



MAPLE SYRUP

DIGEST

Christmas Greetings



VOL. 3A, NO. 4

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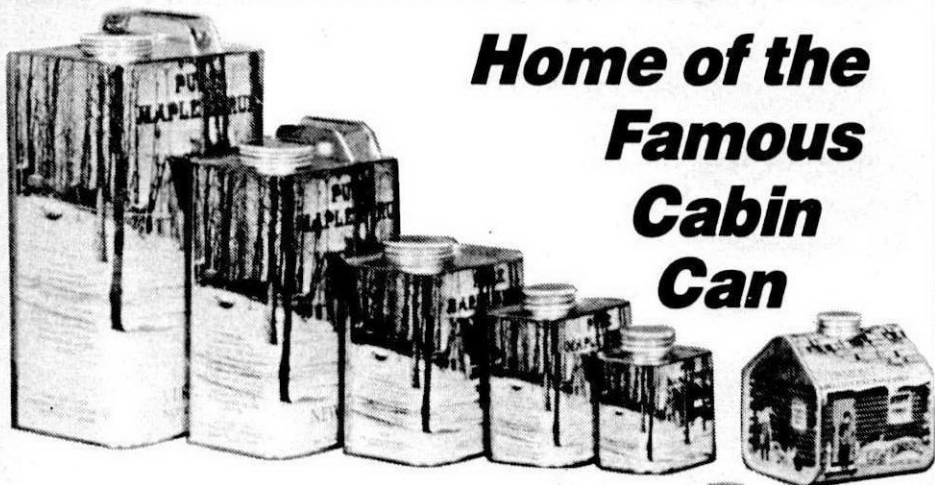
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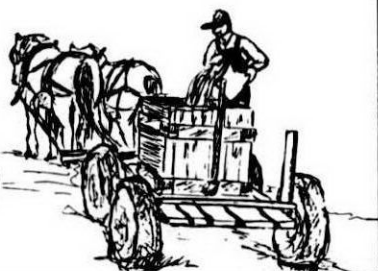
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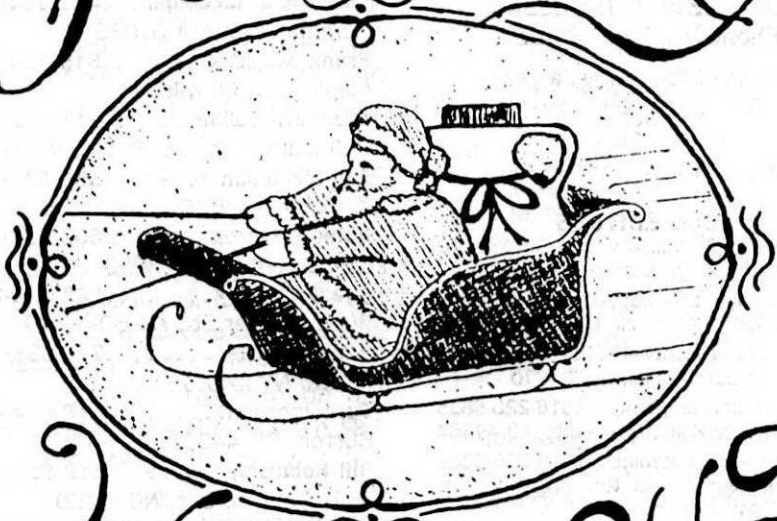
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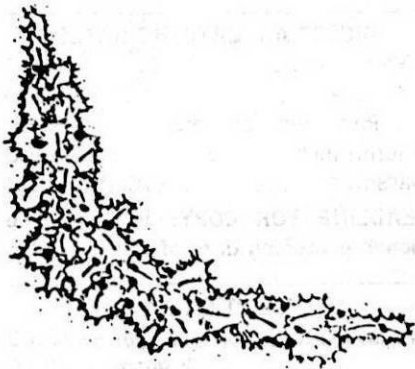


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DIRECTORY

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COVER PICTURE:

From left to right: Lynn Reynolds, Bill Clark and Arthur Merle with the plaques received at 1991 NAMSC annual meeting.

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GREETINGS FROM YOUR PRESIDENT



An annual maple convention is like a day in our lives. The morning is filled with greetings, anticipation of things to come, and excitement. The long day proceeds with various labors offering challenges, some successes, some failure, and often tribulations. As evening approaches, relaxation, relief, and fulfillment creep in. The evening offers entertainment and social interaction. Fun is the result of our long day's toil. As the day closes with our goodbyes, our tears, our love extended to one another, anticipation arises for gathering next year. Nostalgia sifts through our happiness and swells us with sadness of parting. But given a few hours of this day, our memories of the good things overwhelm the bad. So as our day closes, we drift off to sleep with pleasant thoughts, peace of mind, and relaxing contentment knowing dawn will bring us to our next annual maple meeting. Another beautiful and perfect day in the paths of our maple lives.

Our thanks to the Wisconsin Maple Syrup Producers Council for extending us the utmost of memorable hospitality. We shall always remember the accomplishments, the fun, the food, and shall treasure the warm friendship shown. Thanks to you wonderful Wisconsin maple folks.

Our thanks also to the Board of

Directors who so diligently perform the process of decision making. To anyone experienced in these matters, you can appreciate what I mean. Thank you to our Secretary-Treasurer, Carl Vogt. His contribution in hours, performance, and personality are outstanding in everyway. Thank you to Roy Hutchinson who provides the voice and ears of our industry as Editor of the Digest. His dedication is obvious to us with each issue we receive. Bill Clark — Thank you. You have shown us a commitment that is unique to any that I have ever witnessed. You just keep — giving and giving and giving — to the maple syrup industry. We sincerely appreciate your efforts.

The maple syrup industry is faced with challenges of the greatest magnitude. We must address the giant surpluses of Quebec syrup. Our concerted efforts are required to eliminate these huge quantities of syrup in storage. Our industry's self discipline will be thoroughly tested to reduce production until these surpluses are eliminated. And then, can we maintain our disciplines so that it does not occur again? A self governing industry is imperative to guarantee that Government shall never dictate these disciplines. Supply and demand is our goal and does work. All we need is a balance between the two. The IMSI's involvement on the "Third Line Committee" should provide us with guidance in how to proceed. I know we can sell this problem right out of existence, all we have to do is develop our resolve to do so. I challenge all of us to start now.



