

# Maple Syrup *Digest*

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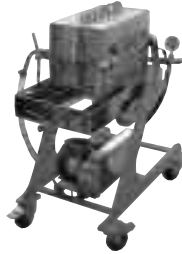
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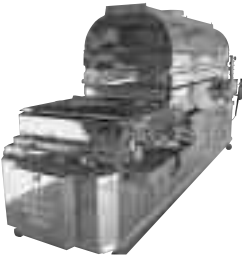
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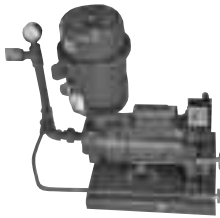
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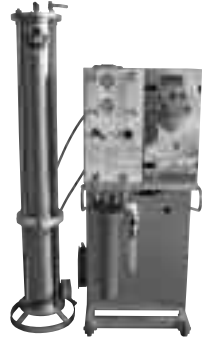
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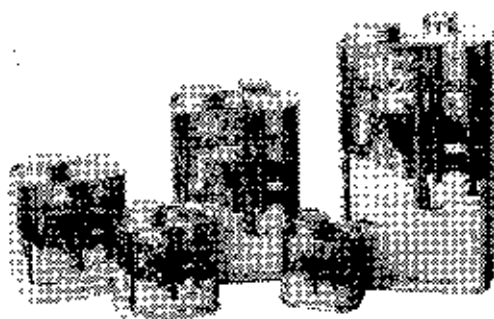
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## GREETINGS FROM YOUR PRESIDENT



As a life-long syrup producer it's my pleasure to serve as your president of the North American Maple Syrup Council for the coming year. I began sugaring on the family dairy farm in Simsbury, Connecticut at age eleven and for the past thirty years at our sugarbush in the small town of Heath, Massachusetts located in the Berkshire foothills. My involvement with the NAMSC began when I represented the Maple Syrup Producers Association of Connecticut at its first Council meeting in Maine in October 1977 as an "association in formation".

At the NAMSC Annual Meeting held in Akron, Ohio in October, the Council established several new directions at its Strategic Planning session along with the appointment of committees to accomplish the work. The following are some of the committees' goals for the coming year.

Research Fund Committee chairman Eric Randall of New York presented a proposed plan of action and resolution which were unanimously supported by the Council. The initiative involves new fundraising efforts with plastic container manufacturers, active solicitation of research needs from producers, packers, equipment manufacturers and others, providing a better focus on the research topics that are funded, and to raise the funding levels of prioritized research that is in the overall best interest of the maple industry.

Meetings Committee chairman Joe

Polak of Wisconsin will oversee the review of annual meeting format, meeting duration, costs and content. The objective is to assess cost vs. benefit for meeting attendees, program presenters' and exhibitors and how to effectively satisfy the needs of the sixteen member states and provinces. This effort will be in cooperation with the IMSI and will identify options for host states and provinces when planning and delivering the annual meetings. As an international organization it is important that the dissemination of research and other industry related information is communicated to the local associations and that every maple syrup producer, packer, and support business in some way benefit from the Council and what it has to offer.

Website Committee chairman, Tom McCrumm of Massachusetts plans to add access to some of the technical presentations from our Annual meeting to our website: [northamericanmaple.org](http://northamericanmaple.org) Photos for the website are being sought out and communication networks for Council Delegates and committees are being considered.

I'll report further on these committees and others from time to time as the officers, delegates and committee members work to accomplish the Council's objectives. We are all looking forward to a very productive and rewarding year ahead for the NAMSC and the maple industry.

I will update you of our progress with each issue of the Digest and encourage all of you to contact me or any of the officers or delegates with your suggestions, comments or concerns.

Enjoy the Holidays!

Sincerely,  
Mike Girard

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4x12 with 7' flue pan	162 gph	230-250 gph	385-425 gph
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# IMSI NEWS

*By Larry Myott  
Executive Secretary*

## **Ohio International Meeting Very Successful**

The annual meetings of the two international maple organizations were a well attended and successful event. The Ohio maple producers, assisted by Indiana sugarmakers, did a great job hosting the event in a very unique facility. The facility was formerly a Quaker Oats grain elevator with some 36 grain silos that were converted to hotel rooms in 1975.

The IMSI extends its thanks to the host committees for all the hard work. Anyone who has hosted one of these international sessions knows the dedication, and plain hard work, that it takes to make it all work. It is not just facilities, it is tours, it is meeting and meal arrangements. It is making sure that all the business of these organizations can be done in an efficient manner with adequate time for communications among all the delegates.

Our hosts in 2007 did a good job and we really appreciate it. Thank you so much to the entire committee and all the Ohio and Indiana maple producers.

## **Larry Myott Retiring from IMSI**

It was announced at the Ohio meetings that long time Executive Secretary Larry Myott has decided to retire at the end of the year. He has served the IMSI for 10 years as Executive Secretary. Myott had noti-

fied the IMSI Executive Officers in August of his intentions. As of this writing a new Executive Secretary is about to be announced, but the appointment is not final.

It is expected that the new Executive Secretary will take over early in 2008. The Myott's have sold their home in Ferrisburgh, Vermont and moved to Florida for the winter. He will be continuing with some IMSI work until the new Executive Secretary takes over. They will be summer residents of Lake Carmi, Vermont in the town of Franklin, on the Canadian border in Franklin County, Vermont.

## **Myott Honored with Lynn Reynolds International Maple Leadership Award**

At the annual awards banquet in Akron many awards were presented for the various contests, including photography, maple syrup and maple products. However, the award that is coveted the most is an award that started in 1999, named the Lynn Reynolds International Maple Leadership Award.

