

NATIONAL MAPLE SYRUP DIGEST NATIONAL



Vol. 19, No. 4

December 1979

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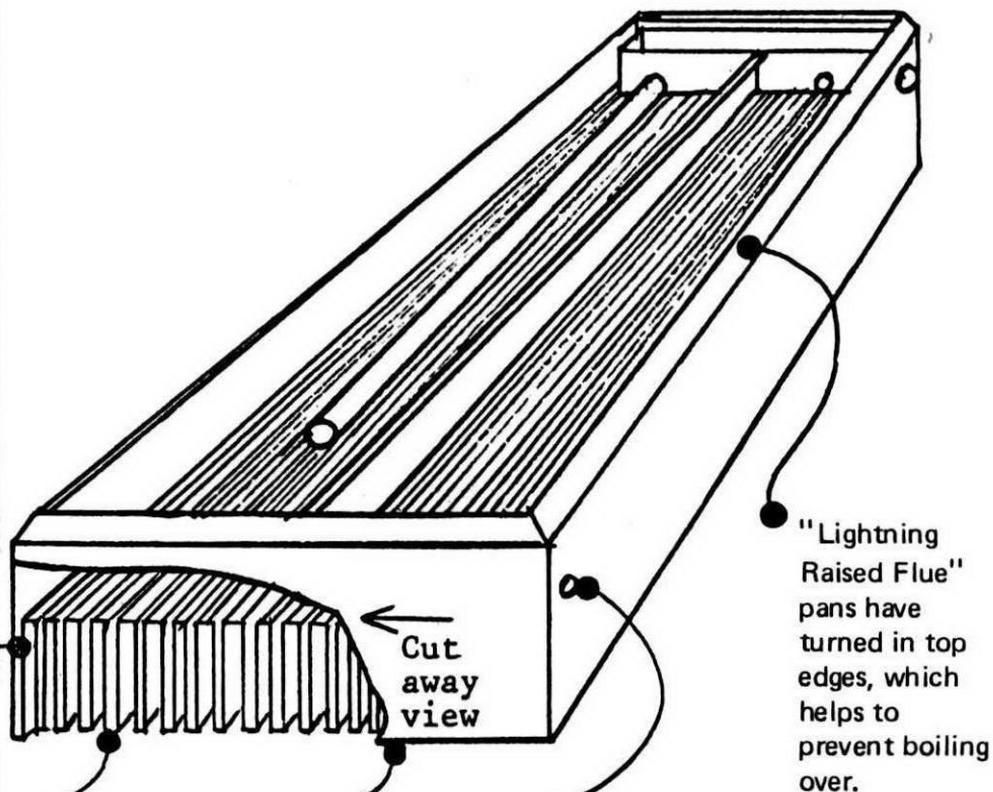
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COVER PICTURE

GOOD OLD DAYS?

Urie Farms old sugarhouse. Photo by
Bob Lamb taken on 1979 Vermont
Maplerama.

They have a new one at the roadside.

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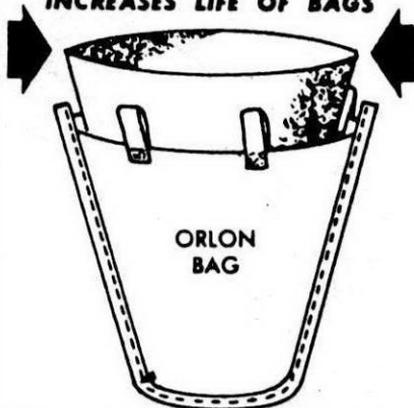
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Issue

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Editorial

It was bound to happen sooner or later. After 19 years of perfect attendance, the Minnesota delegate was unable to attend the 20th annual meeting of the North American Maple Syrup Council held in Dearfield, Mass., this past October. Otherwise, everyone was there who was expected except our long time friend Fred Winch.

Fred intended to come, the meeting being held not far from where he lives in Bradford, N. H., but an emergency operation postponed his trip. He's coming along fine now, can run the lawn mower if his wife starts it for him, but his attendance was missed.

