

THE PIPELINE

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NEW NYSMPA LOGO CONCEPT UNVEILED

With an increase in state grant funding, the NYSMPA board members decided it was time for a fresh, new logo to be used to market our products. After several creative meetings, we established three main pillars that must be included in the new logo concept:

1. New York
2. Pure
3. Maple

It was important that we place heavy emphasis on our state, while highlighting the product's natural purity. And of course, maple was a must! Once the non-negotiable pieces were established, several versions and revisions to versions were rolled out over the course of fall 2015.

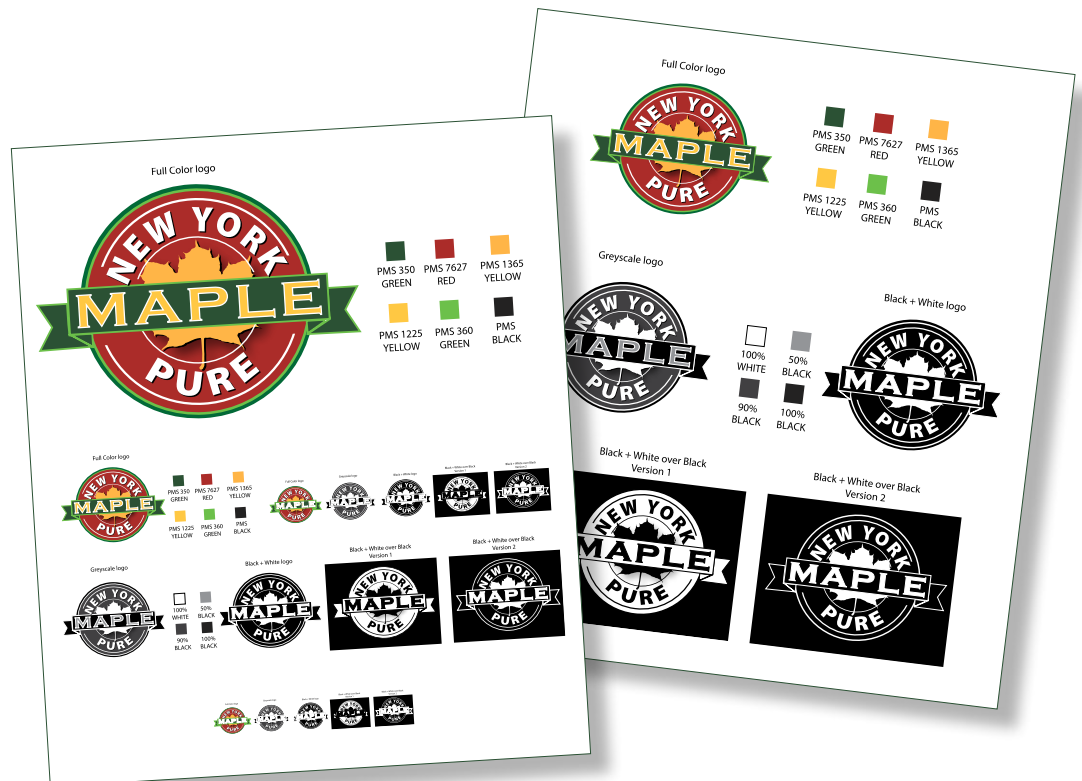


The logo concepts were narrowed down to six versions when several producers began the consumer voting process.

Various members brought the options to their tables at markets and festivals and

asked consumers to vote for their favorite version of the logo. An overwhelming majority selected the version you see here today.

After the consumer voting process, the logo went through one last set of minor color revisions and was selected shortly thereafter. Now, we are extremely excited and eager to begin using our new logo and incorporating it onto all of our materials, including our syrup jugs, for a polished, unified NYSMPA look!





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*Check out the VVS workshop schedule
at our website, nysmaple.com. Click on
the "Sugarmakers" tab, and go to the
"2016 Verona Maple Conference"
page for complete workshop details.*

Thank you for your support!

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Behind The Scenes . . . Notes from the NYSMPA Office



HELEN THOMAS

Dear Members,

November 19th - it is 62 degrees and sunny in Syracuse as I write this. No snow yet this fall - what a difference from last year! At the home farm in Bennington, I've been able to get more woods work done than ever in time for deer season to start. I hope you all have taken equal advantage of this mild fall weather.

Maple in NY continues to grow and the association is increasingly involved in activities that include NY Maple in the growing agricultural community of our state. We attend meetings as your representative that included: USDA Soil & Water Conservation Services, USDA NRCS energy subcommittee, USDA NRCS forestry subcommittee, NY Farm Viability, Farm Bureau, USDA CAPS, and the NY Council of Ag Organizations. I recently attended Ag forums at the Cornell Geneva Research Station and at the Canandaigua Wine & Culinary Institute. We always have a simple mission: to show that NY Maple is a growing agricultural sector with lots of energetic, passionate producers.

You also have representation at IMSI (the International Maple Syrup Institute) and the North American Syrup Council. In fact, your fellow member Eric Randall has just assumed the presidency of NAMSC... Congratulations Eric!

