# Maple Syrup Digest



VOL. 11A, NO. 2

**MAILED BY 6-1-99** 

**JUNE 1999** 

Maple Syrup Digest PO Box 240 Canterbury, NH 03224

Return Service Requested Maple Syrup Digest

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



## Give Us a Try and Bring Home the Bacon!



The finest quality resin jug, a secure locking cap and a classically simple shape preserve your fine syrup. Our dealers keep a year-round supply of your State jug in 5 sizes. We can also create custom designs for your container. Ask about ordering in classic tan or cream color.

## The Bacon Jug Company A Division of Gamber Container, Inc.

Littleton, NH 03561 ph: (603) 444-1050 fax: (603) 444-6659

fax: (603) 444-6659





## Sugarin' Equipment, Supplies or Syrup, It Pays To Come To Bascoms...

#### We're More Than Just An Equipment Dealer ...

Whether you're looking for ways to make sap collection easier or you want to improve the quality of your boiling process, you're likely to find answers at

Bascoms'. We're not simply an equipment dealer. We're maple syrup producers too. We experience all the challenges you do—first hand. Like you, the sugaring business is our family business.



#### We Offer Established Equipment Lines...

We pride ourselves on offering the best manufactured equipment lines in the business. Leader, Grimm, Waterloo-Small, IPL (including the new IPL Health Spout), U.S. Maple, Lamb, Sugar Hill, New England Container. Whatever your needs, we can help. New or used.

#### Sugaring Supplies Are In-Stock For Your Convenience...

We carry a large inventory of sugaring supplies in stock. So, when you run short on whatever you may need, remember that you're quite likely to find it on our shelves.



Wanted... (and always looking for more!)
Bulk syrup bought and sold. We purchase maple syrup out right or take it in trade toward new and used equipment.

#### JUNE SPECIALS

00:12 0: 20::20	
Two - 2' x 4' Evaporators w/stainless pans	\$1,100 & 1,450
2' x 6' Small Brothers evap. w/stainless pans and new arch	\$1,250.00
2 1/2' x 8' Grimm drop flue evaporator w/tin pans	\$600.00
2 1/2' x 8' Small Brothers evap. w/stainless syrup pan, tin	
flue pan, stainless pre-heater hood and re-tinned arch	\$2,400.00
3' x 10' Teknik evaporator w/stainless pans	\$2,500.00
3' x 10' Grimm evaporator w/welded syrup pan, tin flue pan,	
stainless base stack and blower	\$2,300.00
5' x 16' Grimm evaporator w/stainless pans, blower and	
stainless stack	\$5,500.00
600 Gallon Zero stainless tank (non-vacuum)	\$850.00
Three - Stainless bulk tanks 400, 600-800 gal.	\$400 - \$900
Diaphragm vacuum pump w/electric motor (New \$1,500)	\$850.00

#### **BASCOM MAPLE FARMS**

RR1, Box 137, Alstead, NH 03602 • 603-835-6361 • FAX 603-835-2455 Mon.- Fri. 8:00 AM - 5:00 PM, Sat. 8:00 AM - 12:00 PM

#### 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 Fax: 603-783-9953

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 . . . . Steve Deatline-765-874-2170 7773 S 100 East, Lynn, IN 47355 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. . . . Barbara Lassonde-603-224-2452 79 Fisherville Road, Concord, NH 03303 N.S. . . . . . . Maxwell Spicer—902-392-2823 Spencers Island, NS, Canada B0M 1S0 N.Y. . . . . Mrs. Marion Wells-518-766-2375 550 Hoags Crs. Road, 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

AVARD BENTLEY, President 12 Valley Road, Westchester, NS BOM 2A0 902-548-2973

HANK PETERSON, Vice-President 28 Peabody ROW Londonderry, NH 03053

603-432-8427

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

#### DIRECTORS

Richard Norman......860-974-1235 387 County Road, Woodstock, CT 06281 Mrs. Florence Williams . . . . .765-569-3704 RR #3. Box 263. Rockville, Indiana 47872 Robert S. Smith. . . . . . . . . 207-474-3380 36 Middle Street, Skowhegan, ME 04976 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 Dale Wilson . . . . . . Forest ExtensionServ. PO Box 6000, Fredericton, NB E3B 5H1 Hank Peterson . . . . . . . . 603-432-8427 28 Peabody Row, Londonderry, NH 03053 Roger Sage . . . . . . . . . . . . 716-786-5684 4449 Sage Road, Warsaw, NY 14569 Paul Richards..... 440-286-4160 545 Water Street, Chardon, Ohio 44024 Bill Robinson . . . . . . . . . 519-529-7857 RR2, South St., Auburn, Ont. NOM 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

#### W 1450 Highway C, Merrill, WI 54856 DIGEST ADVERTISING RATES

Joe Polak...... 715-536-4032

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: Dr. Melvin R. Koelling and Florence Lamb on their induction into the Maple Museum Hall of Fame.

#### GREETINGS FROM YOUR PRESIDENT



Another maple season has come and gone. In this neck of the woods, most producers had a good year for a change. A year with no snow, which made for easy getting around.

Don't forget the meetings this fall in Portland, Maine on October 20th to 23rd. Come and participate, enjoy yourself, learn about the new technology being made available to help us producers to make better product and make more money. (Hard to believe).

Sincerely,

Avard Bentley President, NAMSC

#### AT LAST!

After holding out as long as I could I finally bit the bullet and bought a fax machine. They said it was easy. . . just take it home and plug it in. HA! That was six weeks ago and we have been all that time trying to get it to work right. We made several phone calls to the manufacturer and the phone company. The phone company said we need a a gizzmo - we got it - still didn't work. Another call, different person, different theory, said we needed a different gizzmo - got the new one - still didn't work. Finally after many phone calls it works . . . sometimes. . . .

The problem was to get the fax and the voice mail to both work. We could get one or the other to work but not both together. If you called and could not leave a message or I didn't get back to you please try again. If you tried to fax something and it didn't go thru, try again or call first and we might be able to help.

Anyway We have a fax. The number if 603-783-9953.

Roy

#### MAPLE PRODUCERS Let Us Sell Your Syrup, Cream & Sugar

CALL, WRITE OR FAX FOR COLOR SAMPLES AND PRICES ON CUSTOMIZED MAPLE LABELS AND TIE ON TAGS FOR GLASS

NEW FOLDOVER LABELS FOR CANDY — ELIMINATE STAPLES OVER 50 NEW DIE CUT RECTANGLES, CIRCLES & OVALS NO COST FOR LOGOS

CHOICE OF 7 STOCK COLORS • 6 INK COLORS

Wm. L. Chalmer P.O. Box 21545 Cleveland, OH 44121

Our 38th year furnishing labels for maple producers FAX 216/291-4897 800/847-6016

#### IMSI MOVES TO ASSURE "PURE" MAPLE SYRUP AND PRODUCTS

The International Maple Syrup Institute has taken steps to assure quality and purity in maple products in the world. The international organization of producers, manufacturers and packers has allocated \$20,000 for testing samples obtained on a random basis from around the world. The first set of samples was recently sent in for analysis, at a cost of \$1,500, cooperating with the Vermont Department of Agriculture.

Additional samples have been gathered from Europe and are being analyzed. The IMSI is working with state and provincial governments to ensure enforcement of regulations of product integrity.

The Vermont Department of Agriculture has been active for a long time in enforcing purity laws and recently announced some enforcement actions.

In a document, obtained under the Vermont Right to Know Law, Bascom Farms of Alstead, NH signed an Assurance of Discontinuance with Vermont Department the Agriculture. This was an enforcement action of Chapter 32 of Title 6 of Vermont statutes Annotated on the manufacturing, packaging, sale and delivery of maple products in Vermont. Bascom Farms agreed to pay the Department \$10,000 as an administrative penalty to resolve the alleged violations set forth in the Notice of Violation. They paid \$7,500, with the remaining \$2,500 being suspended and then discharged at the end of two years from the date of the signing in January, 1999.

In another action, that resulted from the Vermont Department of Agriculture investigation, the office of the U.S. Attorney in Vermont brought a 21 count indictment against W. Lyman Jenkins of Jericho Center, VT on April 15. He is charged not only with adulteration of maple products, but mail fraud, bank fraud and and tax fraud.

