

THE PIPELINE

HIGHLIGHTS

Volunteering at the
Great NYS Fair3

2017 NYAITC
Schoolyard Sugaring
results6

Upcoming Schools
and Conferences 8

Inherent Risk Reform
to Benefit
Agritourism 11

2017 Cornell Maple
Camp 12

Forest Tent Caterpillars on the Rise

Back so soon?

By Dylan Parry, Associate Professor, Insect Ecologist, SUNY-ESF

Got the blues again? Although it seems like the last outbreak just ended, forest tent caterpillar populations are on the rise across the Northeast. In fact, the last outbreak ended in 2006 for most afflicted areas of northern New York (2011 for the Southern Tier) and after 12 years, we were due for another population upswing. Going back into the 1880's, outbreaks have occurred about once a decade in New York with a few longer absences interspersed in the historical record. People have short memories though, and the sight of defoliated forests and millions of the hungry distinctive bluish caterpillars crawling everywhere always elicits great concern.

Populations of forest tent caterpillar reached outbreak densities across the Northeast last year,

with nearly 10,000 acres defoliated across New Hampshire and another 25,000 in Vermont. In New York, some of the first patches of defoliation were evident near Black Lake and along the Oswegatchie River in 2016, close to some of the first hit sites in the 2002-2007 outbreak in the North Country. In 2017, the outbreak expanded with tracts of defoliated trees visible in several areas of St. Lawrence County as well as the eastern side of the Adirondack Park. Predicting the duration and extent of an outbreak is impossible and whether this outbreak will be like the last one, the largest in more than 50 years, or the more typical smaller regional outbreak is anyone's guess.

continued on page 4





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A Message from our President



TONY VAN GLAD

As I sit down to write this on the first day of summer 2017, I'm wondering what the weather trend will be for July and August. This spring in the Catskills has been cold and wet! However, the leaves on the maples have grown to be green and lush. There is even new shoot growth on a lot of the maples. I always keep a mental note on when my maple trees' leaves have come out fully for the year. Typically, it is between May 20-25. This year it was on the 23rd.

The board of directors meeting was held on May 17th this year. We needed a May meeting to approve our 2017-18 budget and send it on to NYS Ag & Markets. Their fiscal year starts June 1st. Here are a few highlights of our meeting:

- The board thanked and honored Dottie Merle for her service as our secretary.

We appointed Chantell Hotaling as the new secretary. Thank you, Chantell!

- We donated funds to the Maple Museum in Croghan.
 - We are working on a peel label for drum heads. The label design is in the works. We want it to have the logo, name of the producer, address, telephone number, grade, and weight. Of course, the details will be hand-written and filled in by the producer.
 - We are working with our agency, Zoey Advertising, to select billboard locations. We just secured an important site near the intersection of 90 and I-81. The board will promote NY Maple at the NYS Fair!
- In closing, I encourage NY producers to work at the fair booth and consign their products. For new producers, it is a great way to learn how value-added products are made and sold.
- Have a happy, healthy summer!

Tony Van Glad
Tony Van Glad, President NYSMPA

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HELP US KEEP YOU INFORMED!

We send frequent emails to the entire membership to let you know of things happening in the maple world. The latest emails were about state fair consignments and competition entries.

IF YOU DID NOT GET THEM, do the following: Send an email to office@nysmaple.com. This will tell us your current email address.. It's possible that our records may need to be updated! Check your spam for office@nysmaple.com and info@nysmaple.com We use these two email addresses to send you the latest news. If your spam filter has them blocked, you will not receive our communications.

IF YOU HAVE AN IPHONE or IPAD: We frequently send documents that as Adobe .PDF files, which require the Acrobat Reader program. Download and install the free reader here:
<http://www.adobe.com/products/reader-mobile.html>.

Get Ready for the Great New York State Fair!

Last year, our Maple Cheesecake Delight was so wildly successful that we will be bringing it back this year! We had many more maple lovers than expected lining up for the delicious new treat. This year's new menu item will be mini maple hot dogs. Depending on associated costs, we may give them out as free samples, or offer them for purchase. We are excited to see how the mini dogs do and hope for as much success as the Maple Cheesecake Delight!

In addition to the maple mini dogs, we have added bourbon barrel aged syrup to the menu for purchase. Age-old Fair favorites include maple cotton candy, maple popcorn, and of course, maple ice cream to cool off! All those items and much more will be available at the Maple Center – We hope to see you there!



