

THE PIPELINE



A New York State Maple Producers Association Publication

Maple and FDA FSMA

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Over the past two months, you have received several emails from our association regarding the FDA FSMA act. Due to the lack of clarity at the time of those emails, and at the January Maple School at Verona, we pledged to research further and get back to you with our findings.

Recently comments have been made in various media and online sources that maple syrup was being proposed as "exempt" under the FSMA, which is correct, however it is important to clarify that the proposed ***Food Safety Modernization Act addresses new food safety regulations and does not affect the FDA's 2003 requirement to register your Facility (Sugarhouse)***. Therefore, it is our understanding that if you produce and sell maple syrup or maple syrup products to consumers from your sugarhouse, farm or other outlets, you are required to register your sugarhouse with the FDA.

On the following pages is the notice and registration information sent out by the North American Maple Syrup Council to all its member states with a request for the local associations to notify their members of this clarification, and the registration requirement.

Our association leadership suspects that this news may not be well received by some producers so please understand that we do not make the regulations nor do we enforce them. We are simply passing on this important information to you. It's up to you to decide whether you qualify to register and we trust that you will represent the best interests of your sugaring operation during that decision process.

If you have questions, please feel free to email me office@nysmaple.com or call me at 315 877-5795.

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Behind The Scenes



NOTES FROM THE NYSMPA OFFICE

Dear Members,

I want to remind you all that the association is here to help you figure out the best methods to use in your sugarhouse and woods, and also to assist in your product sales. To help you accomplish that, we can provide you a variety of materials. Since the association is a not-for-profit organization, we supply these at the lowest price to you that covers the materials and our handling expenses.

We are proud to carry all the materials that Steve Childs at the Cornell Maple Program has created. These include the following reference materials:

- NYS Maple Tubing and Vacuum Notebook - a valuable assistant to setting up your tubing system
- NYS Maple Confections Notebook - no maple kitchen should be without it!
- Maple Business Profitability Handbook - are you turning a profit?
- Cornell Maple DVD
- Maple Production for the Beginner DVD

To help your sales and community outreach:

In the interest of educating and building maple interest in youth, the Cornell Maple Program developed two children's booklets. The first, the Maple Weekend Coloring Book has been out for about 6 years and has sold over 10,000 copies. This publication targets kindergarten through 4th grade youth. In 2012 it was updated with new artwork and an attractive color cover. The second, the Maple Syrup Activity Book has been available for two years and already sold over 5000 copies. It was also updated in 2012 with an attractive color cover. This publication targets 3rd through 6th graders. The books can be sold to or given to sugarhouse visitors or used to attract youth to a farmers market or fair booth.

We also have NY MAPLE:Taste the Tradition bottle labels and shopping bags. If you want to expand your product line, there is Maple Coffee and Maple Tea at wholesale cost. The paperback cookbook, Farmstand Favorites: Maple Syrup, which includes many recipes from NYS association members is available at wholesale price.

At NO charge to you, except shipping, are the PURE NY Maple trifold brochures. These include maple FAQs and recipes, and there is room on the back for you to put your own address label.

To order use the ORDER FORM at nysmaple.com/producers/producer-resources (you have to print it and fax or mail it to the office) or you can contact me via email or the state association phone number 315 877-5795. Remember that we will add shipping charges to your order. To ship, we use the US postal service, choosing the least expensive method for your package.

Here's hoping for a long, cold spring....

Helen Thomas,
Executive Director



Statement from North American Maple Syrup Council

FDA Requirements for Registration of Maple Syrup Production Facilities

In 2003 the U.S. Food & Drug Administration (FDA) issued amendments to the food safety laws which required domestic and foreign facilities that manufacture, process, pack, or hold food for human or animal consumption in the United States to register with FDA by December 12, 2003.

As of today under the FDA regulation maple syrup producers are required to register their facility if they manufacture maple syrup from sap collected from trees they tap or from sap purchased from others.

FDA Registration is also required if the facility makes other maple products for human consumption and / or sells maple syrup or maple syrup products to consumers from the sugarhouse, farm or other outlets.

According to the FDA's website, failure to register "is a prohibited act under the FD&C Act. The Federal government can bring a civil action against persons who commit a prohibited act, or it can bring a criminal action in Federal court to prosecute persons who are responsible for the commission of a prohibited act, or both".

What is confusing the issue is that regulations being proposed under the Food Modernization Act of 2011 may exclude maple syrup. However, note that this exception is about excluding maple syrup from the proposed new food safety regulations only. It does not exclude maple syrup producers from registering their facility under the FDA guidelines.

Our association leadership suspects that this news may not be well received by some producers so please understand that we do not make the regulations nor do we enforce them. We are simply passing on this important information to you. It's up to you to decide whether you qualify to register and we trust that you will represent the best interests of your sugaring operation during that decision process.

New registrants must complete the FORM FDA 3537 (9/12) on line which is simple to fill out but rather lengthy (10 pages). There is no cost to register if you register directly to the FDA.

