

MAPLE SYRUP DIGEST



VOL. 28 No. 2

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June 1988

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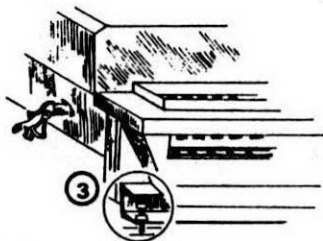
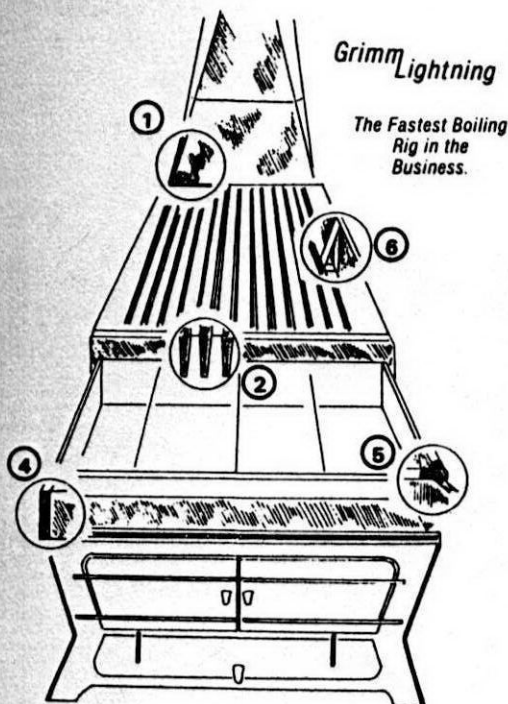
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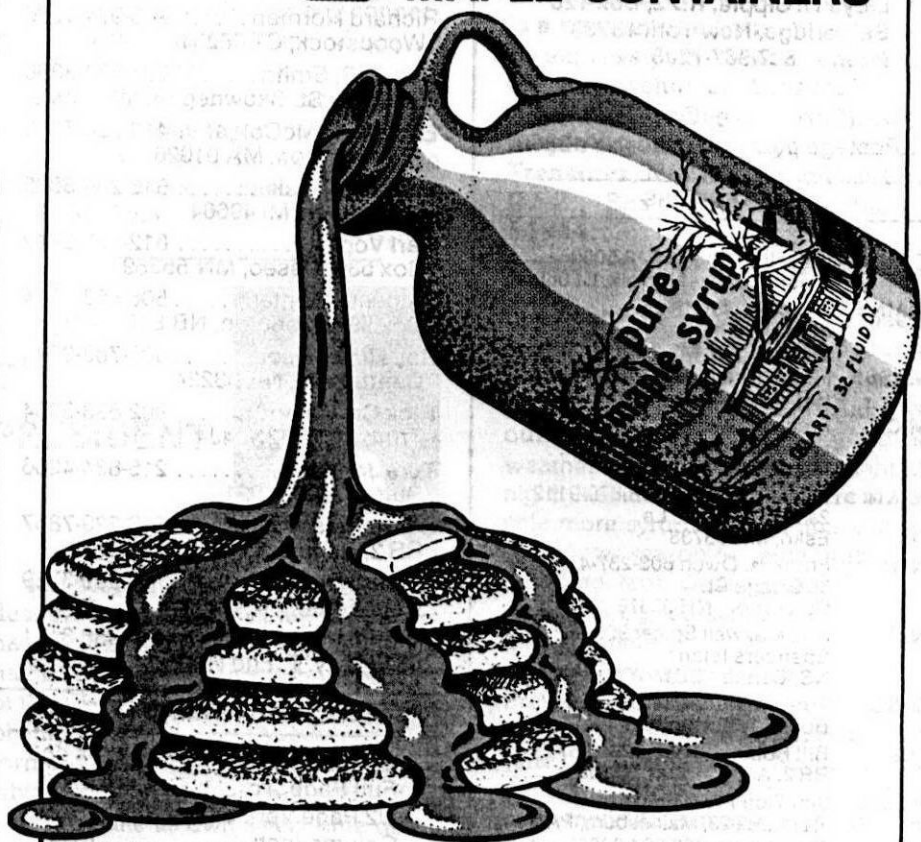
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MAPLE SYRUP DIGEST

Official publication of the
NORTH AMERICAN
MAPLE SYRUP COUNCIL

DIRECTORY

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EDITORIAL

A serious tragedy struck the maple industry this spring - much worse than the third below normal crop in a row. On February 19 a fire destroyed the main laboratory building at the Proctor Maple Research Center of the University of Vermont. Read more about it in Ray Fould's report near the center of this issue.

I urge everyone who has any connection with the maple syrup industry to use the insert enclosed to help in any way you can to rebuild this facility.

Research is vital to the maple industry and this was one of the most complete and active research centers now serving us. Please help.

FROM THE PRESIDENT



Hi, everyone in the maple syrup industry. Hope you fellow producers have had a better year in 1988 than we had in '87. I am thrilled at the prospects of the Digest coming out in June instead of July, as it will be able to give more information on the summer activities which start in July. The post office seems to take its own sweet time delivering our little news letter (three weeks or more). It does, however, put the Council president in a bit of a bind as the time to check on production, quality and other interesting items of the '88 season is thirty days less than in the past.

Here in Western New York we had a little better year than last. There were two excellent runs. The weather was right and did the sap flow! It's there in

NOTICE

REMINDER. Research Fund Contributions must be received by July 1, 1988. As you know, 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 and a new opportunity to express your desire for continued research support for maple. Please send your contributions for maple research to Lynn Reynolds, Treasurer, NAMSC Research Fund, R. 2., Box 326, Hortonville, WI 54944.

our good old maples, all we need is maple syrup weather to bring it out. On the whole it was too darned hot and we were finished April first. (Buds were out.) Have had lots of good sap weather since, 20° to 25°F. night after night. It sounds as though there will be a little more syrup available this year due to a better season in some areas and a lot more taps were made. Prices are holding for good syrup and retail sales are excellent.

I was delighted to see past Council President, Gordon Gowen, featured in the April issue of American Agriculturist (one of our leading Northeast farm papers). Gordon and his son Tim are very meticulous maple producers and dairy farmers who weigh the facts and figure the costs before jumping. As a result they have the top herd for milk production in New Hampshire, and have improved their maple sugar content through careful testing and thinning over the past 25 years. Congratulations Gordon and family. Hope to see you at the National Council meeting in Portsmouth, N.H. October 24 and 25.

Arthur E. Merle

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COMING EVENTS

A one day Research Update seminar will be held at Cornell University's Uihlein Sugar Bush, Lake Placid, NY, on Saturday, June 25. See article "Research Update".

The summer meeting of the New Hampshire Maple Producers Assoc. will be held at Richard and Elaine Moore's Sunny Side Maples in London, NH, Saturday, July 16.

The Ontario, Canada, Summer Tour will be held on July 22 & 23 at Richards Landing, Ontario. See article "Ontario Report".

The Vermont Maplerama will be held on July 29 & 30 in the Rutland, VT, area. See article "Vermont Maplerama".

