

# *Maple Syrup Digest*

VOL. 20A, NO. 3

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## Find the Date and Location Nearest to You!

Tuesday, September 16th - Wisconsin, Kickapoo Gold in Woodbury, RSVP to Phil Gudgson (866)290-8280

Saturday, October 4th - Central New York, Countryside Hardware in DeRuyter, RSVP to Countryside Hardware (315)852-3326

Wednesday, October 11th - Southern Vermont, Leader Evaporator's Store in Rutland, RSVP to Bill (802)775-5411

## Tubing Technology:

Join us to learn as much as we can teach about the latest in tubing technology. Throughout the past few years, Leader has been helping syrup producers all over the country in almost every climate, and style of terrain increase their sap production to all time highs. Our experience will help everyone build a better tubing system that can yield 20 or more gallons of sap per tap each year. We will cover the basics of designing a system, why every syrup producer should implement vacuum, and how it will all pay for itself. After reviewing the information you will see why vacuum is the best investment that a syrup producer can make regardless of their size. Then we will head to the woods for a hands on demonstration of proper tubing techniques, during which producers will be encouraged to try things for themselves with us there to help teach the proper techniques.

## Find the Date and Location Nearest to You!

Wednesday, August 27th - Central Ontario (Barrie Area), for information and RSVPs contact Richard O'Brien (519)69-9036

Saturday, August 30th - North Central Ontario (North Bay Area), for information and RSVPs contact Doug Thompson (705)246-2970

Saturday, September 13th - Western New York, Moore's Sugar House in Freedom, RSVP to Roger Sage (585)786-5684, Marty Wendel (716)552-1299, or Fandy Sprague (716)933-6637

Saturday, September 20th - Wisconsin (Cumberland Area), for more information and RSVPs contact Steve Anderson (715)632-8512 or Phil Gudgson (866)290-8280

Saturday, September 27th - Ohio, Erlsten Bros. Maple in Mt. Gilead, RSVP to Mark Erlsten (419)962-6275, Richards Maple Products (440)286-4160, Earl Evans (330)883-2892, or Isaac Kohn by mail

Saturday, October 11th - Northern New York, Maple Museum/Jason Moore's in Crogan, RSVP to Melvin Eaves (315)376-6160 or Evan Zehr (315)376-3882

Saturday, October 18th - Michigan, Sugar Bush Supplies in Mason, RSVP to Sugar Bush Supplies (517)345-5185  
Wednesday, October 22nd - Northern Vermont, Leader Evaporator's Corporate Headquarters in Swanton, RSVP to Tammy (802)848-5444

Saturday, November 8th - Western New York, John Wiggers & Sons in Clymer, RSVP to John Wiggers & Sons (716)355-2511

Each day will begin at 9am, with seminars starting promptly at 10am and lasting until approximately 3pm\*\* with lunch provided by your local Leader Dealer.

\*\*the Wisconsin Sugar House Efficiency Seminar will be in the evening, check with Phil for details on times.



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# MAPLE SYRUP DIGEST

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North American Maple Syrup Council [www.northamericanmaple.org](http://www.northamericanmaple.org)

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## **NORTH AMERICAN MAPLE SYRUP COUNCIL DIRECTORY OF OFFICERS**

**MIKE GIRARD, President** — 352 Firetown Rd., Simsbury, CT 06070-0581

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**David Hamilton** — 6025 N100 East, New Castle, IN 47362

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**218-943-2580 • E-Mail: [tstanley@midwestinfo.net](mailto:tstanley@midwestinfo.net)**

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## GREETINGS FROM YOUR PRESIDENT



The officers and committees of the North American Maple Syrup Council have had a very busy year with the most significant challenge being the restructure of the NAMSC Research Fund. We have made progress in the operational structure of the Fund but we are not where we need to be with regards to establishing significant sources of funding to drive maple research.

Council Delegates met in Akron, Ohio last October and passed a resolution to allow changes in the sources of funding for maple research. The Research Fund Committee changed their direction from the voluntary "penny per container filled" program which has diminished over the years, to the "penny for every container made" program to be supported by the container manufacturers. A comprehensive Sponsorship Program was developed by the Research Fund Committee within the parameters of the 2007 resolution and presented to the plastic and tin container manufacturers earlier this year. Unfortunately, there was little interest participating in the new program but some offered to continue to assist in collecting voluntary contributions under the old system.

The manufacturers we talked to while supporting the concept of the new program cited that the competition with overseas glass, competition among the wholesale syrup packers

and the low level or lack of support in general from syrup producers and syrup packers under the voluntary contribution system did not justify their financial commitment to the Sponsorship Program. I believe there is a serious message here for all of us and we need to understand that if we don't accept the responsibility of supporting the future of our own industry no one else will.

There are an estimated 17 million plastic and tin containers manufactured annually in the US and Canada and at a penny per container . . . well you do the math. On a smaller scale, think about your own operation that fills say 10,000 syrup containers annually. Is it worth \$100 each year to you to ensure the future of your maple operation? I would think so. If everyone were to contribute annually to the Research Fund based on their own operation on a voluntary basis it would be simple, affordable and a solution that would benefit all of us.

Research Fund Committee chairman Eric Randall reports they have solicited requests for research proposals for review this October from qualified state/provincial research institutions and public and private research professionals. The priority industry issues identified for researcher's consideration in developing their proposals this year include:

- Alternative energy / sustainability / energy cost reduction for maple production
- Packaging / Marketing / Market expansion
- Production efficiency

The Research Fund will be a

major topic of discussion at this year's annual meeting.

In other committee work, Website Committee chairman Karl Zander of Wisconsin is working on updating our website and has the basic frame work in place to simplify the future updating of website information, links and photos.

Membership Committee Chairman Dave Hamilton of Indiana reports that his committee is working on their charge for 2008 which is reviewing the present dues structure and the definition and qualifications for Associate and Life Members. And, our Meetings Committee chairman Joe Polak of Wisconsin will be reporting on the survey results regarding the future direction of the annual convention.

I look forward to seeing many of you at the upcoming annual meeting in Amherst, Massachusetts.

Mike Girard

send it by postal money order in US funds. The bank charges me \$15.00 to process a Canadian check even if it is in US funds. The post office doesn't charge anything to cash a money order - so please send me a money order, thank you.

I read with alarm that the Asian Longhorned Beetle was found in Massachusetts. This is getting close to home. There needs to be more research done about early detection and eradication. This brings me to research funding. I think every producer needs to contribute something to research or we may not have maple trees to tap in the future.

As always, the Digest needs to thank the advertisers for their support. I know money is tight, but truly if we do not have the advertisers, we will not have a Digest, so please support our advertisers and encourage anyone else to advertise in the Digest. Our rates are low and we reach a maple audience of 3,000.

