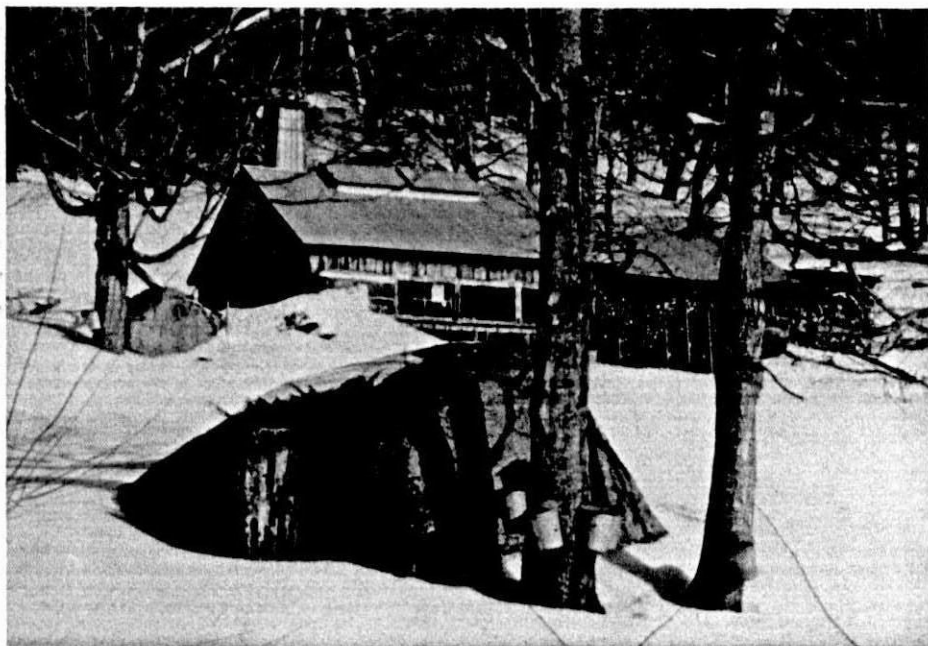


MAPLE SYRUP

DIGEST



VOL. 6A, NO. 4

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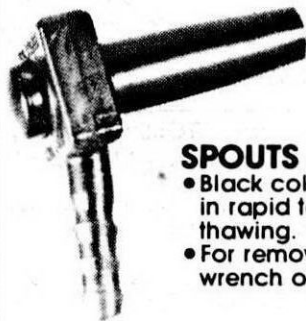
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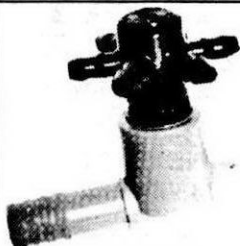
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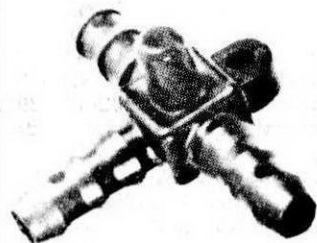


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COVER PICTURE:

Crane Family sugarhouse, Washington, NH

GREETINGS FROM YOUR PRESIDENT



Thank you to the Massachusetts Maple Producers Association for hosting the 35th annual meeting of the North American Maple Syrup Council. Your time and effort did not go without notice.

To the delegates and others who made reports, I appreciate your cooperation in keeping the business meetings to the point. We had some difficult topics to discuss and I think we

have made progress in taking the lead on these issues.

I feel a lot of progress has been made in the on going issues of adulteration, organic certification and lead. To those of you who worked hard in preparing statements or final drafts of any of these issues I appreciate your time.

As you noticed I have left out names of individuals on purpose, as I did not want to forget any of you. You yourself know all the work you have put into the maple syrup industry. For this I say—Thank You.

Richard Norman
President, NAMSC

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1994 NORTH AMERICAN MAPLE SYRUP COUNCIL ANNUAL MEETING AND CONVENTION

October 20-22, 1994

West Springfield, Massachusetts

The 35th Annual Meeting of the North American Maple Syrup Council (NAMSC) was hosted by the Massachusetts Maple Producers Association. The West Springfield Ramada Inn was the site for the meeting.

Preceding the regular meeting, Extension Maple Specialists representing 12 states and provinces met to discuss a variety of topics relating to maple. The Maple Specialists will be helping IMSI and NAMSC collect certified samples of maple syrup for a variety of research projects. The protocol for sampling will be established and used as requested by the NAMSC and IMSI. In addition, the Extension Specialists discussed proposed guidelines for "Organic Syrup" which will be presented to delegates at the regular meeting.

Most of the displays, equipment manufacturers and suppliers were setup and ready for viewing on Wednesday evening. Registration for the meeting began at 7:00 A.M. on Thursday morning. The meeting program was dedicated to Lin Lesure who in 1947 helped start the Massachusetts Maple Syrup Producers Association. Lin is a life member of the NAMSC and a member of the Maple Hall of Fame.

On Thursday morning the busses were loaded by 8:30 A.M. for the Massachusetts Day Tour. Participants got to see a variety of sugarhouses, two plastic containers plants, and a candle factory and gift store. The fall color was still quite good and added a great deal to the beautiful New England landscape.

IMSI and NAMSC Directors had an informal meeting prior to the social hour. Producers were treated to a "Taste of Massachusetts Dinner" and some excellent country western music following the dinner. The music was provided by the Thunder Mountain Bluegrass Band.

