

Maple Syrup *Digest*



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GREETINGS FROM YOUR PRESIDENT



I'm Cécile Brassard Pichette, your new president.

First off, I would like to thank the members of the Michigan Maple Syrup Association. You have done an amazing job on the NAMSC convention and the IMSI in October. You welcomed us in Bavarian splendour, the decor was superb and we got to try foods we'd never eaten before. It was a terrific time we'll all remember.

I'd like to thank Rick Marsh for his excellent work. He was a wonderful collaborator and so open to discussion. I really value the work we accomplished together. He will most certainly keep up that good work as he has been named president of the Maple Digest committee whose job it is to make the publication bilingual for all maple producers. He's also a member of the strategic planning committee. I would also like to welcome David Hamilton of Indiana. He was elected vice-president. I'm sure we'll make a good team.

Joe Polak of Wisconsin continues to act as secretary-treasurer and Michael Girard as executive director.

I am sure I'll be able to count on these old hands for support. I'll no doubt be contacting them frequently, so I'll thank them in advance for their patience.

Let me take this opportunity to tell you about what I'd like to accomplish during my mandate with the membership's help, particularly the committee

members. I hope that during meetings with delegates and alternates, everyone present will exercise their right to be heard. I'm going to work very hard to see that technical sessions are translated into French. I hope that the NAMSC continues its great work helping producers take pride in producing pure syrup. I aim to also have, following discussions, an even closer collaboration with the IMSI.

In closing, I would like to thank you for your vote of confidence. And I congratulate all the new delegates and alternates.

Thank you also to those who acted in this capacity over the last few years.

I am proud to be president of the NAMSC and to have the opportunity to help our industry move forward.

Cécile Brassard Pichette

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IMSI NEWS

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

The International Maple Syrup Institute held their quarterly Board of Directors meeting in conjunction with Annual Meetings of the North American Maple Syrup Council and the International Maple Syrup Institute at the Bavarian Inn in Frankenmuth, Michigan on Sunday October 23rd, 2011. The Board meeting was followed by the IMSI's Annual Meeting which was held the following day. Attendance was very good at both meetings.

The IMSI wishes to thank the Michigan Maple Syrup Producers Association for hosting the NAMSC and Annual meetings and for helping with special arrangements for the IMSI meetings, including accommodating the IMSI business meetings over a two day period. The Annual NAMSC and IMSI meetings were very well organized and the Bavarian Inn provided an excellent venue for the meetings. Congratulations is extended to members of the Michigan Annual meeting planning committee for a job very well done.

Introduction and Financials

The IMSI President Richard Norman chaired the IMSI's Board of Directors meeting and welcomed Directors, advisors and observers to the meeting. The minutes from the IMSI Board of Directors meeting held in Moncton, New Brunswick on August 24th, 2011 were reviewed by the Board and accepted without amendment.

Since Steve Selby could not attend the meeting, Gary Gaudette, Past President, IMSI presented the Treasurer's Report which was accepted without amendment. Further details from the Treasurer's Report will be included in the minutes from the meeting.

Dave Chapeskie presented a proposal developed by the IMSI's Executive Committee to increase the IMSI's membership dues for 2012. The purpose of the increase is to enhance funds available to support high priority IMSI project initiatives, including testing for adulteration, nutritional benefits of maple syrup and standardized maple grades. The increase is also required to help support enhanced french translation and transfer of the IMSI's business reports, project documents and other information. The proposal to increase the IMSI's dues in accordance the IMSI's Executive Committee proposal was accepted unanimously by the IMSI's Board of Directors. The IMSI's membership dues had not been increased since the inauguration of the Institute in 1975. In addition to the membership dues increase, the IMSI will maintain its voluntary project contribution account which was initiated in February 2011 for IMSI members and non-members who wish to contribute further in support of the IMSI's projects and french translation and information transfer efforts.

The IMSI's proposal for a membership dues increase was supported unanimously by the IMSI's membership at their Annual meeting.

President Richard Norman appointed Gary Gaudette and Jake Couture

to IMSI's Financial Monitoring/Audit Committee and this committee will meet in January 2012 to review IMSI's financials.

Supply, Markets and Demand for Maple Syrup

Anne-Marie Granger Godbout of the Federation of Maple Syrup Producers provided an excellent presentation focused primarily on the Supply, Markets and Demand for Maple Syrup in Quebec with reference to the bulk syrup trade as part of the IMSI's Annual meeting in Frankenmuth, Michigan. Audience participation in the discussion was very good. Copies of Anne-Marie's presentation are available upon request from Dave Chapeskie, IMSI's Executive Director.

Standardized Maple Grades and Nomenclature Report

Dave Chapeskie, Chair of the IMSI's Standardized Grades and Nomenclature Committee provided an update for the standardized grades project.

Since the IMSI's Board of Directors unanimously supported the regulatory submission document which incorporates the IMSI's proposal for standardized grades, the regulatory submission has been forwarded to appropriate maple regulatory authorities at the federal (USDA, CFIA) and state/provincial level with a request to incorporate the proposed changes into regulation as soon as possible. The IMSI's goal for implementation remains as the 2013 maple production season but the Institute with the help of state/provincial maple industry liaison designates will be monitoring

progress in the various regulatory departments closely, and will determine if any adjustment to that timeline is required to ensure a smooth transition to the new standardized grading system. A maple industry/government address listing with federal and state/provincial liaison contacts has been developed to facilitate communications with regulatory authorities. The IMSI members and others are strongly encouraged to send letters of support for the changes to appropriate government officials at the federal and state/provincial level, since this action should help expedite the changes. The IMSI members should contact Richard Norman, Dave Chapeskie or Yvon Poitras (french language), if they have any questions or require contact industry/government contact information.

The approved implementation plan for standardized grades called for the design and implementation of operational market trials or stated another way, market exposure of the new maple grading and nomenclature system in an operational environment prior to implementation. The main purpose of these trials is to have a limited number of producers / packers in the United States and Canada work with the new standard maple grading system in advance of full implementation, to provide both producer/packer and consumer feedback which will assist the IMSI and producers/packers upon implementation of the changes. For example, this operational engagement with the new maple grading standard will help the IMSI further refine communications materials accompanying the change and help maple syrup industry stake-

holders including male producers, packers and others adapt to the change. Currently, an operational market trial or market exposure of the new grading system is underway in Ontario and others are under discussion. The number of operational market exposures will be limited and somewhat varied in format ranging from awareness/educational exhibits to adoption of the new grading system by a limited number of maple producers/packers for the 2012 maple production season.

