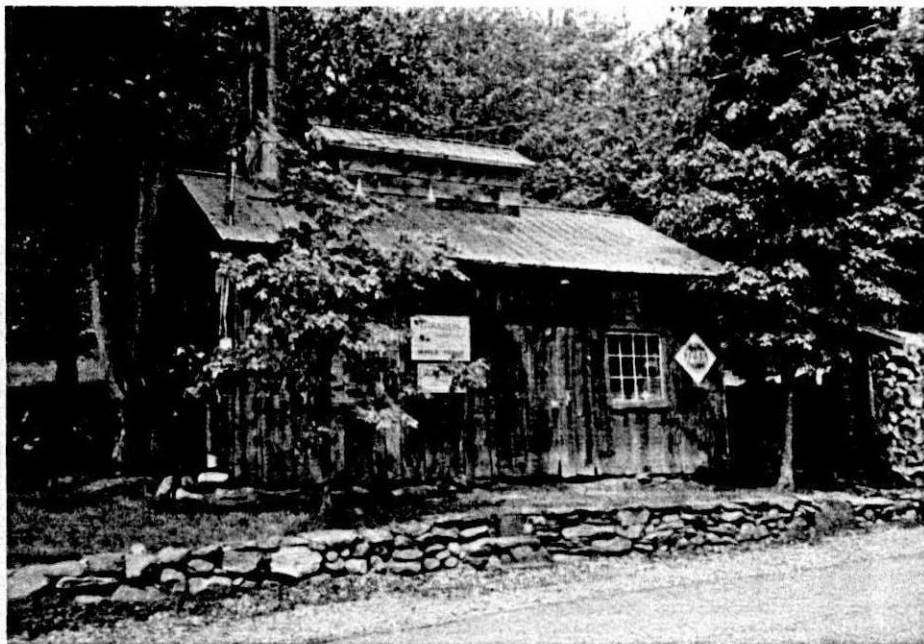




MAPLE SYRUP

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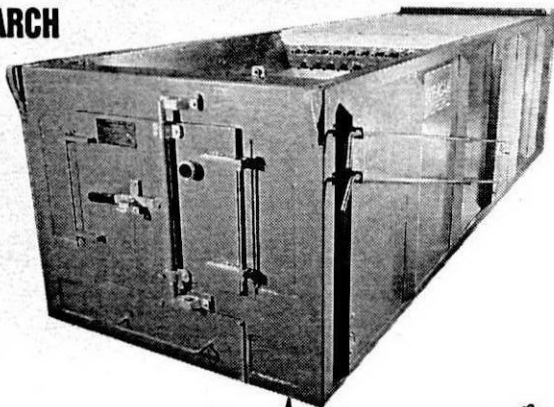
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COVER PICTURE:

Mike Girard's 100 year old sugarhouse in
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GREETINGS FROM YOUR PRESIDENT



Massachusetts Maple Producers Association has been working hard to plan for our annual meeting, to be held in West Springfield. It looks like we will have a full agenda again this year.

As we review and decide on which research projects that we will provide funding for we find there are other issues to be addressed. Some of these

issues that have not gone away are the organic classification, adulteration of syrup, and the use of the paraformaldehyde pill in some areas. Reflecting back on the past year these are the three main issues. Along with the fact that there is plenty of Maple Syrup and the price is so low.

We may not be able to solve all these problems at the meeting, but if you can come to the meeting and give us your input, we could make a major impact.

See you at the meeting.

Your President,
Richard Norman

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THE 1994 NORTH AMERICAN MAPLE SYRUP COUNCIL MEETING

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The Massachusetts Maple Producers Association is delighted to host this year's NAMSC meeting, to be held October 19-23 in West Springfield, Massachusetts. There will be numerous events, demonstrations, producer workshops, equipment displays, and tours to interest everyone involved in maple, whether you tap a few backyard trees or make many thousands of gallons of syrup.

West Springfield, located near the intersection of the Massachusetts Turnpike and Interstate 91, in south central Massachusetts, is easily reached by car, train, or plane. It's only 20 miles from Bradley International Airport in Connecticut; a two or three hour drive from most of New York, Vermont and New Hampshire. A short days drive from Maine, western New York, Pennsylvania, Ohio, and southern Canada will get you to West Springfield. Over ninety percent of the maple producers in the world live within a days drive of Massachusetts, so chances are you're not far away, and should plan to attend. There will be producers from all 12 major maple states and 4 provinces of Canada. It would be nice to have producers from some of the minor producing states such as Virginia, West Virginia, Maryland, Iowa or Missouri. If you are from one of these states, please consider attending and representing your area.

This is a great opportunity to learn, meet, mingle, have some fun, and see the latest products. Various events have been planned for each of the five

days. Wednesday, October 19th will be an all day Maple Specialists meeting for foresters, Extension employees, educators, and maple association promotion people. Thursday, October 20th in *Massachusetts Day*, starting with an all day tour of beautiful western Massachusetts during peak Fall foliage. This tour will feature a trip to the Sugarhill Plastics plant to observe all the steps in the manufacturing of maple syrup jugs. At the same location will be a tour of a plastic film manufacturing operation. After being served lunch, the tour will visit two local sugarhouses that feature restaurants, where desert will be served. Later in the afternoon will be a stop at a large candle making and retail facility. This place has many good ideas about direct marketing to the public that we can all learn from. The day will culminate with a "Taste of Massachusetts" Dinner, featuring fine foods from the Bay State, and will be free to all who register for the conference. Friday, October 21st will start the NAMSC business meetings and technical sessions. Six or more recipients of NAMSC maple research grants will be there to report on their research in the fields of insect damage, tree health, developing super sweet trees, and sugarbush fertilization. As an alternative to the business meetings, there will be workshops on such topics as agri-tourism, candy and cream making, the gift basket business, and maple exporting. Also available will be a tour of the nearby AgriMark fluid milk processing plant, or a bus tour that will include some shopping, museums, a maple candy box manufacturing facility, and Historic Old Deerfield. Indeed, something for everyone!

