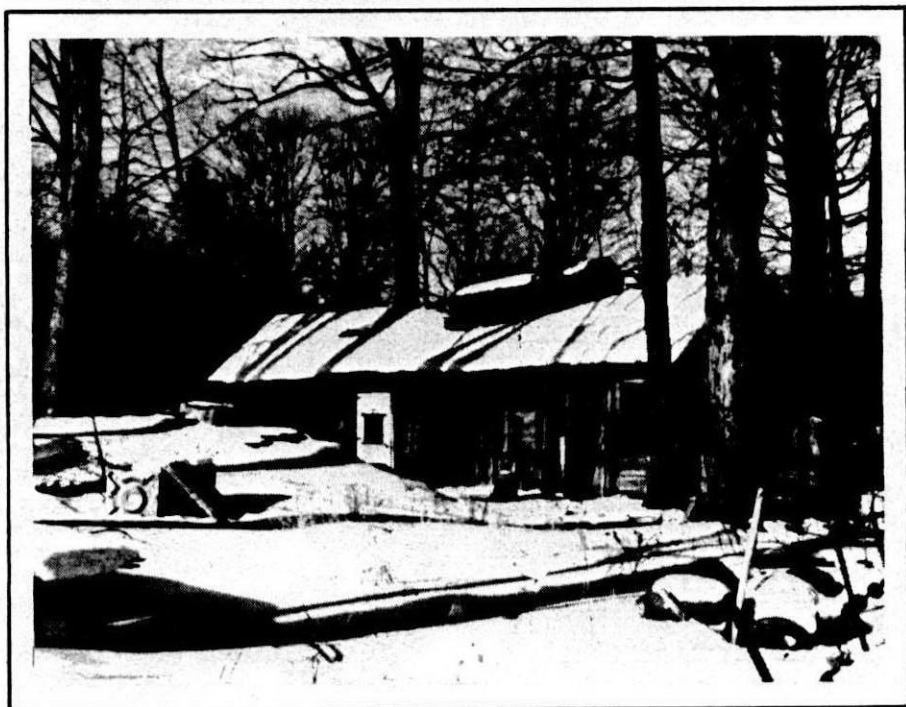




MAPLE SYRUP

DIGEST



VOL. 1A No. 1

MAILED BY 2-1-89

February 1989

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

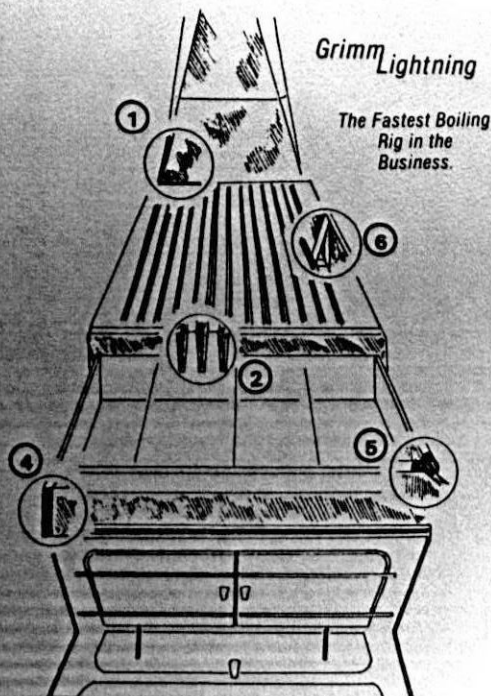
BULK RATE
U.S. POSTAGE PAID
OXFORD, N. Y.
PERMIT NO. 12

GRIMM

SINCE 1890

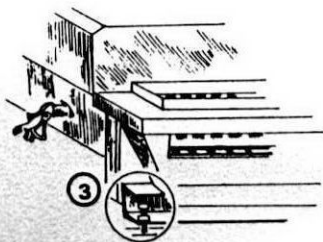
ALL AMERICAN

DURABILITY BY DESIGN COMPARE BEFORE YOU BUY



Grimm Lightning

The Fastest Boiling
Rig in the
Business.



- 1 LONGER LASTING PANS** 300 series high nickel stainless is more corrosion resistant than 400 series magnetic stainless steel.
- 2 FASTER BOILING TIME** 7% more flue area than 7 inch deep flues.
- LONGER ARCH LIFE** 4 inch u channel reinforcement over 3 feet, prevents spreading.
- 3 FASTER SET UP** leveling screws on arches over 3 feet wide makes it easy to keep arch level.
- 4 STRONGER SEAMS** double lock seam on pan corners.
- 5 SMOOTH REINFORCED CORNERS** knuckle reinforcements used on all pan corners
- 6 STRONGER PANS** side wall reinforcement on pans 4 feet and longer.

See Your Dealer For Summer Specials

WE CARRY A COMPLETE LINE
OF SUGARMAKING EQUIPMENT AND SUPPLIES

CALL TOLL FREE
1-800-448-8003
VT 1-800-442-9848

Dealers Wanted

G.H. GRIMM CO. INC.
P.O. BOX 130
RUTLAND, VERMONT 05701

GAS-POWERED DRILL WORKS ANYWHERE.

\$239



- **two-year limited warranty** on all parts and labor.
- easy-start transistorized electronic ignition with **five-year warranty**.
- heavy-duty reduction gearbox.
- heat-treated gears for a lifetime of service.

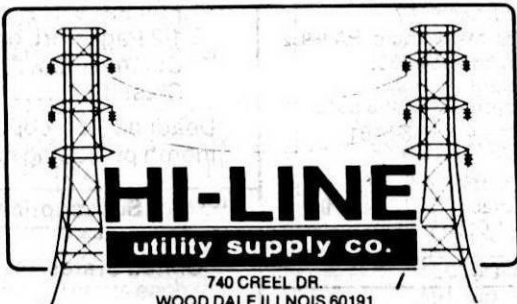
1" N.P.T.
QCP - 121
\$199.

1½" N.P.T.
TCP - 381
\$255.



Portable Pumps

- **two-year limited warranty** on all parts and labor.
- easy-start transistorized electronic ignition with a **five-year warranty**.
- comes standard with a strainer and couplings.
- engine components engineered for exceptional durability.



740 CREEL DR.
WOOD DALE ILLINOIS 60191
800-323-6606

MAPLE SYRUP DIGEST

Official publication of the
NORTH AMERICAN
MAPLE SYRUP COUNCIL

DIRECTORY

Published & Edited by:

Lloyd H. Sipple, RD 2, Box 126
Bainbridge, New York 13733
Phone: 607-967-7208
Published four times a year
(Feb., June, Oct., Dec.)
Postage paid at Oxford, NY 13830

FIELD EDITORS

- CONN.** Darrell Russ 203-542-2090
Westside Rd., Norfolk, Ct 06058
- MAINE** Robert S. Smith
36 Middle St.
Skowhegan, ME 04976
- MASS.** James Graves 413-625-9066
R.D. 1, Shelburne Falls, MA 01370
- MICH.** Frank Majszak 616-228-5835
R.D. 1, Baatz Rd.
Maple City, MI 49664
- MINN.** Lane Townsend 218-879-9112
24 Sugar Maple La.
Esko, MN 55733
- N. H.** Frank H. Owen 603-237-4432
35 Bridge St.
Colebrook, NH 03576
- N. S.** J. L. Maxwell Spicer 902-392-2823
Spencers Island
NS, Canada BOM 1S0
- OHIO** Ture Johnson 216-834-4206
Box 241, Burton, OH 44021
- ONT.** Bill Robinson 519-529-7857
RR 2, Auburn, Ont., Canada
- PENN.** Jim Tice 717-549-5257
R.D. 1 Box 29, Mainesburg, PA 16932
- VT.** Ray Foulds 802-864-6305
5 Clover Street
So. Burlington, Vt. 05403-5913
- WISC.** Roland Jorns 414-868-3161
4518 Hwy. T
Egg Harbor, WI 54209
- N. ENG.** Sherb Doubleday 802-334-2793
Newport, VT 05855

Printed by:

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

NORTH AMERICAN MAPLE SYRUP COUNCIL DIRECTORY OF OFFICERS

- Arthur Merle President
Attica, NY 14011 716-535-7136
- Wilson "Bill" Clark Vice-President
Wells, VT 05774 802-325-3203
- Lynn Reynolds Secretary-Treas.
Hortonville, WI 54944 414-779-6672

DIRECTORS

- Richard Norman 203-974-1235
Woodstock, CT 06281
- Robert S. Smith 207-474-3380
36 Middle St. Skowhegan, ME 04976
- Edward A. McColgan .. 413-634-5529
Cummington, MA 01026
- Frank Majszak 616-228-5835
Maple City, MI 49664
- Carl Vogt 612-425-3742
Box 539, Osseo, MN 55369
- Jim McClellan 506-328-2845
Woodstock, NB EOJ 2B0
- Roy Hutchinson 603-783-9244
Canterbury, NH 03224
- Avard Bentley 902-548-2973
West Chester Sta., NS BOM 2AO
- Ture Johnson 216-834-4206
Burton, OH 44021
- Bill Robinson 519-529-7857
RR 2, Auburn, Ont. N0M 1E0
- Dale Jeffreys 814-662-2904
West Salisbury, PA 15565
- Roland Jorns 414-868-3161
4518 Hwy. T, Egg Harbor, WI 54209

DIGEST ADVERTISING RATES

- 2 Page Spread \$450.00
Full Page 240.00
1/2 Page Vert. or Hor. 135.00
Column Inch 19.00
Classified 70¢ per word

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

Subscription Rates:

- United States: 1 yr. - \$2.00
3 yr. - 5.00
- Canada, US funds: 1 yr. - 3.00
2 yr. - 5.00

EDITORIAL

Subscriptions

We're adding something new and hope it will help both you and the Digest. On the address label on the front of your Digest in the upper right hand corner you will find the month and year your subscription runs out, for instance: 2/89 means it runs out this February. Most of them run out in February which is why we put the subscription envelope insert in this issue. It's for your convenience and hope you use it. If you don't see a date on your copy, it's probably a complimentary copy of which we send many to libraries, schools, Extension agents, foresters, etc ...

In the past we've been very lax on subscriptions but now with the computers help we can keep track of them and if your's runs out we can't send you the Digest. Most associations support the Digest and will take care of your subscription for you.

Tap Roots

Last winter I put together the Tap Roots columns in a pamphlet and made some copies to give away to some of my new maple equipment customers. They were very pleased with them as well as some commercial producers.

This year I've up-dated the pamphlet by adding the columns that were printed since then including the one on Maple Sugar that's in this issue. It's now 11 pages of the kind of information most everyone needs at least to get started, and in language everyone can understand.

If you'd like a copy, send a dollar to the Maple Syrup Digest, RD 2 Box 126, Bainbridge, NY 13733, and I'll mail it to you, prepaid. They're good for dealers to give out to "backyard" producers and can be purchased in quantities of 25 or more for 50 cents each.

Next Issue

Last year our summer issue came out

in June instead of July. It was well received because it announced the summer tours and meetings on time. We'll do it that way again this year, so remember - the deadline for all copy and advertising will be May 1st.

