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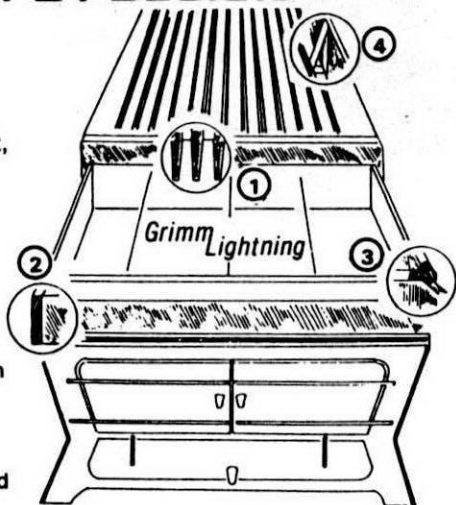
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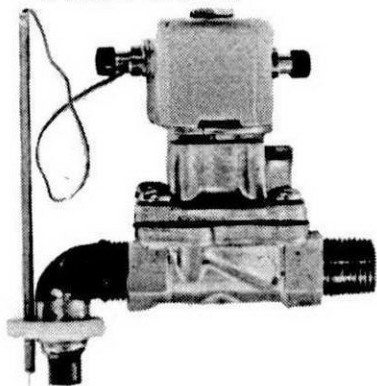
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MAPLE SYRUP DIGEST

Official publication of the
NORTH AMERICAN
MAPLE SYRUP COUNCIL

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A TRIBUTE TO LLOYD SIPPLE

by Roger Sage

Lloyd Sipple gave all his energies to Maple for many years. He edited, published and did all the little things that made the Maple Syrup Digest a successful and useful publication from its inception. He was always well organized, always thinking ahead, always timely with each issue of the Maple Syrup Digest.

Lloyd also managed the New York State Maple Producers Association booth at the New York State Fair for about 32 years. He designed and built the booth at the fair, redesigning it when the fair dictated a change in space. His design of the counters, work benches and tables was such that they were sturdy enough to stand up for 35 plus years, yet could be disassembled in minutes to pile in a pickup truck. He worked hard while at the fair stirring every bath of sugar made, some years as many as 210 gallons of syrup were made into sugar.

Lloyd deserves a solid round of applause for his contributions to the New York State Maple Producers Association, the North American Maple Council and lastly to keeping the Maple Syrup Digest a viable publication through the good and bad times. Thank you Lloyd for all of your dedication to the Maple industry. All your hard work will be missed.

Lloyd will be available for many years in an advisory capacity whenever he is needed.



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GREETINGS FROM THE PRESIDENT



Once again the leaves are turning and we are reminded that another season has passed. Only yesterday it seems we finished sugaring. When was summer?

The October meeting of NAMSC is just around the corner. The folks in New York are planning a bang-up good event and come October 21st I understand the "Red Carpet" will be rolled right to the thru-way exit.

Among items to be considered will be a number of research funding requests from several states, primarily dealing with thrips and with good reason. This little insect continues to hand around and plague the maple industry.

Two excellent maple tours were held in the Champlain Valley this summer, the New York Tour in Clinton County, New York and the Vermont Maplerama in Franklin County, Vermont. I expect there were other good maple events thruout the maple belt as well.

Maple prices in many areas continue to soften feeling the pressure of the 50 million pound crop and surplus in Canada.

This year with the changing seasons has come the change in the editorship of the Maple Syrup Digest. I would very much like to welcome our new editor, Roy Hutchinson of Canterbury, New Hampshire to this important job. Good luck Roy. Lloyd and Roy made the tran-

sition this summer. Roy will need the industry's support and I'm sure he would be most glad to hear from you maple producers with suggestions and ideas for the digest.

We hope Lloyd will be enjoying his retirement and we reconcile with Lloyd in the fact of giving up the Digest is a lot like giving up an old friend. In recognition of Lloyd's long contribution as editor it seems only fitting that we dedicate this issue of the Digest to him. In that vain I'm sure Lloyd would love to receive some letters over the next few months from all you maple folks, telling him just how much you've enjoyed the magazine and its antedotes over the years.

We all hope to see Lloyd and Mary Lou at Batavia, however in any case we say "Thanks" again Lloyd for those years, and "Thanks" to Mary Lou as well.

