



# MAPLE SYRUP

# DIGEST



VOL. 5A, NO. 1

MAILED BY 2-1-93

FEBRUARY, 1993


Address Correction  
Requested to:  
Canterbury, NH 03224


BULK RATE  
U.S. POSTAGE PAID  
CANTERBURY, NH  
PERMIT NO. 14



**sugarhill**<sup>®</sup>  
CONTAINERS

**"XL"** T.M.





**IT  
REALLY  
WORKS**

FOR INFORMATION, CALL GREG  
(413) 665-8102



# MAPLE SYRUP DIGEST

Official publication of the  
NORTH AMERICAN  
MAPLE SYRUP COUNCIL

## DIRECTORY

Published and Edited by:

**ROY S. HUTCHINSON**  
P.O. BOX 240  
CANTERBURY, NH 03224  
Phone: 603-783-4468

Published four times a year  
(Feb., June, Oct., Dec.)

Postage paid at:  
Canterbury, NH 03224

### FIELD EDITORS

- Conn.** . . . . . Jerry Milne . . . . . 203-283-9851  
South St. Ext., Plymouth, CT 06782
- Indiana** . . . . . Dan Garner . . . . . 812-824-4406  
6776 W. Rockeast Rd., Bloomington, IN  
47403
- Maine** . . . . . Vicki Schmidt . . . . . 207-377-6275  
PO Box 282, Kents Hill, ME 04349
- Mass.** . . . . . James Graves . . . . . 413-625-9066  
R.D. 1, Shelburne Fall, MA 01370
- Mich.** . . . . . Frank Majszak . . . . . 616-228-5835  
R.D. 1, Baatz Road, Maple City, MI 49664
- Minn.** . . . . . Wanda Patzoldt . . . . . 218-326-5769  
3001 Horseshoe Lake Rd., Grand Rapids,  
MN 55744
- N.H.** . . . . . Frank H. Owen . . . . . 603-237-4432  
35 Bridge St., Colebrook, NH 03576
- N.S.** . . . . . Maxwell Spicer . . . . . 902-392-2823  
Spencers Island, NS, Canada B0M 1S0
- N.Y.** . . . . . Lloyd Sipple . . . . . 607-967-7208  
RD 2, Box 126, Bainbridge, NY 13733
- Ohio** . . . . . Ture Johnson . . . . . 216-834-4206  
Box 241, Burton, OH 44021
- Ont.** . . . . . Bill Robinson . . . . . 519-529-7857  
RR 2, Auburn, Ont., Canada
- Penn.** . . . . . Jim Tice . . . . . 717-549-5257  
R.D. 1, Box 29, Mainesburg, PA 16932
- Vt.** . . . . . Ray Foulds . . . . . 802-864-6305  
5 Clover St., So. Burlington, VT 05403
- Wis.** . . . . . Roland Jorns . . . . . 414-868-3161  
4518 Highway T, Egg Harbor, WI 54209
- N. Eng.** . . . . . Sherb Doubleday . . . . . 802-334-2793  
Newport, VT 05855

### SUBSCRIPTION RATES:

United States: 1 year — \$5.00  
Canada, US funds: 1 year — \$7.00

## NORTH AMERICAN MAPLE COUNCIL

### DIRECTORY OF OFFICERS

Lynn Reynolds . . . . . President  
Hortonville, WI 54944 414-779-6672

Richard Norman . . . . . Vice-President  
Woodstock, CT 06281 203-974-1235

Carl Vogt . . . . . Secretary/Treasurer  
Osseo, MN 55369 612-425-3742

### DIRECTORS

Kenneth Shipley . . . . . 317-358-3030  
Gaston, IN 47342

Robert S. Smith . . . . . 207-474-3380  
Skowhegan, ME 04975

Tom McCrumm . . . . . 413-628-3268  
Ashfield, MA 01330

Larry Gearhart . . . . . 616-749-9348  
Clivet, MI 49076

Elizabeth Collins . . . . . 612-649-5154  
969 Manvel St., St. Paul, MN 55114

Rolland Mallais . . . . . 506-358-2906  
New Brunswick

Hank Peterson . . . . . 603-432-8427  
Londonderry, NH 03053

Avard Bentley . . . . . 902-548-2973  
West Chester St., NS BOM 2A0

Roger Sage . . . . . 716-786-5678  
Warsaw, NY 14569

Ture Johnson . . . . . 216-834-4206  
Burton, OH 44021

Bill Robinson . . . . . 519-529-7857  
RR2, Auburn, Ont. NOM 1E0

Dale Jeffrey . . . . . 814-662-2904  
West Salisbury, PA 15565

Leopold Lafond . . . . . 514-842-9471  
1420 Sherbrooke West, Montreal,  
Canada H3G 1K5

Wilson "Bill" Clark . . . . . 802-325-3203  
Wells, VT 05774

Roland Jorns . . . . . 414-868-3161  
4518 Hwy. T, Egg Harbor, WI 54209

### DIGEST ADVERTISING RATES

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

**DEADLINE FOR COPY:** First of the  
month preceding date of issue.

### COVER PICTURE:

Leslie Lyndaker and Sons, Belfort,  
NY.

# GREETINGS FROM YOUR PRESIDENT



It is below zero. The wood stove is earning its way this morning. Jack Frost has decorated all of the windows. There is a bead of frost all around the inside of the door. Stepping outside it is a bitter cold. There is no sound. Nothing is moving. But as we walk, frozen snow crunches underfoot. The mailbox is covered with ice. All the needles on the giant white pine look like a million fuzzy little ice cream cones. The old tractor stands idle, probably won't start. The saw rig set in shadow of gray. We stand in awe of the silence. Nature has spoken. The elements are harsh. Life's path is difficult. So respect the power. Accept the magnificence. Behold the beauty. Inhale the exhilaration. Revere the splendor. Grasp the moment. Treasure the experience. It is a beautiful world. And life goes on.

The cold weather reminds me of maple schools. Maple institutes are and have been a part of our lives. They seem to involve us in the reality of an upcoming maple season. Maybe they jar our consciousness for reality. It requires an enormous dedication to conduct these schools year after year. The credit goes out to all those extension workers who endure the annual duty to teach us. We know it pays. We need to know. We appreciate the opportunity to learn. We offer you a tribute for your dedication.

## IN MEMORIUM

### LLOYD SIPPLE 1922-1993

Lloyd Sipple passed away on January 16 after a massive heart attack. He was born in Bainbridge, NY in 1922 and was active in the Maple industry for all of his adult life. He will best be remembered as Editor of the Maple Syrup Digest, a post he held for 28 years.

Maybe we should take time out to recognize how many people touch our lives in maple and the significance of our industry to the community. All of the services we use, like the fuel company, the hardware, the supermarket, the gas delivery person, the mail carrier, UPS, the implement dealer, the repair shop, the coffee shop waitress, the convenience store, the insurance agency, the attorney, the accountant, the car and truck dealer, the Co-Op, the clothing store, and all of the other services we need and use. This is not to forget the tinsmith who works on our burned pan half the night to get us going because we have 9,000 gallons of sap waiting to boil. Or the welder who comes out and fixes the broken tie rod on the sap wagon, or the mechanic who changes that 'watcha call it' on the spur of the moment, or the tire dealer who comes out in the woods to put in a new valve stem in that rear tractor tire, they all contribute to the syrup making



process. Then there is the maple equipment dealer that rummages around in the cold warehouse with a flashlight to find those few containers which we need so badly, and probably could have bought during the daytime. And of course, let us not forget the thousands of individuals (hired or donated) that provide the labor for our product. You know, I guess we really do need each other, even to make maple syrup. Everybody is important and we all have our niche. Maybe we should pat ourselves on the back and express our gratitude to all our neighbors for providing the

services that make it work. Call it capitalism, democracy, friendship, community, or whatever, it really does work you know.

On behalf of the maple syrup industry I wish to express my gratitude to Roy Hutchinson, Editor, Maple Syrup Digest for his performance as Editor.

Well, its that time of year. I wish all of you a bountiful harvest and the best selling season you have ever had. We will talk again in June. Au revoir.

Lynn Reynolds  
Your President

## **DEADLINE FOR JUNE ISSUE IS MAY 1st**

---

**2000 TREE SUGARBUSH  
340 ACRES  
PERHAM, MAINE  
\$198,500.00**

- \* Nestled on a sloping hillside with southern and southwestern exposure.
- \* Minimum of 2000 maple trees.
- \* Easily accessible from a state road.
- \* Average age of this maple stand is 60 years.
- \* Tapped at rate of 20 percent per year.
- \* Recently tapped in April 1992
- \* The opportunity to buy in NOW.

### **CALL**

Mr. Faillace at 212-233-0010 or

### **WRITE**

Northeast Acreage Inc.  
P.O. Box 7183  
Jersey City, N.J. 07307

---

# NEW ENGLAND CONTAINER CO.



## *Home of the Famous Cabin Can*



***Available to Ship Now!***

**2 Sizes Cabin Cans**

**16.9 oz. &**



**8.45 oz.**



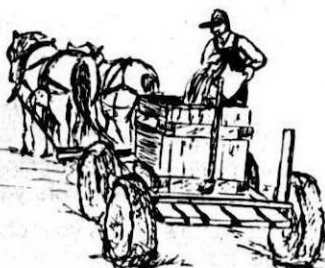
**ALSO OUR FULL LINE "OO" GALLONS  
TO HALF PINTS**

- We have the **BEST PRICES!**
- All cans in stock year round
- No lead in side seams



***Order Now!***

75 Jonergin Drive  
Swanton, VT 05488  
**802/868-3171**



## EDITORIAL

Another year has gone by and a lot of things have happened. We look forward to a new year with new hope that things will be better. The economy is picking up slightly and with it the hope that the surplus of syrup will diminish and prices will rise again.

