

Maple Syrup *Digest*



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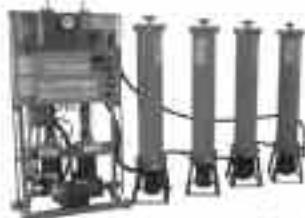
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COVER: Luc Lussier and Dave Marvin - 2007 Hall of Fame

GREETINGS FROM YOUR PRESIDENT



Now that the 2007 maple syrup season is behind us, we are left to wonder what really caused this most-odd season. Here in southern New England we had October-like temperatures through early January, leaving many to wonder if it was ever going to get cold enough to have a real maple season. A week later the bottom dropped out, and we had day after day of single digit temperatures, and no real snow until mid-February. Having never seen a very mild early winter like this, producers, weather watchers and maple research professionals were at a loss to say how it might effect production.

Was the generally below average production throughout the maple region this spring a result of the mild early winter, or was it caused by not having the right freeze/thaw cycles during the production time? Recent research by the University of Vermont points to not only a shortening of the length of the production season over the past few generations, but more alarmingly, that we are seeing fewer of the necessary freeze/thaw cycles. It appears that the era of global climate change is upon us, most probably due to the buildup of greenhouse-gases in the atmosphere. The Intergovernmental Panel on Climate Change (IPCC), set up by the United Nations, has said worldwide temperatures are going to continue to increase.

The press had a field day this win-

ter with an alarming prediction that by the end of this century there may be no more maple syrup production in the United States. Much of this news was substantiated by production data from the past 100 years that shows less and less syrup being made in the US, while there has been a substantial increase in Canada. Although these production numbers are correct, the noted decrease and increase in production has had more to do with cultural and social issues than with environmental issues. Production decreased in the US as white sugar became less expensive and more available, as farms went out of business, and as the maple tree resource was harvested for saw logs. In the far north, without the population pressures, the forest resource remained extensive. Over time technology and equipment improved so that large scale sugaring, once not possible, became not only possible, but became the norm.

As sugarmakers we are all concerned with our resource, and generally manage our forests so that our children and their children will have trees to tap, syrup to make. Now we have a larger environment to be concerned about and to manage for the future. It is our responsibility as sugarmakers to make every effort to combat global climate change, for the future of our industry requires it.

We will continue to rely upon the research facilities that have provided us with so much valuable information in the past. The researchers will address the issue of climate change and how it will affect our industry for future generations. It is a primary function of the NAMSC to support maple research, but we cannot do

that without your help. Research helps us all with a better understanding of our industry, finding solutions to problems, and making careful examinations of new concepts and technology. Please do your part for the future of the maple industry by lifestyle changes to decrease greenhouse gas emissions and by contributing to the NAMSC Research Fund.

Sincerely,
Tom McCrumm

NEWS FROM PENNSYLVANIA

(Taken from the Spring '07 Dropline)

The Northwest Association selected Miss Shaylyn Marie Walberg as their 2007 Maple Darling. She is the daughter of Chris and Greg Walberg, active members of the Northwest Association.

The 2007 Pennsylvania State Maple Tour is scheduled for October 4, 5 & 6 at Seven Spring Resort in Champion, PA. This year's tour is sponsored by the Somerset-Beford Maple Syrup Producers. For more information contact Wilma Emerick (814) 324-4536. Registration and agenda information will be posted on the Pennsylvania Maple Syrup web site (<http://maplesyrup.cas.psu.edu>) as it becomes available. Registration information will be sent to the Dropline email list when it is available.

Pennsylvania Maple Weekends in 2007 were successful. In spite of

some less than ideal weather and sap conditions for the weekend of March 17 and 18, the Northwest Pennsylvania Maple Syrup Producers Association reported very good attendance during their maple weekend activities. The Endless Mountains Maple Syrup Association maple weekend was extended to both the 17 and 18, and the 24 and 25 weekends due to the bad weather and a lack of sap. EMMSPA participants also reported a good response, mostly on the second weekend. Potter-Tioga Maple Syrup Producers Association also reported a good turnout for their weekend on March 24 and 25. Attendance at all three weekends when totaled, was in the thousand. These events are great opportunities for the Maple Industry to promote its pure product to consumers. I wish to applaud the efforts of the producers who participated in the weekends. These weekends can only lead to an increased understanding of the industry and to an increase in product sales.

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IMSI NEWS

*By Larry Myott
Executive Secretary*

An article in the April 28, 2007 issue of the New York Times, about sugar maker Dan Crocker of Sidelands Sugarbush in Westminster, Vermont will bring a lot of discussion among sugarmakers. Mr. Crocker, "To do his bit to stave off global warming, this year converted his [evaporator] from regular fuel oil to used vegetable oil."

With high oil prices, this certainly makes Dan Crocker's idea a viable alternative to fossil fuel. Dan is always thinking about how to do his work easier and with less input. He has been doing trials in his sugarbush for many years with many different thoughts on how to make more product with less input. Crocker is not a backyard producer, he is one of the largest maple producers in southern Vermont.

