

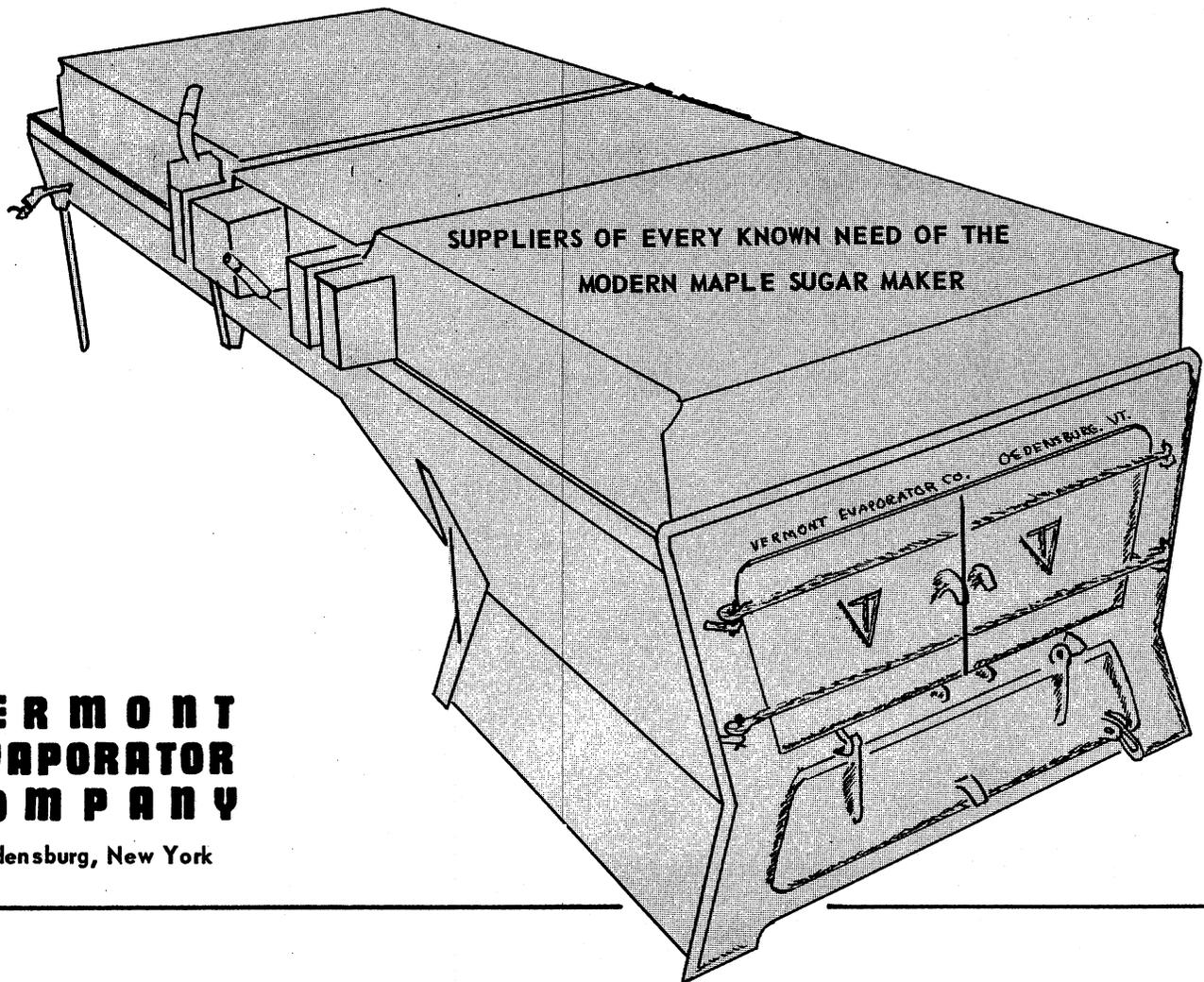
National Maple Syrup • DIGEST •

TUBING
RESEARCH
SCHOOL SCHEDULE
NATIONAL COUNCIL
CHARDON FESTIVAL

1699



Gene Kordy



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There are about 10,000 maple producers in the United States. If each joined their local Association and \$1.00 of this yearly dues went into research, it would amount to \$10,000. a year to help find a way to control the disease that is threatening to wipe out the maple industry.

Are you doing your share?

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AMERICAN MAPLE PRODUCTS CORPORATION

to the National Maple Syrup Council and its new publication. This organization deserves the support of the entire maple industry.

We buy bulk Maple Syrup and invite inquiries from maple producers in Vermont and New York for the names of our nearest field agents who can supply them with drums. Some territories still available for additional field buying agents.

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Published by.....Main's Minit Mail

Edited by.....Lloyd Sipple



The above picture, taken in Luxemburg, Wisc., shows the group who met there Oct. 11th and 12th, 1961 for the second annual meeting of the NATIONAL MAPLE SYRUP COUNCIL. FRONT ROW, left to right: Linwood LeSure, Director, Ashfield, Mass.; George Keim, Director, W. Salisbury, Pa.; John Zimmerman, Forester, Stoystown, Pa.; Ted Peterson, Extension Forester, Madison Wisc.; Dr. C. O. Willits, Maple Div. U.S.D.A., Philadelphia, Pa.; Dr. Burton, Standards Div. U.S.D.A., Washington, D.C.; Milton Thibaudeau, Past President of Council, Luxemburg, Wisc. SECOND ROW: Leland Schuler, Extension Agent, Burton, Ohio; Fred Winch, Extension Forester, Ithaca, N.Y.; Mrs. John Zimmerman, Sec.-Treas. of Council; Mrs. Lloyd Sipple; Mrs. George Keim; Adin Reynolds, Aniwa, Wisc.; Mrs. Linwood LeSure; Mrs. Clyde Bryant; Mrs. Milton Thibaudeau. LAST ROW: Ture Johnson, Forester and Director, Burton, Ohio; Robert Lamb, Liverpool, N.Y.; Lloyd Sipple, President of Council, Bainbridge, N.Y.; Clyde Bryant, Vice President of Council, Manchester Center, Vt.; Paul Wolske, Extension Agent, Kewaunee Co., Wisc.; Robert LeSure, Ashfield, Mass.

