

THE PIPELINE



A New York State Maple Producers Association Publication

HIGHLIGHTS

- Maple Weekend
- New York State Maple Program Features Maple Confections Training
- WNY's New Building
- Pure Maple Grades Have Changed!
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Maple Weekend March 21-22, 28-29, 2015

Maple Weekend celebrates 20 years this year. That's a great track record for any public event. Last year our association listed 21 participating sugar houses.

New for 2015: The NYSMAPA has assigned a state-level Maple Weekend Coordinator—Angela Swan—and 7 regional coordinators to help streamline the event.

Members wishing to participate in Maple Weekend 2015 are asked to register by September 30. With so many elements involved, it's important for all of us to start planning early, before the Maple Weekend committee members take to the woods in January.



Participating sugar houses receive a publicity kit consisting of road signs, posters and brochures to use in their respective areas. Cost of participation is \$90 which includes radio, web and print advertising. Individual sugar houses and affiliated businesses are encouraged to also purchase print ads to be placed around the Maple Weekend display ads in local publications. Contact Helen Thomas to sign up: office@nysmaple.com.

Please note: While the State Association does provide liability insurance for the event, it is highly recommended that participating sugar houses also carry their own liability insurance.

Like us on Facebook! www.facebook.com/mapleweekendny

Maple Weekend Planning Committee

All participating sugar houses are automatically members of the Maple Weekend planning committee.

Maple Weekend Committee for Regional Promotion

Clinton County: Tammy Bechard, Bechard's Sugar House and Kristina Parker, Parker Family Maple working with the North Country Chamber of Commerce.

Essex County: Jen Kretser and Tracy Legat from The Wild Center; Michael Farrell, Uihlien Forest/Cornell Maple Program, and Olivia Zeiss of Generations Restaurant working with the Lake Placid Business Association, Lake Placid Spirits and the Lake Placid Visitors Bureau.

Franklin County: TBA, works with the Cornell Coop. Extension of Franklin County.



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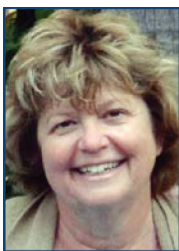
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Behind The Scenes . . . Notes from the NYSMAPA Office

Dear Members,

Helen Thomas, Executive Director

HELP WANTED

The NYSMAPA is looking for a person to be the volunteer maple ambassador coordinator (previously maple queen program). The position is year round as needed position, primarily working with boys and girls for the competition at the museum opening in May. The rest of the year is spent mostly making sure the ambassador/Jr. ambassador and their runner-ups fulfill their duties.

For more info contact Greg Zimpfer (ambassador chairman) at grzimpfer@gmail.com or 585-591-1190.

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

New York State Maple Program Features Maple Confections Training

In the fall of 2014 the Cornell Maple Program is featuring maple confections trainings conducted by Stephen Childs, New York State Maple Specialist. The workshop will feature training and hands-on experience in making maple confections, in particular maple sugar, maple cream, molded maple sugar and crystal coating.

The participants will be trained in using the diabetic glucose meter to measure invert sugar in maple syrup, how to properly blend syrups to a desired level of invert sugar and the factors that control crystal size in maple confections. The program will also focus on the machinery and techniques that can improve a producer's time efficiency when making these value added products.

These workshops will be suitable for very experienced as well as novice confection-makers. Each participating maple farm will receive a New York State Maple Confections Notebook. Due to funding obtained through the Western

NY Maple Producers Association the sessions in Steuben and Wyoming Counties will be especially inexpensive.

Each participant will need to bring a quart of syrup to be used in the program. To register, contact the location nearest you.

November 15 Maple Confection I Workshop, Wyoming County, Contact: Deb Welch, Cornell Cooperative Extension of Wyoming County, 401 North Main Street, Warsaw NY 14569; 585-786-2251; djw275@cornell.edu

November 22 Sullivan County Maple Value Added Training, Contact: Michelle Lipari, Cooperative Extension Sullivan County, 64 Ferndale-Loomis Rd., Liberty, NY 12754, 845-292-6180, ext. 129, mml249@cornell.edu

December 20 Maple Confection Workshop I, Steuben County, Contact: Stephanie Mehlenbacher, Cornell Cooperative Extension of Steuben County, 3 Pulteney Square East, Bath, NY 14810, 607-583-3240 sms64@cornell.edu

WNY's New Building

After two or three years of discussions with the Alexander Steam Show Association, the Wyoming County Maple Producers Association has built a sugar house on the Steam Show grounds for sales and a historic display.