Facilities that are presently registered must update their registration information on file with the FDA every two (2) years. We understand the current deadline for filing updates is January 31, 2013 and if you do not update your account by January 31st you will need to re-register your facility.

For more information you can visit:

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm082703.htm#a>

PRINT FORM FDA 3537 (9/12) - To help facilitate registration print a blank form from the link below:

<http://www.fda.gov/downloads/AboutFDA/ReportsManualsForms/Forms/UCM071977.pdf>

REGISTER BY FAX or MAIL - Complete and MAIL or FAX the completed FORM FDA 3537 to:

U.S. FOOD AND DRUG ADMINISTRATION, HFS-681
5100 PAINT BRANCH PARKWAY
COLLEGE PARK, MD 20993
FAX to: 301-436-2804

REGISTER ONLINE - The FORM FDA 3537 can be completed online and your account / pin set up with your user name and password at the FDA website. Please note that if you want a copy of the FORM FDA 3537 to fill out manually before you go on-line (recommended) you can access and print a copy from the link above;

Access the FDA Website for new registrations:

<http://www.fda.gov/foodguidancecompliance/regulatoryinformation/registrationoffoodfacilities/default.htm>

Click on: LOGIN / CREATE AN ACCOUNT (top center of page) — (New Page) then scroll down to bottom left corner and under NEW USER, click CREATE AN ACCOUNT. Then select FOOD & DRUG FACILITY REGISTRATION, then select FOOD FACILITY REGISTRATION. Now create your account and continue with the registration process.

If you forget to do something it will let you know by not completing the page. You cannot skip sections of the registration process.

Important Note: "Maple Syrup" is not specifically listed in Section 10a of the FDA Form 3537 therefore under Category select No.17 – "Food Sweeteners" then under Type of Activity select "Manufacturer / Processor"

Notes: There is no fee or charge to register if you do so directly on the FDA website or by fax or mail.

The online process will take a while especially if you do not have the information handy. It is best to fill out a draft of the FORM FDA 3537 before beginning the registration process on line.

If you stop entry too long after starting the registration process the program will quit and will not save anything you entered to that point and you will need to start the form all over again.

Once you have registered you must update your data on file with the FDA every two (2) years. Suggest marking your calendar as they will not remind you. If you miss the update deadline you may be required to re-register your facility.





ESTIMATING THE DISTANCE BETWEEN MAINLINES WHEN INSTALLING A TUBING SYSTEM

Stephen Childs, New York State Maple Specialist, Cornell University

To estimate the space to be left between main lines a couple of questions must be answered. How long do I want the lateral lines to be and how many taps would I like to average per lateral line. If the tubing system is set up like a tree with branches coming off both sides of the mainline, the distance between mainlines usually continues to get wider as the tubing goes further from the collection point. As the gap becomes too wide a branch will be added to the mainline to keep the length of lateral lines more reasonable. If the system is laid out to follow a fairly even contour with all lateral lines coming off the uphill side of the mainline, then the distance desired between mainlines becomes an important question. Many maple producers will simply pick a distance that they think is reasonable and add mainlines to maintain that maximum distance. Many producers limit the distance to between 70' and 150'. Long lateral lines offer a couple of potential disadvantages. First, sap moves slowly through lateral lines

where leaks are well controlled and faster through the mainline. So very long lateral lines can allow sap to warm in the sun. Second, long lateral lines may restrict the vacuum from reaching the tap. Some very steep, leak tight lateral lines have been observed to add to the pull of vacuum. Generally it is observed that mainlines do a better job of extending vacuum capacity into the woods than lateral lines do.

In a tubing system on a fairly even contour, an experienced maple tubing installer may make a visual estimate of the density of the taps in the woods and make a reasonable estimate of the distance it will take to have between 5 and 6 taps per lateral line. The second mainline is then measured that distance uphill from the first and then adjusted to follow an even slope.

Another approach, especially for an installer with less experience, is to do a tap density measurement in the woods from which an average distance between trees in that section of the sugarbush can be calculated and used to set

the distance. Tree density and number of taps per acre can be calculated by measuring out 26' 4" from a center point and marking a circle around the center point at that distance. This distance is the radius of a $1/20^{\text{th}}$ of an acre circle. Count the number of tappable trees inside the circle and multiply by 20. Take several samples and then average the results to estimate the taps per acre. Number of taps can depend on tree size. Start with one per tree and add a tap for trees greater than 18 inches DBH. If areas of the woods differ significantly from others you would want to do separate density estimates for each area. Once you have estimates of average taps per acre and average taps per lateral line you can calculate how long these lateral lines will be. A taps per acre estimate can also be conducted without all the measuring out plots in the woods using an angle gauge, instructions for this can be found under publications on the cornellmaple.com webpage.