The IMSI is continuing to raise awareness in the North American Maple community regarding the standard grades and nomenclature. IMSI members and advisors are encouraged to assist with this awareness activity and should contact Dave Chapeskie, if they require any related assistance or awareness materials.

Dave Chapeskie delivered a Powerpoint presentation on the IMSI's Standardized Grades proposal in the main NAMSC/IMSI meeting forum. Ray Bonenberg reported some early operational market trial findings from Ontario. Dave Chapeskie, Henry Marckres and Yvon Poitras (french language) are the primary contacts people to address specific questions regarding the standard grades initiative and the supporting regulatory submission.

Log Cabin Syrup Issue

Both NAMSC and IMSI are very concerned about Pinnacle Food's use of a container that is very similar to the Sugar Hill Jug for the marketing and sale of a table syrup under the brand name of "Log Cabin - All Natural Table Syrup". The IMSI has

taken the lead on this issue and Dave Chapeskie and Mike Girard, Executive Director of NAMSC have been working together through our respective Executive Committees regarding content of written communication to Pinnacle Foods. In addition, we have had the advice of an attorney who oversees the content of the letters we have sent to Pinnacle Foods.

We believe that Pinnacle Food's use of a traditional pure maple syrup jug creates confusion and misleads the consumer who could easily mistake the Log Cabin product for pure maple syrup, due to the characteristics of the jug. The Log Cabin jug has the same unique shape, color and graphics of our traditional container which has an established and long-standing identification to pure maple syrup. We believe that the use of this "trade dress" by Pinnacle creates confusion to consumers.

Both the NAMSC and the IMSI are also concerned about shelf-placement of table or blended syrup with pure maple syrup in retail outlets. Our concern is that blended maple syrup is often integrated or grouped with pure maple syrups in product displays in retail stores. Containers used and product labels can be misleading to consumers.

The NAMSC and the IMSI have jointly sent several letters to Pinnacle Foods expressing their concerns which remain unaddressed.

The two organizations also sent a letter to major food retailers in Canada and the United States alerting them to the concern regarding shelf placement of maple syrup and table syrups, particularly in circumstances where

container type and labeling of table syrups may lead some consumers to believe that these products are maple syrup. Based on early feedback, some retailers are expected to review there related policies regarding shelf placement.

Nutritional and Health Benefits of Maple Syrup Report

Ray Bonenberg, Chair of the IMSI's Nutritional and Health Benefits Committee reported about the ongoing nutritional and health benefits. Since the last IMSI Board meeting in Moncton, New Brunswick. Ray and Dave Chapeskie met with officials of Health Canada to discuss the draft poster and rack card information resources which have been developed. The IMSI also received feed-

back from an official with the US Food and Drug Administration regarding the materials and their use by the IMSI and members. The IMSI was cautioned by government health department officials regarding the use of preliminary research findings to relate potential health benefits since there are restrictions on what can be said, particularly in marketing applications. Ray is working with committee members to finalize the poster and rack card files which should be completed before the end of the calendar year. Once the poster and rack card are finalized, the IMSI will be publishing a CD with the IMSI Position Statement on Nutrition and Health Benefits of Maple Syrup, scientific references, some website references as well as the poster and



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rack card files. All IMSI members will be provided with a copy of the CD. IMSI members interested in a bulk purchase of the CD's should advise Dave Chapeskie as soon as possible. The CD cost is expected to be about \$1.50- \$2.50 per CD, depending on the size of the order.

Adulteration and Misrepresentation of Syrup

Henry Marckres advised the IMSI's Executive Director that the US Food and Drug Administration has filed charges in federal court for a case of syrup adulteration which was identified through the IMSI's adulteration testing program. If there is a conviction in this instance, the fine could be as high as \$10,000. At the same time, Senators in Vermont and New York State have proposed that adulteration of syrup be a felony in the United States. It is also proposed that label requirements be stiffened to avoid misrepresentation of table syrups in the marketplace. Further information can be obtained from Dave Chapeskie.

Dr. Luc Lagace of Centre Acer provided a progress report regarding the development of additional adulteration product evaluation tools as part of the NAMSC technical meeting forum. While this development has not yet been completed, results are very encouraging. It is anticipated that new and very effective tools for detection of adulteration and off-flavoured syrups will be available in the foreseeable future. Initially, it is possible that these tools may be accessible to maple regulators and ultimately to maple industry stakeholders.

Organic Certification of Maple Syrup

Eric Prud'Homme, Interim Chair of the IMSI's Organic Certification Committee updated the Board regarding a plan to re-activate the committee. Work activities will include documentation of the current scale and status of Organic Certification of Maple Syrup in both Canada and the United States, and exploration of interest in and the merits of harmonizing organic certification standards at the federal level in Canada and the United States. The committee may also review concerns regarding marketing organically certified maple syrup in relation to non-certified pure maple syrup. An IMSI organic certification committee has been re-established and the IMSI is seeking a new chair for the committee. Further information can be obtained from Dave Chapeskie upon request.

IMSI Sponsored Awards (2011)

The IMSI currently sponsors two awards annually, the Golden Maple Leaf Award which recognizes innovation in the North American and International Maple Syrup Industry and the Lynn Reynolds Memorial Leadership Award which recognizes outstanding service and accomplishments of an individual for the North American/International Maple Syrup Industry. The 2011 award winners were announced at the Banquet event of the Annual North American Maple Syrup Council/International Maple Syrup Institute in Frankenmuth, Michigan. IMSI President Richard Norman presented the awards.

Citadelle Cooperative was the recipient of the Golden Maple Leaf Award in the specialized area of product development and marketing and was recognized for the development and launch of a new line of personal care maple products. The recipients of a second Golden Maple Leaf Award were Kathy Hopkins, University of Maine-Cooperative Extension, Henry Marckres, Vermont Agency of Agriculture, Food and Markets and Sumner Dole, University of New Hampshire Cooperative Extension(Retired) for the developing and successfully delivering the very popular IMSI sponsored Maple Production Grading School .