The project committee included Eric Randall, Doug Wolcott, Todd Hofheins, Greg Zimpfer, George Burnison, Gordon Putnam and Jim Siudzinski. The poles were set and Gordon brought in his crew who erected the building in two days. Roll-up doors make it convenient to open and close for business each day. George and Brian Burnison did the electric wiring. Todd Hofheins is the manager of the Sugar House during the Steam Show.

The Steam Show is a 4-day event with many folks driving around their antique equipment—maybe we should have put in a drive-thru!!

Wyoming County Producers have been setting up a sales booth at the Alexander Steam Show for many years now. The new building has enabled us to add soft-serve maple ice cream, iced maple cappuccino, maple slushies, maple coffee, maple lemonade and ice tea for sale, along with our consigned products of maple sugar pieces, maple cream, maple syrup, granulated maple sugar and maple coated nuts.

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M E M O R A N D U M

Certificates of Free Sale for New York State-Produced Maple Syrup and Honey

- Requests for Certificates of Free Sale for New York State produced maple syrup and/or honey from Article 20-C licensed establishments, or establishments which require an Article 20-C license, must be in satisfactory compliance with all applicable laws and regulations.
 - Requests for Certificates of Free Sale for New York State produced maple syrup and/or honey from license exempt establishments must also include the results of their most recent sanitary inspection based on the "Good Manufacturing Practices" (GMP's) listed below.
 - All sanitary inspections must be completed prior to a request for a Certificate of Free Sale.
 - Certificates of Free Sale will be provided to the New York based producer of the product only.
- a. Maple syrup and honey. Processors of maple syrup or honey who do not purchase maple syrup or honey from others for repackaging, and who do not combine maple syrup or honey with any other substance, shall be exempt from the licensing requirements of this Subchapter, provided that the following conditions are met:
1. Such establishments are maintained in a sanitary condition and manner, and to this end the following requirements shall be complied with:
 - (i) Every practicable precaution shall be taken to exclude birds, insects (except those involved in

the production of the product), rodents and other vermin and animals from the premises of the operation.

- (ii) The use of insecticides, rodenticides and other pest control items in such establishments shall be permitted only under such precautions and restrictions as will prevent the contamination of the product.
- (iii) Rooms, compartments, places, equipment and utensils used for preparing, storing or otherwise handling the product, and all other parts of the operating premises, shall be kept in a clean and sanitary condition.
- (iv) There shall be no handling or storing of materials which may create insanitary conditions in any place or places where the product is prepared, stored or otherwise handled.
- (v) All equipment and utensils used in processing or handling the product shall be maintained in good repair to assure sanitary conditions in the operation.
- (vi) All finished product containers must be clean, sanitary and properly labeled in compliance with the requirements of Parts 175, 176 and 259 of this Title.



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Greetings Maple Producers!

It has been my honor to serve this wonderful association as it's producers over the past six months. As I reflect on the summer's events, I realize I was able to be a part of one of the most impacting promotional moments of the year; The Great New York State Fair.

If you had a chance to visit the Maple Booth, you may have noticed a few changes in our booth. For the volunteers, you were able to experience and appreciate the newest technology we utilized. At the Ice Cream window this year we had new Maple Tea and Maple Lemonade containers that looked stunning from the opposite side of the counter along with a new blackboard that displayed our prices and caught the consumer's eye. To check out customers, we obtained a new system that electronically cashed out consumers. In that every product had a barcode and made it easier for us to keep track of inventory. The new system was different to some people but everyone caught on quickly!

I spent the majority of my time at the Educational Booth. The setup consisted of a large "tree" with snow around it with a beautiful background that made you feel like you were in the woods, minus the cold of course! There was a system set that mimicked a real producer's operation on one side and on the other was a station where people could taste-test the grades of syrup and an educational game area for the children. The hard work that was put into the booth earned the association the H.S. Duncan Award from the New York State Fair! Taking away from this event, working at the booth with fellow royalty and dedicated producers and volunteers, I am confident, we planted the seed of consuming real maple syrup into the countless people.



When the opportunity arises next summer, I encourage producers to take one day or even a few hours out of your busy lives and volunteer at the New York State Fair Maple Booth. Other volunteers, and I, along with the association, appreciate your help in the effort to educate people about our wonderful maple products we work so hard to produce!

As we all wind down and start nestling in for the winter, I'm sure most of you have realized, we will be tapping soon and on to another peak in our promotional opportunities; Maple Weekend! I plan to travel as far as I can throughout the state during those hectic weekends. Any events you may need assistance with please feel free to contact me!

