



VOL. 27 No. 3

October 1987

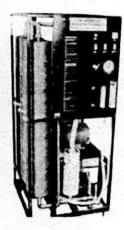
Address Correction Requested to: Bainbridge, N.Y. 13733

BULK RATE U.S. POSTAGE PAID OXFORD, N. Y. PERMIT NO. 12

## For Sugaring Operations Both Large & Small

# **GRIMM MAKES R/O** AFFORDABLE!!

GRIMM has an R/O machine to fit your budget and your sugaring operation's size. By adding membrane/pressure vessel assemblies, you can increase the capacity of your unit to fit your sugarbush as you increase your number of taps. We have nine models, made in the USA by one of the America's major suppliers of industrial reverse osmosis equipment. It is a proven design, with several hundred units now in use by sugarmakers like you.



"B-SERIES" \$11,775 to \$19,850 7,000 to 20,000 taps Model B-900 shown



"L-SERIES" \$2,650 to \$4,275 500 to 1,500 taps Model L-9 shown

## G.H. GRIMM CO., INC., Box 130, Rutland, VT 05701 (802) 775-5411 "READY TO SERVE ALL YOUR SUGARING NEEDS!"

GRIMM can also supply reverse osmosis systems for farm, industrial, municipal and commercial process water or effluent purfication. Call PAUL DENTON at GRIMM for Information.

Please send inform Equipment to:	ation on	GRIMMReverse	Osmosis
NAME			
STREET			
CITY, STATE, ZIP_			
PHONE			
The G.H. GRIMM	o Inc Be	ox 130. Rutland. V	T 05701

#### THINK ABOUT:

- The boiling time you will save.
- The wood you won't have to cut, split, stack, store, move, recover and burn.
- The hired help you can do without.
- The bigger evaporator and/or sugarhouse you will not have to pay for.
- The increase taps you can boil from, the extra syrup you can make and sell!

it
boils down
to one
thing...



# MAPLEINVETAL

- Can Sizes One Gallon to 1/2 Pint.
- Proper Capacity for Hot Pack Maple Syrup.
- Tested and Approved by State of Vermont, Dept. of Weights and Measures.
- Warehouse Stock in Barre, Vermont Cleveland Ohio.
- Metal Provides Much Longer Shelf Life.
- No Oxygen or Moisture Vapor Transfer.
- No Cancer Causing Compounds Used.
- Don't Settle for Less Maple Deserves the Best.
- FOR CANS
- CARTONS
- SHIPPERS
- STATE LABELS

See Your Dealer or Contact Us

Dealer Inquiries Invited

#### **MAPLE SUPPLIES COMPANY**

West Second Street (P.O. Box 895) Barre, Vermont 05641 (802) 479-1827

# MAPLE SYRUP DIGEST

Official publication of the **NORTH AMERICAN** MAPLE SYRUP COUNCIL

#### Published & Edited by:

Lloyd H. Sipple, RD 2, Box 126 Bainbridge, New York 13733 Phone: 607-967-7208 Published four times a year

(Feb., July, Oct., Dec.) Postage paid at Oxford, NY 13830

#### **FIELD EDITORS**

CONN. Darrell Russ 203-642-5090 Westside Rd., Norfolk, Ct 06058

MAINE Robert S. Smith 36 Middle St.

Skowhegan, ME 04976

MASS. James Graves 413-625-9066 R.D. 1, Shelburne Falls, MA 01370

MICH. Frank Majszak 616-228-5835 R.D. 1, Baatz Rd. Maple City, MI 49664

MINN. Lane Townsend 218-879-9112

24 Sugar Maple La. Esko, MN 55733

Fred E. Winch, Jr. 603-938-2124 Warner Rd., Rt. 103 N. H. Bradford, NH 03221

N. S. J. L. Maxwell Spicer 902-392-2823 Spencers Island

NS, Canada BOM 1SO OHIO Ture Johnson 216-834-4206

Box 241, Burton, OH 44021 ONT. BIII Robinson 519-529-7857 RR 2, Auburn, Ont., Canada

PENN. Robert McConnell 814-274-9143 Box 252, Coudersport, PA 16915

VT. Ray Foulds 802-864-6305 5 Clover Street

So. Burlington, Vt. 05403-5913

WISC. John Roth 715-289-3820 R.D. 1, Cadott, WI 54727

N. ENG. Sherb Doubleday 802-334-2793 Newport, VT 05855

#### Printed by:

La Tourette Rapid Reproductions Inc. 13 No. Canal Street, Box 598 Oxford, New York 13830

#### **NORTH AMERICAN** MAPLE SYRUP COUNCIL DIRECTORY OF OFFICERS

John Kroll ..... Chairman Long Prairie, MN 56347 612-732-2575

Michael Girard ..... Vice-Chairman Simsbury, CT 06070 203-658-5083

Lynn Reynolds . . Secretary-Treasurer Hortonville, WI 54944 414-779-6672

#### **DIRECTORS**

Richard Norman ..... 203-974-1235 Woodstock, CT 06281

Robert S. Smith..... 36 Middle St., Skowhegan, ME 04976

James Graves..... 413-625-9066 Shelburne Falls, MA 01370

Frank Majszak...... 616-228-5835 Maple City, MI 49664

Arthur Merle...... 716-535-7136 Attica, NY 14011

Gordon Gowen...... 603-835-6531 Alstead. NH 03602

J.L. Maxwell Spicer.... 902-392-2823 Spencers Island, N.S. BOM 1S0

Ture Johnson..... 216-834-4206 Burton, OH 44021

Ronald Shaw......705-325-6878 Hawkestone, ONT LOL1TO

Edward Curtis.......717-253-3759 Honesdale, PA 18431

Wilson Clark...... 802-325-3203 Wells, VT 05774

John Roth . . . . . . . Cadott, WI 54727 .. 715-289-3820

#### DIGEST ADVERTISING RATES

2 Page Spread.....\$395.00 Full Page . . . . . . . . . . . . 210.00 1/2 Page Vert. or Hor.... 115.00 Column Inch . . . . . . . . . . 16.50 Classified........60¢ per word

Deadline for copy: First of the month preceding date of Issue.

#### **Subscription Rates:**

United States: 1 yr. - \$2.00

3 yr. - 5.00

Canada, US funds: 1 yr. - 3.00

2 yr. - 5.00

#### **EDITORIAL**

A 3 cent increase to 25 cents for a first class letter seems to be inevitable and scheduled some time early next year. This means all postage rates will be increased, something the postal service says is necessary to "Improve" the service. I hate to see it happen because the service will undoubtably get worse.