Saturday, October 22nd will con-



tinue with both the NAMSC and the IMSI annual meetings, in addition to more workshops, a highlight of new products for the maple industry, and more tours. The special tour for Saturday is an all day Boston Harbor trip, complete with a lobster and clambake lunch on board the cruise boat, followed up with a tour of historic old Boston. The day will be capped off with the annual banquet and awards presentations. Be sure to enter your best syrup of 1994 for the international maple syrup contest. Sunday will be departure day, and many Massachusetts sugarhouses will be open for a self

guided tour if you have your own car. The producers will be at hand to show you around their operations and answer any questions.

The nearby towns of Amherst, Northampton, and Springfield offer many other attractions, as do the lovely villages in the Berkshire foothills. Please plan on joining many of your fellow maple producers at this special meeting this fall. To obtain a full registration packet including details on all the planned events, please contact: **Bill Markham, NAMSC Registrations, Box 67, Glendale, MA 01229, (413) 298-3473.**

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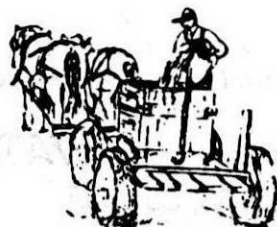
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MAPLE INDUSTRY LOSES A FRIEND IN RAY FOULDS

By Larry Myott

A long time friend and supporter of the nations maple industry passed away on June 22, 1994. Raymond T. Foulds Jr. died in Burlington, Vermont after a brief illness, he was 79. Ray was Extension Forester for the University of Vermont Extension Service from 1948 thru 1979, he continued to be very active in the industry until his death.

A native of New Jersey, he earned his bachelors degree at the New York State College of Forestry at Syracuse University and his master's degree from the University of Michigan. He completed his studies toward a doctorate in forest economics at Oregon State University.

Ray loved Vermont and did all he could to promote its beauty and forest industries. As UVM maple specialist for Vermont, he developed the annual county maple meetings that are held each January. This tradition has grown each year and attracts nearly 1000 sugarmakers. He was a leader in the development of Vermont Maplerama and served on the planning committee of several since its founding in 1966. Ray served dutifully as the first secretary/treasurer of the Vermont Maple Industry Council and continued as a member of the council. He was one of the founders of the Vermont Maple Festival, serving on the Board of Directors and as treasurer for many years.

Involvement was a key word to describe Ray Foulds, he was a person to be involved and help wherever the industry needed him. He saw needs and acted, he was a co-founder of the VT-

NH Christmas Tree Growers Association in 1956. He developed the annual 4-H Forestry Tour (that I had the pleasure of attending in the late 50's) and always shared his skills with both 4-H and the Boy Scouts. He was a leader in the development and operation of the Audubon Nature Center maple operation in Huntington.

The awards that Ray received were too numerous to note, but he was named "Maple Person of the Year" in 1991 at the Vermont Farm Show and was inducted into the Maple Sugarmakers Hall of Fame at Croghan, NY. After his retirement, Vermont sugarmakers developed an award in his honor called the Ray Foulds Outstanding Young Sugarmaker Award.

Ray will be greatly missed by friends, family and industry. He leaves two daughters and his wife Edith. Notes of remembrance can be sent to Edie at her home: 5 Clover St., So. Burlington, VT 05403. Contributions in his memory can be made to the Vermont State 4-H Foundation, HCR-31, Box 436, St. Johnsbury, VT 05819-7920 or Boy Scouts of America, Green Mountain Council, P.O. Box 557, Waterbury, VT 05676.

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MAPLE SYRUP PRODUCTION COST 1994 UPDATE

By Neil K. Huyler, Research Forester
George D. Aiden Forestry Sciences Laboratory
So. Burlington, Vermont

and Sumner Williams, Assistant Director
Proctor Maple Research Center
Underhill, Vermont

We estimate that the cost to produce a gallon of maple syrup and put it in a bulk container for the 1994 maple season will be \$17.24 per gallon or \$5.39 per tap. This includes the cost for sap production (sugarbush) and the cost of processing it to syrup (sugarhouse) on a 3,000-tap operation using a conventional oil-fired evaporator (Table 1). If you recall from our previous update on costs, we estimate that fuel oil accounts for 25 percent of the processing (boiling) cost or 14 percent of the total cost (includes sap and syrup production costs). Energy cost is still a major cost factor in syrup production. Fuel oil prices should remain stable throughout the 1994 maple season; so, the cost of producing maple syrup this season will increase only with an increase in the producer price index and that is about 1-3/4 percent this year.

A review follows of the assumptions and methods we use to update the cost. We use the plastic tubing system with vacuum pumping for a 3,000-tap operation as the standard, and syrup processing is estimated for both oil-fired and wood-fired evaporators. The relationship between physical inputs and outputs is defined and converted to current dollars by using annual estimates of prices and value of every item used in the operation. A standard equipment list and source of the prices for sap and syrup production can be found in Huyler (1982) and Sendak and Bennink (1985).