On Friday morning following the Breakfast Buffet the NAMSC Business meeting was underway by 8:15 A.M. Jonathan Healy, Commissioner of the Massachusetts Department of Food and Agriculture welcomed the group to Massachusetts with some brief introductory remarks. Tom McCrumm and Peter Tessier also welcomed the group on behalf of the Massachusetts Maple Syrup Producers.

At 8:25 A.M. President Richard Norman called the meeting to order and conducted the roll call of delegates. The following delegates were present representing Connecticut, Maine, Massachusetts, Michigan, Minnesota, New Brunswick, New Hampshire, New York, Nova Scotia, Ohio, Ontario, Pennsylvania, Quebec, Vermont, and Wisconsin. Absent — Indiana. Following the roll call, President Norman appointed delegates to the Nominating Committee, Auditing Committee, and Maple Museum Awards Committee.

The delegates present then gave individual reports on the 1994 season. As with most seasons there was a great deal of variation among local producers and regional production. Much of the northeast experienced record amounts of snowfall which certainly impacted production in some areas. Early reports suggested a great deal of Light Amber syrup was produced in the United States and Canada.



President Norman then called on Russ Davenport to report on the maple museum and the maple hall of fame. Russ reported that the museum is growing and that the contribution from the NAMSC is helping to maintain current programs. For information about the museum write to the American Maple Museum, PO Box 81, Croghan, NY 13327.

Russ Davenport, chairman of the maple manual committee expressed "sincere thanks to the committee for their dedication to get the job done. There were twenty-two other people who contributed to the manuscript. Most of all the industry express their gratitude to Mel Koeling and Randy Heiligmann who have spent the time necessary to complete the final edit. Suggestions and comment regarding the manual should be sent directly to Randy or Mel. Comments must be received by December 1, 1994. If all goes well, the new manual will be ready by late 1995 or early 1996."

The council thanks Russ and the other committee members for their work on the manual, as we look forward to the finished product.

Don O'Brien and Larry Myott chaired a committee that was charged with developing a statement regarding Organic Maple Syrup. An outcome of their work was the presentation of a joint statement of the North American Maple Syrup Council (NAMSC) and the International Maple Syrup Institute (IMSI) on *Organic Production of Pure Maple Syrup*. The Maple Syrup Organic Standards will be presented to the United States Department of Agriculture for consideration. Council Delegates and IMSI representatives approved the final draft which contains recommendations regarding Sugarbush Management, Maple Sap and Syrup Production, Processing of Secondary Maple Products, and Verification. It is expected that USDA will take action on Organic Certification in 1995-96. President Norman thanked Don and Larry for their valuable input and draft of the resolution.

The Council heard presentations by Dr. Pacquin of Quebec and Dr. Hugh McManus regarding potential tests to determine adulteration of maple syrup. The presentations were highly technical but very informative.

Another issue of major importance which was brought to the Council's attention was the issue of lead contamination in a few samples of maple syrup. Investigations



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and testing are ongoing in Vermont and other states to determine the extent of the problem. Newspaper and media coverage of the issue has been extensive in some regions. The Council approved the following Motions to deal with the situation.

Bill Clark of Vermont moved that the NAMSC and the IMSI fund the sum of \$20,000 toward a total sum of \$40,000 to implement and manage the Maple Syrup Information Center. Packing, equipment, and container manufacturers providing \$20,000 and IMSI and NAMSC providing \$10,000 each.

Further, a governing board shall consist of Dave McLure as Chairman, Larry Myott — Treasurer and Board Members Bill Calahan of Maple Grove Farms, and the respective presidents of the IMSI and NAMSC.

In the event of a surplus in funds, those funds shall be prorated and returned to the contributors. Seconded by Bob Smith of Maine. PASSED

Bill Robinson of Ontario moved that each provincial and state delegate go to their respective organization to seek contributions to the NAMSC Research Fund to help replace the \$10,000 spent on the Maple Syrup Information Center. Seconded by Roger Sage of New York. PASSED

On Friday evening, participants were treated to an evening of find music and singing by the Mohawk High School Dance Band and Select Chorus. During the business meetings, there were numerous tours that were available for participants. The Massachusetts Maple Producers Association kept everyone busy during the 35th Annual Meeting.

The Saturday morning session of the meeting started when President Norman announced the locations for the next six Annual Meetings.

1995—Ontario, 1996—Michigan, 1997—Connecticut

1998—Pennsylvania, 1999—Maine, 2000—Vermont

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The Council on recommendation of the Auditing Committee approved the Treasurers Report, Research Fund Report, and Maple Digest Report. The Council also approved the following Research Proposals for 1995 as recommended by the Research Review Committee.

College d'Alfred — "Nitrogen Fertilization for Young Maple Tree Orchards" — \$2,000.00.*

College d'Alfred — "Sanitation of Tubing Systems for Maple Syrup Production" — \$4,000.00*

College d'Alfred — "Number of Tapholes for Tubing Systems" — \$729.00*

University of Massachusetts — "Origin and Production of Phenolic Flavor Compounds in Maple Syrup" — \$5,000.00

Pennsylvania State University — "The Relationship of Soil Acid-Base Status and Plant Available Aluminum to Sugar Maple Decline" — \$4,000.00

The University of Vermont — "Regional Research on Population Dynamics of Pear Thrips" — \$6,000.00

The University of Vermont — "Safety of Pear Thrips-Killing Fungi for Non-Target Beneficials; Field Evaluation of Effects" — \$6,000.00

*Represents one year request only — future proposal requests must be submitted each year for consideration.

