

NATIONAL MAPLE SYRUP DIGEST NATIONAL



Vol. 19, No. 3

October 1979

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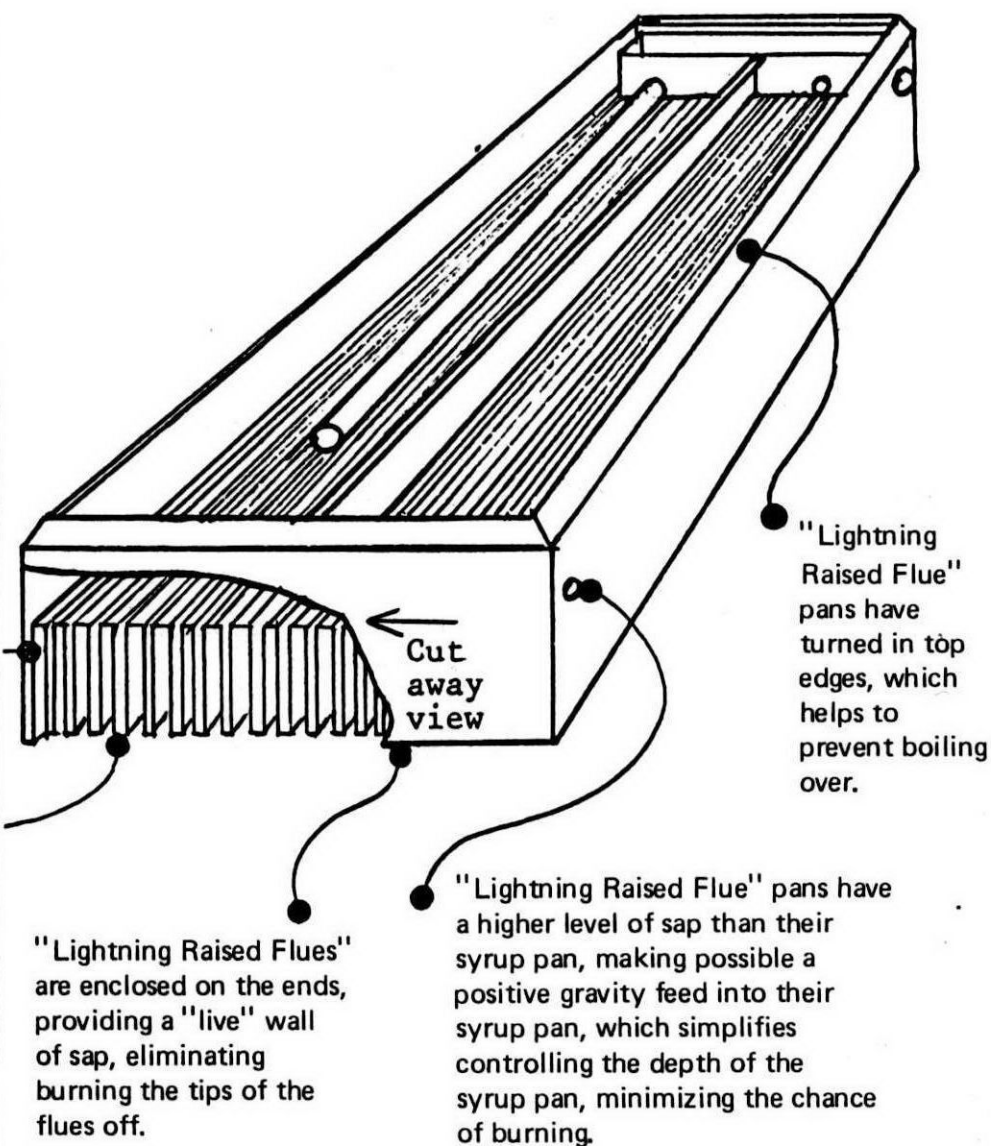
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COVER PICTURE

EDWARD P. FARRAND

See article on page 7

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EDITORIAL —

I'm a tool nut. There's a shortage of energy. There's got to be a connection somewhere.

To begin with, I like old tools. I've got a few. I go to auctions and flea markets and bring home anything I can afford and occasionally something I can't so I guess that makes me a collector. Mary Lou says "pack rat."

