

# NATIONAL MAPLE SYRUP DIGEST NATIONAL



Vol. 19, No. 2

July 1979

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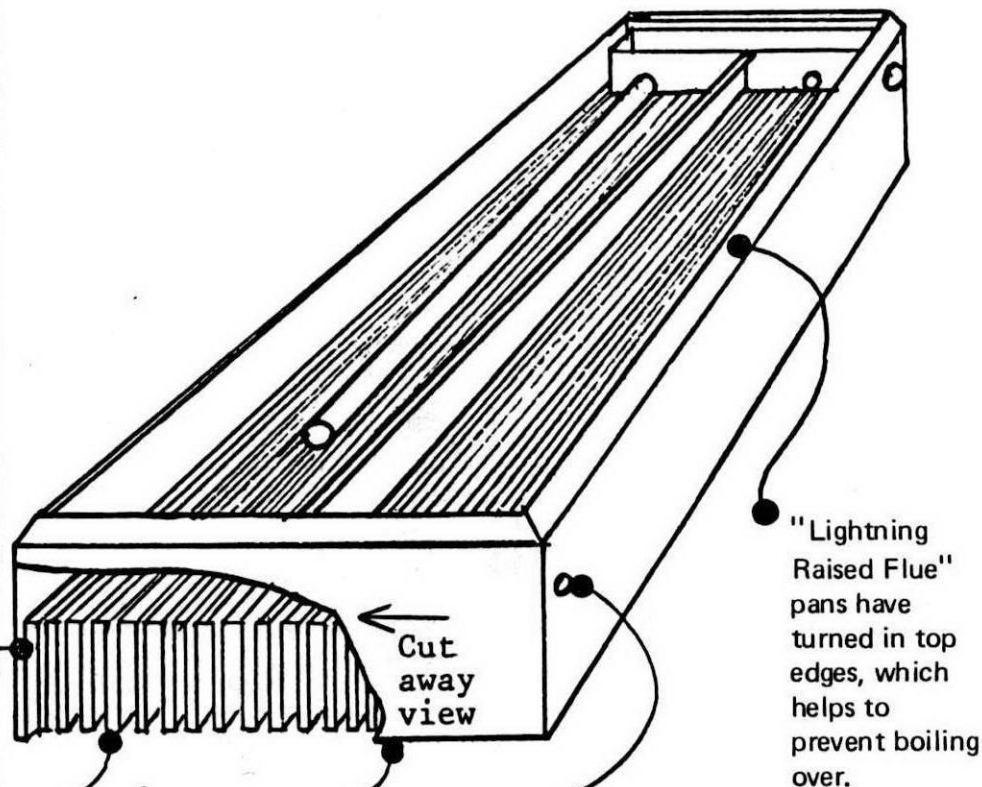
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# Editorial

## NEW YORK TOUR

The New York Maple Tour will be held August 2 & 3 in Cortland Co. See notice in this issue.

## VERMONT MAPLERAMA

We have heard, through the grapevine that the Vermont Maplerama will be August 10 & 11 but have had no official notice of the time or place. If you are interested, a letter to Ray Foulds, Extension Forester, Univ. of Vermont, Burlington VT 05401 will bring you more information.

## COUNCIL MEETING

The North American Maple Syrup Council annual meeting will be held October 22 & 23 near Deerfield, MA See article in this issue.

## I. M. S. I.

The International Maple Syrup Institute will hold it's annual meeting in Sherbrooke, Que., October 24 & 25 (unofficial) See: "From the Chairman" in this issue.

## STATE OF THE DIGEST

While the receipts of contributions is much better than before, we would like to remind those who haven't sent theirs in to do so right away. It's too early to really tell how we're doing, but we know we will need everyone's help to come out on top.

## MAILING LISTS

My "gripe" for this issue is about the mailing lists we receive.

Several times, at the Council meetings, I have asked the delegates to have their association Secretaries send me the lists of additions, deletions, and address changes. I have even showed them a membership card some associations use that has the question? "Do you receive the Digest" answer: yes or no. From this they can easily compile a list of who does not get it.

However, I guess word hasn't traveled from the delegate to the secretary because some still persist in sending me their complete list, the only instruction on it being: "Please see that everyone gets the Digest." This means I have to sort through thousands of cards to find the few who are not receiving it.

Also, most lists are compiled by county and then alphabetically by name. Neither of these do me any good. The mail has to go numerically by zip number. I have to keep my card file alphabetically by town (postoffice) and then alphabetically by name in that town because some folks still don't bother to include their zip number.

Alphabetically by town is the way I'd like to have them, but if you'd send just the additions, deletions and changes, I won't be too critical about the order.