According to the indictment, Jenkins devised a scheme that spanned from at least 1993 to 1997 to sell what he labeled as pure maple sugar, which in fact contained significant amounts of cane or beet sugar. The mail and wire fraud charges allege that Jenkins adulterated huge quantities of product he represented to customers as pure maple sugar. Customers mentioned in the indictment represent both the wholesale and retail sides of Jenkins business, Vermont Country Maple.

If he is convicted, Jenkins faces a maximum possible term of 5 years in prison of each count of mail and wire fraud, 30 years on each count of bank fraud, and three years on each count of tax charges. The case was investigated by the U.S. Postal Inspectors, the IRS, the FBI, the FDA and the Vermont Department of Agriculture that is credited with substantial assistance by those agencies.

The IMSI has sent a release to packers and producers in Europe, the U.S. and Canada of their intentions to seek enforcement of purity laws on every front.

Larry Myott Interim Executive of the IMSI

### WATERLOO/SMALL A LONG STANDING

WATERLOO USA INC.

TRADITION IN **MAPLE SUGARING** 

Call to ask about our new selection of glass to help you proudly present your hard-earned syrup!

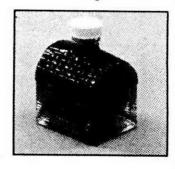
Multi-colored sugaring scene directly on glass!



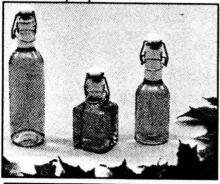
Metro, Cubica and Desert Bottles with attractive Flip Cap

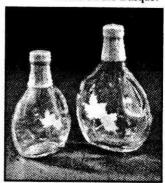


Stunning little sugar cabin!



Sandblasted Maple Leafs on the Basque!





ASK ABOUT OUR NEW TRILOGY BOTTLES ALLOWING YOU TO SHOW-OFF THREE DIFFERENT GRADES IN ONE GIFT PACKAGING! 3 200 ml bottles combine to make one original kit!

250 ml and 500 ml bottles are also available in NEW SOLITUDE STYLE! Tall, slim triangular design with quick-screw cap.

1 (800) 762-5587

(802) 933-8222

R.F.D. 4 Perley rd Enosburg Falls, Vt. 05450

## THE AMERICAN MAPLE MUSEUM

By Eleanor Allen

The reopening festivities on May 15 celebrate twenty two years of operation for the American Maple Museum. Not everyone is aware, perhaps, that the Museum has not always been located in its present building, the former Father Leo Memorial Roman Catholic School, in Croghan, New York. It moved there from quarters in Beaver Falls during the winter of 1980-1981. Funds to purchase its new home were donated by Florence and Robert Lamb. Robert Lamb, who developed and manufactured Lamb tubing, was inducted into the Maple Hall of Fame in 1978. This year Florence Lamb takes her place in the Maple Hall of Fame because of her own long term contributions to the maple syrup industry and support for the American Maple Museum. In addition to donating the funds to purchase the building which now houses the Museum, the Lambs also contributed antique syrup-making equipment and a large collection of logging tools to the Museum. Mrs. Lamb continues to be a Director of the Museum and takes an interest in its activities, although she is no longer able to travel to evening meetings in Croghan from her home in Bernhard's Bay.

Over the years, the Directors have completely renovated the Museum building to make it a more suitable home for an international collection of maple syrup equipment and history. Renovations have included enlarging the dining area to accommodate more people at pancake breakfasts, changing the flat roof into a gable roof, and

installing a new heating system. The upstairs classrooms have been completely renovated to create display areas, storage for artifacts not currently on display, and a pleasant meeting room. Renovations to the building and the exhibits continue to this day.

Along with Mrs. Lamb, the ceremonies honor Dr. Melvin Koelling who was actually inducted into the Maple Hall of Fame in 1997, but was unable to attend the ceremonies at that time. Dr. Koelling, a Professor of Forestry at Michigan State University, is one of two editors and a contributor, along with Randall Heiligmann, to the North American Maple Syrup Producers Manual. Before becoming a member of the faculty at Michigan State, he was employed by the U.S. Forest Service, where he worked at the Northeastern Experiment Station Forest Burlington, Vermont. Over the years, he has been involved in research related to sap flow and collection, and has coordinated educational programs for Michigan maple syrup producers. He and his wife own and operate a Christmas Tree farm and sugarbush near Mason, Michigan,

This summer the Museum has several programs planned, including a concert by The Atkinson Family, on the lawn of the evening of June 16th, and an ice cream social in early July. For information about these, and other programs, please contact the Museum at (315) 346-1107, or write to PO Box 81, Croghan, NY 13327. During the summer the Museum will be open daily except Sunday, from 11 a.m. to 4 p.m. Until June 30th and in early September it will be open three days each week, on Friday, Saturday and Monday, from 11 a.m. until 4 p.m.

## SUMMER MARKE TOUR

AT THE CORNWALL CIVIC COMPLEX

#### THEME: ICE STORM RECOVERY

#### **ACTIVIES INCLUDE:**

- \* VISIT AREA MAPLE OPERATIONS
  - -Pruning Ice-Damaged Trees
  - -Maple Tree Damage Assessment
  - -Ice Storm Recovery
  - -Air/Water Tubing Washer Demonstration
- \* VISIT PLASTIC CONTAINER FACILITY
- \* BOAT TOUR ON THE ST. LAWRENCE RIVER
- \* NETWORKING WITH MAPLE PRODUCERS,
  MAPLE RESEARCHERS AND MAPLE EXTENSION SPECIALISTS.
- \* ANNUAL MEETING ONTARIO MAPLE SYRUP PRODUCERS ASSOCIATION (OMSPA)
- \* ICE STORM VIDEO

For further information contact:

Gary Ivens Tel: (613) 527-5234

Fax: (613) 527-1263

George Fowler Tel: (613) 652-2228

Fax: (613) 258-8392



Ontario Maple Syrup Producers Association

#### MARK YOUR CALENDAR TODAY!

See Page 10 for Registration Information

#### **Ontario Summer Maple Tour**

Ontario Maple Syrup Producer's Association
Eastern Ontario (Cornwall)
July 22, 23, 24 1999

Registration: \$35.00 (\$40.00 after June 15th.)

Boat Tour & Dinner: \$30.00 Friday Lunch: \$7.00 Saturday Bar-b-que: \$12.00 Banquet: \$20.00

All registration forms must be returned by June 15, 1999. Payment options are cheque or money order in Canadian funds.

Friday — School Buses; Saturday — Coaches with A/C.

There are 60 rooms available at the Holiday Inn Express in Cornwall. Prices are \$64.00 for rooms (1 or 2 beds). Call (613) 937-0111 for reservations. Since it is a busy time in this area, reservations are on a first-come first-serve basis. When calling, mention the Maple Syrup tour.

Hotels, motels, and bed & breakfasts are listed in the visitor guide you will receive. There are also campsites available in the area.

Free continental breakfast both days at the Cornwall Civic Complex.

For more information, please contact Maple Ridge Farm (care of Gary Ivens) via telephone at (613) 527-5234 or fax at (613) 527-1263.

Return this form with a cheque or money order.

Please check the event(s) you will be attending.

 Registration:
 \$ 35.00\*

 Boat Tour & Dinner:
 \$ 30.00

 Friday Lunch:
 \$ 7.00

 Saturday Bar-b-que:
 \$ 12.00

 Banquet:
 \$ 20.00

Total: \$104.00

\*Registration fee is \$40.00 if this registration form is received after June 15, 1999.

Cheque or money order should be made out to:

Eastern Ontario Maple Tour

c/o Gary Ivens

R.R. #2, Apple Hill

Ontario, Canada

K0C 1B0

#### NEW YORK TOUR PLANNED

By Warren Allen

Local maple syrup producers have been working to create a Maple Tour to be centered in Lowville, July 29, 30, and 31. This meeting is expected to draw 300 or more people, mostly from this area but also from elsewhere in New York State, and other states and provinces. Participants in the tour will be traveling around Lewis County by bus to visit local sugaring operations and also seeing what is new in maple syrup producing equipment. This conference will be based at the Fairgrounds, where the displays and demonstrations will be seen. Also, six busloads will travel around this County. This is an annual event held in different parts of New York State, but this is the first time in over 20 years that this event is being hosted in Lewis County. As you probably know, this County is the largest producer of pure maple syrup in New York State, and is the second largest producer in the whole USA.

