

Maple Syrup Digest



VOL. 22A, NO. 4

DECEMBER 2010



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MAPLE SYRUP DIGEST

Official publication of the

North American Maple Syrup Council www.northamericanmaple.org

Published and Edited by:

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Published four times a year (Feb., June, Oct., Dec.)

Postage paid at: Canterbury, NH 03224

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GREETINGS FROM YOUR PRESIDENT



This past October the 51st Annual Meeting of the NAMSC was held in Stratford, Ontario and the Ontario maple producers should be proud of the excellent job they did in making all of us feel very welcomed. Bill Robinson and Dave Chapeskie did a great job co-hosting this event which saw over 300 participants.

Agriculture has a large presence in this area and we were treated to several samples of this while on tour Saturday. We visited several nice maple operations, a large new dairy operation where they were producing all the electricity to meet their electrical needs and in the future were planning to start selling electricity to the local power company. The area also has two large collections of antique farm tractors and other farming equipment, one collection contained all International equipment and the other was nearly all Massey Harris. Two of the buses went to one while the other two buses visited the other collection. I was on one of the buses that visited the Massey Harris collection which was very impressive to say the least. We got to walk through a 12,000 sq. ft. building packed with over twenty tractors and many other kinds of Massey Harris equipment, some dating back to the early 1900's. At the Robinson maple operation we were given a horse-drawn wagon ride through the sugar bush stopping at one location to give the horses a rest while talking to a local forester about a number of maple related topics effecting the maple trees in that area. Most of the businesses in the local communities are somehow tied

to agriculture, whether it's with beef, dairy, pork, cash crops or maple. It's definitely a beautiful place and the people were very friendly so if you were not part of this convention I'd advise you to visit this area someday.

Several important decisions were made and then passed at this year's annual meetings that were needed in-order for our organization to stay strong and move forward in the future. The first major decision was to increase the cost of advertising in The Maple Digest by 15%, it has been over twenty years since these prices had been changed and the advertisers I talked with said they had no problem with this increase. For the past two years the Digest has ended the year with a defect budget but this increase in the advertising rates should be enough for now to allow us to have a balanced budget. There was also a lot of time spent discussing the need for a French version of the Digest for our partners that speak French as their main language and I believe it's possible to see this happen by this time next year. Another major change was on the membership dues that each state and province pays per member. During our 2006 Annual Meeting we voted to increased our dues from .44 cents per member to \$1 per member, at that time we also discussed increasing them by another .25 cents for each of the following four years which would have made them \$2 for this past year and if we had done this we would have had a balanced budget this past year, but by not following through with these increases we have had to use some of our financial reserves over the past year to keep a balanced budget. It was voted to increase membership dues to \$2.00 per year. This increase in dues will help us cover the increasing cost to operate our organization for the com-

ing year but the Finance Committee will need to keep a close track of this in the future. I'd like to thank the members of the Digest Advisory Committee and the Finance Committee for all the extra work they did during this annual meeting in-order to make these changes happen. I believe you all played a big part in improving the future of our organization

The slate of officers presented by the Nominating Committee for the 2010-2011 year and was passed by the board of delegates included myself as President, Cecile Brassard Pichette as Vice President and Joe Polak as Sec./Treas. On behalf of this slate I'd like to thank you for your past support and for re-electing us for the coming year and we look forward to the continuing challenge of making NAMSC a stronger and more financially sound international organization. Other important positions filled were Roy Hutchinson as Editor of the Digest and Mike Girard as Executive Director.

Rick Marsh

FROM THE EDITOR

THANKS

I wish to thank the IMSI for the Lynn Reynolds Leadership Award that was presented to me at the banquet in Stratford, Ontario. I almost fell out of my chair when my name was announced. I was so emotional I could hardly speak, so I couldn't thank the people responsible for my selection. I knew Lynn and considered him a friend. I am humbled by this award. Thank you to all who were involved.

Roy

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IMSI NEWS

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

The quarterly Board of Directors and Annual Meetings of the International Maple Syrup Institute (IMSI) were held in conjunction with Director and Annual Meetings of the North American Maple Syrup Council and the Ontario Maple Syrup Producers Association. These meetings were held at the Arden Park Hotel in Stratford, Ontario from Wednesday, October 20th to Friday, October 22nd. Both IMSI Directors and Annual Meetings were very well attended. IMSI's Directors Meeting was continued on Thursday, October 21st so that business could be completed. The very popular IMSI sponsored Maple Grading School was held on October 19th and October 20th with 26 students from Canada and the United States. About 320 maple producers, maple packers, maple retailers and others attended the overall IMSI-NAMSC-OMSPA conference event in Stratford.

IMSI Treasurer's Report

Steve Selby, IMSI Treasurer presented IMSI's Treasurer's Report (dated October 10th, 2010) which was accepted without amendment both at IMSI's Board of Directors and Annual meetings. Steve will continue as IMSI's Treasurer for 2011.

Membership Report

Dave Chapeskie provided an update on IMSI membership. He mentioned that IMSI currently has about 40 members representing

state/provincial maple producer associations, maple packers, maple equipment manufacturers/vendors, maple researchers and others. All but three state/provincial maple producer associations are represented by IMSI and it is hoped that non-members will choose to join the Institute soon. It is important to point out that IMSI also indirectly represents an estimated 15,000 maple syrup producers through their state/provincial associations. Dave mentioned the importance of demonstrating accomplishments and value to members and potential members as key factors in maintaining and growing membership in the Institute. Projects such as the standardized grading initiative, nutritional and health benefits of maple syrup and the Institute's role in monitoring for adulterated syrup and competing syrup products which may be non-compliant with regulations in the North American and broader international marketplace should help raise awareness regarding the existence of the Institute and its role. While there is excellent maple packer representation in the Institute, more small and medium sized packers and buyers/retailers are encouraged to join as are others.

Strategic Planning Committee Report

Richard Norman, Chair of IMSI's Strategic Planning Committee, presented the final draft strategic plan for consideration of IMSI's Board of Directors and attendees of the Annual meeting. The Strategic Plan includes IMSI's updated By-Laws, revised Use of Logo policy and Code of Ethics for the Institute. The document was

approved with a minor amendment by IMSI's Board of Directors and IMSI's Annual General Membership subsequently voted to accept the amended document. The only change from the draft circulated to IMSI members in advance of the Stratford meetings was that a note suggesting possible changes to IMSI's Logo in the future was removed. Removal of this note does not restrict IMSI from reviewing their logo in the future, if the Board and Membership deem this to be appropriate.

Nominations Committee Report for 2011

Ray Bonenberg, IMSI Director and Nominations Committee Member presented the Nominations Committee report outlining the proposed slated of IMSI Executive Officers and Directors for 2011. Members of IMSI's Nominations Committee were Ray Bonenberg, Dave Chapeskie, Jake Couture and Jerry Kless. The slate of Executive and Officers was approved as presented by IMSI's Membership at the Annual Meeting on October 22nd in Stratford . The new Executive and Board of Directors will assume their duties on January 1st 2011.