Sincerely,
Bill Clark, President

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LETTERS TO THE EDITOR

Dear Editor:

After reading the excellent article by Mr. Doubleday on the Marketing of Maple Syrup in the 1990's (June issue) I think that I have some ideas that warrant consideration.

Regarding problems encountered in plastic and metal syrup containers, may I suggest an alternative . . . *Glass!* Glass is clean, inert, attractive, and can be returned, cleaned, and refilled. Most containers that I've seen are rugged and can take abuse. The biggest problem that I've had, as a maple producer, is obtaining them in larger sizes. No more than ten or twelve years ago, I bought some cider in a very attractive 1/2 gallon jug, complete with narrow neck, and finger hole grip. I saved about a dozen of these, but haven't seen them since. They'd make a GREAT syrup container! Quarts could be attractively packaged as well. Why aren't they available from syruping equipment suppliers?

I would prefer glass if given a

choice, as would many of my customers. With plastic, there are concerns of off-gasing and product contamination, syrup darkening over time, toxic pollution (air/land/water) in manufacture, depletion of oil reserves, and, ultimately a disposal problem at the landfill. Metal, from an environmental standpoint, has more going for it, but suffers from design problems, and the problem of rust during storage or use. Glass, on the other hand, attractively displays the product, is easy to use, and the container can be returned, cleaned, repackaged (with a new cap) and thereby win, hands down, as user, producer, and environmentally friendly. The only possible problem, in the largest sizes, could be breakage in use (pre-warming bottles prevents most breakage in packaging).

Let's see more glass containers of pure maple syrup in the '90's. Imitation syrups deserve plastic, pure maple syrup deserves better!

Sincerely,
Bob Meyers

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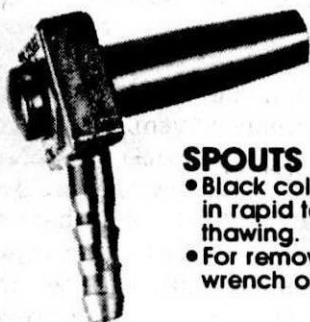
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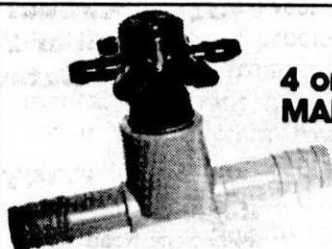
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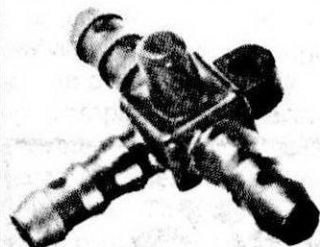


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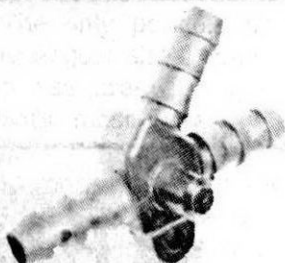
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Well, here it is — Finally! Back in October of last year when I said "Sure, I'll help if you can't find anyone else . . . I knew it would be quite a job and quite a job this first issue has been, but then again . . . the next issue will go smoother. Please bear with me for a few issues and hopefully we'll have a smooth running machine shortly.

For the moment there won't be any major changes in the Digest, but as my feet get wetter and wetter perhaps a few changes may come about.

One of the biggest problems is to get copy. I realize all of you are busy with everyday life, but anytime anyone has anything of interest to contribute please send it to me. Come on Field Editors!

I am trying to keep any mailing changes right up to date but do not hesitate to let me know if a few issues go by and you have not received your copy.

Lloyd has been most helpful during this transition period and even though some of my phone calls were early in the morning and during supper, Lloyd was always there for my questions. I personally wish him the best and I know how dedicated he was to you folks in the maple industry.

I hope to see many of you in Batavia, NY at the end of October. Please feel free to approach me with any ideas you might have to improve the Digest.

Well enough of this, I have to get this to the printers!