About 2 years ago a new system was started to improve the delivery of third class mail. It was all sent to a new sorting terminal in northern New Jersey. My copy of the first issue that followed that route took 2 weeks and 1 day for delivery. I live 18 miles from the post office where it was mailed. I'm sure a turtle could walk it in less time.

In the first place, it isn't necessary for most copies to even go through that sorting terminal because they are all presorted by the print shop and put in mail sacks tagged with their respective zip munbers or states before they are even sent to the post office. For example: All numbers or states before they are even doesn't need to be opened until it reaches Wisconsin. Nearer by, such as in New York State, all 137, 138 and 139 zips are distributed from the Binghamton terminal so they're put in a bag by themselves. The only reason those bags of Digests have to go to New Jersev is because someone decided that's the way it's going to be done.

They told me another rule is: No mail can remain in any terminal over 48 hours. Why it takes 3 to 4 weeks for some to be delivered is beyond me. They don't go through that many terminals.

Yes, that's how long it took for a lot of them close by, in New York, to be delivered in July. I received many complaints because the Vermont Maplerama and New York Tour were both over before some folks knew when they were scheduled. But please, don't blame it on me, the print shop,

#### **COVER PICTURE**

Fred Boberg's Belgium team. See New York Maple Tour page.

deadlines broken on anything other than the postal service. The July issue was put in the Oxford, NY, post office on June 30th. I have proof of that because that's the day the postage was paid. In fact, even when it is late, I can't remember when it was more than 1 or 2 days after the first of the month that is printed on the cover.

I'm working on the problem through the Commercial Accounts representative of the Postal Service and I'll let you know in future issues how I make out. I may need your help.

# SUGAR BUSH SUPPLIES CO.

- COMPLETE SUPPLIER
   TO THE MAPLE PRODUCER
- WE STOCK BACON JUGS, LAMB TUBING SYSTEM
- AUTUMN LEAF CANS, LABELS & CREAM TUBS
- LEADER, KING, VERMONT EVAPORATORS NEW & USED
- WE BUY USED EQUIPMENT
   & MAPLE SYRUP

Give Us A Call or Write For Catalog

2611 Okemos Road Mason, Michigan 48854 Tel - (517) 349-5185

# SMALL BROTHERS U.S.A. INC.

From wood fired evaporators to sophisticated RO machines, the traditional and the hi-tech combine at Small Brothers to bring sugarmakers...

# NEW GENERATION OF EQUIPMENT

# PIGGY-BACK PAN

The most revolutionary development in evaporation since Reverse Osmosis

Guaranteed to increase evaporation by 65% or more without additional fuel!

- Can be put on top of any size flue pan
   Operates on steam from flue pan and high pressure air pump
   Unit has been operating successfully in the field
   Three models available One for your needs

VACUUM TIGHT FITTINGS Competible with other brands

Tubing Available in THICK WALLED STANDARD ROUND
CRIMP RESISTANT ROUND
TOP OF THE LINE SQUARE MAPLE LITE



#### **BLACK MAINLINE** with WHITE EXTERIOR

- All the durability of black with the heat reflection of white
- · Less bacterial spollage of sap
- Black stripe to get things going in the AM
- · Same price as black

#### WHY SUGARMAKERS CHOOSE THE SAP BROTHER

#### PEOPLE THEY CAN TRUST

Small Brothers and Osmonics are th leading names in RO - and the Sap Brother is an all Osmonics machine manulactured by Small Brothers:

#### PERFORMANCE THEY CAN DEPEND ON

The Sap Brother performs 50% more etticiently on cold sap than competitive machines

#### TROUBLE FREE MEMBRANE

The maple sepralator membrane used in the Sap Brother can be cleaned with Clorox. drained and allowed to Freeze to off season storage - practices that would destroy competitive membranes.

#### SOLD, DELIVERED AND INSTALLED

complete with cleaning system!



5 Sizes Available



LIGHTNING EVAPORATOR

Visit The New USA Service Center In Swanton-Everything The Sugarmaker Could Want.

SMALL BROTHERS USA

PO BOX 714 — SWANTON, VT 05488

## THE SYRUP **MAKER'S DREAM**



IPL> SAP TUBING

SMALL BROS. & GRIMM **EVAPORATORS** 

SAPSUCKER VACUUM PUMPS

**OSMONICS & MEMTEK** R. O. MACHINES

KRESS & SUGARHILL JUGS DAVIES CANS and MANY OTHER ITEMS TOO

ORDER NOW AND SAVE!

SCHAMBACH'S MAPLE SYRUP **EQUIPMENT & SUPPLIES** 

> 7288 Haves Hollow Road West Falls, New York 14170 (716) 652-8189

## GREETINGS **FROM THE** CHAIRMAN



Hope your plans are in place for our annual get together which this year will be in Duluth, MN. October 22, 23, 24.

We will be voting on seating New Brunswick as a new member to the council. We welcome them.

Will Quebec be next?

Pre-registration packets were mailed in August. If you didn't receive one and would like the information contact:

> MN. Maple Producers c/o Carmen Mascher, Sec. R. 1 Box 132 Randall, MN, 56475 Phone (612) 749-2232

I'm looking forward to seeing you. John

#### HOURS:

Mon.- Fri. 7:30-5:00 Sat. 8:00-12:00

RR 1, Box 138 Alstead, NH 03602



## FREE CATALOG

603/835-6361 or 603/835-2230





# ONE STOP SHOPPING — LARGE INVENTORY

SMALL BROTHERS, GRIMM, AND LEADER

25 NEW AND USED EVAPORATORS IN STOCK.

SERVICE - PROMPT, DAILY UPS and truck shipments. Technical advice. Personnel always on the premises.

MAPLE SYRUP - We buy any amount of buik syrup. We sell syrup retail, wholesale, and bulk. Immediate pricing or future contracts available.

- Evaporators, gathering and storage tanks, filtering equipment, and accessories.
- U.S. Maple tubing Buckets
- Sugarhill & Kress jugs Syrup cans
- Glass bottles Drums
- Reverse Osmosis -Osmonics, Sap Brothers, and Springtech

# AREA'S "OUTSTANDING MAPLE PRODUCERS"



Robert and Vera McConnell were honored as this year's Outstanding Maple Producers at a banquet held Saturday by the Potter-Tioga Maple Producers Association in conjunction with the annual Potter-Tioga Maple Festival in Coudersport.

Due to ill health the McConnells were unable to attend the event, held at the Crittenden Hotel, and the award was delivered to them personally at their home by members of the association.

The McConnells have been actively engaged in the production of maple products for over 30 years. They credit their nine children as having been most helpful in the establishment of their successful business.

