



# MAPLE SYRUP

## DIGEST

### HAND CARVED MOLD AND CAKING TINS

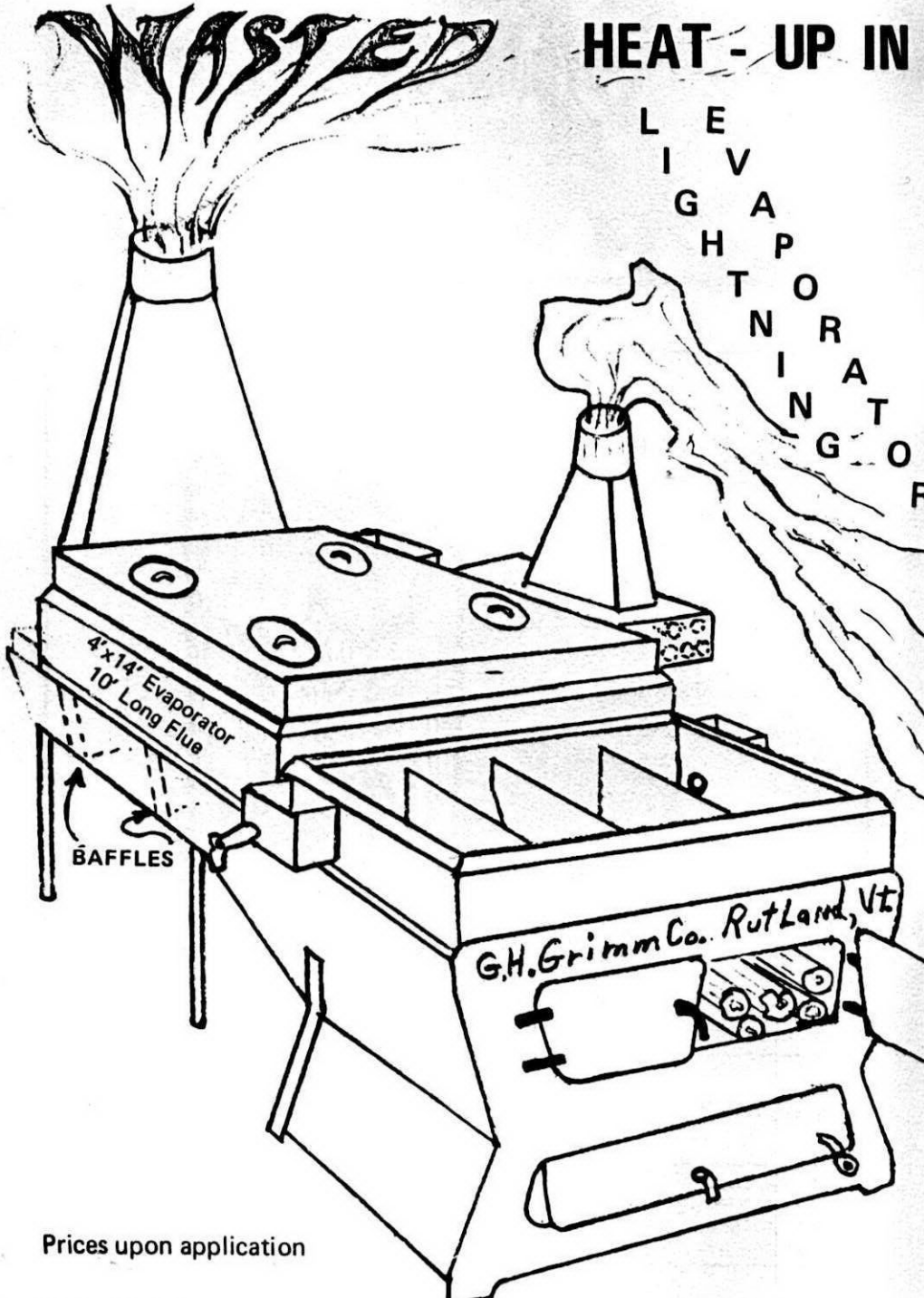


Vol. 20, No. 2

July 1980

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HEAT - UP IN

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I N G  
O R

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10' Long Flue

BAFFLES

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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 — — —

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saves up to 14% in fuel & boiling time

offset steam coils eliminate condensated drop back

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

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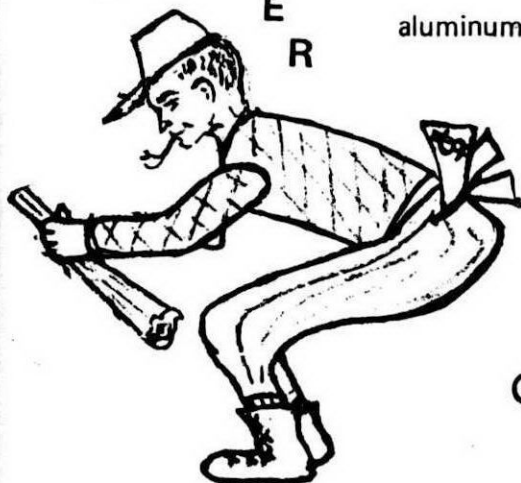
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Not Up In Smoke

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**G. H. GRIMM CO., INC.**  
Rutland, Vermont 05701

Phone 802/775-5411  
802/773-9519



## NATIONAL

### MAPLE SYRUP DIGEST

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

Edited by . . . . Lloyd Sipple  
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### NATIONAL MAPLE SYRUP DIGEST

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## COVER PICTURE

Entire new cover was designed by  
Susan Duncan, Bainbridge, N. Y. She  
is currently an art major at Marywood  
College, Scranton, PA.

