



MAPLE SYRUP

DIGEST



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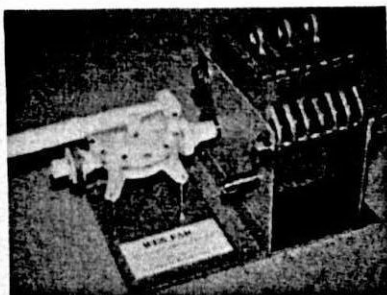
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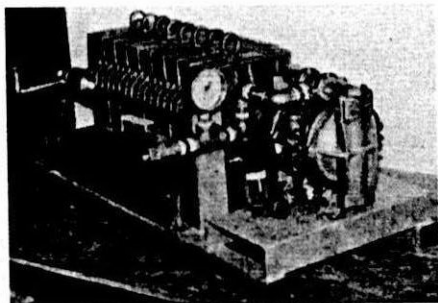
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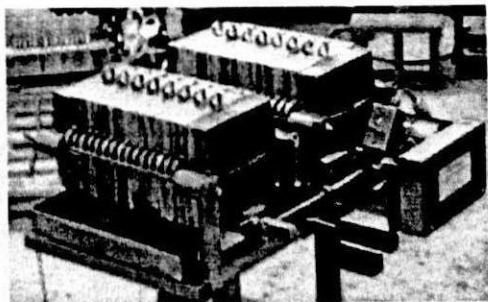
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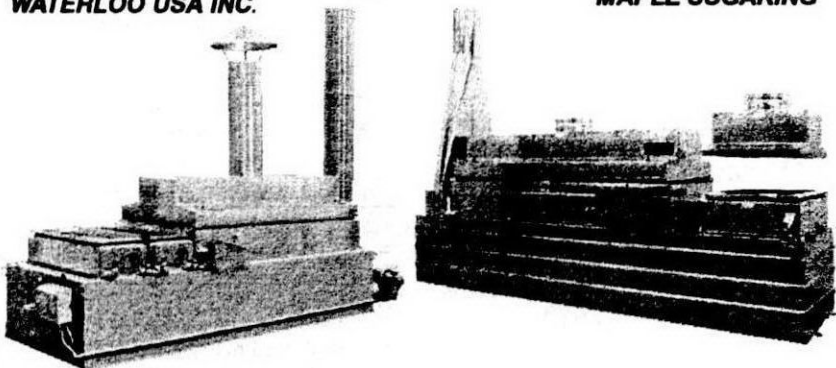
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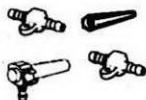
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**COVER: Ice damage at Bisson's Sugarhouse,
Berlin, NH.**

GREETINGS FROM YOUR PRESIDENT



The Maple season has come and gone for 1998. Some of us had a poor year, while others had a fairly good year. The prices were up some, this helped to offset the poor crop in general (financially).

Now is the time to start preparing for the Annual Meeting to take place in Titusville, Pennsylvania, U.S.A.

Come learn, meet old friends, make new friends and hear about some of the problems facing this great industry of ours. Now is the time to reflect upon problems encountered this past season and start planning for the 1999 crop.

Sincerely,

Avarad Bentley
President, NAMSC

FROM THE EDITOR

Just a note regarding the Index we are publishing. The Index is comprised of many pages and I will be running it for as many issues as it takes to complete it. I am putting it in as space allows and this issue, because of the reports of the ice damage which I feel is of interest to the readers, there are only 2 pages of listings. For those of you who have already written and requested certain copies please be patient, with sugaring, cleaning up and preparing this issue my time has been limited. I will be tending to my correspondence after this issue is "put to bed."

The Digest has a new home. We moved into our new house on Valentine's Day. A real treat for Mary as she has a big office to work in. We don't have a fax as yet because we are still waiting for the phone company to move lines and remove a pole. Soon, I hope.

1998 FAIR DATES: NOVEMBER 5 - 14, 1998

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**1998 NAMSC & IMSI
ANNUAL JOINT MEETINGS
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The Pennsylvania Maple Syrup Producers Council invites you to attend the annual meetings of the NAMSC & IMSI to be held in Titusville, PA on October 21-24, 1998. Join your friends and enjoy the beautiful autumn foliage of northwestern Pennsylvania while maple producers from the Keystone State extend the gracious hospitality and history of this area. Pennsylvania is proud to host the 39th annual meeting of the North American Maple Syrup Council and joint meetings with the International Maple Syrup Institute and we look forward to your visit to the Commonwealth this October.

A listing of the four-day agenda follows:

Wednesday, October 21st: Meeting for the Directors of the NAMSC & IMSI and the Maple Specialists will be held during the day. A Welcome Dessert Social will be held in the evening.

Thursday, October 22nd: A luxurious breakfast buffet begins the day followed by the NAMSC & IMSI annual meetings and exhibits by maple equipment manufacturers and distributors in the morning. A companion tour leaves for historic downtown Titusville and returns to Cross Creek Resort for lunch. Following lunch, we will take the afternoon to visit the

Drake Well Park and Museum. We will take a historic railroad train ride through "the valley that changed the world." In the evening we will enjoy a dinner buffet and entertainment.

Friday, October 23rd: Breakfast buffet starts the third day of the conference followed by continued opportunities to visit the maple exhibits and the NAMSC & IMSI meetings. The companion tour travels to Wendell August Forge to observe skilled craftsmen creating gifts in aluminum, bronze and pewter along with their unique show room and gift shop. From the forge, the companion tour travels to the huge Grove City outlet mall for lunch in the food court (on your own) and a "shop 'til you drop" experience. The companion tour returns to Cross Creek Resort for the social hour cash bar and annual banquet.

Saturday, October 24th: For all who choose . . . another buffet breakfast before leaving for a bus tour to Firth's Maple Products and Berkey's Nursery in Spartansburg, PA followed by a pancake and sausage lunch before returning to Cross Creek Resort for departure and a safe return home.

The 1998 NAMSC & IMSI joint meetings also features a maple syrup contest and a photo contest. Entry forms and contest rules are available in the registration packets. Golfing is also available at Cross Creek Resort, so don't forget to bring along your clubs for a breath of fresh air and a stroll on the greens.

For registration information, please contact Burton Kimball, 9691 Kimball Road, Wattsburg, PA 16442-9333 or call 814-739-2720.

The registration deadline is September 15, 1998.

IMSI BUSINESS

At the time of this writing, crop reports are 'skimpy' at best. However, I can tell you that it was probably one of those seasons where one side of the hill had a decent crop while the other side, maybe not very good. It was a very 'spotty' season to say the least. It appears that the Southern areas had a poor crop except for some areas of Southern Ohio where a normal crop was reported. Northern Ohio had about a normal crop. Western New York had a normal crop. Higher elevations in Massachusetts report a good crop. Southern Vermont had a good crop. Quebec, it is too early to tell. All other areas report between 75% and a normal crop. The Crop Reports, at the meeting at Victoriaville, Quebec, on May 4, 1998, will give us a complete perspective. I shall pass it on when I am sure.