Now is the time for subscribers to pay their subscription dues. A big change went into effect on January 1st concerning subscriptions. The cost of individual subscriptions rose to \$5.00 per year (US) and \$7.00 per year (Canadian). The as-

sociation dues remains the same. The year of expiration of your subscription is on your label and will expire with the June issue. Anyone wishing information about joining any of the associations please contact the director from your respective state and he or she will give you the information needed.

I wish everyone a healthy and prosperous sugar'n year, and I wish to thank all the contributors who have submitted material for the digest.

Editor

## SUBSCRIPTION FORM

I would like to subscribe to the Maple Syrup Digest.

USA ( ) 1 YEAR \$5.00

CANADA ( ) 1 YEAR \$7.00  
Please Remit In US Funds

This is a new ( ) renewal ( ) subscription.

Name \_\_\_\_\_

Address \_\_\_\_\_

Make checks payable to Maple Syrup Digest and Mail to:

**MAPLE SYRUP DIGEST  
P.O. BOX 240  
CANTERBURY, NH 03224**

If your association dues cover your subscription, or if you have sent a subscription for the coming year, please disregard this request. Be sure your association covers your subscription.

Be sure to send us your change of address, the post office will not forward bulk mail.



# NEWS FROM CONNECTICUT

By Jerry Milne

The Connecticut Maple Syrup Producers Association held its annual meeting on Nov. 14, 1992 at the Ellis Clark Vo-Ag Center at Nonnewaug High School in Woodbury, CT. The featured speakers were John Parent, sales representative from Husqvarna Power Equipment, and Jerry Milne, forester with the Connecticut Division of Forestry. Mr. Parent spoke about chainsaw maintenance, safety equipment, and proper tree felling techniques. Mr. Milne explained how to develop a sugarbush for maximum sap and sugar production while maintaining a healthy stand of trees. He emphasized the

need for proper spacing of crop trees so that they have enough room to grow throughout the life of the sugarbush.

Afterwards, members visited the sugarbush of Dave and Betsy Stiles for a demonstration of how to choose crop trees and thin out around them. They also toured the sugarhouse and observed the Stiles' unusual copper evaporator.

At the business meeting in the afternoon, awards of appreciation were given to Bob Coombs and Russ Davenport for their valued friendship and assistance since the Association was created in 1977.

At the end of the day, members had the option of visiting the sugarhouse of Lou Berecz in Woodbury or travelling to Oxford to see maple syrup jugs being made at Kress Creations.



## **Countryside Hardware & Recreation, Inc**

DeRuyter, N.Y. 13052

**Everything  
For The Producer,  
Large Or Small**

- ★ Storage & Gathering Tanks
- ★ Sap Buckets, Covers
- ★ Lamb Tubing & Fittings
- ★ Gas Tree Tappers
- ★ Metal Decorated Syrup Cans
- ★ Sugarhill Plastic Jugs
- ★ Bits, Filters, Spouts
- ★ Rubber Candy Molds
- ★ Leader - King - Grimm Evaporators
- ★ Maple Cream Tubs

Give your  
present evaporator  
up to  
70% more  
capacity with  
a new  
steamaway  
unit



Open  
Daily

8:00 - 5:00

Phone: 315-852-3326

and 315-852-3327

U.P.S. Daily, Call Or Write Today  
For Our Catalog

# REFINEMENT OF THE USE OF VISUAL TRAPS TO PREDICT POTENTIAL DAMAGE TO SUGAR MAPLE FROM THE PEAR THRIPS

William M. Coli and Craig S. Hollingsworth  
University of Massachusetts

As all maple producers know, the pear thrips has caused significant damage to sugar maple in the recent past. Although the pest has apparently not been much of a problem in the last three years, there is always a possibility that thrips will emerge at just the right time and in sufficient numbers to cause the type of defoliation seen throughout the northeast in 1988.

A number of different techniques have been previously studied to monitor activity periods and numbers of pear thrips, including soil samples, emergence traps, pan traps, and direct observation of buds and foliage. In 1989, with the cooperation of Dr. Chris Maier of the Connecticut Agricultural Experiment Station, we studied the possibility of using inexpensive sticky cards of various colors, called visual traps, for monitoring pear thrips activity and relative abundance. A manuscript describing this earlier study has been accepted for publication, and will appear in the November 1992 issue of the *Journal of Economic Entomology*. The commercially-available yellow trap we chose, has been successfully used in a multi-state survey project to document the distribution, activity, and relative abundance of pear thrips in 18 states during 1990, 1991, and 1992.

In 1990, the North American Maple Syrup Council, awarded us a grant of \$5,000 to further study the use of this visual trap, to determine if such traps could be used to predict eventual damage caused by the pest. Our objectives were threefold: 1) To define the relationship between thrips captures on yellow visual traps, and resultant foliar injury to sugar maples, 2) to study the daily flight patterns of pear thrips at varying heights in the sugar maple canopy, and, 3) to better understand pear thrips perception of visual traps as affected by distance, light conditions and time of day.

As I discussed at the 1991 annual meeting of the North American Maple Syrup Council, a very light thrips year in 1991 made it impossible to complete all aspects of the funded study, necessitating an additional attempt to complete the work, with no additional cost to NAMSC, in 1992.

As most growers are aware, and as documented by Knodel et al., (CAPS Northeast Regional Pear Thrips Survey (Publication expected December, 1992), 1992 was also a relatively light year for pear thrips activity and damage to sugar maples. In 1990, we demonstrated that thrips activity as measured by visual traps could be correlated to maple foliage injury (Hollingsworth et al., CAPS Northeast Regional Pear Thrips Survey). However, damage by thrips to sugar maple in both 1991 and 1992 was too low for regression analysis to show any correlation.

We repeated our measurement of thrips activity at different heights in the maple canopy (0m, 1m, 2m, 5m, and 10m). Thrips were found at the 10



meter height on the same day they were found to have emerged from the soil, and were active at all levels of the canopy throughout the season. Late in the season, activity was concentrated in the upper levels. No differences in activity at different times of day were determined, in part due to low thrips densities.

We also repeated our experiment to better understand pear thrips perception of yellow visual traps at varying distances. In an arena, we captured thrips on traps 10 cm, 20 cm and 50 cm from the source, a vial containing thrips surrounded by a water-filled moat. However, not all of these thrips had flown directly to the trap from the source. Some had taken short flights, landed on the floor of the arena, and then alighted on the nearby traps.

In summary, relatively low thrips numbers and damage, while certainly seen as a blessing by maple growers, has made it impossible to confirm the utility of yellow visual traps to estimate eventual damage from thrips, or to define daily periods of thrips activity, both important considerations prior to initiating some sort of control action. However, our study indicates that pear thrips move rapidly up in the maple canopy after emergence, another important finding relative to possible control options. Finally, we can say that thrips can perceive visual traps from a distance of at least 10 and possibly as much as 50 cm (4 to 20 inches). This offers a partial explanation as to why yellow visual traps in our trials consistently captured thrips on the same day or earlier than emergence traps, which, due to chance, may be positioned over a patch of forest floor which contains few or no thrips.



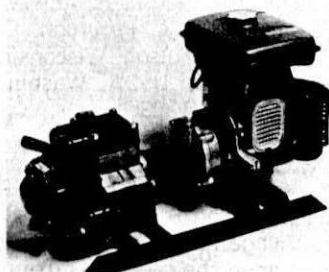
## Sugar Bush Supplies Co.

1934-1993

*59 years of service to the sugar-maker*

Offering a full line of maple supplies including:

- **Leader, King, Vermont, and Grimm** evaporators and equipment, new and used;
- **Springtech** reverse osmosis machine;
- **Lamb Naturalflow** tubing system;
- "NEW" **SBS** self-contained sap vacuum pump system--the simple answer to vacuum tubing;
- **Tanaka** pumps and tappers;
- **Bacon** jugs in All-state, Indiana, Michigan, Ohio and Wisconsin label designs;
- Full line of tin and glass syrup containers in stock;
- **Autumn Leaf** syrup cans, labels and sugar boxes.



Call or write for complete catalog

**Sugar Bush Supplies**  
2611 Okemos Road  
Mason, MI 48854  
(517) 349-5185

We buy and sell Pure Maple Syrup and maple products.

# NATIONAL MAPLE SYRUP COUNCIL SECOND ANNUAL MEETING October 11, 1961

The second annual meeting of the National Maple Syrup Council was called to order by the first president of the Council, Milton R. Thibaudeau, at the American Legion Building in Luxemburg, Wisconsin at 10:00 A.M. on Wednesday, October 11, 1961. Registration showed that the following delegates were in attendance: Milton R. Thibaudeau, Wisconsin; Lloyd H. Sipple, New York; Clyde H. Bryant, Vermont; Ture L. Johnson, Ohio; Linwood B. Lesure, Massachusetts; George Keim, Pennsylvania. Guests and observers included: Mrs. M.R. Thibaudeau, Mrs. L.H. Sipple, Mrs. C.H. Bryant, Mrs. L.B. Lesure, Robert Lesure, Mrs. George Keim, Leland D. Schuler, County Agricultural Agent, Geauga County, Ohio; Fred G. Winch, Jr., Cornell University, Ithaca, New York; Robert M. Lamb, Liverpool, New York; Dr. C.O. Willits, U.S.D.A., Philadelphia, Pennsylvania; John B. Zimmerman, Stoystown, Pennsylvania, Marlon Schwier, Wisconsin Department of Agriculture, Madison, Wisconsin; Adin Reynolds, Aniwa, Wisconsin; Theodore A. Peterson, Extension Forester, Madison, Wisconsin; Dr. David L. Burton, USDA, Washington, D.C.; Richard B. Schuster, County Agent, Green Bay, Wisconsin; Paul Wolske, County Agent, Kewaunee, Wisconsin; Ray Pagel, The PRESS-GAZETTE, Green Bay, Wisconsin.