Roy

## FROM THE EDITOR

Summer is over! Where did it go? Sugar season here in Canterbury, NH was excellent with the syrup per tap hole being the best in a long time. Sales have been strong despite the high price of syrup. I was in Shaw's Supermarket last week and a quart of syrup was \$20.99. When I first started I sold a gallon for \$6.00, what a difference 50 years makes. Are we going to price ourselves out of the market?

A word for our Canadian friends. When you send me money please

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## IMSI NEWS

The Board of Directors of the International Maple Syrup Institute met in Croghan, New York at the American Maple Museum on May 16th and again at the Ramada Inn and Convention Centre in Cornwall, Ontario on August 14th. Important business of the Institute was dealt with at these quarterly meetings. A few highlights following the August Board meeting are summarized in the following paragraphs.

### **Consumer Research Initiative**

Consumer Research is being carried out to provide important information required to assist with the finalization of IMSI's recommendations regarding standardized maple grades and descriptors. IMSI has been working cooperatively with the Federation of Quebec Maple Producers on the administration and technical aspects of this study. In recent months, suitable syrup samples were obtained and sufficient financing was secured to allow the study to proceed. The research work is being carried out by Cintech Agroalimentaire, a firm based in Quebec. The research is being replicated in Ontario, Quebec and New Jersey. Preliminary and final research reports are due this fall. A status report will be provided to NAMSC and IMSI members at the Annual IMSI Business meeting in Amherst, Mass.

### **Review of Air Injection Technology**

IMSI's Air Injection Committee met by Conference Call in the summer and made very good progress in defining the committee's mandate

and rounding out membership on the committee. The Committee has members representing equipment manufacturers, maple producers and packers. It was agreed that the committee would focus on any safety issues, which might potentially exist in using air injection technology as well as any syrup quality concerns due to Federal or State/Provincial quality requirements in Regulations. The mandate of the Committee is to make recommendations regarding the use of Air Injection Technology to IMSI's Board of Directors for consideration. This review should provide a useful template for the review of maple technologies which emerge in the future.

The Air Injection Research has now been completed at both Proctor Research Centre in Vermont and Centre Acer in Quebec. As part of IMSI's review, researchers will be comparing the results from the two studies. The researchers are serving in an advisory role to this industry-lead committee. A progress report on the work of this committee will be made at the IMSI Board meeting in Amherst, Mass. in October.

### **IMSI Administered Maple Awards**

IMSI administers both the Golden Maple Leaf Award and the Lynn Reynolds Memorial Leadership Award. IMSI's Executive will select the winners of these two Awards in September. These two Awards will be presented to the winners at the NAMSC/IMSI Annual meeting banquet in Amherst, Mass. in October 2008.

### **IMSI Golden Maple Leaf Award**

Since the May IMSI Board meeting



Dave Chapeskie worked with Larry Myott and Gary Gaudette to finalize guidelines for this Award. It had been agreed at IMSI's May Board meeting that the theme area for the Award in 2008 would be "Education (including Technology Transfer)." These guidelines were distributed to IMSI members as soon as they were finalized along with a call for nominations. As of the deadline date for the receipt of nominations (September 1, 2008), three different groups/firms/institutions were nominated for this Award in 2008.

### **Lynn Reynolds Memorial Leadership Award**

A call for nominations for this award was issued by IMSI in the summer of 2008. Five individuals have been nominated for the Award this year.

### **Maple Crops/Markets/Prices Update**

Charles-Felix Ross representing the Federation of Quebec Maple Producers reported on the status of the maple crop in Quebec. Charles-Felix indicated that the official production report for the 2008 maple crop in Quebec is now available. This report is based on a stratified sample taken of small, medium and large sized producers in the province. The sample size was about 1100 maple producers and it was determined that Quebec's 8000 maple operations yielded and estimated 58.8 million pounds of syrup. As of the meeting date, about 48 million pounds of this syrup was classified by buyers.

Negotiations have now been completed with buyers of syrup to determine the price of bulk syrup by grade

for a two year period. Tentatively, the average price of bulk syrup is set at \$2.70 per pound.

There was discussion regarding the impact of very significant price increases combined with supply constraints on the market for syrup. Packers of syrup are spending considerable time explaining this challenging situation to buyers. Some buyers are expected to discontinue their purchases of syrup due to price increases combined with uncertainties about future supply. It is unknown how deep reductions in purchases of syrup might be as well as the potential for new buyers to offset this reduction in sales.

There was some sentiment expressed at the August IMSI Board meeting that consumers and buyers can best understand price increases when supplies of syrup are limited.

A representative from the Federation of Quebec Maple Producers mentioned that the number of taps in Quebec were projected to increase by 3 million in 2009 and an additional one million in 2010 or about 10% of provincial production in Quebec. Al Bolduc from Maine mentioned that a significant expansion in number of taps was also underway in that state.

### **IMSI Website Update**

Dave Chapeskie reported on the status of IMSI's website. The site had not been maintained for the past two years and consequently was in need of attention. Dave advised the Board that he was working with the website provider to provide a basic-level update of the entire site. This includes the removal of outdated

information and the repair of broken files and links. A fuller overhaul of the site may be undertaken in 2009. Members who may have suggestions to enhance the website should provide these to Dave Chapeskie, IMSI's Executive Secretary.

### **IMSI Nominating Committee**

A committee comprised of Al Bolduc from Maine, Serge Gauvin from Quebec and Gary Ivens from Ontario agreed to serve as the 2008 Nominating Committee. This committee will work to develop a slate of Executive and Directors for IMSI for the 2008/2009 year. Dave Chapeskie will work to support the committee as needed.

### **IMSI Board and Annual Business Meetings (October 2008)**

IMSI's next Board of Director's meeting will be held in conjunction with NAMSC/IMSI's annual meeting on Friday October 24th at 1:00 pm at the University of Massachusetts in Amherst, Mass. The meeting will be continued in the afternoon on Saturday October 25th (time to be determined). IMSI's Annual General Meeting will be held on Sunday October 26th in the afternoon (time to be determined).

Dave Chapeskie  
Executive Secretary, IMSI  
5072 Rock St., RR #4  
Spencerville, Ont. Canada K0E 1X0

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# VAPOUR COMPRESSION EVAPORATION

*By Cliff Rogers  
Project Leader  
Cliff.rogers@sympatico.ca*

## PREAMBLE

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In the 1977 Economic Analysis reports on Processing Maple Syrup with a Vapor Compression Distiller, the report compares a conventional evaporation method to vapor compression. The comparison reports a significant savings in energy.