Planned festivities include wandering musicians on Thursday afternoon and evening, and free admission to displays Thursday through Saturday. In addition, paid registrants will ride busses to visit sugarhouses. To register for the bus tour, if you haven't already received the packet, call or write Lewis County Co-op Extension, 315-376-5270 or PO Box 72, Lowville, NY 13367.

Any businesses which would like to hand our samples, will please speak with Arthenia Moser (346-1280 evenings). Any businesses, including high-quality crafts people, who might like to have a commercial display at this three day trade show can contact Jason C. Zehr (346-1034) or e-mail <eallen@northnet.org>.

#### DON'T FORGET TO REGISTER FOR NAMSC ANNUAL MEETING IN MAINE

#### **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 \$5.35 plus \$3.75 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.

## NEW MAPLE VIDEO IN MASSACHUSETTS

The Massachusetts Maple Producers Association announces their new video "A Sweet Tradition — The Love and Labor of Maple Sugaring". The 20-minute video is targeted to educators and anyone interested in learning about how maple syrup is made. Filmed in 1998 with Massachusetts children who are involved with the annual maple syrup harvest, the video covers all aspects of maple sugaring; from tapping, gathering, and boiling, to the finished product.

The video can be purchased from the MMPA for \$25; Massachusetts schools and libraries can buy the video at a discounted rate of \$20. To purchase the video or other MMPA educational materials, send a request and appropriate funds to: MMPA Maple Producers Association, Watson-Spruce Corner Road., Ashfield, Massachusetts 01330. For more info, call (413) 628-3912, email: info@massmaple.org or visit their web site at www.massmaple.org.

The video is available as part of the MA association's Comprehensive Teacher's Package, which also includes All About Maple Sugaring, a highly acclaimed classroom guide and curriculum for teachers and home schoolers, a poster, coloring book, and "Make Your Own Maple Syrup" brochure. For Massachusetts school teachers (with a request on school letterhead) the cost for the package is \$25 postpaid. For home schoolers and out-of-state teachers, the cost is \$30 postpaid. The materials in the package are also sold separately.

The association also offers two free brochures: Make Your Own Maple

Syrup brochure and the Massachusetts Maple Producers Directory, a listing of over 100 sugarhouses that are open to the public, as well as information on the sugaring process. Contact MMPA for a copy. The sugarhouse directory is also available on their website at www.massmaple.org.

"Studying maple sugar production provides students with a unique opportunity to explore food production while incorporating a wide variety of learning experiences. The educator packet covers a variety of subjects including math, spelling, reading, writing, units of measure, art, critical thinking, and social studies. Students learn these skills while learning the science and history behind this important Massachusetts agricultural industry." explained MMPA Coordinator Tom McCrumm.

Massachusetts maple producers produced some 44,000 gallons of syrup in 1997 at a value of \$1.6 million. Massachusetts ranks ninth nationally in maple production.

## NEW

INDUSTRIAL SERIES DRAW-OFF VALVES

FULL PORT STAINLESS MOTORIZED BALL VALVES

SIZE 1" 1 1/2"

2"

FLOW FACTOR 64 GPM

> 143 GPM 360 GPM

#### **♥**MARCLAND

RR 1, Box 222
Schroon Lake, NY 12870
Tel: (518) 532-7922 • Fax (518) 532-7368
AUTOMATIC DRAW-OFF SYSTEMS

#### VERMONT MAPLERAMA '99 ADDISON COUNTY

Larry Myott, University of Vermont Maple Specialist, has announced the 1999 Vermont Maplerama. It will be hosted by Addison County sugarmakers on July 15 thru 17 in the heart of the Champlain Valley, headquartered at Middlebury.

Maplerama '99 will begin on Thursday evening, July 15, with a trade show and social time. Tours will take place on Friday, July 16 and Saturday, July 17. Tours will include very large producers and smaller home scale production units. Scenery is top notch in Addison County as you go from the flat valley floor near Lake Champlain to the mountainous terrain in the northern part.

For the very serious sugarmaker who wants a very intense experience, you'll want to sign up early for a special extended half day tour at one of Vermont's best maple businesses. This special tour, at Don Dolliver's woods in Starksboro, will be limited to the first 100 registrants that sign up to participate. This mountain adventure tour will be available to those hardy sugar makers who can climb steep slopes and trek through the woods. Educational presentations at this special half day session include sugarbush management, syrup making, packing for the market and tubing installation for maximum production.

There will also be tours of lower valley areas that really try the patience of tubing installers. Also expected to be part of the annual event will be a brewery tour, with samples, and a special tour of Maple Landmark, a

specialty woodworking shop. Special events on Saturday include lumberjack activities, portable sawmill demonstrations and how to operate a successful sugarhouse at a fair.

Complete details are available in publication, Vermont Maple Mainline, available from the UVM Extension maple specialists. Call 802-656-5433 for a copy if you are not on the mailing list, it is expected that they will be mailed to the 2,700 on the list by June 1. Details are also available by email from Larry Myott at Larry.Myott@uvm.edu or Sheila Masterson, Chair: smasterson@anressex.anr.state.vt.us. Since housing is in short supply in Addison County, call now for hotel and camping information, Addison County Chamber of Commerce, 802-388-7951.



#### **Maple Products & Supplies**

Full Line of New & Used Equipment

Distributors for:

- · Waterloo/Small · Marcland
  - Sugarhill Containers
- 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!

President of

Rodney Hall

the Maine

Rt. 2 Box 72

Maple Association E. Dixfield, ME 04227

Toll Free 1-888-645-4367

Fax 207-645-4498 • Phone 207-645-2862 www.megalink.net/halmaple

#### ONTARIO SEAL OF QUALITY

The Ontario Maple Syrup Producers Association (OMSPA) is forging ahead with the Seal of Quality Program.

The Ontario Maple Seal of Quality is a producer-led quality assurance program that allows Ontario maple producers to rate their maple operation from the woodlot to the packaged maple syrup.

Producers examine their production methods and identify areas for improvement to "best" practices. A "commitment to action" plan is developed by the producer. Industry monitors ensure compliance with the criteria established by the Ontario Maple Producers Association for the use of the Seal of Quality on their maple syrup.

Producers were actively involved in the development of this voluntary program. Their desire to produce a quality maple product on a consistent basis is a win-win situation for both producers and consumers. The Federal and Provincial governments have encouraged and promoted the Ontario Maple Seal of Quality Program. Phase II has received \$209,000 from the Agricultural Adaptation Council Can-Adapt program for a producer/consumer awareness campaign. OMSPA is busy raising their share for the campaign.

The 1999 Seal of Quality membership doubled the number of pilot project participants. OMSPA looks forward to continued growth. They are offering leadership for their members to seize the opportunities that change creates.





HARDWARE

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

U.P.S. Daily

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

- ★ 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

## LAST 'FIRST TAPPING' HOSTED BY LONGTIME SYRUP PRODUCERS

By Scott Schultz — The Country Today

TILLEDA, WISCONSIN — Voelz family members have been cooking maple syrup in their Shawano County, WI woods for most of this century, making Eugene and Marion Voelz believe that it was perfectly appropriate for them to host Wisconsin's last "first tapping" ceremony of the 1900s."

The maple syrup season was kicked off March 15 at Voelz Sugar Bush northeast of Tilleda. Jennifer Hasler, Wisconsin's Alice in Diaryland, used a hand drill to tap the ceremonial first tree and Wisconsin Maple Princess Leslie Roth drove a spile into the tree to officially kick off the season. A proclamation from Governor Tommy Thompson was read, declaring March 15 to April 15 as Maple Syrup Month in Wisconsin.

A maple leaf-shaped sign was also unveiled along the road going past the Voelz family's sugar shack, declaring Voelz Sugar Bush the "home of the last first tapping of the 1900s."

"My family was cooking syrup the year I was born in 1933 and was cooking here in 1934, so it's something the family was doing since before I could roll around on the floor," Mr. Voelz said.

It's also a tradition that's being passed down through more generations of the family. Eugene and Marion's children and their spouses, along with the Voelz grandchildren, all participate in the spring rite.

The hours can get long during the collection and cooking process, but Mr. Voelz said it's something the family looks forward to every year.

"It's like deer hunting season for some people," Mr. Voelz said, "You can't wait for it to start every year."

About 3,000 trees are tapped on the Voelz farm's 160 acres.

Sap is collected in plastic bags and hauled by tractor and trailer to the shanty, which was built in 1961.

The sap is cooked in a wood-fueled evaporator, then finished in pans heated by gas flames.

