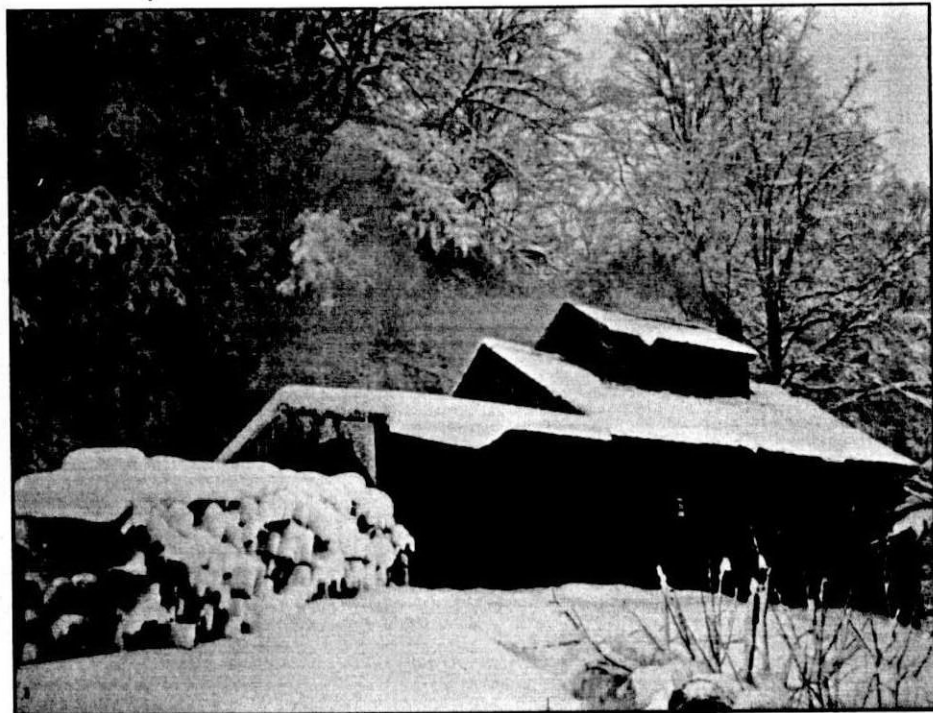


Maple Syrup Digest



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Official publication of the
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MAPLE SYRUP COUNCIL

DIRECTORY

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**COVER: Sugarhouse of Mike Battisti,
Eaton, New York.**

GREETINGS FROM YOUR PRESIDENT



The year 2002 is already upon us and for many it is getting closer to sugaring time. The many pre-season preparation activities at the sugar camp will now begin.

As our yearly production is closely linked to the weather, we all ask ourselves what will be our next crop in light of the many different weather changes that we currently experience on a close to daily basis. But as the Spring season really determines the crop, we should continue to be optimistic.

During our Minnesota meeting in October, an official request was made to have a French translation, or at least a certain French content, of the Maple Digest. It is quite evident that this would be interesting for Quebecers. During our planning sessions concerning communications, we will study in depth this issue. We will also evaluate the format of the official NAMSC publication. As a good first step, my message is bilingual.

I am taking this opportunity to wish everyone a Happy New Year and a good sugaring season.

Luc Lussier
President NAMSC

Meilleurs Voeux de votre président

Nous sommes déjà en 2002 à l'aube pour plusieurs d'une nouvelle saison des sucres. Ça "brasse dans la

cabane" avec les préparatifs d'usage.

Comme notre production est intimement liée avec la température, nous nous demandons tous quel sera notre prochaine récolte avec tous les bouleversements climatiques que nous connaissons. Comme c'est en grande partie le printemps qui fait la différence, soyons optimistes quand même.

Lors de notre assemblée générale d'octobre au Minnesota, une demande formelle du Maine nous a été adressée afin soit d'avoir une traduction ou du moins un certain contenu français dans le Maple Digest. Il est évident que cela pourrait intéresser des lecteurs québécois. Dans nos travaux de planification concernant les communications, nous étudierons plus à fond cette question en même temps que nous nous questionnons sur la forme que pourrait prendre notre publication officielle du NAMSC. Mon message étant bilingue, c'est un début.

Je profite de l'occasion pour souhaiter à tous une Bonne Année et un bon temps des sucres.

Luc Lussier
Président NAMSC



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FROM THE EDITOR

Another sugarin' season is fast approaching. The older we get the faster they come around. I get a lot of comments on the price of sap. The prices that we publish are only meant to be a guide. These are prices in our area, they might be higher or lower in your area. There is an article on figuring out your own prices that we published in June 2001 on page 34.

We are busy trying to finalize plans for the NAMSC/IMSI meeting that New Hampshire is hosting in October. One thing that is firm is our trip up to the top of Mt. Washington and supper at the Mt. Washington Hotel. Mt. Washington has the highest wind velocity ever recorded. It is only a little over 6000 ft. high but it seems like we have a couple of people die climbing the summit every year. The Mt. Washington hotel is one of the last great hotels that was built in the early 1900's. If the weather cooperates it will be a trip of a lifetime. Let's hope!

