



MAPLE SYRUP

DIGEST



Vol. 24, No. 2

July 1984

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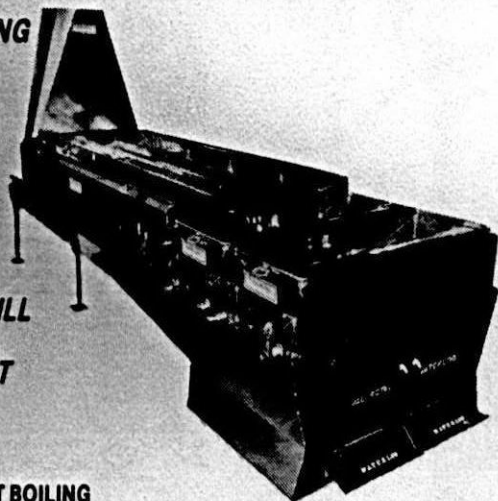
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THE MAPLE SYRUP DIGEST

Published & Edited by: Lloyd H. Sipple
R D #2, Box 126
Bainbridge, N.Y.
Phone: 607-967-7208

Published four times a year.
(Feb., July, Oct., Dec.)
Postage
Paid at Oxford, N.Y. 13830
Mailed outside our circulation
area for \$3.00 per year.

DEADLINE FOR OCTOBER ISSUE-SEPT. 4

Printed by:
LaTourette Rapid Reproductions Inc.
13 No. Canal Street, Box 598
Oxford, New York 13830

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COVER PICTURE

This picturesque sugar house won first prize in the Central N. Y. Assoc. photo contest this year. It belongs to Kim Gerwitz, West Valley, NY.

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2 Page Spread \$395.00

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Column Inch 16.50

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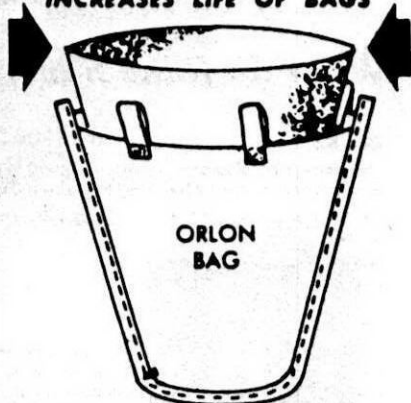
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Editorial

IMPORTANT MAILING LIST CHANGE

Our Speed-O-Mat, the machine that addresses the Digest, is finally wearing out. This is good news because it gives us an excuse to change over to a computer. The printer has a computer so we're all set.

This will enable us to do a much better job of maintaining the list. Address changes, corrections and deletions can be made much easier. Also, a print-out of all or any part can be made any time by just pushing some buttons.

We've already changed a few states and would like to get them all done by the October issue (Sept. 1st.) but we don't want to miss anyone who really wants to receive it. To be fair to those who have contributed either as an association member or directly to us, this is what we propose to do:

We'll include all members of state associations that contribute (be sure your association contributes, some don't) and add all those who have contributed directly since 1980. If you haven't, send yours right away because we don't want to miss any one who wants it. If you still have it around, use the return envelope in the February issue.

To be fair to everyone, we'll probably end up on a paid subscription basis. We hope this way will make the change more gradual.

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Maple Research Award

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RECIPIENT IN 1984 is

WARREN G. KING of GUILDHALL, VERMONT, A senior majoring in Biology at UVM. He has been a work-study student in the UVM Maple Research Laboratory since he was a freshman. He has collaborated in several research projects under the guidance of Dr. Morselli and Lynn Whalen.

For his undergraduate research project, for credit, he chose to study the maple sap microorganisms adhering to plastic tubing walls. The results have been published in the October 1983 issue of the Maple Syrup Digest.

Presently he is attempting to identify the Microorganisms found in the sugar maple environment (Sap, Wood, and Collection Systems) by determining the G-C Ratio of their DNA or genetic code using the Cesium-Chloride Method.

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**GREETINGS
FROM
THE
CHAIRMAN**



Another maple season has come and gone, and with it the re-affirmation of the fact--no two seasons are alike.

Maple production fluctuates like the seasons--some good, some poor. In getting reports from all parts of the maple area, I would hazard an unofficial guess of an average to low average season overall.

On May 19, I had the good fortune to attend the summer opening of the National Maple Museum in Croghan, N.Y., at which time Ed Curtis and Putnam Robbins were inducted into the Hall of Fame.

I felt considerable awe to see the pictures of the men in the Hall of Fame, most of whom I know or knew. A trip to the Croghan Maple Museum is certainly in order for all interested maple folk. Not only maple, but a great display of old logging equipment as well!

I congratulate the hard working folks that caused the museum to be born and care for its day to day functions. It's a going, growing museum.