The 2015 maple crop was the largest in NY in 70 years. Our association membership continues to grow - we are at a record 692 members as we approach membership renewal time. You are what makes this work - your interest in growing your business, making a quality product, and sparking the consumer's interest in a local, healthy food sweetener that is simply and naturally delicious. I ask for your help in making the association stronger - talk to your neighbor maple producer about the association and see if you can get him or her to join this year. Applications are always available on our website, and they can call me at the office if they have questions.

I have to say a special "thank you" to the State Fair maple center management team and the 100 volunteers who put in 498 shifts to make the maple center successful. Interesting fact - on those 90 degree days during the last week of the fair, we served a maple frozen treat (ice cream, milkshake, slushie, sno-cone or maplecchino) every 15 seconds!

I close with the same message I have each PIPELINE: the association exists to help you. If you have questions or suggestions, just give me a call on my cell phone 315-877-5795 or email me at office@nysmaple.com.

Helen

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 the Verona Winter conference.

IF YOU DID NOT GET THEM, do the following:

Send an email to office@nysmaple.com. This will tell us your current email address. Maybe our records 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 pdfs that need Acrobat Reader to be viewed. Download and install the free reader: <http://www.adobe.com/products/reader-mobile.html>

A Message from our President



HARRY KOMROWSKI

Is there ever a time in a maple producer's year when we're not busy? With the growing season being over, I decided to do some checking for tap hole closure and, for me, the good news is about 85% of last spring's tap holes are 100% closed. The bad news was the discovery of my tubing system's multitude of problems. Tree branches, and in a few cases whole trees, had much of my system on the ground, including a section of 14 foot high mainline at the top of a sap ladder.

This year's problems look worse than normal. Deer chews are another problem that is definitely on the rise for me. My resident deer seem to be teaching each year's fawns how to pull the drop line off the summer plug on the tees and chew the end. This was a rare problem for me a few years ago but now, in some areas, almost every drop line is chewed.

In the past few years, I've become a better manager of maintaining a high vacuum tube system to the point that, for the 2015 production season, I produced 0.54 gallons of syrup per tap, a record for me.

The moral of the story is twofold; First, tight tube systems that our maple experts teach are very productive and second, now is the time to bring your tubing systems up to snuff. It is infinitely easier to do those repairs now with no snow on the ground than it will be digging them out from under two feet of the white stuff. Investing in your tubing system now will make your operation more productive for the 2016 season.

There is an ongoing discussion regarding our environment and sugar maple trees. Very recently a NYS College of Forestry grad student presented a paper that showed evidence of a slowing growth rate of sugar maple trees in the Adirondack Park since 1970 (Google "Adirondack sugar maple"). The University of Massachusetts is also beginning a study of the impact of climate change on sugar maples.

Will global warming affect our maple culture? It seems that recently, the maple production season features colder, not warmer, temperatures. But do the last few years represent a change in our climate or were they just an anomaly?

I have a daughter that lives in a forested area to the west of Baltimore, Maryland. That is just 300 miles South of my home. The forest surrounding her home is dominated by red oak and tulip poplar and has no sugar maples.

One thing is certain: the discussion will continue. Stay tuned.

A goal of our association leaders and mine is to create a brand for New York Maple. We understand the importance of having a logo that can appear on all our products, that represents one main idea: Pure New York Maple.

With that said, the three pillars of the logo are just that: Pure, New York, and Maple. We've been working closely with our advertising agency, which has shown the Board of Directors several variations of a proposed logo. Several producers have recently taken a variety of proposed logos to markets they sell at and asked consumers to weigh-in on their favorite option.

What you see in this issue is the proposed new association-wide logo that will not just represent our organization, but something much bigger: our product, pure NY maple. It is our sincerest hope that this logo unifies both our products and us as association members. We welcome your feedback and the board will vote on it at January board meeting.

This is just the first of many exciting steps we are taking to establish a cohesive message to the maple-loving consumers, while simultaneously creating camaraderie among our association.

Bye for now, see you at Verona.

Harry Komrowski, President

Piece of maple history found in sugar house



One of our fellow association members, Tony VanGlad, recently found the pictured letter in his sugarhouse. Dated 3/30/87, the letter brings us a little piece of maple history and nostalgia! The letter reads...

"Greetings to the Van Glad brothers, I just thought I would send you a note of thanks for giving me a tour of your sap house and all the new things you've done the past year.

First of all, what a "lousy" sap year. I believe I told you that some years we were all thru in March, we will this year again as far as quality is concerned. I'll quote you a few years we were thru in March. I haven't looked it up after 1959 as of yet but presume there is some after that.

As you may know I have kept a daily diary since Jan. 1, 1913 - that's over 73 years.

When tapped	Year	Finished	Boiling
March 10	1945	Mar 22	300 gal

Never quit sapping so early poorest season on record thus far. Grass has started + ground ready for planting. Just 12 days of sapping.

