

# Maple Syrup Digest



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# MAPLE SYRUP DIGEST

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## GREETINGS FROM YOUR PRESIDENT



As your new President I would like to first congratulate and also say "thank you" to the Maine Maple Producers for doing a great job hosting the NAMSC/IMSI Annual Meetings this past October in Bar Harbor. The facilities were very nice, the meals were delicious and the area was beautiful, coupled with some informative meetings and educating technical sessions definitely spells success. This year's conference was also NAMSC's 50th Anniversary so I felt especially honored to be elected President of this international organization on such a special occasion. This will definitely be one of my most memorable experiences. I would also like to welcome our new Vice President Cecile Pichette of Plessyville, Quebec. I believe Cecile will be a great addition to our Executive Committee. Joe Polak from Wisconsin has been doing a great job over the past several years as our Secretary/Treasurer and has agreed to continue for another year. Past President Mike Girard of Connecticut has been appointed Executive Director and will also continue as Chair of the NAMSC Research Committee. Mike has been very instrumental in over-hauling our entire Research Program and I hope his leadership abilities will help us to continue forward as he fills this position. I would also like to welcome all the new delegates and alternates to the council, your participation along

with those that have been here in the past is what has allowed this council to be effective for the past 50 years, now lets all work together to set the course for another 50 years.

For those of you that I have not had the chance to meet or visit with let me take a minute to introduce myself, I'm from Vermont and grew-up on a dairy farm with a maple sugaring operation. Since 1987 I've been able to make "maple" my primary year around occupation, something many only dream of doing. A close friend once told me, "if you enjoy what you are doing then you'll never go to work again". So I guess I haven't really worked then for years, but I don't think my family would agree with this. In 1987 the future for our maple industry and syrup prices both looked good so the cows were sold and roughly 9,000 taps were rented on our neighbor's land and added to our existing sugar bush raising our numbers to about 21,000 taps, at the time this was one of the largest operations in Vermont. I soon learned that in order to be sustainable we needed to have better control of our product from the tree to the table. As a way to make this happen, my wife Diane and I started a retail/mail order business called Vermont Maple Outlet in 1989 which we still operate today. We are also the fifth generation to operate our family's maple operation where we now boil sap from 8,000 of our own taps and purchase sap from another 1,600 taps. This past spring was our family's 100th season producing syrup at our current location. We are now able to produce more syrup on less than half the taps because of new technology. Nearly all our syrup is sold through our retail

operation either as maple syrup, maple candy or maple cream. Over the years we have diversified somewhat, we now sell CDL maple sugaring equipment & supplies and just opened a Storage Unit Rental business this past fall. I'm also the current President of the Vermont Maple Sugar Makers Association and have been so for the past 4 four years.

We have two children and they were both very involved in our maple business when growing-up. Our daughter Michelle was elected Vermont's Maple Queen in 2000 and participated in the NAMSC/IMS Annual Meetings which were held in Burlington, Vermont that year. Our son Ryan who spends his spare time helping with our sugaring operation was Vermont's Maple King in 2002. At the present time Michelle has two sons which we hope will be part of the seventh generation to produce maple syrup here in our sugar bush.

I realize I didn't say much about NAMSC or the status of our maple industry in this issue of the Digest but in the future I plan to keep you all as informed as possible.

**Please continue supporting the NAMSC Research Fund by paying your 1 cent per container.**

Rick Marsh

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# IMSI NEWS

*By: Dave Chapeskie, R.P.F.,  
Executive Director, IMSI*

The International Maple Syrup Institute (IMSI) held their quarterly Board of Director's and their Annual Meeting in Bar Harbor, Maine in late October. Highlights from the meetings in Bar Harbor are reported below.

## **IMSI Executive and Directors for 2009/2010**

IMSI's Executive for 2009/2010 has not changed from the previous year. The Executive Committee is as follows:

**President** - Gary Gaudette

**Vice President** - Richard Norman

**Treasurer** - Steve Selby

**Past President** - Jerry Kless

**Executive Director** - Dave Chapeskie

There are 26 IMSI Directors for 2009/2010 with IMSI's constitution allowing for up to 30 Directors in a given year. There are 17 Directors from the United States 9 Directors from Canada. Most Directors will be continuing their role from the past year. The IMSI Executive and Directors for 2009/2010 will soon be posted on IMSI's website at [www.internationalmaplesyrupinstitute.com](http://www.internationalmaplesyrupinstitute.com)

## **Monitoring for Potential Adulteration of Syrup**

For many years, IMSI has sponsored a program encouraging IMSI members in Canada and the United States to submit samples of syrup taken from the retail marketplace anywhere in the world for testing for potential adulteration. Proctor Maple Research Centre continues to facilitate the testing by receiving the samples and forwarding them to a laboratory in Texas. In 2009, there has been elevated concern by some IMSI members that adulteration of maple syrup may currently be a serious problem in the international marketplace. IMSI's members have been reminded of the procedures and requirements for obtaining samples and strongly encourages its members to submit syrup samples suspected of adulteration for testing.

It was determined recently that shipment of samples for adulteration testing from Canada to the United States is subject to US biosecurity requirements. An IMSI member in Canada has recently offered to determine how best to ship the samples while meeting these requirements. This will likely require seeking some flexibility from FDA since the origin of the samples could be from anywhere in the world and the shipper must possess a Food Facility Registration number. Further information regarding an acceptable approach to transport or ship syrup samples from Canada to the United States meeting FDA requirements will be provided to IMSI members when it is available.

Centre Acer has recently conducted a review of laboratory tests used to determine whether or not maple syrup is adulterated and hopes to develop a testing technique which is cost effective, easy to use by producers and packers, and tests for the main adulterant sugars which may be used at the present time.



