

MAPLE SYRUP DIGEST



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COVER PICTURE:

Sperry's sugarhouse in Parkman Ohio.

GREETINGS FROM YOUR PRESIDENT



The Christmas spirit is upon us. It is a great season. It is a time for reflection. It is a time to give. It is a time to love. It is a time to share. It is a time for thankfulness. It is a time to be with those you treasure most. It is a warm time. It is a time of contentment. It is a time for peace. Christmas is beautiful. Let happiness engulf you. Maple people have so much to be thankful for. Share your feelings. Perpetuate good will. I promise it will make you feel good. I wish all maple folks to feel good. Make this the most wonderful month of your life. Live the Christmas spirit.

"Watch your thoughts; they become words.

Watch your words; they become actions.

Watch your actions; they become habits.

Watch your habits; they become character.

Watch your character; it becomes your destiny."

This message is meaningful, and the maple syrup industry is destined for great things. During the recent convention in Ohio, thoughts turned to words, words became actions, habits made them work, character was demonstrated, and destiny was written. I congratulate all officers, directors, committee persons, presenters, technical reporters, educators, and researchers for their diligence to

duty. Your commitment to performance was exemplary. The magnitude of agenda and the complexity of the problems certainly were some of the greatest ever faced by your industry. Everyone pitched in with a passion for solution. It was a convention to behold.

Thanks go to so many, but our Ohio hosts deserve a special thank you. To the Ohio Maple Syrup Producer's Association, you went way beyond the call of duty to make us welcome, comfortable, and entertained. Your hospitality will long be remembered. Your courtesies shall be carried with us as a reminder of your friendship. We all thank you for a great annual meeting.

A special happening occurred this year in connection with the annual meeting of the Council and the IMSI. The extension and research community associated with maple, held a day long meeting on the day prior to Director meetings. I wish to thank these most dedicated scholars for their interest in maple as well as for their commitment in assisting our industry with educational and institutional coordination. Your continued involvement fulfills a need our industry has, but one which would be very difficult for the two International organizations to address without your guidance. We offer you our total cooperation. We further offer to assist in arranging your meetings in connection with the annual convention.

The Council moved to eliminate "organic classification" from maple; however, if the industry is not allowed the privilege of doing so, the NAMSC requests to be desig-

➔

nated as the sole agency for the development of the criteria leading to the organic certification standards for the maple syrup industry. The Council expresses its commitment to addressing a profound subject with the intent to provide leadership which is in the best interest of the maple syrup industry. I urge all to applaud the Council's bold move and lend your support for its decision. The decision was made only after thorough open forum discussion and producer input. It was truly an example of democracy in action. Let us all now come together in a united stance and demonstrate unity for the welfare of our industry.

Maple needs promotion. Maple needs recognition. Surpluses need to be eliminated. Marketing must be stimulated. During the convention in Ohio, two proposals were offered to address these problems. One is to establish a National Maple Promotion Board which would operate under the auspices of the U.S. Department of Agriculture, which would be funded by collection of funds based on the amount of maple syrup sold by producers and/or packers. The other proposal is to establish an International Promotion Board to be operated and directed by the IMSI in cooperation with the U.S. and Canadian Departments of Agriculture. Funds for the second proposal would also be collected based on maple syrup sold, but a large sum of money may be immediately available from the Canadian Government allocated to assist in eliminating the surpluses that exist. The Council took positive action on both proposals. These proposals are very complex,

so I will not attempt to explain either proposal in detail. However, if I can put them into a proper perspective, I believe the IMSI proposal to be an immediate assistance towards promotional efforts, while the USDA program may be more of a long term solution. Both proposals shall be explained in detail at maple institutes and schools, at which time, a grass roots vote will be taken to determine which program (or both) the industry actually wishes to have implemented. I urge all producers, packers, and scholars to have input into these efforts. The effect of implementing one or both of these programs will have significant and long term impact on our industry.

A few words to Quebec. You did yourselves proud at the recent convention. Your participation and involvement shall remain highly visible and important. I challenge you Quebec, to get the Canadian container manufacturers and distributors involved in the North American Maple Syrup Council Research Fund. I further challenge you to accept and make the Maple Syrup Digest our total industry voice. Your involvement in these two programs would be instrumental in elevating maple to a superior status for providing research knowledge; and, help expand a superbly published medium which disseminates this research, and other information, second to none by any industry standards. Your participation shall provide leadership and direction. Quebec, thanks and lead on.

Other topics such as FDA labeling laws on maple received positive action. I compliment the committee



on being able to resolve differences and thus providing a consensus upon which to pursue our goals. The Maple Syrup Manual is well on its way towards completion. The committee on the manual deserves credit for its commitment towards getting it published. We thank them for their hard work. Action was taken on so many things, I would not be able to expound on all of them, but let me say, they are noticed, they are important, and I thank all of you for making them happen.

Finally, the research fund. Again to repeat over and over, this is the finest tool we have to gain knowledge. Our future and our destiny will evolve through knowledge and technology. We must keep the stream of this knowledge flowing. Your contributions are the source of the stream. What you donate in purchasing your containers comes right back to you in information received. Keep giving, keep donating, keep the fund healthy. This fund fires the furnace of knowledge.

To some in very Southern areas, you will be making syrup by the time we talk again. To others further north, get ready your time is coming soon. I wish you all a very productive maple crop.

My best wishes to all of you for a peaceful World, a warm and enjoyable Christmas, a very happy and productive New Year, and for a treasure chest of beautiful memories of this past conference and the year. We will talk again in the new year. Merry Christmas.

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A TRIBUTE

To Carl Vogt, Secretary-Treasurer NAMSC

Dear Carl,

We wish to express our gratitude for your performance as Secretary-Treasurer of the Council. Dedication such as yours is extraordinary. You keep giving out awards, you keep pouring out the materials, you keep investing the hours, and you keep our organization cemented together. I thought it was about time you knew how much we appreciate you and your work.

Very truly yours,

Lynn Reynolds, President

On behalf of: Directors NAMSC

and the Entire Maple Syrup Industry

You exemplify the spirit of duty. You lead by the very essence of example. You provide energy just by your being. You provide unity by virtue of your personality. You truly deserve our appreciation.

Thank you for your willingness to serve and we want you to lead us as long as you are able. Thanks Carl.