The maple horizon is filled with uncertain areas. We must monitor and be informed about the new Federal Labeling Laws. We must stay abreast of the developing "organic" classification so that those producing syrup without such classification do not become implied second class. My feeling is that all pure maple syrup is organic, period. However, I realize that to have maple industry input, we must become involved in writing the laws. We have committees established to keep us advised. We can make anything happen. We just have to define the goal so that we can all pull on the same team. I urge the committees to provide this direction.

An excellent example of a combined effort just happened at this meeting. Our combined efforts restored the USDA's statistical maple crop reporting service. Once we all got involved, this surprising and wonderful positive result happened in a seemingly short period of time. Together we are strong, fragmented we are weak.

The Maple Syrup Digest is our critical link of industry communication. The Digest needs total support to insure success. C'mon Vermont. You are the leading maple producing state. Lead on, we shall follow. I challenge you to set the example and show us how big you really are.

A milestone just occurred at our Wisconsin meeting. The Council and the IMSI cooperatively funded a research project to establish a test for determining adulteration in pure maple — an accomplishment of highest priority. I urge this

to be just the beginning of such cooperative action. It makes so much sense and the results can be stunning in affecting the problems we all face. Individual identities can and should be maintained, but cooperative action to avoid duplication and to speed accomplishment should be our foremost concern.

Quebec, please come join us. We need and want your participation. Our cooperative efforts could remove obstacles of major proportions. As a whole, there isn't any limit to our industry's potential. Divided, it will take considerably longer to achieve our goals. I invite you Quebec, to join the Council. This is the North American Maple Syrup Council. Lets make it totally North American.

Indiana, welcome to the Council. We are happy to have you. We expect you to become an active participant. Other maple producing Provinces and States, come join us. Our problems are mutual. Together we can solve them.

By the time we talk again, maple schools will be over, the holidays will be past, another year will be here and many of you will already be producing syrup. I urge us to move forward as we proceed through the year. I shall ask many of you during the year to investigate matters of importance. Please provide us the direction we need on these matters by the next annual meeting.

Finally — The Research Fund. This fund provides us with the finest vehicle to achieve knowledge that this industry has every seen. We have already proven this. My



point is, lets expand it. We thank those American manufacturers and distributors that are on board. You are carrying the whole load. American manufacturers not participating, lets get with it. Canadian container manufacturers and distributors, we need you. This is the North American Maple Syrup Council Research Fund. Lets make it North American. The Council has just shown their good faith by funding the first research proposal from Canada. I am sure it is only the beginning. Join in the efforts of others in collecting the 1 cent per container sold and donate it to this fund. The results are already spectacular, we just need more of

them. Welcome to our new Research Fund Treasurer, Chris Hauge. We are in the process of bonding this Treasurer position to insure absolute confidence in your donations. Please send all future donations to: North American Maple Syrup Council Research Fund, in care of: Chris Hauge, Treasurer, College of Natural Resources, University of Wisconsin — Stevens Point, Stevens Point, WI 54481.

So, until we talk again, Merry Christmas, Happy New Year, successful sugarin', and God Bless.

Lynn Reynolds
Your President

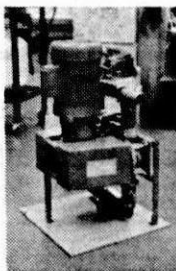
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A NOTE FROM THE PAST PRESIDENT

by Wilson Bill Clark

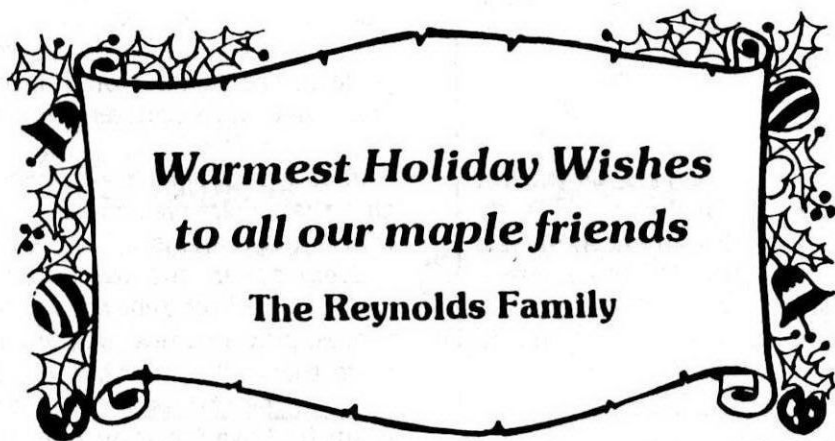
Having just returned from the 32nd Annual NAMSC meeting in Eau Claire, Wisconsin I have a few comments I wish to make.

It was a good meeting with a very full agenda and it was also a joint meeting with IMSI holding their annual meeting as well.

It was good to see many ole faces such as Ed Curtis and Mrs. Adin Reynolds and realize also that certain other maple giants were missing such as Bob and Florence Lamb, Lloyd and Mary Lou Sipple, as was Everett Willard and Ray Foulds, to name a few. Of great significance was the funding of seven major research projects in part to the tune of \$35,000. Of special significance was the "first time ever" joint funding of a major research project jointly by IMSI and NAMSC to total over three years to the amount of \$42,000, for new adulteration detection technology to deal with a growing and ominous problem.

I would like very much to thank the maple people of Wisconsin including WMSPC, Extension and Dept. of Agriculture for their long and untiring efforts to produce such a fine 3-day convention. You felt a real warmth radiate from these folks as they poured out the bounty of Wisconsin. Outstanding also was their Maple Queen, Sarah Steig and the public relations job she was doing, not to mention "Alice in Dairyland". Lastly, I would like to welcome Lynn Reynolds as the new President of NAMSC. Best Wishes Lynn! I would also welcome Richard Norman of Connecticut as our Vice President.