From Table 1, the annual operating cost per gallon of bulk syrup for 3,000 taps is \$17.24 for the oil-fired evaporator and \$16.44 for the wood-fired evaporator. Table 1 also includes a breakdown of the annual operating cost per tap and by gallon of



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Table 1—Annual processing and total production costs per tap and gallon of syrup, by number of taps and fuel type, 1994

Item	2,000 Taps		3,000 Taps		4,000 Taps	
	Wood fired	Oil fired	Wood fired	Oil fired	Wood fired	Oil fired
	-----Dollars-----					
Processing operation						
Sugarhouse	.25	.22	.20	.17	.16	.13
Evaporator	.79	1.32	.87	1.04	.51	1.00
Tax and Insurance	.06	.05	.05	.04	.04	.03
Labor	.46	.43	.31	.28	.23	.21
Fuel	.85	.89	.85	.89	.85	.89
Miscellaneous	.34	.47	.26	.37	.22	.34
Packaging	.15	.15	.15	.15	.15	.15
Total operation	2.90	3.53	2.69	2.93	2.16	2.75
Production cost						
Per tap	5.59 ^a	6.21 ^a	5.14 ^b	5.39 ^b	4.50 ^c	5.09 ^c
Per gallon syrup	17.88	19.89	16.44	17.24	14.41	16.28
Annual income						
Bulk syrup price	15.95	15.95	15.95	15.95	15.95	15.95
Production cost	17.88	19.89	16.44	17.24	14.41	16.28
Net return (gallon)	- 1.93	- 3.94	- .49	- 1.29	1.54	- .33

^aIncludes woods operation cost of \$2.69.

^bIncludes woods operation cost of \$2.46.

^cIncludes woods operation cost of \$2.34.

bulk syrup for 2,000—, 3,000— and 4,000—tap operations. We used a bulk syrup packaging cost this year rather than retail packing cost because of the large variation in the cost of retail packaging containers. So, for maple producers to estimate the retail cost of a gallon of syrup they should add to the above total cost the cost of a gallon retail container, shrinkage (loss of syrup in the canning process), and other cost associated with packing for retail sales.

The average woods or sugarbush sap production cost is \$2.45 per tap or about 45.6 percent of the \$5.39 per tap total cost for the 3,000-tap sugarbush (Table 2).

Table 2—Annual woods production cost per tap, 1994

Woods operation	Number of taps		
	2,000 taps	3,000 taps	4,000 taps
	-----Dollars-----		
Equipment	1.46	1.25	1.14
Labor	.84	.84	.84
Materials	.29	.27	.26
Tax	.10	.10	.10
Total	2.69	2.46	2.34

The remaining 54.6 percent, or \$2.93 per tap, is the cost of boiling the sap to syrup (Table 1). If the average price of bulk syrup (average of grade A light amber and grade A medium amber) is \$15.95 per gallon, the net loss is \$1.29 per gallon for the standard operation of 3,000 taps using an oil-fired evaporator. In other words, when producers account for all fixed and variable costs that occur for syrup production and sell in the bulk syrup market at the average price of \$1.45 per pound or \$15.95 per gallon, they will have a net loss of about \$1.29 per gallon. If you are using wood as a fuel, you will have about a \$.49 net loss per gallon. The smaller loss for the wood-fired evaporator is because at this time wood is slightly less expensive than No. 2 fuel oil. Also, there is added cost for fuel storage tanks and other miscellaneous cost when using fuel oil.

In summary, we are estimating that the total annual cost of production will range between \$16.28 and \$19.89 per gallon, with an average of \$17.24 per gallon. If production is average or slightly above (as we anticipate) for this sap season and the predictions are that prices should be good this year or at least reasonable, the outlook for this year is certainly optimistic.

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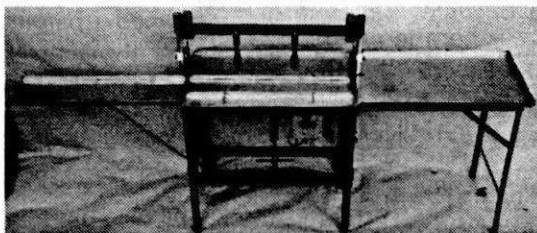
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YOUR AMERICAN MAPLE MUSEUM

By Fred Schneider

The 17th American Maple Hall of Fame induction ceremonies were held May 14th to a nearly packed house. Of the 27 living members of the Hall of Fame, 10 returned to Croghan to witness the installation of James A. Bochy of Somerset, PA, and Kenneth E. Bascom of Alstead, NH, join this honored fraternity.

Also on hand was Lynn Reynolds, President of the International Maple Syrup Institute. Mr. Reynolds delivered a moving speech on the sounds of making syrup; from the squeak of the bit brace to the drip, drip of the sap into the bucket to the sounds in the boiling shed.

Adin Reynolds, Lynn's father, was inducted into the American Maple Hall of Fame in 1979 as the 5th member. One of his poems, a tribute to Bob and Florence Lamb, graces a wall in the Museum meeting-dining room.

James A. Bochy was born in north-west Pennsylvania and spent his early years on the family farm. He served a tour of duty with the US military in Japan and returned to graduate from Penn State University. In 1955 he became Somerset County Extension Director.

Bochy helped organize the Somerset County Maple Producers Association and worked with the USDA Maple Lab in Philadelphia. There he specialized in quality control, tree selection and pest control. He also worked with the IMSI, helped organize the Pennsylvania Maple Council and conducted maple workshops in cooperation with the local and State Maple

Council. And he developed radio and TV programs covering farm and home topics. He retired in 1987.

Mr. Bochy was presented for induction by Charles Bacon of Jaffrey, NH, who was himself inducted in 1993.

Kenneth E. Bascom was born in Maine but his family moved to New Hampshire when he was very young. They were farmers and raised potatoes and chickens, milked cows and tapped maple trees. He was active in the 4-H and a successful project won him trip to the nation's capital.