Join us at the NYS Fair Maple Center!

By Kim Enders

It's hard to believe another maple season has come and gone, and here we are getting ready for the New York State Fair already. This year's fair will start a day earlier, on a Wednesday. The dates are August 23 – September 4.

The management team has been working since last year's fair to continue improving both the experience for our volunteers and the consumers they are serving. We are excited for the changes and hope that you will join us to make it our most successful year ever!

We have morning, afternoon, and evening shifts available. If you love to be around people and expound the virtues of maple, we have plenty of volunteer opportunities available. If you are interested in volunteering but would prefer to not be on the "front lines," we have those opportunities, too!

Those consigning products through the booth will need to make arrangements with Kim Enders to fulfill volunteer requirements. For your convenience, we suggest that you get your time/date preferences to Kim ASAP.

We will take care of your parking and entry into the fair – so make a day of it (or two, or three...) and help us to make this another record year for the New York State Maple Association!

To check out the volunteer opportunities, e-mail Kim Enders at fairvolunteer@nysmaple.com or respond to the email blasts that will be found in your inbox in the coming weeks! If you do not have access to email, feel free to call Kim at 315-243-1024.





Cover Story: Back so soon? *continued*

By Dylan Parry, Associate Professor, Insect Ecologist, SUNY-ESF

continued from page 1

It is important to recognize that forest tent caterpillar is a native insect and the cycles of abundance and collapse are a natural component of a variety of northern hardwood and temperate deciduous forest types. In natural forests, it plays an important role, essentially thinning from below as the stress of defoliation eliminates suppressed and unhealthy trees. In managed stands, however, the effects of defoliation can interfere with many short and long term silvicultural objectives. Research has shown that the forest tent caterpillar has profound effects on the growth of trees, on competitive interactions between tree species, tree growth and mortality, nutrient cycling, and stand structure. Thus, consideration of preexisting stand conditions, site quality, species composition, and the landowner's ultimate goals are important in deciding whether a hands-off or more interventive approach is warranted.

Should landowners be worried and what can or should they do? That is a tough question and depends on a lot of factors. The first thing to consider is that healthy

hardwood trees are remarkably resilient to even severe defoliation episodes. On a good site, a healthy stand can withstand a single or even two consecutive years of complete defoliation with little long-term effect. Hardwood trees re-foliate after leaf loss by breaking dormant buds and producing a second set of leaves. This is physiologically expensive as the tree is utilizing stored resources and diameter and height growth are reduced as the tree allocates resources to re-foliation. Most trees will have some minor branch dieback following defoliation and suppressed or already unhealthy trees may die, although overall stand health is often little changed when measured after an outbreak subsides. On the other hand, when defoliation is coupled with additional stress factors such as drought and/or poor site quality, or when defoliation events occur for several years in succession, stand health can deteriorate rapidly. This year at least, most of the state received plenty of precipitation which should buffer trees against some of the negative effects of defoliation.

A longstanding question is the effects of forest tent caterpillar on maple syrup production. Surprisingly little research has been conducted on how defoliation affects

either the quality or quantity produced. Defoliation reduces the production of current year resources and requires that the tree draw on reserves, which suggests that it must have some impact on syrup. An apt analogy might be withdrawing money from a retirement account to pay for house repairs. A good recommendation is that, regardless of pre-defoliation stand health, forest owners should avoid inflicting any additional stress such as thinning or selective harvest until after the outbreak subsides. Trees undergoing defoliation have reduced capacity to recover from wounding whether it is from logging equipment or tap holes for syrup production.

Management options for forest tent caterpillar are limited, in large part because of the spatial scale of outbreaks. It is certainly possible to protect small areas of high value trees for economic or esthetic reasons (campgrounds or sugar bushes for example) but over larger areas, costs become prohibitive. Several insecticides are licensed for tent caterpillar control although success is often equivocal. For sugar bushes used for syrup production, only the biological agent *Bacillus thuringiensis* 'Bt' is registered. Although Bt, a microbial product derived from a bacterium, can work well, it has a



Defoliation in David Smart's woods.