Stay warm!

Makayla Fowler
NYS Maple Queen 2014
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Update: Maple Producers' Perspectives on Climate Change Study

Submitted by Diane Kuehn, Associate Professor, SUNY ESF

Over the past year, the NYSMPA has been collaborating with the SUNY College of Environmental Science and Forestry (SUNY ESF), the University of Vermont, and the Vermont Maple Sugar Makers' Association (VMSMA), to conduct a study about the perspectives of maple producers in the Northern Forest Region of NY and VT towards climate change, and its potential impact on the maple industry and the families and communities dependent on this industry. The Northern Forest Region includes the counties containing the Adirondack Park in NY (north of the NYS Thruway), and the northernmost counties of Vermont. Interviews have been conducted this year with 14 maple producers in NY and VT to obtain basic information on maple production businesses and owner perspectives concerning climate change.

Data reveal in general that interviewees are knowledgeable about the potential implications of climate change for their business in the future, and that some are concerned with how climate change could potentially affect their business after it is passed onto their descendants. The interviews also reveal the tremendous diversity of businesses within the

maple production industry with regard to annual maple production, services offered (e.g., demonstrations, educational programs, tours), products sold (i.e., besides syrup), technology used, and business management in general.

Interview results were used to write a questionnaire, which is being sent to all maple producers identified in the Northern Forest Region of NY and VT (270 producers in NY and 1052 in VT); the mailing list was generated from online maple association, tourism promotion agency, chamber of commerce, and business listings. The questionnaire was written by SUNY ESF and UVM researchers, and reviewed by NYSMPA and VMSMA members and directors, and Cooperative Extension specialists involved in the maple industry in NY and VT. The first mailing was sent out to maple producers on October 8; three subsequent reminder mailings are planned for October and November. Preliminary results will be available by the spring, and a free online report will be completed by the end of summer, 2015.

For more information about this study, contact Diane Kuehn at dmkuehn@esf.edu.

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Lewis County News & Events

Well, the colors of fall have been vibrant this year, leaves are falling, and all the critters are trying to fatten up or store their winter food supply. Don't forget the hunters out in the woods. Be sure of your surroundings, carry a compass, dress for the climate, and let someone know where you're going. "Be safe!" Before we know it, the snow will be falling, turkeys will be in the oven, and families will be giving thanks. Christmas will be here, the lights will be twinkling, and we will all be welcoming a new year.

Many of us are looking forward to the upcoming workshops available to us, such as tubing, value added, and forestry. What's new? Maple water! Walnut syrup! Birch syrup! All of these products can come out of your woods.

October is Breast Cancer Awareness Month and Lewis County "goes pink." Many Lewis County businesses decorate in "PINK!" and the American Maple Museum joined them. The County spreads the word for the awareness of breast cancer, "Spread the Hope, Find a Cure!" Out of 50 sign-ups to go Pink, the Maple Museum was in the top three. They were very honored to have participated and had a lot of fun.

Wishing all safe and happy holidays,
LCMPA Nadeen Lyndaker

UPCOMING EVENTS

LCMPA:

- Directors Meeting in December (date to come)
- Annual meeting January 31, 2015 (subject to change)

Lewis County Maple Schools:

- Maple Beginners January 23rd
- Maple workshops January 24th



American Maple Museum:

- Meetings every 1st Tuesday (11/4, 12/2, 1/6, 2/3)
- November 11th Pancake Dinner 4:30 p.m. to 6:30 p.m. with a \$1.00 off for veterans
- Museum open November 28th and 29th
- Black Friday specials and tours 11 a.m. to 5 p.m.
- Christmas in Croghan December 12th 6 p.m. to 8 p.m.
- Appreciation Dinner January 18th 1:00 p.m.
- Pancake Breakfast February 22th 6:30 a.m. to 11 a.m. and March 21st-22nd and 28th-29th
- American Maple Museum Open House May 16th



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Resources for You

- [Sign-Up for FSMA Email Updates](#)
- [FDA Issues Final Compliance Policy Guide on Food Facility Registration](#)

Registration

2014 Food Facility Biennial Registration Renewal

October 1, 2014 12:01am through December 31, 2014 12:59pm

Section 415 of the Federal Food, Drug, and Cosmetic Act (FD&C Act) [21 U.S.C. § 350d] requires food facilities that are required to register with FDA to renew such registrations during the period beginning on October 1 and ending on December 31 of each even-numbered year.