The Nominating Committee submitted the following names for consideration:

Richard Norman — President

Robert Smith — Vice President

Carl Vogt — Secretary/Treasurer

A motion was made for the Secretary to cast a unanimous ballot for the nominees. Following some discussion on new business the President adjourned the Annual Meeting on Saturday, October 22nd at 2:00 P.M.

On Saturday evening the Banquet was preceded by a social hour. The food, friendship and entertainment at the banquet was wonderful. If you enjoy "down east" stories the Maine storyteller was sure to please. The Annual Maple Syrup Contest had many entries from throughout the maple region. Winners were not available at press time).

Secretary Carl Vogt presented award plaques to the following individuals for their work on behalf of the North American Maple Syrup Council. Lew Staats — New York, Bruce Martell — Vermont, Russ Davenport — Massachusetts, Chris Hauge — Wisconsin, Larry Myott — Vermont, Don O'Brien — New Brunswick, and Jim Graves — Massachusetts. After the awards presentation a wonderful array of door prizes were awarded to lucky ticket holders.

The North American Maple Syrup Council wishes to thank the Massachusetts Maple Producers Association for hosting the 35th Annual Meeting. Best wishes for a joyous holiday season and to a productive 1995 maple harvest. We look forward to seeing you at the next Council Meeting which is scheduled for October 1995 in Ontario.

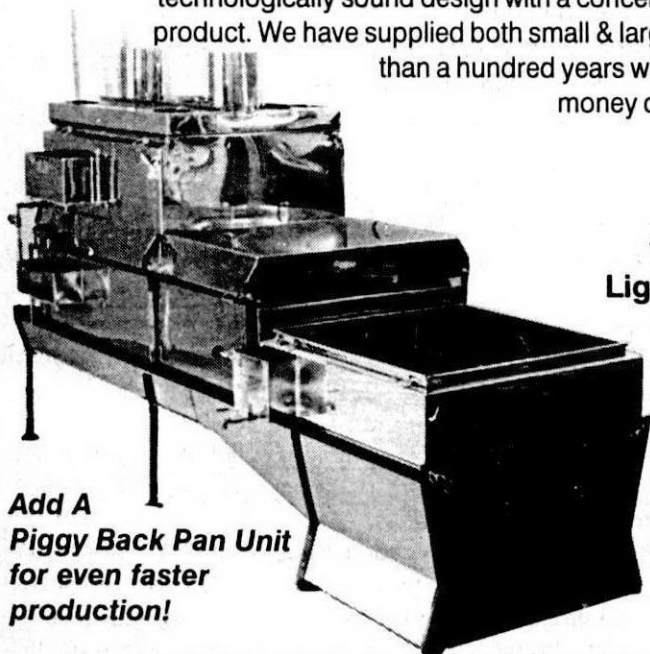
Respectfully submitted,
Carl Vogt, Secretary

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IMSI BUSINESS

We salute the Massachusetts Maple Syrup Producers Association for an outstanding convention. You of Mass Maple have done yourselves proud. A special thanks to Tom McCrum for his efforts. To all that came and participated, your input was invaluable. Thank you Massachusetts.

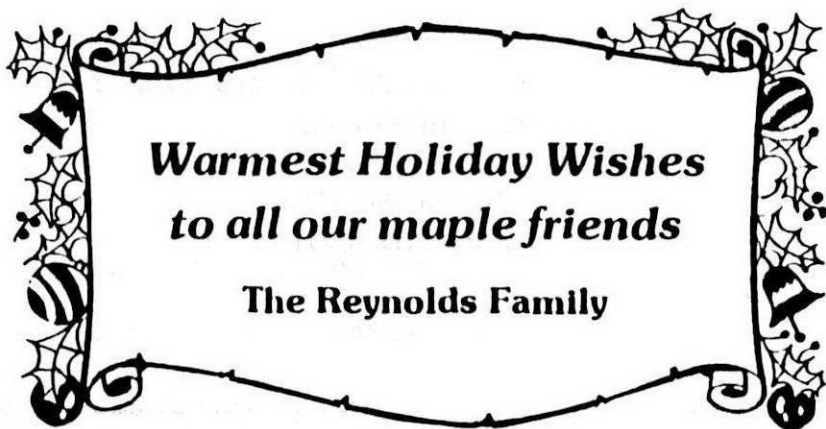
My sincere congratulations to Luc Lussier as President, Jacques Couture as Vice President, Gary Gaudette as Treasurer. You, the IMSI, have again honored me by allowing me to serve you as your new Executive Director. We, as members, can rest easy as the guidelines provided by these new and continuing officers, will be steadfast. The IMSI is certainly developing a high degree of confidence by its leadership selection.

The maple industry of North America has never been asked to react to any more important issues than those addressed at the convention. Lead in maple syrup, adulteration tests, organic certification, and promotion were the dominating subjects. Each and every item was analyzed and resolved with positive action by the board. Cooperative action between

the IMSI, the Council, and others, probably exhibited the most cohesive and constructive resolutions than ever demonstrated previously.

The IMSI, in cooperation with the NAMSC, and other industry members, committed \$40,000.00 to retain a professional public relations firm to provide a response to the recent uniformed press releases concerning lead in maple syrup. The firm has also released an information packet for producers with which to answer and inform their customers and the public. A very necessary move.