When tapped	Year	Finished	Boiling
Mar 4	1946	March 26	
Mar 4	1949	March 26	
Mar 3	1953	Mar 23	
Feb 19	1954	Mar 27	
Feb 8	1957	Apr 18	157 gal

As of this date (1957) biggest crop ever had also longest season. Sap is not buddy at this date.

You can never tell what the season will be but I think I predicted a poor season. I've got 2 buckets hung on same tree, the sap is nearly 1 degree different.

One thing I know you will not object to give you a tip on. You showed me that cream pan you thought came from Nichol's. That is a porcelain pan. Don't buy any if you find them. The porcelain chips off once in a great while + goes into the cream and you might not see it, you might be sued, do you have food insurance? We have been thru the mill and had that trouble, but not sued—buy stainless steel pans.

And Tony, fix a hand railing up those iron steps to the platform to the sugar room which is adorable. Maybe not many 90 year old people will go up those steps, but I will again maybe next year.

Good luck to you all
Chas. R. Hubbell "

Please let us know if you have come across any historical "finds" on your farm so we might share such a sweet piece of the past with our members! Write to us at office@nysmaple.com.



Maple Candy Research Part I

Stephen Childs, Cornell Maple Program in cooperation with Merle Maple



STEPHEN CHILDS

The primary goal of this project is to improve the overall quality of maple sugar - variously known as molded maple sugar, maple sugar pieces, or maple sugar candy. Quality is characterized by smoothness, graininess, hardness, shelf life, and lack of white spots deep in the pieces or on the surface of the pieces. An important secondary goal is to improve the labor efficiency of making and handling the pieces. The majority of research was conducted using a water-jacketed gear pump machine from Sunrise Metal Shop. With this unit the temperature of the funnel and piping can be controlled with a thermostatically controlled heating element in the water jacket. The experiments were a cooperation between Merle Maple in Varysburg, NY and the Cornell Maple Program.

Maple candy can have big differences in texture, hardness, flavor, shelf life and appearance. The initial questions to be answered were "What does a customer

want in maple candy? We determined that the customers preferred the following:

- Very smooth texture - not grainy
- Medium firmness (for stability during handling/display)
- Mild maple flavor
- Long shelf life

The factors that are known to influence these outcomes are the finish cooking temperature, invert sugar level, stirring temperature, speed and power of stirring, use of premade fondant,

temperature at mold filling, post molding conditions and treatment. (And you thought there was only one way to make it!)

The report that follows summarizes some of our results. For the complete report, check the nysmaple.com website.

What difference does cooling temperature make?

- >200°F at agitation = a harder candy more suitable for crystal coating
- 190°F to 175°F at agitation = a medium hard candy
- <170°F at agitation = a softer

candy but may be too soft to coat or handle

- <150°F when entering the mold = no white spots

To obtain a candy that is both of medium hardness but have no white spots is a conflict of the temperatures necessary.

This required many temperature adjustments to find a balance.

What are the effects of stir speed?

- The slower the stir the more likely the sugar will be grainy
- The faster the stir the less grainy or smoother the candy will be



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- Shock stirring makes for smaller crystals that make the candy smoother.
- Seeding with a fine cream or candy can make candy smoother

Pre-made fondant with reheat and re-stir can make for smoother candy. The water jacket of the candy machine was consistently held at 148°F as earlier experiments have shown higher temps cause the candy to develop unacceptable levels of white spots. A soft fondant much like a very thick maple cream was first created in the gear pump cream machine by cooking the cream to 236°F and allowing it to sit in the cooler for one to two weeks. Then it was added at between 38°F and 42°F to an equal weight of syrup cooked to 252°F. The hot syrup and cold fondant were placed in the candy machine funnel and stirred in the funnel with a mobile commercial mixer to instantly bring the mix in the funnel to between 145°F and 150°F. Molds were then filled from the candy machine. This method consistently made sugar pieces with no white spots at all but would be too soft for handling 20% to 30% of the time.

This problem was less when syrup was cooked to the higher level but not eliminated.

Experiments using a hard fondant. The next round of research focused on using a

fondant that was cooked to the same temperature as the syrup for making candy so no calculated difference between the fondant and the cooked syrup were necessary. Syrup was cooked to 246°F and run through the candy machine to finish it to a smooth texture with very small crystals, poured into cookie trays and placed in the cooler for one to two weeks. By mixing the cool fondant with the hot syrup the mix was cooled rapidly down to the 145°F to 150°F level that would usually make white spot free candy. Different percentages of fresh cooked syrup to fondant candy were tested to follow how different the candy hardness, smoothness and white spot levels resulted. With the thicker fondant the mobile commercial mixer was not as effective at stirring the mix so the fondant and the hot cooked syrup were added to the floor standing commercial Hobart mixer and stirred until the temperature reached an acceptable threshold between 140°F and 160°F. Often this cooling was reached by the steaming off that occurs during the heat of crystallization. This procedure of making a fondant, cooking fresh syrup, cooling by stirring in the commercial mixer until cooled to a desired temperature then adding to the candy machine produced a fairly dry mix going into the candy machine. Once in the candy

machine the stirring, temperature of the water jacket and heat of crystallization created a series of temperatures to record and estimate the importance of each in the process of making the white spot free and smooth candy pieces. In each case in this set of experiments, there will be the finish temperature of the fondant, finish temperature of the fresh cooked syrup, finish temperature coming out of the commercial mixer and the temperature of the syrup as it exits the recycling port of the gear pump on the candy machine. The exit port temperature is used because measuring the temperature of the mix coming into the molds was much more difficult to get and presumed to be the same as it would be coming out of the mold filler port.