Editor

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MARKETING MAPLE SYRUP REQUIRES STRATEGY

*By David W. Taber, John W. Kelley,
and Lewis J. Staats
Department of Natural Resources,
New York State College
of Agriculture and
Life Sciences, Cornell*

Sugar house operators can maximize profits through marketing practices. According to one producer, retail prices varied considerably per fluid ounce in 1988 for the 845 gallons retailed from his northern New York business. Unit price depended on container size, with gallons selling at \$38.00, 1/2 gallons at \$21.25, quarts at \$12.50, pints at \$7.50, and 1/2 pints at \$4.75. Converting these to a per ounce price (or "unit price"), yields the following levels of gross income per ounce:

gallon (128 ounces)	\$.296/ounce
1/2 gallon (64 ounces)	\$.332/ounce
quart (32 ounces)	\$.391/ounce
pint (16 ounces)	\$.469/ounce
1/2 pint (8 ounces)	\$.594/ounce

Based on these values per unit ounce, which size container provided the most income to the maple syrup producer? The answer depends on how many of each size are sold.

For this particular business in this particular year, quarts of syrup returned the greatest gross income: \$12,500 (29.74 percent of total sales dollars). Pint units were next with \$9,000 in sales (21.41 percent of total). Gallon containers brought in \$7,600 (18.8 percent);

half-gallon containers yielded \$7,225 (17.19 percent); and half-pint containers brought \$5,700 (13.56 percent). (Total sales for 845 gallons retailed in the different size "marketing packages" amounted to \$42,025, and this gave an average retail price per gallon of \$49.75 for total sales by all container sizes. Note the price per gallon unit was \$11.75 less, at \$38.00.)

How many containers were needed to package this producer's production for its market? The answer is 200 gallons, 340 half-gallons, 1000 quarts, 1200 pints, and 1200 half-pints.

Retailing maple syrup in a variety of container sizes can be part of a profitable marketing strategy. It's worth keeping track of your sales and maximizing income by meeting consumer needs for different size and price containers of maple syrup. Obviously, if priced appropriately, you may make more money by marketing your crop in small containers. It is important to know your customers and their preferences. In addition, profits may be increased by capturing new market segments through appropriate product packaging.

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A SOIL FUNGUS FOR CONTROL OF PEAR THRIPS

Jeannie Yuill and Bruce L. Parker
Entomology Research Laboratory
University of Vermont

A fungus which infects pear thrips larvae was discovered by entomologists at the University of Vermont while sampling for populations of the insect in the soil. This fungus occurs throughout Vermont, and its potential for controlling pear thrips will be determined.

The nature of the fungus as a lethal agent to insects has been long known, and was first recorded in 1961 attacking a scale insect in India. Since then it has been found to cause infection in many insects including white flies, aphids, beetles and other thrips species. The range of the fungus is worldwide, from the tropics to the tundra.

The fungus is believed to infect pear thrips larvae in the soil, at a time when its specific growth requirements are favorable. These include temperatures between 20-25°C and relative humidity close to 100%. Once the fungus is actively growing it can penetrate the insects body and multiply rapidly inside, causing death in as little as 24 hours. Symptoms of infected pear thrips larvae include mummification and a pink discoloration.

As a result of the overwhelming defoliation of sugar maple by pear thrips in 1988, entomologists at the University of Vermont started to monitor thrips populations throughout the state. During this process it was found that in certain

sugarbushes, high percentages of pear thrips larvae were pink instead of their normal white color. These larvae were cultured on agar, and the disease causing agent was identified as *Verticillium lecanii*. From the 1988 season the percentages of pink larvae from the Northern, Central and Southern sections of the state were often 12 percent.

A follow-up study was conducted in 1989 in which symptomatic pear thrips larvae throughout Vermont were cultured and identified. It was found that of all diseased larvae cultured 80 percent were infected with *V. lecanii*. Also, as in 1988, the highest density of diseased larvae was in the southern section of Vermont.

The fungus is cultured and formulated in England and the Netherlands as a biological agent against glasshouse pests such as white flies and aphids. In the moist, humid glasshouse environment it is an effective control agent. Its potential for use in a forest environment is presently being investigated at the University of Vermont. Researchers feel optimistic that under favorable conditions this fungus will be a useful control for pear thrips.