**Standard International Maple Grades**

The Board of Directors of IMSI passed a unanimous motion supporting the implementation of standardized international maple grades and nomenclature for the maple syrup industry. Dave Chapeskie, Chair of IMSI's Maple Grades Committee, tabled an amended proposal for standardized international grades at IMSI's Board of Directors meeting and the Board passed a motion with unanimous support to move to implementation of the new grading system. The only changes from the proposal distributed to IMSI members as a draft prior to the IMSI Board and Annual meetings in Bar Harbor are:

- 1) The light transmittance class boundaries have been modified to better reflect the preference of the majority of maple industry stakeholders; and
- 2) Syrup with a light transmittance of 25% Tc or lower will be labeled for cooking and all reference to Grade B will be removed. The grade designation for this syrup requires further discussion.

The amended standardized international grades and classification system is outlined below.

**Grade A** (No retail restrictions - 4 classes )

Light Transmittance Class	Taste	Colour
75 or greater %Tc	Delicate	Golden
50 - 74.9% Tc	Rich	Amber
25.1 - 49.9 % Tc	Robust	Dark
25 or less % Tc ****	Strong	Very Dark

**Processing Grade**

(Processing Use)	All off-flavored syrup Not for retail sale Packed in containers of 20 litres (5 Gallons or larger in size)
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\*\*\*\* Labeled for cooking. Proposed Grade A status for this syrup assumes producer and packer ability to distinguish between off-flavoured syrup AND syrup which has a strong or very strong taste and 25% Tc or lower. The grade designation for this class of syrup will be investigated further by IMSI Grades and Nomenclature Committee with further input anticipated from maple stakeholder groups.

The amended proposal was very well received by attendees in both IMSI or NAMSC meeting forums in Bar Harbor. This proposal was the final outcome of a meeting of industry stakeholders including representation from maple producer and packer organizations in Canada and the United States which was held in Bar Harbor, Maine. IMSI Maple Grades and Nomenclature Committee deliberations and maple stakeholder comments and advice from recent consultations

were important factors considered in arriving at the amended grades proposal as outlined above. The light transmittance classes recommended for adoption in Bar Harbor were those recommended earlier in 2009 by the Vermont Maple Industry Council (VMIC).

IMSI's Maple Grades and Nomenclature Committee will now prepare a final report incorporating amendments to the proposal provided earlier to IMSI members along with a plan for implementation of the new standard grading system. The implementation plan will include communications, regulatory follow-up, defining an appropriate transition period between the old and the new systems and other aspects. When the report is finalized later in the fall, it will be circulated to IMSI members and NAMSC delegates for comment. IMSI's Board of Directors will review any additional comments or suggestions received from IMSI members and others as well as the proposed implementation plan at their next Board of Directors meeting in February 2010 in Burlington, Vermont.

### **Strategic Plan Review**

In the summer of 2009, IMSI put in place a Strategic Planning Committee chaired by Richard Norman, Vice President with representation from Canada and the United States. The purpose of this committee was to review the mission, objectives, by-law's, and use of logo of the Institute.

The committee was also to determine important priorities of the Institute for the next few years. IMSI's Strategic Planning Committee recommended that the mission of the organization, as developed at the time of the last strategic plan review in 2002, did not require amendment. It is as follows:

- 1) To protect the integrity of pure maple syrup;
- 2) To encourage more industry cooperation; and
- 3) To improve communications within the international maple syrup industry.

### **Objectives of IMSI are as follows:**

a) To foster and advance the interests of those who are engaged in or who are directly or indirectly connected with or affected by the production or processing of pure maple syrup;

b) To promote legislation affecting the industry in all its branches and to oppose or support as the case may be contemplated legislation by federal, provincial/state, municipal or other authorities insofar as the same may affect the maple syrup industry;

c) To bring about a greater uniformity in the customs and usage of those engaged in the maple syrup industry and the furnishing of materials therefore; and,

d) To do all other things that are conducive to the attainment of the above objectives.

### **High priority activities for IMSI are:**

1) Help safeguard the international maple syrup industry from adulteration through monitoring and testing;

- 2) Lead implementation of standardized international maple grades and nomenclature;
- 3) Revise Use of Logo policy and requirements and develop a Code of Ethics for IMSI Members;
- 4) Maintain and enhance communications among maple industry stakeholders; and,
- 5) Deal with ongoing issues.

Some minor changes to IMSI's By-Laws were adopted at IMSI's Annual meeting in Bar Harbor, Maine.

## **Market, Supply and Demand for Pure Maple Syrup**

Market conditions for pure maple syrup were discussed in the IMSI meeting forums in Bar Harbor.

There was some market share loss to maple substitutes in the international marketplace in 2008 due to a tight supply situation combined with higher prices for bulk syrup. This pressure was eased following the record-breaking crop in 2009 in Quebec as well as an excellent crop in many provinces and states. At present, there is little syrup left in the strategic reserve administered by the Federation of Quebec Maple Producers. The amount of syrup which is being held by buyers in the supply chain is not known but is expected to at least meet international market demand until the 2010 maple production season. The outlook for 2010 is highly dependent on the size and quality of the maple crop in 2010.

Local and regional markets for pure maple syrup in most areas in Canada and the United States have been very good. In some areas, retail prices stabilized or declined slightly from levels reached in 2008 due to supply conditions.

Markets continue to trend towards demanding significantly more medium and darker syrups than was the case historically. This trend is driven by consumer preferences in North America and the international marketplace.

Dr. Greg White, Professor of Economics at the University of Maine delivered an excellent presentation on using the internet to market maple and other agricultural products at IMSI's Annual meeting in Bar Harbor.

## **IMSI Sponsored Awards - 2009**

The International Maple Syrup Institute sponsors two awards annually to recognize exemplary leadership in the international maple syrup industry.

The Lynn Reynolds Memorial Leadership Award was established in 1999 to recognize the outstanding leadership of individuals in support of the international maple syrup industry. The Golden Maple Leaf Award was initiated in 2008 to recognize leadership of firms, groups or individuals in support of varied aspects of the international maple syrup industry.

The recipient of the 2009 Lynn Reynolds Memorial Leadership Award was Dr. Randall Heiligmann, Professor Emeritus, Ohio State University, for his extensive and far reaching contributions to the international maple syrup industry in extension and education over many years. Gary Graham from Ohio State University

received this award on behalf of Randy who could not attend due to personal circumstances.

