

THE PIPELINE



A New York State Maple Producers Association Publication

Highlights

- State Fair Maple Center
- NYS Fair Rules & Regulations
- Black Walnut Syrup
- Upcoming Maple School & Workshops
- 2011 Maple Tour Site Descriptions
- 2011 Maple Court News
- Happenings Around the State—Regional Updates
- Maple Center Workers Needed!

NY State Fair Maple Center Works to Promote NY Maple - Aug 25th to Sept 5th

Helen Thomas, NYSMPA Executive Director

A million people visit the NY State Fair each year. This is a great opportunity to get the message to those million people to use foods that contain NY Maple and to buy NY maple products. The permanent maple center that the association built in the Horticulture Building continues to improve how it sends that message.



Member Vincent Maresco and his daughter, Lilly, helping out at the maple center during the 2010 state fair.

At the 2011 fair the display case of maple products from producers entered in the competition will be prominently displaying those products – with ribbons and producer labels – right at the front of the maple center. Last year the case was nearly full – we are hoping for an overflow this year. Get your fair entry forms in now!

The aroma of maple popcorn being made on site will be added to the good smells from our existing offerings of maple fluff and maple syrup cooking for molded sugar. We have used grant money from the state of NY to purchase a popcorn machine and develop a recipe for maple kettle corn. We are hoping to develop a clientele for maple in this form, and will be sharing the recipe and techniques with member producers. The popcorn machine will

be located in front of what has been used the last three years as a demo kitchen. The demos held at the Wegmans' kitchen have proven to be much better attended than those right at the booth, so we will not do demonstrations at the booth this year.

Maple hard ice cream, from Pittsford Dairy, will be added to the products available. We may also have maple soda ready in time for the fair. Lots of folks have asked for maple fudge, so a member who makes fudge is going to prepare some for the maple center.

Let's see – maple syrup, molded maple sugar, maple coated nuts, maple donuts, maple coffee, maple tea, maple milkshakes, maple popcorn, maple slushies, maple ice

Continued on page 3



Black Walnut Syrup - [Page 5](#)



2011 Maple Queen Contest - [Page 13](#)

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Helen Thomas, *Executive Director*

office@nysmaple.com

301 Myron Road

Syracuse, NY 13219

315-877-5795

FAX: 315-488-0459

www.NYSMaple.com

Behind the Scenes



Notes from the NYSMPA office

Fellow Producers,

Our 2011 crop was the best in 70 years. Each of you can take part of the praise for that result: because you are using methods that keep your sap cleaner, the tap holes are running longer, and we are getting a larger, better quality crop. Of course we all have to admit that mother nature helped a lot this year, too!

The association seems to be busier than ever on your behalf. We have a great working relationship with your legislators, who all want to see maple grow even stronger in NY. The Department of Ag and Markets is a great advocate for maple, and continues to generate ideas that are intended to boost the wholesale and retail markets for our crop. Expect to see more news about some new state maple initiatives in the coming months as a result.

The promotion money we received has allowed us to order quite a bit of materials that you will be welcome to utilize to help in promotion. We have ordered brochures, stickers, and refrigerator magnets that will soon be back from the printers. You will receive ordering info when they are ready.

I want to personally thank Mike Farrell of Cornell's Uihlein Forest for his donation of RPM trees for the fundraising sale. This generous donation brought several thousand dollars to the association.

I am always ready to talk to each of you about your maple business, and welcome any ideas you have for how the association can help you make your business grow. Feel free to call or write anytime!

Helen Thomas

NYSMPA Executive Director



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Where trade names are used, no discrimination is intended and no endorsement is implied by the New York State Maple Producers Association.



Continued from page 1

cream, maple sno cones, maple cream, maple seasonings, maple mustard, maple soda. Your mouth should be watering!

Why not come to the fair and help us a day in the booth? You will learn from fellow producers working with you, as well as from the consumers who buy the product. If there is a product you haven't made

before – the maple sno-cone, the fluff, or the popcorn, for example, we will gladly give you a lesson in how to operate the equipment!

See back page for more details.



Rules & Regulations for Maple Products



1. All entries must be in by 10:00 a.m. on the day of judging. Shipments to be addressed to: NYS Fair Entry Department—Maple Products Entries, 581 State Fair Blvd., Syracuse, NY 13209.

2. Entries may be made by individuals only; only one entry will be allowed per exhibitor per class. All products entered for judging must be made by the exhibiting producer. Product must have been produced in the year it is judged.

