

Maple Syrup Digest



VOL. 17A, NO. 2

JUNE 2005

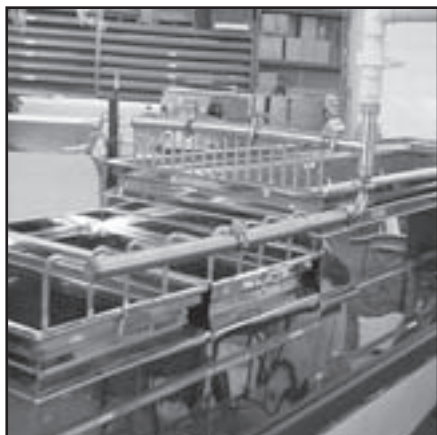


PRESRT STD
U.S. POSTAGE PAID
CANTERBURY, NH
PERMIT NO. 14

Return Service Requested

Maple Syrup Digest
PO Box 240
Canterbury, NH 03224

**D.G. USA, INC.
IS NOW ACCEPTING ORDERS
FOR THE
NEW DOMINION & GRIMM
AIR INJECTOR
‘BUBBLER’**



***WILL CUSTOMIZE
TO FIT ANY BRAND
EVAPORATOR PAN***

**CALL 802-524-9624
FOR PRICING OR
TO PLACE AN ORDER
TODAY!**

**D.G. USA, INC.
164 YANKEE PARK RD.
FAIRFAX, VERMONT 05454**

**802-524-9624
802-524-9643 FAX**



**NEW GLASS CONTAINERS
ALSO AVAILABLE
TODAY!**



You Make it Pure, We Keep it Simple

The Bacon Jug Company pioneered the introduction of plastic containers into the maple industry. In keeping with the traditional jug design, we offer the look of an old fashioned container, but with all the advantages of modern plastics. Now with the new easy to apply closure and its dual tamper evident features, your choice is simple.



Available Jug Sizes

- 3.4 fl oz
- 8 fl oz (1/2 pint)
- 16 fl oz (pint)
- 32 fl oz (quart)
- 1/2 gallon
- gallon

The Bacon Jug Company
(Division of Gamer Container, Inc.)
46 N. Littleton Rd
Littleton, NH 03561
(603) 444-1050
(603)444-6659 fax
www.mclures.com
info@mclures.com

Ask about our Private Label Program!!

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

NAMSC COORDINATOR

Michael A. Girard. . . . 860-658-5790

352 Firetown Rd., Simsbury, CT 06070

Email: mgirard@simscoft.com • Fax: 860-408-4667

FIELD EDITORS

Conn. John Trumbull—860-379-7312
479 Town Hill Rd., New Hartford, CT 06057

Indiana Steve Deatline—765-874-2170
7773 S 100 East, Lynn, IN 47355

Maine Al 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 Betsy Carls—269-684-7836
297 Gumwood Rd., Niles, MI 49120

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.Y. Mrs. Marion Wells—518-766-2375
550 Hoags Crs. Road, Nassau, NY 12123

Ohio. Gary Graham—330-263-3799
1680 Madison Ave., Wooster, OH 44691

Ontario Bill Robinson—519-529-7857
RR 2, Auburn, Ontario, Canada N0M 1E0

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

ROGER SAGE, President

4449 Sage Road, Warsaw, NY 14569

585-786-5684

ELIZABETH COLLINS, Vice President

3095 230th Street, Marshall, MN 56258

507-828-9215

JOE POLAK, Secretary-Treasurer

W1887 Robinson Dr., Merrill, WI 54452

715-536-7251

DIRECTORS

Ron Wenzel. 860-649-0841

522 East St., Hebron, CT 06248

Don Jewell. 765-583-4865

10577 E 450 North, Otterbein, IN 47970

Robert S. Smith. 207-474-3380

24 Bennett Ave., Skowhegan, ME 04976

Tom McCrumm 413-628-3268

755 Watson-Spruce Cmr Rd., Ashfield MA 01330

Jean Maday 517-645-7305

PO Box 245, Pottersville, MI 48876

Terry Stanley 320-943-2580

2981 No. Lake Miltona, Miltona, MN 56354

Roger St.-Amand 506-273-2179

500 California Sett Road,

California Sett., NB E7J 2N3

Hank Peterson. 603-432-8427

28 Peabody ROW, Londonderry, NH 03053

Avard Bentley 902-548-2973

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

Dick Schorr 513-489-3184

12041 Snider Rd., Cincinnati, OH 45249

Bill Robinson 519-529-7857

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

Jim Sampson 570-488-6833

RR2, Box 485, Honesdale, PA 18431

Luc Lussier 819-362-3241

2100 St. Laurent, Plessisville, Que. G6L 2Y8

Rick Marsh 802-644-2935

3929 Vt Rte. 15, Jeffersonville, VT 05464

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

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

**COVER: 2005 Maple Hall of Fame
Inductees: Hank Peterson of NH &
Bill Robinson of Ontario.**

GREETINGS FROM YOUR PRESIDENT



As I write this, parts of our maple-producing region are still boiling. Other areas are finished with mixed results. It appears that production ranged from twenty-five to one hundred percent with quality being excellent in most areas. The season started late, but with a week of good runs, once it started, it produced high quality syrup.

Maple Weekend, Maple Sundays and Maple Open Houses again proved to be successful with noted increases in attendance reported by many producers. Unfortunately, in some regions, some producers had not made any syrup so they had none to sell, but they were able to show the public the basics of making pure maple syrup. This annual maple weekend has proven to be the best maple promotional tool for the industry. As more people become aware of our pure maple products, sales increase.

We are all aware of the great increases in the cost of energy that translates to higher priced supplies and equipment for the maple industry. We must strive to enhance our operations with more efficient methods that will prove to reduce our energy expenses in the long run. It is important, despite the rising expenses, that we maintain the purity of our maple products. The industry is continuing to develop tests to detect attempts to adulterate syrup. Anytime

this is detected, it creates a black eye for the industry as well as penalties for the persons responsible.

The maple tours and fairs are fast approaching. These are places to learn new ideas and to promote maple. It also gives us a chance to collaborate with the experts in all phases of maple from equipment manufacturers to producers.

The NAMSC/IMSI committee is working hard to establish a top-notch program for our meeting in October in Quebec. There will also be an update on the implementing of a strategic plan for the Council. We hope many of you will be able to attend this important meeting from October 23rd through October 26th 2005. The details for registration are in this issue of the Digest.

Best wishes for an enjoyable summer.

Your President,

Roger C. Sage

THE MAPLE SUGARING STORY

*About a Proud Tradition of
Northeastern North America*

Video  Illus. Guide
30 minutes 90 pages
\$29.95 Ppd. \$5.50 Ppd.