Due to issues created by the mix moved from the commercial mixer to the candy machine funnel being at times much thicker than in previous experiments the motor on the candy machine was upgraded from a 1 horsepower unit to a 1.5 horsepower unit and converted from a 110 volt to 220. This solved all issues with the gear pump stalling due to the thick mix.

With 50% fondant, cooked two weeks before to 246°F and 50% syrup cooked to 246°F, mixed in the commercial mixer to 136°F and at the recycling port of the candy machine testing at 144°F a good firm candy was made with no white spots.

With 4# fondant that had been cooked to 246°F two weeks before and 20# syrup cooked to 240°F candy was mixed in the commercial mixer to 148°F and was coming out of the recycling port of the candy machine at 160°F showed a moderate level of surface white spots.

continued on page 6



“What does a customer want in maple candy?”



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Maple Candy Research Part I continued

Stephen Childs, Cornell Maple Program in cooperation with Merle Maple

continued from page 5

With 2# fondant that had been cooked to 246°F two weeks before and 20# syrup cooked to 240°F candy was mixed in the commercial mixer to 152°F and was coming out of the recycling port of the candy machine at 161°F showed a significant level of surface white spots.

With 7.5# fondant that had been cooked to 246°F two weeks before and 15# syrup cooked to 244°F candy was mixed in the commercial mixer to 159°F and was coming out of the recycling port of the candy machine at 156°F showed a significant level of surface white spots that were very thin on the surface. This kind of white spots are overcome with the crystal coating process.

With 7.5# fondant that had been cooked to 246°F two weeks before and 15# syrup cooked to 242°F candy was mixed in the commercial mixer to 146°F and was coming out of the recycling port of the candy machine at 155°F showed a small level of surface white spots that were very thin on the surface. This kind of white spots are overcome with the crystal coating process.

With 7.5# fondant that had been cooked to 246°F two weeks before and 15# syrup cooked to

238°F candy was mixed in the commercial mixer to 140°F and was coming out of the recycling port of the candy machine at 148°F showed very little white spots that were very thin on the surface.

With 4# fondant that had been cooked to 246°F two weeks before and 15# syrup cooked to 244°F candy was mixed in the commercial mixer to 150°F and was coming out of the recycling port of the candy machine at 149°F showed very little surface white spots that were very thin on the surface.

About two cups of the fondant that had been cooked to 246°F two weeks before was re-liquified in a microwave and poured into molds then about 15 pieces placed in a cellophane bag. These were held for three weeks and then compared to the candy cooked above to 238°F, 242°F, and 244°F. None of the candy showed white spots at the time of bagging. After three weeks the microwaved candy still showed no white developing on the surface while all of the other samples showed significant white on the surface.

Usually in this set of experiments the problem with having significant amounts of soft candy did not occur as it did when using the soft fondant. The main negative with this system was the difficulty of getting the mix in the commercial mixer and mix in the candy machine to



result in consistent manageable temperatures that eliminated the surface white spots. The second issue is the labor involved in making and handling all the

fondant needed to operate this way. The invert sugar level in the syrup to conduct the experiments above ranged between 2% and 3%.



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What are the effects of packaging and storage?

Two cellophane bags of candy each with about 12 pieces of candy with no white spots were assembled. In one the cellophane bags were punctured and in the second the bag received no punctures. After 5 weeks the non-punctured bag of candy was showing about 75% of the candy turning white while the bag of candy that had been punctured was showing no white spots.

Experiments that enhanced cooling by placing the fresh cooked syrup in a water bath. 30# syrup was cooked to 248°F then cooled in a 42°F water bath and chilled to 188°F then mixed in the commercial mixer with 2# fondant that had been cooked to 246°F two weeks before and the mix brought down to 145°F. This mix was moved to the candy machine and when it was coming out of the recycling port of the candy machine at 145°F molds were filled. The final pieces showed no white spots and showed no tendency to be soft. The chilling in cold water took 16 minutes. This procedure was repeated for 4 batches with the same excellent results.

Experiments eliminating the fondant and cooling the fresh cooked syrup in the cooler. In this set of experiments the only fondant used was a very small amount, less than a pound to seed the very first batch of the day.

We experimented with at least 5 different temperature scenarios. (Note: the details of these 5 scenarios can be seen in the full article at NYsMaple.com under "Sugarmakers".)

This set of tests seems to indicate that the temperature that the mix is first stirred has some influence over the formation of white spots. Also the cooler stir in the first mix seemed to reduce how much the mix warmed when being stirred the second time while being stirred in the candy machine.