Assuming the crop is a little short, it does not appear that anyone is in a panic. Early prices are slightly up, but stable. It would seem that we have learned some past lessons, by not driving up prices past what the consumer will pay. We certainly do not want to alienate those consumers, as we did during short crops in the past. It is very difficult to get them back, when we have "syrup running out of our barrels."

There is a new adulteration test applying for AOAC approval. Dr. Paquin of Quebec has applied to AOAC for his testing procedure on pure maple syrup.

The IMSI is still working on the Equipment Certification for maple syrup equipment. We want to stay in

a 'proactive' stance on these matters, so that we provide the guidelines rather than have some imposed upon us. The IMSI is poised to accomplish these goals.

Well, we have some nice syrup to sell. The industry is healthy. The Research Fund is in good shape. We do not have any syrup surplus. Prices are good. So, lets' make a little money. Enjoy your summer. Don't let El Nino get you down. Volunteer to help someone, it will make you feel good. My best regard. We will chat shortly.

Lynn Reynolds
Executive Director, IMSI

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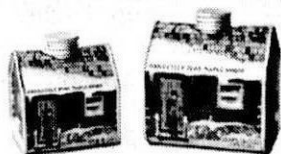
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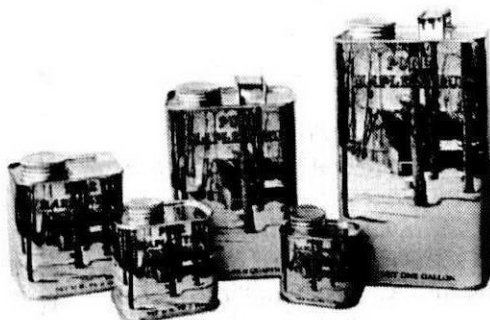
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NEWS FROM THE AMERICAN MAPLE MUSEUM

By Eleanor Allen

Once again the American Maple Museum celebrates its reopening for the summer with a full day of activities on May 16, 1998. As in the past, by the time you read this the opening ceremonies will have taken place, but at the time of writing, final plans are still being made.

This year, three people who have been lifetime contributors to the maple industry have been chosen by the North American Maple Syrup Council for induction into the Maple Hall of Fame: Les Lyndaker, of Croghan, NY, Gilles Croteau, of Quebec, Canada, and Marjorie Palmer, of Hinesberg, VT. Their biographies appeared in the February issue of the *Maple Syrup Digest*.

During the winter months, the Directors have been working to refurbish the exhibits and make minor repairs to the museum building. Trees were planted in honor of Bob Lamb and Gerald Lyndaker, who were both directors of the museum. A Miller evaporator, made in one piece, of sheets of steel riveted together, was donated to the museum. Since it weighs at least 18 ounces to the pound, moving it into the evaporator room was a job for several sturdy volunteers. This unique style of evaporator was made during the earlier part of this century in Southwestern Pennsylvania and we are hoping to learn more about it. Any information would be appreciated. Also the

Directors are still looking for current news about prior years' inductees into the Maple Hall of Fame so that we may update our records.

The number of people who visit the museum has been growing at a steady rate of about twenty percent each year. If you, or your friends, will be visiting in the Croghan area this summer and wish to visit the museum, it will be open daily except Sunday 11 a.m. to 4 p.m. from July 1 through early September. Until June 30th it is open Friday, Saturday and Mondays. Group tours are welcome and can be arranged by calling 315-346-1107. The mailing address is PO Box 81, Croghan, NY 13327.

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ESTIMATED LOSS OF 1998 MAPLE SYRUP PRODUCTION RESULTING FROM ICE STORM IN NORTHERN NY

*By Lewis Staats
Extension Associate
Cornell University Maple Program*

An ice storm occurring during the period of January 7-10, 1998 in northern New York resulted in major power outages and telephone service interruptions ranging from a few days to weeks. In some of the areas effected, over 5 inches of rain was experienced over an extended period. Rain fell and froze on the cold ground, power lines, and trees. The result of this unusual weather event created hardships across northern New York, New England, Eastern Ontario, and southern Quebec.

Counties where the most severe ice damage occurred were placed under a federal state of emergency. The counties of Clinton, Essex, Franklin, Jefferson, St. Lawrence and Lewis were declared as federal disaster areas. The primary damage in Lewis County resulted from flooding in the southern portion of the county although some ice damage occurred in northern areas of the county. The ice storm damage to northern hardwood forest stands including sugar bushes in the northern region ranged from little or no damage to severe. The most extreme damage seemed to follow waterways and was most prevalent at elevations below 2,000 feet. At elevations above 2,000 feet, slopes with a northeastern exposure received damage also.

Northern New York is a major maple syrup producing region of the state. According to New York Agricultural Statistics reports, about 25 percent of New York's producers reside in the 6 county region and produce about 35 percent of the state's maple syrup. The immediate concern is the ice damage preventing access to and within sugar bushes for setting up sap collection systems and tapping for the fast approaching production season. Downed tops and branches must be removed or lopped in order to allow work in the effected sugar bushes. Many maple producers had plastic tubing sap collection systems in place in their sugar bushes at the time of the storm. The tubing and pipeline systems, now buried under branch debris and tree tops, will require substantial repair or replacement before the systems can function. The following estimate of loss of crop (percentage of taps producers will not put into production due to restriction of access or tree damage and/or loss) for 1998 is based on flights over the northern counties, reports from maple producers, information forwarded from Cornell Cooperative Extension (CCE) agents, and a limited number of on-site evaluations.

The figures on the next page are based on crop reports from the NY Agricultural Statistics Service. The percent of estimated loss is based on the information available at this time and projects as **estimated loss for the 1998 maple season**. More time and investigation will be required to determine the recovery

of maple production in the 6 northern New York counties beyond 1998. With snow cover over the branch debris and access into sugar bushes difficult and dangerous at the present time, the estimated loss is subject to change as more information from the region becomes available. Additional financial impact associated with the 1998 production season and beyond is the loss associated with sales of maple equipment and supplies, and seasonal labor opportunities so important to rural economies of northern New York.

County	# Producers	# Taps	# Acres	% Estimated Loss for 1998
Clinton	52	180,000	3,600	approaching 100%
Essex	45	34,000	685	40%
Franklin	26	30,000	600	60%
Jefferson	28	34,000	480	50%
Lewis	120	261,000	5,220	20%
St. Lawrence	120	142,000	2,840	80%

Of much greater concern and of great economic impact is the long term effect from damaged trees. Sugar maples with broken trunks without crowns and those that are uprooted will be lost to production. The loss of these trees will leave a void in sap production over a long period of time (approximately 40 years are required for a maple to reach tapping diameter). There is no accurate estimate this early after the storm, but many producers are reporting 30 to 50 percent of their trees are lost while others feel they have lost nearly all their trees. The process of restoration of damaged stands of sugar maple to desired levels of productivity will require individual producer decision making and great effort for years well into the future.

It is apparent that many producers will not be able to tap this year because excessive branch debris will restrict access, and sap collection systems have been damaged and are under layers of ice and snow. Additionally, the process of clean-up under these conditions will be very difficult. If clearing of access roads or sap collection systems are initiated, safety precautions should be practiced at all times. Maple producers are encouraged to resist making hasty management decisions. To help in the decision making process of how best to manage damaged sugar bushes, producers should seek advice from a forester. Information regarding the services of DEC foresters and consulting foresters is available at DEC and CCE offices.

