



# MAPLE SYRUP

# DIGEST



**VOL. 28 No. 1**

**February 1988**

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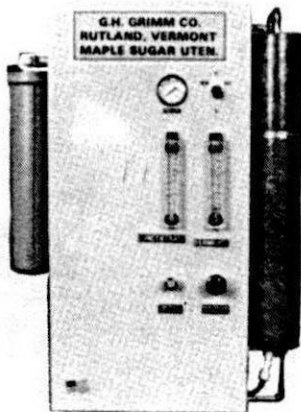
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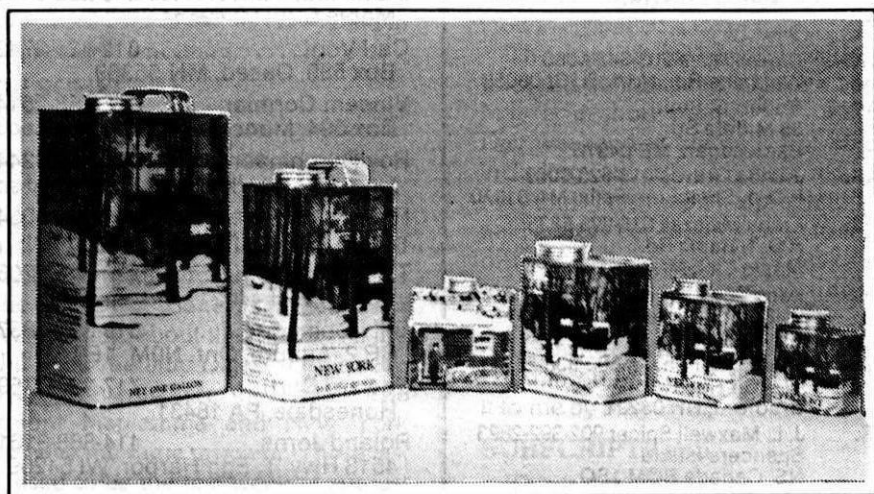
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# MAPLE SYRUP DIGEST

Official publication of the  
NORTH AMERICAN  
MAPLE SYRUP COUNCIL

## DIRECTORY

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## EDITORIAL

### PRODUCTION

What kind of a crop can we expect this year? I've heard say we have to have a real, old fashioned winter to have a good syrup crop. I assume this means a lot of snow and cold weather. The forecast last fall was for a lot of snow and cold weather. So far we've had a mild weather in most of the north-east as I've ever seen. Very little snow and temperatures like Indian Summer. Of course, this can change before I get through writing this editorial.

Last winter I said the crop would have to be better than the year before because it couldn't be any worse. I've had to eat crow ever since so this year I'm going to say - - - nothing.

### NEW SCHEDULE

Speaking of weather changes reminds me of a change we've been cogitating since last October. At the Council meeting in Duluth our good friend Bill Robinson, the delegate from Ontario, asked if it would be possible to get the July issue of the Digest out sooner. Their summer meeting is held about the third weekend in July and the July Digest hasn't been delivered everywhere by then. The Vermont Maplerama and New York Tour have the same problem. These last two used to be the first week of August but have been moved up the last two years because of county fairs.

## COVER PICTURE

This one was loaned to us by the New York State Maple Producers Assoc. Origin of picture and location of sugarhouse is unknown.

At first I thought it would be impossible. May is an awfully busy month for me and that's when the Digest would have to be put together to get it out by June first. Our General Clinton Canoe Regatta, held here on Memorial Day weekend, used to take a lot of my time but the park building is about finished and I don't take care of the grounds any more, so I'm willing to give a try to putting out a Digest a month earlier. However, I need a lot of help.

The deadline for all copy, will be May 2nd, and we'll have to stick to it because May is a short month with Memorial Day weekend at the end. So, all copy, including advertising, must be in by May 2nd. This may be a problem for my field editors because it's close to the end of the maple season, but I make syrup too and I'm willing to give it a try.

If you have a summer or fall meeting, tour, picnic or anything else you want listed in our coming events section, get it to me by May 2nd.

### SUBSCRIPTIONS

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each of you when your subscription runs out. If we did, it would be very expensive, our subscription rates would have to be much higher, and we just aren't set up for it. Maybe someday.

In the meantime, please consult your check stubs to find out if yours is due. It would be easier to check if everyone sent their subscriptions in by March 1st. Then they would only have to look in February's stubs in future years. Anyway, we really appreciate your help in this matter.

If you are a member of an association that supports the Digest (most of them do) you're taken care of.

### **BUDDY SYRUP**

There was a lot of buddy syrup made last year. Some said it wasn't buddy, it just had an off flavor. Well, it was probably buddy, but more or less diluted depending on how many trees had started to bud.

Some buyers took it last year mainly because syrup was so scarce, but they

really didn't want it. If there's a good crop produced they might not take it for any price. The solution is - don't make any.

If you get caught with your tanks full of buddy sap when you first detect it, here's a hint that may help. Shut down completely and let it set for 2 days. This will allow some fermentation to take place. Then tun it through and if you're lucky it will make a saleable product. It will probably be blacker than the ace of spades but the fermentation gets rid of the bud taste.

One thing to watch out for: If it gets ropey, forget it. The syrup will be ropey, too and no one wants that, either. Also, don't leave it more than 2 days or it may look like the white of an egg and that's not good. In either case, dump it. Good Luck.

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**DEADLINE MAY 2nd.**

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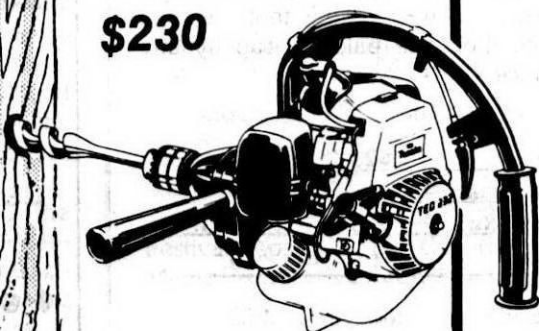
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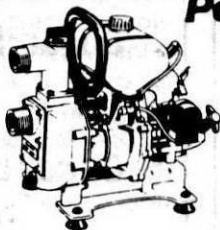
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## SAP PRICES

Since the price of syrup increased so much this year we really don't know what syrup price to base the sap price on. We hope the two prices we have selected will at least be helpful.