3. Entries are limited to pure maple products; no foreign products added.

4. Each entry shall be in a glass container ready for retail market. For maple syrup each entry shall be in a 12-ounce (355 ml) standard maple syrup glass bottle, with the producer's standard identifying retail

package labeling. Extra dark for cooking syrup shall be in a 16-ounce (473 ml) container. The retail labels must conform to NYS Ag and Markets labeling requirements. All other products shall be in the indicated packaging with the producers' standard identifying retail package label.

5. All syrup containers must display a label identifying the syrup as to grade. Grade A Light amber, Grade A Medium amber, Grade A Dark amber, Extra dark for cooking; in addition to the numerical NYS Fair entry label.

6. An entry that does not meet any of the requirements of the class in which it is exhibited will be disqualified.

7. New York State Maple Producers Association offers \$50.00 for Best Maple Syrup of Show.

Fair entry paperwork must be submitted by July 26th.

Class	1 st	2 nd	3 rd	4 th
1. Light Amber Maple Syrup Grade A (at least 12 oz. (355ml) container)	\$15	\$10	\$6	\$4
2. Medium Amber Maple Syrup Grade A (at least 12 oz. (355ml) container)	\$15	\$10	\$6	\$4
3. Dark Amber Maple Syrup Grade A (at least 12 oz. (355ml) container)	\$15	\$10	\$6	\$4
4. Extra Dark Maple Syrup Grade A (at least 16 oz. (473ml) container)	\$15	\$10	\$6	\$4
5. Maple Cream (at least 1/2 lb. (226.4g) container)	\$15	\$10	\$6	\$4
6. Maple Sugar uncoated, fancy molds (at least 1/2 lb. (226.4g) container)	\$15	\$10	\$6	\$4
7. Maple Sugar crystal coated, fancy molds (at least 1/2 lb. (226.4g) container)	\$15	\$10	\$6	\$4
8. Maple Sugar Granulated (at least 1/2 lb. (226.4g) in a clear plastic bag)	\$15	\$10	\$6	\$4
9. Maple Sugar (hard) (at least 1/2 lb. (226.4g) brick)	\$15	\$10	\$6	\$4

Copies of score sheets will be provided to contest entrants within one month of the closing of the NYS Fair.

The Pipeline

Next Deadline: **Sept. 23, 2011**

Advertising Rates:

Yearly rates (3 issues) are:

Full page only\$235
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1 issue:

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A Message From Our President

Fellow Producers,

WOW!!! What a great maple syrup season we just had, the largest crop of maple syrup in the last 50 years in New York State. The large crop of syrup is due to the increase number of people getting into the business, the more taps that current producers keep adding every year. I also think a lot of it is because of all the new technology out there to help producers to increase their sap yield.

As far as the technology aspect of it, we need to thank the Cornell Maple Program, as well as Steve Childs (the Cornell Maple Specialist) for all of the research he is doing on tap hole sanitation. Steve has also done a lot on vacuum testing.

It appears that making the maple syrup has become the easy part and that marketing the maple syrup is the hard part. This year we are going to have to start exploring new markets for maple as well as spending time on some new product development. Speaking of new product development this year, at the New York State Fair maple booth we will be making and selling kettle popcorn coated with maple. Is this going to be our next new product that might keep up with the sale of maple cotton fluff? It might be and we hope so.

I would like to encourage each and every one of you to come and work at the maple booth at the New York State Fair in the Horticultural Building. We are going to need more workers then we have had in the past. As we continue to market more and more products every year we need more workers to help pedal these products in order to increase our sales every year. We all have to work together in order for our booth to become more profitable. One of our goals is to increase our profits at the State Fair booth so we, as an association, can become self sufficient and not rely on our legislatures for money to promote our industry.

I hope we all have a good selling season and I look forward to seeing and meeting producers all around the state promoting our great tasting product.

Dwayne Hill

NYSMPA President



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Black Walnut Syrup: A Niche Marketing Opportunity

Michael Farrell, Director of The Uihlein Forest, Cornell University, Dept of Natural Resources

Black walnuts are one of the most valuable timber species in North America due to the beautiful color, strength, and durability of their lumber. They also produce large crops of edible nuts that are prized by both people and wildlife. Very few people know that black walnuts produce sap and hardly anyone actually taps these trees, though it is certainly possible to do so. Walnuts and maples both require alternating periods of freeze/thaw for sap flow and the sap sugar content is roughly the same between the two species. Though it is highly unlikely that black walnut syrup will ever develop into a large

industry, there are certainly lucrative niche markets for this alternative sweetener.