A test to see if surface white spots could be removed after they had formed. Experiments were also run, placing maple candy with surface white spots in small sealable plastic containers soon after production to see if that had any effect on encouraging the white spots to dissolve away. One container of about 30 pieces was placed in the microwave for about 20 seconds, the second was not. In both cases the white spots were no longer visible after being in the package overnight.

Labor efficiency experiments. During the experiments above, attempts were made to replace the single spout mold filler with a two spout or two head mold filler to speed up the mold filling process. This was accomplished by drilling two holes in an inch and a quarter plastic plug fitting, threading the holes and screwing in two

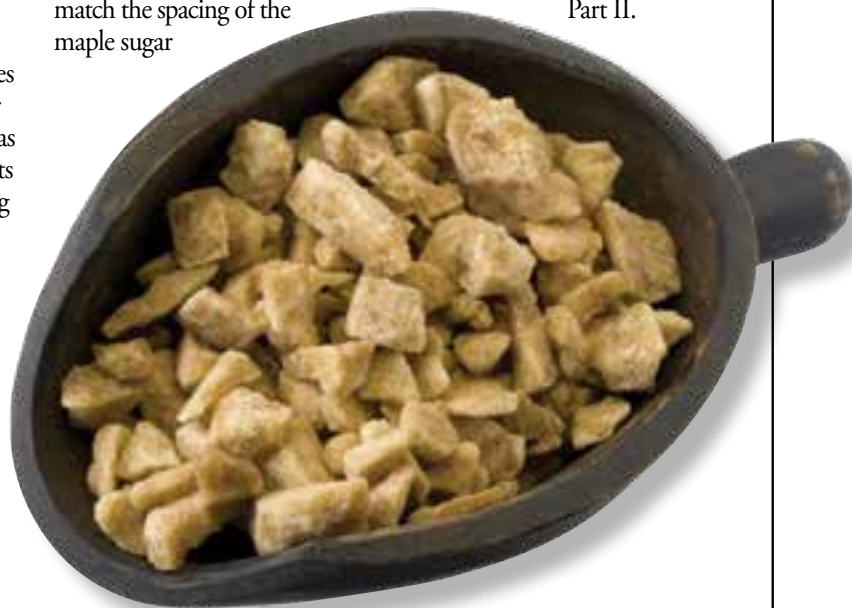
(2) quarter inch brass fittings centered over the mold cells. This worked very well to fill two cells in the molds at a time. It did not plug easily and was easy to reopen when one or both nozzles would start a next batch slow or out of balance. Next a one inch T with threaded end caps was drilled and threaded with four brass nozzles and four mold cells could be filled at a time. This also worked very well speeding up mold filling 4x. A stainless steel 1" T was created to dispense the mix into the mold cells but it had significant plugging problems and was sent back for reworking.

Mold Popper - a really simple concept that saves enormous amounts of time! This is a grid of stainless steel bars set up to match the spacing of the maple sugar

pieces in the mold so when the mold is properly placed on the grid the mold can be emptied in just seconds by pushing a rolling pin over the back of the mold allowing the pieces to fall through the grid into a waiting tray. This takes about one tenth of the time to remove the pieces by hand.

These experiments have provided significant information on making high quality maple candy efficiently. The one problem that remains a concern is that the hardness of the candy needed for suitable bulk handling is somewhat inconsistent. Further experiments are being conducted to find a way to improve this consistency and will be written up in

Maple Candy Experiments
Part II.



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Maple Weekend 2016 - What's new that affects you?

By Angela Swan, NYS Maple Weekend Coordinator



ANGELA SWAN



Split Dates: Easter Sunday has an effect on Maple Weekend this year by falling on the last Sunday in March. With that in mind, the Board decided to split the dates for 2016 to March 19, 20 and April 2, 3. The later dates should add up to more participating sugarhouses in the northern regions, hopefully giving the higher-situated sugar houses another week to get the season going in time for Maple Weekend.

New website makes finding you easier: If you participated last year, please go to: MapleWeekend.com to check your listing. Please pay special attention to your tagline to see how it compares to others. Doing a radius search by zip code should give you plenty of results to look over. It is possible your tagline will need some tweaking. These are limited to 75 characters or less.

Maple Weekend Mission Statement: "The purpose of Maple Weekend is to provide a free educational demonstration with a maple producer where visitors can experience many aspects of pure maple production, including syrup and value-add production." The mission statement clarifies the intent of the event as a free educational experience with a maple producer, but leaves room for it to be held off-site in stores and museums.

Publicity is for a four-day event: The event is largely advertised as a four-day event from 10am-4pm. While we will still be printing the caveat, "Exceptions Apply. See local listings for details," the success of the event depends on the vast majority of our participants being open all four days from 10 a.m. to 4 p.m. no matter the weather.

Promotional materials will be available at the Verona Conference: Maple Weekend participant forms were due October 30 to ensure that the regional brochures will be printed in time for distribution in January. Participating sugar houses receive a publicity kit consisting of postcards, magnets, posters, and regional brochures. Participants are encouraged to pick theirs up at the January NYS Maple Conference in Verona at the Maple Weekend Booth.