"We can get more control using gas burners to finish the cooking," Mr. Voelz said.

Before the sugar shanty was built, the family cooked sap in open pans. The evaporator was added in 1988, the same year the family started collecting sap in plastic bags and finishing the syrup over gas flames.

In a good year, the family produces 1,000 gallons of syrup. The 1998 production was about half of the normal year's production.

"Las year, it was short and sweet," Mr. Voelz said.

Voelz Sugar Bush syrup is marketed by the family, and is available in some Shawano-area stores.

"We market by work of mouth — by how good the syrup tastes when it's in their mouth," Mr. Voelz said.

Mrs. Voelz entered the operation when she married Mr. Voelz in 1955. She said she's been happy to be part of the annual rite.

"A lot of family and friends get together every year for this," Mrs. Voelz said.

The couple farmed near the sugarbush until 3 years ago, when they retired. The Voelz family's 55-cow dairy operation is continued by their son and daughter-in-law, Dale and Becky Voelz. Another son, David Voelz, raises beef at the farm.

The Voelzes' daughters and sons-in-law, Miriam and Allen Durkey of Clintonville and Rosanne and John Marquardt of Tigerton, also help with the

annual cooking.

The sugarbush is more than collection and cooking. Management of the woodlots has been a priority for Mr. Voelz for many years, and he has had a management plan for his woods since 1972. The plans, developed with state Department of Natural Resources foresters, manage the woodlots to sustain a mixture of species.

Canopies are opened in some areas to promote new growth, with select cutting — some by logging companies and some by Dale and David Voelz — used

in attempts to assure overall woodlot health.

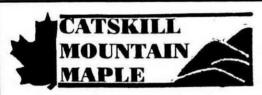
"If some select cutting isn't done, it get too thick, and that means less sap in the long run," said Tom Albrecht, the Shawano County state DNR forester who has worked with the voelzes for the last 20 years.

Mr. Voelz said the plan doesn't promote only maple tree growth, since disease

could wipe out a single-species woodlot.

"There's a lot of attention given to other trees," Mr. Albrecht said. "This is excellent deer country and excellent turkey country.

"Eugene has a really good management plan."



RD# 1 Box 51 Delancey, N.Y. 13752 607 746 6215

Complete line of maple syrup equipment from WATERLOO SMALL. In stock tubing, jugs, cans, filters, buckets, canning units, evaporators, and much much more. We are your full service maple equipment dealer.

**USED EQUIPMENT ON HAND** 

1-Osmotics R.O. machine tested at 250 gal/hour \$ 3400.00

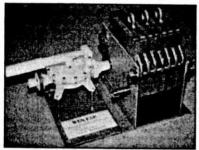
1-Small Bros.CROSSFIRE oil evaporator with PIGGYBACK cross flow syrup pans with extra pan ,801 Carlin burner, ceramic insulation,front hood, boils at 250 gals/ hour mint condition \$ 14900.00

New York State Licenced syrup buyer barrells available

#### PRESSURE FILTER

#### New From "Wes Fab"

For the Hobby to Commercial Producer - Small to Large Capacity.

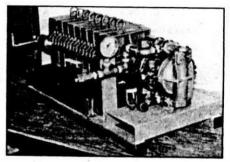


Larger capacity than other "Hand Pump" Filter Presses Uses standard 7" Filter Papers Food Grade pump Stainless steel fittings

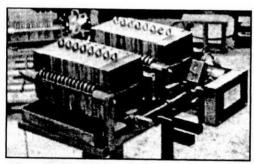
New 7" Short Stack Filter Press

Hand Pump Model

Reliable Electric Motor Driven pumps 7 and 10 inch plate sizes Highest capacity filter of this type Fast Heating, Easy Cleaning Compact, Lightweight



Optional Diaphram Pump Shown



Electric Gear Pump Model

New Double Bank Filter Press For Continuous Production without shut-down Same materials as our reliable filters above Available with Optional Long Life Diaphram Pump

Contact Us for your Special Filtering Requirements or for the name of your local dealer WES FAB

Wayne "Wes" E. Schoepke, Jr. P.O. Box 95, Wausau, Wisconsin 54402-0095

Note New Phone Number — (715) 241-0045

## NORTH AMERICAN MAPLE PRODUCERS' ASSOCIATION ANNUAL MEETING UPDATE

October 20th - 23rd are the dates for the 1999 Annual Meeting to be held in Portland, Maine. Work is continuing and details will be forthcoming in August. Plans are in the works for a lobster bake, tours, seminars and other events, including a tour of the producers on the Canadian border (who are responsible for 80% of Maine's syrup).

For more information, call or write Earle Mitchell, 485 West Burrough Road, Bowdoin, Maine 04287. Or e-mail Penny Savage at savagp@mail.mmc.org.



#### **WISCONSIN MAPLE FESTIVAL**

September 18, 1999 9 a.m. — 4 p.m.

Merrill Area Recreation Complex Smith Multi-Purpose Center Highway 107 - Merrill, WI

MANY EXHIBITS: WANTED: Crafters, Food Vendors, Syrup Producers

HORSE DRAWN
WAGON RIDES: thru
Council Grounds State
Park - Peak Color
Season

MAPLE RECIPE CONTEST: Category — Breads & Muffins

KIDS KORNER:
Great Activities • Face
Painting • Coloring •
Crafts • Games •
Storytelling • and
much, more FUN

GREAT MAPLE
TASTES:
Maple Syrup, Butters,
Rootbeer, Maple
Popcorn, Maple
Cotton Candy,
Sauces, Ice Cream
Sundaes, Meats,
Sausages, Syrups,
Fritters, Beers
and lots more

PANCAKE BREAKFAST Buttermilk & Potato Pancakes w/real maple syrup

ENTERTAINMENT:
Special Stage Area
featuring:
World Record Stilt
Walkers • Cloggers •
Face Painting •
Musicians • Vocalist •
Dance Review • More

MAPLE QUEEN CONTEST: Contestant Rules Available

MAPLE RAFFLE AND DOOR PRIZES

SPONSORS Wisconsin Maple Syrup Producers & Merrill Area Chamber of Commerce

c/o 720 East Second Street, Merrill WI 54452

Phone: 715/536-9474

#### LEAD IN SUGAR MAPLE SAP FROM ONE NORTHERN PENNSYLVANIA SITE

By M.C. Demchik, W.E. Sharpe and W. Kogelmann

#### INTRODUCTION

Lead levels in sugar maple sap have been a concern since the use of lead soldered sap buckets in the early 1900's. More recently, fears have developed about uptake of lead accumulated in the soil from car exhaust (leaded gasoline), industrial activity and lead arsenate pesticides. These concerns increased with the recall of Vermont maple syrup made by three producers in 1994. Because purity of maple syrup is a prime concern of the producer, anxiety about lead in maple sap must be addressed.

Lead in maple syrup may come from several sources including sap. handling and processing equipment and contamination by soil and dust. Previous results have shown sap to be variable but overall reasonably low in lead concentration (Robinson et al. 1989: Stilwell and Musante 1996). even though Smith and Siccama (1981) found twig and leaf levels to be 26 ug/g and 7 ug/g, respectively, at Hubbard Brook, New Hampshire. This indicated that uptake of lead may have occurred. However, contamination of sap and syrup from other sources is more likely. These sources can include dust and bits of bark and wood or lead solder in sap handling and processing equipment. Stilwell and Musante (1996) found bronze

pumps and lead soldered evaporator pans to be potential sources of lead in sap. Tiell et al. (1979) found dust on blades of grass a source of lead present in grass. Sugar bushes in the vicinity of well traveled roads may be more likely to be susceptible to be contaminated by lead in soil and dust. Because so much variability exists in collection and processing. Instead, in order to assess the purity of maple sap, the objective of this study was to determine if lead concentrations in maple sap from one sugar maple site in northern Pennsylvania relatively remote from a highway were high enough to be of any concern.