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# LETTERS:

Dr. C. O. Willets  
Medford Leas  
Medford, N J 08055

Dear Mr. Sipple:

It is hard to realize that 10 years have passed since I retired. To begin with, we moved to our home, which we had just completed, on the Jersey shore. There we planned to stay for at least 10 years. Due to unforeseen developments we left after 4 short years to go live in a (Quaker sponsored) retirement community. Here, as their slogan states, "to live a care free life."

While at the shore I was able to put some of my graduate school training to work, helping to solve their drinking water problem and to head their Board of Health.

Here at Medford Leas I keep busy with flower gardening, handling the spray program of our large, resident's green house, the camera club, putting on our 18 hole putting green, doing all of the shopping for the 2 of us, and last but not least, looking after my dear wife, Mildred, who, as you know, has had M.S. for many years, and of course there is T.V.

Even though these activities keep me busy (not bad for one almost 80) I think a great deal about the maple industry and of the many and wonderful friends who comprise it. My only contact with you and one which I prize most highly is the "Maple Syrup Digest." From it I get the state by state, and year by year maple crop reports, accounts of the activities of the different maple syrup associations and your maple tours, reports of current re-

search, the going prices of sap and syrup. I even enjoy reading the ads for they too help me to picture what is going on. Most of all, however, I look forward to reading your letters as well as the articles which you write. Then, of course, there are Lloyd's editorials — I take them as if they were written directly to me.

Typically, I was much interested in our good friend Lin Lesure's article (Digest, Feb., 1979) about the drop in the sugar content of sap obtained from vacuum operated lines. I recall most vividly that on one of my visits to his farm, shortly after he had installed a vacuum system on part of his operation, his exuberance over the increased sap flow obtained. It takes a lot of intestinal fortitude to reverse ones opinion as Lin has done.

You all know the old saying "You can take the boy off the farm, but you can't take the farm off the boy." Well, that applies to me also. Sure I have been separated from actual participation in all matters related to the maple industry but my thoughts are ever with you.

Words fail me to express to all of you my great joy, when after 8 years of retirement I was invited to attend the 1977 meeting of the International Maple Syrup Institute and be awarded an Honorary Life Membership. It was a thrill to know that my work and me as a person were still remembered. Then to put the icing on the cake, I was invited in May of the following year to come to Beaver Falls, N. Y. to be inducted in the Hall of Fame of the American Maple Museum. It caused my cup to runneth over. It was a joyous occasion not only to receive this recognition but to have my staunch friend,



Lloyd Sipple, introduce me, and also to share the platform with two wonderful men, Robert Lamb and Verne Wicks who too were inducted into the Hall of Fame. My association with these men goes back to the early days of my maple career.

With my best and kindest regards,  
I am

Sincerely,  
C. O. "Will" Willets

## Thoughts on Buckets, Tubing and Pumping

by  
Malcolm Franz  
Vermont Dept. of  
Forests, Parks & Rec.

1. A producer should buy an instrument to test his sap sweetness to see if anything is wrong and if the sap is worth evaporating at his cost of fuel. Cheap insurance.
2. Sugar is produced in the ray cells from starch, the change made by enzymes when the wood temperature at the ray cell location is approximately 40 to 48 degrees Fahrenheit. This will happen during any part of the dormant season. If the wood is too cold or too warm sugar is not produced. Only that sugar present in the cells will be available for the water to dissolve as it flows through the area.
3. Theoretically, it might be possible for sap to flow with little or no sugar in it, if wood temperatures are unsuitable. I have not encountered it, as your friend did, however.
4. Sap as we normally know it, comes at a season when wood temperatures are usually correct or close to it. Sap in the summer, however, shows

almost no sugar worth mentioning.

5. We have found that the chief gain from vacuum so far has been the production of sap on days when our buckets did not run, or when even our gravity tubing was only trickling. Often on these days, we would make no syrup at all if we did not have a vacuum.

6. If there proves to be a drop in
- Con't. on page 13

## FROM THE CHAIRMAN MY VIEW OF MAPLE, 1979

It looks as though New York State had nearly an average year if there is an average year any more. Some areas made more and some less with some having the best season in years. As near as I can find out the U. S. crop was down a little but Canada had a good crop so as a whole the industry held it's own.

Maple syrup has been selling good in spite of inflationary prices moving readily at around \$18 per gallon where it is asked. This proves you can get a fair price for your product if you ask it.

What bothers me is the way producers refuse to increase their prices in proportion to inflationary increases. This reduces their margin of profit. As the old timers give up or pass away the younger generation takes a long look at the maple operation. They see hard work and a poor margin of profit and decide to do something else. So another maple operation falls by the wayside. The woods are either cut off or let stand idle and the number of producing maple trees continues to decline.