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For example, if a density evaluation is conducted and an average density of 120 taps per acre is determined, from this density the average distance between trees can be calculated. This is done by dividing the square footage in an acre of sugar bush by tap density. In this case 43,560 square feet per acre divided by 120 is 363 square feet. The square root of the 363 feet gives the average distance between two trees; in this case it is 19.1 feet. Use a calculator with a square root function for this. To determine the average length of a lateral line, multiply the average distance between trees by the number of taps you would like to average per lateral line minus .5. Where 6 taps per lateral line is desired, multiply by 5.5. Where 7 taps per lateral line is desired multiply by 6.5. For a 6 tap lateral line the lateral line includes the whole width for the first five trees on a lateral line but only half of the distance for the final tree on the lateral line. If you imagine each tree sitting in the middle of the 363 square foot area this makes sense. This makes the average lateral line 104.8 feet long

in this example with 6 taps per lateral. It would be reasonable in this case to round that distance off to 100' or 110' as these are rough estimates not exact spacing.

If the taps density was 58 taps per acre and the decision was to go with 10 taps per lateral line what would the estimated distance between mainlines be? First divide 43,560 square feet per acre by 58 taps per acre to get 751 square feet per tap. Square root on the calculator results in 27.4 feet average distance between trees. If 10 taps per lateral is planned, subtract .5 from 10 to equal 9.5 and take that times the average distance between trees of 27.4 to equal 260 feet between mainlines. 260 feet per lateral line is significantly longer than the 70 to 150 foot suggested. With the potential problems of such long lateral lines we realize at this density of 58 taps per acre 10 taps is too many per lateral line, 5 or 6 taps per lateral line will result in a more realistic length.

It should also be understood that



this kind of calculation is estimating the most efficient distance between mainlines for the number of taps per lateral. The distance between mainlines can be simply set and the number of taps per lateral set and installed and it works out. For example a distance of 50 feet between mainlines could be determined and 20 taps per lateral installed at any density but it would not be efficient use of mainline and lateral line. It would use more of both to install this way. There would be long distances between lateral line connections to the mainline and the slope of the lateral line would be significantly reduced compared to the most efficient option provided by the calculation.

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It's Almost Sugaring Time; Are You Ready?

By J. K. Herfurth, Brandy Brook Maple Farm



This time of year is always a time of transition in our family. It starts out the same way each year. Time seems to slow down considerably in the first part of winter as the early darkness and the freezing cold settles in. The days eventually grow longer, though, and as we change the calendar from one year to the next, I find that our family grows busier with each passing day.

In the past I have tried to rely on my memory to determine what needed to be done in preparation for the coming sugaring season each year. My partner, Allen, has a greater ability than I do for recalling this information

by memory. I, however, have discovered that I need some sort of list or written record of what has to be done. I think it helps me to feel better knowing that with every task—great or small—we are in some way closer to being prepared for the upcoming sugar season.

Cleanliness is a huge part of a maple operation. It seems as if there is always something to clean. I find it is best to start with the equipment in your sugarhouse and work your way out. All of your canning and bottling equipment should be kept clean year round as it is probably used on a regular basis. Some of your other important equipment, however, is most likely left to gather dust over the summer and fall until it is ready to be used again. Your evaporator and finishing pans is one such piece of equipment. Although it was probably given a thorough cleaning after the season ended, they usually manage to be in need of a good scrubbing come sugaring time. The thought of shrink wrapping the pans after each season has come to mind, but I have yet to attempt this technique. Some producers have had success with inverting their pans in the off-season, but some pans are way too large or heavy for this.


After the evaporator is cleaned, it is a good idea to wash the hood.

Also check the chimney stacks and flues to make sure they are clean and free of debris. It doesn't hurt to do this in the middle of the season again for safety reasons, especially if you use wood for fuel.

It's perfectly okay to wait to sterilize your sugaring utensils and draw off buckets (which can simply be inverted after washing in the spring) until just before you need them. Hopefully these were thoroughly cleaned at the end of the last season before storage. Make sure that your filter press has also been thoroughly scrubbed and sterilized by boiling all the plates and giving it a good washing. Do you have enough filter papers to start off your season? Next, inventory your syrup storage capacity. Do you have enough clean containers to hold, at minimum, the largest volume of syrup you have ever produced? It's better to have too much storage capacity than not enough!

Is the refractometer calibrated? Do you need to purchase a new hydrometer? It's also a good idea to purchase this year's grading kit.

Next it's a good idea to check all the tank piping connections and shutoffs to make sure that there are no leaks or breaks. Even expensive brass fittings can get damaged. All of the sap gathering and storage tanks need



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to be sufficiently scrubbed and rinsed even if you did this at the end of the last season. A nice "warm" day above freezing (but way before regular season) is conducive to this. Hopefully you also washed your lines and/or sap buckets at the end of the last season, too.