The Village President, Richard Cmejla, welcomed the group to Luxemburg and extended the hospitality of the village. Kewaunee County Dairy Queen of Casco, Wisconsin, Miss Cheryl Veaser and Miss Ruth Dorner of Luxemburg, served as registrars for the Council.

The minutes of the 1960 meeting of the National Maple Syrup Council were read by the Secretary-Treasurer, Dorothy Dosch Zimmerman. Motion to ap-

prove the minutes as read was made by C.H. Bryant, seconded by T.L. Johnson and passed unanimously.

Dr. C.O. Willits, head of the Maple Research Unit of the U.S.D.A. Philadelphia and the Technical Adviser to the Council, advised the Council to give serious thought to "what and where to get equipment" for use in the production of Maple Syrup and its derived products. Equipment must be more precise because of the nature of the problems. A committee of the Council is needed to set up standards for maple equipment. Dr. Willits reported that Dr. Aaron Wasserman of the Maple unit has developed a process which removes the "buddy" taste from Maple Syrup; that a new confection can be made from "whipping" Maple Syrup. The greatest advance in the Maple industry is the increased number of tap-holes and the increased amount of high grade syrup produced, by fewer producers of Maple Syrup, but increased number of Sap producers.

Adin Reynolds, Maple Syrup producer of Aniwa, Wisconsin repeated the Welcome to Wisconsin. His experience in purchasing Maple Syrup from other producing states has "always been happy," as the syrup has been the quality and grade represented. In his travels through other producing states, however, he has not been able to locate other producers because there was a great lack of identification that Maple Syrup was produced in the area, and on specified farm. His remarks about closed-sap-gathering were "If tubing doesn't work in Vermont, it aint gonna work anywhere" The secrets of making syrup and confections should be shared.

A discussion regarding Maple Syrup standards was led by Chairman Thibaudeau: Dr. C.O. Willits enumerated the qualifications to meet US standard Maple Syrup: minimum density of 65.5% sugar at 68 degrees Fahrenheit; Maple Flavor, no foreign flavor; not excessive cloud; free of foreign matter. Thibaudeau insisted that color and density should be standardized in all Maple producing states.

Dr. David L. Burton of the Processed Products Standardization & Inspection Branch of the U.S. Department of Agriculture brought out the present situation that only interstate commerce standards are compulsory; that US Food & Drug standards are voluntary. He suggested that the National Council should set the standards for the Maple Syrup industry and provide a seal for identification. Lloyd Sipple reminded us that the US color standards are used by all producers, but the nomenclature for each color differed. Thibaudeau says he combines all color grades of first quality Maple Syrup into one, and all second grade syrup is sold in bulk. Fred Winch reported that the New York grading system is based on "Table Grade"—"Light, Medium or Dark Amber"; the second grade in New York's system is "Commercial" for bulk sale. Although New York state producers designate according to the color in their Table grade syrup, they do not have a price differential, whereas Massachusetts has a price differential of \$1.00 per gallon based on the color of table grade Maple Syrup.

The afternoon session began with Robert M. Lamb reporting on the paraformaldehyde pellet, which is to be marketed in the 1962 season at 1 cent each, packed 500 pellets to a package. Spot experimentation by producers in 1961 showed 20-50 percent sap increase. A pellet gun for inserting the pellets in the taphole is being tested at present.

Lloyd H. Sipple reported on the publication of an industry newsletter. He presented estimates for an 8 page 8 1/2 x 11 inch size, on 20 pound paper, in 10,000 copies, at a cost of \$614.04 per issue. Mailing list and changes thereto, and postage at 1 1/4 cents bulk rate, to be additional charges. Quotation includes art work, typing and make-up, metal plates, paper stock, ink & supplies, press time, folding, stapling, collating, applying mail labels, sorting for bulk rate, tying required for bulk rate, and mailing. Mailing of issue to be by the 10th of the month, copy due the 25th of the preceding month. Postage to be paid in

advance of mailing. All costs are figured at the maximum and will be adjusted accordingly. Estimate was submitted by Haven H. Main of Main's Minit-Mail at Bainbridge, New York. Advertising per issue. Full page block ad at \$200; half page ad at \$110; quarter page at \$60; Column inch at \$9; Classified advertising at 10 cents per work. Against a cost of \$614.04 per issue plus postage of \$125 and cost of mailing list being divided between the first two issues at \$100 as against the first issue, making a total of \$839.04 cost for 10,000 copies; receipts on advertising at a maximum use of half of the issue, the receipts being estimated on one full-page at \$200, two half-page ads at \$220 and 6 columns at \$513, will bring in a total of \$933, which will more than cover the cost per publication issue.

Discussion regarding the distribution of a national publication brought out the suggestion by Lesure that the National Council newsletter be sent to every Maple producer "through the courtesy of the State association" as a wedge to promote membership in the state organizations. Robert M. Lamb, distributor of Maple equipment and supplies, pledged \$1,000 of advertising in the National newsletter, and suggested that Council provide a "seal of approval" to Maple equipment manufacturers, "under close supervision" and at a fee as another means for raising finances. Fred Winch suggested that profits, if any, from the National newsletter could be used for consumer audience information. Clyde Bryant moved that further discussion of the National publication be continued with the final business session called for 4:30 P.M. October 12th, 1961; Keim second and motion passed.

Our Technical Adviser, Dr. C.O. Willits forecast that the central evaporating plants "the coming thing" in the Maple industry; the "covered" evaporator will soon be required to meet "state law; wool filters will be discarded because of conditions in their manufacture that make wool not preferable as a Maple Syrup filtering

medium; an electronic controller can be used in conjunction with a solenoid valve on the evaporator to provide greater accuracy; a sugar refractometer with 2/10th percent accuracy is now available at less than \$125; an "in-line" filter with a revolving part to clear away and dispose of sugar sand, etc., is now available, making the use of filter cartiledges unnecessary; a small in-line filter for polishing Maple Syrup is also available at a reasonable price.

John B. Zimmerman, a graduate forester as well as a Maple Syrup producer, reported on the "canker disease of the bark of Sugar & Red Maples." The disease has been found in Pennsylvania, West Virginia, Maryland, New York and Massachusetts. Samples of diseased Maple stem and branch material was distributed for the Council members to examine. Copies of the report of Stambaugh and Nichols were given to those present. Mr. Zimmerman recommended that a Council letter be sent to each United States Congressman and Senator of Maple producing states, urging "Research and Marketing funds" be made available for the study of problems of Maple.

The business session of the Council was resumed at 2:30 P.M. with the Secretary-Treasurer's reading of the statement of "Membership dues paid" by Wisconsin, New York, Massachusetts, Pennsylvania and Ohio, at the rate of \$25 per year, the receipts totaled \$125.00 as of October 11, 1961. Michigan has not acted on membership, but the State of Vermont signified that 1960-61 dues would be permitted at once, and were so received from that state's delegate, Clyde H. Bryant.

Upon a motion by Lesure, seconded by Bryant and passed unanimously, the Secretary was authorized to send an appropriate letter to non-member states, a statement of the aims and purposes of the National Council, and to invite participation by contributions of \$25.00 to support the Council.

George Keim requested a financial statement of the Council. The Secre-

tary-Treasurer reported a balance in the Treasury of \$125.00; Petty cash statement showed \$13.00 less \$5.20, cost of Minute book, leaving balance in Petty Cash of \$7.80. No other bills having been presented, the following motion was made by Ture Johnson: "All bills incidental to the organization of the National Council meetings, namely postage, letterheads and telephone, be submitted and paid by the Council." Second by Sipple, passed unanimously.

The question of membership under the present constitution and by-laws was passed to a committee composed of Clyde H. Bryant of Vermont and Linwood B. Lesure of Massachusetts to study and make recommendations for the 1962 Council meeting.

Vice Chairman Sipple moved that the Secretary of the Council prepare a letter to be sent to all Congressmen and Senators from all Maple producing states, requesting that funds be provided to further federal research on Maple problems and Maple products. Seconded by Johnson, passed unanimously. Copies of such letter are to be sent to Council members and to proper persons in non-member states producing Maple Syrup.

Linwood B. Lesure, delegate from Massachusetts made a statement of sincere appreciation to the Luxemburg Chamber of Commerce, the Village President Cmejla, and to Council Chairman Thibaudeau, on behalf of the National Maple Syrup Council.

Following a tour of Wisconsin Sugar bushes and evaporating houses, lunch and an open meeting program with the Wisconsin Maple Producers Council and Syrup producers from Wisconsin, at which time Dr. J.E. Kuntz, Plant Pathologist of the University of Wisconsin and others spoke, the business session of the National Council was resumed at 4:30 P.M., October 12th, 1961 in the Wausau Hotel.

The Secretary-Treasurer was authorized to purchase stationery having letterhead printing "NATIONAL MAPLE SYRUP COUNCIL" Organized 1959, upon motion of Bryant, second by Sipple and passed. Further discussion of

the question of a national publication was terminated with a motion by Lesure that the Council proceed with a national news publication; seconded by Johnson and passed unanimously. Lesure moved that Lloyd H. Sipple continue to handle the work of the newsletter-publication; second by Bryant and passed.

