

MAPLE SYRUP

DIGEST



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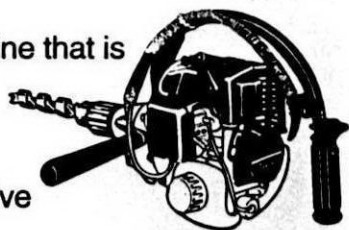
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GREETINGS FROM YOUR PRESIDENT



Happy New Year. As we approach the maple season we do so with optimism, in hopes of a productive season. Also, that the news media will use a positive approach to our industry.

The maple industry is still being watched by the government and the media. Most of it is low key. The Maple Syrup Information Center Lead Steering Committee that was set up to manage the lead situation, has worked very hard and stayed in

communication with one another. I feel that we are on the right track in that we are taking the lead to communicate with the government officials, researchers and producers. I think the situation requires our constant attention and management.

If you have the opportunity to talk to the public on the issue of lead, make sure that you tell them the facts and not something that you have read in the newspapers. Remember, Maple Syrup is still very safe and desirable.

May we all have a very productive maple season. ♣

Your President,
Richard P. Norman



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EDITORIAL

Happy New Year to everyone. A lot of things have happened over the last few months. This lead thing is still with us. Some of the preliminary results of samples taken by the Department of Agriculture in NH are coming in and most of them are very good. A couple of backyard producers boiling with galvanized pans had high readings.

The postal rates went up again. The cost of mailing a Digest went up about three cents **BUT**, the returns went up 15 cents. It now costs \$.50 for every Digest returned to me for

an incorrect address, so please, if you are moving, send me your change of address.

One other change — I got rid of my answering machine. We are now using the telephone company to answer calls. Hopefully, we won't have any more lost messages or incomplete calls.

Please feel free to send me any articles you would like considered for publication in the Digest.

Happy Sugarin' to All.

Editor

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I.M.S.I.

As the newly appointed president of the International Maple Syrup Institute, I have the honor of being given the opportunity of speaking to both the readers of Maple Syrup Digest and the members of the I.M.S.I.

The maple syrup industry is composed of many different individuals and associations in North America, with the common goal of increasing the awareness of pure maple syrup.

Mr. Lynn Reynolds, who has accepted with great enthusiasm the position of Executive director of the I.M.S.I., has outlined the challenges we face in dealing with lead content in maple syrup as well as the issue of adulteration.

In addition, we must continue our promotional efforts in maintaining maple syrup's image with the consumer as truly a product we purchase when we want to have a taste experience.

For all these reasons, we must

continue the cooperation which exists between private industry and various organizations, both of which make up the maple syrup industry.

I, therefore, invite one and all to become a member of the I.M.S.I. Several projects are currently underway and we need your involvement to finalize them.

If as a current or future member, you have questions on the I.M.S.I.'s direction or possible suggestions, please do not hesitate to contact me or Mr. Reynolds.

The I.M.S.I. is an organization whose growth is founded on its membership for the benefit of the whole maple syrup industry.

As we are only at the onset of 1995 and at the dawn of a new maple syrup season, allow me to wish one and all a Happy and Prosperous New Year.

Thank You. ♣

Luc Lussier
President
International Maple Syrup Institute

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I.I.S.E.

C'est la première fois, à titre de président de l'Institut International du sirop d'érable, que j'ai l'honneur de communiquer avec les lecteurs du Maple Syrup Digest et, par la même occasion, avec les membres de l'Institut.

L'industrie de l'érable regroupe de nombreux intervenants en Amérique du Nord lesquels ont tous un intérêt à ce que la réputation de notre produit soit toujours grandissante. M. Lynn Reynolds qui a accepté avec enthousiasme d'être notre directeur exécutif, a très bien décrit les défis auxquels nous devons faire face concernant le contrôle de la teneur en plomb du sirop d'érable et du contrôle de l'adultération.

De plus, nous devons nous assurer de toujours faire une promotion efficace pour assurer la place de choix que doit occuper le sirop d'érable lorsqu'un consommateur désire se goûter un peu.

Pour toutes ces raisons, nous devons continuer la coopération qui

s'établit de plus en plus entre organismes et entreprises oeuvrant dans l'industrie.

