

Maple Syrup *Digest*

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GREETINGS FROM YOUR PRESIDENT



Greetings from the Berkshires of Massachusetts. It was indeed an honor to be elected president of the North American Maple Syrup Council. I look forward to serving our industry in the next year.

Here is a little bit about my involvement with maple syrup over the years. I was lucky enough to spend my childhood summer vacations in the Adirondacks in upstate New York. Each summer we would drive back home to Pennsylvania with a gallon tin of pure maple syrup made by a neighbor. I well remember that unique taste and how I used to sneak swigs from the gallon tin in the refrigerator. In the early 1970's I helped a friend sugar in Vermont, and later with friends in the mountains of Virginia. In the mid-1980's I bought my present farm and sugarhouse, originally built by Linwood Lesure, NAMSC President 1964-65. For the 1985 sugaring season I worked at the Cornell Sugarbush facility in Lake Placid, NY, assisting Lew Staats with a research project on vacuum systems.

The future of our industry relies on research. We count on the maple research facilities to provide us with good data to guide us in our decisions regarding forest management and efficiencies in sap production and concentrating. The list of valuable and essential research provided by these facilities is endless. In order for this work to continue, our industry must find ways to provide greater financial support.

The past few years have been a time of transition for the Council and we are making progress in our strategic plan. The Research Fund committee will be developing protocols for evaluating research proposals, and we will also be developing an introductory and informational packet for new delegates. The Council appreciates the efforts of the delegates and alternates for their assistance in helping to achieve our goals and helping plan for the future

I want to thank Joe Polak and the whole Wisconsin meeting committee for all the work they did to make our recent meeting a great success. And speaking of giving thanks our industry offers a huge THANK YOU to Randy Heiligmann and Mel Keolling, editors of the new Maple Syrup Producers Manual. This publication is a beautiful piece, the result of many thousands of volunteer hours.

I solicit your feedback on issues that affect our industry. Please let me know what you think. I can be reached at 413-628-3268, or e-mail at tom@southfacefarm.com.

Sincerely,
Tom McCrumm

EDITOR'S NOTE

As an addendum to the article on the history of the Bacon Jug company, (October 2006, pg. 37), I would like to also include: "The Bacon Jug Company was purchased from David McLure in 1997 by Gambler Container, Inc. The Bacon Jug Company headquarters are located in the McLure Honey & Maple Products headquarters. The address is 46 North Littleton Road, Littleton, NH 03561."

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IMSI NEWS

*By Larry Myott
Executive Secretary*

NEW IMSI OFFICERS

At the annual meeting of the International Maple Syrup Institute new officers and directors were elected to serve the organization for 2007. They will take office on January 1. President Debbie Richards spoke of the work of the organization and its officers at the annual banquet. She was presented a small thank you gift by President elect Jerry Kless. Kless is an international sales representative for Camp-Citadelle Maple Syrup Brands, part of the Plessisville Maple Syrup Cooperative in Plessisville, Quebec. He served as vice president for the past two years.

Gary Gaudette, President of Leader Evaporator Company, Inc. in Swanton, Vermont was elected Vice President. He has served as treasurer for many years. Elected Treasurer for 2007 is Steve Selby of Swanton, Vermont a past President of the IMSI. Larry Myott of Ferrisburgh, VT was re-appointed as Executive Secretary.

Twenty six members of the IMSI were elected to serve on the Board of Directors for 2007, they are: John Hyndman of Delta Foods in Ontario, Gary Ivens of Ontario Maple Producers, Jerry Kless of Citadelle, Charles Felix Ross of the Federation of Quebec Maple Producers, Richard Norman of Connecticut, Alfred Bolduc of the Maine Maple Producers Assoc., Steve Anderson of Wisconsin, Gary Gaudette of Leader Evaporator Co., Debbie Richards of Richards Maple Products in Ohio,

Dave Wentworth of Wildwood Maple Farms in Minnesota, Jean Maday of Michigan Maple Syrup Producers, Hank Peterson of the New Hampshire Maple Producers Association, Eric Randall of the New York Maple Producers, Ohio Maple Producers Association - Debbie Richards, Connecticut Maple Producers Association -Richard Norman, Jacques Couture of Vermont, David Marvin of Butternut Mountain Maple Farm in Vermont, Wisconsin Maple Producers Association - Steve Anderson, Rick Marsh of the Vermont Maple Sugar Maker's Association, Sumner Dole of New Hampshire, Lapierre USA, Inc., Dave Fuller of New Hampshire, Michael Herman of Turkey Hill Sugarbush in Quebec, Gerard Filion of Ampac Canada, Steve Selby of Vermont, and Tom McCrumm of the Massachusetts Maple Producers Association.

LEAD IS STILL AN ISSUE

Lead has reared its ugly form again in the maple industry. This past year lead has come up in tests in Ontario and Ohio. The IMSI continues to work on this issue in the form of developing a new position paper that was worked on at the Wisconsin meetings, Larry Myott will draft a new paper for review, edit and hopefully adoption at the January 29 Board of Directors meeting in Vermont. Any IMSI member is welcome to attend any meeting of the Board, details are available of the Executive Secretary.

When buying used equipment for use in any food processing, make sure that no lead exists in that equipment. If you have lead in any current

equipment, get rid of it, up-grade to lead free equipment. Maple equipment that contains lead solder could cause non-reversible damage to not only your business but the entire maple industry. Any questions on lead, contact Larry Myott, Executive Secretary.

THE IMSI'S GRADE STANDARDIZATION PROCESS

The IMSI is still in the process of developing a standard Maple Grading System for the world of maple. There has been a committee working on this for some two years now, that committee is chaired by Dave Chapeskie of Ontario. The goal is to have one grading system adopted by all maple and government entities.

As the current work leads, we will have a draft report ready at the next quarterly meeting of the board with recommendations for flavor descriptors to be used in grading. This process is long and, yes, drawn out, but all the ducks lined up is a difficult process involving a long history of maple technology and government action. Before any new grading system can go into effect it must be adopted by all the states and provinces and federal government agencies that have regulatory say over the current grading systems.

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

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NEWS FROM NEW BRUNSWICK

By David Briggs

Well its been an interesting and exciting year for New Brunswick maple producers. In January we hired an executive director by the name of Yvon Poitras. Many of you met Yvon in Wisconsin. Soon after hiring Yvon, most of the seven producing regions held meetings introducing Yvon.

One of Yvon's first priorities was to increase membership. We went from 40 paid producers to 87 paying members. We still estimate that the province has over 300 producers although a lot of them being hobbyists.

