

Maple Syrup Digest



Mariafranca Morselli - 1922-2002

VOL. 14A, NO. 3

MAILED BY 10-1-02

OCTOBER 2002

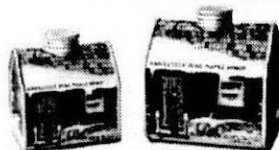
Return Service Requested
Maple Sugar Digest
PO Box 240
Canterbury, NH 03224

PRSR STD
U.S. POSTAGE PAID
CANTERBURY, NH
PERMIT NO. 14

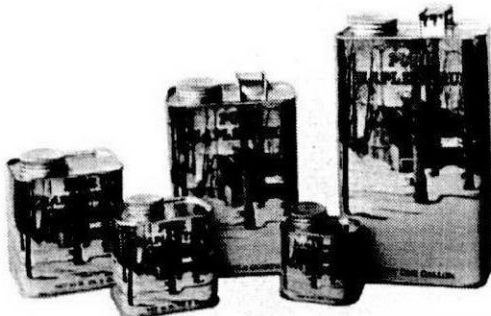
New England Container Company

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**



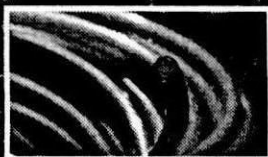
GALLONS • HALF GALLONS • QUARTS • PINTS • HALF PINTS



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

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

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

18" x 48" Dominion and Grimm evaporator w/stainless syrup pan and stainless preheater pan	\$ 1,050.00
2' x 6' Grimm evaporator w/stainless pans (leaks)	\$ 1,350.00
2 1/2' x 8' Grimm evaporator w/stainless syrup pan and tin flue pan	\$ 2,750.00
40" x 10' King evaporator w/stainless syrup pan, tin flue pan and stainless stack	\$ 3,000.00
3 Bbl Round galvanized gathering tank	\$ 275.00
1,100 Gal. Blue-glass lined vacuum tank	\$ 1,450.00
Osmonics horizontal RO machine, 240 GPH	\$ 3,600.00
Springtech RO machine, 1,000 GPH	\$ 12,000.00
Small Brothers syrup bottler w/4 valves and adjustable stand, runs on propane gas	\$ 1,000.00



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

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

Email: mapledigest@tds.net

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—920-868-3161
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

LUC LUSSIER, President

2100 St. Laurent, Plessisville,

Quebec G6L 2Y8

819-362-3241

ROGER SAGE, Vice-President

4449 Sage Road

Warsaw, NY 14569

585-786-5684

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

28956 State Hwy. 65, Penguilly, MN 56775

Jean-Claude Godin 506-764-9887

1873A Rue Belle Chasse,

Paquetville, N.B. E8R 1M9

Hank Peterson 603-432-8427

28 Peabody ROW, Londonderry, NH 03053

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 814-739-2720

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: Mariafranca Morselli

GREETINGS FROM YOUR PRESIDENT



SALUTATIONS DE VOTRE PRÉSIDENT

Notre rencontre annuelle se tiendra très bientôt, soit du 20 au 23 octobre, 2002 à North Conway, NH.

J'espère que plusieurs de nos lecteurs et acériculteurs seront présents à cette événement ou plusieurs aspects de notre industrie seront discutés de concert à l'I.M.S.I. (Institut International du Sirop d'Érable).

En effet, nous ferons le point sur la planification stratégique entreprise l'an dernier et nous aurons les rapports des divers comités de travail. C'est de plus une occasion de s'informer concernant plusieurs domaines de recherches appliqués à notre industrie.

Enfin, c'est un plaisir renouvelé à chaque année de retrouver de bons amis qui partagent la même passion de l'érable. Au plaisir de se reconstruire à North Conway.

Luc Lussier

Président,
North American Maple Syrup Council

THE SHOW AFTER THE SHOW

There is still room for you to make your reservations for the Show after the Show, leaving the Red Jacket Inn on the morning of the 24th and returning on the 27th.

There will be a booth set up at the NAMSC meeting and will be manned throughout the NAMSC show.

Advanced reservations are stressed as they will guarantee you a bed at night and a seat on the bus. For reservations contact Bob Smith at bob@smithsmapleproducts.com, 1-207-474-3380 or 1-207-474-3714 or fax: 297-474-3714.

IMSI NEWS

by Larry Myott, Executive Secretary

Strong markets and a plentiful supply of maple syrup has made for a good year for maple producers across the maple belt. Reports are that producers have reserves and packers bought more than normal in the spring.

There is syrup out there and packers will be buying for the holiday season markets coming up.

New Hampshire is hosting the annual meetings of the International Maple Syrup Institute and the North American Maple Syrup Council. These joint meetings are well worth attending and quite inexpensive as well. It has been many years since these meetings were combined to the benefit of both organizations. Now the IMSI sponsors the meeting with a \$1000 contribution to the host state or province. This is a very small amount for all the efforts and labors that go into hosting such a session.

At this year's annual meeting, the IMSI will have an important agenda. We will be reviewing the Equipment Manufacturers Standards Committee report, as it has now been finalized. Copies will be available in both French and English. A review of the Grade Standardization Study Committee actions should be interesting to all. Currently there are many different grading systems in the U.S. and Canada. Ontario proposed and a committee was formed to study this problem and how we might standardize throughout the entire maple world.

The never ending discussion of Para-formaldehyde and other tap hole sanitizers will of course be on the table.

Reviewing the results of research being carried out in both Quebec and the U.S.

The International Maple Syrup Contest for packers will take place. It is important that participants get their entries into the committee by the deadline. The entry form and fee is sent to the committee and then the committee buys the syrup off the shelf. No special preparations here, it is syrup that you packed and wholesaled. May the best syrup win.

I'm sure there will be many discussions of the maple issues in Quebec and the Federation ownership of the maple industry. Pricing and payment for syrup is a major topic when reviewing the system of the largest maple producing province. That program is being challenged in the courts, it is not likely that any settlement will have been made by then, but the discussion will go on. In Vermont and Ontario, the controversy has been labeling issues and the origin of the syrup being packaged. It is expected to be settled in Vermont, before the annual meeting.

The Union Paysanne, a producers union in opposition to the Federation, is expected to have a presence and a voice at these sessions. It may make for an interesting and confrontational session.

The IMSI by-laws are in the process of being reviewed and proposed changes need to be voted on. IMSI members will receive copies of the changes with the agenda for the annual meeting.

Of course awards will be presented, including the Lynn Reynolds International Maple Leadership Award. We look forward to seeing everyone October 20 - 23.

Maple 2002 in New Hampshire

Attendee's Guide to New Hampshire

- *See Bacon Jug display at trade show
- *Visit the Old Man of the Mountain
- *Ask about Bacon Jug private label program
- *See a Moose
- *Learn about new Bacon Jug closure

Just a few thoughts on making your trip to
the NAMSC/IMSI even more enjoyable!



The Bacon Jug Company

(a division of Gamber Container, Inc.)

46 N. Littleton Rd • Littleton, NH 03561 • (603) 444-1050 • (603)444-6659 fax

www.mclures.com • info@mclures.com

MARIAFRANCA MORSELLI, VERMONT MAPLE RESEARCHER, DIES AT 80

Mariafranca Morselli was a lady ahead of her time. She was a leader in whatever she chose to do, in education, in gender equity issues, in maple research and in maple education. Probably most important, she was a friend to the international maple industry. She was diagnosed with leukemia just after attending the Chittenden County (VT) maple school in January. She died on August 20, in the Vermont Respite House in Williston surrounded by her daughters and her husband.

A memorial service was held at the University on Vermont on August 29, a full house at the University's Ira Allen Chapel.

She was energetic and enthusiastic to the end. She still called her friends in the industry with very technical questions, making sure that we understood the science of maple. Whatever Mariafranca did, she did with passion. Maple research was no different. Only about two months ago, she called me with questions and asked me to bring her some research papers that were filed in my office. She said, "my body is going downhill, my mind is still active and sharp." It was a brief visit, but intense.

Dr. Morselli retired from UVM in May of 1988, but she did not slow down. She continued to be advisor to undergraduate students and many graduate students found their way to her door. She continued to lecture to scientific gatherings, she was a sought after presenter at maple schools and

international maple sessions. Just last fall she traveled to Ontario to present to the Ontario Maple Producers Association.

When I last talked with Mariafranca she was concerned that she would not be able to work at the sugarhouse at the Champlain Valley Fair this year, she died a few days before the fair started. She loved to work at the fair, in the sugarhouse educational exhibit. She loved to interact with the public and talk about the maple industry. Of course her discussions were always based in science and quite technical.