Association Secretaries

PLEASE get your 1989 membership lists to me by May 1st to make sure everyone gets the June issue.

COVER PICTURE

Our cover this month pictures an old sugarhouse in a picturesque setting in Guilford, NY. It was built in the mid 30's on the Charles H. Goodwin & Son Homestead by Richard and Ward Goodwin, both deceased. It is in poor shape, having had little care for many years, but is still standing and houses a small evaporator that made a little syrup last spring.

Isabelle Goodwin, Ward's wife still makes some syrup with a neighbor here in Bainbridge. She and Ward made a lot of syrup for many years on another nearby farm while Dick operated the sugarhouse shown.

MAPLE LABELS

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

716/877-6016

RESEARCH PROPOSAL GUIDELINES

Research projects may be submitted for consideration based on the following guidelines:

(1) Proposals must be received no later than July 1, 1989 for consideration in 1989. Proposals received after that date will be considered in 1990.

(2) Proposals shall be complete and detailed in content. However, proposals shall contain a short concise cover statement briefly explaining cost, scope, objective, procedure, and anticipated value to the maple industry.

(3) Proposals shall contain detailed estimated cost breakdown, within the detailed report.

(4) Proposals shall be submitted with a minimum of thirty-six (36) complete copies.

(5) Proposals must contain a complete reference section listing and explaining any similar or duplicating research previously accomplished. Proposals for duplication of previously completed research must contain detailed explanations of why such duplication is warranted.

(6) Results or progress of funded projects must be presented annually at the convention of the NAMSC and must be published in the Maple Syrup Digest as soon as possible after completion.

(7) Send proposals to: Lynn H. Reynolds, Research Committee, North American Maple Syrup Council, Route 2, Box 326, Hortonville, WI 54944.

Remember: July 1 Deadline

EVAPORATORS & SUPPLIES

New & Used

LAMB TUBING & FITTINGS

ORDER EARLY & SAVE

ROGER C. SAGE

4449 SAGE ROAD

WARSAW, N. Y. 14569

Tel: 716-786-5684

FROM THE PRESIDENT



GREETINGS! By the time you read this the 1989 maple season may be off and running, in some areas at least. 1988 has not been all that bad. Prices have been good; sales excellent and while I have not delved very far into supply, it appears that table grade syrup is pretty much in the hands of the consumer.

Our North American Maple Syrup Council has accomplished quite a bit in 1988. The research projects authorized in October 1987 were carried out and have proven useful to the total industry. For those authorized for 1989, time will be the judge. The committees working on the Digest and The Maple Manual are in action.

My success on predicting has been close to a total flop for the last two years - so I will only say - here in Western New York we have had some good cold weather. We have not drilled any tapholes but a tree injury or woodlot thinning on a warm day produces a good flow. So, those good old sugar maples have it there. With the right kind of weather in late February and during March there should be a good crop in 1989. I'm always hopeful and optimistic.

Arthur Merle

TYLER MAPLE FARMS

Box 77, Westford, NY 13488

Phones - 607-638-5690

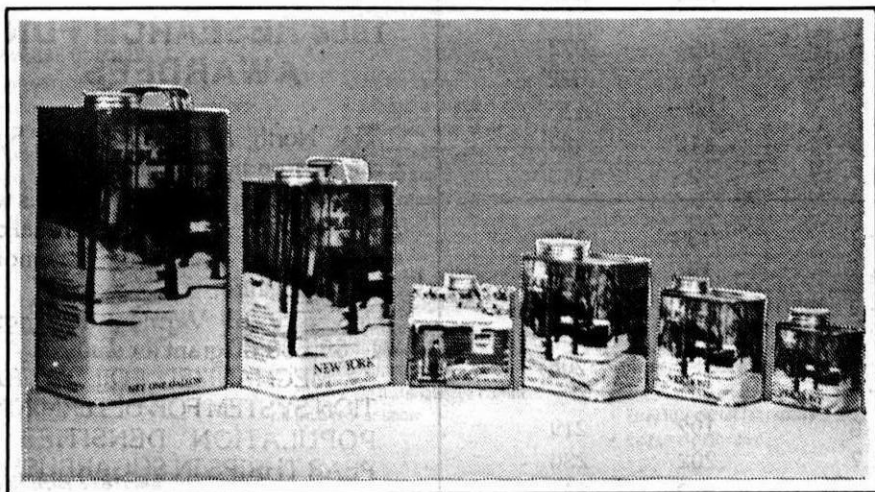
607-638-9474

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

*** Good Looking**

*** Good Price**

*** Good Quality**



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

New England Container Co.

75 Jonergin Drive
Swanton, Vermont 05488
(802) 868-3171

SAP PRICES

Since the price of syrup hasn't changed much lately, we're printing the same sap prices as last year.

PLEASE REMEMBER: these prices are for sap delivered to the buyers plant. Buyers picking up at the roadside will have to deduct for hauling. Also, 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.

Retail	\$28.00	\$32.00
Wholesale	\$21.00	\$24.00
Sap Brix	¢/gal.	¢/gal.
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

LAMB'S CORNER

Bob Lamb is not Truthful Archie. A few have mentioned that I might be the one that writes the Truthful Archie articles for the Digest. Of course, I would like to claim this great honor. I hate to admit that I am not the one.

Truthful Archie is a man with a great deal more stature, ability and accomplishment than I have ever been able to acquire. A man like Archie is one in a million that we can all look up to and admire.

Bob Lamb

1988 RESEARCH FUND AWARDEES

The North American Maple Syrup Council proudly announces:

The following research proposals were approved for funding at the annual convention of the NAMSC in Portsmouth, New Hampshire:

University of Vermont: Burlington, VT \$5,000.00 grant for study of:

"A MECHANIZED SOIL EXTRACTION SYSTEM FOR DETERMINING POPULATION DENSITIES OF PEAR THRIPS IN SUGARBUSHES"

Northeastern Forest Experiment Station: Durham, NH \$1,000.00 grant for study of:

"MAINTENANCE OF VERMONT SUGAR MAPLE CLONAL SEED ORCHARD"

NATURAL & L.P. GAS BURNERS



ELMER WINTER

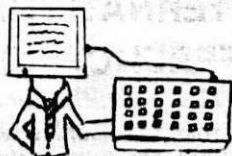
11171 Sission Highway, Route 75
North Collins, NY 14111
716-337-3937 716-337-3682

KNOW WHAT'S NEW AND EXCITING IN MAPLE ?

— EVERYTHING AT REYNOLDS OF ANIWA —

ANNOUNCING

Dr. Steve Edwards has joined our staff as Research and Technical Director. New developments are flowing !



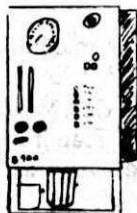
COMPUTERS

- Get ready ready for the 21st Century
- Let us computerize your maple operation
- You cannot afford "not to know"
- Information Systems are at your fingertips
- We can set you up immediately
- We custom program to your needs

Hardware-Software-Consulting-Mailing Lists-Inventory-Accounting-Correspondence & More

REVERSE OSMOSIS

- We sell one that really works
- Equipment available for proper pre-purification and pre-filtration
- We know the success secrets
- All sizes available
- 25-900 Gallons per hour
- Easy to backflush
- Fast to clean
- Storage is simple
- Removes 75% of water from sap for pennies per gallon
- Dependable
- Unbelievably Effective



RODENT REPELLENT

- For Tubing, plastic bags, plastic pipe-etc.
- Just wipe on - repels animals
- All food grade materials
- Entirely edible ingredients
- Viscuous base material does not wash off from rain or snow
- Harmless to humans or animals (Can be irritating to skin however-use rubber gloves when applying)
- Repels by touch, taste, or smell
- Does not hurt tubing or bags
- Easy to wipe off for repairs
- Extremely Effective

VACUUM SYSTEMS

- (For Tubing Systems) of all kinds
- A vacuum pump that works
- Recovery in minutes
- Adjust your vacuum to exactly as you desire
- Finds leaks in tubing systems fast and simple
- Can run off your tractor PTO or Electric motor
- Oiler cooling systems included
- Pump protected from sap or liquids
- Nothing to Freeze
- Total system mounted on Trailer for ease of moving and storage

REMEMBER - WE USE WHAT WE SELL

Juan - Lynn

Andy, Cindy, Jack, Jay, Julie, Mark & Patty

Yep All Reynolds - 9 Of Them To Serve You

REYNOLDS SUGAR BUSH, INC.

Aniwa, Wisconsin 54408

(715) 449-2057 or (715) 449-2536

COMING EVENTS

Heritage Festival, Jakeman's Maple Products, Beachville, Ont. Feb. 11 & 12, 1989.

Iowa Maple Syrup Festival, Indian Creek Nature Center, Cedar Rapids, Iowa, Mar. 4 & 5, 1989.

Warkworth Maple Syrup Festival, Warkworth, Ont. Mar. 11 & 12, 1989.

Maine Maple Sunday, Mar. 26, 1989, rain or shine.

Elmira Maple Syrup Festival, Elmira, Ont., April 1, 1989.

West Oxford Syrup Festival, Sweaburg, Ont., April 1 & 2, 1989.

Geauga Co. Maple Festival, Chardon, Ohio, March 30, through April 2, 1989.

Andover Maple Festival, Andover, NY, April 1 & 2, 1989.

Somerset Co. Maple Festival, Meyersdale, PA, Tree Tapping, February 25, noon. Festival, Apr. 1 & 2 and 5 - 9. Maple Producers contest March 31.

Vermont Maple Festival, St. Albans, VT, Apr. 7, 8, & 9, 1989.

Elmvale Maple Festival, Elmvale, Ont., Apr. 8, 1989.

Marathon Maple Festival, Marathon, NY, Apr. 8 & 9, 1989.

Perth Festival of Maples, Perth, Ont., Apr. 29, 1989.

Endless Mountain Maple Festival, Troy, PA, Apr. 29 & 30, 1989.

Potter - Tioga Maple Festival, Coudersport, PA, May 6 & 7, 1989.

Schoharie County Maple Festival, Jefferson, NY, May 6 & 7, 1989.

American Maple Museum opening, Festival, State Queen contest and Hall of Fame induction, at Croghan, NY, May 20, 1989.

Wiscosncin Maple Festival, Gas Engine Show & Antique Museum, Reynolds Plant, Aniwa, WI, May 27 & 28, 1989.

New York Maple Tour, Chenango County, NY, July 17 & 18, 1989.

Ontario, Canada, Summer Tour, Host; Simcoe District, July 20, 21, & 22, start in Orillia.

Vermont Maplerama, Orleans County, VT, July 28 & 29, 1989.

29th Annual meeting of the North American Maple Syrup Council will be held in Portland, ME, Oct. 26 - 29, 1989.

INTERNATIONAL CONFERENCE - THRIPS

An International Conference on the Thrips insect has been scheduled at the Radisson Hotel, Burlington, Vt. on February 21-23, 1989. Objective of the Conference will be to provide a base of worldwide thrips information which can be used in research and management of the pear thrips. The theme will be information gathering and exchange.

