

THE PIPELINE



A New York State Maple Producers Association Publication

Implementation of Standardized Maple Grading and Nomenclature in New York State

New York State has joined the states of Vermont and Maine in approving the use of the proposed worldwide uniform maple grading system. The regulation will take effect January 1 2015, giving all of us the next 15 months to learn, plan & prepare.

IMSI (the International Maple Syrup Institute) provided the picture below. This picture explains the 4 new names of the Grade A maple syrup that will be salable to the retail consumer.

In addition to the flavor and color descriptors, the syrup should be free from objectionable odor and off-flavor, and free from turbidity (cloudiness) and sediment.

Other maple-producing regions are still working on moving the new grading system through their government regulatory agencies: as of this writing we are not aware of any regulations being finalized in Canada. The regulation also needs to be adopted by the USDA: while this process has started, a change to

federal regulations regarding maple is affected by the state regulations. Now that the states with major maple production have changed their grading regulations, the USDA

has received the indicator that they should proceed.

There are still a few unanswered questions about the process of adopting the new system. A big question is when grading kits will be available, and from what suppliers. As of this time, grading kit availability for producers has not been announced. Until the standard is adopted as a regulation by all maple producing region government bodies, the timetable for final conversion to the new system is unclear.

We suggest that you should concentrate on learning the new grade descriptors, so that "golden-delicate", "amber-rich", "dark-robust" and "very dark-strong" become part of your vocabulary! We will do our best to keep you informed of the timetable for transition from the current system to the new, and especially of the actions you will need to take.

Proposed Colour Classes with Descriptions for Grade A Pure Maple Syrup



Golden Maple Syrup with a Delicate Taste Colour not less than 75% Tc

Pure maple syrup in this class has a light to more pronounced golden colour and a delicate or mild taste. It is the product of choice for consumers preferring a lighter coloured maple syrup with a delicate or mild taste.



Amber Maple Syrup with a Rich Taste Colour 50-74.9% Tc

Pure maple syrup in this class has a light amber colour and a rich or full-bodied taste. It is the product of choice for consumers preferring a full-bodied tasting syrup of medium taste intensity.



Dark Maple Syrup with Robust Taste Colour 25-49.9% Tc

Pure maple syrup in this class has a dark colour and a more robust or stronger taste than syrup in lighter colour classes. It is the product of choice for consumers preferring a dark coloured syrup with substantial or robust taste.



Very Dark Maple Syrup with a Strong Taste Colour less than 25% Tc

Pure maple syrup in this class has a very strong taste. It is generally recommended for cooking purposes but some consumers may prefer it for table use.

Note: Samples illustrated are not at the colour class break points but are representative of average syrup colours within each colour class

**CLIMATE CHANGE
RESEARCH**
Page 4-7

**CALENDAR
OF EVENTS**
Page 8-9

**STEVE CHILDS
TUBING RESEARCH**
Page 10

**REGIONAL
UPDATES**
Page 11-14

TASTENY
Page 16

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Behind The Scenes



NOTES FROM THE NYSMAPA OFFICE

Dear Members,

This has been a very busy summer for the NYS Maple Producer's Association. Thanks to a new promotion initiative spearheaded by the State of New York, we have had several opportunities to promote Real NY Maple directly to our consumer audience. Check out the TASTENY article on page 16. These events have already allowed one-to-one contact with several thousand potential NY maple product consumers. We expect to attend more events from this initiative in the coming months.

In September, NY Maple was represented at Senator Gillibrand's annual Farm Day at the Senate Office Building in Washington DC. Dottie Merle and Helen Thomas attended the meetings held by the senator to review the status of federal legislation affecting agriculture. As you all know, the Farm Bill renewal has still not been completed, the senator expressed a great deal of frustration as she is a strong ag supporter. The end of the day completed with a reception for NY foods to be tasted by senators and their staff. Over 600 folks visited, we had a chance to talk about NY Maple and offer samples of maple cream to many of them.

Our association membership has continued to climb this year. Right now we are at a record 625 members. Maple in NY is growing! Your membership renewal notice will be coming to you in November, we hope you will renew. When you renew, we love to hear from you about what you would like the association to do to help your maple business.

This is the season for maple schools – if you can't make the big annual school in Verona, we urge you to attend a school in your area – from Franklin County to Western NY, there are schools scheduled throughout the winter for you to learn best practices, new techniques, and get together with fellow maple producers. Hope to meet you at one of the schools – stop by and introduce yourself to me.