A special thanks to Carl Vogt for the fine job he has done the past two years as secretary-treasurer. It's been a pleasure, Carl! Also thank you, Roy Hutchinson on your dedicated efforts with the Maple Digest. We left this conference realizing that after 32 of them this industry faces more and bigger challenges and problems than ever, but we went away also realizing "WE STILL HAVE A MAPLE INDUSTRY!"



by Brian Allaway

A TRIBUTE

*To Wilson "Bill" Clark
Past President, NAMSC*

Dear Bill,

We wish to express our gratitude for your diligent performance as past President of the North American Maple Syrup Council. Your dedication to the maple industry is a shining example of resolve for successful leadership. Many times you have taken the unpopular position in controversy, when an easier course was available. Never wavered, you stood your ground. You have our respect for your determination. The maple syrup industry owes you a deep debt of appreciation for your leadership and accomplishment. You have demonstrated a life-long commitment to serving maple unselfishly.

We will continue to seek out your counsel. Your opinion will be sought and valued on any number of future issues.

Thank you for your willingness to serve our industry without reserve.

Very truly yours,

Lynn Reynolds, President,
NAMSC — On Behalf of: Directors,
North American Maple Syrup Council,
Directors, International Maple Syrup Institute,
and, the Entire Maple Syrup Industry

The weather was perfect on Saturday 5 October for the fall tour of the Nova Scotia Maple Syrup Producers Association.

The association which represents producers from around the province centered the days events around the East Mapleton area of Cumberland county.

A tour of the facilities of the newly formed Maple Co-op was the first item on the days agenda. The facility is situated in a recently acquired vacant school building and has been renovated to store and package maple products.

In the afternoon members were transported by bus to two local sugar bushes. The first stop was at Kevin McCormics who has 3500 taps. Kevin is very ingenious by improvising and making many needed items on his own. He was very helpful to others pointing out these cost saving ventures to those on the tour.

The second stop was at Keith Austin's sugar camp. 3500 taps are also utilized each year by Keith. The Austin family takes great pride in the number of countries that they have had requests for their syrup from.

In both situations it was evident that these were well managed and efficient operations.

Everyone on the tour enjoyed the chance to renew acquaintances, pick up a few pointers and were thankful to be able to walk through the stands of maple on a beautiful Nova Scotia autumn day.

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YOUR AMERICAN MAPLE MUSEUM

by Fred Schneider, President

The attendance at the American Maple Museum reached an all time high during this past season. The spring Maple Festival, which marks the annual reopening of the museum, was an outstanding success, and from some of the notes we have received, we must be running your museum in a satisfactory fashion.

In early September we put forth our best efforts to raise enough money to fund museum operations for the rest of the year. The first week in September began with the Lewis County Agri-business field days at which volunteers from the American Maple Museum operated the food concession.

This year the gross income was down somewhat, probably due to the recession and loss of farm income. Farming in our area is almost entirely dairying and with the price of milk being down, farmers have less money to spend. I'm sure many reader are in similar situations.

Immediately following the Agri-business days is the Croghan Lumberjack Festival; 2 days of pancake breakfasts which this year was the biggest ever. During the Lumberjack Festival, the kitchen crew fried 240 pounds of sausage, saw 13 gallons of maple syrup poured over more pancakes than could be counted and the waitresses covered many miles.

By Sunday afternoon, the volunteers were tired but happy with the results of nearly a week of feverishly feeding people. The Lowville & Beaver River Railroad again

ran excursion trains from Croghan which, along with the Lumberjack Festival, brought thousands of people into this little village.

A walking tour of the Village of Croghan was prepared by members of the museum and copies were available at the depot. As a result, many toured the facility and bought syrup and things at our gift shop. The guest book tells us that those visiting our museum are from all over the world. We often wonder, but rarely ask, what brings them to Croghan, NY, and the American Maple Museum.

The closing day was in conjunction with the Lewis County Chamber of Commerce drive-it-yourself fall foliage tour. This takes place the first weekend of October and well over 100 people touring the exhibits.

We have an excellent representation of maple syrup making equipment from the earliest days to the present. About the only modern manufacturing process we don't have is a reverse osmosis machine but our budget does not allow for the purchase of one.

As this museum receives the blessings of the North American Maple Syrup Council, we will continue to do the best we can to make sure it represents the history of the industry and properly honors it's leaders in the Hall of Fame. And to all who have helped make this the foremost repository of maple industry artifacts, our sincere thanks.

Send contributions to the American Maple Museum to:

**American Maple Museum
Croghan, NY 13327**

MAINE NEWS

by Vicki Schmidt

From those of us who ventured out to Eau Claire for the NAMSC Convention, we'd like to extend a sincere message of appreciation to the folks of Wisconsin for the hospitality we were shown. Your warmth and friendliness more than made up for the lack of sunshine!

Just when we thought we might have a chance to relax a bit from all our years activities we learn the Federal Nutritional Labeling Law will most likely preempt State grading laws, making our new maple grading law obsolete. We've been in touch with our Department of Agriculture with our concerns, and as soon as the November 8th Federal Register becomes available we will meet with our State officials and decide what action needs to be taken. Maine, like many states does not feel the Federal definition of maple syrup will ensure the quality of maple syrup our customers are accustomed to.

Our Association is also busy planning our Annual Meeting for 1992. It will be held in conjunction with the Maine Agricultural Trades Show, at the Augusta Civic Center. The Trade Show runs for three days, January 21, 22, 23, and our Annual Meeting will begin at 10:00 a.m. on Thursday the 23rd. Items of discussion will include; information on the Federal Nutritional Labeling Law, our promotional agenda for 1992, and the possible formation of a Maine Maple School program. As usual, the afternoon program will consist of several

technical sessions. We'd like to invite any producers who have never attended our annual meeting to make an effort to join us this year, the day should be an informative one.



CONNECTICUT NEWS

by Paul M. Williams

Greetings from Connecticut! Our association has been busy promoting Connecticut Pure Maple Syrup. We attended Agriculture Day at the state capital in Hartford in the month of March. We had a display at Eastern States Exposition in Springfield, Massachusetts. We worked with the state department of Agriculture at the Durham Fair in September. In October we put up a display at the Connecticut Woodland owner's Field Day. We feel that this has helped our association in promoting Connecticut Pure Maple Syrup.