A few days ago a friend who deals in old stuff brought me a tool that's extra special (they're quite scarce). I couldn't afford it (I bought it anyway). Mary Lou didn't complain because she likes old things too — that's why she keeps me around. It's an all wood bit brace, c. 1775, and looks something like this:



With a spoon bit or center bit from the same era it could well have been used to tap some maple trees. I guess that's where the energy part comes in.

Using a tool of this sort to bore a hole in hard maple would require much more energy than I would care to expend for more years than I like to remember. The tool was very fragile, being cross grained in two places, and was probably easily broken, which accounts for its scarcity now. I remember using a modern bit brace, which required too much of my energy, and soon wanted no part of it — hence the power tappers of today, using different types of energy.

This brought to mind other ways our forefathers made syrup using their own energy instead of mechanical or chemical energy. We use tubing systems now (a petro-chemical) instead of human energy gathering buckets. Here the difference isn't so great. The big thing is fuel.

Up until a few years ago everyone burned wood. Then most producers changed over to oil just in time to see the price go out of sight. I filled my tanks last April at a fairly decent price but what about next year when I may have to pay \$1.25 a gallon for it? Wood isn't the answer because of the cost of labor to cut it. I know, some will say they cut it themselves so it costs little or nothing. They're just kidding themselves. I can get 5 to 8 dollars an hour working out and if I cut wood I have to figure that cost per hour against it. They could probably get that much too if they bothered looking around.

I'm considered a large producer and the experts say reverse osmosis, or some other high-faluting contraption I don't even know the name of, is the answer. There's no way I'm going to pay \$100,000. for a machine that hasn't even been proven practical yet. And what about Mr. Average who taps about 2000 and makes 600 or 700 gallons a year? Sure, he can raise the price enough to cover his costs, but will the public pay it?

I think it's time our researchers got to work on cheaper ways to produce syrup. One of the best cost savers to come out of the labs in the last 50 years is the preheater, but we need more contraptions like this. Bottled gas to replace oil may be the answer right now. Pumps could move sap instead of trucks but they still take gas or electricity. Vacuum systems increase production of sap lowering costs but if the sugar content is reduced, the cost of fuel increases.

Anyway, were going to have to take a big, long look into the future and somebody better come up with some answers. If I save enough maybe I can buy another tool.

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Ext. Forester Plans Retirement

Edward P. Farrand, associate professor of forestry extension at The Pennsylvania State University, retired January 1, 1979 with almost 28 years of service to the University.

A native of Troy Hills, New Jersey, Mr. Farrand was appointed to the Cooperative Extension Service faculty in 1951. He received two degrees from Penn State; a bachelor of science in forestry in 1940 and master of forestry in 1962.

Prior to being named Extension forester, he was employed by the Krumenacker Lumber Company and Armstrong Forest Company. He also served four years as an officer in the U. S. Army Air Corps during World War II.

Professor Farrand helped organize the Pennsylvania Maple Syrup Producers' Council in 1963. The council,

comprising representatives of five area maple syrup groups, promotes the production and sale of maple products. Currently he serves as the organization's advisor.

In 1954 he assisted in forming the Youth Forestry Training Camp held annually at the Stone Valley Recreational Area and served as director since 1960. The camp, sponsored by forest-based industries and organizations, offers in-depth training to young persons interested in forestry career opportunities. Since the camp was established, about 800 boys and girls have participated in the one-week program.

Mr. Farrand served as chairman of numerous woodland management workshops and forest landowner conferences. He also worked closely with Christmas tree growers, assisting them with production practices and shearing techniques.

Since 1951 he has been chairman of the Pennsylvania Farm Show's maple products and Christmas tree exhibits. He has been in charge of certain forestry and maple products exhibits at the annual Agricultural Progress Days.

Professor Farrand was course instructor for numerous workshops con-

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ducted by the northeastern United States Extension foresters, at log bucking training sessions for lumbermill crews, and for high school teachers' educational training programs.

The retiring faculty member presented papers at the National Christmas Tree Growers Convention the past two years. He also made presentations at Christmas tree growers conferences in Maine and Delaware.

In 1969, he was recipient of the Maple Man of the Year Award presented by the Pennsylvania Maple Syrup Producers' Council.

Active in scouting, Mr. Farrand served as chairman of the Nittany

District and was on the executive board of the Juniata Council. He was honored with scouting's Silver Beaver Award.