Please remember this chart is published to be used only as a guide and the Digest in no way intends that it should dictate the price paid for sap by any producer.

<b>Retail</b>	<b>\$28.00</b>	<b>\$32.00</b>
<b>Wholesale</b>	<b>\$21.00</b>	<b>\$24.00</b>
<b>Sap Brix</b>	<b>¢/gal.</b>	<b>¢/gal.</b>
1.5	.043	.049
1.6	.064	.072
1.7	.081	.092
1.8	.097	.11
1.9	.112	.127
2.	.126	.143
2.1	.139	.158
2.2	.151	.172
2.3	.162	.185
2.4	.173	.197
2.5	.182	.208
2.6	.192	.219
2.7	.202	.230
2.8	.212	.241
2.9	.221	.252
3.	.230	.262
3.1	.239	.272
3.2	.248	.283
3.3	.257	.293
3.4	.266	.303
3.5	.275	.314
3.6	.284	.324
3.7	.293	.334
3.8	.302	.344
3.9	.311	.355
4.	.320	.365

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drip - drip - dripping

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## FROM THE PRESIDENT



1988 has arrived in Western New York cloudy with a temperature of 20°F. This is tempered by the warm feelings which linger from the hospitality of our Minnesota Maple Producers at the North American Maple Syrup Council meeting at Duluth in October.

We are saddened though by the passing of a former delegate from Pennsylvania, Bob McConnell of Couder sport, in November. Then a few weeks later Adin Reynolds of Aniwa, Wisconsin, a delegate and past President of the Council passed away after a lengthy illness. Both will be missed in the maple world. We hope there are no others, news travels slowly on occasion.

On a brighter note I am looking forward to a good maple season in 1988. The sap should be sweet (in most areas at least) as we have had plenty of moisture and sunshine. The sugar content of grapes was at an all time high this fall and normally the sweetness of sap the following spring corresponds accordingly. Prices have to be good as the supply of good table grade maple syrup is just about zero.

The best of everything to you fine maple folks all over the U.S. and Canada for 1988.

Arthur E. Merle

## COMING EVENTS

Iowa Maple Syrup Festival, Indian Creek Nature Center, Cedar Rapids, Iowa, Mar. 5 & 6, 1988.

West Oxford Syrup Festival, Sweaburg, Ont., Canada, Mar. 26 & 27, 1988.

Maine Maple Sunday, Mar. 27, 1988, Rain or Shine.

Elmira Maple Syrup Festival, Elmira, Ont., Canada, Mar. 26, 1988.

Andover Maple Festival, Andover, NY, Mar. 26 & 27.

Somerset Co. Maple Festival, Meyersdale, PA, Tree Tapping, Feb. 27, noon; Festival, Apr. 9 & 10, 13 through 17; Maple Producer's contest Apr. 12.

Geauga Co. Maple Festival, Chardon, OH, April 7 through 10, 1988.

Vermont Maple Festival, St. Albans, VT, April 8, 9 & 10, 1988.

Elmvale Maple Festival, Elmvale, Ont., Canada, April 9, 1988.

Marathon Maple Festival, Marathon, NY, April 9 & 10, 1988.

Endless Mountain Maple Festival, Troy, PA, April 23 & 24, 1988.

Potter - Tioga Maple Festival, Couder sport, PA, May 7 & 8, 1988.

Schoharie Co. Maple Festival, Jefferson, NY, May 7 & 8, 1988.

American Maple Museum opening, festival, state queen contest and Hall of Fame induction, at Croghan, NY, May 14, 1988.

Wisconsin Maple Festival, Gas Engine Show & Antique Museum, Reynolds Plant, Aniwa, WI, May 28 & 29, 1988.

29th annual meeting of the North American Maple Syrup Council will be held in Portsmouth, New Hampshire, Monday and Tuesday, Oct. 24 & 25, 1988.

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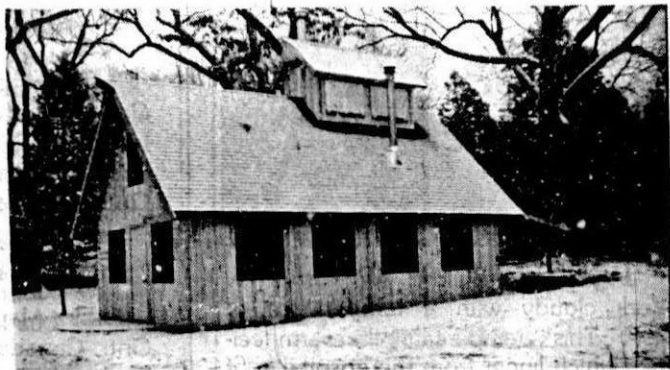


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# MAPLE SYRUPING IN IOWA

Rich Patterson  
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The Indian Creek Nature Center's new maple sugar house in Cedar Rapids Iowa.

When most people think of Iowa, endless corn and soybean fields come to mind. Few people would imagine that the Hawkeye State could produce maple syrup, but from the time of settlement through the turn of the century thousands of gallons of quality syrup was produced from forests and woodlots.

Maple syruping nearly died out in the Twentieth Century, with only a few small commercial sugar bushes hanging on by the 1970's.

In recent years syruping has been growing in corn country, however. Many farmers, hard pressed for cash because of poor corn and bean markets, began searching for new cash crops. And, interest in syruping has been growing along with the price of syrup.

Much syruping activity in Iowa has centered around the Indian Creek Nature Center, a private nonprofit organization based in Cedar Rapids.

The Center held its first syruping program in 1979. It involved tapping one tree and boiling sap on a camp stove. Many people attended, and each year maple syruping at the Nature Center has grown. In 1986 they built an 18 x 28 sugar house and installed a Lightning evaporator.

