

MAPLE SYRUP

DIGEST



VOL. 8A, NO. 4

MAILED BY12-1-96

DECEMBER 1996

Address Correction
Requested to:
Canterbury, NH 03224

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



Christmas Greetings

A joyous Holiday Season
from the staff and management
at

The Bacon Jug Co., Inc.

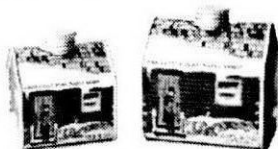


46 N. Littleton Road
Littleton, NH 03561
Tel. 603 444 1050

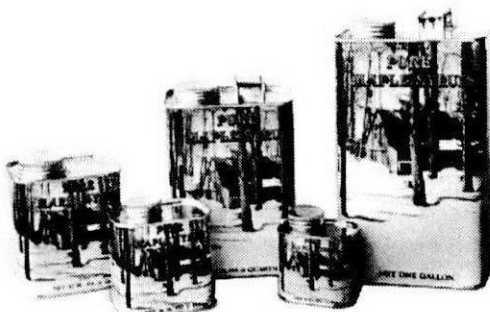
New England Container Company

HOME OF THE FAMOUS CABIN CAN

- Low, Factory-Direct Prices
- Safe, Lead-Free Cans
- Popular & Convenient Sizes
- Tin Construction Protects Color, Flavor & Grade
- All Cans In Stock Year Round



**CABIN CANS AVAILABLE IN
250 ML & 500 ML SIZES**



GALLONS • HALF GALLONS • QUARTS • PINTS • HALF PINTS



**All Containers
are properly
sized for Hot Pack maple
syrup
- NOT OVERSIZED!**

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

MAPLE SYRUP DIGEST

Official publication of the
NORTH AMERICAN
MAPLE SYRUP COUNCIL

DIRECTORY

Published and Edited by:

ROY S. HUTCHINSON

P.O. BOX 240

CANTERBURY, NH 03224

Phone: 603-783-4468

Published four times a year

(Feb., June, Oct., Dec.)

Postage paid at:

Canterbury, NH 03224

FIELD EDITORS

Connecticut . . . Gerry Milne—860-283-9851
204 Keegan Road, Plymouth, CT 06782

Indiana Dan Garner—812-824-4406
6776 W. Rockeast Rd., Bloomington, IN 47403

Maine Vicki Schmidt—207-377-6275
PO Box 91, Manchester, ME 04351

Mass James Graves—413-625-9066
R.D. 1, Shelburne Falls MA 01370

Michigan John Anton—517-372-6356
2111 Barrett Street, Lansing, MI 48912

Minnesota Carl Vogt—612-425-3742
10304 94th Ave. No. Maple Grove, MN 55369

N.H. Jacquie Dearborn—603-726-3257
Box 1040, Rt 1, West Campton, NH 03223

N.S. Maxwell Spicer—902-392-2823
Spencers Island, NS, Canada B0M 1S0

N.Y. Mrs. Marion Wells—518-766-2375
RD 2, Box 195, Nassau, NY 12123

Ohio Tom Hoffman—216-659-3061
P.O. Box 326, Bath, OH 44210

Ontario Bill Robinson—519-529-7857
RR 2, Auburn, Ontario, Canada

Pennsylvania . . . Jim Tice—717-549-5257
427 Tice Road, Mainesburg, PA 16932

Wisconsin . . . Roland Jorns—414-868-3161
4518 Highway T, Egg Harbor, WI 54209

SUBSCRIPTION RATES

United States 1 year — \$5.00

Canada, US funds: 1 year — \$7.00

NORTH AMERICAN MAPLE SYRUP COUNCIL DIRECTORY OF OFFICERS

ROBERT S. SMITH, President
36 Middle Street,
Skowhegan, ME 04976
207-474-3380

AVARD BENTLEY, Vice-President
12 Valley Rd.,
Westchester, NS B0M 2A0
902-548-2973

CARL VOGT, Secretary-Treasurer
10304 94th Ave. No.,
Osseo, MN 55369
612-425-3742

DIRECTORS

Richard Norman 203-974-1235

387 County Road, Woodstock, CT 06281

Daniel T. Garner 812-824-4406
Bloomington, IN 47342

James Graves 413-625-9066
R.D. 1, Shelburne Falls, MA 01370

Mary Fogle Douglass 517-349-5185
2611 Okemos Road, Mason, MI 48854

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

Rolland Mallais 506-3582906
New Brunswick

Hank Peterson 603-432-8427
28 Peabody Row, Londonderry, NH 03053

Roger Sage 716-7865684
4449 Sage Road, Warsaw, NY 14569

Ture Johnson 216-834-4206
14095 Butternut Rd., Burton, OH 44021

Bill Robinson 519-529-7857
RR2, South St., Auburn, Ont. N0M 1E0

Lawrence Roloson 717-297-2791
P.O. Box 124, Troy, PA 16947

Luc Lussier 819-362-3241
2100 St. Laurent, Plessisville,
Quebec G6L 2Y8

Willson "Bill" Clark 802-325-3203
Box 310, Wells, VT 05774

Joe Polak 715-536-4032
W 1450 Highway C, Merrill, WI 54856

DIGEST ADVERTISING RATES

2 Page Spread \$450.00

Full Page 240.00

1/2 Page Vert. or Horz. 135.00

Column Inch 19.00

Classified 70c per word

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

COVER: Fogle's Sugarhouse, Mason MI.

GREETINGS FROM YOUR PRESIDENT



Another annual meeting is behind us and I believe it was a great success. The signing of the "Declaration of Association" between the North American Maple Syrup Council and the International Maple Syrup Institute was, to me, the highlight of the meeting. Only time will tell if this works out, but I can't see anything to prevent it from working if people are really interested in working together in solving the problems of the maple industry.

There were ten research projects which were passed for funding if they meet the requirements of getting enough funds elsewhere to complete the projects. There will be more on these projects in the Digest.

I wish to thank the Michigan Maple Syrup Association for hosting the 37th Annual Meeting and to Mary Fogle Douglass and her Committee—**GOOD JOB.**

HAVE A GREAT HOLIDAY SEASON.

Sincerely,

Robert S. Smith
President



FROM THE EDITOR

Another summer has slipped past us. Where did it go? I still have to put wood in the sugarhouse for next season. At least I have it and it is all dry. Oh, Well . . .

Just returned from Michigan and the NAMSC meeting. I always assumed that New England had the best for foliage but saw some great color in New York, Ontario and Michigan.

I would like to thank the folks in Michigan for a great time. While I was there I received two contributions to the Digest. I would like to thank Paul Richards and the Geauga County Maple Festival for their generosity.

New postal regulations went into effect on October 1st . . . we are doing more work, costing us more to mail and hopefully we will get better service! I still get complaints about late deliveries. Let me say it once more . . . the Digest is mailed by the 1st of the month and if you don't have it by the 10th then complain to **YOUR** post office. If you complain loud enough and often enough they might improve your service. Let's hope so.

Happy Holidays.

SAGE GETS HUBBELL AWARD

By Mrs. Marion Wells

Roger Sage of Warsaw, New York received the Charles Hubbell Award at the recently held New York Maple Tour. Commissioner Donald Davidson of Ag. and Markets did the presentation.

The Hubbell Award is annually given to an outstanding member of New York's maple industry.

Roger has a long record of service in local and state maple activities. He was instrumental in getting the Wyoming County Maple Producers Association formed in 1964. He was named a Director shortly after its formation and is currently President. He helped get a maple booth established at the county fair which is now in its 31st year. He was Chairman of the first three county maple festivals which are held at 'The Farm' in Warsaw. Roger has been a member of the county fair board for many years

and also a Director of the Western New York Maple Producers Association from 1977 to the present. Currently he is a member of the Genesee Regional Market Board and has participated in all the New York State Maple Festivals held in Albany as well as being on the planning committee.

He operated the New York Farm Bureau marketing program from 1975 through 1982 handling up to 700 drums of syrup a year. He became a Director of the New York State Maple Producers Association in 1979 and served as President for 3 years. Roger served as Assistant Manager of the State Fair maple booth for 9 years and has been the Manager since 1987.

He has only missed one meeting of the North American Maple Syrup Council since 1975 and served as delegate to NAMSC from 1992 to present. He was also involved in the formation of the International Maple Syrup Institute. He coauthored a chapter in the new Maple Syrup Producers Manual. ➡



Roger Sage at mike with Commissioner Davidson looking on.


His other community involvements include Town Justice from 1967 to 1970 and served as Town and County Supervisor from 1970 to 1976. He is currently a part-time rural Mail Carrier Associate in Darien Center. Some of his other interests include gardening, cooking, and sports. He has volunteered for numerous school and community functions.