Caterpillars in Doug Thompson's woods.

relatively short window of efficacy. Bt is not a contact insecticide, caterpillars must ingest sprayed leaves, after which they will stop feeding and die. The challenge is that the larger caterpillars get, the more resistant they become. **However, because they initiate feeding very early and often have developed considerably by mining the buds and feeding on newly emerged foliage, they have already grown significantly by the time leaves are large enough to effectively hold the spray droplets (~25% expanded).** Spraying is also dependent on rain-free periods of 48 hours or more, further decreasing the opportunity for application. In smaller treated areas (sugar bushes), wandering caterpillars may move into sprayed areas from adjacent untreated forests later in the season and re-infest stands protected earlier.

Deciding on a course of action is dependent on the short and long term management objectives for the forest. Predicting whether a given tract of land will be defoliated is a critical part of that decision making. For the forest tent caterpillar, a sequential sampling method has been developed for predicting the likelihood that a stand will incur significant defoliation. The State of Vermont has been very proactive in providing information

and tools to forest property owners in anticipation of the latest forest tent caterpillar outbreak. The VT Department of Forests, Parks, and Recreation provide a succinct guide to the sequential sampling technique can be found at our website, nysmaple.com, by looking under “Sugarmaker resources, helpful links” - click the link that says, “Link to Tent Caterpillar monitoring guidelines”.

The process requires a spotting scope or very good quality binoculars as you must be able to count egg masses on 30” branch sections in the upper crown of sugar maple and determine if they are new (will hatch in the spring) or old (hatched the previous year). It is not a difficult technique but does require a little patience and practice. Sequential sampling can be conducted any time after the leaves fall. Although not perfect, it can provide a reasonable estimate of the probability of defoliation occurring and can help the landowner make management decisions.

An important consideration is that forest tent caterpillar outbreaks are usually short-lived at any given location and typically consist of a year of light defoliation as the population builds, a year of heavy defoliation and then a decline in the local population as natural enemies proliferate (diseases such as the NPV virus and the fungus *Furia*



gastropachae, and parasitic insects, especially the so-called ‘friendly fly’, the large, annoying gray-striped flies which attack the cocoons) and stress from food limitation reduces the population. Thus, spraying the area may not necessarily provide any significant advantages as the population may be declining anyway. On the other hand, if your forest has already been defoliated once, careful sequential sampling for egg masses is prudent as a second successive defoliation significantly increases the probability of dieback, decline, and whole tree mortality. **So, if you don’t want to be singing the tent caterpillar blues next spring, invest some time in examining your trees for egg masses this fall or winter.**





2017 NYAITC Schoolyard Sugaring Results

By Katie Carpenter, Coordinator of NY Ag in the Classroom

New York Agriculture in the Classroom and the New York State Maple Foundation are pleased to announce the winners of the inaugural Schoolyard Sugaring: Maple Syrup Contest. In this contest students and teachers were exposed to the time, patience, and science it takes to turn sap into syrup by participating in every step of the maple syrup production process from tapping the trees to bottling the syrup.

Over one hundred K-12 teachers initially registered their classrooms to participate, and each classroom was equipped with a book, lesson plans, and an empty pint jug to fill with their syrup and return for judging. Schools were paired by request with a local maple syrup producer who mentored the students through the process by either visiting their classrooms or inviting them to their sugarbush. In this hands-on experience, students were exposed to careers in maple production and got a sense of the unpredictability the industry faces each year as it relates to weather.

In the classroom, the elementary students read the book "Sugar on Snow" by Nan Parson Rossiter and the middle and high school students received "The Sugarmaker's Companion" by Dr. Michael Farrell. These titles were paired with lessons that taught students the basic syrup-making principles including vocabulary, sequencing the syrup-making process, making and using a hydrometer, and role-playing the economic differences between the syrup industry in the United States and in Canada.



Oakfield-Alabama Elementary students taste sap fresh from the tree.

Mr. Mark Kline of Delaware Academy said, "The most valuable thing my students learned is that there is quite a bit of effort and knowledge required to produce a quality maple syrup product. The students learned actively. There are many science, mathematics and technology concepts related to making syrup that the students have learned in other courses."

"My high school students gained so much leadership experience during this project! They were in charge of working with a community member to identify trees to tap. They then went out and tapped the first 50 trees by themselves before teaching our middle school students how to do it. They were also the crew in charge of weekend collections. Watching this group grow during the project has been amazing.",



Students at Wells Elementary learn how to use a hydrometer.

said Ms. Michelle Barber of Attica Central School.