The new chairman elected this year is Ron Shaw of Hawkestone, Ontario. Ron is the fifth generation on a Century Farm which he now owns and operates. He raises hogs from farrow to finish, keeping about 80 brood sows and grows all the feed which consists mainly of high moisture corn.



In partnership with his father, Norman Shaw, who lives on the 75 acre sugarbush they have operated for 4 generations, they tap 7000, all on tubing, buy sap from another 2000 taps and retail all their syrup. This bush will handle many more taps and they expect to expand gradually.

Ron was a charter member of the Ontario Maple Producers Association and served as it's third president. This is a very active producers organization and now boasts over 700 members. He was the first and only delegate his association has sent to the NAMSC and we are all sure he will make an excellent chairman.

Russell Davenport, of Shelburne Falls, Mass., was elected vice chairman and Gordon Gowen, Alstead, N. H., will continue as secretary & treasurer.

Associate members elected for a 3 year term are: Bill Gabriel, NEFES, Burlington, Vt.; Bob Lamb, Bernhard's Bay, NY; Mel Koelling, Extension Forester, E. Lansing, MI; Fred Laing, Proctor Research, Burlington; Everett Willard, Vermont Dept. Agric. & Mkts; Roger Ames, American Maple Products; Gaspon Allard, Quebec Dept. of Agriculture; Paul Sendak, NEFES and Bill Langenberg, Kempville College, Ontario.

Among the many reports given, Chris Audley, St. Andrews Est., Quebec explained how syrup was generally marketed in Quebec, mostly through Co-ops and very little by individuals.

Bill Coombs of Wilmington, Vt., gave an account of his experience last year with a reverse osmosis machine which is still experimental but shows much promise. Harold Tyler, Westford, NY, explained his system of using used motor oil for fuel and I reported what a company told me about using liquid propane. All of these forms of energy are at the present time cheaper than No. 2 fuel oil.

Russell Davenport, of Shelburne Falls gave an excellent report on Maple "Dieback", a term used quite often lately but having no certain meaning.

It is actually a garbage can to collect and contain any one or all of the many diseases and pests that happen to be bothering maples at the time it is used. It is not a new disease and thankfully there are none because the experts say they haven't been able to find controls for all the old one's yet.

Russ Walters, NEFES, Burlington, Vt., reported that the insecticide Sevin is now labeled for use on sugarbushes.

Several manufactures and distributors reported on the container situation. Tin cans should be plentiful and on time for the season, the quality better due to new and better machines but the cost will be much higher, possibly \$1.40 for a gallon can. Plastic will be the same quality as before and the price competitive.

Last years production, as reported by the delegates, ran from slightly under normal to slightly over averaging about normal for the States.

Ontario produced about a normal crop but Quebec had a bumper crop of excellent quality. There is a surplus of Fancy and Grade A syrup but an acute shortage of the dark grades, especially Grade C. Don't look for much, if any, increase in the price of bulk syrup this year. It actually took too big a jump last year, there's a good supply in Quebec, and it will take at least a year for the retail price to catch up with it.

Bob Lamb suggested that any Digest deficit in the future be split between the advertisers and the Council so that the advertisers pay at least half of it pro rated according to the space they buy. I'm happy to say that it was not necessary this year because, thanks to all you good folks out there who so generously contributed this past year, the Digest operated in the black.

For this I thank you all and hope you all have a Merry Christmas, and a Happy New Year.



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AFTER THOUGHTS

Maple producers, you don't need to worry about the future of the North American Maple Syrup Council as long as you send the quality of people to represent you as you have in the past and present.

If you think you have problems on your farm or sugar bush, imagine the NAMSC trying to solve all the maple problems in the world in a 2 day meeting.

After being chairman for the past 2 years, I want to let you know all your delegates, past chairmen and your next years chairman, Ron Shaw from Ontario, Canada, are very dedicated maple producers. We don't always look at problems from the same view point, or see eye to eye on every issue, but we are all big enough to enter in a give and take discussion of a problem, trying to find a practical solution, and if we don't get our own way we can concede and still be friends.