Dr. Morselli was educated in Italy, including her doctoral degree (Natural Resources and Biology) from the University of Milano in 1946. For the next three years she taught in Illinois, returning to Italy in 1949 and marrying her husband of over fifty years, Mario. In 1956 they immigrated to the United States. For several years she was a researcher with the Bronx Botanical Garden, before moving to Vermont in 1964 to join the maple research team at the University of Vermont. She eventually became a research professor and directed the maple research laboratories at the University of Vermont.

Dr. Morselli achieved national and international recognition in the field of sugar maple research. Her basic and applied research and teaching at the University, centered on physiology, anatomy and tissue culture of the sugar maple, the biochemistry and microbiology of maple sap, and the chemistry and adulteration of maple syrup. Her research, in association also with the Proctor Maple Research Center and the US Forest Service, has

provided great help to the maple syrup industry. Her work has provided improved methods and efficiency to maple syrup production and the quality of maple products. She offered research opportunities and understanding to a large number of students, staff and faculty. She offered opportunities to improve education at all levels and provided career counseling to women in the sciences.

From a personal standpoint, she always made sure that Extension maple people had the science background and understood the research that was to be presented. She was ready to participate in maple schools, "Maplerama" presentations, IMSI and NAMSC sessions. If it was about maple, Dr. Morselli was there, and she always asked the hard questions of the presenters.

She was a member of more organizations than can be listed here, not just a member, but an active participant. She received awards from dozens of organizations that speak highly of her outstanding relationship to these groups. In 1991 she was inducted into the International Maple Hall of Fame, the first women to be so honored.

To quote from her obituary, "A role model to so many in her life, Mariafranca continued to inspire all who knew her during her eight month illness with leukemia. A former student and friend wrote to her, "When I get around to dying, I hope I can approach it as directly and openly as you do, grateful for the richness of a life lived fully and with joy."

Dr. Morselli requested that, in lieu of flowers, contributions can be made in her memory to one of the following

organizations: Leukemia and Lymphoma Society, 6 Automation Lane, Albany, NY 12205 or the American Association of University Women Educational Foundation which provides fellowships to young women for Graduate Study. Send checks to: Andrea Weisberg, P.O. Box 197, Shaftsbury, VT 05262. Condolences can be sent to the Morselli Family, Mario and her daughters and grand children at: The Morselli Family, 49 Manor Woods, South Burlington, VT 05403

Dr. Mariafranca Morselli will be greatly missed by the international maple industry, but her research is the legacy that will live for generations of maple syrup producers all over the maple world.

Larry Myott, UVM Extension Maple Specialist-8/26/02

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

IN MEMORY OF DR. MARIAFRANCA MORSELLI

I would like to help celebrate the extensive work done by Dr. Mariafranca Morselli in her capacity as Official Analytical Chemist for the pure maple industry. She was a personal friend of my wife, Martha, and myself as well as a respected researcher of maple.

Her work covered a vast network of segments and values in many areas of this industry. Some of her recorded work includes testing the Nutritional Value of Pure Maple Syrup, Plant Science in how maple trees yield sugar, temperature effect on sap storage, Invert Sugar Analysis of Maple Sap and Syrup, Effects of Storage on the Stability of the Three Table Grades of Maple Syrup, Quality of Syrup Produced from Sap Concentrated by Reverse Osmosis, Determining Adulteration of Maple Syrup with Corn Syrup, In-line Ultraviolet Light Treatment of Maple Sugar Sap at Different Flow Rates and on Sap Concentrated by Reverse Osmosis, Warm Sap Storage, Scanning Electron Microscopy of Sap Collecting Inner Walls, Salty Syrup from road-side trees, Environmental Stress on Maples, Biotechnology in Agriculture and Forestry, and Use of Paraformaldehyde Pellets on Tree Health.

Mariafranca worked tirelessly with other researchers on all phases and segments of Chemical Analytical projects. I want to express a special appreciation for her contribution to the new Maple Syrup Producers Manual.

The maple industry has become much more educated because of the efforts of Mariafranca. So I say we celebrate the life and dedication of a great friend of us all. Thank you Mariafranca.

Russ Davenport



CROWN LABELS

Pre-Season Special

Free S/H on all Orders Placed by November 30th

Let us offer you a choice of

Over 65 **NEW** Die shapes in 1/2" to 5" labels including:

1.7 Nip labels • Transparent labels • Peg Board Pac'n Seal

13 stock colors • 30 ink colors • Rectangle, Oval & Square

Call, write, FAX or email for full color samples & prices for

SYRUP CREAM SUGAR CANDY NOVELTIES TEA

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 42nd Year Furnishing Labels for
Maple Producers in the U.S. and Canada**



A FREE GIFT SENT WITH EVERY INQUIRY

waterloo small
MAPLE PRO INC. U.S.A.

Maple Sugaring Equipment

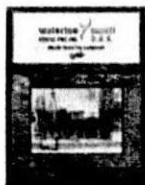


Quality, Performance, Service,
Tradition

Contact us
for a Free 2002 Catalog
Sugaring supplies & containers
for all size producers

Or you may now
view our complete catalog online:

www.waterloosmallusa.com
or
www.maplepro.com



Be sure and visit us
at Maplerama, the New York maple tour,
and Empire Farms Days.

Distinctive Packaging

Waterloo/Small USA offers a unique showcase of maple packaging!!



We offer a wide variety of glass bottles in many
different shapes, painted bottles, designer
bottles, as well as classic tin containers.



Finish off you glass bottles with our new heat
shrink foils, or our decorative sealing wax, and our
hangtags & elastic loops.

We also offer our attractively
priced Colonial-style plastic jugs,
available in designs for most
states, also available in an
allstate.



Call us to inquire
about the dates for this years
R.O. School.

Our New 24" x 6' Evaporator



Some of the Features:

- 7" Raised Flues
- 32" High Heavy Duty Arch
for better Firing & more Heat
- 304 Stainless Steel
- Bright Finish
- Welded
- Evaporation Rate 35 to 40 G.P.H.

3478 Perley Road • Enosburg Falls, Vermont 05450

800-762-5587 • 802-933-8222

fax: 802-933-2666 e-mail: info@waterloosmallusa.com

DAWN BOLDUC AN ICON PASSES

The Sugarloaf area lost an icon recently with the passing of Dawn Bolduc.

Bolduc, a graduate of Mt. Ida College for Women in Boston, Mass., was also an art major from Boston University. Her art director told her that 98 percent of artists will never become well known, but pay attention to detail and you will never starve to death as a commercial artist.

According to Dawn's husband of some 48 years, Alfred, she started her commercial work as an artist by doing the art work for the Boston telephone book's Yellow Pages. From there, it as on to Carbone's of Boston where Dawn did restoration for the large importer of glassware and artwork.

An avid photographer, Dawn joined the Paul Koby Studios in Harvard Square where she did exclusive portraits of many famous people, including a portfolio for Anthony Perkins who went on to Hollywood. Dawn also did a full length portrait of Evita Peron in her regal gown.

But Dawn loved to ski, and she was the first female secretary and treasurer for the New England Youth Hostels (it was nothing for Dawn to peddle her bike 100 miles a day, said Bolduc).

She was a lady winter mountain climber, almost the only woman to join men on mountains of ice and glaciers especially when she went out west, said Bolduc. Dawn finally graduated into spring time skiing in the early 1950s at Tuckerman's Ravine in New Hampshire where on any given weekend there would be 3,000 to 5,000 skiers, said Bolduc. They

would climb up three miles, said Bolduc, who himself knew every inch of the terrain.

"Word got out," said Bolduc, "that a pretty young woman in her trademark braids needed her bindings fixed." He encountered the beauty but never met her again until a year later when they had their photo taken together. "That was the beginning of our 50-year love affair together," said Bolduc.

The couple came to Kingfield in 1955 when the late Harvey Boynton hired Bolduc at a New York ski show to come to town and start Boynton in the ski shop business. Boynton got "two for one," said Bolduc, "when he got Dawn and I." Dawn designed his first ski shop and logo with the cut out of an Alpine Stag. While with Boynton, Dawn designed ski clothing not only for Boynton's shop but for the Carroll Reed Ski and Equipment catalog that went all over the country.

The couple were both involved in Boynton's business until the 1960s when they went into business with Mauno and Kay Kankainen of Kingfield opening the Ski Specialist Ski Shop on a corner in Kingfield. Later the Bolduc's bought out the Kankainens but operated the business for some 24 years.

Al and Dawn were the first ski family to come to the area and then along cam Irving and Edna Judson, with Dawn designing their original portion of their motel in Carrabasset Valley and then their addition. Dawn also designed the Capricorn Lodge that was built by Emery Hall. "I don't think that Hall was very thrilled will all those blueprints Dawn came up with," said Bolduc."