The Nature Center taps about 150 sugar, black, and silver maples and box elders. During the 1988 season they ex-

pect to begin buying sap from nearby farmers.

Nature Center Director Rich Patterson feels that Iowa landowners could reap substantial harvests of sap. "Generally, our trees are healthy and easy to get to, and our weather doesn't seem to fluctuate as much as it does in the more traditional syruping states," he said.

In 1988 the Nature Center will hold two public syruping events. The first is an IOWA MAPLE SYRUP INSTITUTE for people interested in small scale commercial production. It will be held on January 16. The second major event will be the fifth annual MAPLE SYRUP FESTIVAL on March 5 & 6. The festival will draw several thousand people and is believed to be the most western maple syrup festival in the United States. Featured are workshops, demonstrations, equipment sales, breakfast, and the sale of pure maple products.

In addition to the public maple events, the nature Center hosts over 100 youth groups for syruping. All children learn how to identify maples, tap trees, haul sap, and boil sap down to syrup. Each child ends the tour with a taste of pure maple syrup.

For more information contact Rich Patterson, Director, Indian Creek Nature Center, 6665 Otis Road SE, Cedar Rapids, Iowa 52401.

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## **NEW BRUNSWICK MAPLE FEST**

The second annual Maple Fest will be held in Moncton, New Brunswick on June 3 & 4, 1988. The format will be similar to last years.

There will be seminars and sugar bush tours on Friday with equipment exhibits. Saturday will include a workshop, visit to New Brunswick's largest sugar bush - 40,000 taps, Maple Olympics, a banquet with a guest speaker, a dance and other entertainment and presentation of awards for the best maple producer in the Province.

Sunday will feature a pancake brunch and is styled to help the public become

more acquainted with maple production. This day is more for the general public but maple producers are welcome to stay over.

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## PENNSYLVANIA MAPLE FESTIVALS

The Endless Mountain Maple Festival will be held in Troy, PA at the Fair Grounds on April 23 & 24, Sat. and Sun. For information contact the Bradford Co. Extension Office, Towanda, PA 18848, phone 717-265-2896 or Lawrence Roloson, Troy, PA 16914 phone 717-297-2791.

The Potter-Tioga Maple Festival will be held on May 7 & 8, Sat. & Sun. in Coudersport, PA. For more information contact Tioga Co. Extension Office, Wellsboro, PA 16901, phone 717-724-1906.



**Hi!** I am Karen Kakes, the 1987 Wisconsin Maple Queen. I was crowned at the annual May Maple Festival at Reynolds sugar bush in Aniwa.

I am from Bryant, Wisconsin. My parents, Don and Mavis Kakes along with my sister Penny and I are maple producers.

I am a senior at the Antigo High School. My favorite activities in school include volleyball, forensics, and German. I am the secretary of our schools chapter of the National Honor Society,

## NOTICE

**REMINDER. Research Fund Contributions must be received by July 1, 1988. This timing is important to allow for proper budgeting of funds and to insure that adequate publicity can be directed to those companies and individuals that do contribute. This is a new year, please send your contributions for maple research to Lynn Reynolds, Treasurer, NAMSC Research Fund, R 2, Box 326, Hortonville, WI 54944.**

and I enjoy playing the alto saxophone in the high school band. Over the past years I have become very active in the Langlade County 4-H program. I have served as Junior leader for music, drama and volleyball activities and am presently a youth director on the 4-H Board. I have represented my county at the State Fair Style Revue, State 4-H Congress and Citizenship Washington Focus. My hobbies include sewing, skiing, volleyball, and reading.

During this year as Maple Queen I have attended Wisconsin Farm Progress Days, appeared in different parades, attended the Wisconsin State Fair in Milwaukee and the NAMSC meeting in Duluth.

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# BOB LAMB'S CORNER



Lloyd Sipple and I decided to fly out to Duluth to the North American Maple Syrup Council meeting seeing as how it was too far to go back and forth for supper.

It did not take long to find out that a couple of country boys had a lot to learn getting that far away from home. First, to fly you need a good strong pair of legs.

Those airports are as big as any city I have ever been in. We would land at one airport gate number and be told to go to another gate number to continue our flight. That gate we had to get to seemed miles from where we landed. We both decided that we walked at least half the way to Duluth just in the airports alone.

Lloyd kept me stright and headed for the next gate, I just followed him. I had no time to look for gates, I was watching the girls and there were thousands of them. They are building them better looking all the time and I don't mean just in their faces, either.

I think if one was going to fly very much, one of them fold up bicycles would be a good thing to take along.

Lloyd took no chances, he carried his luggage. Mine showed up in a couple of days. Gary Gaudett's went to Boston. Other than our minor problems everything went off as smooth as could be.

There was another thing that sort of set me to thinking. No sooner would we land than the same big yellow truck would rush out and refuel the plane. Lloyd was mentioning the distance we had covered and I said, "Well, that big yellow truck aint doing so bad, either."

Lloyd just looked at me like I wasn't all there.

I was telling Everett Willard and Bill Clark and some others about the truck. Everett was the only one that could understand modern transportation. He said, "Of course that's progress, they can't run on air." Then I felt better. Anyway, Lloyd and I got enough flying and enough walking on a smooth hard surface to last us for a long, long time. It's mighty tiresome when you know where your feet are going to land for your next step.

We stayed in the Radisson Hotel, a great big round building. The restaurant was on the top floor. Funny thing about that restaurant, you would look out the window and the city would be one place, then later the city had moved. It just seemed like the city was going around in circles.

All in all, the Minnesota Association did a wonderful job. The meeting was a great success. It was sure wonderful to see the old gang again.

I can't help but notice the way maple equipment is selling this year. It is unbelievable. Also everyone of any authority says there is no way the market can be saturated in one or two years even in bang up seasons. It seems to me if that happens, maple producers may have to remember how to sell syrup again.

*Bob Lamb*

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## BOB McCONNELL

Pennsylvania Maple Producers lost one of their strongest supporters and charter members with the death of Robert McConnell in Nov. 1987.

Bob's enthusiasm could be clearly seen through his efforts in the establishment of both the local and state Maple Producer's organization in the 1960's.