Avard Bentley of Weschester Station, Nova Scotia was the recipient of the 2011 IMSI Lynn Reynolds Memorial Leadership Award. Avard is well known in the North American Maple Syrup Industry. He has been recognized recently for his contributions in his home province of Nova Scotia, has been a delegate to the North American Maple Syrup Council since 1986 and currently serves as a Director of the IMSI.

IMSI Sponsored Maple Grading School

IMSI members may learn about the IMSI's sponsored Maple Grading School and its offerings by accessing the University of Maine - Cooperate Extension website with the link provided below.

<http://umaine.edu/maple-grading-school/>

IMSI Nominations Committee Report (2012)

The IMSI's Nominations Committee Report for 2012 was presented by

Gary Gaudette, Chair of the IMSI's Nominating Committee. The Report outlined the proposed IMSI Board of Directors and Advisors for 2012. This report was accepted without amendment by both the IMSI Board of Directors and IMSI Members at the subsequent Annual Meeting. Steve Childs of Cornell University was assigned as advisor to the IMSI.

The Nominating Committee's recommendation for elected IMSI Executive Committee members for 2012 was accepted at both the IMSI's Board of Directors and Annual Meeting unanimously and without amendment. Elected members of the IMSI's Executive Committee for 2012 are Richard Norman, President, Yvon Poitras, Vice President, Steve Selby, Treasurer and Gary Gaudette, Past President. The IMSI President Richard Norman appointed Dave Chapeskie as Executive Director for 2012 and Dave will serve as a member of the IMSI's Executive Committee.

Next IMSI Board of Directors Meeting

The next IMSI Board of Directors meeting will be held in Burlington, Vermont on Friday February 3rd, 2012. Please contact Dave Chapeskie, Executive Director, IMSI if you require additional information.

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4' x 12' x 81 1/2"	1816	7' 1/2 x 20' x 84"	4968		
4' x 12' x 81 1/2"	2551	7' 1/2 x 24' x 84"	6359		
4' x 12' x 73 1/2"	2664				
4' x 16' x 81 1/2"	2422				
4' x 16' x 81 1/2"	3141				
4' x 16' x 73 1/2"	3659				
4' x 20' x 81 1/2"	3027				
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GOOD SUGARIN'

By: Russ Davenport

OK you guys with saws I may just be going to give you your chance to use one. The limb I'm going out on has to do with next years maple crop. This fall has been different in the foliage department. Many of my maples have just turned brown and dropped their leaves. A few did have some yellow, but no bright red and orange. Why? I feel it has to do with the shared energy in the roots. A lot of energy means bright colors and my guess is for a good crop of sweet sap the next spring. Here is what I'm thinking. With a low energy source there may be a real low sugar content in next springs sap. It's nearly the end of October and we have not had a killing frost yet. Nearly all other trees still have their leaves even as I look out at our first snowfall. The weatherman says 1 to 3 inches. I am sure it won't stick.

Now back to the sap season. A trees' energy is used to produce new wood, a crown of green leaves and some years a crop of seeds. Most maples here had a big crop of seeds. This may be because of the low sugar in the roots. All pointers in my thinking go to a low sugar crop next spring. I would like to think of some scientific reason for Mother Natures' procedures on evolution. I am sure there are scientists and botanists who can come up with valid reasons for what happens in our woods each spring. Can there be proof of how it all works? Mother Nature has been working on these theories for millions of years. Well, maybe thousands of years as I doubt there were maple trees alive when the earth was just a fireball in the sky. If this has anything to do with reality, maybe this limb I'm on might not get sawed off. So hang in there, and keep your saw sharp. Bill Clark will really now think I broke my arm.

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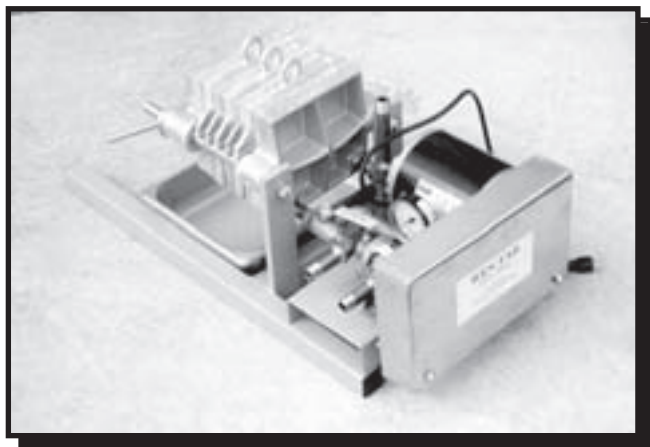
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2011 NORTH AMERICAN MAPLE SYRUP COUNCIL 52nd ANNUAL MEETING AND CONVENTION October 23-26, 2011 Frankenmuth, Michigan

The 52nd annual meeting of the North American Maple Syrup Council (NAMSC) was hosted by the Michigan Maple Syrup Association at the Bavarian Inn, Frankenmuth, Michigan. The theme for the convention was Michigan Maple Fest 2011.

The conference was held together with the 37th annual meeting of the International Maple Syrup Institute (IMSI). Meetings began Sunday, October 23 with the informal NAMSC Officers, Delegates and Alternate Delegates meeting and the IMSI Directors' meeting.

The convention began with a welcome by Larry Haigh, President Michigan Maple Producers Council, Mr. Zender, owner of the Bavarian Inn and Gordon Weik, Deputy Director of the Michigan Department of Agriculture.

The NAMSC meeting was called to order by president, Rick Marsh on Monday October 24th at 9:00 am.

Joe Polak, secretary read the roll call of state and provincial delegates. The delegates introduced their respective alternates.