I want to thank all the people who advertise and urge the readers to support them. It is the advertisers who make the Digest possible. I realize that there are many places that want part of their advertising dollars and their support of the Digest is support for the maple industry. The postal rates keep going up and the service doesn't seem to improve any. We have been able to hold the line on the costs of ads for the last 10 years and will continue to try and do so.

Another thank you to those people who have sent in articles and pictures for the cover, please continue to do so. We have some faithful field edi-

tors that contribute news every issue and some that hardly ever contribute anything. If you want to hear news from your state get after the field editors (they are listed on page 4), or perhaps they need to be replaced. The Digest can only publish what it receives from you.

REMEMBER THE DEADLINE FOR EACH ISSUE IS THE FIRST OF THE MONTH PRECEDING THE ISSUE —

January 1st — February Issue

May 1st — June Issue

September 1st — October Issue

November 1st — December Issue

Hope everyone has a good syrup season.

Editor

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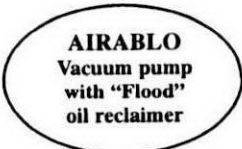
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IMSI NEWS

SUGARING IS COMING

Sugaring is just around the corner, in fact it has begun in some locations. We are ready for a good sugaring season, as the 2001 season left a lot to be desired. Markets stayed strong throughout the 2001 holiday season, with many maple outlets reporting better than expected sales. Stocks of maple syrup are low, a good season is needed.

Drought hit most of the northeastern United States and eastern Canada in 2001 and winter began with very low water tables. How is this to effect the spring production season, we'll know in April. And how will the season of 2002 end up? Ask me that one in April also.

Maple schools in January were well attended throughout the maple regions. Vermont usually has about 1000 producers attending the 12 maple schools. Keeping up to date on the latest in technology and marketing is only to make life easier for the sugarmaker. Keeping up to date on the ideas and new techniques and equipment will enhance any producers profitability. New York's televised maple school was an experience for this writer. This was the first time of presenting an inter-active television program. My thoughts on prices for profit may have found a willing ear in the large electronic audience.

It is great to see maple presenters from all over the country traveling to share ideas on production and marketing with producers from other states or provinces. Dr. Tim Perkins of the University of Vermont Proctor Maple Research Center has once

again traveled to other states for their maple schools. Yours truly traveled, via electronic media, to New York and Quebec. Henry Marckres of the Vermont Department of Agriculture was in Pennsylvania.

Sharing information and ideas has been the idea behind the International Maple Syrup Institute since its founding. The purpose of the organization is to improve communications within the maple industry and share the technology and information on international marketing and production. We are succeeding in carrying out that charge.

NEXT MEETING OF THE IMSI

The next quarterly meeting of the IMSI is to be held at the Red Jacket Inn in North Conway, NH on Friday, February 8th. All members are invited to attend. The IMSI board will be meeting with the New Hampshire planning committee for the joint annual meetings of the North American Maple Syrup Council and the IMSI during this session. The next annual meeting of the IMSI and NAMSC will be held October 20-23, 2002 at the Red Jacket Inn in North Conway.

The Board of Directors will be reviewing the progress, to date, on the adulteration testing program that has been put in place to insure that only pure maple products are in the world markets.

IMSI WELCOMES COLIN CAMPBELL, CORNELL UNIVERSITY

With the retirement of Extension Associate Lew Staats, a big void was left in the communications with Cornell and its maple research. We

were pleased to learn, at the Minnesota annual meeting, that Colin Campbell has been appointed Director of the Uihlein Field Station in Lake Placid, NY.

Campbell has worked with Lew Staats since 1998 and certainly knows the research at the Cornell field station. Welcome aboard Colin!

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

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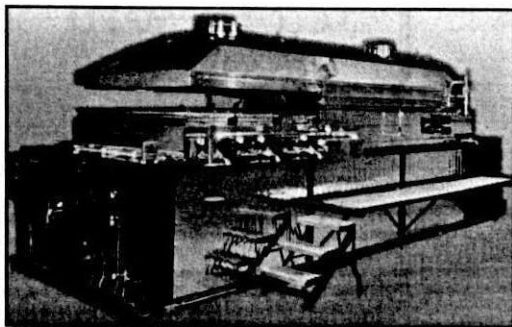
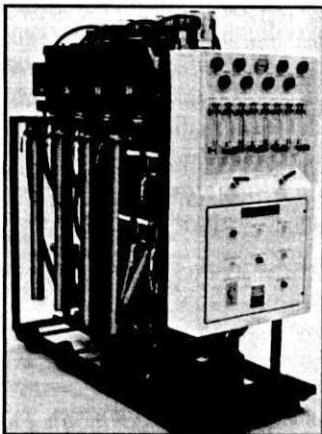
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NAMSC/IMSI ANNUAL MEETING TO BE HELD IN NEW HAMPSHIRE

The 43rd annual meeting of the NAMSC will be held in New Hampshire at the Red Jacket Inn in North Conway.