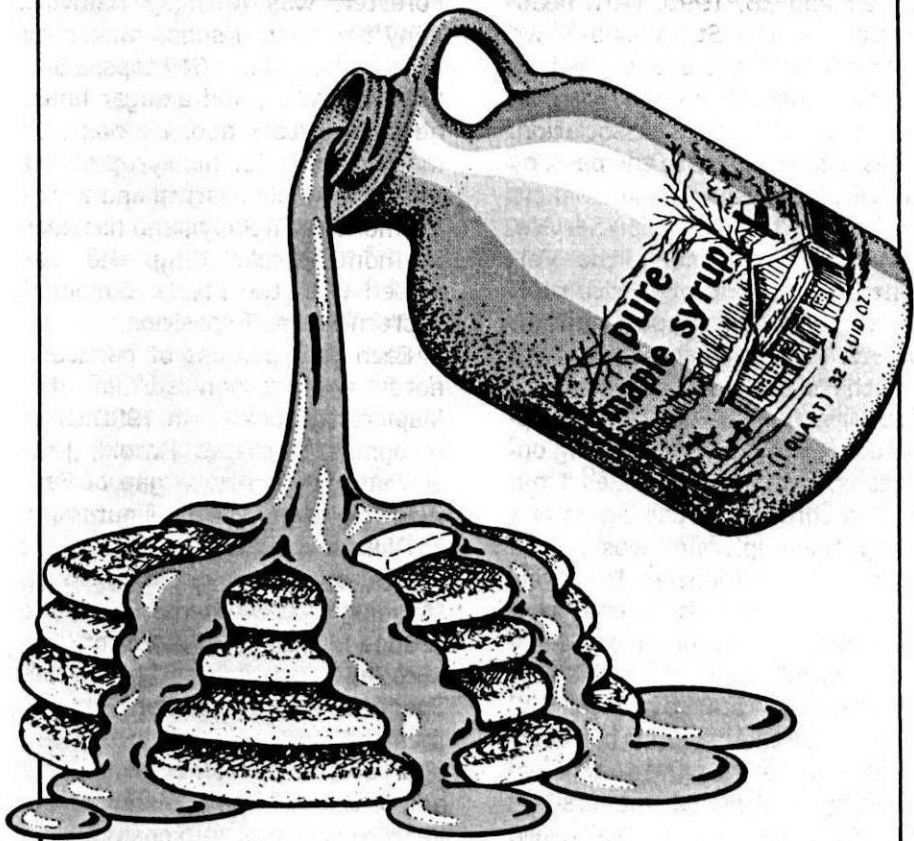
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VERMONT MAPLERAMA

HELD

The Vermont Maplerama, a statewide educational event for sugar makers, was held for the 25th year in Franklin County on July 27 and 28, 1990. With headquarters at the St. Albans Town Central School, the event was hosted by leaders from the Franklin County Sugar Makers' Association. It was sponsored, as in the past, by the Vermont Maple Sugar Makers Association, the Extension Service, University of Vermont, the Vermont Department of Agriculture, and the Vermont Department of Forests, Parks, & Recreation.

With the objective the education of sugar makers by giving them opportunities to visit outstanding operations, including activities from tapping through to packaging and selling, the Maplerama was limited originally to Vermonters. However, in recent years producers from other states and provinces have been invited; and during the last two years over 300 have attended.

A part of the program has been an award to recognize achievements by young sugar makers less than 35 years of age. The award was named the Ray Foulds Award, as a memorial to Ray Foulds, Extension Forester at UVM from 1948 to 1980. Ray helped to organize and operate the Maplerama during many years. In 1990 those competing for the award included Tom and Cecile Branon of Fairfield, Jeff Corey of Fairfield, Anthony Rain-

ville of Franklin, and Rick Mayotte of Fletcher. The winner, selected by a team of 5 judges headed by James Tessmann, Franklin County Forester, was Anthony Rainville. Tony has been a sugar maker for four years, and has 617 taps, a 3' x 10' evaporator, and a sugar house built two years ago. He has won many awards for his syrup at the Vermont Maple Festival and at the Vermont Farm Show, and has been Vermont Maple King. He has helped with the Maple Exhibit at Eastern States Exposition.

Each year persons of particular note are recognized in the Maplerama Booklet. In 1990 those recognized included Harold, Robert, and Francis Howrigan of Fairfield (for many years of outstanding achievement); and Everett Willard of Montpelier, for his outstanding achievements as State Grange Master, as Director of Markets and Agricultural Marketing Specialist for the Vermont Department of Agriculture, and as Manager of the Vermont Farm Show and of the Vermont Building at the Eastern States Exposition in Springfield, Massachusetts.

Stops made by the Maplerama tour group, included the sugar bush of J. Douglas and Nellie Webb and Family in Fairfax. The sugar bush is part of a large dairy farm. (185 head, with 120 cows). They have 8,500 taps (3,500 buckets and 5,000 on tubing).