If you like the taste of black walnuts, you'll love black walnut sap and syrup. I've only had walnut syrup once and it had a sweet, nutty flavor. I have also drunk the sap on several occasions and it tasted just like the nuts, only in liquid form. Researchers from Kansas State University recently experimented with producing black walnut syrup and then did some consumer research on preferences for black walnut vs. maple syrup. They found no significant differences on the

likability scale between these two syrups and concluded that black walnut syrup could develop as a niche market in the mid-west.

Because the wood is so valuable, you will probably want to place the taps as low in the tree as possible in order to reduce

Maple syrup isn't the only tree-based sweetener with artificial competitors.

Although this "black walnut syrup" is actually mostly corn syrup with artificial flavoring, you can make genuine walnut syrup from black walnut trees in the same way you make real maple syrup from maple trees.

the impact on future lumber quality. However, since tapped maple lumber can command premium prices in niche markets, it is quite possible that walnut boards with evidence of tapping could also appeal to certain people. Whereas tapping maple trees causes brown columns of stained wood within mostly white wood, since black walnut lumber is already dark in color, it is unclear what effect tapping will have on lumber quality and appearance. If you have high-quality trees and are focused on financial returns from walnut timber, you probably shouldn't tap your walnut trees. However, if your walnuts have poor form or defects in the main stem, these would be good candidates to experiment with walnut syrup production.

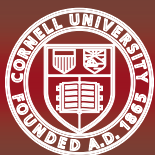


4-5 foot tall black walnut trees

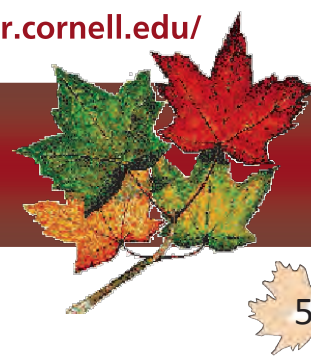
Available for sale through the NYSMPA, contact Helen Thomas at (315) 877-5795 if interested.

Continued on page 6

<http://maple.dnr.cornell.edu/>



Cornell University
Cooperative Extension



"Black Walnut Syrup" continued from page 5

Black walnuts are somewhat rare in much of NY and you may not have any growing on your property. If you are interested in trying to grow (and eventually tap) these trees, you can either gather and sow nuts directly in the ground or plant seedlings. I recently got a great deal on black walnut trees at the RPM Ecosystems liquidation auction and have already provided some to a few producers who are anticipating future walnut syrup production.

If you are interested in getting some 4 foot tall fast growing ("RPM") black walnut trees, we still have about 100 for sale. The trees are available for \$8. Half of the proceeds go to the NY Maple Producers Association and half goes to the Cornell Maple Program. Contact Helen Thomas at the office (315) 877-5795 for details or e-mail office@nysmaple.com.