If you use pipeline, you should have already checked your lines in the woods for damage by this point in time. If you haven't, stop whatever it is that you think is more important than this (in regards to sugaring) and go check your lines! The wind always takes its toll in the forest and downed trees and limbs can do considerable damage to pipeline systems in even a most well-managed forest. Also, this year has been notorious in some sugar woods for wildlife damage. Make sure you walk your entire sugar bush and look at your lines closely for bites and chewing as even the smallest holes can collectively cause a substantial drop in vacuum pressure.

If you use vacuum, don't forget to give your releasers and boosters a good cleaning, inside and out. In addition, your gas-powered motors could use an oil change before the season starts if you didn't do it after the last season. Don't forget to change the oil in your water pumps, too! Lastly, don't neglect your motor vehicle maintenance,



either! You wouldn't want to have to deal with expensive automobile repairs in the middle of sugaring season!

Do you have a Reverse Osmosis? Is it clean and functioning properly? Make sure you follow your manufacturer's guidelines for proper maintenance and care.

Sugaring season seems to come more quickly each year. Having all of your major work out of the way leaves time for the more enjoyable aspects of sugaring season... tapping trees, collecting sap, and boiling away the night amongst family and friends. It's why we sugar and we hope your season operates smoothly and pans out as the sweetest season ever!

Franklin County Maple School

Franklin County Maple School a Success

Kudos to John St. Mary and his troupe of volunteers for hosting a top-notch maple school in Brushton on February 2nd. The meeting was well attended by area sugar makers looking to glean information from one of the many A-list presenters and vendors. Modeled after the Verona maple school, the event was hosted by the FFA program and assisted by the Franklin County Maple Producers, The Wild Center and Cornell Cooperative Extension. We at the NENYSMPA wish to congratulate them on a job well done. We are very much looking forward to the next one!

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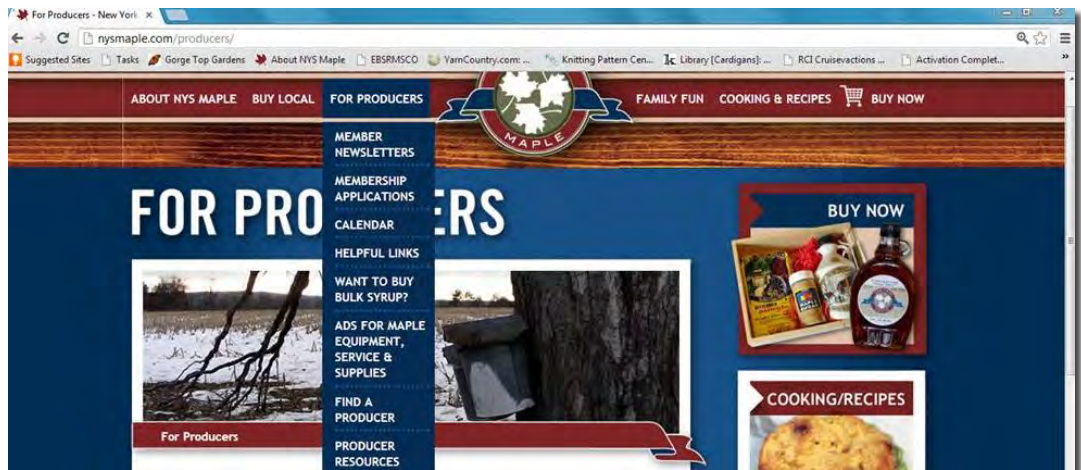
WEB TAPPING TIPS

Have a Maple Question? - nysmaple.com may have your answer!

As you can see from the web page image, the nysmaple.com website has a section devoted providing the information that members routinely look for.

NEW FEATURE: ADS FOR MAPLE SUPPLIERS – be sure to check this listing of businesses who supply supplies and services you need for your business. You can find the names, addresses, telephone numbers of these businesses. Check out the variety of products offered: evaporators from hobby to huge, reverse osmosis, food grade storage, everything to set up your woods for tapping, insurance specific for your agricultural specialty, and more.

Past Newsletters (the PIPELINE) are found in the member newsletter section. You will need to have Acrobat Reader on your computer in order to view these: most computers today have this free software already installed.



Applications for the state association – this application must be printed and filled out the old-fashioned way – with a pen! – and then mailed to the state association office.

Calendar - check here for any workshops, webinars, regional meetings, and other maple happenings.

Helpful Links – What do you need for a kitchen exemption or a 20-C kitchen license? Find it here. What is required on your retail product labels? The write-up is here. How much maple is produced in NY? How do I find

information from the Cornell Maple Program? It is all here.

Bulk Syrup – This is by no means a complete list of all syrup available in the state, but this list is periodically updated to provide at least a partial list.

Producer Resources – want a phone list of your fellow members? It's here. Want the order blank for promotional materials offered by the association? It's here.

Let us know if you are looking for information you want added to the website – we welcome your input.

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A Message From Our President

Fellow Producers,

A month ago our New York State Maple Association had another successful Maple Winter Conference at Vernon Verona Sherrill Central School.

