

Maple Syrup *Digest*



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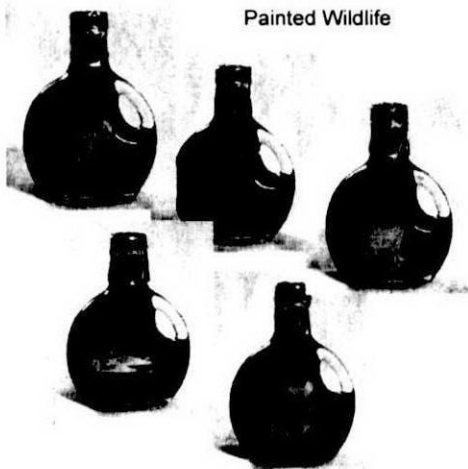
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ONTARIO MINISTRY OF AGRICULTURE

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

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

We ask for your voluntary contributions of a "penny for every syrup container you fill" to 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. You can send us your donations direct or contribute through your maple association or plastic, glass and metal container suppliers.

Please join the many maple producers and syrup packers who are doing their share to help fund maple research.

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Lancaster, NH.**

GREETINGS FROM YOUR PRESIDENT



How time flies! We are getting ready for the new 2003 sugaring season.

For the last few years, the industry is working diligently to improve maple syrup quality. Many problems are now behind us as both the United States and Canada have taken stringent steps to settle them.

Our consumers throughout the world want a pure and natural product. It is up to all of us, the producers, to supply them with what they are seeking. Let us continue to be watchful for the many products and technologies available to us which are enticing us with promises of various improvements. We can count on the proven production practices which our advisers and reference manuals provide us with.

Regarding these reference manuals, a new version is being finalised and we have been advised, during our last convention, that the work is progressing well. We can, therefore, count on an updated version available to everyone. You will be advised shortly of the procedure to obtain a copy.

Let us follow these principles for greater security and always maintain the high level of confidence which our product has acquired with the consumer. Please

keep in mind, as you begin the taping of your trees, that the quality of our product is synonymous with its value.

Let us, as we do each year, hope for favourable weather during our new crop season. I wish to take this opportunity, as we are at the beginning of a new year, to express my sincerest wishes for a prosperous year.

NOUVELLES DE VOTRE PRÉSIDENT

Que le temps file donc vite!
Nous en sommes aux préparatifs pour la saison des sucres 2003.

Depuis déjà quelques années, l'industrie travaille très fort à améliorer la qualité du sirop mis en marché. Plusieurs problèmes sont maintenant derrière nous après que, autant aux U.S.A. qu'au Canada, des moyens sévères ont été pris pour les régler.

Nos consommateurs de par le monde s'attendent à un produit pur et naturel. C'est à nous, acériculteurs, de combler leurs attentes. Continuons d'être vigilants devant l'éventail de produits et de technologies qui nous présentent mille promesses de résultats améliorés. Nous pouvons compter sur des méthodes éprouvées que nos conseillers et nos manuels de référence nous apportent. Concernant les manuels de référence, une nouvelle version est en préparation et, lors du dernier congrès, nous avons été informés

que le travail va bon train. Nous pourrons alors avoir une version actualisée pour le bénéfice de tous. Vous serez bientôt informés des dispositions pour vous le procurer.

Suivons ces principes pour plus de sûreté et toujours maintenir le haut niveau de confiance dont jouit notre produit auprès du public. Lorsque vous commencerez à entailler, ayez en tête que la qualité de notre produit est synonyme de sa valeur.

Espérons, comme à chaque année, une température qui nous sera favorable. Je profite de l'occasion, comme nous sommes en début d'année, pour vous adresser mes meilleurs souhaits.

Luc Lussier, Président

NUTMEG NEWS

By Gerry Milne

It's been a busy year for the Maple Syrup Producers Association of Connecticut.

In 2002, we celebrated our 25th anniversary with a picnic. Mike Girard was presented with an award for helping found the organization.

The Association has also written a new Connecticut Maple Syrup Producers Manual which will be available in early 2003.



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"WE SHIP DAILY"

IMSI NEWS

By Larry Myott

It's February 1 and the maple schools are over, the maple syrup winners have been named at the various farm shows around the country. The 2003 maple season is set to begin. Some areas have already tapped and some are thinking about it.

Many are thinking about upcoming promotions, in Vermont it's the second annual Maple Open House Weekend. That will be kicked off on March 22 with the new Vermont Governor tapping the first tree, followed by two days of open sugarhouses around the state. In 2001 some 97 sugarmakers opened their doors and found the coldest day of the winter outside. It was very much a success anyway.

Over in New York, they will be having their annual open house program, a bit hit it western New York. We hear reports of some sugarmakers selling out their entire crop on that weekend. New Hampshire has a maple weekend the 22nd and 23rd and Maine maple Sunday is scheduled for March 23rd.

Down in Connecticut is the Hebron Maple Festival, to be held on March 8th and 9th. I had the pleasure to attend this fine program in 2001. For a small sugar making area they do a bang up job of promoting maple in their two day festival. The same weekend is the Warkworth Maple Syrup Festival in Warkworth, Ontario.

Before we know it, sugaring will be over and most of the festivals will have had a good promotional run.

The Vermont Maple Festival, with more than 50,000 attending annually, will be the last — always the last weekend in April, this year it's April 25, 26 & 27.