Once February rolled around some of our larger producers start tapping and everyone else starts getting into the sugaring frame of mind. We had a very broad scale of production this year. The northern part of the province had a large amount of snow cover and did well to very well, some having their best year ever. In the south we had none to very little snow cover when tapping time rolled in. These producers had an average to poor year. Those on vacuum did better in this area.

This summer we were faced with some very intense weather in the form of tornados. Something that we are not used to here. One of our larger producers was hit by one of these tornados. Mike Salmon estimated that it took down approximately 12,000 taps. A very significant portion of his production. Our thoughts and sympathies goes out to Mike and his family.

The retail markets seem to remain

strong especially in the producing regions. Although our tourism industry is suffering the retail sales of maple are still doing well. The bulk of the provinces syrup is produced and put into drums for shipping or further packing. Some is exported out of the province and some remains in province to be value added. The provincial government would like to see us value add the product here more then what is being done now. They have offered a discount on the crown land leases for those who do value added.

Our annual meeting was held in June at the Fredericton Inn. It was very well attended. Monique Senechal from Agriculture and Agri-food Canada did a presentation on "Branding" and Gaetan Lauzier, a maple specialists from Quebec, did a demonstration on making granulated maple sugar. Caroline Page did presentation on "Agroforestry". Following our banquet elections were held. We have some new directors in place. Many thanks to those who have moved on. A special thank you to our past president Roger St Amand.

Yvon has been quite busy for us over the past several months. In march he attended a marketing caravan seminar held in Memramcook. He updated a maple brochure with recipes in it, which is free for all paid members. He has been to several meetings with different government departments. Meeting on different issues such as: Tourism, marketing, leases on crown land and many others. Yvon along with Agriculture Canada and Agri-business organized an international marketing seminar which was well attended. He is cur-

rently working on updating our website and our directory for tourism New Brunswick.

More recently Yvon and myself both attended a seminar on nutritional labeling, a seminar aboard a cruise ship (how to supply the cruise ship industry), and the North American Maple Syrup Council held in Wisconsin. Many thanks to this years hosts. I also attended, along with a few other producers from New Brunswick, the annual fall maple tour in Nova Scotia. We toured two maple camps, had a very nice lunch and a guest speaker talked on nutritional labeling. A good time was had by all. Thanks to Nova Scotia for the invitation. At our next board meeting in November we are going to discuss a strategic plan and talk about marketing. We are also planning our next annual meeting to be held in January 2007 in Grand Falls.

Plans are under way for the first of Oct. 2007 for the 2nd. "Celebrating Our Forests" put on by INFOR, New Brunswick Small Woodlot Owners, New Brunswick Christmas Tree Assoc. and the New Brunswick Maple Syrup Assoc. There will be seminars for the maple producers, bus tours, food, entertainment and banquet. A good time is to be sure.

With today's challenges like, Ever changing climate and increasing fuel and equipment costs. It makes you wonder why we even make maple syrup. I have often said "It gets in your blood" and "You got to love it". All the best in the new year and may everyone of us have a great 2007 sugaring season. If anyone wishes to contact our office for anything please get in touch with Yvon Poitras at: 506-458-8889 or email: yrp@nb.aibn.com

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BIG NEWS from Leader Evaporator Company, INC

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SUGAR PROFILES OF MAPLE SYRUP GRADES

*Abby van den Berg, Timothy Perkins and Mark Isselhardt
Proctor Maple Research Center
The University of Vermont
Underhill Ctr., VT 05490*

Although many analyses of the chemical composition of maple syrup have been conducted, relatively little information exists on the differences in composition of the individual syrup grades. For example, although it is generally accepted that the amount of invert sugar increases with decreasing syrup light transmission (from lighter to darker grades), the composition of sugars within different grades has not been adequately characterized. Determination of the characteristic chemical composition of each grade will strengthen the existing basic knowledge of maple syrup chemistry and potentially provide a tool which can be used in the detection of syrup adulterated by artificial decolorization. As a first step in acquiring this information we performed a study to determine the characteristic sugar composition of each maple syrup grade.

METHODS

During 2004, we collected 55 unblended syrup samples from individual producers across a wide geographic area. Each sample was graded using a Hanna C219 maple syrup transmittance analyzer. The concentrations of glucose, fructose and sucrose in each sample were determined by a commercial food analysis laboratory via high-performance liquid chromatography (HPLC). The total percentages of sugars and invert sugar (glucose + fructose) as well as the ratio of glucose to fructose in each sample were calculated. For each grade, the mean and standard error of each sugar were calculated.

RESULTS

Fancy syrup contained relatively low amounts of fructose relative to the other grades (Table 1). However, in general, the different grades of syrup contained

Table 1. Mean (+ standard error) percent glucose, fructose, sucrose, total sugars, total invert sugars and ratio of glucose to fructose for each syrup grade from 55 unblended syrup samples collected from a wide geographic area in 2004. n = the number of samples for each grade.

| Grade | n | %Fructose | %Glucose | %Sucrose | %Total sugars | %Total invert | Glucose:Fructose |
|----------|----|------------|-----------|------------|---------------|---------------|------------------|
| Fancy | 9 | 0.1+/-0.0 | 0.7+/-0.1 | 65.9+/-0.6 | 66.8+/-0.6 | 0.9+/-0.1 | 5.6+/-1.3 |
| A Medium | 12 | 0.7+/-0.1 | 0.6+/-0.1 | 65.1+/-0.5 | 66.3+/-0.4 | 1.2+/-0.1 | 3.1+/-2.4 |
| A Dark | 11 | 0.3 +/-0.1 | 0.7+/-0.1 | 66.2+/-1.1 | 67.2+/-1.0 | 1.0+/-0.2 | 5.3+/-1.9 |
| B | 15 | 0.5+/-0.1 | 0.4+/-0.1 | 67.1+/-0.5 | 67.9+/-0.5 | 0.9+/-0.0 | 2.9+/-1.6 |
| Comm. | 8 | 0.6+/-0.1 | 0.6+/-0.1 | 65.4+/-1.3 | 66.5+/-1.1 | 1.1+/-0.2 | 1.5+/-0.7 |

similar amounts of fructose, glucose, sucrose and total invert sugars. The ratio of glucose to fructose, however, appeared to vary between the grades, with commercial having the lowest and fancy having the highest values.

There are two main highlights of these results. First, the amount of glucose and fructose in syrup is often assumed to be equal. However, the ratio of glucose to fructose in these syrup samples was highly variable between the grades and not consistently equal. This suggests that the level of glucose in syrup may not always be an accurate predictor of the total level of invert and that this may need to be taken into consideration when using commercial glucose tests to determine the invert level of syrup.

