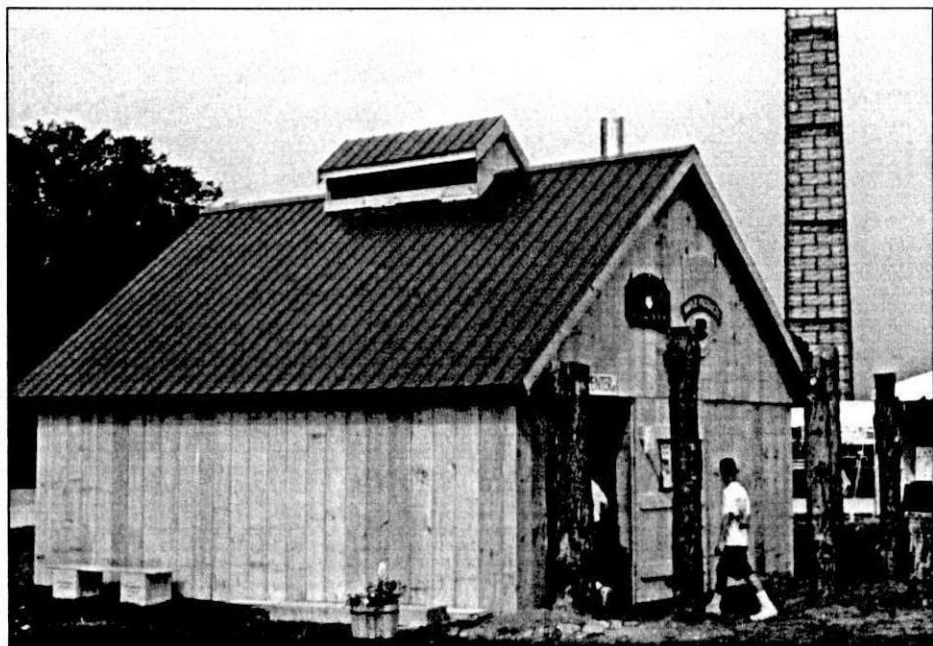


Maple Syrup Digest



VOL. 11A, NO. 3

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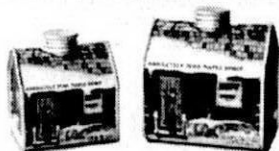
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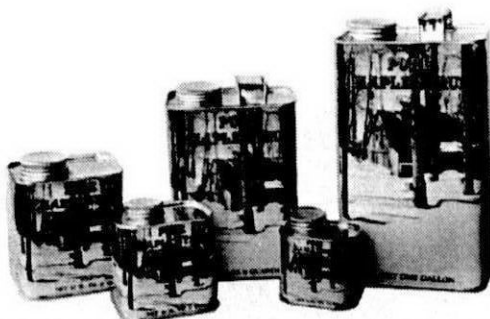
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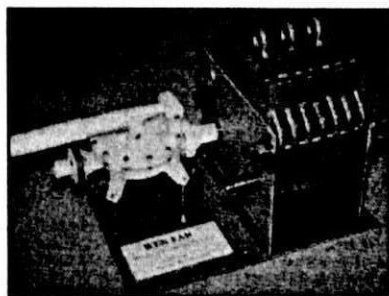
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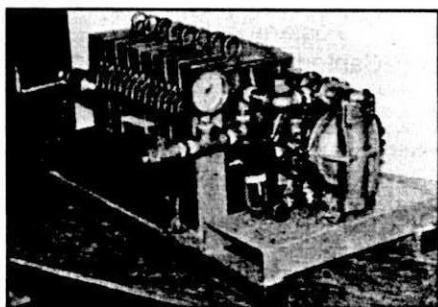
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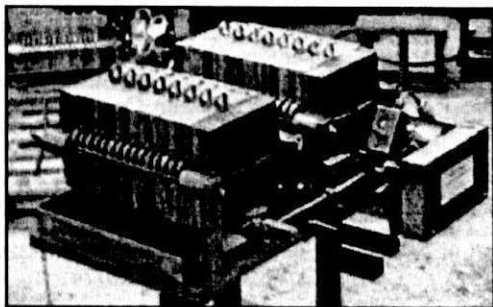


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GREETINGS FROM YOUR PRESIDENT



That time of year is once again upon us to pack our suitcases for the annual meeting to be held this year in Portland, Maine. It looks like a good convention has been arranged for our enjoyment.

The past year has been a quiet one with very little activity. It looks as though the Maple Industry on the whole is on a sound footing and everyone is doing their part to keep maple a pure product.

Roy has been calling for my few lines, being unable to have the pen working right, this will be short.

I am looking forward to seeing all you people once again in October, 1999.

Sincerely,

Avarad Bentley
President, NAMSC

FLORENCE LAMB
would like
to thank
her many friends
in the Maple Industry
for the notes and cards
she received after being
inducted in the
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WORKING FOR THE INDUSTRY: INTERNATIONAL MAPLE SYRUP INSTITUTE

The I.M.S.I. Logo and Purity of Maple Syrup

As we approach the end of our year and look forward to the next century, the maple business is still fighting to keep their industry pure. Since the last century we have been working to keep our business pure and natural, but there is always someone ready to make a few easy bucks by using a cheaper substitute.