#### NATURAL & L.P. GAS BURNERS

ELMER WINTER

11171 Sission Highway, Route 75 North Collins, NY 14111 716-337-3937 716-337-3682

#### NEW BRUNSWICK MAKES 14

New Brunswick has requested to be seated as the fourteenth member of the North American Maple Syrup Council. The board of directors of the Council will take official action at the annual convention in Duluth, Minnesota, October 22-24, 1987. The Council welcomes New Brunswick as a new member and invites other states and provinces to join as well.

During June 1987, New Brunswick hosted the 1st annual "Maplefest" celebration. It was a fun event, but also very informative. The decision to join the Council was also made at this event. We are certain that this decision will be highly beneficial to the Province of New Brunswick, but also to all the maple syrup makers of North America. Welcome, New Brunswick.

Lynn Reynolds Secretary

Bob was a prime mover in organizing the Potter-Tioga Maple Producers Association in 1962, and has served as business manager of the two-county maple association since its inception. He was also instrumental in forming the state association and served as its first secretary-treasurer. He has also served as Potter-Tioga's delegate to the state council from its origin until his retirement this year.

The North American Maple Syrup Council honored Bob in 1984 for his outstanding achievements, and in that same year, he was awarded the state's "Golden Syrup Can" award.

Bob's efforts in promoting the retail sale of maple products have brought about a change in the marketing field throughout the two-county area. The association is now establishing an educational fund in honor of the McConnells' 30 years of effort.

# \*Good Looking

Lange has den ed the

# \* Good Price

# \*Good Quality



We are the only manufacturer of a true Maple Syrup can. Made in Maple Country — We would appreciate your support. Thank you

# New England Container Co.

18 Depot Street Swanton, Vermont 05488 (802) 868-3171

# YOUR AMERICAN MAPLE MUSEUM

By Fred Schneider

Your American Maple Museum is in need of money! An unanticipated expense has drained the treasury and put exhibit development projects on





COME SEE US WE'RE NEW

THE DAVENPORTS 228A Brink Road Van Etten, N.Y. 14889 (607) 589-6626

# **OFFERING YOU**

- GH GRIMM evaporators, tanks, etc
- Sugar Hill and other containers
- Lamb and U S Maple Tubing
- All other maple production needs

Maple Products

Maple Supplies

AUTHORIZED DEALER

G.H. GRIMM CO., INC.

RUTLAND, VT 05701

hold for the time being.

Last spring it became obvious that a new roof was needed when, at the first pancake day of the season, it was necessary to use every mop pail, sap bucket and garbage can to catch the leaks before the water went through the ceiling and into the dining room. Several display areas were also in danger of water damage.

At the April meeting the directors voted to reroof the building and eliminate the flat roof that was causing the problem. A generous donation from Mr. and Mrs. Robert Lamb got the \$12,000 project underway and a cou-



Jerry Lyndaker helping one of the carpenters build rafters.

ple of other donations along with the major portion of the bank balance paid for an attractive roof that should last several lifetimes.

In an effort to raise money to support the Museum, it was decided to offer memberships. An annual individual membership is \$3.00 and a family membership is \$5.00. This will allow members unlimited admission to the museum for the period and if things work out as anticipated, a newsletter may be published.

Grants from various agencies are in the works but these take time to get and there is a lot of competition for the available dollars. Our main resource for funds has been pancake days and ice cream socials but with the expense of the new roof, it takes a lot of pancakes to raise this much money.

The directors of the American Maple Museum sincerely hope that the readers of the Maple Syrup Digest and their friends will take memberships in this worth while institution. Now, many ask, just where is the Museum. It's in Croghan, NY in Lewis County which is the heart of the maple syrup industry of North America.

To become a member of the American Maple Museum, send your check for \$3.00, individual or \$5.00 for family membership to: The American Maple Museum, P.O. Box 81, Croghan, NY 13327. Thank you for your support.

MAPLE INDUSTRY CONSULTANT

with a law websish children

(603) 286-3163

#### BEAN HILL FOREST SERVICES

FEASIBILITY STUDIES • INVENTORY & GROWTH PROJECTIONS
SUGAR BUSH MANAGEMENT • PRODUCTION METHODS
MARKETING ASSISTANCE

JOHN A. CONDE

R.F.D. #1, BOX 355 NORTHFIELD, NH 03276

# Looking Ahead

# ORDER EARLY & SAVE

New & Used Equipment

We Handle

G. H. Grimm

**Small Brothers** 

Tubing

Containers 4

Sugar Boxes, Bags, Molds

of \$3.00 tollers and the DO tollers

kerord duses slasm sabio total s

We're buying bulk
MAPLE SYRUP

#### **SMADA FARMS INC.,**

Rt 41 N Mail Address: HC-75 Box 945 Greene, NY 13778 607-656-4058

#### **1987 MAPLE TOUR**

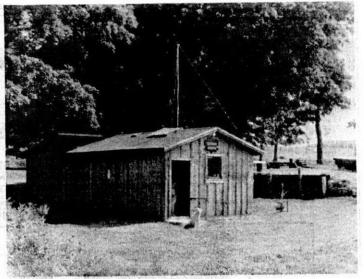
"Maple producers should continue a progressive marketing strategy", this was the main theme at the evening program at the 1987 New York State Maple Tour, presented by Gordon Conklin, editor of the American Agriculturalist. He went on to encourage maple producers to seek new markets and alternative products "NOW" when markets are good to help ensure that the good market position continues into years of better production. Lisa Hayes, New York State Maple Queen, also encouraged the group to be well rounded in their approach to maple production and marketing. Overall, it was a very enjoyable evening program attended by 237 persons.

The tour which took place on July 21 and 22 stopped at six maple producers' and the Yansick Lumber Mill. At the first stop. John Bathrick's in Erie County. we observed a new style of boiling with a "piggy back" pan. This system uses a second pan and an injection of air to condense steam from the first boiling pan to supply heat to a second pan. The piggy back pan is intended to reduce the heat required by 50%. The concept is very similar to the economizer which we saw at Merle Farms in Wyoming County where steam from the boiling pan is sucked by a fan through trays of inflowing sap. The economizer is intended to reduce fuel costs by 40 - 50%.

At Eric Randall's in Genesee County the tour was able to discuss with the DEC Forester woods-thinning for maple production. Both the Randall's and Boberg's farms were excellent examples of small to moderate size operations with very picturesque locations with neat and efficient sugar houses. Fred Boberg also offered rides behind the team of horses they use to gather sap from their 700 buckets.