The New York Maple Tour will be held in Jefferson Co. (Watertown area) on August 1 & 2. See article "New York Maple Tour".

The Pennsylvania Maple Tour will be held on Sept. 23 & 24 in the Potter - Tioga Association area with headquarters in Tioga County. For information contact Barbara Kinnan, Tioga Co. Extension Service, Wellsboro, PA 16901 (717-724-1906-ext. 120) or Jim Tice, RD 1 Box 29, Mainesburg, PA 16932 (717-549-5257).

The Ontario Maple Producers Annual Meeting will be held on Oct. 14 & 15 in Woodstock, Ontario. See article "On-

tario Report".

"Sugaring in Quebec" Man-Nord, Quebec, Saturday, Oct. 22. Contact: Richard Ferris, 375 Rang des Chutes, Ham-Nord, Que., GOP 1A0, Canada.

The International Maple Syrup Institute annual meeting will be held in Portsmouth, NH on Sunday, Oct. 23.

The North American Maple Syrup Council annual meeting will be held in Portsmouth, NH on Oct. 24 & 25. For more information contact Roy Hutchinson, RD 1, Canterbury, NH 03224 (603-783-9244).

The Annual Maple Tour of the Ohio Maple Producers will be held Nov. 4 & 5 in Urbana, OH. For more information contact: Joe Dill, 4862 West Rt. 29, Urbana, OH 43078 (513-362-4262).



"ALICE IN DAIRYLAND,"

Kristine Gratz tapping Wisconsin's first maple tree of 1988 and declaring Maple Syrup Month, March 15-April 15.

Our sincere thank you to the Maple Syrup Digest, to all of the Maple Producers across North America, and to all associated with the Maple Syrup industry, who have extended their sympathy and good wishes during our grief over the death of Adin Reynolds. Your calls, visits, cards, thoughts, and prayers are deeply appreciated. Your friendship has been comforting. We will all miss him. Thank you.

The Reynolds Family

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RESEARCH UPDATE

LOCATION: Uihlein Sugar Maple
Research-Extension
Field Station of Cornell
University, Lake Placid,
N.Y.

DATE: Saturday, June 25, 1988

TIME: 10:00 A.M. to 3:00 P.M.

SUBJECTS: Vapor Compression
Evaporator

Operation of the prototype vapor compression evaporator will be demonstrated and explained. Operational evaluation of the VCE supported by 1988 production season data will be discussed with emphasis on energy efficiency, quality control, and operational dependability.

Sugar Maple Plantations

In cooperation with the U.S. Forest Service, the plantations were established in 1983 to study the generic diversity of sugar maple. A tour of the plantations will be followed by a discussion on plantation establishment, maintenance, and related observations.

Information on other aspects of maple production will be available to visiting maple producers such as;

Sugar Bush Management
Sap Collection Tubing Systems
Vacuum Systems

The research update is hosted by the Dept. of Natural Resources of Cornell University and Cooperative Extension.

PLEASE PREREGISTER by contacting:

Ms. Anita L. Deming
Cooperative Extension Center
Sisco Street
Westport, New York 12993
Phone: 518/962-8291

DEADLINE
SEPT. 1st

1988 ONTARIO REPORT

By Bill Robinson

The 1988 Maple crop for Ontario was one of extremes with some producers in the Northwestern area having a real good crop with sap flows starting in late February and ending around April 1. The Waterloo and Grey Bruce areas were a bit less than normal. Algoma areas had 70-80%, Simcoe county and Quinte areas have about $\frac{2}{3}$ of a crop with the Eastern and Northern areas in with a little better than $\frac{1}{2}$ a crop. All producers I talked to had extremely good quality syrup with alot of #2 Amber syrup made with a medium flavor. Most Northern producers sap run finished about April 10.

The Summer tour for Ontario is hosted by the Algoma local of the Association on July 22 and 23. Registration is at the Royal Canadian Legion, Richards Landing starting at 7-9 P.M. July 21. On July 22 registration is from 9-10 A.M. coffee provided. Welcome 10-10:15. Buses leave for sugarbushes, 10:15. There are 3 bushes to visit on July 22. A 5,000 tap vacuum tubing with R.O. and steam finishing, a 15,000 tap vacuum tubing with 2 R.O. and steam finisher and a 1500 tap gravity flow tubing with wood fired evaporator. A sugar bush management demonstration is also planned. Lunch at the Legion Hall at Richards Landing from 12:00-1:30 P.M. and the Banquet is at 7:00 to 9:00 P.M. with entertainment to follow.

July 23, Breakfast is at the Legion Hall, Richards Landing from 7-9:00. There will be 2 sugarbushes to visit, a 5,000 tap on vacuum tubing with all the boiling done by steam with sap from an additional 3,000 taps bought, and a 2,500 tap on vacuum tubing woodfired evaporator and a propane finishing pan. Lunch is at the Legion Hall from 1:30-4:00 with free time to visit the Historical Fort St. Jo and Adcocks Floral

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(517) 645-7305

(802) 849-6810

Garden. Registrations to be in by June 30. Send to Registration Chairman Sandy Ross, R.R. #2 Richards Landing, POR1JO, Telephone 705-246-1113. For more information phone Doug Thompson R.R. #1 Hilton Beach, POR1GO, 705-246-2970 or Lynne Kent R.R. #1, Richards Landing, POR1JO, 705-246-2420.

Registration \$25.00 which covers all bus charges. Friday Lunch \$7.00 children 11 and under \$5.00. Friday Banquet \$14.00 (\$9.00), Saturday Breakfast \$7.00 (\$5.00), Saturday Lunch \$7.00 (\$5.00).

Our annual meeting to be held on October 14-15 is at the Quality Inn in Woodstock. Information on a new marketing study will be presented on the program as well as the weather facts concerning sap flow and weather from 2 weather stations that were out in Ontario this past spring. Jack Riddell, the Ontario Minister of Agriculture is the Banquet Speaker.

NEW YORK MAPLE TOUR

The 1988 New York State Maple Tour will be held in Jefferson County which is located in northern New York on Monday and Tuesday, August 1 and 2.

The tour will center around the Watertown area with buses being used for transportation to tour stops. Along with visiting many excellent maple operations, the evening banquet will take place on a cruise boat while touring the Thousand Islands region of the St. Lawrence River.

A tour schedule describing the stops on the tour, area lodging and campground accommodations, and registration forms is available. Please contact:

Mr. William A. Gallamore
Cooperative Extension Association
of Jefferson County
223 J.B. Wise Place
Watertown, NY 13601
315-788-8450

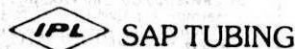
VERMONT MAPLERAMA

The Vermont Maplerama will be hosted by the Rutland County Maple Producers, Inc., on July 29 and 30, 1988. Events will occur in and around Rutland City. Programs, displays, meals and housing will center around the Holiday Inn on Rt. 7 south of Rutland with transportation available to all.