Energy Crisis: There really isn't any, but we'll have to change our ways and use whatever available source of energy that is the most economical and practical to our own needs. I heard of many fuels for boiling sap. We have used wood, fuel oil and natural gas for years. Now some are using used motor oil, bottled gas and even dried peach pits which can be run

through a coal stoker and make excellent fuel. In some areas they burn waste from canning factories such as dried apple pulp from cider presses.

What about new and improved wind mills to run a generator to make your own electricity? If this was practical in the 20's why not now? Also, here in the northeast, we have an abundance of water power that isn't being used. Necessity is the creator of invention. I'm sure we are bright enough to continue to find new and better ways or improve some old ways of harnessing energy so we can continue to enjoy many of the best things in the world including Pure Maple Syrup.

I didn't try to cover everything that happened at our 1979 NAMSC meeting, only enough to make you think. Some of you producers who have an idea that works good for you, write up a short article and send it to Lloyd Sipple so he can put it in the Digest. Whether it be about evaporation, sap collection, marketing or whatever, if we work together and share our good ideas, I'm confident the maple syrup business will improve.

One of our speakers brought out a very good point many of us forget. It is all well and good to be serious and practical, but if you want to be healthy and happy, take time to make someone else smile or laugh. It will be worth your while.

Good Luck — Gordon Brookman

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Mrs. Les Jones

Holcombe, Wisconsin

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Women's Page

Editor, Mary Lou Sipple



The ladies of the Southampton Women's Institute, in Cumberland County, Nova Scotia sent these recipes. Our thanks go to them and their President, Mrs. T. Gracie Goodwin.

MAPLE COTTAGE PUDDING

- 1 TB Shortening
- 3 TB Sugar
- 1 egg
- ¼ tsp salt
- ½ cup milk
- 1 cup sifted flour
- 2 tsp baking powder
- 1 cup maple syrup

Cream shortening and sugar, add egg and milk, then sifted dry ingredients. Pour maple syrup in bottom of baking dish and pour batter on top of it. DO NOT STIR the batter in the syrup. Bake until cake is done, then turn pudding out into serving dish. Serve with whipped cream and chopped nuts.

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MAPLE SYRUP APPLES

- 8 apples
- 1¼ cups maple syrup
- 1 cup water
- 2 TB butter

Cut apples in half and remove cores. Mix 1¼ C maple syrup and 1 C water. Put apple halves in pan, cover with syrup mixture. Dot with 2 TB butter and bake in moderate oven until syrup is thick and apples are tender. Serve warm with whipped cream.

MAPLE SYRUP CAKE

- ½ cup sugar
- 1/3 cup shortening
- ¾ cup maple syrup
- ½ cup milk
- ¼ tsp salt
- 2¼ cups flour
- 3 tsps baking powder
- 3 egg whites

Cream sugar and shortening, add syrup and mix well. Add milk and flour alternately. Fold in beaten egg whites. Bake 350 -375 degrees 45 to 60 minutes.

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FROSTING

¾ cup maple syrup

¼ cup sugar

1 egg white

Cook syrup and sugar together until it spins a thread. Pour slowly over beaten egg white and beat until cold.

YUMMY MAPLE PUDDING

1½ cups maple syrup

1½ TB shortening

4 TB sugar

2 eggs well beaten

1½ cups sifted pastry flour

3 tsp baking powder

¼ tsp salt

1 cup milk

Heat maple syrup to boiling point.

Pour into oiled baking dish. Cream together shortening, sugar, add well beaten eggs and beat 'til fluffy. Sift dry ingredients add alternately with

milk to creamed batter. Pour into hot maple syrup. Bake 375 degrees 30 - 35 min. Serve hot with cream (whipped or plain).

MAPLE SYRUP CAKE

½ cup butter

½ cup sugar

2 eggs, beaten light

1 cup maple syrup

½ cup hot water

2½ cups pastry flour

2 tsp baking powder

2/3 tsp soda

½ tsp ginger

½ tsp salt

Cream butter, add sugar and eggs. Add maple syrup and water alternately with flour etc. Bake 50 minutes in tube pan, in moderate oven.