His average year production is about 5,500 gallons and at a cost of point seven gallons of fuel oil per gallon of production, there is plenty of room for improvement. He is quoted in the article as saying that as of April 20 he had made 6,100 gallons of maple syrup. At that rate he figures he can save about \$4,000 per year in oil costs by burning recycled vegetable oil. He applied for and received an \$8,900 grant from the USDA Sustainable Agriculture Research and Education program.

NASS 2007 PRODUCTION REPORT TO BE RELEASED

The annual report of maple production for the United States will be released on or about June 12 by the New England Agricultural Statistics Service, an arm of the USDA. Director

Gary Keogh and his staff have been working hard to gather the data from producers all over the US maple production area. The report will be available on the web, www.usda.gov/nass.

Those of us who have been speculating and inquiring of producers all over the northeastern states will be very interested in the numbers that come up in the strange year. All producing states reported the same strange production season. That will certainly tell strange tales in the statistics.

INTERNATIONAL MAPLE GRADING SCHOOL TO BE HELD IN OHIO

The 2007 International Maple Grading School, sponsored by the International Maple Syrup Institute, will be held in Wooster, Ohio on October 25 and 26. This will be following the IMSI and NAMSC annual meetings in Akron, Ohio. The complete details are available from Sumner Dole, Extension Forester in New Hampshire. Email him at sumner.dole@unh.edu, or telephone 603.527.5475.

IMSI ANNUAL MEETING

Mark your calendars to participate in the Ohio Maple Producers Association produced annual meetings of the IMSI and NAMSC, October 21 to 24. This issue of the Digest provides you more details of the annual event. If there is enough interest we will work on a charter bus to travel to Akron from the east. If you are interested, email or call me, leave me a message of your interest.

The International Maple Syrup Institute board of directors (all members are welcome to attend) will be held on Sunday, October 21 from 2 to 4 p.m., the annual IMSI meeting will be held the following day, October 22, at 2:00 p.m. All IMSI members will receive a mailed schedule of events, if

you are not now a member and would like to join, contact Executive Secretary Larry Myott at the address below.

These meetings are financially sponsored in part by the IMSI. For a complete schedule of events for these annual meetings, contact Ohio Planning Committee Chair Dick Schorr at: maplemeister@fuse.net.

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.international-maplesyrupinstitute.com

HOME BURNS

The home of Russell and Martha Davenport was destroyed by fire Wednesday, May 9th, no one was home. Russell has been involved in the NAMSC for many, many years, presently he is chairman of the Maple Hall of Fame committee. Many years of maple history was lost. If you would like to make a donation, you can send it to The Davenports, c/o First Congregational Church, 22 Church Common Road, Shelburne, MA 01370.

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2007 MAPLE HALL OF FAME INDUCTEES

On May 19, 2007 the Maple Hall of Fame in Croghan, NY inducted two new members.

LUC LUSSIER

Luc was born on a dairy farm December 28, 1953. There were 3000 maple trees on this farm and all sap was collected in buckets. Luc remembers this period in his life as his first interest in the maple industry with pleasure and nostalgia. He would not think that he would be so intensely involved in the maple industry during his career.

He graduated from Health Science in 1974 at College of Trois-Rivieres and as an Agronomist from Laval University in 1978. He also studied Cooperation Management at Sherbrooke University in 1982; Agribusiness Marketing Management at Guelph University in 1987 and a Master Degree in Administration and Project Management Science at Quebec University in 1991.

From 1978 to 1980 he worked for the government organization specialized in agricultural techniques and financial support to the agricultural producers. Until 1993, he held various functions in the dairy industry with Agropur, the largest dairy cooperative in Canada. His functions were in business development, plant operation and sales management.

He is currently with Citadelle, maple syrup producers' cooperative since 1993 as Chief Executive Officer. The cooperative has increased its position in the market during the last 15 years by 300%

through its exports around the world. This success is due to the introduction and management of an important team involved in achieving this growth objective. Under his management, the cooperative has proceeded to the acquisition of many companies in order to solidify the presence of Citadelle in the industry. He was president of Beaudry Maple Products and Temis Maple Products, both in the Province of Quebec. He is president of Restigouche Maple Products in Province of New Brunswick. This company is a joint venture with the New Brunswick maple producers' cooperative. He is also president of Canadian Delights, a gourmet bistro and Shoppe concept which is to operate as a franchise in many regions in Canada. The objective is to extend this concept to major cities around the world.

In spite of his very active involvement in the business management of these companies, Luc spent time to act as an officer of important organizations in the maple industry. He was delegate to IMSI in 1993 and President from 1996 to 1998. He was delegate to NAMSC from 1993 to 2006 and President from 2001 to 2003. He was also director of Acer Center from 1995 to 2003 and Vice-President of RCPEQ from 1995 to 2000.

Outside the maple industry, he is delegate to the Co-operators Insurance of Canada and President of Regrouping Coop Insurance with more than six million in insurance premiums and 2.5 billion of insured assets. He was director and officer of the Regional Cooperative Development Board for the past ten years. He is a member of the

Chamber of Commerce of Quebec, Montreal and Paris, France.

Luc is also concerned about the social aspect in society. He has worked with the United Way Campaign for many years. He is director in a rehabilitation organization for young people who have some hardships in their lives.