Je profite ici de l'occasion pour lancer une invitation à tour à tour à devenir membre de l'Institut international du sirop d'érable. Plusieurs projets sont sur la table et nous avons besoin de vous pour les mener à bien.

Si, à titre de membre actuel ou futur, vous avez des questions ou des suggestions en ce qui concerne l'orientation et le fonctionnement de l'Institut, n'hésitez pas à communiquer avec moi ou avec M. Meynolds.

L'I.I.S.E. est un organisme qui évolue avec ses membres pour le bénéfice de toute l'industrie du sirop d'érable. Comme nous sommes encore au début de l'année 1995 et à l'aube d'une nouvelle saison des sucres, permettez-moi de souhaiter à tous une année remplie de bonheur et de succès.

Merci. ♣

Luc Lussier
Président
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Holidays seem far in the past. The last of the wrapping paper has been discarded. The hectic pace has slowed. Another year has begun. Maple schools are mostly over. Some areas have already tapped trees. So take a deep breath. Here comes another season. Everything looks much brighter this year. The surplus is under control. Prices are edging up. Lots of room for optimism. Just as easy to be positive as negative. So count your blessings. Make lots of syrup. Sell hard. Make some money. Smile. And be happy.

Let me discuss maple beer for a minute. The first annual Brew Off is coming in March. You as maple producers can enter using your own syrup. I encourage you to do so. Maple folks may not win the first year, but if the IMSI decides to continue sponsoring this event on an annual basis, maple producers should start winning. This is a contest to promote your own syrup in another market. Give it some thought. Start brewing. Information can be obtained from your Provincial or State Maple Association, your maple extension office, or contact Thomas Keith & Associates, 1016 Mulford St., Evanston, IL 60202-3317 (708) 328-1282.

Funds were spent to provide damage control concerning lead in maple syrup and to provide a database to EUROFINs for adulteration testing. Both were critical and were necessary expenditures. Associations are to be complimented for their efforts in providing make-up monies to the research fund. You are doing a good job. Keep it up. Once again, I am begging; producers, please provide

samples for the EUROFINs project if asked. This is extremely important. I believe we are finally on top of the situation, by providing this adulteration test. Please participate. This is your test. Let us make it the best we can. We have a special product to protect.

Be sure to join your local maple association. They really need your dues and your help. Keep the Research Fund healthy.

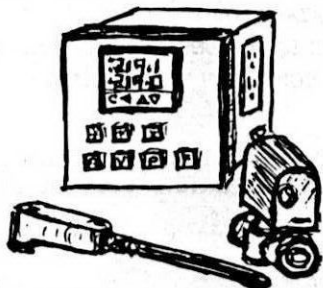
Wishing you the best maple season you ever had. We'll chat again in June. In the meantime, hug a maple tree. Good bye. Au revoir. ♣

Lynn Reynolds
Executive Director

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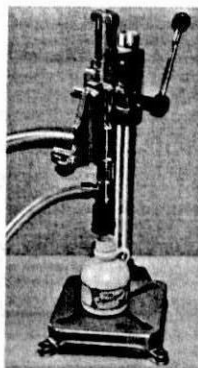
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PRODUCER GUIDELINES ON MANAGING LEAD LEVELS IN MAPLE SYRUP

By Larry Myott

Introduction

The Vermont Maple Industry Council, lead by David Marvin of Butternut Mountain Farm in Johnson, formed a maple industry task force to deal with the lead in maple syrup issue that surfaced in the fall of 1994.

This task force represented all segments of the industry from across Vermont, and one representative from New Hampshire. The task force charged a technical team of Extension, research, manufacturing, and enforcement people with developing a publication to assist producers in managing lead levels in maple syrup production.

The technical team is comprised of Sumner Williams and Dr. Mel Tyree of the Proctor Maple Research Lab, George Cook and Larry Myott of the University of Vermont Extension System, Bruce Martell of the Vermont Department of Agriculture, Gary Gaudette of Leader Evaporator Co., and John Record of the G.H. Grimm Co., and David Marvin.

The following information is presented to sugarmakers, not as being the total answer to all the questions, but as a beginning. We realize that as research develops further answers, some of our recommendations may change.

Background

The first scientific paper presented on lead contamination in maple syrup was delivered in 1938. At that time lead was a major problem, due to its use in much of the equipment used to make maple syrup.

