

Maple Syrup Digest



VOL. 13A, NO. 2

MAILED BY 6-1-01

JUNE 2001

Return Service Requested
Maple Sugar Digest
PO Box 240
Canterbury, NH 03224

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

"SAP SOURCE"

Maple Syrup Reverse Osmosis Replacement Products

Water System Replacement Products:

Reverse Osmosis Membrane
Membrane Housings
Membrane Cleaning Products
Filter Cartridges
Pumps
Instrumentation

Membrane Cleaning:

4" & 8" Elements

WE ACCEPT

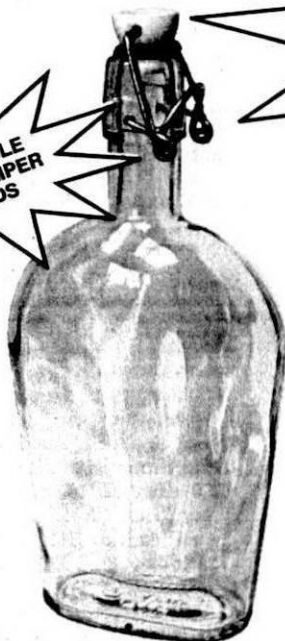


ULTRAPURE & INDUSTRIAL SERVICES

800-283-8651 • Fax (507) 645-6624
e-mail ultrapure@microassist.com

See Our New 16 oz Maple Syrup Container

AVAILABLE
WITH TAMPER
BANDS



LOOK FOR OUR
NEW WINTER JUG
DESIGN THIS YEAR!



Wow, your consumers with our new eyecatching upscale maple syrup container. This sleek glass flask comes complete with a european style stopper and holds more maple syrup than the existing line.

for more information, please contact
McLure's Honey & Maple Products - 603-444-6246
46 N. Littleton Rd., Littleton, NH 03561
www.mclures.com

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 . . . Dawn Bolduc—207-265-2600
1100 Middle Rd., New Portland, ME 04961

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

Michigan . . . Cathi Bates—231-845-6902
2800 N. Peterson Rd., Ludington, MI 49431

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—330-659-3061
P.O. Box 326, Bath, OH 44210

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

Pennsylvania . . . Jim Tice—570-549-5257
427 Tice Road, Mainesburg, PA 16932

Wisconsin . . . Roland Jorns—715-868-3161
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

HANK PETERSON, President
28 Peabody ROW,
Londonderry, NH 03053
603-432-8427

LUC LUSSIER, Vice-President
2100 St. Laurent, Plessisville,
Quebec G6L 2Y8
819-362-3241

CARL VOGT, Secretary-Treasurer
10304 94th Ave. No.,
Osseo, MN 55369
763-425-7577

DIRECTORS

Richard Norman 860-974-1235

387 County Road, Woodstock, CT 06281

Larry Yoder 219-533-2405

805 South Seventh St., Goshen, IN 46526

Robert S. Smith 207-474-3380

36 Middle Street, Skowhegan, ME 04976

Tom McCrumm 413-628-3268

755 Watson-Spruce Cmr Rd., Ashfield MA 01330

Larry Haigh 616-763-3107

6903 Lacey Lake Road, Bellevue, MI 49021

Elizabeth Collins 651-645-1598

969 Marvel St., St. Paul, MN 55114

Jean-Claude Godin 506-764-9887

1873A Rue Belle Chasse,

Paquetville, N.B. E8R 1M9

Roger Sage 716-786-5684

4449 Sage Road, Warsaw, NY 14569

Avard Bentley 902-548-2973

12 Valley Rd., Westchester, N.S. B0M 2A0

William Brown 740-694-5385

7185 Quaker Rd., Fredericktown, OH 43019

Bill Robinson 519-529-7857

RR2, South St., Auburn, Ont. N0M 1E0

Burton Kimball 570-297-2791

9691 Kimball Rd., Wattsburg, PA 16442

Willson "Bill" Clark 802-323-3119

RR #1, Box 310, Wells, VT 05774

Lyle Stockwell 715-594-3632

N 3870 730th St., Ellsworth, WI 54011

DIGEST ADVERTISING RATES

2 Page Spread	\$450.00
Full Page	240.00
1/2 Page Vert. or Horz.	135.00
Column Inch	19.00
Classified	70c per word

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

COVER: White Mountain Regional
High School's Sugar House,
Whitefield, NH.

GREETINGS FROM YOUR PRESIDENT



Another maple season has come and gone and it was a season many of us will never forget. Reports coming in range from an above average season to some reports that 50% or less of an average season. Needless to say the deep snow pack made for a rather difficult season for a lot of sugarmakers. As I write this (early May) it is too early to tell what kind of season the industry will end up with. In the northern regions of Maine they were still boiling the last week in April. There is some increase in the wholesale prices of syrup but not much increase in the retail pricing. This may change as we know more about the overall crop. I feel we all will have enough syrup to sell this year, price will be another matter.

At a recent board of directors meeting of the IMSI we had a rather lengthy discussion on the continued use of the para-formaldehyde pill in top holes. For those of you not familiar with this issue the pill is used in the tap hole to enhance sap flow. The pill has been outlawed in the US and Canada for a number of years. It can still be purchased on the open market, because para-formaldehyde is used in a number of other non food applications. Most of the problems seem to be in Canada. The Canadian government is stepping up efforts to do inspections in the field. We cannot for certain say that the pill is not being used in the US. Detection of para-

formaldehyde in syrup is rather difficult but a number of labs are doing testing to come up with some answers. This all boils down to our commitment of producing a pure maple product. Our customers demand nothing less.

We are working on the program for the annual meeting in Minnesota this October. A committee is presently working on short and long range planning of the NAMSC and we expect to have a report at the meeting in October. Further information about the annual meeting is in the Maple Digest.

Here's hoping to see you in Minnesota in October.

Hank Peterson
President, NAMSC

FULL TIME POSITION AVAILABLE in the Production & Processing of Maple Syrup

- Must have experience with references in installation, maintenance, and cleaning of Tubing Systems.
- Some mechanical ability required along with general knowledge of a maple operation
- We are a 30,000+ tap operation & also process and package syrup year round.

Adirondack Maple Farms

Located 40 min. from Saratoga Springs, NY
Salary negotiable

Housing available & paid vacation
Only serious, dedicated & experienced persons respond. Send resume to:

ADIRONDACK MAPLE FARMS

PO Box 775 • Fonda, NY 12068

NO PHONE CALLS PLEASE

FROM THE EDITOR

My don't the years fly by. I have been Editor of the Digest for over ten years now. There have been a few changes in those years, hopefully for the better. There are those out there that would like more changes. Some people would like the Digest to be bigger and better (meaning color). I would like it to be bigger and better also . . . but it costs money. We operate at a break even point now — actually we lost a little money last year. The actual printing cost is being done for less money that it was ten years ago. However, the postage has gone up several times in the last ten years.

I get several comments a year about the Digest . . . mostly good. I don't normally print them but because there is change coming I thought I would print the one on page 7.

The thing I get the most static about are the sap prices. Some think they are too high, some too low. They are only meant to be a guide, not chiseled in stone. The price of a gallon of syrup

(retail) varies a lot. Last year on our way to Crogan, NY we saw farm gate syrup for \$25.00 a gallon. In our area we get from \$37.00 to \$40.00 and we sell it all. I know the season is past but there is another method of figuring out sap prices printed in this issue.

The NAMSC and IMSI Meeting will be in Minnesota this year. If you have never been to a meeting you should plan to attend.

The 2002 meeting will be held in North Conway, New Hampshire. Plans are already being made for a great meeting. North Conway is a shopping paradise with an abundance of outlet stores for those who love to "shop til you drop." Plan to be there on October 20-24, 2002.

The coming year will prove to be interesting if nothing else.

It will be interesting for Mary Ellen and I as we are leaving for Alaska again on June 4th. We won't be home until after August 20th.

Hope everyone has a great Summer.

Roy



Dary-Eau Inc.

The Most Experienced Maple Syrup Manufacturer In . . .

Reverse Osmosis for Maple Sap

Ask About our Alpha & Spectra Models

MAPLE EQUIPMENT

Evaporator — Drop or Raised Flue — Cross or Reverse Flow
Reverse Osmosis • Tubing & Fittings
Maple Cream Maker • Maple Candy Maker

FOR INFORMATION

Call Stephen Darveau • 819/344-2288 • Fax: 819-344-2706

e-mail: Stephen@darveau.qc.ca

LETTERS TO THE EDITOR

Dear Editor:

I just want to write this little note to let you know that I thank you for having such a nice little booklet and I also want you to know that I hope you never change the style in the way it is printed.