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IS SEPTEMBER 1, 1998

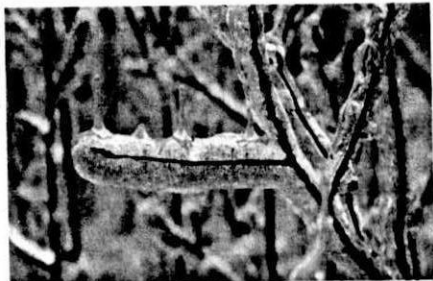
THE ICE STORM . . . ITS AFTERMATH

By Lucien Blais

We have seen the pictures and heard the statistics on the Ice Storm of 1998. With millions of taps lost we wondered about the future of maple and some made dire predictions of a shortage of syrup. Now it appears that the overall crop may be close to average and, fortunately, the industry will survive and remain healthy. But, for thousands of producers from areas of maple country hit by the ice storm, life will not be the same. For many the future is uncertain and some, I understand, have already decided that there is nothing to salvage.

I know we will never forget these three days and two nights in January when the freezing rains came and we heard and watched our sugarbush and woodlot being dismantled limb by limb. The leaves are starting to come out now but as we look up at our mangled trees it seems we can still hear the echoing of the constant snapping and crashing of limbs and tree tops. Fortunately, no one was hurt and our home was not damaged.

The decision not to tap this year did not come easy. This spring tradition has become so ingrained in our family



and community after 77 years of tapping our trees and boiling sap. With most of our tubing down and encased in ice, it was financially unrealistic to try to dig up our 4000 taps. Most painful to us was going out in the morning, stepping on crunchy snow, feeling the warmth of the sun and not having a tank to run to to check the sap flow. Fortunately we were able to buy some syrup to make our traditional products and service our customers.

We have started the long clean up process of cutting down limbs and salvaging the wood. Our eyes often look upwards wondering how many trees will actually survive or at least produce enough sap to make it worth our while. With only a fraction of the work done our sugarwood pile is already beyond a two year supply, especially when considering the anticipated reduction in production.

We will be putting our tubing back up and tapping our two bushes again next year. There's just too much



invested in time, equipment and tradition to just call it quits. We feel we need to find out first hand what the effects of this storm will be on our trees. The foresters are helpful and at times encouraging, but with so many unknowns it's obvious that only time will tell.

This is only one producer's story, but I'm sure it can be recounted many times over in parts of Maine, New Hampshire, Vermont, New York, Quebec and Ontario. It's meant to simply go beyond the statistics and present the human perspective.

Lucien and his wife Muriel operate Bisson's Sugar House in Berlin, NH. Their uncle, Armand Bisson, is nearly 88 years old and still helps out. He started sugaring with his uncle in this same location 77 years ago.



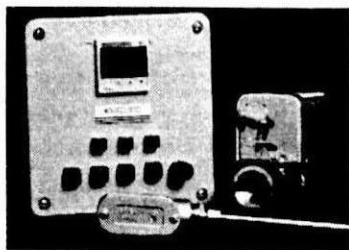
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NORTH WEST PA ANNUAL MEETING

By Mrs. Ruby Kimball

The Annual Meeting was held at the Crawford County Extension Office in Meadville, PA for participation in the 1998 Maple Production School by Cornell University and New York Maple Producers via satellite.

The business meeting, luncheon and 1998 Maple Queen Contest were held at the Eagles Club, Water Street, Meadville, PA. President Paul Holabaugh called for a report on the PA State Farm Show; announced the officers for the year to be the same as 1997. He also asked for a report by Burton Kimball on the NAMSC and IMSI annual meeting in Titusville, PA at the Cross Creek Resort on October 21-24, 1998. The N.W. PA Maple Producers Association will be acting as hosts.

The association meets monthly on the 2nd Thursday at various locations around the 5 counties in the association.

Mrs. Ruby Kimball, N.W. PA queen coordinator, presented the two contestants.

Miss Tricia Tobin, 19, daughter of Bernard Tobin, Cambridge PA and Carole Tobin, Meadville, PA. Tricia is attending Carlow College in Pittsburgh, PA, majoring in biology and chemistry and plans to proceed into medical school. Her hobbies and school activities at Maplewood High School have included band, art club, student council, E.C.O., competitive science team and cross country skiing, reading, cross stitching and nature walks.

Miss Alicia Dengler, 16, daughter of Chris and Laura Dengler, Saegertown, PA. Alicia attends Saegertown Jr./Sr. High School and plans to attend College to become a pediatric nurse. Her school activities include: yearbook staff, Sr. High mixed chorus, National Honor Society, Who's Who among High School Students, varsity basketball cheerleader, Spanish club, and French Creek project. Community activities: 1997-1998 Crawford County Dairy Princess, Kinds'n'Kow 4H Club, and attends the New Richmond United Methodist Church. Her hobbies and interests are Rednezzvousing (18th Century camping), horseback riding, boating, swimming, dancing, talking, reading and writing poetry.

Each contestant gave a brief family history and maple syrup related background. They then gave a speech about maple syrup production, marketing of maple syrup and about the promotions that they will do if elected as Queen. The also responded to questions pertaining to our daily lives, this was without previous knowledge of the topics.

The two contestants were designated as co-Queens and were given sashes and gifts by 1997 Queen, Jessica Deets.

If you would like to have our Maple Queens participate in your local "Special Days of Events," parades, fairs, etc., please contact Ruby Kimball, 9691 Kimball Road, Wattsburg, PA at 814-732-2720.

Dealers in equipment used by Maple Syrup Producers had displays of their products and supplied door prizes which were awarded to those in attendance.

1998 MASSACHUSETTS MAPLE SYRUP SEASON

By Tom McCrumm
Coordinator, MMPA

It seems that maple producers in New England often say that the weather during the maple production season was "weird," probably due to the vagaries of weather in the month of March in New England. This year, however, was most definitely "weird." The El Nino influenced weather during the winter months resulting in a milder winter than normal, with January and February both being about 8 degrees warmer than normal. This apparently had a definite effect on the 1998 maple season. We had very warm weather in early to mid-February, but it seemed just way to early to tap the trees. Some more "normal" February weather returned for a while, then it got warm again. Following that, in late February and into early March, was a period of perfect sugaring weather, with cold, clear nights, followed by milder, but not too warm, days.

Most producers tapped at least a week to ten days earlier than they usually do, and we found that the trees started to run hard immediately, which meant having to interrupt the tapping work to gather sap and start to boil. Because of the mild winter, the maple trees never really froze thoroughly as is usually the case, and once tapped, they ran hard right away. Most of the 1998 maple crop was made in the first part of the season this year, when copious amounts of beautiful Light Amber syrup were made. Following this early rush to our season, we had two weeks of very cold weather. Many producers at higher elevations were completely frozen out of any sap runs during this period. Those at mid to lower elevations did make some syrup during this period of mid-March when we usually make the bulk of our crop. Towards the end of the fourth week in March the heat wave hit, with temperatures soaring to record breaking highs all through New England for day after day. Although this brought us another strong, multi-day sap run, it also brought us a quick end to the syrup season.