The recipient of the 2009 Golden Maple Leaf Award for leadership in marketing and raising consumer awareness regarding the uniqueness and potential of pure maple syrup, was Citadelle Maple Syrup Producers' Cooperative for their initiative entitled "Canadian Maple Deights-Gourmet Bistro Shoppe." Luc Lussier of Citadelle received this award on behalf of Citadelle. Other staff from Citadelle were also in attendance for the award presentation.

### **Value of Extension and Regulatory Support Staff**

Ongoing reductions in extension and regulatory support staff for the maple syrup industry were discussed at IMSI's Board of Directors meeting in Bar Harbor and were viewed as a serious concern facing the industry both in Canada and the United States. It was agreed the IMSI working in cooperation with the North American Maple Syrup Council would become more active in raising concern regarding erosion of these valuable services with decision makers and politicians as appropriate. It is recognized that maintenance of these services is crucial in helping advance the maple syrup industry and helping maintain the integrity of pure maple syrup.



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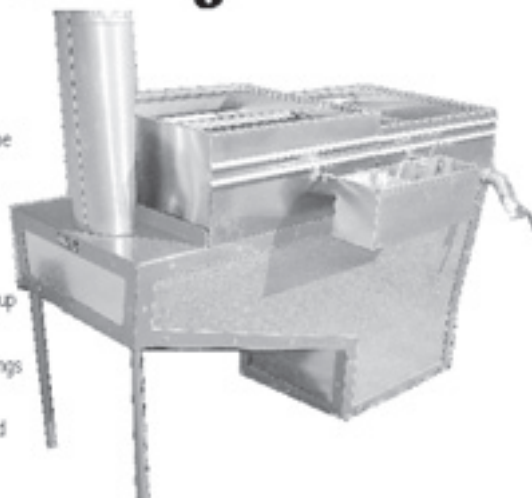


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## LETTER TO THE EDITOR

Dear Roy,

I enjoyed the brief conversation that I had with you at the meeting in Bar Harbor. You and I have been to many of these events over the years, and watched this industry evolve. Some are no longer with us, yet it was great to see so many who still are.

My heart kinda went out to you as you gave the Maple Digest report, once again it sounded like your prudence had just about kept it in the black, with a couple late checks yet to cash and some back money still owed, and maybe you paid some phone calls & postage out of your own pocket along the way.

Funny, how you sometimes wake up in the night and start thinking about stuff when you know that you should be sleeping. Guess it must kinda come on with old age. Couple of nights later I did just that, kept thinking about you, the Digest and NAMSC. You've donated 20 years of your life to this Digest. You were never overpaid for all that you did. We were celebrating the fiftieth anniversary of an organization that was created at the request of Dr. Willits to disseminate research information to the grass roots maple producers across America. The National Maple Syrup Council created the Digest for just that purpose for which it has done just that for nearly fifty years.

In that time period, things in this industry have changed, grown and today became the greatest agricultural success story of the century.

NMSC started out in 1959 with a handful of member states whose del-

egates met for half-a-day once a year. The number of states grew and in 1973 accepted the first Canadian Province (Ontario) into the organization. Where upon it changed its name to "North American Maple Syrup Council (NAMSC) and became an international organization. Today it represents at least 12 maple states and 4 Canadian Provinces that in 2009 produced the largest maple crop in the history of the world, (over 150 million pounds), with a bulk worth of one-half billion dollars.

Research technology has never been greater, nor has the mission of the Digest to disseminate it. And there was Roy Hutchinson standing there Friday morning in front of the 16 delegates and 200 members of NAMSC telling them how that NAMSC's major piece of communication, once again, just about broke even in 2009!

Wow! Isn't a one year's subscription to the Maple Digest worth more to producers than the cost of 12 or 15 44 cent U.S. postage stamps??? Seems to me that it is or certainly should be. How about TEN dollars per year? I can't think of a membership to any organization that you can buy for less than \$25.00, most are more than that.

Seems to me that I've heard that NAMSC has a standing (perhaps sitting) committee that can address concerns of the Digest. I would hope that you would consider contacting this group and suggest that they meet via however, face to face, conference call, or e-mail and review the needs for a much wider venue ability for this publication to be able to continue to present much more and



broader research info to the industry. One must consider there is much good research coming out of Canada as well. It might be good to have a panel to sort thru various research so it could be presented to the Digest in a timely manner for publication (Note: all the expenses involved with the above suggestions should be paid for out of the NAMSC GENERAL FUND not Digest funds.) This now internationally industry wide organization needs to broaden its scope. New grading law change upcoming should

have broad information coverage as well.

Over the years you've been a dedicated servant for the NAMSC, Roy, this is a chance to broaden the scope of presenting information needs in the 21st century by a rapidly growing and expanding industry. You have earned and deserve the right to open that door. NAMSC needs to listen and support you 100%. Good Luck.

Sincerely,  
Bill Clark, Ole Pawlet Vt. Sugarmaker

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## NAMSC 2009 Meeting in Bar Harbor, Maine

The NAMSC 2009 meeting in Bar Harbor, Maine is now history. I call it one of the better ones in recent years. A lot is going on in the maple business. Most of these reports will undoubtedly be in our maple publications. After the meeting we had several chances to see the Bar Harbor area. The water cruise really gives one a look at the coast and how it got there. When you realize there was half mile of ice over Mount Cadillac and the surrounding mountains halted the glacier in its move to the coast and further south. From Mt. Cadillac you got a real thrill of what Maine is all about.

During the banquet I gave a presentation on the historic endeavors of Dick Haas of the Sugarhill container company. Dick wasn't able to attend this meeting because of health issues. I have worked with the Haas family ever since the Sugarhill container came on board. Here is a brief resume of the recognition given at the Bar Harbor maple meeting. I, along with the whole industry give Dick our moral support and the hope for a full recovery. Best Wishes and Good Luck in the future.