In the late 1950s, I don't think there

was a sign on any business in the area that wasn't designed by Dawn, who also designed hundred of brochures about the Sugarloaf Area," said Bolduc.

Ed Brennan arrived in Kingfield in the 1960s, teamed up with Dawn and decided the area needed a newspaper calling it the Bullsheet, said Bolduc. A kind of forerunner for the Sugarloaf Irregular, the Bullsheet was in production for several years. Ed Rogers and Dave Rolfe realized its potential and eventually started the Sugarloaf Irregular in 1968.

"Little did we know," said Bolduc, "When Dawn resized a Bogner ski jacket for our two-year-old daughter Celina, that the fashion photographer from the Portland Press Herald would be at Sugarloaf photographing the then expensive little \$65 jacket." This was the first socialite photo out of Sugarloaf showing off the apres ski life.

Dawn established the Sugarloaf Wool Works, noted for its high quality, where she designed original ski hats for the ski teams that came to the resort, making thousand of wool hats over her career, said Bolduc. The couple then established the first Sugarloaf Farm Greenhouses on the Middle Road in New Portland and later would open the Apple Shed on Rt. 27.

"Dawn was famous for her home-made pies," said Bolduc. "We could not keep them on the shelf at \$10 and we raised them to \$15 and that didn't work. They still flew out the door. Dawn's jams and jellies were grabbed up by everyone. One woman drove from Bangor for seven pies at a time."

Although Dawn had to go to Orchard Park Nursing Home the last

year of her life, she didn't let that get her down, said Bolduc, "We set up her computer and copier and she wrote a monthly column about the Sate of Maine Maple Industries. During the past year Dawn also knit mittens for her grandson's Boy Scout Troop in Eastport as a fund raising project.

Dawn always recognized how hard the farm women worked and never seemed to spend anything on themselves, said Bolduc. He said that the family is working on a Dawn Bolduc Memorial Fund that will recognize the qualities of a farm lady and her contributions to her family and the Maple Industry. An annual presentation will be held at the Trade Show in Augusta with a Maine plaque and a \$100 award for "a woman to buy something for herself," said Bolduc.

Plans are also underway to purchase books of artwork in Dawn's name for the Friends of the Library in New Portland.

STONEWOODS FARM

**Maple Sugaring
Equipment & Supplies**

new and used in stock

Bacon Jugs

**always a large inventory on hand
give us a call or stop by today**

**55 Stonewood Lane
Parsonsfield, Maine 04047**

207-793-3745

DAWN BOLDOC UNE GRANDE DAME NOUS A QUITTÉ

La région de Sugarloaf a perdu un symbole (icône) récemment avec la mort de Dawn Bolduc.

Mme Bolduc était diplômée du Collège pour femme Mont Ida de Boston, Massachusetts. Elle était également diplômée en art de l'Université de Boston. Son directeur en art lui a dit que 98% des artistes ne seront jamais reconnus, mais que si tu portes attention aux détails, tu ne crèveras jamais de faim comme un artiste commercial.

Selon celui qui fut son mari pendant près de 48 ans, Alfred, elle a débuté ses activités commerciales comme artiste pour les Pages Jaunes de Boston. De là, elle s'est retrouvée au Farhome de Boston où elle a restauré des objets de verre et des œuvres d'arts pour un grand importateur.

Excellente photographe, elle joignit le Paul Koby Studio de Harvard, où elle a réalisé des portraits exclusifs de plusieurs personnalités connues, dont pour Anthony Perkins qui s'est rendu à Hollywood. Dawn a aussi fait le portrait, pleine longueur, de Evita Peron dans sa robe royale.

Mais Dawn aimait le ski et elle a été la première femme à agir comme secrétaire et trésorière de l'Auberge de jeunesse du New England. (Alfred affirme que ce n'était rien pour elle de pédaler 100 miles en vélo par jour).

Elle a pratiqué l'escalade de montagnes en hiver, et elle a pratiquement été la seule femme à se joindre aux hommes sur les montagnes glacées et les glaciers, particulièrement quand

elle vint dans l'ouest. Elle s'est finalement tournée vers le ski de printemps au début des années 50 à Tuckerman's Ravine, New Hampshire, où à tous les week-end il y aurait de 3000 à 5000 skieurs, affirme M. Bolduc. Ils auraient à grimper jusqu'à 3 miles, dit M. Bolduc qui connaissait lui-même chaque pouce de ce terrain.

Le message s'était transmis, relate monsieur Bolduc, qu'une jolie jeune femme dans son environnement préféré avait besoin d'être attachée. C'est là qu'il rencontra cette beauté, mais ils ne se sont revus qu'un an plus tard, quand ils ont été photographiés ensemble. Ce fut alors le début de leur histoire d'amour qui dura 50 ans, affirme M. Bolduc.

Le couple déménagea à Kingfield en 1955, lorsque le défunt Harvey Boynton engagea Bolduc, à une exposition de ski tenue à New York, pour venir là établir une boutique de ski pour Boynton. « Boynton a alors obtenu du deux pour un, moi et Dawn » affirme Alfred. Dawn a identifié son premier magasin de ski et logo avec une forme de cerf alpin. Plus tard, avec Boynton, Dawn a conçu des vêtements de ski, non seulement pour la boutique de Boynton mais aussi pour le catalogue « Carroll Reed » distribué partout au pays.

Le couple a été impliqué dans l'entreprise Boynton jusque dans les années 60, alors qu'ils sont devenus en affaires avec Mauno et Kay Kankainen de Kingfield, en ouvrant le « Ski Specialist Ski Shop » sur un coin de rue à Kingfield. Plus tard, les Bolduc ont acheté l'entreprise des Kankainen, qu'ils ont opéré pendant 24 ans.

Alfred et Dawn ont été la première famille de skieurs à s'installer dans la région. Vinrent ensuite Irving and Edna Judson, pour qui Dawn a conçu la portion originale de leur motel à Carrabassett Valley. Dawn a aussi fait les plans du « Capricorn Lodge » qui a été construit par Emery Hall. « Je ne crois pas que Hall était très enchanté de tous les imprimés en bleu que Dawn lui proposait. À la fin des années 50, je crois qu'il n'y avait aucune enseigne sur quelque entreprise qui n'avait pas été conçue par Dawn, qui a aussi conçu des centaines de brochures sur la région de Sugarloaf » affirme M. Bolduc.

Ed Brennan arriva à Kingfield dans les années 60. Il s'associa à Dawn, et ils décidèrent que la région avait besoin d'un journal. Ils l'appelèrent « The Bullsheet ». Une sorte de précurseur du « Sugarloaf Irregular », «The Bulsheet » à été édité pendant plusieurs années. Ed Roger et Dave Rolfe en ont alors réalisé le potentiel et ont fondé le « Sugarloaf Irregular » en 1968.

Du peu que je sache, affirme Bolduc, quand Dawn a reconditionné (redimensionné) une veste de ski « Bogner » pour notre fille Céline, alors âgée de deux ans, le photographe de mode pour le «Portland Press Herald » s'est déplacé pour photographier cette veste, alors dispendieuse, de \$65,00. Ce fut la première photo sociale, en dehors de Sugarloaf, faisant voir la vie après le ski.

Dawn a mis sur pieds le « Sugarloaf Wool Works » (articles en laine de Sugarloaf), reconnu pour sa grande qualité, où elle a conçu des chapeaux (tuques) de ski en laine pour les équipes de ski qui sont venues au

centre de ski. Elle a fait des centaines de chapeaux (tuques) durant sa carrière, relate Bolduc. Le couple a ensuite inauguré la première « Sugarloaf Farm Greenhouses » (serre horticole) sur la rue Principale à New Portland et a ensuite ouvert le « Apple Shed » (kiosque apicole) sur la route 27.

Dawn était reconnue pour ses tartes aux pommes faites à la maison. Nous n'étions pas capables de les garder sur les tablettes quand nous les vendions 10,00\$, et ensuite à 15,00\$ elles se vendaient encore comme des petits pains chauds; elles sortaient. Les confitures et gelées de Dawn étaient également recherchées. Une femme est même venue en auto de Bangor pour en acheter (tartes) 7 à la fois.

Même si Dawn a eu à passer dans la dernière année de sa vie dans un centre de santé, au « Orchard Park Nursing Home », elle n'a pas laissé la maladie l'abattre. « Nous lui avons installé son ordinateur et son copieur dans sa chambre, et elle a écrit un article à chaque mois au sujet de l'industrie de l'érable dans le Maine. Elle a livré une grande bataille contre la maladie, mais était sereine face à son problème. Durant la dernière année de sa vie, elle a également tricoté des mitaines pour le groupe de scouts de son petit fils à Eastport, afin leur permettre d'amasser des fonds.