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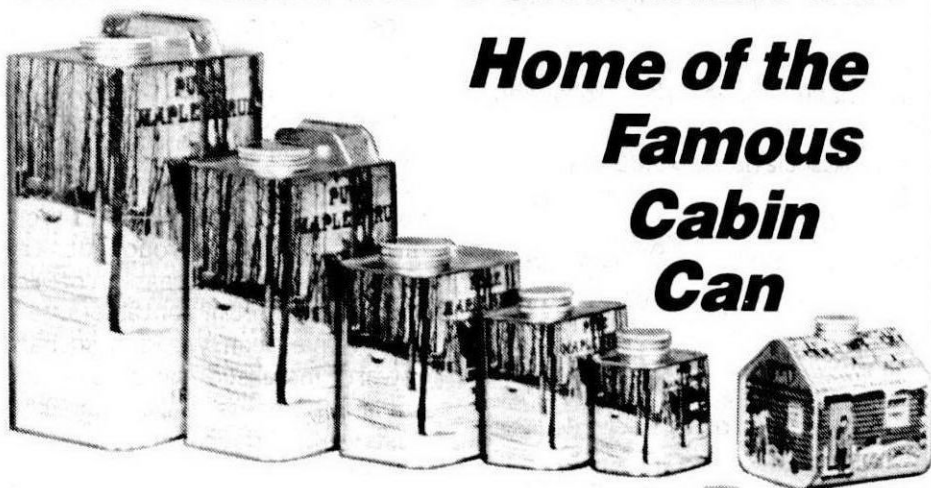
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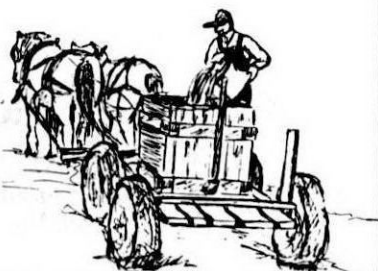
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EDITORIAL

As the recent election shows, this is the year of the change. The "Digest" is also making a change. In order to get our subscription rates to be equitable after postage we have made the following changes.

U.S. Associations, \$3.00 per year

Canadian Assoc., \$5.00 per year.

U.S. Individual, \$5.00 per year

Canadian Individual, \$7.00 per year

These will take effect January, 1993.

I encourage individuals to join their state associations, there are many benefits to be derived from doing so.

Postage and printing costs are going up and we are constantly shopping around for better prices. By being frugal we were able to show a small profit at the close of our year, September 30, 1992.

I do encourage you to write to me instead of calling. I have had messages left on my answering machine which I could not decipher, such as a phone number with no area code, not waiting for the all too famous "BEEP", or machine to full of messages to accommodate your message. The best time to get me "in person" is early evening.

Happy Holidays to All!

Editor

**DEADLINE FOR
NEXT ISSUE
JANUARY 1**

MARKETING TIPS

By David Kopp

A maple producer after years of packing only his best flavor syrup in retail containers decided because of the low bulk prices to mix varied amounts of off flavor syrup with his top syrup to increase his profits. Fellow producers, I exhort you to be so carefull Reports from different areas throughout the country show an increase in off flavor syrup in retail containers.

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IS THERE ANYTHING ELSE OUT THERE?

Michael Brownbridge and
Alek Adamowicz

*Continuing Maple Research at the
Entomology Research Laboratory
University of Vermont*

If it isn't pink, what is it? When mummified pink pear thrips infected with *Vertillium lecanii* were recovered from maple forest soils, all attention was focused on the evaluation and development of this promising microbe for control purposes. But there were always a number of 'other mummified' or 'discolored' pear thrips to be found in the soils. Could it be that there are other insect-killing fungi out there in the maple soils? We decided to look. Isolating and identifying further pathogens would add to the arsenal of fungal agents for use against pear thrips and other forest pests.

Two methods of recovering new fungal material from Vermont forest soils were particularly fruitful. When monitoring pear thrips populations during the Vermont State-wide Soil Survey of 1990 and 1991, miscellaneous infected and mummified larvae were extracted from the soils in addition to healthy and pink *V. lecanii*-infected ones. These miscellaneous infected larvae were used in the study. Eighty-six specimens were extracted from soils collected at 22 different maple forest stands throughout the State. They were surface sterilized and held under conditions of high humidity to promote the outgrowth

of fungi from the bodies of the thrips. After 7 days the preparations were examined by microscope and cultures of the fungi made when appropriate.

Secondly, soil samples taken from two maple stands and one oak stand were baited with wax moth larvae. Just the same as fishing when you put an attractive morsel into the water to attract the fish, we used the wax moths as bait for pathogenic fungi living in the soils. Over 300 larvae were used in this experiment. Infected larvae were removed from the soils after 7 days, examined and cultures made.

Forty-one of the 86 fungus-infected thrips extracted were infected with recognized insect pathogens: 36 with *V. lecanii*, still the predominant species (but not turning the thrips pink in this instance) and reaffirming its great potential for thrips management; three with a *Hirsutella* sp.; one with *Paecilomyces farinosus* and one with *P. lilacinus*. Pathogens were isolated from 34 of the wax moth larvae: *Metarhizium anisopliae* was recovered from all three sites, infecting 30 of the larvae; two *P. farinosus* strains, one *Beauveria bassiana* and a *Verticillium* sp. were also isolated from the maple forest soils.

The biocontrol potential of all of these species has been well documented and in pathogenicity studies done earlier this year, a selection of the isolates were tested against pear thrips larvae. The *M. anisopliae*, *B. bassiana* and *P. farinosus* strains were all effective, causing 100 percent mortality



within 5 days, similar to the *v. lecanii* strains originally tested. The *Metarhizium*, *Beauveria* and *Paecilomyces* strains caused the bodies of the infected thrips to quickly disintegrate, which may explain why intact pear thrips, infected with these agents, have rarely been extracted from soils. Spores from such larvae would still be released into the soil and provide a source of infection for more thrips moving through the soil profile.

Different species of fungal pathogens possess particular characteristics that might favor or limit their use in an IMP program. We now have a broad base of pathogen types, which permits the selection of the best candidate strains for use in field trials against pear thrips to be started in 1993. The strains we have recovered could have additional advantageous traits. Forest soils may indeed be the natural reservoir of such fungi and they are able to survive there in the absence of an insect host by utilizing dead organic matter in the soil as a food source. This ability to persist in the environment makes these fungi particularly attractive candidates for the control of thrips and other forest pests.

THANKS OHIO

By Roland Jorns

Yes, thanks Ohio for a splendid job of hosting the NAMSC and IMSI convention.