After a tour of duty in the Army he returned to the farm and a few years later married Ruth Baker. They raised 2 boys and 2 girls, all of whom were active in the 4-H.

Mr. Bascom attended the University of New Hampshire majoring in Dairy and Poultry Science and in 1953 purchased the family farm. As time passed he enlarged the sugar house, installed a wood fired 100 horsepower steam boiler and saw his maple syrup production raise to over 12,000 gallons.

In 1973, he and Bruce, his oldest son, formed a partnership and further enlarged the maple syrup business. They also developed a large mail order sales and Bascom Maple Farms is well known as a wholesale buyer of maple syrup and as a sales outlet for maple equipment. In 1990, Ken sold his share of the partnership to Bruce. Tragically, Ruth was diagnosed with cancer and died that same year.

Bascom has served his community in several capacities including the Grange, the Farm Bureau, the NH Maple Producers Association, Selectman and Chairman of the North American Maple Syrup Council, 1974-75. In 1992, he and Laura Paige were mar-



ried and continue to reside on the hill-top farm.

Mr. Bascom was presented for induction by Gordon Gowen, also of Alstead and 1987 Hall of Fame inductee.

Hall of Fame members in attendance were Ture Johnson, Burton, OH, 1981; Nelson Widrick, Croghan, NY, 1981; Russell Davenport, Shelburne Falls, MA, 1986; Ronald Shaw, Hawkestone, Ontario, 1987; Gordon Gowen, Alstead, NH, 1987; Paul S. Richards, Chardon, OH, 1988 and Arthur Merle, Attica, NY 1988. Also Elmer Kress, Oxford, CT, 1990; Harold Tyler, Westford, NY, 1992 and Charles Bacon, Jaffrey, NH, 1993.

Warren Wells, President of the NY State Maple Producers Association was also in attendance along with Roger Sage, NY delegate to the NAMSC. It was a great honor to have been in the company of these outstanding figures of the North American Maple Syrup industry.

The queens for this year are: Lewis County, Karen Keefer, Croghan, NY; Schoharie County, Erin Abrahamsen, Cobleskill, NY.

I am sorry to report that this will be my last contribution to the *Maple Syrup Digest* as President of the Museum. I chose not to seek reelection to the office at the annual meeting and election of officers in June. Warren Lyndaker, who was the first President when this Museum was founded in 1977, was elected to return to the office. He has served the Museum long and well.

I sincerely thank the NAMSC, the *Maple Syrup Digest* and the IMSI for their assistance in promoting this museum dedicated to the oldest American industry—pure maple syrup.

I leave the office feeling good about accomplishments during my tenure. I directed the computerization of the Museum's artifacts and exhibits, worked with the NY State Board of



Left to right: Russell Davenport, Paul Richards, Ronald Shaw, Gordon Gowen, Elmer Kress, Arthur Merle, Charles Bacon, James Bochy, Kenneth Bascom, Nelson Widrick, Ture Johnson, Harold Tyler.

Regents to secure a permanent museum charter and with Mr. Reynolds, then President of the North American Maple Syrup Council, to develop a format for the selection of inductees into the American Maple Hall of fame. Robert Lamb had previously attended to this but, as you know, he has retired from active involvement with the

NAMSC.

I have had articles published in national magazines promoting the maple industry and the American Maple Museum. We have also seen increases in outside funding and several building improvements so, when in Croghan, stop by and look around.

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COMPETITION?

A traditional breakfast favorite is in competitive danger as Alaskans develop a new way to sweeten their pancakes. Birch is replacing maple as the syrup of choice on Alaska mornings.

This culinary trend originated 50 miles north of Anchorage, in the town of Wasilla, which boasts one of three birch-syrup sugaring operations in the country. Camerons' Pure Alaskan Birch Syrup Inc. was established in 1989 by Marlene Cameron and her husband, Charles, in response to Marlene's curiosity about an Alaskan myth claiming a birch tree could produce a syrup similar in taste to maple.

We first heard of birch syrup at one of our NAMSC meetings when Lloyd Sipple brought some for people to try. We thought that the syrup Lloyd had wasn't very good and we had nothing to worry about. Lately we heard rumors about birch syrup producers who had RO machines and 10,000 to 12,000 taps, so we decided to check it out on our trip to Alaska this summer. Here are some of the things we found out.

The first thing that is different is the sweetness of the sap. It varies from .4 to 1.5. On average it takes 100 gallons of birch sap to make one gallon of birch syrup. The second thing is the length of season . . . 10 days to 2 weeks in the Wasilla area, two to three weeks around Fairbanks. Marlene Cameron was one of the producers that we talked to, here are some of Marlene's comments:

"There is nothing new about tapping birch trees for the sap. Stories are told by Canada's First Nations, the United States' Appalachian Mountain people, and Alaskan sourdoughs about birch sap in a variety of uses. The ear-

liest written reference to tapping birch trees goes back to 1695, where the practice is mentioned in *A Scripture Herbal*, written by William Westmacot and published in London. The author even includes a recipe for birch wine which, he reports, tastes like the finest imported wines.

Today, tapping birch trees is a common practice in the Ukraine, where it is made into wine and soft drinks. There is a wealth of information available from studies made there with an emphasis on sap collection and uses in food and other industries. Finland has concentrated its research on the syrup produced by heating and evaporating birch sap. At one point, the possibility of producing birch syrup as an alternative to white sugar and maple syrup was explored in the eastern Canadian provinces, but the idea was abandoned.

Most recently, Alaskans are reconsidering the potential for a birch sap products industry with local, national, and international attention. Using previous research on the subject, state-of-the-art maple industry technology, and special adaptations, we are now producing in four major areas of the state, a high-quality and delicious birch syrup that is exceptionally marketable. In fact, we cannot yet meet the demand that has arisen within the state or outside.