There was lead based paint in wooden buckets. Spouts were made of terneplate metal as were buckets, terneplate is a pliable metal alloy that is 50 to 90 percent lead. Lead pipe was found in most water supplies and readily found in and around evaporation equipment.

Government enforcement agencies confiscated truckloads of maple syrup because of high lead levels. An educational program was put into place to improve the situation and within five years the problem was deemed to be corrected.

Technology to test for lead in the 1930's could not test for small amounts of lead. Today's technology can test down to a few part per billion (ppb), and even down to parts per trillion. The Vermont Department of Agriculture and the Vermont Maple Sugarmaker's Association were working hand in hand on diagnosing the potential problem, when the media was provided with information on research in progress.

The *Burlington Free Press* obtained preliminary data and published it, they named names and lead levels in parts per billion.

Since that time the industry has increased its efforts to learn about lead and maple syrup. These recommendations are provided to maple sugarmakers, that



they may learn to manage the lead content in their maple syrup and reduce it to the lowest possible levels.

The Maple Industry Task Force has agreed with the Vermont Departments of Agriculture and Health to set a goal for the 1995 crop of maple syrup to be under 500 ppb. Further, the goal for 1996 and beyond is set at 250 ppb.

These goals should be attainable, and may play a role in the Food and Drug Administration's decision in setting a federal standard for lead in maple syrup. The F.D.A. will establish a limit based on scientific data.

Recommendations

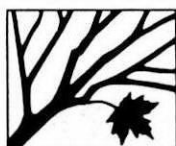
Although these suggestions are not yet all proven, they are recommended accepted practices. Know what your base line is, check all your processing and holding equipment with a kit designed to detect lead.

In your equipment is made with lead solder, you should consider replacement over a period of time with certified lead free equipment.

Sap Filtering

Sap must be properly filtered. Commercial sap filters remove the most material from the sap. Dust is a carrier of lead, proper filtering will help remove lead.

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The correct filtration of syrup will provide a higher quality product. Use only good filters, do not use filters that are showing wear.

Paper pre-filters are recommended, these are not meant to be used over long periods of time, replace them often. Hold the filter up to a light, if the filter shows wear spots, replace it.

Felt filters should be checked often for wear, again hold the filter up to a good light. If you observe light through the filter it is worn and should be discarded. Never wring out filters by twisting, this tears the fibers and shortens their life. Old, threadbare filters will cause cloudy syrup and allow sugar sand into the syrup, which may elevate lead levels in the final product.

New felt filters and paper pre-filters must be boiled in clean water (not in the sap pans) and air dried, preferably in the sun.

Filter presses should be used according to the manufacturers recommendations. Filter aids or Diatomaceous Earth should be of food grade material only and used according to directions. Niter or filter aid escaping into the syrup could enhance the problem, if a filter breaks, replace it immediately, and refilter.

Cleaning Equipment

Acid cleaning of pans will shorten the life of those pans and expose any lead solder that has been used. Leaded solder in pans gets coated with a sugar sand



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and does not dissolve in the syrup, acid cleaning re-exposes the syrup to the solder. Acid cleaners should be used on lead free equipment only.

Do not let sap set in the pans after sugaring. The sap acidifies and exposes the solder.

Do not let sap or partially evaporated sap sit in the pans between runs, especially pans manufactured with 50/50 solder. Remove it, store it in a stainless steel or other good clean barrel and rinse the pans with clean hot water.

After sugaring, flood the pans with soft water and soak for about 10 days, drain, dry, and let set. Prior to next season, brush with a stiff bristled brush or non-metallic scrub pad. This will loosen the sugar sand and other materials, use a vacuum cleaner to remove the residue. An adapter can be made to use the vacuum on the flue pans.

A lot of the lead stays tied up in the sugar sand and can be removed in the above described manner.

Sap Storage

Sap must be stored in a clean tank. Tanks should be painted only with food grade paint. All tanks should be in a storage area separate from the sugarhouse and away from sources of dust. Covers may be necessary. Boil in the sap as soon as possible after gathering, stored sap can increase in acidity and react with any lead in the equipment.

Syrup Storage

Examine the interior of storage barrels with a light (a small light bulb on an extension cord works well as you can put it into the barrel). Syrup should be stored only in clean barrels that are in good condition. Any barrels showing interior signs of rust or peeling must be discarded.