Now if summer will only come, maybe I can see some of you folks on a maple tour somewhere. Won't it seem good to go outside without a jacket on?

Gordon Gowen

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NEWS FROM ONTARIO

The Ontario season for 1984 was a whole new ball game, with 3 to 4 feet of snow in the sugar bush by the first of Feb. due largely to a winter without a single thaw - that was until the second week of Feb. when we got unseasonably warm weather for two weeks straight, which made short work of the snow, and maybe some of our maple crop.

Some producers tapped at this time, and made close to 25% of their crop. However, in general and in the traditionally maple areas, it was about 70% of a normal crop. Now syrup seems to be in short supply.

Ontario is holding a summer tour this year in southwestern Ontario around the Godrich area on July 19 and 20th. If you are interested and would like more information contact: Mr. John Butler, Sec. O.M.S.P.A. at 705-322-2231.

In the Algonquin District of Ontario, Off-flavoured syrup has been noticed at times over the last few years. This same area has had considerable more die-back and tree mortality. Acid Rain has been suspected as the cause, so this summer the Ontario Ministry of Environment is testing soil, leaves, bark etc. to find out any new leads. Hopefully we can have a preliminary report by the fall.

A year ago, John Butler sent out a questionnaire on State and provincial Maple Associations. He gave a small report on the study in Michigan last fall, but as he stated, it is hard to get much out of it. We would like to thank the 11 participants for their reply and John is going to mail back the tabulated sheets. My own personal comments on the sheets are: New Hampshire had the third largest number of members at 380

or 80% but, charge the lowest membership at \$5.00 - most Associations charge \$10.00. Most Ass'ns fund their group by selling containers. Only 50% do by selling Maple Products. Most have cook books, signs, & labels for their members. Pleasantly surprising, most do or are going to print newsletters, and hold some kind of a tour. One group was formed in 1892, but in the reply they offered the least details of their Association. Perhaps a more detailed questionnaire would have been of more value, and we may look to this in the future.

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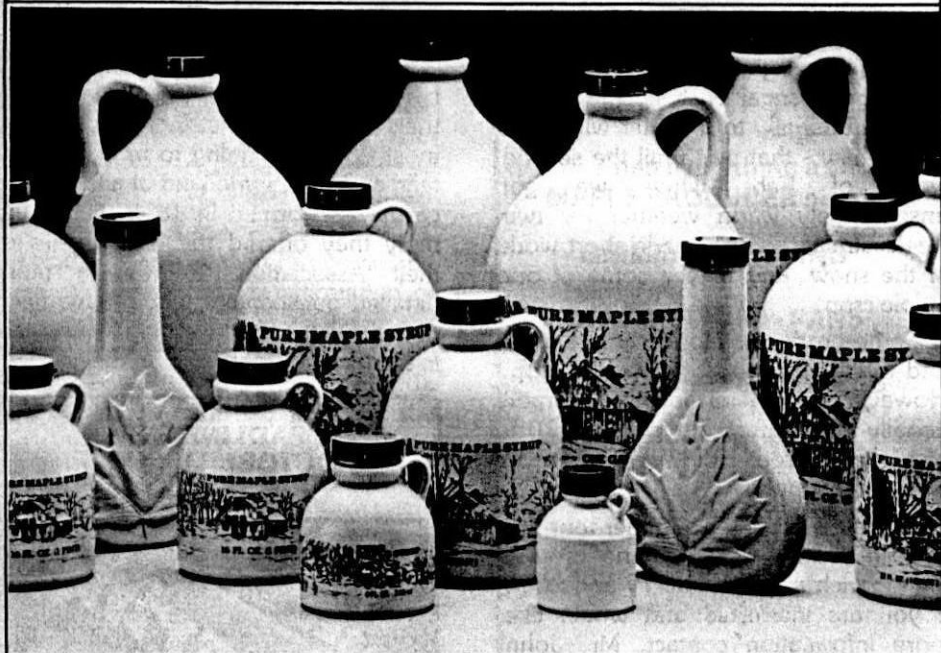
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 Robert McConnell, Coudersport, PA 16915 (814) 274-9143
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N. Y. MAPLE TOUR

The 1984 New York Maple Tour will be held July 30 and 31 in Cattaraugus and Allegany Counties which are located in Southwestern New York.

The Tour will be based at the Castle Inn in Olean which is easily accessible from all points. Transportation to tour stops will be supplied with the use of buses. Tour stops will include several excellent maple operations which demonstrate production efficiency, good marketing techniques, and sugar bush management. A sugar maple planting established approximately 25 years ago and part of which is currently under production will be part of the tour. Other important points of interest in this area are tentatively planned in the tour.

A tour schedule describing the stops on the tour, lodging accommodations and registration forms will follow soon.