Standardized Maple Grades and Nomenclature Report

Dave Chapeskie, Chair of IMSI's Maple Grades and Nomenclature Committee, provided an update regarding the work underway to support implementation of standardized maple grades and nomenclature for the maple syrup industry. He advised that in 2009/2010 committee work has been focused on raising awareness and further clarifying aspects of the proposal. Continuing awareness/edu-

cation activities, test-driving the new grading system in selected markets and development of a submission supporting the changes for regulatory agencies in Canada and the US will be the focus of IMSI work in coming months in 2010/2011.

Dave distributed cards summarizing the proposed standardized system (English and French versions) as well as "Commonly Asked Questions and Answers" (English but a French version is to be available soon). About 3,000 (English) and 1,500 (French) cards summarizing the standardized grades proposal were distributed to IMSI members, NAMSC Delegates and others at the Stratford meetings. Posters were also posted in different locations at the Stratford event, including at the IMSI sponsored grading school. Orders for additional cards were taken at the conference and requests for additional cards can be made to Dave Chapeskie at any time. The pdf files for the production of 5"x7" cards or larger posters are also available upon request. Dave Chapeskie is the primary contact for additional feedback on the standard maple grades proposal for those who prefer communication in English and Yvon Poitras is the primary contact for those who prefer communication in French. Further feedback from IMSI members, NAMSC delegates and others will be considered as IMSI moves to develop and finalize a submission to regulatory agencies. Suggestions for any fine tuning of the proposal would be most helpful if accompanied by strong supporting rationale.

Yves Bois advised Dave Chapeskie that Centre Acer would be willing to assist with development of new grad-

ing kits needed for “test driving” the new system. Yves also provided Dave with a proposal for developing, manufacturing and sale of the new colour standard or grading kits for the proposed standardized grading system. Centre Acer would develop the grading kits and the kits would be manufactured, packaged and sold by Acer Division Inspection, a commercial subsidiary of Centre Acer. Centre Acer would be responsible for Quality Control. Acceptance of this proposal has the advantage of a direct tie-in with the research and technical expertise of Centre Acer. The proposal will be discussed by IMSI’s Standardized Grades Committee as well as IMSI’s Executive Committee this fall and considered at IMSI’s Board of Directors meeting in February 2011 in Burlington, VT.

There was some concern expressed at IMSI’s Board meeting in Stratford that the proposed label requirements could not be accommodated on small and decorative containers. The requirement for small and decorative containers is being reviewed by IMSI Maple Grades and Nomenclature Committee and IMSI members will be advised of the specific recommendation where label space is very limited. The committee will be consulting further on this matter with producer/packers, regulators and container label specialists. As with existing grading systems, there will be accommodation to ensure that the requirement proposed for different sized containers is practical to implement.

Dave stressed that it is very important to keep the consumer (including ingredient user) firmly in mind when considering benefits of the new system. Likewise, it is important to appre-

ciate that the standardized grading proposal is designed to benefit the consumer, maple producers, maple packers, maple buyers and retailers in local, regional and international markets. Stated another way, the benefits will extend through the value chain for pure maple syrup and will provide a first world standard for the definition, grading and nomenclature for pure maple syrup.

Nutritional and Health Benefits of Maple Syrup Committee

Ray Bonenberg provided updates on the work of this committee in both IMSI Board of Directors and Annual Meeting Forums. Ray also moderated one of the program segments in Stratford, focusing in part on the nutritional and potential health benefits of pure maple syrup. Genevieve Beland, Marketing Specialist with the Quebec Federation of Maple Syrup Producers provided a pre-recorded presentation and Dr. Mamdouh Abou Zaid, Research Scientist, Natural Resources Canada, Sault St. Marie, Ontario presented on his work related to antioxidants in maple syrup.

IMSI’s nutritional and health benefits committee is in the process of mapping out the purpose and focus of this important work. Important aspects include project objectives, independent review to ensure that information utilized by IMSI and IMSI members is backed by science and Canadian and US regulatory authorities, best format/options to make the information available to IMSI members and guidelines for its use.

Ray Bonenberg or Dave Chapeskie should be contacted for further information.

Status of Log Cabin Syrup

Since IMSI's Board of Directors meeting in St. Hyacinthe, Quebec in August 2010, a Log Cabin syrup product distributed extensively in the United States by Pinnacle Foods Inc. has raised considerable concern among IMSI members. This product is labeled NEW Log Cabin, All Natural Syrup and contains 4% pure maple syrup, according to the label. Industry concerns include potentially inappropriate labeling of the product, similarity of the container to common plastic containers used for pure maple syrup and retail shelf placement in close proximity to pure maple syrup.

IMSI has asked the FDA to review the product and determine if there is non-compliance with existing FDA regulations. Similarly, the Vermont Agency of Agriculture, Food and Markets (VAAFM) has asked the FDA to review the product and has been assessing the product for potential non-compliance with VAAFM regulation. IMSI has also requested that some other regulatory agencies such as the Canadian Food Inspection Agency and Ontario Ministry of Agriculture, Food and Rural Affairs review the product for potential non-compliance. Politicians have engaged on this issue in Vermont and New Hampshire has issued a Press Release pointing out the uniqueness of pure maple syrup compared to this syrup product.

David Marvin of Vermont has assumed leadership in helping determine appropriate IMSI and IMSI member action to take as we move forward. A task group with IMSI representatives from Canada and the United States has been assigned to

work with David in finalizing appropriate follow-up. Team members include Dave Chapeskie, Jerry Kless, Yvon Poitras, and Mark Harran.

Sulphite Testing for Maple Syrup

Within the past year, it has become apparent that it is necessary to produce some factual information to counteract claims in the public domain that there are sulphites in maple syrup. IMSI has already received and anticipates further questions regarding this issue in future years. A number of website references indicate that sulphites are present in pure maple syrup and some buyers and retailers, especially in Europe, may assume that this is true. The maple syrup industry requires scientific information to counteract this claim. At IMSI's Board of Directors meeting in Stratford, Yves Bois of Centre Acer advised the Board that Centre Acer would be able to conduct the necessary testing provided financing was available to complete the work. Dr. Tim Perkins, Director, Proctor Maple Research Center advised that Proctor would be interested in collaborating with Centre Acer will share a portion of the costs provided that a collaborative scientific paper would result and a scientific paper is co-authored by appropriate scientists from Centre Acer and Proctor. IMSI's Board of Directors has asked Centre Acer to proceed with implementation of this project in close collaboration with Proctor Maple Research Center. Syrup samples utilized in the project will be accessed from both Canada and the United States; Proctor has agreed to assist with acquisition of the required syrup

samples from the United States. Costs for this project will be shared by Proctor, IMSI and Eastern Ontario Model Forest with a significant in-kind contribution by Centre Acer.

IMSI Adulteration and Overall Quality Assurance Monitoring

IMSI continues to offer members the service of testing maple syrup samples for adulteration from the North American and International marketplace. Proctor Maple Research Center will continue to facilitate adulteration testing at a US laboratory facility. Dave Chapeskie should be contacted if IMSI members have any questions regarding the adulteration testing which is currently offered. IMSI is also reviewing the potential to broaden the Institute's role in monitoring pure maple syrup for adulteration. The developing capacity for overall quality assurance monitoring with testing for adulteration, assessment for presence of off-flavours and assessment of other physical and chemical attributes of maple syrup at Centre Acer is being closely followed by IMSI. In the foreseeable future, discussions with Centre Acer regarding their possible role in assisting IMSI with quality assurance monitoring of maple syrup will be held with the intent of taking full advantage of their facilities and expertise.