In the 1989 report Development and Evaluation of a Prototype Vapor Compression Evaporator for the New York Maple Syrup Industry, the report evaluates a prototype V.C.E. and reports actual data that supports the 1977 report of considerable energy savings.

After a visit to New York's Cornell University Maple Research Station in 2001, and observing the above-mentioned prototype which had been shelved for some time, we collected documentation on the unit. The Cornell prototype was a stand-alone unit and our thought was to design a unit that would adapt to an Open Pan Evaporator.

## CURRENT STATUS

We formed a group (Maple Innovations) consisting of myself; another sugar bush operator, Darrell Halladay; and an engineer, Peter Keays and all have backgrounds in maple syrup production. We have received support from the North American Maple Syrup Council - Research Fund and Environment Canada.

The testing was done at Lord's Mills Sugar Bush - a 72 acre sugar bush just north of Brockville, Ontario. The sugar bush is limestone with a mixed age of maple trees, some over 150 years and some I released 20 years ago and am now tapping. The pan is a 30" x 10' back pan with a 36" x 36" finishing pan - all oil fired.

We have tested the unit over year 2007 with the last test done during the maple syrup season of 2008. The prototype is adapted to a conventional open pan. The main components of the prototype are the hood and the blower. We designed and built a low profile airtight hood that would contain, insulate and withstand a small vacuum. The blower is at the heart of the system compressing the steam and raising the temperature. The compressed steam will pass through the O.P.E. to boil sap. The ideal or

best we can expect according to our math model is 65% improvement or 65% fuel savings. We compressed the steam with a blower taking into account safety with a blow-off and many gauges for temperature and pressure. The output pressure was 80 inches of water, but above 80 the motor started to overload. The results

are varied with a low of 15% and a high of 65% improvement. We will continue the testing and research on the unit. One option is to run the steam through the flue gases to raise the heat of the steam. We anticipate more conclusive results following the maple syrup season in spring 2009.

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# **Announcing the fifth annual...**

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The International Maple Grading School is for maple producers, bulk syrup buyers, state inspectors and others needing to accurately grade maple syrup or judge maple product entries at fairs and contests. This school will provide a strong scientific base combined with intensive hands-on exercises. This approach will enable participants to learn how to grade or judge maple products with confidence. It is being held in Amherst, Massachusetts on October 23 and 24, 2008 prior to the joint meeting of the North American Maple Syrup Council and International Maple Syrup Institute.

Space is limited and pre-registration is required. For further information contact Kathy Hopkins, Phone 207-474-9622, FAX 207-474-0374 or Email: [khopkins@umext.maine.edu](mailto:khopkins@umext.maine.edu)

The International Maple Grading School is sponsored by the International Maple Syrup Institute, the University of Maine Cooperative Extension and the Vermont Agency of Agriculture, Food and Markets.

A fee is charged for this Extension program to cover costs. A limited number of scholarships are available to individuals unable to pay. If you are a person with a disability and will need any accommodations to participate in this program, please call Kathy Hopkins at 207-474-9622 to discuss your needs. Please contact me at least 14 days prior to this event to assure fullest possible attention to your needs.

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# MAPLE SUMMER 2008

*By Russ Davenport*

I have been reading some of my historical literature concerning the beginning of our maple industry, as we know it. Mainly about the management of the sugarbush when the early settlers started using the forests that were mature hard woods. Because the sugar maple was predominate in the northeast, the equipment of today has become nearly standard. United States and south-east Canada it was only natural to follow the native Indian tribes with the making of maple sugar.

The small spout used with plastic tubing has nearly replaced much of the metal buckets I grew up with in the thirties and forties. Modern evaporators of stainless steel and reverse osmosis machines are common in the larger operations. Although many small hobby sugar-makers use all this new stuff, only a few still use the kitchen stove. The end result is nearly the same.

For the novice, trial and error will eventually make a seasoned sugar maker. Probably the easiest thing to do is to get a copy of the new Maple Syrup Producers Manual. Until something drastically new comes along you cannot find a better reference. My history goes back to oxen and horses gathering sap. Old-fashioned evaporators did the work in the sugarhouse. These procedures all worked and were the best there was in their day.

Most early sugaring operations were a second source of income for dairy farmers. The springtime

seemed to give the farmer the time for "sapping". Many of these small operations eventually grew into large businesses that replaced the cows as the main source of income. Some even went the way of restaurants or eating facilities. The public demand for our maple products has been growing steadily with practically no end in sight. Stepping back only fifty to seventy-five years I remember some twenty-plus farms in my town making milk. Today, only five remain.

Professional people who wish to keep their rural character now own many farms. This means someone will be asked to farm the land by mainly producing hay what will be sold to recreational landowners with a few sheep, horses or goats. They seem to be able to afford the value of today's crops. Nearly all these early dairy farms pastured their cattle. They had a pasture for the milking herd, a dry-cow pasture, and a pasture for the young stock. Maple sprouts and saplings were a favorite snack for all cattle. No regeneration of maple occurred in these pastures. The cropland was always mowed for hay or planted to corn or rye, so the only regeneration was either in the hedge-rows, fence-lines or in the unperturbed forest.

The sugar maple is a very good seed producer. Sometimes the forest floor is a solid carpet of little sugar maples. Many early farmers thinned these small maples when they were one to two inches in diameter. Eventually a sugar bush was established. The undesirable species were thinned out and usually ended up in the woodpile. In the day of buckets tree spacing was not a real priority.



Roads were established often enough so the gathering of sap in deep snow was not a real chore.

As plastic tubing came into use the spacing of trees was changed in theory as a means of suspending the tubing. The topography was planned so the tubing would run down a slope to use the natural vacuum created in a pipe full of sap.

Another change was in regard to the size of the trees tapped. With buckets, the tree size was ten to twelve inches DBH (diameter breast high) for a one-bucket tree. With the smaller "health-spout" 19/64 inches, trees down to eight inches DBH are commonly set. This means that the population of trees per acre can be much higher, maybe up to 250 per acre. This brings us nearly up to date.

All these dairy farms that are out of business have land that is either growing houses or going back to nature. If there are mature sugar maples on the farm it is inevitable that sooner rather than later the pastures and unused farmland will be potential sugar bushes. For someone in the business of sugaring this could become a potential sugarbush. It does take time and labor. The system of thinning and/or planting a producing sugarbush can take fifty to sixty years. Less time is needed for pipeline systems rather than buckets.

One thing I have not mentioned is the use of artificial vacuum on the tubing. This vacuum assists the movement of sap though the main lines. It makes tubing work on nearly level terrain and can bring it to the roadside tanks or even into the sugarehouse.

