

THE PIPELINE



A New York State Maple Producers Association Publication

HIGHLIGHTS

- Maple Tubing
- Funding Available from USDA
- Arnot Forest News
- NYS Fair

Update on Cornell Maple Program Tests on 3/16" Maple Tubing

By Stephen Childs, NYS Maple Specialist

During the 2014 maple season the Cornell Maple Program conducted three demonstration sites using 3/16" maple tubing. Each demonstration site was set up in the month of February and tapped the last week of February. The first sap run occurred on March 10th. The demonstrations were set up to compare sap yield from a new 5/16" lateral line with 8 taps using 5/16" standard black check valve spouts on new 5/16" drop lines with sap yield from a new 3/16" lateral line with 8 taps using 5/16" standard black check valve spouts on a new 5/16" drop lines for 8 inches then fitted to 3/16" drop line.

Eight trees were tapped in each demonstration with the two treatments tapped in the same tree, about 7 inches apart, in the same basic orientation. The first demonstration had 14' of drop from the highest tap on the highest tree to the top of the collection tank. Sap yield was collected following each run starting on March 11th. The graph below shows the sap yield difference between the 5/16" lateral line and 3/16" lateral line each with 8 taps in gallons of sap per tap. The 3/16" lateral line yielded 10.3 gallons of sap per tap over the season and the 5/16" lateral line yielded 5.8 gallons of sap per tap or an increase of 4.5 gallons of sap per tap.

The second demonstration was set up exactly like the first except with 17 feet of drop from the spouts on the highest tree to the top of the collection tank. The graph below illustrates the results of this demonstration and showing a very similar increase of 4.5 gallons of sap per tap.

The third demonstration was again the same set up as the first and second except with 32 feet of drop.

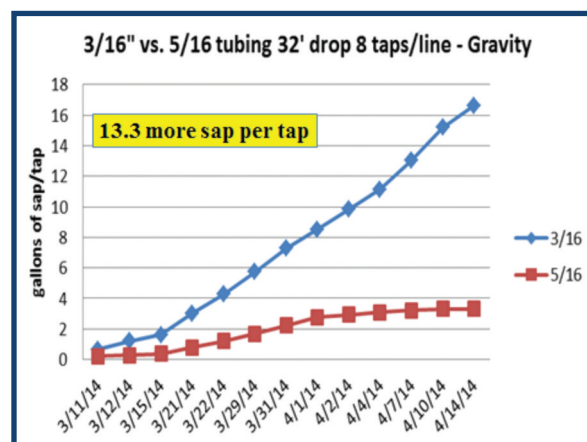
In this case the vacuum created by the 3/16" lateral line appears to have stolen sap from the spouts hooked to the 5/16" line with the 3/16" line yielding 16.6 gallons of sap per tap while the 5/16" lateral line yielded just 3.3 gallons of sap per tap for a difference of 13.3 gallons of sap per tap more in the 3/16".



Maple Museum — Page 3



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Behind The Scenes . . . Notes from the NYSMAPA Office

Hi fellow maple producers!

I was happily surprised to see the NASS survey results showing NY had the best maple crop in 70 years. Anecdotal reports from all of you around the state had told me that we had a good year, but the deep snow we all had to trudge through did affect production for many, making me think it wouldn't hit a record. It's nice to be wrong!

This record crop also makes it clear what the focus of the association needs to be: we need to continue to find new customers for pure maple, and to increase the amount that existing customer buy and use. We have huge support from our legislators for this: we received a record amount of funding—\$213,000—to fund marketing in 2015–16. We will be working with an upstate advertising agency to develop a long-range strategy to benefit both wholesale and retail marketing efforts for you. If you have suggestions for marketing ideas I would love to hear them—give me a call!

The NY legislators also have heard how much we value maple education and research, and have fully funded the state maple educators position for one more year. The tubing research Steve Childs has been working on is reported in this edition. Maple camp, another of his initiatives, will run later in July, you can sign up with the form in this edition. Check out the schedule of other workshops that happen later this year.

I want to thank the NENY maple producer's association for a great job hosting this year's maple tour. The added element of escaped prisoner searches made for lots to talk about! The sugarhouses we visited were all different, and I love to see the various approaches to building and furnishing the sugarhouse, as well as the tools and techniques each producer uses. I am looking forward to enjoying the bottle of maple wine with my husband some cozy evening!

Energy grants have been awarded to a number of maple producers by the USDA this spring and we expect to hear of more in the round of applications that closed June 30. REAP has benefitted over 100 maple producers in NYS to date.

This summer edition of the newsletter is the time I make the appeal to you to come and volunteer at the Maple Center at the Great NY State Fair. We need at least 200 of you to help make the center a success. The 12-day run of the fair provides a venue for presenting maple products to a record number of consumers—easily 10,000 people a day pass by the booth. With onsite production of maple ice cream, milkshakes, maple sugar, maple popcorn, maple ice tea and lemonade and 5 other products, you can learn techniques to take home to your operation. Get experience talking to customers, or with the computerized point of sale system, or just work behind the scenes packaging product or stocking inventory. If explaining how maple is made appeals to you more, we have a first-class educational display that needs folks who like to show how it is done. If you haven't been to the fair, come and work a 6-hour shift for us and then spend the rest of the day checking out the variety of things to see and do!