IMSI CONTINUES TO SEARCH FOR ADULTERATION

The IMSI has been searching for those who would attempt to make illicit monies by adulteration of pure maple syrup for several years. That search has not necessarily brought about any big convictions, but the random testing has apparently scared away the dishonest packer or distributor. Samples of syrup and sugar are sent to me and I in turn send them to laboratories to be tested for adulteration. We use more than one laboratory, samples are sent in sealed packages — bottles or containers with unbroken seals. We reported to the the annual meeting in North Conway, New Hampshire that we had not found any adulterated samples. The Board felt good about this and decided to continue the program. Samples have been sent to me from packers and producers who thought that perhaps they had found a questionable sample, probably because of its low price on the market shelf.

Currently we have samples being tested from the European market. If anyone would like more information on the IMSI adulteration testing program, simply call me or email me.

NEW BOARD FOR IMSI

A new board of directors was elected at the annual meeting in New Hampshire and from that board a slate of officers was elected. On January 1, Gerard Filion of Les Cruchons

J.U.G.S. in Ontario took over as president, the new Vice President is Debbie Richards of Ohio. Gary Gaudette of Leader Evaporator Company in Vermont continues as Treasurer. Also elected to the board are the following:

Guy Bolduc, Erabliere Anderal, Inc., Quebec; Lance Donaldson, LaLiberte Maple Products, Quebec; John Hyndman, Delta Foods, Ltd., Ontario; Yvon Pellerin, LMEA, Quebec; Robert Swain, Shady Maple Farms, Quebec; LaPierre/Waterloo Small USA, Quebec; George Fowler, Ontario Maple Syrup Producers; Charles Felix Ross, Federation of Quebec Agricultural Producers; Steve Selby, Algier Evaporator Company; Michael Herman, Turkey Hill Sugarbush, Ltd.; Richard Norman, Norman's Sugarhouse, Connecticut; Robert Smith, Smith's

Maple Products, Maine; Rick Marsh, Vermont Maple Outlet; Steve Anderson, Anderson's Maple Syrup, Wisconsin; Tom McCrumm, Massachusetts Maple Producer's Association; Haven King, Maple Grove Farms of Vermont; Jacques Couture, Vermont Maple Sugarmaker's Association; David Wentworth, Minnesota Maple Producers Association; David Marvin, Butternut Mountain Farm, Vermont; Hank Peterson, New Hampshire Maple Producers Association; Eric Randall, New York Maple Producers Association; Mary Douglass, Michigan Maple Syrup Association; Alfred Bolduc, Main Maple Producers Association.

For information on the IMSI, call or write Larry Myott, IMSI Executive Secretary, 5014 Route Seven, Ferrisburgh, VT 05456. Email: Larry.Myott@uvm.edu.



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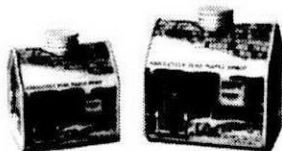
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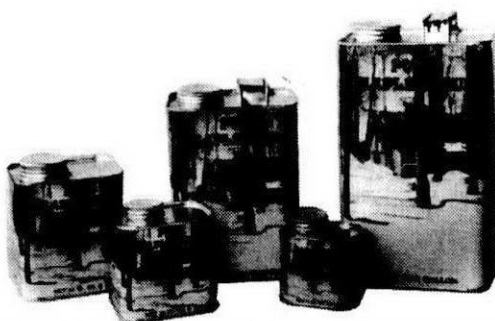
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INDIANA MAPLE SYRUP ASSOCIATION

By Steve Deatline

ANNUAL MEETING

People from all over Indiana and also Michigan, Illinois and Wisconsin journeyed to the Elkhart County Fair Grounds in Goshen, Indiana, on Saturday, December 7, 2002, for the annual IMSA meeting. This meeting moves from year to year in rotation through the three districts of the state; this being the year for the North. In 2003, we will meet at Fowler Park in Terre Haute and in 2004, our plans are to meet in New Castle, in the Central district. Our meetings are always the first Saturday in December.

Because most Indiana producers sell all, or nearly all, of their syrup retail as jugged syrup and few make candy or sugar, we wanted to learn more about ways to make maple pay better. So, this year we focused on "Value Added" products to help bring up the bottom line. Dale Forrester, who makes syrup on the Indiana/Michigan line, near Colon Michigan, demonstrated making molded sugar candy. Barbara Polak, Merrill, WI, brought samples of maple mustard, maple barbeque sauce, maple cream and maple butter and discussed the procedure for making each product with individual attendees. Terry DeLoughary, Bark River, MI, made maple cream, maple-covered pecans, maple cotton candy and brought samples of chocolate-covered maple cremes. We tasted every bit of it, leaving us sated with sugar but with new enthusiasm for adding to our product lines.

During the morning session, Mr. DeLoughary showed videos of his cream and sugar processing and also of his wood-chip-burning arch. He stressed innovation and creativity; using what's available in your area and looking at the potential markets for your products.

There were six dealers in attendance who each spoke briefly about new equipment and also about his general product line. If these dealers are any indication, glass is getting bigger and bigger. There was a lot of etched, painted, interestingly shaped glass available.