An agreement between EUROFINs, the IMSI and the NAMSC, was reached to proceed with providing samples to establish an NMR data base for the purpose of detecting adulteration. The test is ready now. We need pure maple samples from all geographic maple regions to give consistency and accuracy to the test. This should stop adulteration because this company is prepared to back up their test by testifying for legal prosecution of violators. When asked to contribute samples, please cooperate. This is probably the most important achievement you have ever participated in. A great step forward. ➡➡



Organic certification came a step closer to having industry approval. A joint resolution has finally been reached and will be forwarded to the United States and Canada Department of Agriculture for inclusion as a set of industry standards for organic. The maple industry is finally in agreement on this issues. Amen.

Promotion of a "home brew" contest using pure maple syrup is a reality. The IMSI is sponsoring an international contest to determine the best home brewed maple beer in the world. You as members of the IMSI are on record as sources of the syrup, maple should be established as a preferred ingredient for beer, another market should

be created, press releases will be available to you to allow local press participation, and it should be fun. Lots and lots of positive press is the goal. Be sure to do your share. A win win situation if I ever saw one.

Bleak mornings are often made bright by the slightest slit of sunlight on the horizon. Look for that shining ray. Say hello to your neighbor. Dwell on the positive. Believe in your efforts. Stay united. Look forward, not backward. We shall prevail. And life goes on.

Lynn Reynolds
IMSI Past President
IMSI Executive Director

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MAINE MAPLE NEWS

By Vicki Schmidt

The Maine Maple Producers held its monthly meeting at Jillson's Sugarhouse on October 25th. The main topic for new business was planning the 1995 Annual Meeting in conjunction with the Maine Agricultural Trades Show at the Augusta Civic Center. The Trades Show will run January 10th, 11th, & 12th with the Maine Maple Producers Association Meeting beginning at 10:00 AM on Thursday the 12th. A tentative agenda for the afternoon technical sessions includes presentations on maintaining quality production procedures and niche marketing maple syrup. A speaker from the Northern Forest Lands Council is also planned to discuss the Council's recommendations and their possible effect on the management and use of hardwood forests. Anyone desiring more information on the Trades Show should contact Vicki Schmidt at (207) 377-6275.

Other business discussed were the results of summer and fall promotional activities. MMPA participated in Maine Farm Days and Fryeburg Fair. Perfect weather for both events brought out the crowds and everyone had favorable responses to the displays and maple syrup items.

MMPA met with the Maine Department of Agriculture over the summer to discuss ways the two groups can work together to promote and better market pure Maine Maple Syrup. Plans are hard to implement at this stage as Maine will soon have a new governor and it remains to be seen if marketing will be a priority for political appointments to the Department. Both MMPA and the marketing division remain hopeful that marketing will become a major focus of the new administration.

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MAPLE SYRUP INFORMATION CENTER

Issue Alert on the Safety of Maple Syrup

October 25, 1994

The Vermont state government has detected higher than expected levels of lead in some syrup from three of Vermont's 2,500 maple syrup producers. The industry is concerned about these findings and is rapidly taking steps to effectively address them. The industry is confident that the problem can be promptly resolved.

Here are some key points we feel are important to make in addressing consumers' concerns:

Government officials and health experts agree that maple syrup is safe and that there is no significant health risk to consumers. The maple syrup industry is working on its own and with state officials to maintain, and wherever possible, improve on already high levels of safety.

Maple syrup has been consumed safely for centuries. Pure maple syrup has been thoroughly tested by the industry over a long time and the results have consistently indicated high quality and safety and extremely low levels of lead.

Traces of lead may appear in virtually all food products without posing significant health risks. There is no state or federal standard for the presence of lead in maple syrup. We fully support a responsible, science-based effort to develop standards to protect consumers and maintain their confidence in food safety.

To assist you in answering questions from retailers, distributors and con-

sumers, the following information is provided by Professor Melvin T. Tyree, Director, Proctor Maple Research Center, University of Vermont.

Q. Is lead in maple syrup at some kind of historical high?

A. No. Lead content in maple syrup is probably lower now than it has ever been because of voluntary efforts by the maple industry to eliminate lead from equipment used for syrup processing and packaging.

Q. How do we know about lead in our food supply? Are there studies?

A. Yes. Since 1970 there have been 617 scientific studies documenting lead levels in foods from around the world.

Q. What is the average lead content of food?

A. Lead is present as a trace in water and all food products. The average concentration of lead is about 30 ppb (parts per billion) or about 30 millionths of a gram per kilogram of food (1 kilogram is about 2.2 pounds).

Q. Are there foods that I eat that have higher lead concentrations?

A. Yes, a few common foods do. In one study the following lead levels were identified:

41-298 ppb for canned fish and shellfish

247-486 ppb for raisins

207-355 ppb for prunes

88-203 ppb for canned cherries (often used in pies)

120-178 ppb in canned peaches

165-407 ppb in canned citrus fruit

109-300 ppb for canned & raw tomatoes



You can also accidentally get a high dose of lead from leafy or root vegetables or potatoes if you do not carefully wash off ALL soil.

Q. I eat an average of about one ounce of maple syrup a day. How does my intake of lead from syrup compare to my intake from other foods I eat daily?