Making maple syrup, if run on a business like basis can be interesting and profitable. However, with so much



competition within the industry by our own producers holding the prices down and competing against each other instead of cooperating and working together, how are we to survive?

Looking at it from another angle, we are continuing to be a smaller minority as an industry. If we are to survive under political pressures and

bureaucracy we must organize and work together. We must get a fair break tax wise, market wise, etc., or we will be squeezed out by rules and regulations we can't operate with.

I sincerely urge every maple producer to join and support their own state or provincial organization, join and send delegates to the North

## Record-Breaking Sap Flows

Date	Mean Max.	Mean Min.	Mean Daily	Sap Flow-Gallons
Mar. 1-2	42	29	36	2-
5-10	41	30	35	4
17-23	52	24	38	6+
28-30	56	30	43	4-
Apr. 8-12	42	23	33	4+

Robert R. Morrow, Prof. Forestry Cornell U.  
Alfred Fontana, Manager Arnot Forest  
Lewis Staats, Mgr. Uihlein-Cornell Exp.  
Sugar Bush

This spring we had our best sirup season ever, at both the Arnot Forest in southern New York and at Heaven Hill in the Adirondacks. Season averages per tap hole follow:

	Arnot Forest	Heaven Hill
Sap flow - gallons	.23	14.5
Mean sugar percent	1.80	1.95
Sirup - gallons	.48	.33

Note that the high production came in spite of low sugar content. The sap flow of 23 gallons per tap and sirup production of nearly a half gallon per tap from the small-crowned, slow-growing trees at Arnot Forest is phenomenal. Average production for the previous 10 years was a good .31 gallons of sirup per tap hole, attributed partially to our tight aerial tube lines and vacuum pumping.

In the high, cold Heaven Hill bush, our average production was only .20 gallons per tap for the first seven years (1965-71). This was raised to an average of .28 gallons for the next seven years (1972-78) following development

of graded tube and pipe lines and transfer of vacuum in separate pipes to dumping units located near the tapped trees.

This year's weather was especially suitable for good sap flow at Arnot Forest. The first 10 days of March were 8° F warmer than usual and led to flows of nearly six gallons per tap. On the other hand the first 12 days in April were more than 6° F colder than usual and prolonged both sap flow and sirup quality. In fact mean daily temperatures changed little during most of the season, leading to high production. The table above gives dates, mean daily temperatures, and amount of flow for the major flow periods:

Note the absence of prolonged warm weather, and that good flows occurred when mean daily temperatures were in the mid-thirties. Of ten daily flows that exceeded a gallon per tap hole, eight came on sunny days. But the biggest flow of all occurred during intermittent showers throughout the day of March 29, with little or no freezing the previous night. Even with vacuum pumps, how do you figure that?

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American Maple Syrup Council and the International Maple Syrup Institute. Both organizations are working with and for you. Their officer and directors are continually working to see that you get a fair break as well as trying to keep laws practical so we can operate within them.

The North American Maple Syrup Council will be held in Deerfield, Mass. at the Motel 6 Complex on October 22 & 23. It will be followed by the International Maple Syrup Institute meeting at Sherbrooke, Quebec, Oct. 24 & 25. These are both annual meetings so make sure you send delegates to both. They will be coordinated so as to not have duplication of information and be as interesting as possible. They are scheduled consecutively to save time and travel.

Fuel shortage? Why not ask our legislators to have research conducted on the production and use of alcohol as a fuel. Back in the high school chemistry class I attended we made alcohol and burned it as an experiment. Why can't it be commercialized? Why hasn't it? Alcohol can be made from grain, sugar, wood and many other products. We can produce more grain and sugar than we can presently use. Even maple syrup can be used to make alcohol and we are only tapping about 4% of our potential so we have a good opportunity for growth. Sugar beets & cane, wheat & corn, just think of how much we could produce.

I don't think we have a fuel shortage. I think we should ask our legislators to wake up and help us develop our own natural resources of fuel instead of sending so much money abroad for oil.

Gordon Brookman

# NEW YORK MAPLE TOUR

This year's maple tour will be held in Cortland County. Dates are August 2 and 3, 1979 (Thursday and Friday). Tentative plans are to assemble at the Marathon Maple Festival Grounds in Marathon, New York. There are many interesting things to see at the festival grounds and the visit there will include demonstrations on various methods of sugar making. The evening banquet and program will also take place at the Marathon Festival Grounds.

Cortland County has some nice maple operations, also, and several will be visited during the tour.