Roger has 28 years experience in sales of maple equipment and sup-

plies. He also makes a variety of maple products for sale from home to across the USA. His wife, Cindy, and 4 children are involved with him in sales and production of maple. His teenage sons have rekindled production at the family farm, increasing taps this past year.

Our congratulations to Roger and wish him many more years of involvement in the Maple Industry.

DEADLINE
FOR NEXT ISSUE IS
JANUARY 1, 1997



Easy To Operate
HOT PACK
BOTTLING UNIT SYSTEM

NOW!
You Can
Reduce Syrup Loss

- Heats 1 barrel of syrup to 180 degrees in 15 minutes!
- The closed system virtually eliminates loss of product.
- Expandable with additional packing stations.

Manufacturers of Bottling Systems • Syrup Heaters • Cappers • Containers

Vermont *Specialty* Equipment

802/868-3188
fax 802/868-3180

P.O. Box 715
Swanton, VT 05488



Contributions to the NORTH AMERICAN MAPLE SYRUP COUNCIL RESEARCH FUND

As of September 30, 1996

Please send all contributions to:
North American Maple Syrup Council
Research Fund in care of Chris
Hauge, Treasurer; 5551 S. Lowes
Creek Road, Eau Clair, WI 54701-
9308. Make check payable to:
NORTH AMERICAN MAPLE SYRUP
COUNCIL—RESEARCH FUND.

Atwood's Maple Products,
West Chazy, NY
Bacon's Sugar House, Jaffrey, NH
D.D. Bean & Sons, Jaffrey, NH
Bois Blanc, Pointe Aux Pins, MI
Boyd's Farm, Bridgewater, Me
Brodies Sugarbush, Westford, NY
Burning Bush, Warren, NH
Busque Enterprises, Millinocket, ME
Butternut Mountain Farm, Johnson, VT
Catskill Mountain Maple, DeLancey, NY
Christie's Maple, Lancaster, NH
Clark Hill Sugary, Cannan, NH
Clute Brothers, Naples, NY
Consumers Glass, Montreal,
Quebec, Canada
Donald Cook, Sherburne, NY
Cook's Maple Leaf Farm,
Cattaraugus, NY
Corn Crib, Mason, NH
The Corse Farm, Whitingham, VT
Danforth's Sugarhouse, E. Montpelier, VT
DeCoste Maple Products,
Moore's Forks, NY
Emerson's Sugar House, Newbury, VT
Everson Maple Products,
Clifton Springs, NY
Ewen's Sleepy Hollow, Lunenburg, MA
Fairlee General Store, Fairlee, VT
Family Farm, Spencer, NY
Forest Society, Concord, NH

French Camp Academy,
French Camp, MS
Gortner's Maple Syrup, Salem, OH
Goshen Sugar House, Conway, NH
Gordon Goss, Barnet Center, VT
Haubrich Brothers, Selmer, TN
Hay's Tree Farm, Chenango Forks, NY
Highland Sugarworks, Waitsfield, VT
Hillside Plastics, Inc., Contributors,
Included in '95 report
Isaacson Structural Steel, Berlin, NH
J & L Syrup, Lebanon, CT
R.N. Johnson, Walpole, NH
Kedron Sugarmakers, Woodstock, VT
Kinney & Hodgkins Maple Supplies,
Thorndike, ME
David Kopp, Morris, NY
Lamothe's Sugarhouse, Burlington, CT
Littleton Coin Co., Littleton, NH
Lucy Lumber & Hardware, Glen, NH
Maine Maple Products, Farmington, ME
Maine Maple Products, Madison, ME
Maple River Company, Columbus, OH
Maple Syrup Prod. Assoc. of
Conn, Middletown, CT
Maple River Company, Dayton, OH
Maple Stone Farm, East Corinth, VT
Maple Supplies Company, Barre, VT
Maple Hollow/Waterloo USA,
Merrill, WI
Martin Meadow Maples, Lancaster, NH
Mayotte's Maple Products,
East Fairfield, VT
Paul McInnis, Hampton Falls, NH
McLure's Honey & Maple, Littleton, NH
Merrill's Agway, Lisbon Road, NH
Monadnock Paper, Bennington, NH
Moonlight Maple, Jaffrey, NH
Mount Pleasant Sugarworks, Brandon, VT
Mapleside Sugar House, Mt. Holly, VT
NH Maple Prod. Assoc., Canterbury, NH
Ohio Maple Prod. Assoc., Republic, OH
Ontario Maple Prod. Assoc., Strathroy
Ontario, Canada
Steve Palmer, Bethlehem, NH
Patrick Hill Maple, Morris, NH
Pick & Shovel, Newport, VT
Pleasant Valley Sugar House,
Cumberland, ME



certainly capable of providing us some direction. The Committee, consisting of members from the Regroupement, the Federation, the NAMSC, and the IMSI, shall set an agenda for tracing syrup. This and other actions of the committee should make any future adulteration very difficult. This may take sometime, but the important aspect is that the maple industry is facing the problem and are taking steps to correct the situation. And, we are doing it ourselves without being directed to do so. ***This is a major challenge to the new "Association of Maple Associations." Tackling this ugly monster (Adulteration) within our maple industry is paramount, and shows that we are indeed a maturing industry.***

Elections were held by the IMSI. The new officers are Jacques Couture, President; Michael Herman, Vice President; Gary Gaudette, Treasurer; and Lynn Reynolds, Executive Director. Congratulations to these new officers. Our sincere thank you goes to Luc Lussier, the outgoing President. Luc was appropriately honored with a recognition award at the convention banquet. Thanks again Luc, you have done a great job.

Well, it is that time of year. The time is here for fellowship and giving. It is also the time for good syrup sales. It is truly ***maple time of the year.*** So sell lots of maple. Make some money. Spend time with your family. Be thankful. And give of yourselves. Merry Christmas.

Lynn Reynolds, Executive Director



COUNTRYSIDE
HARDWARE
U.P.S. Daily

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

Open Daily
8:00 - 5:00
Phone: 315-852-3326
and 315-852-3327
Fax: 315-852-1104

**EVERYTHING
FOR THE PRODUCER,
LARGE OR SMALL**

Call or Write Today for Our Catalog
Countryside Hardware, DeRuyter, NY 13052

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



The Ultimate In Drill Power And Portability

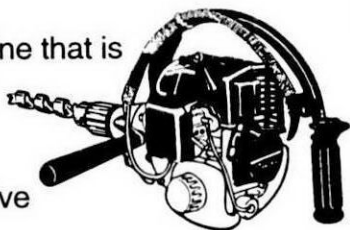
Tanaka[®] 2-cycle engine power
means no extension cords!

Tanaka has the ideal drill for anyone harvesting maple syrup!
We've been making gas powered drills for over 20 years. Now
there are 2 models to chose from.



The **TED-210** features a 1 hp engine with an innovative Sound Reduction System™ that significantly reduces engine noise level. Its comfortable handle design and weight under 10 lbs. provide easy operation for long periods of time.

The **TED-262L** features a 1.3 hp engine that is more powerful than any other gas power drill in its class. In addition, it utilizes a unique gear case locking mechanism that serves as a an effective manual reverse.



Both units utilize heavy-duty 20:1 reduction gear cases that are capable of powering wood bits up to 1" in diameter!

Other **Tanaka**[®] products commonly used for maple syrup harvesting are high-volume **Centrifugal Pumps!**

TCP-210

- 1900 gallons per hour*
- 1" intake and output
- 10' intake hose std.
- Weighs only 12 lbs.!

TCP-381

- 4700 gallons per hour*
- 1-1/2" intake and output
- Steel strainer std.
- Weighs only 21 lbs.!

** Measured with water*

P.O. BOX 97014, KENT WASHINGTON 98064
206-395-3900 — FAX: 206-395-1515

THOUGHTS FROM NEW HAMPSHIRE

By Lucien Blais

With my first full international meeting now behind me I have been contemplating on the experience. The highlight of the trip was certainly meeting so many great people. Everyone was so friendly and welcoming, even to a newcomer. It all started and ended with an interesting and fun filled bus trip from Vermont. Thanks to Larry Myott.

It was good to share experiences with maple producers from other regions of maple country. The problems seem the same no matter where you sugar. Squirrels chew tubing in Wisconsin as much as they do here in Berlin, NH.

As president of our association I went to Lansing hoping to come back with new ideas that could benefit us as an association. By informally talking to members of other organizations and by listening to the reports from delegates, some good ideas were brought out. I realized that though we may get discouraged at times, other associations also have their struggles.