Those interested in purchasing advertisement space in our project booklet and/or display space at the Center should contact either: Ed Lewis, RC-MP President; West Pawlet (802-394-2976) or Bill Clark, VSMA President; Wells (802-325-3203).

Requests for pre-registration information should be addressed to: Barb Davenport, RR 1, Box 172, Wallingford, VT. 05773, Tel. 802-446-2276. If anyone has pertinent materials they would like to submit for consideration in the booklet may refer their copy to Barb as well.

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Gerald Masterson, Bristol, VT 802-453-2028

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CONNECTICUT REPORT

By Darrell F. Russ

The Connecticut maple syrup production for the 1988 season averaged normal to twenty percent better than normal. In the eastern region the season started about February 20th and ran for one month. In the western hills there was a promise in late February, but the main season started about March 4th and only lasted for three weeks. In most areas the "runs" were frequent, of average volume or better and of four to six days duration. Most brief lay-offs were due to cold weather until the week of March 20th-25th when prolonged warmth ended the season.

The sugar content of the sap was down some at the start. Eastern producers reported 2.3 percent and western Connecticut 2.8 percent. The grade percentages were reported to be running about average.

Prices vary from \$30.00 to \$40.00 per gallon retail. The demand for syrup is excellent regardless of prices. Producers selling on the low side will probably raise prices \$4.00 to \$5.00 a gallon to get closer to what is average price for southern New England, "the land of sweet smiles".

VERMONT NEWS

Journalists Meet With Sugar Makers Governor Taps Tree

By R.T. Foulds, Jr.

Approximately fourteen journalists from throughout the Northeast (New York and New England) met at the Woodstock Inn with 87 sugar makers for a social hour and talks by author Noel Perrin of Thetford, Vt. and other maple notables on Sunday, March 13, 1988. Prior to the dinner, wines made in Vermont from Northern Spy apples, and flavored with maple syrup, were enjoyed, as was Vermont beer; also various Vermont cheeses. Acting as

M.C. at the Dinner was Everett Willard of the Vt. Dept. of Agriculture, Montpelier. Other speakers included Wilson Clark of Wells, Vt., Pres. of the Vt. Maple Sugar Makers Ass'n.; Don Harlow of Putney, Ch. of the Vt. Maple Promotion Board; Sam Cutting, Ch. of the Vt. Maple Industry Council; Thomas Hazen of West Hartford, Vt., Maple King; and Sarah Clark of Wells, Vt., Maple Queen. Chairman of the local Committee was Leslie Motschman of Windsor.

Perrin said that early maple sugar made in Vermont appealed to people in England because it was made by free labor in New England rather than slave labor (sugar cane) in the West Indies or Barbados. They used it in tea and pound cake. He described sugaring as a glamorous occupation that has been done in Vt. and other states for 200 years. In 1791 a Dutch company tried to organize 23,000 acres in Vt. to produce sugar. It didn't work. Vermonters just wanted to work for themselves. Early boiling was in iron kettles. They soon found they could not compete with cane sugar.

In Vermont there was an early feeling of independence, and a feeling that Vt. flavor was special. Today, with tubing and buckets, it is not quite the same. Pumps and piggy-back evaporators save time. Some are still on buckets (feel quality is better). Almost anyone can do sugaring, but it is hard work and requires certain basic skills. Few make sugar now. Maybe they should be called "Syrupers in syrup houses". A few giant producers seem to be taking over now - but not entirely so. There is more tapping today than in half a century.

There has been a major shift back to wood recently because of the price of oil. The trees remain the same - it takes 40 years to produce a tappable one. Buckets are easier on flat land.

Sugaring is a kind of salvation for many. Operations vary greatly in size:

50 Buckets and an old 55-gal. drum for an evaporator up to 5,000 taps or more and 5' x 20' rigs. Probably there are 1,500 sugar makers (or more) in Vt.

The dinner and talks were followed by sampling of maple dessert recipes prepared by 28 Vermont Inns and Restaurants. A contest held among these was judged prior to the dinner, and was won by the following: First Place "Vermont Maple Leaf Puff", made by Steven Nusbaum-Toll, Old Tavern at Grafton, Vt.; Second Place "Maple Torte", made by David Vinick, Hilary's at Morrisville, Vt.; Third Place: "Vermont Maple Cheesecake" made by Joe Stone, Ives Morrisette, and R. Larabee at Jay Peak Resort, Jay, Vt.; and Fourth Place: "Maple Bread Pudding with Maple Bourbon Sauce" by Tim Blackwell and R. Schaffe, Village Auberge, Dorset, Vt.

Most media people and sugar makers spent the night at the Woodstock Inn. On March 14 they visited the Kendall's sugar bush and observed the official Tree Tapping by Madeleine Kunin. They also joined the Governor for a Luncheon at the Kedron Valley Inn.

NEW HAMPSHIRE MAPLE NEWS

By Frank Owen

The winter meeting of the NHMPA was held at Plymouth High School with about 300 in attendance.

President Roy Hutchinson attended the NAMSC meeting in Duluth and reported the one cent assessment on containers was about \$7,000 which was well below the \$25,000 estimated a year ago. It was hoped that other related industries and individuals would contribute to this fund.

IMSI President, Dave Scanlon, reported on their meeting. They will have a newsletter sent to all members and will try to have a delegate at member association meetings. The next IMSI

meeting will be held at Portsmouth, NH, on October 23.

The annual meeting of NAMSC will be held also at Portsmouth on October 24 and 25 at the new Sheraton Hotel.

Committee chairmen for this event are; Hotel-Bob Austin, Tours and transportation-Dave Dearborn, Welcome bag-Dave Fuller, Publicity and promotion-Roy Hutchinson, Budget-Larry Moore, Program-John Conde, Equipment dealers and displays-Bruce Bascom.

Dave Scanlon reported the NHMPA will have a booth at the Farm and Forest Expo in Manchester in February. Also, a new booth will be built for the Eastern States Expo at Springfield, Mass. in September.

It was suggested the association come up with some type of a lapel pin to promote NH maple syrup. Frank Owen and Elaine Moore are to look into this.

Officers elected were Richard Moore-President, Dave Dearborn-1st Vice President, David Clark-2nd Vice President, Larry Moore-Treasurer, Hank Peterson-Secretary. Directors-Darrell Fisk, John Conde, Charles Foote, Dave Fuller, Roger Abbott, and Roy Hutchinson, Ex. Officio.

Richard White from Farm Family Insurance talked about Liability Insurance on your property and product.

After a roast beef dinner, Sumner Williams gave a talk and slide show on work at the Proctor Maple Research Center and George Buzzell, Orleans County Vermont Forester, gave a very interesting talk on care and use of the Sugar Bush.

Carlisle trophy awards were made to Alvin Clark- 1st, Platt Brothers - 2nd, and Ed Ford - 3rd.

All members were urged to participate and help on the NAMSC & IMSI meetings this fall.

The summer meeting will be held at Richard and Elaine Moore's Sunny Side Maples in Loudon, NH on Saturday, July 16.