Ture L. Johnson moved that Council encourage members write personal letters to Congressmen and Senators, urging support of funds for Maple research and development: second by Keim and passed. Keim moved that letters be sent to all Maple producing states both non-members, six member states and New Hampshire and Michigan who had heretofore signified interest in the National Council, urging them to write their Congressmen and Senators for Federal support of Maple research and development. Johnson seconded and passed unanimously.

Linwood B. Lesure gave a vote of thanks to Chairman Milton R. Thibaudeau for his service to the Na-

tional Maple Syrup Council for the past year. Thibaudeau responded in kind.

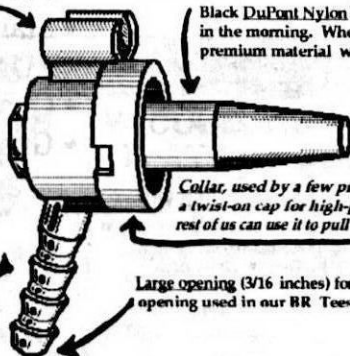
The Chairman calling for nominations for Chairman of the National Maple Syrup Council, heard Lloyd H. Sipple of Bainbridge, New York nominated and nominations closed. Motion followed that the Secretary cast the ballot of Mr. Sipple for Council Chairman. Nominations being called for Vice Chairman of the Council, Clyde H. Bryant of Vermont was nominated and the nominations closed. Secretary was authorized to cast the ballot for Mr. Bryant for Council Vice Chairman. Dorothy Zimmerman was nominated for Secretary-Treasurer; the nominations being closed the Secretary was authorized to cast the ballot for Mrs. Zimmerman. The ballots were so cast by the Secretary.

Sipple, Bryant and Lesure shall consist the committee for the National publication. Mailing lists must be in the hands of the committee by December 1st, 1961, such lists to be drawn up by



**OLD!**  
**UNIMPROVED!**

*Clip, useful to keep dropline up out of the snow before you tap. (For those people who take down their tubing, the clipped dropline rolls up neater.)*



*Black DuPont Nylon starts working earlier in the morning. When it's really cold, this premium material won't break as quickly as other plastics do.*

*Collar, used by a few producers to accommodate a twist-on cap for high-pressure washing. The rest of us can use it to pull the spout from the tap-hole.*

*Three barbs—just like our BR Tees, Y's and Connectors—hangs on tightly to any brand of tubing.*

*(Our four-nipple manifolds for joining laterals to mainline also have these three barbs.)*

*Large opening (3/16 inches) for faster flow. Even larger opening used in our BR Tees, Y's and Connectors.*

*These fittings were developed by Mike Berliner, who invented black fittings 20 years ago. Due to illness in the family, Mike is leaving the fitting business, and so his work will be continued by some of us who have long used these fittings.*

**BR Spouts and tees packed 50/bag • Y's and connectors conveniently packed 25/bag.**

**BR Fittings available from: Warren Allen, RD Box 254 Castorland NY 13620 (315-346-6706)**  
**For samples, please send \$1.00 toward postage.**

**Available to RCMP Members from: Rutland County Maple Producers Association**  
**c/o Ed Mellow, Danby VT (802-293-5378)**

dva

**• Dealer and Association inquiries invited •**

the delegates from their respective states. Deadline for news, articles and advertising is December 20th, 1961. Publication date of first issue is January 15, 1962. Schedule of advertising costs will be sent to each delegate to solicit advertising for the first issue.

The date of the next meeting of the National Maple Syrup Council was considered; Lesure moved that the National Council meet in conjunction with the FIFTH CONFERENCE ON MAPLE PRODUCTS in Philadelphia, Pennsylvania in 1962, with the officers of the Council acting to set up the program with the advice and assistance of Dr. C.O. Willits of the Eastern Utilization Research & Development Division of the United States Department of Agriculture.

Thibaudeau reminded the Council

that each member state should send one delegate and one alternate, with only one vote, to the National Council meetings.

Johnson moved and Bryant seconded that the Technical Adviser to the National Council head a committee to investigate the setting of standards for a "National Council Seal of Approval" for Maple industry equipment. Motion passed.

Upon the motion of Bryant, the second meeting of the National Maple Syrup Council was adjourned.

Dorothy Dosch Zimmerman, Secretary  
(Mrs. John B.)  
Stonebridge Farm  
Stoystown, Pennsylvania

October 16, 1961

## Choose The TTI Filter Press To Suit Your Needs!

7" TTI Filter Press (pictured)

10" TTI Filter Press (double capacity)



Presses are sold complete as shown with:

- Bank assembly and frame.
- Motor pump assembly
- Transfer hose • Filters • Drip pan



TTI units can be plumbed together  
for more filtering capacity

- Improved Design
- Precision Machine Aluminum
- Stainless Steel Plumbing
- FDA Approved Material
- Quality Made in USA
- Guaranteed



Removable Pump & Motor Assembly or  
Sold as a separate unit

### CALL FOR DEALER NEAREST YOU:

Manufactured by: TTI • RD 1, Box 77 • Guys Mill, PA 16327  
Ph: 814/789-2573 • FAX: 814/789-2811

DEALER INQUIRIES WELCOME



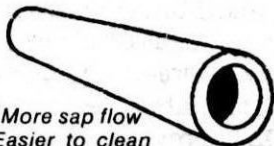
# Maple Experts Tubing



DISTRIBUTED BY  
SMALL BROTHERS



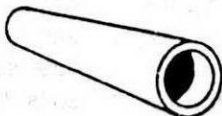
## 7/16 SUPER FLOW TUBING



More sap flow  
Easier to clean  
Fits standard  
5/16" fittings

Available In  
**FOREST GREEN  
WITH BLACK  
STRIPE**

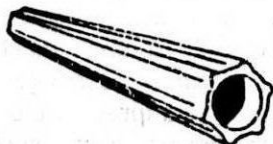
## 5/16 STANDARD ROUND TUBING



Available In:

- TRANSLUCENT  
NATURAL  
FOREST GREEN
- EXPERT BLUE

## 5/16 RIBBED HEAVY TUBING

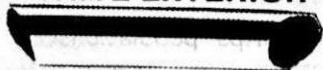


Available In:

- TRANSLUCENT  
NATURAL  
FOREST GREEN
- EXPERT BLUE

## GUARANTEED AGAINST MANUFACTURER'S DEFECTS

### BLACK MAINLINE WITH WHITE EXTERIOR



- Durability of Black Mainline
- Heat Reflection of White
- Less Bacterial Spoilage
- Black Stripe for quick thawing
- Same price as black

### VACUUM TIGHT FITTINGS THAT ARE COMPATIBLE WITH OTHER BRANDS

- Spouts are tapered with a side clip for ease in rolling up your lines.
- Tees feature a long spout plug for a secure fit and a nail hole.
- Ultra sharp fitting ribs are properly spaced for a super grip.



### 5/16" QUICK LOCK



- A fast disconnect fitting for easy mid & post season clean-up.

# SMALL BROTHERS U.S.A., INC.

ROUTE 78 EAST, P.O. BOX 714, SWANTON, VT 05488

802/868-3188

# THE FUTURE OF SUGAR MAPLE VS. INSECTS AND DISEASES\*

By James Finley  
and Thomas Anundson

Forest stewardship, biological diversity, and fragmented land ownership will all play a role in the future of the sugar maple resource. The controversy surrounding proper management of our forests, the effort to produce diverse forests, and conflicts between neighboring landowners with different goals make the future of the resource unpredictable. Threats from insect pests such as pear thrips, forest tent caterpillar, saddled prominent, fall cankerworm, and maple leafcutter, combined with the possible detrimental effects of environmental pollution and global warming enhance this uncertainty. These impacts, coupled with the influence of the media, will create a challenge that can only be met through the application of professional scientific methods and accurate, intensified public education.

Just how important is the sugar maple resource? Consider the following: While New England and New York produced 890,000 gallons of maple syrup in 1988 (New York Agricultural Statistics Service 1989), Canada manufactured 3.75 million gallons (Bureau of Statistics of Quebec, 1989). In addition, tens of millions of dollars are spent annually by "leaf-peepers"—those who enjoy viewing the fall foliage colors. The total combined value was over one billion dollars—clearly the maple resource is eco-

nomically important to both nations.

The income associated with sugar maples contributes to the growth and survival of many rural areas. Not just for maple syrup and tourism, but sugar maple trees are more valuable now to the timber industry than ever before; the market for sugar maple veneer—a commodity unheard of five years ago—has reached values as high as \$900.00 per thousand board feet.

Sugar maples are the dominant broadleaved tree in the north-eastern United States and south-eastern Canada, and can survive in soils that vary greatly in depth, structure, and nutritional quality (Allen 1992). Previous management practices and varied ecological conditions make the species more susceptible to a wide range of problems. Still, their presence in most landscapes seems almost assured due to prolific seed production, tree longevity, and shade tolerance—the ability to survive in low light conditions.

The unexpected explosion of pear thrips populations in 1988 created much concern, mainly because there was no known control for this pest. Also, the change from forests to farmlands and back to forests has led to a wide array of diverse management practices that range from establishing natural areas to clearcutting. Fragmented land ownership patterns and objectives make coordinated aerial control of defoliators difficult to implement.

We can also expect a significant increase in the damage caused by the sugar maple borer mainly be-



cause it thrives in those low vigor stands created by mismanagement. This insect bores directly into the tree, creating serious de-grade and infection courts for pathogens.

Options used to control defoliators often will be determined by public opinion, not scientific reasoning or management needs (Allen 1992). The controversy over the use of chemical pesticides may make their use socially unacceptable or economically impractical. Many landowners hold lands strictly for their beauty or for recreational purposes and are not concerned about syrup or timber production. Unfortunately, most landowners can not justify or will not employ silvicultural treatments unless they remove a product that produces an immediate monetary return to pay for the treatment costs. Many hardwood stands, therefore, probably will continue to show evidence of crown dieback and instances of maple decline in regions exposed to drought and/or insect defoliation (Allen 1992).