Please be advised that "updating" your registration is a different function than "renewing" your registration. During the renewal period, you will not see the "Update" button listed on the FFRM main menu, until the registration is renewed. If a registration is not renewed by 11:59 PM on December 31, 2014, the registration is considered expired and will be removed from your account. If you have any further questions please contact the FURLS Helpdesk: by phone 1-800-216-7331 or 301-575-0156; or by email FURLS@fda.gov.

[View Information for Startups and Small Entities.](#)

For system instructions, see [Food Facility Registration User Guide: Biennial Registration Renewal](#).

Information available related to Registration under the FDA Food Safety Modernization Act (FSMA).

On this page:

- [New Registration Mandates under the FDA Food Safety Modernization Act](#)
- [Sections of the Law Relating to Registration](#)
- [Guidance & Rules](#)
- [More on Food Facility Registration including Electronic and Paper Registration Instructions](#)

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New Registration Mandates under the FDA Food Safety Modernization Act

About 48 million people (1 in 6 Americans) get sick, 128,000 are hospitalized, and 3,000 die each year from foodborne diseases, according to recent data from the Centers for Disease Control and Prevention. This is a significant public health burden that is largely preventable.

The FDA Food Safety Modernization Act (FSMA), signed into law by President Obama on Jan. 4, 2011, enables FDA to better protect public health by strengthening the food safety system. It recognizes that preventive control standards improve food safety only to the extent that producers and processors comply with them. Therefore, it will be necessary for FDA to provide oversight, ensure compliance with requirements and respond effectively when problems emerge.

Building a new food safety system based on prevention will take time, and FDA is creating a process for getting this work done. Congress has established specific implementation dates in the legislation. The funding the Agency gets each year, which affects staffing and vital operations, will affect how quickly FDA can put this legislation into effect. FDA is committed to implementing the requirements through an open process with opportunity for input from all stakeholders.

FSMA amended section 415 of the Federal Food, Drug, and Cosmetics Act (FD&C Act) [21 U.S.C. § 350d], which requires domestic and foreign facilities that manufacture, process, pack or hold food for human or animal consumption in the U.S. to register with FDA. The FSMA amendments to section 415 of the FD&C Act are described below. These amendments are focused on improving the agency's ability to respond to a food-related emergency quickly and efficiently.

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Full Text of the Law Relating to Inspection and Compliance

- [SEC 102. Registration of Food Facilities.](#)

Guidance and Rules

- [Guidance for Industry: What You Need To Know About Registration of Food Facilities; Small Entity Compliance Guide](#)
- [Guidance for Industry: Questions and Answers Regarding Food Facility Registration \(Fifth Edition\)](#)
- [Guidance for Industry: Necessity of the Use of Food Product Categories in Food Facility Registrations and Updates to Food Product Categories](#)
- [Guidance for FDA Staff: Draft Compliance Policy Guide Sec. 100.250 Food Facility Registration – Human and Animal Food](#)

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2014 Cornell Maple Program Tubing Research Results

by Stephen Childs, Cornell Sugar Maple Program Director & NYS Maple Specialist

In 2014 the Cornell Maple Program conducted a variety of tests on tubing and spouts to examine differences in sap yield under different conditions. Many of these tests were again looking as effective ways of keeping the tap hole as free of bacteria and yeast as long as possible to extend the maple sap flow season. A primary culprit in keeping the tap hole sanitary is the negative pressures that develop in the maple tree upon freezing pulling contaminants into the hole from spouts and drop lines. The picture below shows a tree below freezing that has developed 10" Hg of internal vacuum.



Silver spouts were tested on a gravity system where second year silver spouts on old drops were compared to old spouts and old drops. Here old spouts and drops had been in the woods for over 10 years. The treatment with the silver spouts produced 82% more sap than the old spouts and drops. The 5th season silver spouts on old drops were compared to old spouts and drops with 21" Hg of vacuum. These old silver spouts still showed a 21% improvement. The table below shows the history of silver spout performance.

Silver Spouts—Production History

Gravity

- 2013–Arnot 129% increase
- 2014–Arnot 82% increase 2nd season

Vacuum

- 2010–Arnot 67% increase over old s&d
- 2010–Sugar Bush Hollow–16% inc. over new check valve
- 2011–Arnot 72% increase over old s&d 2nd season
- 2012–Arnot 13% increase over old s&d 3rd season
- 2013–Arnot 36% increase over old s&d 4th season
- 2014–Arnot 21% increase over old s&d 5th season

A series of tests was conducted on 3/16" tubing and tests were run with 5/32" taps, those results are presented in separate reports.