The charter of the IMSI states that the organization and its logo will guarantee pure maple syrup. Your directors have been trying to carry out this mandate. Over this past year many samples have been gathered from around the world and sent to labs in both Texas and France for testing. Most recently I sent some samples from Arizona and England to look for adulteration. During the next year we expect to test many more samples and make sure that if violations are found, governments will prosecute.

Through the help of the IMSI a test has been developed by Eurofins Scientific of France. The IMSI has invested many thousands of dollars in this test and it is certainly a major deterrent to those who would take a quick profit. It most recently has been proven by more than a half dozen laboratories and found to be accurate, the AOAC is meeting on the final approval of this test in September. Once it is officially sanctioned by the AOAC it will hold up in court for the

prosecution of cases of adulteration with beet sugar. It also tests, with a much more accurate results, for cane and corn sugars. Treasurer Gary Gaudette recently sent in the final payment for the development of this test, more than \$7,000.

International Maple Syrup Contest in Second Year

The IMSI is again sponsoring an International Maple Syrup contest for IMSI member packers and wholesalers in the U.S. and Canada. Last years first contest was a successful event and winners were very pleased with the results. Jerry Kless, Director of Sales and Marketing at Citadelle in Plessisville, Quebec, says the award "made a very nice addition to our marketing efforts at international food shows."

Packers and wholesale members of IMSI are invited to participate and were notified in August. The entry fee for "International Category" is \$400, and \$200 for the "Gift and Speciality Category." Companies enter by sending their entry form and fee to the IMSI, the contest committee purchases the product off the shelf at any one of several retail sources listed by the company entering. An international team of judges tests and tastes all entries and determines the category winners.

At the annual IMSI — NAMSC banquet in Portland, Maine on October 23, the winners will be presented with their special awards.

Storage Barrels in Question

The IMSI's charge of keeping pure extends to making sure that syrup packed stays pure, without contamination. Recent advertisements in

national maple magazines are offering recycled barrels for use in the maple syrup industry. This is not a new issue as other industries have offered recycled barrels for generations.

The IMSI and the Vermont Maple Industry Council are both offering warnings to producers to make sure what ever is used for maple syrup storage is acceptable as a food grade product and will not contaminate its contents. The University of Vermont's Proctor Maple Research Laboratory is currently examining the barrels offered in "Farming" magazine advertisements. These barrels are recycled from the computer industry and it is not sure that they are acceptable for food storage. We caution producers and packers to be careful when purchasing this barrel or any other storage container. Results of the Vermont tests, sponsored by IMSI, will be reported as soon as possible.

Looking Forward to Maine

Once again we are preparing for the annual meeting, it's off to Maine in late October. I am very much aware of what it takes to host these international meetings and I tip my hat to the very hard working "down east" committee.

The educational opportunities are great at these meetings and I encourage every producer to become involved in the organization that do so much for the industry. Maine's committee efforts will certainly pay off with a successful session, great seminars, presentations and social activities as well.

There is a lot of excitement about the northern Maine tour, right after the convention. Make sure you are

registered to attend the convention if you are thinking about taking the trip to the "Golden Road." See you there!

Larry Myott

IMSI Executive Secretary
and University of Vermont
Extension Maple Specialist

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3' x 8' Small Brothers evaporator w/stainless pans, preheater and blower		\$3,250
3' x 10' Teknic evaporator w/stainless pans		\$2,400
5' x 16' Grimm evaporator w/stainless pans, blower and stainless stack		\$5,500
15 bbl Grimm oval galvanized gathering tank		\$650
800 gal. stainless milk bulk tank		\$900
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7" Grimm cast iron filter press		\$850
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MAINE MAPLING

By Dawn Bolduc

We're so busy up here — doing the same things you are — we clean forgot we are part of a larger unique world of maple. I think putting a little hustle on to bring you big doin's at the NAMSC Meeting & Trade Show October in Portland brought us back to reality. Portland's a likable small city, a working port, with the sea all around, sturdy historical buildings, and an assortment of fascinating shops and industries of all sizes.

And all this on the edge of the forest. "A-yuh," therein lies Maine's coup-de-gras — the sugarcamps of the deep snow northwest border area. Ideal for sugaring, hilly with plenty of streams and rivers, the trees do well and the operators endurance and innovation are well tested. These enterprises are carried out on leased taps, in cooperation with giant paper companies and other large landowners. We'd surely

be pleased to have you join us for a couple of extra days after the main Maine show on this limited tour. If you haven't received a registration packet — request it at: fax: (207) 645-4498 or E-mail: www.megalink.net/halfarm.

Further news is upbeat, too. After nearly thirty years absence, Maine finally has two University of Maine Extension agents working on maple statewide. Cathy Hopkins in Somerset County and Dave Fuller in Franklin County. They're anxious to fulfill our needs, for a little more cohesiveness, and a lot more timely research opportunities. An early spring meeting with mini trade show brought out nearly a hundred sugarmakers.

For all maplers in the more populated states in need of fine bulk syrup, all grades, Maine maplers have a good supply. We are your source. We would like to hear from Maine sugarmakers, too — your hopes and happenings. This publication connects us.

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NEW YORK STATE MAPLE TOUR A LEARNING EXPERIENCE

*By Roberta Crill
and Vernon Lyndaker*

The New York State Maple Tour is an annual event sponsored by the New York State Maple Producers Association in conjunction with a selected county maple producer organization. The tour for 1999 was held in Lewis County and hosted by Lewis County Maple Producers and Cornell Cooperative Extension of Lewis County. This bus tour included twelve maple production sites, a formal banquet, and various other activities such as Canadian and Northeastern vendor displays. In addition, the Lewis County Fair Association provided an evening bar baroque and breakfasts for the three-day event from July 29th-31st.