As part of the business meeting, we had a report by Steve Deatline on the Sugar Shack at the Indiana State Fair for the 2002 fair. We sold out of syrup this year and out of cookbooks, so new cookbooks will be made in time for the 2003 State Fair. People working on that are Mary Juillerat, Deloris Smith, Pam Childers, Nancy Sink and Dee Deatline. Doug Hanner brought his laptop along and before the meeting was over, had nearly filled all the spots for State Fair workers.

During a very brief talk by Bob Proctor, president of the neighborhood association that includes the area around the State Fair grounds, members learned about a move to change Thirty-eighth Street back to Maple Road, the original name. He also spoke of a general movement to emphasize the historical significance of that area of the city of Indianapolis. Many of our members have purchased and read the book *A HOME IN THE WOODS* by Howard Johnson, which tells of a farm which occupied the area where the Pioneer Village and Sugar Shack now stand.

Our official delegate to NAMSC was Dave Hamilton but we were well represented by nine people. Dave showed slides and spoke about the meeting. One of the most interesting pieces of information he shared was that Indiana was the top maple-producing state in 1916. We all found that to be a fascinating fact. After adjournment of the meeting, a board meeting was held to

elect officers for this next year. Those are Phil Hanner, president; Dave Hamilton, vice-president, Larry Yoder, secretary and Kenny Shipley, treasurer. The three board members up for election were re-elected so the board remains the same as last year. Steve Deatline remains as public relations person and Larry Yoder will continue to edit THE TAPLINE.

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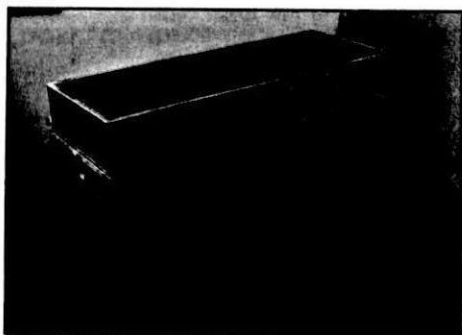
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OSHA INSPECTIONS THE MAINE EXPERIENCE

*By Kathy Hopkins,
Extension Educator*

The Maine Occupational Safety and Health Administration (OSHA) has introduced a Local Emphasis Program for the Food and Kindred Products Manufacturing Industries. The purpose is to reduce the incidence of occupational injuries and illnesses that are found in these industries. Maine's OSHA specialists found the Maine rate of illness or injury in these industries to be higher than the national average and have instituted an inspection program to identify reasons why this may be occurring. The inspection program will cover 49 different food production industries, including maple syrup. While maple syrup is included along with the great variety of other food production industries such as flour mixes, dog and cat food and poultry slaughter, the concern in this program is with the larger producers of food products with many employees and not the small operations with few employees although everyone will be inspected.

OSHA is only concerned with worker safety and not food safety so the fact that Maine producers have licenses from the state does not affect or exempt them from these OSHA inspections. Family run operations will not be inspected since family members are not technically employees. As defined by OSHA, the sugarbush is an agricultural enterprise and therefore subject to different rules than a manufacturing operation, which is defined as the sugarhouse and any facility that produces a value added product from the sap or syrup.

Nationally, the ten most commonly cited OSHA standards with which food manufacturing worksites are not in compliance are:

- Mechanical Power-Transmission Apparatus: examples—Chains, sprockets and pulleys
- Electrical, Wiring Methods, Components & Equipment: examples—lack of grounding and improper use of extension cords
- Hazard Communication: example—chemical safety equipment, MSDS sheets
- General Guarding Requirement for All Machines: example—guards removed from machinery
- Control of Hazardous Energy, Lockout/Tagout: example—improper lockouts when working on machinery
- General Wiring Requirements: example—insufficient wiring or fuses for the size of the facility
- Portable Fire Extinguishers: example—missing or outdated
- Guarding Floor & Wall Openings & Holes: example—open trap doors, wall openings, lack of guardrails for protection from falls or body harnesses
- Abrasive Wheel Machinery: example—bench grinders
- Means of Egress, General Requirements: examples—exit signs, adequate exits and cleared of snow and ice in winter

Soft tissue injuries are another area of concern and industry specific ergonomic guidelines for the food processing industry nationwide will be the next set of ergonomic guidelines developed.

They will be available on the OSHA website in late winter or early spring of 2003 at <http://www.osha.gov/ergonomics/index.html>.

HOW TO BE IN COMPLIANCE WITH OSHA STANDARDS

GUIDELINES FOR AN OSHA INSPECTION

From the Federal Register Vol. 54, No. 16

Management and Commitment

- Clearly state a worksite policy with clear goals for the safety program. (Post a safety handbook on the wall or where employees gather.)
- Provide visible management support and encourage employee involvement.
- Provide a reliable system for employees to inform management of safety issues.
- Keep records of trainings, drills etc.
- Look for other sources of safety information besides OSHA: NEC (National Electrical Code), ANSI (America National Standards Institute) in order to prevent or control hazards not addressed in the government standards.



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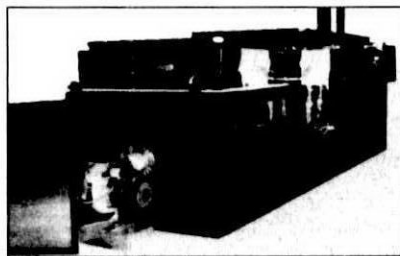
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Work Analysis

- Conduct a comprehensive baseline worksite survey for safety and health to identify not only existing hazards but also conditions and operations in which changes might occur to create hazards.
- Analyze new and planned facilities, materials and equipment for safety.
- Perform routine job hazard analysis annually.