Upon Richard Norman's return from the NAMSC meeting this month, he informs us that they enjoyed the Wisconsin Maple tour. The meetings were very informative and well attended and we appreciated how well planned and organized the annual meeting was.

Thank you Wisconsin for hosting the annual meeting.

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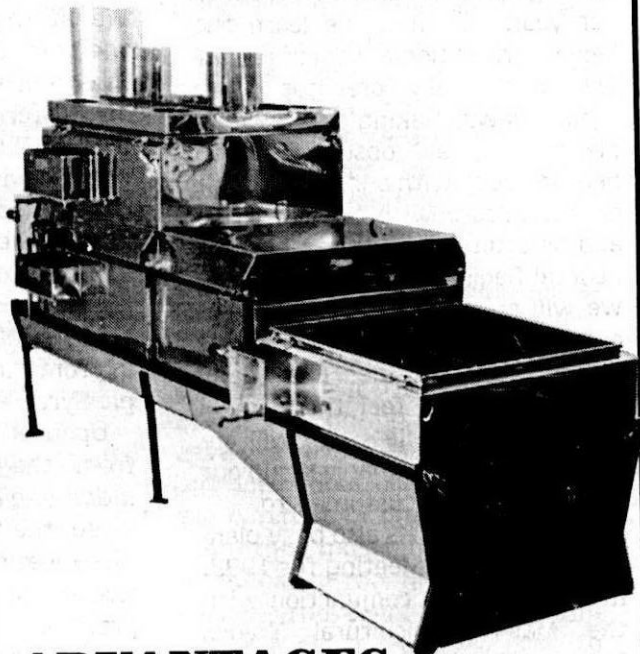
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IMSI HOLDS ANNUAL MEETING AT EAU CLAIRE

The International Maple Syrup Institute conducted its annual meeting in conjunction with the NAMSC in Eau Claire, Wisconsin, October 26, 1991.

The annual meeting opened Friday evening with a Board of Directors meeting to discuss 1991-92 budgets, the possible funding of the adulteration research proposal, and the upcoming day's agenda. The impact of the meeting was a discussion of the research proposal and the ability of the Institute to fund its share of the project. A commitment was made to fund \$8,000.00 for this current year and to give a tentative commitment to share in its cost to completion. The IMSI considers adulteration test research to be of optimum importance to the industry. An effort is to be made to obtain matching Government funds to speed the results of the research if possible.

Saturday produced the normal business session with Dave Scanlon, treasurer reporting that the Institute was solvent and prepared to move forward with funding for the research to be done at the University of Saskatchewan. John Hyndman, read into the minutes, a statement by Vito Vescio, IMSI President, who could not be personally in attendance. The President's address consisted mainly of two points: (1) How significant he believes the IMSI's involvement in the "Third Line Committee" can be and the optimism for guidance from this committee towards elim-

inating the Quebec syrup surplus; and (2) His positive support for Dr. Low's maple syrup adulteration test research, which he considers absolutely critical to the integrity of our pure product.

The election of Officers was held:

Vito Vescio — President

Lynn Reynolds — Vice President

Rachel Monniere — Treasurer

J.L. Paul Quellet — Secretary

Normal business was followed by a panel discussion moderated by Lynn Reynolds, concerning the situation in Quebec and the syrup surplus. The members of the panel consisted of Steve Selby, Quebec (producer's and equipment manufacturer's views); John Hyndman, Ontario (a Canadian maple packer's view); and Dave McClure, New Hampshire (an American maple packer's view). Each panel member opened with a statement according to their understanding of the situation. Following the statements, questions and comments from the floor continued for almost two hours. An excellent example of convention interaction and participation resulted. To sum up the consensus of discussion is to say, "We look to the results of the Third Line Committee for direction". The IMSI is a member of this committee and with its input insured, we are confident that the recommendations to be put forth by the committee, will be in the best interests of the entire maple syrup industry.

The Board of Directors of the IMSI wishes to extend its sincere thank you to the Wisconsin Maple Syrup Producers Council for its invitation and hospitality shown during their visit to Eau Claire. The



infection of the larvae can occur. Selection of fungi for field testing will in part be based on their ability to grow and infect at low temperatures.

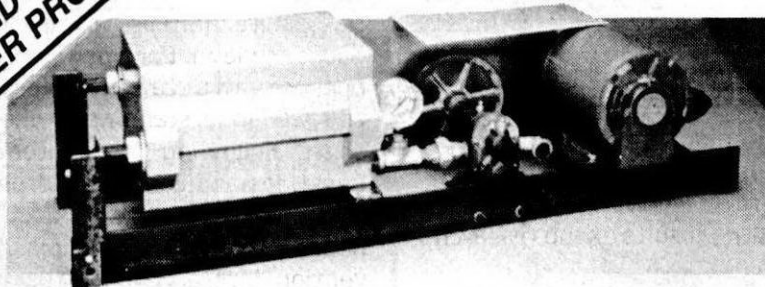
Of the biocontrol options, fungi offer the best hope for the successful control of pear thrips. Information collected so far indicates that it may be possible to target the pathogen against pear thrips when they enter the soil phase of their life cycle. The environmental conditions prevailing in the northern hardwood forest ecosystem are favorable for such a control strategy.

IMSI Board would also like to extend its thanks to the North American Maple Syrup Council for sharing their convention jointly with the IMSI and for its cooperative action in supporting and funding the research proposal concerning a test to detect adulteration of pure maple syrup. This is truly a significant event and we anticipate more such cooperation in the future.

An IMSI Directors meeting is scheduled for the Aiken Research Lab, Burlington, Vermont, Monday, January 20, 1992.