A producer himself for more than 30 years, he was constantly looking for ways to keep the public aware of the versatility of maple syrup and its related products. Bob provided much of the leadership in the organization and continuation of the Potter-Tioga Maple Festival held for most of its 20 years in Coudersport each May.

Bob and Vera McConnell were faithful supporters of the North American Maple Syrup Council attending most of the Council meetings for many years regardless of where they were held. Bob was alternate delegate to the Council for several years and he and Vera were recognized for their service in 1984. They also received the Maple Merit Award from the Pennsylvania Maple Producers Council in 1984 and the Potter-Tioga Maple Award for Outstanding Service in 1987.

An electrician by trade, Bob was an electrical inspector for Potter and neigh-



boring counties. He was an avid golfer, enjoying the facilities of many Country Clubs and municipalities throughout the area.

Bob was very concerned about the preservation of our agricultural heritage and had an interesting collection of hay harvesting tools as well as an extensive display of maple production supplies as they developed through the years.

The McConnells encouraged the establishment of the Potter-Tioga Maple Educational Grant Fund to offer financial support to those engaged in research for the maple industry. Memorial donations may be made to this fund in care of Potter-Tioga Maple Producers Association, 118 Main St., Wellsboro, PA 16901.

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## ADIN REYNOLDS

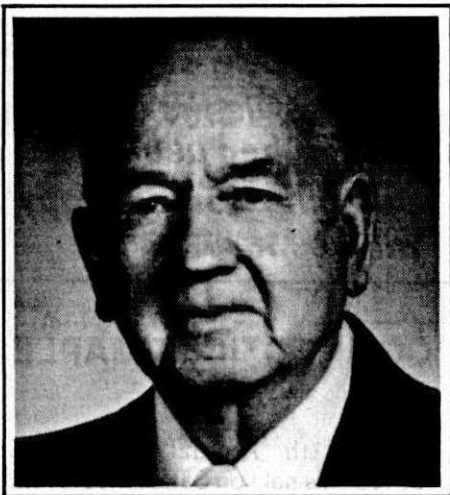
The maple industry has lost a man most loved and respected by everyone. Adin Reynolds, 82, founder of the nationally known Reynolds Sugar House Inc. in Aniwa, Wisconsin, the largest independent maple syrup producer in the world, died Dec. 14, 1987 at his home.

After working as a logger, dairy farmer, mail carrier and postmaster at Aniwa, Mr. Reynolds, better known as Adin to all of us, entered the maple business full time in 1951. By the 1960's he had expanded operations by handling well over 100,000 taps. He diversified the business and stimulated interest in maple syrup production, becoming a wholesale distributor of maple equipment, and developing an outlet store and maple gift shop. He hosted the annual Wisconsin Maple Festival and Pancake Day each May and represented the Wisconsin Maple Syrup Producers Council at the State Fair.

An innovator in the industry, Adin developed, tested and patented the plastic bag sap collector. Working closely with the Wisconsin Department of Agriculture, Trade and Consumer protection, he developed new maple syrup products and packaging ideas to promote them. He cooperated with researchers to concentrate the sugar content of sap before boiling, thus reducing the energy consumed to make maple syrup.

He was recognized as the first and most capable diplomat between American and Canadian maple syrup producers, bringing them together to solve mutual problems. In 1982 he was given an honorary degree by the University of Wisconsin, Madison college of agriculture and life sciences.

A charter member of the Antigo area Maple Syrup Producers Council, he had served as secretary-treasurer. He was a director and past president of the



North American Maple Syrup Council and the first United States Chairman and later served as a director of the International Maple Syrup Institute.

In 1976 he was named Citizen of the Year by the Antigo Area Chamber of Commerce and Outstanding Member by the Wisconsin Maple Syrup Producers Council. In 1979, he was inducted into the American Maple Museum's Hall of Fame at Beaver Falls, N.Y.

Adin was invited to appear on the "To Tell the Truth" television show to represent the worlds largest maple sugar producer. In addition he was requested to do a special NBC "Today" show interview with Tom Brokaw in the late 1970's in which he was featured talking about maple syrup in his hometown of Aniwa.

After stepping down from the business in 1979, he built the Remember When Museum at Aniwa with the intention of recognizing the historical significance of the Reynolds family and lives of people in Marathon, Shawano and Langlade counties.

Adin will certainly be missed. We send our sincere sympathy to his wife, Gerry, their daughter, Kathleen, and their sons, Juan and Lynn whom we all know so well.

## NEW SCHEDULE

**The next issue will come out June 1st., one Month earlier than usual.**

**Deadline for all copy including advertisements will be May 2nd.**

## CONNECTICUT MAPLE NEWS

The 11th Annual Meeting of MSPAC was held on Saturday, November 7, 1987 at the Nonnewaug High School VoAg Center in Woodbury, Connecticut. Following the noon hour registration, tours were made of the



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Refreshments preceded the business meeting called to order by President Rich Norman. The Secretary's and Treasurer's Reports were presented by Barbara Atwood. Association assets as of October 1, 1987 were \$3,390.74.

President Norman, Connecticut delegate to the NAMSC Annual Meeting held in Duluth gave an interesting and detailed report on the meeting which was also attended by Elmer Kress and Darrell Russ.

Bud Gavitt spoke about the Governor's information Council on Agriculture. Bud has taken over the job of editor of our newsletter, "Drop In The Bucket" since Elmer Sinclair who served as its first editor from 1977-1987 moved to Virginia.

Dave Scanlon, newly elected president of the IMSI reported on the new changes in the IMSI and urged support of maple research.

Officers elected for the coming year included: President, Rich Norman; Vice President, Ken Sherrick;

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Secretary/Treasurer, Barbara Atwood; Coordinator, Avis Norman. Directors for two year terms: Steve Broderich, Paul Williams and Mike Girard. (Other Directors with one year terms remaining include: Newell Atwood, Rob Lamothe and Glenn Boies).

At the close of the meeting, Jay Bacca of Torrington presented an entertaining slide program, "Sugaring in New England". There were approximately 50 members present.