A \$90 signup fee is still a steal: In addition to a publicity kit, each sugar house gets a custom listing on the all-new MapleWeekend.com, where thousands of potential visitors go to look for us each year. Participants with on-site pancake breakfasts get an additional listing on the pancake breakfast search page. Cost of participation also includes statewide radio, web, and print advertising.

The 2016 New York State Maple Tour

Save the date now for the 2016 New York State Maple Tour, scheduled for July 17-19, 2016 in central New York State. The tour will be centered at the Ramada Hotel and Conference Center in Cortland, NY. Cortland is located in the beautiful eastern Finger Lakes region of New York. This tour will feature maple operations of various sizes and specialties. Information will be available soon at the nysmaple.com and cornellmaple.com sites.



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Regional Update

Dennis Muthig, CMPA Reporter

The Catskill Maple Producers Association (CMPA) had a great turnout at their fall meeting on November 11 in Oneonta, NY. A guest appearance was made by Schoharie County Maple Queen, Taylor Shaffer. Taylor spoke about the many activities she is participating in to promote maple awareness across the region. "This year I expect to be in parades and meet thousands of people," Shaffer said. Members discussed the 2015 maple weekend, advertising for 2016, and a small device called the "Hot End System." This tool helps connect tubing to fittings and is a real time saver. (flushtec.com).

Helen Thomas had news on Vernon Verona's Winter Conference to be held January 8 and 9 in Verona. She has asked for our original recipes that incorporate the use of granulated maple sugar. Bring your favorite recipe and dish on Friday night for sharing. Photographs will be taken and plans for a 2017 maple recipe calendar are in the works! All are encouraged to participate and will have the opportunity to be featured on the website, social media, and in the upcoming calendar.



2015 Schoharie County Maple Queen, Taylor Shaffer says she plans to work hard to promote the maple industry. Photo By Patricia Mistopoulios.

Steve Childs had updates on 3/16 tubing with recent studies showing how sawdust from drill holes can easily block fittings. Steve joked with Tim Coombs from Leader Evaporator in Vermont to "fix it."

Former state president Dwayne Hill is now our Legislative Coordinator & will be our voice in Albany.

Some of you may know Deidra Hill. Deidra has stepped up to be in charge of the 2016 Maple Weekend promotions for our

region. She will be exploring new ways to advertise via billboards, radio stations, and local news-papers. Any and all ideas are welcome; you may contact her at hilldeidra@gmail.com.

On a final note, state membership is up this year, as well as maple production. Great job, New York!

The 2016 Maple Tour will be in Cortland, NY on July 19. The time to sign up is now, and applications are available. We hope to see you there.

The next CMAPA meeting will be on May 11, 2016 at Brook's BBQ in Oneonta. Have a great winter!

Farm to Table Event 2015



Vice President of the NYSMPA, Tony VanGlad, representing NYS Maple at the Upstate-Downstate Farm to Table Agricultural Summit. The goal of the summit goal was to help strengthen New York's agricultural economy statewide.

Support our Fellow Maple-Enthusiasts at Cornell Maple Program!

Donations can be made to our friends at the Cornell Maple Program, who are constantly helping our association advance our research and initiatives!

What address should gift checks be sent?

Cornell University, PO Box 25842, Lehigh Valley, PA 18003-9692

What exact 'pay to' name should be on the check?

Cornell University

Please indicate that your support is for the "Cornell Maple Sugar Research Endowment (fund#487727)."

Are credit card payments possible?

Yes! Call 1-800-279-3099 to speak with a member of our giving staff, or contact Tim Oonk (607-229-0800, tjo7@cornell.edu) for a direct link to make a credit card gift online. If calling in your gift, please indicate that the designation is for the "Cornell Maple Sugar Research Endowment (fund#487727)."

Is my gift eligible for a tax deduction?

Cornell is a 501(c)3 organization. In most cases a gift to Cornell is tax deductible. Your individual tax accountant should be consulted. *If you have any questions, or for other gifting options, please contact Tim Oonk, Cornell University, College of Agriculture and Life Sciences (607-229-0800, tjo7@cornell.edu).*

Thank you for your support!

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2015-16 New York Calendar of Upcoming Schools and Workshops

2015

December 5 Southern Tier Maple School, Contact: Brett Chedzoy, Cornell Cooperative Extension of Schuyler County, Agriculture and Natural Resources, 607-535-7161; Cell: 607-742-3657; bjc226@cornell.edu

December 12 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; Fax: 315-424-7056, www.ExtendOnondaga.org

2016

January 8-9 New York State Maple Conference, Verona NY, Contact: Keith Schiebel; kschiebel@vsschools.org or www.CornellMaple.com

January 11 Maple Production for the Beginner, Seneca County, Contact: Derek Simmonds, Agriculture Economic Development Specialist, Cornell Cooperative Extension of Seneca County, 308 Main Street Shop Centre, Waterloo, NY 13165, 315-539-9251, www.SenecaCountyCCE.org