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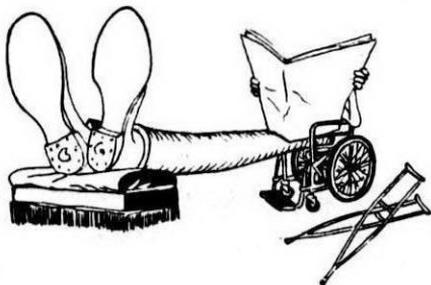
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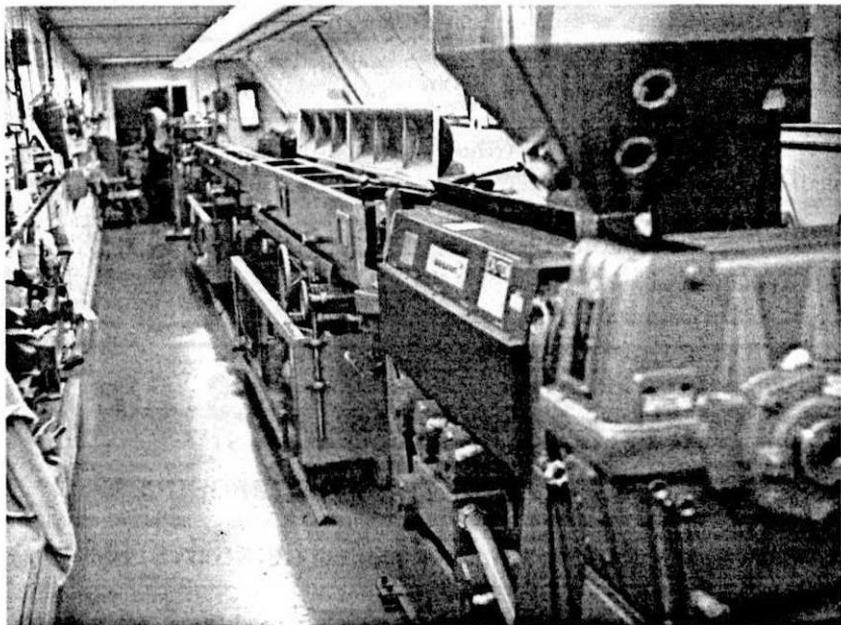
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BOB LAMB'S CORNER



Bob isn't able to write his usual column for this issue so I guess I'll have to fill in for him. The reason — he took a bad fall on November 6 and broke the wrist he writes with. He also broke three ribs and his right hip, the latter being the most serious.

Right now everything here is at a standstill. He's in St. Joseph's Hospital, Syracuse, coming along nicely, and we expect he'll be home by the time you read this.



While his latest and most loved "toy" sits idle, we expect it to be humming again by mid December, operated not by Bob, but by the man he taught to run it last year.

As for our tubing business, there's no need to be alarmed. We have plenty of tubing in stock that we made in August. Our supply of fittings and other items is adequate, and Bob will be here to "boss" things.

We expect to carry on as before, at least the best we can, and hope you all have a happy holiday season.

Florence Lamb

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LETTERS:

Dear Mr. Editor,

My wife, she sez, "Honest Archie, sometimes she calls me truthful Archie, Why don't you tell that nice Mr. Editor Man how we cut wood for the sugar-house in the year of 97.

Well, ya see, it was like this. Pappy

was gettin up in years and coul'dnt swing the 16# splittin maul too good so that work fell on my shoulders. I figgered to get the job done right, a feller should do it scientifically, so I goes to the University and takes me a course in energy. Ya see, energy is expended in lifting and swinging and hitting where ya wanna hit. Pappy

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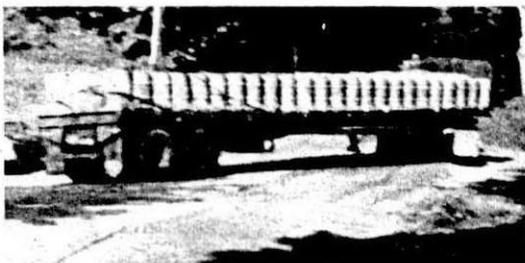
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Continued on page 16

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Uncle Tascus Keeps His Farm

The following poem was recited by Mr. Cherry, manager of Peak and Peak Ski Resort, at the North American Maple Syrup Council meeting held there last year. We enjoyed it so much I asked him for a copy to print in the Digest. It doesn't have much to do with Maple, but most of us are farmers so I hope you enjoy it.