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Production reports from producers around Massachusetts vary widely, from "best year ever" to "worst ever." The key to success this year was being tapped and ready early and not being geographically located at the higher elevations where there were no sap runs during mid-March. State wide, production was down from previous years. Most of the syrup made in 1998 was Light Amber and Medium Amber, with a little Dark Amber, and almost no Grade B syrup made. This seems to be the case throughout most of New England. Looking at the big picture, it's a bit early to tell yet. As of press date for this publications, the full report from northern Vermont, northern New York, Maine and Canada is not available. Those regions produce 85% of the world's maple syrup. With all the damage to trees from the January ice storm, and

the heat wave which brought the season to a screeching premature halt, the overall supply of maple syrup is bound to be short this year, and we should expect to see prices rise. Especially hard to find will be the darker grades of syrup, such as Grade A Dark Amber and Grade B syrup. Even without the "weird" weather for this season, many producers were forced to raise prices this year due to increased production costs. Over the past few years the costs of sugaring equipment and supplies had risen dramatically, as well as the usual overhead items such as labor, insurance, fuel, etc. Considering how much work it is to make pure maple syrup, we are still selling it for far below what it is worth. Anytime someone comments to me about the "high price" of maple syrup, I just ask them to "come work with me for a day."

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NEWS FROM OHIO

By Tom Hoffman

Fall Tour and Annual Meeting

Wooster, in Wayne County, was the headquarters city for the 1997 Tour and Meeting. Registration and equipment displays took place Friday afternoon at the Best Western Wooster Plaza. Friday also included a tour of several departments at the Ohio Agricultural Research and Development Center in Wooster. These included the Honey Bee Laboratory where research is conducted on the Trachial Mite and Veroa Mite that are killing so many honey bees, and the Soil Analysis Laboratory where soil quality and fertilizer requirements are determined, especially how much manure can be safely applied. The USDA operates one of their four wheat testing laboratories where samples of new wheat varieties are ground into flour and baked into a standardized cookie to determine if the wheat meets the requirements for soft wheat. Ohio is one of the leading producers of soft red winter wheat used in pastries and cookies, so this laboratory concentrates on suitability for this application and not breads or cakes. The Conservatory, with its exotic plants, provided a pleasant, tropical break from the raw November weather. That evening's business meeting was highlighted by traditional music performed by Marcus Ladrach, which was enjoyed despite a power outage.

Saturday's tour began in Ashland County at the farm of Doug Fitchand family. They hang 700 buckets and boil on a wood-fired, drop flue evaporator. They are restoring an original log cabin to be used as a retail store. The next stop was at George and Mary Lou Fikes' 600 tap operation. They have the

potential for another 600 taps, and boil on a wood-fired drop flue rig. Sadly, on Tuesday following the tour George was killed in an automobile accident. Following lunch served at Maple Grove Church of the Brethren, our final stop was at the Roger Gortner Family operation. They have 1,000 taps on tubing with vacuum and boil on a raised flue evaporator converted from wood to oil.

January Maple Institutes

This year's institutes were once again held in three different locations across the state. The agenda included reports by Dr. Randy Heiligmann of Ohio State University on the slow but steady progress being made in the Legislature regarding grading standards for Ohio. Norm Pollock of Geauga County related his ongoing experience with filtration of sap to improve quality. He has been working with suppliers of D.E. in an effort to find the optimum micron size for sap filtration. Rick Bryan, Jr. of Bryan Equipment gave a presentation on proper chain saw use and what to look for to be certain your saw is in safe operating condition. Our out of State guest was George Cook, Vermont Extension Specialist, who spoke in the morning on techniques of cleaning sap collection equipment, particularly tubing, in which he recommended using hot water with air. In the afternoon he suggested cleaning the evaporator using soft water and heat during the season. Acids are not recommended. He related the information on damage sustained in the Northeast from the ice storm. Some producers are wiped out and others not touched, but it will be months until the final damage is determined.

1998 Syrup Season

Following a strange or nonexistent winter, Ohio's maple season was equally unique. In the South tapping took place in late January and then the producers waited. With no good freezes they had no large runs and ended up in early March with 1/4 to 1/3 of a crop. They made mostly medium amber and found sweetness in the 2-2.3 percent range. Central Ohio tapped February 12 and made a lot of Light Amber. They may have caught one more run if they had tapped even earlier. They had quite a bit of sugar sand but it filtered well. Sugar content was in the 2-2.3 percent range. Their season ended March 15 with 2/3 of a normal crop. West Central tapped the first of February and made a great deal of light amber with excellent flavor. They reported a good season with normal production ending March 26. Northwest areas tapped February 6 making very good quality light and medium amber syrup before shutting down March 19. Sugar content ranged from 2.2-2.4 percent. They made 2/3 to 3/4 of normal with the best runs occurring in February. Moving to the Northeast, producers tapped from February 10, hoping for an early run, to March, where producers waited for the "normal season." In past years those who tapped early didn't get much sap because the trees were frozen even though the weather should have produced a sap run. This year, the early tappers proved they were the smart ones, experiencing a normal to above average season. Sugar content ranged from 2.2-3 percent with most syrup being light amber. To give an idea of this year's unusual weather, this producer has tubing that

is installed across a small lake. In every prior year this tubing was installed by walking on the ice. This year it was installed using a rowboat!

69th Annual Geauga County Maple Festival

This year's Maple Festival Awards Luncheon featured the induction of Stanley Smith into the Geauga county Maple Syrup Hall of Fame. Stanley grew up in Parkman helping his father in dairy and maple production. After serving in WW II he began working on his father's cousin's dairy and maple operation. He purchased the farm in 1953 and has milked cows, raised Belgians and Angus, and of course made syrup in his 100-acre woods. He has been a member of the Farm Bureau for over 50 years and served as Township trustee for twenty years. He also was a leader in 4-H and received Conservationist of the year in 1989 by the Geauga Soil and water Conservation District.

This year's Maple Competition winners were as follows: Best Geauga County Syrup, Rhodes Sisters of Huntsburg; Best Out of County Syrup, Larry Wolf of Southington; Best Novice Syrup (hobbyist), John Dorka of Chardon; Grand Champion for Candy, Paul Harris and Nancy Parker of Bainbridge/Auburn.

Future Events

We are planning another Maple Field Day to be held in Central Ohio in September and our annual tour and meeting will be in Southwest Ohio in November. Of course we will be present at the Ohio State Fair, with its competition, in August and Farm Science Review in September.

SUGARING TOUR WITH SCHOOL GROUPS: MAKING MAPLE IMPORTANT IN YOUR COMMUNITY

By Anni Davenport

One of the most common comments on the recent Pennsylvania Maple Syrup Producers Survey was that the customer base for maple products is increasing in age, and your people are not familiar with Pure Maple Syrup. One way to familiarize young folks with pure maple products is to invite a school or community youth group to your sugarbush for a field trip.

Many local schools are interested in field trips of this nature. If your local school district does not send students to a maple operation in your area, prepare an informal proposal to present to elementary teachers and school administrators. Include some of the activities you may use during the field trip and the importance of maple sugaring in our agricultural history. Keep in mind, we want to provide students, families, and the general public with an opportunity to experience first hand the art and fun of maple syrup production.