Response from the tour evaluations indicated that this was an educational experience and a good social gathering of Canadian and Northeastern

Maple Producers. Of the approximately 200 participants, the consensus was that the tour ran smoothly and had a good variety of stops. The vendors displayed the latest state-of-the-art equipment and discussed new methods. In addition, the stops included the use of the equipment displayed by the vendors and highlighted methods used in Lewis County Maple Production. Over half of the participants indicated plans to modify their operations to include several of the techniques and equipment discussed.

Cornell Cooperative Extension and Lewis County Maple Producers are sponsoring an additional tour this fall. This scheduled tour will feature ice storm damage and recovery at the Uihlein Farm in Lake Placid, with possible stops in St. Lawrence County. Cornell Cooperative Extension of Lewis County interprets and delivers research-based information and knowledge to Lewis County individuals, youth, families, farms, and businesses. For more information about Extension programming, call (315) 376-5270.

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WELLS RECEIVES HUBBELL AWARD

This year the Charles R. Hubbell Award was presented to Warren E. Wells by NYS Department of Ag and Markets Commissioner, Nathan Rudgers. The Hubbell Award is presented by the New York State Department of Agriculture and Markets in memory of Charles R. Hubbell of Jefferson, Schoharie County, New York. Mr. Hubbell was a pioneer maple producer who was instrumental in establishing the first maple schools in New York, and also in helping to write the first Maple Syrup Producers Manual. The presentation was made at the NYS Maple Tour held in Lewis County on July 30.

Promotion of maple products on a state and industry-wide basis has always been a priority for Warren. He was involved in developing the first Consumer Guides and The "I Love Pure Maple" lapel stickers used by New York producers. Warren developed the pocket folders currently used on the annual Maple Tours, and he

was able to get distribution of the consumer guides and informational brochures at the Visitor Centers on interstate highways entering New York State. Warren also worked to establish the present NYSMPA logo which is used on the Maple marketing bags and other New York promotional materials.

Warren is chairman of the Albany Harvest Maple Festival, which is held in the fall in the concourse of the State Office Building complex in Albany. This festival has been held annually since 1991, and is a fund-raiser for the NYSMPA. Warren was instrumental in orchestrating the new marketing video on Pure Maple Syrup in New York State to completion.

Warren was Vice President of the NYSMPA in 1991-1992 and served as President from 1993 through 1998. He is presently Alternate Delegate to the North American Maple Syrup Council and Upper Hudson's delegate to the NYSMPA. Warren also serves on the research review committee of the NAMSC.



WOOD FIRING OF MAPLE SUGAR EVAPORATORS

By Edward DeBoer

The firing of Maple Sugar evaporators is not unlike that of old steam locomotives. After many years of following inconsistent firing practices, I was fortunate to obtain a small book by Angus Sinclair entitled "Firing Locomotives."¹ The principles discussed in this treatise are also applicable to Sugarhouse evaporators. Like an "Engineer" the Sugarmaker wishes to obtain a "Result" in the least amount of time, with the least amount of labor and least amount of fuel.

DRAFT

Correct firing begins with how well the evaporator is drafted. Steam locomotives obtain their draft by exhausting the steam from the cylinders up through the petticoat pipe and smokestack. The best (and cheapest) way for sugar evaporators to achieve their draft is through the use of a tall smokestack — three times the length of the arch is usually about right. In poor draft locations an even taller stack may be warranted. To assure a uniform draft, the grates should be clean and in good condition.

FUEL

The fuel (wood) should be of a small size—usually not more than two to three inches in thickness. The species of wood is generally unimportant, as long as it is well seasoned and dry. However, I find that a mixture of 50% hardwood (maple, beech,

oak), 30% of the softer hardwoods (red maple, cherry, willow) and 20% of the true softwoods (pines & spruces) is a nice combination. Try to avoid all of one type as this will result in too heavy or too light a fire.

FIRE TYPES

Well, your evaporator is in good running order and your wood supply is all set. I'm sure many would feel that's all that needs to be done. However, there are **THREE** cardinal rules to follow with regards to the actual fire — it must be *Light*, *Level* and *Bright*.

1. The fire must be *Light* meaning it must not be crowded with wood. If so, smoke will be produced (unburned hydrocarbons) and evaporating efficiency will be lost. Two-thirds or more of the heat value of the wood is given off as hydrocarbon gases. These must be mixed with sufficient oxygen at their ignition temperature to obtain maximum evaporator efficiency.

2. The fire must be *Level* meaning the wood and coals must be maintained over the entire grate surface at a uniform thickness. This promotes an even burn as there is an equal pull of air through the fire. This air will then be able to mix correctly with the hydrocarbon gases allowing them to ignite, thereby increasing evaporator efficiency. Also, by maintaining a level fire, "Holes" are not apt to develop in the fire bed. These holes would allow an influx of cold air, which would dampen the fire's efficiency.

3. The fire must be *Bright* meaning it must be very hot (at least 1800 degrees Fahrenheit) to ignite the hydrocarbon gases. By maintaining a

Light and Level fire, the *Bright* fire follows naturally.