N.W. PRODUCERS HOLD MEETING

By Joseph S. Beard
Crawford County Agent

The 27th Annual Meeting of the Northwest Maple Producers Association was held recently at the Northwestern Rural Electric Cooperative Association, Cambridge Springs, Pa. A total of 81 persons were in attendance.

Dennis Northrop, Corry, Pa., Association President, was master of ceremonies of the event and introduced guests in attendance.

Ted Perdus, Service Forester with the Pennsylvania Department of Environmental Resources, Bureau of Forestry, gave a slide presentation on the importance of good woodland management. A large proportion of the acreage in northwest Pennsylvania is covered with timber and when properly managed can return much to the economy of the area.

For lunch, pancakes with maple syrup, whole hog sausage and coffee were served by the ladies of the Association, under the direction of Mrs. Florence Running.

After lunch, a business meeting of the organization was conducted with the election of directors to serve a two-year term. Those elected were as follows: Dotty Herrick, Cambridge Springs; Dennis Northrop, Corry; Paul Holabaugh, Dennys Corners and Ernest Allen, Corry, an alternate.

A film on maple syrup production, entitled Massachusetts's Maple Moon was shown. This film discussed conventional methods of maple syrup production along with the new technology. In addition, the various other products that can be made from maple syrup were discussed. The scenes were depicted in the New England area; however, the

maple production procedure would apply anywhere.

Paula Holabaugh, Guys Mills, N. W. Maple Queen and Pennsylvania Maple Sweetheart, spoke on her many activities in promoting maple products. One unique way of promotion she developed was to design two different t-shirts depicting the use of maple syrup.

William Sharpe, Associate Professor of Forest Hydraulics at Pennsylvania State University, discussed the "Impact of Acid Rain in Pennsylvania." He indicated no specific work on the effect of acid rain on maple trees has been done; however, some relationship could be drawn as to acid rain effects on other trees. In areas where acid rain concentration was the greatest, it did have an environmental negative effect on tree growth and fish culture in the surrounding streams.

New technology by using plastic tubing and vacuum in the sugar bush was discussed by Frank Schambach, West Falls, NY. He stressed that when tubing is laid out correctly, it reduces the hard labor of gathering sap by the buckets. The use of the vacuum pump on lines increase the sap flow and maple syrup production. In addition, by using tubing, steep areas can be tapped that were impossible to harvest sap from before. However, remember good sanitation must be used by washing the tubing with a sanitizing solution before the season begins and after sap harvest is completed.

John Deets, Titusville, Vice-President of the Association, discussed the advantages of using a filter press to give the public a good clear maple syrup product.

Bernard Tobin, Cambridge Springs, spoke on maple promotion, both locally and overseas. The PA Department of Agriculture is presently looking into overseas markets for Pennsylvania food commodities.

2/9/88

WISCONSIN REPORT

By Roland Jorns

On December 16, while hunting in the Cumberland Mts. of Tennessee, I received word that Adin Reynolds of Reynolds Sugar Bush had passed away. We knew his health was poor for several years and it was hard for him to attend the last years activities, but we knew his heart was with us in the Maple World he helped create. He gave so much of his time and his expert experience to those that sought help. He was so widely known and respected. He built a Maple Empire, and will always be remembered for his great contribution to the Maple World.

Several years ago I attended the Ontario Summer tour at Kempville College at Kempville, Ontario. They had a very good three day program. Many different possible reasons for Maple Decline were discussed, including disease, insects, soil compaction, acid rain, road salt, etc. One of these

reasons, "road salt" has haunted me ever since, we do quite a bit of traveling, so upon entering an area of maple I constantly find myself staring at maple tree tops in an attempt to satisfy my curiosity. My observation has been that the closer to the road, the more damage is seen on trees and I expect road-building equipment has also played a part. Fortunately, we have been blessed with some truly dedicated research people throughout the land and over the years. They are giving us the answers to the many problems we had to face and many we must face very soon, and for their generous contribution in knowledge for the Maple Industry, we producers say thank you so very much. Here in Wisconsin our Department of Natural Resources is presently monitoring forty two Sugar Bushes. With the shakedown of funds, lets all hope this program will be allowed to continue for the needed research that lies ahead. We Maple Producers know if our trees are lost we have little future.

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As we all travel through our maple forest we constantly see new homes, condominiums and industry taking the place of that once beautiful maple woods. As the country-sides populate more and more maple is being lost. Woodlands in many areas bring substantially more money than open land in lots for building purposes. It is supposed to be progress, but it makes me sad. When we lose other species of trees we lose air quality, shade, beauty, etc. but when we lose a maple, we lose all of the above mentioned, plus the most delicate delicious food on earth. It would not surprise me if in the future, the maple tree would not be protected and treated as an endangered species.

On December 2, 1987 the WMSPC board of directors held its semi-annual meeting at Merrill, Wisconsin. A huge promotional to coincide with Farm Progress Days was framed. This event held in September draws tens of thousands of spectators.

This year it will be in Janesville, Rock County which is in the southern part of the State.

Some board members at the meeting expressed a desire to have the Dept. of Agriculture resume the crop reporting service again.

The policy of choosing the Syrup Maker of the year has changed. The Syrup Maker of the Year can be choosen from anywhere in the State, regardless of where the Fall Tour may be held.

Another Action of the Board was a Board member could send a knowledgeable person in his place to attend board meetings in his absence, (this was to protect the ruling if a board member misses two meetings during a year he would be automatically suspended from the board.)

The WMSPC board voted in favor of printing an up-to-date directory with the names of maple producers only. A committee was also formed to in-

vestigate if there were enough up-to-date beginners handbooks readily available for the syrup maker starting out.

Wisconsin started off 1988 with a series of eleven Maple Institutes held throughout the State spreading the knowledge of maple to record attendance. Two new videos, Maple Syrup making in Wisconsin and also Maple Sugar making in Wisconsin were well received.

All indications point to Wisconsin as having a pretty fair crop, aided by very sweet sap and good sap producing weather. It also appears our institutes generated much incentive to new producers, as equipment dealers report a record sellout of all maple equipment. Packers of Maple Syrup buying bulk syrup from smaller producers are reporting large inventories. For some Wisconsin producers, this years crop will be compensation for the last two years.

PRICE ??? Well lets not be too charitable, remember to survive we need a profit for a **change!**

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GOVERNOR RECEIVES PICTURE

Wisconsin's Governor Tommy Thompson is being presented a picture of himself and Roland Jorns of the Maple Tree Tapping Ceremony of last year. Roland made the presentation to the Governor prior to a summit meeting held in Door County, Roland's home area. The Governor, Tommy Thompson, stated he would hang the picture in his chambers at the Capital.

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QUESTION ACID RAIN

by August Andersen, Long Eddy, NY

Maple die back and die back in all trees all over the world is not new. If you look at studies that have been done as far back as the early 1900's, die back has always occurred. Old records of explorers and family Bibles recorded in the 1700's tell of large forest areas dying off.