Air Injection Use Guidelines

Proctor Maple Research Center and Centre Acer collaborated in producing a report summarizing research findings related to the use of air injection (AI) technology in 2009. IMSI's Board of Directors accepted the recommendations contained in this

report, including a recommendation that AI technology was suitable for use in the maple syrup industry provided that proper guidelines for use of the technology were followed. Since guidelines for proper use of the technology are not available, IMSI's Board of Directors agreed that these guidelines should be developed and made available to present and future users of AI technology. Angela Wheeler of Wheelers Maple Products, Ontario has agreed to take a lead role in developing these guidelines for IMSI with the assistance of Vernon Wheeler and Dave Chapeskie.

There are questions from some AI users in Canada regarding why AI technology is currently not acceptable for use under Canadian Organic Certification regulations while it is acceptable under Organic Certification Programs in the United States. IMSI's Executive Director is currently reviewing these concerns with input from regulatory agencies and industry officials.

Tim Perkins, Proctor Maple Research Center, Nathalie Martin, Centre Acer and Vernon Wheeler, Wheelers Maple Products, Ontario discussed research findings and operational findings/considerations as part of the 2010 IMSI-NAMSC Annual Meetings technical program in Stratford, Ontario.

2010 IMSI Sponsored Awards

The 2010 IMSI Sponsored Awards were presented to recipients at the 2010 Annual IMSI-NAMSC banquet event in Stratford, Ontario on Saturday October 23rd.

Roy Hutchison, editor of the Maple Digest newsletter and long time sup-

porter of the international maple syrup industry was recipient of the 2010 Lynn Reynolds Memorial Leadership Award and Steve Childs, Maple Specialist, Cornell University was recipient of the Golden Maple Leaf Award for innovations and information transfer in the area of value-added maple products.

2010 Maple Syrup Grading School

Excellent feedback has been received regarding the caliber and content of the IMSI sponsored Grading School which was held in Stratford, Ontario on October 19th and October 20th. The school was attended by 26 students from Canada and the United States. The Grading School has been highly popular and there is some interest in replicating the school so that it reaches more maple producers in Canada and the United States. It is anticipated that in coming months there will be further discussion regarding how to extend the reach of the grading school to more maple producers. Kathy Hopkins, Henry Marckres, John Henderson and Gary Graham assisted with delivery of the school in Stratford. Kathy advised IMSI's Board of Directors that attendees at the Grading School supported the implementation of standardized maple grades. This echoes sentiments in some social media forums where confusion among consumer participants about existing grades is very apparent.

Kathy Hopkins advised IMSI's Board of Directors that a Maple Grading School is scheduled to be held in Berlin, Vermont at the UVM Extension office on December 7-8th, 2011. The Annual Maple Grading School offering is now booked to

2012. For further information, please contact Kathy Hopkins at 207-474-9622.

Review of Format and Content of Future IMSI-NAMSC Annual Meetings

IMSI and NAMSC are currently reviewing the format and content for future IMSI-NAMSC Annual meetings. Feedback from attendees at the 2010 NAMSC-IMSI Annual Meetings as well as feedback from earlier surveys will be considered as the two organizations work to finalize a recommendation. The resulting guideline or directive will be provided as soon as possible to those already engaged in planning future Annual meetings.

Next IMSI Board of Directors Meetings

The IMSI Board of Directors Meeting is scheduled for Friday, Feb. 4th, 2011 in Burlington, Vermont. There has been very preliminary discussion regarding holding the May 2011 meeting at the American Maple Museum in Croghan, NY again and the August 2011 meeting in New Brunswick. IMSI member input regarding the location of the May and August 2011 meetings would be appreciated.

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AN INVITATION

January 7th and 8th, 2011

You are invited to attend the 2011 New York State Maple Producers Winter Conference. There is nowhere else in the world you can go for more opportunity to learn the latest in research, experience and equipment related to making and selling maple products. The 2011 Maple Conference will be held in the same great location, the Vernon-Verona-Sherrill High School in Verona, New York on Friday evening January 7th and all day Saturday, January 8th. This central location provides plenty of meeting space for over 30 different training sessions as well as the best Maple Trade Show anywhere on earth.

The conference kicks off Friday evening with the Maple Trade Show open from 6:00 PM until 9:00 PM, your choice of speakers at 7:00 PM followed directly by the second annual auction of maple equipment and supplies. Saturday's program features over 30 of the industry's leading maple experts from throughout North America presenting in a variety of concurrent workshops. Workshops that target new maple producers include tree identification, maple production for beginners, making maple confections for beginners, maple tubing for the beginner demonstration and a panel of fairly new maple producers titled "the most important things I learned in the first few years". Other workshops for maple producers are almost too many to mention. Sessions on sugarbush management, the effect of tapping on tree growth, updates on spout and tubing research, reverse osmosis, firewood handling, leasing taps, planting sweet

trees, insects that eat trees, value added maple product demonstrations, insurance issues, money issues, interesting facts from maple history, welding stainless and many more talks given by many of your old favorites and new presenters as well. Saturday's trade show opens at 8:00 AM with workshops starting at 9:00AM.

Advanced registration is \$13 for Friday night only, \$25 for Saturday only, or \$34 for both Friday and Saturday, due December 15th. At the door registration cost for Friday is \$15 Saturday \$30. Registration includes admittance to trade show, all workshops, light meal Friday evening, Saturday continental breakfast, and all-you-can-eat luncheon buffet. It all happens 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, 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. Registration forms will also be available at the New York State Maple Producers Website: www.nysmaple.com or the Cornell Maple Program website: cornellmaple.com in November and December. To register maple items for the auction, write out a description of the equipment and return to Keith by December 17th. Information on auction items will be made available via email request after December 28th. Auction service fee will be 10% of auction price paid by the seller.

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2010 North American Maple Syrup Council 51st Annual Meeting and Convention October 21 - 23, 2010 Stratford, Ontario

The 51st annual meeting of the North American Maple Syrup Council (NAMSC) and the 36th annual meeting of the International Maple Syrup Institute (IMSI) was hosted by the Ontario Maple Syrup Producers Association at the Arden Park Hotel, Stratford, Ontario, Canada. The theme for the convention was Sugaring 2010 - Progress & Potential.

The conference began Wednesday, October 20 with an IMSI directors' meeting and an informal NAMSC delegates, alternate delegates and committee members meeting.

The NAMSC general meeting began October 21, when Doug Cassie, president of the Ontario Maple Syrup Producers Association (OMSPA) welcomed the attendees to Ontario.