It's simple and easy to read and the most important things about Maple Syrup are at your fingertips like the officers telephone numbers and I just want you to know that I really enjoy your Maple Syrup Digest.

Sincerely yours,
William Rodgers, The Three Bears
Sugar Shack, Beckett, MA

Dear Editor:

I feel that the prices published in the Digest does not give adequate information on the pricing of maple sap delivered to the sugar house. The price published is for the price of sap based on what price of bulk syrup? I am sending along an article prepared by Lyman Jenkins, U.S.F.S. for your consideration for publication in the Digest.

Sincerely,
Wrights Sugarhouse, Camden, NY

See article on page 34.

Maple Producers — Save Big Time!

We specialize in ALL WELDED stainless steel maple syrup equipment including:

Wood-fired Complete Evaporators
Oil-fired Complete Evaporators
Backyard/Hobby Evaporators
Sets of Pans (All Makes)
Replacement Flue & Syrup Pans (All Makes)
Finishing Units — Storage Tanks — Filter Tanks
Smoke Stacks — Hoods — Bottling Equipment

With 35 years of experience in maple, low overhead, state of the art fabricating equipment, we produce the HIGHEST QUALITY products in the industry at the LOWEST PRICES.

“Dealers Wanted”

Algier Evaporator Company, Inc.

Phone: (802) 868-9289 • Fax: (802) 868-4113 • E-Mail: small@sover.net
555 Route Seventy-Eight, Swanton, Vermont 05488

SUMMER TOUR 2001

**Ontario Maple Syrup Producers Association
Hosted by Southwestern Ontario Local**

Lambeth JUNCTION HIGHWAY #4 AND THE
401, NEAR LONDON
July 19, 20, 21 2001

Thursday, July 19th

- OMSPA Directors' Meeting
- Workshop
- Trip on the L & PS Railway Train
- Tour of Port Stanley, Palmer's Sugar House,
Featuring Vacuum Pump Demo

Friday, July 20th

- Jakeman's Maple Products — Sugar House
& Packing Plant
- Trillium Woods Tour (*Natural Forest*)
- Brouwer's Maple Plantation, Tobacco Farm
- Quai du Vin Estate Winery (*Maple Wine*)
- B A N Q U E T

Saturday, July 21st

- Crinklaw's (*Economic Vacuum System
for Small Bushes*)
- McLachlan Bros. Maple Syrup & Pancake House
(*Steam and Piggy Back Evaporator*)
- Robson Bros. Rolling Ridge (*Wood Fired Piggy Back
Evaporator and Reverse Osmosis*)
- Fort Rose Maple Co. & Pancake House
(*Wood Fired Evaporator and Reverse Osmosis*)

For further information contact:

Nelson McLachlan at (519) 232-9041 (phone and fax)

E-mail: joel.robson@sympatico.ca

INTERNATIONAL MAPLE SYRUP INSTITUTE REPORT

PARA-FORMALDEHYDE????!!!!

The IMSI has had a busy winter with a lot of activity for the Institute officers, including action on Para-formaldehyde, planning for 2001, keeping track of the world supply of pure maple syrup, and continued testing for adulteration. The IMSI board of directors has been working to get new members and has more membership, with dues paid, than in recent memory.

In April, President Mary Douglass of Michigan sent a letter to Commissioners of Agriculture of all the U.S. maple producing states and all the Ministers of the Canadian maple producing provinces. Her letter addressed allegations of the use of para-formaldehyde pellets as a tap hole disinfectant in the maple industry. It brought to the attention of these government officials the stand of the IMSI that the product is illegal and should not be allowed for any reason. She noted that the use of the PFA pellet would constitute adulteration of pure maple products.

Douglass noted the aggressive stand on adulteration by the IMSI and its continuing testing program that looks for adulteration. She encouraged close collaboration with the IMSI and the industry to assure and protect our pure maple product.

The aggressive stand of the IMSI has been in place for many years and was reaffirmed at the October 2000 annual meeting in Burlington, VT. The use of the product in Quebec and perhaps

other states or provinces was alleged at that meeting. In the early winter, Commissioner of Agriculture Leon Graves (Vermont), sent a letter of concern to the Quebec Minister of Agriculture and the Canadian Minister of Agriculture in Ottawa. This letter was subsequently released to the press in Canada and pressure brought to bear on Canadian authorities to enforce the law.

At the May 4, 2001 meeting of the IMSI in Burlington, an official of the Canada Agriculture Inspection Service, reported on the action taken by Canadian Health Department officials. Some 66 maple production units were randomly selected for inspection by Health Department inspectors. Production units on Crown (Federal) land were not selected for inspection as enforcement of such issues falls on the Ministry of Natural Resources. Further, Crown land leases prohibit the use of PFA.

Of these, 50 were inspected and 21 (40%) were found to be using para-formaldehyde. These inspections were not unannounced, the producers were informed of the coming inspections. Many of the producers proceeded to remove the pellets and flush the tap hole, four refused to remove the pellets or allow the inspection. It is reported that the Canadian government has moved to fine each of these uncooperative maple producers the sum of \$50,000 CN.

The Federation of Quebec Maple Producers reported that there has been a great educational effort for many years about the harmful effects of PFA and the illegality of its use. The Citadelle Maple Producers

Cooperative of Plessisville, Quebec reported that each of their producers has signed a affidavit that they do not use the pellet in their business. Health Canada is currently testing samples of maple syrup to determine an exact background level of formaldehyde.

In the United States, a joint research project is also going on to determine the background levels of formaldehyde in maple syrup. Currently the acceptable level of para-formaldehyde is 2 parts per million or 2000 parts per billion. All are in agreement that this is much to high an acceptable level. The Vermont Department of Agriculture and the Proctor Maple Research Center at the University of Vermont are working together to test known samples of non-PFA syrups to determine a base level. This testing is being done in cooperation with Quebec's Centre Acer. They are working as partners and will share data as the projects develop. Much discussion was held at the recent Burlington, Vermont meeting of the IMSI on the implications of the use of the PFA and the manufacture of the pellet. It was noted that there is no legal use of the PFA, which is different than the formaldehyde that is currently in use in the dry-cleaning and funeral industries. It was pointed out that there is definitely no legal use of a pelletized PFA pellet.

In summarizing the position of the IMSI, past president David Marvin noted that this issue is an issue of food safety and the integrity of the pure maple syrup industry, not a trade issue. He thanked government officials on both sides of the border for their efforts to stop the use of PFA in the maple industry.

IMSI INTERNATIONAL MAPLE SYRUP CONTEST CHANGES

The fourth annual IMSI International Maple Syrup Contest for packers and specialty/gift shop suppliers has been revamped as a result of the recent meeting in Vermont. Fees for the contest have been reduced. In the International category, the entry fee will be \$200 US, in the Gift/Speciality category the fee has been set at \$100 US.

A new category has been added by the board of directors. A category for the most unique maple product, seeking to find new uses for pure maple syrup. As of this printing the details have not been worked out on this category. In this International contest, participants register for the contest and submit their entry fees. The contestant must also enclose a list of where their products may be purchased. The contest committee purchases the syrup from a retail source prior to the contest judging.

Winning the International category since the first contest year has been the Citadelle Maple Syrup Producers Cooperative with the entry of their brand, Camp. Winners in the Speciality/Gift category have been the Turkey Hill Sugarbush of Waterloo, QC, Citadelle Maple Cooperative, the Dakin Farm in Ferrisburgh, VT and the most recent winner of the International Speciality/Gift category was the Vermont Maple Outlet of Jeffersonville, VT, owned by Rick and Diane Marsh.

Larry Myott, Executive Director, IMSI

Larry Myott is also the Vermont Extension Maple Specialist. He can be reached at PO Box 53010, Burlington, VT 05405. Tel. (802) 656-5417 or email: Larry.Myott@uvm.edu

Your Family is...



Our Family Tradition!



**Show your customers
the tradition that
goes into your syrup
with a custom
printed jug from...**

sugarhill®
CONTAINERS

**Box 490, 262 Millers Falls Road,
Turners Falls, MA 01376
(413) 863-2222 Fax (413) 863-3774**

HOOSIER SUGARMAKERS ENJOY PRODUCTIVE SEASON

By Larry Yoder

Hoosier sugarmakers rated this year's run as one of the best in recent memory when they finally pulled their spiles and made the last draw for 2001. This is in marked contrast to last year's season which, even for the northern tier of counties, could only be described as "dismal."

William Owen, who hangs about 230 buckets in eastern Noble County, made mostly light amber syrup from the time he opened February 18 until closing on March 21. Owen plans to continue with buckets for the present, but he did experiment with the smaller, 5/16 plastic spiles after hearing Dr. Perkins speak at the 2000 meeting in Columbus. He found about the same rate of flow as with the traditional metal spiles.