Mark the dates. For more information contact:

Lewis J. Staats, Extension Specialist
Maple Programs
Department of Natural Resources
Cornell University
Fernow Hall
Ithaca, New York 14853-0188

RECOMMENDATION TO BE PRESENTED AT ANNUAL MEETING

In response to the vote at the Council meeting in Traverse City, Michigan last October, I have asked Mel Koelling of Michigan, Walter Humphreys of Ontario and Dale Jeffreys of Pennsylvania to consider the proposal. This committee is charged with presenting a recommendation concerning the long term continuation of the publication of the MAPLE SYRUP DIGEST at the next annual meeting to be held in Danbury, Connecticut this coming October.

VERMONT MAPLE-RAMA

The Vermont Maple-Rama will be held on August 10 & 11 in Chittenden County, headquarters at Trinity College in Burlington, Vt. For more information call or write Larry Myatt Co-op Extension Agent; 4A Laurette Drive, Winooski, Vt. 05404. Phone 802-656 4420

PENNSYLVANIA MAPLE TOUR

The Pennsylvania Maple Tour will be held in McKean County on Sept. 28 & 29, 1984 sponsored by the Potter-Tioga Maple Producers Assoc. Headquarters will be at the Port Allegany Fire Hall. For more information and reservation forms, write to: Barbara Kinnan, Agric. Ext. Office County Bldg., 118 Main St., Wellsboro, Pa. 16901

COUNCIL MEETING

The 25th annual meeting of the North American Maple Syrup Council will be held the last weekend in October.

Connecticut chairman Elmer Kress announces the Council's silver anniversary will be celebrated in fine style at the Ethan Allen Inn, Danbury, Connecticut. The theme of "Old New England" is being followed in the selection of foods and decorations.

Check-in will be 12:00 noon, Thursday, October 25 with check-out by 12:00 noon, Sunday, October 28.

For additional information regarding reservations, location, or other details please contact:

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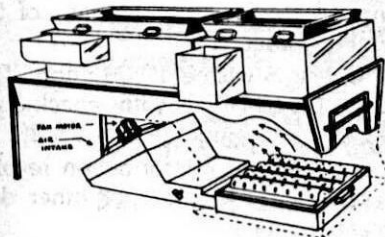
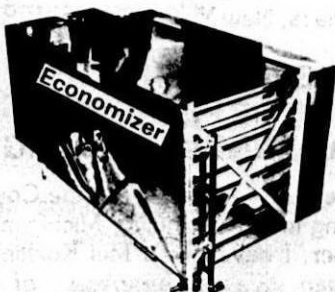
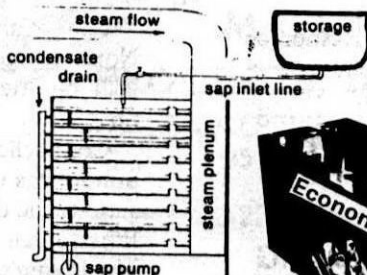
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POTTER COUNTY MAN WINS PRODUCERS AWARD

Robert McConnell of Route 6, Coudersport, POTTER COUNTY, was honored with the Award of Merit by the Pennsylvania Maple Producers Council. He received a plaque at the association's annual meeting Thursday at the 68th Farm Show.

Actively involved in the production of pure maple syrup for 28 years, McConnell wholesales and retails syrup, cream and candy, and sells maple syrup equipment and supplies.

A pioneer in the use of plastic tubing to collect maple sap, he assists others in installing the tubing so producers could learn how to get the best yield.

The award winner was instrumental in organizing the Potter-Tioga Maple Syrup Producers Association in 1963. Appointed the organization's purchasing agent in 1964, he helped producers

reduce their can costs by buying in bulk for members in the two county area.

In 1966 McConnell was one of the organizers of the Maple Syrup Festival in Potter County which includes a tree-tapping ceremony and sale of a myriad of maple products. Since the festival was initiated, there has been a marked reduction in the amount of syrup being shipped out of the area.

McConnell was appointed by the Pennsylvania Maple Syrup Council to help oversee grading and shipping syrup to Wisconsin markets. This marked the end of the high quality syrup being shipped from Pennsylvania to other parts of the nation at relatively low prices.

The Potter County producer is a charter member of the state council and served as secretary-treasurer. He regularly attends the North American Maple Syrup Association's annual meetings. He coordinated the maple products sales booth at Penn State's Ag Progress Days.