Apple Hill Farms in Wyoming County showed us how the addition of an RO

The Fred Boberg Sugar house is two years old and the third sugarhouse built by the Boberg's. Two Belgian horses are used to gather sap from 700 buckets. A 4 ft. by 12 ft. wood-fired evaporator with an oil injection are used for boiling. The sugarhouse is located to accomodate gravity flow unloading. A number of years ago this woods was rated the second sweetest in Cattaraugus County.



allowed them to reduce the size of their boiling operation and replace it with retail store space. The change allowed them to expand their product line and increase sales.

At Moore's Sugar Shack and Pancake House, we discussed the pro's and con's of this type of marketing alternative. It certainly moves a lot of maple products for them, but not without some added costs and complications.

Yansick Lumber in Arcade provided us with a complete and very interesting tour of the facility. It was especially interesting to see that every part of the log is put to use -- nothing discarded. Producing quality logs should be a major concern of each woodlot operation.

Overall, those who attended the tour could find many ideas for improving their maple and woods operations.

Stephen Childs Cooperative Extension Agent Wyoming County

Lewis J. Staats Dept. of Natural Resources Cornell University



## MAPLE HILL FARMS



- Small Brothers Evaporators
- R.O. Machines
- "Maple Experts" Year round Tubing
- . Kress Jugs-colors available
- Lamb Tubing-Syrup Cans
- Glass Bottles and Cream Jars
- . Bacon and Sugarhill Jugs
- Sugar Molds and Steel Drums
- Good Used Equipment Available

Increase production 65% with the New Piggyback Pan and your present evaporator-it really works! Advice and Service on everything we sell. - Free Catalogs available.

CALL TODAY FOR A LOW PRICE QUOTE.

Victor E. Putnam Maple Hill Farms R. D.#1 Telephone: 518-234-4858 or

Cobleskill, NY 12043 518-234-4726

Hold the Syrup!

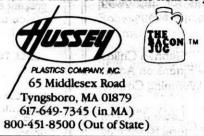


Hussey Bacon™ Jugs are made expressly for holding fine syrup. From the sturdy gallon size to the 3.4 ounce Sampler, the entire family of jugs is molded from the best virgin resin and rigorously tested to ensure quality.

Syrup producers have relied on our quality for years, and customers love the appealing old fashioned color and texture.

The famous Hussey Bacon™ Jugs are available in 8 oz., pint, quart, half-gallon, gallon and the 3.4 oz. Sampler. We also have embossed Maple Leaf Flasks in 14 oz. transparent plastic that shows off your finest syrup. Flasks may also be ordered in the traditional Hussey Bacon™ color. Custom printing and grade labels are available for all jugs, and we offer individual mailer cartons and multi-pack shippers.

Be sure to call us for the name of the dealer nearest you.





151



INNOVATOR IN MAPLE SUPPLIES

## SUMMER SALE NOW IN PROGRESS

Berliner Plastics has a full line of MAPLE PRODUCTS including the ORIGINAL FORM-ULA GREEN WEATHER RESISTANT GRADE TUBING/ORANGE LO-HEAT MAINLINE: PERMGLASS<sup>TM</sup> USDA Color Comparator and New 3 Year Guaranteed, \$15.00 Retail Kit NEWLY REDESIGNED SPOUT W/SNAP LOK CAP/TEE/"Y", etc.!

#### TUBING SYSTEM DISTRIBUTORS:

PENNSYLVANIA: CONNECTICUT: Woodbury Sugarshed, Rt 47, Woodbury, CT 06798 ..... 203-263-3996 MAINE: 15564 ..... Bill Webber, Farmington, ME 04938 .... 207-778-4234 MASSACHUSETTS: Verification, Distribution Coordinator)
Ora. & Wash. Co.: Bill Gehr, RD 2, Barre, VT
05641 802-479-2891 01093. 413-664-3418 or 634-8821 Wash. Co.: Rick Lloyd, RR 2, Box 237, Ran-.... 413-339-6622 01367 MICHIGAN: dolph, VT 05060......802-728-3729 Caledonia Co.: Bucky Shelton, Sugarwoods Farm, RFD 2, Glover, VT Terry DeLoughary, Bark River, Mi 49807 ..... 90 906-466-2305 . 802-525-3718 Lucille Lesh, 2985 Everette, Harrisville, MI 48740 517-724-5475 Farm, RFD 2, Glover, VT 05839 . 802-525-3718 Lam. Co.: Bucky Shelton, Sugarwoods Farm, RFD 2, Glover, VT 05839 . . . . 802-525-3718 **NEW YORK:** . 802-525-3718 Erie County: Brian Fahey, 6161 Genesee Rd Lancaster, NY 14086 ... 716-759-2962 St. Lewrence Cc: Jim Woodrow, Rte. 2 Hermon, NY 13852 ... 315-347-2395 Otsego/Del. Co.: Fred Knapp, Fly Creek, NY 13337 ... 607-547-2732 Gil Goodyear, Bristol, Vt. . . . 802-453-4825 Ruford Brace, Huntington, VT 05462... . 802-434-2382 Chittenden Co.: (Open) Rutland R.C.M.P.: Ed Merrow, RD, Danby, VT 05739 802-293-5378 Windham Co.: Chas. Lockerby, Brockway Mills Rd., Springfield, VT 05156 802-885-4807 Gary Rapanotti, P.O. Box 828, Springfield VT 05158 ..... 802-885-4250 Sul. & Ora. Co.: Vern Meyer, Long Eddy, NY 12760. 914-887-4108 Col & Grne. Co.: Scotty Burdick, 335 East Rd., Stephentown, NY12168 518-733-5591 Windsor Co.: Chip Kendall, S. Woodstock, VT 05071 802-457-1473 Dave Harlow, RFD, Ludlow, VT Albany/Resselaer Co.: Kim Lincoln, 05149... 802-228-7151 Benn. Co.: Doc Gaines, RD 2, Box 60 N.
Bennington, VT 05257...... 518-686-5505 Columbia Hill Farm, RD 2, Averill Park, NY 03584 Dean Wilber, NH, Maple Lane Products, RFD 10, Box 415 Concord, NH 603-224-0820 CANADA: 705-728-5848 John Martin, State Rte. 96, Bucyrus, OH Ken McDonald, 38 Hillside Ave., Truro, Nova

BERLINER PLASTICS • Mike Berliner, Pres. 1973 LAKE AVE. • LAKE LUZERNE, NY 12846 • (518) 696-2478

Scotia

Jacques Morin, Valcourt, Quebec

902-895-1770

514-761-6458

. 419-562-4861

#### MAPLEFEST OUTSTANDING SUCCESS

GRAND FALLS

Nearly 150 maple syrup producers, from as far away as the U.S. midwest, packed the conference room of the Pres du Lac Motel for the first New Brunswick International Maplefest, June 12 and 13. The event featured seminars. workshops, field trips, equipment exhibitions and displays, and the Maple Olympics.