NATIONAL MAPLE SYRUP COUNCIL

At the fourth Conference on Maple Products held at the Eastern Utilization Research and Development Division, U.S.D.A. in late October 1959, in Philadelphia, Pennsylvania, the program included a discussion "A National Maple Syrup Council" by Milton R. Thibaudeau of Four Seasons Maple Camp, Luxemburg, Wisconsin. As the result of the talk, an Ad Hoc Committee met on October 27th, 1959 at the EURDD lab with Ture Johnson of Ohio, George Keim of Pennsylvania, Lloyd Sipple of New York, Milton Thibaudeau of Wisconsin, P.W. Robbins of Michigan, Clyde Bryant of Vermont, Lyle Silker of Minnesota, Burton Benton of New Hampshire, and Linwood Lesure of Massachusetts and other interested persons, including Dr. C. O. Willits, head of the Maple Unit at the Laboratory. The National Maple Syrup Council was born that day.

The initial meeting of the Council was held on the following day, with the acting chairman, Thibaudeau and the acting secretary, Mrs. John B. Zimmerman, empowered to draw up proposed constitution and by-laws for consideration before the "organizing meeting" to be held a year hence.

The organizing meeting of the National Maple Syrup Council took place at the Manor House, Punderson State Park, Newbury, Ohio in October 1960. The purposes of the Council are to promote research in the chemistry and technology of maple sap and the products derived therefrom; in maple bush management and disease control; in markets and marketing of maple products; and standardization of the maple products without government regimentation through encouraging development of efficient methods and equipment within the industry.

All of this is proposed at the cost of a membership fee of \$25 per maple producing state per year. Money can't provide everything but the Council representatives who held the second annual meeting at Luxemburg, Wisconsin on October 11th, 1961 brought the good news that the greatest advance in the Maple Syrup Industry is the increased number of tapholes resulting in the increased amount of high grade maple syrup produced by fewer producers of syrup but increased number of sap producers. To get the "how's and why's" of our industry's progress disseminated among the thousands of Maple Syrup

ATTENTION: MAPLE SYRUP PRODUCERS

This is the first issue of MAPLE SYRUP DIGEST, a magazine published periodically by your National Maple Syrup Council solely for the purpose of helping YOU.

In it you will find articles written on the many subjects of interest to maple syrup producers. These will be on research, sap collection and handling, sap processing and product packaging so that all phases of the industry will be covered. The "commercials" will help you locate the equipment and supplies you need and keep you abreast of what's new. Paid advertising is necessary to cover the cost of publication and mailing and will be limited to merchandise used in the production of maple syrup. There will be a classified section to help you buy and sell maple equipment. Without this advertising this could not be sent to you "for free."

This publication is but one of the activities of The National Maple Syrup Council. It is brought to you by your state or local Maple Producers Association which is a member of the National Council. Joining your local organization automatically makes you a member of the National Council which can do much with your support, but nothing without it.

News items and reports of your associations will be printed along with notices of meetings and tours you should attend.

The National Maple Syrup Council, in publishing the MAPLE DIGEST, believe that it will help each and every one of you in some way.

Lloyd Sipple, President

Producers in the United States, the National Council has inaugurated THE MAPLE SYRUP DIGEST. This little gem of information will be available only through membership in your state's Maple Producer organization. Let's go and grow. We are an old and proud industry; let's get better as we get older, then we can be justifiably proud too.

Dorothy Dosch Zimmerman
Secretary-Treasurer

MAPLE SCHOOLS, INSTITUTES & ASSOCIATION MEETINGS

NEW YORK STATE

Again this year Professor Fred Winch has scheduled the usual number of Maple Schools in New York State. Every maple producer should attend at least one of the following meetings:

DATE	COUNTY
*Jan. 9	Jefferson
*Jan. 10	Oswego
*Jan. 11	Madison
*Jan. 12	Chenango
Jan. 16	Schoharie
Jan. 17	Greene
*Jan. 18	Delaware
*Jan. 19	Broome
*Jan. 22	Allegany
Jan. 24	Cattaraugus
Jan. 25	Steuben
Jan. 26	Chatauga
*Jan. 27	Wyoming
*Jan. 29	Cortland
Jan. 30	Otsego
Feb. 6	Franklin
Feb. 7	St. Lawrence
Feb. 88	Lewis
Feb. 9	Oneida
*Feb. 13	Clinton
*Feb. 14	Essex
*Feb. 15	Warren-Washington
Feb. 16	Fulton

*Meetings Confirmed. Others are tentative

The program for the meetings is as follows:

1. When do you have a gallon of syrup?
 - a. What is legal syrup?
 - b. How do you know it is legal?
2. Sanitation in the bush, saphouse and in canning. (Effect of closing down operations in Vermont due to unsanitary conditions)
3. Let's up production 10% for 1963.
 - a. By better methods (para-pills)
 - b. Tapping more trees
 - c. By buying sap
4. New tubing set-up
5. Handling tubing
6. Progress report on maple blight
7. New maple product—MAPLE FLUFF
8. Markets
 - a. The place of "marketeer" in the future
 - b. Making maple for the bulk trade
 - c. Possible ways of storing syrup for the late trade

PENNSYLVANIA (Continued)

January 30—New Centerville, Pa.
Somerset Co. Maple Producers meeting
February 6—Cherry Ridge, Pa.
Wayne Co. Maple Producers meeting
with Dr. C. O. Willits

OHIO

January 23—Burton, Ohio
Annual Forestry and Maple Sirup Institute to be held at the Conservation Bldg. on the Geauga County Fairgrounds.

MICHIGAN

January 25—Petosky, Mich.
A tri-county meeting of maple producers will be conducted by Prof. P. W. Robbins and Dr. C. O. Willits

NEW HAMPSHIRE

January 27—Boscowan, N.H.
Annual meeting of the New Hampshire Maple Producers Association will be held at 10:30 a.m.