This years conference attendance was just about the same as last year. The New York Maple Winter Conference is the largest in the whole maple industry. We owe a big Thanks to the Vernon Verona Sherrill FFA and there advisor Keith Scheibel for hosting this huge event. We look forward to next years conference.

On February 5 a group of us maple producers went to Albany and lobbied our Legislatures for the reinstatement of our promotional funding into this years state budget. This money is used for the promotion of New York maple products. Every year we always seem to have a warm welcome from the Legislatures that we visit. I would also like to thank Jeff Williams and Julie Suarez from New York Farm Bureau, who helped set up our appointments and also accompanied in our groups and gave us their support and guidance. Without their help we would never get to see the key Legislatures that have the most impact on the NYSMaPle receiving our funding.

On March 5 the NYSMaPle will have a booth at the Farm Bureau reception in Albany. This is one more opportunity to see some Legislatures

and remind them about our funding.

Also in March we have our New York State Maple Weekends. This year we have about 130 sugarhouses signed up to open their facilities up to the public to show and educate consumers on how we make maple syrup.

As we all prepare for the start of the maple production season I hope we have a huge crop of maple syrup that we can sell to our consumers for the upcoming fair season. Have a good year,

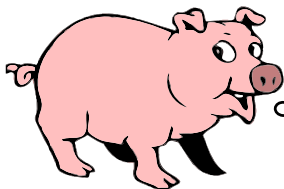
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Third Generation Maple Producers Win “MAPLE PERSON OF THE YEAR” Award



At the St. Lawrence County Maple Producers' annual banquet on February 2, 2013, President Doug Thompson prefaced the announcement of this year's recipients of the Maple Person of the Year Award by saying "This year's recipients grew up with a strong maple background; they are third generation Maple Producers; they've both been involved in the industry since they were very young; they've been active at both the County and State level; he said it would be nice to recognize each separately but recognizing them separately just wouldn't be right, how can you separate a team like that." He then revealed this year's recipients of the Maple Person of the Year were sisters, Brianne Tulley and Courtney Foote and thanked them for their dedication to the Maple Industry.

They are the children of Jeff and Lori Jenness, DeKalb; and Bryan Donnelly of Schenectady, and grandchildren of Laura and the late, E. Paul McAdam of Gouverneur.

St. Lawrence Region Maple Producer's Association Maple Expo

On Saturday January 26th, Gouverneur FFA, St. Lawrence County Cooperative Extension and the St. Lawrence County Maple producers Association held their annual Northern New York Maple Expo at the Gouverneur High School in Gouverneur NY. Despite extremely cold outdoor temperatures about 100 attendees gathered to share maple camaraderie and learn more about their industry and the production of maple products. Steve Childs opened the day with an explanation of what makes a tree run sap. Classes followed throughout the day geared to all levels of maple producers, from beginners to experts. Topics covered began with the trees and woodlots and progressed through sap to syrup and on to value added products. Patrick Ames and Amy Sands of Cornell Cooperative Extension of St. Lawrence County provided special youth activities throughout the day. Our hosts, members of the Gouverneur FFA were particularly gracious and helpful in getting us registered and to the appropriate classrooms on time. They assisted about a dozen vendors and others with maple related displays to set up and break down. Surveys completed by participants gave rave reviews with some excellent suggestions for presentations to be given next year. In 2014 our Northern New York Maple Expo will be held again in Gouverneur On Saturday January 25th. Save the date all are welcome.



"Don Finen, St Lawrence County maple producer explains the "fine" points of molded sugar production to a captivated audience"



"Steve Childs explains to a packed lunchroom why a tree produces sap and what we can do about it"

• RAPP •

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- Recycling makes new products out of old, conserving and re-using the non-renewable fossil fuel resources that most plastics are made from.



Here's how:

- **Coil used tubing into loops ~ 3' in diameter.** (Don't make coils too heavy to lift.)
- **Tie coils** with baling twine, duct tape, dropline, or with a strip of plastic film (e.g., silage bag film), etc. Do not use baler wire or other metal.
- **No need to remove *plastic* fittings:** spouts, check valves, tees, connectors, etc. (Put loose fittings into a plastic bag)
- **Do remove *metal*** connectors, clasps, spouts, supporting wires, etc.
- **Keep tubing out of mud and gravel.** (Grit and gravel destroy recycling equipment.)
- **Separate out and discard PVC tubing & fittings** (polyvinyl chloride, #3 plastic).
→ Identify PVC with a simple sink-float test: Put a 2" piece of tubing into a jar of water. PVC tubing will sink. Polyethylene tubing floats. (RAPP does not accept PVC tubing primarily because it releases toxic emissions during processing.)
- **Label each coil or bag** with your *name* and *contact information*. (Use a permanent black marker. Write on the tubing or on a tag.)