### DIGEST ADVERTISING RATES

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Issue

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Serving the Maple Syrup Industry  
more than 25 years

# FROM THE CHAIRMAN

Dear Friends,

We have just finished a syrup season which may have been like no other we can remember, with syrup weather in January, combined with as little snow as we have had in a winter for a long time. Old timers in these parts were saying they could not remember one like it.

Spring followed right along, just as indifferent. Most producers that I have talked to, said the season looked like normal and after they completed their tapping, very little sap ran. It did not quite get cold enough at night, yet it was cool and not quite warm enough most days. The sap would stop running by noon.

The early season areas had very poor crops, later and late season areas

seemed to have only 50% to 60% crops with exception in some areas spotted around. Some producers, including ourselves, made excellent syrup one week after we thought the season was over.

But, that was last season, and being the eternal optimist syrup producers are, there's always next year and that bumper crop we hope to get. Maybe if we listed those jobs and changes that we wished were done during the season such as: changing that mainline, that road, pour that concrete, repair that equipment or get that new idea ready to work for next season, we will be able to handle that bumper crop!

If one is looking for new ideas there will be no better time than this summer and fall, when visiting the many tours and meetings which are being planned for the different states and provinces. There are many long hours of work being contributed by local committees and the extension people on your behalf. We are most grateful for the generosity of those people who are willing to open their sugar camps to us. I am

## *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,
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- and supplies leading food manufacturers with Bulk Maple Syrup or Maple Sugar.

**CAN WE HELP YOU WITH YOUR MAPLE REQUIREMENTS?**

sure you will be well rewarded for the effort you make to attend.

With October, comes the North American Maple Council meeting in Wisc., (a formal notice elsewhere in the digest), where the committee plans to have a very interesting and informative meeting for you. It is planned to show and to tell you ways to cut back on your costs of production with energy saving devises such as: 3 to 4 thousand tap producer using reverse osmosis and having excellent results, information on vapour compression units, using sawdust, and many others. Ways of handling tubing with the least labour, such as cleaning, leaving in bush (pros & cons) etc. Being, as it will be a joint meeting with the International Maple Syrup Institute, they will show and tell ways to market our maple products for their highest returns.

With both meetings being held at

the same time and place, it is hoped that the producer will benefit both in production and marketing of their products.

With the meeting only a few months away, any other timely or important topics which you wish to see on the agenda should be forwarded to your state or provincial director, or to the extension staff in your area as soon as possible, so that it can be included.

We are also interested in hearing what projects you feel researchers should be working on now and in the future, as research facilities are waiting for our response.

I am looking forward to meeting many of you at the tours this Summer and Fall and again at our Annual meeting in October.

Sincerely yours,  
Ronald N. Shaw

# **Smada Farms Inc.**

Factory Representative For

**GREEN MOUNTAIN CAN CO.**

**ARE YOU GIVING AWAY SYRUP BY USING AN OVERSIZED SYRUP CAN?**

**USE GREEN MOUNTAIN CANS AND SAVE  
3 SIZES IN STOCK NOW**

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STAR ROUTE**

**GREENE, N. Y. 13778**

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# AROUND VERMONT

## 1980 CROP REPORT

Reports from around the state indicate that Vermont had a sugaring crop of about 65% of last year. Color and flavor varied area to area, some very poor, some very good, and others reported fair. Producers using vacuum pumps did a bit better than those without.

## VERMONT SEAL OF QUALITY

A Seal of Quality program is again in progress in Vermont. It is designed to promote the Vermont brand of produce. The current standards for maple syrup, the Vermont Grading Law, will be the basis for judging the quality of maple syrup. The Dept. of Agriculture hopes that participation in this program will be widespread. Look for them at your local agrifair.

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SYRUP IN  
JUGS BOTTLES JARS  
MAPLE PRODUCTS SELL  
BEST IN GLASS

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TYPES OF PLASTIC CONTAINERS  
INCLUDING THE KRESS JUGS.

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219 Washington Square  
Syracuse, N. Y. 13201

## DEHYDRATED MAPLE SUGAR

Dry maple sugar has made its debut in Vermont. Amstar of New York City has a patented process to produce this new sugar which has advantages over maple granulated sugar. Any syrup going through the process will keep its flavor and color. When the dry sugar is reconstituted it will be of the same quality as it was before being processed. The new sugar will keep longer and more easily because of its dry crystalline properties. Many producers are excited with the marketability of this new product and its ease in shipping and storing.

## ENERGY SAVING EQUIPMENT

At least three Reverse Osmosis machines were in use this sugaring season. In at least two of the operations significant fuel savings were obtained. For example, at Coombs Sugar House of Wilmington, fuel consumption was reduced by 66% and boiling time was cut by 50% over past seasons. Dave Marvin of Johnson reports similar savings.