MASSACHUSETTS

January 29—Ashfield, Mass.
The Berkshire Pioneer Maple Producers Association will hold its annual meeting

VERMONT

February 13—Barre, Vt.
The Vermont Maple Producers Association will hold its annual meeting on Maple Day at the Vermont Farm Show

WISCONSIN

Jan. 8—Algoma, Dug-Out (Kewaunee County)
Jan. 9—Tilleda, Village Hall (Shawano County)
Jan. 10—Antigo, American Legion Hall (Langlade County)
Jan. 11—Ogema, American Legion Hall (Price County)
Jan. 12—Merrill, American Legion Hall (Lincoln County)
Jan. 15—Viola, Community Hall (Vernon County)
Jan. 16—Rock Elm, Church (Pierce County)
Jan. 17—Clayton, Village Hall (Polk County)
Jan. 18—Hayward, Kroehler YMCA (Sawyer County)
Jan. 19—Gilman, Koolmo Hall (Taylor County)
Feb. 1—Granton, High School (Clark County)

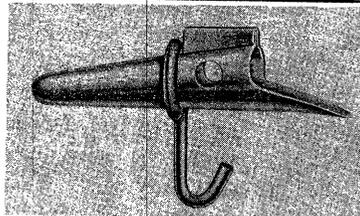
All meetings will start at 10:30 a.m. The noon meal will be served in or near the meeting hall.

PENNSYLVANIA

January 16—Guys Mills, Pa.
Dr. C. O. Willits will attend and producers intend to set up a new Association

January 16—Wysox, Pa.
Maple Producers meeting at Wysox Grange Hall

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THE CHARDON STORY

Chardon Village, Geauga County seat, is one of the early communities of the Western Reserve. Today its public square with old colonial architecture all about it immediately tells the visitor that the early settlers came from New England.

Many residents of Chardon and in all parts of the county are descendants of the pioneers. Little white farmhouses, reminiscent of Connecticut, dot the rolling land. In recent years there have been many newcomers, especially from Cleveland, who commute to offices and places of business in the large city.

Chardon townspeople and county residents, while not resisting change and progress, are determined to preserve the historic background and to keep unspoiled the scenic charm of its highways and country side. This is evidenced by zoning laws forbidding roadside billboards.

Chardon and Geauga County contributed much to the history of Ohio. In the Geauga County Museum at Burton are many evidences of this. Among the names to be mentioned in the County's story is that of Charles Martin Hall, inventor of processed aluminum, who was born in Thompson.

Chardon received its name from Peter Chardon Brooks a Boston millionaire who was a large landowner in the county. In the early 1800's he deeded to the village, the land which today is the Chardon Village Square. In bestowing this gift, he made two conditions—that the village be given his middle name, Chardon, which is a French word meaning "Thistle," and that the village must be made the county seat. And, since its early beginning, Chardon has been a town and trading center for the farmers of the surrounding area.

Chardon has much in the way of tradition, but is known nationwide for the area's outstanding export industry, maple syrup. One raw winter day many years ago, no one knows exactly when, an Indian woman was gathering firewood and noticed sap dropping from a tree. She touched the fluid to her lips and decided the fine sweet taste

would add to the supper stew. That evening when the men returned from a day's hunting, they were treated to meat encrusted in a sugary golden syrup. News spread quickly of the liquid running freely from thousands of trees and thus began an all-American industry in a little village. From that day to this, the processing of maple sap has been the story of Chardon and Geauga County.

The height of the maple season finds curious tourists literally causing mile-long traffic jams just to see thousands of buckets and plastic bags hung on tree trunks in woodlands throughout Northern Ohio and especially Geauga County, "sweetest" county in Ohio's 88. And, when the dripping liquid is gathered in pails and bags in February and March, it is transferred to tanks mounted on wagons or sleds and hauled to sugar camps, where through day and night, the sap is boiled in multiple vats to render syrup and sugar. Pailed and crated, the fine syrup and sugar is then brought to Chardon and shipped to every state in the country and around the world.

Annually during the latter part of March and the first week of April, Chardon stages the Geauga County

Maple Festival. Thousands come from near and far to watch modern and old-fashioned methods of rendering sap. Of course, the big affair is climaxed by a big celebration and the selection of the Maple Festival Queen at the end of the annual affair.

Much progress has been made among the Ohio producers in gaining acceptance of the Buckeye maple syrup. A. B. Carlson, a hardware dealer, was disturbed by the fact that most of the syrup was being shipped in bulk to Vermont at wholesale prices. He promoted the idea of the first Maple Festival back in 1926, which today attracts nearly a half-million people to the little village during the annual affair.

Some 4000 gallons of the sweet maple syrup are sold in the annual celebration. Wood cutting contests, dancing, antique shows, all add to the attraction. More than 75,000 gallons of maple syrup are sold, grossing the local area residents a half million dollars each year. To produce the annual crop, 200,000 trees on 500 farms are tapped.

Ohio ranks third in the manufacture of syrup nationally. Ohio makes one-twelfth of the United States' total.

THE BEST MAPLE SYRUP FILTER

ORLON FELT—Developed by American Felt Company especially for filtering maple syrup.

- **CLEAN**—Requires no preliminary washing or boiling.
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24 x 24".....	\$3.50	All prices prepaid.	30 x 36".....	\$6.55
24 x 30".....	4.35	Dealer inquiries invited.	36 x 36".....	7.75
24 x 36".....	5.25		6 qt. bag type filter.....ea.	4.50

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Modernization of the Maple Syrup Industry

(Ten Years of Maple Research)

C. O. Willits
Eastern Regional Research Laboratory*
Philadelphia 18, Pennsylvania

More changes probably have taken place in the maple industry during the past decade than in the preceding 100 years. The result has been a modernization of the industry so that it is now comparable to and competitive with other farm enterprises. All of these changes can be traced directly to, or are largely influenced by, the current maple syrup research program. Prior to 1950 there was no strong maple research program devoted solely to the improvement of the maple industry.