Other factors that influence the health of sugar maples are:

A. high-grading—removing all salable logs and leaving genetically inferior stock;

B. the unpopularity of synthetic organic insecticides to the public;

C. partial truths regarding forest health issues told by mass media to influence popular opinion;

D. human population growth and its demands for forest products, and possibly

E. the effects of global pollution and global warming.

If forest pests gain the "upper-hand," it will be because opposing groups can not agree on the best way to manage the resource. Some feel the stands should be left to nature, others feel the need to produce better forest products, and still others feel the best solution is to clearcut and start over. Landowners can help solve these problems by taking advantage of educational opportunities and deciding what is best for their woodlots. Landowners should consult a professional resource manager when making management decisions.

\*This article was partially developed from a presentation by Douglas C. Allen, SUNY, College of Environmental Science and Forestry.

## **CLUTE BROTHERS**

- \* *Maple Supplies*
- \* *Grimm Equipment*
- \* *Lamb Tubing*
- \* *Bacon Jugs*

*Lane Clute*  
*405 Clute Road*  
*Naples, NY 14512*  
*(716) 374-6371*

## **COONS MAPLE SUPPLIES**

**AUTHORIZED GRIMM DEALER**

Lamb & U.S. Maple Tubing  
Waterloo Evaporators  
Sugarhill & Kress Jugs  
Maple Syrup Cans  
Brooks Filter Press

**CHARLES COONS**

P.O. Box 377, Monticello Road  
Richfield Springs, N.Y. 13439  
(315) 858-2781

# PROCTOR MAPLE RESEARCH CENTER UNIVERSITY OF VERMONT MAPLE SYRUP CONTAINER STUDY

By Sumner Williams  
Assistant Director, PMRC

## Maple Syrup Containers

What is the best container to put maple syrup in to insure that the consumer receives the best quality product? There are many variations of tin, plastic, glass and ceramic to choose from. Sugarmakers work very hard to produce this liquid gold and many will admit that the syrup never tastes better than hot off the evaporator. So, which is the best container to get this "sugarhouse fresh" flavor and proper grade to the public?

Strangely enough, one of the disadvantages of maple syrup is its delicate flavor! Syrup has the ability to pick up and retain outside flavors that it comes in contact with. These off flavors and color problems can come from the trees, equipment used in the sugaring process and in some cases a result of the retail containers used to pack maple syrup in.

The staff at the University of Vermont's Proctor Maple Research Center (PMRC) was asked by the Vermont Maple Sugar Makers Association to look at some of the issues concerning plastic and tin retail containers. Problems such as flavors imparted on maple syrup from these containers, color changes in properly packaged containers, any chemical changes and changes in invert sugars over a given period of time.

## The Study

In July of 1991, with a grant from the Vermont Sugarmakers Association, a small study was begun. Eight different syrup containers and four grades of maple syrup were used for this eighteen month study.

The eight, quart size containers used for this study were; 1. Davies regular tin can, 2. Davies interior coated tin can, 3. New England Container regular tin can, 4. New England Container interior side stripped tin can, 5. Bacon plastic jug, 6. Kress plastic jug, 7. Sugarhill regular plastic jug and 8. Sugarhill XL-90 plastic jug.

Four grades of syrup were selected from a single packer, packed at that facility and taken to the Proctor Center for storage all in the same day. A panel of seven experienced sugarmakers selected from four drums of each of the four Vermont Grades; Fancy, A Medium, A Dark and Vt-B. Two Vermont State Inspectors were on hand to grade color and density. The four syrups selected were deemed "middle of the road" for color and flavor and representative for each of the four grades.

At the time of packing, four, glass quart bottles for each grade were taken as controls and placed in a freezer. Three, four ounce bottles for each grade were also taken for chemical analysis.

The containers used in the study were stored at room temperature at

PMRC with constant temperature monitoring of the room throughout the test period. The twelve month average temperature was 69 F.

A blind taste test was conducted once each month during the first six months of the study. The blind taste test is set up so the samples are prepared in one area of the lab and served to the tasters in another room. The tasters do not see which containers the samples come from. Each taste test consisted of thirty two samples, eight containers for each of the four grades of maple syrup. Each month a fresh batch of samples were taken from previously unopened containers. The samples were tested for density and color by Vermont State Inspectors and taste tested by a five member panel of experienced sugarmakers. Testing was done again after twelve months and a final testing at eighteen months will complete the study.

## **Charts**

The charts on the following pages give the data collected over the first twelve months of the study.

The first charts (1) and (2) are results of the taste testing. The same five member panel (two women and three men) was used throughout the sampling period. The results in the flavor testing range from 0 to 5. As each sample was taste tested we looked for any indication of metallic or plastic flavors. If no tasters tasted an off flavor that sample was ranked 0. If three taste testers tasted a metallic or plastic off flavor that sample was ranked as a 3.

Charts (3) and (4) are the results of the color testing. Color was graded with a USDA glass kit by the same State Inspector at each testing.

## **Results**

**Color:** Preliminary results indicate tin containers hold color better than two to one over plastic containers. The New England side stripped container has given the best results to date with no change in color in twelve months. Fluctuations in color with some of the tin containers appear to be related to the individual container the sample was taken from.

All the plastic containers dropped a grade after the first month in the three lower grades with the exception of the Sugarhill XL-90.

It should be noted that the drum of fancy that was used in these tests did not change color regardless of what container it was packed in.

**Flavor:** Preliminary results indicate plastic containers hold flavor better just about two to one over tin containers. The Bacon jug giving the best results to date with no off flavors attributed to plastic in twelve months.

As would be expected, because of its delicate maple flavor, better than half of the off flavors attributed to plastic or metallic occurred in the fancy grade syrup regardless of container type.

There has been no change in density of the samples in the first twelve months of the study.

A publication of the full and final results will follow the last container opening and taste test scheduled to take place early in January 1993.



MONTH	0	1	2	3	4	5	6	12	18
DAVIES	F	0	4	5	0	5	5	4	
DAVIES	M	0	0	0	2	0	2	5	
DAVIES	D	0	0	0	0	0	0	0	
DAVIES	B	0	0	0	0	0	5	0	
+++++									
DAVIES-LINED	F	0	0	0	0	0	0	0	
DAVIES-LINED	M	0	0	2	0	0	0	0	
DAVIES-LINED	D	0	0	0	0	0	0	0	
DAVIES-LINED	B	0	0	0	2	0	0	0	
+++++									
NEW ENGLAND	F	0	0	0	4	4	0	5	
NEW ENGLAND	M	0	1	0	0	0	0	0	
NEW ENGLAND	D	0	0	0	0	0	0	0	
NEW ENGLAND	B	0	0	0	0	0	0	0	
+++++									
NEW ENGLAND-STRIP	F	3	0	3	5	5	5	0	
NEW ENGLAND-STRIP	M	0	0	0	0	3	0	0	
NEW ENGLAND-STRIP	D	0	0	0	0	0	0	0	
NEW ENGLAND-STRIP	B	0	0	0	0	0	0	0	

*Schambach Maple Inc.*

**IPL TUBING  
 COSTER SAP CONCENTRATORS  
 COMPLETE LINE OF MAPLE SUGARING EQUIPMENT  
 WHOLESALE AND RETAIL**

13030 Rt. 39  
 Sardina, New York 14134  
 716-496-5127

CHART 2

PLASTIC CONTAINERS - FLAVOR

MONTH	0	1	2	3	4	5	6	12	18
SUGARHILL	F	0	5	0	1	0	2	0	
SUGARHILL	M	0	0	0	2	0	0	0	
SUGARHILL	D	0	4	0	0	0	0	0	
SUGARHILL	B	0	0	0	0	0	0	0	
+++++									
SUGARHILL-XL-90	F	0	0	0	0	0	4	0	
SUGARHILL-XL-90	M	0	0	0	2	4	2	0	
SUGARHILL-XL-90	D	0	0	0	0	0	0	0	
SUGARHILL-XL-90	B	0	0	0	0	0	0	0	
+++++									
BACON	F	0	0	0	0	0	0	0	
BACON	M	0	0	0	0	0	0	0	
BACON	D	0	0	0	0	0	0	0	
BACON	B	0	0	0	0	0	0	0	
+++++									
KRESS	F	0	0	0	0	0	5	5	
KRESS	M	0	0	0	0	0	1	0	
KRESS	D	0	0	0	0	0	1	0	
KRESS	B	0	0	0	0	0	0	0	

**P. STRANSKY  
EQUIPMENT INC.  
BOX 1, COLLINGWOOD,  
ONTARIO, CANADA  
L9Y 3Z4  
TEL. (705)445-6871**



- Maple Syrup jugs in 5 sizes
- New "tamper evident" caps
- Custom decorating available
- Distributor, dealer and retail inquiries invited

MONTH	0	1	2	3	4	5	6	12	18
DAVIES	F	F	F	F	F	F	F	F	
DAVIES	M	M	M	M	M	M	M	C	
DAVIES	D	B	D	B	D	D	D	B	
DAVIES	B	B	B	B	B	B	B	B	
+++++									
DAVIES-LINED	F	F	F	F	F	F	F	F	
DAVIES-LINED	M	D	M	D	D	D	D	D	
DAVIES-LINED	D	B	D	D	B	B	D	B	
DAVIES-LINED	B	B	B	B	B	B	B	B	
+++++									
NEW ENGLAND	F	F	F	F	F	F	F	F	
NEW ENGLAND	M	M	D	M	D	D	D	D	
NEW ENGLAND	D	D	B	D	D	B	D	B	
NEW ENGLAND	B	B	C	B	B	B	B	B	
+++++									
NEW ENGLAND-STRIP	F	F	F	F	F	F	F	F	
NEW ENGLAND-STRIP	M	M	M	M	M	M	M	M	
NEW ENGLAND-STRIP	D	D	D	D	D	D	D	D	
NEW ENGLAND-STRIP	B	B	B	B	B	B	B	D	