Going back in history to 1860 the

most syrup was produced in Ohio with 370,512 gallons, second was Indiana with 292,908 gallons, and third was Kentucky with 140,076 gallons, followed by New York with 131,843 gallons and Pennsylvania with 114,310 gallons. Virginia produced 99,605 gallons then came Wisconsin and Tennessee. Vermont made 16,253 gallons of syrup. Could it be that the sugar maple belt is slowly moving north and east? Maple sugar production has been leading in Vermont and New York followed by Pennsylvania, New Hampshire, Maryland, Michigan, West Virginia, Massachusetts, Ohio, and Virginia, Maine, Wisconsin, Indiana, Connecticut and Missouri. These records are from the USDA Crop Reporting Farmers Bulletin No. 366.

I would like to be around one thousand years from now to see where maple is. I fear it might be only in northern New York, Vermont, New Hampshire and Maine, and of course Quebec, Canada. So - don't be afraid to plant a few sugar maples. They make the finest product on the planet.

My physical condition has not changed in the last few months. I still have no left hip and get around with a wheelchair or arm crutches. A recent exam found a badly decayed tooth, which was extracted. This might be the source of the bacteria that infected my last two hip prostheses. Time will tell whether I attempt another hip later in the fall or put up with what I have.

Keep smiling,  
Russ

## STORING YOUR BUMPER CROP

*By Les Ober, Geauga County OSU Extension*

Maple syrup is often referred to as “liquid gold.” The increased demand for maple syrup and the escalating value of this year’s crop, has added new meaning to this old adage. Once the season is over you need to use a little TLC when it comes to storing maple syrup so it will maintain its quality and value. If you have a lot of syrup setting in drums here are a few suggestions. Move the drums to a cool dark place as soon as possible. The absolute worst thing that you can do is to leave your syrup in the sugarhouse or storage shed, especially if the temperatures inside that building tend to rise during the summer months. The syrup should have been hot packed when it was placed in the drum. If no, it is a good idea to reheat the syrup to 180 degrees and repack the syrup in the drum. This is also a good time to re-filter the syrup. Never open a drum that was properly sealed unless you are going to can it. Syrup that was improperly packed can mold, ferment and spoil, if exposed to warm conditions. It is also not wise to can up all of your syrup in advance. Syrup should be canned no more than two or three months in advance of retail sales. Syrup left in jugs for a long period of time tends to drop in color grade. All canned syrup should be kept in a cool dark place until sold to avoid problems.

The best place to store syrup is in a cooler or freezer, but few producers have access to this type of facility. An acceptable alternative would be to place the drums in a small dark room (preferably insulated), with an air conditioner to keep the temps below 60 degrees. Never store syrup in anything but lead free, food grade containers. How and where you store your syrup can be just as important as how you produce it.

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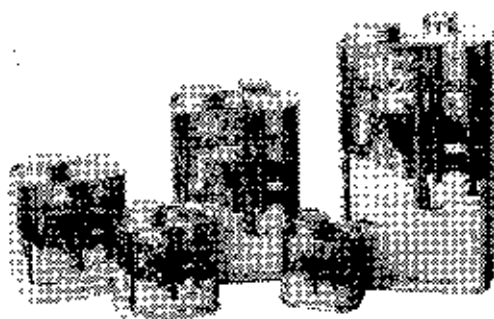
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# CAN MAPLE SUGAR PRODUCERS SUCCEED WITHOUT RESEARCH?

*By Brian Chabot,  
Timothy Perkins,  
Patrizia Ramacieri*

There is an impressive amount of informal research and innovation among sugar makers. Sugar makers have been and will continue to be fertile sources of ideas that improve all aspects of maple operations. However, some clever ideas are simply wrong. It takes formal, replicated and controlled research to determine the good from the bad ideas and to discover new things about maple sugaring that moves the industry ahead. Almost nothing we do today was done in the same way or with the same equipment as it was 100 years ago.

Those of us working at Centre Acer, Proctor Maple Research Center (PMRC), and Cornell feel strongly that the maple industry as a whole benefits from our collective efforts. Vacuum sap collection, the most significant innovation in improving productivity, was developed through research. Ongoing research at PMRC and Cornell are finding ways to improve the design and performance of vacuum systems still further. The 5/16 inch health spouts were introduced by Centre Acer and tested at Cornell and Proctor as a better way to tap trees. Research on even smaller taps demonstrated that these reduced yields, so were not a good idea. Research at Centre Acer and PMRC are improving our under-

standing of air injectors and other elements of evaporator design and operation. Research at PMRC and Centre Acer on the sources of lead in syrup and the education programs to reduce lead sources prevented serious, possibly fatal, damage to the industry. The pioneering research at Centre Acer on maple flavor chemistry promises new approaches to producing well-flavored products. Research at Cornell on new maple confections and improved methods for making molded sugar and cream are measurably increasing profits. I know that some of you still regret not being able to use paraformaldehyde pellets in tap holes, but research prevented serious long-term losses from the short-term gains of this product. I could go on with many other examples of the positive contributions from research. But these should be enough to remind producers of the profit-increasing potential of research.

A few of you have heard Eric Randall's impassioned pleas to improve producer funding for research. Not a lot has happened to increase funding so we thought it could be useful if producers understood more about the funding situation facing all three maple research programs. All of us are significantly dependent on state, provincial and federal public funding. Work at PMRC would be significantly diminished without ongoing special federal funding for maple research. Centre Acer, which has by far the largest research program, increasingly needs to replace declining producer and provincial funding with competitive grants. Cornell has neither dedicated state

or federal funding and relies on competitive grants and selling syrup to support its program.

Eric has emphasized that the NAMSC grants are a tiny fraction of actual research costs. This is true. Be assured that those of us doing maple research are appreciative of even small amounts of funding. And we are also very appreciative of in-kind, volunteer, and political support provided by producers. But occasionally, the small amounts available directly from producers through NAMSC attract unwelcome negative attention within our institutions because the amounts are so small. Should a state continue to use public funds to support an industry that itself is not active in supporting research and education programs? Limited funding is one reason there is no maple research capacity and limited extension education capacity in most producing states.

It is in your interest as a producer to do more to support the research efforts. You should work with Eric and the leadership of NAMSC and IMSI to

improve the support the NAMSC funding. The penny a container approach would be fine if more people participated. We suggest that NAMSC consider this as a mandatory rather than voluntary program. State and provincial maple organizations can work together to promote greater federal funding for maple research. Although it will support education more than research, Senator Charles Schumer's recently proposed legislation to expand maple production in all states. Although this funding will be for education and direct grants to producers, if successful, the legislation is a direct result of research by Mike Farrell. It is a major opportunity for all states to pull together to get this legislation enacted. Maple producers can (should) also advocate for adding maple to the list of specialty crops for funding through USDA. Doing so would give us another source of funding. These are only a few examples of actions producers should be taking to support vital programs.