Fifty entries were submitted for judging by a panel of maple producers. Each entry was scored for sugar content, clarity, color, and taste. The 1st place classroom in each division will receive \$250, co-sponsored by New York Agriculture in the Classroom and the New York State Maple Foundation. The top three rankings and honorable mentions are included in the results. Additionally, a photography contest was held concurrently and the classroom with the best submitted photograph in each division will win \$50.

New York Agriculture in the Classroom and the New York State Maple Foundation would like to thank each school that participated in the contest for increasing the agricultural literacy of their students.

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OCM BOCES student oversees boiling in the sugarhouse.

The combined hope of the two organizations that students will grow an appreciation and changed perspective about the maple and agricultural industries in New York, and grow in their awareness and understanding of New York's food and fiber systems. To enter your classroom in a future contest, or to volunteer your time as a mentor maple producer, please contact nyaite@cornell.edu.

Contact: Katie Carpenter,
518-480-1978, kse45@cornell.edu,
www.agclassroom.org/ny



Inaugural Schoolyard Sugaring: Maple Syrup Contest

Elementary Division

Place	School	Teacher	Maple Partner	County
First	Wells Central School - 3rd Grade	Ms. Cynthia Richardson	County Cabin Maple Syrup	Hamilton
Second	Radez Elementary	Ms. Laura Gagnon	Maple Hills Farms	Schoharie
Third	Wells Central School - 4th Grade	Mrs. Bovee	Brower Rd. Sugar House	Hamilton
HM	DeRuyter Central School	Ms. Stephanie Locke	DeRuyter FFA	Madison
HM	William Appleby Elementary	Ms. Carrie Newkirk	Ensign Family Maple Products	Cortland

Photography contest winner: Sauquoit Valley Elementary, Ms. Mary Ann Knapp

Middle School Division

Place	School	Teacher	Maple Partner	County
First	Attica Middle School	Ms. Michelle Barber	A+A Maple	Wyoming
Second	Malone Middle School	Ms. Kitty Eldridge		Franklin
Third	Alexandria Central School	Ms. Mary McCart		Jefferson

Photography contest winner: Malone Middle School, Ms. Kitty Eldridge

High School Division

Place	School	Teacher	Maple Partner	County
First	Stockbridge Valley FFA	Ms. Erin McCaffrey		Madison
Second	DCMO BOCES Harrold Campus	Mr. Zach Whittaker		Delaware
Third	Delaware Academy FFA	Mr. Mike Cipperly		Delaware
HM	Pavilion Central School	Ms. Catherine Johnston	Happy Hill Maple Products	Genesee
HM	Oneida Herkimer Madison BOCES	Mr. Phil Lacelle		Oneida

Photography contest winner: OCM BOCES New Visions Environmental Science, Mr. Chad DeVoe

Winning Maple Photographs



Elementary Division - Sauquoit Valley Elementary,
Ms. Mary Ann Knapp



Middle School Division - Malone Middle School,
Ms. Kitty Eldridge



High School Division - OCM BOCES New Visions
Environmental Science, Mr. Chad DeVoe



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2017 - 2018 Upcoming Schools and Workshops

Remaining 2017 Dates

August 13-15

NYS Maple Tour, Contact: Michele Ledoux, Cornell Cooperative Extension Lewis County, 5274 Outer Stowe St., P.O. Box 72, Lowville, NY 13367; 315-376-5270; mel14@cornell.edu

September 13-16

Cornell Maple Camp, Arnot Forest, Van Etten NY 14889, Contact: Stephen Childs, slc18@cornell.edu or visit cornellmaple.com

October 7

Arnot Forest Open House, Arnot Forest, Van Etten NY 14889, Contact: Stephen Childs, slc18@cornell.edu or visit cornellmaple.com

October 14

3/16" Tubing Workshop, Wyoming County, Contact: Deb Welch, Cornell Cooperative Extension of Wyoming County, 401 North Main St., Warsaw NY 14569; 585-786-2251; djw275@cornell.edu

November 10-11

Lake Erie Maple Expo, Contact: <http://www.pamaple.org/LEME.html>

December 2

Southern Tier Maple Program, Contact: Brett Chedzoy, CCE Schuyler County, Agriculture and Natural Resources, office: 607-535-7161; cell: 607-742-3657; bjc226@cornell.edu

December 9

Onondaga County Maple School, Contact: Kristina Ferrare, Cornell Cooperative Extension of Onondaga County, The Atrium, 2 Clinton Square, Syracuse, NY 13202, 315-424-9485 ext 231, 315-424-7056 – fax; ExtendOnondaga.org

