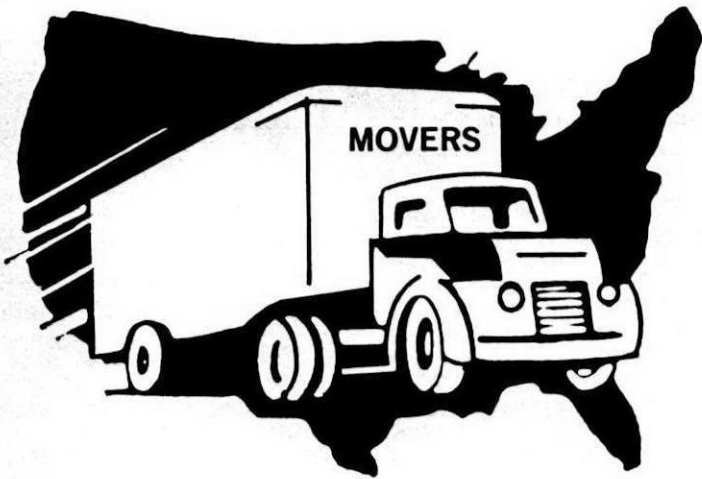




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For Details See Editorial on Page 5

Vol. 2A No. 2

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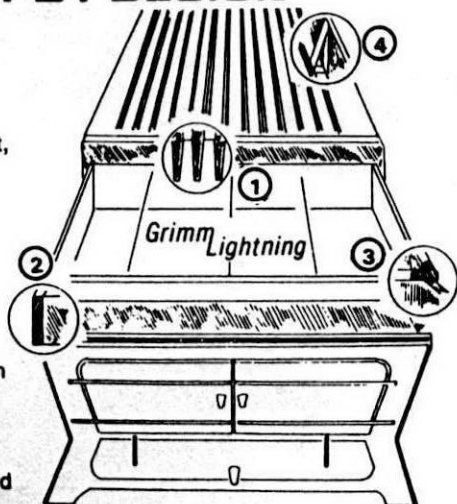
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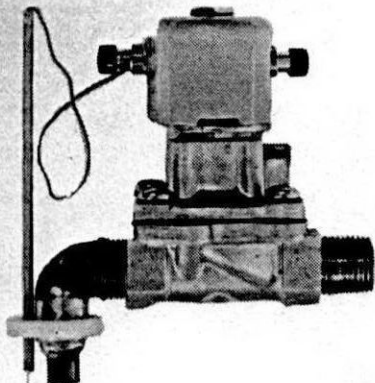
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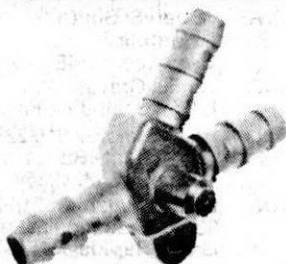
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MAPLE SYRUP DIGEST

Official publication of the
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DIRECTORY

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EDITORIAL

It's amazing how things change. Last October I was anxious to be relieved as Digest Editor. Now, I'm not so sure. I'm certainly going to miss it but I guess that can't be helped.

I'm glad because I know the Digest will be in good hands with Roy Hutchinson, the new Editor. It's in good shape financially, and my health says I must slow down.

Roy and I have agreed that about July 15th will be the best time for the changeover. That will give me time to finish the book work on the June issue and give him some time before the September 1st deadline of the October issue.

Our schedule is quite simple: Everything pertaining to the June issue, advertising payments, etc., should be sent to:

The Maple Syrup Digest
RD 2 Box 126
Bainbridge, NY 13733

This includes association membership lists and subscription payments which I hope will all be complete by that time. Everything pertaining to the October issue should be sent to:

Roy Hutchinson
The Maple Syrup Digest
P.O. Box 240
Canterbury, NH 03224

The deadline for the October issue is September 1st so please don't hold him up.

I hope all of you feel the Maple Syrup Digest has been of at least some help to both you as producers and the maple industry in general. You might even feel lucky to have had the Digest and enjoyed it these past 28 years. I hope you do, but I look at it differently.

I think I'm much more fortunate than all of you because the Digest has enabled me to make more friends than would ever have been possible without it. When I started the Digest in 1962 it was just a job. There were times when the future

looked pretty black but something always happened to brighten up the picture.

Before many years it wasn't just a job anymore but more of an institution - a big family, but while I was part of it, it wasn't just my family. It was all of you:

The Board of Directors of the Council who trusted me possibly a little more than they should have.

The field editors who kept me so well informed.

The folks who did all the research and furnished reports and technical papers. I'd like to mention some names here but I can't for fear of missing someone.

But the most important of all was you - the readers. There were thousands of you who subscribed, year after year, from most of the United States and a big chunk of Canada. If it wasn't for you, there would be no reason to publish anything. I feel you're all my friends, you stood by me faithfully and enriched my life tremendously. I owe you much and you owe me nothing.

The one who should get the credit and has never received it is my dear wife, Mary Lou. When she wasn't actually helping with the Digest, she was keeping records, waiting on customers, making maple products, and more important than all, making a home for me and our family. She did everything to keep our little business going and give me time to do other things like putting out the Digest. She is a real partner. She not only inspires me but is my whole life. She's the one I thank for any success I ever had.

This is my last editorial, but I hope I'll occasionally have a chance to keep in touch with all you folks out there in the maple world.

Treat Roy as you have treated me and I'm sure he'll do a good job for you.

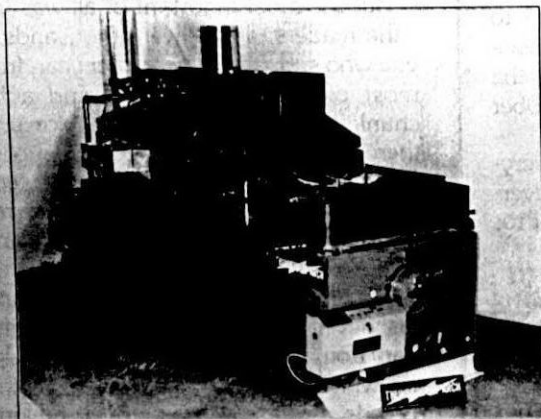
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GREETINGS FROM THE PRESIDENT



The 1990 maple season is now history and I think it left many of us in a state of frustration and disappointment. A mid-summer heat wave in mid March was devastating for many. Many of us should have tapped in mid January and sugared till mid March. May have to re-schedule maple meeting in March or November. Some northern and high elevation producers made good crops of light colored syrup.

At the end of the season it looked like this: Possibly $\frac{2}{3}$ of the U. S. crop Dark Amber or darker. In many areas some very poor flavored dark syrup.

Continued lower bulk prices right across the board, at a time of considerable economic slow down across the entire north east.

Nothing official yet, but rumors of another super crop in Quebec.