Bill recently build a new sugarhouse and he installed a new 30" x 8' Waterloo raised flue evaporator. He uses wood with forced air to fire the evaporator.

"Getting used to a new building and equipment and keeping up with the runs really kept us hopping this year," he laughed.

The new Owen sugarhouse has running water and it includes space for retail packing. After he finishes up some interior work he'll be fully set up for production and sales.

Claire Manuel, part of the upcoming generation of Manuel family syrup makers in Brown County, reports simi-

lar results for sugarmakers in the southern part of the state. The Manuel family has resumed making syrup after not doing so for a number of years. They have 1000 taps on buckets and tubing. The cold spring and steady runs gave them light to medium amber syrup throughout the season.

Eva and David Legg found the same to be true for west central Indiana. They made about 80 gallons of good quality syrup at their sugar camp in Montgomery County.

Donna and Carl Casebere have 250 taps on buckets in northeastern Dekalb County. They wondered about tapping this year after last season's experience, but they made plenty of light syrup. The Casebere sugarhouse is visible from the road, and Donna reported a number of first-time visitors.

Kosciusko County producer Michael Noel concentrates on sap production only. He sends his sap from 900 trees on vacuum line to Elkhart County producer Richard Snider who makes the syrup. They report abundant quantities of good syrup.

Noel uses rigid, permanently installed plastic line. He says that careful layout minimizes any problems with moving equipment in the woods. His lines have been up about 6 years, and they remain in good condition. Deer are not bothering them, but he does have some problem with squirrels. He plans to gradually convert to the 5/16 spile since most of his taps are in young trees. (He lost many of his larger trees in a 1973 storm.) He finds that the holes are much easier to drill, and he believes the reduced damage to the tree is a significant advantage.

The dramatic difference in this year's run may be due to a number of

favorable factors. The northern half of the state enjoyed snow cover for most of the winter. Tapping time marked the beginning of a gradual warm-up that saw frequent below-freezing nighttime temperatures for most of the season. Minimal amounts of precipitation during much of March gave a welcome relief from the deep mud that we usually experience. Further, unlike the dry summer of 1999, the growing season of 2000 included moderate temperatures and sufficient rainfall for most of Hoosier maple country. Trees produced ample supplies of sugar, and we

enjoyed a bountiful harvest of high quality syrup.

A season such as this one reminds us of the importance of marketing. Hoosier supplies of syrup are usually sold out within a few months of the close of sugaring. However, this year's abundant supply may require more aggressive sales, especially for retail-sized containers from the individual sugarbush.

The Indiana Sugarmakers Association will be actively promoting Indiana maple syrup at the Indiana State Fair.



***Granulated
or Powdered—
Pure Maple Sugar
Bulk Savings
Are Sweet.***

*Call today
for details on bulk prices.*

RR1, Alstead, NH 03301 • TEL 603-6361 • FAX 603-835-2455

SASCOM
SWEET FARMS
SINCE 1853
OFFICE: 603-835-2455

MEETING IN MINNESOTA OCTOBER 2001

The Minnesota Maple Syrup Producers Association (MMSPA) cordially invites you to attend the joint annual meetings of the North American Maple Syrup Council (NAMSC and the International Maple Syrup Institute (IMSI).

The meetings will be held at the Kelly Inn located in St. Cloud, Minnesota - October 21st-24th. St. Cloud is located 70 miles northwest of Minneapolis/St. Paul via I-94 or US Highway 10. For those flying to Minnesota, connecting flights from Minneapolis are available to the St. Cloud airport.

The planning committee has been busy putting together a program that will have something for everyone.

Technical sessions, poster sessions, and programs are designed for the beginner and seasoned sugar maker. Results of current research being supported by the NAMSC will be presented at the meeting. There will be ample time to have your questions answered by knowledgeable, informed presenters representing all facets of the maple industry.

A trade show and display area will feature the latest supplies and equipment available to the syrup producer. Manufacturers and suppliers from the U.S. and Canada will be on hand to help you select the tools you need to make high quality maple products.

The annual meetings of the NAMSC and IMSI provide an opportunity for everyone to learn about the maple industry throughout North America. Delegates representing sixteen states and provinces will report on recent

OBERDORFER BRONZE GEAR PUMPS

1/2" Model #4000-B

\$164.00

**MONAHAN PUMP SUPPLY, INC.
271 LEE BURBANK HIGHWAY
REVERE, MA 02151**

Telephone: 781-286-6450

Fax: 781-286-6941

activities of their associations. In addition, reports from various committees will be presented that impact the entire maple industry. The Research Fund of the NAMSC will make its recommendations for funding a variety of projects for the coming year.

Over two hundred participants are expected to be in Minnesota for the meetings. The Maple Syrup Contest will be expanded this year to include maple cream products. The popular Photography Contest will provide an opportunity to display your photography expertise. Companion tours have been scheduled to accommodate those not planning to attend the general or technical presentations.

A new "Show & Tell Discussion Session" has been added to the program for 2001. Here is your opportunity to share: an idea, a new gadget, some history, or a story with your fellow producers. You may have some slides, a video, or other materials that may be of interest. A time has been set aside for everyone to participate in the forum. Learning from others is a great opportunity for everyone. Be a part of Maple Show & Tell — 2001.

The meeting starts on Sunday, October 21st with an afternoon at St. John's University followed by the opening of the trade show with an evening of socializing, light refreshments and Welcome to Minnesota. Mondays schedule includes general meeting sessions, technical sessions, companion tours, committee meetings and A Taste of Minnesota Buffet.

On Tuesday, the all day field trip includes visits to maple syrup operations in central Minnesota and other interesting stops. The Maple Show & Tell 2001 session is planned for the

evening. On Wednesday, October 24th, general meeting sessions, technical sessions, companion tours, and trade show highlight the days activities. The Annual Banquet will be the final event on the program where contest awards, presentation, entertainment, good food and fellowship will be highlighted.

We look forward to greeting you in Minnesota. Detailed program information and registration materials will be mailed starting in mid July. If you wish to receive Registration Materials for the NAMSC & IMSI 2001 meeting please materials contact:

Carmen Maschler - MMSPA
3878 230th Street
Randall, MN 56475

TEL: (320) 749-2232 or
FAX: (320) 749-2289

MAPLE HILL FARMS

RD#1, Box 279, Cobleskill, NY 12043

800-543-5379

FOR SALE

12 unit gas burner setup for large evaporator, high or low pressure LP or natural gas. Like new condition \$2,500.00 or B.O.

Travanni Vacuum Pump and cooling tank - good condition. \$500.00 or B.O.

Large D.E. pool filter, used one season \$200.00 or B.O. 2,000 - 3,000 ft. of used 1 1/2" black mainline 100 psi food grade tubing, will sell in random lengths. All in good condition.

**Will trade any of the above
for good quality syrup
Grade A light, medium or dark.**

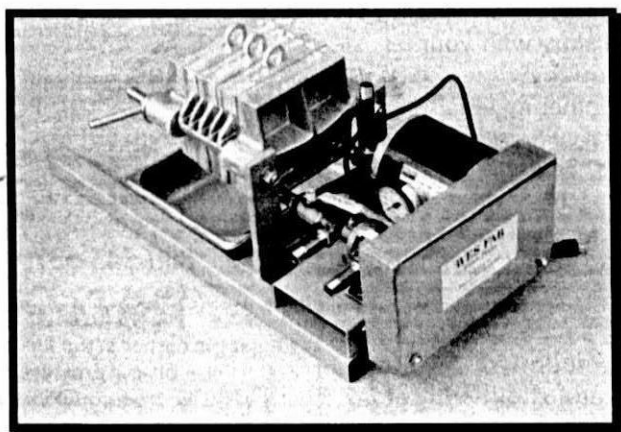
PRESSURE FILTER

From "Wes Fab"

Cost Effective Filter Press for the Small Producer

7" Short Stack Filter Press with Electric Motor Driven Pump

- Built for the Small Producer but designed to Expand.
- Uses standard 7" filter papers.
- Comes with the standard 7" filter press electric motor, gear pump & stand, so you can add more plates & frames as your production grows.
- Compact stand, lightweight aluminum plates & frames.
- Same high quality as our larger models.



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
(715) 241-0045

NEWS FROM MASSACHUSETTS

By James W. Graves

On Saturday, January 20th, 2001, Mass. Maple had their 55th Annual Meeting. The meeting was called by the Mass. Maple president, J.P. Walsh. We had a business meeting, of which the high point was the presentation of the Lifetime Member Awards to Russ and Martha Davenport and Dan and Jesse Krug. This award is a rare achievement, given to those maple producers whose long-time hard work and support to Mass. Maple keep the organization running.