SINCE 1890

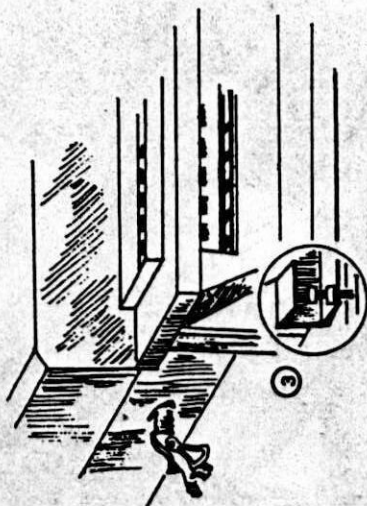
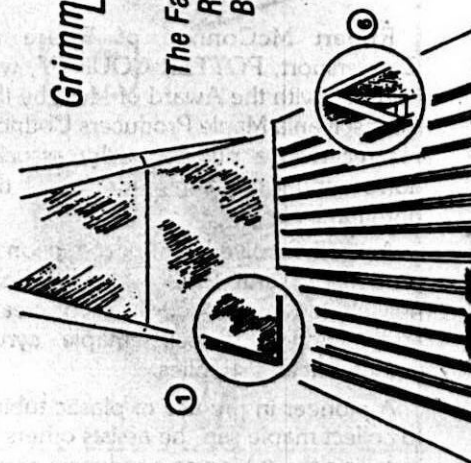
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North American Maple Syrup Council History

Dr. Willits had a vision.

Shortly after Dr. Charles O. Willits, better known as "Will", went to work for the Eastern Utilization Research and Development Division (EURDD) of the U.S.D.A. in Philadelphia, he was asked to head up the newly formed Maple Unit. (Will's complete resume is in the Maple Syrup Digest, Feb. 1969). He tackled the job with his characteristic enthusiasm and soon became aware of the lack of communication between the maple producing states.

To correct it he started the tri-ennial conferences at the Lab and soon saw a need for an organization to tie the maple producing states together. He knew it had to be a simple, loosely held structure to survive. He set about organizing the National Maple Syrup Council.

At the fourth tri-ennial conference in October, 1959, Will asked Milton Thibaudeau of Luxemburg, Wisconsin, to lead a discussion on "A National Maple Syrup Council." The next day, Oct. 27, and Ad Hoc Committee met with Ture Johnson of Ohio, George Keim of Pennsylvania, Lloyd Sipple of New York, Milton Thibaudeau of Wisconsin, Putnam Robbins of Michigan, Clyde Bryant of Vermont, Lyle Silker of Minnesota, Burton Benton of New Hampshire, Linwood Lesure of Massachusetts and Dr. Willits. The National Maple Syrup Council was born that day and Will had accomplished something besides the 150 publications and 7 patents he was destined to contribute to the industry.

Milton Thibaudeau, acting chairman and Dorothy Zimmerman, Stoystown, PA, acting secretary, were requested to assist Dr. Willits in drawing up a proposed constitution and by-laws for the first annual meeting to be held the next year.

This meeting took place at the Manor House, Punderson State Park, Newbury, Ohio, in October, 1960. The purposes of the Council are to promote research in the chemistry and technology of maple sap and the products derived therefrom; in maple bush management and disease control; in markets and marketing of maple products; and standardization of the maple products without government regimentation through encouraging development of efficient methods and equipment within the industry. The membership fee was set at \$25.00 per year for each maple producing state.

Officers elected for 1960-61 were Milton Thibaudeau, Chairman, Lloyd Sipple, Vice Chairman and Dorothy Zimmerman, Secretary-Treasurer.

The 1961 meeting began in Luxemburg, Wisconsin. Six states (with directors name) are official members of the Council: Massachusetts (Linwood Lesure), New York (Lloyd Sipple), Ohio (Ture Johnson), Pennsylvania (George Keim), Vermont (Clyde Bryant) and Wisconsin (Milton Thibaudeau).

Officers elected for 1961-62 were: Lloyd Sipple, Chairman; Clyde Bryant, Vice-Chairman and Dorothy Zimmerman, Secretary-Treasurer.

The highlight of this meeting came on the second day. The meeting had moved to the Wausau Hotel in Wausau, Wisconsin. In an executive session it was decided to publish a "newsletter". Hence the Maple Syrup Digest was born. No funds were appropriated or available and no organization was appointed. There wasn't even a mailing list. Lloyd Sipple was given the "green light" to see what he could do by himself.



DR. C.O. "WILL" WILLITS

The first issue of the Maple Syrup Digest consisted of 12 pages and about 6500 copies were printed and mailed in early January, 1962. Three more issues were printed that year, in February, July and November. The Digest was a reality.

The third annual meeting was held in Philadelphia in conjunction with the 5th tri-ennial Maple Conference conducted at the EURDD Laboratory. Michigan, represented by Putnam Robbins, and New Hampshire, represented by Kenneth Bascom, have joined bringing the total to eight states. Eric Nye replaced Clyde Bryant for Vermont and Adin Reynolds replaced Milton Thibaudeau for Wisconsin.