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# FSC CERTIFIED MAPLE SYRUP BECOMES AVAILABLE IN ONTARIO

*By Scott Davis, Coordinator of Forest Certification Programs  
Eastern Ontario Model Forest*

For the first time, in eastern Ontario some maple syrup producers will be able to market and sell their syrup as certified by the Forest Stewardship Council (FSC). The FSC is an international certification and labeling system that guarantees that the forest products you purchase come from responsibly managed forests. Under FSC certification, forests are certified against a set of strict environmental and social standards and products from certified forests are tracked all the way to the consumer through the chain of custody system. The end result are forest products in the marketplace carrying the FSC 'check-tree' logo.

In 2003 the Eastern Ontario Model Forest (EOMF) achieved FSC certification through the SmartWood program Rainforest Alliance. The goal of the certification program was to provide private woodlot owners and community forests with the access to affordable FSC certification for their forests. Currently there are over 26,500 hectares of FSC certified forest in eastern Ontario and recently the EOMF has explored non timber forest products. Woodlot owners that participate in the EOMF certification program are eligible to market and sell their maple syrup as FSC certified once they agree to some conditions regarding sustainable forest management of their sugarbush. SmartWood has developed Standards for producers to follow covering the 10 FSC Principles.

Monkland Ontario maple syrup producers Gary and Jean Ivens are participating members of the Stormont Dundas and Glengarry certified forest owners group and will be among the first to produce FSC certified maple syrup in Canada. There are a number of regulations that they must follow when producing syrup on a commercial basis - FSC certification is voluntary and showcases the care taken in the forest - not just the grade of the syrup. The quality of maple syrup is really the same as non-FSC certified syrup with the added recognition of responsible management that went into the woodlot where the sap and syrup originated.

For additional information on the Eastern Ontario Model Forest certification program or if you would like to purchase FSC certified maple syrup or participate in the forest certification program contact the Eastern Ontario Model Forest at (613) 258-8241.



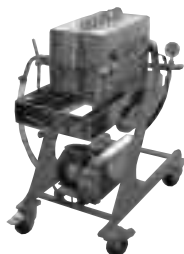
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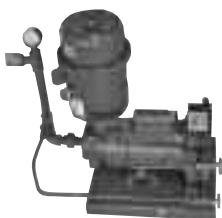
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# ASIAN LONG-HORNED BEETLE DISCOVERED IN MASSACHUSETTS

*By Tom McCrumm*

The Asian longhorned beetle (*Anoplophora glabripennis*, "ALB"), a pest of hardwood trees including maple, birch and horse chestnut, was recently discovered in Worcester, Massachusetts. An astute resident of the Greendale section of Worcester reported the sighting, and it was confirmed by entomologists from USDA APHIS-PPQ earlier this week.

The Asian Longhorn Beetle is an invasive species native to China. It was first discovered in the U.S. in New York in 1996, and has also been found in Chicago and New Jersey. The beetles cause damage by tunneling within the trunks and branches of trees, disrupting the sap flow and weakening and eventually killing them.

This pest attacks a wide variety of hardwood trees, particularly maples, and is considered a serious threat to the nursery, lumber, wood products, maple syrup, and tourism industries in our state. If it became established over a large area, it could also significantly disrupt the forest ecosystem.

The Massachusetts Department of Conservation and Recreation, the Massachusetts Department of Agricultural Resources, and the City of Worcester are partnering with the U.S. Forest Service and USDA APHIS-PPQ to coordinate a management plan to eradicate this species in Massachusetts. First steps include a survey of the area to determine the

extent of the infestation, and regulatory management to prevent movement of host trees and wood out of the infested area. Infested trees will need to be removed and destroyed, and susceptible host trees may need treatment to prevent further infestations. Trees will not be cut down and destroyed until after the first killing frost. Although this seems like the wrong thing to do, to wait any longer, but there is a reason for this approach. The adult beetles don't fly very well or very far, and tend to stay on their original host tree. Cutting down infested trees now will disrupt the adult beetles and they would tend to fly away to new host trees. By leaving them on their host trees, they will be killed by the frost, and then the trees can be cut and incinerated to kill the eggs and larvae that are still within the trees.

The Mass Maple Association was first notified about this infestation early in the week. We have been in regular communication with authorities on both the state and federal levels. As of today, federal and state authorities have established a preliminary quarantine area around the infestation in Worcester. They have started to train people to complete a full survey of trees in the area, looking for more infestations. That survey will start August 25th. A large team of USDA pest experts will soon descend upon Worcester for this project, including people who have had first-hand experience with other infestations in New York and New Jersey. Later this summer there will be an investigation of wood products such as packing materials and pallets that may be in the surrounding area, and



will try to determine if any of those materials have been shipped elsewhere in the US. The infestation in Worcester is in a residential and commercial/industrial area where there are many piles of old wood pallets stacked behind industrial buildings and old mills.

### WHAT CAN YOU DO?

The best thing you can do as a concerned citizen and maple producer is to educate yourself about this insect pest and learn how to identify it, and the signs if an ALHB infestation. Once you know what to look for, keep a close eye on your trees, especially those producers in the Worcester area. Any infestation can be reported via this website: [http://massnrc.org/pests/linkedddocuments/pestaalerts/ALB\\_Aug2008.htm](http://massnrc.org/pests/linkedddocuments/pestaalerts/ALB_Aug2008.htm)

### TO LEARN MORE

Take some time to read up about this pest, the following websites are the most helpful.

New Defenses Against the Daunting Asian Longhorned Beetle

<http://www.ars.usda.gov/is/AR/archive/may06/beetle0506.htm>

USDA - APHIS - Plant Health, Plant Protection and Quarantine  
[http://www.aphis.usda.gov/plant\\_health/plant\\_pest\\_info/asian\\_lhb/index.shtml](http://www.aphis.usda.gov/plant_health/plant_pest_info/asian_lhb/index.shtml)

Asian Longhorned Beetle - UVM Entomology Research Laboratory  
<http://www.uvm.edu/albeetle/>

### TO LEARN MORE ABOUT THE MASSACHUSETTS INFESTATION

Asian longhorned beetle 'our worst nightmare' - Framingham, MA - The MetroWest Daily News

<http://www.metrowestdailynews.co>

[m/news/x726385459/Asian-longhorned-beetle-our-worst-nightmare](http://www.boston.com/news/local/articles/2008/08/08/beetles_infesting_trees_in_bay_state/)

Beetles infesting trees in Bay State - The Boston Globe

[http://www.boston.com/news/local/articles/2008/08/08/beetles\\_infesting\\_trees\\_in\\_bay\\_state/](http://www.boston.com/news/local/articles/2008/08/08/beetles_infesting_trees_in_bay_state/)

If you have any further questions, be sure to get in touch with me.