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FROM PINK PEAR THRIPS TO . . . Continuing Biological Control Research In Vermont

by Michael Brownbridge,
Bruce L. Parker and
Margaret C. Skinner

Entomology Research Laboratory
University of Vermont

Now that the registration of carbaryl for use in sugarbushes has been withdrawn, it is more urgent than ever that alternative pest management strategies are developed. Research at UVM has been geared to the evaluation of an insect-killing fungus *Verticillium lecanii*, which was originally recovered from infected pink-colored pear thrips, for the control of this and other pest species.

The pear thrips strains appear to be quite unique. So what? Will the fungus be a viable control option? We believe the fungus has great potential and that some of the unique characteristics it has make it particularly suitable for use in a forest environment. Certainly our isolates appear to be considerably more effective against thrips in lab tests than any of the related strains tested, killing 100 per cent of the treated insects within 5 days. Recently we have shown that the fungus can also kill maple leaf-cutter larvae, a pest which was particularly prevalent and damaging in 1991.

In our field work this year, we were trying to identify when infection of pear thrips occurs. We did not detect any infection in adult or

larval populations on the maple foliage. We therefore suspect that the fungus survives in maple forest soils and infects thrips larvae which have fallen from the foliage and are passing through the soil to overwinter. Indications are that infection occurs soon after larvae enter the soil and the disease develops in these larvae quite rapidly.

Maintenance and growth of the fungus in the soil to provide a reservoir of infective material, and the infection process itself, are undoubtedly affected by environmental factors such as temperature. We know that the fungus can survive freezing for long periods which would allow it to remain viable in the soil over the harsh winters experienced in the Northeast. In the spring, when soil temperatures are over 50 degrees F from around mid-May, renewed fungal growth and development of infective material can take place. Furthermore, temperatures are also above this critical threshold when pear thrips are entering the soil from around the end of May, so

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COMING EVENTS

The 36th annual Central Ohio Maple Meeting will be held Thursday, December 12, 1991 at the Lutheran Memorial Camp Lodge, 2790 St. Rt. 61, Morrow County. Various speakers are scheduled to discuss a wide variety of subjects pertaining to Maple Syrup. Registration is at 9:00 A.M. with the meeting beginning at 9:30 and ending at 3:00 P.M. The meeting is sponsored by the Morrow County and Ohio Cooperative extension service and will include a pancake and sausage lunch with Ohio Maple Syrup.

The Northeast Ohio Maple Syrup Institute will be held in Middlefield on Thursday, January 23, 1991. This year's special guest speaker will be Bruce Martell from Vermont. For more information contact the Geauga County Extension Office, 14269 Claridon-Troy Road, P.O. Box 387, Burton, OH 44021 (216)834-4656.

1992 Maine Maple Producers Annual Meeting — January 23rd at the Augusta Civic Center. For information call Elaine Mace at 207-685-9044.

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1991 NORTH AMERICAN MAPLE SYRUP CONVENTION

by Carl E. Vogt, Secretary NAMSC



The Wisconsin Maple Producers Council hosted the 32nd North American Maple Syrup Council Convention at the Civic Center Inn, Eau Claire Wisconsin, October 23-26, 1991.

Maple producers, suppliers, and friends of the industry began arriving in Eau Claire on Wednesday. Following a very efficient registration in the hotel lobby, guests were given a bag full of interesting and useful articles. Everything from pens and pencils to 5 lbs. of potatoes were included. Over thirty companies and individuals contributed to the gifts. Over 40 different door prizes were donated and distributed at different times during the meeting.

Chris Hauge, Lynn Reynolds, Mavis Kakes and other Wisconsin producers were on hand to greet everyone as they registered for the meeting. Exhibitors and suppliers set up their displays in a large room located in the Civic Center which adjoins the hotel. Representatives had everything from spouts and tubing, RO's, filter presses, pre-heaters, evaporators, and all sorts of supplies and equipment on display. There was ample opportunity to have your questions answered by these equipment and supply experts. Suppliers represented maple producing regions in the U.S. and Canada.

On Thursday morning everyone boarded busses to take part in the Fall Maple tour sponsored by the

Wisconsin Maple Producers Council. The tour included stops at Roth Sugarbush near Cadott, Grape's Sugarbush located at Holcomb, and the restored 1864 Dells Grainery Mill located in Augusta, Wisconsin.

The Wisconsin Agriculture Department hosted its famous brunch which included many Wisconsin produced items. The fall Maple Tour was an enjoyable way to begin the 1991 NAMSC meeting. Upon return to the Civic Center Inn, tour busses were asked to have passengers remain outside the hotel. It was learned later that a "bomb threat" was received and the police were searching the premises. Everyone was allowed to return to their room after about 40 minutes.

The NAMSC Directors meeting began at 4:30 P.M. NAMSC President Bill Clark was delayed by "fog" in Boston so Lynn Reynolds, Vice President convened an informal Delegates and Alternates meeting at 5:00 P.M. The main focus of the meeting was to discuss the research proposals received and recommended for possible funding in 1991. In addition delegates received financial information and other materials regarding the status of NAMSC activities for 1991.

The meeting provided an opportunity for Delegates and Alternates to meet each other. Indiana is interested in membership on the council. The council took no official

action but informally welcomed Indiana as a member.

It was noted that over the past year there were some changes in delegates and alternates to the council. New delegates and alternates were introduced during the meeting. The meeting adjourned at 6:45 P.M.

At 6:30 P.M. everyone present was invited to take part in the Taste of Wisconsin buffet meal which included everything from "soup to nuts". Many of the products were produced and/or processed in Wisconsin. Following a delightful evening of conversation and fine food, the audience was treated to an hour of "laughs" by Larry Heagle a professional comic.

Larry had everyone laughing with his stories about famous Wisconsin hunters and snowmobilers "Sven & Ole". Thursday was certainly a fine welcome to Wisconsin for everyone attending the meeting.

On Friday morning following breakfast, the Annual Meeting was officially opened at 8:30 A.M. by Wisconsin's Alice in Dairyland and other representatives of the Wisconsin Maple Producers Council, City of Eau Claire and state officials.

The business meeting of the NAMSC was convened by President Bill Clark at 9:00 A.M. The minutes, treasurers reports etc. for the past year were reviewed and accepted by the delegates. Reports were also given by Roy Hutchinson — Editor of the Maple Syrup Digest. Roy reported that the Digest is in good financial order and he enjoyed his first year as Editor. Roy mentioned that he is always interested in arti-

cles and stories for the Digest and welcomed contributions from all maple producing regions.