Helen Thomas,
Executive Director



Helen Thomas, Senator Schumer and Dottie Merle

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



North Country / Adirondack Maple Producers — Join This Research Of SUNY ESF / University of Vermont

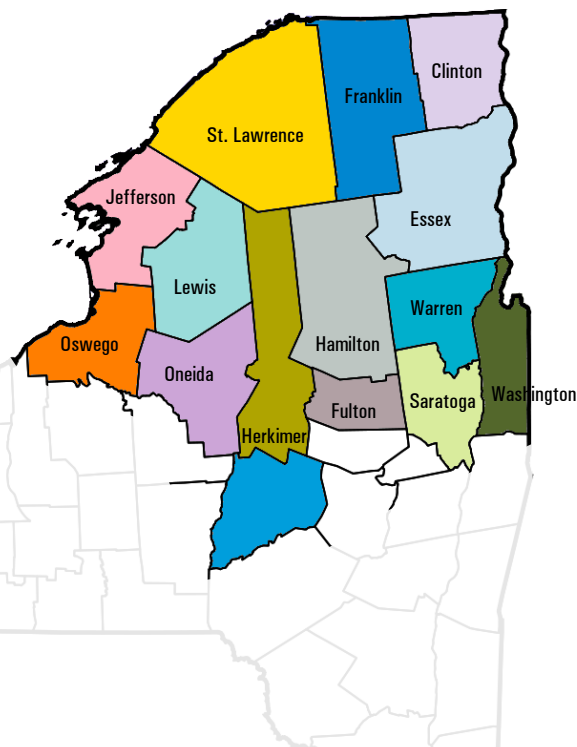
Dear Maple Producer,

The SUNY College of Environmental Science and Forestry and University of Vermont, in collaboration with the NYS Maple Producers' Association and Vermont Maple Sugar Makers' Association, will be conducting a study over the next two years of the perceptions of maple producers to climate change. The study is designed to provide information to maple producers that will help them adapt their business to any potential impacts of climate change in the future. We will be conducting 20 interviews with maple producers in NY and VT in the spring of 2014, followed by a mail survey of 1200 producers in the fall of 2014. Due to the requirements of the organization funding this study (Northeastern States Research Cooperative), we will be focusing on the counties of Oswego, Jefferson, St. Lawrence, Lewis, Herkimer, Essex, Clinton, Franklin, Fulton, Hamilton, Oneida, Saratoga, Washington, and Warren. The completed report will be available free-of-charge, we will be using multiple public, online sources including the New York State Maple Producers' Association website. If you are not on this website, are within the study region (described above), and would like to participate in the study, please send your mailing address to the e-mail address at the bottom of this message.

This study is completely voluntary, so you can always choose not to participate in the study at any time, even if you do send your contact information. Your contact information will be kept strictly confidential and will not be used for any purpose other than this study.

Please let me know if you need any further information (I am easiest to contact by e-mail). Thank you for your assistance!
Sincerely,--Diane

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2013 Maple Tubing Research

by Stephen Childs, NYS Maple Specialist

Sap stops running at the end of the maple season for one of two reasons: First, the weather no longer provides any more freeze thaw cycles necessary for sap flow. Second, the very small vessels in the wood in the tap hole become plugged with bacteria and yeast blocking the flow of sap. Since the second reason is the only variable the producer can control we continue to look for improvements in equipment and cleaning methods. In 2013 a variety of spout and tubing cleaning and replacement options were tested to determine the extent of sap yield changes that would result. Most of these tests were done at the Cornell Arnot Research Forest.

There seem to be two important means by which tap holes become contaminated with bacteria and yeast that a maple producer can provide some reasonable method of control. First, the spout that is driven into the freshly drilled taphole must be sanitary. Sanitary meaning that it is either new or has been completely sanitized with a chemical sanitizer, heat or other sanitizing action. Second, as the tree alternates between positive internal pressure when it is above freezing and negative (vacuum) internal pressure then it first drops below freezing, sap is sucked back into the tree through the spout and out of the tubing which if it has been in use for more than a season or two is often loaded with a population of bacteria and yeast. To avoid tap hole contamination due to this pulling of sap back into the tree either the back flow must be blocked as with a check valve or the inside of the spout and dropline must be sanitary. Sanitary tubing means new or having been sanitized with chemicals, heat or other method of cleaning. Below are photos of the pressure changes in a maple tree due to temperature changes. The first shows about 26 psi positive pressure when the temperature was above 40 degrees F the morning after a freeze. The second shows about 10 inches of vacuum developed in the tree during a period of freezing during the maple season.



Picture 1



Picture 2

Study treatments except where noted were a direct comparison between a check and a described treatment each with three replications, each replication with 4 to 6 taps, both treatments in the same tree, spaced about 10 inches apart at the same elevation and same basic orientation. The check was usually represented by an old spout and old drop, having been used each season for at least 10 years or in a few cases by a new spout and new drop.

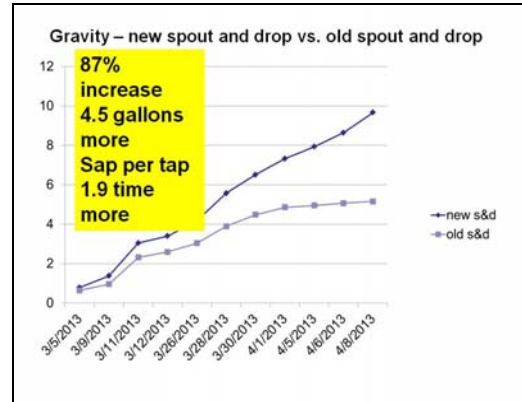
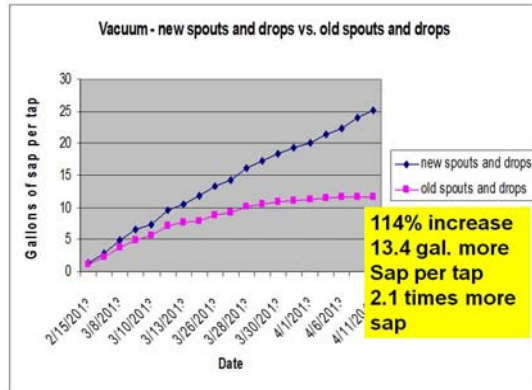
The 2013 season started early with our first measureable sap run occurring on February 15th followed by a long cool season lasting well into April. In the vacuum systems tests the vacuum level was consistently between 21" and 22" Hg. The standard test of comparing yield from a new spout and drop vs. an old spout and drop (used for at least ten years) was also used as a comparison this year. This test was conducted at between 21" and 22" of Hg and the old and new spouts were black plastic. In 2013 the new spout and drop produced about 25 gallons of sap per tap while