Hazard Prevention and Control

- Establish procedures for current and potential hazards and document your changes to minimize hazards.
- Establish training procedures and be sure all employees follow procedures.
- Provide personal protective equipment.
- Provide for facility and equipment maintenance.
- Plan and prepare for emergencies and conduct drills so that employee response is second nature.
- Provide first aid kits and emergency contact information for medical care.

Safety and Health Training

- Analyze the work to identify unrecognized hazards.
- Maintain physical protections in the work area.

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- Reinforce employee training on the nature of potential hazards and needed protective measures.
- Document employee comprehension through observation, testing or oral questioning.
- Display the OSHA poster found on this website:
<http://www.osha.gov/Publications/osh3165.pdf>

Most sugar operations are simpler than large food production operations and will result in few standards violations. However, there are many easy things a producer who might be subject to safety inspections can do before an inspection takes place. Survey the operation for the frequent safety standard violations listed above and correct any violations. Display an attitude of safety by incorporating the simple guidelines listed above for an OSHA inspection. Label exits, post a safety manual for staff and inspectors to refer to, post emergency numbers by the phone, check fire extinguishers to make sure they are fully charged and make sure they are accessible. Lastly, make sure to have OSHA's poster on the wall if you think you might be receiving a visit. Remember that safety is both attitude and action and the accident you prevent could be your own.



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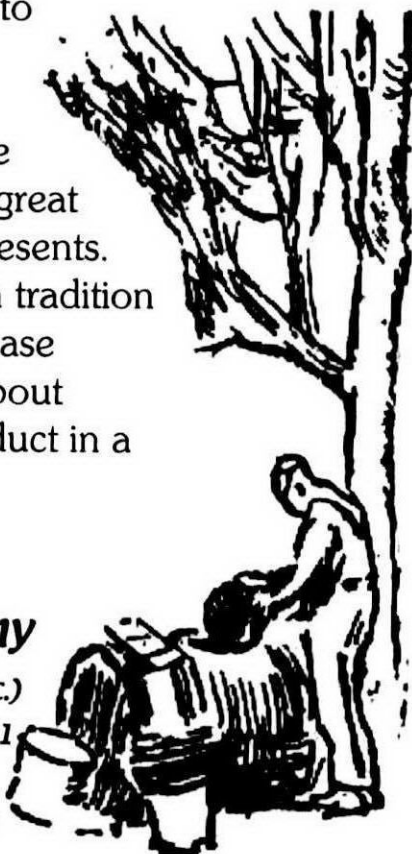
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Before I get right to the subject at hand I would like to tell a little history of our industry. When the earth was still warm it seems that the little molecules of matter were bounding along the earth's surface trying to decide whether to be plant or animal. Suddenly the rays of the sun zapped one of them. This ray of light caused one molecule to react to the phenomenon called photosynthesis. It formed a cell with rigid walls. It started to multiply, building one on another reaching for the sun. The first plant was born.

Trees evolved in groups along with many other living things: other wood and non-woody plants, insects, mites, birds, animals, nematodes, viruses, fungi, slime, molds, algae, mosses, lichens and later became man. Trees and microorganisms evolved in close harmony for over 200 million-year periods.

Survival means to remain alive under conditions that have the potential to kill. The most deadly words to the survival system are "suddenly" and "repeated." Given enough time most adapt to adverse conditions. One adverse condition was the ice glacier that covered this part of the country. The topsoil of the northeast was swept south and much of it ended in the ocean or ending up as Long Island.

In the early 1900's the maple belt was Indiana, Ohio, Pennsylvania and West Virginia. Was this because the glacier had set back the growth to the north? In 1860 to 1910 the most syrup was made in Ohio — 1 million 323 thousand gallons. Because of global warming and loss of trees due to indus-

try and farming this belt is slowly moving north. Is it possible that in a few thousand years we will have no maples?

Trees never knew a stump until axes and saws came into the forest. Trees trap the energy of the sun in a molecule we call sugar. Sugar is tree food. Of all the energy from the sun that reaches earth, only 0.1% is trapped. Trees trap 50% of that energy. The tree does seem to be the "Mother Earth" living center. The sun was the sender and the tree was the major receiver.

In our lifetime there are two drastic events that affected our forests — the Chestnut Blight and the Dutch Elm Disease. The roots of these trees still live and I believe in a few hundred years there will be mature forests of both these species. Lets hope nothing this catastrophic happens to our maples. Enough history.

The original edition of the Farmers Bulletin #516 by the U.S. Department of Agriculture published in 1912 entitled *The Production of Maple Sirup and Sugar* lists the following states in the U.S. Census Report in order of production: 1) Ohio; 2) New York; 3) Vermont; 4) Pennsylvania; 5) Indiana; 6) Michigan; 7) Wisconsin; 8) New Hampshire; 9) Massachusetts; 10) Maine; 11) West Virginia; 12) Illinois; 13) Minnesota; 14) Maryland; 15) Missouri; 16) Iowa; 17) Virginia; 18) Connecticut; 19) Kentucky; 20) New Jersey; 21) North Carolina; 22) Tennessee for a total production of 4.1 million gallons.