2018 Dates

January 5-6

New York State Maple Conference, Verona NY 13478, Contact: Keith Schiebel; kschiebel@vsschools.org or go to cornellmaple.com

January 13

Western NY Maple School, Contact: Deb Welch, Cornell Cooperative Extension of Wyoming County, 401 North Main Street, Warsaw NY 14569; 585-786-2251; djw275@cornell.edu

January 19

Lewis County Maple Production for the Beginner, Contact: Michele Ledoux, Cornell Cooperative Extension Lewis County, 5274 Outer Stowe St., P.O. Box 72, Lowville, NY 13367; 315-376-5270; mel14@cornell.edu

January 20

Lewis County Maple School, Contact: Michele Ledoux, Cornell Cooperative Extension Lewis County, 5274 Outer Stowe Street, P.O. Box 72, Lowville, NY 13367; 315-376-5270; mel14@cornell.edu

January 26

Maple School at the Miner Institute, Contact: Michael Farrell, Ph.D., The Henry II and Mildred A. Uihlein Director of The Uihlein Forest, 157 Bear Cub Lane, Lake Placid, NY 12946, mlf36@cornell.edu ; office 518-523-9337; cell: 518-637-7000

January 27

Maple Expo- St. Lawrence County, Contact: Cornell Cooperative Extension, 1894 State Highway 68, Canton, NY 13617-1477; 315-379-9192



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New York Maple Syrup Labeling Reminder

Can you believe the “new” grade terminology has been in effect for 2 ½ years? It is no longer new! That said, there are still a surprising number of maple syrup containers for sale on retail shelves in NYS that are incorrectly labeled. We thought it was time for a reminder on the required labeling regulations in New York State.

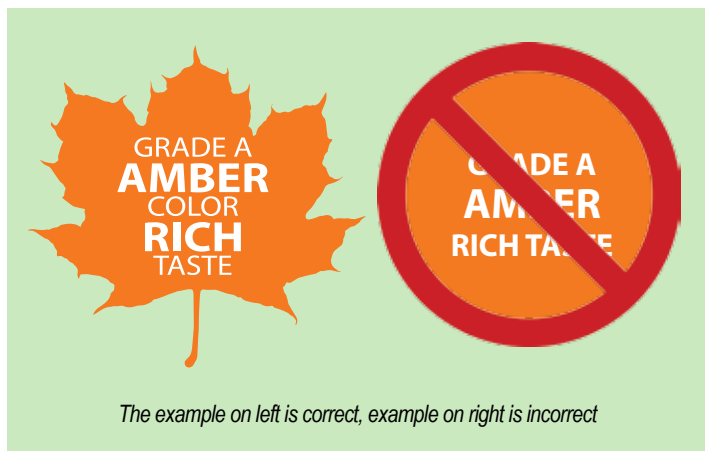
Any maple syrup for retail sale in NYS must have the following complete phrases on the package: **GRADE A, *** COLOR, ### TASTE.** “***” is one of the color descriptors: golden, amber, dark, or very dark. “###” is one of the flavor descriptors: delicate, rich, robust, or strong. The important point is that the words **COLOR** and **TASTE** must be on the label. Some out of state equipment suppliers continue to sell labels (see example) that do not have the word “color.” Be warned that when NYS food inspectors find syrup with labels of this type they have been pulling them from the store shelves.

Another common labeling mistake producers make is their own identification. You must put your address on the package. Your website alone is NOT sufficient. The regulation says that the address on the package must be sufficient for your post



office to be able to identify you. You can check with your own post office, but most post offices today require a full address – that means street number or post office box, as well as town and zip code.

You can find a copy of the complete labeling regulation on our website – visit nysmaple.com, then go to Sugarmakers Resources – the 2015 grading regulation can be found in this section.



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New York State Maple Tour 2017

By NYSMPA

The Lewis County Maple Producers Association will be hosting the 2017 New York State Maple tour. The tour is scheduled for August 13th, 14th, and 15th. Attendees from across the Empire State will have the opportunity to visit local maple syrup producers, examine their facilities, and engage fellow producers. The tour includes a stop at Shultz's cheese curd, one of the area's leading producers of cheese curd. The tour will also feature a trade show and banquet at the Ridgeview Lodge in Lowville, NY. Participants will be bused to each stop.