Lynn Reynolds reported that research projects funded for 1991 have been completed or will be completed in early 1992. Contributions for the 1992 fiscal year are slightly larger and awards for new research proposals will be made by the delegates at this meeting. Eight different proposals were received. The research committee recommended that seven of the proposals received funding.

Russ Davenport reported on the new "Maple Syrup Manual" A first draft has been completed and revisions are in progress. Contributing authors have devoted many hundreds of hours of volunteer time to the project. If everything remains on schedule, a possible publication date in 1992 looks good. The committee received some suggestions and guidance regarding possible inclusions and minor chapter changes. Progress has been good thus far and the delegates thanked the committee for their contributions and effort in publishing the new Maple Manual.

Following lunch the meeting was continued until 3:00 P.M. A tour to the World's Largest Horseradish Factory was taken by many of the attendees at the meeting. Technical sessions were held in the afternoon that included the following topics:

Where We Stand on Gypsy Moth
— Steve Krause, Wisconsin Department of Agriculture

Studies on the Chemical Basis of Consistent Maple Syrup Flavors —



Dr. Robert Linsay, University of Wisconsin—Madison

Maple Syrup: Consumer Attitudes, Acceptance and Preference — Dr. Steve Ridley, University of Wisconsin—River Falls.

The International Maple Syrup Institute (IMSI) Directors meeting was held at 5:30 P.M. Following a theatre presentation of "The Skin of Our Teeth" by Thornton Wilder a Social Evening hosted by the WMSPC was held at the Civic Center Inn. There was plenty of refreshments, good music and conversation for the entire evening.

On Saturday morning the IMSI Annual Meeting was convened at 8:30 A.M. Presentations were given by various members of IMSI regarding current activities of IMSI and the outlook for syrup production, marketing and sales in the United States and Canada. Much of the discussion focused on the syrup supply in Quebec and future plans for marketing that syrup. There was also interest in the quantity and quality of syrup exported to other parts of the world.

IMSI is doing what it can to help all producers market high quality maple syrup products and is pledged to continue that effort in the future.

After a refreshment break in the Exhibits area of the Civic Center, the Technical Sessions featured the following:

Direct Marketing Options — Dr. John Cottingham, University of Wisconsin—Platteville

New Ideas in Equipment — Ernest Bieri, Waterloo Evaporators, Waterloo, Quebec.

After a fine lunch, the NAMSC Annual Meeting was continued. Delegates heard recommendations from the research committee regarding proposals for Fiscal Year 1992 funding.

The Delegates voted to fund the following Research Projects for 1992.

Method Development for the Detection of Maple Syrup Adulteration — University of Saskatchewan — **\$8,000***

Infectivity of Pear Thrips Fungal Pathogens for Other Maple Pests — University of Vermont — **\$10,000**

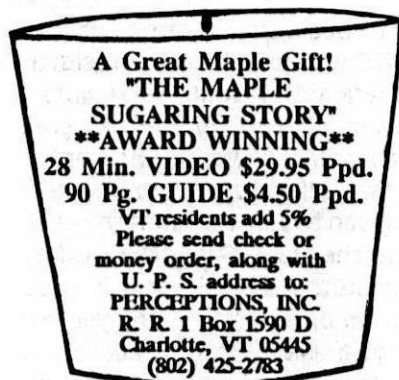
Effect of Drought Stress and Insect Defoliation — University of Vermont — **\$6,000**

Clonal Propagation and Isozyme Analysis of Sugar Maples with High Sugar Sap Concentration — Ohio State University — **\$3,000**

Effects of Prior Pear Thrips Damage on Sap and Crown Characteristics of Sugar Maples — Penn State University — **\$3,000**

Re-examination of the Effects on Trees of Using Paraformaldehyde when Tapping Sugar Maples — USFS — **\$1,000**

*The International Maple Syrup Institute has committed to funding an additional \$8,000.00 to insure total project funding for 1991-92. ➡



The Nominating Committee chaired by Arthur Merle made the following recommendations for officers in 1992.

President — Lynn Reynolds, Vice President — Richard Norman, Secretary/Treasurer — Carl Vogt.

The new officers were elected by the delegates. In addition it was recommended that Ken Bascom be elected to Life Member, and Gordon Feindell and Randy James be elected Associate members. Passed.

The delegates thanked President Bill Clark, Editor Roy Hutchinson, Vice President Lynn Reynolds, and Secretary/Treasurer Carl Vogt for their dedicated service to the NAMSC during 1991. The meeting was adjourned at 5:20 P.M.

During the morning a tour to the Schlegemilch-McDaniel House and a Maple Queen's Tea was enjoyed by a large group of attendees. The Wisconsin Council provided many grand opportunities for enjoying Wisconsin hospitality.

The annual banquet was preceded by a social hour in the Civic Center. Following the traditional singing of the Canadian and United States national anthems lead by Loretta Reynolds the large gathering enjoyed a very nice meal. Bob Williams of the Wisconsin Department of Agriculture served as master of ceremonies.

Introductions of guests were made by Bob Williams. Roland Jorns, Henry Grape, Lynn Reynolds and others offered their welcome and thanks to the many committee members who made the meeting possible.

A special presentation of awards from the Bob and Florence Lamb

Memorial Fund were given to Arthur Merle, Bill Clark, and Lynn Reynolds for their many contributions as members and officers of the Council.

Awards were also given for the Maple Syrup Contest.

Light Amber Winners

1st place — 91.7 total points — Peaceful Acres, Ralph and Rhonda Hoaglund, Florence, Wisconsin.

2nd place — 91 points — Hilton A. Farley, Middlefield, Ohio.

3rd place — 89.3 points — Herman Girdt, Boyd, Wisconsin.

Honorable Mention — 88.7 points — Jorns Sugar Bush, Roland Jorns, Egg Harbor, Wisconsin.

Medium Amber Winners

1st place — 92 points — Jennett's Sugar House, Elwood and Bruce Jennette, West Chazy, New York.