In addition, the total level of invert is often assumed to be higher in darker than in lighter syrup. However, the total invert in these syrup samples was not consistently greater in darker than in light grades. In fact, the highest average invert levels were found in medium-amber samples. These results may reflect the natural variation expected to be found in a large group of samples collected from a wide geographic range. However, these results could also be indicative of the increased use of technology in syrup production, such as air injection, pre-heaters and reverse osmosis. These processes might influence the chemical changes which occur during the production process, potentially leading to lighter-colored syrup produced from late-season sap, which is generally higher in invert level than early-season sap. Further investigation is necessary to determine if any relationship exists between invert levels and the use of production technology, and current research ongoing at PMRC will attempt to address this question. With the analysis of sugar composition complete, further work will characterize the mineral composition of each syrup grade.

ACKNOWLEDGEMENTS

Funding for this project was provided by the U.S. Department of Agriculture and by the North American Maple Syrup Council.

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NAMSC MEETING 2007

By Dick Schorr

The Ohio Maple Producers Association announces that the Indiana Maple Producers Association has joined the 2007 hosting effort for the Annual International Congress scheduled for Oct. 21st – 24th, and each of you are invited.

It is fitting that this prestigious assembly is to be headquartered in an internationally-renowned lodging facility — the famed Crowne Plaza Quaker Square Hotel in Akron, Ohio.

Maple syrup producers, maple equipment manufacturers, and supporting supplies providers, and friends of the maple industry are attracted to this meeting by:

- Its location — near the mid-point of the N.E., U.S and the S.E Canadian “maple belt” — easily accessible by all.
- Huge equipment exhibit hall — over 17,000 square feet of display and display space. This will definitely be the biggest ever ‘trade show’ in this region.
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- An optional Tuesday dinner theater event featuring the musical, “Crazy For You” — packed with George & Ira Gershwin’s perennially favorite songs.
- Learn what N.A.M.S.C & I.M.S.I. are doing for the maple industry and for you at their annual meetings. Celebrate ‘Maple’ at Wednesday’ Awards & Recognition Banquet.

To assure yourselves of a room in this famous hotel, register with Quaker Square early (Phone: 1-330-253-5970). We expect to fill this hotel; overflow reservations will be in nearby lodging facilities. To be certain you receive the convention lodging rate, tell them you are attending the maple convention.

To Quaker Square’s slogan, “Sleep in a Silo, Shop in a Factory, Dine in a Mill,” I’ll add “View exhibits in a Railroad Station.” That sums it up quite well. All in all, the ‘Maple Wizards’ give Oct. 21 – 24, 2007 A “Five Maple Leaf” rating! It’s a gotta-be-there, can’t miss it experience.

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LYNN REYNOLDS AWARD RECEIVED



Jacques Couture, Westfield, VT sugar maker, was honored at the annual meeting of the International Maple Syrup Institute held in Green Bay in late October. He was presented the Lynn Reynolds International Maple Industry Leadership Award, the highest award given by the industry. Couture (right), was unable to attend the ceremonies in Wisconsin due to health problems, so was presented the award at his home in Westfield. Presenting the award is Vice President elect of the IMSI, Gary Gaudette of the Leader Evaporator Co. in Swanton, VT. Couture was cited for his outstanding leadership and dedication to the entire maple industry, from Vermont to all levels of the international industry. He is a past president of the IMSI, served as president of the Vermont Maple Sugar Maker's Association for five years and is currently president of the Vermont Maple Foundation. Couture and his wife Pauline operate a dairy farm and maple sugaring business that includes Couture's Maple Shop and Couture's Bed and Breakfast. — (Larry Myott Photo)



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U.S. Sales Manager Matt Williams

2006 North American Maple Syrup Council 47th Annual Meeting and Convention October 19-22, 2006 Green Bay, Wisconsin

The 47th annual meeting of the North American Maple Syrup Council (NAMSC) and the 32nd annual meeting of the International Maple Syrup Institute (IMSI) was hosted by Wisconsin Maple Syrup Producers Association (WMSPA) and held at the KI Convention Center and Regency Suites in Green Bay, Wisconsin.

The conference began Wednesday, October 18 with planning sessions held by the extension maple specialists, International Maple Syrup Institute directors, North American Maple Syrup Council delegates, NAMSC Producers Manual authors and editors, and state and provincial newsletter editors.

Rod Nilsestuen, Secretary Department of Agriculture, Trade and Consumer Protection, Jim Schmitt, mayor of Green Bay, Nicole Reese, Alice in Dairyland, Cynthia Voelz, WMSPA queen and Joe Polak, president WMSPA welcomed directors, delegates and participants to the conference.

Elizabeth Collins, president NAMSC opened the meeting. Secretary, Joe Polak read the roll call of delegates. The delegates were asked to introduce their alternate and state the current number of members of their respective State or Provincial association.

Delegates (D) and alternates (A) present included: Maple Syrup Producers Assoc. of Connecticut, Inc; Ron Wenzel (D), Robert Delos (A) Indiana Maple Syrup Producers Association; David Hamilton (D), Gary Sink (A) Maine Maple Producers Association; Alfred Bolduc (A) Massachusetts Maple Syrup Association; Tom McCrumm (D), Michael Girard (A) Minnesota Maple Syrup Producers Assoc. Inc; Terry Stanley (D) Beth Collins (A) New Brunswick Maple Association, Inc; David Briggs (D), Yvon Poitras (A). New Hampshire Maple Producers Association, Inc; Hank Peterson (D), Bill Eva (A) New York Maple Producers Association; Roger Sage (D), Warren Wells (A) Maple Producers Assoc of Nova Scotia; Arvard Bentley (A), Dale McLsac (A) Ohio Maple Producers Assoc; Dick Schorr (D), Roger Gortner (A) Ontario Maple Syrup Producers Assoc; Bill Robinson (D), Vernon Wheeler (A) Pennsylvania Maple Syrup Producers Council; Barbara Kinnan (A) Maple Syrup Producers' Cooperative of Quebec; Cecile Brassard Pichette (D) Vermont Maple Sugar Makers Assoc; Rick Marsh (D), Glenn Goodrich (A) Wisconsin Maple Syrup Producers Assoc.; Lyle Stockwell (D), Joe Polak (A). All member states and provinces were present.

Minutes of the 46th annual meeting held at Trois Rivieres, Quebec were presented and approved.

Motion: Approve minutes of 46th Annual Meeting.

Proposed by: Alfred Bolduc

Seconded by: Arvard Bentley
Action: Passed

The Treasurer's report of the general fund was presented by Joe Polak. Current funds in the checking account are \$6,595.72. Total funds in Certificates of Deposit are \$65,646.81.

Motion: Approve treasurer's report pending audit committee review.

Proposed by: Hank Peterson

Seconded by: Ron Wenzel

Action: Passed

Maple Digest report was presented by Roy Hutchinson. Net loss of \$1,757.29 due to higher costs and fewer advertisements was reported.