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- **July 24.....Small-Scale Woodlot and Sugarbush Management Workshops, Cattaraugus County**
Contact: Lynn A. Bliven, 585-268-7644 ext. 18 or 716-699-2377 ext. 124, lao3@cornell.edu
- **July 30.....Small-Scale Woodlot and Sugarbush Management Workshops, Wayne County**
Contact: Laurie VanNostrand, 315-331-8415, Registration Deadline July 22
- **Aug 4Maple Webinar, Topic: Granulated Maple Sugar, 7:00 PM***
- **Aug 6Small-Scale Woodlot and Sugarbush Management Workshops, Ontario County 9am to 1pm** Contact: Nancy 585-394-3977 x427
- **Aug 26-28.. Cornell Maple Camp**
In-depth, hands-on training for maple producers who are starting out or growing the maple enterprise. Location: Arnot Forest. <http://maple.dnr.cornell.edu/>
- **Sept 1.....Maple Webinar Topic TBA, 7:00 PM***
- **Sept 10.....Small-Scale Woodlot and Sugarbush Management Workshops, Essex County 8:30 am to 12:30 pm** Contact: Sharon Garvey, (518) 962 - 4810 x409, Preregistration by Sept 8th
- **Sept 18-20..NYS Maple Tour, Lewis-Jefferson Counties**
Contact: Michele Ledoux, 315-376-5270
- **Sept 23.....Delaware County Maple Day**
Maple Production for the Beginner in the AM and Maple Grading School in the afternoon
Contact: Janet Aldrich, 607-865-6531
- **Oct 1Small-Scale Woodlot and Sugarbush Management Workshops, Chenango County**
Registration 8:40am, Session runs 9am to 1pm Contact 607-334-5841, <http://www.cce.cornell.edu/chenango>
- **Oct 6Maple Webinar Topic: Maple Vacuum Systems, 7:00 PM***
- **Oct 8..... Maple Confection I Workshop, Lewis County** Contact: Michele Ledoux, 315-376-5270
- **Oct 15 Small-Scale Woodlot and Sugarbush Management Workshops, Greene County** Contact: Marilyn Wyman, 518-622-9820 ext. 36
- **Oct 15 Beginner Maple Producer Program, Wyoming County** Contact Debra Welch, 585-786-2251
- **Oct 23-28. North American Maple Syrup Council and International Maple Syrup Institute Meetings in Michigan followed by Maple Confection I Workshop**
- **Oct 29 Maple Workshop for Beginner and Small Maple Producers, Tioga County** Contact: Brett Chedzoy, 607-535-7161, cell: 607-742-3657
- **Oct 29 Small-Scale Woodlot and Sugarbush Management Workshops, Onondaga County** SUNY ESF Heiberg Forest, Tully, NY, Contact: David Skeval, 315-424-9485, onondaga@cornell.edu
- **Nov 3 Maple Production for the Beginner, Broome County** Contact: Kevin Mathers, kim8@cornell.edu, (607) 584-5013,
- **Nov 3 Maple Webinar Topic TBA, 7:00 PM***
- **Nov 5 Southern Tier Maple Program** Contact: Brett Chedzoy, bjc226@cornell.edu, office: 607-535-7161, cell: 607-742-3657
- **Nov 11 Maple Production for the Beginner, Oswego County** Contact: JJ Schell, jis69@cornell.edu, 315-963-7286
- **Nov 12 Maple Tubing and Vacuum Workshop, Oswego County** Contact: JJ Schell, jis69@cornell.edu, 315-963-7286
- **Dec 1 Maple Webinar Topic: Maple Cotton, 7:00 PM***
- **Dec 3Maple Confection Workshop, Countryside Hardware, DeRuyter** Contact: Countryside Hardware, 315-852-3326, e-mail: store@countrysidehardware.com

2012

- **Jan 6-7New York State Maple Conference** Verona NY Contact: Keith Schiebel kschiebel@vvschools.org or go to www.CornellMaple.com
- **Jan 14Western NY Maple School** Contact: Deb Welch, 585-786-2251
- **Jan 21Lewis County Maple School** Contact: Michele Ledoux, 315-376-5270
- **Jan 27Clinton County Maple School** Contact: Mike Farrell, 518-523-9337, e-mail: mif36@cornell.edu
- **Jan 28Maple Expo, St. Lawrence County** Contact: 315-379-9192
- **Feb 4Warren Washington County Maple School** Contact: Laurel R. Gailor, lrg6@cornell.edu, 518-623-3291
- **Feb 11Greene County Maple School** Contact: Mick Bessire, (518) 622-9820
- **Feb 18Oswego County Maple School** Contact: JJ Schell, jis69@cornell.edu, 315-963-7286

**Entry
paperwork for
state fair must
be submitted
by July 26!**



*To view the maple webinars, you need to connect from a high speed internet connection:

<http://breeze.cce.cornell.edu/cornellmaplewebinar>

2011 New York State **Maple Tour** Site Descriptions

September 18—20, 2011

Monday Tour Stops

Rudd's Family Maple Syrup, Mannsville

Rudd's Family Maple Syrup is operated by Lawrence and Marcia Rudd with the help of Justin, Darby, Lacy, Misty plus 7 grandchildren and friends. This site has been in operation since 1922 and now has 1,100 taps on a gravity tubing system using check valve spouts. Hot water is used to wash the tubing at the end of the season. With over 80 years of woodlot management, sugar content of sap runs between 2.8 and 3.4% sugar. A maple orchard has been planted next to the sugarhouse. Sap is gathered with tractor and trailer, filtered, run through a UV light and processed with reverse osmosis. The evaporator is a wood fired 2' x 6' Leader Revolution along with a 2' x 3' finishing pan. The sugarhouse was built new in 2004 and is 24' by 48'. Products sold include syrup, granulated sugar and molded maple sugar. The whole crop is sold at the sugarhouse. Primary promotion is word of mouth, maple weekend and tours. Passing on a maple heritage is a high priority.