Russ and Martha Davenport, of Tower Rd. in Shelburne have held summer picnics, have set up the booth in the Franklin County Fair roundhouse, and sold cans for the profit of Mass. Maple. Both are managers of the maple booth in the Massachusetts building in the Big E, of West Springfield, MA. With the help of their daughter Christine and son-in-law Ron, they produced the 1977 *Maple Moon* video.

Dan and Jesse Krug, of South Road in Westhampton were previous managers of the maple booth at the Big E. He has been an alternate to the North American Maple Syrup Council (NAMSC). They hosted the first Mass. Maple summer picnic at their sugarhouse. Their sugarhouse in Chesterfield is now run by the Department of Environmental Management as an educational workplace. As an outside hobby, he works in the Westhampton Antique Blacksmith Museum, which he co-founded, and restores cars.

In other news, during Friday, February 23rd, 2001, the 2nd annual tree tapping was held in the North Hadley Sugar Shack. The Commissioner of Food and Agriculture, Jay Healy, tapped the first tree. Then, Healy read a proclamation from Governor of Massachusetts Paul Cellucci declaring March "Maple Month." A stencilled Mass. Maple Month sap bucket was hung on a tree, and another stencilled bucket was given to Rob Leab, of Ioka Valley Farm in Hancock. Leab will be the host of the 2002 tree tapping.

A brand new blue directional sign was presented to Joe and Shelly Boisvert, of River Drive in Hadley. A dinner was prepared by the Deerfield Inn consisting of different courses containing maple syrup as an ingredient. Joe Boisvert and family hosted the dinner at their new maple restaurant and post and beam constructed farm stand. Channel 22, the Greenfield Recorder, the Associated Press, and other newspaper reporters were present at the event.

The event also celebrated the use of maple syrup in dishes at 27 restaurants all around Massachusetts. The syrup was provided by sugarmakers from 17 sugarhouses. For more information, or to obtain educational programs for school and promotional purposes, visit our website: www.massmaple.org.

In July, a Mass. Maple summer picnic will be held at the Warren Farm and Sugarhouse in North Brookfield. For more information, contact Jan Wentworth by phone at (508) 867-0174.

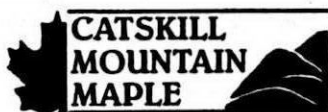
NEW YORK NEWS

By Marion Wells

With another maple producing season ending and the clean-up under way, many producers in New York State look forward to selling their gourmet products. This was quite a year! The big factor this year was the over-abundant snow supply. The snow storms came in early March and buried most of central, eastern, and northern New York. Instead of melting right away, the weather stayed cold while more snow arrived! Many producers had 3-5 feet of snow to contend with. Those still using buckets found that they couldn't break roads or scatter the buckets until the season was half gone. This of course meant that they would finish with less than an average crop. Western New York seemed to have a pretty good

year, much better than last years poor crop. Most areas in eastern New York were about 2 weeks late in boiling the first run, not getting started til about March 15. Sap runs didn't prove too plentiful this year, at least until much of the snow had disappeared. Yields varied greatly from a quart per tap to a pint per tap, but quality appears to be excellent.

Many of you will remember Roger Sage who has been active in Maple for many years. Roger has been in a Buffalo hospital. You may want to send him get well wishes at his home. He is the state delegate to the NAMSC and has served on numerous committees. Roger has long been the backbone of the state maple booth at the state fair, and has a long history of service to Wyoming County and western New York maple affairs.



**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 — 4' x 12' Leader wood-fired evaporator — Coming In**
- 1 — 3 1/2' x 8' Stainless steel pre heater hood \$1200.00**
- 2 — Syrup pans, 4' x 4' Small Bros. and 4' x 5' Leader copy \$375.00/ea.**
- 1 — 2 1/2' x 8 1/2' wood fired evaporator \$3295.00**

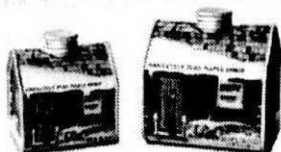
WE HAVE A 2' x 6', 19" x 66" and a Backyarder in stock!

**NEW YORK STATE LICENSED
SYRUP BUYER BARRELS AVAILABLE**

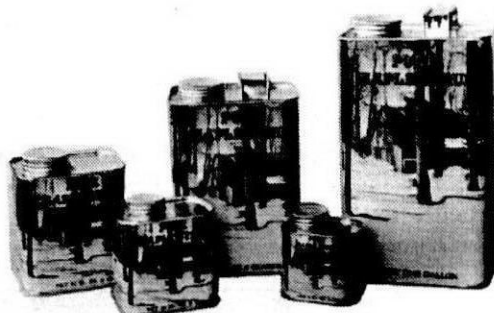
New England Container Company

HOME OF THE FAMOUS CABIN CAN

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



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



GALLONS • HALF GALLONS • QUARTS • PINTS • HALF PINTS



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

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

HELLO FROM WISCONSIN

By Barry Stockwell

I am writing from Ellsworth, Wisconsin, my name is Barry Stockwell, my wife's name is Carol. We have a son Jason, and two daughters Shawna and Katie. Jason is 22, he graduated from Gustavus Adolphus College in May of 2000, and is currently working, and residing, in the St. Paul/Minneapolis, Minnesota area, which is 50 miles west of us. Shawna is 21, she is in the Navy, stationed in Bremington, Washington. Katie is 17, and is a junior at Ellsworth High School.

My parents own S & S Sugar Bush here in Ellsworth, just across the road from our house. We have a 3,000 tap operation, and also buy a little sap from neighbors. We are looking forward to a good year with all the snow and cold that we experienced this past winter. The last three seasons have been below average over much of the state of Wisconsin.

Four years ago, my wife and I volunteered to work a shift at the Wisconsin Maple Syrup Producers Association booth in the Agriculture Building at the Wisconsin State Fair, held in West Allis, Wisconsin (Milwaukee area). At the Booth we sell a variety of maple products, mainly our blue ribbon, grade A, medium amber syrup produced from the state of Wisconsin, which have all earned the blue ribbon. We offer a wide selection of various sizes and types of containers. The Fair goes over love to go through the building with all the different agricultural products/food to sample and purchase. The Association does quite well there with volunteer help from its members.

One of the products we sell at the Fair is *Maple Cotton Candy*, which is a great selling item. Because of its delicate sweet flavor, and the uniqueness of this item, it has been very well received and sought after at the Fair. My wife and I purchased a cotton candy machine to use at the Fair. We also purchased a concession trailer (equipped with other appliances and an ice cream freezer) to serve different



fairs and festivals in our area, outside of the State Fair, during the summer. In addition to selling the *Maple Cotton Candy* from our concession trailer, we offer a variety of other items such as: *Maple Shakes* (Vanilla, Chocolate, Strawberry, & Raspberry), *Maple Root-Ber Floats*, *Maple Sundaes*, *Maple Nut Ice Cream cones*, warm cinnamon raisin bagels with *Maple Cream*, and *Maple Nut Corn*. The name of our business is appropriately called "Stockwell's Maple Treats."

The first year we were extremely busy taking in events every weekend from Mother's Day up until October 1st. We wanted to see which ones worked out best, and go from there. We discovered it was not profitable to travel too far from our home area, nor is it a good idea to sell our products when the season is still quite cool. The following two years have been much better, staying closer to home, and returning to the events at which we do well. Over all we really enjoy it, and

always look forward to the next year. It is such a rewarding feeling to hear people comment on how much they like whatever it was they purchased, and then see them return for more.

This past September our daughter Katie was crowned Wisconsin Maple Queen for 2001. She is looking forward to attending our States "First Tapping", as well as several Open Houses at different Sugar Bushes in the area this spring, and of course she will be on hand for our Wisconsin State Fair held the first two weeks of August. She enjoys being involved in the making of maple syrup at her grandparents Sugar Bush here in Ellsworth every spring (especially when all the boys are there also helping with the gathering of sap). In addition to using maple syrup on pancakes and waffles, she also like to top her cereal (hot or cold), ice cream, and warm toast or bagels with the golden sweetness of pure maple syrup.