To adhere to the three cardinal rules is relatively easy. Here, consistency is the best policy. Fire only one side of the evaporator at a time using only a few pieces of wood. Fire each side of the evaporator every few minutes and remember to *Place* the wood over the *Bright* spots as this is where the fire will burn through first. Reserve use of the poke to dislodge a plugged grate or to re-arrange a stick of wood. Do not tear apart the fire with the poke bar. Finally, keep the fire doors closed as much as possible — firing should only take 5-10 seconds per side.

CONCLUSION

By adopting the above principles into my Maple Sugaring operation, I have consistently produced 27 to 29 gallons of syrup for each cord of wood burned (128 CF). My evaporation rate has increased 10 to 15 percent thereby cutting boiling time and producing a lighter product. I have no pre-heater, forced draft, or insulated arch. I hope my achievements utilizing Angus Sinclair's firing practices will inspire many of you to enhance your sugaring operations as well.

¹Firing Locomotives by Angus Sinclair, June 1, 1910. Angus Sinclair Co., 114 Liberty St., New York, NY.



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1998 WISCONSIN MAPLE FESTIVAL PRIZE WINNING RECIPES

MAPLE CHEESE CAKE

1 Cup Graham Cracker Crumbs
2 Tablespoons Butter, Melted
3 8-oz. Packages Cream Cheese
3 Large Eggs
1-1/2 Teaspoon Vanilla Extract
1/4 Teaspoon Salt
1-1/4 Cup Pure Maple Syrup

1 Cup Sour Cream
2 Tablespoons Honey
1 Teaspoon Vanilla

In a small bowl, combine Graham Cracker Crumbs and Butter. Lightly butter a 9-inch springform pan. Dust sides with crumbs, and press the remainder into the bottom of the pan. Chill.

In a large bowl, beat the Cream Cheese well, adding Eggs one at a time, and beating well after each addition. Add 1-1/2 Teaspoon of Vanilla, the Salt, and Maple Syrup. Beat well, pour into the chilled crust. Bake at 350-degrees until firm (about 45-50 minutes).

Combine Sour Cream, Honey and 1 Teaspoon Vanilla. Pour over top of Cheese Cake. Increase oven temperature to 400-degrees. Bake 5 more minutes. Chill overnight. Drizzle Maple Syrup over each servings. Serves 8 to 12.

Jane Oswald
700 West Main Street
Merrill, WI 54452

MAPLE PEAR TORTE

2 Cups Flour
1/2 Cup Oatmeal
1/4 Cup Maple Syrup
1 Cup Brown Sugar
3/4 Cup Butter

Mix and take 1 cup out. Press rest in a 9" x 13" pan.

Combine:
3 Tablespoons Cornstarch
1/4 Teaspoon Salt
1 Cup Maple Syrup
3/4 Cup Water
1/8 Teaspoon Cinnamon

Boil until thick.

Peel and slice Pears (6 or 7). Mix together with above mixture. Pour into crumb lined pan and sprinkle on remaining crumbs. Bake in 350-degree oven for 45 minutes or until pears are done. Serve with Whipped Topping or Ice Cream.

Marion Voelz
PO Box 5
Tilleda, WI 54978

SERVE A CROWD MAPLE APPLE PIE

Crust
2-1/4 Cups Flour, Divided
1/4 Cup Water
Pinch of Salt
1-Cup Shortening

Filling
1/2 Cup Maple Syrup, Divided
8-9 Medium Apples, Peeled & Thinly Sliced
1-1/4 Cups Sugar
1/4 Cup Lemon Juice
2 Teaspoons Cinnamon
1 Teaspoon Vanilla

Topping

- 1 Cup Flour
- 1/2 Cup Butter
- 1/2 Cup Brown Sugar
- 1 Cup Chopped Nuts

In a small bowl, combine 1/4 cup Flour and Water until smooth. Set aside. In a large bowl, combine Salt and remaining Flour. Cut in Shortening, then add reserved Flour mixture. Knead dough gently to form a ball. Press into ungreased 15" x 10" x 1" baking pan. Spread 1/4 cup Maple Syrup over the crust. Arrange Apples over the Maple Syrup. Combine Sugar, Lemon Juice, Cinnamon, Vanilla and remaining Maple Syrup; drizzle over the Apples.

For Topping

Combine Flour and Sugar in bowl. Cut in Butter. Stir in Nuts. Sprinkle over filling. Bake 350-degrees for 1 hour or until Apples are done.

Ryan Behm
Merrill, WI 54452

MAPLE PECAN PUMPKIN PIE

Single Crust Pie Pastry

- 16-oz. Can Pumpkin
- 1/4 Cup Sugar
- 2 Eggs, Slightly Beaten
- 1 Cup Whipping Cream
- 1/2 Cup Pure Maple Syrup
- 1 Teaspoon Cinnamon
- 1/2 Teaspoon Nutmeg
- 1/4 Teaspoon Ground Ginger
- 1/4 Teaspoon Ground Cloves
- 1/2 Cup Pecan Halves
- 2 Tablespoons Pure Maple Syrup
- 1/2 Cup Whipping Cream
- 1 Tablespoon Powdered Sugar
- 1 Teaspoon Maple Syrup

Heat oven to 375-degrees F. Line 9" pie pan with pastry; crimp or flute crust. Set aside. In large bowl, stir together Pumpkin, Sugar and Eggs. Add remaining ingredients (except Pecans, 2 Tablespoons Maple Syrup, 1/2 Cup Whipping Cream and 1 Tablespoon Maple Syrup). Pour into prepared pie shell. Cover edge of crust with a 2" strip of aluminum foil. Bake for 40 minutes. Remove aluminum foil. Bake for 15-25 minutes or until knife inserted in center comes out clean. Arrange Pecan halves on top of pie; drizzle or brush 2 Tablespoons Maple Syrup over Pecans. In chilled small mixer bowl, beat chilled Whipping Cream at high speed, scraping bowl often, until soft peaks form. Gradually add 1 Teas. Maple Syrup, 1 Tbl. Powdered Sugar (scant). Continue beating until stiff peaks form (1-2 minutes). Serve pie with whipped cream.