A tree is a living biological unit and must eventually come to an end and a new generation will start. The question is: where are we as human individuals in relation to the time line of the forest we are observing. Many trees have a life span of 200 years, in comparison to man's life span of 70 years. Each generation of people sees what is happening to the trees is his or her years of life without realizing that the trees he is observing may be at the end of their useful life and are beginning to die off, while other areas are just fine.

Many duplicate studies have been made over the past 100 years with about an equal number of conclusions as to why these trees are dying. Many of these studies were done long before acid rain was even thought of. The nitrates and sulfates of acid rain are actually fertilizer components used by trees and plants to promote their growth.

From my own observations of maple die back where it does occur, it is more a case of one or more of the following problems: old age, disease, lack of nutrients, insect attack, salt and oil pollution from highways. One must also realize that there are constant battles between the trees and the diseases and fungi that try to invade them. When a large stress, such as insect attacks or drought occur, they tend to weaken the trees' defenses and the disease makes it's inroads and kills many of them.

Another thing to consider, is that many of the trees of the same species in a wood lot are of the same genetic make

up and once a pathogen breaks the trees genetic code, it will kill them all. We have seen this with chestnut, elm and ash. On the brighter side, eventually new generations of trees will evolve that are resistant to this problem, just as plant breeders develop alfalfa, corn and other plants to resist disease.

The only drawback is that it is going to take the trees about 200 years to do this. Acid rain is more of a political issue than a real one. As far as the maple syrup industry is concerned, the money being spent on acid rain research might be better spent elsewhere in maple research.

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LETTER TO THE EDITOR

Dear Editor,

It was a delight seeing our sugar house on the cover of the Digest. (Feb.88).

A few years ago I took 3 or 4 pictures of our house - and a contest (photo) was being sponsored by the N.Y.S. Maple Producers Assoc. I sent some photos these- this is the first I've seen of my pictures since!

Thank you for making our day! The bush is located (The Sugarhouse) in southern Lewis County, owned by: Howard and Jean Leitner, Whiskey Lane, Turin, N.Y. 13473.

Thanks again!

Jean Leitner

FIRE DESTROYS PROCTOR MAPLE RESEARCH CENTER

(HELP NEEDED)

Dr. Melvin Tyree, maple research botanist at the Proctor Maple Research Center of the University of Vermont, located in Underhill, VT., reported that on the night of Friday, Feb. 19, a fire, believed to have originated in a woodstove, burned the main laboratory building at the Center. The estimated loss is \$250,000 worth of equipment and notes, years of unanalyzed field data, ch. Although some older records were kept in adjacent buildings, many recent notes, years of unanalyzed field data, and background information dating back to 1947, as well as computers and specialized research software, were destroyed.

Since the fire, plans have gone ahead to make syrup in the old sugar house, using donated wood and volunteer labor; to continue research in adjacent buildings as far as is possible, including that pertaining to acid rain; and to plan for raising the \$400,000 necessary to improve and rebuild the facility. Tyree is working with UVM Dean of Agriculture Donald McLean, Professor Emeritus Fred Laing, Botany Dept. Chairman Hubert Vogelmann, and others to try to achieve this. An appeal for funds has been sent to various maple organizations inside and outside of Vermont. A program known as "Adopt A Maple Tree" has been initiated. Those making gifts will receive certificates of adoption, and larger contributions will be recognized by metal name tags on the 1,800 trees in the sugar bush. Those giving more than \$500 will be recognized on a plaque in the new building.

Digest readers who wish to help with this project are asked to use the en-

closed, self addressed envelope in the center of this issue.

R. T. Foulds, Jr.
3/22/88

VERMONT MAPLE SUGAR MAKERS ASSOCIATION, INC.

Dear Maple Producers

I am sure most of you are aware of the tragic loss by fire of the Maple Lab at the UVM Proctor Maple Center last week. The loss is considered to be over 1/4 million dollars and while it was insured, it will require additional resources to be immediately and properly restored.

Dean Donald McLean has already shown his strong support for a full and ongoing Maple Research Program at UVM. This lab is the "Right Arm" of that program.

Your support, no matter how small, could be a great help and would be most appreciated. The Proctor Maple Center and the Vermont Maple Industry have already formulated such a program. It is called "Adopt a Maple Tree". Please see the enclosed information on this program. Even your letters and petitions of support would be most welcome. They may be sent to UVM Proctor Maple Research Center.

Your contribution of either cash or a pledge would be graciously received at this time.

COVER PICTURE

Pokey inspects a sapsicle that formed on a sugar maple in Weyauwega, WI. Photo taken by Vern Paschke, Weyauwega, submitted by Lynn Reynolds, Hortonville.

IMSI DELEGATION TO WASHINGTON

The International Maple Syrup Institute sponsored a delegation to Washington, D.C. to officially express the concern of the maple syrup industry as to the welfare of the maple tree. Specifically the goal was to lobby Congress Persons and Senators to support legislation for the reduction of acid rain and other atmospheric pollutants.

April 26, 1988, the day before the Reagan - Mulroney Summit and Mulroney's address to the Congress, was selected as the most timely day in which to express these concerns to the legislators and the press. A morning press conference by the maple syrup delegation drew an enormous crowd of press and interested parties. The balance of the day was spent calling on various law makers requesting their support for our cause. The maple delegations were very well received and most promised their support to help the maple syrup industry. The industry was well represented.

The following persons comprised the maple industry delegation to Washington.

HEAD OF DELEGATION:

DAVID SCANLAN:

Producer - Canaan, New Hampshire
President - International Maple Syrup Institute, Member of New Hampshire Legislature

As a maple syrup producer, Mr. Scanlan is concerned about the direct impact acid rain has on his livelihood. As a state legislator, he is concerned about the negative economic impact on New Hampshire that will result from losses in the maple syrup industry and in other forest products.

MEMBERS:

SAM CUTTING:

Producer - Ferrisburg, Vermont

Mr. Cuttings who has been a maple syrup producer in Vermont for over 28 years, has a business that currently employs 20 people. He is concerned not only about the direct impact that acid rain will have on his livelihood, but also about the impact on the Vermont economy generally. Maple is second only to the dairy industry in Vermont and, it is therefore an extremely available resource.

LYNN REYNOLDS:

Producer - Hortonville, Wisconsin
Secretary-Treasurer - North American Maple Syrup Council
Vice-President - Wisconsin State Maple Syrup Council
Board Member - International Maple Syrup Institute

Mr. Reynolds is a tree physiologist and chemical engineer by training. Reynolds Sugar Bush Inc. is the largest maple producer in the world, tapping over 100,000 trees. Mr. Reynolds firmly believes atmospheric pollution is a contributing factor to maple decline but also that it is a controllable factor and an issue that must be addressed at the legislative level.

GASTON RIOUX:

General Secretary of Quebec Maple Producers Cooperative - Plessisville, Quebec

The Quebec Maple Syrup Producers Cooperative, is the largest maple syrup distributor in the world, representing 3000 producers. They have developed markets for maple syrup products in 18 countries, which they would like not only to protect but also to expand. Mr. Rioux is in Washington to underline the fact that the considerable economic investment all his producers have is at stake.