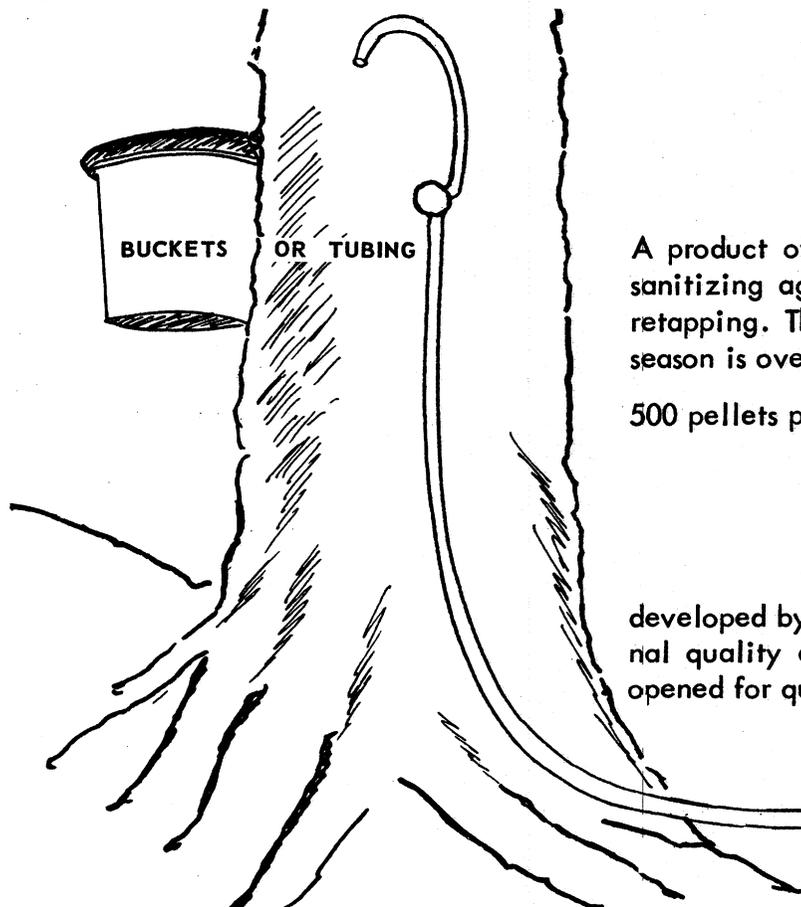
The first research problem that had to be solved if any worthwhile contributions were to be forthcoming, was that of the nature, source, and factors affecting maple flavor and color. These two components account for the high value of maple syrup. It was soon learned that neither maple flavor nor color are inherent in maple sap. Instead, only their precursors are there, and it is only after certain conditions have been brought about that these two attributes become apparent. Thus, it should be possible

to control the amounts of flavor and color produced. Two additional important and basic discoveries made were: (a) sap contains only sucrose and no simple sugars, and (b) to obtain maple color (and flavor) the solutions must contain the alkaline decomposition products of simple sugars or their equivalent. Subsequently it was established that the simple sugars were obtained by microbial fermentation of sucrose in the sap. The logical and important conclusions followed was that color of the finished syrup could be controlled by controlling the growth of microorganisms (fermentation) in the sap. Thus, keeping the sap essentially sterile assures the production of very light amber ("first run," fancy) syrup regardless of time during a season it was made, or by whom, or in what processing equipment. This led to the development of practical methods of sanitation for use in the woods and in the sugar house. The short time required for adoption of these sanitary methods by the industry has set a record, and no small amount of credit is due to the excellent cooperation given the research group by the Extension Service. Another recommendation, which has likewise been

quickly adopted, is to keep the sap in storage, either in buckets or tanks, for not more than a few hours since to do so merely favors microbial growth (unwanted fermentation). It was also found that deterioration of sap was by psychrophilic microorganisms (organisms that grow at low temperatures) and that therefore cold storage of sap merely retards spoilage. The only effective method of either maintaining the sterility of the sap or minimizing the growth of microorganisms in it is by use of germicidal lamps. These have extended the time sap can be held and they are being employed today. Also, storage tanks are now placed in locations exposed to sunlight or daylight and covered with transparent plastic so as to utilize the sterilizing rays of sunlight.

Another very important discovery was that sap becomes sufficiently alkaline, soon after it begins to boil in the evaporator, to cause the breakdown of the simple sugars (products of fermentation) to yield substances which can combine to produce the color in maple syrup. It was also observed that a certain amount of time is required to bring about these chemical interactions that produce the color. Thus, by keeping the

*Eastern Utilization Research and Development Division, Agricultural Research Service, United States Department of Agriculture.



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time of the evaporation as short as possible a lighter colored syrup can be produced, even though the sap has undergone some fermentation. The evaporation time can be shortened by using a small hold-up volume (depth of sap) in the evaporator pans and by keeping the evaporation rate as high as possible through the use of a steady, very hot fire. The latter can be obtained with wood fuel but more easily with oil fuel. It was also discovered that the development of color and flavor was most rapid after the sap had been partially concentrated (evaporated) to a Brix of 45° or more. It is therefore of utmost importance to keep the last stage of the evaporation short. This led to the recommendation, and acceptance, for completing the final stage of evaporation in separate or finishing pans.

It was also shown that if finished and hot packed syrup was not immediately cooled, any unreacted color precursors would continue to interact at the high storage temperature of the syrup. This caused the stored syrup to darken (stack burn) as much as one or two grades.

The percentage of the maple syrup which is top grade has increased from less than 50% ten years ago to more than 80% during the past two years. This increase is attributable largely to rapid application of the afore-mentioned research findings.

Another important research contribution has been the discovery that the premature stoppage of sap flow during the normal season is not due to a drying of the taphole, as was supposed for the past 300 years, but instead is due to an excessive growth of microorganisms in the taphole. A study was then instituted to develop means to prevent or control the microbial growth in the taphole. This has resulted in the development of a germicidal pellet which, if inserted in the taphole at the time it is bored, will keep the hole sufficiently sterile throughout the sap season to permit obtaining the full potential crop of sap. In controlled experiments this has accounted for increases in sap yields of 50% to 100%. However, these increases are much less where good sanitary practices have been used in the woods and at the evaporator house. The use of the germicidal pellet will also permit tapping to be done well in advance of the maple sap flow season and will help to make the "getting ready" to collect and handle sap a one-man operation.