The Meeting opens on Sunday, October 20th with registration starting at noon. Extension meetings from 1:00 to 4:00, NAMSC Director's meeting from 4:00 to 6:00 and complimentary meal and entertainment to round out the evening.

Monday will be the NAMSC Annual Meeting, along with a companion tour in the morning. In the afternoon we will take the cog railway to the top of Mt. Washington, with supper at the Mt. Washington Hotel.

Tuesday will be a day of tours. We will be offering 3 different choices, of which some or all will include sugarhouses, tour of Bacon Jug Company, a

visit to the Old Man of the Mountain, a sawmill, Heritage Park in Berlin and Twin Mountain Fish Hatchery and Discovery Center.

Wednesday the IMSI will have a Directors breakfast and meeting, with a general IMSI meeting from 1:00-3:00. Research reports will be presented from 8:00-10:00 a.m. Technical Sessions will run from 10:15-12:00 and from 3:15-4:30. North Conway is a mecca of outlet shopping and we will have shuttles running throughout the day for those who care to "shop til you drop." The evening will include the banquet, awards and entertainment.

We still have some firming up to do on some other activities.

Registration packets will be sent around July 1st, if you would like a packet please:

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MAINE MAPLING

By Dawn Bolduc

Here it is — our first official notice of the Maine Somerset Sugarmakers' Association, October 2002 Maple Tour to the #1 maple producing county in USA. This Maine Tour starts after breakfast, Thursday (after the NAMSC and IMSI annual meeting) October 24th and will go through Sunday, with three overnights, returning to North Conway on Sunday.

The "Tour After the Tour" 2002 includes the Golden Road and St. Zacharie area and St. Aurelie/St. Cyreon areas, the major Somerset County maple producing areas. All correspondence and reservations for the "Tour" must be forwarded to Robert Smith, 24 Bennet Avenue, Skowhegan, Maine 04976. E-mail Bob at: bob@smithsmapleproducts.com

Our North Country producers look forward to this tour and warmly welcome you. Bien Venu.

Since our last issue the holidays were busy with unprecedented maple sales, with the new varieties of glass containers adding expanded interest. We are approaching our statewide agricultural week that presents a number of educational meetings and exhibitors. The MMPA, after 2 years of soul searching has worked collectively to come up with by-law changes to create new county or regional chapters because of the expanded maple throughout the state. Our extension service, with John Rebar and maple specialist Kathy Hopkins pulled off the Fall Maple Day to sold out crowds, at the site of the new maple bush at the Goodwell/Hinkley School.

Tapping in the north country as begun. So far the snow is minimal — perhaps by the time you read this, that will have changed. There are thousands of new taps.

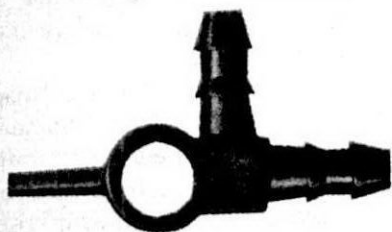
Feedback from our "first ever" maple brokers with the Somerset Sugarmakers has been outstanding from both sides of the bush. Everyone has heard about the Enron in Texas financial failure — this is affecting our Somerset County Sugarmakers because less than a year ago Enron purchased 6 townships in the county known locally as St. Aurelie Timberlands which encompasses about 65% of our large producers. We have been very busy attending a number of producer meetings to begin to deal with this financial problem. Our Bob Smith's Sugarbush is located directly in the middle of the townships involved. The proposed purchase of the townships involved is in the neighborhood of 10 million dollars to secure our maple future.

It may be of interest that these "scoops" are rounded up by Al Bolduc — verdevale@hotmail.com. We would like to hear from some of you maplers in other parts of the state that don't get to our meetings.

Be sure to put something in the kitty to participate in our "Tour After the Tour" extraordinaire.

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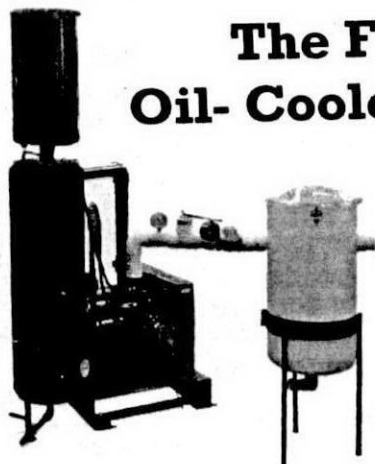
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TESTING FOR INVERT SUGAR IN MAPLE SYRUP

By Sumner Dole

Extension Educator, Forest Resources

Sucrose and Invert Sugar. Although sucrose is the only sugar in sap as it comes from the tree, some of the sucrose is changed into invert sugar as a result of microbial fermentation during handling and processing. The invert sugar influences the way the sucrose crystallizes.

Both sucrose and invert sugar are made up of the same two simple sugars — dextrose and fructose. In sucrose these simple sugars are united. In invert sugar they occur separately in equal amounts. Because of this difference in chemical structure, sucrose crystallizes easily and invert sugar does not. When both are present in a mixture, the invert sugar slows or prevents the crystallization. The degree to which invert sugar retards crystallization depends on the amount present.