The first undertaking was to find a solution to the competition of cheaper Canadian syrup. Congress was requested to enact an ad valorem duty or a quota system on imports. Under the "free trade" policy of the Kennedy administration neither one materialized.

Maple "Dieback" was also a major concern. The Council called to the attention of the U. S. Forestry Research Advisory Committee and the Directors



The above picture, taken in Luxemburg, Wisc., shows the group who met there Oct. 11th and 12th, 1961 for the second annual meeting of the NATIONAL MAPLE SYRUP COUNCIL. FRONT ROW, left to right: Linwood LeSure, Director, Ashfield, Mass.; George Keim, Director, W. Salisbury, Pa.; John Zimmerman, Forester, Stoystown, Pa.; Ted Peterson, Extension Forester, Madison, Wisc.; Dr. C. O. Willits, Maple Div. U.S.D.A., Philadelphia, Pa.; Dr. Burton, Standards Div. U.S.D.A., Washington, D.C.; Milton Thibaudeau, Past President of Council, Luxemburg, Wisc. SECOND ROW: Leland Schuler, Extension Agent, Burton, Ohio; Fred Winch, Extension Forester, Ithaca, N.Y.; Mrs. John Zimmerman, Sec.-Treas. of Council; Mrs. Lloyd Sipple; Mrs. George Keim; Adin Reynolds, Aniwa, Wisc.; Mrs. Linwood LeSure; Mrs. Clyde Bryant; Mrs. Milton Thibaudeau. LAST ROW: Ture Johnson, Forester and Director, Burton, Ohio; Robert Lamb, Liverpool, N.Y.; Lloyd Sipple, President of Council, Bainbridge, N.Y.; Clyde Bryant, Vice President of Council, Manchester Center, Vt.; Paul Walske, Extension Agent, Kewaunee Co. Wisc.; Robert LeSure, Ashfield, Mass.

of the Experiment Stations of the Land Grant Colleges the need to investigate the causes and controls of these damaging conditions. The Council requested monies, as provided by the McIntyre Bill, be set aside for this investigation.

Officers elected for 1962 were: Chairman, Lloyd Sipple; Vice Chairman, Linwood Lesure; and Secretary-Treasurer, Putnam Robbins.

The Digest has finished it's first year. Due to the lack of finances it was kept down to earth and as inexpensive as possible. It was mailed, free of charge, to all known maple producers. Since the editor was not paid and a few individuals and associations gave modest contributions the year ended with a balance of \$47.00. The Digest was here to stay.

At Cooperstown, New York, site of the fourth meeting, the following recommendations were made to help the Digest: Each recipient be asked to contribute \$1.00 a year (Ture Johnson), State Associations add \$1.00 to their dues and send it to the Digest (Lin Lesure), one issue be published in the fall each year (Adin Reynolds)

Progress has been made on the maple disease. One man has been assigned to work full time at the Forest Experiment Station, Yale Univ.

Very little headway has been made on the tariff problem. More efficient operation and better marketing will help.

The problem of uniform grading in all states, which has been discussed in all Council meetings with no action taken, was brought up again. The grading committee of Eric Nye, VT, Lloyd Sipple, NY, and Lin Lesure, MA, to attempt to get New York and Vermont to agree on a terminology.

Officers elected were: Linwood Lesure, Chairman; Adin Reynolds, Vice Chairman and Putnam Robbins, Secretary-Treasurer.

A little progress on grading was made at the fifth meeting held in Greenfield, MA, in October, 1964. It was agreed to recommend the following grade names: Light Amber, Medium Amber and Dark Amber for the three "table" grades now called Fancy or AA, Grade A or No. 1 and Grade B or No. 2. The fourth grade, darker than dark amber on the U. S. color standards would still be called Grade C or Commercial.

The Maple Syrup Digest was authorized to send a letter to the congressmen and senators of all maple producing states urging their support in increasing the tariff on imports. The Digest was to keep a progressive report on what action, if any, each legislator took.

The same slate of officers were re-elected for the coming year. Maine, represented by Ted Harding of Athens, officially joined the Council bringing the total membership to 9. Gordon Gowen replaced Kenneth Bascom for New Hampshire.

A serious problem was encountered in January, 1965. The Philadelphia Laboratory was notified that the Maple Division, along with 30 other units would be closed June 30th. The Digest went to work. A notice in the February issue caused so many letters to be written along with those sent to legislators by the editor that by June Congress decided to re-instate the Maple Division.

This was supposed to be an economizing measure but at the same time Senator Aiken of Vermont managed to get a large grant to build a new Maple research Laboratory at the University of Vermont.