2013 Maple Tubing Research (continued)

by Stephen Childs, NYS Maple Specialist

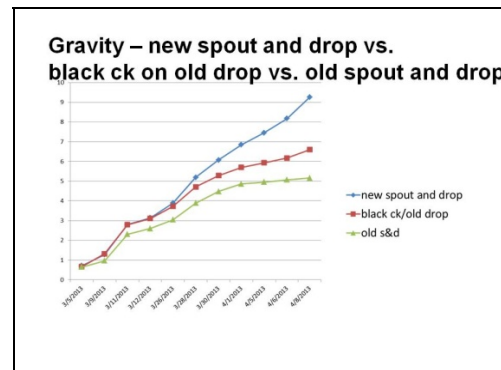
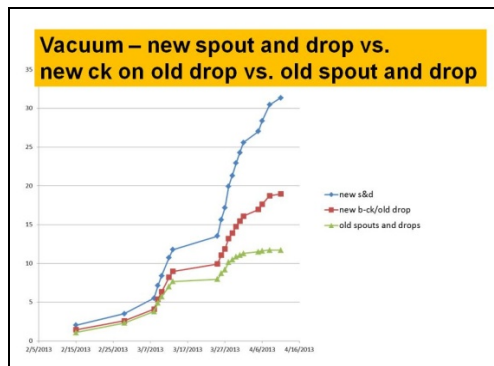
the old spout and drop yielded about 12 gallons of sap per tap for an increase of 114% or 13.4 more gallons of sap per tap with the new spout and drop. The gravity system with the same test we didn't see measureable sap flow until March 5th. Here the new spout and drop yielded 87% or 4.5 more gallons of sap per tap than the old spout and drop.



The chart below shows how these treatments have compared over the last 7 years of testing both on gravity and vacuum.

Record of new spout and drop vs. old spout and drop	
Gravity	Vacuum
<ul style="list-style-type: none"> • 2007 – Haag field study 100% increase • 2008 – Arnot 100% inc. • 2009 – Arnot 160% inc. • 2010 – Arnot 76% inc. • 2011 – Arnot 133% inc. • 2012 – Arnot 42% inc. • 2013 – Arnot 87% inc. 	<ul style="list-style-type: none"> • 2009 – Breezie Maple field study 110% increase • 2010 – Arnot 151% inc. • 2011 – Arnot 120% inc. • 2012 – Arnot 25% inc. • 2013 – Arnot 114% inc.

In 2013 several tests were conducted using check valve spouts. A new spout and drop was compared with a new check valve spout on an old drop (in use more than 10 continuous seasons) at the 21" to 22" Hg vacuum: new spouts were black plastic. Here the average yield of the new spout and drop was about 32 gallons of sap per tap and the check valve on the old drop yielded about 19 gallons of sap per tap for a difference of 65% or 12.4 gallons of sap per tap more with the new spout and drop. The new black check valve out-yielded the average old spout and drop in the same woods by 7 gallons of sap per tap for an increase of 63%. The results with the same treatments on gravity were similar. With the new spout and drop out performing the new check valve on an old drop by 35% and the new black check valve spout on an old drop out performing the average old spout and drop by 33%.



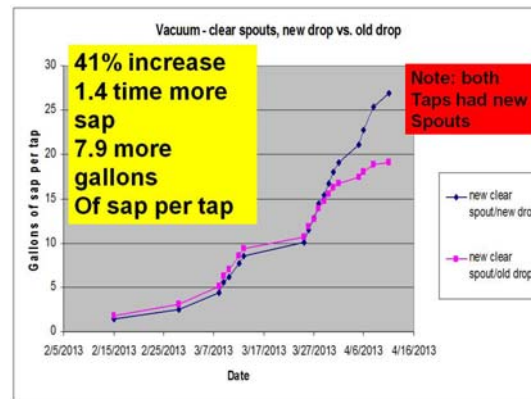
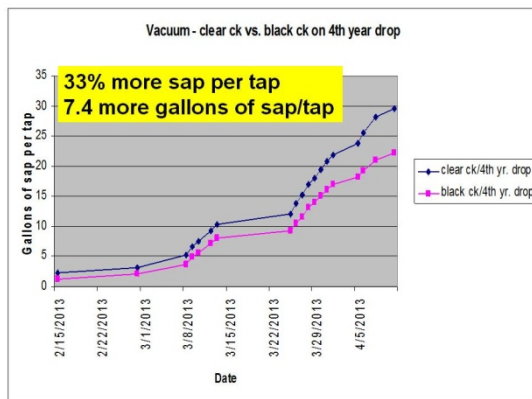
2013 Maple Tubing Research (continued)