Motion: Accept financial report of Maple Digest pending result of audit committee

Proposed by: Bill Robinson

Seconded by: Dick Schorr

Action: Passed

Delegates discussed the subscription cost of the Maple Digest. Present rates to members have been \$3.00 US / \$5.00 Canada since 1990.



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| | |
|--|---------|
| 2'x6' Leader evaporator w/new arch and stack, | |
| 4' tin drop flue pan and stainless syrup pan | \$1,250 |
| 2'x6' Oil fired evaporator w/insulated arch, oil burner, welded syrup pan, soldered flue pan and new stack | 2,995 |
| 2'x8' Drop flue evaporator w/stainless pans | 2,400 |
| 2'x9' Dominion & Grimm evaporator w/stainless cross flow flat pans | 1,900 |
| 40"x10' King evaporator w/stainless pans | 3,600 |
| 40"x12' Evaporator w/stainless pans (4' drop flue, 4' shallow flue, and three 2' cross flow syrup pans) | 2,950 |
| 2'x5'3" Set of stainless pans only (drop flue and cross flow syrup pan | 1,000 |
| 1000 Gallon Mueller stainless bulk tank | 900 |
| 1100 Gallon stainless vacuum tank w/steel skids | 1,500 |
| Springtech Elite 500 RO machine, 450 gph, 8 years old | 7,500 |



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Motion: Raise subscription rate of Maple Digest to \$4.00 U.S. and \$6.00 Canadian per year.

Proposed by: Hank Peterson

Seconded by: Terry Stanley

Action: Passed

Kay Carroll, treasurer NAMSC Research Fund received \$19,339.24 in contributions and interest. Disbursements for the year were \$22,824.49.

Motion: Accept financial report of Research Fund pending outcome of audit committee report

Proposed by: Ron Wenzel

Seconded by: Al Bolduc

Action: Passed

Beth Collins, president, appointed Audit Committee: Tom McCrumm, chair, Ron Thomas, Terry Stanley.

Nominating Committee was appointed by Beth Collins: Roger Sage, chair, Ron Wenzel, Arvard Bentley.

Eric Randall (PA) was appointed chair of the Research Fund Committee. Members appointed are Randy Heiligmann (OH), Warren Wells (NY), Bob Dubos (CT), Luc Lussier (QC), Jeremy Steeves (ME) and Kay Carroll (CT), treasurer.

Randy Heiligmann reported the new edition of the North American Maple Producers Manual is complete and the first copy was available for review. This volume has 350 pages and over 200 pictures. The value of the volunteer hours contributed by the many individuals to produce this edition of the manual would exceed \$300,000.00. Fifteen thousand books were printed of the last edition and have been out of print for several years.

Gary Graham hosted the Maple Specialist meeting. 20 specialists from seven States and three Provinces were in attendance. Many topics were discussed. The status of the NAMSC Research Fund was a major topic. One of the goals of this group is to coordinate research efforts between the various institutions to reduce duplication of effort.

Kathryn Hopkins, University of Maine, distributed survey cards asking attendees to list their top three concerns in the maple industry. The results will be used and compared to the concerns of the researchers.

Joe Polak, secretary requested permission to combine crop reports and annual reports for future conventions. Permission granted.

Russ Davenport, chair reported for the Maple Hall of Fame Committee. The 29th annual ceremony will take place May 19, 2007 at the American Maple Museum, Croghan, NY. Gary Gaudette was appointed to the Maple Hall of Fame Committee. Inductees into the Maple Hall of Fame for 2006 were Ralph Curtiss and Roger Sage. The 2007 inductees were announced and they will be Luc Lussier and David R. Marvin.

Beth Collins, chair of Bylaws Committee gave a progress report and recommended that further comments be solicited from the Delegates and reviewed at the next annual meeting. No action was taken.

A Convention Planning Committee was established by Beth Collins. Joe Polak, chair, Dick Schorr, Gretchen Grape, Michael Girard and Cecile Pichette will develop guidelines for convention planning committees.

Tom McCrumm reported on updates to website. The site has been developed by Tom McCrumm and Karl Zander. Website was shown in slide format at banquet. www.northamericanmaple.org

Michael Girard moderated the annual progress report on the Strategic Plan using the Strategic Plan Focus for 2006. The purpose of the Strategic Plan is to provide a formal approach to planning and defining the future of the organization.

The NAMSC Job descriptions & Committee Guidelines were presented as complete with the exception of the Research Fund Committee Guidelines.

Motion: Accept Job Descriptions & Committee Guidelines as presented but to exclude the Research Fund Committee Guidelines.

Proposed by: Ron Wenzel

Seconded by: Tom McCrumm

Action: Passed

The Short Range goals will be revised for reporting in Ohio 2007.



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WE ACCEPT



Motion: Accept revised Strategic Plan

Proposed by: Dick Schorr

Seconded by: Terry Stanley

Action: Passed

A 501 (3) status for the Research Fund is being studied. Suggestions about 501 (3) status should be forwarded to Mike Girard or Joe Polak.

Mike Girard presented proposed liability insurance requirements for the NAMSC Annual Meeting Host States and Provinces. Sample certificates of Insurance were distributed.

Motion: To require host States and Provinces of annual Meeting convention to provide proof of insurance and name NAMSC as additionally insured per proposed sample certificate.

Proposed by: Ron Wenzel

Seconded by: Ron Thomas

Action: Passed

The Audit committee reported that the books of financial records of the Council were in order.

Motion: Accept the Audit Committee Report as presented

Proposed by: Dick Schorr



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Seconded by: Terry Stanley

Action: Passed

Roger Sage, Chair of the Nominating Committee reported as follows:

- That the name recommended to be added as Life Members be: Aubrey Davis.
- That the names to be removed of the deceased Life members: Charles Bacon, Charles Willets, Ken Bascom, Elmer Kress and Darrell Russ.
- That Associate Members be added including those to be renewed including: Kay Carroll, Mike Farrell, Dale McIssac, Keith Crowe, Rick Fogle, Chris Dickie and Lawrence Roloson.

Motion: Accept the Nominating Committees suggested list of Life and Associate members.

Proposed by: Roger Sage

Seconded by: Ron Wenzel

Action: Passed

Roger Sage, chair reported the Nominating Committees list of officers for the upcoming year as follows:



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President: Tom McCrumm, Vice President: Michael Girard, Secretary / Treasurer: Joe Polak, Immediate Past President: Beth Collins.

Motion: To accept the nominating committees proposed slate of officers for 2007.

Proposed by: Roger Sage

Seconded by: Ron Wenzel

Action: Passed

The Strategic Plan committee was reappointed by Beth Collins to include the Executive Committee, Luc Lussier, Rick Marsh, Eric Randall, Kay Carroll, David Hamilton and Roy Hutchinson.