It is quite a job to get a program of this size in order and all details worked out, and you Ohio folks certainly did great. The atmosphere was so warm and friendly, I just know everyone arrived home with a great sense of satisfaction. The business sessions, the research reporting sessions, the banquet and entertainment were just great.

The historical tour of Cleveland by Lolly Trolley was great too. Our Trolley driver was very interesting and very knowledgeable.

The Ohio Association Tour was also a lot of fun, especially done up by chaperone and guide Ture Johnson. Getting off the main road and back on country roads is always exciting for me. Good job Ture!

It was good to see Paul Richards and yes your two senior producers, Hilton Farley and Ture Johnson play such an important role in this successful convention along with many more, I'm sure.

Well time moves on, and we are looking forward to Nova Scotia next year.

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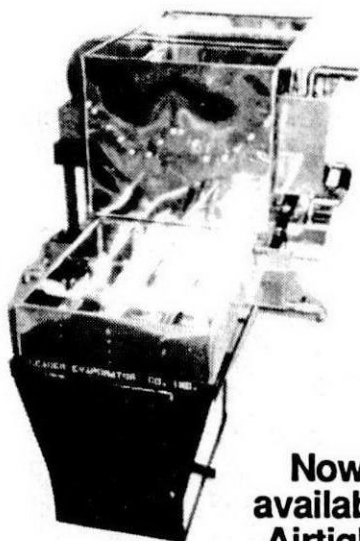
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OHIO FALL TOUR

By Tom Hoffman

The Ohio Maple Producer's Fall Tour and Annual Meeting were held in conjunction with the NAMSC and IMSI meetings. The sight for all activities was the Quail Hollow Resort, Concord Township, in the Northeast section of the state. As the hosting association, the Ohio Producers were pleased to have so many out of state visitors take part in the tour.

After two sunny days, our luck ran out and Saturday's tour commenced in the rain. The first stop was Patterson's Fruit Farm in Chesterland. Jim and his son Dave represent the fifth and sixth generations that have made syrup on the family farm. The Pattersons have given a great deal to the Geauga County maple industry, evidenced by the fact that Jim and his parents, Samuel and Iona, have been inducted into the Geauga County Maple Hall of Fame. Jim was instrumental in the growth of the Maple Festival awards luncheon, Hall of Fame, and syrup displays. Sam served 4-H, county extension and the local school board. Iona was a teacher, worked with Rainbow Girls and State Farm Bureau Board for twelve years. Sap from their two farms is collected from 2,000 buckets using a tractor but they hope to use their team of Belgians this coming spring. The four year old sugarhouse has facilities for groups that come out for hayrides. Sap is boiled in a four by fourteen raised flue evaporator with pre-heater hood, fired with oil. In addition to maple syrup, the

Pattersons have 45 acres of apples and 15 acres of strawberries. All fruit is sold at retail and they have storage for 10,000 bushels of apples.

The next stop was at Glenn Battles' Sugar Pines Farm in Chesterland. Glenn bought this 100 acre farm fifteen years ago and has been making syrup for thirteen years. In this short time he has already won many ribbons in the Geauga County Maple Festival! The farm is one third Maple woods, one third cut your own Christmas trees, and one third wilderness. He puts out between 1100-1200 taps each spring, most on tubing with vacuum. He boils on a five by fourteen raised flue evaporator fired by natural gas from a well located on the farm. Average production is 280 gallons of high quality syrup. Even though he could make more syrup, Glenn pulls his taps before other producers. This assures a top quality product and enables him to tend to his thirty plus acres of Christmas trees at a critical time of year. An unusual feature is that the sugarhouse and all the other farm buildings are located at the center of the farm, not right on the road.

After a bountiful meal served by the Geauga Historical Society at their Century Village, the buses traveled to Sperry's in Parkman. The Sperry's sugarbush has been in their family since at least 1874. It was tapped at that time but then went untapped for a period of time. In the 1930's Mark and his cousin rebuilt the sugarhouse and began making syrup again. This sugarhouse was unique in being

constructed of wormy chestnut. It was used until 1977 when it burned down. Some of this wood was saved and used to side one wall of the new sugarhouse. Other native hardwoods cut from the woods were planed and used to panel a special room in the new sugarhouse. For the past twenty-five years the sugaring has been carried out by two Amish brothers, John and Jonas Gingerich and their families. The sugarbush covers 70 acres where 2500 buckets are hung each spring. Gathering is done with a team of horses which dump the sap into an old copper cheese making vat set in the creek bed. The sap is then siphoned to the sugarhouse where it is boiled in a six by sixteen dropped flue, wood fired evaporator. An unusual feature is the sap preheater located under the firebox.

The last stop was at the Holden Arboretum in Kirkland. Founded in the early 1930's by Albert Fairchild Holden, the Holden Arboretum is the largest in the United States. The almost 3200 acres contains special collections of flowering

crabapples, rhododendrons, and wildflower gardens. Steven's gulch and Little Mountain are Nationally Registered Landmarks for having significant geological formations. A special feature of the arboretum is the Warren Bicknell, Jr. Sugarbush. This 1800 bucket operation is run by Eli Miller and his family who help with the gathering using their team of horses. Sap is boiled in a six by fourteen dropped flue evaporator. Wood used for fuel is cut from the sugarbush as part of the thinning process. The finished product is sold through the arboretum's gift shop. Since the arboretum's primary purpose is one of education there are many exhibits within the sugarbush showing the evolution of sap gathering and processing from that of the Indians to present day methods. Research and experimentation are also carried out as seen in the "sweet tree" orchard. Here are several hundred sweet maples developed by the Ohio Agricultural Research and Development Center. These trees have over 4 percent sugar content.

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IMSI CONDUCTS ANNUAL MEETING IN OHIO

The International Maple Syrup Institute conducted its annual meeting in conjunction with the NAMSC in Concord, Ohio, October 23, 1992.

The annual meeting opened Thursday evening with a Board of Directors meeting to discuss budgets, funding of current commitments, and the IMSI's commitment to function as an International Marketing Promotion Board. An address was presented by Dr. Low on his continued research for a test to detect adulteration of pure maple syrup and the importance to continue to receive IMSI funds for this research. David McLure presented a brief view of the National Maple Promotion Board and its impact on the maple industry. Resolutions were passed to release funds immediately to Dr. Low. Resolutions were also approved to support the investigation of both the International and the National Maple Promotion Boards. The IMSI reaffirmed its resolve to present the plan to proceed with implementation of its International Maple Promotion Board. The directors urged maximum effort be given to obtaining the \$1,000,000.00 from the Canadian Government which would be used to initiate and fund the IMSI's Promotion Board. The directors also discussed the possibility of Canadian Government funds being made available to continue Dr. Low's research which would relieve the IMSI and the NAMSC from further funding on

this project.