Helpful tips and techniques to be used when working with kids:

- Set expectations at the beginning of the session. Give the students something to look forward to.
- Be explicit with the purpose of the program.
- Gather the children to give instructions (safety guidelines, etc.)

BEFORE the activity begins. Make sure everyone understands all the instructions.

- Focus children's attention through involvement.
- Involve all the senses throughout the activities.
- Encourage hands-on learning (have things they can touch such as spiles, tubing, buckets, etc).
- Use sharing circles, so all the children can see.
- Use creative questioning strategies—ask open ended questions that encourage observation and description and can be answered with more than a yes or no.
- Share stories or personal experiences. Kids love to hear new things when it is applicable to the tellers real life experiences.
- Be positive, tell the children the do's instead of the don'ts.
- Allow the children to discover through activities.
- Be visible for everyone to see and hear what's happening.
- Use voice inflection—sometimes a soft voice will encourage a group of rowdy kids to calm down.
- Be amusing. Everyone learns better when they are entertained rather than lectured.
- Provide pre and post activities for teachers to share with their students to help facilitate the learning before and after the visit to your operation.

Possible Pre-Field Trip Activities:

Contact the classroom instructors one week before the scheduled trip. Discuss with them these possible pre-trip activities they can do with the class.

- Most importantly, notify class-

room leaders and aides that the students, and the adults, need to wear boots! I have seen school principals come to the sugarbush in high heels. Yikes!

- Discover the different biological functions in a tree and talk about photosynthesis.

- Have the students research the different uses for maple trees.

- Have the instructor read the chapter "The Sugar Snow" from *Little House in the Big Woods*.

Possible Activities and Teachable Moments:

It is a good idea to have a "game plan" sketched out in your mind or on a piece of paper to keep in your pocket. But don't hesitate to break from

your planned activities to address the specific questions of the group. Remember that every class does not have to have the same exact experience on the trip. Go with the flow of the student's energy.

- Tell Native American lore connected with tapping and the discovery of maple sugaring. If you don't know one, be creative.

- Let the students be detectives: describe the sounds, smells, and sights in the sugarbush and sugarhouse. This could be connected to a post-trip writing activity.

- Search for old tapholes and talk about how the trees "heal."

- Talk about how a maple producer tries to keep the sugarbush healthy.

- Discuss how technology has pro-

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gressed to make producing maple syrup easier, and the possible downfalls (tubing versus squirrels).

- Talk about the design of the design of the sugarhouse (steam vents, sap storage tank elevation).

- Compare pure maple syrup to store brands and why that are so different.

- SAMPLES! Let the students taste syrup or crumb sugar, sap, etc.

Creative Displays in the Sugarhouse:

Lots of visual displays can lead to

“sensory overload.” One or two is usually plenty.

- Hang 40 empty gallon milk jugs on the wall with a one gallon maple container next to them. Number the jugs so students can have a visual reference to how much sap it takes to make one gallon of maple syrup.

- Display a piece of tapped sugar maple wood to show students how the tapholes heal. Local sawmills may have slabs of tapped sugar maple in the scrap piles.

- Display a progression of tools.

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cans, equipment, sugar molds, etc. on the wall so students can see how the industry and technology have changed.

Possible Post-Field Trip Activities:

When you contact the classroom instructor the week before the trip, discuss the possible post-trip activities also. In this case, the instructor will be able to prepare the students for when they may be doing when they return from the field trip and allow them to make better observations while on the trip.

- Create a quiz or fun-pack for instructors to hand out when the students get back to the classroom.

- Have a contest for students to enter for a prize. For example, fill a large jar with spiles, ask the students to write their name and guess the number of spiles on a sheet of paper. Offer a prize, or goody bag to the student with the closest guess.

- Write a thank you letter to the sugarmakers about what they learned.

- Write a story from the perspective of a bird, animal, or tree in the sugarbush during maple season.

- Discuss the other benefits of trees in our environment.

- Have the students create their own Native American lore or folklore about maple sugaring.



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NEW YORK NEWS

By Marion Wells

New York maple producers have had a busy spring! Perhaps we can thank El Nino for a mild winter and an early start to the maple season. The folks that got an early start in February had the jump on production. A lot of light amber and medium amber syrup was made in Central, Western, and Southern tier areas, while production in the North Country was severely limited due to the January ice storm. The season was cut short by a stretch of unusually warm weather in late March that brought production to an abrupt halt! Most everyone finished up making extra dark syrup when the temperature rose into the 80's.

A Maple Producers Conference was held at the Harrold Boces Center in Delaware County on January 17, 1998. There was a good attendance

and folks had a chance to see demonstrations of sugar making, cream making, use of a filter press, and ideas on marketing. Sara Baker, alternate State Maple Queen, was on hand to answer questions about Maple. People could also tour the Boces sugarhouse and tubing demonstration as well as talk to the various dealers at a number of displays. This event has been well received by the producers and will be an annual event in Central New York.

March was a busy month for Maple open house weekends. Western New York had 22 producers open their sugar houses to the public to learn more about how syrup is produced and to taste many of the maple products. Attendance was down somewhat due to the inclement weather one of the days. The Upper Hudson Region had 11 producers open the last weekend of March. Some of the sugar houses did very well with a

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large attendance. They showed how syrup is made while giving out samples and selling their maple products. Albany County producers held an open house on Palm Sunday featuring a pancake lunch at the Knox firehouse and tours of area sugar bushes.

The 1998 New York Maple Tour will be hosted by the Chenango Area Maple Producers and Cornell Cooperative Extension on July 23, 24, and 25 (Thursday, Friday, and Saturday) headquartered at the Eaton Center on Conkey Avenue in Norwich, NY. There will be eight maple related stops in the Chenango Valley plus the Northeast Classic Car Museum which should be a great drawing card for the Antique car buff as well as the maple producer. The annual banquet will be held on Friday evening at the Silo City Restaurant. An excellent buffet and program is planned with Glenn Goodrich as speaker. Registration deadline is July 1. A late registration fee of \$20.00 will be charged after July 1. Air conditioned charter busses will be provided for the tour.

All maple producers look forward to attending the summer tours and learning more about maple produc-

tion as well as meeting "old" friends and meeting new ones. Hope to see you on the tour. Check your calendar and make your reservation early!

An Arbor Day tree planting was held on the grounds of the Governors mansion in Albany on April 24, 1998. The sugar maple was dedicated to all the Maple producers of the Northern NY counties that were hit by the devastating January ice storm. Richard Atwood of Clinton County and Encon Commissioner John Cahill planted the tree. Many invited North County maple producers were in attendance.

Cornell Cooperative Extension Maple Agents recently attended a maple training session at Lake Placid hosted by Marianne Krasny, Peter Smallidge, and Lew Staats. The program, designed to acquaint agents with many facets of the maple industry, was held April 21-23. Nine agents from key maple producing areas of New York State got an in depth look at syrup producing techniques, equipment used, and sugarbush management practices. A second session is planned for September to cover additional topics.