(Ed.)

Uncle Tascus Peter Reynolds has been feeble some of late.

He had always been a worker and he sartinly did hate
to admit he couldn't tussle with the spryest any more

An' that he warn't good fer nothin' but to fub around at chore.

When he climbed the stable scaffold tother day, he had a spell
sort of a heart attack or somethin', and I heard he'd liked to fell.
Guess the prospect sort of skeered him 'Cause that evening' after tea,
after he had smoked a pipeful, quite solemnly said he:

"Reckon son, you've noticed lately that your dad is gettin' old
and your marm is gettin' feeble - though much as ever she can scold."

Uncle Tascus said this smiling for the folks around here know
that a better natured woman never lived than Old Aunt Joe.

"An' we like your wife Lucinda an' there's never been no touse
as is generally apt to happen with two families in the house.
Tell you what I've been a thinkin' an' I know that marm agrees,
we'll sign off, you take it over and we'll sort of take our ease.

So hitch up tomorrow mornin' drive us down to Lawyer True,
me and marm will sign the papers and we'll deed the farm to you!"
Lawyer True looked kind of doubtful when he saw what was on.

"I'll admit," said he, "That no one has a better son than John."

"Now don't think I'm interferrin' or am prophesying harm.
But I warn you do not do it. Do not deed away your farm.
I have seen so many cases - heard them tried most every term,
when a lawsuit's busted families, 'til I swan it makes me squirm.

When I'm asked to write a transfer to a relative or son.
Please excuse my meddlin' Tascus, but you keep it 'till your done!"
But Uncle Tascus still insisted - he was always rather sot,
He allowed he'd show the neighbors just what kind of son he'd got.

Said he'd show them how the Reynolds always stuck by kith an' kin.
So the lawyer drew the papers and they started home agin,
Uncle Tascus took the webbin's - he had always driv' the hoss.
John he chuckled kind of nervous an' he said: "Well now that I'm boss.

I'm the head of the family an' your sort of on the shelf.

Things are getting' sort of loggy. Guess I'd better drive myself!"

Uncle Tascus pondered, pondered and he pondered all that day.

That evenin' still wuz ponderin' as he rocked and smoked away.

John he sat close up ter table underneath the hangin' lamp,
ciperin' out the legal papers with their seal an' revenue stamp.

He folded them an' chuckled, an' lookin' up he said:

"Lawyers tie things tightern Jehu. Dad, you'd better go to bed.

You and marm are gettin' feeble - musn't have you up so late.

I'm the boss," John sort of teeheed, "So I've got to keep you straight!"

"Sides, I want you bright an' early, in the mornin' hitch the mare.

Take these papers down to court-house, have 'em put on record there."

Uncle Tascus took the papers, pulled his specs down on his nose,
read them over very careful, an' he said: "Well son, I s'pose,
you are just as good as they make 'em and I have no fault to find.

You are thrifty, smart and steady, rather bluff tho always kind.

And I know you really treat us just as good as you really knew.

But I ain't so awful sartin' that I'm down an' out an' through!

Tell you what, I've been a thinkin' since you took and driv' that hoss,

since you sort of threw your shoulders an' allowed that you wuz boss.

Hate to act so whiffle minded but my father used to say,

"Men will sometimes change opinions. Mules they stick the same old way",

Uncle Tascus tore the papers, twice across, then calmy threw

into the fire - the shriveled pieces, poof they vanished up the flue.

"Go to bed" said Uncle Tascus with a good old fashioned Smile,

"These old hands are kind of shakey, But I guess they'll drive a while."

By E. A. Cherry, PH.D

Chautauqua, N. Y. 14722



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LIGHTING GRIMM
KRESS LAMB
GREEN MOUNTAIN CANS

Continued from page 13

Those mauls got so hot from splitting that the cutting edges turned blue, then they started to chip, and things got pretty hot around there. Those blue metal chips started flying off and sparks flew but the boys dug in and stuck with me as long as the mauls were a swinging.