Friday's business session was brief with a treasurers report; election of officers was held: Lynn Reynolds, President, Gaston Rioux, Vice President, Gary Gaudette, Treasurer, and Rachael Monniere, Secretary. The balance of the business session was allocated to two presentations: One, a presentation by Dave McLure describing the National Maple Promotion Board; and Second, a presentation by Steve Selby proposing an International Maple Promotion Board to be operated by the IMSI. Both plans are to be proposed to local maple associations and producers, to obtain direction preferred by the maple syrup industry.

The ISMI's Board of Directors wishes to extend its sincere thanks to the Ohio Maple Syrup Producer's Association. The Directors also wish to express their appreciation to the NAMSC for its support concerning the IMSI's Maple Promotion Board proposal, and for its cooperative funding of the maple adulteration detection research by Dr. Low.

An IMSI Directors meeting is scheduled for the Holiday Inn, Burlington, Vermont, Monday, February 1, 1993, 9:30 a.m.

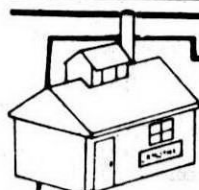
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WISCONSIN 1993 MAPLE SYRUP INSTITUTE SERIES

By Chris Hauge

The 1993 maple syrup institutes will focus on educational sessions including: How to Operate an Evaporator; Marketing—State Fair; Crop Reporting; Techniques on Tapping the Tree; National Outlook; Advertising Concerns and other items of concern from the producers present. All maple syrup producers regardless of size are invited to attend any of the institutes to be held in Wisconsin on the following dates and places:

Saturday, Jan. 9, Aniwa; Tuesday, Jan. 12, Luxemburg; Wednesday, Jan. 13, Phillips; Thursday, Jan. 14, Merrill; Friday, Jan. 15, Rock Elm; and Saturday, Jan. 16, Cadott.

For more information, contact Chris Hauge, Forestry Specialist, College of Natural Resources, UW-Stevens Point, 2100 Main Street, Stevens Point, WI 54481, or phone 715-346-3797.



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NOVA SCOTIA FALL TOUR

By Brian Allaway

The Maple Producers Association of Nova Scotia held its fall tour on Saturday 3rd. October. Activities for the day were centered around Earlton, Colchester County.

Tours were conducted at three different sites during the day.

The first site was at Kirmac Maple owned and operated by Doug Kirby and Russell MacKinlay. This operation was started in 1988 and they now have 6700 taps all on tubing (that's 22 km.). A vacuum pump is utilized to help collect the sap for the 18,000 litre storage tank. Kirmac Maple has maintained good prices and sales have also been good.

Next on the list was Boondock Maple. The owner, Robert Williams has also constructed a pancake house and this is where dinner was served to the 50 hungry guests. Robert has 2000 taps which is fed directly to the sugar house. The pancake house is busy during the maple season and provides a ready market for a good portion of his syrup.

The last stop was at Creelman's Maple Products which is owned and operated by Rick Creelman. Rick also has 2000 taps all on tubing. This sugar house is situated on a hillside overlooking the hills and with the colour of the fall leaves it was a beautiful sight.

Informal discussions among producers indicate that everyone has to try a little harder to sell what was made in 92. Several producers have just enough to last them until the new season while others have

large quantities and no place to sell it.

The annual meeting will be held early in the new year and the results of the maple syrup competition will be announced at this meeting.



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1992 NORTH AMERICAN MAPLE SYRUP ANNUAL MEETING AND CONVENTION

October 23 – 26, 1992

Carl E. Vogt, Secretary

The 33rd Annual Meeting of the North American Maple Syrup Council was hosted by the Ohio Maple Producers Association. The meeting was held at the Quail Hollow Resort.

Much of the late fall color was still evident on the beautiful hardwoods surrounding the meeting site. Upon arrival on Wednesday, maple producers were greeted by an enthusiastic group of Ohio producers led by Farley Hilton. A long list of sponsors and donors provided a gift bag of useful items for everyone. Following registration a mixer was held followed by a preview of a new maple syrup video developed by Lew Staats of Cornell. Delegates representing member states and provinces greeted each other at an informal meeting on Wednesday evening.

On Thursday morning the meeting began with a welcome by Senator Charles Henry of Ohio and Dr. Bob Moser of Ohio State University. Hilton Farley welcomed the group and introduced the many extension staff, Ohio producers and other who helped put the meeting together.

President, Lynn Reynolds welcomed everyone to the meeting and Secretary Carl Vogt read the Roll Call of Delegates. Two new member organizations were approved by the Council. The Indiana Maple Syrup Association (Kenneth Shipley—Delegate, Daniel T. Garner—Alternate) and The Maple Sugar Producers of Quebec (Gaston Rioux—Delegate, Michel Nadeau—Alternate) are now official members of the North American Maple Syrup Council. President Reynolds introduced each of the representatives and welcomed their participation on the council.

The Minutes, Treasurers reports, Digest Report, and Research Committee reports were accepted by the council. Members of the council include delegates and alternates from 16 states and provinces—Connecticut, Indiana, Maine, Massachusetts, Michigan, Minnesota, New Brunswick, New Hampshire, New York, Nova Scotia, Ohio, Ontario, Pennsylvania, Quebec, Vermont, Wisconsin.

President Reynolds asked if Russ Davenport, chairman of the Maple Syrup Manual revision committee would report on the progress being made. Russ reported that a final draft is being circulated to committee members and authors for final review. Some diagrams and photo's are needed but everything is on schedule for publication. Russ will be sending final review copies to interested individuals including Extension Foresters and others for comments. Dr. Mel Koehling of Michigan State University will edit the final version of the manual. The committee has worked very hard on the manual and the council appreciates their valuable input.

A large number of exhibitors and suppliers set up displays for producers

attending the meeting. Everything from the basics to R.O. machines, evaporators and packaging equipment were on display. A fine collection of spouts, postcards, and patents relating to the maple industry and many other exhibits were viewed during the refreshment breaks and at other times. Suppliers representing maple syrup producing regions in the U.S. and Canada were on hand to help answer questions.

Richard Norman, Vice-President of the Council reported on the USDA Crop reporting system. The USDA was very happy with the results of its first complete survey. They wish to thank NAMSC members for their valuable input into the survey.