by Stephen Childs, NYS Maple Specialist

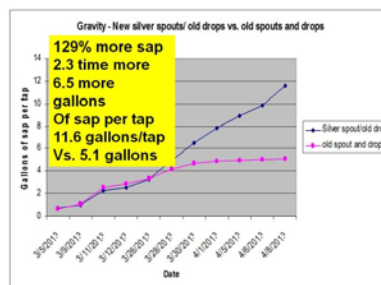
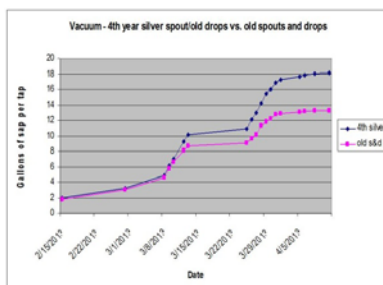
History of Check Valve Tests

- | | |
|---------------------|---------------------|
| • Vacuum | • Gravity |
| • 2013 65% increase | • 2013 33% increase |
| • 2012 20% | • 2012 18% |
| • 2011 101% | • 2011 77% |
| • 2010 114% | • 2010 47% |
| | • 2009 43% |

Also the new clear check valve was tested against new black check valves. In this test both new check valves were on fourth season drop lines. In this case the new clear check valve treatment outperformed the new black check valves by 33% yielding an average 7.4 more sap per tap. A new clear poly carbonate spout with new tubing was compared to a new clear poly carbonate spout on an old drop. In this test the new clear spout on a new drop outperformed the new clear spout on an old drop by 41% or 7.9 more gallons of sap per tap.



In 2013 fourth season silver spouts on old drops on vacuum were compared to old spouts and drops. The four year silver spouts still outperformed old spouts and drops by 32% or 4.4 more gallons of sap per tap. In the gravity test the first year silver spouts on old drops out yielded old spouts and drops by 129% or 6.5 more gallons of sap per tap. The history of silver spout results is also posted below.



Silver spouts – production history

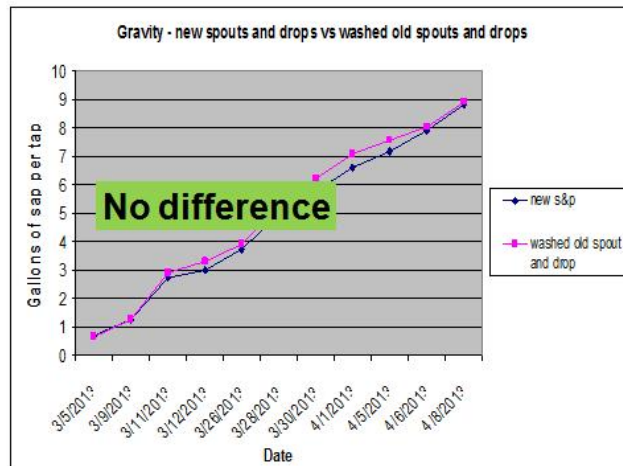
- | | |
|----------------------|---|
| Gravity | Vacuum |
| • 2013 – Arnot | • 2010 – Arnot, 1 st year silver spout |
| 129% increase | 67% increase over old s&d. |
| | • 2010 – Sugar Bush Hollow -16% increase over new check valve |
| | • 2011 – Arnot, 2 nd year silver spout, 72 % increase over old s&d |
| | • 2012 – Arnot, 3 rd year silver spout 13 % inc. |
| | • 2013 – Arnot, 4 th year silver spout 36% inc. |

In 2013 a test was conducted to compare a new spout and drop with old tubing which had an extensive cleaning and sanitizing. Old spouts and drops had been in continuous use for 15+ years and they were washed first with detergent and water, rinsed, followed by 10 minutes of 10% chlorine treatment, rinsed and followed by a 20 minute, hydrogen peroxide treatment and finally rinsed and drained. Results showed washed old tubing preformed as well as the new spout and tubing with washed yielding 8.9 gallons of sap per tap, the new yielding 8.8 gallons sap per tap.

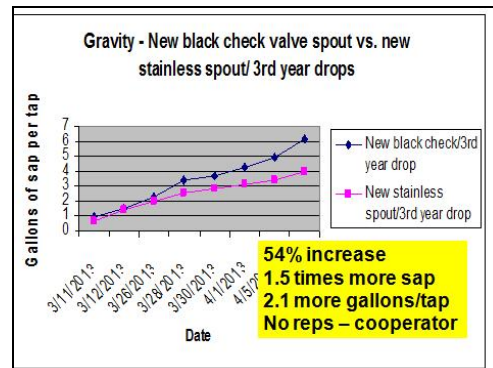
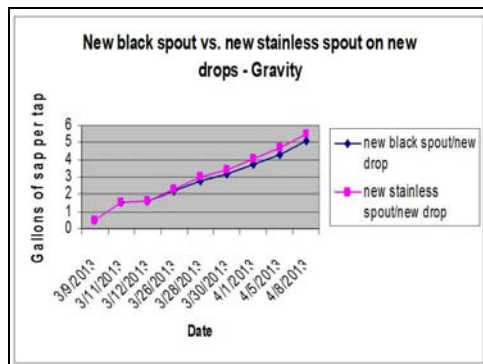