For further information please contact: Lewis J. Staats, Regional Extension Specialist, c/o Cindy Snyder, Department of Natural Resources, Fernow Hall, Cornell University, Ithaca, N. Y. 14853

## Mass. to Host Council Meeting

The North American Maple Syrup Council will hold its annual meeting in Deerfield, Massachusetts on October 22 & 23 1979. The meeting promises to be excellent and the facilities are inexpensive but superior. The Motel 6 Complex with the 1704 Restaurant attached provides super facilities to hold meetings of this type.

This site is located on Route 91 at Exit 24 in the heart of the historical Connecticut River Valley noted for the Old Deerfield settlement and less than one hundred miles from world famous Concord, Lexington, Bunker Hill and the largest Tea Party in history held on the scenic Boston Harbor. Many of our towns were established over 200 years ago and are typical old New England towns. We are sure you will find this area pleasant and interesting.

The valley is noted as having some of the richest soil in the world. It abounds with truck garden crops to include vegetables of all kinds. Apples, pumpkins, dried flowers, and winter squash will be plentiful during your stay. Shade-grown tobacco is another crop that was once grown in abundance in the valley but is giving way to corn.

Many large dairy farms are located in the valley and surrounding hills.

The maple producing area of Massachusetts surrounds the valley and extends through the Berkshire Hills to the New York, Vermont and Connecticut borders.

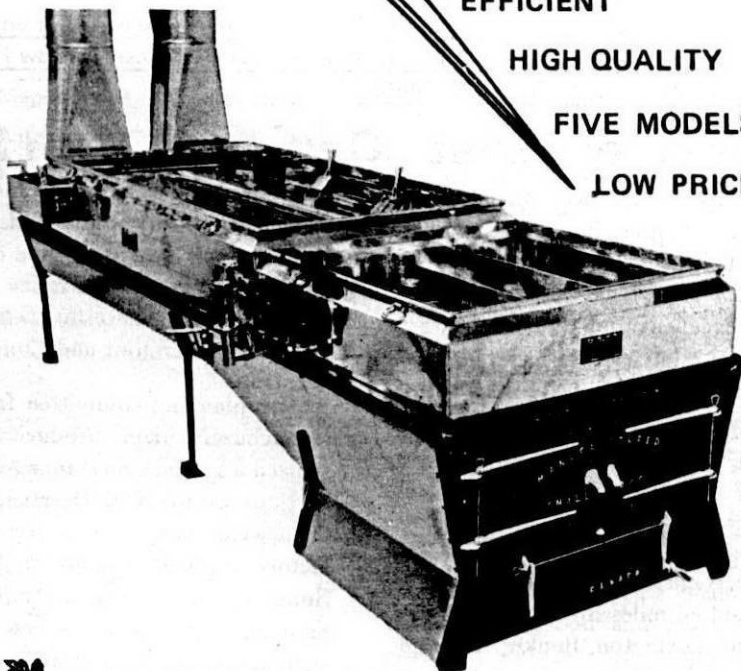
The planning committee from the Massachusetts Maple Producers has organized a special ladies' tour to include portions of the Old Deerfield settlement, a nationally known sterling silver factory, lunch at famous Gould Sugar House on the Mohawk Trail and a shopping spree at a unique New England Mall. There will be fun for all.

The Massachusetts Maple Producers Association invites all of you to join us in October. We are confident you will enjoy your stay.

The new 16mm color-sound motion picture titled "Massachusetts Maple Moon" is complete and available to interested groups. The movie was made by the Mass. Maple Producers with the support of the Mass. Department of Agriculture. Anyone wishing to show this film should contact Mass. Maple Producers, Shelburne Falls MA 01370 or the Dept. of Agriculture, 100 Cambridge St., Boston MA 02202.

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Con't. from page 8  
**THOUGHTS —**

sweetness on certain days, the only suggestion I can make is to test the sap with and without the vacuum to see whether the doubled flow of sap is worth the loss in sweetness. Each producer will have to decide this himself with an analysis like this:

I will get at least 50% more sap on "weeping" days.

If syrup is worth \$8.00 (?) per gallon in bulk, sap at 1.5% is worth 4.8 cents per gallon, at 2.0% worth 8.4 cents, and at 2.5% worth 12 cents.

Without vacuum, I will get 1000 gallons of 2.0% sap worth \$84.

With vacuum my sap tests 1.5%,

and 1500 gallons of sap worth \$72. A close choice in this case.

7. If you have read the above, you will see why the field forester faces a serious problem. We do not know on any day how much, if any difference there might be in sweetness, nor do we know how much extra sap a producer will get on any particular day by using vacuum. So far, I would tend to advise the operator to test his sap with and without vacuum after it has run a while. If he is sure his sap is .5% less sweet, he might try reducing the vacuum or disconnecting it, if sap will flow without it. I would like to stress that all this is not confirmed by any research, but only my own thoughts.