The meeting was called to order by Rick Marsh, president. 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; Alfred Bolduc (D)
Massachusetts Maple Producers Association, Inc.; Winton Pitcoff (D), Michael Girard (A)
Michigan Maple Syrup Association; Larry Haigh (D), Debbie Thomas (A)
Minnesota Maple Producers Association, Inc.; Terry Stanley (D), Ralph Fideldy (A)
New Brunswick Maple Syrup Association, Inc.; Michael Salmon (D)
New Hampshire Maple Producers Association; Hank Peterson (D), Bill Eva (A)
New York State Maple Producers Association; Dr. Eric Randall (D), Roger Sage (A)
Maple Producers Association of Nova Scotia; Arvard Bentley (D), Kevin McCormick (A)
Ohio Maple Producers Association; Jen Freeman (D), Dave Hively (A)
Ontario Maple Syrup Producers Association; Bill Robinson (D), Frank Chailowski (A)
Pennsylvania Maple Syrup Producers Council; Wayne Clark (D), Burton Kimball (A)
Maple Syrup Producers Cooperative of Quebec; Cecile Brassard Pichette (D), Michel Labbe (A)

Vermont Maple Sugar Makers' Association; Rick Marsh (D), Dave Mance (A)
Wisconsin Maple Syrup Producers Association, Inc.; Joe Polak (D), Fred Hedmark (A)
All member provinces and states were present.

The minutes of the 50th annual meeting held at Bar Harbor, Maine were presented.

Motion: Approve the minutes as written.

Proposed by: Dr. Eric Randall

Seconded by: Alfred Bolduc

Action: Passed

The treasurer's report of the general fund was presented by Joe Polak. Funds in the checking account August 31, 2010 are \$8,362.28. Cash receipts \$19,756.00 and disbursements are \$20,427.95. We have a net loss of (\$671.95.) Total funds held in CD's are \$73,609.99. Our income is based solely on provincial and state dues. This year \$4722.00 was billed; this is an increase of \$147.00.

Motion: Approve the financial report as presented subject to audit.

Proposed by: Terry Stanley

Seconded by: Hank Peterson

Action: Passed

Maple Digest Editor Roy Hutchinson presented the Digest's financial position. He reported \$11,485.73 in the bank at the end of the fiscal year. Income for the year is \$25,164.33, expenses are \$25,378.31. A net loss of \$213.98 was reported.

Motion: Accept report subject to audit.

Proposed by: Hank Peterson

Seconded by: Cecile Brassard Pichette

Action: Passed

Research Fund, treasurer, Joe Polak, reported donations to the fund of \$30,456.12. Last year \$15,000.00 was expended for approved research grants.

Motion: Approve report subject to audit.

Proposed by: Dr. Eric Randall

Seconded by: Terry Stanley

Action: Passed

Executive Director Mike Girard presented updated NAMSC Job Descriptions & Committee Guidelines for approval:

Motion: Accept revisions as printed in the 2010 NAMSC book.

Proposed by: Dave Hamilton

Seconded by: Larry Haigh

Action: Passed

Mike Girard, Chairman of the Strategic Planning Committee discussed the progress of our Strategic Plan. The planning process began in Vermont in 2000; it was formalized into a written document and adopted in 2004 at Lake George and a follow-up planning session held in 2007 at Akron Ohio. Each year the progress made on the Councils goals and objectives are noted and reviewed by the Delegates. Mike reported that the Council should consider another planning session at the 2011 Annual meeting in Michigan.

Motion: Accept the Strategic Plan report.

Proposed by: Dr. Eric Randall

Seconded by: Avard Bentley

Action: Passed

Maple Research Fund chairman Mike Girard, reviewed the background of the Research Fund and the Research Alliance Program. Our present Research Alliance Partners are: Dominion Grimm USA, Maple Hollow Syrup & Supplies (WI), Vermont Maple Sugar Makers Association and Hillside Plastics / Sugarhill Containers (MA) Mike noted that the purpose of the Research Fund is to gen-

erate funds for research and to annually solicit research proposals from qualified research institutions. The committee then evaluates proposals received and recommends funding amounts for consideration and approval by the Delegates at the annual meeting.

Research proposals presented this year

Predicting Maple Sap Yields in Vacuum Tubing Operations; Dr. Timothy Perkins, Procter Maple Research Center, VT, Recommended funding \$22,677.00

Modeling and Simulation of Sap flow in Maple Trees; Dr. John Stockie, Simon Fraser Univ. BC, Recommended funding \$6500.00

Evaluating Microbial Contamination and Potential Food Safety Risks; Kathryn Hopkins, Univ. of Maine, Recommended funding \$8216.00

Formalizing Maple Syrup Production Statistics for the United States & Canada; Dr. Gary Graham, Ohio State Univ. Extension, Recommended funding \$2500.00

Motion: To Fund the proposed research proposals as reported.

Proposed by: J Mark Harran

Seconded by: Joe Polak

Action: Passed with one abstention.

President, Rick Marsh appointed Nominating committee: Mike Girard, chair, Terry Stanley and Ron Shaw; and Audit committee: Cecile Brassard Pichette, chair, Hank Peterson and Avarad Bentley.



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Scheduled break: Motion: Recess

Proposed by: Avard Bentley

Seconded by: J Mark Harran

Action: Passed

Karl Zander, Website committee chairman, reported progress in the development of a bilingual Maple Digest. Work has also begun on a member management system that will be available on the website. Karl reported that a Calendar of Events, Asian Longhorned Beetle and Emerald Ash Borer information are also present on the site.

Joe Polak, Convention Planning Committee chair presented a progress report on organizing future annual meeting conventions. He presented a Convention Planning Checklist beginning four years before the event date, Tradeshow planning and checklist, Meeting planner's (coordinator's) checklist, and Budget plan outline. It was noted that Host Committee need to be organized by a designated coordinator. Suggested sub-committees include: Facilities & Meals, Rooms, Lodging and Meeting, Registration, Trade Show, Technical Sessions (publish early with registration), Workshops, Exhibits, Demonstrations, Tours, Banquet, and Sponsors committees. The coordinator must be in charge of the budget. Opening ceremony must be professional and on time. Discussion is in process with the IMSI to make further recommendations.

Ron Shaw reported for Russ Davenport, Chair on the Maple Hall of Fame. Bruce Bascom, Alstead, New Hampshire and Bruce Martel of Burlington, Vermont were inducted in May of 2010.

Motion: Executive committee research 2010 and 2011 donation to American Maple Museum.

Proposed: Dr. Eric Randall

Seconded: Arvard Bentley

Action: Passed

Bill Robinson, chairman of the Maple Digest Advisory committee, reported that an email version of Digest is available but very few take advantage of it. Crop reports from the delegates should be sent to Editor Roy Hutchinson by May 1. The committee recommended that the advertising rate be increased effective immediately to help absorb the loss reported earlier in the meeting.

Motion: Increase advertising fees in the Maple Digest 15%.

Proposed: Terry Stanley

Seconded: Alfred Bolduc

Action: Passed

Tim Wilmot, chair Newsletter committee, reported poster display of local maple association newsletters in the display room.

Winton Pitcoff reported on efforts to control Asian Longhorned Beetle in Wooster MA. He reported that 27,000 trees have been removed. Currently 92 square miles are in a quarantine zone. An infestation was found in Boston, MA recently. NAMSC will send a letter of concern to APHIS regarding the importance of controlling this pest.

Winton Pitcoff discussed the Farmers Market Senior Coupon Program.