The theme of the first morning seminar was Hardwood Dieback, or "Maple Decline". Guest speakers researching the phenomenon in Ontario and Quebec brought the capacity audience up to date on the latest studies. Their findings all seem to indicate that there is no single cause of the problem -

but that air pollution or "acid rain" is a contributing factor. Other causes are poor forest sites, insect infestations, and possibly overtapping and over-thinning of maple bushes.

Dave McLaughlin of the Ontario Ministry of the Environment capped off the seminar by outlining nine steps that maple producers could take to help control the problem, emphasizing a more cautious approach to thinning maple bushes.

The afternoon field trip looked at the extent of the problem in two typical hardwood stands in the area. The first was the maple bush of Rejean Gagnon. where the experts agreed the dieback problem, is small compared to many areas in Quebec and Ontario. They however cautioned the producers to be on the alert for further signs of decline.

New Brunswick producers were somewhat relieved to hear that the



WRITE NOW FOR YOUR COPY OF THE

# SAPSUCKERS GUIDE

Never before published information about plastic tube network construction that will save you countless hours & frustration.

- •NEW LEAK DETECTOR SYSTEM, so simple and inexpensive you'll wonder why you never thought of it before.
- BACKGROUND INFORMATION on where leaks occur and why you should be concerned.
- •LIST OF DO'S & DON'TS used by Sugar Makers all over North America, compiled over the past 10 years.

The little stones in your shoe make the trip seem long. If you use tubing for sap collection, write for your free copy of

THE SAPSUCKERS GUIDE---You'll be glad you did.

ROUTE 2 - BOX 337, RAPID CITY, MICHIGAN 49676 - PH. 616-331-6328



Master Sugar maker of the Year winner, Réal Bossé (left) of St. Jacques with runners up Armand Gagnon and Gilbert Roussel. In the foreground is Ron Turcotte, former Triple Crown winner and special guest speaker at Maplefest '87.

threat of maple decline is not as severe here as in Quebec, where many maple bushes have been wiped out. They will continue to monitor their own bushes, now aware of what to look for.

An impressive array of the latest

maple equipment and products, chipfired evaporators, candy-making machines, maple cotton candy and maple wine - were on hand at the evening exhibition.

# 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,
- wholesales these products to the retailer
- and supplies leading food manufacturers with Bulk Maple Syrup or Maple Sugar.

CAN WE HELP YOU WITH YOUR MAPLE REQUIREMENTS? TEL: 802-334-6516 The following day featured technical workshops on tapping, pipeline installation, and vacuum systems. After a hearty beans and pancake brunch, the producers let their hair down for the Maple Olympics - were they competed in ten different games to test their skills.

The two day affair was capped off with a banquet featuring guest speaker Ron Turcotte, native of Grand Falls, and Triple Crown winner aboard the famous Secretariat. Mr. Turcotte presented awards to the top maple producers in the province. The overall winner of the Master Sugar Maker of the

#### MAPLE LABELS

Required information on Pressure Sensitive Labels for SYRUP - CREAM & SUGAR Use on Plastic, Metal or Glass. For color Samples & Prices WILLIAM L. CHALMER ASSOC. 150 Traverse Bivd. Buffalo, N.Y. 14223

#### **RICHTER'S SUGAR HOUSE**

716/877-6016

Now serving the West Virginia Area in Maple Sugaring Equipment

- Small Brother's Lightning Evaporators
- Kress Jugs The Best

Also used King Sap Bags, Buckets & Spouts-All Excellent, very good prices Rt. 2 - Box 7A - Pickens, W. Va. 26230 (304) 924-5404

#### **EVAPORATORS & SUPPLIES**

New & Used LAMB TUBING & FITTINGS ORDER EARLY & SAVE

> ROGER C. SAGE 4449 SAGE ROAD WARSAW, N. Y. 14569 Tel: 716-786-5684

Year Award was Real Bosse of St. Jacques, Madawaska.

Jim McLellan, President of the New Brunswick Maple Producers Co-op, was overwhelmed with the large turnout for the event. "Everyone who came said they'd like to see this become an annual event. So it's quite likely we'll do it again next year, and try to stage it in a different area of the province each year."

Maplefest '87 was organized by the New Brunswick Maple Producers Coop and the Department of Natural Resources & Energy Forest Extension Service.

# MAPLE SYRUP EQUIPMENT

**SMALL BROTHERS** 

**Lightning Evaporators** 

U.S. MAPLE

#### WOODBURY SUGAR SHED

ROUTE 47 WOODBURY, CONNECTICUT 06798 203-263-3996

# TYLER MAPLE FARMS

Box 77, Westford, NY 13488 Phones - 607-638-5690 607-638-9474

For Sale - Waterloo, Grimm and Lamb equipment and supplies; New & Used.

SERVICE RELIABILITY



#### Seprotech Reverse Osmosis Machines

- Increased efficiency
- Reduced energy costs
- Proven high efficiency membranes
- After purchase service



#### WATERLOO EVAPORATORS

The High Performance Oil-Fired WATERLOO 7'

- Double heavy gauge metal walls
- Reinforced structure
- Fully insulated with heat resistant padding
- New 2300 F ceramic boards for maximum. heat reflection
  - High efficiency industrial burners

#### VATERLOO REVERSE FLOW'

- High evaporation capacity
- Energy efficient design
- Safe double float system
- Durable construction

#### WATERLOO TUBING SYS-VAC 3 Types of Blue Ribbed 5/16" Tubing

- Soft Ribbed
- Standard Ribbed
- Heavy Duty Ribbed

Designed for Vacuum Tight Systems

#### WATERLOO EXPANDABLE **FILTER PRESS**

- · Higher Capacity
- Expandable
- Larger Frame Size



Expert advice to help you maximize the efficiency of your operation whether you are a large commercial producer or a backyard sugarmaker

Everything you need - from sap collecting equipment, vacuum systems, reverse osmosis machines and evaporators to filtering, canning and candy making equipment!