President Reynolds appointed the Auditing Committee (Richard Norman, Ture Johnson, Ron Shaw) and the Nominating Committee (Bill Clark, Arthur Merle, Paul Richards) for 1992. The committees will report back to the council prior to adjournment.

The meeting continued with the presentation of reports by the delegates.

The Technical Sessions included many fine presentations by representatives of different universities.

Following the technical sessions a Social mixer, Taste of Ohio and entertainment followed a busy and educational day. A large number of door prizes were awarded to many in attendance.

On Friday morning the International Maple Syrup Institute (IMSI) held its meeting followed by a panel discussion of the present and Future Status of the Maple Industry in Canada and the U.S. The panel did an excellent job in presenting a variety of topics followed by questions from the audience.



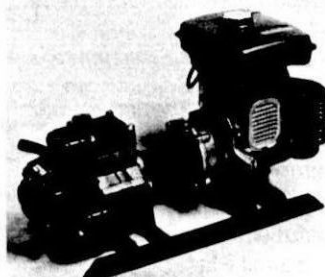
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The second series of Technical Sessions was held during the morning.

Following lunch, a Tour of downtown Cleveland on "Lolly the Trolley" was enjoyed by everyone. Visitors had a fine opportunity to learn much about Cleveland's highlights including history, architecture, science, the arts, and much more.

The Friday evening Banquet began with the traditional singing of the National anthems of the United States and Canada. Following an excellent meal, participants were hosted to an outstanding set of stories, antidotes and tales of a "woman on the farm" by Pat Leimbach. Pat told of her many exploits, and trials of being a "farm wife" including gestures from her husband.

Following the speaker awards were given for the maple syrup contest and the photography contest. Winners included:

MAPLE SYRUP — Light Amber — First — Jim Cermak, Middlefield, OH, Second — Hilton Farley, Middlefield, OH, Third — Daud Maple, Jamestown, PA

Medium Amber — First — Gilliam Family, Cambridge, VT, Second — Kirmac Maple Products, Truro, Nova Scotia, Third — Lyle Stockwell, Ellsworth, WI

Dark Amber — First and Second — Joe and Barbara Polak, Merrill, WI, Third — Zubell's Sugar Shack, Gilman, WI

Judges — Randy Hiegelman, Columbus, OH, Paul Richards, Chardon, OH, Frank Goodell, Mantua, OH



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PHOTO CONTEST — Maple Products — First — Charles W. Bacon, Jaffrey, NH, Second — Vernon Gerdin, Stanchfield, MN

Maple Production — First — Donald Boncela, Willoughby Hills, OH, Second — Jack Brideau, Jaffrey, NH

Maple People — First — Jacques Couture, Westfield, VT, Second — Roth Sugar Bush, Cadott, WI

Judge — Paul Newman, Chardon, OH

Lynn Reynolds presented Ture Johnson of Ohio with a special award for his many contributions and leadership to the North American Maple Council.

In addition awards were given to Darrel Russ, Dave Marvin and Lynn Reynolds for their work on the Research Review Committee.

Presentations were also made to Bacon Jug Co., Sugarhill Containers, and Maple Supplies for their contributions to the Research Fund on behalf of their customers.

On Saturday morning, Council members met to discuss and vote on Research Awards for 1993. The council discussed many items of interest including a proposal for a Promotion Program in the U.S. and a proposal for a Maple Syrup Promotion Plan for Canada. The proposals will be reviewed by the various members in the U.S. and Canada during the coming months. Presentation will probably be made at local association meetings prior to official sanction and adoption.

Labeling laws and regulation, organic maple syrup and other items will certainly be topics of discussion during the coming year.

Council delegates have many items to discuss with their respective associations. The schedule of meetings for the Council over the coming years are: Nova Scotia — 1993, Massachusetts — 1994, Ontario — 1995, Michigan — 1996, Connecticut — 1997.

The North American Maple Syrup Council wishes to thank the Ohio Maple Producers Association for hosting the 33rd Annual Meeting. We look forward to a productive 1993 season and the next meeting of the Council which is scheduled for October 1993 in Nova Scotia.

UPCOMING EVENTS

MASSACHUSETTS MAPLE ANNUAL MEETING

Saturday, January 9, 1993
Greenfield High School
Greenfield, Massachusetts

For further information: call Tom McCrumm (413) 628-3268

53RD ANNUAL NORTHEAST OHIO INSTITUTE OF FORESTRY AND MAPLE SYRUP PRODUCTION AND MARKETING

On Wednesday, January 27, at 6:30 p.m. there will be a trade show and program. On Thursday, January 28, from 8:00 a.m. to 3:30 p.m. there will be a trade show and technical/educational programs. Both programs will be held at the Geauga Livestock Commission in Middlefield, OH.

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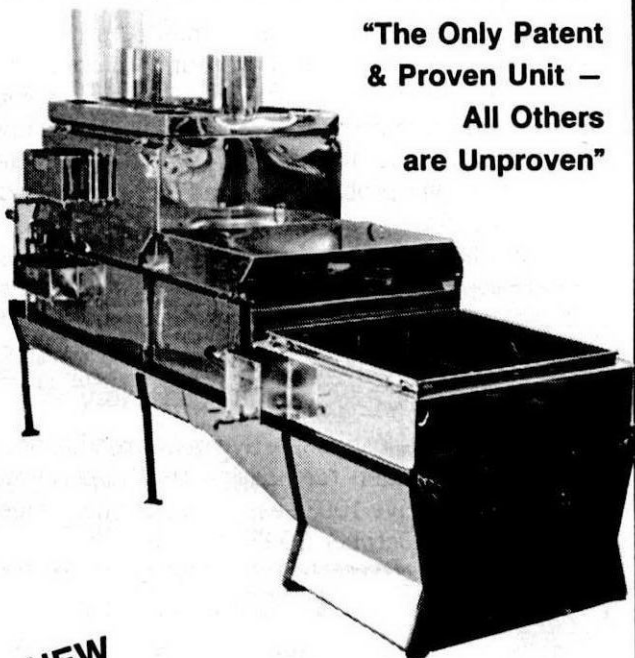
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TENTH ANNUAL MAPLE SYRUP FESTIVAL

By Rich Patterson

The Tenth Annual Maple Syrup Festival will be held in Cedar Rapids on March 6th and 7th, 1993. It is open to the public and will take place from 8:00 a.m. to noon on Saturday, and from 9:00 a.m. to 1:00 p.m. on Sunday. The Festival is sponsored by the Indian Creek Nature Center.