This all adds up to the need for strong marketing and promotional strategies on our part. Know where your market pricing needs to be and be sure you are packing a quality flavor product. If you know of anyway N. A. M. S. C. can be of further assistance to you, please contact us. (802) 325-3119

With this issue Lloyd Sipple concludes his editorship and production of the Maple Syrup Digest. Lloyd has done outstanding work and commitment for over 28 years in producing the magazine of the North American Maple Syrup Industry.

He will now be handing the Digest reigns over to Roy Hutchinson. Roy, I don't know if you've ever driven a 20 mule team or not, but it takes some skill. We wish you good luck!

Lloyd, from N.A.M.S.C. and every single sugarmaker in the U. S. and Canada - THANK YOU!

Sincerely, Bill Clark

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PRESS RELEASE

FOR THE JUNE ISSUE - MAPLE SYRUP DIGEST

While maple producers across the northern hemisphere were resting from the toils of the 1990 maple harvest, the Bacon Jug Company was moving across the Connecticut River to a newly constructed facility in Littleton, New Hampshire. It is reported that Bacon's new home will have a more spacious production area, improved loading facilities, better material handling equipment and computerized office support. An unnamed inside source has told us that these improvements are being made in order to better meet the needs of the Maple Industry for the original and widely recognized BACON JUG.



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To our many friends and customers, who have packed syrup in samples of our new **GradeGuard** Jug, please do not get too curious. It will take some time to properly demonstrate that the **GradeGuard** Jug will significantly reduce the darkening of pure maple syrup in a plastic container. In order to help you keep track of time, we will announce the official **GradeGuard Opening and Comparison Day** in the October issue of *The Maple Syrup Digest*.

COMING EVENTS

The ONTARIO SUMMER TOUR will be held near Minden, Ont., July 19 & 20, 1990. See "Ontario News."

The NEW YORK MAPLE TOUR will be near Plattsburg, NY on July 23 & 24. See "New York Maple Tour."

The VERMONT MAPLERAMA will be near St. Albans, VT on July 27 & 28. See "Vermont Maplerama."

The MASSACHUSETTS MAPLE SYRUP PICNIC will be near Ashfield, MA on July 29. See "Massachusetts News."

The PENNSYLVANIA MAPLE TOUR will be sponsored by the Endless Mountain Maple Producers Assoc. on October 5 & 6. For information contact Lawrence Roloson, RD 2, Columbia Crossroads, PA. 16914. Call (717) 297-2791

The WISCONSIN FALL MAPLE TOUR will be Saturday, October 6, 1990. For information contact Juan Reynolds, Sec., Aniwa, WI 54408. Call (715) 449-2057.

The N. A. M. S. C. annual meeting will be held in Batavia, NY, on October 21, 22 & 23, 1990. See "North American Maple Syrup Council" for information.



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ONTARIO NEWS

By Bill Robinson

The Ontario maple syrup season started with some producers in the southwestern part of the province tapping their trees at the end of January. Some of these producers had a good crop of maple syrup made by the third week of March when the heat wave came (high temperatures of 70° for 3-4 days). The warm weather affected the quality of syrup in some of the southern areas with some producers stopping production. The northern part of Ontario did not start until after the warm weather to produce maple syrup. This year was almost the same weather conditions as in 1989 for the northern areas of Ontario. Most producers had an excellent crop of syrup. Nearly all areas had a larger variation of yields from one operation to the next.

The Ontario Maple Syrup Producers Association's Summer tour is being hosted by the Haliburton Maple Syrup Producers Association. Registration begins July 19 from 5:00 - 7:00. We will tour five Maple operations on Friday, Iron Kettle, G. Tyler, Tom Dawson's Winter Green Pancake operation and Dwayne Wruth. The banquet is on Friday night. Saturday's tour includes George Burley's operation and the Haliburton Forest and Wildlife Reserve. Contact Waverly Brook Farm 705-457-2214 or write Haliburton District Maple Syrup Producers, Box 342 Minden, Ontario K0M 2K0 for more information.

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NEW YORK MAPLE TOUR

The 1990 New York State Maple Tour will be held in Clinton County, which is located in northeastern New York, on Monday and Tuesday, July 23 and 24. Clinton County ranks second highest in maple syrup production in New York according to the most recent summary by the New York Crop Reporting Service.

The tour will center around the Plattsburgh area with buses serving for transportation to many excellent maple operations. Tour stops will demonstrate efficient maple sap and syrup production, good maple marketing, sugar bush management, and proper tapping practices.

Pre-registration is essential for scheduling the 1990 NY Maple Tour. A registration fee of \$40 per adult and \$32 for children under 12 years of age provides bus transportation, lunch and banquet on July 23, and refreshment breaks through the tour. A tour schedule describing the stops on the tour, area lodging and campground accommodations, and registration form will follow soon.

For more information please contact:
Ms. Beth Spough
Cornell Cooperative Extension of
Clinton County
Old Courthouse Bldg., Margaret St.
Plattsburgh, NY 12901
Phone: 518/561-7450

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VERMONT MAPLERAMA

Friday, July 27 and
Saturday, July 28

1. Tours of Leader Evaporator Co., Small Bros., and New England Container plants.
2. Visits to some smaller sugar houses and sugar bushes.
3. Educational session - latest technology.
4. An auction of maple antiques, maple equipment, sugar, syrup, etc.
5. Maple syrup contest competition between States and Provinces.
6. Pancake Breakfast (Saturday).
7. Sugarhouse lunch after ride in a horse-drawn wagon.

The Vt. Maplerama is sponsored by the Vt. Maple Sugar Makers Association, the Univ. of Vt. Extension Service, the Vt. Dept. of Forests, Parks, & Recreation, and the Vt. Dept. of Agriculture.

For more information write: Maplerama, UVM Extension Service, 48 Lower Newton St., St. Albans, Vt. 05478; or call the following: Larry Myott, Area Maple Specialist, The Extension Service, UVM, 4A Laurette Drive, Colchester, Vt. 05446, Tel.: (802) 655-4452.

R.T. Foulds, Jr.
Vt. Field Editor

WISCONSIN REPORTS

Maple Syrup, Maple Syrup and Maple Syrup. With another excellent crop harvested, maple consumers are in for another year of delightful maple goodies and plenty to go around. Producers throughout Wisconsin are reporting record breaking yields.

We all know there is a lot of cost in producing a gallon of high quality Maple Syrup - just a reminder to those who may consider lowering prices to clear their inventory. Remember also that the years ahead maybe poor yielding (Some of us old timers know too well how this works)

and a little surplus is insurance and money in the bank. Under careful bottling procedures, syrup will keep indefinitely, I really see no need to panic.

And now a bit of appreciation to our retiring editor. We Maple producers of Wisconsin and the whole Maple World, give you Mr. Lloyd Sipple sole editor of the Maple Digest for so many years, our deepest and most sincere blessings for a long and happy retirement. You have been a very strong and important figure in the Maple Industry. It will be very hard to see you leave us, but we will be looking forward to seeing you and Mrs. Sipple at our annual conventions. Our deepest appreciation and thank you for so many dedicated years of service.