A. For example, you might eat a cup of soup a day. Canned soups have 20-40 ppb of lead. A serving of soup is eight ounces, meaning that you would eat about 160-320 millionths of an ounce of lead, more lead than you would ingest from an ounce of syrup. From syrup with 150 ppb you would swallow 150 millionths of an ounce of lead. An average portion of liver might add iron to your blood, but it also contains about as much lead as a cup of soup.

Q. Has a case of lead poisoning from maple syrup ever been reported?

A. No, we have never heard of a case. Of course, people interested in limiting lead intake in their diet may wish to consult some of the many studies on the dietary content of lead in common

foods. Remember, it is wise to eat all things in moderation.

Q. What will the Proctor Maple Research Center at the University of Vermont do to reduce the lead content in maple syrup?

A. We will work with the maple industry and state and federal officials to conduct scientific studies aimed at identifying and then eliminating sources of lead in maple syrup, and developing management procedures to reduce all possible lead sources in the future. Such studies will give us realistic maple purity targets to meet or exceed.

The Maple Syrup Information Center is a service of the North American Maple Syrup Council and the International Maple Syrup Institute and other members of the maple industry to provide information on maple syrup and maple syrup products.

*References used for lead content in foods: R.W. Dabeka and A.D. MacKenzie. "Total diet study of lead and calcium in food composites: Preliminary Investigations." *Journal of the AOAC International*. Volume 75, pp. 386-394, 1992.



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PROPAGATION AND CULTURAL IMPROVEMENT OF SUGAR MAPLE FOR HIGH SAP SUGAR CONCENTRATION

By Lewis J. Staats

BACKGROUND

Following extensive phenotypic selection of sugar maple (*Acer saccharum* Marsh.) for sap sugar concentration in the Northeast by the Forest Service, USDA during the 1960's, clonal orchards and progeny tests were established. Two of the progeny tests, found to be derived from common parentage and from open-pollinated seed from within clonal bank production, were tests during the early 1990's. Differences in sap sugar concentration were found to be highly significant among 25 families during three years of testing (Staats 1992; Staats et.al. 1994). Relationships between parent and offspring for sap sugar concentration were found to be similar in rank correlation in clonal bank—progeny test examination (Staats and Kelley 1991). Progeny performance can provide information required to identify the most desirable genotypes in clonal banks (McKinley 1988; Gabriel 1972). The most desirable genotypes are selected to form seed orchards allowing intercrossing for producing future improved growing stock.

Flowering and seed production have occurred in clonal banks at Grand Isle, Vermont and Lake Placid, New York, established in 1968 and 1983, respectively. Seedling production in the Lake Placid clonal bank, thus far, has been

intended to support further sugar maple tree improvement.

In 1993, Cornell University's interest in tree improvement of sugar maple was enhanced with the acquisition of open land suitable for sugar maple out-planting and located in a protected setting. This development combined with research in the physiology of sugar maple proposed by Dr. Todd Dawson at Cornell University strengthened the need for establishing a propagation facility and program at the Uihlein Sugar Maple Field Station at Lake Placid, NY.

PROGRESS

During the summer of 1994, site preparation for future plantation sites was initiated on the recently acquired abandoned farm land. Brush and small open grown trees, and exposed rocks were removed. The most desirable areas were harrowed and/or cultivated to eliminate undesirable vegetation. In late summer, the cultivated areas were seeded with winter oats to reduce the potential of soil erosion and to discourage recurrence of weed vegetation. Approximately 3 acres have been prepared and are intended for the establishment of a seed orchard and for field trials designed to identify cultural practices that would encourage increased survival and growth of sugar maple.

Construction of a greenhouse designed to facilitate asexual and sexual propagation of sugar maple was initiated during the fall of 1993. The 21' by 32' double-poly greenhouse was completed and in full operation in April of 1994. Cuttings were collected from 15 clones growing in the Grand Isle clonal bank. For each of the clones, 18 cuttings were collected on June 16, 1994 and stuck in the rooting bed and mist system the same day. The selected



clones represented the better performing families in terms of sap sugar concentration from progeny testing (Staats 1992; Staats et al. 1994). When adventitious roots were noted, cuttings were potted but kept under mist for an additional two weeks before they were allowed to grow without mist on their own in the greenhouse. As of mid-September rooting had developed on all clones for which cuttings were collected. Success of rooting of cuttings by clones ranged from less than 10 percent (USFS No. 37) to 100 percent (USFS No. 31). Total overall success of rooting of cuttings averaged 67 percent. The potted cuttings were encouraged to produce new growth which has been found to significantly increase over wintering success. By October 1 most of the cuttings had flushed with new stem and leaves well formed. Also of interest, by early October, 3 clones (7 rooted cuttings) had produced flowers. This may be of additional benefit as a means of establishing a practical method for the prediction of seed orchard flowering using a sample of clone material growing under greenhouse conditions. The procedure for the rooting of cuttings from the initial collection to over-wintering were followed in the manner outlined by Yawney and Donnelly (1982).

Also of importance and complementary to the resources for vegetatively propagating genetically characterized stock, is the need for a practical greenhouse procedure for accelerating growth in order to reduce time required for growing stock to reach out-planting size. Two-year old sugar maple seedling stock of local origin was potted and placed in the greenhouse during early April 1994. Several different watering and fertilizer treatments were applied to each of 6 groups of 50

seedlings. Growth exceeding 2 feet resulted from several of the treatments (water soluble 20-20-20 applied with watering syphon daily).