Packaging — The early farmer made his syrup into sugar because of the problems in packing and keeping liquid syrup. Then came metal barrels and cans. The use of plastic containers

is really recent in the long history of maple. The biggest problem with early plastic was it would not stand hot filling of 180 to 200 degree syrup. HDPE (Hi Density Polyethylene) made this work. We soon found that HDPE was not oxygen tight. The new process by Sugarhill, known as "XL" solved this problem. For home use and for many years glass canning jars were used. Now fancy glass is becoming widely used for the "nitch" market of value-added packaging. All syrup must be brought up to standard density and clarity. Clarity is especially important when put in clear glass.

Grading is very important in the sale of bulk syrup as the price is determined by grade. The public preference of grade is a personal desire. More and more people like the richer flavor of dark syrup. Most maple restaurants serve dark syrup with a nice maple flavor. If your market includes the value-added products like spread and candy the lighter grade of syrup will produce the most acceptable product. The new *Maple Producers Manual* is a good source for the technical criteria in making these products. Packaging can be simple plastic bags and boxes to elaborate packaging for a special market. Packaging must be clean, neat, eye appealing with the name of the product, list of contents, size and producer's name.

Once you know what you want to sell and depending on the sales volume and shelf life, the storage of maple is very important. Short term can be in a refrigerator, walk-in-cooler or freezer. We store packaged candy wrapped in breathable plastic and ready for sale in a freezer in a

cardboard box. (Don't store candy in plastic bags, as it needs to breathe.) Plastic tubs for spread may be kept in the freezer, also. Small units take more time but will produce the best income. Items like coated snacks can be packaged in plastic trays or jars with tight covers. They show the product and are easily stored on cool shelves.

For larger markets with scanners at checkouts the use of bar codes is necessary. The use of distributors is expensive and usually leads to lower unit income to the producer. Check with town ordinances so you don't get caught with legal concern.

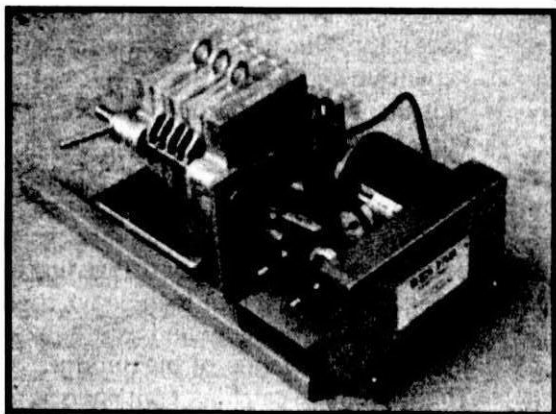
One of the best marketing and labeling procedures is the use of your own private label. I found that just going from a one color (dark gray), to a two color (dark gray and red) doubled the acceptance of our product. The use of eye-catching containers is a very valuable asset. Sugarhill is the leader in plastic containers for maple with expertise in manufacturing, printing, coating and packaging of your maple products. They have the people on board to help you with any of your packaging, labeling, shipping and production problems in this great industry of ours.

By the way, the *New England Record of Champion Trees* states that a sugar maple in Norwich, CT was the champion tree with 382 points in 1984 was also top in the U.S. Points are figures by adding the girth in inches, height in feet and 1/4 of the spread of the crown in feet.

CREDIT: — A New Tree Biology By Shigo.

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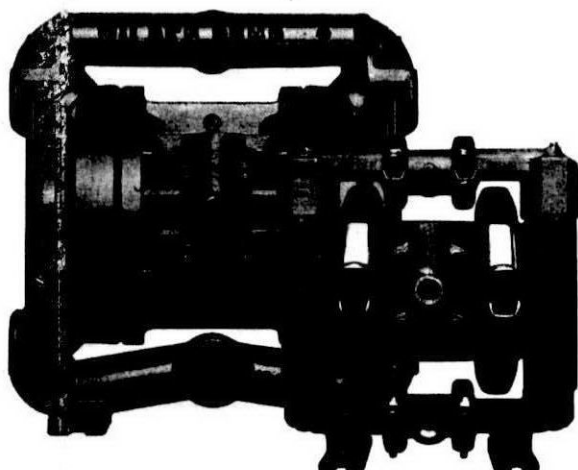
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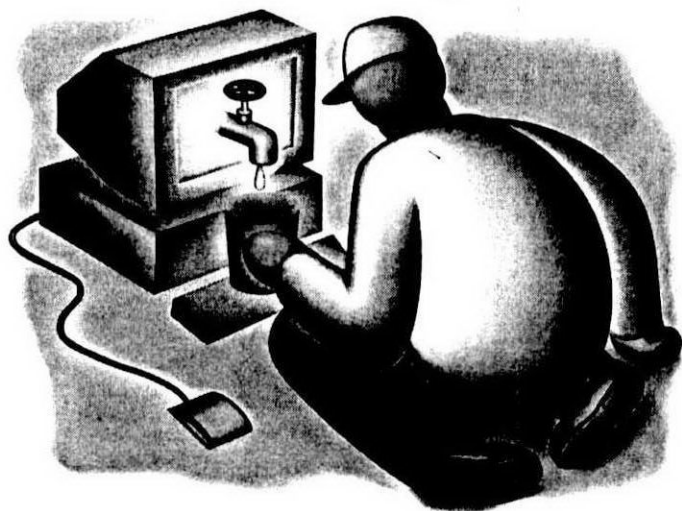
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The dates have been set:

Wednesday, October 22nd, 2003

Registration begins at 1:00 p.m.