This award honors long time international maple leader, Wisconsin's Lynn Reynolds. Reynolds was a former president of the North American Maple Syrup Council and former president of the International Maple Syrup Institute. During the two years before he died unexpectedly, Reynolds was Executive Secretary of the IMSI. The award is a lifetime achievement award "for outstanding contributions to the international maple syrup industry through personal involvement and commitment."

IMSI Vice President Gary Gaudette, first recipient of the award, presented Larry Myott with the award. Myott was totally unprepared and shocked as he believed he knew who was receiving the honor. In fact he had already written and sent to his monthly column in "Farming Magazine," the announcement of the winner of the award.

### On a Personal Note

If I can step out of character for a bit. I can usually write about everyone else and the work that they do. Here, I'm taking off my IMSI hat to say thank you to all the sugarmakers that I have worked with over the 30 + years that I have worked in the maple industry in positions of trust. I have traveled to every corner of the maple

world, visiting with thousands of maple producers and dozens of maple producing groups.

The seminars that I have presented have always been received enthusiastically. It was my pleasure to participate in these activities. It is all of these folks that I owe a great thank you. I firmly believe that I have gained more than I have given. Getting to know the thousands of great people has been a wonderful opportunity for me. Thank you all.

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For information on the IMSI, contact Larry Myott, IMSI Executive Secretary.

Email: [Larry.Myott@uvm.edu](mailto:Larry.Myott@uvm.edu), or visit the IMSI at: [www.internationalmaplesyrupinstitute.com](http://www.internationalmaplesyrupinstitute.com)



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# **2008 NEW YORK STATE MAPLE PRODUCERS WINTER CONFERENCE TRADE SHOW AND TRAINING OPPORTUNITIES WILL SOON BE HERE**

*A grower-focused 2008 NYS Maple Conference  
will provide practical and hands-on information  
for maple producers to build into existing and expanding operations.*

**January 4th and 5th, 2008**

January 4th and 5th will be here soon so set aside these dates for the 2008 New York State Maple Producers Winter Conference. The 2008 Maple Conference will be held in the same great location, the Vernon-Verona-Sherrill High School in Verona, New York on Friday evening January 4th and all day Saturday, January 5th. This central location provides plenty of meeting space as well as room for a large trade show. This year we are introducing a slightly more relaxed session schedule that will include the latest in research and grower experiences regarding maple production, promotion, forest management and the making and marketing of a variety of maple value added products. Sessions on sugar house design, boiling technology, dealing with wildlife problems, going organic, and selling from a self serve roadside market are just a few of the topics we haven't touched on for a few years. This day-and-a-half event has something for every level of maple producer and even those just looking at entering the business.

The conference kicks off Friday evening. At 7:00 PM Dave Evans from Nelson Farms of Morrisville College will be presenting on developing the maple market. Nelson Farms provides entrepreneurial opportunities for specialty food processors, farmers, and producers. Opportunities include: processing/co-packing, product development, training classes, distribution and sales. Nelson Farms is a state of the art, one stop processing facility for small scale food processors, farmers, and producers. Nelson Farms and Morrisville State College are also establishing a state wide distribution system to assist the producer in getting their products to the market place. This distribution system will provide opportunities for expansion into major markets. If you have ideas about moving to more profitable marketing this session is for you. Also on Friday the industry trade show highlighting maple equipment, manufacturers, and vendors is scheduled from 6:00 PM until 9:00 PM. More than 25 exhibitors are anticipated to display a complete line of maple equipment including evaporators, vacuum pumps, tubing supplies, and value-added processing equipment and supplies.

Saturday's trade show opens at 8:00 AM with workshops starting at 9:00AM. This conference is sponsored by the V.V.S. FFA, New York State Maple Producers Association and Cornell Cooperative Extension. The V.V.S. High

School is located between Utica and Syracuse, New York on State Route 31 just two minutes from NYS Thruway Exit 33. Overnight accommodations are within five minutes of the conference site.

For additional information contact V.V.S. FFA advisor Keith Schiebel at [kschiebel@vvsschools.org](mailto:kschiebel@vvsschools.org)/ Registration for individuals who pre-register is \$32 for Friday and Saturday, \$12 for Friday only and \$24 for Saturday only. If you fail to pre-register the registration at the door is \$15 for Friday and \$30 for Saturday. Registration forms will be available at the New York State Maple Producers Website: [www.nysmaple.com](http://www.nysmaple.com) and the Cornell Maple Program website: [cornellmaple.com](http://cornellmaple.com) in November and December.

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5'x16' Set of Grimm stainless pans w/Steamaway pan and stainless hood	\$ 7,000
500 Gallon stainless bulk tank	\$ 750
600 Gallon stainless round bottom tank w/wood frame (excellent)	\$ 900
50 Bbl (1575 gallon) Stainless round bottom tank (very good)	\$ 1,300
5'x5' Stainless suspended hood (like new)	\$ 500
Springtech Mini Elite RO machine (for 1000 – 1500 taps)	\$ 3,800
Cotton candy machine	\$ 1,200
Grimm cream machine	\$ 775
Waterloo Small tubing washer w/8 hp Honda gas motor	\$ 1,600

**Bulk syrup bought and sold.**



Roy Hutchinson, Editor  
Maple Syrup Digest  
P.O. Box 240  
Canterbury, NH 03224

October 11th, 2007

Dear Roy,

Thank you for publishing  
"Temperature Patterns within an Oil-  
fired Maple Evaporator" in the  
October issue of Maple Syrup

Digest. The authors would like to  
acknowledge that the work that led  
to this article was supported by the  
North American Maple Syrup  
Council and the USDA. Without this  
support this and future research  
would not be possible.