Featured speakers at the Conference are Dr. Trevor Lewis from the Rothamsted Agricultural Exp. Station, England (Thysonoptera); Dr. Sueo Nakahara with the USDA in Maryland (Systematist); Dr. Carl Fatzinger with the U.S.F.S. in Florida (Slash Pine Thrips); Dr. John Baker of the Univ. of Wisconsin (Basswood Thrips); Dr. Lynell Tanizoshi, Washington State Univ. (Citrus Thrips); Dr. Donald McLean, Dean, College of Agriculture, Univ. of Vt.; and Dr. Linda Gilkeson, British Columbia, Canada (Predatory Mites).

The Conference is open to the public, but is meant to be primarily for research people, Association Executives, and maple industry leaders. For further information contact Dr. Bruce L. Parker, Entomology Laboratory, Univ. of Vt., 655B Spear St., So. Burlington, Vt. 05403. (Tel 802-658-4453).

Ray Foulds

SIXTH ANNUAL IOWA MAPLE SYRUP FESTIVAL SCHEDULED

The Sixth Annual Iowa Maple Syrup Festival will be held in Cedar Rapids on March 4 & 5, 1989. It is sponsored by the Indian Creek Nature Center and includes tapping, sap hauling, and boiling demonstrations and a breakfast featuring maple products.

Attendance has grown from about 250 Iowans in 1984 to 1400 in 1988. About 1500 are expected in March.

The Nature Center taps 150 trees and provides syruping instruction to land-owners, demonstrations for children, and the annual syrup festival. It sells syrup in its gift shop and through the Hy Vee Supermarket stores.

For information contact: Rich Patterson, Indian Creek Nature Center, 6665 Otis Road SE, Cedar Rapids, Iowa 52403. Tel. (319) 362-0664

CONNECTICUT MAPLE NEWS

By Bud Gavitt & Darrell Russ

Tree health and a tour of Rob & Jean Lamothe's Sugar House were the highlights of the 12th annual Spring Workshop of the Maple Syrup Producers Association of Connecticut.

The program, which was held Jan. 21st 1989, in the Whigville Grange Hall located in Burlington, Conn., started at 9 A.M. with registration and refreshments. The program began at 9:30 with a talk by Dr. David R. Houston on tree health, including maple dieback and decline. At 11:00 Dr. Philip M. Wargo spoke on measuring effects of stress on trees.

Dr. Houston is Principal Plant Pathologist and Project Leader and Dr. Wargo is Principal Plant Pathologist and member of the work unit doing maple disease research at the U. S. Forest Service's Center for Biological Control of Northeastern Forest Insects and Diseases in Hamden, Ct.

COUNTRYSIDE HARDWARE & RECREATION INC. DeRuyter, N. Y. 13052

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

Open daily 8:00 - 5:00

Phone: 315-852-3326 and 315-852-3327

Write for Free Catalog

At 1:15 P.M., Richard Norman, President of MSPAC, presided at the Association's business meeting. Representatives talked about, answered questions and signed up producers for the Conn. Dept. of Agriculture's Quality Seal Marketing Program.

At 2 P.M. the producers toured Lamothé's new 28 by 60 sugar house and equipment showroom in Burlington. The Lamothés hope to double their maple syrup yield to 140 gallons in the upcoming season.

The program concluded with a demonstration and discussion by Houston and Wargo of the outdoor test for starch content to determine sugar maple vigor. This will enable producers to determine whether to draw sap from sugar maples that are under stress because of various diseases including Pear Thrips.

Evening instructional classes on how to make maple sugar and maple candies at home were held on January 4th, 11th and 18th at 7 P.M. at the new Vo Ag. Center at the Regional #7 High School in Winstead, CT. The how to, where to and when to discussions were lead mainly by the Newell Atwood and Rob Lamothé families. Sources of maple supplies and used equipment were also presented at the well attended meetings.

ONTARIO REPORT

By Bill Robinson

Maple Syrup and Maple Products were a prominent feature again this year at the Royal Agricultural Winter Fair, Toronto, Ont. First Place Winners:

Canada #1 Extra Light--Clifford Curtis, Ayers Cliff, Quebec

Canada #1 Light--Stephen & Edith Blair, Franklin Centre, Quebec

Canada #1 Medium--George & Alice Potter, Warkworth, Ont.

There were 57 entries in the 3 classes from Ontario, Quebec and New York state. The three first place entries are judged together to determine the world

champion. George and Alice Potter's medium entry was declared world champion and were presented with an engraved silver tray and a cheque for five hundred dollars from John Craig Eaton of Eatons of Canada.

Reserve Grand Champion was Clifford Curtis. A point of interest the Blairs have been twice world champions.

In the hard maple sugar class of 10 entries Clifford Curtis placed first.

Creamed Maple Sugar of 10 entries Ross and Lois Steed, Indian River, Ontario placed first.

Maple Butter class, 13 entries Ross and Lois Steed placed first.

Stirred Maple Sugar class, 12 entries, Ross and Lois Steed placed first.

C. P. Corbett Trophy awarded to Ontario exhibitor with the highest total score in sugar classes, winner Ross and Lois Steed.

Ontario Premier Exhibitor Trophy awarded to Ontario Exhibitor with highest total score in all classes, winner Ross and Lois Steed. A point of interest, the Corbett and Premier Trophies for the past 3 years have been won by the Steed's.

There were 5 entries in the commercial display, Paul's Maple Products, Lanark, Ontario placed first.

We welcome more entries from United States to this World Class competition. Contact the Ontario Maple Syrup Producers Assoc. for more information.

We wish to thank Ross A. Steed for the information he sent on the Royal.

SUGAR 'N' EQUIPMENT

GRIMM EVAPORATORS & RO'S

LAMB & IPL TUBING

SUGARHILL & KRESS JUGS

MAPLE SYRUP CANS

Buying all grades of bulk syrup

CHARLES COONS

Pure Maple Products & Supplies

Monticello Road, P.O. Box 377

Richfield Springs, NY 13439

(315) 858-2781

Seprotech

PURE AND SIMPLE

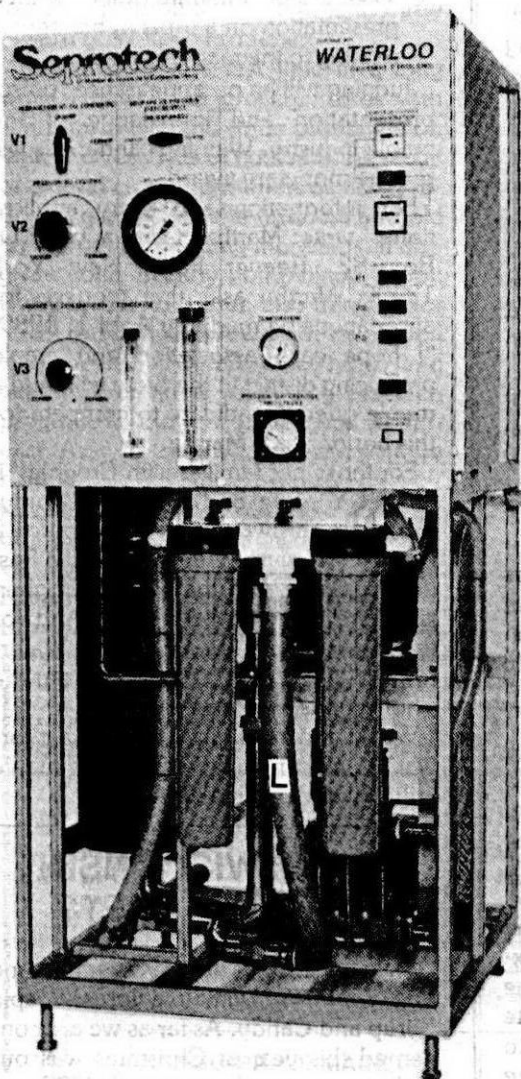
STANDARD FEATURES

- 5 micron prefilter system with differential pressure gauge.
- Separate valves for control of system pressure and concentration ratio.
- Automatic shut down for high system pressure protection in both "Concentrate" and "Rinse" modes (2 settings).
- Automatic shut down for low feed pressure protection.
- Membrane differential pressure warning light.
- Concentrate and Rinse elapsed time meters.
- Pressure gauge configured to read both membrane inlet and outlet pressures.
- Illuminated switches.
- Feed temperature gauge.
- Concentrate and Permeate flowmeters.
- Operating instructions on the control panel.
- 1 year supply of cleaning solutions and chemicals.

WARRANTY

Seprotech warrants its systems to be free of mechanical defects for a period of 2 years from the date of installation, and we warrant the membrane performance for a period of 1 year (membrane life is primarily a function of operator initiated maintenance). Parts and labor are covered by the warranty.

Call your Waterloo representative for information and assistance in determining which Seprotech Maple Sap Concentrator would be best suited to your sugaring operation.



WATERLOO USA INC.

HCR 63 BOX 35A
Barton, Vermont 05822
Telephone (802) 525-3588

Robinson Road
Merrill, Wisconsin 54452
Telephone (715) 536-7251

YOUR AMERICAN MAPLE MUSEUM

By Fred Schneider

The season opening of the American Maple Museum in Croghan, NY, has been scheduled for Saturday, May 20. This year those attending the opening and American Maple Festival will be the first to see the renovations made during the winter.

Volunteers, lead by Leslie Lyndaker, have worked in exhibit rooms 1 and 5, painting, rearranging and improving them so the visitor can easily follow the process of making maple syrup. Automatic tape machines have been added to assist those touring the museum in understanding the maple process.

Funds for this project are from a grant from the State of New York with technical guidance from Kenneth Proulx, a teacher of Local History at Beaver River Central School.

In addition to the grant monies; donations, memberships and fund raisers have provided the means to maintain the Museum and keep the building in good condition. And, of course, nearly all the work has been done by volunteers.

Opening day will commence with the traditional pancake and sausage breakfast at 7:00 AM followed by Hall of Fame induction ceremonies and the selection of the New York State Maple Queen.

Martha Company, chairperson of the Maple Queen committee says, "We expect to have candidates from all the maple producing regions of the state and encourage local associations to sponsor young ladies to compete for the honor of representing the New York State maple industry."

Candidate for this title must be:

- 1 - A resident of New York State.
- 2 - Between 16 and 21 years old.
- 3 - Must be the daughter of a maple producer, an employee of a maple pro-

ducer or sponsored by a maple producer.

- 4 - Sponsored candidates must have spent at least 20 hours of service in a sugar bush to gain first hand knowledge of the industry.
- 5 - Give a 2 or 3 minute oral or written presentation on a topic of her choice relating to the maple industry.

Judging will be on appearance, poise, presentation and knowledge of the maple industry. Winning candidates will receive monetary awards.

For information and entry applications, write: Martha Company, P.O. Box 82, Beaver Falls, New York 13305. Martha asks that requests for applications be made by April 1, 1989. "I hope each association and maple producing district in the State will send a maple queen candidate to compete for this honor." said Martha.