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NEW YORK STATE 'MAPLE TEAM' PARTICIPATES IN THREE-DAY LAKE PLACID WORKSHOP

*By Marianne Krasny, Lewis Staats, and Peter Smallidge
Cornell University, College of Agriculture and Life Sciences, Ithaca, NY*

Eight New York State county educators from Cornell Cooperative Extension and one regional forestry specialist from Pennsylvania State University Cooperative Extension participated in a maple production workshop in Lake Placid, NY, on April 21-23. NYS Maple Producers Association President Warren Wells kicked-off the workshop the first evening at the South Meadow Farm Lodge in Lake Placid, with an overview of the association's mission and activities. The following morning, Sumner Dole from New Hampshire Cooperative Extension gave an engaging presentation about Backyard Maple Syrup Production. The participants then practiced measuring sap sugar content with hydrometers and refractometers, under the guidance of Lewis Staats of Cornell's Uihlein Sugar Maple Field Station. NYS Extension Forester Peter Smallidge next demonstrated Cornell's Sugar Maple Web Page, which, when up and running in June, will include everything from technical information for producers to activities for families and youth. Throughout the morning, we treated ourselves to delicious maple syrup goodies prepared by Lorraine Staats of Lake Placid.

In the afternoon, Lewis Staats and assistant Chris Moquin introduced the group to vacuum tubing; everyone gained hands-on practice installing a tubing system in the Uihlein Sugar Bush. We next stopped at the Uihlein Sugar House to view the vapor compressor evaporator, other evaporators, preheater, UV lights for killing microbes in sap, sap and syrup filter, and the canning system. The day ended on a sweet note, with the Richard Atwood and Ben Sanger families demonstrating how to make molded maple sugar.

The following morning, Lewis Staats outlined the history of the northeast Sugar Maple Tree Improvement (genetics and propagation) Program. We viewed Cornell's research on rooted cuttings at the Uihlein greenhouse. We then traveled to the Uihlein outplanting trials, which are testing fertilization and different types of tree shelters for protection and growth enhancement. Piling into our 15-passenger van once again, we visited a traditional maple operation run by the





Kent Pratt family, and Tony Corwin's brand new maple operation at South Meadow Farm.

Each county Extension educator left the Uihlein Sugar Maple Field Station with 40-60 improved sugar maple seedlings, which will be planted by producers in their counties as part of a statewide experiment of seedling establishment and survival. The producers and county educators will collect data on survival and growth of seedlings planted in abandoned agricultural fields.

Throughout the three days, we discussed maple outreach activities for producers and the general public. The county Extension educators who participated in the workshop are an essential link between the research conducted at the Uihlein Sugar Maple Field Station and the maple producers of New York and Pennsylvania. They are planning many educational activities over the next year, including demonstrations of the Cornell Sugar Maple Web Site and field days in conjunction with the producers conducting the outplanting trials.

The NYS Maple Team will gather again in September to look at maple silviculture and economics. Funding for these efforts comes from the NYS Agricultural Experiment Station and Cornell Cooperative Extension.



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MAPLE SYRUP DIGEST INDEX

(Continued from the February 1998 issue)

The purpose of this index is to inform our readers of articles published since the beginning of the Digest. If you see an article you would be interested in and don't have that Digest we will send you the issue at a cost of \$1.00 per issue.

- FEB. 1981** RO Machine Saves Money (Neuger)
Modified Oil Burners (Sendak, Morrow, Staats)
Bleach Effect on Color and Flavor (Whalen, Baggett, Morselli)
- JULY 1981** Is Acid Rain Affecting the Maple Industry? (Balgooyen)
Vacuum Transfer System (Walters)
- OCT. 1981** Sugar Sand (Sipple)
Maple Production (USDA Stat. Service)
- DEC. 1981** Ontario Honors Bob & Florence Lamb (Humphreys)
- FEB. 1982** American Maple Museum (Worden)
Cost of Production 1981
Estimating Evaporator Efficiency (Morrow)
- JULY 1982** Increased Profits Cut Energy Costs (Driggs)
Hall of Fame-Humphreys, Valentine, Farrand
Using Wood Fuels Efficiently (Garrett)
Conifer Understory Removal Benefits Maple Sugarbush (Walters)
Uihlein Family Gives Land To Cornell (Stewart)
- OCT. 1982** Kentucky Maple Syrup
Tapholes Close Slowly (Walters)
Maple Energy Conservation Notebook: Chap. 1: Saving Energy-
Maple Syrup
Installation of Pipeline Correctly (Walters, Yawney)
- DEC. 1982** Flat Land Tubing (Sipple)
Maple Energy Conservation Notebook: Chap. 2: Saving Energy-
Maple Syrup
Is Acid Rain A Threat (Raymond)
NAMSI 1982 (Girard)
- FEB. 1983** Sap Prices 1981-82 (Repeat)
Off-Flavored Syrup (Brookman)
Maple Kill In Delaware County (Anderson)
Maple Energy Conservation Notebook: Chap. 3: Saving Energy-
Maple Syrup
Long-Term Sap Flow and Syrup Production In Two Sugar Bushes
(Morrow)
- JULY 1983** Hall of Fame—Lesure, Brookman
Tubing (from Brower 1916)
Morrow Retires (Lassoie)
- OCT. 1983** Mr. & Mrs. Henry Uihlein II Honored By The New York Maple
Producers Association (Kelley, Staats)
Report On The Raithby Economizer
The Sugar Maple Borer (Allen, Staats)
Micro-Organisms On Plastic Tubing Walls (King, Morselli)

- DEC. 1983** Potential Discrepancies In Applying U.S. and Canadian Syrup Color Standards (Garrett, Morselli, Jenkins)
1983 NAMSC Meeting (Girard)
- FEB. 1984** Successful Marketing Pure Maple Syrup (Langenburg)
Gordon Cunningham Extension Forester Retires
Sap Prices 1983 (Repeat)
- JULY 1984** NAMSC History
- OCT. 1984** Hall of Fame—Curtis, Robbins
Cornell Studying Vapor Compression Evaporator: A Progress Report (Kelley, Staats, Dorsey)
How To . . . Make Sugar Cakes
History of Maple Research at University of VT (Morselli, Laing, Whalen)
- DEC. 1984** An Economical Ultraviolet-Irradiation Unit for Pasteurizing Flowing Maple Sap (Kissinger, Bell)
How To Do It—Tubing Tips
How To Use Ultraviolet Rays for Sap Preservation (Kissinger)
Silver Anniversary Meeting, NAMSC (Girard)
- FEB. 1985** How To Do It—Lights for a Remote Sugar House (Parker)
How To Do It—Off-Flavored Syrup
New York Maple Association Builds Sugarhouse
Sap Prices (Repeat)
Research Committee Survey
- JULY 1985** Sap and Syrup Cost Analysis (Staats)
Sapstreak of Sugar Maple: How Serious Is It? (Houston)
Hall of Fame—Laing Huxtable
Maple Leafcutter the Ingenious Defoliator (Allen, Staats)
IMSI, NAMSC
- OCT. 1985** Effect of Forest Tent Caterpillar on Maple Forests and Sugar Bushes (Donnelly)
The Raithby Economizer (Merle)
Six Years with Reverse Osmosis (Majszak)
Pipeline Pressure Testing to Detect Vacuum Leaks (Minick)
Bacterial Adhesion to Plastic Tubing Walls (King, Morselli)



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"A SUGARIN TALE"

By Alicia L. Dengler

Trudging down the banks of snow,
In and out of the creeks that flow.
Falling down on slippery ice,
Which I have done more than twice.