Roland Jorns
Delagate from Wisconsin

MASSACHUSETTS NEWS

This years Massachusetts Maple Summer Picnic will be on July 29, 1990, at:

Tom McCrumm's Southface Farm
Box 31A
Watson Spruce Corner Rd.
Ashfield, MA 01330
(413) 628-3268

Tom and Judy purchased the Old Lesure Farm several years ago and did extensive up-grading of equipment. This should be an informative and interesting tour.

Mary Lou and Lloyd, you both have done a great job with the Digest and I wish you well with your retirement.

Jim Graves

NORTH AMERICAN MAPLE SYRUP COUNCIL

31st - Annual Meeting - 1990

October 21, 22, & 23

Batavia, NY

1. We plan on having an interesting and exciting meeting.
2. If you have not been receiving notices of Council Annual Meetings the last few years, please contact us for notice and agenda this year.
3. If you have never attended and would like to this year, please contact us for notice and agenda.
4. If you are an equipment dealer or manufacturer and have not been receiving notices of Council meetings, please contact us for agenda and notices.

CONTACTS:

Roger C. Sage
4449 Sage Road
Warsaw, NY 14569
716-786-5684

Arthur Merle
1884 Rt. 98
Attica, NY 14011
716-535-7136

5. People who have been attending Council meetings will receive a notice and agenda as usual.

LETTERS TO THE EDITOR

Dear Sir,

I get a great kick out of receiving my copy of the Digest and reading the articles therein, knowing that I may be one of the first commercial producers of Maple Syrup in the Southern hemisphere, in the not-too-distant future.

Your readers may be interested to know that experimental plantations have been on the go here in this district for the past five years and the trees are progressing very well.

The idea of maple syrup being produced in New Zealand was fostered by a N.Z. company involved in forestry, and they procured from the east of the U.S. the best seed available and laid out a nursery in Wanaka, 75 miles from Queenstown. Three years later when the average height of the trees was about 2 feet, interested farmers were invited to contact the company, were given all the information available on the growing of sugar maples, and offered the trees at a nominal cost. Sites were checked out by the company's forestry landscape architect who took on the overseeing of the project, and hole digging commenced on around 25 properties in the Central Otago region of Wanaka, Queenstown, Arrowtown and Glenorchy. Initially only twenty trees each were planted, but then as time, land,

finance and interest increased several larger plantations have been established with several thousand trees

My trees now six years old would average 8ft in height and 1½ inches in diameter at waist height. As most exotic trees in New Zealand grow exceedingly well, it is estimated that these trees could be tapped within ten years from now. The originating company and the largest private planter have both indicated they will establish an evaporating plant which will handle this districts foreseeable production.

In April last year, we were lucky to have a visit by Mr. Peter Garrett, project leader for the Sugar Maple Experimental Station in Vermont, who showed films, inspected many of our plantings, and told us of the North American Maple growers and discussed the potential for New Zealand. We were also treated to some fine cookies, sugar granules, syrup and cream supplied by Mrs. Garrett, and the videos made us realise we are starting right from scratch to enter into an industry which has been going for hundreds of years virtually in North America.

Should any of your readers be coming this way, or wish to correspond, please offer my name and address to contact.

Yours sincerely,
Owen Genty-Nott



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FOR THE MAPLE DIGEST

Chittenden County Vermont Maple Sugarmakers' Assoc. Chair, Arthur Packard, Jr. (right) recently presented University of Vermont Pear Thrips researcher, Dr. Bruce Parker, with stereo microscope equipment valued at \$6800. Also pictured is researcher Margaret Skinner.

The presentation was made at the Annual Meeting of the Association in Essex Junction, VT with more than 100 members in attendance.

The Association, each year, donates to research projects from money they make operating a promotional Sugarhouse at the Champlain Valley Exposition. They also presented a check to the Vermont Maple Promotion Board for \$2000.

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PEAR THRIPS UPDATE ENTOMOLOGY RESEARCH LABORATORY UNIVERSITY OF VERMONT

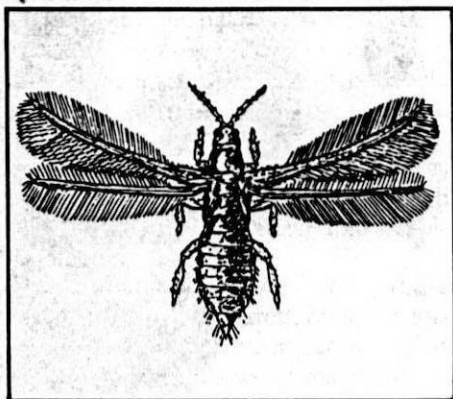
By Bruce L. Parker and
Margaret Skinner

The pear thrips, a tiny insect that feeds in the buds of sugar maple early in the spring, has recently become a serious pest in the Northeast. This insect was first reported causing severe defoliation in Pennsylvania sugarbushes in 1979. In 1985 it came to the attention of scientists in Vermont and a major effort was launched to develop strategies to manage yet another problem facing maple producers. The most severe damage to date occurred in 1988, when sugar maple defoliation throughout the Northeast and Canada totalled over a million acres.

Research on pear thrips in sugarbushes began at the University of Vermont Entomology Laboratory in September, 1988. At the onset, little was known about the biology or sampling methods to use to anticipate or predict infestation levels. Pear thrips spend about ten months of the year in the soil, from mid-June until early April the following year. Soil sampling therefore, is an ideal method to use for monitoring thrips population levels.

To support this research a request was made to the North American Maple Syrup Council for financial assistance. An award was made and work began to develop methods to accurately assess thrips population levels in sugarbush soils. Thrips are extremely small, some only about 1/16 inch in length, and therefore specialized extraction and counting techniques were essential. It was not possible to merely sort through the soil with a probe and make counts with the naked eye. A few methods were

available for other thrips species but most of them were for rather specialized laboratory studies and not useful for our situation.



A simple, relatively cost-effective technique was developed whereby thrips were floated out of the soil. Scientific evaluations of accuracy were made and we determined that population estimates were approximately 85% correct. The sampling procedures and extraction techniques were used in Vermont in over 100 sugarbushes, by University and State of Vermont Forest Protection personnel. About 1000 soil samples were processed and thrips counts made. In 1989, accurate predictions of pear thrips population levels were made and work continues to determine the relationships between numbers of thrips in sugarbush soils and resultant damage to maple trees.

Details of our thrips sampling methods and extraction techniques will be published soon in a scientific journal. The information has been shared with personnel in other states with pear thrips problems. If interested readers want additional information or data it may be obtained by writing the authors at the following address:

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LAZY SUGARMAKERS STACK TOP

Hank Parker

I had the problem that I presume that many of us have had; it's snowing or raining or the weather looks threatening, the fire is still smoldering, and I'd like to cover my stack so that the arch won't be full of ice and snow come morning. Since I am inherently lazy (i.e. I hate to do things the hard way), I rigged up my stack covers so that they are weatherproof and they can still pass the smoke of a smoldering fire and the steam of a cooling pan.