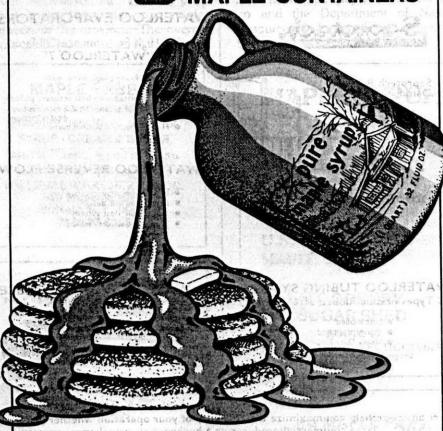


HCR 63, BOX 35A, BARTON, VT 05822

802/525-4103

TOLL FREE 1-800-363-8940 Waterloo, Canada

# MAPLE CONTAINERS



Our Distinctive Shape Bennington Gray and Almond

Now in 6 Sizes

Call SIS (413) 665-8102

RUSS (625) 625-2866

The Plastic Bottle People'

## **NEW SUGARHOUSE AT OTSEGO COUNTY** NY, FAIR

By Charles Coons, Richfield Springs

In February, 1986, the Otsego County Maple Producers Association was formed and a Charter was drawn up. On March 9 they had a Old Fashioned Maple Syrup Party at the Otsego County Extension Headquarters in Cooperstown, New York. Jack wax, maple syrup and sugar, brochures, a video tape on maple production and a working evaporator were all on display.

Their next project was to organize a map of all the maple producers in Otsego County. This was so that the public would be aware of where syrup and maple products are available throughout the county.

That summer, the group sold pancakes and syrup, in a tent, at the Otsego County Fair in Morris, New York. With the success of our booth at the fair, it was decided that we build a working sugar house at the fairgrounds in Morris.

Thru donations and contributions from producers and local merchants, a building was erected, by the producers, and dreams became a reality. The building was completed just prior to the 1987 Otsego County Fair.

At the fair, along with pancakes and syrup, we sold maple shakes and maple sno-cones. Also as a part of our sugarhouse, we had a working evaporator and had several demonstrations on how maple sugar is made. Also on display was some antique maple equipment, which was donated by some local producers.

Another part of our new sugarhouse we were happy to share with a local honey producer. He had an observation hive and sold honey products. We felt

# H. W. Cook Farm Service, Inc.



De Ruyter, N. Y. 13052

Serving the Maple Industry for Over 60 Years



Leader - King Evaporators Gas & Electric Tree Tappers Bits, Filters, Spouts Sap Buckets, Covers (new and Used) King Plastic Sap Bags Metal Decorated Syrup Cans Sugarhill Plastic Jugs Rubber Candy Molds Maple Cream Tubs Lamb Tubing & Fittings Pellets Storage & Gathering Tanks

Open daily 8:00 - 5:00

Phone: 315-852-6161 and 315-662-7208

that maple syrup and honey go together well being they are both natural products.

With our new sugarhouse, we as an organization, feel that we can promote the maple industry in Otsego County and strive to encourage better woodlot management; better methods of manufacture and up-to-date marketing and promotion of fine quality products. A mailing list will be maintained and distributed at all events.

At this time, we have about 25 active members in our association. The producers feel that the sugarhouse was a complete success. The public showed much interest which contributed to the success of our first year in our new sugarhouse.

Further plans have been made to have a Fall Maple Festival at the sugar-house on October 17, 1987 and crown an Otsego County Maple Queen to represent our County.



Picture courtesy Oneonta Daily Star. Charles Coons on ladder with Robert Knapp, Unadilla.

# Reynolds Sugar Bush Inc.

RR # 1 Aniwa, Wis. 54408



Phone
715-449-2057
Or
Write
for
Free
Catalogue

#### THE POPULAR ONE-

Smaller size with 2 filling tubes, complete all stainless top. . . . . . . . . . . . . . . \$450.00

#### NEW SMALLER UNIT

THIS UNIT HAS
TUBULAR BURNERS
Stainless Steel Pan
23" x 17" x 11"
with drawoff.



# U.S. MAPLE, Inc.

375

TUBING • SPOUTS • TEES • Y's • CONNECTORS



 Black color aids in rapid taphole thawing.

 For removal use 1" wrench or hammer.



4 or 6-WAY MANIFOLD SET

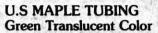


- Tight seal with spout allows pressure or vacuum washing of tubing in place.
- Interconnection between "T" and spout.



#### CONNECTOR

· Will not pull apart.



"ROUND"—I.D. is standard for complete interchangeability. Minimizes ultraviolet sunlight deterioration. Flexible in cold weather.

"RIBBED"—Heavier wall, minimizes flattening of tubing against heavy barked trees. Designed especially for year round installations. Stiffer formula.





Owned and operated by Sugarmakers. Sugarmakers with extensive tubing experience, concerned about quality and service. All items are: • Guaranteed against defects of any kind • Completely interchangeable with other brands allowing you to trade a section at a time. Fittings are: • Made from a new formula. Low temperature and impact strength • Designed not to pull apart • Rugged: most plastic per fitting on the market • Vacuum tight.

U.S. Maple, Inc. is owned by the following producers: Bascom's Sugar House, RR 1, Box 138, Alstead, NH 03602 Troy Firth, 136 Mechanic St., Spartansburg, PA 16434 Maple Syrup Supplies, PO Box 245, Potterville, MI 48876 Mayotte's Maple Products, RD 2, E. Fairfield, VT 05448

(603) 835-6361, 835-2230 (814) 654-7338, 654-7265 (517) 645-7305 (802) 849-6810

## TESTING RELATIVE SWEETNESS AMONG YOUNG SUGAR MAPLES

By Lewis J. Staats
Dept. of Natural Resources
Cornell University

Many times the question has been asked, is a sweet tree always a sweet tree? Maple producers using sap buckets that have checked the sugar content of individual trees could probably answer that question. But how reliable are measured sugar content levels of small sugar maples from one year to the next? With the increased interest in identifying sweeter trees in sugar maple stand management and the planting of sugar maples, it was felt the method of identifying individual tree sweetness needed further investigation.

A study to test the relative sweetness of young sugar maples was initiated in 1986 at the Uihlein Sugar Maple Field Station. Twenty-four (24) trees ranging in size from 11/4" to 23/4" diameter measured at 12" above ground level were tapped and checked for sugar content during the sap production seasons of 1986 and 1987. The trees had been pre-commercially thinned during 1983 in an area of established natural regeneration resulting from an earlier small clear-cut. The young trees were initially selected for vigor and good form and thinned to a 12 x 12 spacing. They responded well to the thinning making them good candidates for relative sap sweetness testing.

The study was intended to determine if relative sweetness among young individual sugar maples were similar each year of testing which would provide supportive data for identifying the sweeter individuals. This data could also point out the individuals yielding lower sugar content that could be removed in subsequent thinnings. The collection exercise could also help to

develop a method of mini-tapping that would give more accurate sap sugar content readings with minimum labor effort. This procedure would be beneficial to both researchers and maple producers interested in identifying individual tree sap sweetness.