Dawn a toujours été consciente du dur travail des femmes sur la ferme et à quel point elles ne semblaient jamais rien dépenser pour elles-mêmes. Alfred affirme que la famille travaille actuellement à mettre sur pied une fondation mémoire de Dawn Bolduc, qui reconnaîtra annuellement les mérites d'une

agricultrice ainsi que sa contribution à sa famille ainsi qu'à l'industrie acéricole. La remise de ce prix annuel serait faite au Salon Commercial d'Augusta, en même temps qu'une plaque du Maine et un montant de 100\$, qui serait remis à la gagnante afin qu'elle s'achète quelque chose pour elle-même.

Des projets sont aussi en cours afin d'acheter des livres d'artisanat, au nom de Dawn, pour les Amis de la Bibliothèque de New Portland.

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

MARCLAND OPENS NEW CANADIAN OFFICE

Marcland Instruments (manufacturer and supplier of automatic draw offs, level controls and accessories for the production of maple syrup) announces the opening of a Canadian Office to handle Canadian sales and service located at: Marcland-Rojan, Kitchener, Ontario, Tel. 1 (519) 578-0238, Ron Beaudreau.

Now Marcland products will be available in Canada in Canadian funds.

Syrup Bottles and Jugs



RICHARDS PACKAGING INC.

Dartmouth
Tel. 902-468-8211

Montreal
Tel. 514-697-8690

Quebec
Tel. 418-682-5002

Toronto
Tel. 905-624-3391

dartmouth@richardspackaging.com
quebec@richardspackaging.com

mtsales@richardspackaging.com
tosales@richardspackaging.com

Web Catalogue : www.richardspackaging.com



Maple Research in Progress

These are a few of the research projects selected to receive funding this year from the NAMSC-Research Fund....

ONTARIO MINISTRY OF AGRICULTURE

- Design and Maintenance of Maple Tubing Systems
- Sugarbush Management Research Review
- Sanitation and Cleaning of Maple Tubing

UNIVERSITY OF VERMONT

- The Effect of three Sugarbush Management Techniques on major Forest Insect and Disease Pests

PENNSYLVANIA STATE UNIVERSITY

- Influence of Elevated Manganese on Photosynthesis in Sugar Maple

Your voluntary donations of a "penny for every syrup container you fill" help continue research in tree health, insect infestation, syrup production, product quality, packaging, marketing, syrup adulteration and a host of other concerns vital to the maple industry. Donations can be made through your plastic, glass or metal container suppliers or you can send your contributions direct to us.

Our thanks to all those who support the maple research fund and we invite those not yet participating to join us in investing in 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@simscroft.com

The NAMSC-Research Fund is a non-profit, volunteer managed committee of the North American Maple Syrup Council, Inc. (10-02)

ROUND TABLE DISCUSSION "SHARING THE BEST OF YOUR ASSOCIATION"

Leaders from all the maple syrup producers associations are invited to attend an information sharing session to be held during the annual NAMSC meeting in New Hampshire in October. The meeting will be Tuesday night from 7 pm. to 9 pm.

This meeting will provide an opportunity for all the leaders of the state and provincial maple producers associations to share ideas, techniques and solutions needed to manage our associations. Most of us have similar goals in promotion, marketing, membership, newsletters and education. Many of us need assistance in things we would like to accomplish such as grant funding, container sales, government relations, regulation issues, awards, member directories, etc. Why "re-invent the wheel" when there is a wealth of knowledge and experience industry-wide to learn from. By sharing our successes and failures, we can assist each other with our common goals.

If you are directly involved with the operation of your association, this meeting is for you. To keep the session manageable, we ask that no more than two designated representatives from each association attend. The Presidents, Coordinators and Executive Directors of each producer association are urged to attend. Please bring samples of your associations promotional, educational, and management materials that you feel can benefit other maple associations.

Registration: Hopefully you have already registered with your NAMSC meeting registration. If not, you may register by contacting Tom McCrumm, Coordinator, Massachusetts Maple Producers Association, at Watson-Spruce Corner Road, Ashfield, MA 01330. Phone: 413-628-3268, e-mail: info@massmaple.org. You may also sign up when you check in at the start of the NAMSC meeting.

If you have any questions or suggestions concerning this round-table discussion, please contact Tom McCrumm.



SPRING INTO EARLY ORDER SPECIALS AND SAVE . . .

UP TO 10% OFF ON MANY ITEMS

D&G, CDL, IPL, MARCLAND, SUGARHILL,
and many other manufactures.

.....
Sale: 10 lbs. Granulated Maple Sugar
Bulk special: \$42.50 shipping included

Schambach Maple Inc.

13030 Rt. 39
Sardinia, NY 14134

Phone: 716-496-5127
Fax: 716-496-5140



HAMLEY RECEIVES HUBBELL AWARD

Leonard H. Hamley was the recipient of the 2002 Charles Hubbell award presented during ceremonies held on the New York Maple Tour. The award is given annually by the New York Department of Agriculture and Markets to a person who has been outstanding in promoting the Maple Industry in New York State. This year's award took place at the banquet of the New York Maple Tour held at the American Legion Hall in Delhi, NY on July 19, 2002. Presenting the award was Ray Christianson, special assistant to Commissioner Nathan Rudgers.

Leonard and Sharon Hamley are the owners of Hamley's Maple in Barton, NY. Their operation includes producing pure maple syrup, dealers for a complete line of maple equipment, and giving numerous tours of their operation. This year more than 1,000 school children visited their maple operation. The children were treated to a tour, a movie on maple production, and a pancake meal. No wonder this is such a special field trip for Southern Tier school children.

Leonard has been actively involved in local, area, and state maple organizations. Active in the Tioga County maple producers, he also served as treasurer, vice president, and president of the Central Maple Producers Association. He has also been active in promoting maple schools at Cornell's Arnot Forest, as well as many 'open houses' at their Barton sugar bush. Leonard is also active in promoting maple at the Gateway Welcome Center at Kirkwood, NY.

where he has greeted thousands of visitors to New York State.



Pictured from left to right: Ray Christianson, Sharon Hamley and Leonard Hamley.

Refrigerated Bulk Maple Syrup FOR SALE - All Grades Equipment For Sale

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

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

Sap Brothers RO Machine Model 400
New membranes — \$3900

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

BUYING ALL GRADES OF MAPLE SYRUP

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

- Must have experience in installation, maintenance, & 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.

Wages Negotiable

**\$10.00 - \$12.00 "U.S." per hour plus
chance for advancement**

Pension Plan Available

Includes One Family House & Paid Vacation

ADIRONDACK MAPLE FARMS

FONDA, NY 12068

518-853-4022 • FAX: 518-853-3791

COMPARISON OF ALTERNATIVE SAP LADDERS APPLIED RESEARCH IN ONTARIO

Submitted by:

*Dave Chapeskie BSc(F), M.Sc(F), R.P.F.
and Angela Wheeler, B.Sc.*

Background

Sap ladders have been developed, by maple producers, in response to the challenge of transferring sap over gradients in sugar bushes. A sap ladder is a simple, relatively inexpensive tubing system that allows for the transfer of sap over flat areas, up hills, or over obstacles such as roadways and trails. The only requirement is that the tubing be on a vacuum system. For the purposes of this paper, any system that is specifically designed to lift sap vertically is referred to as a sap ladder system.

Sap ladders can be useful where a section of bush is separated from the source of vacuum by a hill. In many such instances, the sap would simply be allowed to run by gravity to a tank at the bottom of the hill. By implementing a ladder system, labour used in gathering sap is reduced and the yield of good quality syrup may increase due to the introduction of vacuum to the affected areas. In some cases, the need for additional pumping stations may be eliminated and remote areas may be accessed that were left previously untapped due to the lack of electricity or other source of power. A sap ladder may also

improve the effectiveness of tubing installations in areas where the bush is very flat or sloped upwards towards the sugar camp.

There are many different forms of sap ladders. There are those that use 5/16 inch lines as the vertical lift between upper and lower portions of mainline and others that use one or two sections of mainline tubing as the vertical lift. It may be possible to use a series of ladders to pull sap over greater heights if a single ladder is found to be inadequate. For example, three 8 foot ladders may be used in series, with small sections of downward sloping mainline in between to rise over a 24 foot incline.

Objectives

A need has been identified to compare a number of sap ladder configurations in an operational environment. It was recognized that there was much to be learned regarding the comparative efficiencies and limitations of the different ladders, as well as the mechanics involved. Specific aspects of the different ladders of interest include:

1. The amount of vacuum required for effective operation of the different ladders.
2. Freezing and thawing patterns associated with operation of the different ladders.
3. The efficiency of each ladder at lifting sap without significant losses due to fall-back or churning of the sap.
4. The comparative performance of the different sap ladders during low and high sap flow periods.
5. The number of taps which each

type of sap ladder can accommodate for a pre-determined lift height.