He is the father of two sons. The older has worked at Citadelle and is now in the insurance business. His younger son works for a "boat equipment" company. Both are his pride and joy. His hobbies are sailing and cooking with his wife.

DAVID R. MARVIN

David and his wife own and operate Butternut Mountain Farm, a 1,000 acre diversified woodland operation producing maple syrup from 11,000 taps, Christmas trees and timber products. They also process, package and distribute honey and maple syrup from other farms to customers all over the world, sell maple sugaring equipment, operate a farm retail store and mail order business and provide forestry consulting services to land owners in the Northeast.

David is a graduate of the University of Vermont with a B.S. in forestry. Before founding Butternut Mountain Farm in 1972 he worked for two years in maple research for the U.S. Forest Service in Burlington.

David has served on numerous local and state civic and industry boards and commissions and currently chairs the boards of the

Vermont Land Trust, Shelburne Farms and the College of Agriculture Advisory Board of the University of Vermont as well as serving on the board of Copley Hospital Foundation, the Vermont Sustainable Agriculture Council and the Vermont Maple Industry Council.

He is past chair of the International Maple Syrup Institute, the Vermont Natural Resources Council, the Vermont Maple Industry Council, past director of the Vermont Sugarmakers' Association and founding Chair of the Vermont Maple Promotion Board. In recognition of his service and accomplishments, has received awards as the Vermont, New England and National Outstanding Tree Farm. The Vermont Maple Industry Council Maple Person of the year, the Lamoille County Forest Steward of the Year and in 1995 he received the Lifetime Sugarmaker Award from Vermont Maple Sugarmakers' Association. He also received the first Sumner Hill Williams Award and was a member of the inaugural class of inductees in the Vermont Agricultural Hall of Fame.

He resides in Hyde Park, Vermont with his wife, Lucy. They have two children, Emma and Ira, who both work in the business. In 1979 David's father, Dr. James Marvin was inducted into the Maple Hall of Fame.

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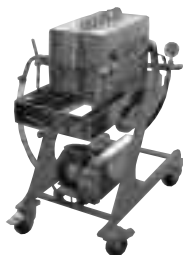
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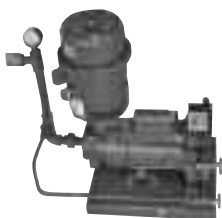
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VERMONT MAPLE TECHNOLOGY EXPO PLANNED FOR JULY

July 26, 27, and 28 will see one of the largest gatherings of maple producers to be held in any Vermont summer season. Chittenden County Maple Producers are a large crowd at a new maple event titled, Vermont Maple Technology Expo. This event will be held at the Champlain Valley Exposition's new conference facilities with air conditioned comfort for seminars, demonstrations, meals and a large trade show. The event is being produced by the Chittenden County group and sponsored by the Vermont Maple Sugar Maker's Association. This new event takes the place of Vermont Maplerama which had been held for more than 50 years, rotating around the state's maple producing counties.

Beginning on Thursday afternoon, producers will be treated to a large trade show, buffet dinner and keynote speaker, Mr. Gib Brown of NBC Televisions, WPTZ in Plattsburg, NY. Brown is a former college professor and leading meteorologist. This will be a great chance to visit with other sugarmakers from around the maple world and see all the latest technology for the maple industry. All day Friday will have seminar presentations on many aspects of maple technology in the various break out rooms at the conference facility. Sugarmakers will be able to pick and choose the topics to participate in. In most cases the topics will be repeated in the afternoon so producers will be able to attend several of the announced sessions. As many as six sessions will be presented concurrently.

From 4 to 8 p.m. on Friday, attendees will be able to take a self guided tour to several outstanding maple producers in the county. Maps will be provided with directions for attendees to visit sugaring operations, seeing for themselves the best of the best. As many as eight sugarhouses will be open for the evening. Attendees will be on their own for dinner, no banquet.

On Saturday, workshops will be held at the Champlain Valley Exposition facilities and at several locations around the county in a day long session. These sessions will include hands on woods sessions on a number of topics that will be of great interest to producers. All sessions are designed to bring the latest in technology and information to attendees.

Complete details will be mailed to producers on the Vermont Maple Mainline mailing list in June, Farming Magazine will have full details in the July issue (comes out in late June), and you can get full details by email as they become available. Contact Lynn Lang, Chair, by email, langfarm@together.net. or 802.879.7977, or write to Lynn Lang, 405 Browns River Road, Essex Jct., VT 05452.

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Survey of Important Issues Facing the Maple Industry

*By Kathy Hopkins, Sumner Dole
and Henry Marckres*

In October, in Green Bay, an informal needs assessment survey was conducted by Sumner Dole, Henry Marckres and Kathy Hopkins to identify the most pressing issues facing the maple industry. The survey was done in three segments: one survey conducted at the maple specialists meeting held on October 18, 2006; one conducted at the October 19, 2006 general session of the North American Maple Syrup Council; and one at the 2006 International Maple Syrup Institute Grading School. A similar survey was last conducted in 1985 by the Research Review Committee of the North American Maple Syrup Council. Some of the issues have changed since 1985, such as interest in acid rain, but some such as grading, quality control and forest health are as important as they were in 1985.