The best results in collecting sap from the small trees were made by using a 16 gauge hypodermic needle connected by sap collecting tubing to a 500 cc plastic container. This procedure is similar to that used by Gabriel (1982). The 16 gauge needle did not clog with wood fiber when inserted in a taphole created by a 1/16" drill bit in a battery operated hand drill. The depth of the hole was ½". By using the closed sap collecting container, a larger volume of sap is available for measurement free from the effects of evaporation or rain water. By collecting the sap flow in con-



Sap collecting unit used in mini-tapping procedure.

tainers, the sap measurements could be made at times more convenient for performing other tasks during the hectic production season. A refractometer with a scale reading to one tenth % was used to measure sugar %. Sap volumes of each tree were also measured

and recorded but will not be discussed at this time. Three collections and measurements were taken during each season. Sap flow did not occur on the small trees until snow melted away from the base, due possibly to the cooling effect from snow on the thin barked young trees. Taps were made at the same height and on the same side of the trees each testing year.

More testing will be done on this group of trees and others during future sap production seasons, which will provide more supportive data to this sap testing procedure. The following table showing average sap sugar % for the years of 1986 and 1987 does suggest a level of continuity in identifying average sugar % of individual young trees. Note that tree 17 was high in sugar % both years when compared to the remaining trees. Also note that trees numbered 6, 12, 13, 15, and 24 might be likely candidates for a future wood pile.

Literature cited Gabriel, W. J.

Mini-Tapping Sugar Maples for Sap-Sugar Testing, USDA For. Serv. Res. Note NE-305. 1982

TREE #	AVE. SUGAR %	AVE. SUGAR % 1987
1	1.6	1.8
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 20 21 22 23	1.7 1.5 1.5 1.8 1.1 1.4 1.5 1.5 1.4 1.3 1.0 1.2 1.4 1.2 1.4 1.2 1.4 1.2 1.4	2.1
3	1.5	1.8 1.9 1.3 1.5 1.6 2.1 1.3 1.4 1.1 1.2 1.2 1.2 1.2 1.2
5	1.8	1.9
6	1.1	1.3
Tall and	1.4	1.5
9	1.5	2.1
10	1.4	1.3
11	1.3	1.4
13	1.0	1.1
14	1.4	1.2
15	1.2	1.2
16	1.6	1.5
18	1.3	1.7
19	1.7	1.6 1.6
20	1.4	1.6 omitted-bad tap
21	13 13 13 17 12	Omitted-bad tap
23	1.7	1.8
24	1.2	1.3

# FIRTH MAPLE PRODUCTS

Stocking a full line of equipment needed by the maple producer Buying all grades of bulk syrup

We provide advice on sugarhouse design and on the setup of complete tubing installation. U.S. MAPLE TUBING
SMALL BROTHER EVAPORATORS
SAP BROTHERS REVERSE OSMOSIS
SUGARHILL JUGS
DAVIES CANS

Located 4 mi. west of Spartansburg Pa. on Rt. 77

Call: 814-654-7265 Sugarhouse 814-654-7338 Home

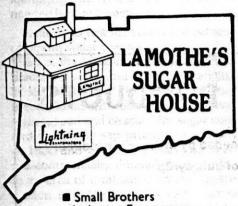
# **ARCHIE'S** SUGARBUSH

Dear Mr. Editor:

My wife, she sez, "Honest Archie, sometimes she calls me Truthful Archie, "please tell that nice Mr. Editor man about our first try at tubing."

Well, it wuz the year before Paul Bunyan moved his operation into Minnesota. We wuz tapping about 100, 000 taps in the area of the Round River. We heard about a guy who invented tubing. Lived somewhere in New York State. Well, we decided to try some.

We hooked about 25,000 taps to the sweetest trees on the south side of the woods - all 8, 9, and 10 percenters.



Lightning Evaporators

Sap Brother Reverse Osmosis Machines

- Lamb Natural Flow Tubing
- U.S. Maple Tubing
   Tanaka Power Tappers and Pumps

Maple Syrup - Maple Sugar Candies Maple Syrup Equipment

#### LAMOTHE'S SUGAR HOUSE

Rob & Jean Lamothe 89 STONE ROAD, RFD #3 Burlington, CT 06013 203/582-6135

Well, it wuz just like I tells it - that sap wuz so sweet it formed crystals in the tubing and plugged the dang thing up from the trees to the tank. That tubing wuz stiff as boards.

Now my wife's brother, Nerd, doesn't work, but he comes up with an idea to shoot live steam in the main line and try and melt those sugar crystals, which we did.

But, don't-cha-know, that thar steam melted those crystals and there was so much pressure it forced the sap right back into the trees. We never made a drop of syrup off that tubing.

From then on we decided to use tubing on the north side of the woods where the trees were only 4 and 5 per-

centers.

Your truthful friend, Honest Archie

week. Alout total A . 23 av.

## **DEADLINE OCT. 25th.**

## BRODIES SUGAR BUSH

SMALL BROTHERS **EVAPORATORS** SAP BROS. & OSMONICS R.O.

MAPLE EXPERT TUBING

U.S. MAPLE TUBING SAPSUCKER VACUUM PUMPS

**BACON & SUGARHILL JUGS** 

J.A.D. EVAPORATORS

NEW & USED EQUIPMENT **OTSEGO COUNTY RT 34** 

SOUTH VALLEY, N.Y.

TEL. (607) 264-3225 WESTFORD, N.Y. 13488 KRESS originator of the packaging alternative...

Available in sizes from 3-ounce to the NEW 3-QUART JUG.



Our jugs are available in 3 oz. 1/2 pint, pint, quart, 1/2 gallon & 3 quart sizes



TIONS. INC. 349 Christian Street • Oxford, CT 06483 • (203) 264-9898

# TAP ROOTS

The column for beginners

#### **Maple Cream**

The first thing most producers want to make, after they've made their first gallon of maple syrup, is maple cream. This is probably a mistake because maple cream, or maple butter as it is sometimes called, is the most difficult maple product to perfect. However, since everyone wants to try, here's a few tips that may help.

You must have good syrup. It doesn't have to grade Light Amber, Medium Amber is fine if it's in the top half of the medium range. Dark syrup will make the cream too strong for most folks and



No need to remove filter bag from syrup filtering tank. Just remove liner from bag, rinse out solids in hot or cold water and replace. Liner has long life with careful use.

#### KOPEL FILTER PAPER COMPANY

2512 S. Damen Avenue, Chicago, III. 60608 Phone: 321-847-7174 Serving the Maple Syrup Industry more than 25 years the invert content is usually so high the cream will be more like tub sugar.

Check the thermometer in boiling water every day because the boiling point of the cream is very critical. For a start, boil to 21° F. over the boiling point of water. You may want to boil future batches a little higher or lower to make them thicker or thinner. You'll have to decide this for yourself according to how hard you want the cream. We boil to 22° F. over water because it gives a better shelf life with less separation.