January 14 Maple Production for the Beginner, Ontario County, Contact: Russell Welser, Cornell Cooperative Extension of Ontario County, 480 North Main Street, Canandaigua, NY 14424, 585-394-3977, Fax: 585-394-0377; rw43@comell.edu

January 16 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 22 Lewis County Maple Production for the Beginner, Contact: Michele Ledoux, Cornell Cooperative Extension of Lewis County, 5274 Outer Stowe Street, P.O. Box 72, Lowville, NY 13367; 315-376-5270; mel14@cornell.edu

January 23 Lewis County Maple School, Contact: Michele Ledoux, Cornell Cooperative Extension of Lewis County, 5274 Outer Stowe Street, P.O. Box 72, Lowville, New York 13367; 315-376-5270; mel14@cornell.edu

January 26 Maple Production Class, Ontario County, Contact: Russell Welser, Cornell Cooperative Extension of Ontario County, 480 North Main Street, Canandaigua, NY 14424, 585-394-3977; Fax: 585-394-0377; rw43@comell.edu

January 29 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; (518) 523 9337; Cell: (518) 637 7000; mlf36@cornell.edu

January 30 Maple Expo/St. Lawrence County, Contact: Cornell Cooperative Extension, 1894 State Highway 68, Canton, NY 13617-1477; 315-379-9192

February 6 Oswego County Maple School, Contact: JJ Schell, Cornell Cooperative Extension of Oswego County, 3288 Main St., Mexico, NY 13114-3499; 315-963-7286; jj69@cornell.edu

February 27 Developments in Maple Production in New York State, 1 p.m. New York Farm Show

July 17-19 New York State Maple Tour, Hosted in Cortland, NY





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New Sap Collection Facility at the Uihlein Forest



Uihlein Forest
Lake Placid, NY

2015 marks the 50th anniversary of The Uihlein Forest, Cornell University's Maple Research & Extension Field Station in Lake Placid. On this momentous occasion, we thought it was well past time to upgrade our sap collection facility. The previous building was put up in 1965 as a temporary structure and was in drastic need of replacement. With funding provided by the NYS Agricultural Experiment Station, we were able to tear down the old building this summer and put up a MUCH better replacement this Fall. Due to the high costs of using outside contractors at Cornell, we did all of the work internally, with John VanderWeide, Mike English, and Will Heindl from

the Ag Experiment Station taking the lead and doing the majority of the work. We are still working on final plumbing, but it is fully enclosed and ready for winter's arrival.

The new building will be equipped with six new sap extractors and two 3,000 gallon stainless tanks. The new extractors and corresponding totaling meters will allow for precise measurements of all sap coming from the three conductor lines for our maple tubing system (approximately 5,700 taps) and three mainlines for birch tubing (approximately 650 taps). Having separate releasers for the birch and maple tubing systems will allow us to continue to collect maple sap for the 7-10 day period in which the birch

sap has started to flow and maple is still hanging on. Previously, we had to end the maple season prematurely to allow for sap collection from birches based on our research projects. The sap collection building also contains a new sand filter and refurbished UV light with plumbing to be able to continually filter and UV the sap while it is being collected and stored. The sap will then be pumped underground to the sugarhouse when it is ready to be processed into syrup.

The saphouse is the latest in a series of upgrades to the Uihlein Forest over the past several years. We built a new education center in 2008, renovated the sugarhouse in 2011, built a new pole barn for storage in 2013, and turned an old storage shed

in to a small sugarhouse for processing birch syrup in 2013. A great deal of research and extension for the maple industry has taken place at the Uihlein Forest over the past 50 years. With the investments that we continue to make in the facilities, coupled with the endowment for the Director provided by The Uihlein Foundation, we plan to continue strong for another 50+ years in our mission to enhance the overall sustainability of the maple sector in New York and beyond. Maple producers are always invited to visit the Uihlein Forest any time of the year. I hope that you are able to stop by during your next visit to the Adirondacks!

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A chat with Jeff Benjamin, Grand Champion Winner of the 2015 NYS Fair Maple Contest

Jeff Benjamin holds his winning maple syrup entry at the 2015 New York State Fair in Syracuse, NY.

Tell us the name of your farm and its location.

The name of our farm is Hill Top Maple Farm, located in Cayuta, NY.

How long has your family and/or farm been producing maple syrup?

I am the first person to produce in my family. I started producing commercially in Spring 2006, but before that it was just a hobby.

How did you become interested in producing Maple?

I visited a neighbor who tapped trees down the road from us one year. I talked to him about it, saw his set up, and later that day I went home and started counting up our trees. I realized that we had quite a few maples, so I decided to start tapping them.

What else do you enjoy doing?

I work full time at Corning Incorporated, I raise beef cows and have hives of honeybees on the farm. I'm also involved in the New York Farm Bureau as the young farmer chair for Chemung County.

What do you like most about being a producer or the process of producing?

I enjoy putting together the whole system and seeing it run in the spring. I could sit and watch sap running into the sap releaser for hours. Just the smell of the syrup cooking could really be one of my favorite parts about being a producer. Yum!