After washing barrels, tip them up on end and use paper towels to wick them dry over a couple days.


Closely examine all retail containers, prior to filling. Return any containers that are damaged by excess flux or solder, dents or other imperfections. Do not till any cans that show signs of rust on either the outside or inside.

Coding and Sampling

Code every barrel in some way so that you can trace it. The syrup that is packed from that barrel should be coded in the same way, and can therefore be traced. Codes may include a date, barrel number, and grade at time of packing, ie. 03115-05-AM. Keep a record of these codes and where the syrup is sold or delivered to, in case of any questions you can trace the syrup immediately.

Before closing the barrel take two samples from the barrel and code them. Place them in the freezer for future use as needed.

Buying New Equipment

Do not buy any new equipment without the label, *Lead Free Equipment—for Maple Processing Only*. Make sure the order form specified Lead Free construction. Prior to acceptance of delivery, check the solder with a kit designed to detect lead. 

Repairs and Repairing Old Equipment

When making repairs to equipment, use only lead free solder. If having the repairs done in a sheet metal shop, make sure that only lead free solder is going to be used, and then test it.

Examine your equipment for poorly done soldering jobs, ie. big globs of solder. Re-do the soldering job after removing the excess solder, if it tests positive for lead.

Testing of Syrup for Lead

Syrup can be tested by a number of laboratories for lead. The following list is labs that are known to test maple syrup for lead, it is presented as a source and not as a recommendation by the Vermont Department of Agriculture, UVM Extension System or the Vermont Maple Industry Council.

Samples can be mailed to them, preferably a 100 ml or equivalent sample, in glass. Samples should be identified with your batch code, and your name and address. Again, keep a record of the sample. Enclose a check for the required amount.

A representative sample is necessary to have a meaningful test. If you still use acid cleaners, it is not the first syrup after cleaning. Select a sample from a mid-season run. One sample cannot represent the total crop. It may take at least three samples to provide an accurate lead level. If selecting from a barrel, use a clean tool that will not further contaminate. A brand new, washed turkey baster works well, or simply a piece of clean copper pipe. Call the laboratory with any further questions about sampling or procedures.

Aquatec Laboratories, 55 South Park Drive, Colchester, VT 05446. Contact Scott Swanborn at 802-655-1203. Cost, \$25 per sample.

Lancaster Laboratories, 2425 New Holland Pike, Lancaster, PA 17601-5994. Contact John MacKay at 717-656-2301. Cost, \$34 per sample.

Northeast Laboratory, P.O. Box 788, Waterville, ME 04901. Contact Don Cobb or William Cody at 1-800-244-8378. Cost, \$25 per sample.

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- Stiff, with almost no stretching for year round installations
- Diameter remains the same for increased sap flow; fits standard 5/16" fittings
- Light green, translucent color makes sap flow easily visible
- Smooth side walls make it easy to clean
- Low cost

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3, 4 or 6-way MANIFOLD SET



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SPOUT PLUG

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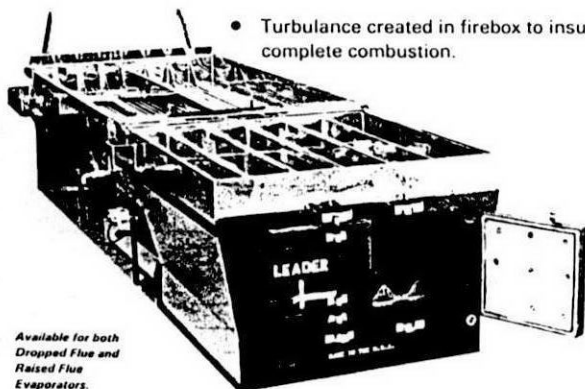
Leader

-BEST IN THE

INFURNO
AIR-TIGHT
ARCH

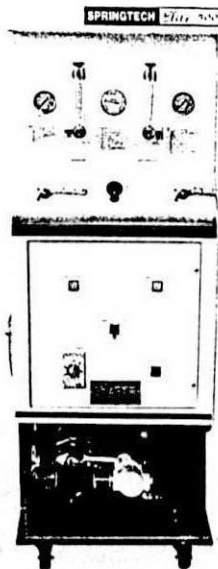
- Arch front totally insulated.
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The mini Elite is especially designed for 1,500 taps or less, includes a high-pressure piston pump, high-speed recirculating pump, high-flow 4 inch reverse osmosis membrane, permeate and concentrate flowmeters, wash reservoir and valves, 115 volts at 20 amps. This unit has a capacity of 132 gph of sap at 55°F from 2 to 8 percent brix.