He is a member of the Society of American Foresters, Penn. Forestry Asson., Masons, Gamma Sigma Delta, Epsilon Sigma Phi, and Xi Sigma Pi.

Professor Farrand is married to the former Elizabeth Hanscom, of Curwensville. They are the parents of five children.

Upon retirement he plans to travel and do limited consulting.

Nelson H. Gotwalt, Extension News Editor, 401 Agr. Admin. Bldg.

IMSI NEWS

A LUXURY OF NATURE,
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Instead of hammering away on the sole taste benefit of pure maple syrup, the IMSI will position our crop as a luxury and a self indulgence product. Such a positioning is intended to help to make maple syrup a more unique product which does not invite any comparisons with table syrups.

A new promotional blitz is being prepared for issue in the early Fall. This blitz based on this new orientation will continue to feature the logo as a guarantee of pure maple syrup and will intend to expand distribution in most retail outlets across North America, to expand direct mail sales to consumers and to feature pure maple syrup as a business sales incentive and a corporate gift.

The IMSI has received praise from several directors of consumer protection agencies in both the United States and Canada following its recent mailings where we have invited these to help weed out adulterations or misuses of the word maple syrup. During the last NAMSC/IMSI joint meeting in Clymer, N. Y., a situation was reported to the effect that a gentlemen named Dewey Clark of Philadelphia, Miss., was selling a corn and cane syrup blend under the name Pure Maple Syrup. Unfortunately, due to the loopholes in the present legal system, this situation is still prevailing at the present time. It is highly deplorable that the logo is not as yet universally used by all legitimate maple producers. If they were, it would force Mr. Dewey to use the logo as well, to deal with the IMSI set of self-regulations directly and you know how fast such a situation would have been corrected then.

Are you using the logo on your containers?

Women's Page

Editor, Mary Lou Sipple



First of all, the recipe for MAPLE JELLY works!! We have tried it with Fancy syrup, but we think we would prefer a little more "maple flavor". See the recipe on another page in an article from W. Lyman Jenkins at the Experiment Station in Broomall, Pa.

These recipes from Minnie Fordman of Bainbridge, N. Y. are something you will want to save for next year since it is rather late for rhubarb and zucchini:

Rhubarb Sauce

2 Qts. rhubarb cut in small pieces
2 cups maple syrup
Cook about 5 minutes, or until rhubarb is done.

Zucchini Cookies:

½ cup shortening
1 cup maple syrup
2¾ cups flour
1 cup fine chopped zucchini (in blender)
½ tsp soda
1 tsp salt
2 eggs
½ cup chopped nuts
Cream shortening, maple syrup & eggs. Beat in dry ingredients. May need a little more flour to make stiff enough for drop cookies by rounded teaspoonsfull on a greased cookie sheet. Bake 350 degrees for 10 - 15 minutes.

Martha Davenport of Shelburne, Mass. sent me a whole book of maple recipes and here is a really good apple pie of Martha's:

Maple Apple Pie

Pie crust lined 10" pan

Mix and set aside:

2/3 cup light maple syrup

¼ tsp salt

4 TBs. flour

¼ tsp nutmeg (we like cinnamon)

Fill crust with sliced apples. Pour syrup mixture over the apples and dot with 2 TBs. of butter or margarine and cover with a top crust. Bake 400 degrees for 20 minutes and reduce heat to 350 degrees for 30 minutes, or until done and crust is golden brown.