In another effort to save energy, Paul Percy of Stowe used a vacuum evaporator which enabled water to be evaporated from the sap at a lower temperature. The energy used to run this unit consisted of several small motors and the steam taken from the top of his pre-heater.

## REVERSE OSMOSIS

From  
Coombs Sugar House  
Wilmington, Vermont 05363

We have completed our second season using a Reverse Osmosis machine.

After having our machine rebuilt between the 1979 and 1980 seasons we found it to be a great energy and time saver. Our 1979 season ended with a 48% fuel savings and the 1980 improvements and changes increased our savings to 66% of our normal fuel consumption. As our average sugar content was only 1.85% this year, taking 46 gallons of sap per gallon of syrup we would have had to use 4.77 gallons of oil for each gallon of syrup produced, however by putting all of our sap through the R/O we were able to start boiling with a sugar content of 5.4% sugar and used 1.59 gallons of oil for each gallon of syrup produced. We saved 3.18 gallons of oil for each gallon of syrup made, a 66% savings. This year we only made 4050 gallons of syrup, but this times 3.18 (for oil at \$1.00 per gallon) is a savings of \$12,879, less \$650 for operating expenses (including electricity, filters,

cleaner, and preservative) would leave a savings of \$12,229.

Needless to say we were very pleased with the operation and energy savings of our R/O machine. The reduced boiling time and nearly doubled output per hour were also pleasing benefits.

## Vermont Maplerama

The 1980 Vermont Maplerama is scheduled to be held August 8 and 9 in Windsor County.

Details are not final yet but activities will be primarily around Ludlow and Springfield with Ludlow the center of activities.

Chairman of the general committee is Robert Barlow, RFD 2, Box 16, Springfield, Vermont 05156. More information may be obtained by writing to Mr. Barlow at this address.



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# COMING EVENTS

## 1980 ONTARIO MAPLE TOUR

July 24th and 25th  
In Eastern Ontario and Quebec  
around the  
HAWKESBURY AREA

Hosted by Eastern Counties Local  
Committee

Visiting 4 different Sugar Bushes with  
many different labour saving ideas  
Plus local attractions over the 1½ days

Accommodation at  
HOLIDAY MOTOR INN  
HAWKESBURY, ONTARIO

PLEASE NOTE: Pre registration for  
accommodation is recommended, as  
this area is tourist oriented at this  
time. For further information contact:

Mr. John Butler  
Box 340  
Elmvale, Ontario

## NEW YORK MAPLE TOUR

Lewis J. Staats  
Regional Extension Specialist

The 1980 New York Maple Tour  
will take place in Lewis County August  
4 and 5.

Registration will take place at Deere  
Hill Pancake House on Route 12, ap-  
proximately 8 miles north of Lowville.  
Several excellent maple operations  
along with the American Maple Muse-  
um in Beaver Falls, N. Y. will be  
visited during the two-day tour.

Dinner and the evening program will  
be held at the American Maple Muse-  
um. A light lunch will be available on

the last tour stop on August 5.

This should prove to be an interest-  
ing and informative maple tour in the  
county with the largest maple produc-  
tion in New York state.

For more information contact: Mr.  
Haskell Yancey, Jr. Cooperative Ex-  
tension Agent, Box 72, Outer Stowe  
Street, Lowville, New York 13367.

## 14th ANNUAL MEETING

ONTARIO SYRUP PRODUCERS'  
ASSOCIATION

October 3-4 1980

at the

ARBORETUM

of

THE UNIVERSITY OF GUELPH

Guelph, Ontario

Hosted by the

WATERLOO LOCAL

Accommodations at

THE NEW HOLIDAY INN

GUELPH, ONTARIO

For further information, contact John  
Butler, Maple Syrup Ext. Specialist,  
Box 340, Elmvale, Ontario LOL-1PO

## PA. MAPLE TOUR

An interesting and exciting tour is  
planned in Bradford County October  
10 & 11, 1980.

Several sugar camps and other places  
of interest will be visited by bus. A  
banquet and entertainment program  
are scheduled for Friday night. For  
more information write or phone:  
Orville A. Yoder, County Agent, Court-  
house, Towanda, Pennsylvania 18848.  
Phone: (717) 265-2896.

# KRESS

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

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339 Christian Street  
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# NEWS/NOTES

Paul E. Sendak has been appointed project leader for Maple Syrup Products Marketing and Wood Energy Research with the USDA Forest Service, Northeastern Forest Experiment Station at Burlington, Vt.

Sendak has been a research forester in forest economics at Burlington since 1971. He has conducted studies on maple syrup marketing and production economics, and has authored or co-authored 14 reports on these subjects.

Since 1978, the project has had a dual mission to evaluate production methods and markets for maple syrup products and for wood as an energy source.

In his new capacity, Sendak will be responsible for research on controlling sap and syrup quality, developing more energy-efficient syrup processing technology, and improving maple syrup color and flavor. He and a staff of six

will also examine the economic suitability of wood as an alternative energy source for New England. They will determine the economic availability of fuel wood, identify markets for fuel wood, and assess the efficiency of harvesting systems.

Sendak is a native of New Jersey. He came to Vermont from Princeton, W. Va., where he worked for Forest Service research at the Northeastern Station's Forestry Sciences Laboratory. He earned a B. S. degree in forestry at the University of Massachusetts, and an M. S. and Ph. D. degree in forest economics at the University of Mass.