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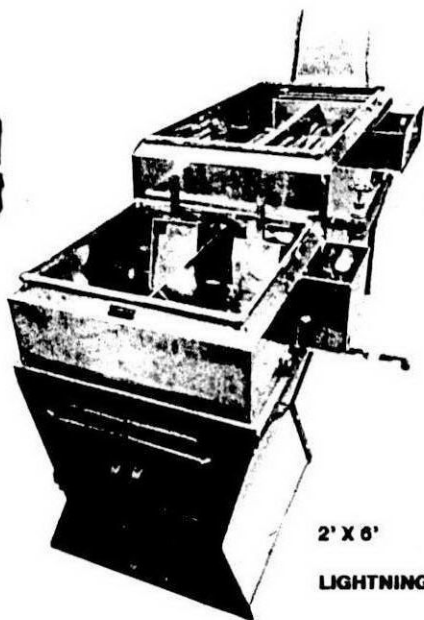
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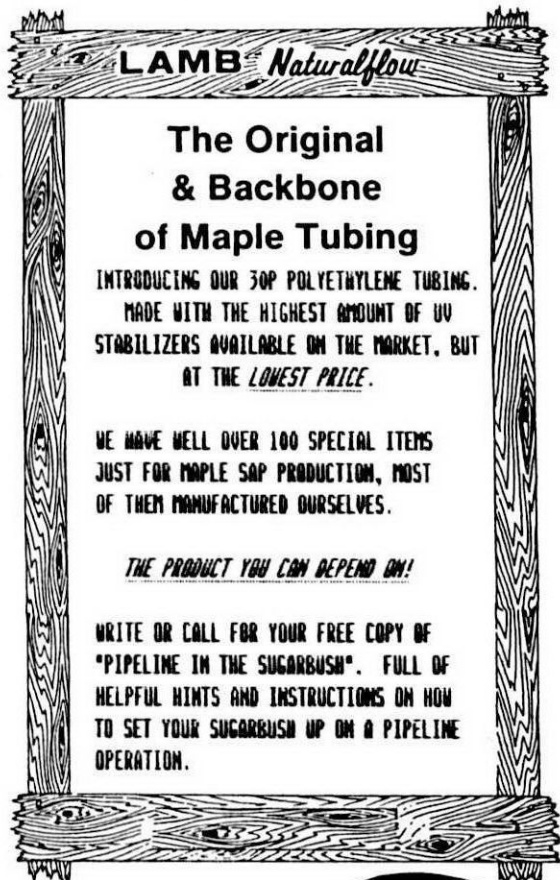
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NATIONAL MAPLE SYRUP DIGEST

The First Ten Years

The first issue of the NATIONAL MAPLE SYRUP DIGEST was born January of 1962. It reported the proceedings of the National Maple Syrup Council and the Maple Conferences at the USDA Laboratory in Philadelphia.

During the first ten years much happened in the maple industry. More inventions and new equipment came into being during this time than decades before. This book tells what happened and about the people who made it happen. In its 85 pages are

excerpts from some 40 issues of the NATIONAL MAPLE SYRUP DIGEST which later became the MAPLE SYRUP DIGEST of today. The outstanding events have been copied.

Because Lloyd and Mary Lou Sipple, and Bob and Florence Lamb had so much support for the NATIONAL MAPLE SYRUP DIGEST, this book is dedicated to them.

The cost is \$10.00 plus \$2.00 for shipping and handling. For each copy sold \$5.00 will be sent to the American Maple Museum in Croghan, NY.

To obtain a copy send \$12.00 to Russ Davenport, 111A Tower Road, Shelburne Falls, MA 01370. Telephone (413) 625-8262. ♣

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MICHIGAN ANNUAL FALL TOUR

By John Anton

The Les Cheneaux region of Michigan's beautiful Eastern Upper Peninsula was the site of the Michigan Maple Syrup Association Annual Fall Tour.