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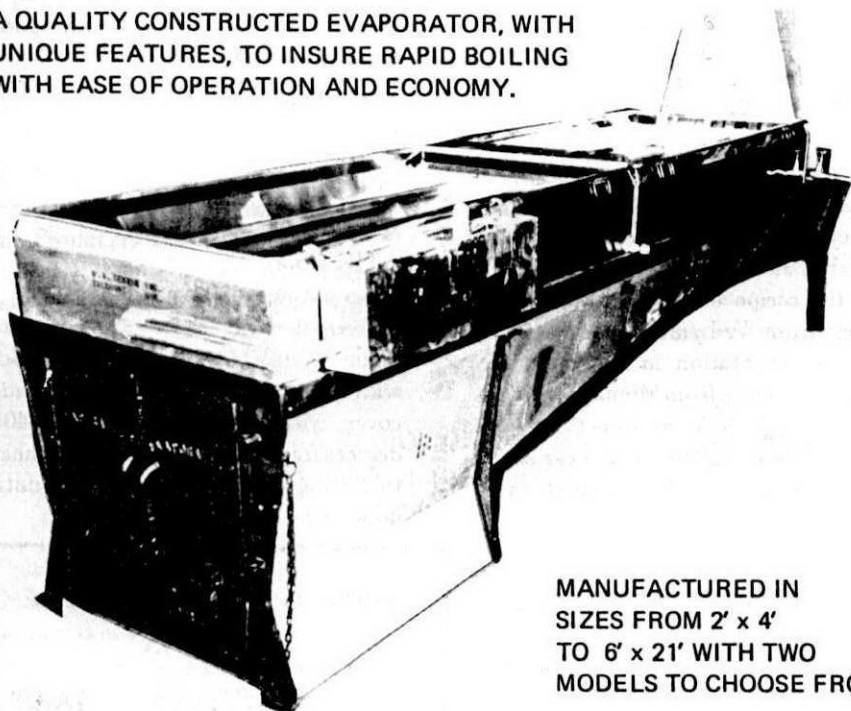
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MAPLE JELLY

by
W. Lyman Jenkins¹

There has always been a demand for a good maple spread. The maple products that are currently available, such as maple cream and maple taffy, require further boiling of the syrup, are fairly difficult to make, and are not very stable in storage. Gelled maple products exist, but they make use of pectin for gelling. Pectin requires very acidic conditions to form a gel and the true maple flavor can not be detected in an acidic formulation.

Trials

The use of unflavored gelatin was investigated with the aim of producing a spreadable product which retains the maple flavor. A number of factors were found to influence the consistency of the final product, including the pH

and level of invert sugars in the syrup used, as well as the amount of gelatin and the Brix value in the final product. We were able to obtain most uniform results with U. S. Grade A (Medium Amber color) syrups. We could make good jelly with darker syrups but due to their greater variability, each syrup required more trial and error to obtain the right consistency.

Results:

Basic Recipe

To make about 1 2/3 cups of jelly:
Soak 1 level teaspoon gelatin in
1/3 cup cold water for 1/2 hour.

Add 1 1/3 cups maple syrup. (We recommend U. S. Grade A.) Heat over low heat, stirring constantly, until just boiling. Remove from heat and pack hot in an airtight container, such as a self-sealing canning jar. Refrigerate for 24 hours for gel to set.



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Discussion:

Since each syrup is different, some variation of the basic recipe may be required, depending on the particular syrup used. Contrary to what you might assume, the addition of more water to the recipe makes the jelly stiffer, more Jello-like in consistency. So, if your jelly is not firm enough, reliquify and add slightly more water; if it is too firm, reliquify and add slightly more syrup. The jelly can be reliquified by gently heating at any time, and it will resolidify upon cooling; this allows you to adjust the jelly to the exact firmness you may need.

If the jelly is packed hot (above-180° F), there should be no problem with contamination as long as the container remains sealed. However, once it has been opened, refrigeration is essential. We have found the product in a sealed container to be stable for at least 4 months, either with or without refrigeration.

We investigated three different brands 2 of unflavored gelatin: Knox Unflavored Gelatin, Plymouth Rock Brand Unflavored Gelatin, and General Foods 225 Bloom Type A Gelatin (a commercial gelatin, not available in retail stores). Using the basic recipe with a Grade A syrup, we found that both the General Foods and the Knox gelatins produced an excellent jelly in both flavor and consistency. The Plymouth Rock Brand produced a jelly with excellent consistency but with a distinct gelatin flavor, which we judged unsatisfactory.

Conclusion:

Maple jelly is one product developed in the ongoing study of new maple

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products. The product was designed to fulfill the need for an easily made, spreadable, and stable jelly which retains the flavor of maple syrup. We would be very happy to hear comments on your reaction to this product as well as any ideas for other new products for which there is a need in the maple industry.

1/ Northeastern Forest Experiment Station,
Sugar Maple Lab., P. O. Box 968, Burlington,
Vermont 05402

2/ The use of trade, firm, or corporation names in this publication is for the information and convenience of the reader. Such use does not constitute an official endorsement or approval by the U. S. Department of Agriculture or the Forest Service of any product or service to the exclusion of others that may be suitable.