Eric Randall reported the Research Committee will develop a standardized form for application, a check list and budget. Contact E. Randall or M. Girard with ideas. E. Randall listed research studies requesting grants with suggested funding.

| Research Proposal | Amount Requested | Amount Funded |
|--|------------------|---------------|
| <i>Comparison of Methods to Clean Sap Tubing</i> — Cornell University | \$ 4,200.00 | \$ 4,200.00 |
| <i>International Grades & Quality Standards for Maple Syrup</i> — Ontario Ministry Agriculture, Food and Rural Affairs | \$10,000.00 | \$ 2,000.00 |
| <i>Insect Killing Fungi for Biological Control of Lecanium Scale</i> — University of Vermont | \$ 7,006.00 | \$ 1,000.00 |
| <i>Parasitoids of Native Longhorned Beetles for Biological Control Asian Longhorned Beetle - Year II</i> — University of Vermont | \$10,085.00 | \$ 1,500.00 |
| <i>Biological Control of Lecanium Scale: Survey of Naturally Occurring Parasitoids</i> — University of Vermont | \$ 7,934.00 | \$ 1,000.00 |
| <i>Chemical Characterization of Sugar Sand in Maple Syrup Evaporators</i> — Procter Research Center | \$ 8,000.00 | \$ 1,500.00 |
| <i>Timing of Tapping under Vacuum: Year II</i> — University of Vermont | \$ 5,000.00 | \$ 500.00 |
| <i>Maine Maple Syrup Production Costs</i> — University of Maine | \$ 2,620.00 | \$ 2,000.00 |
| <i>Using Sap Glucose Levels to Evaluate Micro-Venting of Lateral Lines for Syrup Quality Improvement</i> — Cornell University | \$ 2,500.00 | 0 |
| <i>An Evaluation of Different Methods to Maintain Maple Sap In Cool Condition</i> — Ontario Maple Syrup Producers Assoc. | \$10,000.00 | 0 |
| <i>Effect of Three Sugarbush Management Techniques on Major Forest Insect and Disease Pests</i> — University of Vermont | \$ 8,350.00 | 0 |

Motion: Accept and fund the recommendations of the Research Committee
Proposed by: Arvard Bentley
Seconded by: Roger Sage
Action: Passed

Next topic of discussion was NAMSC Member Dues. Suggestions from the committee included a tiered system like is being used now or a per member fee.

Motion: It is hereby moved that dues be assessed at the rate of \$1.00 per member in the states and provinces with a minimum of \$75.00 and a maximum of \$1000.00. It shall be based on the number of members in each state and province as of May 1 of each year, beginning in 2007.

Proposed by: Dave Hamilton
Seconded by: Roger Sage
Action: Passed

Dick Schorr welcomed the NAMSC and IMSI to Akron, Ohio for the 2007 convention. Dinner theatre, peak fall color, large vendor display and sleeping in silos are planned highlights. Watch the Digest for more information.

Motion: Adjourn
Proposed by: Dave Hamilton
Seconded by: A. Bentley
Action: Passed

Entertainment included Barry Levenson of Mount Horeb Mustard Museum who gave a fascinating and motivating presentation Thursday evening. The message: You should be passionate about your product and live your life passionately.

Tour stops included Voelz Sugarbush, Tilleda; Zander's Maple Acres, Two Rivers; LaCrosse Sugarbush, Kewaunee; Genex, Shawano; Green Bay Railroad Museum, Green Bay; Belmark Printing, DePere; Lambeau Field, Green Bay; Green Bay Zoo, Green Bay; and Algoma Shopping/Winery, Algoma.

Demonstrations included: Sewing with Fleece, Vickie Adamski; Making Maple Suckers, Roseanne Marquardt and Chain Saw Safety.

2006 MAPLE CONTEST RESULTS:

Grade A Light Amber

1st The Pattees
2nd Gingerich Brothers
3rd Bonhomie Acres

Enosburg Falls, VT
Middlefield, OH
Fredericktown, OH

Grade A Medium Amber

1st Jake's Syrup
2nd Bonhomie Acres
3rd Davenport Farm

Vergas, MN
Fredericktown, OH
Shelburne, MA

Grade A Dark Amber

1st Bonhomie Acres
2nd Jakes' Syrup
3rd Maple Hollow

Fredericktown, OH
Vergas, MN
Merrill, WI

Maple Crème

1st Ron's Pure Maple Syrup
2nd Mark Casper

Rose City, MI
Knapp, WI

Stirred (Crumb) Maple Sugar

1st Pripps Sugar Bush
2nd Pripps Sugar Bush

Butternut, WI
Butternut, WI

Maple Sugar

1st Ron's Pure Maple Syrup
2nd Ted Simpson

Rose City, MI
Mikana, WI

Other Products using Maple Syrup

1st Maple Hollow

Merrill, WI

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Judges of maple contest: Gary Graham, OH; Henry Markres, VT; Chris Hauge, WI and Conrad Christianson, WI.

2006 PHOTO CONTEST RESULTS:

Category A: Nature and/or landscape in or around a sugar bush

1st Aggie Sojka Sperry, OH
2nd Gary Graham, OH
3rd Information not available

Category B: People working in a sugar bush

1st Gary Graham, OH
2nd Mike Girard, CT
3rd Gretchen Grape, WI

Category C: Creative designs in a sugar bush

1st Information not available
2nd Aggie Sojka Sperry, OH
3rd Mike Girard, CT

Best of Show

Aggie Sojka Sperry, OH

The judge for the photo contest was Carol Seago, WI. She was assisted by Pat Roth.

The following were technical presenters at the convention:

Kathryn Hopkins — *A Computerized Sensory Evaluation of Value Added Maple Products*

Paul Pingrey — Sustainable Forest Certification and Products

Simon Lachance — *Evaluation of the Effectiveness of Sap Filters in Modern*

Sugar Bush Operations

Karl Martin — *Research to Explain Regeneration of Mature Maple Forest*

Tim Wilmot — *Results of Timing of Tapping Studies*

Abby van den Berg — *Maple Research Update in Vermont including New Evaporator Research*

Dave Chapeskie — *Maple Research Update in Ontario including Evaluation of Steam Energy in the Modern Sugar Bush*

Nathalie Martin — Sensory (Flavor) Evaluation of Pure Maple Syrup

Keogh & Battaglia — *USDA Maple Report*Henry Markres — *Quality Control/Packaging*

Gary Graham — *Evaluation of Super Sweet Offspring*

Steve Childs — *Improving Sap Quality Through Sap Collection System Evaluation Using Glucose Testing*

Respectively submitted by;

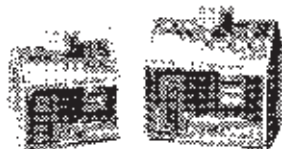
Joe Polak, Secretary

North American Maple Syrup Council, Inc.