The next meeting of the Association was set for January 23, 1988 at the University of Connecticut with a 1:00 p.m. registration. High points of the meeting will be a pre-registration 10:00 a.m. to 11:30 a.m. open forum covering all the basics of syrup production lead by Extension Forester, Steve Broderich, and the main speaker at the general meeting will be the one and only Bob Lamb who may talk on tubing, but only Archie knows for sure.

Darrell F. Russ

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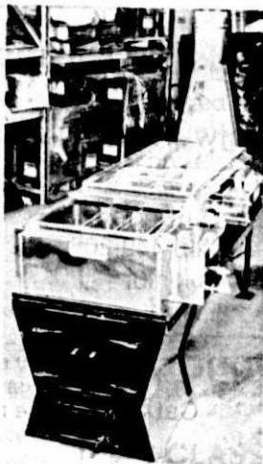
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# ENVIRONMENTAL STRESSES ON THE SUGAR MAPLE BY THE YEAR 2000 MAY AFFECT SAP BIOCHEMISTRY, HENCE SYRUP GRADES

MARIAFRANCA MORSELLI, Research Professor, Maple Research Laboratory, Botany Department, University of Vermont

It is well known that environmental stresses, be they biotic (naturally occurring) or abiotic (human-made), alone or interacting, bring about maple decline. But it is a matter of speculation of the degree to which those stresses may affect sugar maple health and vigor, or the length of sap seasons, or alter the metabolism of the living cells in the wood of the tree. Such changes affect the biochemical composition of the sap and will, in turn, affect the maple syrup chemistry, hence syrup grade.

We know that the great diversity of maple syrup flavors reflects the biochemical differences within saps. These differences result from the constantly changing metabolic activity in wood cells during the sap season caused by natural events such as daily climatic change, differences in soil chemical composition, etc. However, abiotic events also may affect sap biochemistry. If long-term environmental and climatic changes occur and abiotic stresses continue, by the year 2000 it is likely that maple syrup color and flavor will be affected, and that maple sap production will decrease because of fewer freeze-thaw cycles, shorter sap seasons, and/or less maples available to be tapped.

## Biotic causes

Among the well-known biotic causes of stress to the maple tree are drought, a lowered sugar reserve in maple wood as a result of insect defoliation, and pathological conditions involving fungi, bacteria, and viruses. Furthermore, maple trees tapped in colder areas have to contend with extreme temperature changes below and above the freezing point, and are more subject to stress.

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## Abiotic causes

Among the abiotic causes of maple decline in sugarbushes are: overlapping, which causes more wood tissue to stop translocating sap; the use of the paraformaldehyde (PFA) pellet in the taphole, which increases the area of nontranslocating wood (more than 3 million pellets have been used during the 1987 sap season alone); and root damage by cattle grazing and by snowmobiles and heavy equipment.

Other abiotic causes of stress and decline of the maple tree are directly or indirectly produced by human technological advances. Soil fertility and the tree nutrient cycle may be changed by acid rain or fog that contains pollutants (such as nitrogen oxide (NO<sub>x</sub>), sulfur oxide (SO<sub>x</sub>) and ozone (O<sub>3</sub>), formed from (NO<sub>x</sub>) transported by the wind from high smoke stacks. The sap season may be shortened by the eventual occurrence

of the "greenhouse effect", which will increase the global temperature by 2-4°F (4-7°C) in the next few decades. This is due to a 30 percent carbon dioxide (CO<sub>2</sub>) increase in the air since 1950, which has trapped infrared radiation and prevented heat from escaping the earth's surface. An increase of temperature during the sap season may force early budding of the maple tree, thus shortening the sap season and affecting syrup quality.

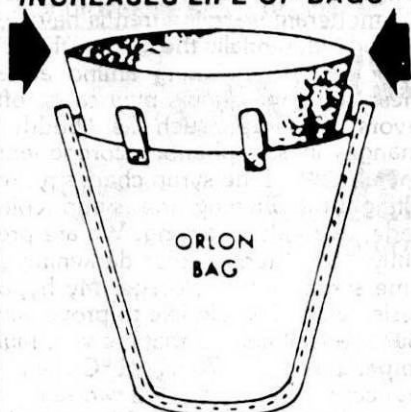
Damage to maple leaves may occur from the increase of ozone in the atmosphere. Other harmful effects to the biosphere are occurring at the same time, because of the destruction of the ozone layer from 10 to 30 miles above the earth by chlorofluorocarbons (CFC<sub>s</sub>) released in the air from aerosol propellants and refrigeration systems which allow ultraviolet (UV) rays to reach earth. This ozone depletion (called the "ozone hole") has increased yearly to 28 percent in 1987, while chlorofluorocarbons have increased to 11 percent.

## Salt--another abiotic cause

Sodium is not found naturally in for-

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est soils. In our laboratory we have confirmed that the alarming decline of road-

sorption of high levels of sodium from the de-icing salt that dissolves in groundwater. We are investigating whether an increase of sodium in sap from roadside maples is matched by an increase in sap of nutrients (potassium, calcium, magnesium, etc.) probably leaching from wood cells because of high sodium in intercellular spaces. This study focuses also on the absorption level of aluminum and heavy metals in sap from soil through groundwater.

We have also found that sap flowing in tubing systems that have not been rinsed after bleach washing has higher levels of sodium than sap from well rinsed tubing. Unrinsed systems are responsible for a salty flavor in some maple syrups.

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We cannot predict whether by the year 2000 all these interacting causes of environmental changes will threaten the survival of the maple tree as an ecological inhabitant of the northeastern regions of North America. Some scientists predict northward advancement of sugar maples and other northern hardwoods into areas occupied by sub-arctic forests.

Also, I cannot give you an accurate picture of the possible changes that may occur in sap biochemistry affecting syrup color and flavor grade. These changes begin in the living cells of the wood tissues that are close to the sap conducting elements (vessels). These changes are independent of those that are caused by the enzymatic activity of microorganisms in sap, whether in tubing, buckets, or storage tanks. Microorganisms mainly affect sap sugar by changing sucrose into glucose, which is responsible for syrup darkening and development of a caramel flavor during sap processing.