What happens next:

- RAPP-sponsored collections of maple tubing will begin in the Spring. Collection dates and locations will be announced via the listservs and newsletters of New York State and regional maple producer associations.
- Used plastic tubing will go to an Upstate New York plastics manufacturer who is commercializing a process to transform discarded agricultural plastics into a plastic "plywood substitute," ideally suited for damp places where plywood rots.

311 Kennedy Hall, Cornell University, Ithaca NY 14853
agplasticsrecycling@cornell.edu
Office phone: 607-255-4765. Field phone: 607-216-7242
<http://environmentalrisk.cornell.edu/AgPlastics>

File: MapleRecyclingBMPs2013Jan28



Upcoming Maple Meetings & Events

February 20th

Wednesday, from 1:30-4:30 pm at Cornell Cooperative Extension of Ulster County, 232 Plaza Rd., Kingston, NY. Register online at: https://reg.cce.cornell.edu/BandBKingston_225 or call CCE-Madison at (315) 684-3001 by Wednesday, February 13th.

February 25th

Monday, from 1:30-4:30 pm at Cornell Cooperative Extension of Tompkins County, 615 Willow Ave., Ithaca, NY. Register online at: https://reg.cce.cornell.edu/BandBIthaca_225 or call CCE-Madison at (315) 684-3001 by Register by February 18th.

March 4

Monday 5-7 pm
Farm Bureau Taste of NY reception, State Capitol Building, Albany

March 5

Tuesday 7 pm St Lawrence Region Meeting

March 9

Saturday 11 am Tree Tapping Ceremony, Sweeter Creations Sugar House, Madrid NY

March 18th

Monday, from 9 am-Noon at New York Wine & Culinary Ctr., 800 So. Main St., Canandaigua, NY. Register online at: https://reg.cce.cornell.edu/BandBCanandaigua_225 or call CCE-Madison at (315) 684-3001 by March 11th.

March 25th

Monday, from 1:30-4:30 pm at Cornell Cooperative Extension of Erie County, 21 South Grove St., East Aurora, NY. Register online at: https://reg.cce.cornell.edu/BandBEAurora_225 or call CCE-Madison at (315) 684-3001 by March 18th.

[cornell.edu/BandBEAurora_225](https://reg.cce.cornell.edu/BandBEAurora_225) or call CCE-Madison at (315) 684-3001 by March 18th.

April 2

Tuesday 7 pm St Lawrence Region Meeting

April 3rd

Wednesday, from 1-4 pm at The Farmers' Museum, 5775 State Route 80, Cooperstown, NY. Register online at: https://reg.cce.cornell.edu/BandBCooperstown_225 or call CCE-Madison at (315) 684-3001 by March 27th.

April 9th

Tuesday, from 1-4 pm at Cornell Cooperative Extension of Warren County, 377 Schroon River Rd., Warrensburg, NY. Register online at: https://reg.cce.cornell.edu/BandBWarrensburg_225 or call CCE-Madison at (315) 684-3001 by April 2nd.

April 11th

Thursday, from 1-4 pm at Cornell Cooperative Extension of St. Lawrence County, 2043B State Highway 68, Canton, NY. Register online at: https://reg.cce.cornell.edu/BandBCanton_225 or call CCE-Madison at (315) 684-3001 by April 4th.

This project, which is administered by Cornell Cooperative Extension of Madison County, is made possible though New York State Department of Agriculture and Markets and the Federal State Marketing Improvement Program at USDA.

To register for any of the workshops listed above, contact Cornell Cooperative Extension of Madison County by calling (315) 684-3001.

May 1

Wednesday 6 pm Catskill Region Meeting, Brooks BBQ

May 7 St Lawrence Region Meeting

May 7 IMSI meeting, Ottawa

June 14

Friday 10 - 3. NYS Maple Producer's Association Annual Meeting, 301 Myron Rd

June 26-29

2013 Cornell Maple Camp
Paul Smith's College/PSC Visitor Interpretive Center
& Cornell Maple Program
Paul Smith's, NY and Lake Placid, NY

July 14-16

2013 New York State Maple Tour
Maple tour: The 2013 New York State Maple Tour is scheduled for July 14-16. It will be hosted by the Catskill Area Maple Producers Association and centered at the Hudson Valley Resort & Spa, Kerhonkson, NY in Ulster County. The tour opens with a reception, registration and trade show on Sunday afternoon July 14. On Monday and Tuesday, July 15 and 16, the tour will feature visits to a variety of maple operations, both larger and smaller.

Trade show set up can begin at 12:00 Noon on July 14. The displays should be ready for opening at 3:30 PM. There will be tour registration starting at 3PM in the afternoon and a Maple Tour social in the trade show area Sunday from 6to 8PM. The exhibits should stay in place until buses leave on Tuesday morning. On Monday at 6PM there will be a reception in the trade show followed by the banquet next to the trade show.



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Greetings From Your Maple Queen

Hello again! I have had a very successful fall and winter representing the New York State Maple Producers Association as your New York State Maple Queen. I am looking forward to the rest of my reign this spring.