Four sugar bushes were visited on Saturday, September 24, 1994 by well over one hundred Michigan and Ontario Syrup Producers and enthusiasts. On Sunday producers visited the Schlund operation on Bois Blanc

Island accessible only by a 40 minute ferry ride from Cheyboygan.

Michigan Maple Syrup Association's Board of Directors member Dan Tassier and his father Jack were the hosts of the first stop of the tour. The Tassier's have been commercial producers for six years. The 1150 taps are all on tubing. It is no coincidence that the Tassier's vocation are pipefitters as evidence by their new elaborate transfer shed. The operation produces about 350 gallons of syrup in a normal year, all of which is marketed locally. Cur-

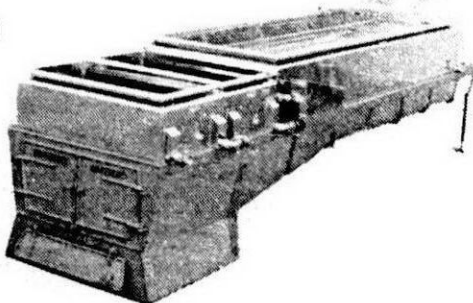


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rently under construction is an addition to the sugar house to handle an additional candy kitchen area. The Tassier's utilize a 3' x 10' oil fired evaporator, with a 3' x 3' gas fueled finishing pan.

The second stop was hosted by the Besteman Family of Rudyard — This operation produces about 900 gallons of syrup a year. All sap is obtained from neighbors. Marvin and his 82 year old father Dale utilizes a wood fired 5' x 14' evaporator. The

evaporator is fired by slab wood from the family sawmill which Dale still maintains. The Besteman's share of syrup produced is marketed right from the Besteman's front door.

After a hardy lunch consisting of the region's own specialty — Pasties was prepared and served by Jan and Lynn Postema in the local one room school, the tour resumed at the Postema Brothers Operation. The Postema's trace the origin of their family operation back to their great



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grandfather, John Kamper who moved to the area in 1901. Brothers Dale and Ralph Postema operate this 1000 gallon production unit. Thirty percent of the sap is still collected with buckets from the total 5500 plus taps. The 5' x 16' evaporator is fired by wood and finished on a gas fired finishing pan. The operation emphasizes tradition over technology. While the lower peninsula of Michigan is at peak season this area is just getting started. The 1994 season began on March 22 and ran to April 18, 1994.

The final stop was the George Miller operation in Barbeau. The operation was begun by George's Grandfather in 1930 and passed to George nine years ago. The operation produces 120 gallons of syrup from 450 taps. They utilize a wood fired 3' x 12' leader evaporator. The arch constructed in the 1930's is impressive. The masonry construction is massive and built to last. The capacity of the unit exceeds 2000 taps. The syrup is marketed locally under the label "Northern Maple Products".

On Sunday the optional portion of the fall tour resumed at the docks of Cheyboygan. Joe Schlund of Point-Aux-Pins is the only commercial maple syrup operation on Bois Blanc Island a short although foggy 45 minute ride into lake Huron on the twice a day ferry and operable only when the ice is out. The 1550 tap operation is all on tubing. The oil fired evaporator is a 4' x 14' Thunderbolt with a piggyback atop. One of the Schlund's more notable customers is the Grand Hotel on nearby Mackinaw Island where Schlund produced syrup is utilized as table stock in the Hotel restaurants. ♣

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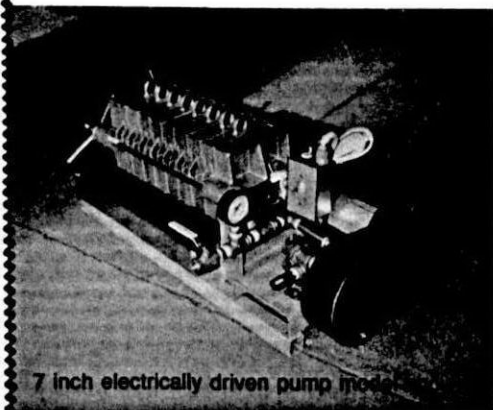
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3 to 4 small servings

A food processor makes it especially easy. For the coffee powder, use finely ground decaffeinated coffee beans or the powder from which you make instant coffee.