# Maple Grove Farms of Vermont inc.

We Buy Bulk Maple Syrup in All Grades from All Producers  
Drums Are Available • Call Bill Callahan

*The Maple Center of the World*

167 Portland St., St. Johnsbury, Vermont 05819

802-748-5141

800-525-2540





MONTH	0	1	2	3	4	5	6	12	18
SUGARHILL	F	F	F	F	F	F	F	F	
SUGARHILL	M	D	D	D	B	B	B	B	
SUGARHILL	D	B	C	C	C	C	C	C	
SUGARHILL	B	C	C	C	C	C	C	C	
+++++									
SUGARHILL-XL-90	F	F	F	F	F	F	F	F	
SUGARHILL-XL-90	M	M	M	M	D	D	D	D	
SUGARHILL-XL-90	D	D	D	D	B	B	B	B	
SUGARHILL-XL-90	B	B	B	B	B	C	C	C	
+++++									
BACON	F	F	F	F	F	F	F	F	
BACON	M	D	D	B	B	B	B	B	
BACON	D	B	C	C	C	C	C	C	
BACON	B	C	C	C	C	C	C	C	
+++++									
KRESS	F	F	F	F	F	F	F	F	
KRESS	M	D	D	D	D	B	B	B	
KRESS	D	B	C	C	C	C	C	C	
KRESS	B	C	C	C	C	C	C	C	

**FOR SALE  
BULK MAPLE SYRUP**

**MADE IN N.Y. STATE**  
All Grades • Fair Prices  
One to 100 BBLS, to help you  
Keep Your Customers Satisfied.

**NORTHERN N.Y. MAPLE  
PRODUCERS' CO-OP  
CROGHAN, NY**

Haskell Yancy (Pres.) 315-346-6356  
Ashley Marolf 315-346-6630

**HAMLEY'S MAPLE  
SUGARING EQUIPMENT**

Small Brothers  
Grimm  
Waterloo  
Sugarhill Jugs  
New England Container

**LEONARD & SHARON HAMLEY**  
1242 Oak Hill Road  
Barton, NY 13734  
(607)565-3731

# 1993 Manufactured Items at 1991 Prices

Where others have raised prices to allow for cash discounts, Leader will be selling 1993 manufactured items at 1991 prices!!!

COMPARE  
U.S. MADE QUALITY  
BEFORE YOU BUY



**STEAM-AWAY™**

*\*Patent Pending\**

Our Steam-Away utilizes steam from the evaporator flue pan to increase evaporation. Test results show increased evaporation as high as 75%.

— SPRINGTECH R/O —

The only R/O manufactured in the U.S. strictly for the Maple Industry.

**DROP FLUE EVAPORATORS — HEATING SURFACE WHERE IT COUNTS  
THE LEADER, KING, AND VERMONT**

We have added several pages of **NEW ITEMS** to our 1993 CATALOG for your sugaring needs. Please call or write for your copy.



*Leader*

**EVAPORATOR CO., INC.**

25 STOWELL ST., ST. ALBANS, VT 05478

802/524-4966 or 524-3931

# YOUR AMERICAN MAPLE MUSEUM

by Fred Schneider

I would like to begin this report by thanking the North American Maple Syrup Council for moving to make an annual financial contribution to the Museum. And, to those who have responded with private contributions, our thanks too. The American Maple Museum is a 501(C) corporation which means that contributions are tax deductible.

During the regular tourist season, nearly 2,000 people visited the Museum. The guest register shows that visitors were from across the United States, Canada and several were from Europe. The staff at the Museum is always ready to answer questions about the process of making pure maple syrup and maple products.

Sales of maple products and souvenirs from the gift shop were up this year. The T-shirts and sweat shirts were redesigned and have proven to be popular items with the visitors. The proceeds from the gift shop pay the salary of the part-time curator.

On June 14, the Lowville and Beaver River Railroad asked that the Museum be part of a breakfast train trip. This was a part of their railfan weekend and breakfast was served to 55 people, some from as far away as Maryland.

The fans had boarded the train at Lowville for the 10 mile trip to Croghan. When they arrived at the Croghan depot, a short walk brought them to the Museum where all enjoyed a breakfast of

pancakes, pure maple syrup and sausage. Several toured the exhibits and left donations in addition to the cost of their breakfast. As it was so well received, we expect to work with the railroad to do it again next year.

Some of the funds raised this year have been used to repaint the kitchen and modify the exhaust fan over the grill. New blinds were hung in the windows and it is a much more pleasant place to work.

This fall, we acquired a collection of locally made logging tools that will be arranged for exhibition during the winter. For those who have not visited the American Maple Museum, we have two rooms on the third level dedicated to the logging industry. Logging and maple syrup go hand in hand as both make use of the maple tree. And as sugaring takes place during the mud season, many loggers make syrup during the spring breakup.

The American Maple Festival will be May 8, 1993. This is the date of the Museum reopening ceremonies, including the American Maple Hall of Fame induction ceremonies. We thank Lloyd Sipple for his article in the December Digest explaining the candidate selection process and why it is important that you, the maple producers, let us know who you feel deserves induction into the Hall of Fame. It is the highest honor the North American Maple Industry can bestow upon a fellow member.

As we do not know who the most deserving people are, we would like to suggest that the North American Maple Syrup Council establish a committee to help with the selection process. ➡

And, as part of the annual ceremonies, the New York State Maple Producers Association, along with the Museum committee, selects a young lady to represent the state industry as Maple Queen. For information on the NY State Maple Queen contest, contact Wanda Bush at 315-688-2028.

Mark your calendars and plan to come to Croghan for the festivities on May 8. For more information write: The American Maple Museum, Box 81, Croghan, NY 13327 or call us at 315-346-1107. Calls are forwarded to Janice, our curator, when the Museum is closed.

Proven Energy Saving Products

**HURRICANE**  
WOOD FIRED ARCH

Boils 50% More Than Standard

**PIGGY BACK PAN UNIT**  
REGISTERED  
"YOUR ALL NATURAL WAY TO PRODUCE 100% PURE MAPLE SYRUP"  
SAP BY SMALL BROTHERS' EVAPORATOR

Increases Any Evaporator Capacity by 65%

**THUNDERBOLT ARCH**

Boils 50-60% Faster  
2.2 gal. Oil 1 gal. Syrup

Woodchip Evaporators

Save Labor & Increase Capacity

**CROSS FIRE**  
OIL FIRED  
ARCH

10% More Capacity

Sap Brothers Reverse Osmosis Machine

Removes 75% of Water From Sap

**Lightning**  
EVAPORATORS

Built To Boil Faster

**SMALL BROTHERS**

Rte. 78, P.O. Box 714  
Tele 802/868-3188

Swanton VT 05488  
800/363-8338



**NEW FOR '93**

**SMALL BROTHERS U.S.A., INC.**

Route 78  
P.O. Box 714  
Swanton, Vermont 05488

MAPLE SYRUP EQUIPMENT  
SERVICE CENTER

Dear Fellow Producer,

PRIDE! If there is one word we insist upon here at Small Brothers USA, it is pride. Pride of our quality that goes into our products, pride with our discount programs, pride in our service to our customers and pride in our people.

The prices you will see in our new '93 catalog are our everyday prices which every equipment supplier tries to equal or beat. We realize that nowadays pricing has become very important to producers. Therefore all items in our catalog will be discounted 10%. Also, simply let us know where the identical product is available for sale at a lower price and we will guarantee to meet that price.

You'll be totally satisfied with the best equipment at the lowest prices, with the fastest service. In fact, we GUARANTEE it.

*The Staff of SBUSA*

**SATISFACTION GUARANTEED - WE WILL NOT BE UNDERSOLD!**

We have the largest selection of Maple Syrup Equipment in the Industry

WRITE OR CALL FOR A FREE 40 PAGE 1993 CATALOG



# BRODIES SUGAR BUSH



**"MAPLE IS OUR ONLY BUSINESS"**

Small Brothers Evaporators - Offering all the new technology of the Thunderbolt Arch and the Hurricane Cross Reflective Arch, Piggy Back Pans, Vacuum Pumps, the new "Lil" Tapper and much more.