I left a little disappointed that opportunities are not created for a more formal exchange of ideas. Perhaps during the two days an open forum could be scheduled for those who might be interested in sharing their association's story or just listening. For example, it was brought out during the conference that memberships in many associations are dropping. This is a problem that we tackled last year with some good results. A maple equipment dealer generous-

ly let us use his customer list for a one time mailing. We wrote a letter to potential members inviting them to join and we outlined the many benefits of belonging. This resulted in a membership increase and at least let others know that we exist and do a lot for all producers. It's this type of experience that could be shared and may benefit someone. Much has been done by associations in the areas of promotion and marketing. The successes and failures could be shared as well as actual promotional materials. Providing good educational programs for members is another area that could disclose good topics that others could use.

These are just a few thoughts from a rookie. It was a great conference and thanks to the Michigan association members for their dedication and hard work in putting this on.

NO BULL!!
JUST - Z - BEST
LABELS IN TOWN

Maple Syrup
Honey
Any type of product!!

Candy
Mustard
Cider

Labels

For samples of our labels send \$2.00

R.M. Farms
Dept. M
P.O. Box 684
Dearborn Heights, MI 48127-0684
Ph. (313) 722-7727 / Fax (313) 729-7826

CAUSE OF PERFORATED TUBING UNDER INVESTIGATION

By Carlton Koehler, Bruce L. Parker & Margaret Skinner
Entomology Research Laboratory
University of Vermont
PO Box 53400
Burlington, VT 05405-3400


About 10 years ago scattered reports were first heard from sugarmakers about tiny holes appearing in 1/16 inch diameter tubing. The holes were usually discovered when sap was being lost through them; when a vacuum system was malfunctioning, indicating breaks somewhere; or when pressure-washing tubing after the season ended. The problem appears to be increasing in magnitude; some producers report 50 or more holes in recent seasons. Each hole must be located and a new section of tubing inserted at the site.

DESCRIPTION AND DISTRIBUTION

Unlike the holes in line caused by squirrel chewing, which are often large, irregular in shape and associated with scrapings close by, the perforations under discussion here are only about one millimeter in diameter (about the diameter of pencil lead), perfectly circular in outline, and under magnification show evidence of striations caused by insect chewing. Perforations have been reported from most regions in Vermont, from the Province of Ontario (Leuty 1966), but apparently not from the Lake States (Heiligmann 1996, Koelling 1996). We hope that returns of the accompanying questionnaire will provide a more complete picture of the geography and nature of this problem.


INSECT SUSPECTS

The perforations are almost certainly caused by a small insect with chewing mouthparts. Those that feed by piercing-sucking, rasping, or siphoning mouth-



Schambach Maple Inc.
13030 Rt. 39, Sardinia, NY 14134
716-496-5127 • FAX 716-496-5140

NEW AND USED EQUIPMENT IN STOCK

We Buy and Sell Bulk Maple Syrup	 IPL TUBING	Large Inventory of 2 color Sugarhill Jugs
---	---	--

OPEN YEAR ROUND — GIVE US A CALL
Manufacturers of Natural Gas & LP Burner for Evaporators and Finishers

parts are not suspects. A small body of literature exists on the types of insects that might be responsible. For example, a western North American beetle of the family Bostrichidae known as the lead cable borer, *Scobicia declivis* (LeConte (Fig. 1), sometimes as an adult, chews into the lead sheathing of telephone cables, causing short circuiting (Burke, Hartman and Snyder 1922). It also sometimes bores into wine barrels. Reasons for this behavior are obscure; some believe it is "out of pure curiosity to see what is on the other side" (Craighead 1950). Besides the Bostrichidae, Ebeling (1975) reports that the adults of ten other families of beetles sometime bore into lead and other metals. Plastic tubing would offer little resistance to insects with the habit of boring into substrates which provide neither nutrition nor a site for reproduction.

PROGRESS TO DATE

The purposes of our study are to identify the insect causing perforations, and to find ways to prevent or avoid the problem. We have used several methods to determine the identity of the offending insect. The most promising method appears to be tapping lines of tubing with a small stick while holding a white tray beneath. Done periodically, this dislodges insects and other arthropods from the tubing and allows suspects to be caged with sections of tubing to determine whether they will perforate it.

A surprisingly large number of insects and other arthropods were dislodged onto our beating trays in 1996. Most prevalent were spiders, psocids (barklice) and millipedes. Those arthropods that were of the appropriate size, and which possessed the proper kind of mouthparts, were offered tubing under caged conditions. None caused perforations.

Our study in 1996 did not begin until June. Perhaps the tube perforations begin earlier than that. In 1997 we shall begin as soon as the syrup season is over.

QUESTIONNAIRE

Please give us the benefit of your experiences with tube perforations. Again, these holes are only about the diameter of pencil lead. Returning the accompa-

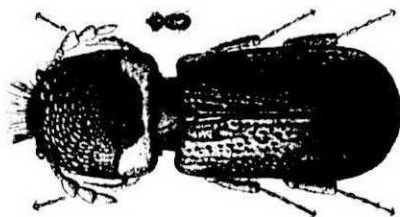


Figure 1. Lead cable borer, *Scobicia declivis*, silhouette illustrates actual size (from White 1983). A beetle similar to this one may be attacking plastic tubing used in maple syrup production.

nying questionnaire will be greatly appreciated. Send it to the authors at the Entomology Research Laboratory. Your response will be held in strict confidence.

LITERATURE CITED

Burke, H.E., R.D. Hartman, and T.E. Snyder. 1992. The lead-cable borer or "short-circuit beetle" in California. U.S. Dept. Agr. Bull. 1107. 56 pp.

Craighead, F.C. 1950. Insect enemies of eastern forests. U.S. Dept. Agr. Misc. Publ. 657. 678 pp.

Ebling, W. 1975. Urban entomology. Univ. of Calif. Div. Agr. Sci. 695 pp.

Leuty, T. 1966. Personal communication.

Heiligmann, R.B. 1996. Personal communication.

Koelling, M.R. 1996. Personal communication.

ACKNOWLEDGMENTS

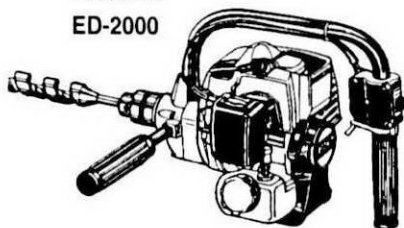
This work is supported in part by the Chittenden County and Vermont Maple Sugarmakers Associations. Thanks also to assistance from Larry Myott, Univ. of Vermont Extension System.



ECHO



GAS-POWERED DRILL ED-2000



HIGH-PERFORMANCE FOR FAST, CLEAN DRILLING.

- Heavy-duty reduction gear converts engine power into tough drilling torque
- Diaphragm carburetor allows operation at any angle
- Lightweight (under 9 lbs.) for easy handling
- Holds up to 1/2" drill shank
- Tough 21.2 cc 2-cycle engine with Pro-Fire® electronic ignition

\$329.⁹⁹

- Reversible Model Available for \$379.99
- Free Shipping in the U.S.A.
- Best Warranty in the Business

DeLong's • Box 23 • Little Genesee, NY 14754
Phone (716) 928-2241

TUBING PERFORATION QUESTIONNAIRE

1. Where (town, state or province) is your sugarbush located?

2. How many taps (on tubing) do you deploy in an average year? _____

3. How many perforations have you had in recent years? _____

4. What diameter tubing has been affected? _____

5. Is the affected tubing ribbed or smooth? _____

6. Do you mainly find perforations close to connections or joints?

7. Does the problem occur on new or older tubing?

8. Are any particular section of the sugarbush affected more than others?

Yes _____ No _____

If yes, what is different (understory vegetation, elevation, etc.) about those sections?

9. Do you have any opinion as to when the perforations are caused?

10. Your name and mailing address

SEND TO:

Entomology Research Laboratory,

P.O. Box 53400, Burlington, VT 05405-3400

Thank you very much for your assistance.

PRESSURE FILTER

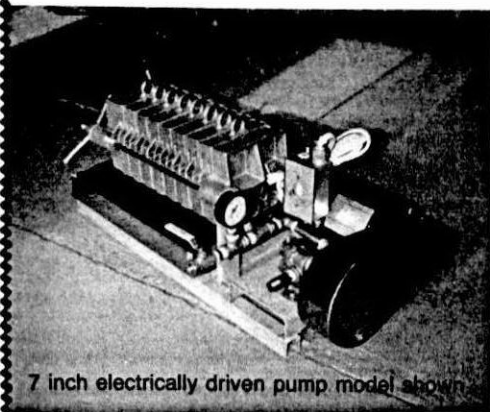
Featuring:

- No maintenance **FOOD GRADE ALUMINUM** plates and frames
- 7 to 14 element filtering
- 7, 10 or 14 inch plate sizes
- Fast heating
- Easy cleaning — drip dry
- Compact, lightweight (7" & 10" model can be shipped UPS)
- Highest capacity filter of this type

These filter presses from Wes Fab offer a cost effective solution to your filtering needs. The plates for the filter bank are built using food grade, no-rust aluminum. Cleanup is easy with its drip-dry construction. The powder painted steel frame provides compact mounting for the motor, pump, and filter assembly.