ALICE SWITOCZ:

Executive Director - International Maple Syrup Institute

OUR MAPLES ARE DYING

Notes for a Statement
by David Scanlan, President
International Maple Syrup Institute

An International Maple Syrup Institute delegation, composed of representatives from both sides of the Canada - U.S. border, is in Washington on the eve of the Reagan-Mulroney Summit to emphasize our concern for what we believe is the most critical environmental issue of our time - **ACID RAIN**.

An increasing number of scientists are linking acid rain as the first of several causative factors in death of North Eastern North America's maple syrup trees.

1985 and 1986 aerial surveys of 70,000 sq km of maple stands conducted by the Quebec Department of Energy and Resources revealed that:

- 51% of the maples have lost between 1 - 10% of their leaves
- and additional 44.4% have lost between 11 - 25% of foliage

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- 4% lost 26 - 50%
- 0.6% are highly affected and have lost more than 51%

Trees are doomed to certain death once they have lost 25% of their leaves. Many maple syrup producers on both sides of the Canada - U.S. border believe that at this rate maple trees and the maple syrup industry could be extinct within 10 years. The link between maple dieback and acid rain is clear enough to warrant action immediately.

Maple syrup production is one of the most seriously affected sectors; our livelihood is at stake. Tens of thousands of jobs are at stake in North America: 20,000 maple syrup producers, 5,000 employees, plus equipment manufacturers, suppliers, transportation companies, retailers and wholesalers.

Moreover, maple decline and the implications for the maple syrup industry are just the tip of the iceberg. The toll taken by acid rain is chilling: thousands of lakes acid dead, hundreds of thousands more threatened; salmon rivers depleted of fish; the forestry and agricultural sector seriously affected. It is not stretching the point to say there are implications for the tourism and recreation industry. Maple syrup, beautiful autumn foliage, and refreshing lakes and streams that so many of us enjoy are all at stake. The International Maple Syrup Institute won't stand by and let our heritage and livelihood be destroyed by the major polluting industries. Solutions exist.

The Canadian Government has signed a formal agreement with seven eastern provinces to cut sulfur dioxide emissions by half by 1994. The largest acid rain producing provinces Ontario and Quebec have passed regulations implementing the agreement.

During the last Reagan-Mulroney Summit in April 1987, President Reagan agreed to consider a proposal from Canada regarding emission reduc-

tion in the United States. A proposal was made at a June meeting between Canadian and U.S. negotiators for 50% cuts in sulfur dioxide emissions based on 1980 levels by 1994, that is cuts of 12 million tons. When the U.S. side finally replied in February 1988, their position was very disappointing: they essentially rejected emission reductions in favor of studying more ways to clean up coal technology.

The leaders of our two countries will meet again this week and acid rain is at the top of their agenda. The International Maple Syrup Institute urges President Reagan to agree to Canada's call for a bi-national agreement with specific targets and schedules to reduce this

lethal pollutant. However, based on the slow progress that has been made to date by our respective leaders, we do not have great faith that President Reagan takes this situation seriously and that definitive progress will be made during this round of meetings. We urge Prime Minister Mulroney when he addresses Congress this week to unequivocally state Canada's concern that we can no longer delay acting to reduce acid rain and other forms of pollution. We also urge Congress to pass the comprehensive bill that is currently before it to renew and revitalize the Clean Air Act. It is clear that not only our livelihood, but also something more precious, our heritage, are at stake.

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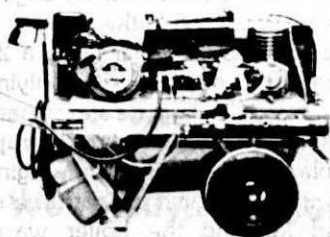
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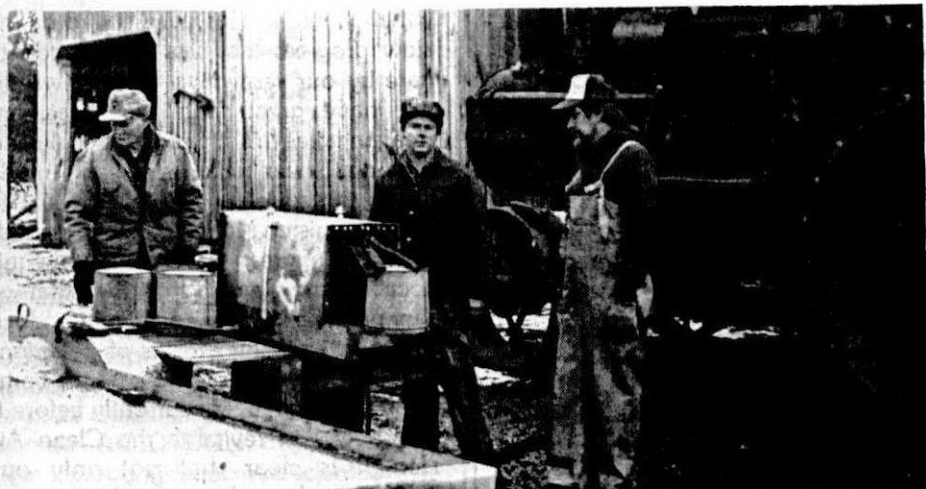
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LITTLE MOUNTAIN SUGARBUSH

Dear Mr. Sipple,

Enclosed is a picture taken last fall of us washing sap buckets, using my homemade bucket washer. The buckets are pushed through the washer, where high-pressure boiling water is blasted from all directions at the bucket. Water is pumped with a Myers piston pump, and recirculated into a tank. Steam from my 20 horsepower Rumely engine is used to boil the water in the tank.

We made syrup one year using a 20 horsepower traction engine supplying steam to a 3 x 6 homemade steam pan. This worked well and made good syrup. The problem was getting the engine back into the sugarbush at that time of year, and keeping the boiler warm when it got cold and no sap ran for two

weeks.

I now use a 4 x 13 ft. Parks and Barker evaporator made in Chardon, Ohio. This has tip-up type pans, using three flue pans and three flat pans. I like this evaporator very much, and I wouldn't want a new one that doesn't tip up.

I think steam is the absolute best way

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to boil sap. You can make light syrup from almost any sap you've got. You have the best control there is. Just shut the valve off and it stops boiling right now.

The ultimate setup, in my opinion, would be a reverse osmosis machine and a steam evaporator. This would make the lightest syrup possible, and be the easiest thing to run. You'd need a good return flue boiler, so you can burn 8 ft. slabs, or coal. If you had a gas well, you could burn that too. You need at least 100 psi pressure, but 150 psi would be better. The higher the pressure - the hotter the steam.

Another thing. When you use steam, pump the condensed water back into the boiler with a Myers pump. Don't let the water into atmospheric pressure or you're going to waste energy.