Tom McCrumm, Coordinator  
Massachusetts Maple Producers Association

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The conference kicks off Friday evening with a featured speaker at 7:00 PM and industry trade show highlighting maple equipment, manufacturers, and vendors scheduled from 6:00 PM until 9:00 PM. Saturday's program features 30 of the industry's leading maple experts from throughout North America and Canada presenting in a variety of concurrent workshops. These workshops focus on several major areas of

emphasis: beginning sugarmakers, new and advanced technologies, marketing, promotion, value-added products, maple tapping, tubing, vacuum, and forest management.

The conference is open to the general public, as well as maple producers, and is geared to all levels of sugar makers. Saturday's trade show opens at 8:00 AM with workshops starting at 9:00AM. Held at the Vernon-Verona-Sherrill (V.V.S.) High School, Verona, New York, the conference is sponsored by the V.V.S. FFA, New York State Maple Producers Association and the Cornell Maple Program 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.

For additional information contact V.V.S. FFA advisor Keith Schiebel at [kschiebel@vvsschools.org](mailto:kschiebel@vvsschools.org). Registration forms will also be available at the NY State Maple Producers Website: [www.nysmaple.com](http://www.nysmaple.com) or the Cornell Maple Program website: [cornellmaple.com](http://cornellmaple.com) in November and December.

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# CROP REPORTS FOR 2007 CONTINUED

**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.

## VERMONT REPORT

The future for Vermont's maple industry looks to be very promising and at the present time demand for maple syrup here is growing faster than it's being produced. With a large demand for maple syrup and the weakening U.S. dollar much higher bulk prices are now being paid, this in turn is encouraging many new people to get into the business and our present sugarmakers to increase their number of taps or change-over their existing sugarbush with new tubing and much high vacuum levels to help increase their yearly production. This past spring I believe a large reason for our state's overall production levels to stay about normal during less than normal weather was due to the fact that many producers are now using newer tubing systems with high vacuum levels. A growing number of our maple operations are also now being certified organic, by doing so they receive a good premium for their maple syrup when sold on the bulk market.

Over the past couple of decades many of the small farms in southern Vermont have been purchased for development thus making it hard for sugarmakers in that area to find more trees to increase production. There are now very few large tracts of land available or better yet affordable for

sugarmakers to purchase or rent for maple syrup production in this area. In northern Vermont it's a little better situation, there are still a few areas with tracts of land where folks are able to rent the trees and in some cases even purchase the land for prices that will still allow them to produce maple syrup from it. For many producers much of their newly increased production is coming from "Red" or "Soft" maples. In the past very few sugarmakers would tap these trees because of the low sugar content, but now with the use of R/O's it can be much more profitable and we are seeing a lot of the old farm land that was abandoned back years ago is now covered with these maples. More and more people each year are getting into maple production, either for an extra income or in some cases as a full time occupation.

We are also seeing a growing number of people tapping maple trees on their property and sell the sap to local producers, for some landowners the sale of sap can be a large part of their yearly income. If done correctly this can be a win-win for both the landowner and the local maple producer.

To help increase production in our state the Vermont Maple Sugar Makers' Association has started discussions with state and federal officials on the possibility of allowing more land to be used for maple syrup production. At the present time there is very little state or federal land in Vermont being used for the production of maple syrup and we feel this could be a good thing for both the sugarmaker and the state and federal governments in terms of income while helping to preserve a healthy

and sustainable forest. Hopefully we should have an answer on this in the coming year.

Since the mid 1990's we have been talking about having a mandatory registration for all sugarmakers here in Vermont who sell either maple sap or syrup. During the past year a committee has been working closely with the VT Agency of Agriculture to investigate the best way for this to happen. Even though we have our own "maple law" here in Vermont if we decide to go forward with this project we will need to have a new law drafted and passed through legislation. If done this list would be used for edu-

cational purposes only. In the past there has been times when we needed to contact producers to alert them about possible hazards and have not been able to do so. Ads or notices in a newspaper or magazine are not always the best way to pass on information. Along with this program we are also talking about developing a new voluntary certification program where producers could possibly receive a premium from packers for their maple syrup if it's produced under a certain set of rules and/or practices. The VT Agency of Agriculture is planning to change their current "Seal of Quality Program" and

# HELP !



## The Research Fund needs your pennies.

The Research Fund Committee welcomes your voluntary donations of "A penny for every syrup container you fill". Your investment in the future of the maple industry will help continue the studies of tree health, insect infestation, syrup production, product quality, packaging, marketing, syrup adulteration, and many other concerns that are vital to the future of the maple industry.

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.

### North American Maple Syrup Council, Inc Research Fund

For more information contact:

Eric Randall, Chairman, 307 Granada Dr., Ellensburg, PA 16812  
email: erandall@edimbers.edu

Joe Pribak, Treasurer, W1887 Robinson Drive, Merrill, WI 54452  
Phone 715-536-7251. Email: mapleshellowsyrup@erizon.net

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



has approached our industry to ask for input on how we would like to see this program work. We are discussing the possibility that this program could become the voluntary certification program that we're looking to create. We will hopefully have answers on these new programs in time for the coming season.

During this past winter a national media campaign was done by the Vermont Maple Foundation focusing on different uses for pure maple products and was viewed by many as a big success. Many of the producers who retail their own maple products saw a spike in sales over the past few months and believe it has a lot to do with the past promotional efforts. Our web site [www.vermontmaple.org](http://www.vermontmaple.org) which list producers selling their own maple products received more than 1.5 million hits in 2006, that's over a 50% increase from the year before. We also received \$20,000 from the state government this past year to help promote and market our industry, this was the first time we had gone to the Appropriation Committee and asked for money. All year long our maple industry plays a large role in the Vermont economy and this committee seemed very eager to help continue to keep our maple industry strong and profitable, talks are now in progress on funding for this coming year as well. There have also been ongoing discussions with leaders in Washington, D.C. about the possibility of receiving some federal funding to help promote and market our maple industry. Our marketing director is in the process of applying for a third grant from USDA, for the most

part the past 2 grants have been used to cover the cost for her position.

Over the years many of us have learned from our private business experiences that in order to stay ahead of the curve you need to always know what's coming next. For a growing maple industry that means the need for good, reliable research is never ending. Each year as part of the program for our annual meeting we have the opportunity to see the results that come from studies that have been partially funded with NAMSC money and done by different maple research facilities. Many of these studies are later presented to sugar-makers participating in maple schools held each year throughout our maple producing regions. As a delegate and member of the NAMSC I feel it's very important for this organization to develop new and better ways to help fund this type of research being done at the many maple research centers throughout our maple world. Before we can all move forward and be successful, we must first help develop and understand new technology.