6. The maximum effective height of lift for a ladder system.

7. The effectiveness of a series of sap ladders.

The main objectives of the present study are to learn more about sap ladders so that recommendations can be made regarding their comparative effectiveness. Alternative heights of sap ladders and the effectiveness of the ladders in series may be studied once a more basic comparison of the different types of ladders is carried out.

Methods:

A small-scale research project has been designed and was implemented at Wheelers Maple Products in Lanark

County for the 2002 production season.

Five different sap ladder configurations are being evaluated in this project, along with a bypass serving as a control. The five types of sap ladders being evaluated are as follows:

1. A series of 6-way manifolds with 5/16 inch lines for a vertical lift
2. A single section of mainline as a vertical lift
3. Two pieces of mainline as a vertical lift, one for sap and one for vacuum
4. A single piece of mainline with a small diameter line contained within it as a vertical lift (diffuser)
5. A booster tank at the lowest point, with two vertical pieces of mainline, one for sap and one for vacuum



**CREATIVE
LABELS**

OF VERMONT INC.
WWW.CLOV.COM

CREATIVE LABELS SELL!

MAPLE PRODUCERS

- Sap Wrap • Hang Tags • Grade Labels
- Neck Tags • Peek-A-Boo • Nips • Foil Stamp
- Labels for all Complimentary Products*
- Candy • Pancake Mix • Butter

CUSTOM DESIGNED LABELS

800-639-7092 • Fax : 888-655-4347
www.clov.com ~ email: sales@clov.com

9 Tigan Street • Winooski • VT • 05404

Dedicated to Excellence. Quality and Service

The five set-ups were established in a single location in the sugar bush to allow for controlled comparison between the sap ladders while gaining information on their individual performance. The sap ladder experiment is located in a portion of the sugar bush where a section of bush with 1200 taps is separated from the vacuum system by a flat section of land. The sap was previously collected on a tubing system that required the sap to be carried about 150 metres over a flat area before sloping downward to the pump house where the vacuum system is located. The sap ladder set-up will lift the sap 8 feet vertically before it enters a mainline which can now slope downwards over a flat section of land. The tapped section of sugar bush is adequately sloped downwards to the sap ladder

set-up. The mainline tubing on both sides of the sap ladders is 1 1/4 inch black food grade polyethylene pipe.

Two large cedar posts were installed in the ground 16 feet apart with brace wire running between them. This set-up acts as support for the 5 different types of sap ladders as well as the control. All six systems work within the same 16 foot area. Ball valves are located at the bottom end and the top end of each ladder to turn them on or off, so that only one can be activated at a time. Each sap ladder can then run independently under the same circumstances. Vacuum gauges are attached to the 1 1/4 inch mainline at both ends of the sap ladders, so that performance of each sap ladder can be monitored individually. A vacuum of 18 inches of mercury will be maintained but

The Kress Jug is Still Available

Pioneer Plastics, LLC has taken over the sales, marketing, manufacturing and shipping of the traditional and acclaimed "Best Maple Syrup Jug" from Kress Creations

SIZES AVAILABLE

Maple Syrup Jugs are Available in the Following Sizes:

3 oz., 8 oz. (1/2 pint),
16 oz. (pint), 32 oz. (quart)
and 64 oz. (1/2 gallon)

Pioneer Plastics, LLC
Committed to timely, friendly
customer service

Contact Carla LaBossiere,
our Sales Manager for the
Kress product line.

Pioneer Plastics, LLC
124 Old Wilton Road
PO Box 540
Greenville, NH 03048
Tel. 603-878-2774
Fax 603-878-4621
PioneerPla@aol.com

may be altered somewhat to observe the effects on the performance of the sap ladders.

The vertical portion of each sap ladder is made of clear line so that both sap and air flow can be closely monitored as it passes through the sap ladders. This is very important in evaluating the effectiveness of each lift.

The items listed in the objectives section of this paper will be closely monitored.

Observations and Preliminary Results (2002 Season)

Observations were made while the sap was running during the 2002 season. 14 inches of mercury was all that could be maintained on the vacuum side of the sap ladder set-up. The set-



Illustration of a sap ladder.

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"

up will be altered in 2003 in an attempt to achieve 18 inches of mercury. Vacuum was transferred across some of the ladders better than with others. Consequently, the lifting action of the sap also varied from ladder to ladder.

1. Star Ladder - This system may be the most expensive to install, depending on the number of taps. It was observed that some of the lines would remain clear of sap, permitting transfer of vacuum, while sap was lifted in the remaining lines. There were leaks in the system due to the way that it was installed with the clear PVC line, resulting in reductions in vacuum. This problem will be remedied in 2003. The ladder was reasonably

effective in spite of problems with vacuum loss. The vacuum was 14 inches at the upper end and 12 inches at the lower end of the ladder but theoretically should be much better when the problem with leaks is eliminated. Leakage should not be a problem with a simple installation under normal circumstances.

2. Single Pipe Ladder - The single pipe lift was ruled out as an effective lift compared to the others due to a dramatic reduction in vacuum from the upper end (14 inches Hg) to the lower end (11 inches Hg) of the lift resulting in very inefficient lifting of sap. Sap was only lifted in very weak, turbulent gushes. This sap ladder option will not be re-evaluated unless

SUGAR RIDGE MAPLE FARM

LOCATED AT DAVE'S ARCHERY AND SPORTS CENTER

5972 RT. 11 - HOMER, NY 13077

JUST OFF INTERSTATE 81

25 MINUTES SOUTH OF SYRACUSE

40 MINUTES NORTH OF BINGHAMTON

*OFFERING A FULL LINE OF MAPLE SUGARING
EQUIPMENT AND SUPPLIES*

EVAPORATORS
FINISHERS
BOTTLERS

**SUGARHILL AND NEW PIONEER JUGS
GLASS BOTTLES AND CANDY SUPPLIES
BUCKETS AND TUBING SUPPLIES**

PLUS MUCH, MUCH MORE

AREA'S LARGEST STOCKING DEALER

EVAPORATORS AND MAJOR EQUIPMENT IN STOCK

PAY LESS & GET MORE

Mastercard, Visa, and Discover Accepted

CALL 607-749-5714 OR STOP BY

MAPLE SYRUP AND PRODUCTS AVAILABLE

there are design modifications to make it more effective.

3. Double Pipe Ladder - This system had a trap type elbow located between the two pipes at the bottom. There was no vacuum loss between the upper and lower ends of the lift. The pipe on the vacuum side of the lift would initially fill about halfway (about 4 feet) with sap and then would create a continuous pumping action which would vigorously push sap up the other line. The sap in the line closest to the vacuum would rapidly surge down the line while sap would simultaneously surge up the other line and into the mainline without falling back or churning. This occurred rapidly and continuously

while the sap was running and the vacuum was on. Observations from the spring of 2002 suggest that the double pipe sap ladder was most effective at lifting sap. This sap ladder will receive further attention and study in the spring of 2003.

4. Diffuser Pipe Ladder - With this set-up it was observed that the sap and air did separate, with air confined to the inner pipe and sap staying on the outside of this pipe. The sap did rise rapidly with little vacuum loss (1 ½ to 2 inches Hg). However, by making some modifications at the base, separation may be more complete, resulting in even less vacuum loss.

5. Booster Tank Ladder - The boost-



MAPLE SYRUP AND SUGAR LABELS



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

or choose from 4 colorful stock designs with your custom imprint

Nutrition facts, bar code labels & more...

Order quantities of 500 and up.

For more information and a free brochure, contact Diane at:

Techni-Flex, Inc.

P.O. Box 1075 • Appleton, WI 54912
Phone (920) 757-0155 • Fax (920) 757-0160
e-mail - diane@techni-flex.com

WE ACCEPT



er tank filled up with sap and the sap was slowly sucked up into the mainline. It may have been more effective with greater vacuum but it appears that the greatest improvement to the system may come from adding a second mainline located from the upper end of the ladder to the vacuum source. This would allow for separation of the sap and the vacuum so that vacuum can easily reach the booster chamber. This option uses the traditional booster method in a lift situation. A modified system will be tested in 2003.

6. Bypass (Control) - Vacuum was reduced in the control situation by

2½ to 3 inches Hg on the bush side of the experiment. Therefore, the bypass method was not an effective alternative. The single pipe ladder discussed under (2) above was even less effective.

The results from a single season of testing, as described above, are preliminary only. Further testing, taking into account observations and results from the 2002 season, will take place during the 2003 production season.

Maple producers who may have comments, suggestions, or questions regarding this applied research effort should contact Dave Chapeskie.



Sugar Bush Supplies Co.