To capture some of the heat I put a 48" fan down wind from me and directed the hot air to the pre-heater; raised the temperature of the sap 62½ degrees.

After I split elebenty leben cords in one afternoon enough to burn for making the usual 60,000 gallons of syrup I quit. Those mauls was ruined. From then on I used those mauls only for busting rocks. If someone knows where I can get some new mauls I'd be obliged to em.

Archie

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New York Maple Tour

Lewis J. Staats

Regional Extension Specialist

Cortland County hosted the 1979 New York Maple Tour on August 2 and 3 with 200 people in attendance.

Registration took place at the Marathon Maple Festival Grounds. Managed for many occasions throughout the year, the main activity, the Maple Festival, takes place during the maple season with community members and maple syrup producers taking part. The Festival started in 1970 and in 1979, 80,000 people attended. On the grounds are a museum housing old

maple equipment, a sugar house and a meeting hall which has cooking facilities. Pancake dinners and maple syrup and product displays, demonstrations and sales, are a large part of the Festival's activities. This is a very good example of maple promotion.

A demonstration on various methods of maple sugar making was given by local producers. The demonstration proved interesting and informative.

The group moved by auto caravan to Jim Lathrop's maple operation in Virgil. Jim's operation was established in 1979 and produced 450 gallons of syrup from 1700 taps during his first season. The new sugar house is located roadside and adjacent to the sugar bush. Sap is boiled with a 4 x 14 wood-fired evaporator fitted with a preheater hood. Sap is collected with

Continued on page 22

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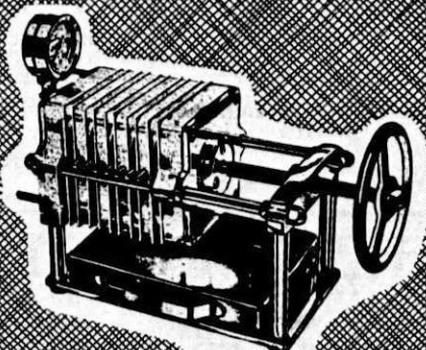
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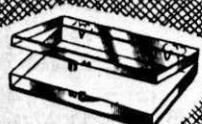


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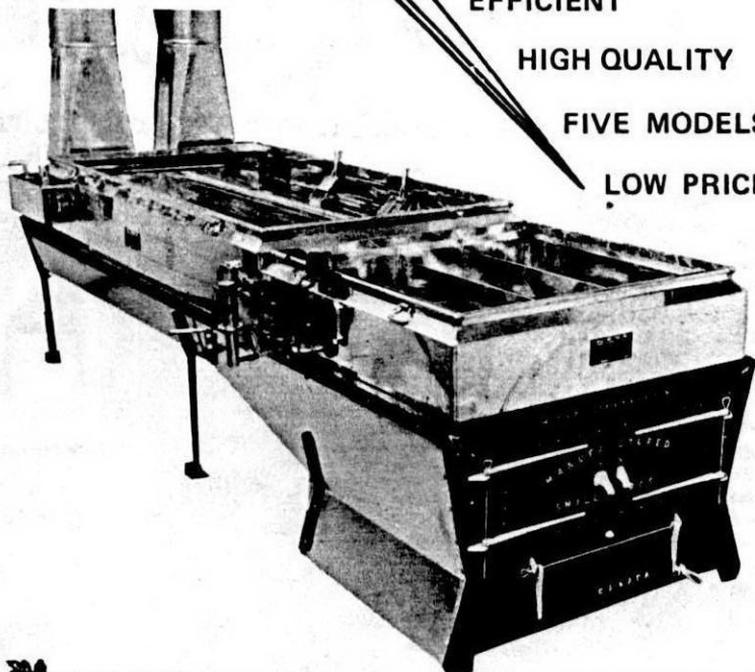
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New York Maple Meetings

Prepared by L. J. Staats

Energy costs have increased sharply during 1979. This will definitely concern maple producers for the 1980 season, and methods of increasing efficiency in sap and syrup production will be discussed.

