

December 6, 2021

Maple History Webinar: From Pails to Pipelines: The Origins of Plastic Tubing in the Maple Syrup Industry

NAMSC will host this maple history webinar on Tuesday, January 11 at 7 p.m. Eastern time. This presentation traces the origins and early experiments with of the use of plastic tubing in the 1950s for moving maple sap in the sugarbush. In particular, the presentation explores the efforts and interactions of Nelson Griggs, George Breen, and Bob Lamb, the three men most responsible for making plastic tubing a reality for the maple industry. Presenter Matt Thomas is author of A Sugarbush Like None Other and Maple King: The Making of a Maple Syrup Empire, and blogs at http://maplesyruphistory.com/. The webinar is free, but <u>registration is required here</u>.

New York State Mid-Winter Maple Classic

The New York State Maple Producers Association will host it's Mid-Winter Maple Classic, January 7-8, 2022, at the state fairgrounds in Syracuse, NY. The event features the industry's largest trade show and workshops from maple researchers and educators from throughout the sugaring region. Workshops will cover topics ranging from sugarbush management to tapping to evaporator efficiency to marketing and sales. More information and registration available here.

Maple Consumer Data Available

Vermont's Agency of Agriculture, Food and Markets (VAAFM) and the Atlantic Corporation have created a Maple Market Data Dashboard, based on the findings of extensive consumer surveys. 1,758 responses were collected and analyzed. The data was relatively evenly distributed across nine northeast states. Survey questions spanned the following categories: knowledge of maple syrup, monthly food expenditures, willingness to pay, impact of the maple syrup industry, perceived local availability, perceived local quality, and preferred packaging. View the data dashboard here.

Online library of maple resources

The North American Maple Syrup Council maintains mapleresearch.org, a curated library of research, practical skills guides, and other resources to help you make the highest quality maple products using the most sustainable management and processing practices. New items are added regularly.



A publication of the North American Maple Syrup Council.

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You get the Maple Syrup Digest in the mail quarterly. But sometimes there are things that are worth letting you know about in between issues. So from time to time we'll use this list to share stuff with you. Don't worry, we're not going to clog up your inbox with too many emails. And we're not going to sell or share your email address with anyone else.

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