---

Richard "Dick" Haas is the creator of Hillside Plastics where nearly all-pure maple syrup plastic bottles in the US are made. It started when Dick wanted to make plastic bottles for milk. This led to Charles Bacon wanting plastic bottles for maple syrup. After testing Dick finally came up with a formula that would take the 180 degrees of hot filling. These plas-

tic bottles became successful and led to the Bacon business being acquired by a company up north in New Hampshire.

Here is where Dick decided he could make a better syrup container and the "Sugarhill" bottle was invented and patented. Dick also developed a custom machine for applying a patented coating process to the Sugarhill bottle that made the container's oxygen barrier successful.

The need for a research fund came about, and the 1-cent a container came aboard. As the manufacturer of nearly all-plastic pure maple syrup containers in the US, Sugarhill naturally became the collector of the 1-cent. From \$10 to \$12,000 is collected annually from roughly 60% of Sugarhill's customers. Dick is the "caretaker" of the voluntary customer contribution, which is presented at the annual meeting of the NAMSC.

Dick also participates in Vermont's gift to our military force by contributing Sugarhill containers to the Vermont Maple Foundation.

Dick is seen at most of the NAMSC meetings, state maple meetings and the ceremonies for the induction of the Hall of Fame at the American Maple Syrup Museum in Croghan, New York. Dick was inducted into the Hall of Fame in May of the year 2000. Dick and his wife, Janet, are real friends of maple everywhere you go.

He is being followed by his family who are taking their part in the Hillside business and in particular the now worldwide known Sugarhill containers for pure maple syrup.

Sincerely,  
Russ Davenport

# **2009-10 New York Calendar of Upcoming Schools and Workshops**

**December 5 - Fulton-Montgomery County Maple Confection I Workshop, Contact:** Cornell Cooperative Extension, Fulton and Montgomery Counties, 55 East Main Street #210, Johnstown, NY 12095, **518-762-3909 ext109, cls263@cornell.edu**

**January 8-9 - New York State Maple Conference, Verona NY, Contact:** Keith Schiebel **kschiebel@vvsschools.org** or go to **cornellmaple.com**

**January 16 - 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 21 - Ontario County, Beginner Maple School, 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**

**January 22 - Lewis County Beginner 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 23 - 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: 315-376-527.**

**January 29 - Clinton County Maple School. Contact:** Mike Farrell, 157 Bear Cub Lane, Lake Placid, NY 12946, **Phone: 518-523-9337, e-mail: mlf36@cornell.edu.**

**January 30 - Maple Expo - St. Lawrence County, Contact:** Steve VanderMark, Cornell Cooperative Extension, 1894 State Highway 68, Canton, NY 13617-1477, **sflv@cornell.edu, Phone: 315-379-9192.**

**February 6 - Warren Washington County Maple School, Contact:** Laurel R.Gailor, **lrg6@comell.edu**, Cornell Cooperative Extension, Warren County, 377 Schroon River Road, Warrensburg, NY 12885, **Phone: 518-623-3291.**

**February 13 - Greene County Maple School, Contact:** Mick Bessire, CCE of Greene County, Agroforestry Resource Center, 6055 Route 23, Acra, NY 12405, **Phone: 518-622-9820.**

**February 20 - Oswego County Maple School, Contact:** JJ Schell, **jjs69@cornell.edu**, Cornell Cooperative Extension of Oswego County, 3288 Main St., Mexico, NY 13114-3499, **Phone: 315-963-7286.**

**February 27 - Beginner Maple Workshop at Hamley Maple in Tioga County, Contact:** Brett Chedzoy, Cornell Cooperative Extension - Schuyler County, Senior Resource Educator, **bjc226@cornell.edu, office: 607-535-7161, cell: 607-742-3657.**

**March 6 - Beginner Maple Session at the Western NY Rural Landowners Workshop Contact:** Lynn A. Bliven, Cornell Cooperative Extension, 5435A County Road 48, Belmont, NY 14813, **1-585-268-7644 ext. 18.**

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# **2009 North American Maple Syrup Council 50th Annual Meeting and Convention October 23-25, 2009 Bar Harbor, Maine**

The 50th annual meeting of the North American Maple Syrup Council (NAMSC) and the 35th annual meeting of the International Maple Syrup Institute (IMSI) was hosted by the Maine Maple Producers Association at the Atlantic Oceanside Hotel and Conference Center, Bar Harbor, Maine.

The conference began Thursday, October 22, with an IMSI directors' meeting and an Informal NAMSC delegates, alternate delegates and committee members meeting.

The NAMSC general meeting began October 23, when John Rebar, Executive Director of the University of Maine Cooperative Extension, welcomed the attendees to Maine. He recommended that maple be positioned as a meaningful unique experience. Maple is a special value added product. We need to try to say yes to new ideas and work to adapt to change.

Lyle Merrifield, President MMPA, also welcomed attendees to Maine and hoped we had an interesting time in Maine.

The NAMSC general meeting was called to order by vice president, Rick Marsh. Joe Polak, secretary read the roll call of provincial and state delegates. The delegates introduced their respective alternate delegates.

Delegates (D) and Alternate delegates (A) present included:

Maple Syrup Producers Association of Connecticut; J. Mark Harran (D), Brian Atwood (A)

Indiana Maple Syrup Association; David Hamilton (D), Garry Sink (A)

Maine Maple Producers Association; Bob Smith (A), Alfred Bolduc (D)

Massachusetts Maple Producers Association, Inc.; Winton Pitcoff (D)

Michigan Maple Syrup Association; Larry Haigh (D),

Minnesota Maple Producers Association, Inc.; Terry Stanley (D), Ralph Fideldy (A)

New Brunswick Maple Syrup Association, Inc.; David Briggs, (D), Michael Salmon (A)

New Hampshire Maple Producers Association; Hank Peterson (D), Bill Eva (A)

New York State Maple Producers Association; Roger Sage (D), Eric Randall (A)

Maple Producers Association of Nova Scotia; Avard Bentley (D), Dale McIsaac (A)

Ohio Maple Producers Association; Jen Freeman (D), Dave Hively (A)

Ontario Maple Syrup Association; Bill Robinson (D), Frank Chailowski (A)

Pennsylvania Maple Syrup Producers Council; Burton Kimball (A)

Maple Syrup Producers Cooperative of Quebec (Cooperative de Producteurs de Sirop D'erable du Quebec); Cecile Brassard Pichette (D), Raynald Baril (A)

Vermont Maple Sugar Makers Association; Rick Marsh (D), Dave Mance Jr. (A)

Wisconsin Maple Syrup Producers Association, Inc.; Joe Polak (D), Fred Hedmark (A)

All member provinces and states were present.