Widrick Sugar Bush, Adams Center

Widrick Sugar Bush is operated by Mark and Judy Widrick along with extended family members. This site has been in operation for over 30 years and now has about 250 taps all on buckets. A maple orchard has been established by transplanting maple trees to the site. Sap is gathered with a tractor and trailer then filtered using an inline milk sock

filter and stored in an overhead storage tank adjacent to the sugarhouse. Sap is boiled on a 3' x 8' oil fired evaporator along with a finishing pan. Syrup is filtered using a flat bed filter. All syrup is sold at the sugarhouse. Other attractions include a dining area, a variety of maple memorabilia and antique tractors. All promotion is word of mouth.

H.P. Widrick, Rodman

H.P. Widrick is a very new operation, in business for 3 years and is operated by Rebecca Widrick and Phil Widrick with the help of other family members. Sap is gathered from 1,800 taps, 850 on tubing with vacuum and the rest of the taps on sap bags. All the sap is gathered using horses. This sugarhouse was built in 2006 with pole construction and steel exterior. The interior is finished with a variety of hardwoods with wood harvested and cut to dimension on the farm. It features a drive through sap bay. All the sap is processed using reverse osmosis and boiled on a wood fired 5' x 14' evaporator. Syrup is filtered using a 10" filter press. A cream machine is used for cream making and molded candy made by hand. Syrup is sold in plastic jugs primarily wholesale. This farm features two windmills.

Maple Valley Farm, Mannsville

Maple Valley Farm is operated by



American Maple Museum in Croghan, NY

Doug and Mary Morse along with Doug Morse II, Paula Morse and John Roberts. This is a certified organic maple and dairy farm that has been in operation for 23 years. 3,000 taps are on vacuum and 400 are on buckets. The sugar bush is pretty old, having been used back into the 1850's. Sap is gathered by tractor, pumped directly to the sugar house and some is even delivered to the sugarhouse by hand. Sap is run through a UV light and stored in bulk milk tanks. The 6' x 16' evaporator is wood fired using an air-tight, air-injected arch along with a steam away. Syrup is filtered using a 10" D&G filter press. Syrup is stored in drums and packaged throughout the year in plastic and glass consumer containers. Syrup is sold retail and wholesaled through organic food stores and as the North Country Brand. Some syrup is also sold as bulk organic.

Burnham Maple Woods, Smithville

The Burnham Maple woods is owned by Leroy Burnham and is part of Burnham Maple with a sugar house in Smithville. The woods has

3,000 taps on a wet/dry vacuum tubing system with boosters every 1,000'. Sap is transported with a 1,000 gallon truck tank to the sugar-house. Maple products include maple syrup, maple cream, granulated sugar, sugar cakes, maple fluff, maple mustard and maple coated popcorn. Products are sold retail and wholesale. Markets include the family-owned store, farm markets, fairs, and supermarkets. This woods is one of the Cornell Maple Program thinning demonstration sites. In 2006, three plots were established in this sugar bush for long term research and demonstration. One plot was left at the current stand density, one plot was thinned to reduce density by 20% and the third plot was thinned to reduce density by 40%. Follow up to the site includes tree growth measurements and annual sap sweetness testing. See what has happened with these trees in the 5 seasons since this thinning.

Spring Hill Maple Farm, Rodman

Spring Hill Maple Farm is operated by Lyle and Billie Pickert along with their two adult children. They have been in operation for 11 years with 1,800 taps all on tubing and vacuum using releasers and Surge SP-22 vacuum pump, purchased for under

\$200. Sap is moved to the sugar-house using tractor and trailer, as well as pumps. Sap is processed on a 5' x 14' wood fired evaporator with a custom fabricated air over fire arch and steam away. The sugarhouse is located in a former post and beam dairy barn constructed in the 19th century. Syrup is processed through a filter press and packaged in plastic and glass. Table grade syrup is sold farm gate. Grade B and commercial are sold bulk. Tours are used to promote and a website is being planned.