Amount Needed. A small amount of invert sugar is desirable in maple syrup that is to be made into maple sugar and maple confections. Invert sugar tends to reduce supersaturation, that is, more sugar can be held in solution before crystallization occurs. This helps keep the product moist. Also, it encourages the formation of exceedingly small sugar crystals. But too little invert sugar in the syrup will cause the product to be grainy; too much may prevent formation of crystals (creaming) as required for making maple cream.

However, few syrups have too little invert sugar. The main problem is how to avoid using those that have too

much. In general, all grades of maple syrup contain some invert sugar, the amount varying with the different grades. The following simple test indicates the percent of invert sugar present.

CONDUCTING THE TEST

Items Needed:

- Clinitest Test Kit (test tubes, eye dropper)
- Clinitest Tablets (for urine sugar testing)
- 20 fl. oz. measure for water
- 1 oz. measure
- Large spoon
- 1. Mix 20 fl. oz. of water with 1 fl. oz. of maple syrup. Stir.
- 2. Put 5 drops of solution in test tube.
- 3. Add 10 drops of water to test tube.
- 4. Add 1 Clinitest tablet to test tube. Watch solution boil (**Do Not Touch!**)
- 5. 15 seconds after boil stops, add water to test tube to 1/2" from top.
- 6. Observe color:
 - Blue:** indicates low invert, okay for cream or candy.
 - Yellow or Green:** indicates high invert, not suitable for cream or candy.



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The North American Maple Syrup Council annually distributes funds raised to qualified universities and institutions for maple research projects that are of benefit to everyone, industry wide, in the US and Canada.

You can help by contributing a penny for every syrup container that you fill.

The fund continues to grow along with the number of maple syrup producers and packers who contribute directly to the Research Fund or who regularly donate through their container manufacturer or supplier.

Our thanks to all of you who actively support this important program and we invite those not yet participating, to join us in investing "a penny per container" to the future of maple.

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, 352 Firetown Road, Simsbury, CT 06070
Phone 860 658-5790, Email: mgirard@simsicroft.com

The NAMSC-Research Fund is a non-profit, volunteer managed committee of the North American Maple Syrup Council, Inc. (2/02)

NEWS FROM INDIANA

By Steve Deatline

For once, the Indiana Maple Syrup Association members did not have to bundle up and wade through snow for their annual meeting on the first Saturday in December. The weather was a balmy, shirt-sleeve 55 degrees. The people came in droves, packing the Gaston Lions Club Building to overflowing. Having this huge attendance is the fulfillment of a dream for those who began this organization only a few years ago but almost surely, larger meeting spaces will need to be found by this time next year. Last year at this time we gathered to moan and groan about the awful maple year. This year we celebrated a wonderful year, both in quantity and quality of production.

President Steve Deatline thanked all of those who helped at the annual State Fair syrup canning session at Rockville in June and who helped at the Sugar Shack at the State Fair in August. He reported that State Fair sales were down this year, as were all numbers at the fair, probably due to the extremely hot weather. There was surplus syrup available for members to buy. Also there was some sugar candy left and it was passed out to the people attending.

Four dealers brought and talked about their wares: Dodds from Niles, Michigan; Fogles from Mason, Michigan; Polacks from Merrill, Wisconsin and Chermaks from near Lyndhurst, Ohio. We are always grateful for the dealers because they bring us news of new equipment and

research projects and of things going on in the industry.

IMSA official delegate to the North American Council meeting in Minnesota, this year was Garry Sink. He spoke of his experiences and showed slides taken during that trip. He encouraged all of us to attend if we have the opportunity.

Chris Rahe reported for the nominating committee and outgoing Board of Directors members were re-elected for another term. In a closed session, Board members elected Phil Hanner, Norman, as President; Chris Rahe, Poland, Vice-President, Larry Yoder, Goshen, Secretary; Kenny Shipley, Gaston, Treasurer and Steve Deatline, Lynn, remains public relations. Other Board of Directors members are Florence Williams, Rockville; Chris Leedy, Macy; Dave Hamilton, New Castle and Garry Sink, Roanoke.

Our morning speaker was Jim Cermak, past vice-president of the Ohio Maple Producers Association, who showed slides of visits he and his family have made to sugar bushes throughout the sugar-making region. In the afternoon, Randy Heiligmann, Associate Professor and State Forest Extension Specialist at Ohio State University paid us his fourth visit. He spoke on "Achieving Proper Density" and "Blending for Proper Color and Density."

Plans are being made for next year's meeting, to be held the first Saturday of December in the North District.

**DEADLINE
FOR NEXT
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MAY 1, 2002**

IMSI GIVES AWARDS



Citadelle Maple Syrup Cooperative of Plessisville, Quebec was awarded top honors in the **International Class** of the IMSI International Maple Syrup Contest at the Annual banquet in October. Accepting the award on behalf of the Citadelle for the fourth straight year are Luc Lussier, General Manager (far left), and Rene Ares, President (second from right).