Current plans are to maintain cuttings in the greenhouse for another growing season before they are placed in the clone bank and seed orchard. Vegetative propagation will continue to provide the stock required for clone bank expansion, seed orchard establishment, and to clone additional superior trees as they are identified. An adequate supply of replacement stock will be maintained should it be needed. Genetically characterized seedlings will be produced for field trials and progeny tests.

ACKNOWLEDGEMENTS

Funding from the North American Maple Syrup Council to help support this research is greatly appreciated. I also wish to thank several individuals from the U.S. Forest Service for their response to many questions and for their advice and direction. Also, I want to express appreciation to Harry Yawney and John Donnelly for authoring the excellent guidelines for rooting and overwintering sugar maple cuttings described in Chapter 9 of the USFS General Technical Report NE-72.

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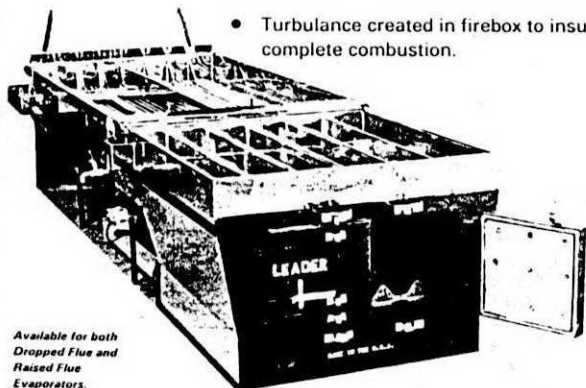
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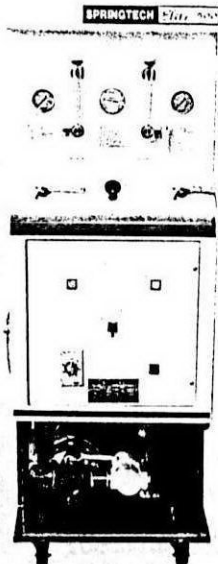
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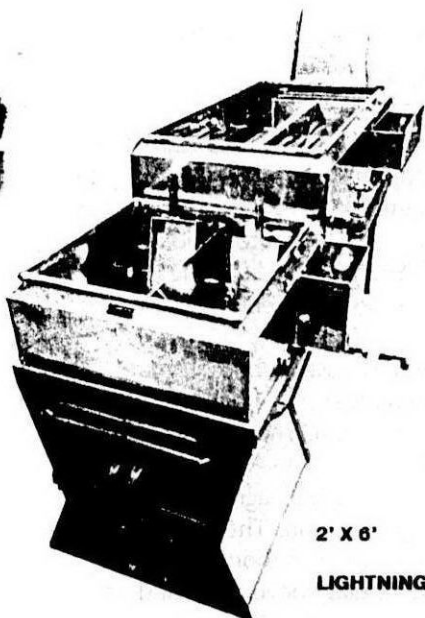
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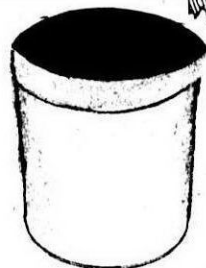
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Joint Statement
of the North American Maple Syrup Council and
the International Maple Syrup Institute on:
ORGANIC PRODUCTION OF PURE MAPLE SYRUP
as adopted at West Springfield, Massachusetts
on October 22, 1994

To provide pure maple syrup producers in the United States and Canada with additional domestic and international marketing opportunities, it is necessary that the industry develop organic pure maple syrup standards and a certification procedure. The North American Maple Syrup Council and the International Maple Syrup Institute, representing the industries of the U.S. and Canada, along with their two respective governments must be partners in the development of standards for organic maple syrup certification.

Pure maple syrup production practices are inherently sustainable. A broad spectrum of forestry and agricultural methodologies, which are supportive of the environment, are employed in the production of pure maple syrup. The crop is produced from both naturally occurring wild and plantation trees.

From a food safety point of view, the U.S. and Canadian agri-food supply is considered to be safe, regardless of its method of production. The Canadian and U.S. inspection systems provide the control and assurance of food safety.

Although certain organic certifying agencies have already developed and implemented state/provincial or regional standards, the organic maple industry fits within the overall maple industry. We believe that organic standards must be self regulated. This includes the responsibility for the development and revision of standards, accreditation, funding, maintenance and verification of the system.

The NAMSC and the IMSI are ready to assume a leadership role in the development of and future revisions to organic maple standards. The industry believes that certification must be carried out by third party organizations, with industry approved standards. These standards, as approved by the NAMSC and IMSI, should be developed and periodically reviewed by the industry. Certifying agencies should inspect and accredit, based on these industry standards and accreditation procedures.

Irrespective of production methodology, compliance with all other federal agri-food production regulations is essential. It is implicit that compounds and substances used in organic and conventional food production will be subject to whatever standards are existing under other federal and state/provincial legislation.

Since the product is produced only in Canada and the U.S. it must be easily traded between the two countries. Pure maple syrup organic standards must be internationally accepted to provide equal trade and market opportunities in the product. The development of these standards will lead to their acceptance as world standards for organic maple syrup.

THEREFORE, Be it resolved that, the International Maple Syrup Institute and the



North American Maple Syrup Council jointly adopt the above statement and submit the following **proposed** PURE MAPLE SYRUP ORGANIC STANDARDS, for consideration and approval by the United States and Canadian Departments of Agriculture:

Pure organic maple syrup production is the practice of sustainable agriculture with naturally occurring wild and cultivated trees. It includes cultural practices designed to maintain individual tree health and the integrity of the sugarbush ecosystem.