As shown in the drawing, I mounted a cone pipe top on a metal strap and pivoted it with a counterweight so that I can open and close it with a light tug of a string from the ground. I have ganged my steam stack and my smoke stack so that both open and close at the same time with one tug (that's lazy, don't do with 2 tugs what can be done with one!).

After the season is over, I put a tight cover under the cone to keep the bats and birds out. During the season, neither snow nor rain can get in. I don't remove my stack between maple seasons. I do use a rain collar around the outside of the pipe and don't experience enough weathering of the pipe to warrant the wrestling effort to get it off and on each year (I work alone).

A few words of explanation may make the sketch understandable. The unit is

prefabricated to mount on the smoke or steam stack. A band (part C) made of 1/8" by 2 to 3" strapping is clamped around the stack. On it are welded two nuts (part F) 180° apart to hold the swing frame; and a stub bar (part G) that acts as a stop to align the top when in both the vertical and horizontal positions. Two stops (one on each side) might be better for pipes of 20" and larger.

The swing frame (part D) is made of steel strapping of appropriate dimensions. Strapping stock of 1/8" or 3/16" thick material will be adequate for all except the very large stacks. It is bent into a U-shape, with the distance between the legs about an inch more than the outside diameter of the stack. The depth (height) of the U from the holes for the Pivot Bolts (part H) to the top of the U is not less than 75% of the stack diameter to allow room for the U to swing over the stack while swinging from one position to the other. The pivot point of the swing frame should be not less than half of the stack diameter from the top of the stack. The gap between the top of the stack and the bottom of the cone top (part B) is adjustable to your preference. In my opinion it should be low enough to keep wind-driven rain out, and not less than flush (although this design could be used for a cap that came down over the top of the pipe by changing dimensions).

The counterweight (part E) should have its center of gravity on a 45° line from the pivot center as shown and should be of sufficient weight to balance the weight of the whole swinging part when the counterweight is on a horizontal line with the pivot point (half open or half closed position). Such a weight makes the cover easier to open and close, and it tends to latch open and shut. Changing the position of the counterweight can make the latching effect stronger at the expense of ease of operation. (I do wrap the control lines around a cleat to insure that the wind doesn't swing it open when I'm gone.)

The Pivot Bolts (part H) attach the

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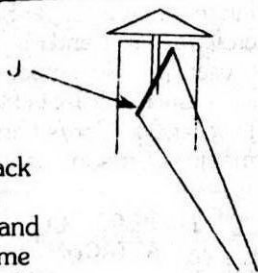
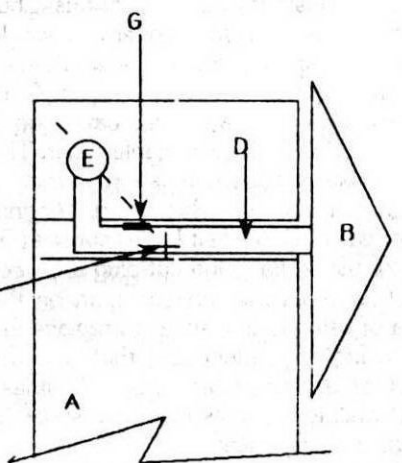
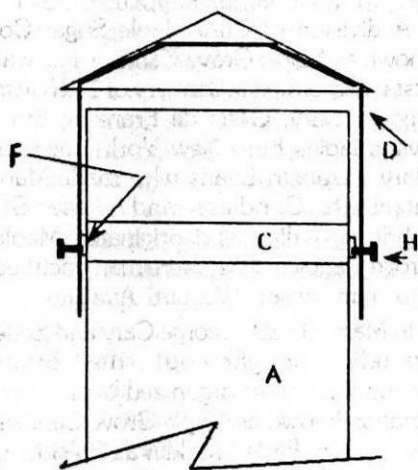
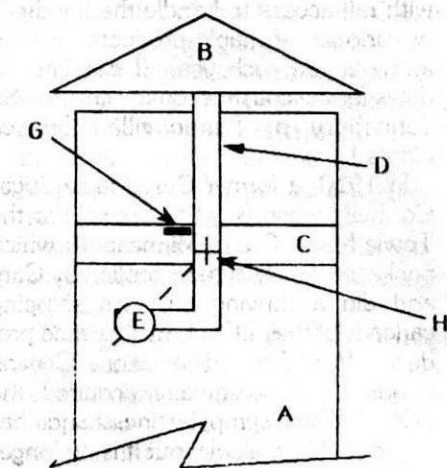
swing frame and cover to the support band (part C).

Depending on the angle at which you plan to pull the control lines, the control arms can be a part of the swing frame or mounted at another angle. The control arm should swing through an arc of 45° beyond to 45° towards the plane of the control lines. Thus if one was pulling on the lines at about 45° below horizontal, the swing frame would be the correct alignment and could be used as the control arm. At a significantly different angle, it would make the closing and opening action easier if the arm was mounted at an angle as described above. I joined my two stacks, which are at different heights, together with a wood axle that joins each

joins each swing cover with a piece of rubber hose for a flexible coupling, and then both operate at the same time with one tug.

I've used mine for half a dozen years and have found no reason to modify them. Several years ago a falling tree hit one of them dead center and bent the sheet metal a bit, so now it's not as pretty as it once was; but it still works. And I don't have to shovel snow out of the arch when the weather changes unexpectedly.

Since this has a patent pending, I hereby give any maple producer a license to use this design for his or her sugar operations.



- A. Smoke Stack
- B. Cone Top
- C. Support Band
- D. Swing Frame
- E. Counterweight
- F. Nuts welded to Band
- G. Swing Frame Stop
- H. Pivot Bolts
- J. Control Arm

Lazy Man's Stack Cover

HIGHLIGHTS IN THE HISTORY OF THE CARY MAPLE SUGAR CO.

by Edward Sherburne Doubleday

George C. Cary, who came to be known as the Maple Sugar King, was born on March 7, 1864 at Fort Fairfield, Maine and eventually settled in St. Johnsbury, Vermont in 1886.

Following his school days he became a salesman for a Maine wholesale grocery firm, and, in his travels, made calls in northern Vermont. He arrived in North Craftsbury on a day when Spring thaws made the roads nearly impassible and so he decided to stay over and leave the following day. Business wasn't very brisk, but he finally found a storekeeper who would give him a grocery order if he would take his payment in maple sugar. Mr. Cary agreed and took an order based on a price of 4½¢ lb. for the maple sugar. The enterprising salesman shortly met a tobacco man from Richmond, Virginia who was buying West Indies sugar at 5¢ lb. for use in flavoring cut-plug tobacco. Mr. Cary sold the tobacco man on the idea of using maple sugar to replace the West Indies product and that was the start of a multi-million dollar business built mainly on sales of maple sugar to tobacco companies.