This filter press has been proven in years of use by producers and packers in the US and Canada. Its dependability makes it one of the best values in the industry.

For the name of your local dealer call WES FAB.



7 inch electrically driven pump model shown

Specifications

- 7 filter plates
- 8 filter frames
- Electric motor driven pump
- Optional long life diaphragm pump
- Powder Painted steel frame
- Galvanized steel frame
- Stainless steel pan

WES FAB

Wayne "Wes" E. Schoepke, Jr.

P.O. Box 95

Wausau, WI 54402-0095

(715) 845-4890

JUST FOR FUN . . .

An Ode to Sugaring

It's always the mud that get me. Thick, oozing tractor-grabbing mud. After the mud . . . the frozen pump lines . . . After newest forearm burn scar from the stove box—right between that place where the fire glove ends and the pushed up sleeve starts, the hours upon hours of singing Bonnie Raitt and Van Morrison late into the night, the daily—if not twice daily—filter cleaning, the 100th time up the ladder to check the sap tank level, the 200th trip out of the sugarhouse for another armful of wood, the 300th hydrometer test, the 400th time down the field to collect, the endless emptying of buckets, the constant replacing of blown off bucket lids . . . After that panic moment, having played the front pan just right and about to make a huge draw, 18 five-year-olds from the town pre-school arrive to tour the operation . . . After what has to be the millionth stoking of the fire, the candy fiasco trying to cheat just a degree of two and stirring early . . . Through the 7 cords of precious cut, split, and stacked wood which I was sure would last the season . . . Through the deadly, pricker-laden multiflora rose and barbary in the sugarbush to check all 402 taps . . . again . . . After that infinitesimal disappointment when the syrup goes to "C" grade and it probably won't come up again . . . Through all the swearing not to put yourself through this never ending work for

another year, we end up with 105 gallons of beautiful, pure maple syrup and of course loved every minute of it once the lines were down, cleaned and stored for the summer.

Next year we'll cut a little bit more wood and put out just a few more taps . . . it'll be easy!

Avery & Joan Larned
Millstone Farm
New Preston, CT



W O L C O T T MAPLE EQUIPMENT & SUPPLIES

**Latest in Technology
Waterloo/Small Equipment**

**Give Us a Call for:
Equipment Prices
Syrup Containers
Tubing
Mainline**

WE HAVE IT ALL

Douglas & Charlotte Wolcott

1247 Dale Road 716-786-3893
Dale, NY 14039-9603 716-786-0076 fax

WATERLOO USA SMALL

MAPLE SYRUP BUILDING OPENED AT ERIE COUNTY FAIRGROUNDS

The North West Pennsylvania Maple Producers constructed and opened a Maple Syrup Promotion Building at the Erie County Fair Grounds at Wattsburg, PA in August, 1996.

Products featured were Pure Maple Syrup in all sizes of containers; Maple Cotton Candy; Maple Sundaes; Maple Milk Shakes; Maple Sugar Candy in various sizes, Maple Cream, Maple Coated Nuts; Ice Cream Cones; Hot Apple Dumplings served with Maple Syrup.

Sales were brisk and was a very successful opening enjoyed by all. Thanks to all the many Volunteers for time and materials and cooperation, will makes this yearly event successful for years to come.



Hall Farms



Maple Products & Supplies

Full Line Of

New & Used Equipment

Distributors for:

- Small Brothers • Waterloo, USA
- Sugarhill Containers
- Dominion & Grimm

- Plus
- Metal & glass containers
 - Bulk syrup sales
 - Candy & cream making supplies
 - Pumps & power tappers
 - Polyethylene tanks
 - Buckets & tubing supplies

No order too large or too small!
Ready to serve a fellow maple producer!

Member of
MMPA

Rodney Hall
Rt 2 Box 72

E. Dixfield, ME 04227

Fax 207-645-4498 • Phone 207-645-2862

*North West Pennsylvania Maple
Producers Building at Erie County
Fairgrounds, Wattsburg, Pennsylvania.*

**P. STRANSKY
EQUIPMENT INC.
BOX 1, COLLINGWOOD,
ONTARIO, CANADA
L9Y 3Z4
TEL. (705)445-6871
FAX: (705)445-7907**



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

MAPLE SYRUP MAKING & RELATED NEW & USED SURPLUS EQUIPMENT

5' x 10' New Lightning Flue Pan
 5' x 12' Complete Set of Pans, Tin
 4' x 12' Complete Outfit, Lightning
 SS Pans, Casem
 2" x 4' S.S. Pan for Propane Unit
 40" x 12' Complete Set of New Pans
 Set of Pans 6' x 16', Tin Lightning GRN
 30 Gal. Electric Heated Tank &
 Gravity Type Filler
 3 1/2' x 12' Set of Pans, Lightning,
 Tin, McL
 2' x 8' New, Incl. Piggy Back
 5' x 12' Oil Fired Wtlo Compl. with
 Hood & Steam Enhancing Unit
 5' x 16' Compl. Outfit, SS Raise Flue

2' x 9' Compl. WTLO S.S., LESP
 Complete 6' x 14' Evap., Tin Flue,
 SS Syrup Pan
 72" x 4' SS Syrup Pan, Lightning
 4' x 12' Used Lightning Arch, HILS
 3 1/2' x 12' Set of Pans, Tin, R.Goo
 4' x 12' Lightning, Tin, LEMB
 3 1/2' x 12' Complete with P.H. Hood,
 SS Lightning
 2' x 8' Used Set of Pans, Tin
 5' x 14' Lightning Wood Arch, MIN
 5' x 14' Used Lightning, SS J.Mar
 4' x 14' Cross Fired Oil Lightning SS
 with P.H. Hood
 30" x 10' WTLO, Complete, SIL

MISCELLANEOUS EQUIPMENT

Round Bottom Used, Galv. Sap Tank
 1,000 Gal. 15' x 4' x 3' High
 Draw-off Controller, Peregrine, Wis.
 2 Used Oil Burners, 8-12 g.p.h.
 2' x 5' Propane Finishing Stove, Used
 2' x 5' Wood Fired Finishing Stove, Used

Used Tubing, 600 Taps Lamb
 R.O. Units Used, 4' x 6' Membrane,
 4" Small
 "Fill-Stop" Dispenser Valve Control
 for Bottle Filling

**FOR OTHER MAJOR EQUIPMENT NEEDS
PHONE OR FAX US**

P. STRANSKY Equipment Inc.

Ronell Crescent, Box 1, Collingwood, Ontario L9Y 3Z4

Tel: (705) 445-6871

Res: (705) 445-4468 Fax: (705) 445-7907

THE NORTH AMERICAN MAPLE SYRUP COUNCIL 37TH ANNUAL MEETING AND CONVENTION OCTOBER 16-19, 1996 Lansing, Michigan

The 37th Annual Meeting of the North American Maple Syrup Council (NAMSC) was hosted by the Michigan Maple Syrup Association and held at the Holiday Inn South Convention Center in Lansing, Michigan.

The four day conference began on Wednesday evening with meetings of Maple Specialists, and Director's meetings of the North American Maple Syrup Council (NAMSC) and the International Maple Syrup Institute (IMSI). A welcome reception featuring the "Many Flavors of Michigan" was enjoyed by everyone.

On Thursday morning the Exhibits area opened promptly at 8:00 a.m. with the NAMSC Annual meeting getting under way at 8:15 a.m. Mary Fogle Douglass, President of the Michigan Maple Syrup Association, Mayor David Hollister, City of Lansing and Robert S. Smith, President of the North American Maple Syrup Council welcomed the participants to Michigan and the 37th Annual Meeting.

Delegates present for the meeting represented: Connecticut, Indiana, Maine, Massachusetts, Michigan, Minnesota, New Hampshire, New York, Ontario, Nova Scotia, Ohio, Pennsylvania, Quebec, Vermont, and Wisconsin, absent: New Brunswick.

The Minutes of the 1995 meeting held in Kingston, Ontario were presented by Secretary Carl Vogt and approved as presented by the Delegates. President Smith then made the following appointments: *Auditing Committee* - Avard Bentley, Hank Peterson, Roger Sage, *Nominations Committee* - Richard Norman, Lynn Reynolds, Ronald Shaw, *Awards Committee* - Russell Davenport, Robert Lamb, Ture Johnson, Gordon Gowen, Paul Richards, Robert Coombs, MariaFranca Morselli, Lynn Reynolds, Carl Vogt.

Delegates then reported on their Associations' activities and crop reports for the 1996 season. As usual, the reports ranged from below normal to above normal and "about average" for some. Individual state and provincial associations have been busy promoting maple syrup products and attempting to enlist new members. Complete reports will be available in next years Minutes.