2611 Okemos Road

Mason, Michigan 48854

517.349.5185 • fax 517.349.3088

SBFarms @ concentric.net

We have many unique packaging items for your syrup, candy & cream!



Open year-round. Fully stocked showroom. We ship daily.

Equipment and Supplies for All Your Sugaring Needs !

MAPLE PUMPKIN ICE CREAM PIE

- 1 cup mashed pumpkin
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. cloves
- 1/2 cup maple syrup
- 2 cups vanilla ice cream
- 500 ml cool whip
- 1 — 9" graham wafer crust

Combine pumpkin, spices and maple syrup. Stir in softened ice cream and fold in cool whip. Pour into crust and garnish with pecan or walnut halves. Freeze until firm, at least 4 hours. To serve, remove from freezer about 15 minutes before serving. Store leftovers in the freezer.

EXECUTIVE DIRECTOR POSITION AVAILABLE

Non-profit maple syrup organization seeks part-time Executive Director.

Duties to include planning and attending meeting, managing communications and overseeing projects specified by the organization. Bi-lingual French/English required. Salary Negotiable.

Send resume/inquiries to: Mary Douglass, 2611 Okemos Road, Mason, MI 48854. Telephone: 517-349-5185. E-mail: SBFarms@concentric.net.



Everything for the Maple Producer Large or Small

Mon.-Sat.: 8:00-5:00
Phone: 315/852-3326
FAX: 315/852-1104

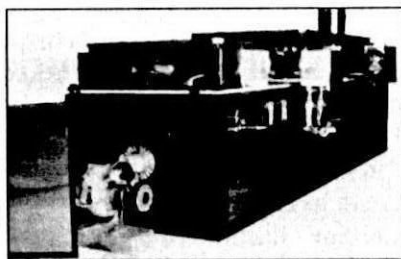
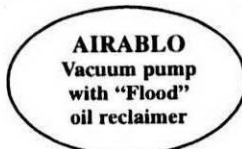
www.countrysidehardware.com

- 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

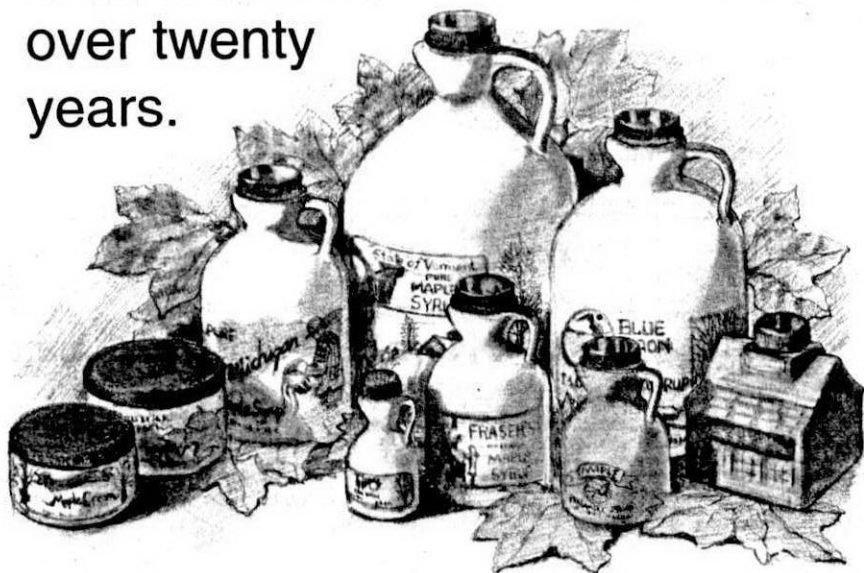


Give your present evaporator
up to 70% more capacity
with a steam away.

sugarhill[®]

CONTAINERS

Sugarmaker's
#1 choice for
over twenty
years.



Available in standard and metric sizes.

P.O. Box 490 • 262 Millers Falls Road
Turners Falls, MA 01376
Phone 413-863-2222
Fax 413-863-3774

“The Plastic Bottle People”

NEW YORK NEWS

By *Marion Wells*

New Yorks 2002 maple tour took place July 17-19 in beautiful Delaware County. The base of operations was the American Legion hall in Delhi. Events began Thursday afternoon and evening with registration and an evening social. Numerous equipment dealers set up displays of their wares and offered door prizes given away at the banquet Friday night. Thursday evening a meeting to promote Maple Weekend was held. Questions were answered and problems were ironed out concerning promotion of next years maple weekend.

Friday began with a sumptuous breakfast at the Legion Hall, before boarding the buses for a day long tour. First stop was in Harpersfield at the Shaver-Hill farm where Barbara & Dennis and their sons Dwayne and David operate an 8000 tap maple enterprise. Their 48 by 75 foot sugarhouse holds a 6 by 16 foot leader oil fired evaporator. An adjoining building holds a maple kitchen and a gift shop that offers every conceivable maple gift. A new maple kitchen is in construction. The New York Tour visited Shaver-Hill twenty years ago, and Dennis has the passenger list to prove it.

Other stops on Friday included Long View Maple, in Davenport. Owned by Mike and Ann DiDonna, they produce over 200 gallons of syrup on a 3- x 9- wood fired Leader evaporator using a steamaway hood. Pumpkin Hollow Maple featured a 3' x 12' Waterloo turbo evaporator with a piggyback using oil heat. Pumpkin

Hollow is operated by Phil, Charles, and Mary Ann Ashe.

Lunch on Friday was at the Colonel Harper Grange Hall where a delicious buffet satisfied many hungry tour goers.

Last stop on Friday was at the Hanford Mills Museum in East Meredith. This restored 19th century water powered mill is a feed mill. Fifteen historic buildings, including a 1910 hardware store have been restored. Friday nights banquet awards program included the Charles Hubbell Award given to Leonard Hamley, and the Bob Lamb Young Sugarmakers Award given to Paul Aitken, and Dwayne and David Hill.

Saturdays tour included two stops to view a pair of nesting bald eagles. This viewing was at quite a distance from the highway, but the large nest was easily visible and the birds leaving the nest were easily seen.

Stops on Saturday were at Catskill Mountain Maple and at Brookside Maple in DeLancey. Both locations boast new equipment and modernized sugar houses. A stop at Fred and Marla Carr's Lovey Day Farm introduced us to certified organic garlic and maple syrup. They market their organic syrup in glass, and specialty market at garlic festivals.

Saturdays lunch featured the cool shade of the restored Hamden Covered bridge. High above the west branch of the Delaware River, this afforded charming views of the valley and western catskill mountains. Nearby on busy Route 10 was a prominently displayed roadside maple sign directing prospective customers to Pauls Maple Products. Located just outside the village of

Hamden, Paul and Margie Aitken with help from family Beth, Doris, and Howard Aitken have a 1500 tap operation. Their 3' x 12' evaporator is wood fired and includes a reverse osmosis unit.

Not far away is Mill Street Maple operated by Kim and Lucinda Scanlan. They began sugaring in 1997 when they sold sap to a local producer. In 1999 they built a new sugarhouse which holds a 3' x 10' Waterloo Small oil fired evaporator complete with piggyback.

A great tour was enjoyed by all. Make plans to attend next years New York Tour to be held in Central New York at the Vernon-Verona-Sherrill school complex. See you there!

NEW UTILITY DRAW-OFF



A complete auto-draw-off system featuring Marcland quality and service with producer proven performance.

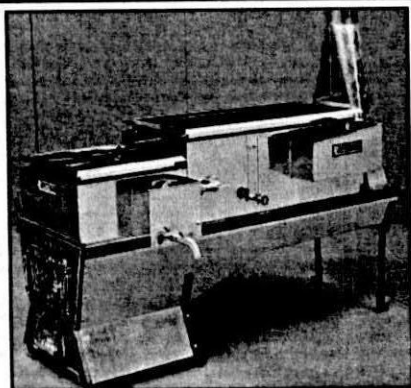
★AFFORDABLE TECHNOLOGY. **\$652.00**

MARCLAND FOR YOUR LOCAL DEALER (518)532-7922

Hobbyist Delight

24" x 6' (50-300 Taps)
All the bells & whistles of a large evaporator built into a 24" x 6' at a LOW Price

Dealers Wanted



NEW PRODUCTS!!!!

MAPLE TEA & MAPLE HERBAL TEA — All Natural
PIONEER PLASTIC MAPLE SYRUP JUGS — New Attractive Style

2003 ALGIER CATALOG — Supplies and Evaporator

SAMESIDE REVERSE FLOW MODEL EVAPORATOR PANS

Reverse the flow in your syrup pan, but do not need to change sides

- Specialists In All Welded Stainless Steel Evaporators (All Sizes) •
- All Makes of Pans at Unbeatable Prices •

ALGIER EVAPORATOR COMPANY, INC.