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

THE MAPLE SUGARING STORY

*About a Proud Tradition of
Northeastern North America*

Video		Illus. Guide
30 minutes		90 pages
\$29.95 Ppd.		\$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

LEADER EVAPORATOR

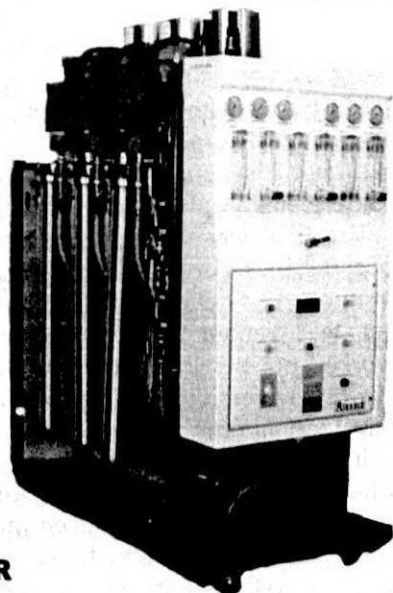
25 Stowell Street
St. Albans, VT 05478
(802) 524-4966, (802) 524-3931
Fax: (802) 527-0144
E-mail: leader@together.net



G.H. GRIMM CO.
LAMB NATURAL FLOW
2 Pine Street
Rutland, VT 05702
(802) 775-5411
Fax: (802) 775-6402

WHY BUY A SPRINGTECH ELITE REVERSE OSMOSIS?

- *HOT WATER MEMBRANE WASH
- *VERY FAST WASH AND RINSE CYCLE
- *AUTOSTART/STOP, ONLY ONE IN THE INDUSTRY
- *SLEEK COMPACT DESIGN
- *HIGHEST PERFORMANCE MEMBRANES
- *OPERATING INSTRUCTIONS PRINTED ON FRONT PANEL
- *STAINLESS STEEL MULTI IMPELLER PUMP WITH BUILT IN RECIRCULATOR



****BEST INDUSTRY GUARANTEE****



Vacuum Pump with "Flood" oil reclaimer

- Reclaims up to 95% of oil
- Allows vacuum pump to maintain temperature colder
- Allows vacuum increases up to 22" hg
- All internal parts well lubricated
- Eliminates any oil adjustments
- Reduces pump noise by 50%
- No oil Maintenance for 200 to 300 hour: of use
- Clean exhaust

NEW ACOUSTIC DETECTOR HELPS LOCATE ASIAN LONGHORNED BEETLES

It's a scene straight out of a Tom Clancy novel: Chicago and New York City officials peering at wrist-band displays, waiting for signs (actually sounds), of dangerous fugitives in the street trees. The fugitives — Asian longhorned beetles that can kill even healthy hardwood trees — are real, and so is a new technology that can detect these voracious wood borers "en bite."

The beetle detector — a portable device that can hear the sounds of beetles chewing — is the brainchild of two groups of scientists: entomolo-

gists at North Central and acoustic specialists at the Department of Energy's Oak Ridge National Laboratory in Tennessee. "We needed a way to detect larvae (an early worm-like stage) in trees or in wooden packing materials, long before they're obvious to the eye," said Therese Poland, research entomologist with NC's Forest Insects unit in East Lansing.

EAVESDROPPING WAS THE ANSWER

Knowing that wood borers make a chewing noise when carving out their galleries (feeding tunnels), NC contacted Cyrus Smith and his group at Oak Ridge's Instrumentation and Control Division. Smith's team had created many kinds of acoustic detec-

Call or
write for a
FREE
Catalogue!



All Prices
in Low, Low
Canadian
Dollars

"Where Quality and Service is a Tradition"

***New & Used Equipment
Complete Line of Supplies***

RR #1, Oro Station, Ontario L0L 2E0

Tel: 705-487-3331 • Fax: 705-487-0460

Email: sales@atkinsonmaple.com

A Division of Davtech Industries Ltd.

"WE SHIP DAILY"

tors, but they'd never been asked to build a bug for bugs. "By pairing our biological knowledge with their instrumentation skill," said NC's project leader Bob Haach, "we demonstrated how agencies can work together to protect natural resources."

NC staff took four species of native wood borers down to Tennessee so analysts could record their munching. After several weeks of listening, they identified a sound pattern common to wood borers. The beetle detector compares this pattern to sounds from an infested tree, looking for a match.

To test the detector, NC and Oak Ridge staff recorded Asian long-horned beetles at the Northeastern Research Station's quarantine facility in Ansonia, Connecticut. Their next stop was China, where they recorded larvae feeding in live trees in their native habitat. (Korea is their other home ground.)

They counted how many insects were there, how large they were, and how far from the sensor they were. Differences among tree species were also noted. "Wood cell structure and density differ among tree species, so sound propagation will vary from tree to tree," Poland said.

"We expect the detector will work best in living trees where the larvae are most active and in crates and pallets made from green (moist) lumber," Haach said. In drier materials, larval development and beetle chewing slow to a crawl, meaning fast scans can miss the occasional bite.

To detect beetles in drier wood, Haach is thinking about another device: a snooping nose. "If we can build a sensor for sound, we may be able to build one that sniffs out insect

frass (a mixture of boring dust and feces) or other chemical cues issuing from a newly-opened packing crate," Hack said. "Either way, we hope to stop the beetles long before they leave the dock." (*North Central Research Station News*)

Reprinted from Timber Producer Association of Michigan & Wisconsin Magazine.

NOW READY!

North American Maple Syrup Producers Manual

***The Basic Handbook for Sugarbush
Management and Production***

Please send me:

(qty.) _____ paperback edition(s)

(qty.) _____ hardbound edition(s)

Name _____

Address _____

City _____

State _____ Zip Code _____

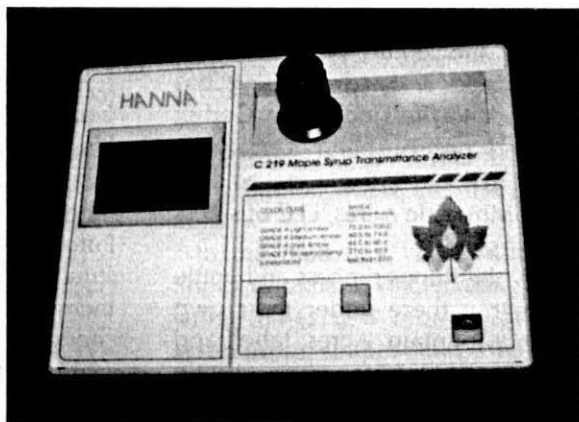
Tel. w/area code _____

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.

THE C-219 MAPLE SYRUP LIGHT TRANSMITTANCE ANALYZER by HANNA INSTRUMENTS

Syrup is graded
by percent of
light transmittance
as set forth
by USDA
and not by
visual
interpretation.



Call or write for details

SWEET MAPLES SUGARHOUSE

P.O.Box 10, Newbury, New Hampshire 03255

Tel: 603-763-6111 • VISA & MC Accepted

ALL MAPLE PRODUCERS

Let us offer your a choice of
44 **NEW** Die shapes in 1/2" to 5" labels including:

1.7 Nip labels • Transparent labels
Tie-on Tags • Peg Board Pac'n Seal
Ad-Stik Tape
6 stock colors • 5 ink colors

**Call, write, FAX or email for full color samples & prices for
SYRUP CREAM SUGAR CANDY NOVELTIES TEA
OR ANYTHING MADE FROM MAPLE**

SMALL ORDERS AVAILABLE FOR SMALL PRODUCERS

Wm. L. Chalmer
P.O. Box 21545 or 2121 S. Green Road
Cleveland, OH 44121

800/847-6016
216/291-4897
FAX 216/291-4897

email:blade@stratos.net

***Our 40th Year Furnishing Labels for
Maple Producers In the U.S. and Canada***

SWEET SUCCESS

By Steve Cahalan

Wesby, Wisconsin — Vacant for several years, the century-year-old former Westby Feed & Seed Building has come back to life since Ruth Gerber Rupp and her husband Ken Rupp bought it in May 1999 and moved their Ocooch Mountain Acres, LLC business there.

Today, the Rupps process and bottle maple syrup there under their own Ocooch Mountain Acres label and under another company's Maple Valley label.

Ruth Rupp also is starting to organize a Mississippi River Maple Association to help area farm families supplement their incomes by tapping maple trees on their farms. She soon will contact land owners in Vernon, Monroe, La Crosse and Crawford counties in Wisconsin, and in the northeastern corner of Iowa and southeastern corner of Minnesota.

Rupp hopes to have the association functioning by fall, so sap will be flowing from members' trees in March 2002.

"Farmers around here need the extra income," Rupp said. "They're losing tobacco as a cash crop."

Rupp plans to install an evaporator outside her Westby building, to boil association members' maple sap from within a 15-mile radius into syrup. She envisions satellite evaporators at other locations to serve other association members. Some potential members already have their own evaporator.

The bulk of the association's production would be certified organic syrup. And most of that would be sold

to distributors in Europe, where the organic food movement is much bigger than it is in the United States, Rupp said. Nonorganic syrup would be kept separate from organic syrup and would be sold without an organic label.