Other important changes have also taken place; hand drilling of tapholes has given way to the use of portable power tools, horses have been replaced by tractors for the haulage of sap, and plastic bags have

replaced buckets (keelers) for sap collection. While these were major improvements, the gathering of the sap was still a hand operation. It was one of the most laborious and often despised jobs on the farm for it had to be done under all types of inclement weather and required the carrying of sap over ground that was too often muddy or deep in snow. Also, because of the intermittance of sap flow there was an intermittent but urgent demand on the labor market that often could not be met.

Recently a new system of collecting and transporting sap to storage or hauling tanks without any hand labor has come into practice. This is the use of a network of plastic tubing which leads the sap directly from the taphole to the storage tank. This efficient method is being widely adopted by the industry, and where tubing is used, the hand carrying of sap, which accounted for about 40% of the labor of syrup making, has been eliminated. Other advantages brought about by the use of tubing are elimination of the building and up-keep of expensive roads in the sugar bush, sanitary collection and transportation of sap, and the use of trees on very hilly and otherwise inaccessible areas which were unsuitable for the bucket collection method. The remarkable fact is, that the cost per taphole is about the same as that for buckets, covers and spouts. This development has contributed much toward the modernization of the maple industry. Admittedly, the use of plastic tubing has introduced some new problems, but these are being rapidly solved through research.

Today it is not uncommon to find only two persons, often a man and wife, operating a sugar bush with 3000 or more tapholes providing it is equipped with plastic tubing and oil is used as the evaporator fuel. This operation will yield 800 gallons or more of syrup with a value of \$4,000 to \$5,000.

But even this is not all that has taken place. The steam removal system has been redesigned so that the evaporator house now is a clean, warm, comfortable place in which to work and wherein sanitary practices can be followed as they are in other food processing plants.

During the past few years another major advance has been taking place, i.e. the establishment of the central evaporator plant. This trend is based on the developments previously mentioned and on recent designs and adoption of better instruments, automatic controls, and improved methods for testing the quality of sap and syrup. The central evaporator plant can serve a few maple sap producing farms or the producers of an entire community; for the first time it has become possible to separate sap production and sap processing. Prior to this, all syrup was made on the farm where the sap was produced. By creating a market for sap, which did not exist in the past, the central evaporator plant has been responsible for bringing back into use many idle sugar bushes which had been taken out of production because of labor shortages, or lack or loss of equipment and capital. Sap production for the central evaporator plant can be as profitable or even more profitable than processing the sap to syrup on the farm where it is produced. It is not uncommon for sap producers to receive as much as \$1.00 to \$1.90 for the sap produced per taphole. The central evaporator plant movement has brought with it a multitude of problems which can and are being solved by research.

It is a matter of record that the maple industry has been declining for more than 20 years, but it has now reached a turning point and a rapid expansion can be expected in the use of the millions of now idle maple trees of producing size. This will furnish additional incomes to hundreds of farmers from a previously unrealized cash crop produced without the need of fertilizer or cultivation. The labor requirement is limited to the harvest period of four to six weeks in early spring when other farm activities are slack.

The 1961 season in Vermont exemplifies this trend. After three adverse sap-syrup years, the number of trees tapped increased by 4% and the number of new maple producing farms increased by 7%.

The maple sap-syrup crop can produce returns per acre of \$200 and hourly wages up to and exceeding \$5.00. This record is difficult to match by other sources of farm incomes.

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RICHFORD, VERMONT

LET'S TALK ABOUT TUBING...

Using plastic tubing to collect sap is just a matter of common sense. You can't push it uphill, or force it to run long distances on level ground through small tubes any more than you can swipe the cord off the living room lamp and expect it to run a five-horse motor. You've just got to cut out resistance.

Now the place to get rid of most of this resistance is at the tap hole. A tree gives off as much gas as it does sap. I don't know just what kind of gas it is — it doesn't matter anyway — but it wants to go uphill while you're trying to make the sap go downhill. So let's get rid of it. Remember, a tree is having a hard enough time just pushing the stuff out of the tap hole without having to force it through a mile and a half of tubing. While quarter-inch tubing is a little cheaper than five-sixteenths, it doesn't work as well because it's just small enough to keep the sap from running past a gas or air bubble. This makes for more resistance, which we can't have, so let's use all five-sixteenths tubing.

The next question is: Should you stretch it in the air or let it lay on the ground? If someone has told you that you have to stretch it up to get it to thaw out, just watch it sometime. Anyone can see it will thaw quicker laying on the ground and since it will probably be all on the ground by the time the season is half over, you might just as well start with it there. Use a five-foot length of tubing for a "drop" from the spile to the ground.

When you cut your tubing for the ground lines, don't be stingy. If you have two or more taps on a tree, you need a short piece between the tees. Cut it at least a foot long and waste a foot between every tree. The snow is probably waist deep to a nine-foot Indian and when it melts, the ground isn't as level as it was. You probably went over some brush piles or briar patches and didn't even know it and the tubing will be stretched tight as a fiddle string in some places.

When you lay out a bush, always keep the stuff running downhill. If you go downhill some places and

zigzag crossways here and there to pick up an odd tree, you're sure to have trouble. The sap runs fast down a slope and if it has to slow up someplace, you'll probably find it running out of a vent. You might better use more branch lines than having it zigzagging all over the woodlot.

Don't worry about marking the lines so you can put them back in the same place next year. I like to take them apart to clean them because I can do a much better job that way, and I was never smart enough to get them laid out exactly right the first time. I figure you can always improve, no matter how careful you are.