Miriam Durkey
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THE ASIAN LONGHORNED BEETLE

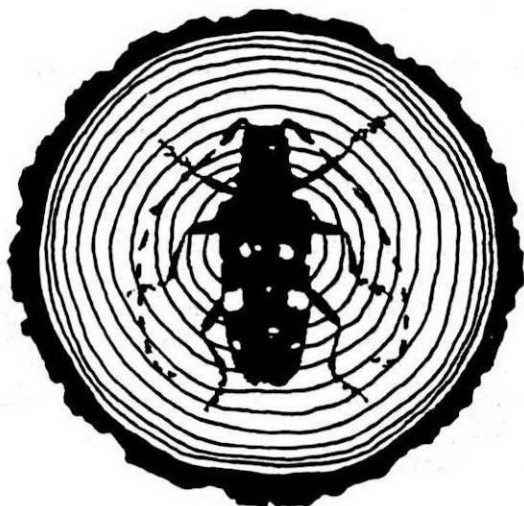
— BEWARE —

*By Margaret Skinner & Bruce L. Parker
University of Vermont, Entomology Research Laboratory
Burlington, Vermont 05405*

Back in 1996, the alarm was sounded among sugarmakers for the Asian longhorned beetle (ALB), an exotic insect that kills trees. This is a large beetle, whose favorite hosts are Sugar and Norway maple. It was first discovered infesting trees in two locations on Long Island, and in 1998 in the suburbs of Chicago. Infestations have not been found in other states, though live beetles have been detected in shipments in 13 different states in all regions of the country.

Federal personnel are trying to eradicate this pest that threatens the livelihood of sugarmakers. Over 3,000 infested trees have been cut down, chipped and burned, and surveys of the infested areas continue. Unfortunately, new infestations near but outside established quarantine zones continue to be found. No effective methods of chemical or biological control are currently available for the ALB.

Could ALB be infesting your state? The experts say "Very possibly." That is why the Univ. of Vermont Entomology Research Lab and the VT Dept. of Forests & Parks have initiated a regional public awareness program with support from the Chittenden Co. and Vermont Sugarmakers Associations, National Tree Trust and the USDA Forest Service and APHIS. The goal of this program is to educate as many people as possible about what the ALB looks like. "The beetle could be anywhere," said Bruce L. Parker, the program coordinator, "so the more eyes there are looking, the better chance we have of finding it." The Vermont group

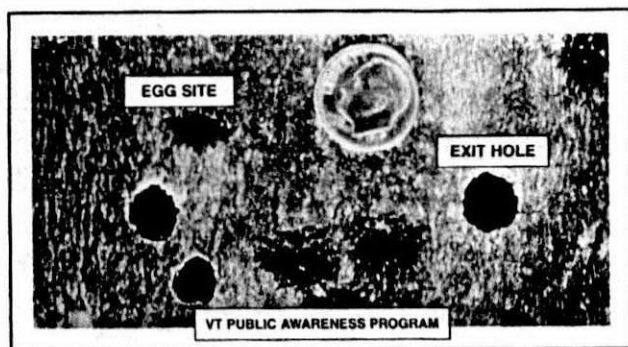


has printed 400,000 wallet-sized ID cards that give photos of the beetle and its damage, and who to call if a suspect beetle is found. Sugarmakers are getting involved too. Some are including ALB ID cards in their syrup orders, which are mailed out all over the world. Others in Vermont are displaying the cards in retail stores frequented by tourists. One of them just might accidentally bring in some infested wood for their campfire, and these cards could prevent a beetle escape.

One thing is certain, this beetle won't be gone any time soon, and until it is, it continues to threaten maples and other valuable hardwood trees throughout New England and the Midwest. Sugarmakers who want additional information or an ALB ID card should contact the authors at the UVM Entomology Research Lab, P.O. Box 53400, Burlington, VT 05405-3400 or call 802-656-5440.

WHAT TO LOOK FOR

- Adult beetles are large (3/4 - 1 1/4 in. long) with very long black and white-banded antennae. The body is black with white spots. They can be seen from June to November.
- Large round holes (1/2 in. diameter) on the tree trunk, branches and exposed roots. Adults exit from these holes.



- Oval to round wounds in the bark (up to 1/2 in. diameter). Adult females chew these shallow indentations in the bark to lay an egg in.
- Large piles of coarse sawdust around the base of trees or where branches meet the main trunk.

If you see this beetle, PLEASE . . .

- **IMMEDIATELY** report the information by calling the Entomology Research Lab at (802) 656-5434 or VT Dept. of Forest & Parks Forest Biology Lab at (802) 241-3606.
- Note the date and location where you found the beetle or damaged tree.
- Capture the beetle in a plastic jar and place it in the freezer to kill it.
- Carefully wrap and send to VT ALB Public Awareness Program, Univ. of VT Entomology Research LAB, PO Box 53400, Burlington, VT 05405-3400.