The major emphasis in 2014 was comparing various tubing sanitizers for their effectiveness in cleaning the tubing to keep the tap hole sanitary. Eleven different treatments were compared each with 4 replications with 4 taps, all on vacuum averaging about 21" Hg. The same tests were run at the Cornell Arnot Forest and at the University of Vermont Proctor Maple Research Center. This study was funded by the North East Sustainable Agricultural Research and Extension. Here is a chart of the treatments as created by Tim Perkins, Director of the Proctor Maple Research Center.

UVM Proctor Maple Research Center			
Cleaning & Replacement Treatment Study 2014			
Trt	Drop	Spout	
1	New Drop	New Spout	Control+
2	Used Not Cleaned	Used Not Cleaned	Control-
3	Used Not Cleaned	New Spout	
4	Used Not Cleaned	New CV2	
5	Used Cleaned with Bleach Ca(ClO ₂)	Used Cleaned with Bleach	
6	Used Cleaned with Isopropyl Alcohol	Used Cleaned with Isopropyl Alcohol	
7	Used Cleaned with Premium Peroxide	Used Cleaned with Peroxide	
8	Used Cleaned with Bleach	New Spout	
9	Used Cleaned with Isopropyl Alcohol	New Spout	
10	Used Cleaned with Peroxide	New Spout	
11	Used Cleaned with Water	New Spout	

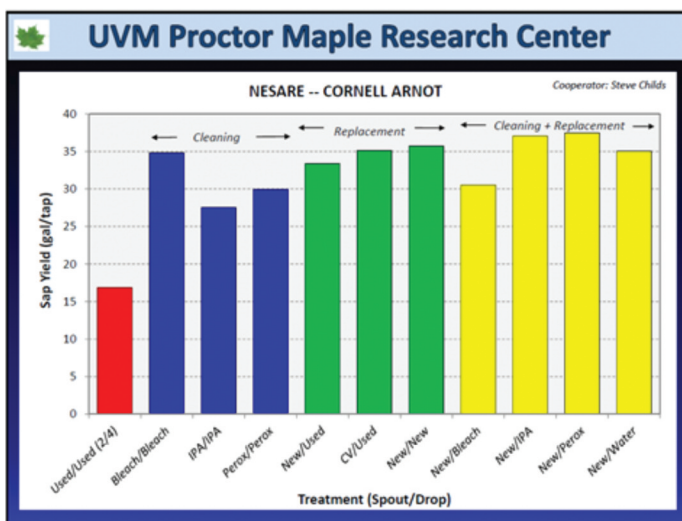
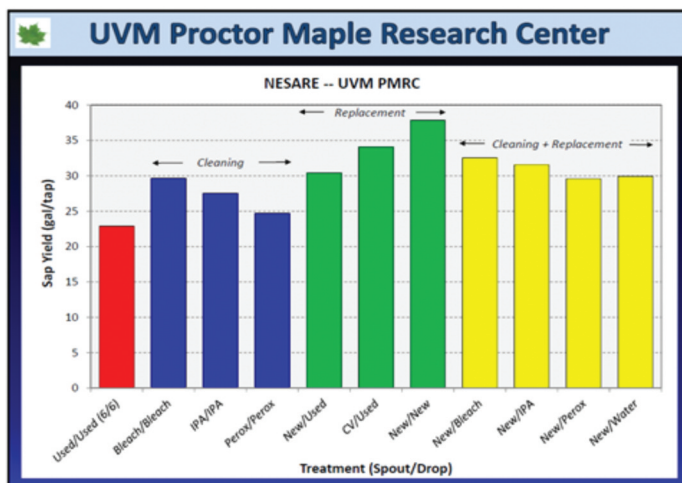
continued on page 10

Tubing Research Results *continued from page 9*

Though the treatments were the same sanitizers at both Arnot and Proctor the method of treatment was different. At Proctor the treatments were applied at the beginning of the sap season by having the sanitizer pulled into the spout and tap by vacuum so contact time between the spout, dropline and sanitizer was fairly short. The season at Proctor was very late and short, while the season at the Arnot was very long with most of the flow being late.

The results in the following table show some positive yield result from this style of treatment in terms of how much better the treatments yielded than the old spout and drop controls. In this case the old spouts and drops were being used for the fourth season. At the Arnot site the spouts and drops were removed from the trees using a quick connect and taken back to the sugarhouse and submersed in the sanitizers for 30 minutes then rinsed, dried and returned to the tree just before tapping. At Arnot the drops were being used for the fourth season while spouts were being used for the second season. At the Arnot the sanitation treatments showed a much better yield response than where a shorter contact time had been used at Proctor.