After it is boiled, if it has to be transferred to a cooling pan (the pan you're going to mix it in) do it gently. Too much agitation may start it crystallizing. Place the pan of syrup in a larger pan of cold water, preferrably with ice in it to cool the syrup quickly, at least down below 100° F. We cool to about room temperature but we have a power machine to stir it. It stirs awfully hard by hand at that tempature.

Stir it slowly with a wooden paddle. You don't have to stir fast or "whip" it as some think, but keep it all moving so large crystals won't form. Stirring by hand is the right speed because commercial power cream machines only run 60 r.p.m. or less. Never, Never use a mixmaster or other kitchen mixer or even a Hobart commercial mixer. This type will cut air into the syrup making the cream foamy and it won't weigh up in the jars like regular cream will. Also, if

# SHOW OFF YOUR FANCY SYRUP IN

**GLASS JUGS BOTTLES JARS** 

Send for complete list.

M. R. CARY CORPORATION

P.O. Box 122

219 Washington Square

Syracuse, N.Y. 13208

(315) 472-5486

# CLASSIFIED

FOR SALE: 4 x 12 VT. Pans, 42 x 12 Gimm pans, Memteck R.O.; 5 x 13 Leader Evaporator; 5 x 10 Waterloo Flue pan; S.B. 5' woodsaver; 2 x 4 gas finisher; gas fired steam kettle; assorted storage tanks; Label printer; snow tractor (607) 656-4058 SMADA FARMS INC. Greene, NY 13778

FOR SALE: Used wood-fired Lightning 6 x 16 evaporator, Steam hoods, preheater, sight levels, firebrick. Needs new stack. Maple Hill Farm, RD 1, Cobleskill, NY 12043 (518) 234-4726

U.S. MAPLE TUBING DEALERS WANTED From PA & Western NY contact Troy Firth 814-654-7338; From N of Rt. 90 in NY contact David Mayotte 802-849-6810; From S of Rt. 90 in NY contact Bruce Bascom 603-835-6361

FOR SALE: Used 3 x 10 King evaporator, good condition, new base stack and pipe, stack cover and roof jack. 518-766-2375

FOR SALE: Liquid Sterilizer, 60 gal./min. new Half - Pint milk bottles. Eves. 612-479-4337

WANTED: Used filter press. 814-739-2545

WANTED: 3000 gal. Vacuum Tank. 814-739-2624

WANTED TO PURCHASE: Land parcel, minimum 10 acres with mature producing sugar bush and sugar house with complete and maintained equipment. Jefferson, Lewis, St. Lawrence counties, Adirondack Park area. D. Laubach 315-652-3687

FOR SALE: 1 - 40 gal. steam kettle, full jacket. 1 - syphon filler - 3' with 5 syphons. 1 - 10" Leader filter press. 1 - 5 x 10 Leader flue pan. Sugar Bush Supply Co. 517-349-5185.

FOR SALE: All types plastic tanks, Lamb tubing, Grimm equipment, Bacon Jugs. 5 x 12 oil fired Leader evaporator with hood & automatic drawoff. 4000 gal. insulated creamery tank. 150 gal. SS tank. 1000 buckets, covers & spiles. Muskeg Bombadier with 318 Chrysler Motor. Wrights Sugar House, 315-245-1434, Camden NY 13316

FOR SALE: 6 x 16 Leader evaporator, wood, excellent condition \$2200.00, 50 bbl. storage tank \$375.00, 35 bbl. storage tank \$275.00, 10 bbl. Grimm oval gathering tank \$375.00, S.S. 4 felt filter tank on wheels, excellent condition \$375.00, 3 milk can vacuum dumping unit \$375.00. 518-853-4022

it separates, the syrup will be in the middle, hard sugar in the bottom and foam on top, a real mess.

Stir the cream until it loses the shiny look syrup has and looks dull like flat paint. If you stop too soon, some crystals will grow and it will end up grany. If you add some Maple cream that is already made to the syrup when you start mixing it (mix it right into the syrup) it will crystallize faster and take less stirring. This is called "seeding". Use anywhere from a heaping tablespoon to a half pound per gallon of syrup. The resulting maple cream usually developes the same grain as the seed so don't use a grainy maple cream for seed.

Maple cream will set up quite hard soon after you stop mixing so you have to work fast putting it in the containers. If it sets up too soon, you can soften it by warming a little in a 150° oven but don't let it melt or it may get grainy when it cools.

If you don't succeed the first time, keep trying. Maple cream is tricky and requires lots of practice. If it's not right, your customers won't like it but this could be an advantage. You won't have to make very much of it.

#### **SUGARBUSH WANTED**

400+ taps. Young family wishes to operate a commercial quality sugarbush. Will not cut for timber. Write to David Klotzbach, 25 Columbia Circle, Plymouth, MA 02360

# LEADER EVAPORATOR CO., INC.

All American Quality - Since 1888

Are You Tired of Boiling 1% Sap?

Well you DON'T have to be any more with the

SPRINGTECH REVERSE OSMOSIS

MACHINE

75% of the water

Cut boiling time

Cut fuel cost
IN HALF

NOW MANUFACTURED
BY LEADER!







LOOK FOR SOMETHING NEV

## 25 Stowell St. • St. Albans, VT 05478 802-524-3931 or 524-4966

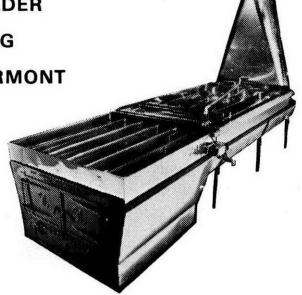
## **Manufacturers of 3 Evaporator Styles:**



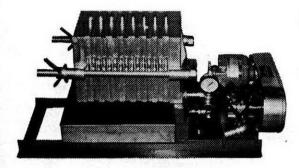
THE KING

THE VERMONT

The Leader Style



# Did you have a problem filtering syrup this past year?



Get a Leader 10" FILTER PRESS and leave your problems behind.

# NFROM **LEADER** THIS FALL...



# The Original & Backbone of Maple Tubing

32 years of Continual Improvements.

Copied but never duplicated.

The Product you can Depend on!

We have well over 100 special items just for Maple Sap Production, most of them manufactured ourselves.

Send for literature, or better yet, contact your local Naturalflow dealer.

NATURALFLOW & MAPLEFLOW

Lamb Naturalflow Inc.

Naturally
Robert M. Lamb

P.O. Box 368 Phone (315) 675-3652 Bernhards Bay, NY 13028 Home (315) 675-3559