#### **METHODS**

A single good quality sugar maple site. Dodge Hollow, Potter County, Pennsylvania was selected for this study. During spring of 1997, sap samples were taken from 12 mature sugar maple trees on March 19, 28, April 6 and 14. Concentrations of dissolved lead were measured during all four sampling periods and total lead concentrations were determined for split samples for the last two periods. To prepare samples for analysis of dissolved lead samples (Eaton et al. 1995), sap samples were filtered through a 0.45 um membrane filter under vacuum. After filtration, samples were acidified with 1 drop of nitric acid per 25 ml of solution. Dissolved lead was determined using a Perkin Elmer 5100ZL Atomic Absorption Spectrophotometer. In order to determine whether or not particulate lead was present in the sap, total lead concentrations were also determined for each sample. To prepare samples for analysis of total digested lead (Eaton et al. 1995), 5 ml of nitric acid were added to 50 ml of sample. The sample was slowly boiled to a 10 ml volume then 5 ml of nitric acid was added. A watch glass was used to cover the sample and boiled until reflux (white smoke appeared). After reflux, the watch glass was removed and the remaining nitric acid was evaporated. The final volume of the solution was corrected to 50 ml with distilled water. Total lead was determined using a Perkin Elmer 5100 ZL Atomic Absorption Spectrophotometer.

#### **RESULTS AND DISCUSSION**

Lead concentrations were below the detection limit (0.001 milligrams per liter) for all but two of the 48 samples. These two samples were taken on March 28 and had 0.001 and 0.002 milligrams per liter and may have been contaminated during handling and analysis. These results suggested that sap from this site was lead free. Expansion of this study to include more Pennsylvania sites would be necessary to determine if lead concentrations in sap are a concern to Pennsylvania maple syrup producers.

#### **ACKNOWLEDGEMENTS**

Funding for this research was provided in part by a grant from the North American Maple Syrup Council and by the School of Forest Resources and the Environmental Resources Research Institute at the Pennsylvania State University. We would also like to thank Jeff Kochel, formerly of International Paper Corporation for arranging use of the Dodge Hollow site.

#### LITERATURE CITED

Eaton, A.D., L.S. Clesceri, A.E. Greensburg and M.A.H. Franson. 1995. Standard Methods for the Examination of Water and Wastewater. American Public Health Association: Washington, DC.

Robinson, R.A., K.S. MacLean and H.M. MacConnell. 1989. Heavy metal, pH and total solid content of maple sap and syrup produced in eastern Canada. J. Assoc. Off. Anal. Chem. 72:674-676.

Stilwell, D.E. and C.L. Musante. 1996. Lead in maple syrup produced in Connecticut. J. Agri. and Food Chem. 44(10): 3153-3158.

Smith, W.H. and T.G. Siccama. 1981. The Hubbard Brook ecosystem study: Biogeochemistry of lead in the northern hardwood forest. J. Environ. Qual. 10(3): 323-333.

Tjell, J.C., M.F. Hovmand and H. Mosbaek. 1979. Atmospheric lead pollution of grass grown in a background area in Denmark. Nature. 280: 425-426.

## THE MAPLE SUGARING STORY

About a Proud Tradition of Northeastern North America

Video 30 minutes \$29.95 Ppd.



Illus.Guide 90 pages \$4.50 Ppd.

#### INTERNATIONAL AWARD-WINNING VIDEO TAPE

Please add 5% Sales Tax for Vermont addresses Checks, in U.S. funds to:

> PERCEPTIONS, INC. 1030D Hinesburg Road, Charlotte, Vermont 05445

Visa/Mastercard: 802-425-2783
Fax 802-425-3628 • email PerceptiVT@aol.com

#### TAPPING IN WISCONSIN

By Ray Melander

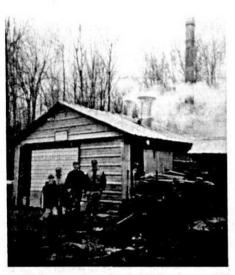
The last syrup season of this century is now behind us. It was a less than average year. Speaking to a number of area producers, it was 2/3 to 3/4 of a crop. We tapped 375 trees this year of which 21 were on tubing and the rest were on pails. From what we experienced with tubing, next year, most of our trees will be on tubing. We tapped our trees on March 6 and collected for the first time on March 13. The following week, we had to collect everyday. We thought the season was going to be great the way the trees leaked that first week. The weather got too warm and windy and by the week of March 21. we lost what snow was left and only picked up sap a few more times that week. The last pick-up of sap was on

Good Friday. Our sap's sugar content ranged from a high of 3.2 to a low of 2.5 at the end.

Our maple operation includes my wife, Pam and my daughters Sarah and Holly. My brother Mitch likes to help with drilling the holes and my nephew Ryan also helped us this year.

Aside from our own maple operation, I am the Executive Director of the Wisconsin Maple Syrup Producers Association. I am finishing my first year with this responsibility with the help of my wife Pam who does all of the computer work.

Like many people, we do keep ourselves busy. I work full-time at the Customer One Cooperative as a Petroleum Specialist and Pam works at Church Mutual Insurance Company. On top of all of this, we are developing a professional speaking business known as "Planting for Prosperity Presentations."



Klekenows Sugarbush, L-R back row: Bill Loedtke, owner, Brian Klebenow, Todd Luedtke. L-R front row: Ryan Wachholz and Holly Melander.



Holly Melander and Ryan Wachholz by our dumping station.



Mitch tapping trees and Holly watching.

DEADLINE
FOR NEXT
ISSUE IS
SEPTEMBER 1, 1999

#### FOR SALE

Glass-lined vacuum and non-vacuum s.s. tanks BUYING DARK AMBER AND COMMERCIAL GRADES ANY QUANTITY AND ANY QUALITY

New 40 gallon S.S. drums 10 or more \$170 each

USED TUBING IN PLACE FOR SALE

Refrigerated Bulk
Maple Syrup
FOR SALE - All Grades

ADIRONDACK MAPLE FARMS

FONDA, NY 12068 518-853-4022 • FAX: 518-853-3791

#### 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, 1999 for consideration in 1999. Proposals received after that date will be considered in 2000.

(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: Richard Norman, Research Committee, North American Maple Syrup Council, 387 County Road, Woodstock, CT 06281.

Remember: July 1 Deadline.

#### Attention — Maple Producers

Now that you've made your High Quality Syrup, It's Time to Package it in High Quality Containers



Coming Soon-Direct from Italy-This beautifully shaped maple leaf bottle appeals to all Maple Syrup lovers. Great for Gifts and "Leaf Peepers"

#### Many Other Containers Available For Your Packaging Needs













#### LEADER EVAPORATOR

25 Stowell St. St. Albans, VT 05478

802/524-3931 802/524-4966

Fax: 802/527-014

G.H. GRIMM CO.
LAMB NATURAL FLOW GRIMM COMPA

Rutland, VT 05702 802/775-5411

ax: 802/775-6402

LAMB NATURALFLOW

## Maple Grove Farms of Vermont inc.

We Buy Bulk Maple Syrup in All Grades from All Producers
Drums Are Available...Call Haven King

1052 Portland Street, St. Johnsbury, Vt. 05819 802-748-5141 Ext. 557 800-525-2540





#### Sugar Bush Supplies Co.

2611 Okemos Road Mason, MI 48854 (517) 349-5185 • fax 349-3088 SBFarms a concentric net

#### \*\* NEW \*\*

Here's a classy tie-on tag for specialty glass containers. Folded tie-on card with die-cut maple leaf design.



#### Year-Round Stock for All Your Sugaring Needs!

Leader • King • Grimm • Vermont Equipment
Lamb Tubing • Marcland • Tanaka • SBS Pumps
Bacon Jugs • Davies Cans • Specialty Glass Containers

## CONNECTICUT HAS BUSY YEAR

By Jerry Milne

The Maple Syrup **Producers** Association of Connecticut held their fall 1998 meeting at Nonnewaug High School in Woodbury, hosted by the Vocational-Agriculture Department. The meeting included a visit to McLaughlin Vineyards, a winery that also produces maple syrup to attract more visitors to the farm. Morgan McLaughlin gave an interesting presentation on selling the whole "farm experience," and not just maple syrup. Afterwards, the group toured the demonstration sugarbush at Paugusset State Forest. The afternoon included a talk by David Stilwell from the Connecticut Agricultural Experiment Station on the sources of lead in maple

syrup, a visit to the school sugaring operation, and a tour of the Kress Creations jug manufacturing facility.

The speakers at the January 1999 meeting included Steve Broderick, Extension Forester at the University of Connecticut, who spoke of how to get started in sugaring on a small scale and Sumner Williams of the University of Vermont Proctor Maple Research Center, who cleared up the subject of filtering.

In March, the Association participated in the Annual Agriculture Day at the State Capitol in Hartford, and each legislator received a sample of maple syrup.