Helen Thomas, Executive Director

DID YOU GET OUR EMAIL?

We send frequent emails to let you know happenings in the world of maple. In the month of February already there have been notices about REAP grants, Bulk Syrup sales, and Maple Weekend Happenings. If you did not receive these emails, contact us with your correct email address!

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



Maple Producers Don't Forget Your County Fair!

Exhibit and participate in any local County Fair maple contests. It's a great way to promote your maple products! Ask if your maple booth needs volunteers.

For the NYS County Fair dates in 2015 check here:
<http://www.nysfair.org/your-fair-visit/ny-county-fairs/>



Eric Randall judging a maple entry at a county fair



A county fair maple booth

Maple Museum News



Maple Ambassadors Jackie March and Lindsie Peters at the American Maple Museum in Croghan, NY.

Photo Credit: Don Moser



American Maple Museum Opening Weekend. L-R: Roy Hutchison, Avard Bentley, Dave Chapeskie, Cecille Pichette, Debbie Richards, Paul Richards, Richard Norman, Warren Wells, Don & Betty Ann Lockhart, Dale McIsaac. Cecille and Debbie were inducted into the American Maple Museum Hall of Fame on May 16, 2015. Photo Credit: Don Moser



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3/16" Maple Tubing *continued from page 1*

Results from this kind of demonstration create many new questions such as how many taps are needed on a 3/16" line to result in good vacuum and how many taps can a 3/16" line support. This demonstration illustrates that 8 taps is sufficient to generate significant vacuum though vacuum tests were not included in this demonstration. It was simply a yield comparison. Testing the number of taps necessary to generate excellent vacuum will need to be conducted during the maple season, since testing with a simulated set up would generate many more questions.

To try to answer the question of how many taps can a 3/16" line support, a series of experiments were conducted in the summer of 2014. A site was located where we had easy access to the top of the elevation and a drop of 35' was measurable. Water was transported to the site in 15 gallons jugs. 270' of 3/16" maple tubing was laid on the ground to obtain the drop of 35' on about a 13% slope. The line siphoned water from the jugs to establish the volume of water that could be conducted through the 3/16" lines over time. A vacuum gauge was plumbed in at the top of the line to measure vacuum pull on the line.

Fittings were added to the line in increments to assess how adding T's would influence the flow level. The flow rate of .2 gallons of sap per hours per tap is used to estimate how many taps the 3/16" tubing could support. The first chart below indicates just how many fittings were in the line, followed by how much water was siphoned through the line per hour, followed by the number of taps the 3/16" line could support if taps were contributing .2 gallons of sap per hour. The next column lists the number of leaks in the line and the vacuum measured at the top. The number of taps that the calculations say can be supported is much larger than I would have anticipated ranging between 47 where 24 fittings were in the line to 56 where only a fitting for the vacuum gauge was in the line.

Flow Rates of 3/16 Tubing at Various Numbers of Fittings

	Gallons per Hour	Taps Supported	Leaks	Vacuum at Top
1 fitting	11.2	55.8	0	24"
4 fittings	10.2	51.1	0	24"
8 fittings	9.8	49.0	0	24"
16 fittings	9.6	48.1	0	24"
24 fittings	9.4	46.8	0	24"

By graphing this data we can estimate what the flow rate would be when putting more fittings and taps on the line. The graph below would estimate that a maximum number of fitting and taps comes together at about 45 taps per line. This would suggest that if you had excellent flow conditions the line could support up to 45 taps before resistance in the line would cause the vacuum to drop in the tubing system. It is important to note that this is with 35" of drop on a 13% slope. The chart will change with either a change in drop or a change in slope and should only be used as an example.

Data Points	Fittings	Gallons/Hour	Maximum Taps per Line
1	0	13.8	69
2	1	11.2	56
3	4	10.2	51
4	8	9.8	49
5	16	9.6	48
6	24	9.4	47
7	32	9.2	46
8	40	9	45
9	48	8.8	44

It is important to recognize that it is not necessary to have many taps on the 3/16" line to develop the vacuum. In these

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tests 8 taps per line generated excellent vacuum. I'm not suggesting producers consider going to such high numbers but it is interesting that it appears the line can support them. From a line maintenance perspective it is a significant benefit to have shorter lines when seeking to find and fix leaks. The 3/16" tubing systems need to be kept leak free if they are to yield the added benefit.

The remaining factor that was tested in 2014 was the influence of leaks in a 3/16" tubing system. To look at this, leaks were created in the line as it was siphoning water from the jug at the top by drilling several 1/16" holes in the line. The first hole was drilled 20' of elevation below the tank, the second hole 10' below and the third hole 5' below the elevation of the water tank. The leaks both reduced flow rate and significantly reduced vacuum at the top. As suspected leaks will significantly reduce the vacuum advantage provided by the 3/16" tubing. A 1/16" hole is very small compared to the average squirrel damage typically seen in maple tubing systems.