**INTERNATIONAL AWARD-WINNING
VIDEO TAPE**

Please add 6% 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 PerceptVT@aol.com

IMSI NEWS

*By Larry Myott
Executive Secretary*

So what happened to sugaring in 2005? As I have recently said here in Vermont, "if you don't like the weather, wait a minute." Across the maple belt, we waited and we waited, it just didn't work out in 2005. Although the crop was so called "spotty," the eternal optimism of the sugar maker will bring us through the marketing seasons and into next winter and the next maple season. It will be better.

The U.S. crop report will be released on June 12 by the National Agricultural Statistics Service in Concord, NH. You can access it directly on their web site: nass-nh@nass.usda.gov. I wouldn't want to venture a guess as to what the crop report will say this year. Guess I'll wait until June 12. Thank you to all you sugar makers who returned your reports and saved NASS a lot of calling to those who didn't return the forms. I don't know when the Canadian report will be released.

Last December's Maple Grading School, held in Lancaster, NH by Extension agents Kathy Hopkins of Maine, Sumner Dole of New Hampshire and Henry Marckres of the Vermont Agency of Agriculture was a big hit. In fact it was such a big hit that it will be repeated again in December of 2005. This three day program is for maple producers, bulk maple buyers, state inspectors and others needing to accurately grade maple syrup or judge maple products at fairs or farm shows. This course will be well worth the \$100 tuition, it includes all supplies, refreshments

and reference materials, including a grading kit. Contact Sumner Dole at 603.527.5475 for complete information and to sign up. Don't wait to long, the course is limited to 25 attendees—first come first served. This program is being co-sponsored by the International Maple Syrup Institute with a \$1000 grant.

Citadelle Maple Syrup Producers Cooperative has extended invitations to sugarmakers to attend and participate in the 2005 annual meetings of the IMSI and NAMSC, the International Maple Syrup Institute and the North American Maple Syrup Council. The three day international event is co-sponsored by the IMSI. Mark your calendars for October 24 - 26 at Three Rivers, Quebec. On Monday, October 24 there will be technical sessions by many researchers from both Canada and the United States. The annual meeting of the NAMSC is also on Monday.

On Tuesday, October 25, there will be tours to maple sugar bushes and packing houses for the day. Tours will include Citadelle, Centre Acer and more. The annual meeting of both the NAMSC and IMSI will be held on Wednesday and the annual maple banquet and awards program will take place that evening. The headquarters for this event is the Hotel Delta in Three Rivers. **See information under Coming Events.**

The IMSI continues work on testing for the de-colorizing of maple syrup that has been reported in some parts of the maple world. The IMSI Board of Directors is working with Dr, Tim Perkins of the University of Vermont's Proctor Maple Research Center to develop a reliable test for such a process. Dr. Perkins reported

to the IMSI Board at their February meeting and again at their April meeting that the test is in place and he is running samples now to verify the accuracy of the test.

The process uses a chemical to de-colorize the syrup, it lightens it, but it does not change the flavor much. Dr. Perkins is seeking samples of known pure maple syrup from around the maple world to get background information in the proving of this procedure. Letters have been sent to all know packers about the testing procedures and the IMSI's intentions to find and prosecute any know violators. The IMSI will report any found violators to the government entities concerned with the problem in the geographical area of adulteration.

We have been working on getting

the IMSI web site up to date. The problem has been a lack of direct access to the site, for updating. That has now been resolved and Larry Myott can update the site on an as needed basis, except the French side of the site. If anyone is bi-lingual with computer skills and would be willing to help with this project, please contact Larry Myott and discuss the involvement. The site can be accessed directly from one's own computer now. It is a matter of translation from English to French or French to English. You can access the IMSI web site: www.internationalmaplesyrupinstitute.com.

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

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

mtlsales@richardspackaging.com
tosalas@richardspackaging.com

Web Catalogue : www.richardspackaging.com

Mail: Belknap County UNH Cooperative Extension, 36 County Drive, Laconia, NH 03246-2900
Voice 603-527-5475 Fax 603-527-5477 Email sumner.dole@unh.edu

Announcing the Second

New England Maple Grading School

December 7, 8, & 9, 2005
Lancaster, New Hampshire

The New England Maple Grading School is for maple producers, bulk syrup buyers, state inspectors and others needing to accurately grade maple syrup or judge maple product entries at fairs and contests. This school will provide a strong scientific base combined with intensive hands-on exercises. This approach will enable participants to learn how to grade or judge maple products with confidence.

The registration fee of \$100 includes refreshments, lunches, reference materials and a take home grader's kit. For lodging accommodations, additional information or to obtain a registration packet contact Sumner Dole by telephone at 603-527-5475 or email at sumner.dole@unh.edu

The New England Maple Grading School is sponsored by the University of Maine Cooperative Extension, University of New Hampshire Cooperative Extension and the Vermont Agency of Agriculture, Food and Markets.

A fee is charged for this Extension program to cover costs. A limited number of scholarships are available to individuals unable to pay. For persons with disabilities requiring special accommodations, please contact Sumner Dole at 603-527-5475 within 30 days so proper consideration may be given to the request.

UNH Cooperative Extension programs and policies are consistent with pertinent Federal and State laws and regulations and prohibits discrimination in all its programs, activities and employment on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sex, sexual orientation, veteran's marital or family status. College of Life Sciences and Agriculture, County Governments, NH Dept. of Resources and Economic Development, Division of Forests and Lands, NH Fish and Game, U.S. Dept. of Agriculture and U.S. Fish and Wildlife Service cooperating.

LAPIERRE USA INC.

Division of Lapierre, Waterloo, Small Inc.
555 Route 78, Swanton, VT 05488
Tel. 802-868-2328, Fax 802-868-4113, E-mail small@sover.net
www.EquipmentsLapierre.com

OLD COMPANY – NEW LOCATION

ATTENTION MAPLE PRODUCERS!!!
FACTORY DIRECT EARLY ORDER DISCOUNTS!!
LIMITED TIME – THEN PRICES WILL INCREASE!!



**Mfr's of LAPIERRE Reverse
Osmosis Machine**

Best in the Market!

Save over 50% in fuel costs

**Machines available for both large
and small producers**



**Mfr's of Waterloo, Small Bros,
Lightning Evaporators**

**Complete Line of
Maple Equipment**

Tubing & Vacuum Systems: Mfr's of Lapierre
Extractors, 5/16" Rigid & Semi-rigid Tubing –
Mapleflex Mainline – Blue – Translucent
White or Black Main Line

ORDER NOW & SAVE BIG TIME FOR NEXT YEAR!