Seniors are presently not allowed to use food stamp coupons at a Farmers Market for pure maple syrup but can use them for Honey. A letter of support will be sent by NASMSC to make this change.

Dr. Tim Perkins, Proctor Research Center, Univ. Vermont, reported on the Specialty Crop designation. USDA has agreed to include Maple as a specialty crop.

Federal Licensing of maple producers was addressed by Rick Marsh. This will probably happen in the near future. The purpose is to develop product traceability in our food industry.

Vermont's congressman, Peter Welch, has amended the Maple Tap Act to include funding for maple related research, education, promotion, marketing as well as production.

Dave Chapeskie, executive director IMSI, reported on new Maple Grade standards. It has been an eight year process. Plans are to: Continue to develop awareness and education for producers, packers and consumers, call for expressions of interest for testing the new system, develop submission standards for regulatory agencies (Post cards were given to directors to share with members) and to focus on implementation and help with labeling requirements.

Rick Marsh discussed the All Natural Log Cabin Syrup produced by Pinnacle Foods. It is a 4% maple product packaged in a jug very much like the Sugarhill jug. Pinnacle Foods has agreed to make some changes.

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Scheduled break: Motion: Recess

Proposed: J Mark Harran

Seconded: Larry Haigh

Action: Passed

Gary Keogh of North American Statistical Service reported US production was down 19% in 2010. Value of crop in 2009 was \$90,000,000.00. Price per gallon is lowest in Wisconsin. Value of world production was \$397,000,000.00 in 2009. Website www.nass.usda.gov/statistics

Todd Leuty, Ontario Ministry of Agriculture and Food, reported 17 maple extension specialists and researchers and two specialists attended annual conference. This conference provides an opportunity to meet and share key issues affecting the maple industry. Issues may be local or international.

Topics included: 1. Communication with producers and the industry in general. 2. Identification of priorities. 3. Reporting priorities. 5. Expansion of production. 6. Effect of warm weather in 2010 research. 7. Sugarhouse design. 8. Encouraging young producers. 9. Interest in maple production in nontraditional areas. 10. Issues of rancid flavor from old defoamer. 11. Encourage Atmos to develop organic defoamer. 12. Maintain science based understanding of organic versus conventional maple syrup. 13. Invasive species proliferation. 14. Research on plate heat exchangers. 15. Ontario safety association is enforcing inspection and certification of installation of electrical and fuel connections. 16. Large maple facility in Maine may need to provide settling pond or other disposal method of RO water.

Rick Marsh reported on the projected NAMSC budget for 2010-2011. It was determined by the Executive Committee that \$10,327.00 will be needed for 2011. Dues Income for 2010 was \$4,722.00. Several alternatives were suggested to generate funds to meet our commitments.

Motion: Raise member state and provincial dues to \$2.00 per local association member.

Proposed: Cecile Brassard Pichette

Seconded: Dr. Eric Randall

Action: Passed

Audit committee chair, Cecile Brassard Pichette, reported all financial reports are in order.

Mike Girard, chairman of the nominating committee presented the committee report for the slate of officers for 2011. Nominated are: Rick Marsh, President, Cecile Brassard Pichette, Vice President, and Joe Polak, Secretary/Treasurer.

Motion: To close nominations and accept nominations as presented

Proposed: Dave Hamilton

Seconded: Alfred Bolduc

Action: Passed

Mike Girard continued the nominating committee report with the new and renewing Associate Members for three year terms as follows:

New Associate Members: Mike Farrell, Cornell Univ. Uihlein Forest, Maurice Giguere, Citadelle, QC, Garry Sink, Producer, IN, Jean Marie Chabot,

Manufacturer, QC, Yves Bois, Centre Acer, QC, Jean Bentley, Producer, NS, Dale McIssac, Extension Specialist, NS, Bruce Bascom, Distributor, NH, Luc Lugace, Centre Acer, QC, Alfa Arzate, Centre Acer, QC, and Steve Broderick, Extension Specialist, CT.

Associate members nominated for reelection: Garth Atherton, Distributor, VT, Stephan Darveau, Distributor, QC, Jerry Kless, Citadelle, QC, Dr. Brian Chabot, Cornell Univ. NY, Steve Childs, Cornell Univ. NY, Dr. Gary Graham, Extension Specialist, OH, Bill Brown, Producer, OH, Wes Schoepke, Manufacturer, WI, Corey Grape, Manufacturer, WI, Gretchen Grape, Ex. Director WMSPA, WI, Brad Gillian, Manufacturer, VT and Keith Ruble, Ext. Specialist, IN.

Motion: Approve list of nominees for Associate Members as presented.

Proposed: Arvard Bentley

Seconded: Dave Hamilton

Action: Passed

The Nominating Committee presented two Life Members for consideration and vote. Nominated were: Tom McCrumm, MA and Roger Sage, NY.

Motion: Approve nominated Life Members.

Proposed: Dr. Eric Randall

Seconded: Larry Haigh

Action: Passed

President, Rick Marsh proposed new 2011 expenditures for the Delegates consideration:

Motion: To provide a stipend of \$2,500.00 per year for the Executive Director, to increase the stipend paid the Secretary/Treasurer by \$500.00 and to approve the purchase Quick Books nonprofit software for the treasurer at a cost of \$300.00.

Proposed: Terry Stanley

Seconded: Cecile Brassard Pichette.

Action: Passed

Committee appointments: Research Committee new members: Maurice Giguere and Winton Pitcoff; (reappoint) Mike Girard, chair, R. Eric Randall, Jacques Couture, Yvon Poitras, and Joe Polak. Newsletter Committee: (reap-

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point) Tim Wilmot, Executive Director (reappoint) Mike Girard. Website Committee: (new) Mike Farrell, (reappoint) Karl Zander, chair, Cecile Brassard Pichette. Maple digest Advisory Committee: (new) Winton Pitcoff, (reappoint) Bill Robinson, chair, Roy Hutchinson, editor Maple Digest, Bill Eva, Karl Zander, Alfred Bolduc, and Luc Lussier. Finance Committee: (reappoint) Rick Marsh, chair, Cecile Pichette, Joe Polak and Mike Girard. Strategic Planning Committee: (reappoint) Mike Girard, Dave Hamilton, Roy Hutchinson, Editor, Luc Lussier, Rick Marsh, Cecile Brassard Pichette, and Joe Polak. Convention Planning Committee: (reappoint) Joe Polak, chair, Michael Girard, Gretchen Grape, Cecile Brassard Pichette, Tom McCrumm and Rick Marsh. Maple Hall of fame Committee: (reappoint) Russ Davenport, chair, Arvard Bentley, Gary Gaudette, Gordon Gowan, Roy Hutchinson, Richard Norman, Paul Richards, Ron Shaw, Norman Anderson and Luc Lussier.

Future dates for Annual meetings were proposed as follows:

Motion: Accept request and dates from the following states/provinces to host convention: Minnesota 2019, Wisconsin 2020, New York 2021 and Massachusetts 2022.

Proposed: Dave Hamilton

Seconded: Cecile Brassard Pichette.

Action: Passed

Larry Haigh of Michigan Maple Syrup Association welcomed everyone to Bavarian Inn, Frankenmuth, MI October 23-26, 2011.