Flow Rates of 3/16 Tubing at Various Leak Rates

	Gallons per Hour	Taps Supported	Leaks	Vacuum at Top
No fittings	13.8	68.8	0	24.2"
No fittings	12.6	63.1	1	16"
No fittings	10.9	54.5	2	11"
No fittings	10.3	51.6	3	5"

In the fall of 2014 two demonstration plots were set up. One with 47' of drop and one with 34' of drop. Vacuum gauges were installed on every other tap to observe the influence of location in the line on the level of vacuum at the tap. The line with 47' of drop consistently showed 27" of vacuum on the top tap with declining vacuum at each gauge depending on the elevation drop below that tap. The bottom tap, right

next to the end of the line showed 0" vacuum. With the 34' of drop the top tap showed 24" of vacuum. These readings were consistent even when the sap was frozen and when there had been no freeze of several days.

During the 2015 maple sap season the Cornell Maple Program conducted a small trial of sap yield from 5/16" tubing vs. 3/16" tubing. This trial was not conducted at the Arnot Research forest but with a small maple operation cooperator. The tubing system consisted of six lateral lines, three 5/16" and three 3/16" alternating between the two treatments across the hill side. The lines were set up on a previously untapped forest with a north facing slope with tapped trees ranging from 10" to 19" in diameter. Each line had between 8 and 11 taps per line and averaged about 220 feet in length. The slope of the woods was very consistent with a drop of about 23' from the tops of the lines to the collection tanks. The three 3/16" lines had a total of 32 taps and the 5/16" lines had a total of 26 taps. The spouts were all new black 5/16" plastic with 3/16" fittings for the 3/16" tubing and 5/16" fittings for the 5/16" tubing. Trees were tapped on March 11, 2015 in deep snow. The total yield per tap with the 5/16" was 11.25 gallons of sap per tap and the yield from the 3/16" tubing was 18.2 gallons of sap per tap.

There was one problem with the collection tanks used as on several occasions the tanks collecting from the 3/16" were running over when the cooperators arrived to collect the sap. The 5/16" tanks did not have this problem. Sap collection was finished on April 9th. The installation time for setting up the 3/16" lines versus the 5/16" lines was identical. The yield difference between the 3/16" setup and the 5/16" set up is at least 6.95 more gallons of sap per tap or an increase of 62%. That would represent a little more than an increase of one pint of syrup per tap or a total increase of four gallons of syrup from the 32 taps. A special thanks to Bob Beil, Gordon Putman, Dave Norton and the Upper Hudson Maple Producers for their support for this study.





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Funding Available for Organic Certification Costs from USDA

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In May the US Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) announced the availability of approximately \$11.9 million in organic certification assistance is available through state departments of Agriculture to make organic certification more affordable for producers and handlers across the country.

The funding is provided on a cost share basis and certification assistance is distributed through two programs; the National Organic Certification Cost Share Program and the Agricultural Management Assistance Organic Certification Cost Share Program (AMA). The National Organic Certification Cost Share Program has \$11 million available to organic farms and business nationwide. The AMA program has an additional \$900,000 available to organic producers (crop and livestock operators only) in Connecticut, Delaware, Hawaii, Maine, Maryland, Massachusetts, Nevada, New

Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, Vermont, West Virginia, and Wyoming.

Funded through the 2014 Farm Bill, these programs will provide cost share assistance to USDA certified organic producers and handlers, covering as much as 75 percent of the cost of an individual applicant's certification, up to a maximum of \$750 annually per certification. Nearly 10,000 reimbursements were issued by the USDA in 2014 totaling over \$6 million in support to the organic community.

The certification must be conducted by an organization accredited by the USDA. Visit www.agriculture.ny.gov/AP/Organic/reimbursement.html for more information on the program including a list of organizations certifying farms and processors in New York and an application.

Arnot Teaching and Research Forest News

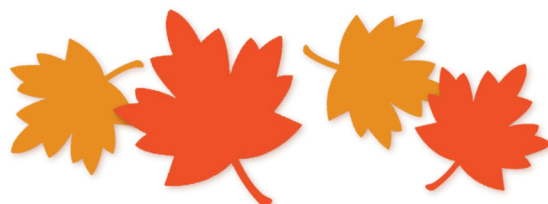
by Peter J. Smallidge, NYS Extension Forester, Cornell University Cooperative Extension, Department of Natural Resources

The Cornell University Arnot Teaching and Research Forest will modify the functional role of the cabins and lodge as of October 1, 2015. The working/research forest and maple syrup production/research functions will remain unchanged. The Department of Natural Resources and College of Agriculture and Life Sciences at Cornell University remain committed to their historic and significant support of maple and forestry research and extension.