The Treasurers Report presented by Carl Vogt, and Maple Research Fund Report prepared by Chris Hauge were presented to the delegates. The reports were approved pending an audit and approval by the president.

Roy Hutchinson then presented a report regarding the Maple Syrup Digest. Roy indicated that there has been a slight decrease in subscriptions but the Digest is doing OK. Postage rates have increased and so have printing costs. Perhaps a slight raise in subscription rates may be necessary in 1997-98.

Roy Hutchinson was presented with a plaque for his service as Editor of the Maple Syrup Digest. He was recognized by the council for his outstanding effort in maintaining the Digest as the leading source of information for the industry.

Russ Davenport reported on the new North American Maple Syrup Manual

which is now complete and published. The audience then recognized Russ Davenport with a round of applause and presented him with a plaque for his outstanding work as Committee Chairman and for seeing the project to completion. Russ was quick to acknowledge the efforts of Dr. Randall Heiligmann and Dr. Melvin Koelling for their leadership as editors of the manual. Other committee members and contributing authors included: Clarence Coons, Dr. MariaFranca Morselli, Roger Sage, and Fred E. Winch. In addition to those mentioned already the following individuals contributed to the writing of the manual: Fred Laing (Deceased), Dr. Fred Taylor, Chris Hauge, Dr. Robert R. Morrow, Lewis Staats, Larry Myott, George Cook, George Buzzell, Sumner Williams, Bruce Martel, Henry Mackres, Arthur Merle (Deceased), Lloyd Sipple (Deceased), Dr. Greg Passewitz, Frank Majszak, Paul Sendak, and M. Lynn Whalen.

The 180 page manual is available from most associations, Ohio State University and commercial equipment suppliers. It was recommended that the NAMSC review the manual in about 5 years for possible update and rewrites as necessary. The committee, editors, and authors were applauded for their fine work.

Russ Davenport then reported on the Maple Museum which is located in Croghan, New York. The museum is run by a number of volunteers who help conduct tours etc. The NAMSC annually contributes \$500.00 to the operation of



Manual committee members at the 1996 NAMSC Meeting. Left to right: Roger Sage, Dr. Melvin Koelling, Dr. MariaFranca Morselli, Russ Davenport and Dr. Randall Heiligmann.

the museum. The Maple Hall of Fame will be inducting two new members on May 10, 1997. Everyone is invited to attend the program and visit the museum. The council thanked Russ Davenport for his contributions to the museum and the NAMSC.

The IMSI held its Annual meeting and featured a report by Luc Lussier, President. There was also a report on the Regroupment (R.C.P.E.G.) by Robert St. Louis. A companion program "Cooking with Chef Kaliszewski and an optional Capital City tour rounded out the afternoon. On Thursday evening, participants had an opportunity to attend the "Country Jamboree:" which included a BBQ dinner, Hayride, and Country Dancing. The evening was filled with good food, fine hospitality, friendship and a few stories around the campfire.

Dave McLure then reported on the Maple Information Task Force which was set up to deal with various issues involving maple syrup. The committee deals with issues that emerge concerning maple syrup and advises governmental agencies and the media with accurate and timely information.

Melvin Koelling, Extension Forester, Michigan State University, reported on the activities of the Maple Specialists. Maple Specialists are encouraging producers to update and retrofit equipment with food grade materials that are currently available. The need for a home page on the internet appears to be of value. Specialists are also interested in providing more regionalized programming as needed to extend limited resources. Extension Specialists continue to provide accurate information based on sound research and application. With diminished funds in the U.S. and Canada it is expected that individual associations will be asked to support maple programs in their respective areas.

Luc Lussier then spoke briefly about the activities of the IMSI and its relationship with the NAMSC. A motion was made by Richard Norman and seconded by Bill Clark to withdraw the original Alliance Membership Letter (October 23, 1995) between the IMSI and the NAMSC which was tabled in 1995. The motion was passed.

CLUTE'S MAPLE
PRODUCTS

- *Grimm Equipment*
- *Lamb Tubing*
- *Bacon Jugs*
- *Used Equipment*

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



**Buyers of All Grades
of Bulk Pure Maple Syrup
and Pure Honey in Drums
PAY CASH ON RECEIPT
Telephone: 603-444-6246**

Following this motion Luc Lussier and Robert Smith spoke of the need for officially recognizing the formal exchange of information between the two organizations. Mike Girard who helped draft the new Declaration of Association presented the copy to the Delegates. Other committee members were, Richard Norman, Robert Smith and Luc Lussier. Following some discussion the Declaration was approved by the IMSI and the NAMSC.

DECLARATION OF ASSOCIATION

Between the

NORTH AMERICAN MAPLE SYRUP COUNCIL, INC.

and the

INTERNATIONAL MAPLE SYRUP INSTITUTE

This Declaration of Association established this 18th day of October, 1996, between the NORTH AMERICAN MAPLE SYRUP COUNCIL, INC. (NAMSC) and the INTERNATIONAL MAPLE SYRUP INSTITUTE (IMSI), has been founded for the purpose of establishing a means to formally exchange information and work cooperatively on issues critical to the success and future growth of the MAPLE SYRUP INDUSTRY.

Both the NAMSC and the IMSI acknowledge that the stated goals and objectives of each respective organization vary, but recognize there are, or could be in the future, issues that affect these two organizations or the Maple Industry as a whole. These issues may be addressed through a combined effort to assess and review the impact to these organizations and/or the entire Maple Industry.

It is also recognized by both the NAMSC and the IMSI that there are or may be projects, studies, research, or other valuable efforts that would be mutually beneficial. This alliance is intended to eliminate duplicative efforts and enhance valuable resources. Decisions to participate in any cooperative effort, project, representation, communication, etc. will be made by an officer or duly authorized representative. Any cooperative effort will proceed or discontinue by mutual agreement between the parties in writing.

It is further agreed that both the NAMSC and the IMSI are identified as industry leaders. There is a recognized need to bring these groups together periodically to communicate and discuss issues of prime interest or concern to the Maple Industry. Informal representation at official meetings of each respective organization will encourage an exchange of dialogue that would further cooperation and result in a unified representation of the Maple Industry. Other vehicles of communication may include but are not limited to appointed liaisons, newsletters, reports, research documents, surveys, etc.

It is clearly the intent of both the NAMSC and the IMSI not to interfere with either organization's separateness or alter the integrity of the management, operation, goals or objectives of each unique organization. This Declaration of

Association is entered into on strictly a voluntary basis and involvement of the NAMSC or IMSI may be rescinded by either party at any time in writing. Modifications to this Declaration can be made only by mutual agreement in writing. All communication and notices will be sent to designated authorized representative(s) for each group.

Name(s), addresses, phone/fax of the authorized representatives for the NAMSC and IMSI will be provided and updated as required by the official secretaries of each group.

This Declaration of Association is agreed between both the NAMSC and the IMSI at Lansing, Michigan by their duly authorized agent, this 18th day of October, 1996.

**NORTH AMERICAN MAPLE
SYRUP COUNCIL, INC.**

Robert Smith
President

Witness: Michael Girard
Witness: Richard Norman

**INTERNATIONAL MAPLE
SYRUP INSTITUTE**

Luc Lussier
President

Witness: Michael Girard
Witness: Richard Norman

A special Certificate of Appreciation was then presented by Secretary Vogt to: Richard Haas, Sugarhill Container; Gary Gaudette, Leader Grimm Evaporator Co.; and Steve Selby, Small Brothers Evaporator Company for their many contributions to the North American Maple Syrup Council.

President Smith then called on Lynn Reynolds to present the recommendations of the Research Review Committee. The recommendations by the committee were accepted by the council and approved for funding in 1997. They include:

<i>Projects</i>	<i>Total Funds Requested</i>	<i>Recommended Amounts</i>
*Biology and Collection of a Parasite, <i>Ceranisus</i> sp., of the Pear Thrips, <i>Taeniothrips inconsequens</i> (Uzel) in its Native Area (Turkey)	\$13,705.00	\$ 5,000.00
Sensitive Detection of Beet and Corn Sugar Adulteration of Maple Syrup by Gas Chromatography	\$ 7,500.00	\$ 3,500.00
Sources of Lead in Maple Syrup	\$10,000.00	\$ 3,500.00

Alternative methods to Reduce Microbiological Contamination of Maple Sap	\$ 7,200.00	\$ 3,500.00
Submission of a Research Proposal on the Effects of Fertilization on Sugar Production (Phase 3)	\$ 8,000.00	\$ 4,000.00
Population Dynamics of Pear Thrips	\$11,317.00	\$ 3,500.00
Mass-production of Fungi for Sugar Maple IPM	\$11,457.00	\$ 3,500.00
Cultural Methods for Establishing Sugar Maple in field Plantings	\$ 9,468.00	\$ 3,500.00
The Effects of Soil Aluminum on Sugar Maple Seedling Root Chemistry	\$12,347.00	\$ 3,500.00
A Review and Evaluation of the Use of Steam in the Production of Maple Products	\$11,000.00	\$ 3,500.00
Sanitation of Maple Bush Tubing	\$12,000.00	\$ 3,000.00
	\$105,000.00	\$40,000.00

Bank Balance for the Research Fund as of 9/23/96 **\$43,067.70**

*Funds for this project were approved by the Board last year. Dr. Cameron requested that he be allowed to defer receiving the funds until 1997, as he had difficulty meeting the criteria set forth in the objectives of the Research Fund. I gave him permission to delay and resubmit his proposal. In my opinion the \$5,000.00 grant is already approved and should be allowed.