Next month, Rupp will travel to the world's largest organic foods show in Nuremburg, Germany, to discuss her association plan with European distributors. "Right now the maple syrup in Europe comes from Quebec, Canada," Rupp said. "I'm just trying to provide them with some friendly competition," she said. Virtually all of the world's maple syrup is produced in Canada and northern U.S. states, she said. Wisconsin is near the western edge of the production area.

The Rupps have about 300 maple trees on their 160-acre farm near Avalanche, Wisconsin. Ken is an engineer at the Chart Heat Exchangers plant in La Crosse and also helps his wife with the maple syrup business. The Rupps have been in the organic cash crop (corn, hay and syrup) business for about 10 years and sell all of the syrup from their own trees under the Ocooch Mountain Acres label. It's sold at their Westby factory and at the Avalanche General Store.

Rupp said she buys syrup from farmers in Wisconsin, Pennsylvania, New York, Ohio and Quebec, and processes and packages it under the Maple Valley label. The Maple Valley brand of maple syrup, sugar, cream and candy is found in natural foods and food co-op stores around the nation.

About 95 percent of Maple Valley products are sold as organic to retail stores, Rupp said. The other 5 percent are sold to bakeries and restaurants, with no claim that they are organic.

For the syrup to be considered organic, Rupp said, the sap has to come from woods that have not been sprayed with chemicals and there can be no more than three taps per tree. Trees can be tapped only when they reach 10 inches in diameter and no formaldehyde plugs can be used. Also, chemical defoaming agents cannot be used when the sap is boiled into syrup in an evaporator, Rupp said,

Last year, about 100 barrels of maple syrup were processed and packaged at the Westby factory. The barrels ranged in size from 30 to 55 gallons.

Rupp contracts with other maple factories to produce her maple cream, which can be spread on toast or crackers; maple granules, which are sprinkled on toast, cereal, fruit or in tea; and maple candy. Later this year, she hopes

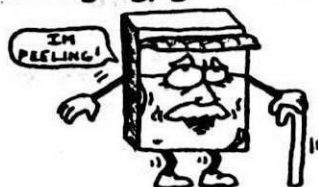
to have her own equipment for making those products.

Rupp will encourage other Mississippi River Maple Association members to offer lodging on their own farms, and has a toll-free central reservation telephone number that tourists can call. She is a member of the Wisconsin Agricultural Tourism Association, which works to educate the public on where their food comes from.

In the next five years, Rupp also hopes to expand into making juices, jams, jellies and more varieties of syrup from grapes and other fruit grown by area farmers.

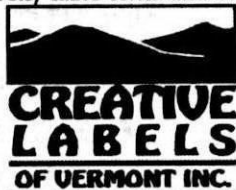
Article taken from the La Crosse Tribune, Monday, January 22, 2001.

If your product is showing signs of premature aging, give it a facelift!!



Revitalize Sales and Interest in your product with new labeling!

Call today to discuss how we can assist in re-launching your product line with shelf talkers, cooler labels, table tents and of course, product labels.



1 - 800 - 639 - 7092

Providing labeling solutions throughout the Northeast since 1983.

We are the developers of Sap Wrap™

Visit us at 9 Tigan Street - Winooski, VT or www.clov.com



Syrup Producers

Looking For Early Order Specials

Schambach Maple Inc. Is Your Place To Shop

Evaporators • Replacement Pans • R.O's • Sap Tanks
Tubing and Used Equipment — Give us a Call

ORDER NOW SAVE \$\$

April 1st — June 1st, 2000 Call For Special Sale Prices

Schambach Maple Inc.
Rt. 39 Sardinia, NY 14134

KEVIN — 716-496-5127
Fax — 716-496-5140

DEADLINE FOR NEXT ISSUE

IS SEPTEMBER 1, 2001



"TAP INTO PROFITS" with MAPLE SYRUP AND SUGAR LABELS

Show the quality,
increase the value of your products
with quality customized labels

Choose from 4 colorful designs and 2 shapes,
Nutrition facts, bar code labels & more...
Order quantities of 500 and up.

To place an order or for more information and a free brochure,
contact Diane at:

Techni-Flex, Inc.

(formerly Visual Impact)

P.O. Box 1075 • Appleton, WI 54912

Phone (920) 757-0155 • Fax (920) 757-0160

e-mail - diane@techni-flex.com

WE ACCEPT



NEWS FROM THE AMERICAN MAPLE MUSEUM

By Eleanor Allen

With the festivities surrounding its annual re-opening on May 19, 2001, the American Maple Museum celebrates twenty-four years of operation. As usual the festivities included a pancake breakfast, chicken barbecue, equipment display and craft fair, as well as induction into the Maple Hall of Fame of three worthy individuals and the New York State Maple Producers annual maple queen contest. Entertainment provided by Galen Kaup. And, the Museum is proud to announce that we now have our Permanent Charter from the New York State Board of Regents. Acquiring the permanent charter required patience and persistence on the part of everyone connected with the Museum, but mostly of Kermit Lyndaker, our then-President, who waded through an ocean of red tape to bring it about.

The three inductees into the Maple Hall of Fame are Avard Bentley, of Westchester, Nova Scotia, who has been an innovative producer of maple syrup (and wild blueberries), as well as an active member of N.A.M.S.C. and the I.M.S.I.; Robert Smith, of Skowhegan, Maine, a forester and surveyor, who has been sugaring since 1964 and has been active in the Maine Maple Producers Association as well as the N.A.M.S.C.; and last, but not least, Marion Paul, of Lanark, Ontario, who was a charter member of the Ontario Maple Syrup Producers

Association, active in the N.A.M.S.C., a contact person for area maple producers affected by the ice-storm of 1998, very active in community affairs, as well as being both a maple syrup producer and dealer in maple syrup-making equipment.

During the months of July and August, the Museum will be open Monday through Saturday, 11 a.m. until 4 p.m. In June and September it is open on Friday, Saturday, and Monday, or by appointment. Group tours are always welcome and can be arranged by calling 315-346-1107. The mailing address for the Museum is PO Box 81, Croghan, New York 13327. The Atkinson Family will again be performing country music in a Lawn Festival and Ice Cream Social on July 4th. We encourage all maple producers to visit your Museum!



MAKE THE BEST BETTER . . .

- Add Low Level Alarm to your Marcland Draw-off
- The only Draw-off System to include **HIGH TEMPERATURE** and **LOW LEVEL ALARMS**

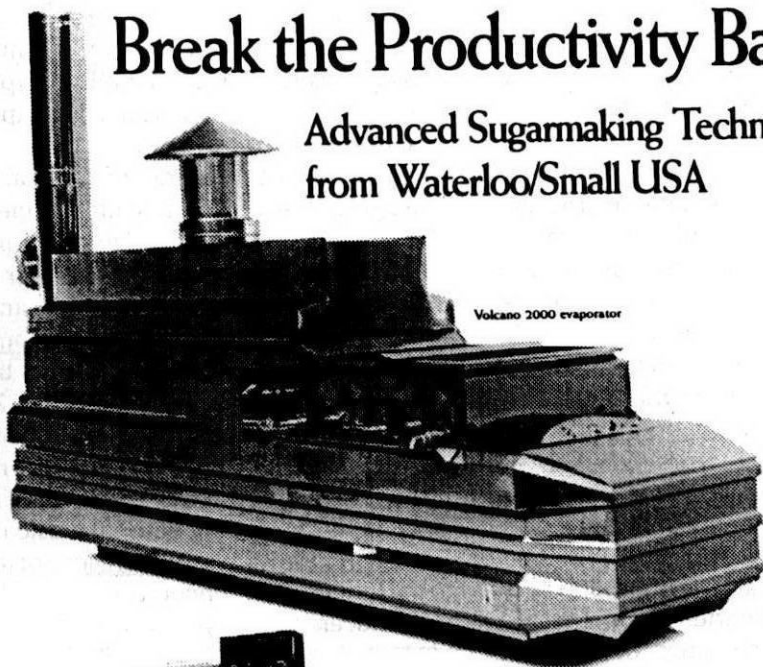
CALL FOR DETAILS

MARCLAND

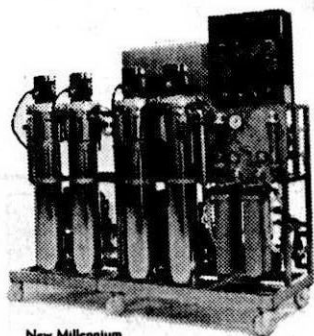
(518) 532-7922

Break the Productivity Barrier!