After 3 years of intensive work to find a sustainable financial model to operate the field campus in light of the need for upgrades and changing budgetary constraints, no viable solution was found. On October 1, 2015 the College of Agriculture and Life Sciences will assume all responsibility

for the lodge, cabins and bathhouse. Current plans are to demolish the bath house (a necessary action), and seek alternative uses for the cabins and lodge.

As of June 2015, ongoing discussions with a Cornell Cooperative Extension 4-H/youth program may result in a transfer of facilities and operations via a lease agreement; discussions and details are ongoing.



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Northeast Maple Syrup Production



National Agricultural Statistics Service

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Regional Contacts

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Pennsylvania – King Whetstone, NE Regional Director • New England – Gary Keough, State Statistician • New York – Blair Smith, State Statistician

Northeastern Region (Connecticut, Maine, Massachusetts, New Hampshire, New York, Pennsylvania and Vermont):

The Northeastern Region's maple syrup production in 2015 totaled 2.96 million gallons, up 7 percent from 2014's production of 2.78 million gallons. Vermont remained the top Maple State in the Northeastern Region and the Nation, producing 40.7 percent of the United States' maple syrup. Taps in Northeastern Region totaled 10.23 million, up 4 percent from last year and accounted for 86 percent of the Nation's maple taps.

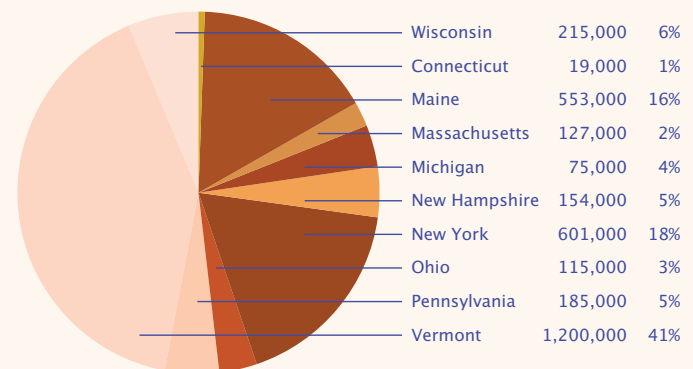
The 2015 maple syrup season in the Northeastern Region was considered mostly favorable. Cold temperatures contributed to a shorter season of sap flow compared to last year. The earliest sap flow reported was January 1 in Vermont. The latest sap flow reported to open the season was March 18 in New Hampshire. On average, the season lasted 26 days, compared with 29 days in 2014. The number of taps was up in each of the states in the region, except for Maine which was unchanged from last year. The average season averaged four days shorter in the Northeastern Region than in 2014. The maple season lasted 4 weeks in average.

Northeastern Region 2014 PRICES AND SALES:

The average equivalent price per gallon for maple syrup varies widely across the Region depending on the percentage sold retail, wholesale, or bulk. The 2014 all sales equivalent price per gallon in Connecticut averaged \$70.90, down \$0.10; Maine averaged \$31.50, down \$0.50; Massachusetts averaged \$56.30, down \$2.80; New Hampshire averaged \$57.80, up \$4.40; New York averaged \$39.70, down \$3.90; Pennsylvania averaged \$35.10, down \$0.50 and Vermont averaged \$33.00,

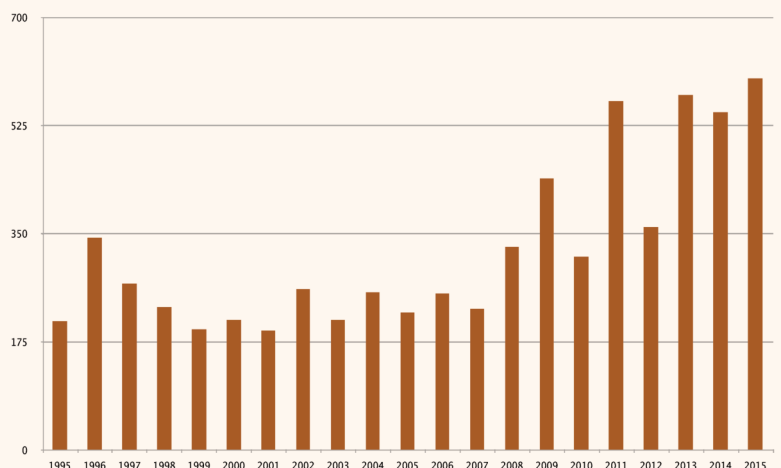
down \$0.40. The high percentage of bulk sales in Vermont and Maine kept average prices below the other States.

United States Maple Production, 2015 Gallons and Percent by State



United States Maple Total = 3,414,000 Gallons

NY Maple Production (in 1000 gallons)



For more information visit: http://www.nass.usda.gov/Statistics_by_State/New_England_includes/Publications/0605mpl.pdf.