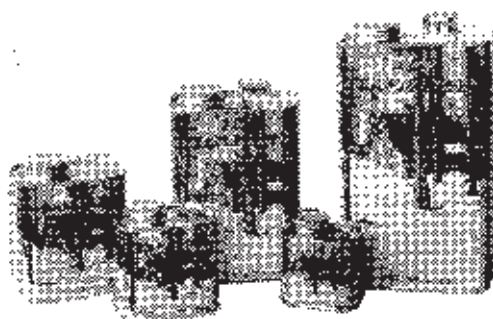
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The North American Maple Syrup Council would like to extend their thanks to those who have contributed to the NAMSC - Research Fund either individually or through the "PENNY PER CONTAINER" program from September 1, 2005 to August 31, 2006.

Contributions can be made through your container manufacturer or supplier or sent directly to the North American Maple Syrup - Research Fund in care of Kay Carroll, Treasurer, 79 East Chestnut Hill Road, Litchfield, CT 06759. Phone: 860-567-3890, E-Mail: kaycarroll@aol.com. Please make checks payable to: NAMSC - RESEARCH FUND.

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Bascom's Sugar House, Alstead, NH
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Berkshire School, Sheffield, MA
Berliner Plastics, Lake Luzerne, NY
Black Creek Farms, Croghan, NY
Blue Heron Farm, Charlemont, MA
Boyden Valley Farm & Wine, Cambridge, VT
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Brian Olson, Moodus, CT
Broadview Maple Farm, Lyndonville, VT
Brookside Farm II, Litchfield, CT
Bureau's Sugar House, Old Lyme, CT
Burman Maple Products, Thompson, PA

Burton Chamber of Commerce, Burton, OH
Button's Maple Products, East Freetown, NY
C & C Sugar Bush, Pengilly, MN
Catskill Mountain Maple, Delancey, NY
Charles Drake, Windsor, CT
Charles Wagner, Crivitz, WI
Charles Sugarhouse, Greene, RI
Cornell University, Ithaca, NY
Countryside Hardware, DeRuyter, NY
Dale Young, E. Granby, CT
Davenport Maple Farm, Shelburne Falls, MA
David Leff, Collinsville, CT
Donald Dodd, Niles, MI
Dudley Harrison Farm, North Branford, CT
Dutton's Sugar House, Washington, CT
Elsie's Daughter, Huntington, VT
Emerson's Dairy Farm, Alfred Station, NY
Endless Mt. Cabin, Rome, PA
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Flaherty's Maple Products, Cooksburg, PA
Flyway Farm, Medina, NY
Fraser's Vt. Maple Products, Putney, VT
Fresh Winds, LLC, Westford, VT
Frost Valley YMCA, Claryville, NY
Frosty Maple Products, Southampton, NS
Funk Grove Maple, Shirley, IL
Gillespie, Waterville, VT
Girard's Sugar House, Michael Girard,
Simsbury, CT
Glenna Farms, Inc., Amery, WI
Goodrich's Sugar House, Cabot, VT
Green Mt. Sugar House, Ludlow, VT
Green's Sugarhouse, Poultney, VT
Haigh's Maple Syrup & Supplies,
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Hamley's Maple Farm, Barton, NY
Hardwick Sugar Shack, Hardwick, MA
Harold Cable, Morris, CT
Heather Nye, Preston, CT
Hidden Pond Sugarhouse, Ron Kasulaitis
Simsbury, CT
Hillside Plastics, Inc., Turners Falls, MA
Hilltop Boilers, Newfield, ME
Holdridge, Alden, Ledyard, CT
Houston's Sugarhouse, Cabot, VT
Indian Creek Sugar Camp, Dayton, OH
Ioka Valley Farm, Hancock, MA
Ivan Puffenbarger, Blue Grass, VA
James Woodrow, Hermon, NY
Jed's Maple Products, Westfield, VT
Jesse Remington School, Candia, NH
Joe Tomanek, Smithville Flats, NY
Joel Afdahl, Baldwin, WI
Johnson's Pure Maple Syrup, Orange, MA