A second stop was the sugar bush of David Mayotte in Fletcher. With the help of his son Rick and other family members he milks 70 cows and taps 500 trees of his own. He also buys sap from 5,000 taps. He has a modern reverse osmosis system, and underground storage for sap, as well as treatment with UV lights. In an average year he makes 2,600 to 2,700 gallons of syrup, all of it run through filter presses. He also makes a special maple jelly.

Third stop was a Maurice "Buster" Tiffany's farm in Fairfield. This was another large family maple operation, with 14,000 taps and reverse osmosis. He boils sap in a 5' x 16' evaporator with copper pans. For fuel he uses wood. He is a co-operator with the Pear Thrips spray research program.

The lunch stop was at the Roger Reed sugar bush in Sheldon. Here the trees appeared to be in particularly good health. Participants had rides to the lunch area in horse-drawn wagons.

A final stop on the first day was at the manufacturing plant of Leader Evaporator Company in St. Albans. Here the manufacture of evaporators was demonstrated, including quality closure for ends and partitions of pans. Sizes are from 2' x 3' to 6' x 10'.

At the banquet awards were presented.

A 1990 Maplerama event participated in by many was an International Maple Syrup Contest. Open to any who attended, it attracted 56 entries, 48 of which were

judged. Only two were off in density. Award winners included Ernie Blair from Quebec, Ben and Fran- cey Bushey from Braintree, Ver- mont and Elton Mullins from River View, New Brunswick. Mullins re- ceived a special award for Fancy Syrup and "Best of Show." This was his 15th year of attendance at the Maplerama.

On the second day there were four additional stops. These in- cluded the New England Container Corp. plant in Swanton (cans, metal boxes, etc.); the Small Brothers plant in Swanton (displays of evap- orators and other equipment); Morse's Line Maple (the 617-tap operation of Tony Rainville); and the sugar bush of Maurice Messier of Sheldon (9,000-tap operation, with wood-chip fired evaporator.). Lunch the second day was at Carmi State Park (a Barb-B-Q). Here there was also an auction of maple items.

The Committee conducting the Maplerama consisted of the follow- ing sugar makers and helpers: Charles Branon of Fairfield, Bruce Gillilan of Fletcher, Harold How- rigan of Fairfield, W. Robert How- rigan of Fairfield, David Mayotte of Fletcher, Larry Myott of Winooski (Regional Maple Extension Agent and Event Coordinator); Elizabeth Rainville of Franklin (Secretary- Treasurer), May Shearer of St. Al- bans Bay, James Tessmann of St. Albans (County Forester), Reg Tin- ker of Fletcher, Nellie Webb of Fair- fax, and Ardis Wilcox of St. Albans (UVM Extension Service).

Ray Foulds

HOW TO GROW HEALTHIER MAPLE TREES

New Manual Provides the Guidance

Sugar bush owners and maple syrup lovers will welcome the publication of "**Sugar Bush Management: A Guide to Maintaining Tree Health**," produced as a cooperative effort between the United States and Canada.

The guide is intended to help managers of sugar bushes throughout northeastern North America evaluate and maintain the health of their trees.

Sugar bush health has been a subject of concern in recent years. Pockets of sugar maple decline have been reported in the United States and Canada.

In response to the problem, the U.S. and Canada formed the international North America Sugar Maple Decline Project (NAMP). NAMP was initiated by the USDA Forest Service under its Eastern Hardwoods Research Cooperative headed by Dr. Max McFadden, in Radnor, Pa. The project is conducted in cooperation with Forestry Canada, Frank Oberle, minister.

Their main goal in the project, which runs through 1990, is to monitor tree health condition in sugarbushes and undisturbed maple stands.

"This manual supports our goal of evaluating and maintaining tree health," said McFadden, upon release of the publication. He added

that the manual offers "a general understanding of relationships between sugar maple and its environment, which is really the best way to recognize and prevent problems."

Published by the Forest Service as General Technical Report NE-129, the manual is available free of charge from: Publications Group, Northeastern Forest Experiment Station, 359 Main Road, Delaware, OH 43015. Telephone (614)363-0023.

(Contributed by Northeastern Forest Experiment Station, Radnor, PA 19087).

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YOUR AMERICAN MAPLE MUSEUM

by Fred Schneider

Saturday, May 19, marked the reopening of the American Maple Museum for the 1990 season. Although the weather was less than ideal, a large crowd consumed 90 pounds of sausage, countless pancakes and over 400 halves of bar-b-que'd chicken.