Tel. (802) 868-9289 Fax (802) 868-4113 Email small@sover.net

555 Vt. Route 78, Swanton, Vermont 05488

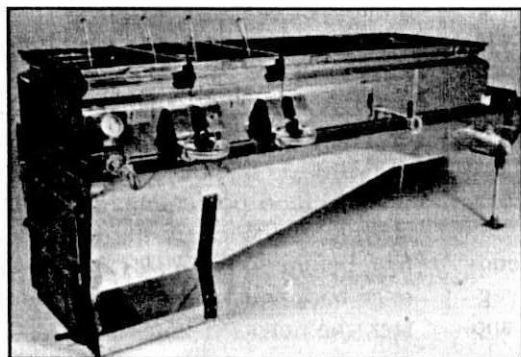
D.G. U.S.A., Inc.

DOMINION & GRIMM Maple Sugaring Equipment and Accessories

164 Yankee Park Road, Fairfax, VT 05454

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

Fall into Dominion & Grimm USA



Woodfired Evaporator

*Maple Equipment
with October
Special Prices*

Woodfired 2 x 6 Evaporator, Single Door Style,
Drop Flue Reversible or Cross flow.

Includes, Complete Smoke Stack, w/Flip

Top Cover, and 3" Dial Thermometer

Regular Price \$2500.00

Fall Special \$2250.00

F.O.B. Fairfax, VT

Call For Other Size Evaporator & Prices

CONTACT D.G.USA or the Local Distributor Nearest You

JANICE WENTWORTH ELECTED TO MARS BOARD OF DIRECTORS

Janice Wentworth, of North Brookfield, MA, was recently elected to the board of directors of the Massachusetts Association of Roadside Stands and Pick Your Own.

Wentworth and her husband, Dale have owned The Warren Farm & Sugarhouse for the past nine years. A year after buying the farm, they found themselves selling products grown on the farm. "Dale and I were never farmers," says Wentworth. "We grew a little of this and a little of that. We got hooked."

The Wentworth's have a greenhouse, sugarhouse, orchard, vegetable and herb gardens, grape and berry arbors. They're known for heirloom crops, particularly their tomatoes. They also raise some heritage livestock breeds. Most of the products they grow go into the 70 different food products produced in their commercial kitchen. "We try to grow and use our own ingredients," says Wentworth. Three new products they're introducing this year are Maple Balsamic Dipping Oil, Maple Molly's Dog 'n Rip Sauce and Sun-Dried Tomato Basil Mustard.

"We're growing the farm and easing back on our other business," says Wentworth. The other business is selling and servicing office equipment, which the Wentworths have done for 22 years.

This summer, the Wentworths became exporters. They shipped 1,200 jars of blueberry jam to Japan, where the blueberry is viewed as an

important health food. People are buying it, says Wentworth and the company will probably place another order with her soon.

Wentworth found the state Department of Food and Agriculture to be a great resource. A Farm Viability grant helped guide her decision to build a commercial kitchen. "We originally wanted to grow 4 acres of pick-your-own heirloom tomatoes," she says. At the time, she was producing nearly 60 different food products, and DFA advised her to instead install the kitchen. The state also helped her export her products.

If you're considering doing some on-farm food processing, Wentworth advises you to check the regulations first, before you do it. It can be costly to go back and make changes after the fact, she notes.

"I think people don't use state resources enough," she says. "People are nervous about getting the state involved. The state has been helpful, useful and supportive to us."

In addition to serving on the MARS board of directors, Wentworth is president of the Massachusetts Maple Producers Association, Inc. "I've learned that by joining groups like MARS, you hear about issues and have opportunities for education," she says. "It helps us decide on our next step."

One of her long-term plans has been to make the farm available as a meeting site. The farm is geared toward adults rather than children. "We wanted to build the farm as something people could recognize as part of their own past," she says. Farm construction is nearing completion and the next step is landscaping. Then

the farm will be ready to open its doors as a meeting site.

The Massachusetts Association of Roadside Stands and Pick Your Own supports and promotes the state's farm direct marketing industry. It helps farm direct marketers promote their locally grown produce through its biennial brochure, Your Guide to

Massachusetts Farm Stands and Pick-Your-Own-Farms, and at its Web site, www.massfarmstands.com. The association, which also supports the annual New England Farm Direct Marketing Conference, is a valuable resource and networking tool for the state's farm direct marketers.

DEADLINE FOR NEXT ISSUE

IS NOVEMBER 1, 2002

STOP LOSING PROFIT TO BACTERIA

SAP STEADY UV MAPLE SAP STERILIZER

Kills bacteria in maple sap!

**Produce more Grade A product
for LESS**

- Test at Cornell University show 100% kill of all bacteria present at time of treatment
- Flow rate of 15 GPM - 900 GPH
- Self contained unit with built in supply pump
- Uses 115V current - draws 15AMP
- Compact - 24"x24"

1-800-634-5557



OESCO, Inc.

PO Box 540, Rte. 116 • Conway, MA 01341

**Contact us for
details today!**

800-634-5557 • 413-369-4335 • FAX 413-369-4431 • www.oescinc.com • info@oescinc.com

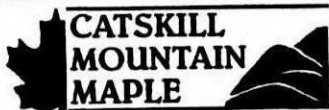
NYS MAPLE PRODUCERS CONFERENCE SCHEDULED FOR JANUARY 10TH AND 11TH 2003

The NYS Maple Producers Winter Conference has been scheduled for January 10th and 11th, 2003, at the Vernon-Verona-Sherrill Central School, Verona, NY. Beginning with a Friday Evening social, the winter conference provides numerous workshops on a wide range of related maple topics and showcases maple equipment and supplies at its annual trade show. Last year, more than 300 maple enthusiasts from 10 states and Canada attended the workshops and 18 vendors were featured at the trade show.

Highlighting this year's conference will be guest speaker Dr. Randall Heiligmann of Ohio State University and co-author of the North American Maple Syrup Producers Manual. Amongst other topics, Dr. Heiligmann will be discussing the "finishing point" of maple syrup, which explores why finishing syrup at the correct density is important in terms of both quality and economics. His presentation takes a close look at the methods of determining finishing points, from hydrometers to refractometers, and the affects of each on syrup densities.

Other conference topics include forestry management techniques, tubing installation and cleaning, vacuum systems for tubing, maple marketing strategies, value-added products, Maple Weekend tips, and the latest in maple research. Workshops will include demonstrations and information for all levels of maple producers.

The V.V.S. High School is located between Utica and Syracuse, New York on State Route 3, two minutes from NYS Thruway Exit 33. Overnight accommodations are within five minutes of conference site. More information on conference topics and presenters will follow in the December issue of the Maple Syrup Digest.



Your Full Service Maple Syrup Equipment Distributor

**In Stock: Jugs, Tubing, Glass Containers, Bottlers, Evaporators and Much More
Distributor for Waterloo Small USA**

USED EQUIPMENT

3' x 10' Oil fired Thunderbolt Evaporator includes: Pre-heater, front hood, cross flow syrup pans, stainless stack, boils at 180 gal. per hour — \$9950.00

3' x 10' Waterloo wood fired evaporator, stainless pans, pre-heater — \$4500.00

4' x 14' Grimm all flue wood fired evaporator, stainless pans — \$2500.00

Osmotic RO machine 200 gal/hour — \$2800.00

Coster RO Machine 350 gal/hour — \$3900.00

3 1/2 x 8 Preheater Stainless steel — \$1200.00

Stainless steel syrup pans, 4' x 3' and 4' x 5' — \$300 & \$500

Many stock tanks 300 to 500 gal. \$50.00 to \$75.00

NEW YORK STATE LICENSED SYRUP BUYER BARRELS AVAILABLE

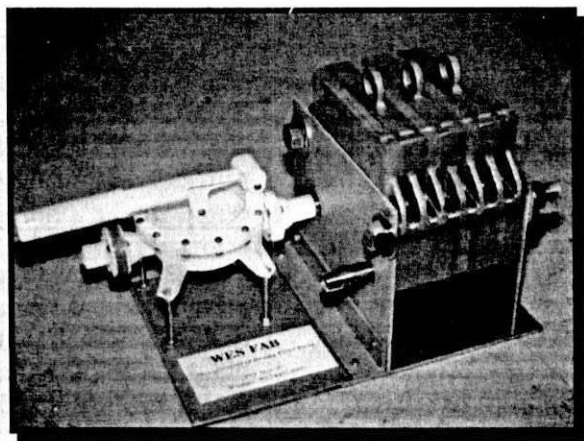
PRESSURE FILTER

From "Wes Fab"

Cost Effective Filter Press for the Small Producer

7" Short Stack Filter Press

- Larger capacity than other "Hand Pump" filter presses.
- Uses standard 7" filter papers.
- Food grade pump-stainless steel fittings.
- Compact, lightweight aluminum plates, frames & stand.
- 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

CLASSIFIEDS

FOR SALE: Dealer for CDL, IPL tubing, Dallaire welded evaporators, used equipment, new S.S. milk cans. Dodd's Sugar Shack, Niles, MI. 269-683-3283.