Blake Malkamaki



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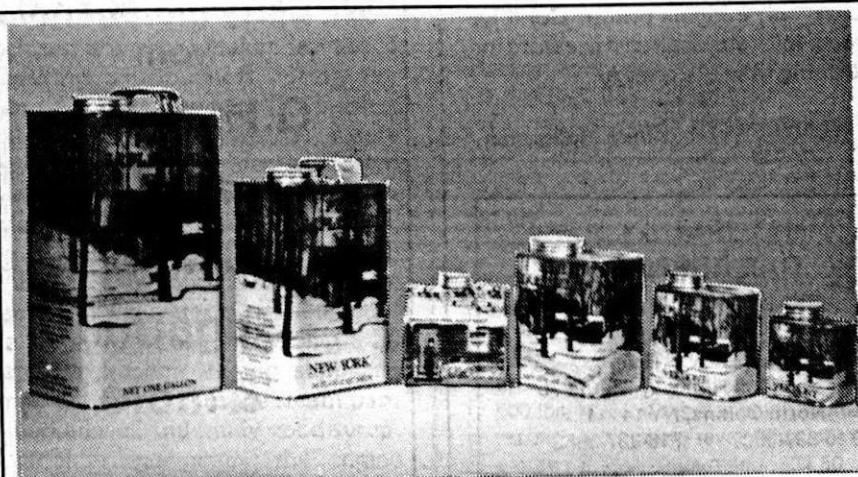
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NEW PRODUCERS MEAN BRIGHT FUTURE FOR OHIO MAPLE INDUSTRY

Gregory R. Passewitz
Leader, Natural Resources
and Small Business
and

Randall E. James
Geauga County Extension Agent, Ohio

It has been widely believed that maple syrup production is a dying art in Ohio and few new producers are involved in the industry. This, however, is not the case. A recent survey conducted by the Ohio Cooperative Extension Service at Ohio State University revealed that more than one in five (23%) of existing maple producers have begun production sometime during the last five years. Over 40 percent have been producing less than ten years and 50 percent have been producing 12 years or less. (See Table I.)

Table I. Years of Producer Involvement in Maple Syrup Industry in Ohio.

Number of Years	Percent	Cumulative Percent
0 to 5	23	23
6 to 10	20	43
11 to 20	18	61
21 to 40	25	86
41 plus	14	100

Prior to conducting this survey it was also generally believed that there were very few "new sugarbushes" being developed in Ohio. The survey revealed that approximately 20 percent, or one in every five sugarbushes, had been brought into production during the last five years. More than 37 percent of the sugarbushes were brought into production in the last ten years and fully half of the bushes have been producing for 25 years or less. (See Table II.)

Table II. Years of Maple Syrup Production in Ohio Sugarbushes.

Years Sugarbush Produced	Percent	Cumulative Percent
0 to 5	19.7	19.7
6 to 10	17.9	37.6
11 to 25	13.1	50.7
26 plus	49.3	100.0

Trying to predict the future production of maple syrup in Ohio is extremely difficult if not impossible. While it is easy to "arm chair quarterback" and try to predict future production, without solid, continuous data, accurate predictions are impossible. Perhaps the best approach is to look more closely at the new producers in the state. Those producers who have just started have made a commitment to maple syrup production. Thirty-seven percent of the sugarbushes in the State of Ohio are manag-

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ed by individuals who have been producing ten or fewer years. This is extremely significant, especially when combined with data that indicate of those producing ten or fewer years, 73 percent have stands in production ten or fewer years. This tells us that we have a large number of young producers in Ohio with relatively young stands in production. As the stands mature, all factors being equal, so will production.

The survey indicates that many new producers are using buckets as collection systems. However, the number of taps in Ohio on tubing has been increasing in Ohio for the past several years. Over 50 percent of all tubing in Ohio is done by individuals in production ten years or less. This is extremely significant and indicates that there is a growing trend and commitment on the part of new individuals getting into the business to move to tubing as a more efficient method of sap collection. Likewise, 26 percent of all taps, or one out of every four, belong to this type of new producer. The average number of

taps for the one- to five-year producer is 367; the six- to ten-year producer, 575; the eleven- to twenty-year producers, 662; and over twenty year producers, 1,098.

Based on the interest and enthusiasm of the numerous new maple syrup producers, one can predict, barring weather calamities and future economic uncertainties, that there should be a core group of producers in the future. This core group, which is currently seeking information on production and marketing, should be experienced enough to cope with the uncertainties that lie ahead. Their young stands will be more mature, and the information they gain now will be time tested and eventually become the standard for the operation. The outlook is bright for a strong solid group of new maple producers to continue many of the traditions of the past. Built upon the accomplishments of their teachers, they continue to expand production and marketing of quality maple syrup. Time will tell.



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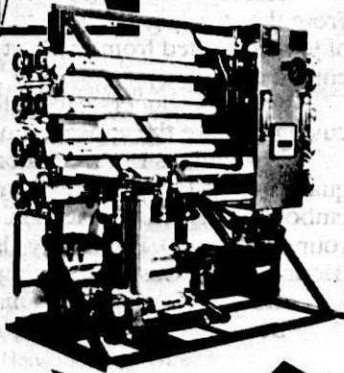
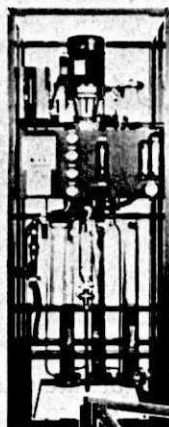
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IMSI BOARD MEETS IN BURLINGTON

The IMSI held a Board of Directors meeting at the Maple Lab, Burlington, Vermont, Monday, May 2, 1988. An introduction to the new Executive Manager, Alice Switocz was the first order of business. A sincere "Welcome Aboard" was extended by all directors. A report was given by President David Scanlon concerning the results of a recent trip to Washington, D. C. by a maple syrup producer delegation as to their lobbying efforts in support of acid rain legislation. Other topics of discussion included the first issue of the IMSI Newsletter. The Financial report and membership dues were discussed thoroughly with favorable results. The crop report indicated that the midwestern U. S. was approximately normal, The Northeastern U. S. at approximately 75% and Canada showed a normal to good crop except Eastern Ontario and Western Quebec where the crop was poor.

A discussion of the annual meeting at Portsmouth, New Hampshire in October was planned to include a Marketing theme.

The following resolution was passed by the IMSI. Their support should aid in re-instatement of this needed government service.

"The International Maple Syrup Institute hereby resolves to support the lobbying and legislative efforts of the United States Maple Syrup Producers to re-instate the National Statistical Crop Reporting Service for maple syrup production as was discontinued by the U.S. Department of Agriculture in 1981."

The current Board of Directors of the IMSI are as follows:

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According to Chuck, Kress Creations

will be committed to high levels of customer service and personal attention that Kress customers are accustomed to receiving. Elmer Kress will continue to provide quality art work and lend his years of experience as an innovator in plastic packaging to the company.

Chuck and Judi live in Woodbury, Ct., with their 3 children, 2 year old twins Benjamin and Daniel, and Nicholas, age 5 months. Chuck is assistant chief of the Woodbury Fire Dept. and Judi is Vice President of W.F.D. Ladies Auxiliary in the Waterbury area Mother of Twins club.