2nd place — 89 points — Jennett's Sugar House, Elwood and Bruce Jennette, West Chazy, New York.

3rd place — 86 points — Herman Girdt, Boyd, Wisconsin.

Honorable Mention — 85.7 points — Lost Frontier Company, Arnold and Wanda Patzoldt, Grand Rapids, Minnesota.

Dark Amber Winners

1st place — 90.3 points — Polak's Maple Hollow, Merrill, Wisconsin.

2nd place — 88 points — Jennette's Sugar House, Elwood and Bruce Jennette, West Chazy, New York.

3rd place — 83 points — Northern Wisconsin Maid, John Slak, Park Falls, Wisconsin.

Honorable Mention — 82 points — Wood's Maple Orchard, Elmwood, Wisconsin.

Among the photography awards announced at the banquet were winners in three different categories. They included Barry Stockwell of Ellsworth, Wisconsin, first place in the Maple Products Display contest. Joe and Barbara Polak of Merrill, Wisconsin were runners-up. Penny and Karen Kakes of Bryant and Shawano, Wisconsin, respectively, were first and second in the People and Maple division while Carol Stockwell of Ellsworth, Wisconsin was third. Fred Buchholz of Comstock, Wisconsin was first in the Maple Production section. Dan Anderson of Cumberland, Wisconsin was second and Edward Doubleday of Newport, Vermont was third. Honorable mention winners were Elaine Mace, Reedsfield, Maine, and Norm Anderson, Cumberland, Wisconsin.

The Sugar Hill Container Company awarded \$300.00 to Stanley LaCrosse of Wisconsin for guessing

the number of bottles that can be treated on a new machine at their plant.

A large assortment of Door Prizes were given to lucky individuals present for the drawings. The Wisconsin Maple Syrup Council members can be proud of the fine job they did in hosting the 1991 Annual Meeting and Convention.

The 1992 meeting is scheduled to be held at the Quail Hollow Inn which is located east of Cleveland Ohio. Future Meeting plans call for meetings to be scheduled as follows:

- 1993 — Nova Scotia
- 1994 — Massachusetts
- 1995 — Ontario
- 1996 — Michigan

As we look forward to the 1992 maple season we wish you a very Happy Holiday Season and thank everyone in Wisconsin for hosting the North American Maple Syrup Council Meeting in 1991.

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REMINDER

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, 1992 for consideration in 1992. Proposals received after that date will be considered in 1993.

(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, W10010 Givens Road, Hortonville, WI 54944.

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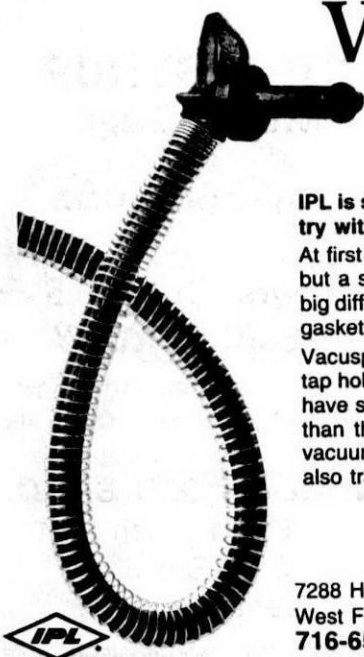
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VERMONT MAPLERAMA

by Ray Foulds

The 25th Vermont Maplerama (first held in Rutland County in 1966) was held in Caledonia County (headquarters at Fenton Chester Ice Arena) on August 2-3. Conducted in cooperation with the UVM Extension Service, the Vermont Dept. of Agriculture, and the Northeast Kingdom Chamber of Commerce, it featured visits to good examples of maple syrup and sugar manufacture, utilization, and marketing. Being a part of the Vermont Bicentennial (14th State) it featured visits to old sugar houses and had old maple artifacts (spouts, buckets, gathering pails, etc.) as part of the exhibits. The souvenir booklet was dedicated to

Philip K. Grime, former Caledonia County Extension Agent, and to Malcolm "Mac" Franz, former County Forester and sugarmaker.

Tours to the various sugaring operations were by bus, with a "tour guide" on each bus who described areas visited and led discussions. Stops included the Glenn and Ruth Goodrich operation in Cabot (first started in 1840 with stone arch & finishing pan, now about 5,000 taps, large evaporator, pre-heater, and 6' x 15' arch); and the operation of David Capen of Arlington (tries to make good quality distilled water in cooperation with Goodrich). (Uses Fancy syrup for good taste). He buys sap from other maple producers at 50 cents per gallon.





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Other stops included the operation of Norbert and Gloria Rowell in Walden (1,300 taps on pipeline, 500 buckets, 5' x 15' wood-fired evaporator, and special emphasis on marketing). Henry Markres of the Vermont Dept. of Agriculture spoke on the importance of clean sap, also State inspections made since 1929, the Seal of Quality, how bulk syrup grading is done (drums), and basic essentials for making high quality syrup. He mentioned that metabolism that occurs in the tree just before budding causes the "buddy" flavor.

Another stop was at the sugar house of Steve Jones in North Danville. This had formerly been owned by George Cary, who at the time had 24,000 taps on over 4,000 acres (Cary Maple Sugar Co.). Now there are 2,500 taps on 60 acres. Only two of the six Cary operations are left. This sugar house has a cathedral ceiling. It was in an early movie which showed an Indian and his son boiling sap on an outdoor fire. There were trees damaged here in the 1938 hurricane. Metal pipeline was once used here. The new evaporator is 6' x 16', there is a filter press, and the

floor is cement. Finishing is done on a gas-fired 2' x 6' pan. U.V. lights are used to irradiate sap.

At the S. Jones stop Steve Slayton, County Forester, gave a talk and conducted a discussion on sugar bush management. Here the trees grow well: 70' to 80' in 50 years, with 7-8 rings of wood per inch, and taphole closure in three years. From 350 young trees per acre you want, finally, 150 of the best trees, with crowns 15' wide. Thinning can increase growth and achieve four rings per inch of diameter. High risk trees should be removed. Sugar maple borer has been a problem, but fast-growing trees heal over the wound.