Sincerely,

Mark Isselhardt, Abby van den Berg  
and Timothy Perkins

*North American Maple Syrup Council, Inc.*

RESEARCH FUND



## Maple Research

### **SETTING NEW STANDARDS FOR THE RESEARCH FUND**

The Research Fund welcomes your voluntary donations of "A PENNY FOR EVERY SYRUP CONTAINER YOU FILL" as the committee works on redefining the standards of how maple research topics will be solicited and continues to develop new criteria on how proposals are to be selected in the future and to what extent they will be funded.

Needs for research continue to increase in areas such as tree health, insect infestation, syrup production, product quality, packaging, marketing, syrup adulteration and a host of other concerns that are vital to the future of the maple industry and we need your support to meet these challenges.

You will hear more as the new committee moves forward and we extend our thanks to all who contribute regularly to the NAMSC Research Fund. If you are not yet participating in this worthwhile effort please join us now with your investment in the future of maple.

For more information contact:

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The NAMSC-Research Fund is a non-profit, volunteer based committee  
of the North American Maple Syrup Council, Inc. (12-07)

# CENSUS GIVES MAPLE SYRUP PRODUCERS A VOICE IN THEIR FUTURE

## *2007 Census of Agriculture Coming Soon*

Maple syrup producers will soon have the opportunity to make their voices heard and help shape the future of agriculture for years to come. That opportunity will come to their mailboxes in the form of the 2007 Census of Agriculture.

Conducted every five years by the U.S. Department of Agriculture, the Census is a complete count of the nation's farms and ranches and the people who operate them. The Census looks at land use and ownership, operator characteristics, production practices, income and expenditures and other topics. It provides the only source of uniform, comprehensive agricultural data for every county in the nation.

"The Census of Agriculture provides information that is not available anywhere else - information that benefits agricultural producers and their communities in myriad ways," said Gary Keough, director of the New England Field Office of USDA's National Agricultural Statistics Service (NASS).

"For instance, farm organizations use Census data to persuade policy-makers when making decisions concerning agricultural and rural programs. Community planners use Census to target needed services to rural residents. Companies rely on Census data when determining where to locate their operations. And maple

syrup producers themselves can use Census data to help make critical decisions about their businesses," he explained.

NASS will mail out Census forms on December 28, 2007 to collect data for the 2007 calendar year. Completed forms are due by February 4, 2008. Producers can return their forms by mail or, for the first time, they have the convenient option of filling out the Census online via a secure web site.

"We're committed to making this Census the best count ever. It's about the future of agriculture and rural communities," Keough said. "Regardless of how large or small their operation is or what kinds of products they produce, agricultural producers will help themselves and their communities by filling out the Census of Agriculture and returning it promptly," he added.

"We want farmers to know: the Census of Agriculture is their voice, their future and their responsibility."

For more information about the 2007 Census of Agriculture, please contact the NASS New England Field Office at (800) 642-9571 or visit [www.agcensus.usda.gov](http://www.agcensus.usda.gov) online.

## YOUR VOICE

The 2007 Census of Agriculture is your chance to share your voice. Your response provides vital information that impacts decisions about community development, funding availability, farm policy and other key issues. By actively participating in the Census, you join with other voices to make positive changes.

Remember, when you lend your voice, you help ensure a better future for your operation, your family and your community.

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## CROP REPORTS FOR 2007

**Editor's note:** Each year at the annual meeting each state and province provide crop reports for that year. We will publish their findings each year in the Digest, dedicating as few or many pages as space dictates.

### CONNECTICUT REPORT

The season started out earlier this year than anyone in the State could remember in recent past. When to "tap" was the question of the day. Our January was the warmest in many years. When February came it did get cold but not the flux in the temperature you wanted. Producers on vacuum as you would expect, fared much better than those who were on buckets or without vacuum. The season was long and finally ended around the first of April. Sugarmakers from around the State reported an overall yield of about one half to two thirds of what they normally expect. Not bad considering Mother Nature tried her best, and to some extent succeeded in confusing most of us this season!

The MSPAC held its Annual Meeting in November featuring Tim Bockus, from Maple Pro. Tim did a presentation on air injections, RO's Pre-heaters, steam away hoods, blower systems, the new cream machine, vacuum pumps and filter presses. Suggestions for the smaller guys were to add steam away/hoods, preheater and blower systems. By doing all, your production could increase 50%.

Michael Farrel, Director of the Uiklein Forest, Cornell University's Maple Research and Extension Field

Station, Lake Placid, NY was our guest speaker at our Preseason workshop. His topic was Best Practices for making maple syrup. Mike had slides of tubing installations and do's and don'ts.

The MSPAC annually participates at the State Capitols "Connecticut Agricultural Day" which is held in March in Hartford. Member sugar-makers assist in staffing the booth and this year's booth displayed Brian Atwood's detailed scale model of the sugarhouse. In addition, the association is well represented at many local fairs and community events throughout the state, spring through fall.

We are pleased to have had another successful year in Connecticut through the help and countless hours of our volunteers, Board of Directors and the many committees of the MSPA.C.

### INDIANA REPORT

Heavy snows fell in most parts of Indiana the first of February causing delays in tapping or making it a very difficult process. We typically have lit-

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the snow during this time of year. Production in the Hoosier state ranged from slightly below normal to normal. Our season ended abruptly in mid-March when the temperatures climbed into the seventies. About a week later we had an extended period of severely cold weather, but most of the trees had budded out and no significant production took place after that.