The minutes of the 49th annual meeting held at Amherst, Massachusetts were presented.

**Motion:** Approve the minutes as written with one correction. Raynald Baril was the alternate delegate from Quebec.

**Proposed by:** Arvard Bentley

**Seconded by:** Larry Haigh

**Action:** Passed

The minutes of the special meeting of August 19, 2009 were presented.

**Motion:** Approve the minutes of the special meeting.

**Proposed by:** Terry Stanley

**Seconded by:** Roger Sage

**Action:** Passed

The list of future convention sites was presented.

October 20-24, 2010, Stratford, Ontario

October 23-26, 2011, Frankenmuth, Michigan

2012 Connecticut

2013 New Brunswick

2014 Nova Scotia

2015 Pennsylvania

2016 Vermont

2017 Quebec

**Motion:** Accept the requests from New Hampshire (NHMPA) to host the convention in 2018 and Maine (MMPA) in 2019 when the secretary receives a letter of request.

**Proposed by:** Larry Haigh

**Seconded by:** Arvard Bentley

**Action:** Passed

The treasurer's report of the general fund was presented by Joe Polak. Funds in the checking account August 31, 2009 are \$9034.25. Cash receipts \$35,482.00 and disbursements are \$34,602.05. Total funds held in Certificate of Deposits are \$72,688.47. A total cash flow of \$879.95 was reported. Member dues are based on total membership of state/provincial associations. This year \$4575.00 was the amount billed and last year \$4481.00.

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

**Proposed by:** Bill Robinson

**Seconded by:** David Hamilton

**Action:** Passed

Roy Hutchinson, editor Maple Digest, presented a report. Total amount in bank August 31, 2009 \$11,699.71. Income for the year is \$24,645.50 and expenses are \$25,465.06. A loss of \$819.56 was realized.

**Motion:** Accept editor's report subject to audit.

**Proposed by:** Roger Sage

**Seconded by:** Bill Robinson

**Action:** Passed

Russ Davenport, chairman of American Maple Museum, reported 2009 inductees into the Maple Hall of Fame were Norman Anderson, Wisconsin and Fred Taylor, (deceased) Vermont. The 2010 inductees will be Bruce Bascom, New Hampshire and Bruce Martell, Vermont.

Rick Marsh reported that the Maple Research Committee studied four (4) proposals for funding or partial funding of research projects for 2010.

**Proposal:** Approve partial funding of the following two (2) studies: Determining the Increase in Sap Yield Using Multiple Taps per Tree, Timothy R Wilmot, University of Vermont Extension, \$5000.00; Does Timing of Tap Removal Impact Tree Health?, Gary Graham, Ph.D., Ohio State University Extension, \$10,000.00.

**Proposed by:** David Hamilton

**Seconded by:** Terry Stanley

**Action:** Passed

David Hamilton reported on the years of work that the bylaw committee has done to make updates.

**Proposal:** Approve bylaws as presented.

**Proposed by:** Roger Sage.

**Seconded by:** Cecile Pichette

**Action:** Passed

The Convention Planning Committee, chaired by Joe Polak, reported on work discussed at a committee level meeting. A convention planning checklist is being developed to assist committees at the provincial/state level that are planning to host a convention. It begins 48 months before the event and ends 3 months after. It includes items to consider throughout the process, a budget checklist, a planning checklist and a meeting evaluation. The committee wishes to make some changes to the information and will send it to future host committees in December.

Dr. Tim Perkins gave a Maple Manual update. The current soft cover edition is spiral bound and more user friendly. He also announced Dr. Randall Heiligmann's retirement from Ohio State University Extension. A resolution was passed by NAMSC in 2008 to encourage USDA to list maple as a Specialty Crop. A new administration made this possible. This change will make funding of maple research eligible for grants.

The website [www.northamericanmaple.com](http://www.northamericanmaple.com) is hosted by committee chair, Karl Zander. A number of upgrades have been made since last year. Local maple organizations are listed on the site. Karl is looking for more that are not listed. Maple Research Alliance partners are given recognition. Maple photos are requested. Assistance with French translation is also requested. You can reach Karl; [kzander@mapleacres.com](mailto:kzander@mapleacres.com)

The Strategic Plan was updated and remains in place.



Tim Wilmot reported on a display of member newsletters in the equipment/break room.

An update was given on the Asian Longhorned Beetle (ALB) infestation in Wooster, MA. 25,000 trees have been harvested in a 15 square mile area. 650,000 trees are in the quarantined area. Winton Pitcoff requested more education and questioned chemical treatment. Chemical treatment is available on a limited basis for non-infested trees.

Rick Marsh reported on FDA actions. The Food Safety Enhancement Act is in committee in Washington. In the current language of this Act all food producers including maple would be regulated and assessed an equal amount.

### **Appointed Committees:**

**Nominating Committee:** Roger Sage, chair, Cecile Pichette and Bill Robinson

**Audit committee:** Rick Marsh, chair, Avarad Bentley and Hank Peterson

Adjourn

**Proposed by:** J. Mark Harran

**Action:** Passed

General meeting reconvened October 24, 2009 at 1:00 pm.

Ty Kalaus, director of New England Agricultural Statistics Service, reported 2009 U.S. production of maple syrup at 2.33 million gallons. A detailed report is

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available at: [www.nass.usda.gov](http://www.nass.usda.gov). Jennifer Zaleski was introduced as Agricultural Statistician; [jennifer\\_zaleski@nass.usda.gov](mailto:jennifer_zaleski@nass.usda.gov).