Unhappily, the Maple Sugar King lost his crown in 1931 and Mr. Cary died later that year on November 21 and was buried in the family lot in Houlton, Maine.

However, Mr. Cary's barter of groceries for maple sugar soon grew to the extent

that, in 1904, the Cary Maple Sugar Co. was organized with Mr. Cary a director and general manager and a Mr. Edward McClellan of Boston as president. In 1908, Mr. Cary was elected president and he continued in that capacity until he resigned in August of 1931 due to ill health.

Under his leadership the company continued to expand until it was considered the leading processor and marketer of maple sugar and maple syrup in the world with St. Johnsbury known as the Maple Sugar Capital of the World.

As the business grew and required more manufacturing and storage space, a four story brick building was constructed off Portland St. in St. Johnsbury with rail access to handle the hundreds of carloads of maple products received and shipped each year. (I can find no dates for the construction of either the St. Johnsbury or Lennoxville, Quebec plants.)

In 1910, a former Cary Maple Sugar Co. building on Bay St. was sold to the Towle Maple Co. of Minneapolis which packaged maple syrup supplied by Cary and did a thriving business shipping carloads of their LOG CABIN Brand product to West Coast destinations. General Foods Corp. eventually acquired the LOG CABIN syrup business and that brand is still available, but it is no longer packed in St. Johnsbury,

A division of Cary Maple Sugar Co. known as Maple Grove Candies, Inc. was first incorporated in January of 1920 with George Cary, Gertrude Franklin, three Evans ladies from New York (one was Mary Elizabeth Evans who made Mary Elizabeth Candies) and three St. Johnsbury ladies who originated Maple Grove Candies. They were manufactured in a mansion on Western Ave.

In March 1929, George Cary and Earle Franklin bought out the other stockholders and organized a new corporation known as Maple Grove Candies Inc. with H. Earle Franklin as President, Gertrude Franklin, Vice President and

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John Rickaby as Treasurer. A fine brick building with an office on the second floor for Mr. Cary was erected on Portland St. in front of the Cary Maple Sugar Co. factory. Both buildings exist today with the Maple Grove Candies plant still in operation.

Maple Grove Candies introduced the cast maple cream candy that was given extended shelf-life by dipping the product into a saturated maple syrup solution containing suspended sugar particles that formed a coating that formed a barrier that slowed the dehydration of the candies thus keeping the centers soft over an extended period.

The Cary Maple Sugar Co. dominated the marketing of maple products during the first third of the Twentieth Century with a syrup buying organization that extended through the principal maple syrup producing regions of Ohio, Pennsylvania, New York, Massachusetts, Vermont and the Province of Quebec, Canada. Railways were the principal means of transport in those days and St. Johnsbury was strategically located at a rail junction as was their plant in Lennoxville, Quebec.

During this period a great deal of maple syrup was manufactured into maple sugar cakes weighing 60 to 70 lbs. and then shipped to tobacco companies for incorporation into tobacco products. Thus, two agricultural products were combined into a consumer product.

By all historical accounts, Mr. Cary became a very wealthy man and acquired 4,000 acres of land in North Danville which he named Highland Farm and where he raised prize-winning milking Shorthorns and oxen that were exhibited at shows throughout the eastern U.S. He also introduced a pipeline system for collecting sap from the maple trees on his farm.

However, in 1931 something went wrong with the Cary Maple Sugar Co. business and in September of that year Mr. Cary filed for bankruptcy listing liabilities to creditors of \$3,221,046 and

assets of \$102,004. On November 21 he died.

A substantial portion of the business had been built upon the sale of the maple sugar to tobacco companies and several million pounds had been manufactured and placed in inventory in the expectation that it would be sold to American Tobacco Co. Apparently this sale did not materialize forcing Mr. Cary onto bankruptcy.

My wife, Olive Jenne Doubleday, recalls that her father, Frank Jenne, was associated with the Cary Maple Sugar Co. at both its Lennoxville and St. Johnsbury plants and that he lost the money that he had invested in the Cary Maple Sugar Co. as a result of the bankruptcy proceedings. Mr. Jenne survived the loss of his investment in that business and formed a new maple business under the name of American Maple Products Corp. in 1935 and, after originally locating in the George H. Soule Co. building in St. Albans, in 1940 leased space from the Canadian Pacific Railway in Newport. American Maple bought this property several years ago and continues to operate a maple syrup processing and packaging business at this location.

During World War II and after, tobacco companies substituted other products for maple sugar because of occasional shortages and increasing costs of that commodity resulting in permanent loss of that market that had proved so lucrative

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to the Cary Maple Sugar Co. for so many years. However, after the War a new market developed for maple sugar as a flavor ingredient for pancake syrups such as LOG CABIN and VERMONT MAID brands. General Foods eventually switched from maple sugar to liquid maple syrup taking delivery in rail tank car lots. By this time, the Cary Maple Sugar Co. was no longer a factor in the bulk maple syrup business which had been operated prior to this period by the Fred Fear Co. of Brooklyn, N.Y. using St. Johnsbury as a receiving and storage depot for maple syrup and eventually selling the business to Doxsee Foods of Baltimore which shortly closed the Cary plant and the Cary Domestic syrup buying operation and purchased their supplies from Quebec. The Cary plant still exists in St. Johnsbury, but is no longer used for the original purpose of processing maple syrup.

Some of the people I knew who were associated with the Cary Maple Sugar Co. and Maple Grove Candies were: An-

drew B. Moore, Edward Boylan, Earle Franklin, Harold Whaley who had joined Maple Grove Candies in 1932 and bought the business in 1953 and operated it for many years after John Rickaby, Rufus Kimball, Augustus Conlin who was with Cary Maple at the time of their bankruptcy and who later was employed by American Maple Products, and Ludger Beaudry, Cary's maple syrup buying agent in Quebec. Mr. Conlin recalls that several million pounds of maple sugar that had been made for American Tobacco in 1930-31 had to be converted back into maple syrup.

Footnotes: George Cary had a son and two daughters. Son, Clinton, was associated with his father in the business until the bankruptcy.

The author joined American Maple Products Corp. in 1946 and is a former president and owner of that company together with his wife, Olive, both of whom reside in Newport. American Maple is now owned and operated by Roger Ames, their son-in-law.



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This material is based on my memory and that of my wife who had met Mr. Cary when she was a young girl, and upon the splendid cooperation of Mrs. Claire Johnson and Mr. Graham Newell, both of St. Johnsbury, who supplied important dates and newspaper clips from the 1931 period reporting the bankruptcy proceedings. Other material was from publications on file at the St. Johnsbury Public Library and a photocopy of an article about George Cary from the 1929 issue of *Vermont Magazine* supplied to me by Fred Laing.