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

- Maple Syrup Producers Association of Connecticut; J. Mark Harran (D), Brain Atwood (A)
- Indiana Maple Syrup Association; David Hamilton (D), Ron Burnett (A)
- Maine Maple Producers Association; Alfred Bolduc (D), Lyle Merrifield (A)
- Massachusetts Maple Producers Association, Inc.; Winton Pitcoff (D), Ed Parker (A)
- Michigan Maple Syrup Association; Larry Haigh (D), Debbie Thomas (A)
- Minnesota Maple Producers Association, Inc.; Ralph Fideldy (D), Stu Peterson (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; Dr. Eric Randall (D), Dwayne Hill (A)
- Maple Producers Association of Nova Scotia; Avard Bentley (D), No (A) Present
- Ohio Maple Producers Association; Jenn Freeman (D), Dave Hively (A)
- Ontario Maple Syrup Producers Association; Bill Robinson (D), Frank Chailowsky (A)
- Pennsylvania Maple Syrup Producers Council; Wayne Clark (D), Burton Kimball (A)
- Maple Syrup Producers of Quebec Cooperative; Cecile Brassard Pichette (D), Michel Labbe (A)

- Vermont Maple Sugar Makers' Association; Rick Marsh (D), Roger Palmer (A)
- Wisconsin Maple Syrup Producers Association, Inc; Fred Hedmark (D), Joe Polak (A)

The Secretary reported that all member states and provinces were as present and represented.

The minutes of the 51st annual meeting held at Stratford, Ontario were presented as written by Secretary Joe Polak.

Motion was made by Winton Pitcoff to approve minutes as written, second by Eric Randall, voted and approved.

The financial report of the general fund as of August 31, 2011 was presented by Treasurer Joe Polak.

- Funds in the checking account: \$10,287.46.
- Cash receipts \$50,461.69 and disbursements were \$48,536.51, leaving a net gain of \$1,925.18.
- Total funds held in CD's are \$74,669.20.
- It was noted that our income is based solely on state and provincial dues. This past year \$10,468.00 was billed in dues which represented an increase in dues billing of \$5,746.00.

Research Fund Treasurer, Joe Polak, reported financial condition of the research fund as of August 31, 2011



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- A total of \$23,608.74 was contributed to the research fund from voluntary contributions through the penny per container program.
 - A total of \$39,945.53 was expended for approved research grants for FYE 8-31-11.
- The Richard G Haas Memorial Fund was established in spring of 2011.
- As of August 31, 2011 donations to the fund totaled \$13,081.82 with no funds expended to date.

Motion by Larry Haigh to approve the financial reports as presented subject to audit, second by Bill Robinson voted and approved.

Maple Digest Editor, Roy Hutchinson, presented the Digest's financials as of August 31, 2011

- Cash balance in the bank \$14,947.66
- Total income for the year was \$29,397.20, and expenses were \$26,065.17, with a net gain of \$3461.93 reported.

Motion by Stu Hamilton to approve the Digest financial report as presented subject to audit, seconded by Ralph Fideldy, voted and approved.

Executive Director, Mike Girard presented an annual progress update to the Strategic Plan. The last planning session for the NAMSC was held in Akron Ohio in 2007 and another session is being planned in Connecticut in 2012. Mike reported that most of the short and long term goals established in the original Strategic Plan of 2004 in Lake George NY and revised in Akron in 2007 have been achieved or are in progress. He asked the Delegates, Officers and Committee Chairs to think about where the NAMSC should be planning to go in the next 1 to 5 years.

Motion by Mark Harran to approve the Strategic Plan Update as presented and to support holding a planning session in 2012 in Mystic, Connecticut. Seconded by Alfred Bolduc, voted and passed.

Girard reported on the NAMSC Research Fund committee activities. He reviewed how the Research Fund and Research Alliance Partnerships work. The method of raising funds for Maple Research continues to be based on a "penny per container" contributed by syrup producers, packers through container distributors and distributors through Alliance Partners or individually. The present Alliance Partners are: Sugar Hill Containers (MA), Dominion & Grimm U.S.A (VT), Vermont Maple Sugarmakers Association (VT), Maple Hollow Syrup & Supplies (WI), Haigh's Syrup and Supplies (MI), and Sugar Bush Supplies (MI). Mike encouraged other container manufacturers, dealers, distributors and associations who sell containers to become part of the Alliance and either assist with collecting the voluntary one penny per container sold or to contribute a penny for every syrup container they sell to the NAMSC Research Fund.

Mike presented the six (6) research project proposals received as of 9-1-11 with the committee recommendations for funding the grant applications. The Delegates voted to fund three of the six proposals submitted as follows:

- *Evaluation of Spout, Drop & Check Valve Cleaning Methods to Maintain Taphole Sanitation*, Peter Smallidge, principle investigator, Cornell University.

Recommended amount \$ 4,800.00

- *High Vacuum Sap Collection without Pumps*, Timothy R Wilmot, principal investigator, University of Vermont Extension. **Amount recommended \$10,000.00**

- *Modeling and Simulation of Sap Flow in Maple Trees*, John Stockie, associate professor, Simon Fraser University. **Recommended amount \$6500.00.**

A motion was made by Mark Harran to fund the above maple research proposals for a total of \$21,300.00, Seconded by Winton Pitcoff, voted and approved.

Webmaster, Karl Zander, reported completion of upgrade on the server with a calendar of events and is looking for all states and provinces to provide input of local associations maple events and meetings. There was discussion on creating a "members only" feature on the website that could be accessed by members with a password. Also, a second password protected section was recommended for the benefit of Delegates, Officers and Committee Chairs that would include our standard operational documents and forms. Mike Girard and Joe Polak will work with Karl on this. Karl's email address is kzander@mapleacres.com

Joe Polak, chair of the Convention Planning Committee presented the meeting "Guidelines" was a point of discussion on the format of future conventions. The document known as a "Directive" was a result of lengthy discussions earlier in the year by the IMSI and NAMSC Executive Committee members. The "directive" was signed by IMSI and president of NAMSC pending approval of delegates.

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After lengthy discussion, a motion was made by Eric Randall to table the discussion, Seconded by Winton Pitcoff, voted and motion carried.

Tim Wilmot presented the Newsletter Committee report and noted that a table of sample provincial and state newsletters was set up in the lobby. Corrections of local newsletters were requested from the member states and provinces.