Motion: Adjourn

Proposed: Terry Stanley

Seconded: Bill Robinson

Action: Passed

Respectfully submitted,
Joe Polak, Secretary NAMSC

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Grant recipients are announced at the NAMSC Convention each October.

Suggested contribution is \$.01 per container. Send contribution to treasurer Joe Polak at the address below.



For more information contact:

Michael A. Girard, Chairman PO Box 583 Stoughton, CT 06079

Phone 860-658-5790 FAX 860-406-4667 Email: mjgirard@namscraft.com

Joe Polak, Treasurer, 71007 Robinson Drive, Merrill, WI 54452

Phone 715-536-7253 FAX 715-536-1295 Email: maplehollo@namscraft.com

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





A standard international grading system is being proposed by the International Maple Syrup Institute to help unite maple syrup producers, packers, distributors and consumers. The goal is to adopt a system which will better meet the regulatory and marketing needs of both the commercial maple syrup industry and consumers for the 21st century. The proposal will be formally submitted to

regulatory agencies in both Canada and the United States with implementation proposed for the 2013 maple production season.

For further information contact:

Dave Chapeskie, R.P.F., Chair, IMSI Standard Maple Grades Committee; and,
Executive Director, International Maple Syrup Institute

Telephone: 613-658-2329 · E-mail: agrofor@ripnet.com

Published: October 2010

Definition of Pure Maple Syrup

- ✓ Produced exclusively by the concentration of maple sap or by the solution or dilution of a maple product other than maple sap in potable water
- ✓ Minimum soluble solids of 66% (66.5 - 67.5% for best flavour)
- ✓ Maximum soluble solids of 68.9% (except for new processes and/or maple products which will be dealt with on an individual basis)
- ✓ Comply with appropriate federal and state/provincial standards for contaminants (e.g. lead)
- ✓ Comply with other appropriate federal and state/provincial regulations and policy directives (e.g. labeling, standard containers, establishment registration)
- ✓ Proper determination of grade and colour class
- ✓ Traceable to batch (daily production)

Pure Maple Syrup for Retail Sale *

GRADE A

Four Colour Classes

Quality Descriptors:

- Uniform in colour
- Intensity of flavour (taste) normally associated with the colour class
- Free from objectionable odours and off-flavours
- Free from turbidity

Label must include:

- Grade A
- Pure Maple Syrup
- Product Origin (Country or State/Province)
- Colour Class
- No Additives
- Intensity of Flavour
- For Cooking (Only Syrup with 25% Tc or less)

**All Pure Maple Syrup with objectionable odours and off flavours cannot be graded as Grade A*. This syrup must be labeled as follows: Processing Grade, Pure Maple Syrup, No Additives and Product Origin. This syrup may not be sold in retail markets and must be packed in 20 litre or larger containers.*

Proposed Colour Classes with Descriptions for Grade A Pure Maple Syrup



Golden Maple Syrup with colour not less than 75% Tc and a Delicate Taste

Pure maple syrup in this class has a light to more pronounced golden colour and a delicate or mild taste. It is the product of choice for consumers preferring a lighter coloured maple syrup with a delicate or mild taste.



Amber Maple Syrup with colour less than 75% Tc but not less than 50% Tc and a Rich Taste

Pure maple syrup in this class has a light amber colour and a rich or full-bodied taste. It is the product of choice for consumers preferring a full-body tasting syrup of medium taste intensity.



Dark Maple Syrup with colour less than 50% Tc but not less than 25% Tc and a Robust Taste

Pure maple syrup in this class has a dark colour and a more robust or stronger taste than syrup in lighter colour classes. It is the product of choice for consumers preferring a dark coloured syrup with substantial or robust taste.



Very Dark Maple Syrup with colour less than 25% Tc and a Strong Taste

Pure maple syrup in this class has a very strong taste. It is generally recommended for cooking purposes but some consumers may prefer it for table use.

Note: Samples illustrated are not at the colour class break points but are representative of average syrup colours within each colour class