This article is respectfully dedicated to the memory of Fred Laing, Chairman of the History Committee of the Vermont Maple Industry Council, without whose encouragement it would not have gotten done.

Edward S. Doubleday
January 10, 1990



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PEAR THRIPS THREATEN MAPLE SUGAR AND CHERRY WOOD INDUSTRIES

University Park, Pa. -- Pear thrips, no longer content to damage fruit trees, now threaten maple sugar and black cherry wood products industries in the Northeast, Penn State researchers report.

"Primarily an orchard pest that caused defoliation of pear trees, the tiny pear thrips in the past five years have severely attacked sugar maple and other commercially important species, such as black cherry, in Pennsylvania and throughout the Northeast," says James C. Finley, a forest resources extension specialist.

In 1988, 1.3 million acres were defoliated in Pennsylvania, and in 1989, more than 556,000 acres of trees have lost their leaves to the pest.

To prevent further defoliations and resultant economic losses, Penn State researchers are collaborating on a broad study of the insect. The three-year project has received \$285,600 in funding for the first year from the U.S. Forest Service (\$135,600) and the Commonwealth of Pennsylvania (\$150,000).

The objectives are to determine pear thrips biology and behavior in forested areas; to evaluate the effects of the pest's feedings on the physiology, growth and vigor of sugar maple and other trees; and to develop management strategies for controlling the pest in the Northeast.

"We're not sure how serious a problem this is yet, but we believe the potential impact to Pennsylvania from pear thrips damage could be in the hundreds of millions of dollars," Finley adds. "The estimate includes the value of sugar maple and black cherry stumpage in the state. Pennsylvania accounts for 60 percent of the world's commercial supply of black cherry".

Dr. E. Alan Cameron, professor of entomology, says "We will be working as a team to solve an insect problem that

doesn't recognize state boundaries".

Researchers in Vermont have been studying the pear thrips for several years. Cameron notes that Penn State's project will build on Vermont's research, while analyzing what is occurring in Pennsylvania to see if differences in climate and forest conditions affect how the insect behaves.

He is interested in the insect's biology and behavior and is confident that considerable progress can be made in three years to develop control techniques to minimize damage from the pest.

In addition to threatening the maple sugar and wood products industries in Pennsylvania, pear thrips are posing problems for state tourism through the loss of fall foliage and maple sugar festivals, Cameron says. The economic impact of fall foliage festivals is estimated at \$250 million, based on a survey of festivals in 17 counties, he adds.

A coordinated approach is needed to develop a control method for pear thrips, says Larry H. McCormick, associate professor of forest resources.

"The scope of the Penn State project differs from traditional projects in its approach because it combines the expertise of entomologists and foresters," he says.

McCormick will investigate stresses on sugar maples caused by pear thrips. The stress of defoliation could lead to reduced sugar production and possibly the death of the tree. He also will assess the impact of the pest on seed production

and regeneration of trees following defoliation.

First introduced into the United States in the early 1900s, the pear thrips species was discovered in Pennsylvania orchards in 1912. It was not until 1979 that thrips were identified as the cause of widespread defoliations in forests, because the damage they caused is similar to that caused by frost, Finley said.

Studying the insect may be difficult, because it spends up to 10 months a year in the soil. Adult pear thrips emerge from the soil in March and April and migrate to buds, where they feed.

They reproduce asexually. Each adult is capable of producing about 100 eggs, which they lay on buds. The larvae then feed on the foliage for two to three weeks, further injuring the leaves, before falling to the ground and entering the soil.

** db**

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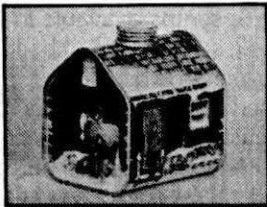
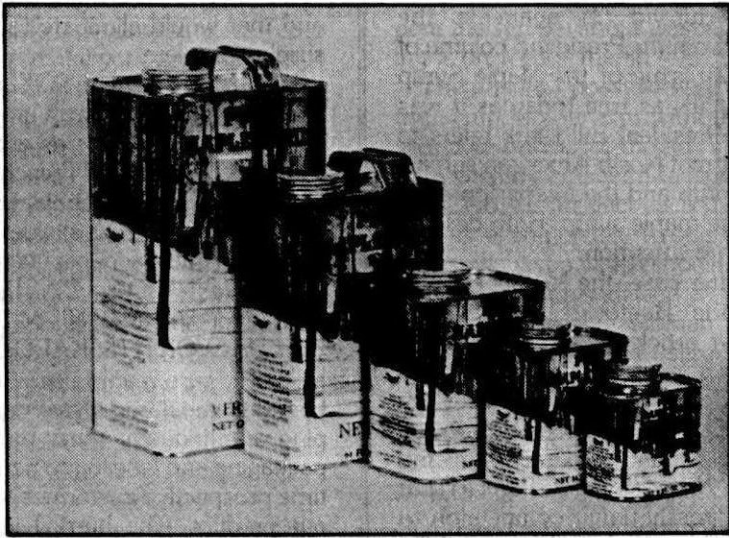
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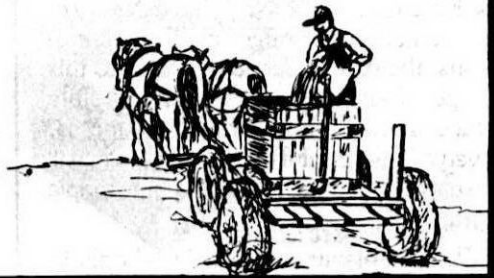


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SOME THOUGHTS ON MARKETING MAPLE SYRUP IN THE 1990's

by Edward Sherburne Doubleday

The old adage that History repeats itself has turned up again in the "Greetings from the President" column of the February issue of the Maple Syrup Digest, and it's as true today as it was yesterday. President Bill Clark refers to both the current North American surplus of maple syrup and the Mississippi peddlers of fake maple syrup. Both deserve the industry's attention.

In the latter case, the March 7, 1982 issue of the Boston Sunday Globe featured an article on the Mississippi maple syrup counterfeiters based on research done by Roger Ames of American Maple Products. This exposure provided the foundation for state and Federal authorities to begin efforts to shut down this grossly unfair competition to the sales of genuine maple syrup. Like bad pennies, imitation maple products keep turning up. This matter needs to be aggressively pursued to protect our industry's reputation.

The other matter of marketing pure maple syrup also needs to be more aggressively addressed by our industry and I'll cite some examples based on my 40 odd years of peddling more than 100 million pounds of maple syrup as past owner of American Maple Products.

For many years I have urged various groups associated with the Vermont maple industry to consider offering consumers a fourth grade of maple syrup to be included in the table syrup category of dark amber color. After months of discussions, the various factions agreed to this proposal and now it is an official state grade known as Vermont Grade B. Everyone is hopeful that this decision will result in increased demand for maple syrup.