Gary Gaudette, chair of the American Maple Museum Hall of Fame Committee reported after more than 25 years Russell Davenport of Shelburne Falls, MA has resigned as committee chair. A letter of appreciation will be sent to Russ for his dedication and years of service. Inductees into the Hall of Fame in Croghan, NY in May 2010 were Carl Vogt, Minnesota and Earl Parker, New York.

Maple Digest Advisory committee chair, Bill Robinson reported on the status of the French translation effort for the Maple Digest. Costs were found to be substantially more than expected and additional work is needed to find someone to assist in translation of the Digest articles, including research reports for our French speaking members.

Rick Marsh, chair of the Finance Committee reported no changes in the past year.

Dave Chapeskie, chair of Grades Standardization Committee for the IMSI reported on the content and status of the proposed syrup grading standards that was recently sent to the USDA, Canadian Food and Drug and all states and provinces. Members were asked to send letters of support of the proposed new maple grading regulations.

Winton Pitcoff reported on the status of the Asian Longhorned Beetle in eastern Massachusetts. The infestation was found in 2008 and at that time seventeen (17) square miles were quarantined. The infested site boundaries have since been amended eleven (11) times since the outbreak. Today, a total of one hundred ten (110) square miles are quarantined. He noted that 1.5 million trees have been surveyed with 200,000 trees being treated. Treated trees are tagged with date treated and it is stated they cannot be tapped for syrup production. A second infestation in Massachusetts was found near Boston and



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so far only 5,600 trees have been surveyed with 6 trees infested with ALB.

Gary Graham reported ALB found east of Cincinnati, Ohio. 56 square miles have been quarantined.

Winton Pitcoff reported that food coupons for seniors are available for some food items at Farm Markets. Maple is excluded from the program. USDA says maple syrup is processed.

The Maine Maple Industry Task Force was explained by Kathryn Hopkins and Lyle Merrifield. The goal of "LD109" is to study how to enhance the maple industry in Maine. Included in the task force are large maple producers, small producers, public and private foresters, Department of Agriculture, Extension Services and Maine Maple Producers Association. There are no hard facts about the Maine maple industry but there is potential.

The Nominating Committee was appointed by President Rick Marsh: Mike Girard (CT) Chair as Immediate Past President, Lyle Merrifield (ME), and Bill Robinson (ON)

Audit committee was appointed by President Rick Marsh: Cecile, Brassard Pichette (QC), Mark Harran (CT) and David Briggs (NB)

Dr. Gary Graham reported on the Maple Specialists meeting. Maple Specialists include research and extension. The group continues to shrink due to budget cuts. Issues discussed included ALB, certification maple producers and maple equipment, and starting to plan the update of the NAMSC Maple Manual which should be updated every 10-15 years. In Ontario it is necessary to get oil burners in evaporators inspected just like furnaces in homes.

Rick Marsh reported an individual from Rhode Island was served legal papers by FDA for selling "Pure Vermont Maple Syrup" with no maple syrup in the container. Currently the fine is \$10,000.00 for this offense but new legislation in Washington called the Maple Act, if passed, will make this violation of labeling laws a minimum 5 year prison sentence.

Cecile Brassard Pichette reported on the resolution submitted by the Maple Syrup Producers Cooperative of Quebec. The resolution requests that the NAMSC and IMSI to provide bilingual translation of meetings and their documents.

The audit committee reported and found that all records were in order.

Motion made by Mark Harran to accept the Audit Committee report as presented, Second by Cecile Brassard Pichette, voted and approved.

Mark Harran noted that it has been years since the books have been professionally audited and he made a motion that the NAMSC hire an accountant to perform an audit of all NAMSC accounts financial. The motion was seconded by Dave Briggs, voted and motion carried.

The Treasurer will work with the Executive Committee on options for an independent auditor to perform an audit of fiscal year end 8-31-10.

Nominating report was made by Mike Girard. The committee recommended the slate of officers for 2012 (1 year terms) as follows: Cecile Brassard

Pichette, President; David Hamilton, Vice President; Joe Polak, Secretary and Treasurer.

No nominations were received from the floor and a motion was made by Eric Randall that Nominations be closed, second by Rick Marsh, voted and approved.

A motion was made by Alfred Bolduc to elect the nominating committees recommendations, second by Mark Harran, voted and approved.

The nominating committee recommended the slate of new Associate Members for 2012 (3 year term ending 2015) as follows: Ron Wenzel, CT and Mary Douglas, MI. To be re-elected for a 3 year Term are: Karl Zander, WI; Yvon Poitras, NB; Gary Keogh, NH; Dr. Natalie Martin, QC; Dr. Abby van den Berg, VT; Tim Wilmot, VT; Benoit Pepin, VT.

No nominations were received from the floor and a motion was made by Dave Hamilton and Second by Winton Pitcoff that Nominations be closed, voted and approved.

A motion was made by Rick Marsh to elect the nominating committees recommendations for Associate members, second by Eric Randall, voted and approved.

Committee chair and member appointments for 2012 were made by President Cecile Brassard Pichette as follows:

- Convention Planning Committee: Joe Polak, chair, Michael Girard, Gretchen Grape, Cecile Brassard Pichette and Dave Hamilton
- Finance Committee: Cecile Brassard Pichette, chair, Dave Hamilton, Joe Polak, Rick Marsh and Mike Girard
- Maple Hall of Fame Committee: Gary Gaudette, chair, Avarad Bentley, Roy Hutchison, Richard Norman, Luc Lussier and Norman Anderson
- Maple Digest Advisory Committee: Rick Marsh, chair, Roy Hutchinson, editor, Karl Zander, Luc Lussier, Winton Pitcoff, David Briggs and Bill Robinson
- Research Committee: Winton Pitcoff, chair, Eric Randall, Jacque Couture, Yvon Poitras, Joe Polak, Mike Girard, Ron Wenzel and Luc Lussier
- Strategic Planning Committee: Mike Girard, chair, Dave Hamilton, Roy Hutchinson, Luc Lussier, Rick Marsh, Cecile Brassard Pichette and Joe Polak
- Newsletter Committee: Tim Wilmot
- Website Committee: Karl Zander, chair, and Cecile Brassard Pichette
- Executive Director, Michael Girard.