*** * * NEWS FLASH * * ***

On August 17 a new ALB infestation was found in Manhattan (New York City), only 4 blocks from the prized 843-acre Central Park, where over 20,000 trees grow, many of the ALB hosts. Thirteen Norway maples have been removed, and surveys are underway to locate additional infested trees. Experts believe this infestation has been there for at least 3 years. This demonstrates that this beetle could be anywhere, and we must all look out for it.

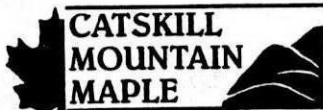


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SUGARHOUSE ON THE MALL IN WASHINGTON, DC

By Roy Hutchinson

A year ago last February, while Mary Ellen and I were working at the New Hampshire Maple Producer's booth at the NH Farm and Forest Expo in Manchester, a lady came up to us and wanted to know all about maple syrup.

As it turns out she was working for the Smithsonian Folklife Festival and New Hampshire was going to be featured and it was to be held in the summer of 1999. I had never heard of this event even though it has been held for thirty or more years. She was from the city — in Massachusetts — and wanted to know everything about maple. We invited her to visit us in March and see how the process worked.

She came in March and spent the whole afternoon with us while we gathered and boiled. She was fascinated by the whole operation. We invited her back to our "Sugar'n Off Party" which we have at the end of March every year. We have live music and dancing and just a good time for all who come. We gave her the names of several other sugarhouses to visit through the state where she might find the sort of material she was looking for.

Nothing more was heard about this for a year, then Mary Ellen and I were working at the maple booth again this year and a different lady came by and told us that we were invited to participate in the Folklife Festival. My first reaction was "lady you're three

months too late." "Here we are just starting into the maple season and with cleanup to follow we can't even think about this Festival until May 1st, that leaves us about six week to plan something and to get it ready—no way!"

Mary Ellen and I talked about it and she convinced me that we could do something depending upon who we had for help. In subsequent phone calls to Washington they assured me that they would give me anything I needed. They would even build me a Sugarhouse if I sent them the plans — out of recycled lumber, of course.

After several phone calls, and the picture kept changing, it was decided that if we were going to do it to our liking, we had to do it ourselves.

The person who was selected to go with us decided not to go, so they called me and asked who I would like to work with and I choose Bob and Betty Moulton of New Hampton. Bob and I had done a couple of projects together for the NH Maple Producers and he was a handy person to have help out.

We got together a couple of times to figure out what we were going to do and how we were going to do it. We finally settled on a 20' x 24' timber frame sugarhouse with a 3' x 8' evaporator. Bob has been a dealer for G.H. Grimm for years so he was able to buy the evaporator for a good price.

The syrup season showed signs of quitting in late March so we didn't wait to see if we would get one more run — we pulled the plug and started cleaning up. We have never been cleaned up so early in forty years.

In mid April we took the tractors

and chain saw down into the woods and started cutting timber. I have my own truck that I took them to the mill with. Fortunately the mill is only about five miles away. I had four 24' logs that I couldn't carry so my cousin came up with his gooseneck trailer and took them down for me.

About the first of May we had almost everything sawed so we started putting it together. The timbers hadn't dried much and were heavy as lead.

The first couple of timbers I drilled and cut the mortises with a chisel. My son is a carpenter and they do a lot of timber frame buildings. They have a chain mortiser, so Brian brought it home and that made the job much easier. I put a pole on the bucket of my tractor and we used it as a crane to raise the beams.

We didn't build this building the usual timber frame way. Once we got it to Washington we were going to erect it with man power and a forklift so we designed it with this in mind. We made the sides as a bent and trucked them down as a unit. The rest would all go as pieces.

We assembled this building on my front lawn. The timbers (8" x 8") were made out of white pine and the knee braces were made of red oak. The purloins were 6" x 6" pine. The sheathing was vertical 12" pine boards ship-lapped. The roof was green metal roofing.

We were going to have a mini sugarbush with tubing and a couple of buckets, one of which would be dripping "sap." To make the bucket drip we used a hollow tree big enough to put an old bucket inside. Most hollow trees are rather large so it was difficult

to find just the right size and shape. I found a perfect one that was the second log up the tree. The crack in the back was fairly small so the bucket wouldn't be visible when we put it close to the Sugarhouse. We had to scrunch the bucket a little but got it in. After the tree was set in the ground in Washington we bored a hole clean through to the inside. We put a metal spile and bucket on the outside and on the inside we put a plastic spile with a short piece of tubing hooked to the bottom of the bucket. By pinching the tubing with two wooden blocks and sheet rock screws we could make the spile drip as fast as we wanted too. This one little demonstration created an enormous amount of curiosity.

On June 12th the National Guard arrived with a 45' flatbed truck and we loaded the Sugarhouse on.

The Festival was opening on Wednesday, June 23rd so Bob and I decided we needed four days to put the Sugarhouse together and set the trees in the ground. We left Friday at 4:00 in the morning and got to Washington a little after 3:00 in the afternoon. Bob drove his truck down because he had the evaporator, holding tank, filter tank, suit cases, tool boxes, etc. They provided us with a secure place to unload the truck and store our stuff so it wouldn't be stolen.