Sugar bush management will also be part of the program. Proper sugar bush management can increase sap production and increase sap sugar content which will reduce production costs at the sugar house.

Syrup grading and quality control continues to be very important and representatives from N. Y. 's Department of Agriculture and Markets will be present to discuss and answer questions on these topics.

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and vacuum pumping continue to save labor and equipment costs for the maple producer. All phases of the use of plastic tubing for sap collection will be covered with ample time for questions.

Representatives from the N. Y. Department of Environmental Conservation will be available to answer questions on sugar bush management and insect problems.

TENTATIVE SCHEDULE

<u>DATE</u>	<u>HOST COUNTY</u>	<u>HOST AGENT</u>	<u>TIME</u>	<u>LOCATION</u>
1/10/80	Allegany	Brumback		Andover Masonic Lodge
1/11/80	Chautauqua	Snider	10AM	Ross Grange Hall, Falconer Pancake Lunch-price unknown
1/12/80	Wyoming	Fendick		
1/15/80	Cortland	Maloney		Cortlandville Grange, Cortland Pancake Lunch-\$3.50
1/16/80	Chenango	LeClair	9AM-4PM	Sherburne Municipal Bldg.
1/17/80	Delaware	Mattern		Probably Delhi Grange Hall
1/18/80	Otsego	Feinman	10AM-3PM	Extension Headquarters-123 Lake St., Cooperstown, brown bag lunch.
1/22/80	Warren	Murphy	10:30AM -3PM	Mohican Grange Hall, Oneida Corners (Jct. Rt. 9L and Sunnyside) Glens Falls, N. Y. Pancake lunch approx. \$4.00
1/23/80	Clinton	McNicholas	11AM	Miner Center Auditorium, Chazy Lunch 12:30 in cafeteria
1/24/80	St. Lawrence	Sullivan	10AM-3PM	Canton Free Library, Park St., Canton, N. Y. brown bag lunch or restaurant
1/25/80	Lewis	Yancey	10AM-3PM	American Maple Museum, Beaver Falls Maple Museum Restaurant

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New York Maple Tour —

Continued from page 17

a tubing system. Maple sugar and cream are produced and sold at the sugar house also. Plans are to expand the operation.

Bob Morrow, Professor of Forestry at Cornell University, gave a demonstration on sugar bush management at the Lathrop sugar bush. Thunderstorms held off almost long enough!

An excellent buffet-style dinner was the start of the evening program at the Festival Grounds. Tom Maloney, Cooperative Extension Agent in Cortland County, and Lewis Staats, Regional Extension Specialist, co-served as Master of Ceremonies. Speakers on the evening program included Lloyd Sipple, Editor of the National Maple Syrup Digest; Gordon Brookman, President of the New York State Maple Producers Assoc.; and Haskel Yancy, Cooperative Extension Agent of Lewis

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County who gave an update on the American Maple Museum. John Adams of Greene, New York introduced members of the Marathon Maple Festival committee who then gave an excellent talk with slides on the Maple Festival.

Early on the following morning the tour started at Sam Heller's maple operation near McGraw. This well-managed family operation consisted of 3900 rented tapholes in 1979 with 1070 gallons of syrup produced on a 4 x 14 oil-fired evaporator with pre-heater hood and gas-finishing pan in a roadside sugar house. Maple sugar and cream are also produced. Good ideas on tubing handling and washing, syrup coding, and record-keeping highlighted this stop.

The tour moved on to the farm of Dean Delavan and his family, near Cincinnatus. This is a dairy and maple enterprise of 1550 taps of which 1200 taps were rented and sap purchased from 300 taps. A roadside sugar house contains a 5 x 14 oil-fired evaporator and gas-finishing pan. Maple products are also produced and sold retail.

The final stop was at the farm of Buster Wrobel near Smithville Flats. This is a family-owned beef ranch, firewood operation, and very modern maple operation. Buckets and tubing are used to collect sap from 6000 taps of which 5000 are rented. The modern sugar house contains a 5 x 15, 5 x 10, and 2 x 8 evaporators. The evaporators are fired with used motor oil, fuel oil and gas. Other highlights of the stop included excellent syrup handling, sap sterilizing and storage, high and low pan warning devices and much of the equipment was built by Mr. Wrobel.