- RO Machines
- "OO" and "F" Style Litho Cans
- Bacon & Sugarhill Jugs
- Used Buckets & Covers
- Hydraclean Tubing Washers For Any Size Bush
- U.S. Maple Tubing, Maple Expert and Lamb Tubing
- G.H. Grimm Company Equipment and Supplies
- Consignment Sales of Used Equipment
- Custom Tubing Setup and Technical Assistance

**HCR 75 Box 30  
Westford, N.Y. 13488**

**Phone: 607-264-3225**

## UPCOMING EVENTS

### WARKWORTH MAPLE SYRUP FESTIVAL


March 13-14, 1993  
Warkworth, Ontario, Canada

### WEST VIRGINIA MAPLE SYRUP FESTIVAL

March 20 & 21, 1993  
Pickens, West Virginia

**A Great Maple Gift!**  
**"THE MAPLE SUGARING STORY"**  
**\*\*AWARD WINNING\*\***  
 28 Min. VIDEO \$29.95 Ppd.  
 90 Pg. GUIDE \$4.50 Ppd.  
 VT residents add 5%  
 Please send check or money order, along with U. P. S. address to:  
**PERCEPTIONS, INC.**  
 R. R. 1 Box 1590 D  
 Charlotte, VT 05445  
 (802) 425-2783

**NATURAL GAS AND LP BURNERS**



Manufactured by:  
**Schambach Maple, Inc.**  
 Sardinia, NY  
 (716) 496-5127

**SUPPLIES**  
from start to finish  
**NEW & USED**  
**EQUIPMENT**

**We buy and sell**  
**BULK SYRUP**

**607-656-0458**

**Hours: Daily 9-5**  
**Sunday by appointment**

**Smada Farms Inc.**

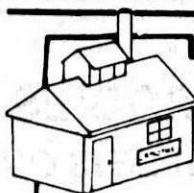
HC 75 Box 945  
Route 41 North  
Greene, NY 13778

**MAPLE**  
**HILL**  
**FARMS**

- Small Brothers Evaporators
- New, Fast Flow R.O. Machines
- Kress Jugs - Colors Available
- U. S. Maple Tubing
- Sugar Hill Jugs
- Sugar Molds & 30 Gal. Steel Drums
- Piggy Back Pans
- Thunderbolt Arches

**VICTOR E. PUTNAM**  
**MAPLE HILL FARMS**  
R.D. #1, Box 279  
Cobleskill, NY 12043

**CALL TOLL FREE 1-800-543-5379**



**LAMOTHE'S**  
**SUGAR**  
**HOUSE**

*Lightning*  
Evaporators

- ★ Small Brothers Evaporators and Equipment
- ★ Tubing—US Maple/Maple Experts/Lamb
- ★ Containers—Sugarhill/Bacon/Kress/Metal & Glass
- ★ Tanaka Pumps & Power Tappers
- ★ Polyethylene Tanks for gathering and storage
- ★ New & Used Maple Equipment for sale
- ★ Candy making supplies & packaging
- ★ Available for candy making demonstrations

*Leader &*  
*G.H. Grimm*

*Bulk Syrup*  
*for sale*

**WE HAVE THE LARGEST INVENTORY**  
**IN CONNECTICUT**

*—always trying to serve you better—*

**ROB & JEAN LAMOTHE**  
89 STONE ROAD, RFD #3  
Burlington, CT 06013

**203/582-6135**



Member of  
MSPAC

*Thanks for your patronage*

Now is the time to check your

**MAPLE LABELS**

All required information on **one**  
Pressure-Sensitive Label for

**SYRUP, CREAM OR SUGAR**

Use on Plastic Jugs,

Metal & Glass Containers

Fancy & 2 Color Labels Available

For Color Samples & Prices

**WM. L. CHALMER ASSOC.**

150 Traverse Blvd., Buffalo, NY 14223

**716-877-6016**

½ orders now available for  
small producers

**DEALER INQUIRIES INVITED**

# 1993 SAP PRICES

A lot of people have requested that we publish sap prices. What I have found is that sap prices vary greatly depending upon the retail price of syrup. The retail price of syrup in the Northeast is higher than in the Midwest, hence the price paid for sap is higher in the Northeast. Listed below are sap prices being paid by SOME producers in New Hampshire and Vermont.

Remember these prices are for sap delivered to the sugarhouse.

These prices are intended to be used only as a guide for buying sap and no way intends that they dictate the price for the entire industry.

sugar	\$/gal.	sugar	\$/gal.
1.50	.086	3.60	.336
1.60	.101	3.70	.348
1.70	.117	3.80	.360
1.80	.130	3.90	.370
1.90	.143	4.00	.382
2.00	.155	4.10	.393
2.10	.166	4.20	.405
2.20	.178	4.30	.416
2.30	.189	4.40	.427
2.40	.200	4.50	.439
2.50	.212	4.60	.450
2.60	.223	4.70	.461
2.70	.234	4.80	.473
2.80	.246	4.90	.484
2.90	.257	5.00	.495
3.00	.269	5.10	.506
3.10	.279	5.20	.518
3.20	.291	5.30	.530
3.30	.303	5.40	.540
3.40	.314	5.50	.552
3.50	.325		

## **WATERLOO USA INC.**

MAPLE SUGARING EQUIPMENT

*If You're Considering R.O. —*  
**NOW IS THE TIME TO BUY**  
**NEW From Waterloo/Seprotech**

**THREE AFFORDABLE R.O. MACHINES**

- ★ Smooth Operation
- ★ Compact
- ★ Quiet
- ★ Low Amperage Requirements

Available with 4" or 8" Membranes

Processing Capacity GPH at 55°F

**CALL FOR DETAILS**

**802-525-3588**

**WATERLOO USA INC.**  
 W. 1887 ROBINSON RD.  
 MERRILL, WI 54452

**(715) 536-7251**

**WATERLOO USA INC.**  
 HCR 63, BOX 35A  
 BARTON, VT. 05822

**(802) 525-3588**

# SUGAR MAPLE IPM

## Vermont Leads the Way

Bruce L. Parker, Margaret Skinner  
& Michael Brownbridge  
Entomology Research Laboratory  
University of Vermont

UPDATE 1993: Integrated Pest Management (IPM) is one of the major thrusts of scientists at the Entomology Research Laboratory at the University of Vermont. Several major projects, in part funded by the North American Maple Syrup Council, are being done on various aspects of maple leafcutter and pear thrips management.

Pear thrips, an ever present threat to sugar maple trees, appears to be highly susceptible to fungal pathogens. These pathogens have been isolated and further tested under laboratory conditions. We have selected two of the most promising isolates and they are now being evaluated for mass-culturing. Once this is completed they will be formulated to enable us to conduct small-scale pilot tests in sugarbushes in the spring. Our plans are to apply these pathogens, which are harmless to trees and humans, to the soil. Because pear thrips and also maple leafcutter come in contact with the soil or litter on the forest floor, we anticipate excellent control of these pests.

This research is a new approach to pest management in a forest. It will result in minimal impact on the environment and eliminate worries about the use of pesticides. The pathogenic fungi occur naturally and we are merely enhancing Nature's ability to control and man-

age itself. Of interest is the fact that the Vermont isolates we are testing are also effective against gypsy moth. This insect which causes major defoliation to many of our valuable forest trees is soon



### YOUR SYRUP DESERVES THE BEST PANCAKES!

*We make four varieties  
of pancake mixes:*

**GRIDDLE CAKE  
BUCKWHEAT  
WHOLE WHEAT  
CORN**

**Plus MUFFIN MIXES &  
COOKIE MIXES**

*All are Stoneground and Packaged  
in Old Fashioned Cloth Sacks*

**GREAT IN GIFT PACKS OR  
TO SELL INDIVIDUALLY**

**THE FOWLER'S MILLING COMPANY  
CHARDON, OHIO**

**1-800-321-2024**



to be joined by another close relative, the Asian gypsy moth. This Asian form has recently been discovered on the West Coast and who knows how quickly it will spread to our forests. Perhaps our fungi may be effective against this new threat.

The new method is based on the fact that pear thrips will emerge from the soil if we just take our soil samples and put them at room temperature at the proper time. We will devise a method to trap and count the emerging insects. It is our goal to have this procedure available for all sugarmakers to use in the fall of 1993.

Because thrips are becoming more and more troublesome with agricultural crops in general we are hosting a major conference in Burlington in September. *The 1993 International Conference on Thysanoptera: Towards Understanding Thrips Management* will attract scientists, pest managers and growers from throughout the world to discuss the current methods and strategies for control of these tiny pests. Additional information about this international event may be obtained by writing to the authors at 655B Spear Street, S. Burlington, Vermont 05403.

### EVAPORATORS & SUPPLIES

New & Used

LAMB TUBING & FITTINGS

ORDER EARLY & SAVE

ROGER C. SAGE

4449 SAGE ROAD

WARSAW, N. Y. 14569

Tel: 716-786-5684

# It's worth it.

## To Stop By Bascom's...

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

## To Call Bascom's Today...

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

### Just look what's in stock...

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



Free Catalogs Available

OPEN MON.-FRI. 7:30-5:00

SAT. 8:00-12:00



**Maple Syrup:**

Bulk syrup for sale  
Immediate pricing or  
future contracts

## Bascom's Sugar House Inc.

RR 1, Box 138, Alstead, NH 03602

603/835-6361 or 603/835-2230

# THE BACON™ JUG FLAVOR PROTECTION



The flavor of your pure maple syrup keeps your customers coming back. **FLAVOR SELLS SYRUP.**

A recent update from the Container Study by the Proctor Maple Research Center found, after one year of testing, that plastic containers hold the flavor of maple syrup about twice as well as metal containers. The Bacon Jug had shown the best results to date, with no off flavors.

Protect the flavor of your pure maple syrup. Ask for the jug made from high grade dairy resin — **THE BACON JUG.**



For more information, and the name of the Bacon Jug Dealer nearest you, call or write to:

THE BACON JUG COMPANY, INC.  
RD # 2, BOX 580  
LITTLETON, NH 03561  
603-444-1050

## NEWS FROM INDIANA

By Dan Garner

The second annual meeting of the Indiana Maple Syrup Association was held December 5 at Gaston Indiana in the Wes-Del School. There was a good turn out with over 70 people present. The meeting was opened by Ken Shipley, who gave a report on our activities for the last year, including the trip to the meeting of the North American Maple Syrup Council by Ken and Dan Garner. Several talks followed including a discussion of permanent tubing installations by Dan Garner; making sorghum with maple evaporators, by Dave Hamilton; and a discussion of maple decline in Indiana by DNR representative Phil Marshall.

Following a delicious lunch

served right there at the school, Mauri Williamson from the Pioneer Museum at the state fair, talked about the possible involvement of the Association at a display of old time sugar making equipment. This project would give us much needed exposure and provide an opportunity to sell syrup as a money making venture.