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## **2008 - 2009 NY CALENDAR OF UPCOMING SCHOOLS AND WORKSHOPS**

**OCTOBER 11, 2008 - Maple Confection I Workshop, Contact:** Ben & Judy Benjamin, Ben & Judy's Sugarhouse, 770 Beaver Creek Rd., West Edmeston, NY 13485. **Phone:** 315-899-5864, **email:** *benand-judyssugarhouse@yahoo.com*

**OCTOBER 16, 2008 - Maple Confection Workshop II, Franklin County. Contact:** Richard Gast, Education Center, Court House, 355 West Main Street, Suite 150, Malone, NY 12953, **Phone:** (518) 483-7403, **Fax:** (518) 483-6214, **email:** *rlg24@cornell.edu*

**OCTOBER 18, 2008 - Maple Confection I Workshop, Ontario County. Contact:** Russell Welser, Cornell Cooperative Extension Ontario County, 480 North Main Street, Canandaigua, NY 14424, **Phone:** 585.394.3977, **Fax:** 585.394.0377, **e-mail:** *rw43@comell.edu*

**OCTOBER 23, 2008 - Beginner Maple Producer Workshop in Delaware County. Contact:** Janet L. Aldrich, Cornell Cooperative Extension of Delaware County, P. O. Box 184, 34570 State Highway 10, Hamden, NY 13782-0184, **Phone:** 607-865-6531.

**NOVEMBER 1, 2008 - Maple Confection I Workshop at Countryside Hardware, Contact:** Sandy Wilcox, 1712 Albany St., DeRuyter, NY 13052, **Phone:** 315-852-3326.

**NOVEMBER 8, 2008 - Maple Confection Workshop II, North East Ohio, Contact:** Les Ober, Geauga County Extension 14269 Claridon Troy Rd., Burton, OH 44021. **Phone:** (440) 834-4656.

**NOVEMBER 15, 2008 - Maple Confection Workshop II, Lewis County, Contact:** Michele Ledoux, Cornell Cooperative Extension Lewis County, 5274 Outer Stowe Street, P.O. Box 72, Lowville, New York 13367, **Phone:** 315-376-5270.

**JANUARY 2, 2009 - Maple School for Beginners and Back Yarders, Warren County. Contact:** Laurel R. Gailor, Natural Resource Educator, *lrg6@cornell.edu*, Cornell Cooperative Extension, Warren County, 377 Schroon River Road, Warrensburg, NY 12885, **Phone:** 518-623-3291, 518-668-4881.

**JANUARY 3, 2009 - Warren Washington County Maple School, Contact:** Laurel R. Gailor, Natural Resource Educator, *lrg6@comell.edu*, Cornell Cooperative Extension, Warren County, 377 Schroon River Road, Warrensburg, NY 12885, **Phone:** 518-623-3291, 518-668-4881.



**JANUARY 9-10, 2009 - New York State Maple Conference, Verona NY, Contact:** Keith Schiebel [kschiebel@vvsschools.org](mailto:kschiebel@vvsschools.org) or go to [cornellmaple.com](http://cornellmaple.com)

**JANUARY 17, 2009 - Western NY Maple School, Contact:** Lutie Batt, Cornell Cooperative Extension of Wyoming County, 401 North Main Street, Warsaw NY 14569, **Phone:** 585-786-2251.

**JANUARY 24, 2009 - Lewis County Maple School, Contact:** Michele Ledoux, Cornell Cooperative Extension Lewis County, 5274 Outer Stowe Street

P.O. Box 72, Lowville, New York 13367, **Phone:** 315-376-5270.

**JANUARY 30, 2009 - Clinton County Maple School. Contact:** Mike Farrell, 157 Bear Cub Lane, Lake Placid, NY 12946, **Phone:** 518-523-9337, **e-mail:** [lf36@cornell.edu](mailto:lf36@cornell.edu)

**JANUARY 31, 2009 - Maple Expo- St. Lawrence County, Contact:** Steve VanderMark, Cornell Cooperative Extension, 1894 State Highway 68, Canton, NY 13617-1477, **email:** [sfvl@cornell.edu](mailto:sfvl@cornell.edu), **Phone:** 315-379-9192.



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## **COMING EVENTS**

### **IMSI - INTERNATIONAL MAPLE GRADING SCHOOL**

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Amherst, Massachusetts

For more information contact:

Kathy Hopkins, Phone 207-474-9622, FAX 207-474-0374  
or Email: [khopkins@umext.maine.edu](mailto:khopkins@umext.maine.edu)

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### **NAMSC/IMSI ANNUAL MEETING 2008**

October 24-27, 2008

University of Massachusetts Conference Center

Amherst, MA

For more information contact:

[tom@southfacefarm.com](mailto:tom@southfacefarm.com)

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### **NEW YORK STATE MAPLE PRODUCERS CONFERENCE**

January 9 and 10, 2008

Vernon-Verona-Sherrill High School, Verona, NY

For more information contact:

Keith Schiebel at:

[kschiebel@vssschools.org](mailto:kschiebel@vssschools.org)

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# IN MEMORIUM

## KENNETH SHIPLEY

Kenneth Shipley, 61 of Gaston, Indiana passed away February 3. Kenny was well known throughout the maple belt due to his extensive travels to visit sugar camps in the U.S. and Canada. Kenny was instrumental in starting the Indiana Maple Syrup Association and served as its first president. He was a long time director and treasurer of IMSA. Kenny was also largely responsible for the Indiana Maple Syrup Association's participation in the Pioneer Village at the Indiana State Fair.

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## JAMES A. BOCHY

James A. Bochy, a major Pennsylvania Maple promoter, died April 23, 2008. He is survived by his wife Donna and son Paul, as well as a host of Somerset County, PA admirers. A 1942 graduate of Mercer High School, 1951 graduate of Penn State University, and a 1961 M.S. graduate of West Virginia University, he also was a veteran of WWII. He worked, until his retirement in 1988, as an extension agent for the Somerset County Extension program with 37 years of service.

Maple was a priority throughout his career and he sponsored many Maple producer meetings, emphasizing education, organization, and promotion of the product. In 1957, with his coaching, the producers officially formed the Somerset County Maple Producers Association. The first meeting featured Penn State foresters and a U.S.D.A. Eastern Research Scientist who was doing work on Maple Syrup taste and other characteristics. Jim worked closely with the Maple researchers and by the second annual producers meeting, U.S.D.A.'s Dr. J.C. Underwood was the speaker, along with Mr. Harold Neigh, Extension Marketing Specialist and Mr. W.W. Simmonds, Extension Forester. He brought Dr. C.O. Willits of the Philadelphia Research Center and Nelson Kaufman, State Climatologist to Somerset County's meetings, helping the Maple producers leap into technology.