Maple syrup equipment manufacturers and distributors set up displays on the grounds along side antique engine exhibitors. And even though it was a cold day, many people looked over the latest in maple sugaring equipment. The 1990 sugaring season produced less syrup than previous seasons but there were many who looked over the new equipment in anticipation of a better year in 1991.

One of the highlights of the day was the induction of Ray Foulds of Burlington, VT, and Elmer Kress of Oxford, CT into the Maple Hall of Fame.

Mr. Kress was inducted by Richard Haas of Sugarhill Jugs in Sunderland, Mass., a competitor and a friend.

Elmer Kress, founder of Kress Creations of Oxford, CT, became in-

terested in maple syrup making as a boy but it was not until 1969 that his interest took on a practical aspect. That was the year that his plastic syrup containers were approved by the FDA. His were the first plastic jugs that were able to withstand the hot packing requirements of the government agency.

Mr. Kress has been married to Mary since 1947, served in the US armed forces and was made a lifetime associate member of the North American Maple Syrup Council in 1988.

Mr. Foulds was inducted by Russell Davenport, himself a member of the Maple Hall of Fame.

Ray Foulds, Jr., is a 1938 graduate of the Syracuse University School of Forestry with a degree in forestry management. Served in the Army in WWII and was awarded a Purple Heart and Bronze Star.

He has been employed in various capacities with the State of Vermont forestry and cooperative extension services and the University of Vermont. Mr. Foulds had a great part in developing the Vermont Maplerama and his work with the maple syrup industry is well known in research, development

(Continued on page 21)

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AMERICAN MAPLE MUSEUM

(Continued from page 20)

and promotion. It is fitting that these two men take their places in the American Maple Hall of Fame and we at the American Maple Museum congratulate them on their achievements.

Jennifer Bolen of Middleburg, NY, representing Schoharie County, was selected the New York State Maple Queen to represent the maple industry for the

next year. Kelly Carey representing Oneida County was selected alternate New York State Maple Queen. Other contestants were Tracey Woodrow of St. Lawrence County and Jennifer Chartrand representing Lewis County.

We at the Museum are always interested in the comments of those who come to the opening ceremonies and all suggestions are considered.



From left to right: Russell Davenport, Massachusetts Hall of Famer; Ray Foulds, Burlington, Vermont, New Inductee; Elmer Kress, Oxford, Connecticut, New Inductee and Richard Haas, Sunderland, Massachusetts.

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AG DISTRICT LAW APPLIES TO CHRISTMAS TREES, SUGARBUSHES, AND WOODLANDS IN NEW YORK

By David W. Taber

*Department of Natural Resources,
and Nelson Bills*

*Department of Agricultural
Economics, New York State
College of Agriculture and
Life Sciences, Cornell*

The New York Agricultural District Law was passed by the legislature in 1971 to promote the use of rural land for agricultural purposes. One of the law's most visible features is a provision allowing landowners who meet specified eligibility requirements to apply for a property tax exemption on acreage used to produce agricultural product. Recent amendments to this law alter the tax treatment received by Christmas tree growers, sugarbush managers, and farmers with woodlands.

Revised rules for qualifying for an agricultural assessment boost the chances for a lower property tax bill for producers of maple syrup, Christmas trees, and wood products. Agricultural assessments exempt the non-agricultural value of land from the local real property tax. The exemption applies to land in agricultural production and to landowners who own 10 or more acres used in the preceding two years for production of agricultural commodities with an average gross sales value of \$10,000 or more.

Land in agricultural production includes up to 50 acres of woodland in any separately defined property tax parcel, as well as "sugar bushes" and "Christmas tree plantations."

Recent amendments to the Agricultural District Law allow landowners to include more "woodland products" in calculations made to determine if landowners can meet the \$10,000 gross sales requirement. Previously, no more than \$2,000 in gross receipts from the sale of woodland products could be counted in these calculations. Under current law, maple syrup and Christmas trees are defined as "agricultural commodities." This means that all gross receipts from sales of maple syrup or a "managed Christmas tree operation" can be used to meet the gross sales requirement. Up to \$2,000 from sales of other woodland products, such as fuel wood or standing timber, can be counted as well.