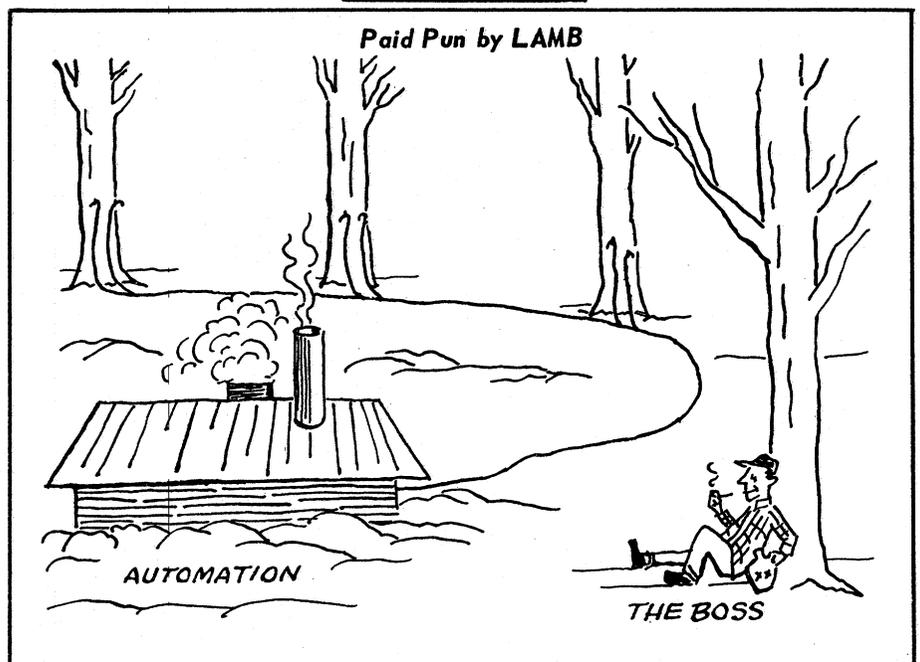
Now it doesn't matter too much if your small lines go up and down over the humps and hollows a little, but when you lay out your bigger pipe lines — half inch on up — be doggoned sure they have a pretty good grade all the way. If these pipe lines run up and down as much as most sugar bushes do, you'll get vapor locks in every high spot and the sap will just lay there and die. Get a bulldozer and grade a path for the main lines. If you can't do that, lay the lines around the humps and hollows so you've got an even grade all the way.

Where the small lines come into

the main lines, don't use all the openings on the manifold. Save one for a vent and run a tube from it up about six feet in a tree. There's always some gas you didn't get rid of at the tap hole and this is a good place to finish the job.

One thing to remember is that it takes longer to thaw out a big pipeline than a small tube, especially if you have laid all your small lines on the "sun" side of the tree as you should do. If you can grade your larger lines so they will drain out at night, that's fine. If you can't, it's a good idea to set a small tank someplace and run your small lines into it. Hook your pipeline on the bottom and if the pipeline is slow thawing out, the sap can run in the tank until it does.

If you haven't had good luck with plastic tubing, don't condemn the tubing. Give it a chance to work. We've probably had as much trouble with the stuff as anyone, but we've had good results too, and there usually is a reason for everything. If you want all the answers that are known at this time, ask your Extension Agent for a new bulletin written by Doc Willits. It's got a lot more information in it than I could give you if I wrote a book and the odds are pretty good it will answer most of your questions.



OHIO MAPLE MEETING

The annual Forestry and Maple Syrup Institute at Burton, Ohio, will be held Tuesday, January 23, 1962, at the Conservation Building on the Geauga County Fairgrounds.

The purpose of this meeting is to provide the latest research information on improving the stands of farm woodlots. It is also aimed at increasing farm returns from the production and marketing of quality maple syrup and maple products.

Maple syrup equipment will be on exhibit in the Commercial building on the fairgrounds.

Maple syrup producers and woodlot owners will have the opportunity to hear outstanding specialists such as Dr. C. O. Willits of the U.S.D.A. Eastern Regional Laboratory in Philadelphia, Pa., and Fred Winch, Extension Conservationist of Cornell University in New York State. Bill Cowen, Extension Forester in Ohio, will present a study he has recently made on "the Economics of timber stand improvement."

Lloyd Sipple, president of the new National Maple Syrup Council, and outstanding maple producer in Bainbridge, New York, has been invited to discuss the plans of this national association.

Bob Lamb of the Lamb Plastic Tubing Company will bring along his new colored picture on "Collecting Maple Sap with Plastic Tubing." Bob will also discuss the "Flomor" pellet in the taphole.

A surprise picture that you will never forget will be shown at the start of the meeting. So, be sure and come at the start of the meeting at 9:30 a.m. and stay late.

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AND
SUPPLY ITEMS
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MAKE AND MARKET
YOUR
PURE MAPLE SYRUP**

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FROM THE EDITOR'S DESK...

I had my tongue in my cheek when I wrote the above line. I wasn't appointed editor. I'm a cabinetmaker by trade but have to make maple syrup to make a living because I'm not smart enough to do so as a farmer.

When the board of directors of the National Maple Syrup Council decided to publish a "Newsletter" for maple producers, they forgot to appoint an editor, so I just inherited the job. It's been a lot of work, but I've had such exceptional cooperation from those who sent in news items, articles, mailing lists and, last but not least, money for advertising space so that we can pay the bills, that we have enough material gathered together to put out a fairly presentable publication.

For the past two months, several people have told me I have to write an editorial. I replied, "What's an editorial?" I figured I should find out so I read a couple. They were

quite interesting. That made it more difficult because I couldn't think of anything interesting.

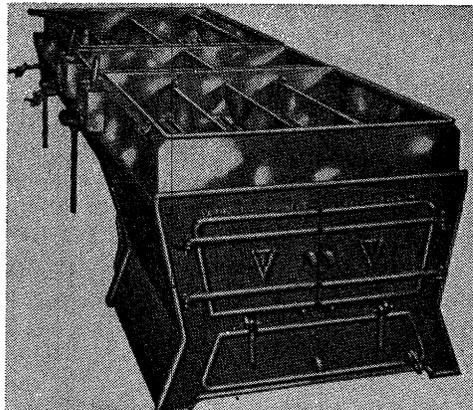
Well, here I am, down to the last day, in the afternoon, with everything ready to go to press except the editorial. My mind is still a blank except that I want to extend my wholehearted thanks to everyone who made this MAPLE SYRUP DIGEST a reality. I know it can be improved and will try to do that in future issues. I hope this one will meet with your approval.