A full schedule of meetings, tours, displays and events are scheduled concluding with the closing banquet on **Saturday, October 25th.**

Be sure to reserve the dates and plan to be with us for a great time. For further information please contact the following:

Doug Kirby — 60 Roosevelt Ave.,
Truro, NS, Canada B2N 1B6.
Telephone: 902-895-4869 email:
dhkirby@ns.sympatico.ca

Jean Bentley — 12 Valley Road,
Westchester, NS, Canada B0M 2A0.
Telephone: 902-548-2973 email:
jbentley@ns.sympatico.ca

Full registration information and the schedule of events will be posted on our website: www.nsmaplesyrup.com early in 2003 and will also be available in a future issue of the Maple Digest.

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25TH ANNIVERSARY OF MAPLE HALL OF FAME

By Russ Davenport, Chairman, Hall of Fame Committee

From the National Maple Digest, July 1977.

"The newly established American Maple Museum had its grand opening May 28, 1977, and Fred Winch was inducted as the first member into the Museum's 'Hall of Fame.'"

Since then two or three people each year have been inducted. The members are people who have dedicated their time and efforts for the good of the maple industry. As the North American Maple Syrup Council is now the leader in maple meetings and the Maple Syrup Digest is recognized as the National Publication for reporting maple events. The leaders of the Council have coordinated the selection of candidates to be inducted into the Hall.

In Truro, Nova Scotia, Canada the minutes state that President Reynolds and Russ Davenport discussed the request from the American Maple Museum that the Council help in the selection of nominees for the Museum Honor Roll. President Reynolds suggested that a committee be established which would have the following duties:

1. Select annual awardees to NAMSC.
2. Select annual "Maple Hall of Fame" awardees.
3. Monitor Honorary Award Fund.
4. Serve as liaison with the American Maple Museum.
5. Provide minutes and keep the Honor Roll up to date.
6. Committee appointed: (All members are in the "Hall of Fame"). — Russ Davenport, MA — Chairman; Bob Lamb, NY; Ture Johnson, OH; Gordon Gowan, NH; Arthur Merle, NY; Ron Shaw, Ont., Ed Curtis, PA; Ray Foulds, VT; and Elmer Kress, CT.

Since that time because of the passing of members of the committee or their request to no longer be members, the following people have been appointed: Paul Richards, OH; Lew Staats, NY; Jim Bochy, PA; Bob Coombs, VT; and Bob Smith, ME, was appointed to the committee in 2001.

The way this works is that committee members are asked by the chairman to submit the nominees and a one page resume to the chairman by October 1st each year. This list will be discussed at the annual NAMSC meeting in October and the candidates will be selected for the next May induction. Induction is at the opening ceremonies of the American Maple Museum in Croghan, NY.

MEMBERS OF THE "HALL OF FAME"

Fred Winch, Cornell, NY 1977
Robert Lamb, NY 1978

Dr. Charles O. Willets, USDA 1978
Verne A. Wicks, NY 1978

- Adin Reynolds, WI 1979
 Dr. James Marvin, UVM, VT 1979
 Samuel Zehr, NY 1979
 Leon Wright, NY 1980
 Joseph Yancey, NY 1980
 Edward Yancey, NY 1980
 Prof. Josh A. Cope, Cornell, NY 1980
 Ture Johnson, OH 1981
 Lloyd Sipple, NY 1981
 Nelson Widrich, NY 1981
 Walter Humphreys, Ont., Canada 1982
 Everett Valentine, NY 1982
 Edward Farrand, PA 1982
 Linewood B. Lesure, MA 1983
 Gordon Brookman, NY 1983
 Putnam W. Robbins
 Mich. State, MI 1984
 Edward Curtis, PA 1984
 Fred Laing, VT 1985
 Robert B. Huxtable, MI 1985
 Russell M. Davenport, MA 1986
 Dr. Robert Morrow, Cornell, NY 1986
 Ronald Shaw, Ont., Canada 1987
 Gordon Gowan, NH 1987
 Paul Richards, OH 1988
 Arthur Merle, NY 1988
 Robert Coombs, VT 1989
 A.R.C. Jones, MacDonald
 College, Que., Canada 1989
- Ray Foulds, UVM, VT 1990
 Elmer Kress, CT 1990
 Dr. Mariafranca Morselli,
 UVM, VT 1991
 Charlence F. Coons, Kemptville
 College, Ont., Canada 1991
 Harold Tyler, NY 1992
 Edward Doubleday, VT 1992
 Charles Bacon, NH 1993
 James Bochy, PA 1994
 Ken Bascom, NH 1994
 Wilson "Bill" Clark, VT 1995
 Lynn Reynolds, WI 1995
 Everett Willard, VT 1996
 John Kroll, MN 1996
 Lew Staats, Cornell, NH 1997
 Mel Koelling, Mich. State, MI 1997
 Gilles Croteau, Que., Canada 1998
 Les Lyndaker, NY 1998
 Marjorie Palmer, VT 1998
 Florence Lamb, NY 1999
 Richard Haas, MA 2000
 Warren Wells, NY 2000
 Gary Gaudette, VT 2000
 Avarid Bentley, NS, Canada 2001
 Robert Smith, ME 2001
 Marion Paul, Ont., Canada 2001
 Richard Norman, CT 2002
 Randy Heilgiman, Ohio State, 2002



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temp. probe, ss valve and baro-comp. control lists for \$1600 U.S. MARCLAND is introducing a limited number of units at \$999 U.S. to promote this newest product.