New England Agricultural Statistics report was presented by Jay Johnson. Overall, all states reported increased production for the 2011 season. A reported 9.58 million taps in the US produced an average production of .292 gallons per tap. The trend in production is up 39% increase in number of taps 2010 - 2011. NASS will be cutting 14 programs and a letter of support of the Maple Statistic reporting service was recommended to be sent to USDA, NASS to

help ensure that the maple program continues. The NAMSC and IMSI will send letters of support to NASS Maple Statistics Program.

Gary Keogh, NASS Director, reported average price per gallon has dropped from 2010 due to the reduction in bulk syrup pricing. However, pricing has increased in the Midwest syrup producing states. Generally, world production was down 20% in 2010 but in 2011 production was back to the 2009 levels. Visit website: www.nass.usda.gov and select "maple syrup" and see more statistics.

Status of the Pinnacle Foods / Log Cabin issue was reported by Mike Girard. He stated that three letters have been sent to Pinnacle Foods taking issue with the style of jug and graphics or violation of "trade dress "with the use of the containers in marketing their table syrup product. Originally the jug stated 4% maple, but has been removed.

Ron Wenzel of Connecticut invited everyone to attend the 53rd Annual Meeting of the NAMSC and IMSI in Mystic Connecticut, October 22-25, 2012. For more information contact Ron Wenzel at rlwenzel@snet.net

Motion to adjourn was made by: Rick Marsh second by Fred Hedmark voted and motion approved.

Respectfully submitted,
Joe Polak, Secretary NAMSC



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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

WINNERS OF THE 2011 NAMSC CONFERENCE IN FRANKENMUTH, MI

PHOTO CONTEST

Maple Scenes and Visitors

- 1st - Betsy Erickson, Michigan
2nd - Bob Ross, New Hampshire
3rd - Sue Battel, Michigan

Maple People on the Job

- 1st - Brian Folsom, NH
2nd - Sue Battel, Michigan
3rd - Stu and Corinne Peterson,
Minnesota

Youth and/or Old Timers

Participating in Maple Activities

- 1st - Lisa Fogle Sachs, Michigan
2nd - Stu and Corinne Peterson,
Minnesota
3rd - Eleanor Randall, New York

Sugar Houses

and/or Maple Products

- 1st - Sue Battel, Michigan
2nd - Shirley Stockwell, WI
3rd - John Leik, Michigan

Creative Maple-Related Photography

- 1st - Shirley Stockwell, Wisconsin

- 2nd - Mike Girard, Connecticut
3rd - Mitzi Ruswick, Michigan

MAPLE CONTEST

Best of Show

**Misty Maple Sugar House,
Dave and Nancy Hively, Ohio**

Light Amber

- 1st - Misty Maple Sugar House,
Dave and Nancy Hively, Ohio
2nd - Timbersweet Maple Syrup,
Ralph and Amy Fideldy, Minnesota
3rd - Little Rideau Farms, Frank
Chaikowsky, Ontario

Medium Amber Maple Syrup

- 1st - Misty Maple Sugar House,
Dave and Nancy Hively, Ohio
2nd - Jakes Syrup and Natural
Products, Jerry Jacobson & D'Mae
Ceryes, Minnesota
3rd - Gingrich Brothers, Aggie
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Dark Amber Maple Syrup

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2nd - Camp Aquila Pure Maple Syrup, Stu and Corrine Peterson, Minnesota

3rd - Sucrerie Se'guin Sugar Bush, Dan Se'guin, Ontario

Maple Candy

1st - Flagel Sugarbush, Ken and Darren Flagel, Michigan

2nd - Bates Maple Syrup, Fred and Cathi Bates, Michigan

Maple Cream

1st - Lyle Merrifield, Maine

2nd - Timbersweet Maple Syrup, Ralph and Amy Fideldy

3rd - RMG Family Sugar Bush, Mike and Joyce Ross, Michigan

Stirred Maple Sugar

1st - Little Rideau Farms, Frank Chaikowski, Ontario

2nd - Jack and Jill Farms, Jack and Jill Brown, Michigan

3rd - Sucrerie Se'guin Sugarbush, Dan Se'guin, Ontario

Novelty

1st - Richards Maple Products, OH

2nd - Richards Maple Products, OH

3rd - Mapleside Sugar Bush, Ray and Carol Bonenberg, Ontario

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2012 New York State Maple Producers Winter Conference Plans Are Coming Together

January 6 and 7, 2012

A producer-focused 2012 NYS Maple Conference with practical and hands-on sessions for maple farms to enhance existing and expanding operations.

The 2012 New York State Maple Producers Winter Conference plans are coming together. Be sure you set aside January 6 and 7th to get together with lots of other maple producers for the latest in maple information. The 2012 Maple Conference will be held in the same great location, the Vernon-Verona-Sherrill High School in Verona, New York on Friday evening January 6 and all day Saturday, January 7th. This central location provides plenty of meeting space as well as room for a large trade show with many exhibitors displaying plenty of specialized equipment for meeting maple producer needs. You will have access to the latest in research and grower experiences regarding maple sap collection, syrup production, promotion, forest management and the making and marketing of a variety of maple products. This day-and-a-half event has something for every level of maple producer. A maple conference you do not want to miss.

This year's Friday evening presentation will be at 6:00 PM with the Maple Trade Show open from 5:00 PM until 9:00 PM. Jim Allen, presi-

dent of the New York Apple Association will be sharing marketing strategies that have helped the New York apple industry continue to grow. Continued this year is the Friday Night Maple Auction!

More than \$2,500 of equipment and supplies were sold at last year's auction! We plan to start the auction right after the Friday night speaker. Bring your used or even new maple equipment and place it in Friday night's auction. To register maple items for the auction, write out a description of the equipment and return to us by December 15th. Information on auction items will be made available via email request after December 28th. Auction service fee will be 15% of auction price paid by seller. **YOU MUST BE REGISTERED FOR FRIDAY NIGHT CONFERENCE IN ORDER TO BE ADMITTED TO THE AUCTION!**

Saturday's program features 30 of the industry's leading maple experts from throughout North America presenting in a variety of concurrent workshops. These workshops focus on several major areas of emphasis: beginning sugarmakers, new and advanced technologies, marketing, promotion, value-added products, tap hole sanitation, tubing, vacuum, welding stainless and forest management. The conference is open to the general public, as well as maple producers, and is geared to all levels of sugar makers. Saturday's trade show opens at 8:00 AM with workshops starting at 9:00AM.