- 1 cup plain yogurt
 - 1 pkg. (8 oz.) cream cheese, softened
 - 1/4 cup Maple Syrup
 - 2 tsp cocoa
 - 1 1/2 tsp. coffee powder
 - 1/2 tsp. vanilla
 - Pinch of ground cinnamon for garnish and also chopped walnuts.
- Whatever you prefer for garnish.

Blend together yogurt, cream cheese, Maple Syrup, cocoa, coffee powder and vanilla in a blender. Pour into sherbert glasses and chill for 3 to 5 hours. Serve cold, sprinkled with cinnamon and nuts.

MAPLE MARSHMALLOW TOPPING

- 6 large marshmallows
- 1 egg white
- 1/2 cup Maple Syrup

Cut marshmallows into quarters. Beat egg white until stiff but not dry. Bring syrup to boil and add marshmallows. Stir until melted. Pour hot syrup slowly over beaten egg white until thoroughly blended and chill. Use in place of Cool Whip on deserts.

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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. ✱

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36th ANNUAL MEETING OF THE NORTH AMERICAN MAPLE SYRUP COUNCIL

Will be held October 21 to 25, 1995 at the Ambassador Hotel Convention Centre, Kingston, Ontario, Canada.

For reservations contact Hotel directly at 1-800-267-7880 — Council rate—\$84.00 Canadian per room (1 or 4 persons).

If planning on staying at the Hotel Saturday evening, **book at least 4 to 6 weeks ahead.** That weekend is Queen's University Homecoming.

Sunday, October 21, 1995 is a pre-convention tour to:

Kemptville College of Agriculture Technology

Visit the new Agricultural Technology Education Centre to tour maple projects and a 20 year old maple orchard

Tour of the Drummond Sugar Bush which has been operated by family since 1802, now using steam for all evaporation

Delta Foods International Ltd., Ontario's largest maple packers, state-of-the-art maple packaging line installed November 1994.

Annual meeting of North American Maple Syrup Council, International Maple Syrup Institute and Ontario Maple Syrup Producers Association will be a very important part of the conference event.

Important issues and business affairs of interest to maple producers from hobbyist to professionals, packers, suppliers and persons interested in maple will be discussed.

The program includes speakers on:

Creative Thinking and Marketing for the 1990's.

The Challenge of Change With the Radically Changing World — it is felt the next 10 years will change as much as the last 50 years

Media Relations — dealing with media to enhance business prospects

Cost of Production and Pricing of Maple Products

Tentative technical program will include such topics as filtration of sap and syrup, cleaning equipment, American Sweet Tree program, Maple Orchards in Ontario, use of steam for evaporation and finishing and sugar bush management. The technical program will be finalized later.

Anyone interested in more information or to be put on the mailing list to be sent out in late July, should contact:

Mr. Ken McGregor, Registration Chairman
RR 6, Strathroy, Ontario
Canada N7G 3H7

COMING EVENTS

WARKWORTH MAPLE SYRUP FESTIVAL

March 11-12, 1995
Warkworth, Ontario, Canada

WEST VIRGINIA MAPLE FESTIVAL

March 18 & 19, 1995

MAINE MAPLE SUNDAY

March 26, 1995
Contact: Maine Department of Agriculture (207) 287-3491

VERMONT MAPLE FESTIVAL

April 21, 22 & 23, 1995
St. Albans, Vermont
Contact: Vermont Maple Festival, PO Box 255, St. Albans, VT 05478
or call (802) 524-5800

36th ANNUAL MEETING OF THE NORTH AMERICAN MAPLE SYRUP COUNCIL

October 21-25, 1995
Kingston, Ontario, Canada
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MAPLE CROSSWORD PUZZLE