I visited a Christmas craft show at the New York State Fairgrounds in the beginning of December. I gave samples of maple popcorn and maple cotton candy. Next, I attended the Annual Vernon-Verona-Sherrill Schools Maple Conference in January. I attended the Board of Directors meeting on Friday January, 4th and the trade show. I also attended and took part in the Oneida County Maple Queen and Princess Pageant held on Saturday of the conference.

Next, I attended Big Country's Little Sugar Shack in Central Bridge. They had an equipment open house with tours of their operation. I also attended the Western New York Maple School held at Letchworth High School. I participated in the Western New York Maple Queen and Princess Pageant and attended several sessions during the day. Next, I attended the New York State Maple Producers in their lobbying efforts at the New York State Capital for Maple Lobby Day. I met with several

members of the Assembly and the Senate. I handed out coloring books and pieces of maple sugar candy to the Legislators. Some of the Legislators included Senator Patty Ritchie, Senator Betty Little, Assemblyman Bill Magee, Assemblyman Clifford Crouch, Assemblyman Peter Lopez and Assemblywoman Addie Russell.

I am excited to attend New York Farm Bureau's Taste the Reception at the Capital on March 4th. I am looking forward to attending several maple weekends throughout New York State. I hope to have a very successful spring as I finish out my reign as your New York State Maple Queen. If there is an event in your area and would like me to attend, please contact me at hilldeidra@ymail.com or contact my queen coordinator, Caitlyn Pilc at catiej93@aim.com.

I thank you for all of your support throughout my reign and I look forward to passing this great honor to another deserving young lady in May. Thank you again for all of your help throughout the year. It has been a great pleasure representing The New York State Maple Producers Association.

Deidra Hill,

2012 New York State Queen

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HAPPENINGS AROUND THE STATE Regional Updates

Catskill Area Maple Producers

Catskills Area Maple Producers Association is hosting the New York State Maple Tour on July 14-16 2013 in Western Ulster and Eastern Sullivan Counties. This tour has never been before. We welcome you to a very scenic and historical area. The committee members putting all the details together are working hard to bring you the best tour yet. The New York State Maple Tour 2013 will include 9 stops over two days. Seven of these stops will be sugar houses and pump houses. The last two stops will be Saunderskill Farm Market & Greenhouse and the Ashokan Reservoir. The committee responsible for all the details is made up of 15 members, Marty Giuliano, Dawn & Shawn Boys, Ben Snyder, Dot & Ray Muthig, Lori & Mike Mickleson and boys Mike Jr. & Chris, Warren Krause, Walter Garigliano, Jay Broekema, and Jon & Janine Stockin.

Upon check-in at the Hudson Valley Resort on Sunday July 14th, you will receive a package when you register. It will include the itinerary of your tour. Registration will run from 3pm to 8pm. Sunday evening the festivities begin with a welcome and social hour with a cash bar running 6pm to 8 pm. Within the resort, vendors will be set up for the Trade Show running from 3:30pm until 8pm.

On Monday July 15th there will be a full breakfast buffet with eggs, bacon, pancakes and Pure Maple Syrup to start the day. The committee will be staggering the buses to leave every 45 minutes starting around 7:45am. A hot lunch will also be served. In the evening a Social Hour with a cash bar and the Trade Show will be under way at 6pm until 7pm. Kickin' off at 7 pm will be the banquet sit down dinner.

On Tuesday July 16th there will also be a Buffet Breakfast to start the day. Lunch will be one of the stops, Saunderskill Farm Market & Greenhouse, for a Bar-be-que. A little

history of the area will be part of the tour also with a stop at the Ashokan Reservoir where a guided tour will show how the reservoir was built.

Remember this is a rain or shine event so don't forget your umbrella.

Delaware County Maple Producers

At the Delaware County Maple Producers Association meeting on January 22, it was discussed that they are looking for Maple Princess Applications to be submitted by April 1st. The Delaware County Maple Producers Association's next meeting will be on the 4th Tuesday in May at 1 pm at the Delaware County Cooperative Building for anyone wanting to attend. The Association also discussed the exhibit to be on display at the county fair.

Maple Lobby Day will be on February 5. We did not make it in the Governor's Budget this year. The Maple Association will be asking for promotional funding to help promote New York Maple and Farm Viability. A team of about 10 members from the Catskill region and about 6 members from other regions will be going to Albany to meet with approximately 20 different Senate, Assemblymen/women and Staff to promote New York Maple.

The Taconic Outdoor Education Center will be having their Hudson Valley Maple Farm Annual Festival on March 10 from 9am to 1 pm. Hudson Valley Maple Farm will be open to the public with guided tours of the sugar house and a pancake breakfast will be served. The Taconic Outdoor Education Center is open to groups, clubs, schools and many others year round but, February through April you can schedule a group event to experience their "Sap to Syrup" program. For more information, contact john.stowell@parks.ny.gov or John Stowell at 845-265-3773.