The survey conducted in 1985 yielded the following results. Sixty-six people responded: 44 producers, 16 government/Extension/university employees, five interested parties and one syrup buyer or packer. Priority items could be selected from a list of 14 possibilities and respondents were instructed to rate their most important priorities from 1 to 5 with 1 being the highest priority. The most important item in the highest ranking category was All environmental Factors Affecting Maple Trees (including disease, stress, health,

and vigor) with 23 votes. The second most highly rated item was Acid Rain and its relationship to Maple Trees with 11 votes. When the total number of votes for each item was totaled across all priority categories, the most important issue was again All environmental Factors Affecting Maple Trees (including disease, stress, health, and vigor) with 56 votes and the second most highly rated item was again Acid Rain and its relationship to Maple Trees with 36 votes. Close behind that those issues came Maple Diseases, Insect and Pathological Controls with 31 votes.

The 2006 survey conducted at the NAMSC annual meeting asked for participants to list the three most important issues they felt were facing the maple syrup industry. Cards were returned from 33 producers or buyers at the general session and from 14 government/Extension/university employees conducted at the Extension Specialists meeting. Categorizing these open-ended responses into similar categories yielded the following results.

PRODUCERS

The open-ended request for most important issues yielded 35 different responses. The item rated first in importance was Global warming/climate change. The second most important item was Educating the public (and children) about maple grades. Three items were tied for third most important (Marketing/Promotion, Lack of Research Funds, and Disease and Insect Control) and five were tied for fourth as the most important issue. All other items had at least one vote for most important issue

facing the maple industry. When votes were totaled across all priority classes, Global warming/climate change was again deemed most important and Uniform grading system US and CA and Marketing/Promotion tied for second. Educating the public (and children) about maple grades was rated as third most important across all priority classes.

One poignant response did not make a list of three issues but included the following request, "I don't have any suggestions but want to remind you all not to forget the small producers. Most if not all research that has been funded does not help a producer with only 500 taps. Also, don't forget producers out West - MN, Illinois where you have many small producers that need help"

SPECIALISTS

The request for most important issues yielded 16 different responses. The item receiving the most votes was Retail Marketing and Promotion. The second most highly rated item was Quality Control and Use of Food Grade Materials. All other items had at least one vote for most important issue facing the maple industry. When votes were totaled across all priority classes, Retail Marketing and Promotion was again deemed most important and Quality Control and Use of Food Grade Materials was again the second most important issue submitted. The third most important issue was Forest Management/Tree Health/Thinning. Two items tied for fourth most important issue: Lead Management and New Equipment and Technology.



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In an attempt to broaden the scope of this survey, we decided to make the same request for the three most important issues facing the maple industry to the 25 attendees at the December 2006 International Maple Syrup Institute Grading School. None of the participants at the grading school had attended the NAMSC/IMSI meetings in Green Bay. Their responses were categorized as follows.

GRADING SCHOOL PARTICIPANTS

The request for most important issues yielded 24 different responses from 20 respondents. The item receiving the most votes as most important issue was Global warming/climate change. The second most important item was Uniform Grades. Two items were tied for the third most important issue: Purity/Making Maple a Gourmet Item and Marketing. All other items had at least one vote for most important issue facing the maple industry. When votes were totaled across all priority classes, Global warming/climate change was again deemed most important and Education/Schools for Sugarmakers was the second most important issue submitted. The third most important issue was Uniform grading system.

SUMMARY

The open-ended survey of these three different subsets of people involved in the maple industry showed both the diversity and similarity of issues facing maple producers and industry supporters. It is interesting to note that both produc-

ers and grading school attendees listed global warming/climate change as a priority item while it was not on the specialist's list. Uniform grading was listed as a priority item by both producers and grading school attendees. All three groups listed marketing/promotion as an item of importance. While this needs assessment was an informal call for ideas from different groups in the maple industry, many needs were identified. Most importantly, it identifies the need for more formal identification, description and prioritization of the issues facing the industry. It is our hope that all interested people continue the discussion of industry needs, choose an issue or issues and collaborate on ways to address the chosen issues.

ACKNOWLEDGEMENT

I would like to thank Richard Norman for sharing with me the materials from the 1985 survey to use in comparison with the results of this survey.

For a complete list of all items submitted and a tally of votes for each, please email:

khopkins@umext.maine.edu.

To comment on the survey or any issues identified, email Henry Marckres at:

henry.marckres@state.vt.us;

Sumner Dole at:

sumner.dole@unh.edu;

or Kathy Hopkins at:

khopkins@umext.maine.edu

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2x6 with 4' flue pan	37 gph	50-60 gph	85-95 gph
30x8 with 5' flue pan	60 gph	85-95 gph	140-160 gph
3x10 with 6' flue pan	95 gph	130-145 gph	220-245 gph
4x12 with 7' flue pan	162 gph	230-250 gph	385-425 gph
5x14 with 9' flue pan	305 gph	435-460 gph	725-780 gph
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- Do different taps and/or tubing systems yield more?
- Do vacuum systems increase sap collection without harming the tree or the quality of the syrup?
- What's the best economic model? By size of producer?