Junita College, Huntingdon, PA
 Justis Asthalter, Parksville, NY
 K.E. Farm and Sugarhouse, Sturbridge, MA
 Kasulaitis Farm & Sugarhouse,
 New Hartford, CT
 Keim's Maple Supply, Homerville, OH
 Kennedy Farms, Omeme, ON
 Kinney Maple Supplies, Knox, ME
 Kivela Sugar Bush, Brantwood, WI
 Klaiber Hardware, Wattsburg, PA
 Lansing Burdick, Stephentown, NY
 Lead Mine Sugar Shack, St. George, WV
 Leader Evaporator Company, Inc., Mr. Gary
 Gaudette, Pres., Saint Albans, VT
 Leonard's Sugar House, N. Canton, CT
 Loch's Maple Syrup, Springville, PA
 Longview Forest Products, Hancock, NH
 Lookaway Farm, Springfield, VT
 LSP Promotions, New London, NH
 Maine Printing Co., Portland, ME
 Maines Own Treats, Ellsworth, ME
 Malcom McKenzie, Naples, NY
 Maple Acres, Kewadin, MI
 Maple Crest Farm, Buckfield, ME
 Maple Hill Farms, Cobleskill, NY
 Maple Syrup Prod. Assn. of Connecticut,
 Hebron, CT
 Maple Syrup Supplies, Pottersville, MI
 MapleCrest, Underhill, VT
 Massachusetts Maple Producers Assn.,
 Plainfield, MA
 McLure's Honey & Maple, Littleton, NH
 Mead's Maple Syrup, Canaan, CT
 Merle Farms, Attica, NY
 Milroy Farms, Salisbury, PA
 MKS Enterprises, Inc., Norwood, NY
 Moonlight Maple Co., Mt. Vernon, ME
 Moosewood Hollow, LLC, Plainfield, VT
 Morse Farm Maple Sugarworks,
 Montpelier, VT
 Morse Hillside Farm, Westford, VT
 Muscle in Your Arm Farm, Etna, NH
 Native Harvest, Callaway, MN
 NH Maple Prod. Assoc., Loudon, NH
 New York County Harvest, Taylor, NY
 Nod Road Sugarhouse, Avon, CT
 Norman's Sugarhouse, Woodstock, CT
 North Country Corp, Cambridge, MA
 North Hadley Sugar Shack, Hadley, MA
 Northern Wisconsin Maid, Park Falls, WI
 Northfield Mt. Herman School,
 Northfield, MA
 Owens Boys Sugar House, Stewartstown, NH
 Passardi Maple Products, Willington, CT
 Paul M. Hughes, Bloomfield, CT
 Paul Smith College, Paul Smiths, NY
 Pearl & Son, Loudon, NH
 Polak, Joe, Merrill, WI
 Pomeroy Sugarhouse, Westfield, MA
 Potter-Tioga Maple Producers.,
 Wellsboro, PA
 Pratt Paper Company, Marblehead, MA
 Ragland Farm, Southbury, CT
 Raspberry Patch Farm, Ashfield, MA
 Rathbun's Maple Syrup, Whitehall, NY
 Red Bucket Sugar Shack, Worthington, MA
 Rett and Jeanne Humke, St. Charles, IL
 Rich Gallacher, Westbrook, CT
 Richard's Maple Products, Chardon, OH
 Rick's Sugarhouse, East Hampton, CT
 Rock House Maple, Easton, CT
 Rocky Ridge Orchards, Danby, VT
 Roger Sage, Warsaw, NY
 Russell's Maple Farm, Rome, PA
 Schoonmaker, Torrington, CT
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 Somerset County Maple, Salisbury, PA
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 Gorham, ME
 South Meadow Farm, Lake Placid, NY
 Southface Farm, Ashfield, MA
 Spragues Maple Farms, Portville, NY
 Spring Farm, Shelburne Falls, MA
 Spring Hill Sugar House, West Kingston, RI
 St. Pierre's Enterprises, Fairfield, VT
 Stafford Hollow Sugar Shack,
 Stafford Springs, CT
 Steve Broderick, Eastford, CT
 Stonewall Farm, Keene, NH
 Strawberry Hill Farms, Skowhegan, ME
 Stroup's Pure Maple Syrup, Kane, PA
 Sugar Bush Creek Farm, Middlefield, OH
 Sugar Tree Country Store, McDowell, VA
 Sugar Tree Farm, LLC, Guilford, CT
 Sugarbush Farm, Woodstock, VT
 Sugarwoods Farm, Glover, VT
 Sullivan's Sugar House, Bridgewater, CT
 Sunnyside Maples, Gilmanton, NH
 Sunridge Maple Sugar House,
 Sunridge, ON
 Sweet Retreat, Northfield, VT
 Sweetridge Maple Shop, Forestville, NY
 Taconic Outdoor Education, Cold Spring, NY
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 Trudell Family Farm, E. Fairfield, VT
 Vallee Farm, St. Albans, VT
 Vermont Maple Outlet, Jeffersonville, VT
 Vermont Maple Sugar Makers Assoc.,
 Montpelier, VT
 Ward's Maple Products, Smithville Flats, NY
 Wayne Juniver, No. Branford, CT
 Wettemann Farm, Guilford, CT
 Wheeler Farm, Wilmington, VT

Wildwood Farms, David Wentworth,
Gonvick, MN
William Hiller, Jr., Winsted, CT
Williams Farm, Inc., Deerfield, MA
Windy Hill Farm, Goshen, CT
Wolcott Maple Equipment, Dale, NY
Wood Homestead Maple, Stamford, NY

A MAPLE FRIENDSHIP

By Russ Davenport

While attending the NAMSC meeting in Green Bay, Wisconsin, I learned of the death of Bob Coombs of Jacksonville, Vt. This saddened my thoughts for several days. Bob was a great friend as well as a business associate. I have worked with him for over fifty years.

We both have much in common. Just to name a few - we loved to take pictures. All kinds of pictures, but in particular maple sugaring scenes and historical

events. Maple antiques were gathered with great pride. We would swap and trade, both for our personal collections, and for the American Maple Museum in Croghan, NY. As we both lived lives centered around the maple industry, the techniques and problems associated with the North American Maple Syrup Council was a large part of our time.

We both were delegates and presidents of the Council. I feel proud to say we are both members of the American Maple Hall of Fame. Even more satisfaction was the daily brotherhood between us. It seemed the phone rang nearly weekly for conferences on maple, history and current doings of both families.

My greatest sympathy goes out to the family and close friends. So to Bob, I just say - "So long, I know we will meet again in the great beyond".



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5' x 12' Leader wood-fired evaporator with home made pre heater tin flue pan. Stainless syrup pan — \$1,695.00

5' x 12' Leader wood-fired evaporator Stainless Steel pans, Pre Heater and Hoods — \$4,995.00

Coming in - 3' x 8' Grimm wood-fired evaporator Stainless Pans — price to be determined

375 gallon Poly truck tank — \$220.00

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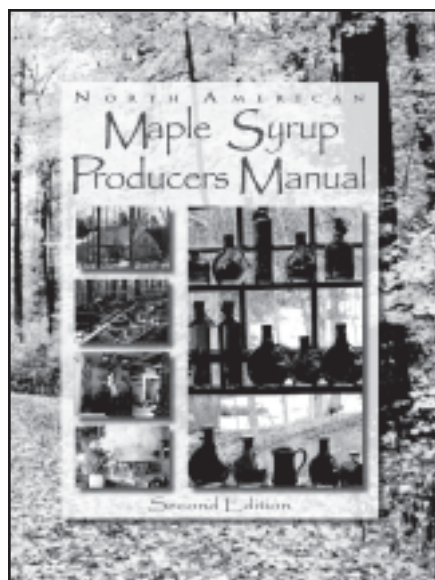
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NEW EDITION OF MAPLE MANUAL AVAILABLE

The new edition of the North American Maple Syrup Producers Manual is now available. Printed in full color, the new manual is 329 pages long, contains 13 chapters and 5 appendices, and over 150 illustrations. This edition of the Manual is entirely new, containing contributions from twenty educators, researchers, and maple producers from across the maple region. Chapters and appendices included in the manual are as follows:

- Chapter 1.** Introduction
- Chapter 2.** History of Maple Syrup and Sugar Production
- Chapter 3.** The Maple Resource
- Chapter 4.** Planning A Maple Syrup Operation
- Chapter 5.** Managing Maple Trees For Sap Production
- Chapter 6.** Maple Sap Production - Tapping, Collection, and Storage
- Chapter 7.** Maple Syrup Production
- Chapter 8.** Syrup Filtration, Grading, Packaging, and Storage
- Chapter 9.** Maple Sugar, Maple Cream, Maple Candy, and Other Products
- Chapter 10.** Marketing Maple Products
- Chapter 11.** Economics of Maple Syrup Production
- Chapter 12.** Maple Production Facilities
- Chapter 13.** Safety in the Sugaring Operation



- Appendix 1.** Maple Equipment Manufacturers and Sources of Information
- Appendix 2.** Maple Chemistry and Quality
- Appendix 3.** Determining Proportions When Adjusting Off-Density Syrup by Blending with Syrup, Water, or Sap
- Appendix 4.** Identifying and Eliminating Undesirable Flavors in Maple Syrup
- Appendix 5.** Sugarbush Lease Agreement

The manual will be available for purchase from a variety of places including many of the state maple associations, many dealers and equipment manufacturers, or directly from Ohio State University. We would encourage individuals to purchase from their associations, dealers, or directly from the equipment manufacturers as they are better equipped to deal with individual orders. However,

individuals who wish may contact Ms. Janis Cripe in the Department of Communications and Technology at Ohio State to initiate an order. To purchase individual copies from Ohio State a phone call will be necessary as shipping and handling charges will have to be determined on an individual basis, and payment will then have to be received before shipment.