On Saturday we were at the site fairly early because the truck was due in at 7:30. They never arrived until after 11:00. We got unloaded and then had to wait for the covered bridge to arrive because the truck had to go through where we were going to put the Sugarhouse. Finally we started to put the Sugarhouse together. We had a forklift stand the sides up and we

braced them. We put in the cross beams and knee braces and that was it for Saturday. I had hoped to have all the frame done. Sunday was not a good day weather wise. It rained most of the day, sometimes quite hard. We worked on the roof and got the rafters up and trim on.

On Monday the weather was bright and hot. Bob and I put the metal roofing on. We had help with the siding. Mary Ellen and Alan Hardy put most of the siding on.

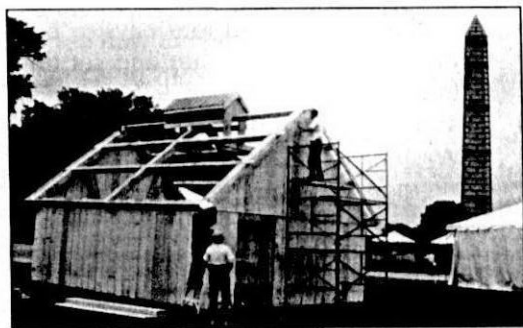
Tuesday we put the evaporator together, built shelves and set up the displays. The Smithsonian people were to dig the holes to set the trees in for our Sugarbush. Needless to say there is a vast difference between a country boy and city boy. When we left on Tuesday they were still digging holes. On Wednesday the Festival opened but we still had a lot of work

to do. We set the trees in the holes and ran tubing around them. We had a pump to run water through the tubing but couldn't get any air into it so it was hard to tell that the tubing had any liquid in it. The dripping tree more than made up for the loss of the running tubing. We had lots of fun with this demonstration. People would ask if it was real sap and we would say yes.

"How did you get it to run now?" they asked.

"We cut the tree when it was frozen and kept it frozen until now and when it thaws it will run."

They would look at you to see if you were serious and if you could keep a straight face they believed you. This is just one of the many explanations that were given over the two week period. ➔



Getting ready to put on the roof.



The finished Sugarhouse.

We put gas burners from a finishing pan under the front pan of the evaporator. We put some dark syrup and water in the front pan and water in the back pan and fired it up. It would boil a little and give off a maple smell that could be smelled quite a way from the Sugarhouse. It was so hot and we had so many visitors to the Sugarhouse that we only ran it a few days.

The Sugarhouse was a huge success on the Mall. We had visitors from all over the U.S. We also had visitors from several foreign countries. In talking to thousands of people the most rewarding experience I had was trying to explain the process to a couple from Germany who spoke almost no English. Fortunately, Mary Ellen had brought some pictures that were displayed and through them I think they got a pretty good idea of what the process involved from tapping the trees, to collecting the sap, boiling and making maple candy.

I would like to offer a few comments on the Festival. If you have never been to one you should go. Along with New Hampshire, Romania and South Africa were featured. New Hampshire sent about 140 people down. There were musicians and craft people of all kinds. Cooking demonstrations and panel discussions. They had a covered bridge that you could walk through, they had stonewall builders, and stone and brick masons.

It is one of those things that you are glad you did it, but will never do it again. It was a lot of hard work and it took three months out of my spring and summer.

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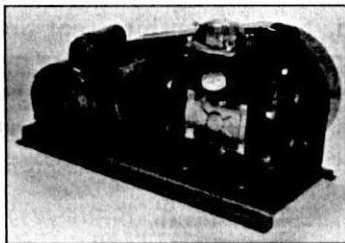
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A SUGARING TALE

By Alicia Lynn Dengler
1998-99 Pennsylvania
Maple Sweetheart

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!

Over the buckets to the ground.
From the tree to tree a gathering
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,
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MAPLE SYRUP COMPUTER SOFTWARE

The Cornell Cooperative Extension Service has developed a software package for maple producers called *Maple-Ec*. Maple syrup producers use many tools in their businesses — tools to lay out and connect a tubing system, tools to drill the tap holes, and tools to help in the making of maple syrup and other maple products. Many homemade gadgets and high-tech tools ease numerous tasks for a producer.

Maple-Ec is a simple software program developed by Andrew Dufresne of Chautauqua County Cornell Cooperative Extension. It's an easy to use tool that utilizes the powers of a computer's microprocessors to take the drudgery out of completing numerous calculations and time consuming "pencil pushing". This program is available free of charge to those that are connected to the Internet, and for a nominal fee through the mail. The program consists of simple versions of the three basic business statements that are customarily used in business planning and analysis. These financial tools are used by farmers, small businesses and large corporations alike. These tools are The Balance Sheet Statement, The Income Statement, and The Cash Flow Statement. These three tools enable a producer to examine the financial position of their maple business, allow examination of profit level, and a close look at where your money is coming from and going out to.

Maple-Ec is a compiled database program, requiring no other software to run under Windows 95 or 98. The program incorporates the three fundamental statements into one three-part

program demonstrating how the different financial tools are interrelated. The opening menu provides one-click buttons to take the user to whichever part of the program that they wish to work on, or to a short sheet of instructions and helpful tips. Using this software package you will be able to determine your true cost of producing a gallon of syrup. You will find that is is a lot higher than you think!

How to obtain *Maple-Ec*? It may be downloaded for free of charge by visiting the Cornell Cooperative Extension website at: www.cornell.edu/chautauqua, follow the links for software and publications. You will be asked to provide your name and e-mail address. Follow the instructions to download and install the program. You may also order the program for \$9.00 to cover the cost of the disk, postage and handling from Agricultural Programs, Cornell Coop Extension Chautauqua County, 3542 Turner Rd., Jamestown, NY 14701. Or order the workbook from the same address for \$2.00. Questions? (716) 664-9502, or email at: chautauqua@cce.cornell.edu.