2001 Lynn Reynolds International Maple Leadership Award recipient Paul Richards (center) receives congratulations from Ann Reynolds (left) and Gary Gaudette (right), IMSI Treasurer and recipient of the first annual Lynn Reynolds Award in 1999. Paul and his family own and operate Richards Maple Products in Chardon, Ohio. IMSI President Mary Fogle Douglass presented the award, citing Paul's life-long commitment to the maple industry, including decades of work on local, state and international maple festivals, boards and associations.



Accepting the winning plaque in the **Specialty and Gift Shop Class** is Rick Marsh (center) of Jeffersonville, Vermont on behalf of his company, Vermont Maple Outlet. Presenting the award are Larry Myott, IMSI Executive Secretary (left) and Jacque Couture, Contest Chair (right).

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SAVE THE DATE MAY 18, 2002

The opening of the North American Maple Museum has been set for May 18, 2002 in Croghan, New York. The festivities begin with a sumptuous pancake breakfast, followed by the New York Queen Contest.

All the while the museum is open to visitors. Outside are the displays of the many dealers of maple equipment and a flea market.

The presentation of candidates for induction to the American Maple Hall of Fame is very special with many members of the Hall of Fame in attendance. It is quite a reunion.

Finally there will be the chicken barbecue fit for a king.

This year's candidates are Richard Norman of Connecticut and Randy Heiligmann of Ohio, their resumes follow.

RICHARD P. NORMAN

I was raised on the family farm in Woodstock, CT. I was the youngest of four children, the farm focused on dairy and fruit. Over the years we raised chickens, sheep, pigs and any other farm animal there was.

While in high school I was a member of the FFA. Our fund raiser was to sell Coomb's Maple Syrup from Jacksonville, VT. I thought it tasted better than mother and I tried to make on the kitchen stove many years earlier.

My mother-in-law had a flat pan that she had used to make some syrup in her back yard. A few years later we decided to use the pan to make our own syrup. After many nights of getting up and stoking the fire and filling the pan again, we realized pretty

quickly that there had to be a better way to boil the sap.

In 1979, we started to build our sugarcane house. Then in 1980, just before the season, we bought our first evaporator. Like every other sugarmaker the evaporator was too small or we put out too many taps. So we have been changing evaporators ever since. Same sugarcane house.

When the Maple Syrup Producers Association of Connecticut held its first meeting we decided to attend and we became members of the association. Realizing that we needed to know more about how to make a better quality syrup, we found this was a good way to learn.

November of 1980 I became a director of the MSPAC. In November of 1984, I became President and have been until the present. It is very interesting how the organization has grown, and that there is great interest in people getting started just like we did.

As President of MSPAC, part of the responsibility was to represent Connecticut at the North American Maple Syrup Council as delegate. October of 1991, I was elected Vice President of the NAMSC. In October of 1993, I was elected President of the Council. The next two years the industry had many challenges. But it was interesting to lead the industry through some of those challenges with the hard work of many people.

I became ISMI delegate in 1984 and became very active 10 years ago in this organization.

Maple syrup has given me the opportunity to serve on many boards and committees that pertain to agriculture. Even though I do not make a liv-

ing in agriculture, I am still very much interested.

In 1964, Avis and I were married and we raised three daughters (Debbi, Becki and Pam). They all helped make syrup through their school years, but have since married and have their own families. They are raising our six grandchildren.

DR. RANDALL B. HEILIGMANN

Dr. Randall B. Heiligmann (Randy) is an Associate Professor and State Forestry Extension Specialist at The Ohio State University. He has a bachelors degree in zoology/wildlife management from Ohio State University, and a masters in forest management and PhD in forest ecology from Michigan State University. Dr. Heiligmann has been on the faculty of Ohio State for 23 years. Prior to that he served on the faculties of Michigan State, Iowa State, and the University of Kentucky. At Ohio State, Dr. Heiligmann has taught a wide variety of courses including Introduction to Forestry, Silvics, Silviculture, and Advanced Silviculture.

As State Forestry Extension Specialist Dr. Heiligmann has responsibility for forestry resource management professionals, and Christmas tree and maple producers. Toward that end he has participated in countless workshops, field days, and conferences and written over 160 articles and publications.

Dr. Heiligmann has been active in maple education for over 15 years. He works closely with Ohio maple producers • Is a member of Board of Directors, Ohio State Maple Producers Association • Is the program coordinator for 3 annual Ohio maple institutes, • Is an annual speaker at the institutes,

• Teaches several maple workshops annually in Ohio and other states, • Was a major contributor to the development of Ohio's volunteer maple grading regulations, • Is involved in the current development of Ohio's maple inspection regulations, • Is a judge at state fairs and other maple contests.

Also, • Is a frequent speaker at state maple meeting throughout the maple region, • Has made several presentations at the NAMSC/IMSI annual meetings, • Has been a syrup judge at 5 NAMSC/IMSI international contests, • Has been an author of numerous extension, association, and Maple Digest articles dealing with various aspects of maple production and marketing, • Is the co-editor of the North American Maple Syrup Producers Manual;, • Co-authored 6 chapters in the North American Maple Syrup Producers Manual, • Is co-editor and is coordinating the effort to revise the current North American Maple Syrup Producers Manual.