Assistance Program Information For Maple Producers

Written by: Debra Welch, Pipeline Editor, CCE Wyoming Ag & Natural Resources Community Educator

Sources: Kate Hemstreet, FSA Executive Director Wyoming County, Jim LaGioia, NRCS Resource Conservationist-Wyoming County and Gary Pereira, Rural Development-NY

The USDA has been making funding available for forest-related programs. In order for your farm to take advantage of USDA programs through the Farm Service Agency (FSA) or the Natural Resources Conservation Service (NRCS) you must establish basic eligibility for USDA programs.

- You will need to make an appointment with the Farm Service Agency (FSA) at your local USDA Service Center to establish eligibility and to get Farm and Tract numbers assigned to your land. Nearly every county has a USDA Service Center.
- Visit <http://offices.sc.egov.usda.gov/locator/app?state=NY> to find the center nearest you.
- Let them know you are interested in the EQUIP, TAP and NAP programs.

EQUIP through NRCS

The Environmental Quality Incentives Program (EQIP) offers financial and technical assistance to producers to implement conservation practices. Maple Producers may apply for EQIP Forestry and/or traditional EQIP. The forestry component provides for cost-share assistance in the development of a forestry management plan. Traditional EQIP for Maple Producers focuses on energy use and conservation. The first step is an energy audit. Producers can apply to have an audit completed and the cost can be shared by NRCS. The audit will identify areas of need which may include a more efficient evaporator or a reverse osmosis system. Producers can apply for cost-share on adopting more efficient systems. EQIP contracts are a maximum of 5 yrs. and are capped at \$450,000/contract. The individual components also have cost share caps.

TAP

The Tree Assistance Program (TAP) provides cost-share assistance replant or rehabilitate eligible trees, bushes and vines that are damaged/ killed by eligible natural disasters which can include some pests and diseases. To Participate: Producers must have owned the eligible trees when the natural disaster occurred. Producers must have suffered qualifying tree losses in excess of 15 percent mortality (adjusted for normal mortality) from an eligible natural disaster for the individual stand. Producers must submit an application within 90 calendar days of the disaster event, or the date when the loss became apparent.

NAP

The Noninsured Crop Disaster Assistance Program (NAP) provides financial assistance to protect against natural disasters that result in lower yields or losses on non-insurable crops including Maple Sap. NAP assistance for maple sap is limited to maple sap produced on private property by a commercial operator for sale as sap or syrup. It is important to note that maple sap eligible for coverage must come from eligible trees which are: located on land the producer controls by ownership or lease, managed for production of maple sap, and at least 30 years old and 12 inches in diameter.

Producers interested in applying for NAP coverage on Maple Sap for the coming year should call their local Farm Service Agency office and make sure to submit an application for coverage and crop report before the Dec 1st deadline. In addition producers should also report: total number of eligible trees on the land, average size and age of producing trees, and total number of taps placed or anticipated for the tapping season. NAP premiums are based on the number of crops covered, the number of counties the producer has crops in and the level of coverage. The minimum coverage is \$250 per crop (50% loss, 55% price) and the maximum coverage is \$6,562.50 (65% loss, 100% price). Fees are reduced for producers who are beginning farmers, limited resource or a member of a traditionally underserved group.

Future Program Enhancements

NAP quality. Sap quality losses due to weather may be covered in the future. NY FSA has reached out to industry experts regarding the need for/application of quality standards for sap. While these are positive steps we are a ways away from having the NAP quality for sap. In the interim there is still the quantity coverage available.

Facility loan storage. NY FSA has requested sap be added as an eligible commodity for storage through the Farm Storage Facility Loan Program. The request to add sap has been submitted but it has not yet been approved. If approved, more information will be available regarding eligible facilities, equipment, components and associated costs for a facility loan. Note, this will be for sap; not syrup.

News from the Lewis Regional Association

Summer is here! The end of Maple Season—can you believe it....well maybe not for all of us. There are many producers looking ahead for next year; it's a full time job for some.

For the Lewis Maple Producer's region the output was down as much as one-third. Some had a good season, many had 3/4 to 1/2 a crop, and a few didn't fare well at all. The snow accumulation hurt - just couldn't get to the trees. We did the best under tough weather conditions.

Anyone selling bulk syrup didn't like what they were hearing about the Bulk Prices per pound. I encourage them all to look ahead, every year is different, put a few 1/2 pints and some business cards together and when you're traveling around try asking (what's it going to hurt) "Do you sell Pure Maple Syrup?" Make an offer see what happens, you never know, that half-pint might work out to be a couple cases.

The Lewis County Fair is July 21-25, and the LCMPA Sugar Shanty will be up and running. We are looking for volunteers to staff the booth- we never turn anyone away, the more the merrier! Contact Nadeen @ 315-346-6829 or Warren 315-782-6246.

SAVE the DATE: The 1st LCMPA BBQ will be Sunday August 9th, 2015. ALL members are welcome, RSVP cards to come with more information soon. Come join the fun, enjoy one another's company, tell some tall tales and have some good food!!