This supports preliminary research conducted at the Arnot Forest in 2013 where very old spouts and drops that were active in the sugarbush for more than 15 years were washed with soap, treated with bleach and peroxide with 15 minutes of exposure time each then rinsed and dried and place in service when trees were tapped at the beginning of the season. These were compared to new spouts and drops and season long sap yield was the same between the properly sanitized old spout and drops and new spouts and drops. This seems to clearly indicate that proper contact time with an effective sanitizer at the beginning of the sap season can



give exceptional sap yield improvements. In all cases the use of a sanitizer improved sap yield when applied at the beginning of the sap season. In both locations the clear check valve was used with very good yield compared with new spouts and new drops.



**Keith & Judy
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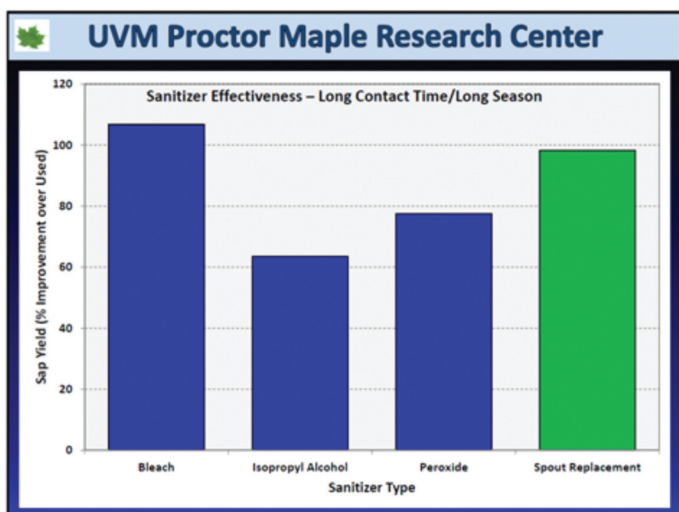
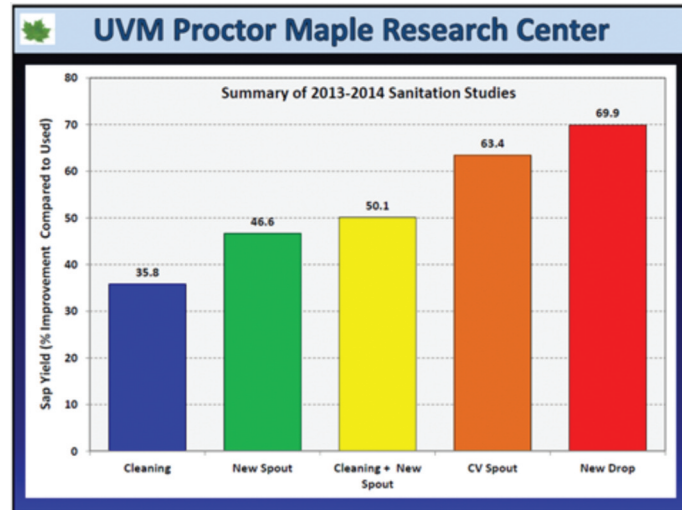
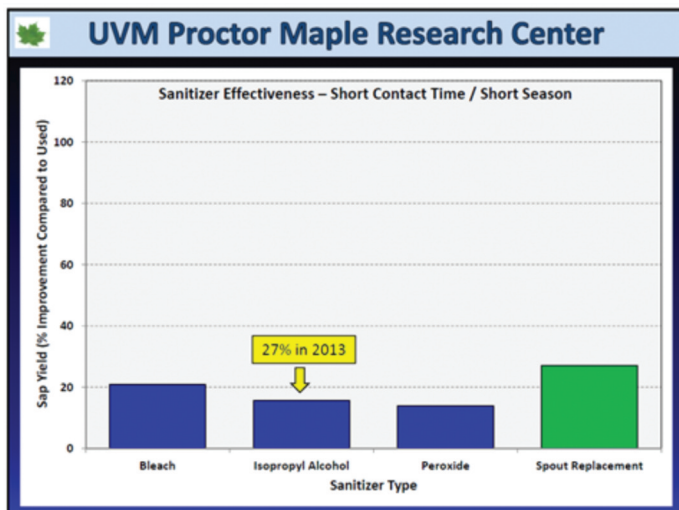
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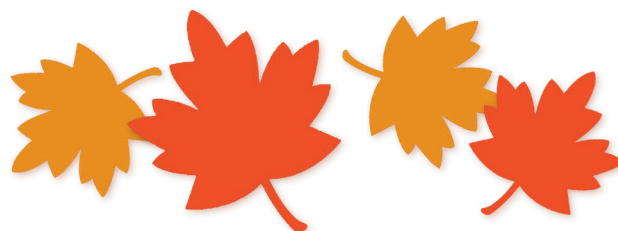
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This last table compares a number of studies in the last two seasons showing average % increase in sap yield per tap with various sanitation practices. Both sites will be testing similar treatments in 2015 to try to further clarify the factors that make the most yield and cost effective methods of keeping top sap yield through good tap hole sanitation.