2013 Maple Tubing Research (continued)

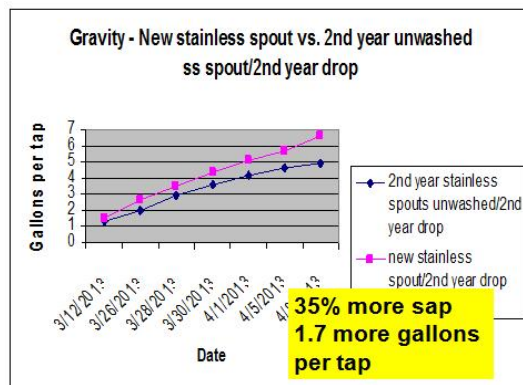
by Stephen Childs, NYS Maple Specialist



A couple of additional tests were conducted to evaluate stainless steel spouts. First new stainless spouts on new drops were compared with new black spouts on new drops. The result was no production difference. In another gravity test new black check valves were compared to new stainless steel spouts both on third year drops. In this case the new black check valves on third year drops out performed new stainless spouts on third year spouts by 54% or 2.1 more gallons of sap per tap. This test was conducted on a cooperator site and was not replicated.



Finally new stainless spouts on second year drops were compared to second year stainless spouts that had only been rinsed with water and not sanitized on second year drops. New spouts out performed unsanitized stainless spouts by 35% or 1.7 more gallons of sap per tap. This shows the value of a clean sanitary spout vs. a water rinsed used stainless spout.



In conclusion, these kinds of tests continue to show clearly that a variety of tap hole sanitation practices significantly increase sap production per tap. Each sanitation practice creates its own level of added investment and labor. Each producer must decide which practice if any fits that operation's production goals, available labor and available capital to add this value to their operation. Plans are to have more tests conducted in the 2014 maple season. Industry support for this kind of work is also welcome.

2013 - 2014 New York Calendar of Upcoming Maple Events

2013

November 6

Catskill meeting 6:30pm
Brooks BBQ, Oneonta, NY

November 7

Cornell Maple Webinar, Maple Marketing VI, Developing your plan for bulk marketing, Presented by Stephen Childs, NYS Maple Specialist, 7:00 PM From a high speed internet connection come to cornellmaple.com

November 8-9

Lake Erie Maple Conference

November 12

St. Lawrence Assn mtg 7:00pm
Central NY meeting 6:00pm - Kelli's Too, 2601 NYS Rt. 26 Maine, NY

November 15

Warren-Washington County Maple School, Contact: Laurel R. Gailor, Cornell Cooperative Extension, Warren County, 377 Schroom River Road, Warrensburg, NY 12885; 518-623-3291; lrg6@comell.edu

November 16

Greene County Maple School, Contact: Marilyn Wyman, CCE of Greene County, Agroforestry Resource Center, 6055 Route 23, Acra, NY 12405; 518-622-9820 ext. 36; mfw10@cornell.edu

November 23

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

December 3

St. Lawrence Assn Mtg 7:00PM

December 5

Cornell Maple Webinar, Maple Marketing VII, Developing your plan for keeping in contact with your customer, Presented by Stephen Childs, NYS Maple Specialist, 7:00pm From a high speed internet connection come to cornellmaple.com

December 7

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 12

Chenango County Beginner Maple Workshop, Contact: Kenneth A. Smith, Cornell Cooperative Extension of Chenango Co., 99 North Main Street, Norwich, NY 13815, (607) 334-5841 ext. 19, kas294@cornell.edu

December 14

Onondaga County Beginner Maple Workshop, Contact: Kristina Ferrare, Cornell Cooperative Extension of Onondaga County, The Atrium, 2 Clinton Square, Syracuse, NY 13202, 315-424-9485 ext 231

Dec 27

Western NY Regional Assn Mtg 6:00pm

2014

January 3-4

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

January 7

St. Lawrence Assn mtg 7:00pm

January 11

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 16

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

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2013 - 2014 New York Calendar of Upcoming Maple Events

January 17

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 18

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 25

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

January 28

Maple Production for the Growing Maple Operation, Ontario County, Contact: Russell Welser, Cornell Cooperative Extension Ontario County, 480 North Main Street, Canandaigua, NY 14424, Phone: 585-394-3977, Fax: 585-394-0377, e-mail: rw43@comell.edu

February 1

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 4

St. Lawrence Assn mtg 7:00pm

February 8

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

February 11

Tentative Maple Lobby Day, Albany

July 13-15

New York State Maple Tour in Chautauqua County

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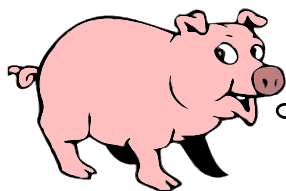
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Keep The Cornell Maple Program In Ithaca Going