Thirty members of IMSA manned the Hoosier Sugar Shack in the Pioneer Village at the Indiana State Fair. Many of these members worked a number of days, our President, Gary Sink and his wife, Nancy (the first lady of maple) worked every day of the twelve day fair. We gave out samples, sold nearly 400 gallons of syrup and other confections and educated the public on the production of maple syrup. The State Fair ran from August 8 to August 19 and most of these days saw temperatures in the mid nineties and no rain.

The annual meeting of the Indiana Maple Syrup Association will take place in New Castle on December 1. Our featured speaker will be Brad Gilliam of Leader Evaporator. He will present a program on evaporator efficiency. Local member, Roy Childers will report on his sugar bush fertilization project. Through profits earned at the State Fair IMSA will again subsidize the noon meal for its members. Our association continues to work with the Indiana Department of Health to ensure that sanitary practices are used throughout Indiana sugarhouses.

## **MASSACHUSETTS REPORT**

The winter of 2006-2007 was relatively dry and snow free, but we again experienced wild swings in tempera-

ture. Consecutive days of very cold readings were followed by days of very mild weather. All maple producers were wondering what kind of a season it was going to be, and when to start tapping. The season started as usual in late February and early March. The color grade of syrup produced this year was all over the map. A few producers made mostly light syrup, but they were in the minority. Most producers saw the majority of their crop to be the darker grades. Good early runs got everyone off to a fast start, but warm weather in mid-March slowed things down quite a bit and from that point on, the syrup got progressively darker. Overall our state production was 30,000 gallons, which is down about 25% from a "normal" crop. Some producers had a full crop, but many had less than a half crop. This season was the lowest production for Massachusetts in over ten years.

We started off the season with the eighth year of a promotion effort, assisted by our Mass. Department of Agriculture Resources. This is called "*March is Maple Month*", which promotes local producers and the maple season in general.

Syrup prices in Massachusetts have remained strong or have increased, with gallons retailing for about \$42.00 or higher, and half gallons about \$25.00. Many producers report retail gallon prices to \$40-\$48, with no consumer resistance. As usual, the smaller sizes are the most popular. Most all producers have reported increased sales this year, and Massachusetts syrup supply remains tight. Very little Massachusetts syrup is now sold in bulk. Most all producers are reporting very strong sales, which we attribute

to our association's strong marketing and promotional efforts. According to the 2007 USDA Crop Report, Massachusetts now receives the highest per gallon equivalent price (this covers all sales of all sizes).

Our Internet website continues to be a very valuable promotional tool for our state maple industry. During the production season the site received over 3000 "hits" a week, with one week getting almost 4000 "hits." The site contains a wealth of information about the maple syrup industry as well as sources of educational materials, links to member sugarcroppers and sources for mail-order maple products.

After two years of defoliation by Forest Tent Caterpillar, the insect population has apparently crashed and very little defoliation was seen this spring.

Our booth in the Massachusetts Building at the Eastern States Exposition was operated for the 17 day fair again this year. Over one million people visited the fair during its operation. This booth is run by an association member manager, assisted by over 60 member volunteers. In addition to outreach and education about the Massachusetts maple industry, the profit from this fair provides us with promotional funds for the coming year.

## MICHIGAN REPORT

The 2007 maple season was not the best this year. Southern Michigan was below average with the Thumb area about half a crop. Mid Michigan did have approximately 5/8's of a crop while the northern area did roughly 3/4's of a crop. The Upper

Peninsula this year was about average. There were very few extended runs but most reported steady - no starts and stops in sap runs as in past years - most everyone had a short year. Sugar content was below normal in most all areas of Michigan.

The 2007 Michigan maple syrup production was estimated to be down 23% from the previous year. For most of the state temperatures were too warm for good sap flow. The majority of the producers felt that even though it was a short season what they did produce was a quality product.

The Michigan Association held its annual meeting on 20th January. It was actually a great weather day with 203 people participating. Bradley Gilliam from Leader Evaporator was our guest speaker this year. There was something for everyone in Bradley's presentation from helpful hints to how-tos.

The MMSA Newsletter is published and distributed to members three times a year featuring regular updates from the president, member profile, articles on new syrup technology, advice on product sales and

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information about upcoming events within Michigan. Information is also provided about upcoming events from neighboring states and Canada when it is available.

Two Association members are continuing to work with Michigan Farm Bureau and a local State Representative in revising the Property Tax Classification for Maple Operations. Currently Maple Syrup is not spelled out as an "agriculture product" in the General Property Tax Act. As it stands now, maple syrup operations could be assessed as commercial which could result in personal property tax assessments on equipment and/or trees. Maple producers are seen as a processing center for maple on the same level as timber production rather than a food crop. As with all legislation we seem to go one step forward and two steps back.

### MINNESOTA REPORT

The sugaring season for Minnesota in 2007 was one of extremes. For most of the state, except for the northern areas, it was a "April" run for the most part. That has happened only 3 times since 1970. Our frost was very deep again from lack of snow. It finally came with 2 snowstorms in early March which totaled 2 feet which insulated the ground for the month. Another snowstorm on April 3rd was followed by 5 days of 10 degrees F weather. After that it picked up. On the plus side, Minnesota has some of the highest sugar counts in North America. Its common to average 3% or better, but this year was exceptional 4% or better was average with a report of a 5% run. It resulted in the lightest syrup ever being made.

Most producers were in the 30% to 40% range for crop production with the high vacuum sugarmakers in the 75% range.

We all would like to see a "normal" winter for us and get back to a 3 to 4 week sugaring season like it use to be. What we have been lacking for the last 5 years is an early snowfall that stays to drive off the frost from the cold temps that always hit us. The upper Midwest is in a period of drought conditions for the last 2 years with the region along Lake Superior in an exceptional drought condition. We have had some die back. We will keep watch for next year as it will be important for some rainfall for the trees. This summer will have another heavy seed crop from the trees. This marks the 2nd year in a row for heavy seed production. Our state association now has over 90 members and we will have a presence at the Minnesota State Fair this August.