FOR SALE: Carlin Oil Burner Gun 6-12 GPH Model #501 CRD \$500. Call 570-698-5287.

FOR SALE: 1985 5' X 16' complete unit, copper 5' x 9' Leader King flue pan, stainless 5' x 7' leader syrup pan, arch with forced air grates & blowers. Call 315-543-2980.

FOR SALE: 40" x 10' Waterloo/Small wood fired arch, includes forced air draft and stack. No pans. \$1900.00 with bricks. Evenings 570-376-2642.

FOR SALE: Wood grates for 5' x 14' evaporator, speed control and variable speed fan for forced air draft. \$1200. Call 740-694-7768.

WANTED: Oil fired 5' x 12' or 5' x 14' evaporator with welded pans, also RO or piggyback/steamaway, good shape. cew9@cornell.edu or call 585-223-4619.

FOR SALE: 2 1/2 X 8 Grimm arch, pans and stack. Complete

Evaporator. No fire bricks. \$2,450. 413-623-6021.

FOR SALE: 2 1/2 x 8 as new as it can be. It's being built right now. Complete with out fire bricks. SS welded. 413-623-6021.

FOR SALE: 3' x 10' complete evaporator new, being build right now. SS welded. 413-623-6021.

FOR SALE: One to two hundred sap buckets. Single Filter cone with faucet. \$165.00. New 5 gal. metal drums \$6.25 each. 413-623-6021.

FOR SALE: Used 300 gal. SS tank, 6 used 300 gal. plastic tanks, \$90.00. Each with valve on bottom. 413-623-6021.

FOR SALE: Oil fired 2 1/2' x 8' stainless evaporator with pre-heater, 500 gal. oil tank — 3 years old, plus all other necessary equipment. 607-847-8855.

PURE GRANULATED MAPLE SUGAR

24 pound box

COTTON CANDY MIX

33 pound box

FOB Merle Maple, 1884 Route 98

Attica, NY 14011

(585) 535-7136

COMING EVENTS

NAMSC AND IMSI ANNUAL MEETING

October 20-23, 2002

North Conway, New Hampshire

For more information contact:

Mary Ellen Hutchinson, PO Box 240, Canterbury, NH 03224

Fax: (603) 783-9953 or Email: mapledigest@tds.net

THE SHOW AFTER THE SHOW

October 24-27, 2002

For more information contact:

Robert Smith, 1-207-474-3380 or 1-207-474-3714

Fax: (297) 474-3714 or Email: bob@smithsmpleproducts.com

PENNSYLVANIA STATE MAPLE TOUR

October 26, 27 28, 2002

Indian Lake Lodge

For more information contact:

Wilma Emerick, 156 Ridge Road, Hyndman, PA 15545

Phone: 814-324-4536

or Barbara Wright: pbs@juno.com

NEW YORK STATE MAPLE PRODUCERS CONFERENCE

January 10 and 11 2003

Vernon-Verona-Sherrill Central School, Verona, NY

For more information contact:

Keith Schiebel at (315) 829-2520

or email: kschiebel@vvs-csd-high.moric.org

CLUTE'S MAPLE PRODUCTS

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



**Bacon Jugs*



Lane & Kathy Clute
405 Clute Road
Naples, NY 14512
(585) 374-6371



its time to think about . . .

**TUBING INSTALLATIONS
and CONSULTATIONS**

Member of
mmpa • nscsa • vmsma

everything for maple . . . in stock

SUGARLOAF MAPLE EQUIPMENT

1100 Middle Road
New Portland, Maine 04961
207-265-2600

TOLL FREE 1-800-305-9932 EXT.00

verdevale@hotmail.com

IN MEMORIAM JOHN A. LAMB 1944-2002

John Lamb was the son of Bob and Florence Lamb helping them with the Lamb enterprises and traveling extensively with them around the country. He died June 29, 2002 at his home in Bernhards Bay, NY. Surviving are a sister, Carlie J. Lamb Hill of Canastota, NY; two nieces, Susan Studdiford LeGall of Landela, France, and Alison Studdiford-Ronquillo of Oakland, CA; two nephews, Robert Studdiford of El Cerrito, CA and Gregory Mills of Norwood, MA, several grandnieces and nephews. His parents and a sister, Linda Lamb Mills predeceased him.

There was a private burial in the family plot in Riverview Cemetery, Baldwinsville, NY. Contributions in his memory may be made to the American Maple Museum, PO Box 81, Croghan, NY 13327.

IN MEMORIAM EDWARD P. FARRAND

Edward P. Farrand, 84 of State College died Saturday, May 4, 2002 in Masonic Homes in Elizabethtown, PA.

He received two degrees from Penn State, a bachelor of science in forestry in 1940 and a master of forestry in 1962. He was an associate professor of forestry extension at Penn State for nearly 30 years, retiring in 1979.

He helped organize the Pennsylvania Maple Syrup Producers' Council in 1963, which promotes the production and sale of the state's maple products.

In 1969 he was recipient of the Maple Man of the Year Award presented by the Pennsylvania Maple Syrup Producers Council and in 1979 he was inducted into the Maple Hall of Fame in Croghan, New York.

For his entire tenure with Penn State, he was chairman and judge of the Pennsylvania Farm Show's maple products and Christmas tree exhibits. He was also in charge of numerous forestry and maple products exhibits at the university's annual Agricultural Progress Days.

EVAPORATORS & SUPPLIES

New & Used

LAMB TUBING & FITTINGS

ORDER EARLY & SAVE

ROGER C. SAGE

444 SAGE ROAD

WARSAW, N.Y. 14569

Tel: 716-786-5684



Full line of
(New & Used)
maple
syrup
equipment in
stock.

(207) 646-2862 or
1-888-646-4367
Fax: (207) 646-4488

Hall Farms Maple Products

Authorized Dealers For:

*Waterloo/Small

*Hillsdale Plastics

*Marciand

*The Bacon Jug Co.

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

WWW.HALLFARMS.COM

SUBSCRIPTION FORM

THE MAJORITY OF THE STATE ASSOCIATIONS INCLUDE THE
MAPLE SYRUP DIGEST WITH YOUR DUES PAYMENT.

PLEASE CHECK WITH YOUR ASSOCIATION
TO SEE IF YOU WILL AUTOMATICALLY
RECEIVE THE DIGEST WHEN YOU PAY YOUR DUES.

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

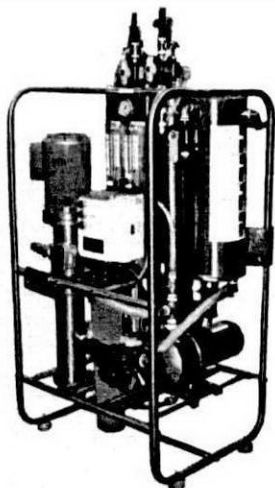
***BE SURE TO SEND US YOUR CHANGE OF ADDRESS
THE POST OFFICE WILL NOT FORWARD BULK MAIL!***

**DEADLINE
FOR NEXT
ISSUE IS
NOVEMBER 1, 2002**

**IF YOUR
MAILING LABEL
READS
S001
THIS IS
YOUR LAST PAID
ISSUE**

NEW!!!

The Springtech Micro-Elite Series From: Leader Evaporator Company, INC



Finally a Reverse Osmosis machine economically designed for the smaller producer. Look at all of the Micro Elite Series Advantages:

- ⇒ Solid Stainless Steel, and Food Grade PVC construction and plumbing
- ⇒ An integrated S/S wash tank on the unit
- ⇒ Compact for ease in handling, and minimal space requirements in small sugar houses
- ⇒ Illustrated instructions right on the machine
- ⇒ Lower operating pressure, making rinse and wash cycles easier, and increasing the life of membranes
- ⇒ Backed by the best warranty and service in the industry

For a Limited Time Receive 10% off the purchase of any Springtech Micro-Elite 80 or Micro Elite 160, Call your local Distributor or Dealer today for details.

Springtech: The Industry Leader in Innovation, Quality, and Service

Got Questions About Tubing & Vacuum?

Do you want to increase your production by 65% without tapping another tree? Talk to the experts at Leader Evaporator. We have successfully consulted on many systems, and can help you find a solution to fit your needs. Contact your local dealer, distributor, or us here for details.


G. H. GRIMM COMPANY
LAMB NATURALFLOW
(802) 524-4966 or (802) 775-5411
www.LeaderEvaporator.com