The web page is up and running, take time look it over. Tell us what you like and don't like. Please double check names and addresses. If any corrections need to be made, go to the comment section so we can correct any mistakes. Maybe you would like a subpage of your own. Also, send us some pictures. Let's see where you are, and what looks like fun times in your Sugarbush.

Nadeen Lyndaker, LCMPA Pres.

DATES TO SHARE

LCMPA BBQ

August 9th @ 1pm at Larry Rudds in Mannsville

County Fairs

Jefferson County Fair: July 14-19

Lewis County Fair: July 21-25

Boonville-Oneida Fair: July 28-Aug 2

NYS Woodsman Field Days: Aug 21-23

Central Region Report

By Mike Blachek

The Central Region Spring Meeting was held Tuesday May 5. Planning is under way for the 2016 New York State Maple Tour. Reports were given on the State Association activities, Cornell Specialist studies, and open discussions about member's 2015 season.

Election of Officers was held prior to the close of the meeting. The current officers are as follows.

Mike Blachek	President
Dean Delavan	Vice President
Secretary	Sylvia Boice
Treasurer	Judy Benjamin
Delegate to M-Weekend Com.	Barb Hamlin
State Board (Director)	Don Weed
State Board (Director)	Harry Komrowski
Alternate State Board Director	Karl Wiles
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Alternate State Board Director	Leonard Hamley

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International Maple Syrup Institute Meeting Report

Lyle Merle, Delegate

The quarterly IMSI Board of Directors meeting was held on May 15th – the day before the Maple Museum Opening in Croghan, NY.

The syrup production reports were very similar to our Western New York region, with the lower elevation regions having a good to excellent year while the higher elevation regions averaging from 50% to 70% of a crop. Nova Scotia had a terrible year, with snow still in the woods as of the May 15th meeting. They typically have a smaller crop – one pint to one quart per tap, so this year was hardly worth the effort.

The Federation carryover going into the 2015 season was approximately 60 million pounds. Due to the late starting of the season, 8 million pounds was sold to keep markets supplied before production began. At this point, they are estimating that the carryover going into 2016 season will be approximately 55 million pounds. The Federation is making plans to increase the quota in Quebec for 2016. The industry-wide market is figured to be about 148 million pounds and growing at approximately 7% per year. There are an estimated 63 million taps in the industry. More accurate production figures will be available in June as long as you did your part and filled out the ag statistics survey accurately.

The exchange rate with the Canadian dollar is having a significant impact on the price of drum syrup. The U.S. dollar is getting stronger in relation to the Canadian dollar.

The new grading system is getting good reviews by the consumers. It has been implemented in many regions except Ontario and Quebec, where they are still working on getting government approval.

There is a significant amount of interest in a joint promotion of maple syrup usage between the U.S. and Canada. The Quebec Federation gave a report on their efforts to advertise

maple syrup. They started in 2003 with \$2 million and have put in \$6-7 million dollars per year the last few years. They have invested \$50 million over the 12 year period.

The per capita consumption of pure maple syrup in various markets demonstrates the value of advertising. The Province of Quebec consumes 700ml per person (about 1 ½ pints), Canada overall consumes 100ml per person (about ½ cup), the U.S. consumes 71ml (about 1/3 cup), Japan 27ml, and the other 48 countries with recordable sales 13ml per person. Quebec has done no advertising in China because they are considered the “great copy country.” There are no laws protecting pure maple syrup, so there are many imitations on the market there labeled as pure maple, so advertising maple there would help the corn syrup industry.

So, as you can see by these per capita consumption numbers, there is a lot of room for increased production if we advertise and promote our product appropriately. The conversation among Quebec producers is very similar to a conversation among U.S. producers – don’t do generic maple syrup advertising in the U.S. because all it does is help the U.S. producers expand their markets and taps, and many of you would say don’t market jointly with Quebec on a generic maple syrup campaign because all we would be doing is helping sell Canadian syrup.

The reality is we are one of an extremely small number of commodities which has regional production and worldwide markets, so the philosophy of a rising tide floats all boats will work in the maple industry where it will not in dairy, vegetables, corn, soybeans, bedding plants, etc. Our competition is artificial syrups, not our fellow maple producers. With the decline in usage of corn syrup, let’s get together and work with the rest of the industry to promote and grow pure maple syrup’s market share of the sweeteners industry.



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Plan to Attend the 2015 NAMSC and IMSI Maple Syrup Conference

The 2015 International Maple Syrup Conference (Annual General Meetings of the North American Maple Syrup Council and the International Maple Syrup Institute) will be held on Monday October 19th through Thursday October 22nd at the Seven Springs Mountain Resort in Seven Springs, Pennsylvania.

We have an exciting conference planned this year. It all starts on Monday, October 19th with registration for the conference and the photo and maple syrup competitions. The commercial exhibits open in the afternoon. The day concludes in the evening with the welcome reception.

After starting your day with a full breakfast buffet, Tuesday (Day 2) includes the Annual General meetings of the NAMSC and the IMSI for many. Those that are able to go on the companion tour will be treated to a local shopping experience traveling through Amish country.