Through two grants from the Alaska Science and Technology Foundation (ASTF), the research and development of a viable birch syrup and other sap products industry has been accelerated. Basing initial production methods on the maple industry, we have now identified problems peculiar



to the birch and are solving many of them.

One of our major problems has been the collection of sap. The most efficient large maple operations use a pipeline tubing system many miles long. So far this system seems to be working adequately in Fairbanks, but in Southcentral Alaska where we live, it has not worked well. The combination of low tree pressure, weather, and flow pattern of the sap make use of tubing there inadequate. We've found that sap flows as well, if not better, at night as during the day. Because temperatures in the spring often fall below freezing at night, frozen tubing prevents flow. Individual taps, however, do not seem to be as affected at freezing temperatures. Using individual buckets next year, we anticipate being able to collect one to two gallons of sap per tree per day. With a ratio of

approximately 100:1 sap to syrup, one hundred birch trees could easily produce 15 gallons of syrup in a two-week period."

When they first started selling the product, magazines and catalogs gave them exposure. Soon, retail outlets around the state and international markets began calling. Now, even before the syrup is bottled every year, "We're sold out," Marlene says.

With three other birch syrup producers, the Camerons formed the Alaska Birch Sugarmakers Association to promote research and marketing and to help the producers get started.

To get more people out tapping trees and to recruit more producers, the couple also gives demonstrations at fairs, presents papers at scientific conferences, writes recipe books and holds seminars and classes.



Members of the Alaska Birch Sugarmakers Association.

"We're in a very enviable spot," Marlene admits, "but we need to produce more, and we need to become a statewide industry that has clout."

As popularity for this unusual product increases, Marlene hopes "that birch syrup will be to Alaska someday what maple syrup is to Vermont. When people think of Alaska, they will think of oil, salmon and birch syrup."

After we left Marlene's place in Wasilla we went to Jeff Weltzins operation in Ester which is very near Fairbanks. Jeff is the owner of the Original Alaska Birch Syrup Company. Jeff has 10,000+ taps and about 35 miles of tubing on vacuum. He uses an RO to concentrate his sap and boils it down in an oil fired evaporator. If he gets too much sap he fires up his 5'x15' wood fired rig and boils straight sap. One of the main problems with birch sap is the ability to store it for any length of time. Like the Cameron's, Jeff plans to use food grade hydrogen peroxide to keep his sap fresh for a longer period.

In the spring of 1993 the sugar content of his sap ranged from .5 to .8. Jeff estimated it took about 130 gallons of sap to make 1 gallon of syrup.

Both Marlene and Jeff received grant money from the Alaska Science and Technology Foundation, a funding agency whose mission is to expand the economical and technology base of Alaska.

Jeff said that financially his operation has a long way to go. Jeff markets his syrup in standard 8 oz. containers and a 1.7 oz. sampler bottles for tourists who do not wish to tote larger bottles home.

A couple of observations that I made:

1. If every maple producer put as much energy and enthusiasm into marketing and finding new ways to use maple as the birch syrup people do there would be no surplus of maple.

2. The packaging of all the birch syrup we saw was well done with attractive labels. A lot of it was packed in glass.

3. I do not believe that maple syrup producers have to worry about birch syrup replacing maple syrup on pancakes for a long time.

Editor

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THOUGHTS FROM YOUR IMSI PRESIDENT

It's raining here this morning. Summer is fading fast. Fall is upon us. Such beauty is difficult to comprehend. Those of us that cut and burn wood are hard at the task. Crop harvests are as good as I have ever seen. The world is bountiful. The sun will shine tomorrow. Enjoy the good life. Keep the faith. And, life goes on.

What is your IMSI doing for promotion these days? Would you believe; promoting pure maple syrup to make beer? No kidding! the IMSI is the proud sponsor of the "HomeBrew U's First Annual Maple Brew-Off". This will be an International event for home brewers to create the finest "maple beer" in the world. The competition is being organized and operated by The Home Brew University BBS Network and coordinated by the Thomas Keith Marketing Group of Chicago. It will take place during March 1995 and will be promoted as an additional "new" market for pure maple syrup. We will all be able to participate in this promotion. Details are being ironed out and you will be notified as to how you can use this as a promotional tool. Just the contest will tentatively use several thousand gallons of maple syrup and the IMSI membership (you) will be offered to the brewers as their source of syrup. It will be a great promotion. It should be a lot of fun. Let's all get behind it.

The adulteration controversy is still the major concern of the IMSI. We have the preliminary results obtained by Dr. Low and the continuing contributions by Dr. Paquin. We still need to

refine our techniques, polish our tests, seek more accuracy, and police without mercy, to eliminate adulterers and to protect our pure product. The IMSI is truly out there fighting to do just that. Please help. Use and protect that logo with passionate pride. It is your one way to guarantee purity to your customers, to present a shining image of our maple industry, and to protect the integrity of our product. We need to take the next step toward a more simple and more accurate adulteration test. We are gaining knowledge, we are closer to our goal, but need to continue research for more accuracy. Please support the efforts of the IMSI in these matters.

Maple tours are a wonderful part of our maple industry. They are educational, interesting, and a necessary function for exchange of information. However, the social and friendship part somehow becomes the focus. It never fails to amaze me how a group of maple competitors can assemble, communicate so openly, and return home with this feeling of "maple community". It is like one big family of endeavor which certainly fulfills. St. Joseph Island, Ontario; Wyoming County, New York; and Windsor County, Vermont, were the tours that Anne and I could attend this summer. The hospitality and the friendship were extraordinary at all three areas. The "maple community and family" certainly are in full operation and you treated us with wonderful friendliness. Everybody, please go attend a maple tour. Thank you Ontario, New York, and Vermont.