The 1999 sugaring season in Connecticut was early, but a good one, the weather was perfect. No prolonged hot spells, cold snaps, or nasty storms, much excellent syrup was produced.

## A SWEET TRADITION

The Massachusetts Maple Producers Association presents a new 20 minute video and highly acclaimed classroom guide and curriculum for teachers and home schoolers.



- All About Maple Sugaring: classroom guide and curriculum (\$15 postpaid)
- · A Sweet Tradition: 20 min. video (\$25 postpaid)

Get both items in a Comprehesive Teacher's package (\$30 ppd)

Massachusetts Maple Producers Association

Watson Spruce Corner Rd, Ashfield, MA 01330 (413) 628-3912 · email: info@massmaple.org

visit us online at www.massmaple.org for more educational resources and information

## AN AMERICAN TRADITION PRESENTED BY GALICO FINE ARTS

FIRST IN A SERIES FEATURING MAPLE SYRUP Full Three-dimensional Detail Hand Painted Cold Cast Porcelin

MADE IN USA •All Rights Reserved DEALER INQUIRIES ACCEPTED



"Nature's Nectar" 4 1/2"H \$45.00



"Collector" GMS-001 4 1/2"H \$45.00

"Sign" GMS-003 3x4 \$26.00

#### LIMITED Edition of 500

Check or money order to:

GAILCO FINE ARTS 227 W. Spring Street PO Box 263 Titusville, PA 16354

Phone: 814-827-4889 (8 a.m. to 4 p.m.)

Fax: 814-827-6880

\*Shipping/Insurance
If Your Order Totals:

Up to \$20.00 ADD \$ 4.95 \$20.01-\$35.00 ADD \$ 5.95 \$35.01-\$50.00 ADD \$ 6.95 \$50.01-\$75.00 ADD \$ 7.95 \$75.01-\$100.00 ADD \$ 9.95 \$100.01-\$125.00 ADD \$10.95 Over \$125.00 ADD \$12.95

> \*All Packages are Insured (PA residents add 6% sales tax)

#### **NEW YORK NEWS**

By Marion Wells

This years maple season was an unusual one for New York producers. With the 1998 season still in mind, many producers tapped early so as not to get caught with their taps down. For some this proved to be a good move — for others, not necessarily advantageous.

Some areas of the state, southern tier and south central, report good yields — while northern areas report disappointing results. Weather is always a factor — long cold periods seemed to result in an absence of real runs, while warm weather at the end of March and early April spelled the end of the season for many producers.

Northern The N.Y. Maple Producers Co-op, Inc. will be taking in all grades of syrup again this Spring. You do not have to be a member of the Co-op to bring in syrup but they do encourage it in order to support the Co-op. The Co-op markets syrup all year, not just in the spring, so they will be able to buy your syrup or supply your needs any time during the year. If you are interested in bringing your syrup to the Co-op, or purchasing syrup from the Co-op, please call the marketing manager, Liz Cheney at 315-346-1506.

The 1999 New York State Maple tour will be held July 29-31 in Lewis County with headquarters at the fairgrounds in Lowville. A free concert is planned for Thursday evening so bring your lawn chair, plan to arrive early and enjoy a couple of days vacation in the north country! This is a rural area rich in scenery but not in

number of motels. Please plan your sleeping arrangements Campers or tent sites will be available at the fairgrounds for \$10.00 per day. For other campsites, motels, and cabins call the Lewis County Chamber of Commerce at 800-724-0242. For additional information about your tour, contact Warren Allen, R.D. #1, Box 254, Castorland, NY 13620 (315-346-6706) or e-mail eallen@northnet.org. Also contact Warren Allen if you'd like child care so that both parents can fully enjoy this tour. Special rates will be offered to youth groups (such as FFA) who are using their own transportation.

If you did not attend the 1998 tour and would like a registration packet for this years tour, contact: Randall Gafner, 4639 Rome-New London Road, Rome, NY 13440 (315-336-4848. If you did attend the 1998 tour you will automatically receive a packet of information about the 1999 New York tour.

## CLUTE'S MAPLE PRODUCTS

\* Leader and G.H. Grimm Equipment & Supplies



\*Bacon Jugs



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

## D.G. U.S.A., Inc. Distribution Center Georgia, Vermont

Has the Maple Equipment & Supplies for You

Fully Tig Welded Evaporators and Storage Tanks Designed for the Maple Industry • Highest Quality Tig Welded 304 Stainless Steel Pans • (Drop or Raised Flues).

Large Heating Surface per Square Foot • All Stainless Steel Fittings and Valves • (NO RUBBER HOSES) • All Our Stainless Steel 304 Bright-Base Pipes are Tig Welded.

Check for Our New Glass Bottles Arrival See us at the Vermont Maplerama and at the New York Maple Tour

Largest supply of glass, metal and Dominion & Grimm Plastic Containers for your 1999 Maple Syrup

Contact Your Nearest Dominion & Grimm Dealer or call (802)893-DGUS (3487) • Fax us at: (802) 524-9643
E-mail: dgusa@together.net • RR #2, Box 1256, Fairfax, VT 05454

DEALERS INQUIRIES INVITED



Schambach Maple Inc.
13030 Rt. 39, Sardinia, NY 14134
716-496-5127 • FAX 716-496-5140
NEW AND USED EQUIPMENT IN STOCK



**Bulk Maple Syrup** 

TURING

Large Inventory
of 2 color
Sugarbill Jugs

OPEN YEAR ROUND — GIVE US A CALL

Manufacturers of Natural Gas & LP Burner for Evaporators and Finishers

lune 1999

29

#### MAPLE SYRUP DIGEST INDEX

(Continued from the February 1999 issue)

The purpose of this index is to inform our readers of articles published since the beginning of the Digest. If you see 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.

	,
OCT. 1993	Pear Thrips, The Little One That Causes Big Problems (Skinner, Parker, Brownbridge)
	Maple Syrup Adulteration Detection Methods Part 1 (Low)
	The American Maple Museum (Schneider)
	Computer Models Simulates Tree Grown
	Maple Surup Production Cost Hadata for 1002 (L. J. M.C.)
DEC. 1993	Maple Syrup Production Cost Update for 1992 (Huyler, Williams)
DEC. 1993	IMSI Conducts Annual Meeting in Nova Scotia (Reynolds)
	1993 NAMSC Annual Meeting and Convention (Vogt)
	Progress toward Integrated Pest Management in Sugar Maple
FEB. 1994	Stands (Skinner, Brownbridge, Parker)
1 LD. 1334	1994 Sap Prices
	Sugar House Powered by Solar Energy (Patterson)
	An Economic Analysis of the Demand for Maple Syrup (Iskow,
	Kolodinsky, Russo)
HINE 1004	A Shortage of Honesty in Sugarmakers (Young)
<b>JUNE 1994</b>	Consumer Testing of Maple Syrup Grade Names (James, James)
	The Changing American Market (Passewitz, Ault)
OCT 4004	Why Do Sugarmakers Sugar? (DeBoer)
OCT. 1994	Maple Industry Loses a Friend in Ray Foulds (Myott)
	Maple Syrup Production Cost 1994 Update (Huyler, Williams)
DEC 1004	1995 Maple Syrup Institutes (Hauge)
DEC. 1994	1994 NAMSC Annual Meeting and Convention (Vogt)
	IMSI Business (Reynolds)
	Maple Syrup Information Center: Issue Alert on the Safety of
	Maple Syrup
	Propagation and Cultural Improvement of Sugar Maple for High
	Sap Sugar Concentration (Staats)
	Joint Statement of the NAMSC and IMSI on: Organic Production
	of Pure Maple Syrup as Adopted at West Springfield,
FFD 400F	on October 22, 1994
FEB. 1995	Producer Guidelines on Managing Lead Levels in Maple Syrup
HINE JOSE	(Myott)
<b>JUNE 1995</b>	Mysteries of Maple Syrup Flavor (Potter, Fagerson, Goldsmith)
	Fungi, Pear Thrips and Ants (Brownbridge, Boone, Skinner, Parker)
OCT 1005	
OCT. 1995	Road Signs Sell Maple Products (Ault)
	Effects of the Use of Paraformaldehyde (PEA) Sterilizing Pellets on
	Sugar Maple Health: A Review (Morselli)
	Northern New York Sugarbushes Blasted by Microburst (Yancy)
DEC 4005	In Memorium, Arthur E. Merle
DEC. 1995	IMSI Annual Meeting (Lussier)
	NAMSC Annual Meeting and Convention (Vogt)
FED 4655	The Cost of Syrup Making!
FEB 1996	Exploration in Turkey for Biological Control Organisms for the
	Pear Thrips (Cameron, Teulon)
	USDA Statistical Update (Davis)
	The Importance of Manie Commun Circle D. C. (1)