Moving trees off the ground,
Just to stretch the main line down.
Back and forth from tree to tree,
Tapping each maple that we see.

Our work is done for the day we hold,
Now we pray for a night of cold.
The day is warm, but the cold did come,
Now the sap will begin to run.

We pile into the good old truck,
Head down the road through the mud
and muck.

We all get out for the gathering fun,
Boy the sap sure did run!

We see the sap running down,
Over the buckets to the ground.

From tree to tree a gathering we go,
To fill our pails with that days flow.

Back to the Sugar House we go,
Driving the truck very slow.
For the tank is full,
and the route half done,
Now the best has just begun.

Off to the evaporator the sap will bubble,
We gather around, all in a huddle.
Awaiting the taste of nature's way,
The flavor is incredible, if I do say.

Maple Syrup, is oh so sweet,
It's Mother Nature's perfect treat.
Whether on pancakes, or ice cream,
or out of the can,
When it comes to pure maple syrup,
you can say I'm a fan.

The spring has come; the season's through,
And now there's no more work to do.
At least not for twelve months to come,
Then all over we start the fun.



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NH MAPLE PRODUCERS AWARD CARLISLE TROPHY

By Barbara Lassonde

At the annual meeting of the New Hampshire Maple Producers Assoc., Dave and Alvin Clark of Clark's Sugar House in Alstead received the Carlisle Award for the best maple syrup in the state. Alvin Clark has been making syrup for sixty years. He and his son Dave, each had their own sugaring operations when they were ten-year-old members of 4-H. They now have 3,600 taps on their 280 acres in Acworth and Langdon. Last year they made 1,090 gallons of syrup.

Vacuum pumps carry the sap directly to the sugar house through two miles of plastic tubing. The sap is then boiled down in a stainless steel 5' x 14' wood-fired evaporator. The Clarks

carry on a 105-year family tradition of sugaring, and most of their maple syrup, candy and cream is sold at the sugar house, the farm, or through mail orders.

Awards for outstanding service and dedication to the maple industry were presented to Dave McLure of Littleton, Ed Merrill of Franklin, and outgoing president Lucien Blais of Berlin.

A slide presentation showed some of the ice storm damage to maples in the Berlin area. A show of hands revealed about 95% of the producers in attendance received little or no damage to their trees. The hardest hit areas where moderate to heavy damage occurred is in the norther-most part of the state and at elevations over 1,500 feet. It is estimated that 10-15% of the state's maple crop will be affected.



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MASS MAPLE ASSOCIATION ON THE INTERNET

Just prior to the 1997 maple sugaring season the Massachusetts Maple Producers Association put together an Internet web-site which is primarily just a listing of the sugarhouses in the state that were open to the public. During the summer of 1997, thanks to some grant funding assistance from the Massachusetts Department of Food and Agriculture, the website was greatly expanded, and now includes over 50 pages of information. In addition to a sugarhouse listing with direct links to member sugarhouses, the site now includes the following sections: Make Your Own syrup information, The Four Seasons of Maple, Membership Information, How Maple Syrup is Made, Frequently Asked Questions, Educational Materials, Press Release, Wholesalers List, a guestbook, The Economics of Sugaring in Massachusetts, a Map of Sugarhouse Locations, Recipes, Links, History of Maple Syrup, Equipment Sources, and information on the Maple Syrup Producers Manual.

As a direct result of our web site being available on the Internet, a number of our members have received visitors to their sugarhouses and have increased sales. Many teachers have become aware of, and have requested, our educational materials for teaching about maple sugaring. For the media who contact our association every spring for sugaring story information, this web-site has made their job a lot easier and

faster. We have received e-mail inquiries from all over the world, including people from Australia who want to start their own maple plantations and importers from Mexico, Slovenia, and Japan, who are looking for a syrup source. Many of the e-mails are for basic questions about sugaring, where to locate a nearby sugarhouse, or from school children doing a report or a science project. Some are downright amusing, like the one received on a Saturday in mid-March saying "I am a high school student doing a 15 page paper on maple syrup which is due on Monday. Please send me all the information you have on maple syrup." Other questions were a lot easier to answer, such as inquiries from first time backyard producers who wanted information on filtering or those who wanted to know if they should plug up the holes in the trees when they were done sugaring.

This website has certainly been a benefit to our association and to our members, but there is a downside to it. Keeping it updated and accurate takes a lot of time as well as technical expertise. Additionally someone must be able to answer all the e-mail requests that the site generates.

Our association is seeking feedback on our web-site from other producers and maple association. Please visit our site at: www.massmaple.org and send us your comments and suggestions via e-mail to: info@massmaple.org.

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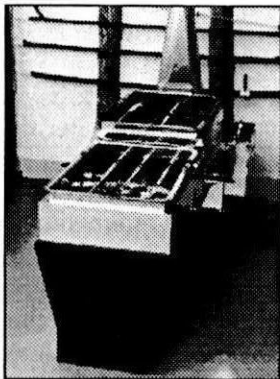
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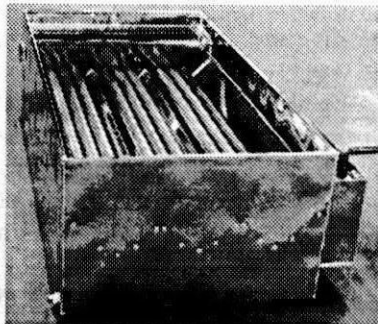
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NEW YORK MAPLE PRODUCTION 1998

*By Lewis Staats
Extension Associate
Cornell University Maple Program*

Most maple seasons are unique and the 1998 season across New York State was certainly no exception. Many producers report this season as one of their best years ever for high quality and high production. Others are reporting much the opposite. The varying results can be attributed to location and time of tapping.

New York's landscape is widely varied with a land area of nearly 50,000 square miles. Because of the geographic variation, maple producers in the warmer, lower elevations of southern and western regions found very favorable sap producing during February through early March. Influenced by mild winter temperatures, many producers followed their intuitions to tap a week or two earlier than usual. Upon tapping, they found themselves in a weather pattern that favored immediate sap flow of good sugar concentration and quality syrup production. Light Amber was the dominant grade of syrup produced by the producers who tapped early in the warmer, lower elevation regions of the state.

In the six county region of northern New York, the impact to sugar maples and sap collection systems resulting from the January 1998 ice storm greatly reduced the number of trees tapped. Of the producers who did tap in the colder, northern part of the state, some tapped earlier than usual but many held to more traditional tap-

ping dates of early March. A twenty inch snowfall occurring during the last week of February across much of northern New York helped to restrict early tapping opportunities also. For those who had tapped and were ready to collect, good sap flows with exceptionally high sap sugar concentration were experienced during the first 10 days of March. Winter returned for much of the month with the potential for very little sap flow during the cold period. The below normal temperature of March followed with a week or more of very warm record-breaking temperatures well into April. It is interesting to note that many producers experienced consistent sap flows during the warm period even though no substantial freeze took place. The prolonged warm period of late March into early April terminated the season for most producers throughout the state. However, at colder and higher elevations, a brief cold snap occurred during the first weekend of April. This enabled production to continue for several more days well into April in the higher elevations. Production of the darker grades of syrup took place during the last days of the season.