REPORT FROM MAINE

*By Alfred Bolduc &
Mary Butler*

Hi Fellow Maplers

It has been a while since I last wrote so let me bring you up to date on the northern Somerset producers' struggle to secure ownership of the St. Aurlie timberlands. When Enron went bankrupt, White Birch LLC acquired the land and put 72 thousand acres up for sale. At first, it looked as if the Dorchester Coop/Maine Allagash Maple might be able to buy it for \$7 million. Bob Smith and I were elected to negotiate the deal. We did our level best, travelling thousands of miles back and forth to corporate headquarters in Connecticut and around the State, meeting with lawyers, negotiating with the principals, drumming up support, but it was not to be. The price escalated to \$10 to 12 to 15 million, and beyond (rumor has it \$23 million) – way out of our reach. The lesson: "When running with wolves, don't trip!" It was a humbling experience for Bob and me, but rewarding in that we had the steadfast support of the Co-op members who recognized our efforts with beautiful oil paintings of our respective sugar houses.

At this point, the land was placed with Landvest of Jackman, Maine. Landvest is managed by Steve Coleman, a forester with a solid pro-maple reputation. He sold it to three pension funds in Boston which came together to form a new land corpora-

tion which is open to negotiating long term leases and tap fees (possibly at a substantial increase) with the maple producers. We'll keep you posted as to further developments.

Newcomers, Dave and Julie Forrester of Michigan leased a large sugarbush in the Jackman area only to have the sugar camp burn to the ground at the very beginning of the season. It looked like a disaster, but with herculean efforts on the part of the family and help from Steve O'Farrell, a manufacturer's representative, they were up and running within 4 days.

Congratulations! The Forresters have joined the MSCSA (Maine Somerset County Sugarmakers Association) which is growing apace — approaching one and one half million taps, I believe. Welcome Forresters!

The SMMPA (Southern Maine Maple Producers Association) is very active and growing. They have taken over the Sugar House at the Cumberland Fair and hold monthly educational meetings and put out a very professional monthly newsletter.

Aroostook County is fast becoming a player of note in the maple business. Many producers are expanding and reworking their bushes to be more productive. There is talk of forming a maple organization.

The parent statewide organization, MMPA (Maine Maple Producers Association) is flourishing. Many fairs and agricultural shows will keep its ageing membership healthy and nimble. Donna Tracy of Farmington is in her second year as president. She comes to it well qualified as her family has been mapling in Farmington

for the last 100 years. Under her leadership a new sugarhouse will be erected on the Farmington Fair grounds which will enhance maple's image. Kudos to Donna!

After many years of pulling and hauling, a maple museum may actually materialize. MMPA, the 201 Byways Committee, and the Steeves family are working to bring it to fruition. The Steeves are real shakers and movers in the maple industry. Their Strawberry Hill Sugar Bush is the largest in the Skowhegan area and Jeremy is the treasurer/secretary of MMPA. He recently set up a meeting with Senator Collins to discuss border issues pertinent to maple producers in northern Somerset County. Kathy Hopkins Maine State Maple Specialist, Bob Smith, Jeremy and Jack Steeves were present. These are important issues to me as president of the MSCSA, but I cannot report on the meeting as I was not present.

The past sugar season gets mixed reviews depending on geographical location. Producers south of Route 2 across the state report 60 to 70% of a crop, while those to the north had a good season. There was consensus that a good vacuum system with 20 inches plus and a good maintenance schedule translated into a good season.

Serving Sugarmakers since 1934



Fully stocked warehouse.
Open year-round.

Leader Evaporators
Lamb Tubing
Springtech R.O.s
Marcland Draw-Offs
Airablo / Bernard
Tanaka Tappers/Pumps
Bacon Jugs
New England Container
Specialty Glass, labels

UPS shipments Daily.
Experienced Sugarmakers.

Sugar Bush Supplies Co.

2611 Okemos Rd.
Mason, MI 48854

517-349-5185

517-349-3088 fax

SBFarms@tds.net

Our Heritage Is Maple Sugaring

*Call today for new and used maple equipment.
Bulk maple syrup and used equipment may be
accepted in trade toward equipment.*

JUNE SPECIALS

2' x 4' Vermont evaporator w/stainless pan	\$1,800
2' x 6' Dominion & Grimm w/stainless welded pans & blower	\$1,900
2' x 6' Dallaire economy evaporator w/stainless welded pans (new)	\$2,695
3' x 12' Set of Grimm tin pans	\$ 800
5' x 8' SB "Piggyback" pan w/blower & drip tray (fits King flue pan)	\$2,800
400 Gallon stainless milk bulk tank	\$ 400
500 Gallon stainless bulk tank w/manhole	\$ 800
1296 Gallon fiberglass round bottom tank	\$ 800
5' x 9' Aluminum hood & p[re]heater (fits a Leader flue pan)	\$ 550
Small Brothers 6 head semi-automatic filler w/electric water jacketed tank (no nozzles)	\$1,200
Travani water-cooled vacuum pump w/1 hp electric motor (for 800-1000 taps)	\$ 900
Mini Elite RO machine, 132 gph	\$4,000



56 Sugarhouse Road
Alstead, NH 03602
603-835-6361

FAX 603-835-2455
www.bascommapple.com

CELEBRATING OUR FORESTS - 2005

Growing, Protecting and Marketing our Forest Products

Private woodlot owners, maple producers, and Christmas tree growers from eastern Canada and the northeastern United States will be gathering in Fredericton to discuss common concerns at a five-day conference this summer.

The theme of "Celebrating Our Forest - 2005" is growing, protecting and marketing forest products. It is being hosted by INFOR Inc., the NB Christmas Tree Growers Association, the NB Maple Syrup Association and the NB Federation of Woodlot Owners and will take place at the Hugh John Flemming Forestry Complex from August 17 to August 20.

"This will be one of the premier conferences held to address the challenges faced by non-industrial primary forest producers," says Anne LeBrun Ruff of INFOR Inc. "It will be an excellent forum for the exchange of ideas and experiences."

Conference organizers believe this may be the first time Christmas tree growers, maple syrup producers and woodlot owners have come together to talk about common issues. They expect "Celebrate Our Forest" to be one of the largest gatherings of people interested in private woodlot management and specialty products, such as maple syrup and Christmas trees, in this region in recent years.

There will be two days of presentation followed by a field day, which will reinforce the topics covered in the seminars

The sessions will introduce delegates to the latest technologies, as well as present fresh insights on ways to enhance their business. Seminars already scheduled include: Market Strategies for Rural Entrepreneurs given by David Bruce and Peter Sianchuk of Mt. Allison University; Sugar Bush Roads with Gray W. Graham of Ohio State University; Managing Your Woodlot For High Value Hardwood Products by Neil Lamson, a consultant forester and woodworker from South Pomfret, Vermont; Our Tree of the Future, Our Own Balsam Fir with Maxwell L. McCormack, Jr., Research Professor Emeritus of Forest Resources, University of Maine; and Green Certification - Is It Worth it? The Pan-Canadian Approach by Tony Rotherham, a consultant from Ontario.