Schoharie County Maple

Schoharie County Maple Association will be putting on the Maple Festival April 27. The festival will take place on the fairgrounds in Cobleskill. Come and see the Saphouse in action. An evaporator will be up and running during the festival. There will be multiple vendors selling maple syrup and products. Hope to see you there!

The Catskill Area Maple Producers Association will be holding the next semi-annual meeting the first Wednesday of May. The meeting will be held at Brooks Bar-b-que in Oneonta NY. Dinner will be served at 6pm in the banquet hall at Brook's. For reservations please call Dwayne Hill at 607-652-6792. Dinner will be Dutch-Treat.

Happy Sugaring!

Central Area Maple Producers

Maple producers in the Central region have been getting an early start on the season. With a short season last year and the advent of new technology there has been a trend towards tapping earlier. Many of the producers who are tapping earlier are using taps with check valves. The check valve taps claim to keep the tapholes open longer, with this in mind those that tap early are hoping to catch sap runs as early as mid January if the weather cooperates. Several Central maple producers have also increased the number of taps and upgraded equipment in anticipation of a good season this year. On the flip side to those that are expanding their operations, there are a number of maple producers that are discontinuing syrup production due to the onset of federal registration and possible inspections. Age and increased expense to meet FDA standards were reasons given. The Central region has about a dozen producers participating in this years Maple Weekend. Many of the participating farms are planning



special events which should be a fun time for all who come out. If you are not hosting a Maple Weekend event it is a good time to stop by and visit some of your fellow producers who are, it is a great way to get some new ideas for your own operation.

Western New York Update

The WNY Maple Producers Board of Directors held a meeting on December 28th 2012. At the meeting, Eric Randall and Terry Laubisch were respectively re-elected as Delegate and Alternate to the NY State Association. Gordon Putman was recognized for his hard work and success of the WNY Maple Producers booth at the Erie County Fair. Gordon will be stepping down as manager allowing another WNY Maple Producer the opportunity to manage the booth. If you have questions about the booth, please contact Greg Zimpfer at grzimpfer@gmail.com for more information. The WNYMPA co-sponsored the first Lake Erie Maple Expo with the Northwest PA Maple Syrup Producers Association, the Ohio Maple Producers Association, and the Albion FFA in November. The Expo was very well attended for the first year with 200 + in attendance. We are looking forward to another successful Expo in 2013 – mark your calendars to attend the 2013 Expo November 8th & 9th. The next WNYMPA meeting will be held May 23rd at 7pm at the Sugar House located on the Stockton Antique Equipment Grounds in Stockton, NY. Please feel free to contact me if you would like to include information from your individual Western NY county associations' activities at vanessa@outonalimbmaple.com. Wishing you the best for a successful sugaring season and profitable Maple Weekends.

Lawrence County Maple Producers Association

Annual Maple Princess Pageant



On February 2, 2013 The St. Lawrence County Maple Producers Association held their annual Maple Princess pageant. They had three young ladies compete Kylea McAdam from Hermon, Megan Parkman from Canton, and Sarah Rastley from Gouverneur. Kylea McAdam the daughter of Brent & Kitty McAdam was crowned the 2013 St. Lawrence County Maple Princess. Megan Parkman, the daughter of Eric & Julie Parkman, and Sarah Rastley, the daughter of Patrick & Jennifer Rastley, were crowned St. Lawrence County Maple Princess Alternates. McAdam ended her speech with "Always remember that it doesn't matter if you have a good season or a bad one. 100% real maple syrup is more than New York Pride its Family Pride". Their first appearance will be the "Ceremonial Tree Tapping" to be held at Sweeter Creations on March 9th at 11:00 a.m. If you would like the Maple Royalty to attend an event please contact one of the Coordinators, Brianne Tulley (528-2414) or Courtney Foote (528-2452). Congratulations to all the girls at a job well done!



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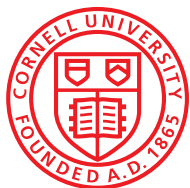


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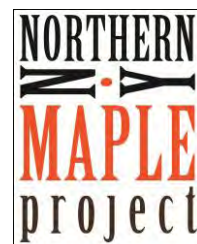


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Provide anyone who wishes to become a maple producer or those with some experience, but seeking to expand their production, products, marketing and profitability through focused and hands-on intensive training that helps them produce maple products with greater efficiency and profitability.

As a result of the workshop, participants will develop the following skills and outcomes:

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



Registration Information:

Registration information is available by going to www.northernnewyorkmaple.com
Registration fee of \$150/person includes all meals (Wednesday supper through Saturday lunch), training and materials. Lodging is available (at an additional cost) at Paul Smith's College for the complete stay (Wednesday, Thursday, and Friday nights) or please see the list of local accommodation options on the website. This training is sponsored by the Cornell Maple Program and The Wild Center's Northern New York Maple Project. Registration is limited to the first 50 people- sign up today!