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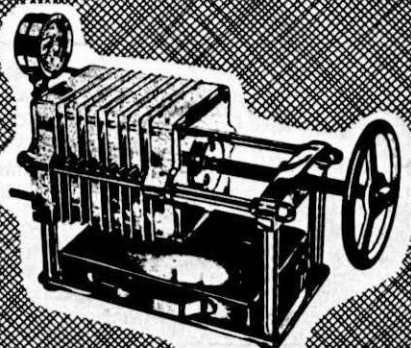
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spindle was so badly worn that it jumped its socket and made the front wheels kittywampus (out of kilter that is). When I tried to drive it, both wheels towed in and did a beautiful job of plowing, (turning a furrow without moleboards).

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was a real ditch down the center of the roadway, and it filled with water. I couldn't use the gathering tank and the trailer so I discarded it. In it's place I tied a canoe. I towed the canoe down the ditch and dumped sap into the canoe and when I got to the sugar-house I pumped the sap into the storage tanks. That canoe sure held a lot of sap.

Everything went fine until the dead fish which were under the floor boards began to get soaked up by the sap and gave the syrup a marine odor and flavor. I advertized it as seafood flavored syrup but got no takers so we quit.

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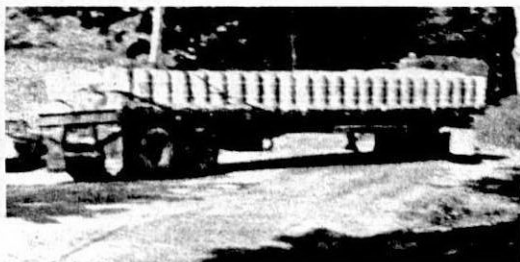
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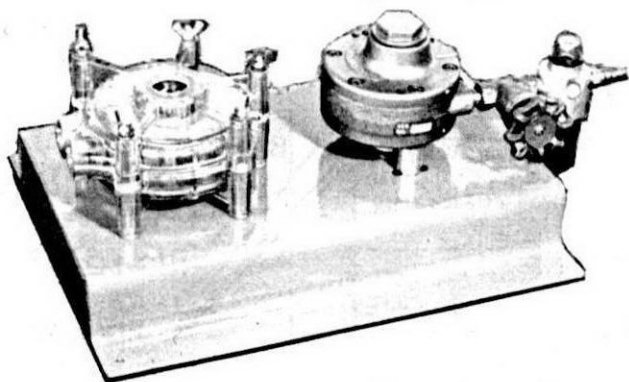