With the past few years of difficult times in our industry, some have felt the full burden of consequence. Re-



member, they are our friends. They may now need your friendship and understanding more than ever. You know those in need. Give them a call. Write them a letter. Tell them you are their friend. Maybe you can help. It will make all of us feel better, And, it is nice to feel better.

Make sure all of you that can, attend the International Convention of the NAMSC and the IMSI in West Springfield, Massachusetts, October 20-23, 1994. The IMSI Director's meeting will

be at 3:00 p.m. (sharp), Thursday, October 20, 1994.

To our marvelous good friends (you maple folks out there); I appreciate all of your past support, I urge you to keep your maple organizations strong, please continue your compassion and friendship, share your knowledge, make sure maple is number one and I thank you from the bottom of my heart.

Lynn Reynolds

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AND THE WINNER IS . . .

Barbara Polak from Merrill, WI was the first place winner at the 1994 Wisconsin Annual Recipe Contest, her recipe is as follows:

Maple Cake with Maple Creamy Filling and Maple Fluff Frosting

Cake:

1/2 cup shortening
1/2 cup granulated maple sugar
1/2 cup pure maple syrup
1/2 cup milk
2 eggs, well beaten
1-3/4 cups cake flour
1/2 tsp. salt
2-1/2 tsp. baking powder
1 tsp. vanilla
Combine sugar and shortening and cream well, Add maple syrup and vanilla. Stir well. Add beaten eggs. Sift flour, salt and baking powder together. Add to creamed mixture alternately with milk. Pour into greased and floured cake pans (8" round). Bake at 375 degrees F. for about 30 minutes or until done.

Maple Creamy Filling:

1 sm. pkg. instant vanilla pudding
1 cup maple syrup
1 cup milk
1 cup whipping cream

Make pudding mix using directions on package substituting 1 cup of maple syrup for 1 cup of milk. (1 pkg. + 1 cup maple syrup and 1 cup milk). Blend as directed on package — about 2 minutes. Chill until partially set. Whip cream and blend with pudding. Chill and use to fill layers. Cake may be divided into 2 layers each and stacked. Frost with Maple Fluff Frosting.

Maple Fluff Frosting:

1 cup maple syrup
2 egg whites

Beat egg whites until stiff, but not dry. Boil syrup 240 degrees F. on a candy thermometer. Gradually pour over egg whites while constantly beating to a spreading consistency.
Serves 10

NEWS FROM THE NUTMEG STATE

By Jerry Milne

The Connecticut Maple Syrup Producers Association will hold its annual meeting on Saturday, November 5, 1994 at Northwest Park in Windsor, CT. A representative from Leader Evaporator Company will speak in the morning session. After the business meeting in the afternoon, Reg Faulkner, from Poulan/Weed Eater, will lead a program on chainsaw safety and maintenance, and demonstrate proper felling techniques.

In September, the Association will have a display to promote Connecticut maple syrup for two days at the Big E, billed as New England's "State Fair". For the first time, agricultural products will be allowed to be sold at the Connecticut building, and Connecticut maple syrup will be among them.



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NEWS FROM OHIO

By Tom Hoffman

After harvesting a near record crop of syrup, Ohio Maple Producers welcomed the summer months and the opportunity to promote their maple products. The first major event was an open house called BioHio held at the Ohio Agricultural Research and Development Center in Wooster. All aspects of agriculture and ecology were displayed, highlighting research being performed at the facility and its branches. Subjects included crop variety trials, livestock research, food processing, and of course maple syrup production. A beautiful, new sugarhouse was built by the staff of O.A.R.D.C. and contained educational information on maple production. Visitors to the sugarhouse were given 3.4 oz. containers of pure Ohio maple syrup. Five thousand containers were given out during this three day event!

The Ohio State Fair is always a great chance to meet the public and spread the word about pure maple. This year's fair had a new look as the sugarhouse built by O.A.R.D.C. was brought to the fair to house the syrup and candy entries in addition to the educational displays. The state fair was the public debut of a new video on maple

production titled "Maple Sugaring: A Sweeter Future" put together by The Ohio State University, School of Natural Resources/Forestry and O.A.R.D.C. Section of Communications and Technology. This video was provided to all county extension offices for use by schools and other groups in the state.

The recipient of the Hilton Farley Memorial Award, presented by the Ohio Maple Producer's Association, for the highest total score in all syrup and confection categories was Charles Keiter of Xenia.

This year's fall tour and annual meeting will be centered in the Urbana, Ohio area on Friday, November 4 and Saturday, November 5. Tentative plans include stops at two new sugaring operations and one of the largest raspberry farms in the midwest. Why not join us in Southwest Ohio for a fun weekend. More details will be made available soon. Further information may be obtained by contacting: Joe Dill, 4862 West Rt. 29, Urbana, OH 43078, (513) 362-4262 or Curt Huber, 2318 Stevenson Road, Xenia, OH 45385, (513) 372-2580.

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MAPLE PRODUCTION SCHOOL TO BE BROADCASTED

The 1995 Maple Production School hosted by Cornell University's Department of Natural Resources and Cornell Cooperative Extension will be broadcast via satellite on Saturday, January 14, 1995. This early announcement is designed to provide ample time for interested hosts for planning and notification of the educational event. The one-day program is available to any Extension office or maple group meet-

ing site with satellite downlink capabilities.

With program planning well underway, a final Maple Production School agenda with speakers will be available by late September 1994. The tentative agenda will include unique maple marketing, maple resource management, and maple research currently underway.