Plan Now to Attend - Pre-registration deadline is December 15th.

Advanced registration is \$15 for Friday night only, \$30 for Saturday

only, or \$40 for both Friday and Saturday. At-the-door registration is \$20 for Friday and \$40 for Saturday. Registration includes admittance to trade show and all workshops and light meal Friday evening and Saturday continental breakfast, and all-you-can-eat luncheon buffet. No confirmation will be mailed and no refunds of pre-registrations. Receipts are available at conference registration. Please make checks payable to: "V.V.S. FFA". We look forward to another great maple conference.

Held at the Vernon-Verona-Sherrill (V.V.S.) High School, Verona, New York, the conference is sponsored by the V.V.S. FFA, New York State Maple Producers Association and the Cornell Maple Program and Cornell Cooperative Extension. The V.V.S. High School is located between Utica and Syracuse, New York on State Route 31 just two minutes from NYS Thruway Exit 33. For additional information contact V.V.S. FFA advisor Keith Schiebel at kschiebel@vvsschools.org. Registration forms will also be available at the New York State Maple Producers Website: www.nysmaple.com or the Cornell Maple Program website: www.cornellmaple.com in November and December.



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"I'm switching the 2nd half of my woods over to CV's next year...I can't see any negative about 250 gallons more syrup."

"My tap holes still have not dried up and I do not have vacuum."

"I figure the CV's made me about \$4.40 per tap."

"...I made 74% more syrup this year than last. The check valve were the only thing I changed to help get more sap."

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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, 2010 to August 31, 2011.

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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 Frost Valley YMCA, Claryville, NY
 Funk Grove Maple, Shirley, IL
 Gadapee Family Sugarhouse, Danville, VT
 Gillespie, Waterville, VT
 Goodrich's Sugar House, Cabot, VT
 Gormly's/Posner, S. Burlington, VT
 Green Mountain Mapleworks, Westford, VT
 Green MT Sugar House, Ludlow, VT
 Green Mt. Maple Sugar, Waterville, VT
 Green's Sugarhouse, Poultney, VT
 Haigh's Maple Syrup & Supplies, Bellevue, MI
 Hamley's Maple Farm, Barton, NY
 Hardwick Sugar Shack, Hardwick, MA
 Harris Sugar Bush, Greencastle, IN
 Harvest Hill Farms-Maine, West Polant, ME
 Hi-Vue Maples, Richford, VT
 Hickoryworks, Lady of the Trafalgar, IN
 Hidden Pond Sugar House, Simsbury, CT
 Highland Sugarworks, Inc., Websterville, VT
 Hillsboro Sugarworks, Bristol, VT
 Hillside Plastics/Sugarhill, Turners Falls, MA
 Holdridge, Alden, Ledyard, CT
 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
 Ivan R. Puffenbarger, Blue Grass, VA
 James Woodrow, Hermon, NY
 Jason Seibold, New Milford, CT
 Jesse Remington School, Candia, NH
 Johnson's Pure Maple Syrup, Orange, MA
 Juniata College Huntington, PA
 Justamere Tree Farm, Worthington, MA
 Justus Asthalter Maple Syrup, Parksville, NY
 K-Mac Builders, Inc., Holderness, NH
 KE Farm and Sugarhouse, Sturbridge, MA
 Karabin Farms, Southington, CT
 Keim's Maple Supply, Homerville, OH
 Kickapoo Gold LLC, Westby, WI
 Kinney Maple Supplies, Knox, ME
 Lansing Burdick, Stephentown, NY
 Leader Evaporator Co, Inc., Swanton, VT
 Ledge Hill Farm Maple Pro, Cornville, ME
 Linden Hill School, Northfield, MA
 Loch's Maple Syrup, Springville, PA
 Logan Spring Farm, Jersey City, NJ
 Longview Forest Products, Hancock, NH
 Lookaway Farm, Springfield, VT
 Lucerne Maple Products, East Holden, ME
 Lyndy Restaurant Group, Rutland, VT
 Mad River Maple Syrup Co., Middlesex, VT
 Mance's Tree Farm, Shaftsbury, VT
 Maple Acres, Central Lake, MI
 Maple Essence Farms, Menomonie, WI
 Maple Glen Sugar House, Gowanda, NY
 Maple Hill Farms, Cobleskill, NY
 Maple Knoll Farm, Winsted, CT
 Maple Meadow Farms, Inc., Salisbury, VT
 Maple Mist Farm, Fredrickstown, OH
 MapleLand Farms, Salem, NY
 Maple Producers Assoc. Nova Scotia
 Mark Adamski, Greenfield, MA
 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
 Mount Pleasant SugarwPomeroy Sugarhouse, Westfield, MA
 orks, Leicester, VT
 Mt. Cube Farm, LLC, Orford, NH
 Muscle in Your Arm Farm, Etna, NH
 Myold Farm, Winchester, NH
 New Milford Youth Agency, New Milford, CT
 Niese's Pure Maple Syrup, Putnam Valley, NY
 Nightingales Maple Farm, Amsterdam, NY
 Nod Road Sugarhouse, Avon, CT
 Norman's Sugar House, Woodstock, CT
 North Hadley Sugar Shack, Hadley, MA
 Northeast Maple Products, Derby Line, VT
 Northern Wisconsin Maid, Park Falls, WI
 Northfield MT Herman, Gill, MA
 Northwest Penn Maple, Corry, PA
 Oak Lodge, Stahlstown, PA
 Oliver Scranton, Guilford, CT
 Ontario Maple Syrup Prod. Assoc. - Auction
 On the Lane Farm, N. Scituate, RI
 Orwell Can Group, Orwell, VT
 Paradise Grounds, LLC, Manlius, NY
 Patterson Fruit Farm, Chesterland, CT
 Paul Bunyan's Maple Syrup, Somerset, PA
 Paul Smiths College, Paul Smiths, NY
 Peaceful Valley Maple Farm, Johnstown, NY
 Pearl & Sons, Loudon, NH
 Pick & Shovel, Newport, VT