These broader definitions of agricultural products may allow more landowners who generate income from the sale of woodland products, maple syrup, and Christmas trees to benefit from agricultural exemptions. The dollar amount of property value exempted depends on the difference, if any, between agricultural value and the full or equalized value of the land parcels in local assessment rolls. Agricultural values for use by local assessors are established each year by the New York Board of Equalization and Assessment.

Eligible landowners must annually file an application with local assessing officials before taxable sta-

(Continued on page 31)

tus date — usually March 1. Applications can be made for acreage inside or outside an agricultural district. Owners outside an agricultural district must sign and annually renew an eight-year commitment to use the land benefited by the exemption exclusively for agricultural purposes. Conversion of benefited acreage to a new non-

farm use, whether located inside an agricultural district or signed up under an eight-year commitment, can trigger a money penalty based on taxes saved in the most recent tax year.

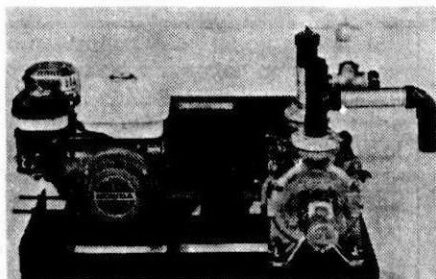
Interested landowners should contact their local assessor or their Cornell Cooperative Extension county office to obtain complete information on program eligibility, application procedures, and land conversion penalties.

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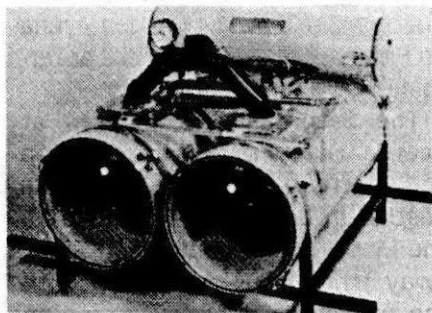
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THE ONTARIO REPORT

by Bill Robinson

The Ontario summer Maple Tour was held by the Haliburton Highlands on July 20-21. The tour on Friday took in Dwayne Wruth's Maple operation. Dwayne has not made syrup for two seasons due to a severe Forest Tent Caterpillar Infestation. We visited the Tyler's Maple operation with 600 taps and a wood fired evaporator. Iron Kettle Maple products was another stop on the tour. This operation has 6,000 taps with an R.O. and a oil fired evaporator. It is run by Louise Berry and features a self serve syrup sales area. The Friday lunch was at the Dawsons pancake house. They have about 200 taps and two wood fired evaporators. The Dawsons do a lot of Maple promotional work by giving school tours and other group tours of their operation. A delicious banquet was held at the Minden Arena on Friday night and we were entertained by Highland Dancers.

The Saturday tour started at George Burley's maple operation and it featured a sugar camp nestled in among Pine trees with the Maple bush about a 1000 feet away from the sugar camp with sap running to the sugar camp on vacuum tubing. The last stop on Saturday was at the Haliburton Forest and Wildlife Reserve. This is a 55,000 acre property which is managed for timber production, hunting, fishing, camping and they have a small demonstration sugar bush where anyone can make reservations and go there and get a hands on experience of making ma-

ple syrup. Lunch was at the Haliburton Forest and Wildlife reserve and we were then invited to tour and explore the rest of the reserve.

The Ontario Annual meeting will be held October 12-13 at the Holiday Inn in Owen Sound. The program for Friday features speakers from the Grey Bruce Tree Watch, Results of the Hardwood survey and the Sugar Maple Decline Survey, GST as it will affect agriculture, new equipment, Quebec's maple industry and of course our famous Maple Auction. The Banquet will be held Friday evening. Saturday's tour will be of three Maple operation ranging from 400 taps to 4,000 taps.

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IN MEMORIUM

ORLANDO W. SMALL

Farmington, ME — Orlando Weeks Small, 87, of Farmington, died early Friday morning at Franklin Memorial Hospital in Farmington.

He was born June 10, 1902, at the family farm in Farmington, the son of James W. and Anna S. Norton Small. He graduated in 1921 from Farmington High School, and in 1927, earned his bachelor of science degree in animal husbandry from the University of Maine at Orono, where he was also a member of Alpha Gamma Rho fraternity.

On Dec. 27, 1935, at Kittery, he married Gertrude Cloud of Tunbridge, Vt. He was a self-employed farmer who raised Guernsey dairy cattle, turkeys and in later years, Hereford beef cattle. For many years, he was a producer of maple syrup.