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A Message from Our President

Dear Fellow Maple Producers,

I am so pleased that the maple center at the New York State Fair continues to grow and has attracted more attention than ever before. This year the sales at the fair booth showed an increase of 10% up over last year. This would not have been possible without all of the volunteers and the great management staff we have working at the fair. I personally would like to thank each and every one of you, who put in long hours and went above and beyond to make this year's New York State Fair the most successful ever. I would also like to thank our executive director Helen Thomas for the very long hours she put in each and every day and kept everybody up to speed. There is a strong interest in expanding our sales efforts among the producers and the New York State Agriculture & Markets staff. We will continue to be open into making our sales more efficient. The new bar code system was a big step but proved that it was well worth it.

I would also like to congratulate the education committee on the display they came up with in a very short amount of time. This display received the award for the best educational display of the 2014 New York State Fair. The committee did such a great job that the fair has invited us back again next year.

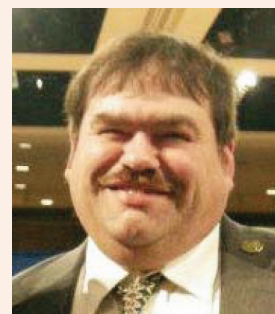
This was an incredible honor and recognition of our committees effort into this display. If there is anybody who would like to work on this display please contact Helen or myself.

Consumer media markets seem to be promoting pure Maple syrup and the nutritional benefits that go along with it. Many daytime talk shows, health programs, and consumer shows are also promoting the use of pure maple syrup. All of this attention and cheap advertising will surely help our sales efforts.

Remember the holiday season is fast approaching so spend a little time making some gift baskets and promoting our great products. This is the time of year when consumers are thinking about making pancakes and using pure maple syrup. Maple products also make great holiday gifts.

Wishing you all a great successful holiday season,

Dwayne Hill
President NYSMFA



CLOSED SATURDAY

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2014-2015 New York Calendar of Upcoming Schools and Workshops

2014

November 22

Sullivan County Maple Value Added Training

Contact: Michelle Lipari, Cooperative Extension
Sullivan County, 64 Ferndale-Loomis Rd., Liberty, NY
12754, 845-292-6180, ext. 129, mml249@cornell.edu

December 6

Southern Tier Maple Program

Contact: Brett Chedzoy, Cornell Cooperative
Extension - Schuyler County, Agriculture and Natural
Resources, office: 607-535-7161; cell: 607-742-3657;
bjc226@cornell.edu

December 13

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

2015

January 9-10

New York State Maple Conference

Verona NY, Contact: Keith Schiebel;
kschiebel@vvsschools.org or go to cornellmaple.com

January 17

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 23

Lewis County Maple Production for the Beginner

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

January 24

Lewis County Maple School

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

January 31

Maple Expo-St. Lawrence County

Contact: Cornell Cooperative Extension, 1894 State Highway 68, Canton, NY 13617-1477; 315-379-9192

February 7

Franklin County Maple School

Contact: Richard L. Gast, Cornell Cooperative Extension of Franklin County, 355 West Main St. - Suite 150, Malone, NY 12953, 518-483-7403, rlg24@cornell.edu

February 14

Oswego County Maple School

Contact: JJ Schell, Cornell Cooperative Extension of Oswego County, 3288 Main St., Mexico, NY 13114-3499; 315-963-7286; jjs69@cornell.edu



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Maple Production in History - Gathering Sap



In the 1700s and 1800s maple sap was collected in wooden buckets. Gathering the sap was done by hand where the buckets full of sap were carried to the boiling kettles. At times a yoke was used to make the trip easier. If the sugar maples were too far away, sap was poured into a gathering tank that was mounted on a sled pulled by horses or oxen.