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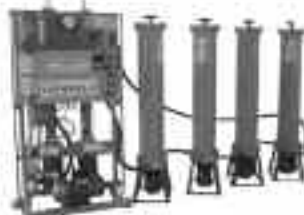
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**MAPLE SUGARING EQUIPMENT**

U.S. Sales Manager Matt Williams

## NEW BRUNSWICK REPORT

The New Brunswick Maple Syrup Association, Inc. has had a busy and difficult year. This years' total production was below 50%. Most producers, especially in the north and northwest, had their worst year in 3 decades. There were exceptions. The southern part of the province had a good to above average crop. It seemed it all depended on your elevation or what side of the hill you were on.

Our current membership went from 87 members to 108. Our membership is broken up between four categories. Associate, Industrial, Commercial and Recreational. We estimate more than 300 producers go into the woods every year to tap over 2 million trees. This generates 15 million dollars in revenue for the province.

Our general manager, Yvon Poitras, along with the directors has been busy with many events and activities. Some of the events include: Festival de L'erable de Saint Quentin, Salon de Forest, Fundy Model Forest show at the Sussex balloon festival and the organizing of our biannual MapleFest being held Oct. 1-3, 2007 in Fredericton. We also have an organic seminar being held in Woodstock on October 13, 2007.

Our annual meeting was held in Grand Falls in late January. Our meeting was well attended and enjoyed by all. We had a number of speakers and presenters talk on different aspects of maple. A demonstration was done with a new maple butter machine. We are currently working with Pierre Beaulé, a marketing specialist, on exporting our maple syrup to other countries.

We now have a new website [www.maple.info.ca](http://www.maple.info.ca)

## NEW HAMPSHIRE REPORT

According to Peter Thompson of Mt. Cube in Orford, NH, this was the most unique year. The weather really played havoc with the maple season, with mid-January weather like what we normally have in mid-March. My first boil was on March 14, and I produced dark amber syrup. On April 12, a most unusual event occurred. My first several draw-offs were grade B. After filling a barrel of Grade B, I noticed the draw-offs were getting lighter. I thought I might have a leak in the draw-off compartment, so I grabbed my hydrometer for a test, and it was right on the money! The syrup then turned to medium amber, and after making a barrel of that, I made a barrel of very light medium. My next boil was April 15 and I produced 120 gallons of light amber with good flavor - go figure.

Hank Peterson, who lives in the very southern part of our state, couldn't resist the temptation to tap some trees during the warm days of January. He said the sugar content was 1% below the norm and he boiled on January 9, producing a pint of syrup. He said "I should have quit right then and there," as the up and down weather pattern allowed him to make no better than 75% of a normal crop. Many of our smaller producers in the southern part of the state reported syrup production at 50% of a normal crop. New Hampshire's largest producer, Bruce Bascom, estimated production at about 75% of their normal crop.

The US Agricultural Statistics office reported that New Hampshire's production of maple syrup in 2007 was 60,000 gallons, as compared to 64,000 in 2006.

# Bill Chalmer Decides to UN-RETIRE

*By Bill Chalmer*

Last February I mentioned I was retiring at the end of the maple season. Since then I have had so many calls & letters asking me to continue placing their label order that I have decided to un-retire.

Although I will have a new address after November 15 your mail will get to me or you can reach my cell phone at 216-509-3806.

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## MAPLE SYRUP TIME

Spring arrives with trees still bare.  
The farmers work with special care  
To tap the sweet natural fare.  
It's maple syrup time.

The days are warm, the nights are cool,  
The snow melts into puddles and pools.  
The farmers prepare their tapping tools.  
It's maple syrup time.

The Native Peoples long ago  
Discovered the sap that dripped  
and flowed.  
They cooked it down, the process was slow.  
In maple syrup time.

Tradition calls for buckets and spiles  
And lots of wood split into piles.  
Lots of work but lots of smiles,  
In maple syrup time.

The pipeline is a current way  
To bring in the sap that drips each day.  
Gravity helps sap make its way.  
In Maple syrup time.

With forty parts of sap to start  
The boiling is a major part.  
The steam boils off leaving  
one small part,  
It's maple syrup time.

With planning, work and boiling done  
The tastiest part has just begun.  
There's lots of maple recipe fun,  
From maple syrup time.

The next time that you taste this treat  
Think of the amazing feat.  
Sap from trees into syrup to eat!  
It's maple syrup time.

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# **2007 NORTH AMERICAN MAPLE SYRUP COUNCIL 48TH ANNUAL MEETING AND CONVENTION OCTOBER 22-24, 2007 AKRON, OHIO**

The 48th annual meeting of the North American Maple Syrup Council (NAMSC) and the 33rd annual meeting of the International Maple Syrup Institute (IMSI) was hosted by the Ohio Maple Syrup Producers Association and the Indiana Maple Syrup Association at the Crown Plaza Quaker Square, Akron, Ohio.

The conference began Sunday, October 21, with planning sessions held by extension maple specialists, International Maple Syrup Institute directors, North American Maple Syrup Council delegates and alternates, newsletter editor committee and convention planning committee.

Tom McCrumm, president NAMSC, Galen Smith, president Ohio Maple Syrup Producers Association and Garry Sink, president Indiana Maple Syrup Association, welcomed directors, delegates, alternates and participants to the conference.