The Importance of Maple Syrup Finish Point (Heiligmann)

Soil Acidification and Sugar Maple Decline in Northern Pennsylvania (Sharpe, Swistock) A Reexamination of the Effects of Paraformaldehyde on Tapped **IUNE 1996** Sugar Maples I. Survey of Some Wisconsin Sugarbushes (Houston) Utah's Mountain Maples: Sweet at 8,000 Feet (Leavitt) OCT. 1996 American Maple Museum Report (Yancey) NH Summer Meeting Focuses on Maple and Tourism (Blais) CT News (Milne) Evaluation of the Condition of Selected Maple Stands from NW New Brunswick (Barry, Robichaud) Sugar Synergy (Shalom) Reexamination of the Effects of Tapped Sugar Maples II. Development of Discoloration and Decay around Tapholes (Houston, Fagan) IMSI (Reynolds) Sage Gets Hubbell Award (Wells) **DEC. 1996** Thoughts from New Hampshire (Blais) Cause of Perforated Tubing Under Investigation (Koehler, Parker, Skinner) NAMSC Meeting — Lansing, MI (Vogt) IMSI (Reynolds) FEB. 1997 IMSI (Reynolds) 21st Annual Michigan Fall Tour (Anton) Annual Meeting of the NAMSC (Lussier) Sugar Maple Tree Ring Analysis To Determint Premature Sugar Maple Mortality and Environmental Effects on Diameter Growth (Swistock, Sharpe, Wilfong) Automatic Draw-off Systems (Crooks) USDA Statistical Update (Davis) 1997 Sap Prices **IUNE 1997** Look Out! The Insect Strikes Again! (Skinner, Parker, Teillon) Sanitation and Cleaning of Maple Tubing, A Comprehensive Review (Chapeskie) News from Ohio (Hoffman) IMSI (Reynolds) News from the American Maple Museum (Allen) Improving Evaporator Efficiency (Heiligmann) Connecticut News (Milne) OCT. 1997 IMSI (Reynolds) Biological Control: A Major Component in Integrated Pest Management Parts I and II (Cameron) News from the American Maple Museum (Allen) New York News (Wells) Collection of Parasites for Potential Use as Biological Control Agents for Pear Thrips (Cameron) Wright Receives Hubbell Award New Hampshire Summer Tour Held (Lassonde) **DEC. 1997** IMSI (Reynolds) loint Resolution of the IMSI and the NAMSC in

Reference to the Regulation of Lead Residues

in Maple Syrup News from Maine (Schmidt)

1996 Sap Prices

Mass. Maple Association on the Internet

Cornell University Funds Sugar Maple Research & Extention

Proposal (Krasny, Staats, Smallidge)

22nd Annual Fall Tour (Anton)

Maple Syrup Sales Have Gone Sky High Flying our Helium

Balloon (Schaefer)

NAMSC 38th Annual Meeting (Vogt)

FEB. 1998 IMSI Business (Reynolds)

News from the American Maple Museum (Allen)

It Happened in Connecticut (Clark) Maple Hall of Fame (Davenport)

Grateful Winners (Morin)
Winter Meeting of the Indiana Maple Syrup Assoc. (Deatline)

Vermont Delays Lead Level Reduction (Myott) Sweet Memories of Maple Sugaring (Best)

JUNE 1998

IMSI Business (Reynolds)
News from the American Maple Museum (Allen)

Estimated Loss of 1998 Maple Syrup Production Resulting

from Ice Storm in Northern NY (Staats)

The Ice Storm . . . Its Aftermath (Blais)
North West PA Annual Meeting (Kimball)

1998 Massachusetts Maple Syrup Season (McCrumm)

News from Ohio (Hoffman)

Sugaring Tours with School Groups: Making Maple Important in Your Community (Davenport)

New York News (Wells)

New York State 'Maple Team' Participates in 3-Day Lake Placid Workshop (Krasny, Staats, Smallidge)

NH Maple Producers Award Carlisle Trophy (Lassonde)

Mass Maple Association on the Internet New York Maple Production 1998

OCT. 1998

IMSI Business (Reynolds)

A Tribute to Lynn Reynolds (Clark) Living Through a Sugar Bush Disaster (Andersen)

Asian Longhorned Beetle Show Up in Chicago, Threatens

the Maple Indusdry (Myott)

New York News (Wells)

Maple Extension Maple Web Site Changes Address

Florence C. Merle Honored

Promoting Maple Across the U.S. and Canada

The Use of High Pressure Steam in the Production of Maple Products (Coons)

Pressing Business(Gushard)

**DEC. 1998** 

IMSI Declares War on Maple Syrup Adulteration (Myott) Joint Resolution of the IMSI and the NAMSC in reference to:

Asion Longhorned Beetle Infestation

1998 NAMSC 39th Meeting (Vogt)

NY State Maple Team Holds Second Workshop (Krasny,

Staaats, Smallidge)

News from the American Maple Museum (Allen)

Biological Control: A Major Component in Integrated Pest Management (Cameron)

NY State Maple Producers Participate in Seedling Outplanting Trial (Krasny, Staats, Smallidge)

#### **ONTARIO NEWS**

By Shirley Hazlitt

The 1999 maple season has been another challenge. Production has varied from above average to lows of 30% of last year's crop. If you have extra syrup for sale you may want to use the Mainline to get the message out or phone Ken McGregor (519-232-4596) to let him know you have product for sale. Producers are looking for product to fill their markets. Please help!

The Good News is that we have 43 new Seal of Quality producers. Our target of 75 participants for 1999 has been surpassed. Congratulations! The Promotion Kits have been well received. We will have 4 marketing workshop throughout the next year to learn about new effective marketing techniques. I know it is hard to get excited about marketing to new markets in a year like this, but remember, if you are prepared you can be a step ahead when opportunities arise.

The Seal of Quality committee, with input from producers and monitors, will review the manual and monitoring process. We very much need your constructive input to help us. Please send or fax your ideas to Shirley as soon as possible. Now is the time to make changes if something is not working.

Quebec will be unveiling their Seal of Quality program in Montreal on April 29th. It is gratifying to see that Ontario's initiative has encouraged others to "raise the bar" in production practices and quality assurance. Quality programs that have guidelines and credibility are win-win situations

for producers and consumers. Keep up the good work!

An error has slipped through on our brochures. The website address is www.ontariomaple.com. We will be adding a section on OMSPA's website for the Seal of Quality. Seal of Quality producer names and addresses will appear in alphabetical order. No phone numbers will be included at this time.

Sue Alexander will be conducting four Seal of Quality workshops this year. If you participated in the Seal of Quality program this year and have not attended a workshop, you must attend one of the following to remain eligible. Producers interested in joining for the first time should also plan on attending these workshops.

June 28th — Waterloo Federation of Agriculture office

June 29th - Orillia

June 30th - Watson Corners

**September 9th** — Bruces Mills Conservation Area

Please send your \$50 registration fee to Shirley by June 15th. You will receive confirmation by phone. Salad and cold cuts will be served at Watson Corners for \$7/plate. Please send your lunch money with your registration.

#### **EVAPORATORS & SUPPLIES**

New & Used

**LAMB TUBING & FITTINGS** 

ORDER EARLY & SAVE

ROGER C. SAGE

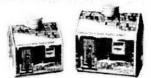
444 SAGE ROAD WARSAW, N.Y. 14569

Tel: 716-786-5684

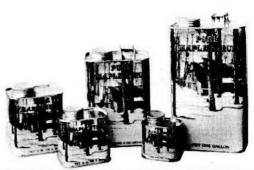
#### **New England Container Company**

#### 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 • OUARTS • PINTS • HALF PINTS



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

#### WISCONSIN MAPLE FESTIVAL

The Wisconsin Maple Syrup Producers Association and the Merrill Area Chamber of Commerce announce many exciting details about the upcoming, fourth annual Wisconsin Maple Festival, to be held in Merrill, Wisconsin at the Smith Multi-Purpose Center, Merrill Area Recreation Complex, located on Highway 107, Merrill, Wisconsin. The Event will be held on Saturday, September 18, 1999.