---

## Paraformaldehyde Treated Tapholes: Effects on Wood

by  
Russell S. Walters  
Research Forester  
USDA Forest Service  
Northeastern Forest Exp. Station  
Burlington, Vt. 05401

and  
Alex L. Shigo  
Chief Scientist  
Northeastern Forest Exp. Station  
Durham, NH 03824

Should I use paraformaldehyde in tapholes? Here is some information from two long-term studies that will help you make a decision. Only summary statements are presented here. For a detailed account of the studies, see Walters, R. S., and A. L. Shigo. 1978. Discolouration and decay asso-

ciated with paraformaldehyde-treated tapholes in sugar maples. *Can. J. For. Res.* 8:54-60.

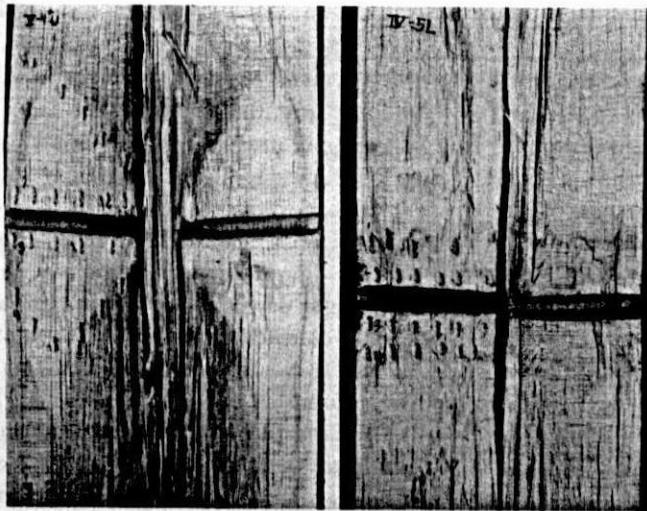
### WHAT WE DID

#### Vermont study

In February of 1970, 240 sugar maples, 8 to 14 inches in diameter at breast height, were selected for tapping from 6 areas in Vermont. Forty trees at each location were tapped from February 24 through 26, 1970, by drilling 2 tapholes on the south side of the trunk. The tapholes were 3 inches deep and 6 inches apart. By random selection, a 250-mg paraformaldehyde pill was placed in one taphole in each tree immediately after drilling; the other taphole was untreated.

Randomly selected trees at each lo-





**FIGURE  
LEGENDS**

Figure 1. Discolored wood associated with 2-month-old tapholes. Left, pill treated; right, control. The small pits mark where chips were taken for isolating microorganisms.

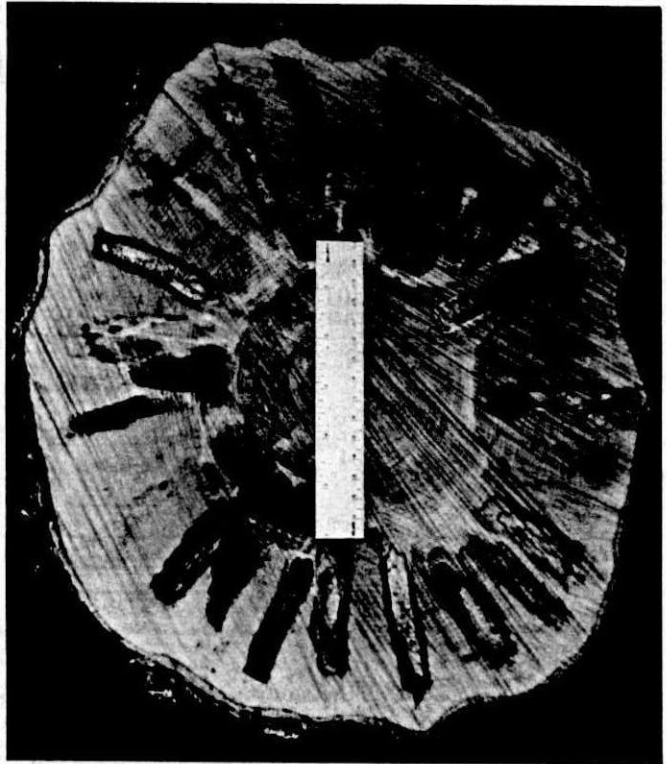


Figure 4. This sugar maple was tapped heavily, and many of the tapholes are associated with decayed wood. These decay zones in one area of the tree can greatly weaken the stems, and they can easily break during storms or when heavily laden with snow.





same procedures mentioned previously. There were 20 trees at each of 3 locations in the following 5 states: Pennsylvania (Windy City, Pig's Ear, and Lamont); Maine (Auburn, Buck Field, and Hebron); Michigan (Decatur, East Lansing, and Sault Ste. Marie); New York (Brandon, Van Etten, and Warrensburg); and Vermont (Victory, Cobb Hill, and Groton).