Following a light lunch the group

Classified

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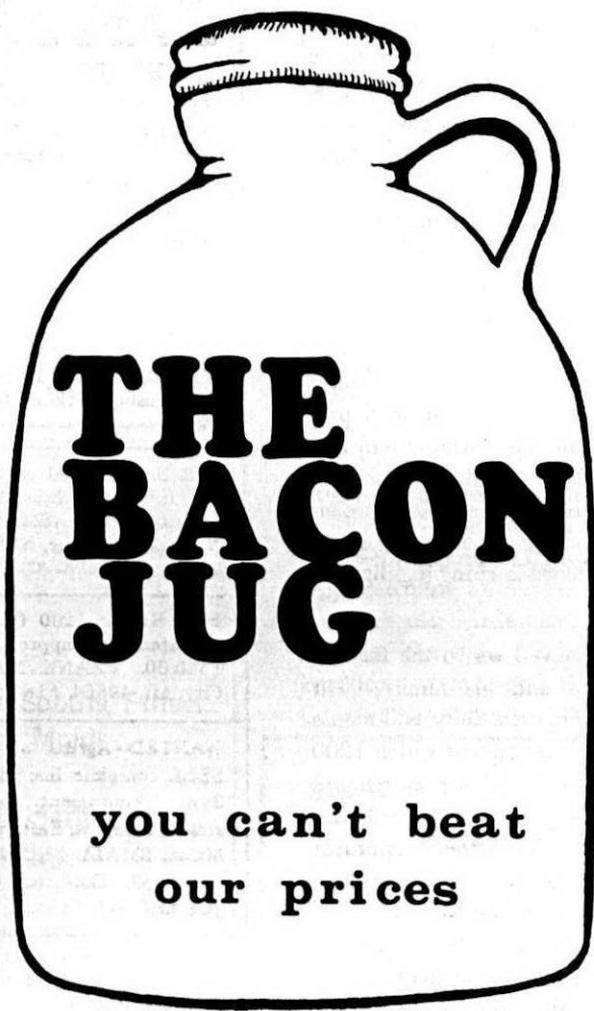
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*Merry Christmas
Happiest New Year*

started their journeys home in early afternoon. The tour was interesting and educational, but was much more than that as is always the case when maple producers get together.



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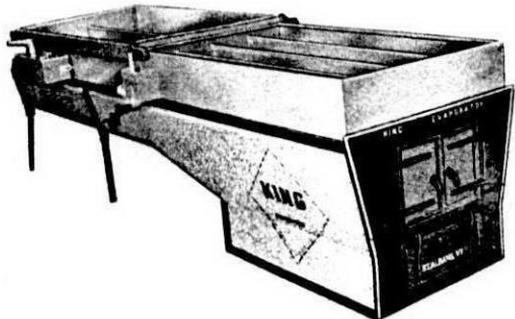
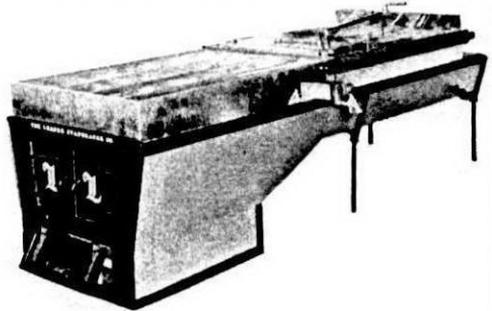
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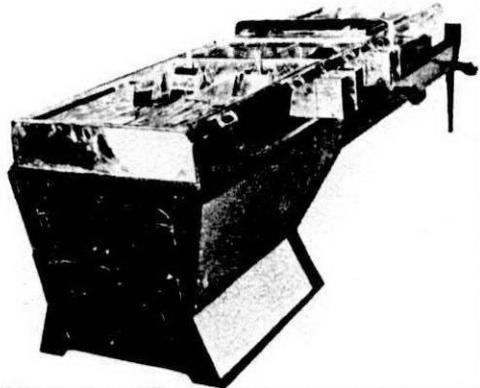
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