There are many more questions. We'd like to hear from you regarding what YOU feel are the urgent issues to address.

We'd also like to hear from you with contributions.

The Research Fund is solely dependent on contributions for funds to distribute to research grants we support. Finding the answers to the questions that are important to you requires your support!

For more information regarding the Research Fund contact:

Eric Randall, Chairman, 107 Granada Dr., Edinboro, PA 16412

E-mail: erandall@edinboro.edu

Kay Carroll, Treasurer, 79 East Chestnut Hill Road, Litchfield, CT 06759

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The NAMSC-Research Fund is a non-profit, volunteer managed committee of the North American Maple Syrup Council, Inc. (6-07)

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COMPARISON OF THE "SMALL" SPOUT WITH THE TRADITIONAL 7/16" SPOUT

*T.R. Wilmot, T.D. Perkins, B. Stowe, and A.K. van den Berg
Proctor Maple Research Center
The University of Vermont
Underhill Center, Vermont*

The "small" spout, 19/64" or 5/16" in diameter, has been widely available to maple producers since the mid to late 1990's as a "healthy" alternative to the traditional 7/16" spout. While now in general use by producers in some regions, particularly those collecting sap by vacuum, the utility of these smaller spouts is still questioned by many sugarmakers, particularly those collecting sap by gravity. This article will review several studies conducted at the University of Vermont Proctor Maple Research Center comparing 7/16" spouts with small spouts (for the purposes of this article, 5/16", and 19/64" will be considered equally as "small" spouts). These studies were designed to examine sap yields, end-of-season drying, taphole closure and wounding (wood staining). While it is understood that even smaller diameter spouts are in use by some producers, as well as spout adaptors, and spouts made from non-plastic materials such as stainless steel, this research focused on common plastic spouts of the types offered by maple equipment dealers across the region.

When the small spouts were introduced, the principal benefit of switching from a 7/16" to a 5/16" or smaller hole was thought to be a reduction in damage to the tree. The difference in cross sectional area of the two holes is considerable: a 7/16" hole is 0.152 sq. inches in area, while a 5/16" hole is 0.077 sq in. or approximately 50% less. Taphole closure, understandably, is more rapid with a smaller hole, and the use of a smaller drill bit allowed many producers to switch to battery operated drills for tapping with small spouts (these of course can also be used for larger tapholes, albeit less efficiently). Because there was less visible damage, some producers assumed that tapping guidelines should be adjusted to allow for tapping smaller trees. An assessment of internal damage, which requires destruction of the test trees, was necessary to answer questions about just how much less impact the small spouts have on the maples. This subject will be covered below.

For most producers, the determining factor in whether or not to switch to smaller spouts is sap yield. Because the hole is smaller, it seems intuitive that less sap will flow from the hole. We tested this hypothesis in a number of studies over a period of several years, using both gravity (bucket) collection and vacuum collection methods.

SAP COLLECTION UNDER GRAVITY

Gravity collections were made using large and small spouts each spring between 1998 and 2002. In all trials we used plastic spouts connected to a short length of tubing, which entered a covered 5 gallon bucket hung on the tree.

Spouts were generally new, however if they had been previously used they were well washed in the lab. When used spouts were tested, both large and small spout were of equal age. Spouts from various manufacturers were tested; we found no significant differences in the performance of different brands of large or small plastic spouts under gravity collection.

Results for gravity collection are shown in Table 1. Values are gallons of sap/tap per season, or the ratio of sap production of small spouts to large spouts.

Table 1. Comparison of gravity sap yield for large and small spouts from 1998-2002.

Year	1998	1999	2000	2001	2002
Tree Size	Small	Small	Large	Large	Large
5/16" Spouts	8.2	9.1	21.4	10.4	13.6
7/16" Spouts	10.5	9.1	17.5	12.5	17.1
Ratio Sm/Lg	0.79	1.01	1.23	0.83	0.80

For the five year period, the yields averaged 12.54 gallons/taphole for small spouts and 13.29 gallons/taphole for large spouts, or 94% as much sap using small spouts compared to large spouts. In 1998 and 1999 we collected sap primarily from small trees (<8" dbh) while later collections were from larger trees (> 10" dbh). This explains why yields from 2000 from either size spout were



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greater than those of the previous years; other differences among years were primarily due to weather conditions. Small trees were used in the study because these trees were slated to be cut down to study internal wounds.

In 1998 we also studied yields from holes of different depths with each size spout. Holes that were 1 ½" deep yielded 98% as much sap as holes 2 ½" deep for either sized spout, while holes ¾" deep yielded approximately 86% as much sap as holes 1 ½" deep.

In addition to recording seasonal sap yield from large and small spouts, we collected weekly data during the years 2000-2002 from both sized spouts, using buckets, in order to explore possible differences in end-of-season taphole drying. In two of these three years, both sized tapholes dried at about the same time; while in the third year (2000), the tapholes fitted with small spouts ran about two weeks longer than the 7/16" tapholes.