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TAP ROOTS SUGAR SAND

Sugar sand, lime, nitre or whatever you want to call it is really calcium malate. It's the stuff that coats the bottom of your evaporator and syrup pan, plugs up valves and makes a real nuisance of itself. Understanding it better might make it a bit easier to handle. Sometimes it even comes in handy to help filter syrup.

I'm going to use the term "sugar sand" because that's what I'm used to calling it. I've never done any actual research on it but after working with it for 40 years, things eventually begin to add up. As a friend once said, "If you walk around a barnyard long enough, you're bound to step into something sooner or later." I just thought I'd pass along a few observations I've made over the years and maybe someone can make use of them.

About 15 years ago, Dr. Willits told

me about a research project that was supposed to answer a lot of questions about sugar sand. About 50 producers with different locations, soils, elevations, etc. were supposed to take unfiltered samples of syrup on a given day about 4 times a season for 3 years. No stipulation was made as to how long it had been since the evaporator was started up or reversed or how old the sap was or any other situation that might affect the sugar sand.

When it was finished they had about 800 different samples of sugar sand, no two alike, and no pattern of any kind was formed. The project was dropped and the results I had waited for so long never arrived.

This makes sense because sugar sand is about as changeable as good sap weather. It's white and coarse one day and as black and sticky as tar the next but there's a reason for this.

The bacteriologists tell me all sap contains calcium malate in solution the same as hard water. The heat in the



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Len and Bev

boiling process solidifies it and it sticks on places where you don't want it. If the bacteria count is low enough, like when you make that super light stuff, you get alot of nice white coarse grained sand. If the bacteria get a chance to work on the sugar in the sap, it makes the syrup darker colored. These same bacteria eat up the calcium malate and the resulting residue is just what you thought it was - tar. We have, on occasion used another name for it that I wouldn't want to print here but actually, that name was correct.

A few years ago when we were running a research project for the USDA on the effect of U V light to sterilize and store sap, we took samples of unfiltered syrup from each test tank as it was boiled down to see if there was any difference in the sugar sand. We found that if the sap was good enough to make light amber syrup the treated tank also made the grade and the sugar in it was white and coarse and plenty of it. In the control tank, where the sap had spoiled, what little sugar sand there was looked like tar. However, we couldn't depend on the amount of sand in each sample being correct. There's too many variables - like if you've just reversed the evaporator, the finishing pans are cleaning out the sand so you get a lot of it. If the syrup pans hadn't been reversed recently, the surplus sand wasn't being flushed out but was coating the bottom of the pan so there was very little in the sample. Maybe this is what happened in the sugar sand project to louse it up.

For several years we had a 14,000 gallon sap tank. Sometimes, in a good run, we would fill it with sap on a given day when we were making light syrup with a lot of white sand in it. If we had to hold the sap in that tank a couple of days while we rotated some of the smaller tanks, the syrup would naturally be dark and the sand wouldn't be sand but a film of black tar on the filters. Why should it be different? It was the same

sap. Nothing had been added or taken away. It had to be caused by bacterial growth and had nothing to do with soil, location, elevation or anything else.

I think this forms a picture of how sugar sand works. Light syrup has light colored, coarse sand. Dark syrup has sticky, black tar, and in between there can be several variations. Where I live we have trees on all kinds of soil from sand and gravel to clay and hard pan. I've never seen any evidence that the soil type has anything to do with the kind or amount of sugar sand.

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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 steam powered evaporator." Well, it wuz like this:

I've heard steam was the best way to evaporate sap and when I read about the Beep Beep, Derail and Western railroad wantin' to get rid of one of them 1500 series locomotives, we thought we'd give it a try. Never thought we were smart enough to run one of those Reverse Osmosis machines but shucks, anyone can shovel coal into a boiler. Besides, soft coal is something we've got plenty of and it's cheap. Also, the railroad is close by and we only needed to lay about a quarter mile of track to get the locomotive up to our sugarhouse.

Now we didn't want to mess up our evaporator pans with steam tubes in case we didn't like the way it worked. Figured we could just use the boiler. We'd fill it up with sap instead of water and build a fire. The water in the sap would evaporate and the steam would blow off through the stack with the smoke. The syrup would be left in the boiler and we could draw it off at intervals when ready and keep on going.

I guess word got out what we were up to and the Governor and some of his dignitaries wanted to watch. When they all got there we started her up and got up about 200 pounds pressure before we blew off any steam.

Well, it turned out the Governor was a steam engine nut himself and he wanted to blow the whistle, I said, "go ahead." Didn't know how it was hooked up. Apparently someone had altered the works and had it connected to the bottom outlet instead of the top.

When the Governor pulled the rope,

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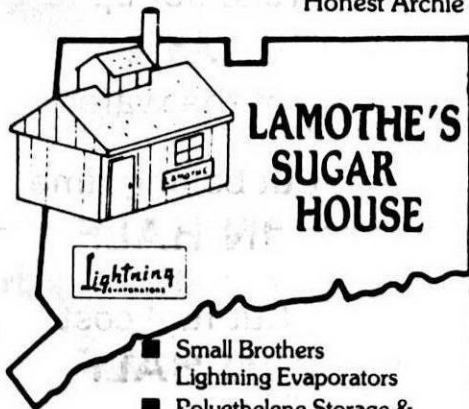
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syrup came out of the whistle and everybody got covered with more than they could swallow. Guess we'd made it too thick 'cause it set up like jaxkax.

I probably don't need to tell you we didn't use it any more. Sent the engine back down the hill and headed it to-towards Scranton. They got a museum going there. Hope they can get it cleaned out.

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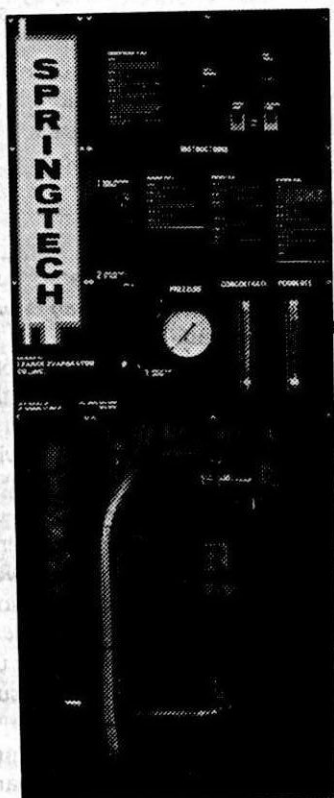
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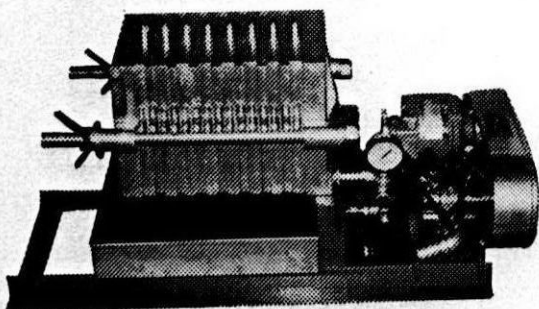
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