On a personal note, Randy was born in Philadelphia and raised in Columbus, Ohio. He is married and has 2 grown children.

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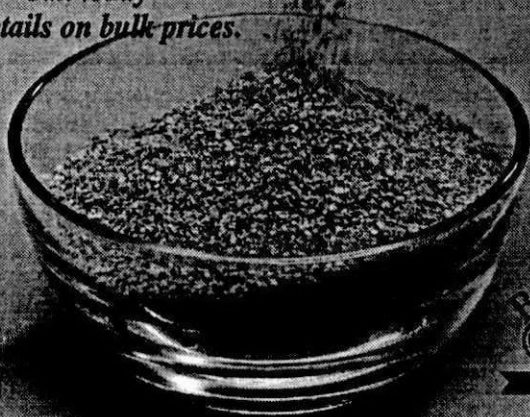
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HIGH PRESSURE BOILER SELECTION FOR THE PRODUCTION OF MAPLE PRODUCTS

Maple producers contemplating the use of high pressure steam should carefully plant their steam system with the assistance of qualified persons. Proper boiler selection to meet the system requirements is an important step in the success of any steam system.

POWER BOILER

As defined by Section I of the American Society of Mechanical Engineers (ASME) Boiler and Pressure Code, a power boiler is one in which steam or other vapour is generated at a pressure of more than 15 per square inch (psi) for use external to itself.

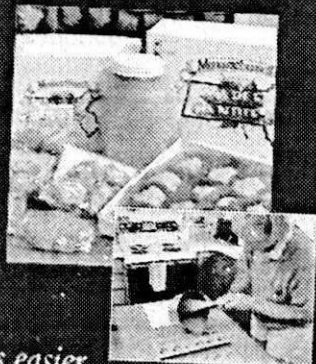
HIGH PRESSURE STEAM

High pressure steam is steam pressure over 15 pounds per square inch. Consequently, power boilers are high pressure steam boilers.

BOILER RATING

When selecting a boiler it is important to know and understand the boiler rating. It is the heating capacity of a boiler expressed in boiler horsepower, BTU's per hour, or pounds of steam per hour.

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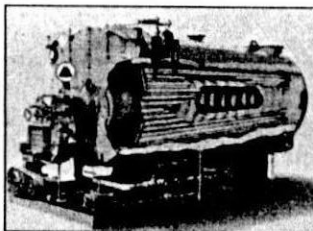


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The commercial rating of a boiler is the standard adopted by the American Society of Mechanical Engineers and is known as the ASME standard.

PACKAGE BOILER

Boilers that are pre-assembled and tested at the factory before shipping. Modern package boilers are self-contained units of welded construction. They may be either firetube or watertube.



Pictured above from left to right: External View of Firetube Boiler, Internal View of Firetube Boiler and Operational Scotch Marine Type Firetube Boiler.

Firetube:

- The combustion gases and heat pass through the boiler tubes that are surrounded by water and/or steam.
- Modern welded scotch marine type package boilers are popular with maple producers.
- They are easy to service and boiler tubes are readily available.

Watertube:

- The steam and/or water is in the tubes and the combustion gasses pass around the tubes.
- Bent or flexible watertube package boilers are also used with success in the maple industry.

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- Proper water treatment is important. Tube replacement is specific to each model and can be expensive.

SOME PERFORMANCE FACTORS TO CONSIDER WHEN SELECTING A BOILER

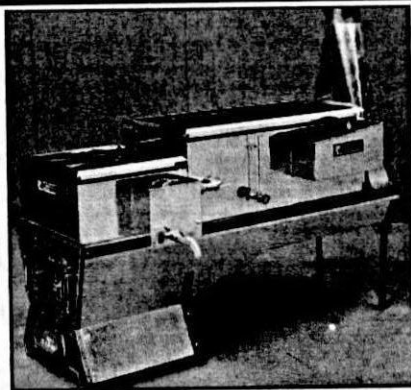
1. Type of fuel — corn, wood, oil, gas.
2. Number of flue gas passes.
3. Boiler horsepower.
4. Boiler efficiency — modern welded steam boilers operate at 80% efficiency.
5. Details concerning the Integral Boiler/Burner package when oil or gas is used.

SOME TIPS ON BOILER SELECTION FOR MAPLE SYRUP PRODUCERS

1. Get advice from qualified persons before buying a boiler.
2. Don't buy a boiler that will not pass inspection.
3. Give preference to newer welded boilers.
4. Buy a highly efficient boiler.
5. The pressure class of boilers most desirable for maple production is those built and tested for 150 psi — maximum allowable working pressure.
6. Buy a welded automatic firetube or watertube package boiler for greatest convenience, safety and use of operation.

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7. Plan your steam system before buying a boiler.
8. Know what the steam requirement is before buying a boiler.

BOILER SAFETY FEATURES



The above pictures show a Safety Relief Valve, a Steam Gauge and a Water Column in that order.

TECHNICAL REPORTS AVAILABLE

The following reports providing information on the use of high pressure steam in the maple industry are now available.