A member of the Society of American Foresters, Sendak is secretary-treasurer of the Green Mountain Chapter. He serves as technical advisor to the International Maple Syrup Institute, and as an associate member of the North American Maple Syrup Council and the Vermont Maple Industry Council.

---

## HAVE YOU EXPERIENCED RODENT DAMAGE IN YOUR SUGAR BUSH?

The International Maple Syrup Institute would like to get some research started on rodent control. To do so, we need your help. If squirrels, chipmunks or other rodents have eaten some of your tubing equipment, please fill in the coupon on the reverse side of this page and return to:

Claude Tardif  
International Maple Syrup Institute  
643 Grosvenor  
Montreal, Que., Canada H3Y 2S9

# N.Y. Grading Law

Witnesses in a hearing May 14, 1980 in Albany supported revision of the New York State Maple Products Regulations about the grading of maple syrup.

The comments favored adoption of the proposal that would change the grade nomenclature to Grade A Light Amber, Grade A Medium Amber, or Grade A Dark Amber for syrup packed in consumer size units, and Grade B for reprocessing.

Although the hearing officer has not received the official transcript, the proposal is expected to be adopted effective January 1, 1981. The new grade requirements conform with the recently adopted federal regulations.

Because the new USDA terminology is presently in effect, New York State producers wishing to use the new grade designations may do so, either alone or prefixed with the name of state of

manufacture or the letters "U. S." or words "United States" where applicable.

If adopted, consumer size containers would be required to contain the new grade markings after January 1, 1981. Based on some of the concerns expressed by industry regarding container inventories with the old grade designations, Commissioner Roger Barber said he would consider postponing the effective date of the new regulations for consumer size containers sold through direct sales or from a producer's roadside stand. It is expected that any container less than a gallon will be classified as a consumer size container.

For additional information, please contact Michael McCarthy, Director of the Division of Farm Products Services, Department of Agriculture and Markets, Building 8, State Campus, Albany, New York 12235.

-----  
Yes I've had rodent damage in my bush.

I have \_\_\_\_\_ taps on tubing

I have been using tubing for \_\_\_\_\_ years.

	1978	1979	1980
Number of taps destroyed by rodents	_____	_____	_____
Amount of Tubing destroyed	_____ ft.	_____ ft.	_____ ft.
Dollar value of loss	\$ _____	\$ _____	\$ _____

Name \_\_\_\_\_

Address \_\_\_\_\_

# 1980 JOINT MEETINGS

of the  
North American Maple Syrup Council  
and the  
International Maple Syrup Institute

Wisconsin will host the joint meeting of the NAMSC and the IMSI on October 20 to 22 at the Holiday Inn in Wausau, Wisconsin.

The theme of the 1980 joint meeting will focus on the ability of the pure maple syrup producers to accept change in order to improve the business conditions of our industry.

In this respect, the agenda will propose talks on the better uses of energy and on marketing. Each speaker will be asked to illustrate the financial implications of the implementation of any technique for farms of 2000 and 5000 taps.

A display area for maple syrup equipment will be made available to all equipment and packaging suppliers.

The cost of registration for this three day meeting will be \$30.00 if participants register prior to Sept. 15, registrations after Sept. 15, will cost \$35.00. This cost covers registration, coffee breaks and the banquet.

Could you please fill in this coupon and return it, along with your cheque addressed to Adin Reynolds, Sec.-Treas., Wisconsin Maple Syrup Council, Aniwa, Wisconsin 54408.

-----  
Yes, I wish to participate in the 1980 meeting.

My name is \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_

I am a producer Yes  No  Please indicate # of taps \_\_\_\_\_

I am representing \_\_\_\_\_

Number of persons attending \_\_\_\_\_

Room reservations required for

Sunday  Monday  Tuesday  Wednesday

Double room currently \$33.00 but a price raise is due, so please advise as early as possible so you can be protected on price and also have room reserved. Further information to all responding.



# 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!



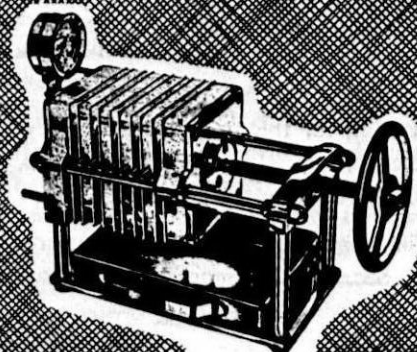
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BRUSHES  
Full Size



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For Extreme Accuracy  
In Syrup Testing



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All Sizes  
2 Oz. Up To One Gallon



**PRESSURE FILTERS FOR**  
SPARKLING CLEAR SYRUP



**POLETHYLENE**  
LINERS  
For Leaky  
or Rusty  
Buckets

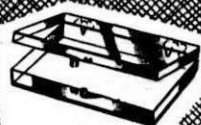


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Pressure Sensitive  
NAME STICKERS



Light Weight  
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Bottles - Decanters  
Plastic Bottles  
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All Styles and Sizes  
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For Buckets and Tanks



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OF EVAPORATORS

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SUGAR BUSH INC.