Dr. Brian Chabot

When the Cornell Maple Program was close to being phased out due to elimination of state funding, Dean Susan Henry provided \$150,000 from college income sources to support an Ithaca-based position that would work closely with other programs at Ithaca and Geneva. The intent was to provide a transition until those that benefit from this position are able to pick up some of the costs. Steve Childs was hired and has succeeded to provide program that benefits maple producers throughout NY. He managed to write grants to cover a substantial part of his salary for a growing list of research projects, workshops, conferences, written materials, and webinars. Grants require Steve to use funds only for the grant objectives. The transitional college funds have allowed him to work on

planning the annual VVS conference programs, the summer tours, research and workshops not connected with specific grants, developing new educational materials, and responding to producer issues.

We are rapidly approaching a point where the one-time funding from the college to support Steve's programs will be fully spent sometime in 2014. To continue program efforts not covered by grants, we need help from maple producers. We have been discussing this situation with NYSMPA Directors for the past few years, and we will be working with them to find a long-term

solution. In the meantime, we encourage individuals and regional associations that feel that the Cornell Maple Program in Ithaca is important and that such work should continue to help us with gifts. Gifts made payable to Cornell University are tax deductible and can be sent to Cornell Maple Program, Diana Bryant, 214 Fernow Hall, Cornell University, Ithaca, NY 14853.



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HAPPENINGS AROUND THE STATE Regional Updates

Northeast New York Update

On Thursday, October 3rd, 2013, the Franklin County Maple Producers hosted a Sap Yield workshop on Titus Mountain which included a tour of the popular ski area's new sugaring operation. The day was exceptionally nice and the location was extraordinary for a maple meeting. I never expect our maple meetings and workshops to be less than interesting, but this gathering was more fun than usual.

We all met up at the new Sugarhouse overlooking the Titus Mountain ski lodge and mulled around there taking in the beautiful scenery both indoors and out. While we waited for everyone to arrive, Michael Farrell of Uihlein Maple in Lake Placid generously autographed first edition copies of his new book, *The Sugarmaker's Companion*, to eager recipients.

The new sugarhouse is state-of-the-art with a spacious main room housing the evaporator and several adjacent rooms that included a good size kitchen area with maple sugaring-themed artwork and their own brand of maple syrup, Moon Valley Maple, displayed on numerous shelves. There was also a Reverse Osmosis and filtering room. The entire building is especially amazing because it was built in a very short time period during the middle of winter amidst freezing cold temperatures!

After signing in and greeting each other, we hiked farther up the hill to check out a few key areas of the newly installed sugarbush. Working around ski trails when you are installing a sugar bush is tricky

business. In every move, one must consider where skiers will be and place the lines accordingly so that the possibility of skiers coming into contact with any

of the pipes is highly unlikely—all while maintaining line grade. This was successfully accomplished by using a combination of extremely high mainlines with ladders in some locations and by utilizing underground crossings in others. The new system looks great and I'm sure it generates interest to those who happen to ski by.

The group hiked back down the hill, stopping only briefly to observe Titus Mountain's working gravel pit. Once we returned to the sugarhouse, dinner was served. While everyone dined at the picnic tables outside, we all took the opportunity to catch up with each other, perhaps making some new friends and contacts and enjoying the breathtaking view and gorgeous weather.

After everyone was finished, the group relocated down to the ski lodge and listened to Michael Farrell present his research findings on spout and dropline replacement. Years of research and countless hours of time are spent trying to improve the sap yields for maple producers. This



type of study doesn't benefit just one sugarmaker; it benefits us all. Maple producers owe Michael Farrell, along with everyone who participates in maple research studies, a big thank you. Listening and learning about how we can improve our sugaring operations was the main focus of this event and Michael Farrell did not disappoint us. We all came away fortunate enough to have the know-how to make our trees produce the most sap.

The evening wrapped up with a Northeast NY Maple Producer's Association meeting for members. Membership in the regional association, which includes membership in the state association NYSMP, has countless benefits for maple producers including retail opportunities, newsletters, promotional materials and much more! The maple industry in New York is always improving due to the aggressive marketing strategies and other practices implemented by this group. If you are a maple producer and haven't already joined, please take a moment and do so now.

HAPPENINGS AROUND THE STATE Regional Updates (continued)

Western New York Update

WNYMPA held its annual meeting in July at Wendel's Maple & More in East Concord, NY. Thank you to the Wendel Family for hosting the meeting and for the wonderful chicken barbeque.

WNYMPA had another successful summer! Producers from the association cosigned product to the Wyoming County Fair, Erie County Fair, and the WNY Steam Show. Wyoming County Fair sales were up 10% from last year and the WNY Steam Show was up 4%. Special thanks to Merle Maple Farm, Seewalt Farms LLC, Sage Family Maple LLC, Wolcott Maple Syrup, Valley Maple Products, Joller's Maple Products, Hofheins Maple, Sudzy's Purely Maple, Welch's Maple Farm, Out on a Limb Maple Farm LLC, Flyway Farm and Kehl's Maple Syrup for either consigning products and/or helping run the booths, during the shows. Without their help and products, these events wouldn't have been so successful. We set a new record for sales this year at the Erie County Fair, with sales of over \$61,000. Members throughout WNY consigned a wide variety of products. In addition

to the traditional syrups, creams, nuts, sauces and candies, the booth also sold maple snow cones, cotton, coffee, donuts, and soft-serve ice cream. The nice weather played a big factor in our success at these events.