A warm welcome will be offered to producers, researchers and presenters from many parts of North America who are coming together to share their knowledge and expertise. Part of this welcome includes an entertaining social program highlighting the best of New Brunswick hospitality.

For more information contact:
Lisa LeBlanc or Anne LeBrun Ruff at
INFOR (506) 450-8787

Fax (506) 458-0652
infor@infor.ca
www.infor.ca

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

2005 NEW YORK MAPLE TOUR

You are invited to the 2005 New York State Maple Tour July 17, 18, 19, 2005.

Here is a small sampling of the highlights of the tour. The tour will be based at the Holiday Inn in Batavia, 8250 Park Road at Exit 48 off I-90, Batavia, NY (the same location as the 1991 IMSI meetings). If you have not been on the tour in a few years, this is not the one to miss. We will have a variety of maple operations from a few hundred taps to some of the largest producers in the state. Producers will be showing off many interesting ways to collect, process, and market maple products. On Sunday evening we will have the trade show and an evening social in the spacious grand hall. While visiting Western New York you might want to see some of the many attractions within an hours drive, from Niagara Falls one of the seven wonders of the world to Letchworth State park the grand canyon of the east, Six Flags Darien lake Fun Country or one of the casinos in the Niagara Falls area.

Monday Tour July 18th

Zimpher Maple Products. A 600 tap tubing operation with a dry-line vacuum. Boiling is accomplished on a 3 x 10 oil-fired evaporator with a pre-heater, steam hoods and cross fire arch. A sweet tree orchard planted in 2001 which is coming along nicely.

Merle Maple. The Merle family has been maple producers for 4 generations. Lyle and Dottie run a 15,000-tap operation with ROs, conventional

evaporators and a steam away. 5,700 taps come directly to the sap house underground.

Whispering Brook Farms. Gordon and Bridgett Putman along with Gordon's brother Tim manage this 16,000 tap operation. Utilizing mobile vacuum systems for 19 years and currently average 16 gallons of sap per tap.

Kirsch Family. The Kirsch family has been producing and marketing maple syrup for 33 years. The business includes owners Tony and Carol Kirsch assisted by Jim and Laura Kirsch. They have 2,900 taps on tubing with 1,900 of those taps on vacuum. This stop features a new sugarhouse, built in 2002.

Hillside Acres. Dwane and Marguerite Moore have been making maple syrup for five years on 50 wooded acres. This site features a picturesque setting with a newer pine board and batten sugarhouse next to a pond and Morgan horse paddock. They have 800 taps on tubing and just beginning to work with vacuum.

Tuesday Tour July 19th

Woodland Farm. Joe and Elaine Amedick have been making maple syrup for 35 years. The Amedicks operate with 900 taps, 700 on tubing and 200 with buckets. Boiling is done on a wood fired 3 x 10 evaporator with pre-heater and hoods.

Randall's Maple Products. The Randall family maple heritage spans nearly 150 years at various locations in western New York. They process sap with RO and wood fired stainless steel evaporator. This site is set in a picturesque location in the woods and next to a pond. This site also

offers the chance to climb aboard an authentic, antique caboose.

Indian Acres Maple Farm. Kim and Jackie Drew have been making syrup for fifteen years and are third generation maple producers. They have about 900 taps on tubing and a few buckets. They boil on a modern 3'x10' stainless steel evaporator with a pre-heater and automatic draw off.

Flyway Farm. Terry and Pat Laubisch's Flyway Farm is in a park-like setting with a woods that is about 98% sugar maple. About 800 taps are on tubing with a few buckets on yard trees. Sap is filtered and processed with an RO then boiled on an oil fired 3'x10' evaporator with pre-heater and hoods.

Maple Grove Farm. James and Debra Day have been making maple syrup for nine years on their fifth generation family farm. They collect sap from 750 taps primarily with tubing and a few buckets for demonstration. Processing includes sap treatment with UV and boiling on an oil fired 3' x 8' evaporator with pre-heater.

Trade Show

The trade show will be open from 3:30 pm to 8:00 pm on Sunday and on Monday from breakfast to the time the buses leave, and from the time the buses return until the banquet starts, and again on Tuesday from breakfast until the buses leave.

There will be a social gathering in the trade show area Sunday evening from 6:00PM to 8:00PM. Monday evening will feature a Banquet starting at 6:00 PM

Registration and Tour Costs

The full tour package including the

two days of touring, and the banquet costs \$ 95 per person. To join the tour for a single day cost \$ 50 per person (banquet not included). The cost of attending the banquet (included in the full tour package) is \$35 per person. Registrations received after June 24th will need to pay a \$10 late fee. Registration forms can be found at <http://maple.dnr.cornell.edu/>. The registration desk for the tour will be open from 2:00PM to 8:00PM on Sunday and at 6:30AM Monday and Tuesday. Tour participants need to make their own overnight room arrangements. Registration questions can be directed to: NYS Maple Tour, Orleans County Cornell Cooperative Extension, PO Box 150, 20 S. Main St., Albion, NY 14411, (585) 589-5561

Hosted by: Western New York Maple Producers Association and Cornell Cooperative Extension

**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

SAP STEADY UV MAPLE SAP STERILIZER



PROVEN RESULTS

STEADY PROFITS

*Ultra violet sap
treatment kills
bacteria -
Produce more
Grade A product*

- Mounts on sugarhouse wall
- Uses your pump
- Runs on 115V current - draws 15 AMP - up to 30 GPM
- 115V high intensity UV lamps
- 3/4" inlet/outlet turns on/off with your vacuum system

Contact us for details today!



The LOG HANDLER from OESCO, Inc.



Log Handler
with Goldoni
Maxter &
Tayfun winch

- 900# Lift capacity
- 4000# Load capacity
- 350° Boom rotation
- 33 HP diesel
- Runs off tractor hydraulics
- Quick conversion from log handler to Transcar 3-way dump



Hardy 850ST Log Loader &
Goldoni Transcar Utility Vehicle

OESCO, Inc. • P.O. Box 540 • Conway, MA 01341

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



MAPLE SYRUP AND SUGAR LABELS

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

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

For more information see our website
or 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
www.techni-flex.com

WE ACCEPT



Celebrating Our Forests 2005

*Fredericton, NB
August 17 - 20, 2005*

"Growing, Protecting and Marketing our Forest Products"

This conference will focus on issues common to woodlot owners, Christmas tree growers and maple producers. A field day component will reinforce the topics covered and the wide variety of exhibits will surely be of interest.



(506) 450-8787 infor@infor.ca www.infor.ca

North American Maple Syrup Council, Inc.

RESEARCH FUND



Maple needs YOU!