RESTRICTIONS: That funds be released only if and when assurances can be given to the Council that total project funds can be obtained to complete the research as proposed:



President Smith then received requests from the following associations to hold future meetings of the Council. Minnesota 2001, New Hampshire 2002, and New York 2003.

President Smith then received nominations for Associate Membership, Life Membership and Officers for 1997. the Secretary was then asked to cast a unanimous ballot for Robert S. Smith - President, Avard Bentley - Vice President, and Carl Vogt - Secretary/Treasurer.

There being no further business, President Smith adjourned the meeting at 12:00 noon. Following lunch three educational sessions were held, they included:

Gaining Efficiencies in the Evaporation Process
Adding Value to Maple Syrup: New Products - Labor vs. Yield
Cleaning Tubing Systems

On Friday evening the Banquet was held followed by awards and Ballroom Dancing and was enjoyed by all those attending. On Saturday morning the busses left for the MMSA Fall tour which included stops at Fogle's Sugarbush, a Forest Thinning Operation, Youdes Sugar Bush, Snow's Sugar Bush and the Michigan State University - Horticultural Demonstration and Gardens and Farm Tour. The meeting was a great success and the members of the North American Maple Syrup Council wish to thank the Michigan Maple Syrup Association for hosting the 37th Annual Meeting. We look forward to seeing all of you in Connecticut for the 1997 meeting.

Respectfully submitted,

Carl Vogt, Secretary

Maple Grove Farms of Vermont inc.

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

The Maple Center of the World

167 Portland St., St. Johnsbury, Vermont 05819

802-748-5141

800-525-2540



State of the Art Technology

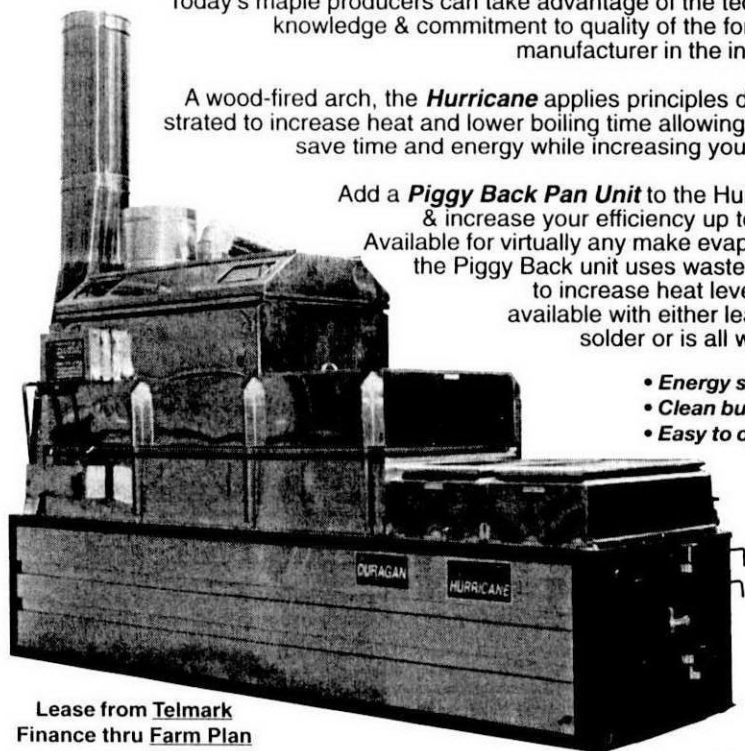
It's Your Advantage!

Today's maple producers can take advantage of the technical knowledge & commitment to quality of the foremost manufacturer in the industry.

A wood-fired arch, the **Hurricane** applies principles demonstrated to increase heat and lower boiling time allowing you to save time and energy while increasing your yield.

Add a **Piggy Back Pan Unit** to the Hurricane & increase your efficiency up to 65%! Available for virtually any make evaporator, the Piggy Back unit uses waste steam to increase heat levels & is available with either lead free solder or is all welded.

- Energy saving
- Clean burning
- Easy to operate



Lease from **Telmark**
Finance thru **Farm Plan**

Waterloo
order early & save!

Cool Blue Tubing

- Round & Ribbed
- Heavy Duty
- Rigid Round

Call Today to Order
Our 1996 Catalog



WATERLOO USA SMALL
Quality • Performance • Service

800/762-5587 • 802/868-3188
fax 802/868-3180

P.O. Box 714
Swanton, VT 05488



JUSTIN POULIN NEW EMPLOYEE FOR RICK LLOYD DOMINION AND GRIMM DEALER

I own and operate my own 2500 tap sugaring business, I have a 5' x 16' raised flue Dominion & Grimm oil fired evaporator.

I am very excited to be working with the Dominion & Grimm company, "As their (U.S. Sale Representative)".

I am also glad I can help Rick Lloyd better serve our customers, as things are very busy due to increasing awareness of Dominion and Grimm's quality tig welded equipment.

I personally believe that this company takes pride in producing high quality products for the consumer.

If there is anything I can do to help you, whether it's about our equipment or sugaring in general, don't hesitate to call.

Sincerely,
Justin Poulin



Justin Poulin

NOW READY!

North American
Maple Syrup
Producers Manual
*The Basic Handbook for Sugarbush
Management and Production*

Please send me:

(qty.) paperback edition(s)
(qty.) handbound edition(s)
Name _____
Address _____
City _____
State _____ Zip Code _____
Tel. w/area code _____

For *single* copies, send check or money order in U.S. funds for \$5.25 plus \$3.85 postage and handling (paperback) or \$9.75 plus \$3.85 postage and handling (hardbound) to the address below. Contact our office for information on bulk orders.

Send your orders to: Ohio State University Extension, 385 Kottman Hall, Pubs. Office, 2021 Caffey Road, Columbus, OH 43210-1607.

MAPLE SUGARING DOCUMENTARY "SUGARING"

as seen on Discovery Channel

One family's hundred-year
tradition of making maple syrup.

Makes the perfect holiday gift!

Send \$24.95 plus \$3.00 s & h to:

Post & Beam Films

P.O. Box 650181, Newton, MA 02165
or call 617-964-3054

Great to show and sell at your sugarhouse
Call Post & Beam Films for further details

MICHIGAN MAPLE CHERRIES JUBILEE

Servings: 6

Preparation Time: 15 minutes

- 4 ounces dried Traverse City cherries*
- 1/2 cup maple syrup
- 1 tablespoon arrowroot
- 1/2 cup water + 1 Tbs.
- 2 tablespoons butter
- 1/4 cup brandy or congac**
- pinch of cinnamon, nutmeg, and cloves

1. Combine the arrowroot and 1 Tbs. water and set aside.
2. Pour the syrup and cherries into a saucepan. Heat under medium flame until hot.
3. Add the butter and whisk until melted.
4. Add the cinnamon, nutmeg, and cloves.
5. Slowly add the arrowroot slurry to the mixture stirring constantly.
6. Cook for two minutes stirring constantly.

7. Add the brandy and ignite carefully.

8. Lower heat and simmer until flames subside. Stir, and remove from heat.

9. Scoop out bowls of ice cream and pour cherries over. Serve immediately.

*Soak cherries in maple syrup and water until soft. 1 hour is enough but they can soak overnight.

**If properly performed, flambé in the pan is the proper way. The safest method is to pour the spirits into a metal or ceramic gravy boat and, holding it away from your face, ignite it and pour it slowly into the sauce pan.

This was one of the recipes that the hotel chef (Chef Kaliszewski) prepared for one of the companions tours at the NAMSC meeting in Michigan this past fall.

Yummie!



Season's Greetings

Sugar Bush Supplies Co.
2611 Okemos Road
Mason, MI 48854
phone 517-349-5185
fax 517-349-3088

MAPLE EQUIPMENT

Stop By Bascom's . . .

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

Just look what's in stock . . .

LEADER, GRIMM, SMALL BROTHERS

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

Call Bascom's Today . . .