Using specially constructed chambers (Fig.1) that isolated the sap from each taphole, sap yields under vacuum from large and small spouts were compared in 1999 and 2000. Vacuum in these tests was approximately 15" mercury at the



SAP COLLECTION UNDER VACUUM

Figure 1.
*A chamber used
to collect and
measure sap
volume under
vacuum.*

taphole. In 1999 the sap yield using small spouts was 95% of the yield from large spouts, while in 2000 sap yield using small spouts was 107% of the yield from large spouts (Fig. 2). These minor differences can be easily explained by tree to tree variation; thus we concluded that at this vacuum level there were no real differences in sap yield using either sized spouts.

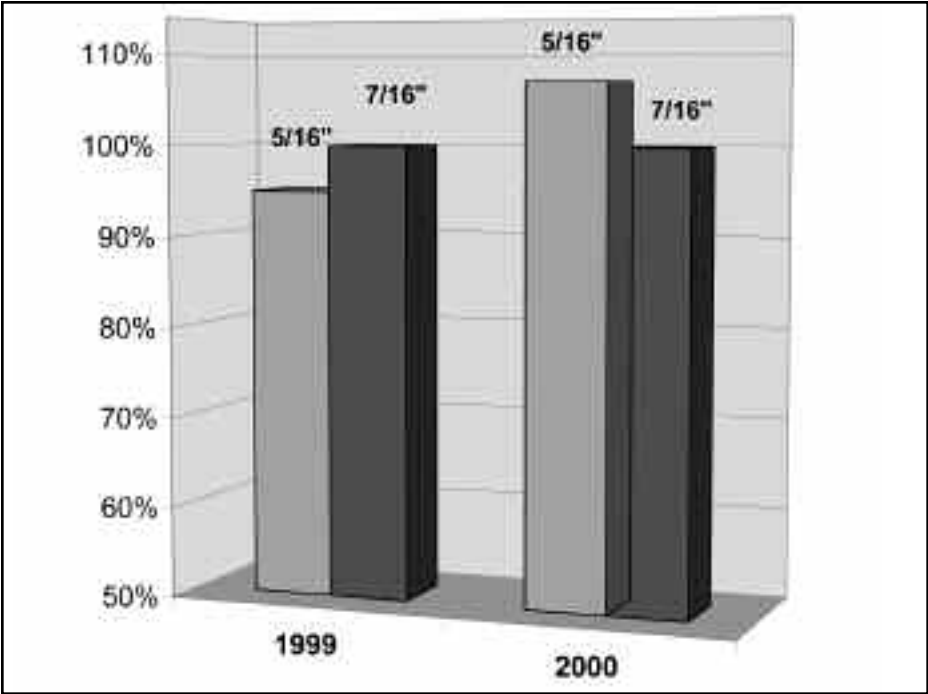


Figure 2. Sap Yield under vacuum for 5/16" and 7/16" spouts. Yield for 7/16" spouts was adjusted to 100%. There was no significant difference between yields for either size spouts in both years.

INTERNAL DAMAGE

Staining of the wood surrounding a wound, such as a taphole, has long been recognized as an indication of the portion of the tree that has become non-functional for sap transfer. While it is now recognized that the non-functional area surrounding a wound is somewhat larger than the area that is stained, comparing the area that is stained between trees with similar wounds is a good way to assess the relative damage inflicted by those wounds. These stains, believed to be caused primarily by fungi, can be measured only after the tree is cut down and dissected. Several groups of trees were sacrificed as part of our comparative studies of large and small spouts.

Although sap yields using small spouts with gravity averaged 94% of yields from large spouts, staining from gravity collection with small spouts was much less: only about 59% the volume of stains from large spouts. A few of the trees

had extensive stained areas when a taphole depth of 2 ½" was used. In these small trees, the staining had merged with a non-functional area in the tree's center (the heartwood), creating a larger than expected wound response. This is a good argument for not tapping small trees, as the non-functional area that may be created can represent a significant fraction of the total sap transport system.

In order to compare wounding under vacuum in an unbiased way, we chose to cut down several large (> 14" dbh) trees. These trees were connected to a vacuum system, and tapped with one large and one small spout on each tree. The spouts were staggered vertically to avoid any interaction of one wound with another. In these trees, the stained area resulting from small spouts ranged from 62% of the area of the large spout stain in the same tree, to 100% of the large spout stain. On average, the volume of stained wood resulting from the 5/16" holes was 80% of the stained wood resulting from 7/16" holes.

CONCLUSION AND SUMMARY

Small (5/16" or 19/64") spouts have a number of advantages over 7/16" spouts. Among these are:

1. The 5/16" holes are 50% smaller in cross sectional area than the 7/16" holes and usually close sooner than larger diameter holes.
2. The internal staining resulting from the wound, which is a measure of tree damage, is less with smaller diameter tapholes.
3. Because the bit is smaller, more holes can be drilled on a single charge using a battery operated drill.

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Sap yield using small diameter spouts averaged slightly less than the yield from large spouts when collecting sap by gravity. With buckets, there was considerable variability from one year to the next in terms of which size spout had better yields. Sap yields using vacuum were the same for both 5/16" and 7/16" spouts. We did not test yields or other parameters resulting from the use of still smaller spouts, or adaptors, or spouts made from materials other than plastic.