Questions from the story and picture

1. As the sap came from the tree it was collected in _____ buckets.
2. A sled mounted with a gathering tank would be pulled by horses or _____.
3. A maple producer could carry buckets of sap more easily if they used a _____.
4. If the sugar maples were not too far away the _____ would be carried by hand in buckets to the boiling kettles.



Maple Production in History - Boiling Sap



In the 1700s and 1800s maple sap was usually boiled outside in large cast iron kettles hung over a wood fire. The whole family would be involved in collecting firewood and gathering sap. Usually the sap was boiled to make granulated maple sugar rather than the maple syrup common today.

Questions from the story and picture

1. Boiling sap takes a lot of heat, the fuel used to boil sap was _____.
2. Instead of making maple syrup from sap the early settlers made the sap into _____.
3. The sap was usually boiled in large kettles made of cast _____.
4. Today maple sap is usually boiled in a sugar house, back then it was boiled _____.



New York Agriculture in the Classroom
www.agclassroom.org/ny

The 2015 New York State Maple Producers Winter Conference Will Be Better Than Ever

A producer-focused 2015 NYS Maple Conference with practical and hands-on sessions for maple farms to enhance existing and expanding operations

January 9 and 10, 2015

*by Keith Schiebel (need title) and
Stephen Childs, Cornell Sugar Maple Program Director & NYS Maple Specialist*

With fall's first frost, falling leaves, and crisp air, the January maple conference can't be far away! It is exciting to be bringing another spectacular show to the maple industry. We thought last year's show was great; however, this year's show will be better yet!

January 9th and 10th will be here before you know it so be ready by planning to attend the 2015 New York State Maple Conference. The 2015 Maple Conference will be held in the same great location, the Vernon-Verona-Sherrill High School in Verona, New York on Friday evening January 9th and all day Saturday, January 10th. Opportunities include having access to the large trade show with many exhibitors displaying plenty of specialized equipment for meeting maple producer needs.

You will have access to the latest in research and grower experiences regarding maple sap collection, vacuum, syrup production, promotion, marketing, filtering, forest management, beginner information and the making of a variety of maple products. The Friday evening auction provides producers with the opportunity to sell excess equipment or supplies as well as the chance to get a great buy on what others put up for sale.

The conference kicks off Friday evening with trade show at 4:00 p.m. and sessions at 5:30, followed by the fourth annual maple conference auction. The conference is open to the general public, as well as maple producers, and is geared to all levels of sugar makers. Saturday's trade show opens at 8:00 a.m. with workshops starting at 9:00 a.m.

Workshops on the schedule include:

- *Marketing and Selling Syrup*
- *Finding a Vacuum System Just Right for You*
- *Maple Education in Your Sugarbush*
- *Getting it Right: Grading, Labels and Other Ag and Markets Regulations*

- *Getting the Most Out of Your Filter Press*
- *The Art of Selling*
- *How to Make the Most of Your Maple Weekend*
- *Maple History That Your Customer May Find Interesting*
- *Telling Your Maple Story*
- *Cornell Maple Program Update: Tap Hole Sanitation and RO for the Small Producer*
- *3/16 Tubing Research Update*
- *How To Make Money at Sugaring*
- *Economics of Buying and Selling Sap*
- *Sugarbush Management*
- *Approaches to Tap Hole/Tubing Sanitation: Cleaning vs. Replacement*
- *Tapping Birch & Walnut Trees for Syrup Production*
- *Opportunities in the Maple Beverage Market*
- *Maple Tubing for the Beginner Demonstration*
- *Welding Stainless Steel*
- *Basic Sap House Setups and Considerations for the Beginner*

Registration costs have not gone up. If you pre-register, Friday night is only \$15, Saturday only \$30, Friday and Saturday only \$40. At the door registration for Friday is \$20, Saturday at the door \$40. Held at the Vernon-Verona-Sherrill (V.V.S.) High School, Verona, New York, the conference is sponsored by the V.V.S. FFA, New York State Maple Producers Association, the Cornell Maple Program and Cornell Cooperative Extension. The V.V.S. High School is located between Utica and Syracuse, New York, on State Route 31 just two minutes from NYS Thruway Exit 33.

For additional information contact V.V.S. FFA advisor Keith Schiebel at kschiebel@vssschools.org. Registration forms will also be available at the New York State Maple Producers Website: www.nysmaple.com or the Cornell Maple Program website: www.cornellmaple.com in October.