Some of our controlled studies on the biochemistry of sterile saps collected from individual maples have indicated that moderate warming trends have increased differentially the level of the primary amines, including amino acids. These sap components may cause off-flavors in syrup, such as "buddy." Changes in sap phenolic components may also affect the syrup chemistry, resulting in darkening the syrup color grade, even after packing. We are presently encountering color darkening of some syrup in bulk storage. My hypothesis, which I would like to prove with your financial help, is that the very high temperature up to 70°F (21°C), which has occurred during the last two seasons especially in sugarbushes that normally are warmer than others, may have brought about metabolic changes in the tree tissues rarely occurring early in the sap season. We do not know whether these changes have occurred in the past, affecting the sap phenolic composition to mimic that of the end of the season. It is unknown to what extent the changes in phenolic composition may be related to maple decline.

### What are the politics.

Can anybody help in reducing the multitude of probable causes of stress and decline of the sugar maple? First and foremost it is important to exercise our political rights as citizens by lobbying our elected officials to promptly implement the Clean Air Act of 1970. This law mandates reduction of toxic emissions from industrial sources, but key congressional leaders oppose many provisions of the act. Consequently both the United States House and Senate have approved separate legislation that extends the deadlines for states and cities to implement the clean air act provisions. However, at the end of the 1987 legislative session the House has approved an eight-month extension, much shorter than the proposed 21-month extension. This action by the House still would allow for approval in 1988 of the comprehensive set of amendments to the Clean Air Act, approved in December 1987 by the United States Senate Committee on Environmental and Public Works. The State of Vermont has opposed the extensions.

The provisions of the original act are

designed to reduce the emissions of at least 224 specific toxic air pollutants that would control acid rain and some of the other effects harmful to the environment.

Representatives of the United States and 24 other countries have signed in September 1987, the Montreal Protocol, which promises to halve the production and use of ozone destroying chemicals by 1999. On December 1, the Environmental Protection Agency (EPA) issued new performance standards to achieve 90 percent reduction of SO<sub>2</sub> from steam generators. Citizens should keep themselves informed of these developments, and let their elected officials know that they want to preserve the environment which belongs to all.

### What you can do

As for a direct action to improve the current situation of your sugarbush, I suggest the following nonprioritized recommendations, based on the research results that we and others have published.

- Constantly evaluate the condition of your sugarbush for maple decline.
- Determine if the sugarbush needs fertilization by testing nutrient availability by analy-

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sis of the chemical composition of leaves of **healthy** maples and that of the soil gathered from different areas of the sugarbush. Some scientists suggest that only leaf analysis is necessary.

- Tap your maples in a clean way and use the best available methods to maintain or improve sanitation of the sap collection systems and storage. Discourage the use of the PFA pellet to minimize long-term harmful effects to the tree.
- Reduce the number of taps per tree (1-3 only, depending on size), and do not tap maples in decline.
- Keep cattle and heavy equipment out of the sugarbush. Minimize recreational use in the area.
- Use only biological pesticides if necessary, and do not use weed killers around maple trees.
- When washing tubing systems with Clorox® solution, stay out of the sugarbush. The sodium and chloride may affect tree health if a large quantity enters the soil.
- Do not mix sugarbush maple sap with sap from roadside trees where de-icing salt is spread. Off-flavor may develop in syrup.
- Ask your town officials to use more sand than salt to make roads less dangerous not only to us but to trees also. Know what proportion of de-icing salt is mixed with sand.

- Tap earlier in the season or at least follow weather predictions very closely. Start tapping maples that are on a southern exposure if warming trends begin by early February.
- This may be one way to have a relatively successful sap season. You can always spend some time and money to re-ream the tap-holes later, and you will make an even larger and lighter-grade crop.
- In buying a sugarbush be aware of the interaction between soil composition and environmental and climatic conditions during the last 5-10 sap seasons (February-April). If the climate has been mostly dry and warm, purchase a sugarbush on silty loam clay soil and located on a northeastern slope. Sandy soils should be avoided, if the prediction of the "greenhouse effect" happens and in the United States there will be a 40 percent reduction of precipitation.
- Look for sugar maples that are healthy among others in decline. Tag them to help scientists in their search for maples resistant to stresses of different types. This will greatly help the future of the maple industry.

In other words, your actions can help determine sap biochemistry and syrup grades by the year 2000. Let's all act responsibly.

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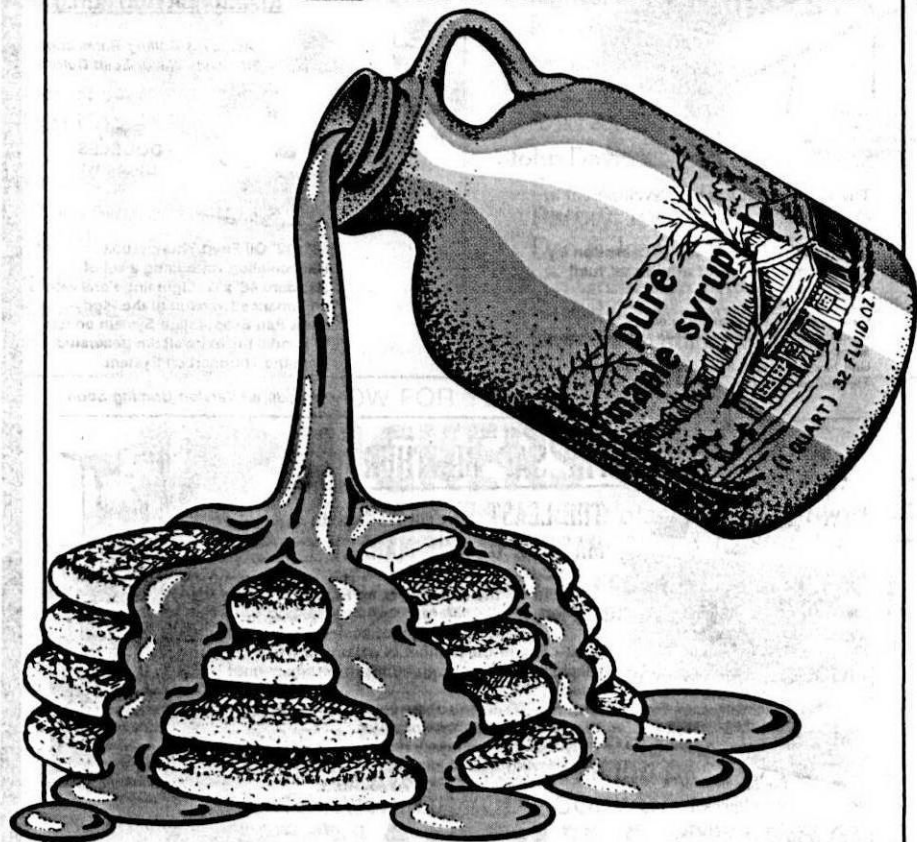
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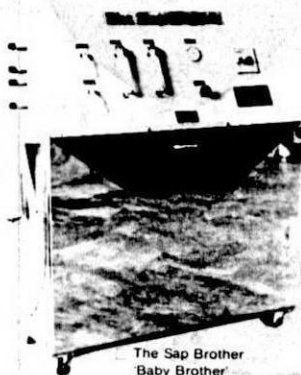