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

# MARELCO PLASTICS CORP.

## <sup>TM</sup> "MAPLEPOWER TUBING SYSTEMS NEWS BULLETIN 1980"

Mike Berliner, developer of the Green-Weather Resistant, 20 year guaranteed tubing has purchased the business, with all rights etc. from Sherwood Medical, and since February, 1980, self-manufactures all tubing and fittings. The quality of the system has been upgraded in all respects and we are expanding our distribution program to include exclusive county coverage in maple producing states (VT/NY) and if you are interested in this ground-floor opportunity, get in touch with Mike Berliner as soon as possible.

Our yearly maple equipment meeting will, once again, be held, Saturday, October 11, Lake Luzerne, New York, during the Lake Luzerne Fall Festival, celebrating the autumn colors in the Adirondacks. This event includes white water races on the Hudson, many community activities and a great time for all during the "Columbus Day Holiday Weekend". Our maple exhibit will include the same people at my last show at Sherwood, with many new products and a chance to answer your question on all aspects of maple production.

DIRECTIONS: Exit 21, Route 87, Adirondack Northway, Route 9N South 11 miles to Lake Luzerne (Send for more Information)

### <sup>TM</sup> "MAPLEPOWER TUBING SYSTEM DISTRIBUTORS"

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Mike Girard, 11 Village Road, Simsbury, Conn. 06070 . . . . . 203-658-5083

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#### MASSACHUSETTS:

Bob Cook, Box 443, Worthington, Mass. 01098 . . . . . 413-238-5827

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#### NEW HAMPSHIRE:

Bascom's Sugar House, Alstead, N. H. 03602 . . . . . 603-835-6361  
603-835-2230

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Otsego Matt Kent, RD 1, Franklin, NY 13775 . . . . . 607-829-8262  
Chautauqua & Gary Peterson, RD 6, Box 192  
Cattaraugus Jamestown, NY 14701 . . . . . 716-665-3378  
Sullivan & Vern Meyer, Long Eddy, NY 12760 . . . . . 914-887-4108  
Orange  
Columbia & Scotty Burdick, 335 East Rd., Stephentown, NY 12168 . . . . . 518-733-5591  
Greene  
Clinton Barry Branon, 31 Tremblay Ave, Plattsburgh, NY 12901 . . . . . 518-563-1063  
Chuck Hoag, West Chazy, NY 12992 . . . . . 518-493-5444

#### ALL OTHER COUNTIES OPEN FOR NEW DISTRIBUTORS:

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John Deets, RD 5, Titusville, PA 16354 . . . . . 814-676-1097  
J. Curtis Dom, Box 56, Wellersburg, PA 15564 . . . . . 814-324-4414

#### WISCONSIN:

John Roth, Roth's Sugar Bush, Route 1, Cadott, WI 54727 . . . . . 715-289-3665

#### VERMONT:

Addison County Larry Shepard, RD 1 Box 65, Starksboro, VT 05487 . . . . . 802-453-4217  
Chittendon Art Menut, RD 2, Milton, VT 05468 . . . . . 802-893-2263  
Essex/Oreans Bill Moore, Box 43, Morgan, VT 05853 . . . . . 802-895-2764  
Franklin & Dave Mayott, RD 2, E. Fairfield, VT 05448 . . . . . 802-849-6810  
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Don Atkinson, RR 1 Barrie, Ontario, L4M 4Y8 . . . . . 705-728-5848  
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#### OTHER LOCATIONS THROUGHOUT CANADA OPEN FOR NEW DISTRIBUTORS:

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Any person who shall knowingly receive or import into the United States or upon which the bounty has been paid or applied for at the place described in the license, and any person not entitled to the bounty who shall apply for or receive the same, shall be guilty of a misdemeanor and liable to a fine not exceeding five thousand dollars, or imprisonment for a period not exceeding five years, or both.

# UNITED STATES TREASURY



Office of the  
**LICENSE FOR SUGAR**

This is to certify that  
*[Name]*  
is authorized to engage in business  
under the provisions of the Act of Congress  
of March 3, 1891, as amended,  
by *Fletcher*

using the machinery and by the method  
described in his notice and application.

This license will expire on the \_\_\_\_\_ day of \_\_\_\_\_, 1891.

Dated at Washington, D.C.

December 16 1891



1288  
**DEPARTMENT**

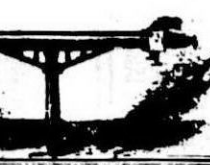


Internal Revenue

**PRODUCER** *FB 2035*

*Albro Rugg*  
Business as **SUGAR PRODUCER** under  
license approved October 1<sup>st</sup> 1890 at  
*Vermont* with the  
license and at the place described  
license dated *June 24* 1891  
license expire June 30 1892

*W. W. W. W.*  
Commissioner



# Bascom's Sugar House

WE STOCK AN INVENTORY OF:

SMALL BROTHER'S Canadian Lightning Evaporators, Tanks, and Supplies; Used evaporators; Vacuum pumps; buckets; Nolet mainline fittings; Black plastic water pipe; Tubing.

We sell all grades Maple Syrup      BULK, WHOLESALE, RETAIL

This Fall, next issue, complete catalogue and distributor network available for Small Brother's evaporators and U. S. Maple, Inc. tubing and fittings.