Although many syrup producers might consider Iowa beyond the range of maples, the state is blessed with thousands of sugar, black, and silver maples as well as millions of box elders. Syruping was a common commercial activity in Iowa until the early years of this century.

Syruping is experiencing a revival in Iowa, and many farmers have entered the small commercial production state and many more folks tap a few trees in the woodlots or back yard.

The Nature Center's Festival includes demonstrations of tree identification, tapping, sap hauling, and syrup finishing. Visitors enjoy a full course breakfast featuring locally made syrup, pancake mix, and sausage while enjoying live entertainment from a variety of musicians. In 1987 the Center built a large Sugarhouse and taps about 150 trees.

About 2,000 people attended the 1992 festival. More are expected this year.

For information contact the Indian Creek Nature Center, 6665 Otis Road SE, Cedar Rapids, IA 52403.

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PUTTING ON THE TOUR

By Janet L. Aldrich
Cornell Cooperative Extension
of Otsego County

Oddly enough, our first stop was Underwood Produce, the hydroponic greenhouse which grows lettuce and tomatoes, year round in water instead of soil. The connection? Producing a quality product, direct and wholesale marketing, and experience with the New Your State Seal of Quality Program. Gary Hollen from Ag & markets was on hand to talk with folks about the Seal of Quality Program. Production numbers were of interest — they produce about 2800 heads of lettuce per year and 30,000 lbs of tomatoes. They recently added kale as a crop and those of you who

visited might be interested to know they recently added a third greenhouse.

The rest of the tour was sugar all the way. Stop two brought us up scenic Briar Creek Road to Edwards Maple Products in Otsego. Owners Earl and Bonnie Edwards, together with partner Wayne Hanvey showcased their operation which runs about 800 taps of their own, rents another 1200 and uses a 4' x 12' wood fired evaporator. This stop also provided our first taste of Otsego Syrup, as maple milk shakes were made and handed out by Sandra Lilley, our 1992 Otsego County Alternate Dairy Princess and Abby Adams, the 1992 Alternate Miss New Your State Maple Queen.



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After lunch we went to Patrick Hill Maple Farm, in Morris. Owner Dave Kopp talked about adding reverse osmosis in 1990 which he feels more than tripled productivity. Dave, Jean and their three teenage children work hard marketing their product through mail order, road-side sale, community events, fairs, festivals and farmers markets. Dave feels that the addition of an 800 telephone number is proving to be a great sales promotion.

The day's final stop took us down tree-lined Pegg Road which suddenly opened up onto hayfields and pasture lands to the left and the hillside sugarbush and log home of Dale and Susie Parker, to the right. Dale's father started making maple in the late '40s, using 400 wooden buckets. Today, Dale and Susie, together with their nephew David Parker, run 3,000 taps with 1,000 taps on vacuum to the sugar house. They added reverse osmosis in '92 and now mail order their product throughout the U.S. Dale demonstrated his boiling operation and it was fun to see the steam rising from the sugarhouse onto a bright July sky.

At the evening banquet Lew

Staats paid tribute to Harold Tyler who was recently inducted into the American Maple Museum Hall of Fame and plaques were presented to each of the producers who hosted a tour stop and to the Otsego County Maple Producers Association for their work in "putting on the tour".

Cornell Maple Specialist, Lew Staats addressed the group and presented the newly released video, "Sugar Bush Management — A Guide to Improved Syrup Production. This video was produced by Cornell Cooperative Extension and Paul Smith college was very well received by all. Gracing the head table were two Maple Queens — last year's New York State Maple Queen, Jennifer McAdams and this year's Alternate Miss New York State Maple Queen, Abby Adams. Abby joined with the representatives of the companies who exhibited during the tour in handing out door prizes.

Day two's weather held true as we travelled through the winding roads, rugged hills and sudden valleys of northern Otsego County. Stop one brought us to Breezie Maples Farm which is situated on a



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road barely the width of the bus, on a mountaintop so steep we had to turn the bus around and go back the way we came. Partners Rick Newman and Larry Roseboom started small in 1987, built a larger sugar house in '88 and presently run about 1200 taps, half of which are on a vacuum line direct to the sugar house. The focus of this stop was the severe thinning of a future sugarbush in February of '92 with the assistance of DEC Forester Paul Trotta. Paul was on hand to greet us at the sugarbush which happened to be located about a mile further UP that mountaintop. A tractor driven wagon ride was available for those smart enough to take it. The rest of us diehards were too busy breathing to appreciate the panorama of Rick's home, sugarhouse, apiary and fields of

sorghum far below. (What's the sorghum for we asked this maple syrup/honey producer — sorghum syrup production, what else!) Recovering in the cool of the sugarbush, we listened as Paul Trotta outlined their strategy and gave advise regarding sugarbush thinning.

From one mountaintop to another, we next travelled up Stannard Hill to Stannard's Maple Farm which has been a family operation for over a hundred years. Warren and May Stannard, together with daughter Julie, run their maple business for both enjoyment and profit. They discussed their efforts to automate the saphouse with labor efficient equipment, currently running about 1200 taps, all on tubing. Overlooking the small vil-



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lage of Roseboom, Stannard's farm is part of a rural setting that would rival any scenic calendar.

Down the *hill* and back up again brought us to equally beautiful Belvedere Lake for lunch, relaxation and friendly conversation. Then the road down through historic Cherry Valley was made even more meaningful by our bus driver who grew up in this area. His reminiscing and knowledge of the South Valley/Cherry Valley region made the ride to our next stop a true "tour de force".

When we reached Richfield Hill Farm which is situated in the rolling of Richfield Springs, we were met by partners John McKelvey and Charlie Coons who detoured us to an impromptu stop at their sugarbush. John and Charlie described their management of the 50 acre sugarbush were they run 1500 taps on a gravity flow system down both sides of Richfield Hill. At the sugarhouse owners John and Jo McKelvey talked about their efforts to implement the most modern and efficient operation possible, both in sugarbush management and syrup production. They described running sap by gravity feed from holding tank to

evaporator, using reverse osmosis, running the concentrate through copper tubes to pre-heat before boiling, using a piggyback pan on the lower evaporator and other innovations. Munching on cookies and strolling through their formal herb gardens were fun too!