Another stop was the sugaring operation of Joe and Molly Newell of North Danville (1,000 taps on pipeline and 400 on buckets). The evaporator was 5' x 16', and the finishing pan (gas) 2' x 4'. Theirs was another of the old Cary Maple sugar houses. They tap trees 12" and up, and last year averaged sap with a sugar content of 3.6 percent to 3.8 percent. They sell about 1/3 by mail order, 2/3 at their bed-and-breakfast place. They use about 20 cords of wood a year. ➤

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At the Newell stop Ronald Kelley, Disease and Insect Control Specialist for the Vermont Dept. of Forests, Parks, and Recreation, described some of the major problems currently in sugar bushes in Vermont. These include pear thrips, forest tent caterpillar, saddled prominent, maple leaf cutter, canker fungi, maple trumpet skeletonizer, and sapstreak disease. He recommended spraying with BT to control forest tent caterpillar.

Other tour stops were the sugaring operations of Steve and Diane Jones of North Danville (2,500 taps); Dave and Mrs. Dolloff of Lyndon (1,600 taps); and Maple Grove Farms of Vermont, Rte. 2, St. Johnsbury (formerly Cary Maple Sugar Co.). (Syrup manufacturing and gift shop).

The Ray Foulds Award was given

for the 12th time to the Outstanding Young Sugar Maker in the County were the Maplerama was held. Receiving it was Keith Gadapee of North Danville, who first started sugaring with his uncle, Bruce Gadapee, when he was in the 4th grade. He is a former FAA President (special FAA sugaring project), and currently works for Glenn Goodrich in Cabot.

The Maplerama was very well attended, with several busloads making the tours. It was planned and conducted by a 15-person Committee. Included among these was Glenn Goodrich of Cabot, President; Secretary/Book Chairperson Nancy L. Frizzell of Danville; Treasurer/Displays Chairman Joe Newell of North Danville; and Regional Extension Maple Agent George Cook of Morrisville.

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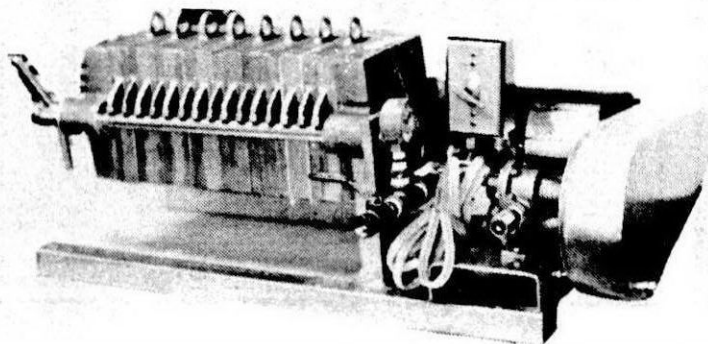
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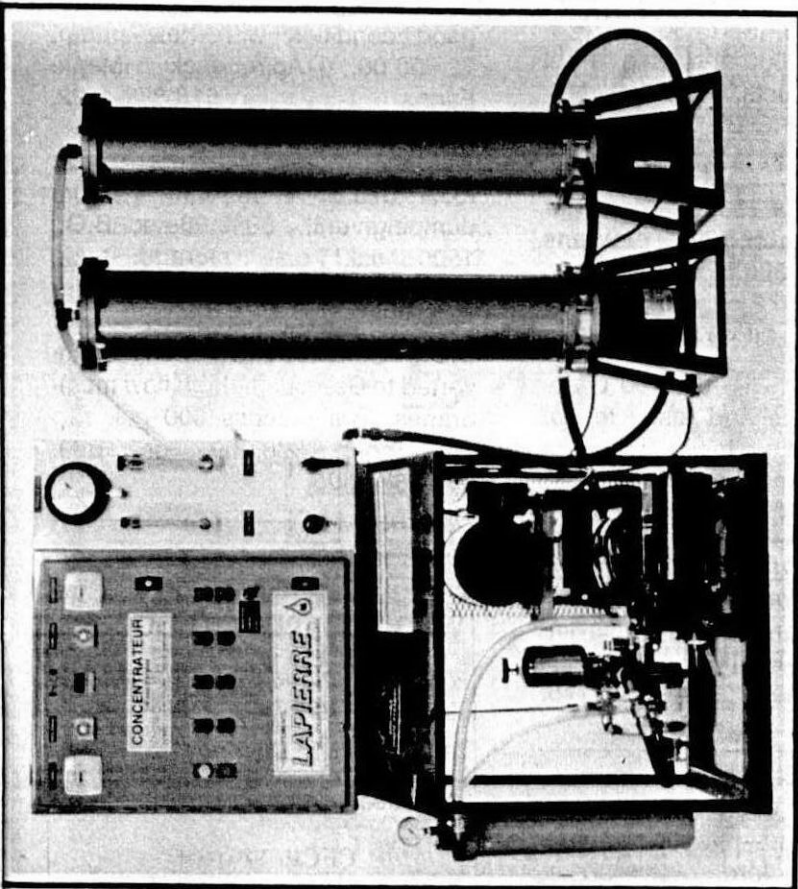
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by David Kopp

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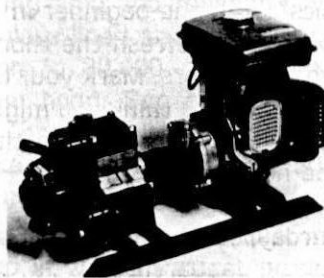
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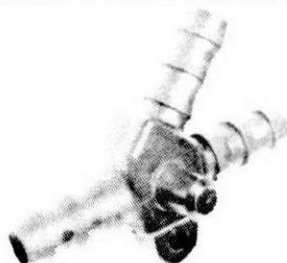
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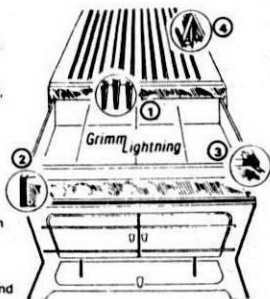
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