Support the NAMSC Research Fund

The NAMSC Research Fund depends solely on contributions to fund maple research – most of it coming from the “penny per container filled” program. Many already participate but we need everyone’s help. Regardless of the amount of syrup you produce or maple products you market, the research addresses common issues that affect all of us. Research must continue in the areas of tree health, insect infestation, syrup production and packaging methods, marketing, syrup adulteration and a host of other concerns vital to the future of maple.

Donations can be made through your plastic, glass or metal container suppliers who participate in this program or you may send contributions to us directly. To those who are already participating in this program we thank you for your continued support. To those who are not, its time to join in and contribute to this important effort.

For more information contact:

Richard P. Norman, Chairman, 387 County Road, Woodstock, CT 06281, Phone: 860 974-1235, r.norman@snet.net
Kay M. Carroll, 79 East Chestnut Hill Road, Litchfield, CT 06759, Phone: 860-567-3890, kaycarroll@aol.com

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

MAPLE GRADING SCHOOL A SWEET SUCCESS

*By Gary W. Graham,
Extension Specialist,
Natural Resources*

*Ohio State University Extension
Center at Wooster, Wooster, Ohio*

On the snowy and icy morning of December 8th 2004, thirty-three participants and three instructors spun and slid their way into Lancaster, New Hampshire, for the first ever New England Maple Grading School organized in a joint collaboration by the instructors who were; Henry Marckres, Vermont Agency of Agricultural, Sumner Dole, University of New Hampshire Cooperative Extension, and the Kathy Hopkins, University of Maine Cooperative Extension.

Over the 2½ day program the instructors took the participants, from the six States of Vermont, New Hampshire, Massachusetts, Maine, New York, Ohio and the Province of Quebec on a detailed journey through the art and skill of grading pure maple syrup. Many may think "I know how to grade syrup" — so did I before attending this program. The class with its many sessions and hands-on activities brought a deeper appreciation and taught the participants to be much better graders and tasters of maple syrup. The class participants represented five educational and research universities, producers from four states, five State/Province Departments of Agriculture who regulate maple, and representatives from

four major maple packers in the New England area.

Focusing on density, color, clarity, and taste, the four key components of grading maple syrup, the participants were challenged in each area with hands-on activities. With density participants judged ten syrups all with different densities from the proper Brix or Baume to those which were light and heavy. Proper techniques for reading of hydrometers and hydrotherms at the actual parallel plane of the syrup and not at the false apex of syrup on the stem were demonstrated. Also discussed was the most common mistake of pushing the hydrometer down into the syrup to remove the foam and bubbles from the stems edge which can lead to false readings. We also used eight different refractometer instruments for measuring density. Freshly calibrated, the refractometers were laid side by side with samples from the same syrup on their reading eye/sensor. Next, each participant recorded the density from each tool. Discussions were conducted as to why some read differently than others, and comparisons were made between the analog handheld tools to the new digital handheld and digital bench top tools on the market. Several representatives from companies who manufacture or sell mechanical color and density grading tools led sessions and answered questions on quality assurance and quality control measures for proper utilization of their products.

With color participants were again tested by grading a series of samples with several being borderline between two grades. Using the Vermont Temporary Maple Syrup

Grade Kit, "an inexpensive guide to maple grades," each participant recorded how they graded the samples, and then went over them again as a group. We also had the opportunity to use and inspect how ten different permanent and semi-permanent grading kits graded out the same syrup compared to the Vermont temporary kits. Discussion was held on some of the latest permanent grading kits and how they are to be properly used and maintained.

Finally, came the tasting of off flavors. YUK! The lecture portion gave great details on how to pin point the off flavor and how to eliminate tastes until you come up with the proper one. Henry Marckres shared details on techniques to sampling syrup. This transferred well into the hands-on (or should I say taste buds-on) sampling

of fifteen different syrups. The participants sampled the syrup together and we discussed the taste and its characteristics. We were encouraged to envision an image associated with the off flavor to match what our taste sensory was indicating, besides spit it out. This visual imagery to tastes sensory connection will help with identifying the off flavor the next time it is experienced. Off flavors can be the hardest part of judging, as each person has different tastes and reactions to off flavors, but we all came away with a better taste sensory identification for off flavors.

We also had a class on judging maple syrup in contests and what to look for when picking the best of the best among many samples. Marckres said that off flavor tastes are easier to find when they are mixed in among a



Kathryn Hopkins of Maine, Mark Isselhardt of Vermont, Robert Leab of Massachusetts, and Stephen Childs of New York all sample some syrup during the three day New England Maple Grading School. (Photo by George Cook, UVM Extension)



Dave Fuller of New Hampshire checks the color grade on one of the many samples. (Photo by Gary Graham, OSU Extension)

group of good samples. Participants were encouraged to bring samples of good syrup from their area for a taste of the world maple region. This was greatly enjoyed and surprising to taste the regional differences between the eighteen outstanding samples. What a treat to taste this excellent syrup after the YUK!

The instructors, Henry Marckres, Sumner Dole, and Kathy Hopkins are to be commended on an outstanding program with its mix of lecture and lots of hands-on activities as it was a great opportunity for the participants to learn more and fine tune their skills to be better pure maple syrup graders. Even with the vast years of experience grading syrup among the participants, all went away with new skills and a deeper appreciation for good Pure Maple Syrup.

The class may be run again in the future. If you would like more information, contact Sumner Dole through email at: sumner.dole@unh.edu

Maple Syrup Equipment & Supplies



- * Come browse in our fully stocked showroom
- * Leader-Grimm Distributor
- * Evaporators in stock
- * MARCLAND Draw-Offs
- * Lamb tubing & fittings
- * Sugar Hill jugs
- * UPS daily