Kathryn Hopkins, Extension Specialist, University of Maine, reported all research/extension departments are experiencing financial woes. Extension system and the university are experiencing shrinking numbers. A speakers bureau was discussed as a possible way to disseminate information.

Dave Chapeske, Executive Director IMSI, discussed proposed new grading regulations. The current proposal is:

**Grade A (No retail restrictions)**

Light Transmittance	Taste Descriptor	Color
75% or greater	Delicate	Golden
50-73.9%	Rich	Amber
25.1-49.9%	Robust	Dark
25% or less	Strong (labeled for cooking)	Very Dark

**Processing Grade** All off flavored Syrup (any color)  
Not for retail - Must be packed in 20 liter (5 gallon) containers or larger

This is still a proposal. Final form and implementation to be announced later.  
The audit committee reported all financial records are in good order. The committee recommended to the board interest money be sent to the Maple Digest.

**Proposal:** Interest from fiscal year 2008-2009 from the Willits Fund and Lamb fund be sent to the Maple Digest.

**Proposed by:** Alfred Bolduc  
**Seconded by:** J. Mark Harran  
**Action:** Passed

Roger Sage, chair nomination committee, reported on changes to Life Members, Associate Members and officers.

**Proposal:** Add Warren Wells to Life members.  
**Proposed by:** Roger Sage  
**Seconded by:** Terry Stanley  
**Action:** Passed

**Proposal:** 2009 Associate Members be updated to 2012 and add Eric Prudhomme, QC, Todd Leuty. ON.  
**Proposed by:** J. Mark Harran  
**Seconded by:** Winton Pitcoff  
**Action:** Passed

**Proposal:** Nominate Rick Marsh, President, Cecile Pichette, Vice President, Joe Polak, Secretary/Treasurer.  
**Proposed by:** Avard Bentley  
**Seconded by:** Al Bolduc  
**Action:** Passed  
No old business

### **New Business:**

Bill Robinson welcomed the NAMSC and IMSI to Ontario in 2010. The format for convention will be similar to 2009.

### **Committee Appointments:**

Convention Committee reappointed; Membership Committee not reappointed; Research Committee reappointed; Strategic Plan Committee reappointed; Website Committee reappointed; Maple Digest Committee reappointed with Bill Robinson as chair; Finance Committee appointed (Rick Marsh, Cecile Pichette, Joe Polak and Michael Girard). Executive Director, Michael Girard.

**Proposal:** Adjourn

**Proposed by:** J. Mark Harran

**Action:** Passed

The NAMSC presented two awards. Recipients are nominated from the membership and selection based on their achievements; their efforts and; their commitment to the maple community. Richard "Dick" Haas was given the first award. Dick is the founder of Hillside Plastics and the manufacturer of the Sugarhill containers. He also developed and patented the first plastic coating process to lengthen the time maple syrup can be stored in plastic containers. Dick is the first signed Research Alliance Partner and has been a longtime advocate for maple research by contributing to the research fund.

The second award was developed with the founding of the Maple Research Alliance program. Timothy Perkins Ph.D. is the first recipient of this award. Tim is recognized as a leading research individual giving outstanding service to the maple industry.

Respectfully submitted,

Joe Polak  
Secretary, NAMSC

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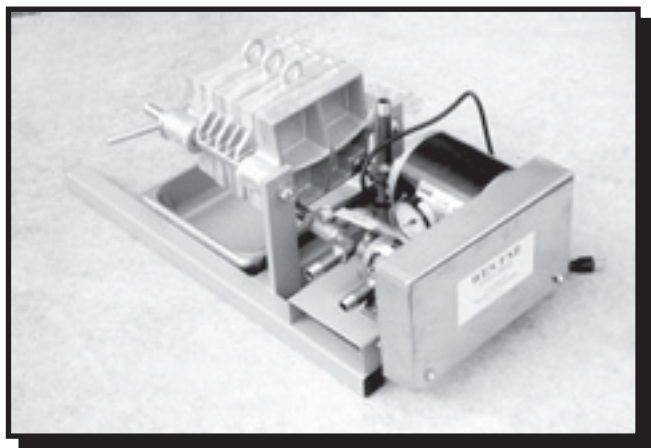
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## TECHNICAL SESSIONS 2009 AT BAR HARBOR, MAINE

**Topic:** How Some Phenomena Effect Sap Flow Under Vacuum

**Speaker:** Mr. Tim Wilmot, University Vermont Extension Maple Specialist

**Summary:** Sap flows from tap holes in maple due to the pressure difference between the inside and the outside of the tree. Sap yield can be influenced by a range of circumstances. Tap holes of .75" in depth when compared to 1.5" produced 66% sap. When a single tap in a 17" - 20" tree produced a gallon of sap, two taps produced about 57% more. Timing of tapping does influence the quantity of sap. The south side of a tree can be 10-15 degreesF warmer than the north. New spouts produce more sap; the last week of the season shows the greatest difference.

**Topic:** Paints for Lead Containing Equipment: A Practical Solution?

**Speaker:** Dr. Gary Graham, Associate Professor Ohio State University Extension

**Summary:** Older, lead containing equipment can be expensive to replace. A number of paints were tested including: Carboline, Plasguard, Plasite and Novolac. All of these must be cured in an oven at a high temperature for a minimum of four hours. This is not an economical solution for old equipment.

**Topic:** What IS that in My Syrup?

**Speaker:** Dr. Beth Calder, Extension Food Science Specialist, University Maine Cooperative Extension/Kathryn Hopkins, University of Maine Extension

**Summary:** A fungal mass has been discovered in samples of pure maple syrup. These samples were packaged under approved conditions and the syrup is of proper density. "When in doubt throw it out." If you find an example of this mass contact one of the speakers.