For those not familiar with Croghan, it is on NY route 812 in Lewis County. From the Thruway (I 90) take Route 12 North to Lowville then Route 812 East to Croghan. From the North, Croghan is 35 miles from Watertown. And for those who don't know where Watertown is, it is about 30 minutes from the Thousand Islands and Canada.

We at the Museum are looking forward to meeting old friends in the maple industry and making new ones.

FROM WISCONSIN MORE MARKET?

Well Christmas for 1988 has come and gone and with it a lot of Maple Syrup and Candy. As far as we are concerned this year at Christmas was our highest ever in sales especially UPS and mail orders. This has got to mean our promotions are working and our high quality products are in demand.

It is fitting that we emphasize quality, we all know that a high quality syrup when tasted by a new customer will nearly always turn him on and a low

quality will probably always turn him off. In other words high quality syrup actually sells itself. And it is very rewarding when someone requests an order of syrup from clear across the country or when a customer drives up to your maple shop and says, "I drove miles just to get your product", -- that is the true reward of a Maple Producer.

This year for the first time in a long while I have seen grocery stores with syrup from two and three producers on their shelves. This of course is the result of a good crop and numerous new producers getting into the business and old time producers adding more taps. It also gives good healthy competition if you like it or not. But I am also thinking for 1989 & 1990 if it would not be a good idea for the NAMSC to set funds and get involved in a marketing research program in Europe or perhaps Southeast Asia to see what potential there might be for the Maple Producer. A project of this size would of course take a lot of money. I am thinking also it might be very possible for the Dept. of Agr. or Ministry of Agr. of each Maple State or Province to provide matching funds for

a project like this. I think we should look at the possibilities. Then of course if we have several crop failures throughout the maple belt there would probably be no need for added market.

I have experienced more and more foreign customers picking up a supply of syrup to take home even though it creates quite a problem with their luggage. Take a look at the shelves holding preserves at our super markets. They display quite a number of European products. It is only fitting and in good faith and kindness that we make available to our European relatives a product so delicious and wonderful as Pure Maple Syrup. Lets think on this and see how far we want to get involved.

Hoping all you Maple folks have a healthy and prosperous New Year. (Those wishes also include a good crop of Maple this spring.)

Roland Jorns
NAMSC Delegate
Wisconsin

WATERLOO USA INC.

HCR 63, BOX 35A
BARTON, VT 05822
(802) 525-3588

WATERLOO

THE COMPLETE TUBING CONCEPT

WATERLOO USA INC.

W 1887 ROBINSON RD
MERRILL, WI 54452
(715) 536-7251

Introducing...

WATERLOO'S NEW SPOUT

- Black for easy thawing
- Shallow taper for ease of installation and removal
- Molded grooves for increased sap flow
- Angled shank
- Side clip for optional rolling



Introducing...

WATERLOO'S NEW TEE

- Three sharp barbs for better holding power
- Multi-stepped plug allows for pressure or vacuum washing, completely interchangeable with other spouts
- Optional anchor hole



The Original ORANGE MAPLE MAINLINE



- High visibility in the sugar-bush
- Keeps sap cooler for better syrup quality
- NSF Approved, 100 PSI rated
- Specially stabilized for outdoor exposure
- Time proven for over 10 years

"COOL BLUE" TUBING



- Two stiffnesses of each for your installation needs
- Superior memory to help reduce sagging and fitting leakage
- Blue translucent color for sap visibility and to minimize sap temperature
- Completely interchangeable with other brands

Ribbed or Round

CHECK US OUT FOR ALL YOUR TUBING NEEDS. SEND FOR FREE SAMPLE.

EDITORIAL

The view of Lloyd Sipple and Bob Lamb's comments were clearly stated in the last issue of the Digest as to the effect of the tap hole pellet on flavor and content in processed maple syrup. I second their views. There certainly isn't any evidence of an effect on maple syrup flavor or content from use of the tap hole pellet.

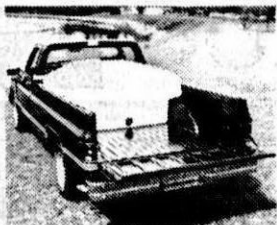
I wish to address my concerns to other aspects of the tap hole pellet use. Most of you are aware of my sincere concern for the maple tree. I would not intentionally jeopardize our trees nor would I propose anything that would be detrimental to the maple syrup industry.

Those of us that make our entire livelihood from maple are especially concerned with maximum production. The tap hole pellet use does allow approximately 20% additional sap flow on the average and up to 50% more sap during some syrup seasons. To all maple producers this is obviously the difference between success and putting in our time. In fact this difference is pro-

bably the margin between success and failure. Even with pellet use our small industry struggles to exhibit an equitable profitability picture. Dr. Willit's development of the pellet provided us with probably the most significant profitability tool that has ever been developed for our industry. Let's face it, without maximum allowable sap flow from the tree, all other technological advances are purely incidental.

My other concern is that some of us believe that the pellet is harmful to the tree itself. I have personally used the tap hole pellet for the entire 26 years that it has been available. I have been associated with hundreds if not thousands of other maple producers who have also used the pellet over these same 26 years. I have observed the trees, analyzed their health, observed the tap hole area, measured stains both from pellet and non-pellet use, observed prices of lumber with both aspects, and have harvested mature trees with and without pellet use. I cannot, in my most sincere judgement, discern any significant difference. I personally feel that

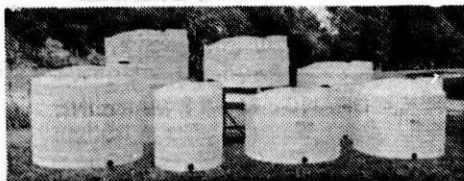
150 - 200 - 300 - 500 GALLON PICKUP TRUCK TANKS



Polyethelene FDA approved for potable water. Material UV stablized for long field life, Low profile, Light weight.

550 to 2550 GALLON STORAGE TANKS

10" Fill well - 22" Manhole, Bulk-head withdrawal fitting installs in base. 36 month warranty, easy to clean.



Also other new and used equipment

WRIGHT'S SUGAR HOUSE, • Liberty St., Camden, NY 13316
(315) 245-1434

stain and damage is somewhat decreased with pellet use. In a non-scientific analogy, the pellet appears to act as an antiseptic in the healing process. It seems to reduce the amount of microbial damage to the area surrounding the tap hole. The concern that trees may flow after the sap season can be stopped simply by flushing the tap hole with water. I am convinced that the pellet is not harmful to the maple tree, is not responsible to any current maple decline, is not killing our maple trees, does not contribute to more stain and in some ways appears to be helpful in the healing process.

In my opinion, the tap hole pellet is the most beneficial instrument that we have towards favorable economics. It deeply concerns me that we may be stripped of this research instrument. I am especially concerned for the maple sap producers who sell maple sap to central evaporator plants. Their success dictates the success of central evaporator plants. Elimination of central evaporator plants will severely affect maple production. My fears are that we would be directing our industry towards a hobbyist status. To me this would be

sad. Seasons when we have good sap flows, the economic effect from the pellet is probably not as clearly defined. In poor seasons however, the economic impact to the syrup and sap producers is highly significant.

My comments are not intended to be scientific. My comments are based on reality and common sense. I sincerely believe that all of us had better re-evaluate our thinking about the pellet. It may be the most important economic evaluation that we ever make. Not all persons use medicine such as aspirin, but to those of us that do, we experience great pain relief. I consider this medicine to be one of those economic pain reliefs that our small struggling industry just cannot be without. Lets see what we can do to save it. Those that do not believe in it do not have to use it, but for those of us that do and for those of who need it, I urge all sugar makers to check your wallets and help keep these dollars in our industry. I believe we need to keep all of the economic relief we now have. Lets not allow anyone to take our profit tools away from us.

Lynn Reynolds
A Concerned Maple Producer

FIRTH MAPLE PRODUCTS

**U.S. MAPLE TUBING
SMALL BROTHERS & GRIMM EVAPORATORS
SAP BROTHERS & COSTER R.O.'s
SUGARHILL JUGS & DAVIES CANS**

WE HAVE SEVERAL USED EVAPORATORS IN STOCK RANGING IN SIZE FROM 3' x 10' TO 6' x 20' AND A 4' x 12' THUNDERBOLT EVAPORATOR WITH ENHANCED PIGGY BACK PAN.

SOMEONE IS ALWAYS AVAILABLE FOR TECHNICAL ASSISTANCE IN INSTALLING TUBING AND SUGAR HOUSE DESIGN.

**WRITE: RD #2, SPARTANSBURG, PA 16434
CALL: (814) 654-7265**

Hold the Syrup!



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

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

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

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

The Bacon™ Jug Co., Inc.
Box 347, 167A Portland Street
St. Johnsbury, Vermont 05819
802-748-1386



For every Bacon Jug you buy, one cent is given to valuable maple research as directed by the North American Maple Syrup Council.

LETTER TO THE VERMONT MAPLE COUNCIL

A third of a century ago, when I was 40 years of age, I urged the then members of this Council to adopt a Fourth table grade of maple syrup for many reasons, including:

A. Low demand for Grade C syrup due to sharply reduced use and, in most cases, discontinuance of use entirely of maple syrup by blended syrup bottlers. To my knowledge there is only one major bottler using pure maple syrup, and then only 2%. If there is no market for Grade C syrup, producers will have no choice but to pull their spouts when syrup grade drops below a Grade B color.

B. Maple syrup producers can use the finest and most expensive equip-

ment, but they can't control the weather that determines the ultimate quality and quantity of the syrup crops they produce from season to season. Unfavorable temperatures can lower the quality of the crop and there is nothing that can be done to prevent it. The cost of production remains the same whether the quality and quantity are good or bad. I have seen maple syrup graded Fancy for color, but Buddy for flavor and thus unacceptable as a table syrup, and I have seen syrups that grade C for color that had an acceptable flavor as table syrup. We should be selling the consumer flavor rather than color anyway.

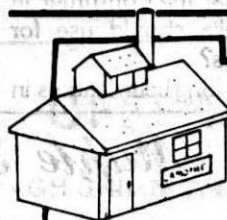
Maple producers, packers and government officials should not be the judges of consumer taste preferences among the millions of consumers in this country and the rest of the world. Taste preferences and value judgments are individual, sectional and regional. Pure maple syrup is competing in the world marketplace with all kinds and flavors of

SUGAR BUSH SUPPLIES CO.