**"We are sugarmakers too!
Come visit with us!"**

It's worth your trip to

Countryside Hardware

PO Box 409, Albany St., DeRuyter, NY 13052

Phone: 315/852-3326

FAX: 315/852-1104

www.countrysidehardware.com

Hours: Mon. - Fri. 8:00 - 5:00

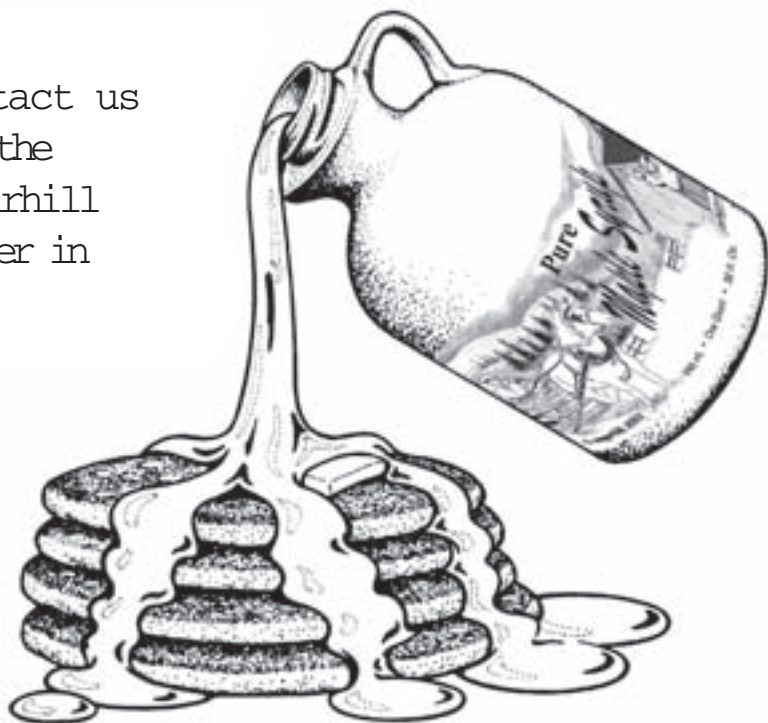
Sat. 8:00 to 4:00



sugarhill[®]

CONTAINERS

Contact us
for the
Sugarhill
dealer in



Available in standard and metric sizes

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

“The Plastic Bottle People”

MAPLE MUSEUM NEWS

On May 21, 2005 the Maple Hall of Fame in Croghan, New York inducted two members.

HENRY "HANK" PETERSON

I was born and raised in Northern Wisconsin. My first introduction to making maple syrup was with my father and grandfather. We had a small sugar bush where we had a flat pan set on a stone arch out in the sugar bush. We gathered with a team of horses, as I remember it, my brother and I had a great time hanging onto the tails of the horses, sledging across the snow.

After a number of years living away from maple country, we moved to Londonderry, NH in 1979. The first few years here we tapped a few trees and boiled on a small wood stove. About that time I was introduced to a local sugar maker, Ralph Dutton, who sugared in Londonderry for 40 years. Ralph took me under his wing and took me to my first Association meeting in 1980 where I met a number of other sugar makers. I joined the Association that day. Little did I know that would be the start of my career in maple. Every year after that Ralph would say "you need more taps". He realized I was serious about maple and at that time he told me I could take over his trees and he retired. I knew then I was hooked. We built a new sugar house. Those were some interesting years. We were boiling on a 2'x 6' evaporator when we had a sap run of about 7 days, we boiled for 6 days and 24 hours a day. At the end of

that go around I called Bob Moulton and told him we needed something bigger. He found a 4'x10' evaporator in an old log cabin with old English tin pans. We are still using the same evaporator but have up-graded the pans to stainless.

I was secretary of the New Hampshire Maple Syrup Producers Association from 1988 to 2000 and delegate to the North American Maple Syrup Council from 1988 to present. In 1997 I became Vice-President of the NAMSC. From 1999 to 2002 I served as the President. While serving on the NAMSC board I was on the auditing committee and the nominating committee. I have been on the board of directors of the IMSI from 1988 to the present.

I have taken part in many aspects of maple education. I have been in charge of the maple booth at the Farm and Forest Expo in Manchester for 22 years. I manned promotional booths at both the Deerfield and the Hopkinton fairs and also spent time at the Big "E" in Springfield, Massachusetts. At our sugarhouse we do tours for local pre-school children.

I am a member of the New Hampshire Farm Bureau and serve on the Farm Bureau Forestry Committee. I have been on the Board of Directors of the Farm and Forest Expo since 1999 to present. I have been Master of the Londonderry Grange for the past 15 years.

BILL ROBINSON

Bill and Susanne Robinson operate a beef and cash crop farm in southwestern Ontario. Maple syrup

is their main cash crop. They have four grown daughters. Bill was raised on the family farm and his association with maple goes back to his public school days when he tapped roadside trees and boiled the sap on the kitchen stove. After school Bill helped a neighbour Donald Thompson make syrup with buckets and a wood-fired evaporator for seven years, by then he was hooked.

In 1976 Bill and his wife, Susanne, set up their own maple operation, using all of the new technology available then: tubing and vacuum pumping with a wood-fired evaporator from 3800 taps in two sugar bushes. In 1980 they acquired their first R.O. to cut down the boiling time.

Now Robinsons Maple Products is an inspiration to maple producers all over, with their forward thinking and actions like the buried main lines in five bushes that they now tap. One farm was purchased for the maple bush only. Vacuum systems are installed in ground frost-free (bunkers). Four R.O.'s are now used to concentrate sap from 12,000 taps, in a new sugar camp built in 2003. In 2004 all sap was boiled using high-pressure steam. Syrup and all maple products are packaged in their packing area and sold all over Ontario by their salesperson, Susanne.

Not only do Bill and Susanne make and market maple syrup, they support the organizations that promote maple. Bill first became a director of the Ontario Maple Syrup Producers in 1980 and moved through the offices to become president October 1988 to October 1990. Bill chaired or worked on most com-

mittees – finance, promotion, research, etc. . . .

In 1980 Bill was in charge of the first large equipment show in the tent at the council meeting in Orillia, Ontario. He also co-chaired the North American Meeting in Kingston, Ontario in 1995. Bill has only missed two council meetings since 1980. He has served as an alternate for a number of years then becoming the delegate from Ontario. At the NAMSC, again, Bill has worked on many committees such as finance-auditing, nomination, etc. over the years.

So with Bill's background of involvement and dedication, he is an inspiration to anyone in the maple industry. Therefore, the Ontario Maple Syrup Producers would like to nominate Bill Robinson from Auburn, Ontario for the Maple Hall of Fame.

Maple Museum Summer Plans

Work is in progress to make the museum more handicap accessible. Interior work is planned for the social room to make it more comfortable and pleasing as a workroom for planning and a ready room for guests. For those who like ice cream save the first week in July for an Ice Cream Social that will I'm sure feature pure maple syrup.

Also the museum now has its own web site - www.cida.org/maplemuseum. Anyone wishing to contact the museum and talk to someone should ask for Laurie Walseman.

For senior citizen groups looking for adventure, the museum will schedule events which can include a Pancake Breakfast.

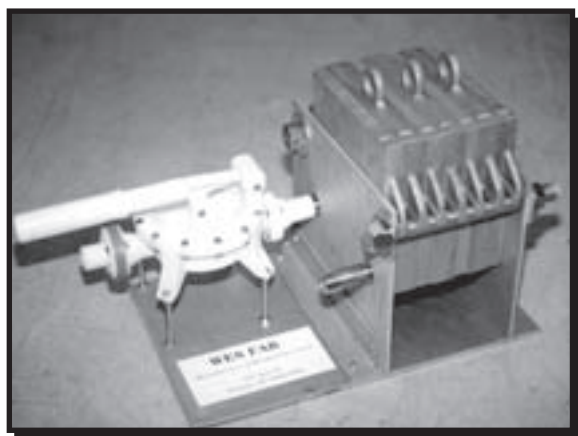
PRESSURE FILTER

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

LIVINGSTON HONORED

David Livingston was honored and presented with a plaque at the North West Pennsylvania Maple Syrup Producers Annual Meeting on January 22, 2005 at Blooming Valley, Pennsylvania.