**Topic:** Asian Long-horned Beetle

**Speaker:** Christine Markham, National Program Director for ALB Eradication Program with USDA APHIS PPQ

**Summary:** Eradication of ALB works. ALB has been eradicated from Illinois. 74 square miles are quarantined in Wooster Massachusetts. 800,000 trees need to be surveyed. 26,000 have been removed. A nationwide program is being developed for school systems.

**Topic:** Update on Research at Proctor Maple Research Center

**Speaker:** Dr. Timothy Perkins, Research Associate Professor Department of Plant Pathology, University of Vermont

**Summary:** Tubing systems lose about 10% in production per year. Spout adapters show some improvement of production. Replacement of drop lines and spouts show more improvement. Microbes cause tap hole drying. New spouts with a check valve show good promise. A study was conducted using antimicrobial silver in the fitting and drop line. The second year of use showed very little difference.

Future projects include: How much sap is too much? Will the check valve spout allow earlier tapping?

**Topic:** Energy Efficiency of Fuel Oil Evaporation Systems Used in the Sugarhouse

**Speaker:** Dr. Alfa Arzate, engineer, researcher Centre Acer, QC

**Summary:** The evaluation of energy efficiency of maple evaporators is important to monitor and improve. Presentation is on the Center Acer website: [info@centreacer.qc.ca](mailto:info@centreacer.qc.ca)

**Topic:** Effects of High Sugar Concentration by Reverse Osmosis on Syrup Chemistry and Flavor

**Speaker:** Dr. Abby van den Berg, Research Associate University of Vermont Proctor Maple Research Center, Underhill Center, VT

**Summary:** An experiment was conducted at the Proctor Research Center to investigate the effects of pre-concentrating sap with reverse osmosis (RO) to very high sugar concentrations (greater than 20%) on the chemistry and flavor of maple syrup. 8% sap concentration was compared to 22%. The test was repeated 5 times using identical oil-fired evaporators during the 2008 production season. Results of analysis of the chemical composition and sensory evaluation showed negligible difference.

**Topic:** Filtration in the Production of Pure Food Products: Innovative Solutions for the 21st Century

**Speaker:** Peter Nykoluk, Graystone and Associates, London, ON

**Summary:** A generic presentation of filtering food. When doubling the size of the filter it is possible to filter three times the volume of product. A cartridge filter should have a knife edge indent of the ends when used. Some cartridge filters bend with heat. Do not clean these filters, they must be thrown away. Use prefilters. Cloth filters have 350 micron holes when sewn.

**Topic:** Toward an Improved Model of Sap Exudation in Sugar Maple

**Speaker:** Dr. Richard Jagels, Professor Forest Biology in the School of Forest Resources, University of Maine, Orono, ME

**Summary:** Two conflicting theories have been proposed to explain how high positive sap pressures develop in sugar maple stems when temperatures fluctuate around freezing. The Milburn-O'Malley theory proposes that pressures develop as a consequence of physical parameters associated with phase changes (freezing/thawing) of sap. In contrast, the osmotic theory requires the involvement of living cells and sucrose in developing pressure differences across an osmotic barrier. Dr. Jagels supports the osmotic theory.

**Topic:** The Influence of Tap Hole Sanitation Practices on Sap Yield

**Speaker:** Steve Childs, New York State Maple Specialist, Cornell University, NY

**Summary:** Research over the last four maple seasons has clearly shown that keeping microbe laden sap from re-entering the tap hole from contaminated old spouts and drop lines can greatly increase sap yield. Experiments have shown that replacing seven year old and older spouts and drop lines in both gravity and vacuum systems have increased sap yields more than 100%.

Experiments with check valves and micro vented spouts show similar reductions in yield loss due to tap hole contamination. Sap flow differences show up fairly early in the season with the greatest divergence coming when taps with old spouts and drops dry up significantly sooner than where the tap hole was protected from contaminated back flow.

**Topic:** Producer & Landowner Perceptions of the NY Maple Industry

**Speaker:** Mike Farrell, director of Uihlein Forest, Cornell University, NY

**Summary:** Survey of 2000 maple producers and 1600 landowners in NY to determine future directions for the maple industry. There is room for education of non-maple woodlot owners.

**Topic:** Invasive Plants and Their Danger to Sugarbushes

**Speaker:** Tim Wilmot

**Summary:** Alien plants to the native hardwood forest include: buckthorn, barberry and oriental honeysuckle. These can make access to the sugar bush difficult and can have long term negative consequences for maple regeneration. The best solution is to prevent an infestation from occurring.

Submitted by,  
Joe Polak, Secretary, NAMSC

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# **WINNERS AT THE 2009 NAMSC CONFERENCE IN BAR HARBOR, ME**

## **PHOTO CONTEST**

### **CATEGORY 1 - Landscape, Sugarhouse**

- 1st** - Maple Hill Farm, Maine
- 2nd** - Sugar Brook Farm, Maine
- 3rd** - Rob Webber, Maine

### **CATEGORY 2 - Maple People On the Job in the Sugarbush**

- 1st** - Maple Hill Farm, Maine
- 2nd** - New York Maple Producers,  
New York
- 3rd** - Pripps Sugarbush,  
Wisconsin

### **CATEGORY 3 - Creative Maple Photography**

- 1st** - Mapleland Farms, New York
- 2nd** - Carol Seago, Wisconsin
- 3rd** - Russ Davenport,  
Massachusetts

### **BEST OF SHOW - Category 1 - Maple Hill Farm, Maine**

## **MAPLE CANDY CONTEST (SOFT OR MOLDED SUGAR)**

- 1st** - Gingerrach Brothers,  
Geauga County Maple Syrup, Ohio
- 2nd** - Haigh's Maple Syrup, Larry  
and Karen Haigh, Michigan
- 3rd** - Moonlight Maple, Rob  
Webber, Maine

## **MAPLE CREAM CONTEST**

- 1st** - Fideldy's Timber Sweet,  
Minnesota
- 2nd** - Haighs Maple Syrup, Larry  
and Karen Haigh, Michigan
- 3rd** - Boyden Bros, Conway,  
Massachusetts