Tuesday Tour Stops

Hillcrest Maple, Glenfield

Hillcrest Maple is operated by Larry and Jackie Gorczyca along with family and friends. Vacuum is used on about 2,000 taps along with 12 buckets. Sap is gathered with tractor and wagon, filtered and stored in stainless tanks. Sap is processed on a wood fired 6' by 18' evaporator with steam away and finishing pan. Larry has developed a unique air flow timer control on the arch with an air tight front to improve efficiency as well as manage reloading. Syrup is processed through a filter press and stored in barrels. Syrup is packaged throughout the year in plastic and glass retail containers and sold both retail and wholesale.

Syrup is also sold through the Northern New York Maple Producers Co-op. Sugar bush improvement is accomplished through firewood removal.

Pierce's Sugar Spigot, Harrisville

Pierce's Sugar Spigot is operated by Carl and Karen Pierce along with Brian and Jennifer Scholtz, Matthew Pierce and Jenna Pierce. Sap is gathered using tractor as well as pumped in from two collection sites. 2,000 taps are on tubing with vacuum and an additional 1,000 taps on buckets. Sap is filtered at the releasers as well as in the sugar-house and stored in stainless tanks. Sap is processed on a wood fired 5' x 16' Revolution max flue pan with a Vortex arch. Syrup is filtered through a double 7" filter press and stored in stainless steel barrels. The sugarhouse was built in 2004 and is of wood beam construction. Syrup is packaged throughout the year in plastic retail containers. A variety of maple value added products are made including maple cream, maple butter, sugar cakes, lollipops, hard candy and maple-coated peanuts. A candy machine is used to make both molded maple sugar candy and maple cream. Products are sold retail as well as wholesale through stores

Continued on page 10

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www.countrysidehardware.com

Continued from page 9

and a restaurant. Maple Weekend and tours are used to promote maple and retail sales.

Lyndaker's Maple Orchard, Croghan

Lyndaker's Maple Orchard is operated by Glenn and Nadeen Lyndaker with the assistance of family. Started in 1926 this operation now has 3,000 taps on tubing and vacuum with some buckets. Sap is gathered with a John Deere tractor and a 1934 caterpillar as well as pumped using a sap pump house. Sap is processed on a 5' x 16' wood fired forced air evaporator. Syrup is filtered using a filter press and is packaged in plastic retail containers throughout the year. Syrup is stored in barrels. Syrup is sold both retail and wholesale. Maple sugar cakes, maple cream and maple butter are sold. These are made by other maple farms for the Lyndakers. The sugarbush was once a logging camp with the maple operation added later. The NY power authority bought some of the land

for the Beaver River Power Dams Projects which paid per acre and per maple tree then the land was flooded for what is now Soft Maple Reservoir. The woods are managed by thinning to harvest wood for the maple operation. Promotion includes sugarhouse tours.

Bruce Lehman, Lowville

Bruce and two helpers produce certified organic maple syrup from 4,300 taps. This site features a 20' x 40' sugarhouse with a new wood storage area. The sugarhouse site also features a trout pond. Sap is collected using tubing and vacuum held between 25 and 26 inches of vacuum. Sap is brought to 12% brix using a reverse osmosis unit. Sap is boiled on a 5' x 15' evaporator. The woods are managed by thinning different sections each year.

American Maple Museum, Croghan

The American Maple Museum was founded in 1977 to preserve the history and evolution of the North American maple syrup indus-

try. The former Leo Memorial School was acquired in 1980 through a generous gift from Robert and Florence Lamb. The Lambs have also contributed much of their personal collection of antique syrup making equipment, logging tools and antiques to the museum. Other artifacts have been gathered from maple syrup regions across the U.S. and Canada. The American Maple Museum is a non-profit organization chartered (Absolute Charter) by the NY State Board of Regents and is recognized by the North American Maple Syrup Council and the International Maple Syrup Institute.

Oswegatchie Educational Center, Croghan

The Oswegatchie Educational Center in Croghan, New York is nestled on 1,200 acres of wooded land within the Adirondack Park. Oswegatchie is owned and operated by the New York FFA Leadership Training Foundation, Inc. The center operates as a youth camp during the summer months and is open throughout the year as an educational, recreational retreat center. Their mission is to provide both youth and adults with true to life experiences in leadership training, environmental education, and outdoor recreation. Oswegatchie is open to all groups and organizations. Affiliation to the FFA is not required. The Oswegatchie Educational Center provides the perfect environment for learning about our natural world. The property includes four bodies of water, various streams, wetlands, open fields, and woodlands for hiking, cross country skiing, maple production and environmental education.