Pomeroy Sugarhouse, Westfield, MA
 Potter-Tioga Maple Prod., Wellsboro, PA
 Purinton Maple Farm, Huntington, VT
 R.G. White & Son, Rindge, NH
 RMG Family Sugar Bush, Rudyard, MI
 Rathbun's Maple Sugarhouse, Whitehall, NY
 Red Bucket Sugar Shack, Worthington, MA
 Reg Charbonneau, Pittsford, VT
 Remsburg Maple Farm, Pleasant Valley, NY
 Rheume Kitchen & Florin, Middlebury, VT
 Richard's Maple Products, Chardon, OH
 Rick's Sugarshack, East Hampton, CT
 River's Edge Sugarhouse, Ashford, CT
 Riverside Baptist Church, Terryville, CT
 Robinson Maple Products, Ontario, Canada
 Rocky Ridge Orchards, Danby, VT
 Roger Sage, Warsaw, NY
 Roxbury Mountain Maple, Hobart, NY
 Russell Maple Farm, Rome, PA
 Rutland County Maple, Wallingford, VT
 Schoonmaker Brother & Sons, Torrington, CT
 Share Harvest, LLC, Cambridge, MA
 Shushan Sity Sap Shack, Shushan, NY
 Space Research L3C/Ralph, Milton, VT
 Smith's Maple Products, Smyrna Mills, ME
 Snowhill Maple Sugary, North Stratford, NH
 Somerset County Maple Prod.,
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 Somerskogen Sugarbush, Minnetrista, MN
 South Meadow Farm, Lake Placid, NY
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 Sprague's Maple Farm's, Portville, NY
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 Spring Hill Sugar House, West Kingston, RI
 Spring Lake Ranch, Inc., Shrewsbury, VT
 Stafford Hollow Sugar Shack,
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 Stamford Museum and Nature Ctr.,
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 Steven Broderick, Eastford, CT
 Stonewall Farm, Keene, NH
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 Top Acres Farm, South Woodstock, VT
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 U.P. Sugar Shack, Germfask, MI
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 Valley Road Maple Farm, Warrensburg, NY
 Vandana Farms, Tollant, CT
 Vande Bunte Maple, Hudsonville, MI
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 Vermont Maple Sugarmakers,
 S. Royalton, VT
 Wayne Juniver, N. Branford, CT
 Welch's Maple, Wyoming, NY
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 Wettermann Farm, Guilford, CT
 Wheeler Farm, Wilmington, VT
 Whitman's Feed Store, Inc.,
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 Williams Farm Inc., Deerfield, MA
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ROGER C. SAGE

By: Eric Randall

Roger C. Sage, 74, of 4449 Sage Road, Warsaw, New York, a lifelong western New York maple sugarmaker died at home on September 24, 2011. Mr. Sage was one of the longest serving State and Provincial delegates to the North American Maple Syrup Council, having served as its international President from 2004-06. He is past President of the New York Maple Producers Association and the Wyoming County Maple Producers. Roger substantially led the successful evolution of the New York State Fair Maple Booth for three and a half decades, first as Assistant Manager under the late Lloyd Sipple and later as Manager. He was responsible for "growing" the enterprise from a temporary booth of a few square feet and sales of a few thousand dollars to larger booths and sales that eclipsed \$125,000, all accomplished with volunteer staffing. His publically viewed sugarmaking prowess was legendary and served as an annual attraction for those who visited the booth. As booth manager and as a director of the NYSMPA he helped pave the way for development of the Association's current "state of the industry" Maple Center housed as a permanent facility on the New York State Fairgrounds Campus in Syracuse.

Mr. Sage spent his entire life on the family farm where he was born the eldest of six children to Charles and Mabel Sage. He was an honor student at Wyoming Central School and completed undergraduate studies at the College of Environmental Sciences and Forestry at Syracuse University. He returned home and assumed the farming and maple operation following the untimely death of his father. During this same period he became Justice of the Town of Middlebury, also a

position held by his father. Following his time on the bench he served as Supervisor of Middlebury and was a member of the Wyoming County Board of Supervisors. He purchased a local Leader Evaporator dealership from a retiring colleague in the late 60's and served rural western New York for over fifty years as a maple equipment and supplies dealer and commodity buyer. At the time of his death, Mr. Sage was a stockholder, director and prominent advisor to the Leader Evaporator Company in Swanton, Vermont.

Roger and Cindy (Langdon) Sage were married in 1976 in a ceremony that didn't conflict with the timing of the State Fair and a honeymoon that did coincide with the NAMSC meetings held in Michigan. Roger and Cindy only missed one Council meeting in the last thirty five years. Four children (Philip, Matthew, Rebecca and Hamilton) were born to this marriage and together Cindy and the children plan to continue Roger's legacy of all aspects of the maple industry: production, resource information and their equipment and supplies dealership. Some of his methods and techniques will remain as legends!

Roger Sage was a man of few words, slowly spoken and one who seldom boasted of personal accomplishments. He was however, outwardly and justifiably proud of his 2006 installation into the American Maple Hall of Fame. There are precious few individuals who have contributed more to a cottage industry, a commodity and an agrarian way of life than Mr. Sage. He was born to a maple syrup family; spent three quarters of a century engaged in all aspects of the industry and was found packaging sugar for a regional Fall Festival the morning he died. As we too infrequently utter in our business - "His was an unusually long run!"

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COMING EVENTS

NEW YORK STATE MAPLE PRODUCERS CONFERENCE

January 6 and 7, 2011

Vernon-Verona-Sherrill High School, Verona, NY

For more information contact:

Contact: Keith Schiebel at: kschiebel@vsschools.org

22nd ANNUAL HEBRON MAPLE FESTIVAL

March 10 & 11, 2011 - 10:00 a.m. to 4:00 p.m.

Blizzard dates - March 17th and 28th

Hebron, Connecticut, Route 66 & 85

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

26th WARKWORTH MAPLE SYRUP FESTIVAL

March 10 & 11, 2011

Warkworth, Ontario, Canada

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

NAMSC/IMSI ANNUAL MEETING

October 22-25, 2012

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For more information contact:

Ron Wenzel at: rlwenzel@snet.net

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