Dave has produced maple syrup for decades; has served as President of the North West Association many times; elected director of the Association for many terms; chairman of the transportation committee for the 1998 NAMSC and IMSI meeting hosted by the Pennsylvania Maple Council at Titusville, Pennsylvania; Chairman

of the Committee for the 2001 Pennsylvania Maple Tour at Conneaut Lake, Pennsylvania; has been the coordinator of the maple syrup producer competition at the Crawford County Fair; has been the judge for maple syrup contests at local and county fairs and was a host for the Taste & Tour Weekend in March for the last two years.

Dave is an active, willing worker at all North West Pennsylvania Association projects. He has done all of this while operating a professional meat processing and sales business at Conneaut Lake, Pennsylvania. He is active in community affairs as well as being a devoted husband and family man.

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"



PURE MAPLE
CANDY

PRIVATE LABEL CANDY YOU CAN COUNT ON!

- Crystal Coating For Extended Shelf Life
- Our New Attractive Packaging Has A Space For Your Name and Address

Our Vermont maple kitchen produces Pure Maple confections of the finest quality according to strict standards. Years of knowledge and old-fashioned care go into the making of every piece. *Grow your sales with these fine maple products from Bascom Family Farms. Pure Maple Candy, Cream & Sugar • Maple Pecan Brittle Maple Glazed Pecans... and more!*

BASCOM
PURE MAPLE
FAMILY FARMS

PO Box 117 • Brattleboro, VT 05302

Phone: 888-266-6271 • Email: info@maplesource.com



Maple Refractometer
Included!

Maple Syrup Grading Meter

ISO 9001
Certified

HI 95759K

- Affordable for All Producers
- Digital Readout
- Easy to Use!

HANNA[®]
instruments
Agricultural Division

For more information, contact HANNA Instruments at: (877) 694-2662 • www.hannainst.com

Available through HANNA authorized independent distributors.

Seeking suppliers of organic maple syrup.
We are looking for long-term relationships, and we believe in
a fair pay price.



Contact Maple Valley at: 800-760-1449 • 919 Front St. • Cashton, WI 54619
www.maplevalleysyrup.com or Joel Boutin at CARA in Quebec: 418-883-6100



Delancey, N.Y. 13752
Phone: (607) 746-6215
Fax: (607) 746-8367
www.catskillmountainmaple.com

Your Full Service Maple Syrup Equipment Distributor

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

D & G USA AND LAPIERRE USA

Now Offering Tubing Installation Service We have teamed up with, **COREYS
MAPLE SERVICES** to offer a tubing renovation and installation call us for details.

For updates check: www.catskillmountainmaple.com

USED EQUIPMENT

Complete maple operation. Owner must move. 2 year old 4' x 12' all stainless steel wood-fired airtight Intenosfire evaporator, 2 Echo gas tappers, 2 bottlers, 1150 gallon SS storage tanks, 4 truck tanks, 4 additional storage tanks, 35 full cords of wood, much more, call for details.

2 1/2' x 10' wood-fired Waterloo evaporator with cross flow pans, extra syrup pan, steamhood and new stack — \$3,500

Grimm Pre-heater for a 4' x 7' flue pan — \$200

5' x 12' Leader wood-fired evaporator SS syrup pan, tin flue pan — \$1,650

5' x 14' Vermont Tin pans aluminum hoods & pre-heater — \$1,100

3 1/2 x 8 Small Bros. stainless steel hood with built in pre-heater — \$1,100

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

6' x 13 1/2' wood chip burner evaporator with pre heater stainless steel pans
— \$3500.00

NEW YORK STATE LICENSED SYRUP BUYER BARRELS AVAILABLE

COMING EVENTS

NEW YORK STATE MAPLE TOUR

July 17, 18, 19 2005

The Batavia Holiday Inn, Batavia, New York

For more information contact:

Greg Zimpfer (585) 591-1190 or Stephen Childs (585) 786-2251

CELEBRATING OUR FORESTS 2005

August 17-20, 2005

Frederickton, New Brunswick

For more information contact:

Lisa or Anne at INFOR (506) 450-8787/www.infor.ca

2005 PENNSYLVANIA MAPLE TOUR

September 15, 16, 17 2005

Wysox and Rome area of Bradford County

For more information contact:

Any Dewing (570) 395-3458 or syrup@apix.net or

<http://maplesyrup.cas.psu.edu>

NEW ENGLAND MAPLE GRADING SCHOOL

December 7, 8, & 9 2005

For more information contact:

Sumner Dole (603) 527-5475 or sumner.dole@unh.edu

NAMSC / IMSI ANNUAL MEETING 2005

October 23-26, 2005, Delta Trois-Rivières Hotel

1620, rue Notre-Dame, Trois-Rivières (Quebec), Canada G9A 6E5

All rooms reservations must be done with the Reservation Center of the Tourism Office of Trois-Rivières which will dispatch your reservation to the hotel. If the Delta Hotel has no room available, you will be referred to another hotel not too far away in order to benefit of the shuttle service.

Specify name of group: **MAPLE 2005**

Phone: (800) 313-1123 (ext. 224)

(819) 375-1122 (ext. 224)

Fax: (819) 375-0022

E-Mail: coordination@tourismtroisrivieres.com

For more information, contact the organizing committee at:

Phone: (819) 362-3241 (ext. 238)

Fax: (819) 362-2830

E-Mail: bellise@citadelle-camp.coop

LEADER

EVAPORATOR CO.

25 Stowell Street
St. Albans, VT 05478
802-524-4966

Fax: 527-0144

www.LeaderEvaporator.com

Tap Into It!!!

Lamb 30P Tubing

by: Leader Evaporator Company, INC



EXTENDED BUSINESS HOURS DURING THE SEASON:

From February 5th through April 2nd 2005
Monday & Wednesday 7:30-6pm
Tuesday, Thursday & Friday 7:30-4:30pm
Saturday 8-3pm
In both St Albans and Rutland Locations.

Available in all sizes 5/16" through 1-1/2"

Look at all the advantages to Lamb 30P Tubing:

- ✓ The smoothest interior wall in the industry means less bacteria growth, and easier cleaning.
- ✓ The transparent Cool Blue colored walls draw less sun light, and show 7-10 degree cooler sap than other tubing tested.
- ✓ The most consistent tubing under all weather conditions for year round, tight, straight, installation.