The Taste of Pennsylvania Reception and Silent Auction will be held that evening as well. On the menu for this year's event is a salad bar, Pepper pot soup, Mushroom Strudel, Chicken pot pie, Perogies, and Cheesesteak. A snack station featuring items from Hershey's, Mars and Snyder's of Berlin. For dessert there will be Dutch apple pie, Shoofly pie

and Burnt Sugar Cake. Anyone wishing to donate items for the auction; please note on your registration form. Entertainment for the evening will be the Roof Garden Barber-shop Chorus.

Wednesday (Day 3) kicks off a very busy day. The NAMSC will have their closing session in the morning. Technical presentations and workshops will follow the closing session. We have tried to include presentations and workshops that will appeal and are useful to all Maple producers.

A one day registration will be available for Wednesday. Don't forget the commercial exhibits will be open as well until 2pm. The evening will conclude with the annual banquet where the awards for the maple and photo contests will be presented.

On Thursday we will offer two tours. Both will visit the Flight 93 National Memorial, where Flight 93 crashed on September 11, 2001. Then one tour will go to Oak Lodge. The other tour will visit four local sugarhouses. For more information on the Conference, the tours, and for registration forms, please visit the Somerset County Maple Producers Website: www.somersetcountymaple.org or contact Matthew or Stephanie Emerick at 814-324-4345.



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2015 NEW YORK STATE FAIR MAPLE SPECIALS

In 2014, the NYS Fair started 'Dollar Day' on the final day of the Fair. Dollar specials were everywhere on the Fairgrounds! Dollar Day was so successful that this year, there will also be two '\$3 Thursdays', in addition to Dollar Day.

In coordination with Dollar Day, the Maple Center will feature a variety of daily specials, including \$3 Maple Cotton, \$1.00 maple sugar, \$1.00 maple popcorn, and much more. See our list of Daily Specials below:

Thursday August 27

2 oz Sugar \$3
Maple Cotton \$3

Friday August 28

8 oz. Maple Cream \$8

Saturday August 29

Granulated 8 oz. Sugar \$8.00

Sunday August 30

2 pieces Maple Sugar \$1.00

Monday August 31

Maple Syrup quarts \$19
12 oz Maple Syrup \$8
2 ice Cream for \$5
Milkshake \$3.00

Tuesday September 1

Maple Syrup pint \$11.00
12 oz \$8.00

Wednesday September 2

2 piece 1 oz \$1.00

Thursday September 3

2 oz Sugar \$3
Maple Cotton \$3
Small Bag Popcorn—Free to Vets

Friday September 4

Maple Cream 1 lb \$14.00

Saturday September 5

Maple Syrup quarts \$19.00
Granulated 8 oz. Maple Sugar \$8.00

Sunday September 6

Maple Syrup pints \$11.00

Monday September 7

Maple Popcorn small \$1.00
2 piece Sugar 1 oz. \$1.00

Pie Recipe Tip

Try using granulated maple sugar instead of white or brown sugar in your strawberry rhubarb pie, and add 3 eggs. Instead of a piecrust top, use an oatmeal/flour/butter/granulated maple mixed in equal parts as a crumble top crust. Bake for about 75 minutes at 375° or until bubbly all over. Granulated maple sugar has a wonderful affinity for rhubarb, and the eggs make a delicate custard—delicious!



Quick Maple Bar-B-Que Sloppy Joes

Brown 2# of ground beef or venison with 1 diced medium onion, 2 chopped celery stalks, 1 diced garlic clove, salt and pepper. Then add 1 cup regular ketchup, 2 tbsp. Worcestershire, 4 tbsp. plain yellow mustard, and 1/3 cup granulated maple sugar. Simmer for about 15 minutes until flavors blend. Enjoy on hamburger or hard buns. (Ingredients can be adjusted to taste).

The granulated maple sugar adds a depth of subtle flavor unmatched by plain sugar. This is an old favorite enjoyed by several generations of my family -Deb Welch



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2015-16 New York Calendar of Upcoming Schools and Workshops

- July 22-25** **Cornell Maple Camp at the Arnot Forest**, Contact: Stephen Childs, G19 Fernow Hall, Cornell University, Ithaca NY 14853, 607-255-1658, slc18@cornell.edu, cornellmaple.com
- October 3** **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, www.ExtendOnondaga.org
- October 17** **Maple Tubing Workshop, at 10:00 AM, Gainesville, NY.** Contact Debra Welch, Cornell Cooperative Extension of Wyoming County, Warsaw, NY. At 585-786-2251 or djw275@cornell.edu
- October 19-22** **North American Maple Syrup Council and IMSI Meetings**
- November 6-7** **Lake Erie Maple Expo**
- December 5** **Southern Tier Maple School**, Contact: Brett Chedzoy, Cornell Cooperative Extension Schuyler County, Agriculture and Natural Resources, office: 607-535-7161; cell: 607-742-3657; bjc226@cornell.edu
- January 8-9** **New York State Maple Conference**, Verona NY, Contact: Keith Schiebel; kschiebel@vvsschools.org or go to cornellmaple.com
- 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 Lewis County, 5274 Outer Stowe Street, P.O. Box 72, Lowville, New York 13367; 315-376-5270; mel14@cornell.edu
- January 23** **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 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; jjs69@cornell.edu



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NEW ASSOCIATION PRESIDENT

Our Association Bylaws call for a two-year term for the President and allow an individual to serve two consecutive two-year terms. Such was the case for Dwayne Hill's term. In fact, Dwayne served two earlier terms as president, followed by two terms as vice president, then two additional terms as President for a total of 13 years as either President or Vice President.