For information regarding the Maple Production School, you may contact: Mr. Lewis J. Stats, Phone: 518-523-9337 or Ms. Carol Rundle, Phone: 607-255-2814.

1995 MAPLE SYRUP INSTITUTES

By Chris Hauge

Our maple syrup institutes will be held during the first part of January again this year. Since I retired from University Extension shortly after last years institutes I though I could just come as an attendee this year, but no luck, I am still working with the Association. You maple people are just such fine folks it is hard to break away from you. The institutes will all start with registration at 9:30 a.m. with the program running from 10 a.m. to 3 p.m. Locations and dates are as follows:

Saturday, Jan. 7, Awiwa; Tuesday, Jan. 10, Luxemburg; Wednesday, Jan. 11, Merrill; Thursday, Jan. 12, Phillips; Friday, Jan. 13, Elmwood and Saturday Jan. 14, Cadott.

The program will include highlights from the NAMSC and ISMI meetings in Massachusetts, such as nutritional labeling update. the equipment dealers in Wisconsin make the tour and set up their displays at all sites. We find it is handy for producers like yourself to arrange with the equipment dealers to bring supplies to these sessions for them to pick up. I certainly want to

give a "Hats Off" to these faithful equipment suppliers who give this whole week to help make the institute series what it has developed into being. In addition Alice In Dairyland, Angela Rule, will be with us at the Aniwa meeting as will our Maple Queen, Amanda Kohout.

This year we intend to focus on problems and concerns of the long time maple producers. As of this date we are still open to suggestions on topics for you "OLD TIMERS", so any ideas, please pass them on to me.

If anyone would want to have their refractometer checked please feel free to bring it along and we will help you out. For the beginner, there will be several items for you to add to your file to help you answer some of your questions. Also, this is a wonderful opportunity for the person just getting started to visit with folks who have been making syrup for several years. We think our theme "MAPLE MAKING PROBLEMS AND CONCERNS" just about sums up the program.

All maple syrup producers and those interested in learning more about making maple syrup are invited to attend. For more information, contact Chris Hauge, 5551 S. Lowes Creek Road, Eau Clair, WI 54701, or phone 715-831-0910.

COMING EVENTS

NAMSC AND IMSI ANNUAL MEETING

October 19-23, 1994

Ramada Hotel, West Springfield, Massachusetts

Contact: Bill Markham, Mass. Maple, PO Box 67, Glendale, MA 01229

OHIO FALL TOUR

November 4 and 5, 1994

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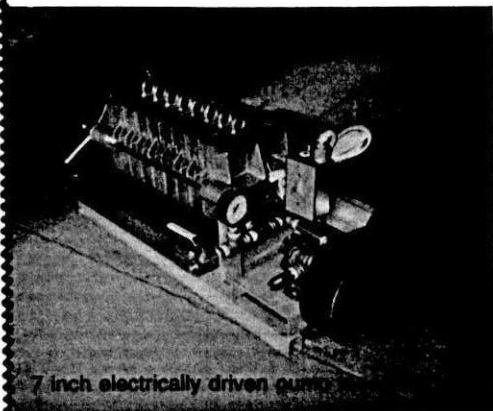
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ARCHIE'S SUGARHOUSE

Dear Mr. Editor:

My wife, she sez, "Honest Archie," sometimes she calls me truthful Archie, "Why don't you tell that nice Mr. Editor man about our computer operated evaporator?" Well, it wuz like this:

It all came about some time ago when these new small, home size computers first got invented. We have a neighbor, Ivanew Flipswitch, who's an electronics nut, and he talked us into it. He said he'd set up the whole thing for me for free. All I had to do was buy the parts. Claimed a computer could run our whole outfit of evaporators and eliminate all the guess work. Heck, we already had the biggest and most modern outfit in the country, but I wanted to keep ahead of everybody so I told him to go get what he needed.

I really didn't think he'd go through with it, but a couple of weeks later he drove his 18 year old pickup truck in with the homemade cap on the back crammed full of stuff. He started unloading it and went right to work.

First he had a motor operated, variable volume controlled liquid input pump that would feed sap into the evaporator at the correct rate. We had eight six by twenty's at that time, but he only wanted to try it on one, thank heavens. This evaporator has 3 pans and he put one of those volume gadgets between each pan. Said the computer couldn't work float valves.

Our automatic syrup draw-off had been giving us some trouble but he said he wouldn't need the controller part, just the solenoid valve. The computer would take care of turning in on and off and correct for the change in air pressure.

He put liquid level controls on each pan so the computer could tell the

pumps how much to put in them. He even put on boiling sensors so the computer could adjust the oil flow to the burners to make each pan boil faster. This required a variable air draft equalizer that would open or close to make the right air-oil mixture.

He said he could even put a color sensitizer on that would tell us what grade we were making but I said that wasn't necessary since we always made all Grade A Light.

This guy sure liked gadgets. He put a photo cell on the sugarhouse door that opened it as you walked up and even turned the lights on inside. He replaced all the ball valves everywhere with solenoids so the computer could operate them. Even had an electronic refractometer that gave us a continuous printout of the sap sugar content.

He had to change all the wiring in the sugarhouse to accommodate this stuff, but when it was all hooked up he programmed it so all I had to do was operate the on-off switch. Up was on and down was off. I figured I could handle that.

The first day everything started off great. When I walked up to the door it opened and the lights came on. I turned on the computer and the screen said the sap tank was full. Things started to whirr and sap came into the pans and pretty soon the burners turned on. About then I noticed our garage door opened. A while later I looked out and it was closed again.