You know, when you've worked on something for some time and it's about done, but not quite completed, you begin to worry about how it will turn out. Right now, I'm about as nervous as a toad-frog on the Thruway with his hopper busted. If you think the MAPLE SYRUP DIGEST is worthwhile, let me know. If you think it is worthless, well, let me know anyway. If I can't correct the trouble, maybe someone else can.

Greetings to all syrup makers in this all-time first - The first national Maple publication. May it be a great success.

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SYRUP MAKERS' SUPPLIES**

The Famous Vermont Evaporator
Full carload in stock at Aniwa, Wisconsin.



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2 or 3 PAN STYLE WOOD OR OIL BURNING
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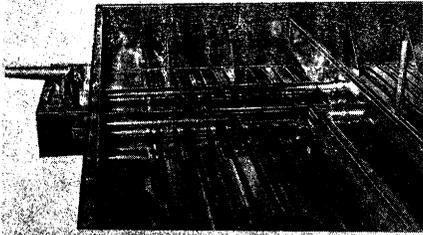
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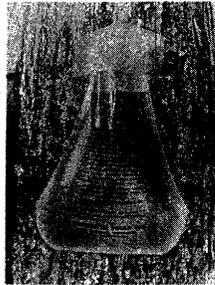


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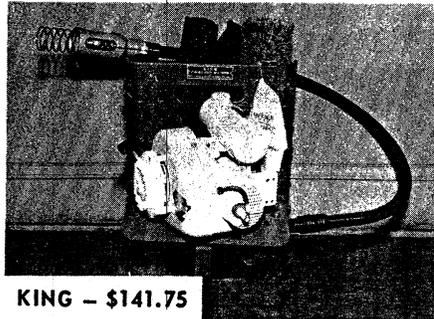


KING SAP BAG with cover

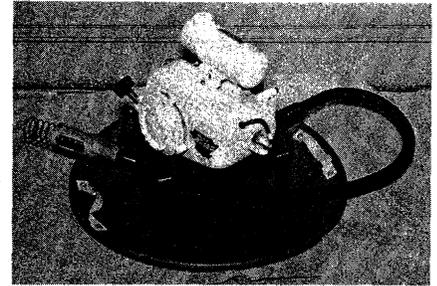
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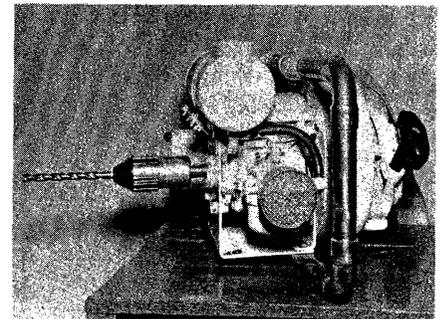
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TWO-DAY REGIONAL SCHOOL WELL ATTENDED

Workshop Is First of Its Kind

The Department of Conservation at Cornell University, the New York State Extension Service, the various Western New York County Extension Services and the U. S. Department of Agriculture Eastern Utilization Laboratory at Philadelphia combined efforts to sponsor a two-day intensive workshop program for maple producers. The meetings occurred on December 11 and 12 in the Erie County Farm and Home Center in East Aurora, New York.

This school was the first such attempt at an intensive approach to the topic of maple production and marketing. The purpose of the program was to review in detail the production and marketing of maple products. Experienced maple producers were invited to participate not only as an audience but as actual participants in demonstrations of the manufacture of maple products. Over 80 producers were on hand from Canada, Ohio, Pennsyl-

vania and at least eight Western and Central New York counties. The program was under the general supervision of Professor Fred E. Winch, Jr., Cornell University's Extension Forester.

The first day's program was introduced with a keynote discussion of the future of maple syrup in Western New York. Professor Winch pointed out that maple production offers the farmer a very profitable crop, one requiring a minimum of production expense. Maple is also a crop which is not in surplus and one for which a relatively stable price may be obtained. The remainder of the program dealt with the actual process of tapping trees, collecting, evaporating and processing the sap. The evening was capped off with a period of movies ranging from maple syrup production to hunting wildcats in northern New York.

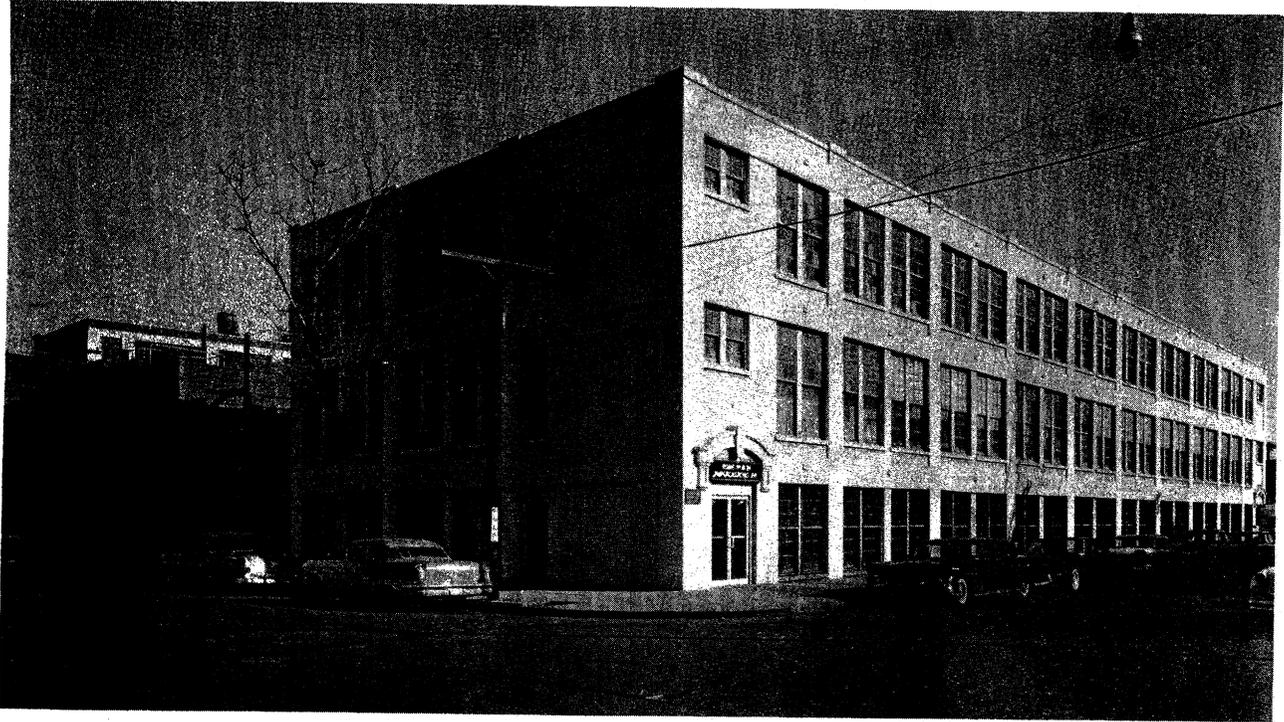
The second day's program went into the technical details of finishing syrup and other maple products.