Tom McCrumm opened the NAMSC meeting. Joe Polak, secretary, read the roll call of delegates. The delegates introduced their alternate and briefly stated a major accomplishment of their association in the past year.

Delegates (D) and alternates (A) present included:

Maple Syrup Producers of Connecticut, Inc; Ron Wenzel (D), Brian Atwood (A), Indiana Maple Syrup Producers Association; Dave Hamilton (D), Bill Owen (A), Maine Maple Producers Association; Al Bolduc (D), Jeremy Steeves (A), Massachusetts Maple Producers Association; Tom McCrumm (D), Michael Girard (A), Michigan Maple Syrup Association; Ron Thomas (D), Jean Maday (A), Minnesota Maple Syrup Producers Association; Terry Stanley (D) Ralph Fidely (A), New Brunswick Maple Syrup Producers Association, Inc; David Briggs (D), Yvon Poitras (A), New Hampshire Maple Producers Association; Hank Peterson (D), Bill Eva (A), New York State Maple Producers Association, Inc; Roger Sage (D), Warren Wells (A), Maple Producers Association of Nova Scotia; Avarid Bentley (D), Kevin McCormack (A), Ohio Maple Producers Association; Galen Smith (A), Ontario Maple Syrup Producers Association; Bill Robinson (D), Pennsylvania Maple Syrup Producers Council; Thom Helmacy (D), Barbara Kinnan (A), Quebec Maple Syrup Producers Co-op; Cecile Pichette (D), Raynard Baril (A), Vermont Maple Sugar Makers Association; Rick Marsh (D), Dave Mance (A), Wisconsin Maple Syrup producers Association; Joe Polak (D).

All member states and provinces were present.

Minutes of the 47th annual meeting held at Green Bay, Wisconsin were presented and approved with one correction. Michigan Maple Syrup Association; Ron Thomas (D), Jean Maday (A) was present.

**Motion:** Approve minutes with correction of 47th Annual Meeting.

**Proposed by:** Al Bolduc

**Seconded by:** Roger Sage

**Action:** Passed

The treasurer's report of the general fund was presented by Joe Polak. Current funds in checking account are \$7340.50. All member states and provinces have paid their dues as of the date of the conference. Total funds in Certificates of Deposit are \$68,476.52.

**Motion:** Approve treasurer's report subject to audit.

**Proposed by:** Dave Hamilton

**Seconded by:** Ron Wenzel

**Action:** Passed

Roy Hutchinson, editor, presented the report for the Maple Digest. The financial report shows \$2606.00 net gain.

**Motion:** Approve Maple Digest report subject to audit.

**Proposed by:** Avard Bentley

**Seconded by:** Bill Robinson

**Action:** Passed

Russ Davenport spoke about the Maple Museum. Luc Lussier and David Marvin were inducted into the Hall of Fame during May ceremonies. Gary Gaudette is the newest committee member.

5000 soft cover maple manuals were printed and 4600 are sold. 1000 hard copies were printed and 700 have been sold. Randy Heiligmann reported they are going into a second printing.

Research committee chair, Eric Randall, surveyed maple extension and delegates to get an idea from those present what areas of research are most important to the industry. Last year \$17,200.00 was awarded towards research projects. The amount of funds received has declined. The goal of the Research Committee is to fund seed money for maple related research and to fund complete studies. The committee will be doing needs based calls for research.

**Motion:** The NAMSC adopts the resolution allowing the Research Fund to change the former "voluntary penny/container funding initiative in support of research" to a "container manufacturer supported fund base or accrual". Container manufacturers may elect to fund the research account of the NAMSC on a per unit consumer container basis (at the rate of \$.01/container manufactured) or provide a lump sum amount based on production figures and taken as a tax credit allowed under IRS (or compatible Canadian) taxation rules. It is the understanding and expectation from the Council that this fund

represents an equal research fund assessment applied across all producer and packer levels in the Maple industry.

**Proposed by:** Ron Wenzel

**Seconded by:** Michael Girard

**Action:** Passed

**Motion:** The Research Fund is transferred to the NAMSC General Fund and that the treasurer of NAMSC is paid an annual stipend of \$2500.00.

**Proposed by:** Dave Hamilton

**Seconded by:** Ron Wenzel

**Action:** Passed

Randy Heiligmann reported the maple specialists met on Sunday. They discussed research funding and the changes that were being proposed by NAMSC. Those in attendance then described what they were doing in their state or province. Dave Chapeskie reported a new maple production facility was installed at University of Guelph, Ontario.

The NAMSC convention planning committee met Sunday evening with Joe Polak, chair. Committee members and many other interested persons were present. Discussion centered on methods of helping the host state/provincial organization plan the conference. Monday morning the committee met with the IMSI executive board. After Monday's meeting IMSI appointed a convention planning committee. The two committees met Wednesday before the regular meetings. It was decided NAMSC will determine the purpose or purposes of the convention and make recommendations.

The audit committee: Ron Wenzel, Avarad Bentley and Hank Peterson reported all three treasurers' reports in good order.

**Motion:** Accept General Fund, Maple Digest and Research Fund treasurers' reports.

**Proposed by:** Ron Wenzel

**Seconded by:** Al Bolduc

**Action:** Passed

The nominating committee consisted of Beth Collins, chair, Dave Hamilton and Bill Robinson.

**Motion:** Elect Michael Girard president, Rick Marsh, vice president and Joe Polak, secretary/treasurer.

**Proposed by:** Beth Collins

**Seconded by:** Ron Thomas

**Action:** Passed



**Motion:** The following be elected to Life Member of NAMSC: George Fogel; Michigan, Bob Smith, Maine; Chris Hauge, Wisconsin; Luc Lussier, Quebec; and Dave Marvin, Vermont.