He promoted Maple wherever he could, introducing an annual Maple Tapping ceremony to hail the beginning of the season and this tradition carries on in Somerset County. KDKA Radio Station carried Maple promotional and educational features due to his efforts and along with the established Somerset County Maple Producers Association, he helped to form the Pennsylvania Maple Council. On May 14, 1994 he was inducted into the Maple Hall of Fame in appreciation of his service to the North American Maple Industry.

Although he had been retired a number of years he was such lauded as the Somerset County Association celebrated its 50th anniversary in 2007. He

worked closely with the Pennsylvania Maple Festival in Meyersdale and coined a popular phrase in Somerset County calling it "The Land of Milk and Maple."

Jim was an active member of American Legion Post 181 and VFW Post 554, The Somerset Historical Center, the Somerset Rotary Club and St. Paul's Presbyterian Church. His mantra was that "everyone should think more of others and a little less of themselves" and he lived that in his personal life, his love of Somerset County and in its legacy of Maple. Thank you, Jim Bochy.

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## FRANK GOODELL

Frank H. Goodell's roots were deep into Portage County. His family was among the early settlers of the county, with Jonas Goodell arriving from Massachusetts in 1825 to settle in the northeast corner of Shalersville.

Mr. Goodell, 88, who died July 7, 2008, followed the family tradition and farmed the land for more than 60 years. He and his wife, Virginia, lived in the house where he was born, a house which was built in the early 1900s by his grandfather, Homer Goodell.

He was a graduate of Shalersville High School and received a bachelor's degree in agricultural economics from The Ohio State University. He returned to the farm in 1942 to continue the family business. He was noted for progressive agricultural methods. He was one of the first farmers in the county to use contour strips to control erosion.

Frank was elected to the original Board of Directors when Ohio Maple Producers Association was formed at Punderson. He's been the maple judge at the Geauga County Fair at Burton for well over 60 years. He has been active on the Geauga Extension Forestry committee that plans maple conference and a regular attendee of the NAMPAs for more than 20 years. Goodell Farms maple syrup has won numerous prizes, including the Hilton Farley Award (best overall display) at the Ohio State Fair in 2005, first place out-of-county at the Chardon Maple Festival in 2007, and first Place in light amber and medium amber at the NAMPAs meeting in Nova Scotia, in October 2003.

In addition to growing crops, Mr. Goodell helped grow his community. He took a deep interest in education and served on the board of education during the consolidation of Hiram, Mantua and Shalersville into the Crestwood School District. He was president of the Crestwood board when Crestwood High School was built in 1956 and when the middle school was built in the 1960s.

Mr. Goodell was active for many years with agricultural associations, serving on the boards of the Portage Soil and Water Conservation District, the Farm Bureau and Western Reserve Co-op. He was a life member of the Ohio Forestry Association.

In 1974, he was honored as the Outstanding Conservationist by the Portage Soil and Water Conservation District, where he served as a board member

from 1964 to 1971. He received the Sherman Brockett Dairyman Award in 1994 from the Portage County Dairy Committee.

He and his wife were honored with the distinguished Service Award by the Portage County Farm Bureau, and, in 1996, he became one of the first inductees into the Crestwood Hall of Fame as a civic leader.

Mr. Goodell is survived by his wife of 64 years, Virginia and 3 sons.

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## **FRED E. WINCH**

Fred Winch, 93, died May 17th, 2008. From November 1943 to November 1975 Fred E. Winch was a pioneer of maple research and education in New York State. He led the way in maple producer education through establishing annual maple schools at over 15 sites around the state. Fred broke new ground in maple research through assisting with the establishment of two research extension facilities in New York that still are active today, including the Uihlein Sugar Maple Research and Extension Field Station in Lake Placid and the maple program at the Arnot Forest. The benefits of these pioneer efforts are still helping maple producers today.

Mr. Winch graduated from the University of Maine at Orono with a B.S. and received his Masters Degree in Forestry in 1937 from Cornell University. He was an assistant and associate Professor at Cornell University and served as the Extension Forester from 1943-1975 and was Professor Emeritus at Cornell University since 1975. Fred became widely known for his knowledge of maple syrup production and marketing. He was an experienced forester specializing in the management of farm woodlots. He worked extensively with maple producers, woodlot owners and Christmas tree growers throughout New York State. At Cornell he held a number of responsible positions including Director of Arnot Forest; Associate Director of NYS Cooperative Extension; Acting Chair of the Department of Natural Resources and Department Extension Leader. Fred provided significant support and leadership to organize the North American Maple Syrup Council and later to form a National Maple Research Council. He wrote extensively about the production and marketing of maple syrup including Extension Bulletins such as Know Your Trees, Production of Maple Syrup and Other Maple Products, Planting Forest Trees in Rural Areas, and Judging Maple Products. He assisted in producing the publication, The Maple Syrup Producers Manual. He was especially well known for his commitment to young people through his work with 4-H and Future Farmers of America.

In May of 1977 Mr. Winch was the first inductee into the American Maple Museum's Hall of Fame displayed at the American Maple Museum in Croghan New York. In 1995 he received the Outstanding Alumni Award from the Alumni Association of the College of Agriculture and Life Sciences at Cornell University. In 2004 the College of Agriculture and Life Sciences named Mr. Winch a Charter Member of the Liberty Hyde Bailey Leadership Society.

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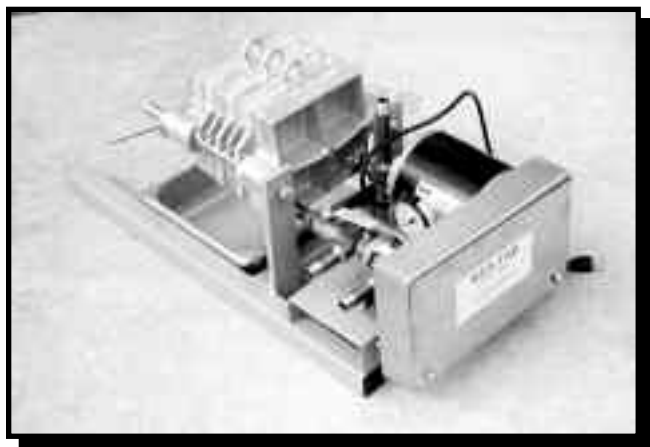
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