Advanced Sugarmaking Technology
from Waterloo/Small USA



Volcano 2000 evaporator



New Millennium
reverse osmosis machine

From the revolutionary Volcano 2000 evaporator, with its state-of-the-art control system, to the super-efficient New Millennium reverse osmosis machines, Waterloo/Small USA's maple sugaring technology can take your sugarmaking operation to a new level of productivity.

And for your finished product, we offer a complete line of packaging, from elegant glass bottles to economical and functional plastic jugs...and, of course, classic tin. Whether you produce 5 gallons or 500, Waterloo/Small USA has everything you need—with the quality, performance and service you expect.



Call for your free 56-page color catalog
and the name of your nearest dealer.

1-800-762-5587

WATERLOO/SMALL USA INC.

RFD #4 Perley Road • Enosburg Falls, Vermont 05450

800-762-5587 • 802-933-8222 • Fax 802-933-2666

Email: echo@waterloo-small.com • Web: www.waterloo-small.com

OPERATING UNDER NEW MANAGEMENT

SAME GREAT WORKERS MAKING THE SAME QUALITY EQUIPMENT



Maple Research

Donate a penny for every container you fill.

Regardless of the amount of syrup you produce or maple product you market, there are common issues that affect all of us. Research must continue in the areas of tree health, insect infestation, syrup production and packaging methods, marketing, syrup adulteration and a host of other concerns vital to the future of maple.

The North American Maple Syrup Council selects research proposals from qualified universities and institutions that provide research of benefit to all producers, large or small, in the United States and Canada.

The NAMSC Research Fund depends solely on this "penny per container" program to fund maple research. Donations can be made through your plastic, glass or metal container suppliers who participate in this program or you may send us your contributions direct.

To all those who are actively participating in this program we thank you for your continued support. To those of you who are not, we ask that you join in with your financial support of this important research fund.

Many already contribute but we need everyone's help.

For more information please contact:

Richard P. Norman, Chairman, 387 County Road, Woodstock, CT 06281

Phone 860 974-1235, Email: r.norman@snet.net

Michael A. Girard, Treasurer, 39 Old Mill Court, Simsbury, CT 06070

Phone 860 658-5790, Email: mgirard@simscroft.com

The NAMSC-Research Fund is a non-profit, volunteer managed committee of the North American Maple Syrup Council, Inc.

DEEP SNOW BLAMED FOR POOR SEASON IN NEW HAMPSHIRE

By Barbara Lassonde

The biting wind sent shivers down our spines at our annual tree-tapping ceremony with the Governor on March 2nd. With over 100 sugarmakers, school children and reporters looking on, the Governor drilled into a frozen tree. For the first time in many years, the sap did not run. Television crews from three stations zoomed in to the dry spile and reported that the maple season had officially begun.

With snowbanks towering over the roofs of cars and three feet or more blanketing the sugarbush, sugarmakers wondered if winter would ever end. The sap began to run about two weeks later than in recent years. Wearing snowshoes to tap their trees, producers in the southern part of the state began boiling only one week before New Hampshire Maple Weekend.

After receiving national coverage and an incredible amount of regional, state and local publicity on the maple season, sugar houses were crowded with visitors on Maple Weekend. Over 50 sugar houses participated, and from the feedback we've received, the weekend was a huge success.

Temperatures during the season were favorable and sugarmakers in the southern part of the state reported an average to good crop. In the western and northern parts of the state, additional deep snowfalls during the season required sugarmakers to spend many hours shoveling out their lines and taps. Because of the exceptionally deep snow cover in these areas, pro-

ducers made about half their normal crop and few had any good runs. Although many were discouraged with the 2001 season, they'll pull themselves up by their snowshoe harnesses and enjoy a better season next year.

MAPLE QUEEN CROWNED

Ruth Dowe, 16, daughter of Lawrence and Diane Dowe, Gouverneur was crowned St. Lawrence County Maple Queen on March 3rd at the Best Western University Inn in Canton, New York.

Ruth is a junior at Gouverneur Central School and is active in 4-H and Catholic Youth Organization. She is a National Honor Society member and participates in X-country and track.

She will participate in the State pageant on May 19th in Croghan, New York. Ruth will spend this next year promoting maple products by attending various fairs, participating in parades, speaking in elementary classrooms, attending maple meetings and conferences.

Co-Alternates selected were Janine DeGroat, daughter of Harry and Tammy DeGroat, Hermon and Rebecca Sykes, daughter of Duane and Tammy Sykes, Harrisville.

Pure Granulated Maple Sugar

24 pound box - \$4.25/pound
FOB Merle Maple, 1884 Route 98
Attica, NY 14011
(716) 535-7136

For Maple Supplies & Syrup, The Road Leads to Bascom's.



We have a large inventory of new and used maple equipment and supplies in stock. Refrigerated bulk syrup is available for sale. Call today for a price quotation.

SPECIALS

2' x 4' Vermont evaporator w/new arch and tin pan	\$1,150.00
2' x 6' Small Brothers tin pans on Grimm arch	\$1,000.00
40" x 12' Leader evaporator w/stainless syrup pan and tin flue pan	\$3,400.00
4' x 4' Grimm copper syrup pan (new)	\$ 900.00
5' x 10' King stainless flue pan RH feed	\$1,200.00
6' x 10' King stainless flue pan (needs repair)	\$ 850.00
6 Bbl King gathering tank (excellent)	\$ 425.00
Osmonics double Reverse Osmosis machine (two machines on one frame) 750 GPH each side	\$12,500.00
Two - Surge vacuum pumps w/3 hp elec. motor	\$450.00 each
2' x 6' Small Brothers gas finisher w/stainless pan	\$ 750.00
Tanaka gas tappers	\$200 - \$250



RR1, Alstead, NH 03602 • 603-835-6361 • FAX 603-835-2455

EQUATING SYRUP PRICE TO SAP PRICE

In fairness to both sap producers and sap purchasers the price of maple sap should be directly related to the price of maple syrup. In order to realistically establish this relationship we must first decide the percentage of the value of bulk syrup at the evaporator which should be considered to be the value of the sap delivered to the sugar house. This percentage rate will vary among producers due to variations in the evaporation process.

For most producers the rate will be 40-55%. Thus at \$2.00 per pound for bulk syrup a gallon is worth \$22.00. At the rate of 45% the sap producer would receive \$9.90 for enough base sap (2.5% Brix) to make a gallon of syrup). By the "rule of 86" (86 divided by 2.5) 34.4 gallons of sap are required to make one gallon of syrup. So we divide the \$9.90 by 34.4 to get a sap value of \$.2878 (.29) per gallon of 2.5% sap.

The following chart has two columns, one for 40% and one for 45%. If your sap cost for syrup does not lie in the range of 40 or 45% the above described method will help you establish a per gallon price for 2.5% Brix sap.

PER LB.	BULK SYRUP PRICE PER GALLON	VALUE OF SAP PER GALLON WHEN	
		40% OF SYRUP VALUE IS SAP	45%
\$1.00	\$11.00	\$.13	\$.14
1.10	12.10	.14	.16
1.20	13.20	.15	.17
1.30	14.30	.17	.19
1.40	15.40	.18	.20
1.50	16.50	.19	.22
1.60	17.60	.20	.23
1.70	18.70	.22	.24
1.80	19.80	.23	.26
2.90	20.90	.24	.27
2.00	22.00	.26	.29
2.10	23.10	.27	.30
2.20	24.20	.28	.32
2.30	25.30	.29	.33
2.40	26.40	.31	.35
2.50	27.50	.32	.36

SCALE FOR 38° F. HYDROMETER*

Add 0.0° Brix from 32° - 46°F.

Add 0.1° Brix from 47° - 56°F

Add 0.2° Brix from 57° - 61°F

Add 0.3° Brix from 62° - 64°F

Add 0.4° Brix from 65° - 68°F

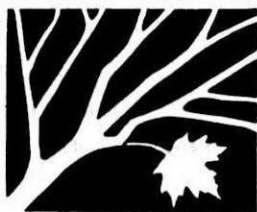
Add 0.5° Brix from 69° - 72°F

Add 0.6° Brix from 73° - 75°F

*Prepared by Lyman Jenkins, U.S.F.S. From: Pur. Standard Circ. 44 2nd Ed., 11918. In: Brown and Zerban, Methods of Sugar Analysis, John Wiley and Sons, New York, 1941.

Sap refractometers are available to determine sugar content. Some of these are equipped with a built-in thermometer which is calibrated in terms of degrees Brix to be added or subtracted from the instrument reading.

These instruments simplify the sugar content measurement process. We advise having such instruments checked by comparing with a tested and approved hydrometer.



Sugar Bush Supplies Co.

2611 Okemos Road

Mason, MI 48854

(517) 349-5185 • fax 349-3088

SBFarms @ concentric.net

PERFECT FOR YOUR SPECIALTY GLASS

Here's a classy,
folded tie-on card
with die-cut maple leaf design.