1. The Use of High Pressure Steam in the Production of Maple Products.
2. Safety in the Use of High Pressure Steam in the Production of Maple Products.
3. High Pressure Boiler Selection for the Production of Maple Products.



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Tel: (613) 258-8302
Fax: (613) 258-8392
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- North American Maple Syrup Council
- Ontario Maple Syrup Producers' Association
- Eastern Ontario Model Forest Group
- Ontario Ministry of Agriculture, Food and Rural Affairs
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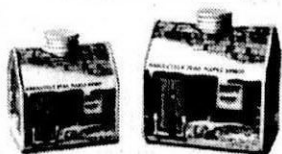
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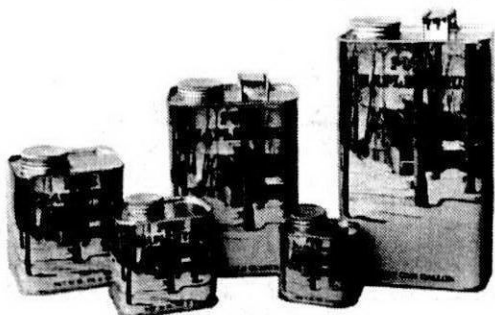
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CONTAJUS DISEEZES

It is just within the last few years that we have been hearing and reading about "Maple Disease," and the research efforts to control it.

Some think it's a bug or maybe a worm — or somethin'. Well, whatever it is, they should have started this research business a hundred years ago. Anyway, I could trace this disease back that far right in my own family.

My great grandfather must have had a "touch" of it back in his day, in New York state, and I suppose it was sorta natural that my grandfather would contract the same dreaded thing.

When he moved to Wisconsin, he must have been a "carrier," although

our family Bible doesn't show any entry where he had been detained at any state line, (while crossing it, that is) with this malady. He settled in what is now Jefferson county, and probably due to that particular climate, the disease spread rapidly. It wasn't long before everybody had it. The whole area was exposed and I guess in those days, the authorities just couldn't quarantine for everything that sprung up. I am told that my father showed symptoms of having it at quite an early age, anyway he evidently tried to escape it by moving a couple of hundred miles north. I guess that didn't help because the disease had taken hold and he just couldn't shake it.

It only follows that I too came down with it, and even with all the modern medical miracles of today, I still find



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myself more and more at the mercy of this thing. Now the most tragic part is that it has left its mark on my own sons. My wife and I were determined that our boys would be spared the infection, so they were given every type of vaccination and shots known to the medical profession. More of this followed while they were in the military service, but nothing could save them. They received their discharge and faced the stark reality of being a part of another generation

with this malignancy. I am sure that many other families could tell the same sad story, so its high time that some cure was found.

But until that happens, we will just continue makin' maple syrup and sorta hoping that the disease will get worse, and with all the research they put into this thing, that more and more will get the "bug."

Author unknown
(and for darn good reasons)

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SUGAR MAPLE/GINSENG RESEARCH PROJECTS

Uihlein Sugar Maple Field Station

Wild American Ginseng and Sugar Maple share a very similar geographic range in North America. Understory plants, particularly herbaceous perennials growing beneath the sugar maples in the Uihlein forest are the same species that are often associated with wild ginseng populations growing elsewhere. In April of 1998 a soil sample was collected from the Uihlein sugar bush and analyzed for nutrient content at Cornell's Soil Testing Laboratory. The soil appeared to have very similar characteristics as soils in which healthy populations of wild ginseng are found in New York State.

Although many regions of New York have a long anecdotal history of wild ginseng growing within the region, the area near Lake Placid does not seem to share this history based on conversations with long time residents. The following project was initiated to determine if ginseng could be cultivated in a sugar maple forest in the Lake Placid region.

During the summer of 1998 six test plots approximately 6 feet wide by 33 feet long were prepared within the Uihlein sugar bush by removing the surface vegetation and rototilling the soil to a depth of six inches. Soil samples were collected and analyzed from each of the six plots. Calcium levels varied substantially from plot to plot. Calcium is a crucial element for healthy ginseng growth. Calcium levels ranged from 430 pounds per acre

to 1710 pounds per acre. P, K, and Mg levels were not significantly different from plot to plot.

Each of the six plots was divided into three sections. Each plot was planted exactly the same. Each received two ounces (approximately 700 seeds) of ginseng seed from a commercial source, two ounces of seed from a different commercial source, and approximately 50 one-year-old ginseng rootlets. In addition, each of the plots, except a control plot, received a different rate of gypsum (calcium sulfate) to increase the calcium level in the soil.

Ginseng seed germination and growth has been monitored for the past three years. In the fall of 2001 a workshop was held at the Uihlein Field Station for clients and cooperative extension agents to discuss what makes a good ginseng planting. The results of growth in the six plots after three years varied from poor to excellent. The factors that influenced the success of the plots were compared to a Visual Site Assessment and Grading Criteria form to be used with soil analysis data to help further determine the sites with best potential.