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PHOTO CONTEST

Maple Scenes and Visitors

1st - Merrie Hammel, Michigan

2nd - Frank Merriman, Ohio

3rd - Trudy McLellan, Ontario

Maple People on the Job

1st - Trudy McLellan, Ontario

2nd - Ron Shaw, Ontario

3rd - Dave Chapeskie, Ontario

Youth/Old timers Participating

1st - Frank Merriman, Ohio

2nd - Joann Merrifeld, Maine

3rd - Linda Chapeskie, Ontario

Sugar Houses/Products

1st - Merrie Hammel, Michigan

2nd - Frank Merriman, Ohio

3rd - Chuck Winship, New York

Creative Maple Related Photos

1st - Trudy McLellan, Ontario

2nd - Dianne Brandon, Ontario

3rd - Merrie Hammel, Maine

BEST NOVELTY MAPLE PRODUCTS - 5 entries

1st - Haigh's Maple Syrup and Supplies, Larry and Karen Haigh, Bellevue Michigan

2nd - Mapleside Products, Ray and Carol-Anne Bonenberg, Pembroke Ontario

3rd - Robinson's Maple Products, Bill and Susanne Robinson, Auburn Ontario

BEST STIRRED MAPLE SUGAR 7 ENTRIES

1st - Love's Sweetness, Holstein Ontario

2nd - Sucrarie Séguin Sugarbush, Daniel Séguin, Lavigne Ontario

3rd - Robinson's Maple Products, Bill and Susanne Robinson, Auburn Ontario

BEST MAPLE CANDY CONTEST 7 ENTRIES

1st - Long Farm's of Laurier, John and Johanne Long, Trout Creek Ontario

2nd - Vermont Maple Outlet, Rick Marsh, Jeffersonville Vermont

3rd - Robinson's Maple Products, Bill and Susanne Robinson, Auburn Ontario

BEST MAPLE CREAM CONTEST 9 ENTRIES

1st - Mapleside Products, Ray and Carol-Anne Bonenberg, Pembroke Ontario

2nd - Grampa Bob's Maple Products, Bob Martin, Waterloo Ontario

3rd - Love's Sweetness, Holstein Ontario

BEST MAPLE SYRUP CONTEST 45 ENTRIES

**"Canada Extra Light"
or "US Light Amber"**

1st - Pattee Family Sugar Shack, Bill Pattee, Enosburg Falls Vermont

2nd - Valley Rd Maple Farm, Mike Hill, Warrensburg New York

3rd - Robinson's Maple Products,
Bill and Susanne Robinson, Auburn
Ontario

**"Canada Light"
or "US Medium Amber"**

1st - Three Maples Farm, Harry
Dennis, Madoc Ontario

2nd - Maple Hollow, Joe Polak,
Merrill Wisconsin

3rd - Green's Sugarhouse,
Poultney Vermont

**"Canada Medium"
or "US Dark Amber"**

1st - Grampa Bob's Maple
Products, Bob Martin, Waterloo
Ontario

2nd - Trillium Ridge Sugar
Works, Terry and Vicki Gervais,
Shannonville Ontario

3rd - Misty Maple's Sugarhouse,
Dave and Nancy Hively, Salem
Ohio

Best of Show: Pattee Family
Sugar Shack, Bill Pattee, Enosburg

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| 2' x 4' Cantin evaporator w/bricked arch and three soldered stainless pans (excellent) | \$3,500 |
| 2' x 6' Grimm oil fired evaporator w/insulated arch, oil burner, stainless pans (lead free raised flue pan & welded syrup) | \$4,100 |
| 3' x 10' Grimm oil evaporator w/oil burner, stainless stack, stainless soldered pans, made in 1989 (never used) | \$8,250 |
| 4' x 14' Leader evaporator w/soldered stainless pans (drop flue), blower and stainless stack (excellent) | \$6,300 |
| 5' x 9' Leader stainless soldered drop flue pan (good condition) | \$2,500 |
| 960 +/- Gallon stainless soldered round bottom storage tank w/metal frame | \$950 |
| Universal Masport Major vacuum pump w/3 hp electric motor & flood oil system | \$1,600 |
| Nash vacuum pump w/7 ½ hp electric motor w/flood oil system, radiator and VFD | \$6,500 |
| Small Brothers RO machine w/three 4" membranes, (450 +/- gph when new) | \$4,750 |
| 2' x 5' Grimm gas finisher w/stainless pan and cover | \$850 |

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The North American Maple Syrup Council would like to extend their thanks to those who have contributed to the NAMSC - Research Fund either individually or through the "PENNY PER CONTAINER" program from September 1, 2009 to August 31, 2010.

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

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Bailey's Maple Syrup, Storrs, CT
Bascom's Sugar House, Alstead, NH
Bean Hill Farm, Northfield, NH
Beckwith Maples, Rome, PA
Berkshire School, Sheffield, MA
Black Creek Farms, Croghan, NY

Black Sheep Sugarhouse, Orleans, VT
Blue Heron Farm, Charlemon, MA
Bob Spencer, Shelburne Falls, MA
Borgeson Universal, Torrington, CT
Boyd Hill Farm, Wilmington, VT
Bradley-Mann Maple Syrup, Gillett, PA
Bradway Sugarhouse, Stafford Spring, CT
Bragg Farm, East Montpelier, VT
Breakneck Ridge Farm, Blanchard Twp, ME
Brenneman's Maple Syrup, Salisbury, PA
Broad Brook Maple Syrup, Preston, CT
Brookledge Sugarhouse, Whately, MA
Brookview Sugarhouse, Morris, CT
Bruce C. Widrick, Croghan, NY
Bryan Ianson, Coudersport, PA
Butternut MT Farm, Morrisville, VT
Button's Maple Products, East Freetown, NY
Canadian Organic Maple Co.,
Bath, NB, Canada
Caspian Lake View Farm, Greensboro, VT
Catskill Mountain Maple, Delancey, NY
Catskill Mountain Sugar House,
Monticello, NY
Cedarville Maple Syrup Co., Syracuse, NY
Charles Drake, Windsor, CT
Charles Wagner, Crivitz, WI
Charlie's Sugarhouse, Greene, RI
Clark's Farm, Wells, VT
Connecticut Maple Syrup Producers
Association, Guilford, CT
Coles Turnpike Tree Farm,
Whitney Point, NY
Cornell University, Ithaca, NY
Corse Farm, Whittingham, VT
Countryside Hardware, De Ruyter, NY
Couture's Maple Shop, Westfield, VT
Cronin's Maple Farm, Hopewell Jct., NY
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Davenport Maple Farm, Shelburne Falls, MA
Dix Family Sugarhouse, Jacksonville, VT
Dudley Harrison Farm, North Branford, CT
Dutton's Sugar House, Washington, CT
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Endless MT Cabin, Rome, PA
Erlsten Bros Maple Products, Mt. Gilead, OH
Fabyan Sugarshack, N. Grosvenordale, CT
Ferguson's Maple Farm, Bridgeport, WV
Fidely's, Cohasset, MN
Fitch Pharm Farm, Ashland, OH
Flaherty's Maple Products, Sigel, PA
Flanders Nature Center, Woodbury, CT
Fresh Winds Farm, LLC, Westford, VT

Friends of Brooksville, Hamden, CT
 Frosty Maple Products, Southampton, NS
 Funk Grove Maple, Shirley, IL
 Gadapee Family Sugarhouse, Danville, VT
 Geauga, Cty. Maple Festival, Inc.,
 Chardon, OH
 Geauga Park District, Chardon, OH
 Girard's Sugar House, Heath, MA
 Goodrich's Sugar House, Cabot, VT
 Green MT Sugar House, Ludlow, VT
 Green's Sugarhouse,
 Haigh's Maple Syrup & Supplies,
 Bellevue, MI
 Hamley's Maple Farm, Barton, NY
 Hardwick Sugar Shack, Hardwick, MA
 Hidden Pond Sugar House, Simsbury, CT
 Highland Lake Sugar Shack, Lunenburg, MA
 Hillside Plastics/Sugarhill, Turners Falls, MA
 Hi-Vue Maples, Richford, VT
 Houston's Sugarhouse, Cabot, VT
 Howrigan Family Farm, Fairfield, VT
 Indian Creek Sugar Camp, Dayton, OH
 Innisfree Kennels, Chateaugay, NY
 Ioka Valley Farm, Hancock, MA
 Irish Acres Farm, Bolton, CT
 Ithaca College, Ithaca, NY
 Ivan R. Puffenbarger, Blue Grass, VA
 James Woodrow, Hermon, NY
 Jan Rohrer, Copley, OH
 Jesse Remington School, Candia, NH
 Joe Tomanek, Smithville Flats, NY
 Johnson's Pure Maple Syrup, Orange, MA
 Juniata College Huntington, PA
 Justus Asthalter Maple Syrup, Parksville, NY
 KE Farm and Sugarhouse, Sturbridge, MA
 Kasulaitis Sugar House, Barkhamsted, CT
 Kennedy Farms, Omeme, ON
 Kickapoo Gold LLC, Westby, WI
 Kinney Maple Supplies, Knox, ME
 Kivela Sugar Bush, Brantwood, WI
 Lack Country Tree Farm, Rainbow Lake, NY
 Lansing Burdick, Stephentown, NY
 Leader Evaporator Co, Inc., Swanton, VT
 Leonard's Sugar House, N. Canton, CT
 Little Stream Sugarworks,
 West Lebanon, NH
 Loch's Maple Syrup, Springville, PA
 Logan Spring Farm, Jersey City, NJ
 Longview Forest Products, Hancock, NH
 Lookaway Farm, Springfield, VT
 Lyndy Restaurant Group, Rutland, VT
 Mad River Maple Syrup Co., Middlesex, VT
 Maine Maple Prod. Assoc. - Auction,
 Maine Maple Prod. Assoc.,
 Malcolm MacKenzie, Naples, NY
 Mance's Tree Farm, Shaftsbury, VT
 Maple Acres, Kewadin, VT
 Maple Essence Farms, Menomonie, WI
 Maple Hill Farms, Cobleskill, NY
 Maple Knoll Farm, Winsted, CT
 Maple Stone Farm, E. Corinth, VT
 MapleCrest, Underhill, VT
 Marquardt Tree Farm, Tigerton, WI
 Martin Collins, Putney, VT
 Massachusetts Maple Producers Association,
 Plainfield, MA
 Mayotte Maple Products, East Fairfield, VT
 McKinnon Brother's Sugar, Clarksville, NH
 McLaughlin Vineyards, Sandy Hook, CT
 Mead's Maple Syrup, Canaan, CT
 Merck Forest & Farmland, Rupert, VT
 Merle Maple Farm, Attica, NY
 Milroy Farms, Salisbury, PA
 Moonlight Maple Co., Mt. Vernon, ME
 Morse Farm Maple Sugarworks,
 Montpelier, VT
 Muscle in Your Arm Farm, Etna, NH
 New Milford Youth Agency, New Milford, CT
 Niese's Pure Maple Syrup,
 Putnam Valley, NY
 Nightingales Maple Farm, Amsterdam, NY
 Norman's Sugar House, Woodstock, CT
 North Hadley Sugar Shack, Hadley, MA
 Northeast Maple Products, Derby Line, VT
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 Patterson Fruit Farm, Chesterland, CT
 Paul Smiths College, Paul Smiths, NY
 Peaceful Valley Maple Farm, Johnstown, NY
 Pearl & Sons, Loudon, NH
 Peter Casey, Northford, CT
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 Potter-Tioga Maple Prod., Wellsboro, PA
 RMG Family Sugar Bush, Rudyard, MI
 Ragland Farm, Southbury, CT
 Raspberry Patch Farm, Ashfield, MA
 Rathbun's Maple Sugarhouse, Whitehall, NY
 Red Bucket Sugar Shack, Worthington, MA
 Red Leaf Hollow Farms, Richford, VT
 Reg Charbonneau, Pittsford, VT
 Remsburg Maple Farm, Pleasant Valley, NY
 Renodin's Produce, Cold Brook, NY
 Rich Gallacher, Westbrook, CT
 Richard's Maple Products, Chardon, OH