As always, we are looking for more producers to consign products and help work the events. This is a great opportunity to visit and meet other local producers and market your finest maple products.

Whether you are a novice or experienced sugarmaker, plan on attending the Lake Erie Maple Expo 2013 Co-sponsored by the Northwest PA Maple Syrup Producers Association, Ohio Maple Producers Association, Western New York State Maple Producers and the Albion FFA held November 8th & 9th at Northwestern High School, 200 Harthan Way Albion, PA 16401. Don't miss with the trade show and open panel discussion at the Expo. Breakout sessions will cover topics such as sugarbush health, value added products, advertising & marketing, insurance, and equipment maintenance. Please go to www.pamaple.org for registration information and event

details. Also consider attending the 2014 Letchworth Maple School scheduled for January 11th at Letchworth Central School, 5550 School Road, Gainesville, NY 14066.

If any WNY Maple Producers would like to include what their local counties/regions have been doing or would like to promote any future events in THE PIPELINE, please feel free to contact me with the information at 585-233-8478 or via email at vanessa@outonalimbmaple.com. Remember to take advantage of the fast approaching holiday season to promote real maple and sell more product. Good luck in preparing for the 2014 sugaring season!

Lewis Regional Association

Our summer is now behind us. Most of the Sugar shanties are buttoned up for the winter season to come, but a few are working on final improvements before the weather turns cold and the snow flies. Some of us are taking advantage of fall workshops being offered and webinars to join in. If you think about it there is a world of knowledge out there to learn and improve upon for the Maple Syrup Industry.



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HAPPENINGS AROUND THE STATE Regional Updates (continued)

The LCMPA is having a maple weekend meeting on Monday October 21, 2013, 7:00pm at the Lewis County Cooperative Extension. If You are Planning on Participating for this coming year please plan on attending. Any producer is welcome to join us.

American Maple Museum Had a great Summer this year. Many people toured the facility, they asked questions of the past and of the future of Maple. Our Ice Cream Social is always a big hit.

We started the Fall Season off with our Famous Pancake Breakfast, as always a great turn out.

Our membership is growing as we push on for Sustainability. We welcome all to join us as members.

I would like to take a moment of remembrance for Ronald Zehr and his family. Ron passed away on Aug 10, 2013., Doing what he loved the most working in the woods of his sugarbush. Retired Farmer, Past President of the Farm Bureau, Shared V-Pres. and director of the American Maple Museum and a member of Our Maple Association.

We have had some technical difficulties with the New Website, But hopefully we have gotten rid of the bugs. We have had to

change the site to .org.. We need your thoughts and what you as members want on it.

Please check it out <http://www.lcmpa.org/> Tells us what you think, what you want and what you don't want.

Please keep checking the calendar for up coming events.

For All Be Safe and enjoy the Holidays to come.

**MEMBERS BE SURE TO CHECK
YOUR LISTING ON OUR WEBSITE
WWW.NYSMAPLE.COM
AND SEND ANY UPDATES OR
CORRECTIONS TO THE OFFICE**

Franklin County Call For Vendors

The Franklin County Maple Association will be hosting their maple school on Saturday, February 1, at the Brushton-Moira School, 758 County Route 7, Brushton (near Malone). Modeled after the Verona Maple Conference, this event takes over the entire school, offering vendor tables in two gyms and a midday consignment auction in the third gym.

Co-hosted by the school's FFA program, this event is a vendor's dream. An energetic team of FFA students meet you with a cart in the parking lot, unload your wares for you and take them inside. Another crew comes around with a coffee cart in the morning and then delivers your lunch in the afternoon. At the end of the day there they are again, all smiles and energy, ready to haul your goods back to the truck. An added bonus this year is a networking dinner to be held for the vendors at a local restaurant the night before the event. Last year's school drew a nice crowd, which is expected to grow this year. Contact FFA coordinator John St. Mary at 518-529-7324, ext 1204, for vendor information and pricing.

Pre-registration for attendees is \$20 until January 23, \$25 after that. For more information, go to www.bmcads.org and click on the FFA tab or go to www.northernnewyorkmaple.com.

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HAPPENINGS AROUND THE STATE

Regional Updates *(continued)*

Upper Hudson

The Upper Hudson Maple Producers are proud to announce our 2013-2014 maple royalty. Moving up from being a maple princess to a maple queen is

Rebecca Keyes, daughter of Kevin and Margaret Keyes. Rebecca is a senior at Salem Washington Academy where she plays varsity soccer and softball. Rebecca's family owns and operates Dry Brook Sugarhouse in Salem, New York. Dry Brook always participates in the New York State Maple weekends, which keeps her pretty busy. Rebecca says "my favorite part of being in the maple industry is how our sugarhouse is run by family and we always have good friends stopping by to see what is going on. Maple is a huge part of my life and I'm thankful that I have the chance to learn so much about this industry."