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

Specials

- 2' x 4' Small Brothers evaporator with stainless arch, stack and pan (excellent) \$1,200
- 2 1/2' x 10' King evaporator with tin flue pan, stainless syrup pan and preheater hood \$1,200
- 2' x 6' Grimm evaporator with three tin pans \$750
- 5' x 16' King evaporator with tin flue pan and stainless syrup pan. \$2,500
- 5' x 10' King stainless flue pan. \$1,500
- 6' x 10' Leader tin flue pan \$500
- Two 30 Bbl Leader rd bottom gal. storage tanks, painted \$325 each
- Two 12" x 20" Grimm canners, complete with thermometer \$275 each
- Sap sucker II vacuum pump, propane gas or gasoline powered \$475

WANTED
All grades of
Maple Syrup



Free Catalogs Available
OPEN MON.-FRI. 7:30-5:00
SAT. 8:00-12:00

RR1, Box 137, Alstead, NH 03602
603/835-6361 or 603/835-2230
FAX# 603/835-2455



ANNOUNCEMENT

1997 MAPLE PRODUCTION SCHOOL SATURDAY, JANUARY 18, 1997

HOSTED BY

CORNELL COOPERATIVE EXTENSION
CORNELL DEPARTMENT OF NATURAL RESOURCES
CORNELL MEDIA SERVICES
NEW YORK STATE MAPLE PRODUCERS ASSOCIATION

The 1997 Maple Production School will be broadcast via satellite from Cornell University on Saturday, January 18, 1997. The program will begin at 9:30 a.m. and will end at 1:00 p.m. (Eastern time) with a short break mid-way through the broadcast. The live broadcast time period provides local sites with ample time for lunch and/or live programming at the individual sites. Registration for the program is \$75 per site before January 3, 1997 and \$150 after January 3, 1997 (registration deadline January 10, 1997).

The tentative program agenda is as follows:

A cost analysis of sap production — results of a 2-year cost study of several maple operations by Mr. Neil Huyler, Research Forester, USDA Forest Service.

The cost of production — a summary of the cost of production from records maintained by Mr. Ray Fortune, maple producer from Ontario, Canada.

Value-added maple products — procedures for producing and marketing maple products for greater profit in the maple business by Ms. Lois Steed and Ms. Jean Giffin, award-winning maple producers from Ontario, Canada.

Sanitation of tubing systems — a discussion on washing of tubing using an improvised low-cost washing system by Mr. Jim Cermak of Sugarbush Creek Farm, Middlefield, Ohio, with comments by Lewis J. Staats, Cornell University.

The program will be valuable towards improving production efficiency and increasing profits for both large and small maple producers.

For registration or more information about the program, you may call:

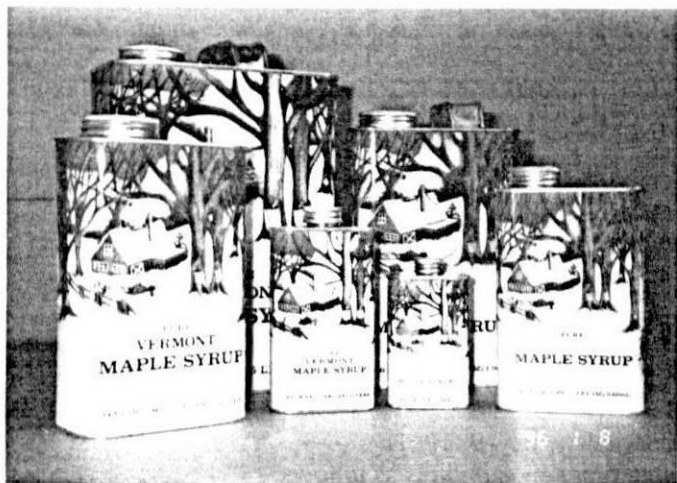
Lewis J. Staats (518)523-9337 or Carol Rundle (607)255-2814

For information regarding the technical aspects of the satellite broadcast you may contact:

Glen Palmer (607)255-8162

MAPLE & METAL

A WINNING COMBINATION FOR OVER 100 YEARS



- ❖ Beautiful 5 Color Maple Scene for Greater Consumer Appeal — with Nutritional Labeling Included
- ❖ Six F-style can sizes from 4.75 Fl. Oz. to 131 Fl. Oz. — Absolutely Lead Free
- ❖ Much Longer Shelf Life. No Oxygen or Moisture Vapor Transfer
- ❖ Will Not Become Brittle and Crack at Low Temperatures
- ❖ Warehouse Stock in Barre, Vermont & Cleveland, Ohio
- ❖ Rectangular, For Better Use of Shelf Space
- ❖ All containers are properly sized for Hot Pack Maple Syrup — Not Oversized!
- ❖ Guaranteed Quality and Workmanship
- ❖ Don't Settle for Less - Maple Deserve the Best!
- ❖ Immediate Shipment

CANS ❖ CARTONS ❖ SHIPPERS ❖ LABELS

MAPLE SUPPLIES COMPANY

Route 302 East (P. O. Box 895)
Barre, Vermont 05641
(802) 479-1827 Fax: (802) 479-9607

701 Beta Drive #31
Mayfield Village, Ohio 44143
(216) 461-6504 Fax: (216) 461-4324

SERVING THE MAPLE INDUSTRY SINCE 1979

IMSI NEWS

Summer has moved on. Fall is upon us. Leaves on the driveway are piled along both sides, put in their place by the shifting winds. The brilliance has dimmed. Evenings require a wood fire in the stove. The dark skies are ominous. I suppose some don't like these signs of pending winter. Actually, we should love it. It is the time for hunting. The woods are quiet and have a new soft leaf rug on the floor. The leaves will decay and make new maple trees grow. Water from snow will irrigate the new plant life next spring. And in between is the beautiful snow, which provides for snowmobiling, skiing, sledding, cutting wood, and all the wonderful winter activities. So participate and enjoy. I'm counting on all of us becoming younger at heart.

Thank you goes to the Michigan Maple Syrup Association for hosting the recent annual convention in Lansing. It was a great convention. The business conducted was important, the relationships between indi-

viduals and organizations were the most cooperative in my memory, and the social activities were great fun. Everyone had meetings, tours, food, dancing, and socializing to their fill. You did yourselves proud, Michigan. We cannot wait to come back.

Two historic events took place at the meetings. The IMSI and NAMSC concluded a "Declaration of Association." This means that these two organizations, along with the Federation, the Regroupement, and all of the Provincial and State Maple Associations shall come together formally four times a year to discuss, evaluate, and solve mutual concerns and problems. ***This is a gigantic accomplishment for the benefit of the pure maple syrup industry.*** The second major topic which was addressed, was the maple industry stepping up and providing self-directed procedures for tracing syrup as it goes from one buyer to another. Let us call it a "paper trail" via the transferability of a "Certificate of Analysis." Confused? Well, maybe we all are. But, the newly formed committee is



TO ALL MAPLE PRODUCERS

Let Your Label Sell Your Products

NOW IS THE TIME TO CHECK YOUR SUPPLY AND ORDER
YOUR LABELS FOR SYRUP, CREAM & SUGAR

WRITE, CALL OR FAX THE # IN OUR AD FOR
NEW LABEL SIZES, PRICES AND SAMPLES, WITH **NEW** DESIGNS

AND UP TO 5 COLOR LABELS AVAILABLE.

NO CHARGE FOR LOGOS

WE CAN FURNISH BAR CODING

Wm. L. Chalmer

P.O. Box 21545

Cleveland, OH 44121

Our 35th year

furnishing labels

for maple producers

216/291-4897

FAX 216/291-4897

800/847-6016

Clerks Promoting an Od in New York State

George Pataki, governor of New York may not yet know these two clerks employed by New York state who toil in the bowels of the Empire State Plaza in Albany, but he will. Steve Promise, 40, of Guilderland, a mail clerk with the state Office of General Services, and Prisco Arpaia, 22, of Colonie, an OGS clerical worker, have mounted a campaign to get Promise's 12-line verse, "Maple Syrup," adopted as official poem of the Empire State.

It goes like this . . .

Maple Syrup

is a natural trick

Just a spout and a bucket

and let it drip —

It has nothing artificial

it's not made in a rush —

It takes some time

to make the sticky stuff —

And the proof is in the tasting

as you will see

*The real thing's in the country
and from a tree.*

"We have a state bird and a state everything, why not a state poem?" Promise asks.

"The state tree is the maple tree, so this would be perfect," Arpaia says.

Promise and Arpaia met in the mail-room, became friends last fall, and hatched the idea to lobby their state legislators with the "Maple Syrup" as state poem plan.