Pure maple syrup is produced only in North America and, with a combined

U.S. and Canada population of about 280,000,000 people, our primary market is in our own back yard. If the industry could sell just 25% of these prospective consumers an average of a half-pint (8 fl. oz.) of maple syrup annually, consumption would be 48,125,000 lbs. of product and that would eliminate the industry's surplus problem.

It is estimated that 90% of all retail packages of maple syrup are purchased by consumers for use as a topping for pancakes, waffles and French toast. The consumer has many choices of pancake syrups on the grocer's shelves retailing at 20 to 25% of the price of pure maple syrup. (Examples: LOG CABIN, AUNT JEMIMA, VERMONT MAID, MRS. BUTTERWORTH'S, KARO). In order to sell more pure maple syrup, the world's best and most expensive pancake topping, our industry must have superior packaging and labeling to persuade first-time prospective customers to purchase our product. The hurried supermarket shopper makes a choice from the several pancake syrups available in a matter of seconds, so our product had better stand out in the crowd.

American Maple receives many letters from customers complimenting us on our products, but there are also letters of complaint about the cans used for packaging maple syrup and they all convey the message that they are not USER-FRIENDLY and that it is a problem that ought to be addressed if we are to sell more maple syrup.

The following quotes from customer letters illustrate the can problems:

Example A (from Tucson, Arizona)

"On March 31 while opening a can of your maple syrup, I inserted a knife through the metal stopper (Vermont regulations require a so-called tamper-proof seal) to open it and upon prying the stopper up with a knife it flew off and struck me in the right eye. This caused considerable damage to my eye, medical

costs, and extensive pain and discomfort. My doctor told me I was lucky not to have lost all sight in my right eye.

In my opinion the design of your container, and especially the stopper, is dangerous to your customer in that it sets them up for this type of accident. I feel you have the responsibility to your customers to make your product safer. I personally will discontinue use of your product until its design is corrected." American Maple was fortunate not to have been sued.

Example B (from Norwood, Mass.)

"When I finally got the 8 oz. can of maple syrup opened with an old-fashioned hand can opener, the syrup was delicious. Suggest you include directions for opening the can on the side. Never did figure out how to open the spout so opened the can at the bottom and poured the syrup into a jar."

Example C (from Laguna Niguel, California)

"I have purchased a can of your OLD

COLONY (1 qt. size) for \$11.79 (plus tax) at our local health food store and am very satisfied with the product. HOWEVER, there is a serious defect in your packaging. The can - when opened at the top has too large an opening. Most syrup cans have a small hole so that you can pour the syrup without wasting it by spilling it on top of the lid.

There is NO possible way of pouring the syrup in your can without having a spill-over on top of the lid. This means I am wasting at least a teaspoon of this EXPENSIVE product each time I use it. This is a completely wrong method of packaging syrup which should pour sparingly, not in great deluge.

I am not a wealthy woman and paying almost \$12 for a can of syrup packaged in such a wasteful manner is most distressful to me. Kindly let me know how you plan to address this problem."

Example D (from Princeton, Iowa)

"Purchased Old Colony Pure Maple Syrup several years ago in a 2 Qt. can.

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It now tastes 'tinny'. Should I store this in glass jars after the can has been opened? I have about 1 quart left which I put in a glass jar. I opened the 2 quart can up and the interior has a lot of "rust" spots on it. I should state that I am not using the "tinny" tasting syrup, but I have a new can which I will be opening soon and so must know how to store."

I am not suggesting solutions to these problems which I assume are common to all packagers of maple syrup using cans, but it seems apparent that all members of our industry ought to seek answers now if we are to retain old customers and attract new ones. We can't survive and expand sales without satisfied customers.

We are also aware of the problem of maple syrup darkening in plastic jugs and that solutions may be forthcoming with improvements to the oxygen barrier properties of newer plastics.

If there is agreement that improved maple syrup packaging is needed now, I would hope that state, national and international maple organizations will place a priority on the subject of seeking solutions to improving the packaging of the world's most expensive pancake topping.

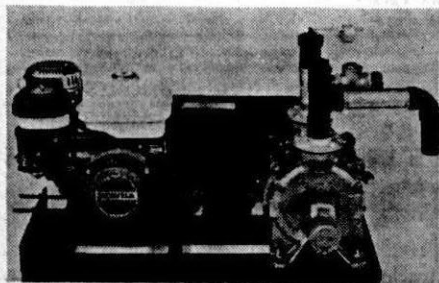
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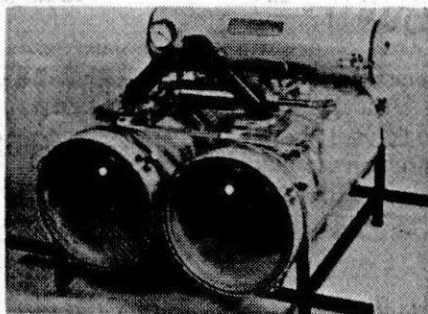
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CAUSE OF MAPLE DIEBACK TAKES NEW TACK

Research points finger at global warming

Just when everyone is getting comfortable with the ideal that acid rain is guilty of killing our maples, here comes a scientist who claims that global warming could be the main culprit.

Dr. Allan Auclair, a scientist with Forestry Canada's Laurentian Forestry Centre in Ste. Foy, Que., doesn't dismiss acid rain as a contributing cause of dieback, but his theory suggests that global warming may present the big picture.

Typically, dieback begins with the leaves turning colour early and falling in August. As the disease continues, twigs and branches of increasing size, particularly in the crown of the tree, begin to die. The question is, why?

When he presented this theory at a recent conference of the International Union of Forestry Research Organization (IUFRO) Dr. Auclair said that the earth's warmer mean temperature leads to greater extremes of weather which can harm trees periodically. He explained that during a prolonged mid-winter thaw the sap rises early; a subsequent and sudden hard freeze can cause permanent damage to the trunk.

The trunk moves water to the crown, but if it is damaged by such a freeze-up, the tree in effect is strangled. Its roots start dying, disease-causing agents

ultimately attack the tree and cause its death.

Dr Auclair developed his theory by analyzing reports on dieback prepared by the Canadian departments of the Environment and Agriculture and 100 years of northern hemisphere data on mean temperatures. The latter show that since 1880 the temperature has risen an average of .6°C or almost 1.2°F.

Temperature change has whiplash effect

There have been three major outbreaks of dieback on hardwoods in Quebec during this century alone: black ash in 1927, yellow birch in 1937 and sugar maple in 1981. Dr. Auclair found that in all three instances the winters were highly unusual with extended mild spells followed by periods of intense cold. "The coincidence was remarkable," he said.

Other scientists and industry experts aren't so sure that global warming is the cause. They claim numerous factors may be at play. Some blame acid rain, others a combination of acid rain and global warming. One thing is certain: it's not a

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simple problem. Compounding this is the fact that some research indicates that the last five years have been the warmest this century.