Finally, there remains the question of whether or not the use of small spouts should allow for the use of more spouts per tree, or the tapping of smaller trees. Tapping guidelines, which recommend limiting the number of spouts based on tree diameter, serve two purposes: 1) protecting the health of the tree, particularly of the tapping band, and 2) promoting efficient use of sap collecting resources. In consideration of the latter, we have found that adding a second tap on a large (24"+ dbh) tree will yield on average only about 50% more sap than a single tap when collecting with vacuum, while adding additional expense and additional materials to maintain year round. If a second tap was added to a smaller tree, 15" diameter for example, the added yield would undoubtedly be a lot less than 50%. In terms of tree health, while the internal damage resulting from a 5/16" hole was less than from a 7/16" hole, the differences that we found were not so dramatic as to suggest that the tree could sustain additional yearly wounds. Because sap yields with 5/16" spouts were similar to yields from 7/16" spouts using vacuum, and almost as large as 7/16" yields using gravity, we see



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no reason to change the current number of spouts per tree. As to the question of tapping small trees, (<10" dbh), producers can make their own decisions about the cost vs. benefits of putting buckets or tubing on small trees, but should consider our findings regarding wounds in small trees described above, and also understand that the yield from small trees is usually small.

ACKNOWLEDGMENTS

This research was funded in part by grants from the North American Maple Syrup Council and the Chittenden County Maple Sugar Makers Association.

INTERNATIONAL MAPLE GRADING SCHOOL

The 4th IMSI International Maple Grading School will be held in Wooster, Ohio, on October 25 and 26, 2007, immediately following the joint North American Maple Syrup Council and the International Maple Syrup Institute conference being held in Akron, Ohio on October 21-24. This popular school is an officially sanctioned program of the International Maple Syrup Institute. This school was developed for maple producers, bulk syrup buyers, state inspectors and others needing to accurately grade maple syrup or to judge maple product entries at fairs and contests. Pertinent quality control issues are also covered. The school is conducted by the University of Maine Cooperative Extension, University of New Hampshire Cooperative Extension and the Vermont Agency of Agriculture, Food and Markets. Ohio State University Extension is the host this year, the first time the maple grading school is being held outside of New England. Space is limited and pre-registration is required. For further information Sumner Dole, Phone at (603)

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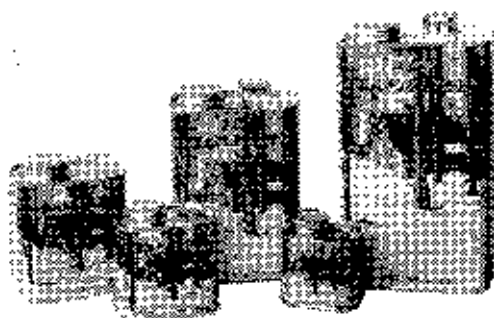
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FIRST LADIES NATIONAL HISTORIC SITE & LIBRARY: comprises two buildings on Market Street South in Canton, Ohio, a 45 minute trip South of Akron. The site is managed by the National Park Service and is operated by the National First Ladies Library. The Victoria Ida Saxton House has been refurbished to its original splendor. Tours led by costumed docents highlight the McKinley Story, display images and belongings of U.S.'s First Ladies and reveal their supporting role in the lives of our nation's presidents. First Ladies offers two 15 -person tours Tuesday afternoon. See: www.first-ladies.org.

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You are invited to donate antique maple pieces, gifts unique to your state, or any other auction-marketable items with a value of \$25 or more. A table at the Quaker Square Hotel will be designated to receive your donations; and those will be displayed Monday for all eager bidders to see. Wouldn't it be great to have at least two or three donations from each province and state? For example, we already have a hand-made,

quilted, maple-themed 5' x 4' "throw" contributed for this event. The more worthwhile donated items we receive, the greater the benefit to the Research Fund. So come, bring your donation, join in the fun and help expand the Research Fund — all at the same time.

And one more thing . . .

Randy Heiligmann is finalizing a superb list of topics and speakers for the Technical Sessions. Two very knowledgeable presenters will address Sugarbush Health; lots of up-to-date information here. Another will answer the question of if and how food allergies impact our maple products. Also, we always look forward to the fact-filled reports from major maple research facilities. For those who can't afford to attend the entire convention, a special Wednesday daytime admission will allow folks to see the equipment exhibits, attend the sessions and have lunch with us all. In addition to the mailed convention registration packets, duplicate information and registration forms will be available on Ohio's web-site: www.ohiomapleproducers.com.

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ANNUAL MEETING AND MAPLE SYRUP JUDGING CONTEST IN WISCONSIN

Wisconsin held their annual meeting on May 5, 2007 in Merrill. There were about 50 producers in attendance. During the annual meeting the yearly maple syrup judging contest also took place. There were 38 entries of which four were awarded 100%. The others all ranked in the 90% area. Color was from light amber to dark amber.

After the meeting our Directors Meeting was held with the election of officers.

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. 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 equip-

ment 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. 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 hardbound, will probably be at least \$10 to \$15 higher.