Upper Hudson Maple Princess, Olivia Roberts is the daughter of Parrish & Lisa Roberts of Granville,

Picture from
left to right.
Rebecca Keyes,
Olivia Roberts
and
Jessica Benoit



NY. Olivia is the granddaughter of Mike & Laurie Grottoli, who own Grottoli Maple. Olivia is an 8th grade honor student at Granville Central School, where she participates in field hockey and softball. She also attends dance classes twice a week. Olivia helps out at her grandparent's sugarhouse whenever any activities are going on. She has worked in the Upper Hudson Maple Producers Sugarhouse at Washington County Fair, since she has been able to reach over the counter. Olivia is looking forward to her duties as Maple Princess for Upper Hudson.

Also moving up from maple princess to maple queen is Jessica Benoit, daughter of Tammy and Tracy Benoit. Jessica is a sophomore at Warrensburg Central

School. Jessica participates in several sport teams and is a member of the Junior National Honor Society. Jessica says "my interest in maple started when my parents took me to Valley Road Maple Farm, during a New York State maple weekend. While showing my interest in maple the owners of the maple farm gave us some spouts. We went home tapped some street trees in the neighborhood and we were in the maple business". Today, Jessica works at Valley Road Maple Farm during maple weekends.

Upper Hudson Maple Producers are very thankful for the tremendous amount of work all three girls did at the Washington County Fair; we could not have done it without them.



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A Message From Our President

Dear Fellow Producers,

As Summer comes to a close now is the time that we start to think about our holiday sale season. Maple syrup and maple syrup products make great gifts for the holiday season. Our sales at the New York State Maple Center at the New York fair had a 10% increase over last year. I would like to thank Dave Schiek and his maple Center team and all the volunteers who helped make this fair a huge success again.

At the New York State maple producers public hearing in Albany at AG and markets the judge ruled in favor of the new International grade change, Therefore New York is on board with Vermont and Maine to use the new maple grading system as of January 1 2015. We are still working with AG and markets On a transition to use the old and the new grading systems. A couple of weeks ago I had the opportunity to take the international maple grading school and at that school we had the opportunity to grade maple syrup using the new grading system. Henry Markeres and Catherine Hopkins do an excellent job in teaching the grading school. Henry and Cathy do an outstanding job when it comes to teaching the grades and flavors of maple syrup.

As of the present time the New York State maple producers Association has taken part in three taste of New York events around the state. These events are designed to make consumers more aware of New York agricultural products and to support New York agriculture. It is a true honor that New York State AG & markets recognizes that New York maple is an important part of New York agricultural industry. Hopefully these events will create more consumer awareness towards New York maple syrup.

I have been appointed to a search committee for the next director of the New York State fair I am one of seven people on the committee and five out of the seven of us are involved in New York agriculture. Having representation on this committee once again shows how important Maple is to New York agriculture.

Wishing everyone a successful holiday season,

Dwayne Hill,

President NYSMPA



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<http://taste.ny.gov/>

TasteNY is the name of the program developed and funded through the efforts of Governor Cuomo's office and the NYS Department of Agriculture. The objective is to get the consumer to learn about what food is grown and produced right here in New York State. The consumer experience includes tasting the finished products and meeting the farmers and artisans who create those products. There have already been 4 TasteNY events NYSMPA has participated in, and we expect more in the coming months. We participated in the 7 day TASTENY at the PGA championship in early August, the NY State Fair in late August, a TASTE NY media event in Manhattan October first, and at the Food Network's Wine & Food

Festival in New York City for 3 days in mid-October.

Each time we can teach a consumer to enjoy real maple syrup, and to look for and buy local, we increase the sales of our members. I am sure you all have had the fun of giving a taste of pure maple to someone who has only eaten the fake stuff, and watching their whole face light up. There are many people out there like that, and these events are a great way to reach them. At these events, we stress that the consumer should look for local NY Maple producers at their farmer's market, look for a NY label in their local food store, and easiest of all, go to the nysmaple.com website and find a producer they can visit and purchase from directly.



Carol & Norm Kehl share the taste of Real, Pure NY Maple at TASTE NY-PGA

If you would like to volunteer to work at a TASTENY event, or would like to donate some syrup, cream, or other maple value added product for sampling at one of these events, we would love to have you! Contact Helen at the office 315 877 5795.



Angel Thompson representing St Lawrence Maple Producers



New York State's TASTE NY was very visible at the PGA championship in August

**Maple Weekend
2014
Participants
Wanted**

If you are interested in having your sugaring operation listed as a location for the public to visit during Maple Weekend 2014, you need to contact the state association office immediately to sign up. Maple Weekend 2014 is the official agritourism event sponsored by the NYS Maple Producer's Association. 2014 will be the 19th annual Maple Weekend in NY. Maple Weekend is the first crop harvest of the year, and we ask producers to provide interactive demonstrations for your visitors to teach them about the process of making maple syrup and maple products. Have samples of products to taste, have a tapped tree at your sugarhouse, and hope the weather cooperates so you can have the smell of syrup cooking perfuming the sugarhouse. Call 315-877-5795 for more information and to sign up.