In summary, producers in the lower elevations and across southern and western New York report production at average to well above average. Those in the northern regions of the state report mostly fifty percent or less with a few reporting up to eighty percent of a normal crop. Two observations were commonly experienced by maple producers during the season and were found interesting. Many have stated when the next "El Nino" winter occurs, they would most certainly attempt to tap earlier than the

traditional tapping dates for their region. Secondly, several producers with vacuum tubing sap collection installations noted the consistent sap flows during the above normal temperature of late March through early April. Even though no freezes occurred during the period spanning several days, the benefits of vacuum application helped maintain sap flow through the period and increased profitability.

Earlier estimates of ice storm damage to sugar buses in northern New York suggested production for 1998 in the effected counties would be severely impacted. Producer reports at this time indicate the earlier estimates for loss of production were reasonable. I will not provide a statewide estimate of production for 1998 but I am sure it will be substantially lower than previous years. A more accurate estimate of New York's production will soon be acquired through the New York Agricultural Statistics Service. This year's New York Maple Crop Report summary will also address damage to sugar bushes in the northern counties as a result of the 1998 January ice storm.

Interest in maple production from the media has been very high. Initiating with coverage of the January ice storm impact on the maple industry, Peter Smallidge, Extension Forester and I have held numerous interviews prior to the season, throughout the season, and the level of interest continues to remain high in the aftermath of the maple season. Throughout the state maple sales have been reported as very good.

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, 1998 for consideration in 1998. Proposals received after that date will be considered in 1999.

(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.

COMING EVENTS

NEW HAMPSHIRE MAPLE PRODUCERS ASSOCIATION SUMMER MEETING

July 18, 1998 — 10:00 a.m.
Bisson Sugar House
Cates Hill, Berlin, NH

NEW YORK STATE MAPLE TOUR CHENANGO COUNTY

July 23, 24, 25, 1998
Please Note—This is Thurs. evening, Friday and Saturday
To be based at the Eaton Center, Norwich, NY
For more information contact: Lew or Laurie Ward, PO Box 70,
Smithville Flats, NY 13841
(607) 656-8948

MASSACHUSETTS MAPLE ASSOCIATION

Summer Meeting & Picnic
Sunday, July 26, 1998
Ioka Valley Farm, Hancock, MA
For more information contact: 413-628-3912 or E-Mail @ info@massmaple.org

1998 VERMONT MAPLERAMA

July 31 and August 1, 1998
Capital Plaza Hotel in Montpelier
For more information contact: George Cook, UVM Extension, RR 1, Box 2280
Morrisville, VT 05661. EMAIL gcook@sover.net

PENNSYLVANIA STATE MAPLE TOUR

Tioga County, PA — Headquartered in Mansfield
October 2 & 3, 1998
For more information contact: Jim Tice at 717-549-5257

1998 NAMSC and IMSI MEETINGS

October 21-24, 1998—Titusville, Pennsylvania, U.S.A.
For more information contact: Ruby & Burton Kimball 814-739-2720
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IMSI MAPLE SYRUP CONTEST

FOR SALE: Magnets and Key Chains wholesale. Sugarin' Time and other custom souvenirs to send out with your Maple Syrup orders or sell in your shop or restaurant. Details from Stew Ross, RR #2, Box 448, Temple, NH 03084, or e-mail jr@pcsamaritan.mv.com.

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Category 2. Non-National Brands (specialty & gift market trade) at \$300 per entry.

RULES:

1. Must be a member of IMSI to participate.
2. The judging panel will consist of the President of IMSI, two Canadians and two Americans.
3. Product density requirement, the density shall be what is legal in the entries state or province of origin.
4. The product shall be judged based of flavor, clarity, density and packaging.
5. Entries/application shall be submitted to IMSI by August 30, 1998.
6. Samples to be judged will be purchased off the retail shelf by IMSI committee members and sent to the contest headquarters.
7. One International GOLD medal will be awarded for each of the two categories at the IMSI/NAMSC meetings in October, 1998, in Titusville, PA.

For applications for entry write to Lynn Reynolds, W10010 Givens Road, Hortonville, WI 54944-0010. Phone/Fax 920-779-6672. E-mail reynolds@dataex.com.

IN MEMORY OF LINWOOD LESURE

One of the pioneers of the maple syrup industry has passed away. Lin Lesure, 93, of Ashfield, Mass. died March 3rd at the home of his son and daughter-in-law, Robert and Lynn Wheeler-Lesure of Ormond Beach, Fla. where he was spending the winter.

He was born in Ashfield on May 1, 1904, graduated from Sanderson Academy and attended Boston College.

Lin was one of the first to experiment with plastic tubing, trying many innovative ways to make it work. He was a leader in the early formation of the Berkshire Pioneer Maple Producers Association which later became the Massachusetts Maple Producers Association. He was one of the original founders of the National Maple Council which is now the North American Maple Syrup Council. As a leader in maple "Lin" held all leadership positions both in the Massachusetts and the National organizations.

He is a member of the Hall of Fame at the National Maple Museum in Croghan, NY; also a life member of the NAMSC.

His dedication to the maple industry is greatly acknowledged and appreciated. I personally thank "Lin" for leading me down the maple path.

Sincerely,
Russ Davenport

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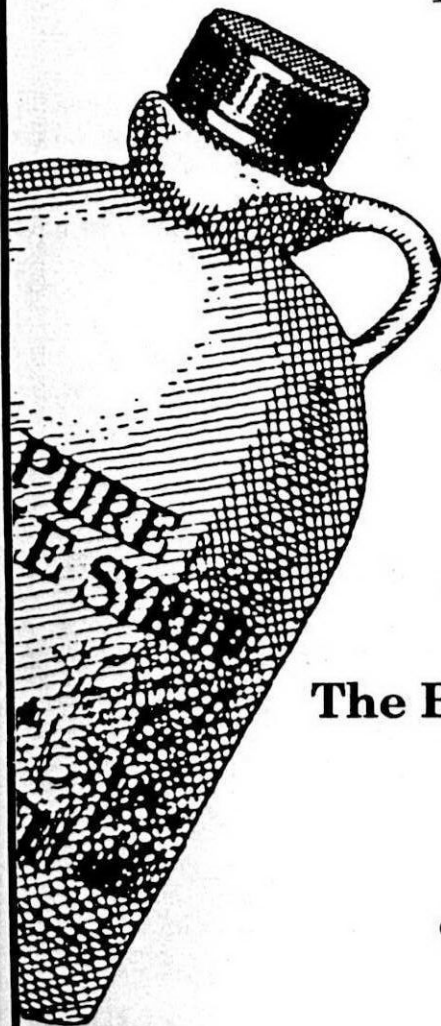
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