A brief summary of the events follows. You can find the complete schedule and registration materials at cornellmaple.com and nysmaple.com. *Any inquiries about the tour may be directed to Jake Mosher at 315-486-7933 or Shawn Massey at 315-783-5586.*

Tour Stops Monday:

Widrick Maple
Massey Ranch
Farm House Maple
Adirondack Sugarworks
Beattie's Tug Hill Maple Syrup
Kraeger's Maple Syrup
Widrick Maple
Shultz Family Cheese
Markham's Maple Shanty

Sunday Night:

Social Hour and Trade Show

No need to just check in with us this year on Sunday and retire to your hotel room. For this year's tour we are offering a Sunday night social gathering to go along with our trade show vendors, all held at the Ridge View Inn. We are also honored to be featuring two guest speakers for the evening festivities.

NYS Maple Specialist Steve Childs has agreed to do a talk on the different off flavors that can occur in Maple Syrup. This is a very hands on, and taste challenging seminar for those willing participants.

Our second speaker will be Mr. Jeff Goulet from Lapierre Equipment. Mr. Goulet is going to discuss the benefits of using a 1/4in bit and spile vs. the traditional 5/16 tap. As always Mr. Goulet will be bringing his high energy presentation ability backed by his vast knowledge and research on this topic.

As we all know with all these activities one could work up an appetite. Don't fear because we have you covered in that department also. There will be Buffalo beef skewers, traditional Buffalo chicken wings (2-3 flavors), a warm spinach artichoke dip, a vegetable platter, and finally a cheese and cracker platter featuring local Lewis County cheeses. there will be a fully operational cash bar as well.

Tour accommodations:

Monday Breakfast

We are asking everybody to join the staff at Ridgeview Inn for our Maple tour breakfast. Our breakfast will consist of: Pancakes with real Lewis county maple syrup, scrambled eggs, bacon and sausage, home fries, orange juice, apple juice, coffee, and water.

Monday Lunch

For lunch we are going to be joining our friends the Mannsville Fire Department for a traditional BBQ chicken lunch. We will be serving Cornell BBQ chicken along with potatoes and green beans.

Monday Night Banquet

This year we are offering a buffet style meal with the following choices: Beef tips (house

cut sirloin tips, slowly sautéed in onions, mushrooms, and a homemade Guinness beef gravy), roasted chicken (a slow-roasted, seasoned to perfection chicken breast), Seafood Newburgh (shrimp, scallop, and lobster cooked in a sherry cream sauce), fresh garden salad, garlic smashed potatoes, glazed maple carrots, apple crisp.

Tuesday Breakfast

Once again we are asking you to join the Ridgeview Inn staff for yet another wonderful breakfast to get your day started. Our Tuesday offerings will be as follows: french toast, scrambled eggs, bacon, sausage, fruit salad, orange juice, apple juice, coffee, and water.

Tuesday Lunch

For Tuesday we will be joining our friends at the American Maple Museum for a Jerked Pork lunch. This will also include potatoes and beans. Guests are also more than welcome to tour the Museum before or after they eat to see some of the new renovations the American Maple Museum has been doing in the past few years.

The American Maple Museum

There are 3 floors of displays in the museum. On the first floor (Room #2, Room #3, Room #4, Room #5) there is a replica of a sugar house, an equipment room and the American Maple Hall of Fame. On the second level (Room #1, Room #6) are exhibits of early syrup making techniques and equipment, maple syrup containers, and sugar molds. Souvenirs and maple products are available in the gift shop. On the third floor (Room #7, Room #8, Room #9) are displays of logging tools and a replica of a lumber camp kitchen and office.



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Inherent Risk insurance reform to benefit Agritourism

By New York Farm Bureau

ALBANY, N.Y. — New York Farm Bureau is extremely pleased that the New York State Legislature passed legislation (S.1152-A/A.559-A) that will provide inherent risk reform for agritourism businesses. This bill has been a top priority for our organization, as it should begin to offer relief to the excessive costs of liability insurance for diverse agricultural operations throughout the state.

This legislation establishes limited liability protections for the inherent risks of inviting the public onto farm business property. Agricultural tourism includes farms offering u-pick Christmas trees, apples and berries, along with hiking, farm and winery tours and equine therapy. New York's litigious environment has diminished the number of insurance carriers willing to cover equine establishments and agricultural tourism operations, while dramatically increasing the cost for liability coverage. This legislation now brings New York's inherent risk law in line with nearly every other state in the

country. It is important to note that the legislation will not provide New York farms with blanket immunity from responsibility. Instead, it will offer owners some protection from lawsuits by an individual who is taking no responsibility for his or her own actions

while visiting a farm or equine facility.