Maple syrup producers know that the point at which sap becomes syrup is affected by changes in atmospheric pressure, so they constantly monitor the boiling point of water as a reference to determine the correct draw-off temperature. This new system from MARCLAND now does this monitoring automatically for the producer.

OOPS

CORRECTION: Due to a printer's error, Commissioner of Agriculture Steve Taylor's name was inadvertently left out of the NAMSC secretary's report as well-coming participants to the opening meeting in North Conway, NH, October 21st. The Maple Digest apologizes for this oversight.



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MAPLE PRODUCERS ENTHUSIASTIC ABOUT THE USE OF STEAM IN MAPLE PRODUCTION AT FALL SEMINARS

In recent years, some maple producers have indicated considerable interest in acquiring information on the use of high pressure steam in maple production. Consequently, the Ontario Ministry of Agriculture and Food (OMAF), the Ontario Maple Syrup Producers' Association (OMSPA) and the North American Maple Syrup Council (NAMSC) have supported research activity intended to bring together pertinent information on the subject and make this information available to maple producers. Three technical reports have been completed and are available from OMAF. These are:

- a) The Use of High Pressure Steam in the Production of Maple Products
- b) Safety in the Use of High Pressure Steam in the Production of Maple Products
- c) High Pressure Boiler Selection for the Production of Maple Products

Efforts continue to provide maple producers with improved access to this information as well as steam industry contacts.

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In the fall of 2002, four information days focusing on the use of high pressure steam in maple production were held across Ontario. About 80 maple producers from Ontario and the United States attended the four day-long events which were held in Eastern, Southwestern, Central and Northern areas of the province. Attendees included experienced users of high pressure steam in maple production and some producers who are considering the adoption of high pressure steam in their operation. At each location, Clarence Coons discussed the results of a survey which was conducted to determine the nature and significance of the use of high pressure steam in the maple industry. A representative from Indeck Technologies (formerly Volcano), spoke on the subject of boiler selection and maintenance while a representative from Spirex – Sarco discussed other aspects of the steam system including piping, steam traps and other aspects of the overall steam system. At each location, experienced maple producers participated in a panel and shared their personal experience. Also, at each location one steam installation was viewed on site. Producers posed many questions to the speakers and discussion during breaks was often intense.

A few highlights from the meetings were as follows:

- ** Producers spoke very positively of their experience with steam technology; advantages are numerous:

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- Quick start-up and shut-down of boiling
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- ** Many producers confirmed that it has been difficult and time consuming to access technical information on the subject of steam;
- ** Some experienced producers suggest starting small to ease into the technology (eg. finishing application)
- ** Proper maintenance procedures for boilers and other equipment must be followed to ensure that the equipment operates safely and efficiently.
- ** The quality of water used in the boiler is very important; RO filtrate with measurable sugar content is not acceptable.
- ** There are many opportunities to increase efficiency of the steam system. They include:
 - evaporator properly sized and type of coils used
 - pipes properly sized and insulated
 - boiler tubes maintained in good condition
 - flash steam converted to usable energy
- ** There may be opportunity to operate maple steam systems at a lower pressure than is currently used by many.
- ** Inspection of used boiler equipment by qualified personnel in advance of purchase is important to avoid potential problems.
- ** Periodic inspection of steam systems by qualified personnel is important.
- ** Steam systems should be selected and installed to facilitate long-term maintenance.
- ** There is a need to study the economics of the use of high pressure steam in maple production.

It was clear from the discussion that more research is needed to provide specific information regarding the production of maple products using high pressure steam. Initially a preliminary study of the economics of steam in the production of maple products is being carried out by Clarence Coons with guidance provided by the Ontario Ministry of Agriculture and Food (OMAF), the Ontario Maple Syrup Producers' Association (OMSPA) and steam industry representatives. Information obtained from experienced users of high pressure steam will be very important to the completion of this study.

Dave Chapeskie, R.P.F.,
 Agroforestry Specialist,
 Ontario Ministry of Agriculture and Food
 ORC Building, P.O. Box 2004
 Kemptville, Ontario, Canada K0G 1J0
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2003 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.
1.50	.106	3.60	.411
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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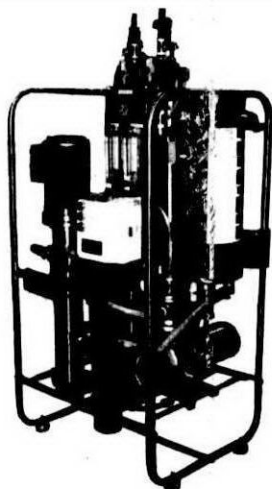
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BOYHOOD MEMORIES

By Roland Jorns

If you were a maple producer born back in the 1920's, you too may very well have some fond memories. Back in my very early years my father would collect the maple sap and haul it to the farm, forty acres away to boil down. I remember watching the fire sparking and that great smell of maple syrup boiling late at night, it was a kids dream being up that late with his parents.