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Greetings From Your *Maple Queen*

My name is Mairi Mason, and I'm the 2011 New York State Maple Queen. It is such an honour to represent The New York State Maple Producers Association. Since being crowned, I have made myself busy and have already done several parades (including the International Boxing Hall of Fame Parade of Champions in Canastota, NY and the Chittenango County Dairy Days Parade), four appearances (including two Relays for Life, and the Ward W. O'Hara Agricultural Museum's Old Ways Day in Auburn, NY) and three other events (including the Altmar Elementary Crazy Race Days). I'm currently speaking with local radio and television broadcasting networks about being interviewed, and possibly making regular appearances in order to promote maple and share maple recipes with the public. I have also submitted recipes to five local newspapers (which I understand will be printed shortly). As the summer goes on, I'm looking forward to attending as many parades, county fairs, farmers' markets, and other affairs as I possibly can. This also includes many Scottish Festivals across the north-eastern United States and southern Ontario.

These festivals are important to me, as I'm very proud of my Scottish heritage and love playing my bagpipes. As a twenty-year-old college student, I'm currently torn between my two major and career paths: acting and drama studies, or my other passion, agricultural science and forestry (a bit of a mixed bag, I know!). Hopefully I'll be able to make both work in some way! While my family does not produce maple syrup, I'm fortunate enough to have made many friends in the industry since January, from whom I have learned and am learning so much.

I can't wait to get to know each of you and your goals and concerns better as my year as Queen continues. If any of you need to reach me, I can be contacted by e-mail at mairi_mason@hotmail.com, or by phone at (315) 335-6501. Thank you all for your time, and I look forward to meeting you all as I journey across the state and beyond to promote maple!

Mairi Mason

2011 New York State
Maple Queen



(l to r) Mairi Mason, 2011 NYS Maple Queen and Anna Catello, 2011 NYS Maple Princess



Maple Queen Court

(l to r) First Alternate Stephanie Bush (Wyoming Co.), Queen Maire Mason (Oneida Co.), 2010 Queen Caitlyn Pilc (Wayne Co.), Second Alternate Deirdre Hall (Delaware Co.)

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2011 Maple Queen Contest

Held May 21st at American Maple Museum



Pictured are this year's Maple Queen Contest contestants with last year's queen, Caitlyn Pilc, and princess, Natalie Finen.

Greeting From Your Maple Princess ♥

Hello! I'm Annaclair. I've been a part of VVS FFA for almost 6 years now and have worked hands on with our maple project for 3 of those years as a member. The VVS FFA has a large maple production that includes 3 wood lots and over 500 taps. This year's production of maple syrup was a little over 1,000 gallons of syrup. My favorite process in the maple production is boiling and collecting. I find it very intriguing with all the details and steps it takes to ensure the success of the syrup product. Although I love to make the syrup, my favorite products are "Maple Fluff" (or cotton candy) and "Maple Cream". As my friends have called me; I'm the queen of fluff! Also, the truth is I don't eat fake syrups AT ALL! I just have never liked the taste of the thick fakes compares to the smooth sweetness of the real deal syrup. I love to cook and anytime i find the opportunity to bring maple into it, i jump for it! My favorite food, even before becoming Maple Princess, is chocolate chip pancakes.

**Anna
Catello**

2011 New York
State Maple Princess



Maple Princess Court

(l to r) Second Alternate Makayla Fowler (Oswego Co.), First Alternate Jillian Palmer (Montgomery Co.) 2011 Princess AnnaClair Catello (Oneida Co.), Third Alternate Kylie Hint (Allegany Co.)

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Happenings Around the State — Regional Updates

Lewis County News

Submitted by Nadeen Lyndaker, President

On Friday June 10th, the LCMPA had their annual meeting and election of officers. Delegates are Larry Rudd and Mark Burnham. Maple Booths open at: Oswego County Fair: June 30th- July 4th, Jefferson County Fair: July 12th - 16th, Lewis County Fair: July 19th - 23rd, Booneville County Fair: July 25th - 31st.

Due to Mother Natures' unruly weather, this past spring was

challenging for producers.

Damaging rain and wind caused some concerns within our woods.

With all the moisture in the grounds, it certainly helped the woods flourish with new growth but also can be a bad mix with high winds uprooting trees and breaking off the weaker trees.

For a producer, it's a full-time job year round checking the woods after each storm that passes thru: clearing roads, fixing thousands of feet of tubing, a producer turns into

a logger, not only to cut fire wood but also cutting a tangle of dangerous timber.