Five randomly selected trees from

---

Figure 2. Dissection of two 20-month old tapholes, showing greater discoloration and decay in the pill-treated taphole (left) than in the control taphole (right).

cation were harvested, 5 each at 2, 8, 20, 32, 44, and 56 months. A 5-foot bolt of wood from each tree, with the tapholes in the middle, was taken to a laboratory for dissection and study. One bolt from each location collected from the 2- and 8- month harvests, and 2 bolts from each location from the other harvests, were used for isolation of microorganisms.

After dissection, the lengths of the columns of discolored and decayed wood were measured.

#### Northeast region study

In March 1973, 300 sugar maples 10 to 23 inches in diameter at 4.5 feet aboveground were tapped, using the




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Figure 3. Dissection of two 32-month old tapholes. Left, pill treated; right, control. Note the large areas of cambial dieback associated with the tapholes.

each of the 15 locations were harvested 20 months after tapping, and the length of discolored and decayed wood associated with each taphole was measured. The procedures were the same as those in the Vermont study. Two trees from each location were used for isolating microorganisms.

The column-length data for both discoloration and decay were subjected to analysis of variance, and the data on the incidence of decay were subjected to chi-square tests. The tapholes closure data were analyzed using the T-test for paired replicates.



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## RESULTS

### Discolored and decayed wood

Discolored wood was associated with all tapholes (Fig. 1). In both studies there was no decay in any of the samples from the 2- and 8- month harvests. Most of the pill-treated tapholes in the later harvests had significantly more decay (higher incidence and greater length of columns) than the control tapholes (Fig. 2).

### Microorganisms

More chips from wood tissues associated with pill-treated tapholes yielded wood-destroying fungi in culture than chips from tissues associated with the control tapholes (Fig. 3).

### Taphole closure

There were no statistically significant differences between pill-treated tapholes and controls in either number of closed tapholes or areas of dead cambium (Fig. 3).

## DISCUSSION

Paraformaldehyde definitely affected the establishment and development of decay associated with tapholes in sugar maple. The incidence and extent of decay in treated tapholes were significantly greater than in control tapholes.

We do not understand why some tapholes develop large area of cambial dieback and fail to close. We did not find a relationship between use of paraformaldehyde and the amount of dead cambium, or lack of taphole closure.

### To use or not to use the pill

The results of these studies show that paraformaldehyde did have an effect on the decay process. They indicate that repeated use of paraformaldehyde can cause rapid decay development in sugar maples. This can



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seriously harm the tree, resulting in pockets of decayed wood in the vicinity of the tapping zone (Fig. 4). Whether to use the pill or not is a management decision. The possible short-range benefits of greater sap yield must be weighed against the long-range damage to the tree, and an eventual

great decrease in sap yield.

On the other hand, the pill can be used when selected trees are designated for removal within a few years. A producer could then use the pill to increase sap yields from those trees before they are cut for firewood as a part of management programs.

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# MAPLE REPORT - 1979

In New York, the maple sryup season was of normal duration. Temperatures ranged from favorable to too warm. Sap sweetness was average or higher and the color of the syrup was medium to light.

Nationally, production totaled 1.22 million gallons, up 6 percent from the 1.15 million gallons produced a year earlier.

In New England, the season was considered too warm by most producers. The yield per tap was relatively good. The quality of the syrup was below normal and the color was medium to dark.

The season in Ohio and Pennsylvania was good and production was up sharply. Producers characterized the season as short and sweet. The sap was average to high in sweetness and medium to light in color. Wisconsin's producers experienced an unfavorable season.

The sap was of average sweetness and medium color.

## MAPLE PEOPLE

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And Sap is on the run  
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Who make the bushes hum

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**MAPLE SYRUP: Production, Price and Value, 1978 and 1979<sup>1</sup>**

STATE	Production		Price		Value	
	1978	1979	1978	1979	1978	1979
	1,000 gallons		Dollars		1,000 dollars	
Maine <sup>2</sup>	7	9	16.00	18.40	112	166
Mass.	28	30	14.10	15.90	395	477
Michigan	80	85	14.00	16.20	1,120	1,377
N. H.	82	76	15.60	17.50	1,279	1,330
N. Y.	330	315	12.00	12.70	3,960	4,001
Ohio	65	90	13.00	14.50	845	1,305
Pa.	42	57	12.00	13.60	504	775
Vt.	410	465	13.00	14.40	5,330	6,696
Wis.	110	92	11.90	13.80	1,309	1,270
United States	1,154	1,219	12.90	14.30	14,854	17,397