Bruce Bascom  
603-835-6361

ALSTEAD, N. H.  
03602

Kenneth Bascom  
603-835-2230

## CENTERFOLD —

The license in the centerfold was found by Bernard Guilimette, East Berkshire, Vt. Don't worry about having to get one yourself. It was issued in 1891.

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

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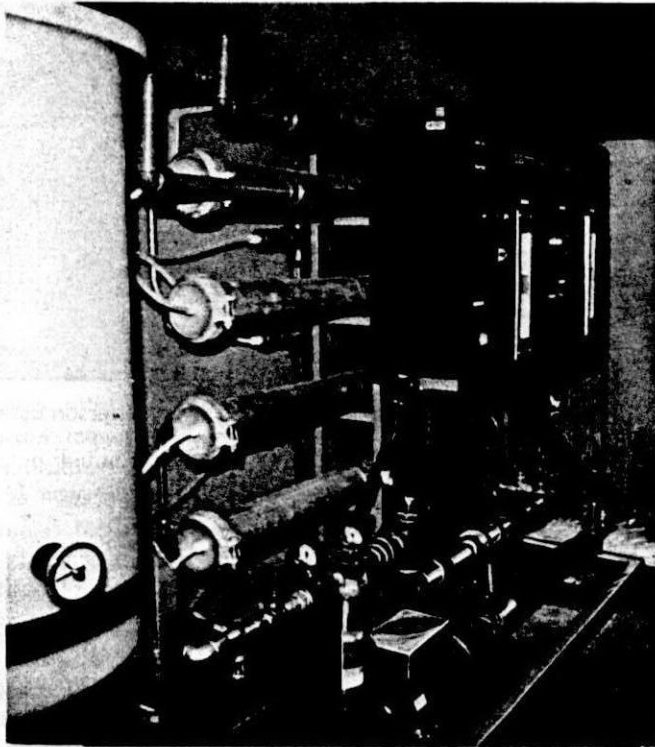
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# The Beginning of the Maple Era

By  
Harold Tyler  
Westford, New York



200 year old maple tree in front of the Jefferson Estate.

As you all know, there was no sweetening agent available except bee honey at the time of settlement of the colonies. Little cane sugar was used as it had to be transported from Asia and was too expensive. It was used only by the rich and for medicinal uses. About the year 1500 sugar cane was grown in Brazil and the West Indies. Sugar from the maple tree was soon discovered. Among the colonist's one of the first references is dated 1664 when British officials mention sugar from trees in Massachusetts. A letter of 1684 enclosing some maple sugar from Canada, states that the Indians have practiced it time out of mind. An anonymous author of 1685 recorded — the savages have practiced this art longer than any now living among them can remember. Some of the prominent men that promoted maple sugaring were Judge William Cooper (1754-1809), father of the journalist James Fenimore Cooper, who held large acreage around

Cooperstown. He distributed potash kettles and bought maple sugar from the early settlers.

Tench Coxe, Assistant Secretary of the Treasury under Alexander Hamilton and also grandson of Danial Coxe, who held title to 100,000 acres of land in upstate New York and inherited much of this acreage. At times, Cooper acted as his land agent. Coxe was a great promoter of American Agriculture.

Thomas Jefferson was an ardent advocate of large scale maple sugar manufacture. He tried hard to establish a maple plantation on his Virginia Estate. The trees were taken from New York State and set out there. Some are still alive on the Monticello estate.

I have spent some time in the Jefferson Estate library to try and locate the original site where the maple trees were set, and found out that Jefferson owned a large tract of land near Natural Bridge, Virginia and this is where he set them. I have not located

the exact site yet, but hope to next time I visit Virginia. There are several maple operations in Highland County, Virginia operating now.

There are many illusions to the manufacture of maple during the Revolution. In April 1780, for instance, a detail of fourteen men were sent from the Schoharies forts to spy upon activities of suspected loyalists near Harpersfield. While watching, they were ordered to make sugar for the garrison. These men were surprised at their task by Tories and Indians. Some were slain and the rest taken captive to Canada.

Directly after the peace in 1783, the sugar boom began in earnest. Prominent merchants and those with wealth, mostly from Philadelphia, advanced money and supplies for its promotion.

In a letter July 10, 1791, to Thomas Jefferson about maple sugaring, the subject was covered thoroughly, enumerating the uses of the tree, the various commodities possible to be made from the sap, the value of the sugar for medicine and as an article

of diet, the number of acres of maple trees and yield per acre, and concluded that the nation can save \$8,000,000 in imports and have a surplus worth \$1,000,000 for export.

The population grew fast and the land was cleared for crops. Cane sugar was obtained easier. In 1891, a bounty of two cents a pound was offered to American sugar producers, both cane and maple. Almost every farm in the late 1800's and early 1900's had a maple sugar operation. Today, there are but a few operators left.

There still exists a great potential for its manufacture. It is said, that New York State taps less than 5% of its maple trees. It is also stated that if all the maple syrup manufactured in the maple producing areas was divided up among the United States citizens, each would have less than one teaspoonful. Let us take a better look at our existing resources, and put them to use for the betterment of our economy here. Maple sugaring has been an important crop, and still can be more important.