River's Edge Sugarhouse, Ashford, CT
 Rivermede Farm Market, Keene Valley, NY
 Rock House Maple, Easton, CT
 Rocky Ridge Orchards, Danby, VT
 Roger Lawson, East Hampton, CT
 Roger Sage, Warsaw, NY
 Russell Hassmann, Berlin, CT
 Russell Maple Farm, Rome, PA
 Schoonmaker Brother & Sons, Torrington, CT
 Share Harvest, LLC, Cambridge, MA
 Shushan Sity Sap Shack, Shushan, NY
 Smith's Maple Products, Smyrna Mills, ME
 Somerset County Maple Prod.,

Salisbury, PA

Somerskogen Sugarbush, Minnetrista, MN
 South Kent School, South Kent, CT
 South Meadow Farm, Lake Placid, NY
 Southface Farm, Ashfield, MA
 Sprague's Maple Farm's, Portville, NY
 Spring Hill Sugar House, West Kingston, RI
 Spring Lake Ranch, Inc., Shrewsbury, VT
 Stafford Hollow Sugar Shack,
 Staffard Spring, CT
 Stamford Museum and Nature Ctr.,
 Stamford, CT

Stanley's Sugarbush, Mitona, MN
 Stonewall Farm, Keene, NH
 Strawberry Hill Farms, Skowhegan, ME
 Stroup's Pure Maple Syrup, Kane, PA
 Sugar Hill Farm NY, Pine Plaine, NY
 Sugar Tree County Store, McDowell, VA
 Sugar Tree Farm, LLC, Guilford, CT
 Sugarbush Farm, Woodstock, VT
 Sugarman of Vermont, Hardwick, VT
 Sullivan's Sugar House, Bridgewater, CT
 Sweet Retreat, Northfield, VT
 Sweetridge Maple Shoppe, Forestville, NY
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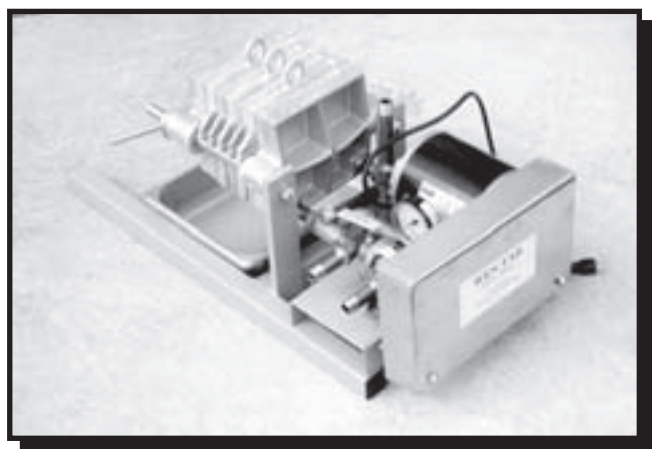
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2010-11 NY Calendar of Upcoming Schools and Workshops

January 7-8 2011 - New York State Maple Conference, Verona NY, Contact: Keith Schiebel kschiebel@vvschools.org or go to cornellmaple.com

January 15 - 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 20 - Ontario County Beginner Maple School, Contact: Russell Welser, Cornell Cooperative Extension Ontario County, 80 North Main Street, Canandaigua, NY 14424, **Phone: 585-394-3977, e-mail rw43@comell.edu**

January 21 - 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 22 - 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 28 - 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 29 - Maple Expo-St. Lawrence County, Contact: Steve VanderMark, Cornell Cooperative Extension, 1894 State Highway 68, Canton, NY 13617-1477, sfvl@cornell.edu, **Phone: 315-379-9192.**

February 3 - Ontario County Maple School, Contact: Russell Welser, Cornell Cooperative Extension Ontario County, 480 North Main Street, Canandaigua, NY 14424, **Phone: 585-394-3977, e-mail rw43@comell.edu**

February 5 - Warren Washington County Maple School, Contact: Laurel R. Gailor, lrg6@comell.edu, Cornell Cooperative Extension, Warren County, 377 Schroom River Road, Warrensburg, NY 12885, **Phone: 518-623-3291.**

February 12 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 19 - 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 26 - 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.**



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COMING EVENTS

NEW YORK STATE MAPLE PRODUCERS CONFERENCE

January 7 and 8, 2011

Vernon-Verona-Sherrill High School, Verona, NY

Contact: Keith Schiebel at: kschiebel@vvsschools.org

21st ANNUAL HEBRON MAPLE FESTIVAL

March 12 & 13, 2011 – 10:00 a.m. to 4:00 p.m.

Blizzard date - March 19 and 20

Hebron, Connecticut, Route 66 & 85

Contact: www.hebronmaplefest.com or E-mail: info@hebronmaplefest.com

25TH WARKWORTH MAPLE SYRUP FESTIVAL

March 12 & 13, 2011

Warkworth, Ontario, Canada

Contact: Alice Potter Tel: 705-924-2057 Fax: 705-924-1673

NAMSC/IMSI ANNUAL MEETING

October 23rd - 26th, 2011

Bavarian Inn Conference Center, Frankenmuth, Michigan

For more information contact:

Larry Haigh, 269-763-2210, email: lehaigh@voyager.net or

Debbi Thomas, 989-685-2807, email: debbi1612@hotmail.com

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