Polly's Pancake Parlor, Sugar Hill, NH
Purington Maple Syrup, Huntington, VT
Red Cupboard, West Woodstock, VT
Richard's Maple Products, Chardon, OH
Richter's Maplehouse, Pickens, WV
Russell's Maple Farm, Rome, PA
Scribner Maple, Whitehall, NY
Seven Islands Land Co., Bangor, ME
Shattuck Farm, Jaffrey, NH
Shiloh Sugarbush, Ulysses, PA
Signature Sports, Littleton, NH
Small Brothers USA, Swanton, VT
Smith Maple Products, Napanock, NY
Southern House Pleasant Beach, NJ
Stuart & John's Sugar House,
Westmoreland, NH
The Sugar Shack, Arlington, VT
Sugar Bush Farm, Falmouth, KY
Sugar Bush Supplies, Mason, MI
Sugarman of Vermont, Hardwick, Vt
Summit Packaging System,
Manchester, NH
Sunnyside Maples, Inc., Loudon, NH
Sweetwater Maple Products, Dent, MN
Taylor Brothers, Meriden, NH
Titcomb Hill Maple, Rome, PA
Todd's Sugar House, Norwood, NY
Two Brooks Maple Farm, Camden, NY
Two Brooks Maple, Lake Placid, NY
Wagner's Sugar Camp, Salisbury, PA
Waterloo USA, Inc., Barton, VT
Whippoorwill Farms, Marlborough, NH
Wildwood Farms, Gonvick, MN
Fred E. Winch, Jr., Bradford, NH
Wright's Sugar House, Camden, NY

EVAPORATORS & SUPPLIES

New & Used

LAMB TUBING & FITTINGS

ORDER EARLY & SAVE

ROGER C. SAGE

444 SAGE ROAD

WARSAW, N.Y. 14569

Tel: 716-786-5684

SUBSCRIPTION FORM

I would like to subscribe to the Maple Syrup Digest.

USA () 1 YEAR \$5.00

CANADA () 1 YEAR \$7.00

Please Remit In US Funds

This is a new () renewal () subscription.

Name _____

Address _____

Make checks payable to Maple Syrup Digest and Mail to:

MAPLE SYRUP DIGEST

P.O. BOX 240

CANTERBURY, NH 03224

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

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

**IF YOUR
MAILING LABEL
READS**

SD96

**THIS IS
YOUR LAST PAID
ISSUE**

**DEADLINE
FOR NEXT
ISSUE IS
JANUARY 1, 1997**

**LEADER
EVAPORATOR**

25 Stowell St.
St. Albans, VT 05478

(802) 524-3931

(802) 524-4966

Fax: (802) 527-0144



**G.H. GRIMM CO.
LAMB NATURALFLOW**

Box 130
Rutland, VT 05702

(802) 775-5411

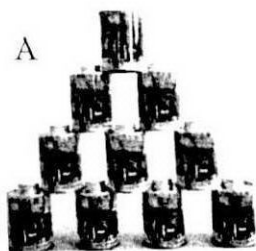
Fax:

(802) 775-6402

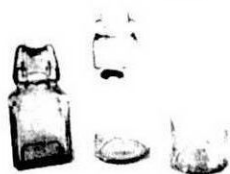
**** NEW ****

FOR THE 1996/1997 SEASON

A



A) ROUND CAN 4 OZ.



B

C

D

- B) CUBICA BOTTLE 200 ML
C) DESSERT BOTTLE 250 ML
D) METRO BOTTLE 375 ML



MAPLE SYRUP PRODUCERS
MANUAL AVAILABLE IN
EITHER HARD OR SOFT COVER



16" X 16" FILTRATION
CANNING RIG



CALL EITHER LOCATION FOR MORE INFORMATION



COMING EVENTS

MAPLE PRODUCERS CONFERENCE CHENANGO BOCES

January 11, 1997 — 9 a.m. - 3 p.m.
Norwich, NY

For info call: 607-335-1209 or 607-334-8688

1997 MAINE MAPLE PRODUCERS ANNUAL MEETING

Thursday, January 16th, 1997

Augusta Civic Center, Augusta, ME

Held in conjunction with the Maine Agricultural Trades Show

For additional information please contact:

Vicki Schmidt, PO Box 91, Manchester, ME 04351
(207) 377-6275

VERMONT MAPLE FESTIVAL

April 25th, 26th & 27th 1997

St. Albans, Vermont

For additional information please write:

Vermont Maple Festival, Inc.

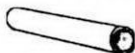
PO Box 255, St. Albans, VT 05478

or call: 802-524-5800 (answering machine only)

CALL ON THE EXPERTS

TUBING • CONNECTORS • TEES • FITTINGS

Maple producers know they can count on **Maple Experts** for high quality tubing and accessories. Order early and save!



- **5/16" Green:** in round or ribbed w/ extra heavy walls
- **3/8" Blue Polytube:** transparent, fits 5/16" fittings
- **7/16" Super Flow Poly Green:** in Forest Green w/ black stripe

Maple Experts

Distributed by:

Waterloo Small USA, Inc.

P.O. Box 714 • Swanton, VT 05488

800/762-5587 • 802/868-3188 • fax 802/868-3180

CLASSIFIED

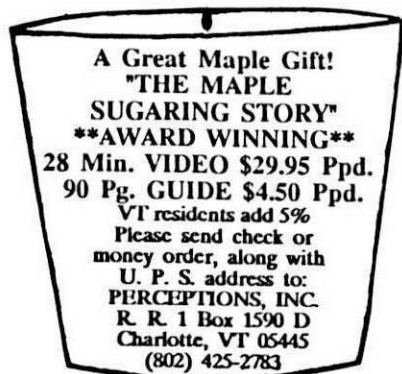
FOR SALE: Leader 2' x 6' Wood fired maple syrup evaporator w/preheater, front and rear hoods, many extra's. \$2,100.00 716-591-1190.

FOR SALE: Memtex Reverse Osmosis manufactured 2/21/85 - 931 running hours, has Exonotex 300S hi-flux membrane used 1 year. Will include wash tank and piping, 275 gal. gathering tank heavy duty, on skids. 1300 gallon plastic holding tank. Wright's, Camden NY. 315-245-1434.

FOR SALE: 40" x 10' Leader King evaporator, 3 years old, SS front pan, insulated arch. 607-746-6463.

FOR SALE: Set of 3' x 12' Small Brothers SS pans. Used only 2 years. \$2,200. Ward's Maple Products, PO Box 152, Smithville Flats, NY 13841. 607-656-8948.

WANTED: Filter press and small finishing pan. 612-443-2663.



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, 1997 for consideration in 1997. Proposals received after that date will be considered in 1998.

(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.

Happy Holidays

from

sugar hill
CONTAINERS



Sugarhill Containers

P.O. Box 490

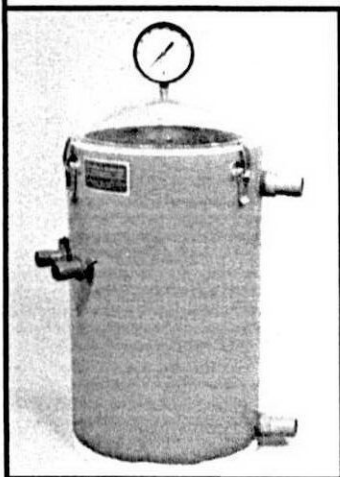
262 Millers Falls Road

Turners Falls, MA 01376

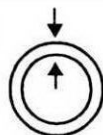
(413)-863-2222 fax(413)-863-3774

Dominion and Grimm, Inc.

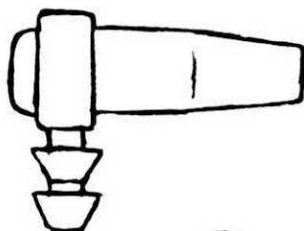
MAPLE SUGARING EQUIPMENT AND ACCESSORIES



Compare our Poly Tubing's thicker wall with any other brand of Poly Tubing. Ours is UV stabilized E.D.A. materials & guaranteed

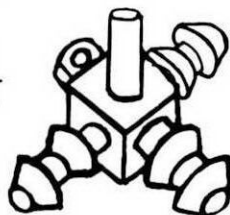


MAPLE
EXPERT
SPOUTS



Enhance Vacuum performance in your Tubing with a vacuum Booster Tank — This tank is used to transfer vacuum over long distances.

MAPLE
EXPERT
TEE'S



Dominion & Grimm supplies Maple Expert brand spouts & tee's in Blue or Black and 5/16" tubing in Purple Round, Purple Ribbed, Smoked Ribbed or 5/16" "Stiff" poly tubing in solid Blue, solid Green or Green with Black strip.

Contact One of the Growing Number of
Dominion & Grimm Dealers or call
Rick Lloyd or Justin Poulin at
802/426-DGUS (3487)

DEALERS INQUIRIES INVITED

P.O. Box 208, E. Montpelier, VT 05651-0208