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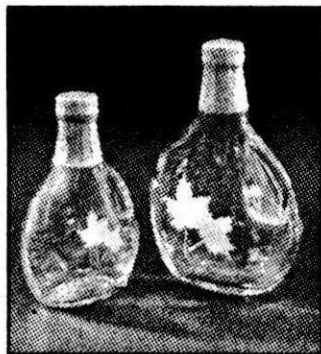
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the outside of the package **MAPLE SYRUP** or **CONSUMABLE COMMODITY** and pack with sufficient absorbing materials in case of leakage. These labels afford our processing plants and the airlines the security of knowing your package contains no harmful liquids. This labeling will ensure your products travel by air. Maple syrup shipped in glass containers should be labeled "Fragile B Maple Syrup" or "Consumable Commodity and packed with sufficient absorbing materials in case of leakage. Again, this labeling ensures safe handling and proper air transportation.

Priority Mail stickers should be applied to all cartons mailed at the Priority Mail rate. In some instances, free Priority Mail packaging is available, depending on the size of your product. Your local postmaster will be able to assist you in determining what packaging is appropriate for your products.

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NEWS FROM THE AMERICAN MAPLE MUSEUM

By Eleanor Allen

While the entire Northeast has been suffering from drought, this summer has brought visitors to the American Maple Museum from as far away as Morocco, Japan, Germany, Russia, England, and France. We've also had many states represented, including Texas, Massachusetts, Maine, Florida, Pennsylvania, California, Nevada, Connecticut, Kentucky and Virginia. With the New York Maple Tour being held in Lewis County this summer, many maple producers were able to visit their Museum for the first time. A generous anonymous donation enabled the Museum to purchase new display cabinets from a store in Syracuse that was remodeling, and our new curator, Renee Moser, has been busily arranging them in the various rooms. She has also changed the look of the gift shop with scented candles, stuffed animals, locally made baskets, wind chimes, stained glass, and John Morrow prints.

The Museum reopening in May was a great success as always, with Florence Lamb and Dr. Melvin Koelling inducted into the Maple Hall of Fame. The lawn and newly resurfaced black topped area were crowded with displays and demonstrations from many equipment manufacturers and craftspeople. As part of the ceremonies, the U.S. Postal Service had a special pictorial cancellation commemorating the Museum's twenty-second annual opening. Sarah Blood, of Schoharie County was crowned N.Y.

Maple Queen, and Beth Yancey of Lewis County was chosen as Alternate. Ashley Atkinson represented Jefferson County and Brooke Bradley represented St. Lawrence County. We thank Janet Woods and Betty and Gordon Gowen for acting as judges, and Karen Keefer for organizing the event.

Each summer the Museum hosts a fund-raising ice-cream social on the lawn with maple and strawberry sundaes, a cakewalk, and live entertainment. This summer's festivities ended abruptly with a surprise downpour shortly before the scheduled ending. Rarely have so many people disappeared so quickly! The cleanup also was accomplished in record time as the volunteers rushed to bring chairs, tables, and food in from the rain. We also had a large crowd at a lawn concert featuring The Atkinson Family country singers. And by the time you read this, the September pancake breakfast in conjunction with the annual Lumberjack Festival, will be all over.

The Museum welcomes visits by groups and by individuals throughout the year providing that arrangements are made in advance. If you would like to visit during the winter months, please write to the American Maple Museum at P.O. Box 81, Croghan, NY 13327 or phone 315-346-1107.

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MANABOZHO (ORIGINAL MAN) AND THE MAPLE TREES

An Ojibwa Story

When the world was new, Kitchi-Manitou (the Creator or God) wandered over the Turtle Island (North America). This was long ago, when the world was easy and there were many games and good weather and the maple trees had thick, sweet syrup. Life was so easy that people could break off a twig from a maple tree and the thick, sweet syrup would run out.

Kitchi-Manitou went to an Anishinabe (Great Lakes People) village. He found no one home. No one was fishing. No one was tending the fields. No one was picking berries. He found the people lying on their backs under the maple trees, letting syrup run out of the trees and into their mouths.

Kitchi-Manitou said, "This won't do. My people are getting fat and lazy from eating too much maple syrup!"

He took a giant mukuk to the river and filled it with water. He made many trips to the river and back to the maple trees, each time dumping the water over the trees. He poured water on the trees until he had watered down the syrup, so that it came out thinner but still sweet.

"This is how it will be!" he said. "No more syrup dripping, only buckets of thin sap that must be boiled down to maple sugar. Then my people will return to their way of life and not grow fat and lazy from the goodness of maple syrup!"

Because Kitchi-Manitou watered down the syrup, it can be tapped and gathered only at certain times of the year.

"This is how it will be!" he said. And that is how it is today.

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COMING EVENTS

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.

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West Edmeston, New York

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

WANTED: Maple syrup equipment; filter press, hydrometer, thermometers, grading kit, refractometer, finishing pan, maple cream machine, maple sugar candy machine, rubber sugar molds, syrup bottling system, and other miscellaneous equipment. cew9@cornell.edu. 1-716-223-4619.

WANTED: U.S.D.A. grading kit. Homestead Sugar, Campton, NH 03223. 603-726-3829.

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.

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