After Maurie finished splitting everyone's side with his quick wit and humor, the Board of Directors met and elected officers for the coming year. Elected were: Ken Shipley, President; Marv Williams, Vice President; and Dan Garner, Secretary/Treasurer. New members elected to the board were: Steve Deatline and Dennis McBrier. Next years meeting will be held in the north at the town of Wakarusa, on December 4, 1993.

## FIRTH MAPLE PRODUCTS

*Stocking a full line of equipment needed by the maple producer  
Buying all grades of bulk syrup*

We provide advice on sugarhouse design and on the setup of complete tubing installations.

**U.S. MAPLE TUBING**  
**SMALL BROTHERS EVAPORATORS**  
**SAP BROTHERS REVERSE OSMOSIS**  
**SUGARHILL JUGS**  
**DAVIES CANS**  
**G.H. GRIMM EVAPORATORS**  
**COSTER REVERSE OSMOSIS**

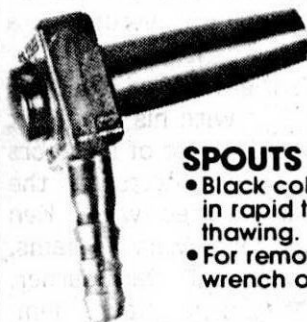
**Located 4 miles west of Spartansburg Pa. on Route 77**

Call: 814-654-7265

Write: R.D. #2, Spartansburg, PA 16434

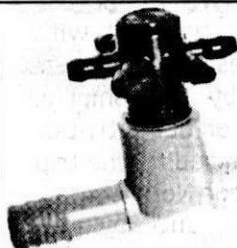
# U.S. MAPLE, Inc.

**TUBING • SPOUTS • TEES • Y's • CONNECTORS**



## SPOUTS

- Black color aids in rapid taphole thawing.
- For removal use 1" wrench or hammer.

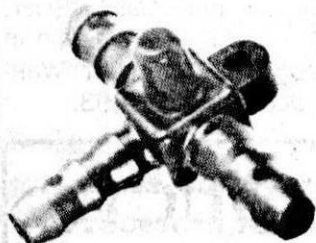


## 4 or 6-WAY MANIFOLD SET



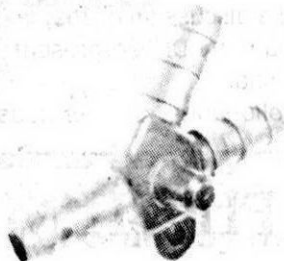
## CONNECTORS

- Will not pull apart.



## SPOUT-PLUG

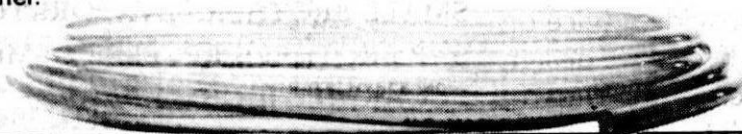
- Tight seal with spout allows pressure or vacuum washing of tubing in place.
- Interconnection between "T" and spout.



## U.S. MAPLE TUBING—Green Translucent Color

"ROUND"—I.D. is standard for complete interchangeability. Minimizes ultraviolet sunlight deterioration. Flexible in cold weather.

"RIBBED"—Heavier wall, minimizes flattening of tubing against heavy barked trees. Designed especially for year round installations.



All items are: • Guaranteed against defects of any kind • Completely interchangeable with other brands allowing you to trade a section at a time. Fittings are: • Made from a new formula. Low temperature and impact strength • Designed not to pull apart • Rugged: most plastic per fitting on the market • Vacuum tight.

## U.S. MAPLE, INC. is owned by the following producers:

BASCOM'S SUGAR HOUSE, RR 1, Box 138, Alstead, NH 03602	(603) 835-6361, 835-2230
TROY FIRTH, 136 Mechanic St., Spartansburg, PA 16434	(814) 654-7338, 654-7265
MAPLE SYRUP SUPPLIES, PO Box 245, Pottersville, MI 48876	(517) 645-7305
MAYOTTE'S MAPLE PRODUCTS, RD 2, E. Fairfield, VT 05448	(802) 849-6810

**OWNED AND OPERATED BY SUGARMAKERS WITH EXTENSIVE  
TUBING EXPERIENCE, CONCERNED ABOUT QUALITY AND SERVICE.**

# MORE BANG FOR YOUR 80 CENTS

(Get 25% more for your dollar —  
buy direct from Canada!)

**Tap into JAKEMAN's large inventory  
supplies, equipment, bottlers, etc.**

- \* Get the lead out! All Welded S.S. Evaporators & Flat pans — no more annoying leaks!
- \* Reverse Osmosis meets Recession Prices  
New 250 gal/hour High Performance . . . . . \$7,150  
New 500 gal/hour High Performance . . . . . \$10,785
- \* Automatic Wood Stokers (Energy for fire?)
- \* 25 hp Oil Portable Boiler — make an offer
- \* 3 ONLY Used vacuum bottling units (8 heads or less)

**FRIENDLY SERVICE, KNOWLEDGEABLE ADVICE,  
LOW, LOW PRICES, LARGE INVENTORY  
WE INVITE COMPARISON - TRY US AND SEE!**

**JAKEMAN's MAPLE PRODUCTS, Woodstock, Ont.  
(90 minutes from BUFFALO, DETROIT & PORT HURON)**

**Phone (519) 539-1366**

**Fax (519) 421-2469**

**OPEN Monday to Saturday 8 to 6**

*Our 116th year of producing pure MAPLE Syrup*



**Buyers of All Grades  
of Bulk Pure Maple Syrup  
and Pure Honey in Drums**

**PAY CASH ON RECEIPT**

**Telephone: 603-444-6246**

## **PATRICK HILL MAPLE FARM**

**DAVID KOPP, PROPRIETOR**

**Pure Maple Products**

**Morris, NY 13808**

**1-800-62-MAPLE**

**Now Dealing Bacon Jugs  
Waterloo Dealer**

**WRITE FOR FREE BROCHURE**

---

## CLASSIFIED

**FOR SALE:** 3 x 10 Grimm Lightning Evaporator, equipped with pre-heater, forced draft, hoods, stacks, covers, firebrick. 350 buckets, covers, spouts. Washer, gathering and storage tanks. Sap-sucker pump, hoses, tapper etc. Cost \$6,000.00 last year, \$4,800.00. Will sell separately. Jim Wentworth, RR1, Box 620, Belfast, ME. 04915 (207) 338-5836.

---

**GROW SHIITAKE MUSHROOMS** in hardwood logs. **FOR SALE:** Growing supplies and information. **WANTED TO BUY:** Dried shiitake mushrooms. Hardscrabble, (304) 358-2921.

---

**FOR SALE:** Leader Economizer used 3 seasons. Asking \$5,500.00. Good, clean condition. Call (802) 457-1543.

---

**FOR SALE:** 5 and 10 gallon stainless steel milk cans. Dairy Service, Box 253, Bluffton, IN 46714 (219) 824-1100.

---

**FOR SALE:** IPL Vacuspout - Schambach Maple, Inc. (716) 496-5127

---

**FOR SALE:** 4' x 14' Grimm Lightning, drop flue; 5' x 15' all flue oil, 4' wood saver, 40 h.p. steam boiler, steam pans, steam kettle, used gathering tanks. SMADA FARMS INC. (607) 656-4058.

---

## 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.

*it  
boils down  
to one  
thing...*



# MAPLE IN **METAL**

- Can Sizes - One Gallon to 4.75 oz.
- Metal Provides Much Longer Shelf Life.
- Proper Capacity for Hot Pack Maple Syrup.
- No Oxygen or Moisture Vapor Transfer.
- Tested and Approved by State of Vermont, Dept. of Weights and Measures.
- No Cancer Causing Compounds Used.
- Warehouse Stock in Barre, Vermont.
- Don't Settle for Less - Maple Deserves the Best.

- FOR CANS
- CARTONS
- SHIPPERS
- STATE LABELS

See Your Dealer or Contact Us

•  
Dealer Inquiries Invited

## MAPLE SUPPLIES COMPANY

Route 302 E., (P.O. Box 895)  
Barre, Vermont 05641  
(802) 479-1827

# GRIMM

SINCE 1890

ALL AMERICAN

## DURABILITY BY DESIGN COMPARE BEFORE YOU BUY



### FASTER BOILING TIME

7% more flue area than 7 inch deep flues.

### LONGER ARCH LIFE

4 inch u channel reinforcement over 3 feet.  
prevents spreading.



### STRONGER SEAMS

Double lock seam on pan corners.



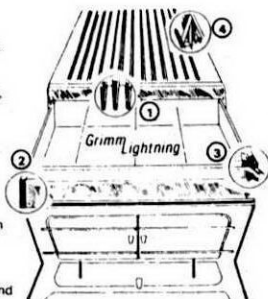
### SMOOTH REINFORCED CORNERS

Knuckle reinforcements used on all pan  
corners.



### STRONGER PANS

Side wall reinforcement on pans 4 feet and  
longer.



EVERYTHING  
FOR THE  
SUGAR MAKER  
SINCE  
1890



P.O. Box 130  
Rutland, VT 05701

G. H. GRIMM - DIVISION OF  
LEADER EVAPORATOR CO. INC.

Phone (802) 775-5411

LAMB *Naturalflow*

## The Original & Backbone of Maple Tubing

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

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

Lamb Naturalflow *Naturally*

G. H. GRIMM CO.  
DIV. OF LEADER EVAPORATOR  
P.O. Box 130 Phone: 802-775-5411  
Rutland, VT 05701