In October of 2001 a second study was initiated to determine under what alternate dominant tree species would ginseng grow best. Many indications are that ginseng will grow best under sugar maple. However, farmers and growers that want to grow ginseng may lack the sugar maple resource. Five trees of four species, sugar maple, beech, yellow birch and hop hornbeam were chosen. Soil samples were taken from around each tree to determine soil type and nutrient qualities and saplings of species other than

the sample were removed. 50 three and four year old rootlets were planted in one-foot spacings on two, four, and six-foot radii under the drip line of the sample trees. Survival and growth will be monitored over the next four years.

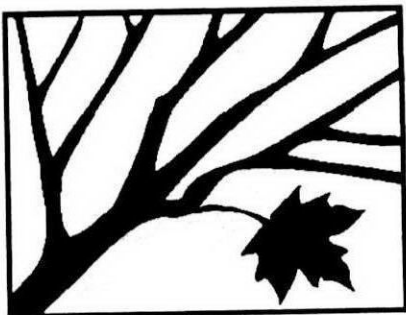
Also situated at the Uihlein Field Station Sugarhouse is a demonstration plot of ginseng grown from seed and goldenseal, another rare herbaceous perennial that has income potential. A demonstration of gourmet mushrooms will also be established this spring. These demonstration plots will be used to show producers and visitors some sources of alternative income also available in their forests.

A repository of ginseng from six southern states was also established to observe the ability of the transplants to survive a northern climate and to provide genetic material for future projects.

Principal Investigators and Cooperators include: Bob Beyfuss - Cornell Cooperative Extension American Ginseng Specialist, Dr. Louise Buck - Agroforestry Specialist Cornell University, Dr. Marianne Krasny - Faculty Director of the Maple Program at Cornell University, Lewis Staats - Cornell Cooperative Extension/NY Maple Specialist (retired), Colin Campbell - Extension Support Specialist/Manager Uihlein Sugar Maple Field Station, and Jeff Murphy - Temp. Services Professional Uihlein Sugar Maple Field Station. Funding is partially supplied by the NYS-DEC and is greatly appreciated.

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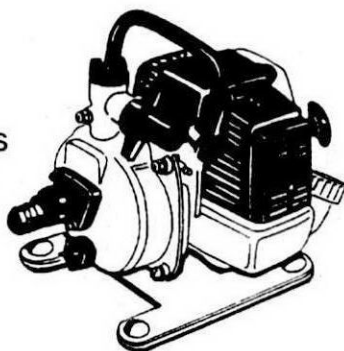


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March 9th & 10th, 2002

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March 9th & 10th, 2002

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For more information contact:

Allice Potter, Tel: 705-924-2057, Fax: 705-924-1673

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2002 SAP PRICES

A lot of people have requested that we publish sap prices. What I have found is that sap prices vary greatly depending upon the retail price of syrup.

The retail price of syrup in the Northeast is higher than in the Midwest, hence the price paid for sap is higher in the Northeast. Listed below are sap prices being paid by SOME producers.

Remember these prices are for sap delivered to the sugarhouse.

These prices are intended to be used only as a guide for buying sap and no way intends that they dictate the price for the entire industry.

| sugar | \$/gal. | sugar | \$/gal. |
|-------|---------|-------|---------|
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| 1.60 | .124 | 3.70 | .426 |
| 1.70 | .143 | 3.80 | .440 |
| 1.80 | .160 | 3.90 | .453 |
| 1.90 | .175 | 4.00 | .468 |
| 2.00 | .190 | 4.10 | .481 |
| 2.10 | .203 | 4.20 | .495 |
| 2.20 | .218 | 4.30 | .509 |
| 2.30 | .232 | 4.40 | .522 |
| 2.40 | .245 | 4.50 | .537 |
| 2.50 | .260 | 4.60 | .550 |
| 2.60 | .273 | 4.70 | .564 |
| 2.70 | .287 | 4.80 | .579 |
| 2.80 | .301 | 4.90 | .592 |
| 2.90 | .315 | 5.00 | .606 |
| 3.00 | .329 | 5.10 | .619 |
| 3.10 | .342 | 5.20 | .634 |
| 3.20 | .356 | 5.30 | .648 |
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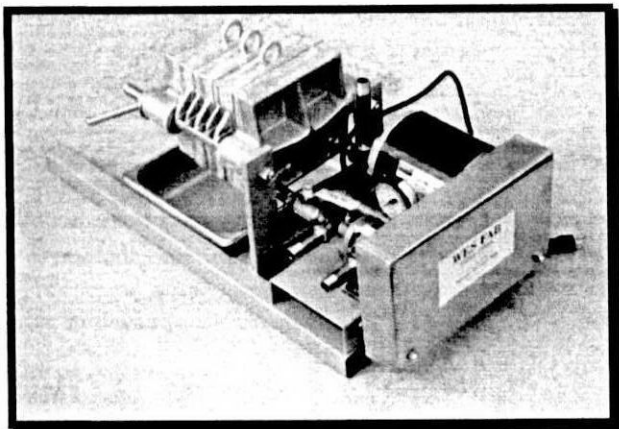
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