The price of the manual will vary somewhat depending on from whom it is purchased. Several of the state associations add a few dollars to the price of the manual to raise money for the association - the members recognize this and are willing to pay that price to support the association and for the convenience. Dealers and manufacturers likewise may mark the manual up slightly to cover their costs. I would guess that most producers are

going to pay between \$25 and \$35 for a copy of the soft bound. The hard-bound, which has not been received from the binder yet, will probably be at least \$10 to \$15 higher.

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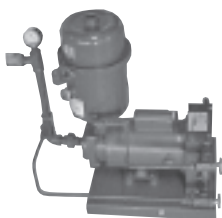
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NEW E-MAIL ADDRESS

The Maple Hall of Fame in Croghan, NY has a new e-mail address:
maplehalloffame@westelcom.com

COMING EVENTS

NEW YORK STATE MAPLE PRODUCERS CONFERENCE

January 5 and 6, 2007

Vernon-Verona-Sherrill Central School, Verona, NY

For information contact:

Keith Schiebel at (315) 829-2520 ext. 262

e-mail: kschiebel@vvs-csd-high.moric.org

17th ANNUAL HEBRON MAPLE FESTIVAL

March 10 & 11, 2007

10:00 AM - 4:00 PM

For more information contact:

www.hebronmaplefest.com or E-mail: ccyr1@sbcglobal.net

NAMSC/IMSI ANNUAL MEETING 2007

October 21-24, 2007

Akron, Ohio

For more information contact:

Dick Schorr e-mail: maplemeister@fuse.net

IN MEMORIAM

LESLIE R. LYNDAKER

Leslie R. Lyndaker, 85 of 9844 Main St., died 1/19/2006 at Lewis County Residential Healthcare Facility where he had been a patient for two weeks.

Mr. Lyndaker worked in preventative maintenance for 36 years at Boise Cascade, formerly Latex Fiber Industries, retiring in 1982. He also owned and operated a sugar bush on the Fish Creek Road for 50 years.

Born July 6, 1920, in the Town of Croghan, a son of Joseph and Sarah Yousey Lyndaker, he attended Croghan country schools.

He married Vera Lehman on June 14, 1944 at the First Mennonite Church in New Bremen.

Mr. Lyndaker was a former vice president of the New York State Maple Producers and was instrumental in organizing and founding the American Maple Museum in Croghan. He was inducted into the American Maple Hall of Fame in 1998. He was also a former trustee of the First Mennonite Church and a volunteer at Beaver Camp, Watson, and the Agape Shop, Watertown. He enjoyed working in the woods, cutting pulp and firewood, and traveling.

Surviving besides his wife are two sons and their wives, Vernon and Margaret of Croghan and Marlin and Kathleen of Little Falls; a sister, Stella Patton, Nescopeck, PA; five grandchildren, six great-grandchildren and several nieces, nephews and cousins.

Four brothers, Peter, Ira, Joseph and Donald and a sister, Mary Grau, died before him.

Donations may be made to the First Mennonite Church building fund, the American Maple Museum or the Croghan Volunteer Fire Department Ambulance Fund.

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MAPLE SYRUP DIGEST SUBSCRIPTION RATE TO INCREASE

PLEASE NOTE: At the Annual Meeting of the North American Maple Syrup Council in Green Bay, Wisconsin this year it was voted to raise the rate of subscriptions for Associations a dollar per year. Private subscribers will now pay \$6.00 per year in US and \$8.00 per year in Canada, effective immediately.

IN MEMORIAM

ROBERT COOMBS

Lifetime sugarmaker and Maple Hall of Fame member, Robert G. Coombs Jr., passed away unexpectedly on October 19. Bob and his wife Ginny were vacationing on a trip to Tennessee. He was 78 years old, born on August 31, 1928.

He had lived his entire life in southern Vermont, but travelled extensively throughout the maple world. His first love was the maple industry he had been born into. His parents, Robert G. and Mary Coombs established Coombs Maple Products in 1925. At the age of 19, in 1947, he went to work full time for his parents. In 1961 he became vice president and in 1985 president. He retired in 1991.

Bob was a dedicated sugar maker who served on about every committee or board, if it had to do with maple, in the State of Vermont. He was a director and president of the Maple Country Can Company, director and vice-president of the Leader Evaporator Company, director and president of the Vermont Maple Industry Council (his son Arnold is currently president). He also served as a director of the Vermont Maple Sugar Maker's Association for many years. He was a long time director of the North American Maple Syrup Council and served as its president for two years. In 1988 he was honored with the Vermont Maple Person of the Year Award from the Maple Industry Council. In 1989 he was inducted into the American Maple Museums (Croghan, NY) Maple Hall of Fame.

In the summer of 2006 he received the coveted Agricultural Adventurer Award from Eastern States Exposition in West Springfield, MA. In August of 2006 he was inducted into the Vermont Agricultural Hall of Fame at the Champlain Valley Exposition in Essex Junction.

Bob's dedication to maple became almost an obsession with collecting maple antiques and paraphernalia. His pride and joy was his maple museum, a very extensive collection that was housed and displayed in his basement. He loved to share his collection with sugarmakers on tours or those who just stopped by.

Bob's biography is very lengthy with his activities not only in maple, but community service. Much too long for inclusion here. Sugarmakers will remember his first wife, Shirley, who passed away in 2000. He married Virginia Page in 2001 in Jacksonville, VT. His survivors include his wife Ginny, his sons, William, Arnold and Douglas, and his daughters Dana and Kay, eight grandchildren and one great grandson.

Funeral services were held in Jacksonville on October 25 with a huge attendance in three buildings in Jacksonville. The family asked that memorial contributions be sent to the Whitingham Historical Society or the Jacksonville Community Church in care of the Covey & Allen Funeral Home, P.O. Box 215, Wilmington, VT 05363. Cards of condolences may be sent to his wife and family at:

2016 Maple Hill Lane, Jacksonville, VT 05342.

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