This all came to a halt when my father became severely injured in a farm accident. But by this time, maple was already in my blood and I convinced my father that I was big enough to carry on, "and I know this is exactly what he wanted." As an incentive to me, my father had a mason build a stone arch, and a tin-smith make a pan (4' x 8') with four partitions and a draw-off valve. Over this be erected a roof large enough to house the equipment plus a little fire-wood. This was put right in among the maple trees because it was thought at that time I was to young to handle the horses for collecting the sap.

I was so excited when he showed me my little camp. He said, "I am giving you your grandfathers iron kettle, his wooden sap buckets and his spouts." I never used the iron kettle except years later when I put it alongside my syrup house with flowers in it. I never saw my grandfather as he died in 1896, but I did inherit 80 acres of his land.

I used those wooden buckets for 5 years then gave them away for

antiques and flower pots. I remember how much work went into those buckets in the spring, the bands had to be tightened, washed and the wood swelled up so they didn't leak. I remember at first I would pump each one full of water and let sit over night, I soon learned to put three inches of water in them and stacking them together saved a lot of work and did a much better job of swelling them.

Them came the job of tapping. I used a half inch carpenter bit with a four or five inch brace. I could turn that brace pretty fast going through the bark of the tree, but the rest of the way, it was only a quarter of a turn at a time. My grandfather's spouts required a half inch hole, they were of a galvanized cast iron with three notches on top to hold the wire loop that was attached to the wooden buckets. They have a patent date of 1884.

I tapped trees that were closer to the camp, but there were a string of trees towards the opening of the woods that always ran better and of course they were further away. On those trees the arms got pretty tired. I had to set the full pails down a few times before reaching the storage tanks. I developed arms that by the time I got to the fifth grade I could handle any bully in school.

Near my camp was a marsh, probably ten acres in size, the water would reach about eight feet deep in the center and during this time I had built a raft. I would pole the raft through the marsh with my dog and call wild ducks right up to us, and when I wasn't with the raft, I was trying to climb Wisconsin's largest elm tree on our land right next to our maple grove. The

tree was thirty-three feet around and took six people reaching arm to arm to get around it. The first limb was about forty feet above ground. It was my challenge to try and make it to that first limb, clinging only to the very coarse bark. Of course I only had time for these little extra activities on days the sap did not run.

In those early years I sold maple syrup for \$4.00 a gallon, and a lot of it was given away as presents or sold at church, when members would ask me to bring some over. I remember also in those early years, our preacher every now and then would come over and give me a hand. This one particular day he took the brace and bit and helped me tap. During the course of the day he tapped a basswood tree thinking it was a maple. Well no sap came out of it that day or any other day. Several days later, he remarked "We'll have to pray for that one." I felt very uneasy at that moment, I didn't have the heart to tell him it was a basswood tree.

By the time I got to be a sophomore in high school my little camp setup wasn't large enough for my new ambitions, so I decided to make another camp on another joining forty with the capacity of several thousand trees. I build my own camp complete, following the setup my father had built for me earlier.

That year I made one big mistake, I tapped right around a thousand trees, which was way to many for a kid going to school. But with the help of a few loyal classmates I survived. My principal, Mr. Langemak, who I am grateful for, was very interested in my work and let me leave school at noon, he also owned a hotel, and in

the summer would buy a lot of my syrup.

By this time I was an old hand at driving horses and used a logging sled if enough snow or a stoneboat if there wasn't, I hauled with fourteen milkcans. I had grownup with my horses, they were so well trained they really didn't have to be driven when collecting sap. I spend a lot of time with my horses raising them from colts in the 30s. I would horseback them a lot to go back and forth to the camp to check the buckets, evaporator and fire.

Their names were Nellie and Beauty. Beauty was my favorite for riding, as she had a double mane which I could steer her by, I never bothered putting a bridle on. I remember my mother would be half scared to death watching me fly through the woods wide open.

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In 1952 I married a gal that fit right into the maple picture, which doubled my ambitions. In 1963 I build a whole new facility right next to our home with electricity, running water and the works.

My father and my two horses passed away in 1967. Of course my father will always be a part of me, and as a tribute to my horses, I used a picture of them and me taken in 1944 gathering sap and put it on my syrup label. I felt that way they will always be remembered as part of our maple family.

In 1977 I purchased the first R.O. in Wisconsin. We now run with two R.O.'s and a sixteen foot evaporator, five tractor trailer fathering units and two milk truck tanks for transport. We

also run a small store which my wife Donna manages.

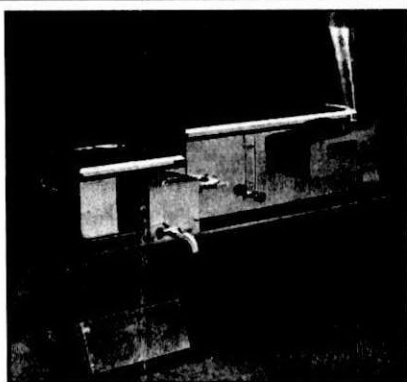
Maple has been very good to us for the most part but those early years were really hard work and a good challenge and I loved it!

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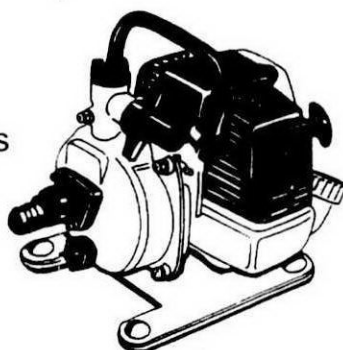


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