The purpose of this Festival is to reach out across Wisconsin and other parts of the country to tell the Maple Syrup story, talking about the diversity of maple in a variety of consumer products. While the Festival recognizes the diversity of maple syrup products in a variety of ways, it also serves to educate people about the industry and create an understanding of maple production.

The Festival encompasses exhibits on maple syrup production, maple syrup producers selling products, and a wide variety of foods using maple syrup, which are sold all day. Crafters also enjoy the Festival theme by carrying some of their maple-related craft items. Crafters are not required to have maple-related items however. The events host two major contests: the annual Wisconsin Maple Queen Contest. Once selected, the Queen represents the industry statewide at the Wisconsin State Fair and other maple-related appearances. In light of the Maple Queen Contest, the Reigning 1999 Queen and Alice in Dairyland 1999 will be on hand for the crowning ceremony.

The second contest is the Maple Recipe contest; "Breads & Muffins" is the chosen category for the 1999 contest. Anyone is welcome to participate. Of course, the recipe must contain pure maple syrup. The 1999 category leaves a wide range of entry possibilities. The recipes entered are subject to publication, with credit being given to the person entering it. All entries must be brought to the Festival by 10:00 a.m. for judging.

A fun family event, the Festival offers children's entertainment and mainstage entertainment all day. The Kid's Korner is designed to have games, crafts, cartoons, face painting and other fun things for youngsters to do. Youngsters enjoy the addition of the pony rides and the moonwalk for a minimal fee. Tours of 3 area maple sugarbushes (production facilities) are also scheduled. Horse-drawn wagon tours will travel through beautiful Council Grounds State Park during the peak of Northern Wisconsin's color change. The colorama wagon ride cost is \$5.00 per person.

Interested Exhibitors/Vendors may contact the Merrill Area Chamber of Commerce to get information and/or a contract for exhibitor booth space, as well as the general promotional brochure. The address for the Merrill Area Chamber of Commerce is 720 East Second Street, Merrill, WI 54452. Phone: 1-715-536-9474 or Fax: 1-715-539-2043.

As a major statewide event, the Wisconsin Maple Festival has been sanctioned by and is held in cooperation with the Wisconsin Maple Syrup Producers Association and the Wisconsin Department of Agriculture, Trade and Consumer Protection.

#### **CLASSIFIED**

TRADE YOU: My Chevy 4-wheel drive with a plow, for an evaporator or any other maple syrup supplies, and or equipment. I am just getting started and need almost anything. Will Rodgers, The Three Bears Sugar Shack, 668 County Road, Becket, MA 01223.

FOR SALE: Leader 4' x 10' drop flue ss wood fired - pre-heater & hood - new stack - nice condition. \$3,800. New York (518) 734-5243.

FOR SALE: 3' x 10' Lead Free 200 Gph Evaporator, D & G Forced draft wood arch, Grimm raised flue 304 ss pans with 3' x 7' Steamaway, sell all or part, New York, 607-692-4630.

**WANTED**: 3' x 12' or 3' x 10' evaporator pans. Call *715-637-1662*.

MUST SELL DUE TO ICE STORM: Lightning evaporator, reverse flow, ss pans, 5x12 oil fired, \$8000, maplesyrup@recorder.ca (613) 928-2181.

FOR SALE: 1997 Dominion & Grimm 3' x 10' Woodsaver, w/air tight forced air front, w/blower, welded stainless steel pans, drop flue, including extra front syrup pan, also complete full stainless steel hood with pre-heater and stainless stacks w/covers. Ben & July's Sugarhouse (315) 899-5864.

FOR SALE: Ultra Violet lights 7-10 gal per min. \$398.95, 10-20 gal. \$770. Flo-control valve \$12.00. Price guaranteed thru July 1, 1999. ALSO: Leader Evaporator 3' x 12', 4' front pan S.S., flue pan - tin. Condition good. Wrights Sugar House, 28 Liberty St., Camden, NY 13316. Best to call evenings (315) 245-1434.

THIS MAPLE SUGAR
FROM THE SAP OF A TREE
IS SENT WITH LOVE
TO YOU FROM ME

THE BASKET HAS HOLES
'CAUSE THIS CANDY NEEDS AIR
"BREATHING" IS GREAT
FOR SOMETHING SO RARE

MOISTURE WILL MELT IT SO DON'T SEAL IT TIGHT THE SUGAR WILL WANE AND TASTE WILL TAKE FLIGHT

EAT IT UP QUICKLY
IT WILL NOT LAST LONG
LIKE THE SEASON OF SAP
IN A FLASH IT IS GONE

WHEN THE BASKET IS EMPTY THE LOVE WILL REMAIN TILL SAP SEASON NEXT YEAR WHEN WE FILL IT AGAIN!!

By Anne Clemens

#### COMING EVENTS

#### **NEW YORK STATE MAPLE TOUR**

July 29th-31st, 1999 Lowville, New York

Contact: Warren Allen, RD 1, Box 254, Castorland, NY 13620

Telephone: 315-346-6706

#### **VERMONT MAPLERAMA**

July 15th-17th, 1999 Middlebury, Vermont Contact: 802-656-5433

E-Mail Larry.Myott@uvm.edu or smasterson@anressex.anr.state.vt.us

#### **ONTARIO SUMMER MAPLE TOUR**

July 22nd-24th, 1999
Cornwall, Ontario
Contact: Gary Ivens, R.R. #2, Apple Hill, Ontario, Canada K0C 1B0

#### WISCONSIN MAPLE FEST

September 18, 1999 Merrill, Wisconsin

Contact: Merrill Area Chamber of Commerce 720 East Second St., Merrill, WI 54452

Phone: 1-715-536-9474 or Fax: 1-715-539-2043

#### NAMSC AND IMSI ANNUAL MEETING

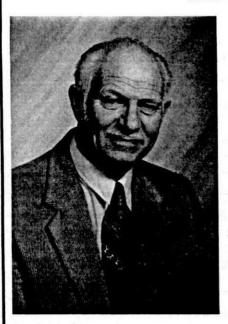
October 20th-23rd, 1999
Portland, Maine
Contact: Earle Mitchell, 485 West Burrough Road, Bowdoin, ME 04287
E-Mail: Penny Savage at savagp@mail.mmc.org

#### **BOILING AND MARKETING SEMINAR**

October 30th, 1999 — 9:00 a.m. - 3:00 p.m. Ben & Judy's Sugarhouse West Edmeston, New York Contact: 315-899-5864

June 1999 37

#### IN MEMORIUM HAROLD WRIGHT TYLER 1920 - 1999



Harold W. Tyler, noted maple producer, died April 4, 1999 after a long illness. Harold was born May 17, 1920 in Westford, NY the son of Jesse and Ethel (Wright) Tyler. He was first married to Vivian Moore, who predeceased him. They were the parents of three children. He was later married to Evelyn Moser and they also had three children. Harold is survived by his wife Evelyn and five of his six children, as well as nine grandchildren and nine great grandchildren.

Harold spent his life in farming, mainly producing maple syrup and maple products. He

was well known not only in maple circles but generously gave his time and energy to support numerous local, regional, and state service organizations. He was a founding member of the Westford Fire Department, a trustee of the Westford United Methodist Church, a member of the Schenevus Valley Masonic Lodge, the Rotary Club, The Grange, Westford Worcester Historical Association. and of the Westford trustee Cemetery Association.

Harold was active in local, state, and national maple activities. He was a former member and past president of the Otsego County Maple Producers Association, A member and past president of the NY State Maple Producers Association. For many years he helped promote Maple at the NY State Fair at Syracuse. In 1992 he was inducted into the Maple Hall of Fame at the American Maple Museum at Croghan, NY. He was presented with the Charles R. Hubbell award in 1993 by the York New Department Agriculture and Markets for distinguished service to the New York Maple Industry, Harold was president of the International Maple Syrup Institute in 1980.

#### 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:

P.O. BOX 240 CANTERBURY, NH 03224

If your association dues cover your subscription, of 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.

DEADLINE FOR NEXT ISSUE IS SEPTEMBER 1, 1999 IF YOUR
MAILING LABEL
READS

**SJ99** 

THIS IS
YOUR LAST PAID
ISSUE



The correction of the second

Sugarhill Containers P.O. Box 490 262 Millers Falls Road Turners Falls, MA 01376 Tel. (413) 863-2222 Fax (413) 863-3774