## **MAPLE SYRUP CONTEST US Light Amber or Canadian Light**

- 1st** - Davenport Maple Farm,  
Massachusetts
- 2nd** - Fideldy's Timber Sweet,  
Minnesota
- 3rd** - Klebenow's Sugarbush,  
Wisconsin

## **US Medium Amber or Canadian Light**

- 1st** - Geauga Park District, Ohio
- 2nd** - Klebenow's Sugarbush,  
Wisconsin
- 3rd** - Mike Girard, Massachusetts

## **US Dark Amber or Canadian Medium**

- 1st** - Misty Maple Sugarhouse,  
Dave and Nancy Hively, Ohio
- 2nd** - Bonhomie Acres, the Brown  
Family, Ohio
- 3rd** - George Bailey Jr.,  
Connecticut

## **BEST OF SHOW - Misty Maple Sugarhouse, Dave and Nancy Hively**

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# **NEW YORK MAPLE PRODUCERS TOP USDA STATE GRANTS LIST**

*By Erin Sheridan*

More than half of recently announced 2009 USDA Rural Energy for America Program (REAP) grants awarded in New York will be going to maple producers, all members of the New York State Maple Producers Association. The Association provided grant-writing services to the 15 producers who applied for the federal funds for energy saving projects, mostly for reverse osmosis systems.

A total of \$89,833 will be awarded to the New York maple producers. Among the successful applicants was White Oak Farm in Yorktown Heights, the first agricultural operation in Westchester County to ever receive funding from the USDA, according to owner Bri Hart.

Hart, who will use his \$5,018 grant toward the installation of a new reverse osmosis system, is the only commercial maple producer in Westchester County, a mostly suburban county outside New York City.

He expects the R.O. system will increase his sap processing from about 150 gallons per hour to 750 gallons per hour. He hopes to save upwards of \$4,000 in energy costs, primarily wood.

The Maple Producers Association estimates fuel cost savings of upwards of 85 percent as a result of the process changes funded by the 15 grants. Incalculable savings will be achieved in producers' time.

White Oak Farm runs about 700

taps now and will be expanding to 2,000 over the next four years, Hart said. His success comes in a region where agriculture gets little recognition, and Hart hopes his USDA grant will have repercussions beyond his sugarbush.

"It's a two-pronged gift. We need this grant to purchase the equipment, and it definitely is going to help agriculture in the county. My hope is that this grant will let local politicians know that there is viable, traditional agriculture taking place in Westchester County," he said.

Hart said he had done years of research on applying for federal assistance, but ran into "dead end, after dead end, after dead end."

"This would not have been possible without the help of the Maple Producers," said Hart, who will receive his USDA grant payment at a news conference ceremony Oct. 19.

"I'm thrilled at the 100 percent success rate that our members achieved," Maple Producers Association Executive Director Mary Jeanne Packer said. "I'm also very proud of my staff for the tremendous amount of work that they undertook to prepare these grants on behalf of our members."

"It was a huge undertaking. Absolutely unbelievable," said Andrea Nichols, project coordinator, who oversaw the preparation of an energy assessment for each site necessary for the application and who, along with office manager Pam Bianco-Dennis, assembled each 50-page-plus application - in triplicate.

Dan Henning of Trout Creek Farm in Prattsburgh in Steuben County, who was notified by his local congressman, Eric Massa, that he would



be receiving a USDA grant worth \$8,991, also credited the assistance of the Association for his approval. And, like Hart, Henning additionally praised the help of Scott Collins, assistant to the state director for USDA Rural Development in New York.

Packer said the Association's decision to offer the grant-writing service came directly from the May meeting of the state Maple Task Force, at which Collins spoke. "It shows how the state Department of Ag & Markets convening the Task Force has already led to a positive outcome," Packer said.

Henning also will be installing a new R.O. system, as well as a new 2½ by 10 oil-fired evaporator with a pre-heater and hoods, which will replace two 2 by 6 evaporators, one oil-fired and one wood-fired. After the upgrades, he expects to increase sap processing from a total of 65 gallons per hour to 125 gallons per hour.

He plans to add to his 525 taps by renting 1,200 for the next four years. Sales, he hopes, will go from about 120 gallons of syrup to upwards of 400.

"This is all part of a major expansion for us. A lot of the timing was

very good for this," Henning said.

The REAP grants to the New York maple producers were part of \$62.5 million in loans and grants awarded to 705 renewable energy and energy efficiency projects in 45 states and Puerto Rico. The REAP program was authorized under the 2008 Farm Bill.

The New York maple producers that will receive REAP grants:

- White Oak Farm, Yorktown Heights, • Trout Creek Farm, Prattsburgh, • Cedarvale Maple Syrup Company, Syracuse, • Critz Farms, Inc., Cazenovia, • Dutch Hill Maple, Tully, • Fairbanks Maple, Forestville, • Harder's Maple Syrup, Attica, • Burnham's Pure Maple Syrup, Watertown, • Komrowski Maple, Memphis, • Loomis Maple Homestead Company, Morrisville, • Mathews Maple, Oswegatchie, • Perls Maple Products, Varysburg, • Randall's Maple Products, Alexander, • Shadow Hill Landscape, Inc., Ontario, • Wayne Mortimer, Averill Park.

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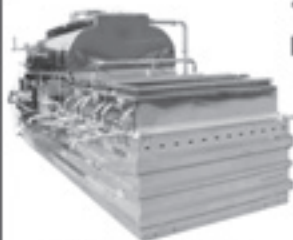
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Vernon-Verona-Sherrill High School, Verona, NY

For more information contact:

Keith Schiebel at: [kschiebel@vvsschools.org](mailto:kschiebel@vvsschools.org)

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### **NAMSC/IMSI ANNUAL MEETING 2010**

October 20-23, 2010

Arden Park Hotel, Stratford, Ontario

For more information contact:

Dave Chapeskie, 613-658-2329, email: [agrofor@ripnet.com](mailto:agrofor@ripnet.com) or

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