Sugar maple dieback was most recently noted by foresters and maple-syrup producers in the Eastern Townships of Quebec following the winter of 1980-81.

By the end of the decade, half of Quebec's sugar maple had been affected by dieback and fifteen percent had already died. White ash, beech, linden, yellow birch and red maple are also in danger.

Furthermore, fir, white spruce and hemlock are showing signs of dieback too.

New findings to be unveiled in August

Dr. Auclair will present two new research papers on the impact of global warming on dieback during IUFRO's XIXth World Congress in Montreal next August. The issue has attracted the interest of many of IUFRO's 15,000

members in 105 countries.

"It's important to realize that acid rain and global warming aren't the same thing," said Dr. Auclair. "A simple distinction is that acid-rain gases, which are different from the greenhouse gases, have impact on a region, while greenhouse gases have an impact on the globe."

Not only does dieback occur globally - in Europe it has affected as least 8,000,000 hectares of forest - it is also found in regions with little or no acid rain, such as the south-east coast of Alaska. This lends support to a climate-based theory says Dr. Auclair.

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Since the middle of the XIXth century, carbon dioxide levels have increased by as much 25%. Some scientists predict that the world temperature or temperatures could rise by another centigrade degree before the end of the millenium. Most climatologists agree that global warming will certainly increase.

Fourteen contributing factors

Most experts, including Clarence

Coons, Agroforestry co-ordinator for the Ontario Ministry of Agriculture, in Kemptville, agree that there is no consensus as to the cause or possible cures of dieback.

Mr. Coons, a respected sugar-maple expert, says scientists and industry experts do not know whether man-made influences are causing dieback to occur more frequently and they cannot decide what can be done to control it.

He suggests that fourteen possible factors are contributing to maple decline: aging trees, root, stem and branch defects, drought, insect damage, restricted rooting depth, excessive exposure from blowdown and thinning, winter injury, mechanical damage to bark resulting in decay, overstocking, grazing by livestock, marginal sites, low soil fertility, improper tapping and air pollution.



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"Some believe that maple decline is caused by acid rain or climate change, for example," says Mr. Coons. "I believe that tree health problems often develop in woodlands because of the lack of appropriate action or of forest mismanagement many years previous."

According to him, the forest is one of nature's most complex ecosystems and little is actually known about its natural workings. Even less is known about a forest in a state of stress.

Accumulation of small stresses weakens natural resistance

"Trees, like people, suffer from stress," says Mr. Coons. "Too much of it can reduce their vigour and rate of growth, their value as well as shorten their life span. The textbooks say that sugar maple may live for 300 years. . .Most don't."

"The fact is," he says, the health and longevity of trees are influenced by a great variety of biological and environmental factors which combine to produce conditions either favourable or unfavourable for their survival. Because trees cannot move to escape adverse conditions, these factors are clearly linked and easily combine to produce unfavourable conditions which can lead to maple decline."

The widespread presence of dieback is cause for concern in a country where forestry is the largest industry. Canadian forestry accounts for \$17 billion of net exports annually and employs 300,000 Canadians directly and 5,00,000 indirectly.

More specifically, the sugar maple, unique to North America, is the source of maple syrup and other valuable maple products which are gaining popularity every year. The 1988 Canadian crop was valued at \$98 million, up from \$58 million in 1987 Statistics

Canada figures show that 93 percent of Canadian maple syrup comes from Quebec, the world's maple syrup leader.

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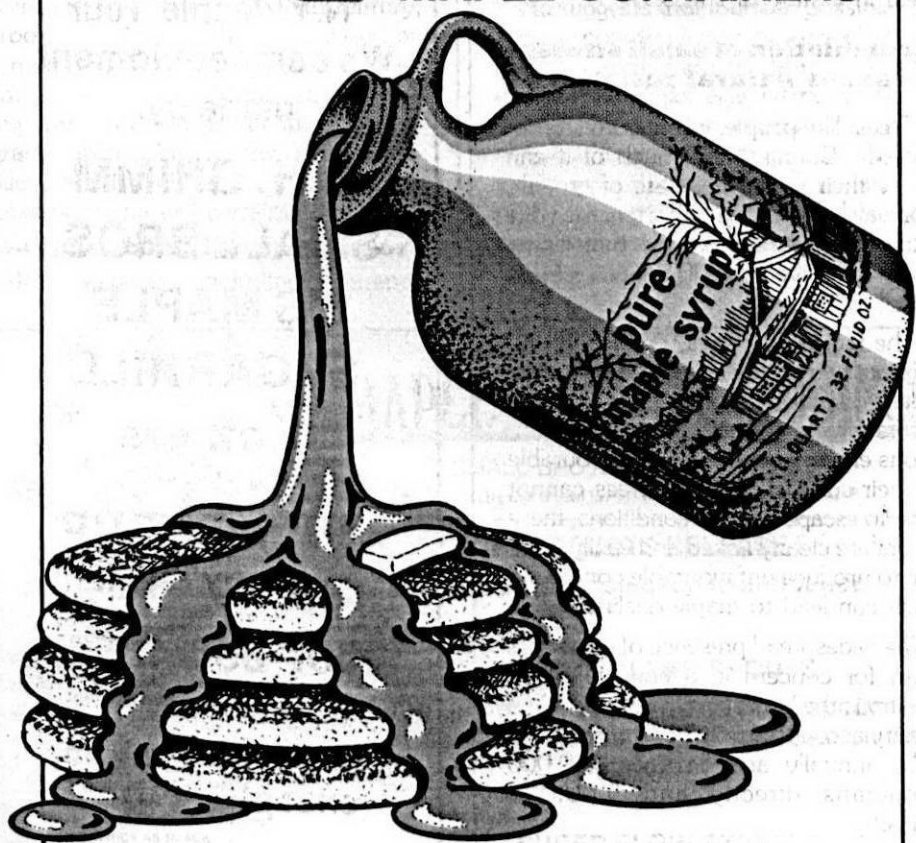
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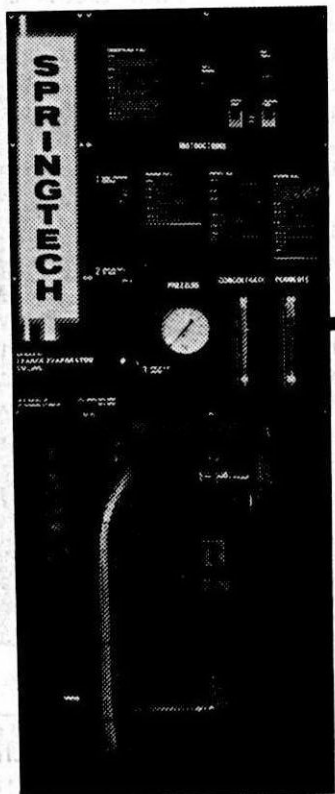
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