**Proposed by:** Mike Girard

**Seconded by:** Roger Sage

**Action:** Passed

**Motion:** The following be elected to Associate Member of NAMSC: Garth Atherton, Vermont; Stephan Darveau, Quebec; Jerry Kless, Quebec; Dr. Eric Randall, New York; Dave Scanlon, New Hampshire; Douglas Wolcott, New York; Dr. Brian Chabot, New York; Steve Childs, New York; Dr. Gary Graham, Ohio; Bill Brown, Ohio; Patrizia Ramacieri, Quebec; Burton Kimball, Pennsylvania; Wes Schoepke, Wisconsin; Corey Grape, Wisconsin; Gretchen Grape, Wisconsin; Brad Gillian, Vermont; Keith Ruble, Indiana and Gerard Filion, Ontario.

**Proposed by:** Bill Robinson

**Seconded by:** Avarad Bentley

**Action:** Passed

Tim Wilmot was appointed as chair of Newsletter Committee.

A new Research Committee was appointed by President Tom McCrumm. The Research Committee shall consist of Eric Randall, chair, Randy



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Heiligmann, Yvon Poitras, Aubrey Davis, Jacque Couture, and Joe Polak.

The coordinator of NAMSC is Michael Girard.

Tom McCrumm appointed a new Strategic Planning Committee. The committee is Michael Girard, chair, Rick Marsh, Tom McCrumm, Joe Polak, Dave Hamilton, Cecile Pichette, Roger Sage, Luc Lussier, Roy Hutchinson (Maple Digest) and Eric Randall (Research Fund).

**Motion:** NAMSC to donate \$500.00 plus cost of awards annually to Maple Museum.

**Proposed by:** Ron Wenzel

**Seconded by:** Avarad Bentley

**Action:** Passed

**Motion:** Accept request of Maple Producers Association of Nova Scotia to host the convention in 2013, Pennsylvania Maple Syrup Producers Council to host convention 2014 and New Brunswick Maple Syrup Association, Inc to host convention in 2015.

**Proposed by:** Joe Polak

**Seconded by:** Dave Hamilton

**Action:** Passed

Technical sessions were very informative and well attended.

**Topic:** Sugarbush Health - Soils, Tree Nutrition, and Site Factors

**Speaker:** Dr. Robert Long, United States forest Service, Delaware, OH

**Summary:** May factors interact to affect Sugarbush health, and some are not obvious to the casual observer. Site factors have a major influence on Sugarbush health and producers should know their soils, their nutrient status, and the stress history of the Sugarbush in order to make appropriate management decisions.

**Topic:** Sugarbush Health - Insect & Disease and their Management

**Speaker:** Mr. Ron Kelley, Vermont Department of Forests, Parks and Recreation

**Summary:** This session discussed the most common insect and disease problems of sugar maple, with an emphasis on identification, potential impact, and management. The discussion of insects was organized around the calendar year; the discussion of diseases was organized based on the part of the tree most affected (e.g. leaf, stem root and vascular diseases). The role of multiple stressors in maple decline was also discussed, with specific reference to experiences in Vermont.

**Topic:** Food Allergies - What Every Sugarmaker Should Know

**Speaker:** Ms. Suzette Murray, Maple Grove Farms of Vermont

**Summary:** If you sell maple value-added products, can you be sure that you are protecting your customers from potentially harmful allergic reactions? Identification, segregation and cross-contamination are the keys.

**Topic:** Grading - How Good Are the Tools of the Trade?

**Speaker:** Dr. Brian Chabot, Cornell University

**Summary:** Recent research on different methods of grading for color, density, and flavor was discussed including tips on proper use of existing equipment.

**Topic:** Center ACER Research Summary

**Speaker:** Dr. Patrizia Ramacieri, Center ACER, QC

**Summary:** This presentation highlighted recently completed and ongoing maple research at Center ACER.

**Topic:** Identification & Classification of Flavors found in Maple

**Speaker:** Dr. Luc Lagace, Center ACER

**Summary:** Flavor characterization of maple products represents a promising opportunity for the development of new markets. However, classification of maple syrup based on flavor can be expensive and time consuming. This

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presentation reported the results of a preliminary study using spectroscopy as a tool for simple and rapid determination of flavor characteristics of maple products.

**Topic:** Proctor Maple Research Center Research Summary

**Speaker:** Dr. Timothy Perkins, Director, the University of Vermont Proctor Maple research Center

**Summary:** How can you consistently produce yields of 0.5 gallons of syrup per tap? How many taps on a lateral line is too many? What is "metabolism" . . . and how do I avoid it or get rid of it? Will climate change affect my maple operation?

**Topic:** Effects of Air Injection in Maple Syrup Production

**Speaker:** Dr. Timothy Perkins, the University of Vermont Proctor Research Center

**Summary:** For decades the art of making light syrup has been the mark of an experienced and careful sugarmaker. Now however, you can buy an air injector for your pans, turn it on, and have a hard time making anything BUT light syrup. How does air injection work . . . and more importantly, how does it affect syrup chemistry, quality, and flavor? This talk focused on two years of research on air injection in maple syrup production at PMRC.

**Topic:** Evaluation of Effectiveness of Defoamers in Maple Syrup Processing

**Speaker:** Dave Chapeskie RPF Agroforestry Specialist Ontario Ministry of Agriculture & Food /Dr. Steve W. Cui, Food Research Program, Agriculture and Agri-Food Canada

**Summary:** The foam formation mechanism of maple syrup and the effectiveness of several commercial defoamers were investigated. The study of concentration dependences on viscosity, surface tension, and bubble volume revealed that the foam growth during maple syrup processing was probably due to the high viscosity and the thickness of the bubble film, which could protect the bubble from breaking.