If the tubing is easy to clean, stays clean, and sap stays cool you will make better quality maple syrup, which means more profit for your business.

CLASSIFIED

FOR SALE: Equipment & Supplies from Bakers Maple. Lamb tubing, Bacon jugs, Marcland controls, Carrageenan for maple jelly. Used Beckett CF 2300 Oil Burner, used syrup pans. Bainbridge, NY (607) 967-7229.

FOR SALE: 5' x 16' evaporator arch and firebricks \$1,200. Wilmer Kinsinger, Meyersdale, PA (814) 634-9701.

FOR SALE: Stainless holding tank approximately 300 gals., SS evaporator 3' x 10', oil fired. 18" x 20" fil-

ter tank, gas fired. Gas powered tapper and other small equipment – barrels, tubing & fittings, etc. Complete \$3,000 (negotiable). (413) 967-7166.

FOR SALE: 5' x 14 Small Brothers evaporator, wood fired with grates & blower system — good condition. \$4,200. (413) 528-4091.

WANTED: 3' x 10' oil-fired evaporator, must be in very good condition. (413) 528-4091.

FOR SALE: Grimm 30" x 8' oil fired evaporator, stainless hood, pans, 2 stack covers, automatic draw-off, Carlin burner, tank filter \$4,000 firm (315) 839-5085.



**CREATIVE
LABELS**

OF VERMONT INC.
WWW.CLOV.COM

MAPLE PRODUCERS

**"We stick to what
YOU do best!"**

• Sap Wrap • Hang Tags • Grade Labels
• Neck Tags • Peek-A-Boo • Nips • Foil Stamp
Labels for all Complementary 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

IN MEMORIUM

Elmer E. Kress

Elmer E. Kress, 82 of Southbury, CT died December 19, 2004. He was the husband of Mary Kress.

Mr. Kress was born September 6, 1922, in Brownsville, PA, son of the late Rev. James and Mary Kress. He lived his entire adult life in Connecticut.

A U.S. Army veteran of World War II, serving in the European Theater, he graduated in 1950 from the Whitney School of Art, where he studied oil portraiture.

He founded Kress Ceramics, a production pottery that he operated for 20 years, designing a line of aquarium ornaments and working on various promotional projects, notably the Elsie the Cow campaign for the Borden Company. Kress Ceramics evolved into Kress Creations, Inc., a specialty plastic container molding firm.

Working with the American Cynamid Corporation and the Aluminum Corporation of America, he developed the first plastic container successfully used for the hot-packaging of pure maple syrup. He was inducted into the American Maple Museum Hall of Fame in Croghan, NY in 1990, and assisted the International Maple Syrup Institute, a collaboration between U.S. and Canadian maple interests, in developing their logo.

Locally, he was a founder of the Maple Syrup Producers Association of Connecticut.

Besides his wife of 57 years, he leaves his daughter and son-in-law, Sarah Jean and Bryan Davies of Washington; his aunt, Elizabeth Palagyi of Pittsburgh, PA and several nieces and nephews.

IN MEMORIUM

Charles W. Porter

Charles W. Porter, 93, of Jaffrey Road, Marlborough, NH died December 17, 2004, in Keene.

He was born at the family homestead in Marlborough on January 8, 1911, the son of Joseph Warren and Nellie (Bemis) Porter. He attended grade school at the Wallace School House on Jaffrey Road and graduated from Marlborough High School in 1929.

Mr. Porter spent his life on the family's farm, raising dairy cows and making maple syrup. He also drove a school bus, with the assistance of his wife, for more than 50 years.

He was a member of the Federated Church of Marlborough for more than

80 years and a member of the Grange for more than 60 years. He was a member of the NH Maple Producers Association, the NH Farm Bureau and the Marlborough Historical Society. He was a former voter checklist supervisor for the town of Marlborough.

Mr. Porter had a deep interest in family genealogy and town history. He spent many hours researching the burial sites of his ancestors. His grandfather, Charles Bemis, was the author of the original town history of Marlborough.

A point of pride was getting in his supply of cordwood for the winter. People often stopped by to admire his neatly stacked piles of wood.

His wife of 57 years, Doris (Fennerty) Porter, whom he married on June 7, 1935, died December 26, 1992.

Survivors include two daughters, Margery P. Moore of Stoddard and Charlotte M. Jardine of West Swanzey.

IN MEMORIUM

Darrell Russ

Darrell Russ, 81 of Norfolk, CT, died January 4, 2005. Born in Grand Rapids, Michigan he was the son of Joseph and Clara Russ of Marble, MN.

He was a graduate of the University of Minnesota and earned a master's degree at Pennsylvania State University, studying forestry. He served in the U.S. Army during World War II in the Pacific, and in 1950 he moved to Norfolk and worked for 50 years as a forester at the Great Mountain Forest in Norfolk. He was a 50- year member of the Society of American Foresters', a charter member of the Connecticut Christmas Tree Growers Association and a pioneer and contributor to the Exotic Conifer Collective. He was a lifetime member and past president of the Maple Syrup Producers Association of Connecticut and for 50 years, he was a cooperative weather observer for the National Weather Service as well as a member and past commander of the American Legion. He was a past master of the Western Star Lodge No. 37 AF&AM and a member of the Housatonic Lodge No. 61. Mr. Russ also attained the 32nd degree via the Scottish Rite. He was a charter member and past president of the Norfolk Curling Club and past secretary of the Grand National Curling Club of America and the U.S. Men's Curling Association. He was Norfolk's Red Cross disaster relief chairman during the flood of 1955, past president of the Norfolk Center Cemetery Association and chairman of the Norfolk Conservation Commission when inland wetland regulations were created.

In addition to his wife Elaine, he leaves four children, Virginia Chalmers of Rockville, MD, Robert Russ of Clemmons, NC, Tracy Russ of Boston, MA, Russell Russ of Colebrook and seven grandchildren.

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
(603) 783-4468

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

DEADLINE

FOR NEXT ISSUE

SEPTEMBER 1

**IF YOUR
MAILING LABEL
READS**

SJ05

Subscription ends June 05

**THIS IS
YOUR LAST PAID ISSUE**
Please renew your subscription



MAPLE PRO INC.
DBA **WATERLOO/SMALL USA**
DIVISION OF CDL MAPLE EQUIPMENT



Be sure to visit our booths at:
Vermont Maplerama
New York Maple Tour
Empire Farm Days

See why we can make your sugaring operation more profitable for you.

HIGH CAPACITY
CREAM MACHINE



OIL COOLED
VACUUM PUMP



DALLAIRE TIG
WELDED 304 SS TANKS



3478 Perley Road • Enosburg Falls, Vermont 05450
800-762-5587 • 802-933-8222
fax: 802-933-2666 e-mail: info@waterloosmallusa.com
www.waterloosmallusa.com or www.maplepro.com