That fall, the sixth meeting was held the day preceeding the 6th tri-ennial conference in Philadelphia. The most important topic was review of the constitution and by laws resulting in tightening up some loose ends and outlining procedure for qualifying



DIRECTORS OF NATIONAL MAPLE SYRUP COUNCIL, 1965

Seated: Ture Johnson, Ohio, Vice President; Linwood LeSure, Mass., Past President; Adin Reynolds, Wisc., President; George Keim, Penn. Standing: Gordon Gowen, N.H.; Charles Hager, N.Y.; Robert Coombs, Vt.; Floyd Moore, Mich.; Ted Harding, Maine. Photo by Cliff Ardsley, USDA, Phila.

delegates. The Digest editor will be an ex-officio, non voting director of the Council.

Changes in directors: Charles Hager replaced Lloyd Sipple for New York, Floyd Moore replaced Putnam Robbins for Michigan and Robert Coombs replaced Eric Nye for Vermont. Officers elected for the coming year: Chairman, Adin Reynolds, WI, Vice Chairman, Ture Johnson, OH and Secretary-Treasurer, Lloyd Sipple, NY.

Wisconsin hosted the 7th meeting in October, 1966, with Minnesota, represented by Clifford Dalby, joining the Council making a total of 10 States. Gordon Brookman replaced Charles Hager for New York, Edward Curtis took George Keim's place for Pennsylvania and Kenneth Bascom returned in place of Gordon Gowen for New Hampshire.

Sixty four persons attended the meeting, a large enough number to well represent the industry yet not too large to present problems in finding accomo-

dations. Most of the discussions were on the cutback in research funds everywhere. No solutions were reached other than writing letters to try and increase appropriations.

Adin Reynolds and Ture Johnson will continue at the controls for another year with Ted Peterson, Wisconsin, taking over the Secretary-Treasurer job.

The eighth meeting held on the shores of Penobscot Bay on the Maine coast was a real treat for everyone. Cottages on the bay, meetings and meals in a nearby restaurant, a trip to Acadia National Park, and a genuine Maine shore dinner made it one of the best.

Discussions included the never ending struggle for uniform grading regulations and ways to increase research. Officers for the coming year are: Ture Johnson, Chairman; Edward Curtis, Vice Chairman; and Floyd Moore of Michigan, Secretary-Treasurer.

The ninth meeting returned to Philadelphia in conjunction with the 7th triennial maple conference. The grading

committee presented the following recommendations:

1. Designate the four grades of maple syrup as:

- a. Three table syrup grades:
Light Amber or Fancy
Medium Amber or Grade A
Dark Amber or Utility
- b. One commercial grade:
Darker than Dark Amber or Commercial.

2. Raise the minimum density of syrup to 66° Brix at 68° F.

3. Adopt the Brix scale for expressing the concentration of maple syrup.

4. Delete the weight/volume (eleven pounds per gallon) specification of the density requirement.

The above regulations were unanimously adopted by the Council but, as usual, some states refused to go along with them.

Discussion on the decline of the maple syrup industry and reports given the second day at the conference changed everyone's outlook. The industry is not dying but changes are being made in production methods and more innovations are forthcoming that will give it a boost. Dr. Clyde Underwood gave a report on the first Reverse Osmosis machine built at the Philadelphia Laboratory and used on maple sap the preceding spring.

The same officers were re-elected for the coming year.

A return to Punderson State Park in Ohio for the tenth meeting was appropriate. It was the same location of the first meeting.

By this time the business of the Council had settled down to the chronic problems of declining production, uniform grading, maple disease and defoliation, reduction in research, etc. For the next 3 or 4 years there seemed to be no solution to any of these problems.

Edward Curtis was elected Chairman and Robert Coombs of Vermont, Vice

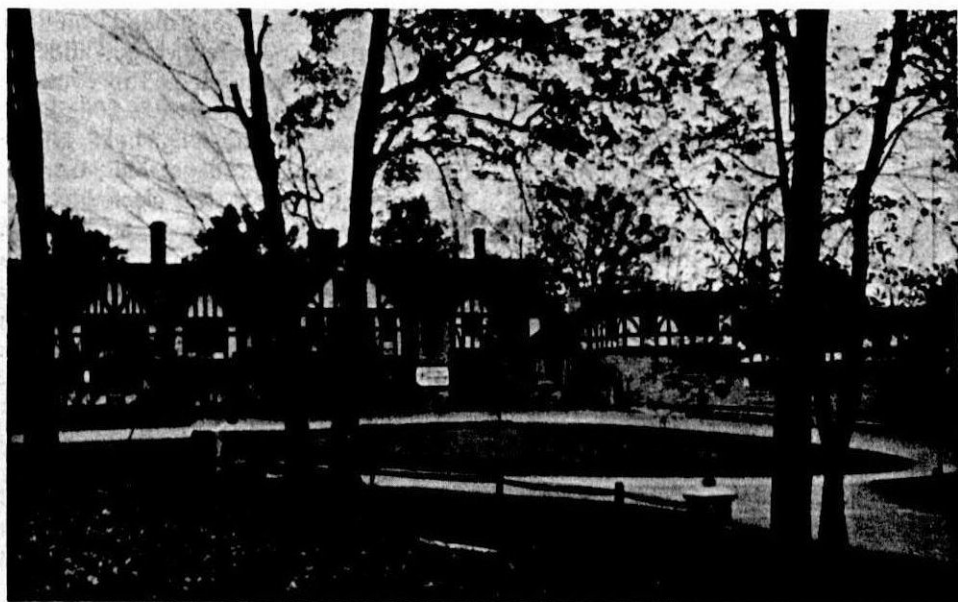
Chairman, positions they held for two years. The next year, Ed held the 11th meeting at Lucan's Resort near Honedale, Pa., which afforded some of the most reasonable accommodations ever experienced. The German cooking was absolutely excellent and every one enjoyed the "back woods" setting.