Printed in copper/orange on white card stock.

They sell you and your syrup.



Year-Round Stock for All Your Sugaring Needs !

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

COMING EVENTS

ONTARIO MAPLE SYRUP PRODUCERS ASSOCIATION

July 19, 20, 21, 2001

For more information contact:

Nelson McLachlan at (519) 232-9041 (phone & fax)

E-mail: joel.robson@sympatico.ca

NAMSC AND IMSI ANNUAL MEETING

October 21-24, 2001

St. Cloud, Minnesota

For more information contact:

Carmen Maschler - MMSPA, 3878 230th St., Randall, MN 56475

Tel: (320) 749-2232 or Fax (320) 749-2289



Everything
for the
Maple Producer Large or Small
NEW YORK'S LARGEST LEADER-GRIMM DISTRIBUTOR

Mon.-Sat.: 8:00-5:00

Phone: 315/852-3326

FAX: 315/852-1104

www.countrysidehardware.com

- Leader-King-Grimm Evaporators
- Sugar-Hill Plastic Jugs
- Lamb Tubing & Fittings
- Echo Gas Tappers
- Metal Decorated Syrup Cans
- MARCLAND Draw offs

Call or write for our catalog

Countryside Hardware

PO Box 409, Albany St.
DeRuyter, NY 13052



Give your present
evaporator up to
70% more capacity
with a steam away.



CLASSIFIEDS

FOR SALE: 5' x 16' 3 pan VT. evaporator, all s/s, spare syrup + front pan. Excellent arch. Will sell pans separately. Call 603-726-7039 after 7 p.m.

FOR SALE: New and used maple supplies, labels, Algier evaporators. Dodd's Sugar Shack, Niles, MI. 616-683-3283.

FOR SALE: Two raised flue pans, 6' x 8' and 6' x 10', cheap. Call Jakeman's at 800-382-9795.

FOR SALE: Complete 4' x 10' all flue Thunder Bolt Evaporator with full 4' x 10' piggy back, plus 2' x 6' finishing rig with extra pan (440+ gallons per hour). \$15,000.00. 100 gallon s/s rolling filter rig with gear pump \$400.00. 1100 gallon fuel oil skid tank with pump and service hose \$600.00. White River Sugar Bush, Hesperia, Michigan 231-861-4860.



Hall Farms Maple Products

Full line of
(New or Used)
maple
sugaring
equipment in
stock.

Authorized Dealers For:

- *Waterloo/Small
- *Hillsdale Plastics
- *Marcland
- *The Bacon Jug Co.

(207) 646-2862 or
1-888-646-4367
Fax: (207) 646-4498

Rodney and Tina Hall
U.S. Route 2
East Otisfield, ME 04227

WWW.HALLFARMS.COM

NEW PRODUCT RELEASE

Marcland has introduced a new 1" stainless steel 110 VAC socenoid draw-off valve. The new valve is lighter in weight to put less strain on evaporator fittings. All material in contact with syrup is food grade stainless and high temperature silicone. An improved plunger/seat guide assembly gives tight shut off. The valve can draw-off more than 200 gals/hr. eliminating need for bigger/heavier and more expensive valves. Dual side operation is done by simply switching 110 VAC socenoid from left to right side valve bodies. Now producers can get a stainless draw-off valve that combines quality and performance at an affordable price.

Refrigerated Bulk Maple Syrup FOR SALE - All Grades

Equipment For Sale

2 Leader 2x4 Stainless Steel gas
finishing pans — \$850 & \$450

Air Blo Tubing Washer Excellent
Condition — \$1950

Complete SHP Travini Vacuum
Pump — \$1,100

40 Gallon Stainless Steel Drums —
\$140 each

5 HP Surge Vacuum Pump,
New Motor — \$850

Stainless Steel & Glass Lined Vacuum
& Non-vacuum Tanks For Sale

BUYING ALL GRADES OF MAPLE SYRUP

ADIRONDACK MAPLE FARMS

FONDA, NY 12068

518-853-4022 • FAX: 518-853-3791

FLORENCE I. LAMB

12/27/05 — 1/20/01

The Maple industry has lost one of their biggest supporters. Florence I. Lamb (95) died January 10th at her home with her son, John, at her side after a period of failing health.

She was born in Lysander, New York, the daughter of James and Anna Teall Isset, December 27, 1905. She married Robert Lamb on May 18, 1933. They lived in Liverpool until 1975, when they moved to Bernhards Bay to make Natural Flow Maple tubing that Bob invented in 1955. She always worked with him and did all the books.

In 1977 they purchased the former Father Leo Memorial School in Croghan, New York and gave it to the American Maple Museum. Bob was an inventor as well as a lumberman, snowmobile maker and traveling salesman. Bob and Florence loved the maple people as well as the industry. The American Maple Museum opened at their new quarters in Croghan in 1980 after the Lamb's impressive collection of antique lumbering tools and equipment, snowmobiles and syrup making equipment had been moved there.

Bob Lamb was inducted into the American Maple Museum's Hall of Fame in 1978 and Florence was inducted in 1999.

She was a member of the Liverpool Order of the Eastern Star.

Bob died in 1997 and daughter, Linda, in 2000.

She leaves her son John of Bernhards Bay and daughter Carli L. Hill, of Canasota, New York; five grandchildren and several great-grandchildren.

The burial was private in Riverview Cemetery, Baldwinsville, New York.

Memorial donations may be made to the American Maple Museum, Box 81, Croghan, New York 13327.

EVAPORATORS & SUPPLIES

New & Used

LAMB TUBING & FITTINGS

ORDER EARLY & SAVE

ROGER C. SAGE

444 SAGE ROAD

WARSAW, N.Y. 14569

Tel: 716-786-5684

**DON'T FORGET
TO REGISTER FOR THE
NAMSC ANNUAL MEETING
IN MINNESOTA**

SUBSCRIPTION FORM

IF YOU BELONG TO A STATE MAPLE ASSOCIATION, YOUR DUES FOR THE MAPLE SYRUP DIGEST ARE PAID BY YOUR ASSOCIATION.

(The only state that does not include the Digest is Vermont.)

I would like to subscribe to the Maple Syrup Digest.

USA ☐ 1 Year \$5.00

CANADA ☐ 1 year \$7.00

Please Remit in US Funds

This is a ☐ new ☐ renewal subscription

Name _____

Address _____

Make checks payable to Maple Syrup Digest and Mail to:

MAPLE SYRUP DIGEST

PO BOX 240

CANTERBURY, NH 03224

***BE SURE TO SEND US YOUR CHANGE OF ADDRESS
THE POST OFFICE WILL NOT FORWARD BULK MAIL!***

**DEADLINE
FOR NEXT
ISSUE IS
SEPTEMBER 1, 2001**

**IF YOUR
MAILING LABEL
READS**

SJ01

**THIS IS
YOUR LAST PAID
ISSUE**

D.G. U.S.A., Inc. Distribution Center

DOMINION & GRIMM Maple Sugaring Equipment and Accessories

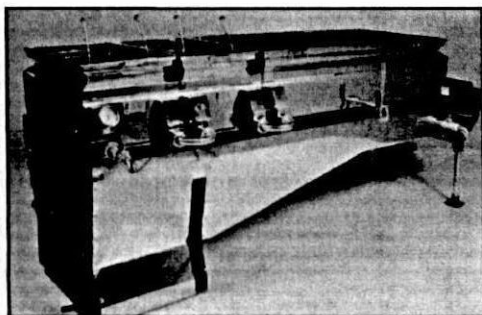
164 Yankee Park Road, Fairfax, VT 05454

802/893 DGUS (3487) • Fax us at 802/524-9643



D & G CARRIES A WIDE VARIETY OF MAPLE EQUIPMENT AND SUPPLIES

**From Tubing & Fittings
to Storage Tanks, R.O. Machines,
Vacuum Pumps & Extractors
Gas & Water Jacket Bottling Units
Evaporators for All Size Operations —
Small Hobbist to Large Corporations
Wood & Oil Models — Drop or Raised Flue**



FULLY TIG WELDED PANS (NO
SOLDER ANYWHERE) AVAILABLE
IN DROP OR RAISED FULES MODEL.

"NO" EXCLUSIVE RUBBER HOSE
CONNECTION. STRICTLY ALL
STAINLESS STEEL INTER-PANS
CONNECTIONS.

COMPARE PRICES BUT CONSIDER
QUALITY, SERVICE, AND LONG
TERM VALUE OF "OUR"
EVAPORATORS.

CONTACT YOUR NEAREST DEALER FOR MORE INFORMATION