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Paul's Maple Products  
Lanark, Ontario

**Maple Butter:**  
Ross & Lois Steed  
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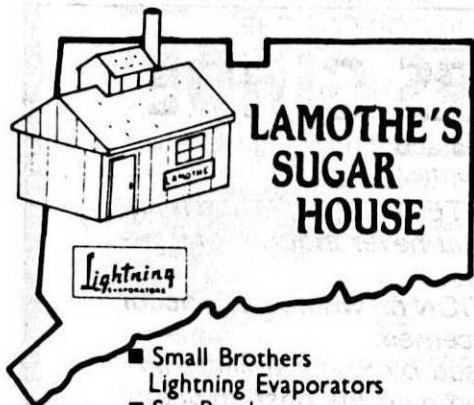


1987 New York State Maple Queen Lisa Hayes helping serve pancakes.

## YOUR AMERICAN MAPLE MUSEUM

By Fred Schneider

At this time of year, the directors and other interested volunteers begin plann-



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ing for the season opening of the Museum. Scheduled for May 14, 1988, a full day of activities will start with traditional pancake and sausage breakfast at 7:00 AM.

At 10:30, the New York State Maple Queen contest will see Lisa Hayes pass her crown to another young lady from somewhere in New York State.

Eligibility requirements for this contest, according to Martha Company, contest chairperson, are: a resident of New York State, between the ages of 16 and 21, be the daughter of (a) a maple producer, or (b) an employee of a maple producer or a young lady who is sponsored by a maple producer and who has spent at least 20 hours of service in a sugar bush of the sponsor.

She must give a 2 to 3 minute presentation, oral or written, on a topic of her choosing relative to the maple industry.

Judging will include appearance, poise, presentation and knowledge of maple syrup production. Mrs. Company says she hopes to see each district or association sponsor at least one contestant and monetary awards will be given the winning contestants.

For forms and information write, Martha Company, P.O. Box 82, Beaver Falls, NY 13305. Martha would like the chairman of each area maple festival in the state to contact her with



name address and phone number.

Another important event of opening day is the induction into the Maple Hall of Fame of 2 people who have made outstanding contributions to the maple industry. They will be selected by their peers in the various maple associations and presented to the Hall of Fame Committee at the museum where the 2 receiving the greatest number of votes will receive the honors.

Associations wishing to present nominations to the Hall of Fame should send them to the American Maple Museum, P.O. Box 81, Croghan, NY 13327. Nominations should be received by mid April.

The Maple Hall of Fame is located on the first floor of the Museum where photos and plaques citing the member's contributions are displayed in this room. For the reader new to the maple industry we present the names and addresses of the members as stated on their awards.

1977 - Professor Fred Winch, Jr., Cornell Univ.

- 1978 - Robert M. Lamb, Bernards Bay, NY  
Dr. Charles Willits, Philadelphia, PA  
Vern A. Wicks, Harrisville, NY
- 1979 - Adin Reynolds, Aniwa, WI  
Dr. James Marvin, UVM, Burlington, VT  
Sam Zehr, New Bremen, NY
- 1980 - Leon Wright, Franklinville, NY  
Prof. Josh Cope, Cornell U., Ithaca, NY  
Joseph and Irwin Yancey, Croghan, NY
- 1981 - Ture Johnson, Burton, OH  
Lloyd Sipple, Bainbridge, NY  
Nelson Widrick, Croghan, NY
- 1982 - Edward Ferrand, State College, PA  
Walter Humphries, Barrie, Ont.  
Everett Vallentine, Harrisville, NY
- 1983 - Linwood Lesure, Ashfield, MA  
Gordon Brookman, So. Dayton, NY
- 1984 - Edward Curtis, Honesdale, PA  
Putnam Robbins, Michigan State Univ.
- 1985 - Robert Huxtable, Lansing, MI  
Fred Laing, Burlington, VT
- 1986 - Russell M. Davenport, Shelburne, MA  
Dr. Robert Morrow, Cornell Univ.
- 1987 - Gordon Gowen, Alstead, NH  
Ronald Shaw, Hawkestone, Ont.

We are looking forward to meeting the next 2 people who will take their places in the Maple Hall of Fame in May.



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## TAP ROOTS

### SYRUP DENSITY

Checking the density of maple syrup isn't too difficult, especially if you've been doing it for 40 years or so, but to a beginner it could cause a problem. I guess it could be a problem to some who aren't beginners any more. I've seen quite a bit of syrup that was too thin when taking in bulk syrup so someone must be having a problem.

The first thing you need is a good thermometer. The average candy thermometer found in your wife's kitchen usually just isn't accurate enough. A fairly good mercury thermometer made for maple syrup and sugar costs about \$30.00. A dial thermometer is easier to read because it is outside of the pan away from the steam and is about as accurate as the mercury if used carefully. The best one is a mercury with a right angle stem that goes through the side of the pan like the dial. It has an expanded

scale and can be read to one quarter of one degree or less but costs at least \$125.00 and I'm not too sure they are even available any more.