Apropos to our feeling a bit down because the tour was almost over, our last stop was named Dismal Inn Sugar. Located on yet another hillside, this sugarhouse overlooks the small town of Hartwick which is all but hidden for the trees. Owner Bruce Phillips started production on St. Patrick's day in 1988 and two years later rebuilt an entirely new, more efficient operation. Part-owner of a lumber yard, Bruce uses ash slab wood as the main source of fuel and runs 1050 taps. He never told us the story on how the business got its name, but rest assured it had nothing to do with the beauty of the scene below.

The trip back to the Otsego County Maple Producer's sugar house at the county fair grounds in Morris was over too soon. Not too many of us said goodbye — most of us gave a wave and a smile and said, "See you next year!".

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WISCONSIN MAPLE TOUR


By Chris Hauge

October is the month for maple producers in many states and provinces to have tours of operations in their area, this is true in Wisconsin as well. The 1992 tour was held in the heart of the maple belt near the center of the state. In excess of 100 producers enjoyed a beautiful fall day viewing three different sugarbush operations in the Athens area. It is customary in Wisconsin to rotate the tour around the state. This year District three under the guidance of Lloyd Franz, delegate from that district arranged for the producers to see syrup operations ranging from 820 gallons to 3300 gallons including the viewing of a new thunderbolt arch and a piggy back pan. At one site producers got a first hand look at a ginsing operation and new custom drying building, a visit to the Beaver Creek Mennonite Country Store and the Mennonite Community Center to learn more on the history of the Mennonite's and

hear a Mennonite family sing several of their hymns topped off the field visits.

Since Wisconsin included their fall tour with the National meeting last year the tradition of naming a syrup maker of the year was postponed until this year when two producers were named to make up for last year as well. Juan Reynolds of Aniwa and Henry Grape of Holcombe were the two honored producers this year. It was pointed out that not only does the producer get recognized but equal recognition goes to the spouse and family since syruping is truly a family operation. Maple Queen, Terri Holmes, was on hand to share her experiences in parades and at state fair with the group during the noon program held at a local church in Athens.

Next years fall tour will be held October 2, 1992 in District five in the northwestern part of the State of Wisconsin. In addition to Wisconsin producers a warm welcome is extended to anyone who might like to attend. If interested, just let someone in Wisconsin know and we will get the information to you.

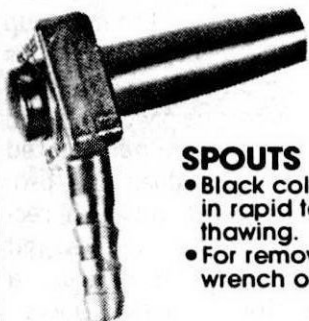


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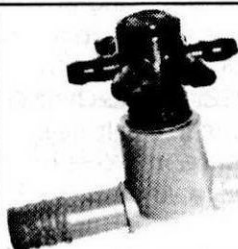
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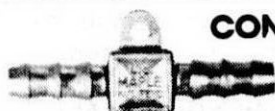


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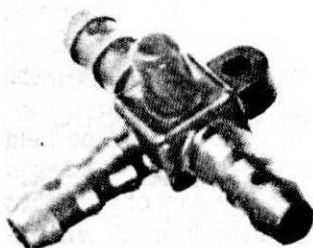


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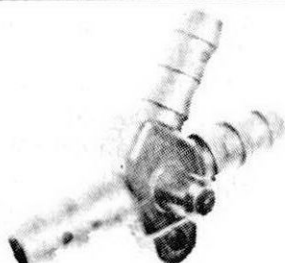
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REMINDER

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, 1993 for consideration in 1993. Proposals received after that date will be considered in 1994.

(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 forty (40) 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.

Remember: July 1 Deadline.



Chuck & Judi Kiessling

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Kress Creations, Inc.

AMERICAN MAPLE MUSEUM CANDIDATES MAPLE HALL OF FAME

By Lloyd Sipple

Each year the directors of the American Maple Museum attempt to find the two most worthy persons to be inducted into the Maple Hall of Fame. Over the years they have done a very commendable job with almost all of the states and provinces of the maple producing area of the United States and Canada being represented.

This is not an easy job. Since the directors don't know many connected with the maple syrup industry outside their immediate area, they have had to rely on help from more farflung organizations such as the Maple Syrup Producer Associations, the North American Maple Syrup Council and the International Maple Syrup Institute. This has helped but every system can stand some improvement, so they asked if I could get some help through the Maple Syrup Digest.

For several years, when the Museum first opened, the Digest ran an article each year asking the readers to vote on their choice for Hall of Fame Inductees. The request failed to generate much response but we thought it certainly deserved another try. The following criterion should be observed:

To qualify, a person should be active in the industry outside their local area, at least statewide if not nationally.

This should include activities to better the maple industry above

and beyond what they are being paid to do.

Persons who freely give their time and effort to benefit the maple industry are much more worthy of the Hall of Fame than those only interested in padding their own pocket.

If a state maple producers association knows of someone who is worthy of receiving this honor, PLEASE get your members to support the candidate and send the votes to:

THE AMERICAN MAPLE MUSEUM
Box 81
Croghan, NY 13327

These must be received by the deadline — April 1st.

It will help if you notify other state producer associations of your choice and ask for their assistance. A worthy candidate is probably known far beyond your state's borders. If you need more information, call Leslie Lyndaker, 515-346-6060.

The final selection of the two candidates for this year's induction is up to the Museum Board of Directors, but they will certainly appreciate your assistance.

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A-D Toy Village Railway Museum —
Middleborough, MA
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Adirondack Maple Company — Fonda, NY
Joel Afdahl — Hammond, WI
Aither Maple Products — Height Park, VT
Warren Allen — Castorland, NY
Alstead Farms — Keene, NY
American Maple Lane — Newport, VT
American Maple Products — Newport, VT
(Roger Ames)
Don Amero — Woodstock, VT
Andersen Maple Farm — Long Eddy, NY
Justus Asthalter — Parksville, NY
Atkins Fruit Bowl — S. Amherst, MA
Atwoods Sugar Shack — New Hartford, CT
Richard Atwood — West Chazy, NY
The Bacon Jug Company, Inc. — Littleton,
NH (David McLure)
Bacon's Sugar House — Jaffrey Center, NH
Frank Bailey — Vineyard Haven, MA
Barlow Lookaway Farm — Springfield, VT
Bascom's Sugar House — Alstead, NY
Bean Farm — Westwood, MA
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Mike Berliner — Lake Luzerne, NY
Bernard and Sons — St. Victor de
Beauce, Quebec
Robert Blair — Kingston, NH
Blue Heron Farm — Charlemont, MA
Bolduc Maple Products, Inc. — Quebec,
Canada
Borden, Inc. — Columbus, OH
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Paul Bradbury — Bridgewater, ME
Branon Enterprises — West Chazy, NY
Brodies Sugarbush — Westford, NY
Jack Brown — Paw Paw, MI
Reed Burman — Thompson, PA
Lansing Burdick — Stephentown, NY
Busque Enterprises — Millinocket, ME
Burning Bush Home — Warren, NH