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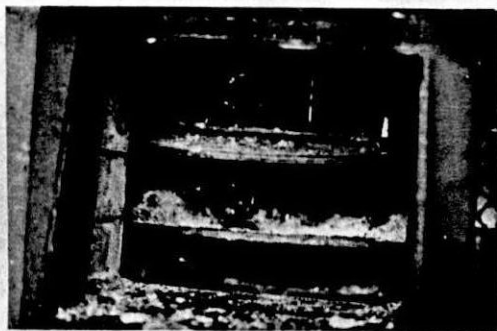
**Mrs. Les Jones**

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# Scott Wood's Sawdust Gasifier

Because the cost of oil probably will rise from now on, Scott Wood of Spring Valley, Wisconsin, has installed a sawdust "burner" under his 6 x 18 primary evaporator. (First photo, Scott on left, with Extension Agent Bernie Drewiske.) I put "burner" in quotes because Scott said the unit vaporizes hydrogen and methane from the wood, which, with the residual charcoal, is burned. The unit is a Conifer Wood Gasifier 51S. It cost \$25,000. Scott figures that it replaces 8000 gallons of fuel oil this season (at \$1.04 per gallon, that's \$8320). Similar gasifiers have been operating for over 50 years, so it's a durable piece of equipment. Part of



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the reason for this durability is that the gasifier has no moving parts: just cast iron grates and firebrick (2nd photo).

Green sawdust is used. A truckload of about 12 cubic yards of green oak sawdust boils sap for about 15 hours, green maple for about 10 hours, and softwood about 8 hours. A truckload (3' x 14' x 7.5') costs \$26 delivered. The hopper shown in the first photo has to be filled every 15 minutes with oak or maple, and every 10 minutes with softwoods, so he shoveled a lot this year (third photo). Scott plans to install a larger hopper for 1981. His cost for oil at 40 gallons per hour was \$41.60. His highest cost per hour with the gasifier was \$2.60. He made 2500 gallons of syrup at a cost for sawdust of less than \$800 (for 30 truckloads).

Scott said his most serious problem with the gasifier this first season was sealing the arch to make it airtight, so the gases weren't cooled and the draft operated efficiently.

Scott's address is Rt. 1, Spring Valley, Wisconsin 54767. He is a newly elected delegate of the Wisconsin Maple Syrup Council.

Gordon Cunningham,  
Extension Forester, Wisconsin

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# LETTERS:

## MAPLE...

where you  
find it

By  
Ron Shaw

In an area of northern Ontario, where one does not expect to find Maple, is a group of very efficient producers. Near Bruce Mines to Thessalon, and especially on St. Joseph's Island, where being surrounded by water, the climatic conditions enhance the growth of large stands of Maple in abundance.

Among these producers on St. Joseph's Island are The Gilbertsons, at

Richards Landing. Brent started making Maple Syrup in 1936 with just 175 taps, which was a good sideline with his logging and lumber business. Owning his own saw mill where he cut maple to be sold in Sault Ste. Marie, Ontario. This lumber was manufactured into table tops for restaurants, labs etc. up until the year 1967.

In seeing the maple trees falling to the chainsaws, it was decided, to sell the saw mill and enlarge the Maple Syrup operation. At that time a company was formed called Gilbertsons' Enterprizes, consisting of Brent, his wife Rose and eldest son Donny, and his wife Ruth.

In 1967 a new sugar camp was built along with a pancake house. Oil fired evaporators were installed, and 5,000 new taps were installed on tubing. Since then, the Gilbertsons maple operation has continually grown. Now their other two sons and their wives, Ricky and Lisa and Gregory and Henryetta, make up the complete family operation.

In 1970, an unique vacuum pumping system was added to the increasing number of taps, when two half-ton trucks were cut off just behind the motors, and joined back together. Now one motor drives the other to create vacuum.

In 1977, all main lines were buried in the bush, to help cut down on maintenance, and to make thinning and working in the bush easier.

Since selling the sawmill in 1967, Gilbertsons found that their trucks, loaders, bulldozer, and their other heavy equipment grew into an excavating business. They are now kept busy

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in the summer and fall with road building. Hard surfacing equipment has since been added to their line of equipment, making their operation in road construction complete.

During these times of rapid growth, the Gilbertsons were also making news for their area as Brent took a few years off from the family enterprize to serve as the member of the Ontario Legislature for their area.

The Gilbertson family can now boast of a Maple Enterprize of up to 10,500 taps for their past season, all of which are on vaccum. They considered 1980 to have been a good year making 2800 imperial gallons of syrup of which 50% is sold retail at the sugar camp, and around the Sault Ste. Marie area, as well as further west in Northern Ontario and even into Western Canada.

The combination of Mrs. Gilbertson and her daughters-in-law running a very homey and efficient pancake house and Brent and his sons running a very productive Maple Syrup operation makes Richard's Landing on St. Joseph's Island one of Ontarios prominent maple stops. However, in talking with these people, they are quick to assure one that they are always looking for ways to cut back on production costs and ways to get more returns from their maple products.