The bipartisan legislation will hopefully assist farmers looking to have a better handle on business costs in a competitive marketplace. The significance of that support cannot be understated. Agritourism is important to both the economy and lifestyle of rural communities. The benefits it offers consumers include access to local products and recreational opportunities to enjoy the great outdoors. New York Farm Bureau is especially appreciative of the tenacity of the bill's sponsors, Sen. Robert Ort and Assemblywoman Carrie Woerner, in securing its passage, and we encourage Gov. Andrew Cuomo to make this long-awaited success official with his signature on the legislation," said David Fisher, New York Farm Bureau president.



WHAT DOES THIS RISK REFORM MEAN FOR MAPLE WEEKEND?

That is a good question, and one that the NYS Maple Producers' Association is researching the answer for. We think that it will mean that you will need to post some sort of disclaimer for visitors would be participating in an event to see and be made aware that they share the risk. We have seen signs posted at farms in states other than NY, where this type of legislation is in effect already. As soon as we are sure of the recommended customer communication method we will make all members aware of the recommendation.



Baby's first Maple Weekend at Denos Family Sugarhouse. Maple Weekend is the biggest opportunity for maple farmers to benefit from agritourism!

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2017 Cornell Maple Camp

The 2017 Cornell Maple Camp will be held on September 13-16, 2017 at Cornell University's Arnot Teaching and Research Forest (611 County Road 13, Van Etten [Cayuta], NY).

The objective for Cornell Maple Camp is to provide beginner and less-experienced maple producers with focused, hands-on, and intensive training to help them produce maple products with greater efficiency and profitability. The camp strives to provide an educational experience to anyone who wishes to become a maple producer, and to those with some experience that are seeking to expand their operation.

As a result of the workshop, participants will come away with the following skills and outcomes:

1. Measure and describe their sugarbush for improved tree growth, health, and productivity.
2. Plan, install, and test a tubing system that matches topography and other components of a maple operation.
3. Plan and assemble a processing system, including sap storage, reverse osmosis, evaporator operations, filtering and syrup storage.
4. Learn best practices for sugarbush management, including which trees to retain and which trees to cut, understand principles of forest dynamics, and appreciate the value of directional felling and low impact tree harvesting.
5. Understand the principles for marketing of syrup and value added products to optimize profitability.
6. Be able to analyze your own maple enterprise and develop good business management skills.
7. Become familiar with strategies and options to lease sugarbushes and purchase sap for processing.

Registration forms can be downloaded from our website: <http://www.nysmaple.com/ny-maple-producers/2017-Maple-Camp/32>.
If you are unable to attend the whole program but can come for part, email Steve Childs at slc18@cornell.edu to negotiate pricing for attendance changes.

Agenda Overview (schedule may be rearranged dependent upon weather conditions)

Wednesday, September 13

- 5 PM: Dinner and welcome, introduction and program overview
- Sugarbush measurements – scale stick and evaluate tree quality (sugarbush)
- Sugarbush sampling – understanding tally sheets (inside)

8 PM: Maple sugar and cotton (inside)

Thursday, September 14

- 8 AM: Sugarbush sampling and data collection (sugarbush)
- Inspect tubing systems (sugarbush)
- Install mainline extension with laterals (sugarbush)
- Felling demonstration, low impact harvesting (woods)
- Analyze sugarbush tree data (inside)
- Reverse osmosis and evaporator systems (sugarhouse, hands-on)
- Sap processing and energy options (inside)
- Syrup filtering, storing and grading (inside)

7 PM: Making maple candy (inside)

Friday, September 15

- 8 AM: Enterprise evaluation and management (inside)
- Tapping, taphole sanitation, vacuum, and bucket management (outside)
- Continue tubing system installation (outside)
- Marketing syrup and value added products (inside)
- Tour local producers' sugarhouses

6:30 PM: Maple marketing (inside)

Saturday, September 16

- 8 AM: Leasing woods and buying sap (inside)
- Planning a tubing system and cost evaluation (inside)
- Pricing Your Products for Profitability (inside)
- Evaluation (inside)

Noon: Lunch and Depart

Mill Creek Maple Supply

David Norton

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