1. Preliminary

2. Does not include quantities produced on non-farm lands in Somerset County, Maine.  
G. W. Suter, P. F. Bascom, C. J. Koines, Statisticians R43 79 May 1700





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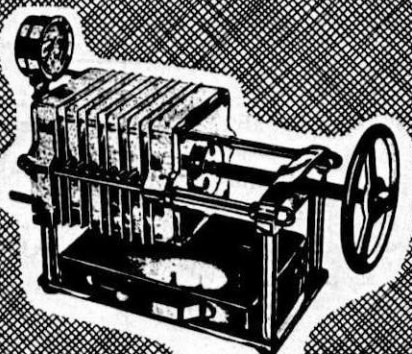
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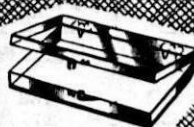


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# Maple Producers Cites Beard



Joseph S. Beard (right) Crawford County agent, with the Cooperative Extension Service of Penn. State University received the 1978 award of Merit of Pennsylvania State Maple Council from Jerry Reyburn, Extension Forester.

The award was presented at the 18th annual Northwestern Pennsylvania Maple Producers Association meeting on Jan. 16, 1979. Honor cites Beard for service to Maple Producers.

Mr. Beard a native of New Jersey, received his bachelor of science and master of science degrees in agronomy from Pennsylvania State University.

He worked with the USDA soil conservation service for five years. He owned and operated a 250 acre dairy farm for about 20 years. He has worked with Penn. State Cooperative service since 1966. As an associate agent, assistance agent, and now County agent. His specialties with extension includes agronomy, dairying, tax problems, farm management, farm engineering, and of course working with the Northwestern Pennsylvania Maple Association.

Joe is also active in community affairs, as a member of Rotary International, The Holstein-Friesian Assoc. and County Agent Assoc. America Society of Agronomy. He is Vice-President of his church Council, and President of the Cambridge Township Planning Commission.

Mrs Eugene Running  
Cambridge Springs, PA

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# Women's Page

Editor, Mary Lou Sipple

## DATE-MAPLE NUT DROPS

Sift together:

- 3 1/8 cups flour
- 1 tsp baking powder
- 1 tsp salt
- 1 tsp soda

Cream:

- 1 cup butter

Add:

- 3 eggs
- 1 cup maple syrup

Beat well and add:

- 1/4 cup boiling water

Mix well, then add and mix:

- 1 1/2 cup cut up dates
- 1 cup chopped nuts

Chill at least 1 hour & drop rounded teaspoonsful on ungreased cookie sheet. Bake 350° for 13-15 minutes until golden. Cool and frost (if desired).

## FROSTING:

- 1/4 cup butter, melted
- 2 TB cream
- 1 tsp vanilla
- 1 TB maple syrup

Cream above and blend in 2 cups confectioners sugar. Beat 'til smooth and spread on warm cookies to form glaze. (NOTE - can reduce flour to 2 1/2 cups and substitute 1 cup oatmeal)

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## CREAMY MAPLE FROSTING

- 2 1/4 cup confectioners sugar
- 1/4 tsp salt
- 1 egg

Mix above and add:

- 1/4 cup maple syrup

Cream all together and stir in last

- 1/2 cup softened butter

Beat until creamy.

\*This is delicious on chocolate cake and sprinkled with chopped nuts.

Mrs. Lewis Rice  
R D 1, Kennedy, N. Y. 14747

Mrs. Rice likes to serve carrots glazed with maple syrup instead of brown sugar - along with the butter. (GOOD !! We've tried it!)

These are the first - and only - recipes I have received in a couple of years. Doesn't any maple producer use their own product in their cooking or baking????

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## ARCHIE'S SUGARBUSH

Dear Mr. Editor,

My wife, she sez, "Truthful Archie," sometimes she calls me "Honest Archie, why don't you tell that nice Mr. Editor Man about how we made all that nice syrup below Kwiturbitching Falls. Well, ya see, we had us an electric evaporator. Now, the turbun wheel below the falls jumped out of its bearings so we didn't have any electric. So I hired Josh who was 5' 19" and weighed close to 300 to crawl under the falls and reset the turbin. It was a big job and there was only room for one man. He did all right but asked for 2 men's wages. I paid him 1½ and he got mad and complained to the Division of Labor in Chicago.

Now, that turbun wheel kept on turning, for four weeks, producing the electric to pump the sap, to heat the water, to boil the sap, to make the syrup; the finest we ever made. We made so much extra fancy syrup that spring that I felt terrible about paying Josh only 1½ times for setting the wheel, so I paid him double again.