Production methods and equipment are designed to ensure that the product suffers no loss of nutritive value and is not altered by the addition of prohibited substances. Only pure maple products can be certified organic. This includes not only maple syrup, but maple cream, maple candies, maple sugar, and other processed pure maple products.

Although the product of organic certification bears the label "certified organic", it is the process of production that is actually certified. *Therefore, the phases of production to be examined include the sugarbush and its management, the production of maple sap and syrup, and the production of secondary products of pure maple syrup.*

Sugarbush Management

The following management method is prohibited in the sugarbush:

1. Synthetic fertilizers and pesticides, within three years of the date of application for certification.





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The following management methods are required in the sugarbush:

1. The development of and implementation of a sugarbush management plan. This plan shall enhance the long term sustainability of the sugarbush ecosystem (forest stand) by utilizing accepted management practices.

2. For a leased sugarbush, only long term (minimum of 3 years) leases shall be considered for initial certification. Leased sugarbush operations shall have written documentation that all provisions of the organic certification will be maintained by both the lessee and lessor during the term of the lease.

Maple Sap and Syrup Production

All sap and syrup purchased or produced by a certified producer must meet the standards of the certification and be so certified. The following management methods are prohibited in the production of pure maple sap and syrup:

1. The use of any chemical or pesticide in the production process that is on the prohibited list (permitted products are to be defined).

2. Equipment manufactured or purchased for the production of maple syrup shall be constructed of only food grade materials.

The following management methods are permitted:

1. The use of plastic tubing with or without a vacuum system, buckets or bags installed according to accepted practices. Tree tapping guidelines of the province or state unit are to be the accepted rule.

2. All collection, holding and processing equipment must be constructed of food grade materials.

3. Filtration of all sap and treatment with ultraviolet light.

4. The use of Reverse Osmosis machines, provided that no prohibited chemicals are used to clean the membranes.

5. Minimum use of defoamers that are produced only from vegetable products.

6. Paper pre-filtering, and the use of food grade diatomaceous earth in conjunction with pressure filtering.

7. In-season cleaning of the sap tubing is permitted with adequate water rinsing, providing that no prohibited chemicals are used.

8. Only clean barrels in good condition may be used for the storage of product. Stainless steel barrels are recommended, but other materials may be used providing they are in good condition, clean and constructed of food grade materials.

Processing of Secondary Maple Products

Pure organic maple products must be processed only by organic certified producers and only from certified organic pure maple syrup or sap.

All processing equipment shall be of food grade materials. All processing shall be carried out in a clean and sanitary environment. Equipment used in the production of maple products shall be constructed of accepted food grade materials.

It is recommended that cleaning of all processing equipment be carried out with permitted products and required triple rinsing with water.



Verification

An audit trail and inventory control must be detailed enough to trace all sap/syrup produced or purchased. They shall include the entire processing line and distribution procedure, including lot numbers or other identifiable codes.

Purchase records for the maple business shall be available to the verifying agency, including sap, syrup, equipment and supplies.

Adopted unanimously by the Directors of the North American Maple Syrup Council and the International Maple Syrup Institute on October 22, 1994. Attested by the Presiding Officers on said date:

Richard Norman
President of the North American Maple Syrup Council

Lynn Reynolds
President of the International Maple Syrup Institute

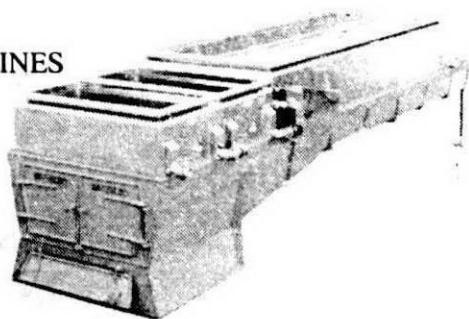
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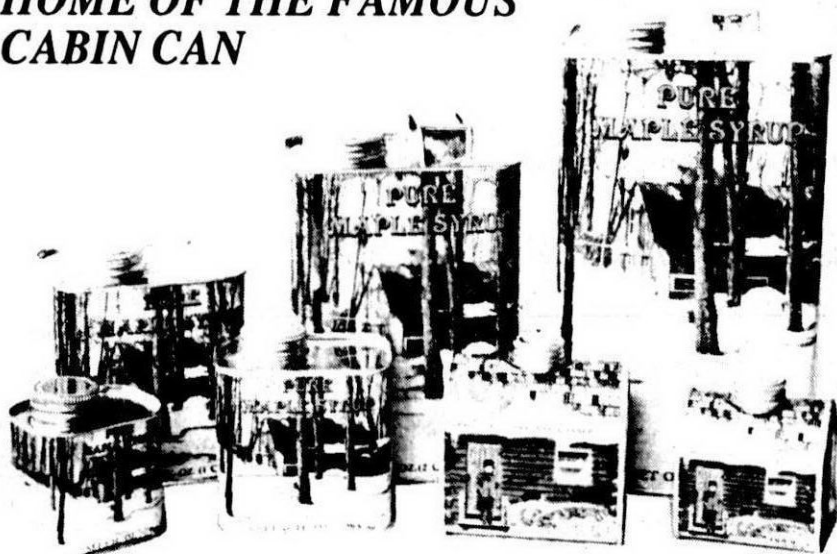
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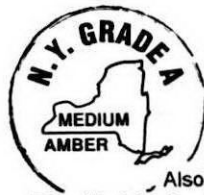
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January 12, 1995