The Michigan Maple Producers Assoc. hosted the 12th meeting at Boyne Mountain. Robert Coombs was elected Chairman and Kenneth Bascom of New Hampshire, Vice Chairman. Another problem arose this year: the shortage of maple syrup. This continued through the next meeting which was held at Mt. Snow, Vermont, in October 1972. Below average crops for several years was the probable cause and no solution could be formulated. The Council still had not come up with a grading terminology acceptable to all states.

The next meeting in Orillia, Ontario, Canada, was a milestone. The name of the Council was changed to: The North American Maple Syrup Council. Crops were much better but blends were using less maple making a serious surplus of dark syrup. Officers elected: Kenneth Bascom, Chairman; Rex Alwin, Minnesota, Vice Chairman.

The next year, at Winding Brook Lodge, Keene, N.H., another organization took a load off the Council's shoulders. The International Maple Syrup Institute was organized to alleviate the syrup surplus problem. A United States - Canada joint venture, it managed to procure some funding from both countries but the difference in grade specifications, still up in the air, had to be resolved before it could operate.

At this meeting, the Council accepted the province of Ontario, Canada, as a member and marked its 15th year of perfect attendance. Gordon Gowen, N.H., took over the secretary-treasurer responsibilities.



PUNDERSON STATE PARK, OHIO

At the 16th meeting at Blackwater Falls, West Virginia, a solution to the grading problem seemed possible. The U. S. Bureau of Standards stated the top grade of syrup must use the term "Grade A". It can no longer be called Light Amber Table Grade, Grade AA, or Fancy.

The New York delegation recommended Grade A be split into 3 classes: "Grade A Light Amber", "Grade A Medium Amber" and "Grade A Dark Amber". Syrup darker than dark amber will be called Grade B or Utility. The

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Directors of the I.M.S.I. accepted this terminology and felt it would be acceptable to the Canadian Government. Canada and the U. S., have agreed on the same color standards for determining the grades. In the past the standards were not the same but the change was very little.

Officers elected for the coming year were: Rex Alwin, Minn., Chairman; Gordon Brookman, NY, Vice Chairman and Gordon Gowen, Secretary-Treasurer.

The 17th meeting held at Quadna Lodge, Hill City, Minnesota, was fairly routine. A poor crop of syrup had been produced, taking care of the surplus before the I.M.S.I. was in full force. Even Dark syrup was in short supply. The I.M.S.I. adopted it's new Logo - a modernistic half bucket, leaf, spile and drop of sap.

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No progress was made on the uniform grading terminology, and the same officers were elected to continue for the coming year.

At the 18th meeting held at the Eastland Hotel, Portland, Me., Gordon Brookman, N.Y., was elected Chairman, Ron Shaw, Ont., Vice Chairman and Gordon Gowen, who is now the official delegate from New Hampshire continued as Secretary-Treasurer. Little progress was made on the uniform grading at the meeting, but the next day, at the I.M.S.I. meeting, Gordon Brookman started off his term in high gear. He met with Sterling Ingraham, U.S. Bureau of Standards, Everett Willard, Vermoht Dept. of Agriculture and other Council Directors and ironed out the rough spots in the regulations.

Gordon called a meeting in Buffalo two weeks later. Nine of the twelve directors attended and adapted their proposal - basically the same as was proposed at Blackwater falls 2 years before.

The next year, 1978, at the Inn at the Peak, Clymer, N.Y. The main topic discussed was how to increase production. The syrup crop was below average and a shortage could develop. The Vermont delegation was still not satisfied with the grading terminology but failed to change the proposal from the Buffalo meeting the year before.

At the 20th meeting in Deerfield, Mass., two problems were solved. Quebec had produced a bumper crop of excellent syrup. This ended the shortage but started a surplus that plagued the industry for about 3 years.