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

Give Us A Call or
Write For Catalog

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



LAMOTHE'S SUGAR HOUSE

Lightning
Evaporators

- Small Brothers Lightning Evaporators
- Lamb/US Maple/Maple Experts Tubing
- Kress Containers
- Metal Containers
- Polyethylene Storage & Gathering Tanks

Maple Syrup - Maple Sugar Candies
Maple Syrup Equipment

We want to thank all our customers & let them know
**WE ARE IN THE NEW SUGARHOUSE
& HAVE THE LARGEST INVENTORY
IN CONNECTICUT**

—always trying to serve you better—

Rob & Jean Lamothe
89 STONE ROAD, RFD #3
Burlington, CT 06013

203/582-6135



maple grove farms
 of Vermont, inc.
 SINCE 1915

WE BUY BULK MAPLE SYRUP IN
 ALL GRADES FROM ALL PRODUCERS

DRUMS ARE AVAILABLE

CALL BILL CALLAHAN

MAPLE GROVE FARMS
 167 PORTLAND STREET
 ST. JOHNSBURY VERMONT 05819
 802-748-5141

**BRODIES
 SUGAR BUSH**

SMALL BROTHERS
 EVAPORATORS
 SAP BROS. & OSMONICS R.O.
 U.S. MAPLE TUBING
 SAPSUCKER VACUUM PUMPS
 BACON & SUGARHILL JUGS
 J.G.D. EVAPORATORS
 G.H. GRIMM
 NEW & USED EQUIPMENT

**OTSEGO COUNTY RT 34
 SOUTH VALLEY, N.Y.**

**TEL. (607) 264-3225
 WESTFORD, N.Y. 13488**

table syrups, most all of them cheaper than pure maple syrup, and if consumers prefer the flavor of what we call grade C syrup, let's rename Grade C to something more appealing and sell it to them. Who are we to dictate what the consumer in Alabama or Australia should use for syrup on his pancakes?

C. Vermonters have long been leaders in

producing and marketing maple syrup and we now have the opportunity to help producers expand their markets by offering consumers a Fourth grade of maple syrup for table use. This change should help to keep us on a more competitive

Maple Syrup Cans

*Quality
 Workmanship
 & Design*



*Distinctive
 Attractive
 Eye-appeal*

A nostalgic scene of a West Salisbury, Pa. sugar camp accurately reproduced from a lithograph and manufactured by Davies Can Co. Natural earth tone colors with a black band at the bottom, on high quality tin. Available in gallon, half-gallon on quant sizes for the 1989 season. Wholesale on retail prices.

Beenie Tobin * RD1 Cambridge Springs, PA * (814)398-2985
 your Waterloo representative in Northwestern, Pennsylvania.

BARREL CRADLES for easy & economical emptying of bbls (UPS'able). Free Morse catalogue incl. handtrucks etc. **BBL BUNGS**, 2 inch steel w/gasket .50" ea plus UPS; ¼ inch .25" ea.

**Warren Allen, R.D. Box 254
Castorland, NY 13620 (315-346-6706)**

basis in the marketplace with producers and packers from states which have no grading laws and with Canadian shippers.

I therefore move that the members of this Council, after more than 30 years of discussion, vote in favor of adopting, defining and naming a Fourth table grade of maple syrup that is now designated as Grade C that would be of acceptable quality for table use, this grade to be in addition to the existing grades of A light or Fancy, A Medium and A Dark Amber, this new grade to be called **DARK AMBER UTILITY** rather than Grade B or Grade C, both of which terms denote inferior quality. The dictionary definition of the word **UTILITY** suggests usefulness for more than one purpose and that seems appropriate for this grade.

IN STOCK:
LAMB TUBING SUPPLIES
Electric Tappers
GORDON H. GOWEN
Tamarack Farm
Alstead, N.H. 03602 835-6531

I also move that the Council consider another grade to replace C to be called D or Non-classified for syrups too dark, too thin, too thick or off-flavor that do not qualify as table grade syrups.

For the purpose of establishing new grades and standards, I further move that a committee be formed consisting of the Chairman and Vice-Chairman of this Council, a member of the Vt. Maple Sugar Makers Association, a member of the Council from the Maple Packer/Processor section and a representative of the Vermont Dept. of Agriculture to carry this matter to conclusion for ratification by the Council before the start of the 1989 producing season.

E. Sherburne Doubleday



Maple Products

Maple Supplies

**THE
DAVENPORTS**

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

AUTHORIZED DEALER

GRIMM

**G.H. GRIMM CO., INC.
RUTLAND, VT 05701**

OFFERING YOU

- GH GRIMM evaporators, tanks, etc
- Sugar Hill and other containers
- Lamb and U S Maple Tubing
- All other maple production needs
- Buying all grades of good, new syrup

**COME SEE US
AND
HAVE A SWEET
SUGARING
SEASON**

LETTER TO THE EDITOR

Several note-worthy events have happened during the off season which we feel might be worth mentioning to the readers. In our area of the state more and more people are becoming interested in sapping, syringing and sugaring. Schools have asked us to set up promotional displays on occasion, the Chemung County Extension service asked us to promote Maple Sugaring at the county fair, and we were honored by a tour of our sugarbush and sugarhouse by a group of 57 from the **Society of American Foresters**, who were having a convention the week of October 16th in Rochester. They were from as far away as Alaska, California and Florida. After the tour we all enjoyed coffee, Maple-peanut butter cookies

and everyone tasted real maple syrup for the first time. They purchased all the canned syrup we had, and then we took orders to ship it all over the country. We didn't expect all of that, but it turned out to be a good promotion for all of us in the maple production business. We'd like to thank them publicly for visiting us.

All this brings me to another subject which is, **Arthur Merle**, our fearless friendly leader. On many occasions on short notice he has sent us piles of promotional materials to use as hand outs and sell as promotional items, and has done so with very little notice. He seems to always have time for a friendly chat and anything else he can offer along the way. This is a salute to him for making things easier for us.

Len & Bev Davenport

MAPLE HILL FARMS

- Small Brothers Evaporators
- R.O. Machines
- "Maple Experts" Year round Tubing
- Kress Jugs-colors available
- Lamb Tubing, U.S. Maple Tubing
- Bacon Jugs
- Sugar Molds and Steel Drums
- Good Used Equipment Available
- PIGGY BACK pans
- THUNDERBOLT ARCHES
- WE BUY MAPLE SYRUP

WE HAVE A USED, 5 x 14 LEADER EVAPORATOR FOR SALE COMPLETE WITH TIN PANS AND FIRE BRICK. VERY GOOD CONDITION.

CALL TODAY FOR A LOW PRICE QUOTE.

CALL TOLL FREE 1-800-543-5379

Victor E. Putnam
Maple Hill Farms
R.D. #1
Cobleskill, NY 12043

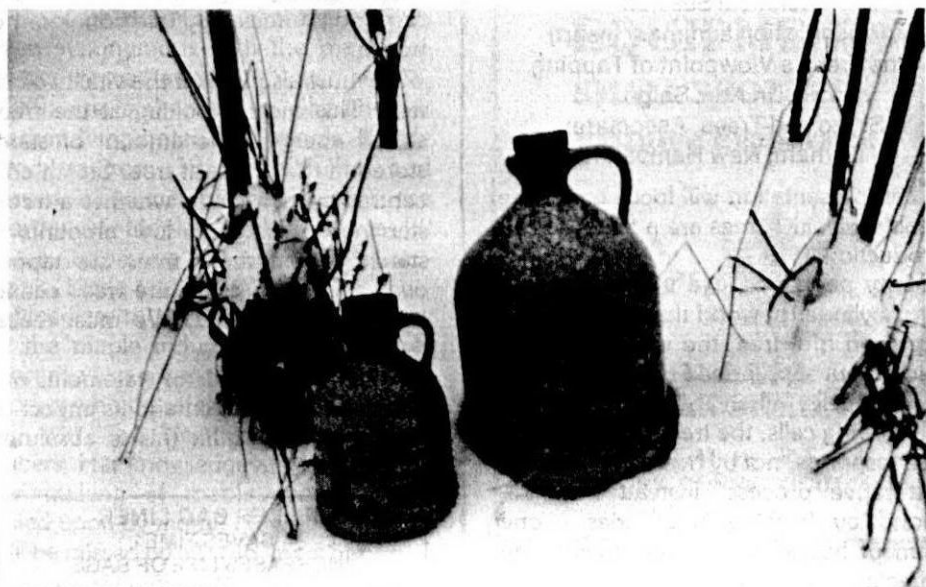
Telephone:
518-234-4726

FOR SALE

- 4 x 14, steam hood & preheater.
- 2 - 8 gph oil burners.
- YSI Thermistemp temperature controller w/probe.
- 50 gal. insulated canning tank.
- 30 gal. round prefilter.
- 3 Hauling outfits:
 - 6 bbl. on 2 wheel trailer,
 - 7 bbl. on 2 wheel trailer,
 - 15 bbl. on 2 12 x 38 tires w/hyd. water pump.
- 1 - 20 bbl. holding tank.
- 2 - 25 bbl. holding tanks.
- 800 Soule & Warner spouts.
- 500 Vermont spouts.
- 250-16 qt. Leader & Wheeling sap buckets w/covers.
- 600-14 qt. metal sap buckets w/covers
- Bucket washer less motor.
- Pair of ARPS half tracks for utility type tractors.
- DeLaval 75 vacuum pump.
- Single stage sap sucker less motor.
- 250' #8 - triplex aluminum service cable.

Tom Wiant, 8450 Rt. 287
West Liberty, Ohio 43357
513-747-3572 after 7:30 pm

"The Plastic Bottle People"



Our Distinctive Shape
in Bennington Gray and Almond...
in 6 Sizes

sugarhill

MAPLE CONTAINERS

Main Street, Sunderland, MA 01375

"SEE YOUR DEALER"

OR CALL

KATE—(413) 665-8102

RUSS — (413) 625-2866

NORTH AMERICAN MAPLE SYRUP COUNCIL

Technical Session

(Presentation summary insert)

The Trees's Viewpoint of Tapping

By Dr. Alex Shigo

Shigo and Trees, Associates
Durham, New Hampshire

This presentation will focus upon tree health. Healthy trees are a factor in sap production.

Many people believe that trees are a large cylinder of wood that is dead. The sapwood of a tree, the wood that produces your sap, indeed contains billions of living cells. When any injury goes into these living cells, the tree responds. The tree responds, not by healing, which is a restorative process. Instead trees respond by forming boundaries - one form of boundary the tree does is the plugging of vessels.

There are ways you can get sap from the tree without causing serious injury to the tree. There are certain positions on the tree where holes will not cause as much injury as other places on the tree.

THE SYRUP MAKER'S DREAM

 SAP TUBING

SMALL BROS. & GRIMM
EVAPORATORS

SAPSUCKER VACUUM PUMPS

OSMONICS & MEMTEK
R. O. MACHINES

KRESS & SUGARHILL JUGS

DAVIES CANS and MANY

OTHER ITEMS TOO

ORDER NOW AND SAVE!

SCHAMBACH MAPLE, INC.

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

The tree is going to respond by setting up boundaries as a result of injury - holes from tapping. The tree's ability to respond is affected by tree condition, or health.

We must also look at the vitality of the tree. This means looking at the tree's stored energy - the amount of starch stored in the dormant tree. Starch concentrations can tell us whether a tree is starving, existing on low amounts of starch. When these trees are tapped over and over again, the trees cannot maintain themselves. We must realize that trees have limits.

There are all kinds of statements and claims about acid rain and its impact on maple trees. I think this is absolutely questionable.