Mr. Small was active in many agricultural organizations. He was a member of and had received his 60-year certificate from Farmington Grange 12, and was a 4-H leader of the Franklin County Beef Boosters organization. For many years, Mr. Small was a director of the Farmington Farmers' Union.

He was a former member of the Franklin County Farm Bureau, and of the Franklin County Extension Association. He was past president of the Maine Maple Producers Association, and was a director and honorary life-member of the North American Maple Syrup Council. Mr. Small was a member and had held many offices of the I.O.O.F. of Farmington. He enjoyed animals, gardening and fishing.

Editor's Note: Orlando W. Small was one of the gentlemen who was shown on the Maine Maple Sunday posters. His grandson, Rodney Hall, is a member of the Board of Directors of the Maine Maple Producers Association. Orlando also attended many NAMSC meetings as a delegate.

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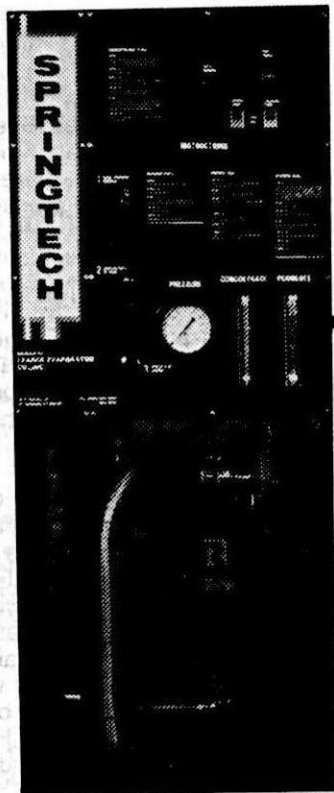
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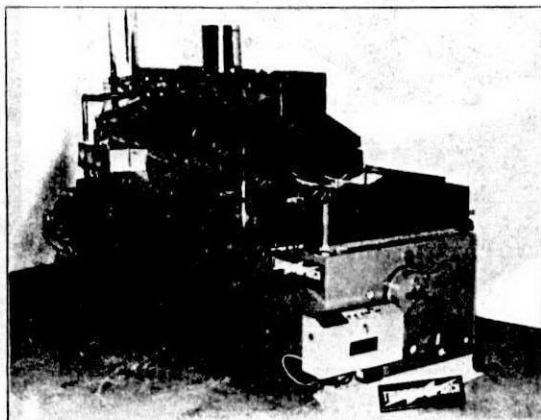
NEWS ITEM

We are working on several new items and hope to have them ready for this coming maple season.

We hope to see all our old friends and make new ones at the North American Maple Syrup Council and IMSI Meetings in Batavia, NY on October 21, 22 and 23.

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ARCHIE'S SUGARBUSH

Dear Mr. Editor:

My wife, she sez, "Honest Archie," sometimes she calls me Truthful Archie. "Why don't you tell that nice Mr. Editor man about the time we tried making corn syrup?" Well, it wuz like this:

A few years ago we had a neighbor that raised some cow corn that has a lot more sugar in it than ordinary corn. He bragged about it so much it made me kinda sore 'cause I never brag about anything. Anyway, I decided maybe it would be good for making corn syrup.

Now, I don't know anything about making corn syrup but it can't be too much different from making maple syrup and since I know a little something about that, I guessed I'd give it a try.

Soon as he started chopping some corn for his bunker, I went over and made a deal with him to buy a truckload of it. Our local cider mill hadn't started running apples yet, so they agrees to squeeze the juice out of it for me. I got about 500 gallons of corn sap which I took home and proceeded to run through one of our smaller evaporators, a 6' x 16'.

Soon as it started boiling a lot of green stuff came up to the top of the flue pan and I could see I wuz gonna have trouble. Since there wasn't juice enough to last very long, I drew it out, replaced it with water and boiled it all down in the syrup pan. All we got wuz molasses

about two grades blacker than the stuff they use in cow feed.

That wasn't the worst part of it. The next spring the first syrup we made in that evaporator wuz green. I guess the water and that green stuff stewed in the pan too long coating the sides of it and we didn't get it all cleaned out.

I didn't know what we were going to do with it. The D.E.C. wouldn't let us dump it on the county landfill. Said it might be toxic. We made out all right though. Sold it to the local gin mill and they served in on pancakes on St. Patrick's Day. Made a big hit.

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