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COMING EVENTS

VERMONT MAPLE TECHNOLOGY EXPO

Essex Junction, Vermont

July 26, 27, & 28, 2007

For more information contact:

Lynn Lang - langfarm@together.net or 802-879-7977

PENNSYLVANIA STATE MAPLE TOUR

Somerset, Pennsylvania

October 4, 5, & 6, 2007

For more information contact:

Wilma Emerick - Tel: 814-324-4536 or Barb Wright - pbs@juno.com

NAMSC/IMSI ANNUAL MEETING 2007

October 21-24, 2007

Akron, Ohio

For more information contact:

Dick Schorr e-mail: maplemeister@fuse.net

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IN MEMORIAM

NEIL CLEMENS WRIGHT

Neil Clemens Wright, 89, of Camden, NY, passed over on March 18, 2007, after a brief stay at Southside Community Hospital in Farmville, VA. Neil was the son of Abijah W. and Florence Etta Clemens Wright.

Born on July 30, 1917 in the town of Osceola, NY. He lost his father before the age of five and he instantly became a "little man" developing his love for the woods and nature. He graduated from Camden Central High School in 1935.

After three years working in lumber camps he entered the New York State Merchant Marine Academy as a Cadet and graduated two years later as a third officer in the Maritime Service. He also held the rank of Ensign in the U.S. Naval Reserve. During World War II he traveled over a quarter of a million miles on the "salt" which included two trips around the world. The vessels he was on carried over a third of million barrels of oil in support of our fighting forces. The last fourteen months he spend in the Pacific refueling the fleet. He held a Masters License for Ocean Vessels with tonnage unlimited and received the Russian Victory Medal of Honor for getting fuel to the Russian fleet. Christmas 1945 he returned home as Lieutenant Commander.

On October 12, 1946 he married Frances Musch and celebrated 57 years of marriage. He became a partner in the Mohawk Valley Wholesale Grocery Business, owner of the Wright's Fuel Business, owner of Young's Furniture Factory and began producing Little Chief Pure Maple Syrup. He worked as a construction superintendent, some of his jobs included Nine Mile One Atomic Plant, Ginna Atomic Plant, Sugar Beet Plant, G.M. Plant and two Athletic Complexes. He was a NY Tree Farmer, logging and forest management of his two wood lots and sugar bushes was his dream.

In 1980, he took on his maple syrup business full time, producing syrup from over 5,000 taps. Neil and John Mahardy experimented with several innovations including baffling in the arches and were able to obtain 75% efficiency and with the use of R.O. and two evaporators produced over 20 gallons of syrup per hour. Neil was instrumental in starting the Northern New York Maple Producers Coop.

His hobbies included hunting, fishing, traveling, history and reading. He served as an Elder of the United Presbyterian Church of Camden and attended the Meherrin Presbyterian Church of Camden and attended the Meherrin Presbyterian Church during his winter stays in Green Bay, VA. He was a member of the Philanthropic Lodge #164, F. & A.M., NY State Maple Producers, THRIF Club, Lewis County District publicity committee, Camden Rod & Gun Club, Six Point Buck Club, NRA, Camden Chamber of Commerce, Camden High School Alumni and the NY State Merchant Marine Academy Alumni Association.

The Chamber of Commerce honored Neil and Fran with the Citizen of the Year Award in 1994. In 1996, Neil was conferred the honor "Sage of Tug Hill" by the Tug Hill Commission for his knowledge of the history of the hill. In 1997 Neil received the Charles Hubbell Award in recognition of his work and dedication to the New York State Maple Industry.

Neil loved his wife, he was a proud, teaching father and grandfather, he was a gentle guiding spirit, he was a strong believer in good conservation practices and that pure maple syrup is a gourmet product to be sold as such, and he requests that his life be celebrated!

Neil is survived by his five children. Memorial contributions may be made to the United Presbyterian Church of Camden, New York or Meherrin Presbyterian Church of Meherrin, Virginia.

HOWARD C. EVANS

Howard C. Evans of 11557 Armison Road died January 9, 2007 in Wyoming County Community Hospital, Warsaw, New York. He was born on April 21, 1937, in Rochester, a son of Carlos and Ruth Hotchkiss Evans. He married Shirley Humel, who survives. Mr. Evans was a member of the Friends in Christ United Methodist Church, Hume/Fillmore. He had been a welder for Pavilion Drainage in Pavilion. He was a member of Oriona Grove Lodge No. 229 F. & A.M. of Fillmore and also a member of the Perry Shriners Club. He also was a member of the Wiscoy-Rosburg Fire Department and was a maple syrup producer and raised red potatoes and blueberries.

Surviving in addition to his wife, are two daughters, Pam Vickers of Warsaw; Cindy Beardsley of Gainesville; four step-children, Calvin Lathan of Oklahoma; Ronald Lathan of Wyoming; Kathleen Lathari of Middlebrook, Virginia; and Colleen Miller of Fillmore; thirteen grandchildren; seven great-grandchildren; three sisters, Emmy Duryea of Nunda; Marsha Voss of Dansville; Wendy Gullo of Fairport and several nieces and nephews. He was predeceased by a daughter, Audrey Anne Evans.

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