FILTER BAG LINER

SAVES TIME

INCREASES LIFE OF BAGS

Last winters' fire destroyed everything, but we're still in business and appreciate your patience. Please send samples of material and anticipated needs.

KOPEL, INC.

100 S. Ashland Ave.

Chicago, ILL 60607

(312) 733-0496

THE MAPLE LANE WIND TUNNEL

TAKES 2% COLD SAP TO
4.5% HOT CONCENTRATE

ADDS ON EASILY TO ANY
EXISTING EVAPORATOR

IS EASILY BYPASSED,
CLEANED AND INSTALLED

FOR FREE DETAILS

Call: (315) 336-5768 Or Write:

Bill VonMatt

8744 W. Thomas Road

Box 630 RD 3

Rome, NY 13440

Also:

Sap Level Alarm\$75.00

Tubing Tool\$75.00

A TRIBUTE TO MRS. FLORENCE RUNNING

Florence Running, whose name has been synonymous with the maple industry, passed away on November 13, 1988, after a short illness. She and her husband operated Running's Maple Products from 1961-1980. She had served as secretary-treasurer for the Northwest Maple Producers for 20 years. Surviving are her three sons - Louis, Merle and Gerald.

Needless to say, her devoted service to the maple industry will be missed. Florence was a very willing, enthusiastic worker who donated many hours working with the Northwest Maple Producers. Her knowledge and expertise in the making of maple products was relied upon by many. Florence Running will be missed by all who knew her.

By Joseph S. Beard
County Agent

MAPLE SYRUP EQUIPMENT SMALL BROTHERS Lightning Evaporators

U.S.
MAPLE



WOODBURY
SUGAR SHED

41 Washington Rd.
WOODBURY, CONNECTICUT 06798
203-263-4550

KRESS

 originator of the
packaging alternative...

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

**CUSTOM ARTWORK is a specialty
at KRESS CREATIONS.**

Let the artistry of Elmer Kress show off your maple products.
Our jugs are available in 3 oz. 1/2 pint, pint, quart, 1/2 gallon & 3 quart sizes.

KRESS
CREATIONS, INC.

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

*SPRING's Just Around
the Corner
and*

JOHN'S DEALING

**We carry equipment
made by:**

**G.H. GRIMM
SMALL BROS.
US MAPLE
SUGARHILL
& others**

**BULK SYRUP
We buy & sell**

607-656-4058

**Hours: Daily 9 - 5
except SUNDAY**

Smada Farms Inc.

Rt. 41 North
HC 75 Box 945
Greene, NY 13778

It's worth it.

To Stop By Bascom's...

We have an incredibly large inventory to choose from right here at the Sugar House showroom. And although we are a little off the beaten path you won't be disappointed that you took the time to stop by.

To Call Bascom's Today...

We always have personnel on the premises to take your mail order or give you expert technical information. We ship UPS daily from our large inventory.

Just look what's in stock...

- EVAPORATORS
- GATHERING & STORAGE TANKS
- FILTERING EQUIPMENT
- ACCESSORIES
- US MAPLE TUBING
- BUCKETS
- SUGARHILL JUGS
- SYRUP CANS & GLASS BOTTLES
- DRUMS
- REVERSE OSMOSIS—OSMONICS SPRINGTECH AND SAP BROTHER
- PLUS MANY USED PIECES OF EQUIPMENT



*Free Catalogs Available
OPEN MON.-FRI. 7:30-5:00
SAT. 8:00-12:00*



Maple Syrup:
*Bulk syrup for sale
Immediate pricing or
future contracts*

Bascom's Sugar House Inc.

RR 1, Box 138, Alstead, NH 03602
603/835-6361 or 603/835-2230

U.S. MAPLE, Inc.

Producer owned and operated.



**Sugar makers with extensive tubing experience
concerned about quality and service.**



**Still Doing It
This Way?**

**★ Save labor and increase efficiency with a
modern U.S. Maple tubing system.**

Owner	Bascom's Sugar House - RR 1, Box 138, Alstead, NH 03602	603-835-6361, 835-2230
Owner	Troy Firth - 136 Mechanic St, Spartansburg, PA 16434	814-654-7265
Owner	Maple Syrup Supplies - PO Box 245, Pottersville, MI 48876	517-645-7305
Owner	Mayotte's Maple Products - RD 2, E. Fairfield, VT 05448	802-849-6810
VT	Jack Carpenter - 166 Osgood Hill Rd, Essex Jct., VT 05452	802-878-5998
	Palmer Hunt - Box 304, Rte. 15, Jeffersonville, VT 05464	802-644-5627
	Francis Carlet - E. Peacham, VT 05862	802-592-3336
	Martin Collins - RFD 3, Putney, VT 05346	802-387-5757
	Coombs Maple Products, Inc. - Jacksonville, VT 05342	802-368-7506
	Nate Danforth - County Rd, Montpelier, VT 05602	802-229-9536
	Hilton Foote - Cornwall Cider Mill Rd, Middlebury, VT 05763	802-462-2472
	Raymond Kinney - HC Box 230, E. Berkshire, VT 05443	802-933-4627
	Andy Messier - Box 337, Hardwick, VT 05843	802-472-5973
	Bill Moore - Morgan, VT 05853	802-895-2764
	Peter Purington - RD 1, Box 1900, Richmond, VT 05477	802-434-4385
	Doug Rose, Green Mt. Sugar House, Ludlow, VT 05149	802-228-7151
NH	David Douglass - Center Conway, NH 03813	603-447-5120
	Bill Nichols - Nichols Hardware, Lyme, NH 03768	603-795-2214
	Richard Moore - Sunnyside Maples, RD 8, Concord, NH 03301	603-267-8217
	Frank Owen - Colebrook, NH 03576	603-237-4432
MA	Jeff Mason - Red Bucket Sugar House, Kinne Brook Rd., Worthington, MA 01098	413-238-7710
	Will Shattuck - Devon Lane Farm, Belchertown, MA 01007	413-323-6607
CT	Louis Berecz - 41 Washington Rd., Woodbury, CT 06798	203-263-3996
	Lamothe's Sugar House, 89 Stone Rd., Burlington, CT 06013	203-582-6135
ME	Smith's Maple Products - 36 Middle St., Skowhegan, ME 04976	207-474-3380
	Raymond Titcomb - Maine Maple Products, Farmington, ME 04938	207-778-3803
NY	Warren Allen - RD Box 254, Castorland, NY 13620	315-346-6706
	David Baitscholts - Box 107, Rensselaerville, NY 12147	518-797-3402
	Frank Brodie - County Rt. 34, Westford, NY 13488	607-264-3225
	William Campbell - PO Box 129, Smyrna, NY 13464	607-627-6653
	The Davenport's - 228A Brink Rd., Van Etten, NY 14899	607-589-6626
	T.B. Hobbs & Son - Ellenburg Center, NY 12934	518-594-3869
	Jeff Howe - RD 2, Ft. Ann, NY 12827	518-634-5317
	Charles Metzger - Crane Mt. Maple Products, Box 34, Warrensburg, NY 12885	518-623-2226
	David Nascimbeni - Glen Durham Sugar House, Cairo, NY 12413	518-622-6978
	Victor Putnam - RD 1, Cobleskill, NY 12043	518-234-4726, 234-4858
	Randy Sprague - 51 Maple Ave., Portville, NY 14770	716-933-6637
	Todd's Sugarhouse - Rt. 1, Box 470, Norwood, NY 13668	315-353-2808
PA	Dale Jeffrey - W. Salisbury, PA 15565	814-662-2904
	Lawrence Roloson - Rt. 6, Troy, PA 16947	717-297-2791, 297-2033
	Ivan Puffenberger - Star Rt B, Box 70, Blue Grass, VA 24413	
MI	Dodd's Sugarshack - 1654 Dodd Rd., Niles, MI 49120	616-683-3283
	Elm River Sugarbush - Ted Johnson, Rt. 1, Box 104, Toivola, MI 49665	906-288-3434
OH	David Stump - New Washington, OH 44854	419-492-2731
WI	Jeff Nordby - Prairie Farm, WI 54762	715-455-1529
	Joe Polak, Rt. 2, Merrill, WI 54425	715-536-7251
	Scott Wood, RT 1, Spring Valley WI 54767	715-772-4656

*it
boils down
to one
thing...*



MAPLE IN **METAL**

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

- FOR CANS
- CARTONS
- SHIPPERS
- STATE LABELS

See Your Dealer or Contact Us

•
Dealer Inquiries Invited

MAPLE SUPPLIES COMPANY

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

MAPLE INDUSTRY CONSULTANT

(603) 286-3163

BEAN HILL FOREST SERVICES

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

JOHN A. CONDE
FORESTER

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

P. STRANSKY EQUIPMENT INC.

COLLINGWOOD ONT. CANADA L9Y 3Z4

PLASTIC JUG C C (CANADIAN CROCKS)

ON THE MARKET SINCE 1978

3.4 Fl. oz., 8, 12, 16, 32, & 64 Fl. oz. U.S. sizes



(705) 445-6871

Send \$5.00 for samples

DISTRIBUTOR, DEALER & RETAIL INQUIRIES INVITED.



BLACK MAINLINE
with **WHITE EXTERIOR**

DURABILITY OF BLACK
HEAT REFLECTION OF WHITE
LESS BACTERIAL SPOILAGE
BLACK STRIPE-for quick thawing
SAME PRICE AS BLACK

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

MAPLE EXPERTS TUBING

DISTRIBUTED BY
SMALL BROTHERS, U.S.A., INC.

• *Guaranteed against manufacturer's defects* •

Fittings and Tubing in translucent natural forest green to blend with the environment, promote quick thawing and control bacterial growth in sap.



Side clip for ease in rolling up your lines



Long tapered plug for secure fit

Nail hole for year round installations

Ultra sharp fitting ribs spaced for super grip

VACUUM TIGHT FITTINGS
Compatible with other brands

802/868-3188

SMALL BROTHERS USA — RT. 78E — PO BOX 714 — SWANTON, VT 05488

TAP ROOTS

Maple Sugar Cakes

First, check your thermometer. Since thermometers vary considerably, you must check the boiling point of water. Boil some water vigorously in a small container with the thermometer in it. Water will seldom boil at 212° like the book says. It may be as low as 205°. Regardless of what your thermometer reads use that as a base.

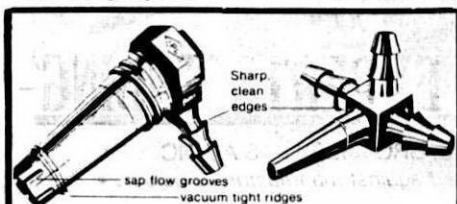
Use a good grade of syrup. It doesn't have to be light amber. A medium amber syrup in the upper half of the grade variation will serve very nicely. If you want a fine grained, fondant type of cake, it will be very light colored. If you make a coarse grained, old fashioned type cake sugar, it still won't be too dark. I don't recommend using dark syrup. Besides making black sugar, it could have a high invert sugar content that will cause all kinds of trouble. You can't make a silk purse out of a sow's ear, nor can you make a light sugar out of dark syrup.