Butternut Mountain Farms — Johnson,
VT (David Marvin)
Campbells Maple — Smyrna, NY
(William Campbell)
Steve Canfield — East Jewett, NY
Doug Caruth — Hill, NH
Caspar Business Office — Somerville, MA
Jim Cermak — Chesterland, OH
Christies Maple Farm — Lancaster, NH
(Colin Christie)
Chubb Life America — Concord, NH
Clark Brothers — Wells, VT
Clute Brothers — Naples, NY
Cold Hollow Cider Mill — Waterbury, VT
Gary Cole — Mount Holly, VT
Martin Collins — Putney, VT
Donald Cook — Sherburne, NY
Karen Cook — Worthington, MA
Charles Coons — Richfield Springs, NY
Cornell University — Lake Placid,
NY (Lewis Staats)
Countryside Hardware & Recreation —
DeRuyter, NY
Ed Crane — St. Johnsbury, VT
Ken Crowther — Jackson, NH
Ralph Curtis — Newfoundland, PA
Dakin Farm — Ferrisburg, VT (Sam Cutting)
Danforth's Sugar House — East Montpelier,
VT (Nathan Danforth)
Russ Davenport — Shelburne Falls, MA
David Davis — Colton, NY
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DeCoste Maple Products — Moores
Forks, NY
Deloughary's Sugar Bush — Bark River, MI
DeVooght Sugar Bush — Marquette, MI
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Ralph Curtis — Newfoundland, PA
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Lake, ME
Charles Emerson — Alfred Station, NY
Ed Eurich — Waitsfield, VT
Ewen's Sleepy Hollow Sugar —
Lunenburg, MA
Leslie Everson — Clifton Springs, NY
Donald Fairbanks — Federal Dam, MN
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Vanetten, NY
Felbro Food Products — Los Angeles, CA
Filtrine Manufacturing Company —
Harrisville, NH
Troy Firth — Spartansburg, PA
Fisher Mountain Sugar — Grassey
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Forest Society Gift Shop — Concord, NH
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 Rodney Hall — E. Dixfield, ME
 Hall Tavern Farm — Shelburne Falls, MA
 Hamley's Maple Farm — Barton, NY
 Hansmann's Mills — Bainbridge, NY
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 Hillside Farm — Whately, MA
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 Rodney Hunt — Hensonville, NY
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 Jasper's Sugarbush, Carney, MI
 Dan Johnson's Sugar House — Jaffery, NH
 R.N. Johnson — Walpole, NH
 Davey Jones — St. Johnsbury, VT
 Jörn's Sugar Bush — Egg Harbor, WI
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 Kedron Sugar Makers — South Woodstock, VT (Chip Kendall)
 Hank Kenney — Marlborough, NH
 Don Kent — Wolfeboro, NH
 Paul Kimball — Wolfeboro, NH
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 Dan Kistler — Ludington, MI
 Kivela Sugar Bush — Brantwood, WI
 David Kopp — Morris, NY
 Kress Creations — Oxford, CT
 Phillip Krieg — Girard, OH
 Robert Lamothe — Burlington, CT
 Jeff Lamphere — McIndoe Falls, VT
 Eric Lande — Johnson, VT
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 N.V. Lincoln — Reed City, MI
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 25,000 Gifts, Inc. — White River
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 Two Brooks Maple Farm — Lake Placid, NY
 Underwood Orchard — Traverse City, MI
 Fred Van Voorhis — No Address
 Vermont Maple Man — Newport Center, VT
 Vermont Green Mountain — Newport
 Center, VT
 Vermont Maple Sugar Makers Association,
 Inc. — Wells, VT
 Vermont Sugar House — South
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 Wagner's Sugar Hill — Peshtigo, WI
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 Richard Whitney — No Address
 Sam Wienke — Farwell, MI
 Paul Williams — Mesick, MI
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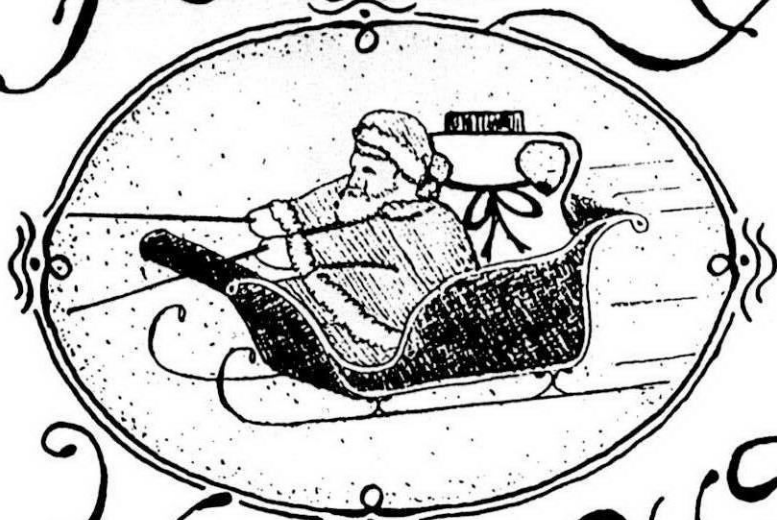
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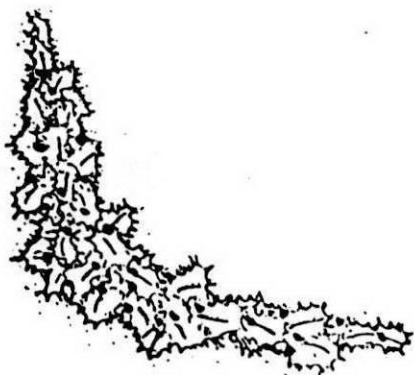
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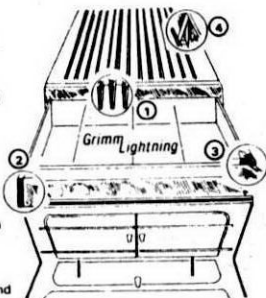
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