Years ago the standard thermometer of the industry was made by Taylor Instrument and called the Target thermometer. I think the work "Target" was used because it gave you something to aim at - it sort of came close. I guess there aren't many around any more and what there are, are collectors items.

I think your best bet would be the 30 dollar mercury or the 50 dollar dial, the 5" one is better than the smaller one.

Since the boiling point of a liquid depends on air pressure, the first thing to do is check the boiling point of water. This can be done on any stove in a small pot but be sure the water comes to a good, rolling boil and give the thermometer time enough to register. Also, you must do it at least once a day and oftener if a front goes past and changes the air pressure.

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Standard density syrup boils at 7° Fahrenheit above the boiling point of water. Don't ever assume that syrup boils at 219° F. I've very seldom seen water boil at 212° F. This only happens when the air pressure is 31" (sea level). Here at 1000' elevation water usually boils between 209° and 211° F. At higher elevations it will probably be lower and also, your thermometer might have a variation of 1 or 2 degrees, but whatever your thermometer says water boils at, add 7 degrees. When your syrup boils at this temperature it should be close to the right density but it may still not be exactly right. The only sure way is to use a hydrometer.

Different air pressures have no effect on a hydrometer so they are much more accurate. A good one made for syrup costs about \$15.00 and has a long, slim stem that makes it very accurate. It is marked in both the Brix and Baume scale. The hydrometer cup to go with it costs another \$12.00 and

you're in business.

The hydrometer is marked with two red lines, one for hot test (210°) and another for cold test (60° or 68°). The hydrometer will be marked for which cold test temperature is used. Simply fill the hydrometer cup with syrup at one of these temperatures and float the hydrometer in it. Sight across the top of the liquid to read the density. You can check syrup at any other temperature but you will need a temperature correction chart which is in the U.S.D.A. Maple Producers Manual or a copy should be available where you buy your hydrometer. Also, I'm sure the dealer will be glad to help you learn to use it.

The minimum density for maple syrup according to the United States Bureau of Standards is 66% sugar content or 66° Brix at 68° F. Since 67° Brix is the saturation point of a sugar solution you don't want your syrup over that or it will start to crystallize. This leaves a very narrow margin for error so be careful.



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## ARCHIE'S SUGARBUSH

Dear Mr. Editor:

My Wife, she sez, "Honest Archie," sometimes she calls me Truthful Archie, "why don't you tell that nice Mr. Editor man about the big flood?" Well, it wuz like this:

Over in the valley about a half mile from our sugar camp, there's a lot of good bottom land along the Yo-Yo river. They named it that because it comes up and down so much. About 150 years ago my great, great uncle planted a row of sugar maples along the road on the west side of the river.

We'd heard that the state of Ohio was thinking of putting a 40 cents a gallon tax on all the maple syrup produced. I guess there was a surplus and they figured a lot of producers would rather quit making syrup than pay the tax so that would take care of the surplus. We decided we'd do what the dairy farmers do and increase our production to pay the

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tax. We ordered two more evaporators (6' x 16').

Now our home bush would probably produce enough sap to supply those rigs and it's higher sugar content than any bush around, but just to make sure we didn't run short, we thought we better tap those roadside trees. As far as we knew they'd never been tapped and since there were close to the river to get water and on the west side so the sun coming up in the morning would reflect off the river and warm them up twice as fast. All these things ought to make them extra good producers and everybody says roadside trees have a higher sugar content than woods trees.

We used 20 quart buckets and hung 8 on a tree. (They wuz all 6 foot through) It wuz cold for a couple of days and then it warmed up quick one morning. Those trees poured out the sap just like we expected, but before we could gather any, it started raining. It rained so hard you couldn't tell where the rain stopped and the river started. We just had to wait 'till it slacked off. There wuz a lot of snow in the woods, and when it finally stopped raining, that river wuz in full flood stage. The waves wuz lapping at the bottom of the buckets.

We got a retired sailor from town with a big inboard motor boat to gather, but the sap from just a couple of trees was so heavy it almost sunk the boat. We mounted a 3 x 10 evaporator, one we didn't use any more, on his boat to boil the sap down as we picked it up. There wasn't room for wood too, so we towed a John boat along side for that. This

worked fine but we under estimated how hot those little evaporators get. Burned a hole right through the bottom of the boat and everything sunk, including the sailor.

The state filed suit against us for improper disposal of waste materials. We don't tap those trees any more.

Your truthful friend  
Archie

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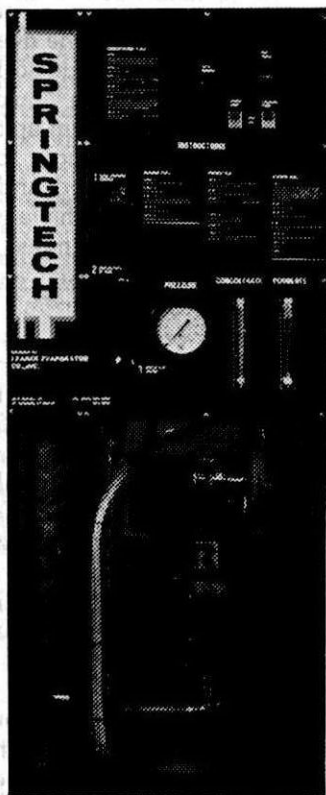
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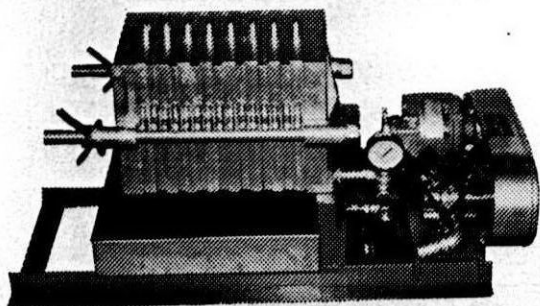
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