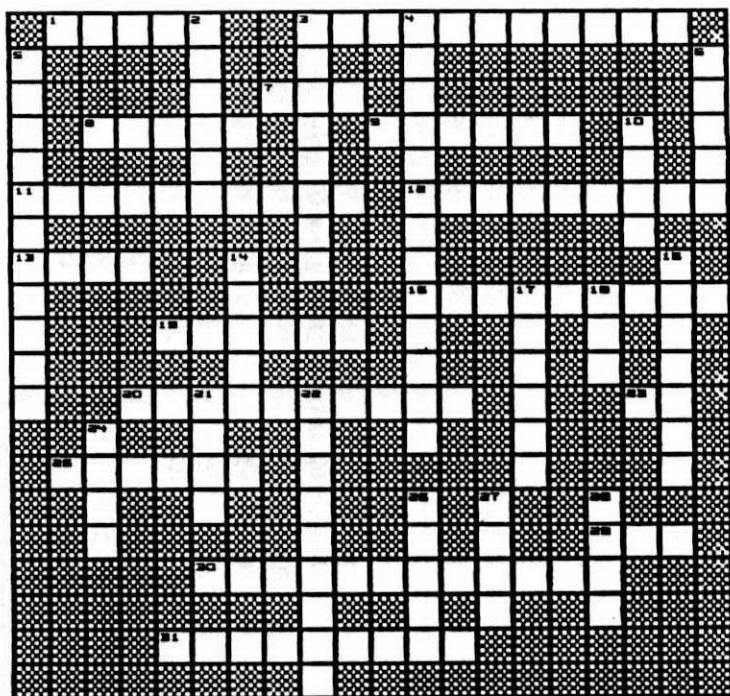
Contributed by Blake Malkamaki from Concord, Ohio

ACROSS CLUES

1. Tool used to put taphole in tree.
3. Instrument used to determine syrup finishing point.
7. Important raw produce.
8. One of our sweet results.
9. Instrument used in determining syrup quality.
11. Machine that takes 7 across and makes lots of steam and our end product.
12. Without them, all would be useless.
13. Easy mover of liquids.
16. The heart of it all.
19. Modern saver of 14 down and greatly reduces the need for horses and 3 down in the bush.
20. Instrument used in determining sap and syrup density.
23. Machine that concentrates the sugar in our sap.
25. Improves the efficiency of 19 across.
29. An old Ohio-made line of syrup equipment. Warren Evaporator Works.
30. Final boiling unit in some operations.
31. Raises cold sap temperature to improve efficiency.

DOWN CLUES

2. Syrup equipment company in Vermont.
3. Form of motive power in a sugaring operation.
4. Instrument to measure sweetness of sap or syrup.
5. Modern machine to remove sugar sand and other contaminants in syrup.
6. Large vessels for gathering and storing liquids.
10. Be it wood, oil, chips, or gas.
14. Important cost in production.
15. A noted maple state.
17. Identify your product.
18. What we do to obtain sap.
21. Cylindrical storage vessel.
22. High-volume tubing.
24. Retail vessels for syrup.
26. Conducts sap out of taphole.
27. Retail containers, usually plastic.
28. An evaporator brand name.



ANSWERS FOUND ON PAGE 34

1995 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 Mid-west, 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	.096	3.60	.374
1.60	.113	3.70	.387
1.70	.130	3.80	.400
1.80	.145	3.90	.412
1.90	.159	4.00	.425
2.00	.173	4.10	.437
2.10	.185	4.20	.450
2.20	.198	4.30	.463
2.30	.211	4.40	.475
2.40	.223	4.50	.488
2.50	.236	4.60	.500
2.60	.248	4.70	.513
2.70	.261	4.80	.526
2.80	.274	4.90	.538
2.90	.286	5.00	.551
3.00	.299	5.10	.563
3.10	.311	5.20	.576
3.20	.324	5.30	.589
3.30	.337	5.40	.601
3.40	.349	5.50	.614
3.50	.362		

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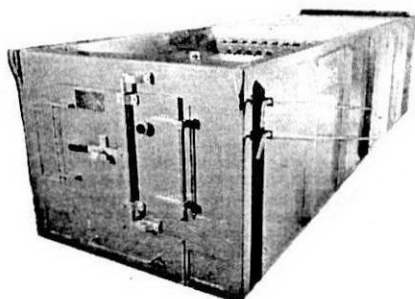
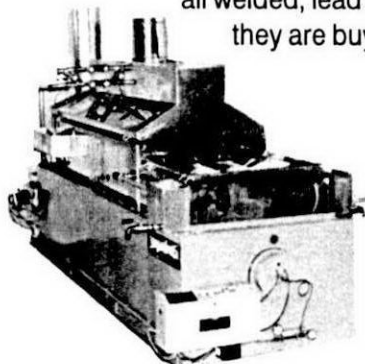
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