I didn't think much about that—figured my wife had left me after all this expense. It wasn't long though, before she came storming into the sugarhouse. Said her washer started filling up with water all by itself and wouldn't stop. Ran over the top and flooded the

kitchen. She tried to call the repair man but a tape said, "Sorry, a computer somewhere has interrupted telephone service—please try later." She also said her microwave kept going beep-beep-beep and wouldn't stop and my stack was spewing out some awfully black smoke. Apparently the computer worked the garage door better than the draft equalizer.

By that time I'd had enough. I pushed the switch down to the off position and started getting the other 7 evaporators ready to make syrup the old way.

Your truthful friend, Archie

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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, 1995 for consideration in 1995. Proposals received after that date will be considered in 1996.

(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.

IN MEMORIAM

BYRON F. KENT

Byron F. Kent, 78, of Columbus, died Friday, February 11, 1994, at Riverside Hospital.

Mr. Kent was retired after 31 years of service from the Department of Natural Resources, Division of Forestry, a veteran of World War II U.S. Navy, P.T. Boat Squad No. 17 and a Bronze Star Recipient for action in the Phillipines. Member of P.T. Boats Inc. Life Member of VFW Post No. 4153. Member of St. James The Less Catholic Church where he served as an usher. Graduate of the University of Michigan. Member of S.A.F. & O.A.F. & U.C.T.

He was a member of the Ohio Maple Syrup Producers and was the official judge of maple syrup products at the Ohio State Fair.

Mr. Kent was responsible for many of the humorous articles signed "Archie" in the Maple Syrup Digest.

PAMELA GRAVES

Pamela E. (Grant) Graves, 47, of 80 Wilson Graves Road, Shelburne,

Mass., a sugarhouse co-owner, died Tuesday at home after a long illness.

She worked formerly at Sear Roebuck Co., Franklin Savings Bank, and the Brown Toy Store, all in Greenfield. She worked most recently at Waldbaum's Food Mart in Greenfield, where she was a clerk and cashier for three years.

She co-owned the Graves Sugar House, and traveled with her husband, James W. Graves who is presently Mass. Alternate Delegate and Past President of Mass. Maple Association. Mrs. Graves was an alternate delegate to North American Maple Syrup Council meetings.

RAYMOND T. FOULDS, JR.

South Burlington, VT, Raymond T. Foulds Jr., UVM professor emeritus and well-known forestry specialist with the UVM Extension Service, passed away Wednesday in the Medical Center Hospital of Vermont. He was 79.

See article by Larry Myott in this issue for more complete details.

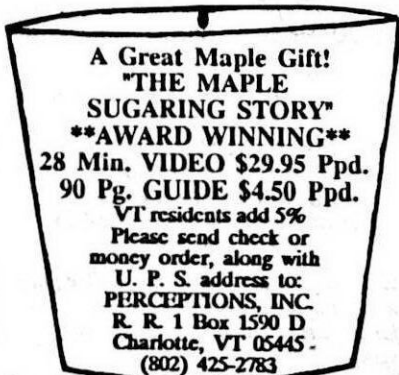
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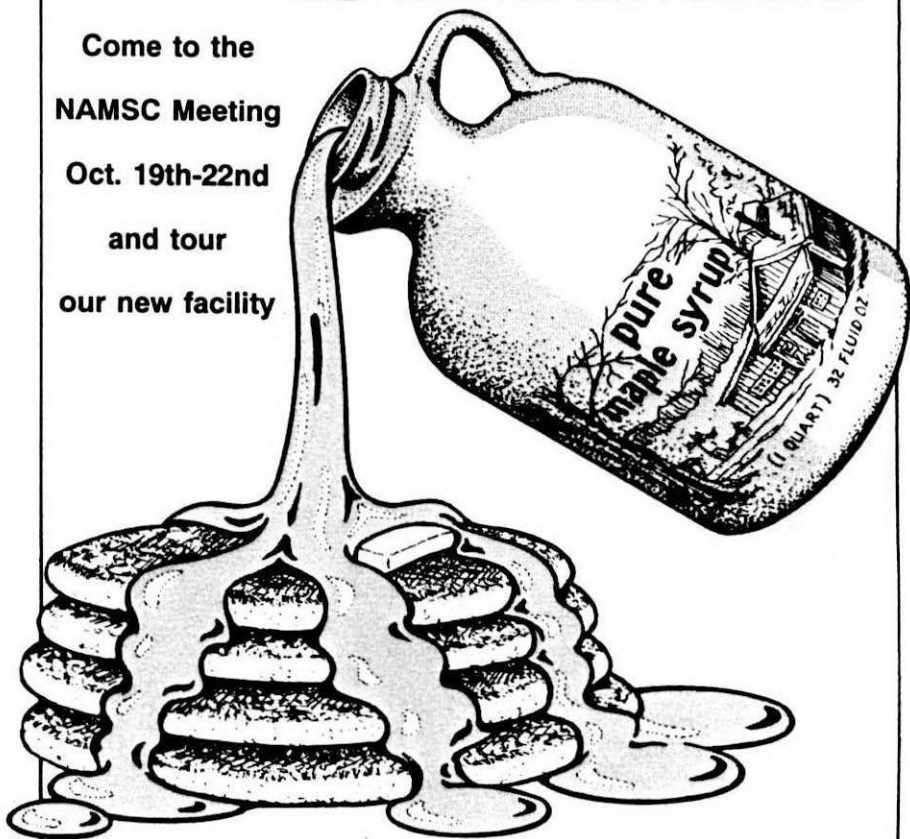
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
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
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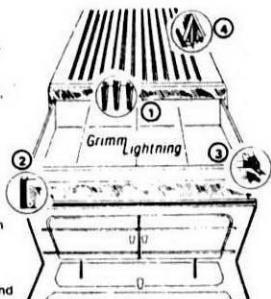
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