So a note of caution: Be Safe! Please let someone know what location

you'll be working in and don't go alone. Two heads are better than one and look out for one another!

Western New York News

Submitted by Greg Zimpfer, President

On May 6th, the annual meeting and election of officers was held. Delegates to the state are Roger Sage and Eric Randall.

Upcoming events:

- Erie County Fair—August 10-21. As always, we are looking for help, contact Gordy Putnam at 585-322-9028 or Joan Moore at 716-492-2714
- Wyoming County Fair—August 13-20. Looking for help, contact Greg Zimpfer at 585-591-1190 or Norm Ameis at 585-492-1757.
- WNY Gas & Steam Show—September 8 -11, help needed, contact Greg Zimpfer or Norm Ameis

St. Lawrence Region News

The St. Lawrence County Maple Association on June 3rd & 4th had a



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American Maple Museum Hall of Fame

Pictured above are the Hall of Fame recipients who were present at the May 21 ceremonies. Front row: Roger Sage, David Marvin, Earl Parker, Russ Davenport, Warren Wells, Gary Gaudette. Back Row: Hank Peterson, Richard Norman, Carl Vogt, Avarad Bentley, Bruce Bascom. This year's honorees were Carl Vogt and Earl Parker.



Quilt Block

This is a quilt block made for the international maple quilt being created to raise funds for NAMSC research.

Made by Mrs. Steven Canfield of Maple Glen Farm, East Jewitt, NY.

booth set up for the annual Dairy Princess Parade. On June 11th & 12th, the Association was at the Madrid Power and Equipment Museum. At Madrid, we took people through a replica of an old sugar house and explained the process of sugaring. There are also horse drawn sleds, old wooden gathering tanks and much more to see. August 2-7th is the St. Lawrence County Fair. We serve a breakfast from 7-12. After noon we sell anything else maple until 10 pm. On September 3rd & 4th, we will attend the Fall Power and Equipment show.

Upper Hudson News

Washington County Fair August 22-28. Volunteers to man the association sugarhouse are needed, contact Mike or Laurie Grottoli at (518) 642-2856.

Upper Hudson is pleased to have a new maple queen for their region. HS Senior Mandy Scheeren will be promoting maple at various regional events throughout the

summer. In addition to her participation in FFA and the National Honor Society, she enjoys tennis and helping each year with the small maple operation her family has.



Apple Pie

One and one-half cups maple syrup, 4 tablespoons flour, cinnamon and butter.

Make your own crust as usual; line pieplate with it and fill with sliced apples. Add syrup and flour mixed together; sprinkle with cinnamon and dot with butter; cover with top crust and bake in 400°F oven for 45 minutes to 1 hour according to cooking quality of the apples.

Source: WNYMPA News, 1952 Edition

2011 Regional Association Officers

Northeastern NY Maple Producers (Adirondack)

Mike Farrell, President
Tony Corwin, Vice President
Dean Lashway, Secretary/Treasurer

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Tony Van Glad, President
Tom Kaufman, Vice President
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Greg Zimpfer, President
Robert Wright, Vice President
Bill Moore, Secretary
Lyle Merle, Treasurer



Maple Center Workers Needed!

at New York State Fair—August 25 - September 5



Jobs for workers include:

- give samples to fair attendees (just requires a smile)
- stock the product on shelves (requires someone organized!)
- sell product at the sales counters (requires making change)
- make product to sell (maple cotton, molded sugar, coffee, donuts, ice cream..)
- setup, cleanup, close-up (Aug 23-24, Sept 6)

Demonstrate making a maple recipe in the Maple Center kitchen – we will supply the recipe & the ingredients, you just have to cook!

To volunteer:

Call Becky Brittain at
(716) 680-0539 or e-mail:
fairvolunteer@nysmaple.com or

Bring a friend! They are welcome to help us too.

Volunteers are able to receive a cash stipend for each day they work to help with travel and meals, get the details from Becky when you sign up. Your fair entry ticket and parking are also provided, sign up by Friday, August 19th to get these mailed to you.

All Types of Consignment Maple Products are Requested

How does this work?

All association members are welcome to consign their products to the maple center. We have a consignment list of suggested products, sizes, and quantities. If you haven't received this list already, call 315-877-5795 or e-mail office@nysmaple.com.

A couple of rules: If the product is defined by NYS DAM as needing to be made in a 20-C kitchen, we need a copy of your 20-C license. ALL producers who consign product should include proof of product liability insurance coverage.

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