPLE to better serve
the MAPLE Producer — Contact us for all your MAPLE needs.

Leader Evaporator Co. Inc.

25 Stowell St., St. Albans, Vermont 05478



Wishing you a Christmas that is bright with promise,

glad with hope, and blessed with peace and joy.

Bob Lamb