Make a small batch at a time. A quart of syrup in a 4 quart sauce pan is probably all you can handle at a time especially if the sugar is of the fondant type. It sets up faster than coarse grained sugar.

Boil the syrup to 32° above the boiling point of water. (If water boils at 210°, boil syrup to 242°.) You may want to increase or decrease this temperature after a few batches, but this is a good place to start. A streak of butter around the inside of the pan an inch below the top will help keep it in the pot.

For coarse grained, old fashioned sugar, stir as soon as it has boiled enough. Stir slowly until it starts to turn a bit white and quickly pour or dip it into the molds. Rubber molds are best. Tin molds must be greased with butter. It will take about an hour before it is set enough to unmold. Hard sugar should be air dried at least over night before packaging.

For fine grained sugar, when syrup is done (we use the same temperature as for coarse grained, hard sugar. The cooling process makes the difference) set the pan in a large pan of cold water to cool it quickly. Leave the thermometer in it and cool to 200°, but do not agitate the syrup at all while it is cooling. (You may want to cool more or less but remember how you do it and when you find a procedure and temperature that works best for you, stick to it.) Start stirring but don't "whip" it. This just puts air in it, makes it foamy and doesn't help a bit. Don't use your electric mixer, you'll probably burn up the motor. Just keep it moving as long as you dare. You'll have to put it in the molds very quickly. The cooler the syrup is and the longer you stir, the finer the sugar will be, but it will also set up faster. This sugar can be unmolded in just a few minutes but let it dry some before you package it.



**GET MORE SAP
PER TAP WITH THE**



VACUUM SYSTEM

**YEAR AFTER YEAR ALL OVER THE
MAPLE REGION THE IPL SYSTEM
HELPS PRODUCERS GET HIGH YIELDS.**

1988 PRODUCTION

Ohio	Dillis	5200 Taps	2100 Gal
Penn	Pflasterer	800 Taps	320 Gal
N.Y.	Nile Bros.	3000 Taps	1100 Gal.
VT	Folino	2600 Taps	1000 Gal.
Minn	Wesley	2400 Taps	1100 Gal.

IT'S NOT JUST LUCK!

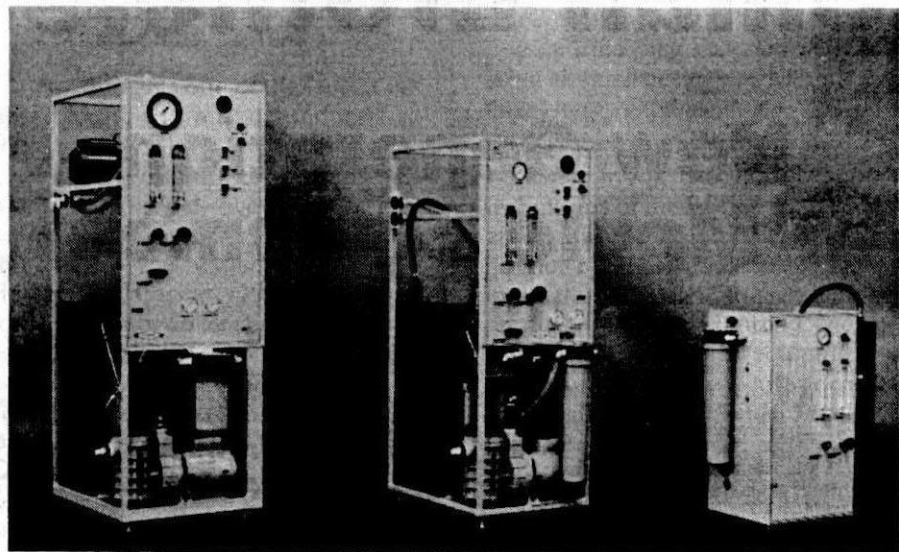
In NY, PA, Ohio, Contact:
SCHAMBACH MAPLE EQUIP.
Frank Schambach
7286 Haven Hollow Rd W Falls NY 13170
716/652-8189

In ME, MA, NH, VT, Contact:
HILLSBORO SUGARWORKS
Dave Folino
30 Pleasant St. Brattle VT 05443
802/453-2489

**MORE SAP PER TAP MEANS A BETTER AND MORE
PREDICTABLE RETURN ON YOUR INVESTMENT**

Have fun and lots of luck.

The Best Hired Hand You'll Ever Have.



Three Solid Applicants From Coster Maple Sap Concentrators

- They work continuously, day and night
- They require little supervision
- They drink a lot but work steadily
- Plenty of references
- More than a decade of experience.

Coster reverse osmosis maple sap concentrators are designed and manufactured to be durable and trouble-free. You'll find them easy to operate, expand and clean. Your sap product will be better and you'll save money with a Coster!

Call the nearest of these distributors for the name and telephone of your Coster dealer.

Hillsboro
Sugar Works
30 Pleasant Street
Bristol, VT 05443
(802) 453-2489

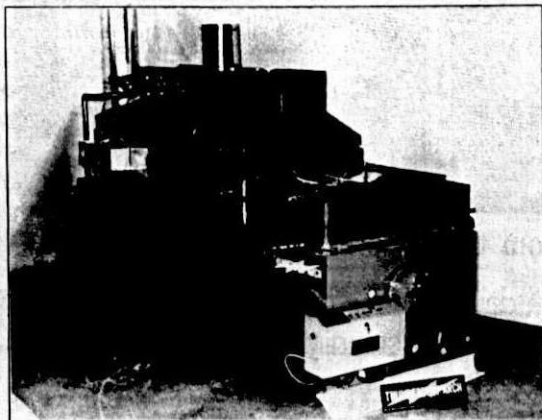
Reynolds
Sugar Bush, Inc.
Route 1
Aniwa, WI 54408
(715) 449-2057
(715) 449-2536

Schambach's
Maple Syrup
Equipment & Supplies
7288 Hayes Hollow Road
West Falls, N.Y. 14170
(716) 652-8189
(716) 652-8220

Coster Engineering • Airport Road • Mankato, MN 56002 • (507) 625-6621

Small Brothers

New Generation of Maple Equipment



40" x 12" set of Lightning Pans with a Preheater Hood mounted on an Oil Fired Thunderbolt Recirculation Arch

**See the
Maple Equipment of
Tomorrow, Today only
at Small Brothers.**

Manufacturers of:

- Traditional Lightning Evaporators
- Thunderbolt Recirculation Arches
- Piggy-Back Pan Evaporation Systems
- Sap Brother Reverse Osmosis Systems
- The HydraClean Tubing Cleaner
- Maple Expert Tubing Systems

Write for your 40 page producer guide
to maple supplies and equipment.

ORDER EARLY!!

Small Brothers U.S.A. inc.

Route 78 East, P.O. Box 714
Swanton, Vermont 05488
802-868-3188

Small Brothers Evaporators- 514-295-2451

INCREASED PROFITS THROUGH 31% REDUCTION IN ENERGY CONSUMPTION

By Dave Donovan and Lewis J. Staats
November 17, 1988

Energy remains one of the largest expenses facing the maple producer. In 1979, when #2 fuel oil cost 49.5 cents/gal, wood cost \$40/cord and LP gas cost 50.5 cents/gal, over 40% of cost of producing maple syrup was directly attributed to the expense of energy (Huyler and Garrett, 1979). In other words, for every dollar spent to produce a gallon of maple syrup, 40 cents was spent on energy.

Today, these expenses have increased, in some cases by as much as 50 to 100%. Number two fuel oil can cost the maple producer 84 cents/gal, wood ranges from \$60 to \$75/std. cord regardless of who cuts it, and LP gas can be as much as \$1.03/gal. Although trustworthy figures on the cost of producing maple syrup are difficult to obtain, it is a safe bet that energy remains

one of the leading expenses. In the state of New York, Cornell University Cooperative Extension in cooperation with the New York State Energy Office have initiated the Small Business Energy Efficiency Program (SBEEP) to assist all small businesses with managing their energy expense.

Success of the SBEEP

Initiated in the 1988 production year, technicians of the SBEEP performed 15 energy surveys of which 11 received efficiency recommendations. In the opinion of the technician, the remaining four producers were maximizing energy efficiency with current equipment and procedures. Implementation of all energy efficiency recommendations would result in an average potential energy savings of \$641/year per producer. This is a reduction in energy costs of over 31%. At \$32/gallon of syrup, it means producing 20 less gallons of syrup per year to obtain the same profits. This would result in six less hours of evaporation at 150 gallons per hour, plus less time collecting, tapping, and

4

Four good reasons to buy your equipment at Sprague's Maple Farms

- 1. Service.** You get what you want when you want it. Technical service available from trained personnel, too.
- 2. Selection.** Our inventory is the largest in the region. Small Brothers/G.H. Grimm evaporators; Lamb, Maple Experts and U.S. Maple tubing; Sugarhill jugs; New England Container cans; rugged polyethylene hauling/storage tanks; Tanaka power products.

- 3. Experience.** We use the products we sell. So we know what we're selling to you.

- 4. Convenience.** We accept all grades of bulk syrup in trade for equipment.

Tap into our experience.
Call or write us today.

Spragues Maple Farms
51 Maple Avenue
Portville, New York 14770-0192
716-933-6637 • 716-933-8505



other labor intensive tasks.
 A sample of the recommendations cited by the certified energy technician are listed below.

Recommendation	Number of Times Recommended	Average Annual Savings	Average One-Time Cost to Implement	Pay Back Period (Yrs.)
Increase Combustion Eff.	8	\$ 155	\$ 53	0.3
Install or Up-grade Current Sap Pre-heater	4	25	66	2.6
Install Piggy-back or Economizer Units	3	1225	7007	5.7
Install Reverse Osmosis Equipment	1	1890	14000	7.4

Recommendation Cost and the Payback Period

Some of the recommendations require a substantial investment to implement and have relatively long pay back periods. This was designed into the program deliberately. Using conservative energy saving estimates and the highest prices for maple production equipment an estimate of the longest payback period can be determined. This calculation process should give the maple producer a conservative estimate of the time an energy improvement modification will take to pay for itself. The amount of savings and length of pay back for an individual operation is

also dependent on the amount of work a producer contributes to the retrofit process, negotiation of the price with the dealer/supplier, and trade-in value of used equipment.

The type of recommendations made is dependent on the size, conditions, marketing techniques, interests, and goals of the producer. For example, the reverse osmosis recommendation was not made unless the producer request specific information on it, the operation meets certain size limitations and energy characteristics (i.e. electric power has to be available), or large savings can be obtained.