Drs. C.O. Willits and C.J. Underwood (both staff members of the U.S. Department of Agriculture working in maple product technology) conducted extensive demonstrations in the preparation of maple syrup, maple cream, maple candies and a new product, maple fluff. The group was invited to assist in these demonstrations.

Mr. Lloyd Sipple of Sipple's Maple Products, Bainbridge, N.Y., described his operation in detail outlining his experience with oil burners and with various other phases of maple production.

When the meeting adjourned, the group departed knowing full well that they had been exposed to perhaps one of the most detailed and intensive reviews of maple production technology ever offered at an Extension Service meeting. This intensive approach to agricultural subjects is one which the State and County Extension Services are exploring increasingly.

Vicksburg Chemical Co.



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January, 1962

Dear Maple Council Members and Maple Growers:

The Vicksburg Chemical Company is both proud and pleased to have the opportunity to appear in the first Council publication. We know that from the combined efforts of the Council members and the many excellent contributing editors, this publication should fulfill a great need and be most beneficial to all in the maple industry.

Our Company is dedicated to the farm field in general. It is our purpose to translate research findings into useful and profitable products for the farmer. Specifically for the maple growers, we now have "Sapflo" pellets that prevent micro-organisms in the tap hole and increase the sap flow upwards of 60%. We also have Paramix which prevents fermentation in maple syrup storage and Myverol, one type as a defoaming agent and another as a stabilizer for making creams, sauces and candies. Ask your dealer about the new Vicksburg products.

Our entire staff of the Vicksburg Chemical Company wishes all of you a happy and prosperous New Year. We hope our products will help you to have the best of maple seasons in 1962.

Sincerely,

Carl H. White, Jr.
Carl H. White, Jr.
President

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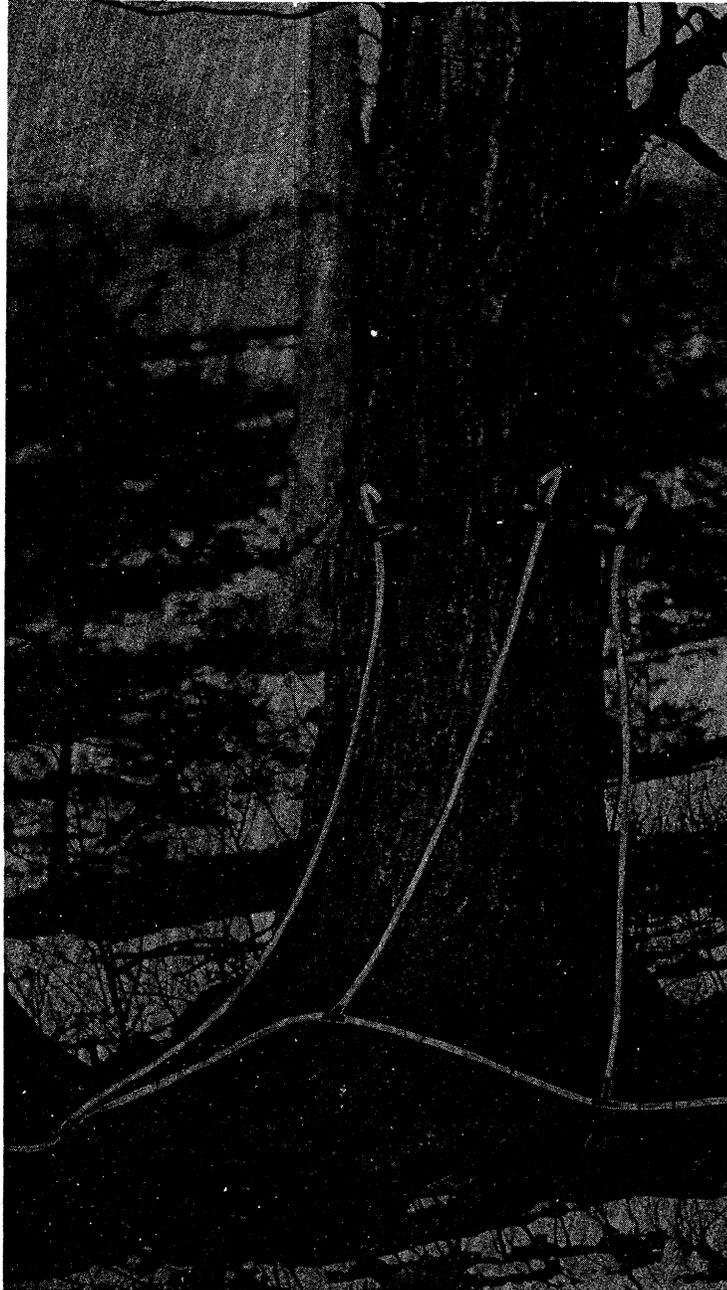
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