Word came from the U. S. Bureau of Standards that the grade terminology as approved in Buffalo in 1977 would be put into effect for the coming year. This appeared in the Federal Register Dec. 14, 1979 and printed in the Maple Syrup Digest, Feb., 1980. A long struggle was ended.

Ron Shaw, Ontario, was elected Chairman and Russ Davenport, Mass., Vice Chairman with Gordon Gowan continuing as Secretary-Treasurer.

The 21st meeting in Wausau, Wis, was devoted mostly to reports on the operation of Reverse Osmosis and Vapor Compression Evaporators. The same officers were re-elected for another year, and Michael Girard, Conn., took the Secretary-Treasurer duties.

The next year, in Orillia, Ontario, Russ Davenport, Mass., was elected Chairman and Gordon Gowan, N.H., Vice Chairman. Michael Girard continued as Secretary-Treasurer. This meeting, as the one previous, was devoted almost entirely to reports of research.

One important item of business was conducted when the Council accepted Nova Scotia as the 13th member represented by J. L. Maxwell Spicer.

At the 23rd meeting, held at Quail Hollow Inn, Ohio, more research reports were presented. Some up-dated previous presentations and others new but they covered all phases of production, marketing, energy conservation and even acid rain damage. A trust fund was set up by Bob and Florence Lamb to honor past N.A.M.S.C. chairmen and others who have made outstanding contributions to the maple industry.

All officers were re-elected for another year, and the Council took action to assist the IMSI to stop the marketing of adulterated or imitation

syrup being labled as pure maple.

Russ Davenport reported at the 24th meeting held in Traverse City, MI, that the firm in Mississippi that had been marketing imitation syrup as pure maple had been stopped by a Grand Jury indictment. The case is awaiting trial in Federal Court. Gordon Gowan, N.H., was elected Chairman, John Kroll, Minn., Vice Chairman and Michael Girard, Secretary-Treasurer. Shortly after the meeting Girard asked for a Temporary leave of absence and was replace by Russ Davenport.

The Council authorized the Chairman to appoint a committee to study and present a recommendation concerning the long term continuation of the Maple Syrup Digest including format, subscription policy, etc.

This ends a condensed history of the North American Maple Syrup Council up to the 25th Anniversary meeting which will be held this coming October in Danbury, Connecticut.

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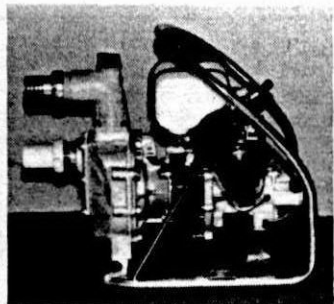
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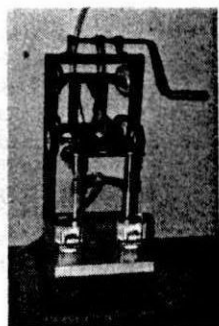
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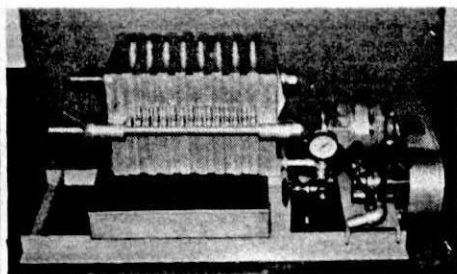
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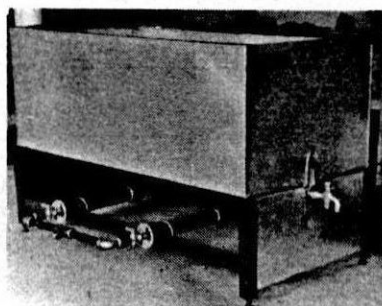
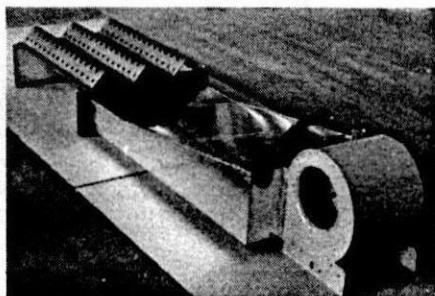
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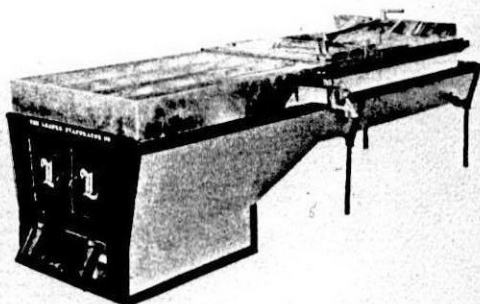
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