Questions About the SBEEP

Many maple producers in New York question the applicability of SBEEP to their operation since they utilize wood as the energy source. The initial energy efficiency recommendations were designed for the producers who used oil, LP gas, or natural gas. Because of the availability of energy efficiency standards, the uniformity of the fuel, available consumption information from the producer, and the ability to control the combustion process it was much less time consuming to develop the SBEEP

American Maple Products

Newport, Vermont 05855

- produces maple syrup,
- Buys bulk Maple Syrup from other producers,
- packs Pure Maple Syrup,
- makes Maple Candies, Maple Sugar and Maple Butter,
- wholesales these products to the retailer
- and supplies leading food manufacturers with Bulk Maple Syrup or Maple Sugar.

CAN WE HELP YOU WITH YOUR MAPLE REQUIREMENTS?

TEL: 802-334-6516

for these producers.

However, in the future, efficiency recommendations for those operations that utilize wood as the fuel source will be developed. The lack of available information may result in some delay, and for accurate application of these recommendations, more complete consumption and production records will have to be kept by the maple producer. In other words, the producer will have to know the amount of wood used to concentrate the maple sap, as well as the cost in **terms of dollars or time required** to prepare the wood for use and labor to handle and concentrate the sap.

Conclusion

Maximizing energy efficiency is one of many aspects of the maple production facility that should be closely managed. Sugar bush management, tree tapping, sap collection techniques, and product marketing procedures should be evaluated carefully to ensure maximum

profits in a healthy and expanding industry.

Anyone interested in receiving an energy efficiency survey, should contact their County Cooperative Extension Association Office. The SBEEP energy technician will schedule the energy survey at your convenience. If you need more information about the SBEEP program and what it can do for you, please feel free to contact Dave Donovan at the Cornell University Department of Natural Resources, Ithaca, NY 14853-3001 - (607) 255-6578.

Huyler, Neil K. and Lawrence D. Garrett. 1979. A Cost Analysis: Processing Maple Syrup Products. Forest Service Research Paper NE-430. USDA Forest Service, NE Forest Experiment Station, Broomall, PA. 6pp.

**DEADLINE
MAY 1st.**

SAP
BERLINER PLASTICS—



TRAP!
INNOVATOR IN MAPLE SUPPLIES

PRICE BREAKTHROUGH

PERMGLASS™ U.S.D.A. MAPLE COLOR COMPARATOR

\$100.00 (U.S.) w/4 Certified Glass STDS
(DEALERS WANTED USA/CANADA)

INCLUDES (1) PYREX SAMPLE CELL

AVAILABLE SOON (PATENT APPLIED FOR)

MAPLETEST 2 (GLASS PANEL) GRADER WITH COLOR-CHEK™ - UNIQUE DESIGN - EASY TO GRADE!

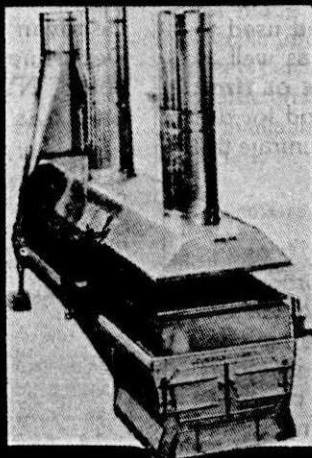
BERLINER PLASTICS • Mike Berliner, Pres.
1973 LAKE AVE. • LAKE LUZERNE, NY 12846 • (518) 696-2478

WHO HAS BUILT THE MOST DROP FLUE EVAPORATORS EVERY YEAR SINCE 1935?

5
Different Models

32
Different Sizes

Oil or wood-
Fired



From 2'x4'
Hobbyist

To 6'x18'
Professional
Model

DOMINION & GRIMM THE INNOVATIVE DROP FLUE EVAPORATOR

- QUEBEC'S BEST SELLING EVAPORATOR
- WELDED FLUE ENDS
- ANGLED FLUE ENDS
- THERMALLY PROTECTED ARCH DOORS
- 22 GAUGE STAINLESS USED THROUGHOUT

OVER 100 YEARS EXPERIENCE SERVING MAPLE PRODUCERS

DOMINION & GRIMM

10" FILTER PRESS . . . \$1750.

FOR MORE INFORMATION CONTACT:

DAVE FOLINO
HILLSBORO SUGARWORKS

30 Pleasant St., Bristol, VT 05443

802/453-2489

4'x12' On Display In Bristol

FRANK SCHAMBACH
SCHAMBACH'S MAPLE EQUIP.

7288 Hayes Hollow Rd.

West Falls, NY 14170

716/652-8189

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 time we burned railroad ties for fuel?" Well, it wuz like this:

When the Beep Beep, Derail and Western Railroad went bankrupt they tore up the rails for scrap but left the ties right where they laid. They said we could have them for hauling them away and since they're all hardwood and pretty old, we figured they'd make good fire wood. We took the fork lift we pile wood with to load them and proceeded to haul them home. We sawed them once in the middle and quartered them with the splitter and had a years supply of fuel piled up in no time.

We noticed they still had a lot of creosote in them and we were afraid we'd have trouble with our tin stacks so we laid up a brick chimney 8 foot in diameter and 60 foot high. Then we moved dome of our 6 x 20 evaporators and piped all ten of them into it.

When we started up everything went real good. The first run was kind of small and only lasted 4 days. Then we had a freeze up for a week before it started to run again.

During the first run the weather was quite cold and I guess the creosote from the ties coated the inside of the stack pretty thick. We got all the evaporators fired up real good and all of a sudden that creosote took off. Boy-oh-boy did it burn. Flame shot up about 100 feet in the air and the bricks in the chimney all turned white hot clear through. About that time Ma looked out of the house and it scared her so she came out and made us shut it down. It sure made a lot of noise for a little while, though.

The next day a man from the D.E.C. called and said we'd have to get a per-

CLASSIFIED

WANTED: Collector seeks to purchase or trade sap spouts both wooden and metal. Also wish to obtain information on various types, origins, manufacture, patents and anecdotes concerning spout production for article on spouts. Ray Richardson, 24 N. Bayard Lane, Mahwah, N.J. 07430. (201) 934-9675

FOR SALE: 6 x 16 Leader, wood fired; 2000 15 qt. Wheeling buckets; 4 x 14 Grimm pans; 42 x 12 Grimm pans; various sizes of used arches, storage tanks, etc. SMADA FARMS, Greene, NY (607) 656-4058

FOR SALE: 2' x 6' copper King evaporator. Complete with new bricks. \$700. (906) 484-3219

FOR SALE: 3' x 8' Grimm/Lightning S.S. Raised flue evaporator, Excellent - pans used 3 yrs. \$1950. firm. 1 - 15 bbl Grimm Gathering tank, good. Leadley's Bush, Box 142, Speculator, NY 12164. (518) 548-7093

FOR SALE: 3000 gal. glass lined vacuum tank, 55¢ a gal. SS vacuum tanks 400 through 1300 gal. \$1.00 a gal. 3 milk can vacuum unit \$350.00. Will be buying drum syrup in the spring. Adirondack Maple Farms, Fonda, NY 12068. (518) 853-4022

FOR SALE: Pipe wood racks, hold ¾ full cord. Maple Hill Farms. (800) 543-5379

WANTED: Dealers to sell & service Coster RO's Factory training available. Contact Schambach Maple, Inc. 716-652-8189

mit from the state to operate a solid waste incinerator. We applied, but was told they couldn't issue any more that year. They'd used them all up on the steel and chemical plants. Guess we'll have to go back to burning ordinary wood.

Is anyone interested in buying 160 cords of split ties real cheap?

Your truthful friend
Archie

LEADER EVAPORATOR CO., INC.

All American Quality - Since 1888

Are You Tired of Boiling 1% Sap?

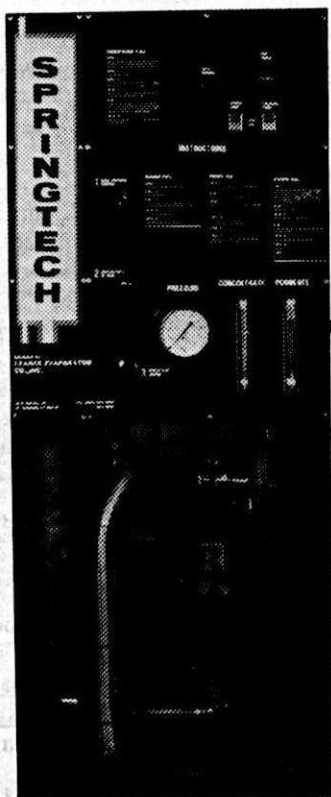
Well you DON'T have to be any more with the
**SPRINGTECH
REVERSE OSMOSIS
MACHINE**

Take out up to
75%
of the water

Cut boiling time
IN HALF

Cut fuel cost
IN HALF

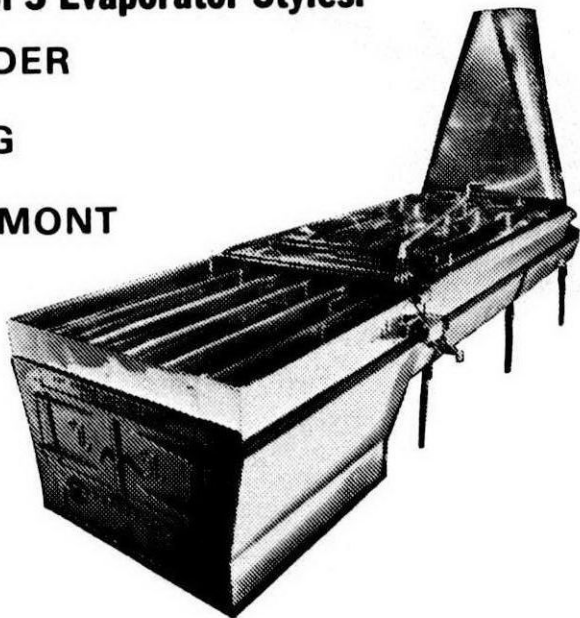
**NOW MANUFACTURED
BY LEADER!**



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

Manufacturers of 3 Evaporator Styles:

- THE LEADER
- THE KING
- THE VERMONT

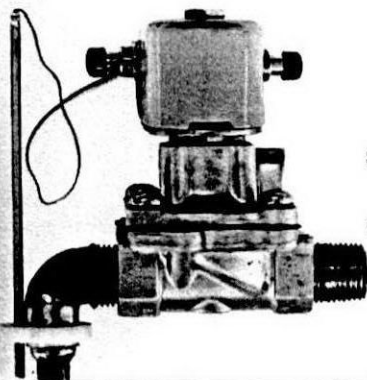


The
Leader
Style

NEW ITEM

FILL-STOP™

*Dispenser
Valve Control*



Adjustable probe fills containers to desired level and shuts off automatically.

Runs on 12 volt battery. (Battery not included.)

One Valve Unit..... 296.00
Two Valve Unit..... 499.00



LAMB *Naturalflow*

The Original & Backbone of Maple Tubing

**33 years of Continual Improvements.
Copied but never duplicated.
*The Product you can Depend on !***

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

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

NATURALFLOW & MAPLEFLOW

Lamb Naturalflow Inc.

Naturally

Robert M. Lamb

P.O. Box 368

Phone (315) 675-3652

Bernhards Bay, NY 13028

Home (315) 675-3559