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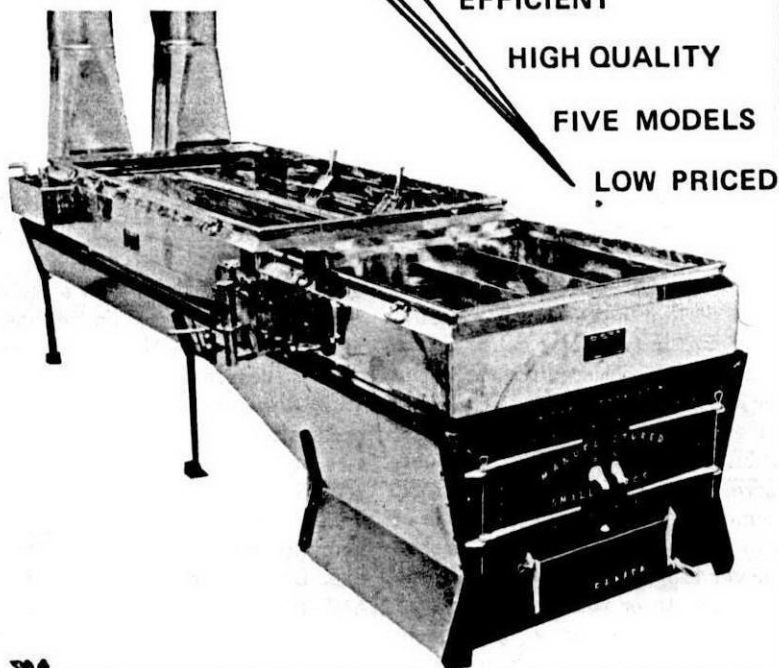
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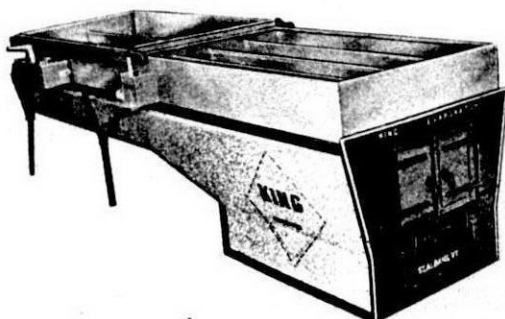
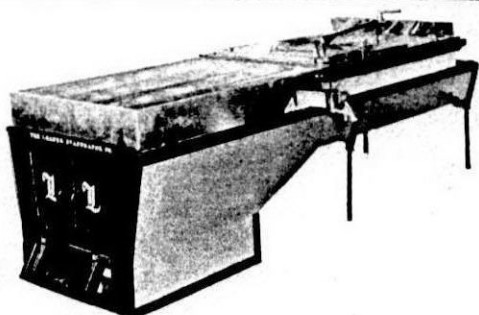
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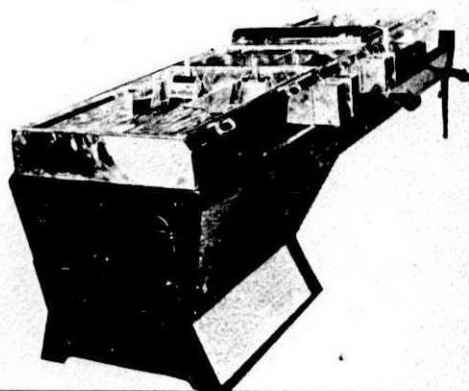
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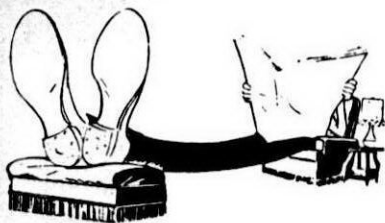
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BOB LAMB'S CORNER



HOW DEEP TO TAP

This is a very controversial subject and there are many set opinions. What I say "ain't necessarily so" either, but I'm sure it's right and sometimes to advocate a different theory only exposes my ignorance.

To me, the different depth of tapping on a marginally profitable sugarbush makes the difference between a profitable operation and one where you just have fun. In both cases the exercise and procedure is the same. The difference is the profitable one stays producing and the unprofitable one is cut off for lumber.

Back in the late 1800's and early 1900's C. H. Jones of the University of Vermont put out a book called "The Maple Sap Flow." This is probably the greatest book ever written on that subject or, for that matter, ever will be written. Basically it hit the nail right on the head. If you have 3" of good, white wood, tap it. Tap it clean with a sharp drill or leave it alone.

They found, on an average, a 3" tap hole gave nearly twice as much sap as a 1½" tap hole. 25% of the time the deep end of the tap hole gave more sap and 75% of the time the shallow end gave more. There was little differ-

ance in the percent of sugar content. The main difference was this: the outer part of the tap hole starts running earlier in the day and the inner part runs later in the day.

It is hard to find trees that have been tapped to death but not uncommon to find trees that have been tapped for 100 years. When one area is used up they just tap higher and start all over again. Tapping on a short ladder isn't unheard of.

I have always felt that mutual agreement retards progress but arguifing cultivates the mind and keeps it productive. But it's hard for me to keep my mouth shut so people can't find out how little I know.

In Quebec many trees 8" or smaller in diameter are tapped and seem to be unharmed. Apparently, if only one tap is put in a tree it will thrive. When you remember that nearly ¾ of the worlds syrup is made in Quebec, it becomes hard to argue with success.

The next thing that will be questioned on these small trees is sugar content, but let's not bring that up. It's hard for me to think of more than one thing at a time.

Many people recommend shallow tapping on all trees regardless of their size and I'm sure they have good reason. But 3 inch tapping has been practiced by the most successful producers since I was a little boy - a long time ago. When I consider the financial health of the maple producer, it's a must.

Then sometimes I wonder if sugar making is an industry or a bad habit or perhaps even a disease.

Bob Lamb

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