At the Association's June 28, 2015, Board Meeting, Harry Komrowski was elected the new President and Tony Van Glad vice president.

Karl Wiles remains Treasurer, and Dotty Merle remains as Secretary.

Harry Komrowski had served earlier as Association Vice President, Association Treasurer, and most recently, as President of the Central NY Regional Association.

A Message from Our President

Dear Fellow Maple Producers,

What a surprise to get that phone call from the Nominating Committee asking me to serve as president.

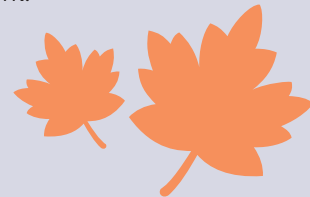
We producers are a hard-working, dedicated, and persistent group. We work ridiculous hours in nasty conditions (as in 28" of super-soft powder snow) in pursuit of a great crop of maple. We generally have similar work ethics and great attitudes. All those qualities you members have are what make it such an honor to be asked to serve as your President.

During the June board meeting, Lyle Merle gave a report from the IMSI meeting he attended on our Association's behalf. In the province of Quebec, the consumption of maple syrup is 700ml per person; in all of Canada, it is 100ml per person, and in the US, consumption is 71ml per person, only 1/10th that of Quebec. The numbers out of Quebec are the result of advertising dollars spent on a campaign during the last 12 years.

It is exciting to me to be part of committee meeting with a professional advertising company this summer to advertise "New York Pure" Maple Syrup. Our Association has made tremendous strides during the last 20 years and I believe this direction for our special product is the next step to grow New York's maple industry.

Thanks to the Nominating Committee and Board of Directors for your trust. I look forward to the challenges to grow Maple in New York.

Sincerely,
Harry Komrowski
President NYSPMA



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Maple Education Booth Volunteers Needed!

Volunteering at the New York State Fair Maple Education Booth is a valuable opportunity to educate the public by answering questions and sharing information and facts regarding Maple syrup production. Help folks young and old at the Fair learn more about this great traditional product. To volunteer at the Education booth contact Ruth Beasley at 315-699-3855.



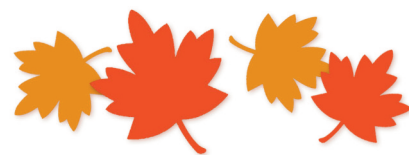
Game of Logging: Chain Saw Safety Classes Taking Place in Wyoming County

Cornell Cooperative Extension of Wyoming County is partnering with the New York Center for Agricultural Medicine and Health (NYCAMH) to offer a Game of Logging Level 1 and 2 classes to be held on September 24 and 25, 2015.

The Game of Logging is the preferred training for chainsaw safety. Level 1 covers basic chainsaw sharpening and maintenance and felling trees. It is open to participants of any skill level, from those who may never have used a chainsaw to those who want to learn safer felling techniques. Level 1

is required to participate in level 2. Level 2 focuses on maximizing chainsaw performance through basic maintenance, carburetor setting, and filing techniques. Limbing and bucking techniques are introduced, spring pole cutting is covered and more felling is practiced.

Each class is limited to 10 participants. Registration cost is \$25 per class. To register, or for more information, call NYCAMH at 800 343-7527, press 6 at the automated message and ask for 'Game of Logging.' Exact location to be announced.



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Maple Center at New York State Fair

August 27 – September 7

Setup is August 24 – 26 • Cleanup is September 8

Jobs for workers include:

- ☞ give samples to fair attendees (just requires a smile)
- ☞ stock the product on shelves (requires someone organized!)
- ☞ sell product at the sales counters (requires making change)
- ☞ make product to sell (maple cotton, molded sugar, coffee, donuts, ice cream...)
- ☞ setup, cleanup, close-up (August 24-26, September 8)

To volunteer:

Call Kim Enders at (315) 243-1024 or e-mail: fairvolunteer@nysmaple.com or Bring a friend! They are welcome to help us too.

Volunteers are able to receive a cash stipend for each day they work to help with travel and meals, get the details from Kim when you sign up. Your fair entry ticket and parking are also provided, sign up by end of day Saturday, August 8th to get these mailed to you.

All Types of Consignment Maple Products are Requested

How does this work?

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

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

Consignment forms due July 20th by 4:30pm.



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