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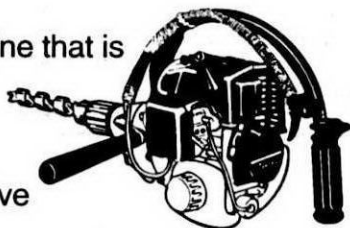
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NEW YORK NEWS

By Marion Wells

A new sugar house graces the fairgrounds at the Washington County Fair. The Upper Hudson Maple Producers Association began work on the building about two months before the fair opened in mid August. About a dozen members led by managers Ruth & Vernon Scribner worked hard and long to get the 30 x 40 foot building completed. Chief carpenter Dave McDougall and electrician Mike Grotoli were the brains behind the construction work. One side of the building featured equipment displays, educational material, pictures and news articles about the maple industry. A large evaporator was displayed in the center. The other side of the building featured a long sales counter where syrup, maple cream, soft sugar, maple cotton candy, and maple cream cones could be purchased. A special treat was a dish of ice cream with a generous portion of maple syrup on it. That great maple aroma permeated the building, drawing customers to sample many maple products.

The new sugar house was ably manned by producers who could explain the sugarin' process to hundreds of visitors. A very successful six days were enjoyed by all who worked. Cooperation by producer-members was excellent, and everyone was pleased that the long hours and hard work resulted in a very successful 1994 fair.

In talking with maple producers around the state, all seemed to have a pretty successful summer in selling their products, and getting maple information to the public at fairs, field day festivals, and other public gatherings. Glen Thomas, president of the St.

Lawrence County Maple Producers Association writes that "mother nature gave us an old fashioned winter with cold temperatures and four feet of snow. While some producers chose not to tap, those that did had a good season with excellent quality syrup and a goodly amount." Glen's local association was busy this summer promoting pure maple products at two fairs in St. Lawrence County.

Insect problems were noted in several areas of New York this summer. Western New York had areas damaged by the Forest Tent Caterpillar, while Glen Thomas reports that he and several neighbors had Maple Leaf Cutter damage.

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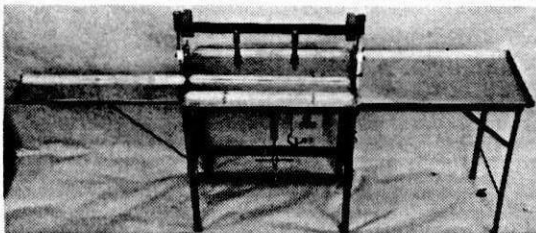
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As of September 30, 1994

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TREE TRIVIA

By Sherb Doubleday

"A virgin forest is one in which the hand of man has never set foot", is a definition I'll always remember as our professor introduced our freshman class to a basic forestry course at college. He informed us with a grin that it was an answer given by a former student in one of his classes.

We know that when our forefathers landed on the east coast of this continent they proceeded to clear the land of trees to make space for food crops and for building materials so that today there are very few virgin forests remaining.

Trees are living, breathing creatures that most of us take for granted, but are so important to a healthy environment for human beings and all other living creatures. Fortunately, trees reproduce themselves and are a renewable resource. "Mighty oaks from little acorns grow."

I was strolling through the park one day when I discovered a tree growing in Brooklyn. It was a spreading Chestnut with the village smithy standing beneath it. He pointed to a tree nearby and said, "That's a Whiffle tree that grew like crazy because it's been so well fertilized."

I thought, "If trees can grow in the concrete jungle of Brooklyn, they must grow like crazy in the North Country of Vermont." Well, that thought made me Pine and then Balsam for my home in the Northeast Kingdom which is about as far north as you can get without leaving this country.

I decided to search for the trail of the lonesome Pine and immediately stumbled over the root of that lonely tree and yelled, "You Knotty Pine, I'll

make an Ironing Board of you for that."

It was spring and Apple blossom time, so I sought the "Shade of the Old Apple Tree" where I met a girl who said, "Don't Sit Under the Apple Tree with Anyone Else but Me."

I said, "I'm not very Spruced up, but you have me in the Palm of your hand so, "I'll tie a yellow ribbon round the old Oak tree" and sit under yonder Sycamore and sing, "moonlight in Vermont" and we'll drink a toast from the old Oaken bucket.

Let's walk through the woods and maybe we'll see a partridge in a Pear tree and talk about raising a family and rock a bye our baby in the treetop and when the bough breaks it will drop on all those nasty Pear thrips and crush them.

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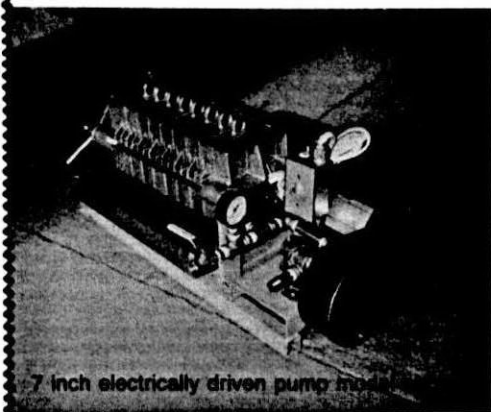
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