How did you feel after winning the contest at the 2015 NYS Fair? Is this the first time you have won?

Yes, this was my first time winning and my second time entering the competition. I was very surprised. Actually, I almost didn't enter this year. When I won, I was speechless. I couldn't believe it.

What do you think makes NY Pure maple the most superior maple?

The variety that we have and all of the different flavors makes us unique. Go down the road a couple of miles and the maple can taste completely different just because of the location of the trees. That's what makes it stand out over others. I think that's what makes New York maple so superior.



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First Annual Maple Shake-Off: Granulated Sugar Recipes Wanted at Winter Conference!



We are excited to kick-off the New Year at our 21st annual New York Maple Producer's Winter Conference in Verona (Friday, January 8 and Saturday, January 9)! After the social hour on Friday night, Steve Childs of Cornell Cooperative Extension will be performing a demonstration on how to cook with granulated maple sugar. As a part of this fun, new activity, the association asks that attendees bring a dish and corresponding recipe that incorporates granulated maple sugar.

Selected recipes from our "Maple Shake-Off" will have a picture taken of the dish to be featured on the association website, social media platforms, and a new 2017 NYS Maple Calendar, with credit and recognition given to the producer/farm. Whether you have a unique, creative idea or a timeless, classic family recipe, come share it with us at the conference Friday night as Steve presents. We can't wait to see all the yummy creations you come up with! Here's an example of one of ours:

SWEET AND SAVORY PUMPKIN SOUP WITH MAPLE SUGAR

Prep Time: 15 minutes Total Time: 40 minutes Serving Size: 4

This fast and simple vegetarian pumpkin soup recipe uses maple sugar to give the dish a hearty sweetness that is perfect for fall or winter.

Originally published on Food & Wine.

Ingredients

2 tablespoons butter
1 large sweet onion, diced
2 cloves garlic, minced
Two 15-ounce cans pure pumpkin puree (or 4 cups fresh roasted pumpkin)
1 quart vegetable stock
1 tablespoon maple sugar (plus more for garnish)
2 teaspoons salt
1/4 teaspoon fresh nutmeg
1/4 cup heavy cream

Instructions

Heat the butter in a large Dutch oven or stockpot. Sauté the onion over medium-high heat until soft, about 5 minutes. Add the garlic and continue to cook until fragrant, about 2 minutes. Carefully stir in the pumpkin, stock, maple sugar, salt and nutmeg. Bring to a boil, then turn the heat to medium and simmer for 20-25 minutes, until the soup coats the back of a spoon. Off the heat, stir in the cream. Puree using an immersion or stand blender until very smooth. Serve the soup in bowls and garnish with maple sugar.

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Photos from the Great New York State Fair 2015



This year we challenged hundreds of fairgoers to "Take the Real vs. Fake Taste Test."



Judging in progress at the Fair.



Governor Cuomo stopped by to see our executive director, Helen, during his trip up to visit the NYS Fair. She presented him with his own bottle of pure New York maple syrup!



NYS Troopers enjoying NYS Maple syrup at the NYS Fair! It doesn't get any more New York than this!



During the last week of the Fair, a cold, delicious maple item was served every 15 seconds!

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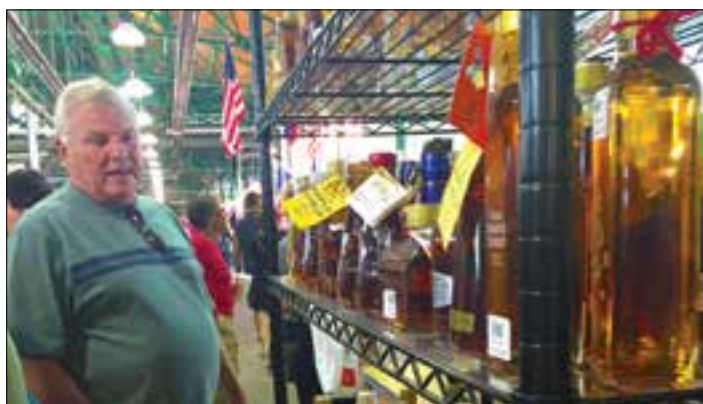
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Judging in progress at the Fair.



Several members displayed their pure maple syrup for purchase at the Fair.



Our State Fair coordinator, Kim and our executive director, Helen with CNY Central's Laura Hand!

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More photos from the Great New York State Fair 2015

Maple cream, maple cotton candy, maple popcorn—the mouth-watering list goes on and on! The Maple Center at the great NYS Fair had something to offer everyone! Maple cotton candy was spun continuously and handed out by volunteers in front of the Center. Our new t-shirt was very popular, too! Also new this year, our friends at the potato booth featured New York pure maple as a topping for their potatoes! The sweet potato and maple topping combination was a huge hit! It was even featured on syracuse.com as a “must-have” treat at the NYS Fair! The “selfie station” and taste test proved to be fun and interactive new components that engaged all of the maple-loving folks who passed by. Each year keeps getting better and better and we are excited and planning for a great 2016 NYS Fair.