(More information about the technical sessions is available at [www.northamericanmaple.org](http://www.northamericanmaple.org)).

Maple contest winners were announced at the banquet. (See separate article in this issue of the Digest).

**Motion:** Adjourn

**Proposed by:** Avard Bentley

**Seconded by:** Al Bolduc

**Action:** Passed

Respectfully submitted,  
Joe Polak  
Secretary

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# FALL WEBWORMS

**Taken from the Maine Maple  
News 2007**

*Q. What can I do about those caterpillar tents in my trees?*

A. The tents are from fall webworms (*Hyphantria cunea*) and not eastern tent caterpillars. Fall webworms are a native of North America and feed on more than 88 species of shade, fruit and ornamental trees in the United States. They create unsightly silken webs and often there are many of these webs on a tree giving a Halloween look to the roadsides. These webs are started near the tips of the branches and gradually are extended down the branch towards the trunk. The pale yellow and hairy caterpillars cover and skeletonize the foliage as they proceed.

The adult moths are white and are rarely noticed or recognized except to the trained eye. Injury is mostly aesthetic and usually causes little damage to the tree since it occurs so late in the season. Adults are active from May into July and females lay small clusters of eggs on the undersides of the foliage.

The newly hatched larvae appear by mid to late July and begin to form silken webs around the foliage. Many caterpillars will occupy one tent or web. Larvae feed within the protection of the silken web and expand it downward toward the trunk of the tree throughout July and much of August. Pupation occurs on the ground or in the leaf litter in cocoons.

Small trees may be completely covered with silk and totally defoliated. Since injury happens late in the grow-

ing season, if the tree is not under other forms of stress, most of the injury should be aesthetic. In small trees, the tents may be removed by hand, or cut out and destroyed. A forked stick, a garden rake or a stick with a nail in it may be inserted into larger webs and by twisting it the loose webs may be twisted off from the trees.

Webs can be treated when they are first forming with *Bacillus thuringiensis* (B.t.) It is only effective on the younger larvae. Proper timing for spraying will be about mid-July. Birds may feed on young larvae if you open the nest but may not like the older, hairy caterpillars. Never use fire to burn webs out of the trees. Fire can be extremely detrimental to the bark of the tree and has the potential to cause much greater long-term injury than the fall webworm ever could.

This insect increases in numbers periodically at which time it is subject to many natural enemies. As the populations increase, their parasites and predators also increase to destroy the webworms. Within a few years these natural enemies again bring down the populations of the fall webworm. There are at least a dozen species of parasites and predators involved in the control of this pest.

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# 2007 NAMSC MAPLE CONTEST A SWEET SUCCESS

*By: Dr. Gary Graham,  
Ohio State University Extension*

Entries from Canada and the U.S. arrived in person and by mail this year to be judged for the best of the best at the 2007 NAMSC conference held in Akron, Ohio October 21-24. A total of 84 entries were lined up on two tables as the judges set about their work for the morning. Judges this year were Mr. Henry Marckres, of the Vermont Agency of Agriculture, Mr. James Miller an Ohio Maple Producer, Mr. David Briggs a maple producer from New Brunswick Canada and Dr. Gary Graham with Ohio State University Extension. With each entry the judges sampled a taste and deciphered on their opinion and then a group consensus was agreed upon. The confections and syrup that stood out as exceptional were set aside for later comparison against each other. When asked by someone, "How do you pick a winner from 70 syrup entries?" the reply from the judges' panel was unanimous in that "the good ones just stand out." It was hard as there were quite a few that just jumped out at you and made you say "Wow that's good syrup." In the end there has to be the 1st, 2nd, & 3rd place winners and those who received an exceptional ribbon for a good syrup just not in the top three. Congratulations go out to all who entered as this was by far one of the largest contests in years at the NAMSC meetings and so many good

entries traveled to Akron. The option to mail in an entry this year brought the opportunity to many folks who do not normally attend the meetings to enter and see how they fared in the contest. Seven of the fifteen place winners were mailed in or dropped off by other attendees. Hopefully those folks will attend next year in Massachusetts and give their syrup another try at the contest in person. Maybe all those folks who don't attend the conference will give it a try, bring a syrup or two to enter in the contest and join the rest of us for a couple days of learning, collaboration building, comradeship and fun.

The winners in the five categories were as follows:

## **Light Amber Syrup**

**1st** Gingerich Brothers, Aggie Sojka Sperry - Middlefield, OH

**2nd** Stone Cold Maple, Matt Freeman - Middlefield, OH

**3rd** Girard's Sugarhouse, Mike Girard - Heath, MA

## **Medium Amber Syrup**

**1st** Wood's Maple Orchard - Elmwood, WI (Overall Syrup Champion)

**2nd** Girard's Sugarhouse, Mike Girard - Heath, MA

**3rd** The Fideldy's, Ralph Fideldy - Cohasset, MN

## **Dark Amber Syrup**

**1st** Bonhomie Acres, The Brown Family - Fredericktown, OH

**2nd** Goodell Farms, The Goodell Family - Mantua, OH

**3rd** Wood's Maple Orchard - Elmwood, WI

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Contributions can be made through your container manufacturer or supplier or sent directly to the North American Maple Syrup - Research Fund in care of Joe Polak, Treasurer, W1887 Robinson Dr., Merrill, WI 54452, Phone: 713-536-7251, Email:maplehollowsyrup@verizon.net Please make checks payable to: NAMSC - RESEARCH FUND.

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For more information contact:

Keith Schiebel at:

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For more information contact:

Alice Potter at:

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