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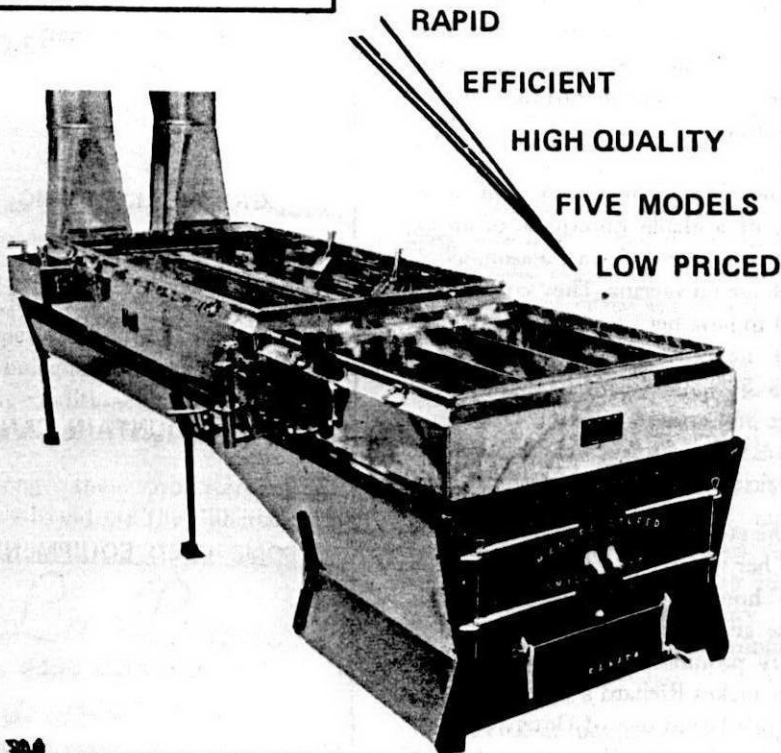
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# LETTERS:

## ARCHIE'S SUGARBUSH

Dear Mr. Editor,

My wife, she sez, "Honest Archie," sometimes she calls me Truthful Archie, please tell that nice Mr. Editor how we got into the garbage business.

Well, ya see, it was like this. The main line coming into the sugarhouse from 27,000 taps was a 6" galvanized pipe. There was a little rise to go over to get to the sugarhouse and the pipe would not siphon. So learning something about hydraulics, if I got the sap to move fast enough it would siphon. I got 4 compressors from deep freezes and wrapped them around the pipe to freeze a slug of ice to block the flow, then release the slug and the pipe would siphon.

Ya see, when we froze the slug of ice we backed water clean up the mountain. When we removed the compressors we didn't figger the pressure. The slug of ice shot out of the pipe like a cannon, went through both sides of the Railroad tank car we was using for storage, then into the sugar house and knocked the front legs off the evaporator and ended in the wood pile. Scattered the wood like match sticks.

My wifes Uncle Bimmy was boiling at the time, we could'nt find him for 3 days, burried under the firewood.

When the front legs went out from under the evaporator the chimney fell down on the pans and flattened them. That was the last straw.

So much sap gushed from that pipe that it dug a gully 60 ft. deep and part of the sugarhouse cave in. That gully got so big and deep before the end of the run that we leased it to the city of Cleveland for a garbage dump. Paid

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*Archie*  
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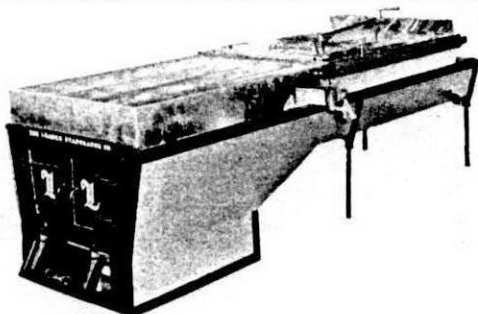
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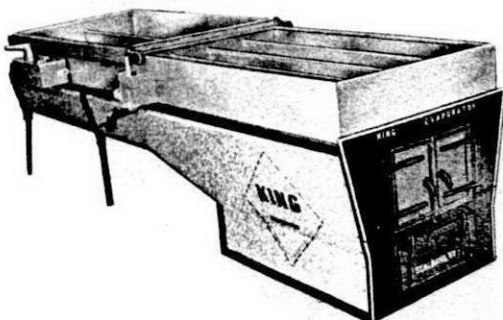
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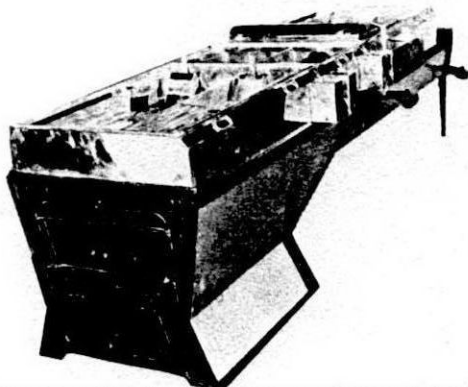
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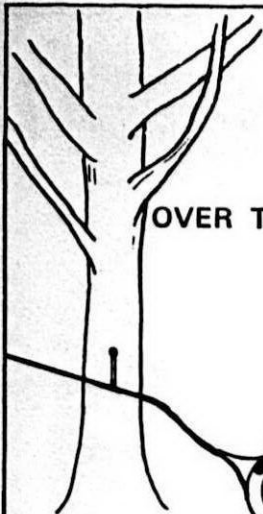
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