Just as we was cleaning up our equipment at the end of the season a Mr. Pipsqueek from the Division of Labor showed up to investigate Josh's complaint. When presented with all the facts Mr. Pipsqueek made Josh return the second payment. What we didn't know was that Josh was working on his PHD (piled higher and deeper) at the University. His thesis was "Equilibrating the roll of tap vs quart in our socio-economic rural-urban megapolis to justify a responsive logistical concept in a sustematized monitored community.

*Archie*

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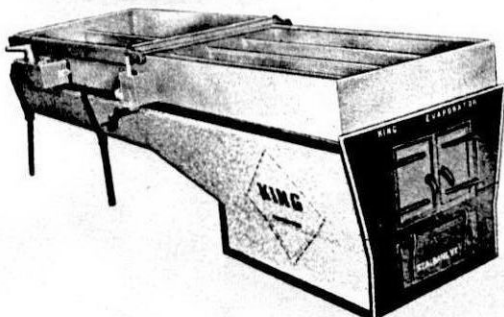
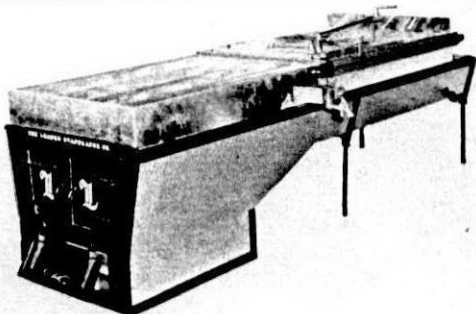
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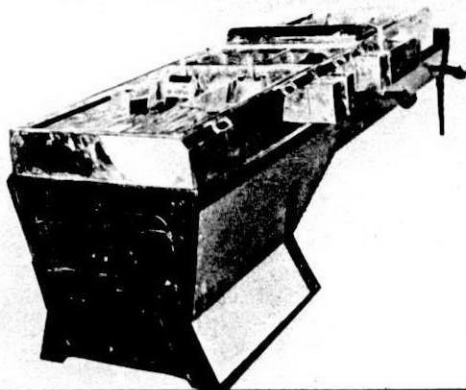
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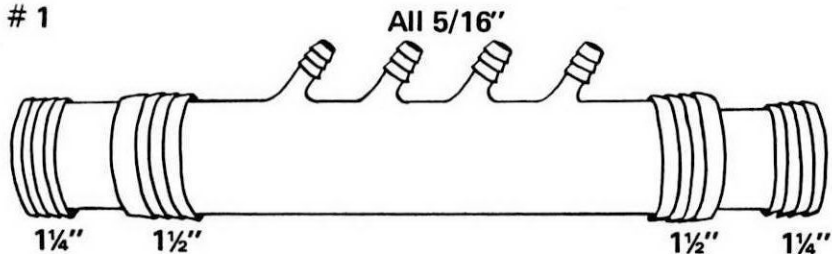
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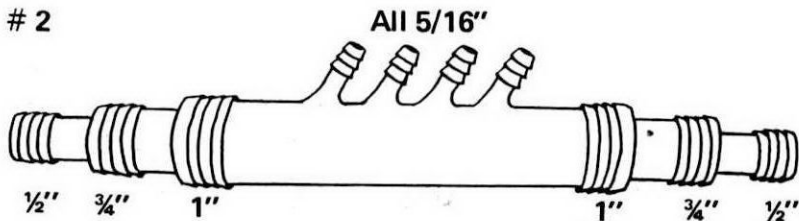
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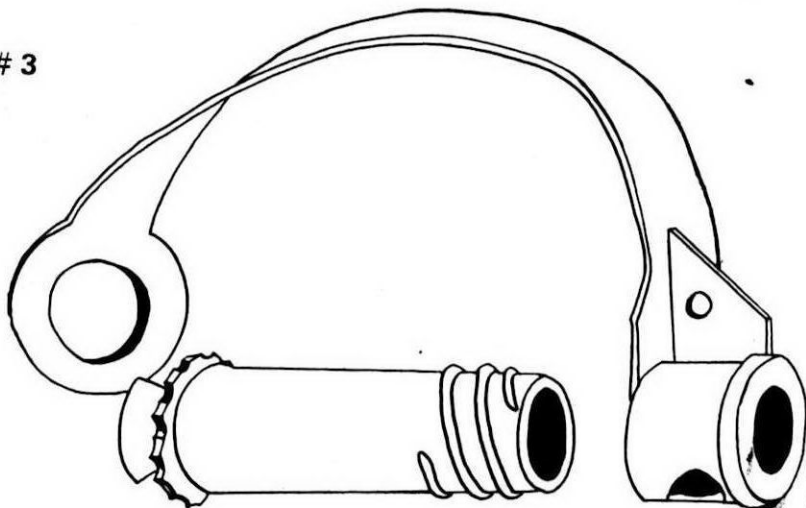


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