

# THE PIPELINE

## Cooking with New York State Maple



### Coming soon to YouTube and Facebook!

NYS Maple Producers Association, working in cooperation with Zoey Advertising, is crafting a series of exciting “Cooking with NYS Maple” videos.

The Maple organization has been distributing printed recipes for many years and they have been extremely popular, thus the inspiration for this project. The videos will be published within the next several months on YouTube and NYS Maple’s Facebook page. We look forward to sharing these scrumptious recipes with you and for you to see them come to life in a new and exciting way!

If *you* have a recipe using maple you would like to share, please send it to [office@nysmaple.com](mailto:office@nysmaple.com). We give the sugarhouse credit whenever we use the recipe. Ellen’s Famous Steak Recipe was submitted by Emily Lang of Riverside Maple Farms in Glenville, NY.





## A Message from our President

**New York State Maple Producers Association, Inc.**

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**TONY VAN GLAD**

**B**y the time you read this, it will be fair season in New York State. What a crazy spring we have all had; rain, rain and more rain! Then, just like a light switch, summer arrived on June 21 and it got hot and sunny; sometimes TOO hot. Let's hope this summer's weather makes a sweet, plentiful flow of sap for next season.

If you didn't already know it, I am also a beekeeper. With the cold, wet spring, the situation with my new honey bees didn't look very good. I thought the honey flow would be poor, but to my surprise on July 24, all my hives were stuffed full of honey! I'm not sure how the exact saying goes, but I believe a great maple season brings on a great honey year. So far, so good. I've also heard honey flow predicts the next year's maple flow, so we'll see!

I would like to thank each one of you personally for being one of 715 members of the NYS Maple Producers Association. NYS Maple is becoming a prominent leader in the industry thanks to you and your involvement in our association. Additionally, I'd like to thank our legislators in Albany who have given us significant financial support in promoting NYS Maple through the years. We are grateful for their continued help and support.

As fellow producers, we should help inform and educate other producers on grading, labeling and overall quality of our products. Maintaining our reputation of delivering pure maple products on a consistent basis keeps our great state of New York a maple industry leader.

Here are a few NYS Maple Producers Association highlights:

The "Maple Experience Education Trailer" has been designed and is ordered. We are grateful for donations from several equipment dealers to help construct the display inside. Keith Schiebel is doing an excellent job coordinating the project. We expect delivery of the trailer in early August, when the outside wrap will be applied. We hope all of this will be done in time to debut the shell at the NYS Fair. After that, it will be back in the shop to build and arrange the interior displays. The trailer should be ready to visit schools by mid-September. Thank you Keith!

I heard this year's Maple Tour went well in Western NY. Over 120 people attended the tour and banquet. Visits to the saphouses were a hit and it was nice to share stories with other producers.

The NY State Fair starts Wednesday, August 21 and Maple Day is Monday, August 26. (August 26 is also Senior Day – anyone 60 and older is admitted free into the fair.) We encourage you to come out and visit and/or volunteer at the Maple Center. The Maple Center sells maple products for all 13 days of the fair and can use your help. If you are interested, email Kim Enders at nysmaplefair@gmail.com. If you do not have access to email, feel free to call Kim at 315-243-1024.

We could not do the Fair without Helen Thomas (Executive Director), Dave Schiek (Fair Manager), Kim Enders (Volunteer Coordinator), Keith Schiebel (Maple Day Coordinator), the crew of volunteers who return each year to help and YOU. Thank you one and all. Let's make this year's NYS Fair a success by helping and supporting the association in every way you are able.

Have a great summer!

Tony Van Glad  
President NYSMPA

## HELP US KEEP YOU INFORMED!

We send frequent emails to the entire membership to let you know of things happening in the maple world.

## IF YOU DID NOT GET THEM, do the following:

Send an email to office@nysmaple.com. This will tell us your current email address. It's possible that our records may need to be updated! Check your spam folder for emails from: office@nysmaple.com and info@nysmaple.com. We use these two email addresses to send you the latest news. If your spam filter has them blocked, you will not receive our communications.



## 2019 - 2020 New York Calendar of Upcoming Schools and Workshops

### 2019

- August 21**     **Maple Syrup Judging at the New York State Fair**
- September 7**     **Lewis County Maple Tubing Workshop**  
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
- September 14**     **Wyoming County Maple Workshop**  
Contact: Deb Welch, Cornell Cooperative Extension of Wyoming County,  
401 North Main Street, Warsaw NY 14569; 585-786-2251; djw275@cornell.edu
- September 17**     **Green County Maple School, Greene County**  
Contact: Ron Frisbee, Agroforestry Resource Center,  
6055 Route 23, Acra, NY 12405, Phone: 518-622-9820, email frisbeer369@gmail.com
- October 21-24**     **North American Maple Syrup Council and IMSI meetings in Minnesota**
- November 8-9**     **Lake Erie Maple Expo, Albion PA**
- December 7**     **Western NY Maple School, Attica NY**  
Contact: Deb Welch, Cornell Cooperative Extension of Wyoming County,  
401 North Main Street, Warsaw NY 14569; 585-786-2251; djw275@cornell.edu
- December 10**     **Onondaga County Maple School**  
Contact: Kristina A. Ferrare, Forestry Program Specialist, Cornell Cooperative Extension Onondaga County,  
The Atrium, Suite 170, 100 South Salina Street, Syracuse, NY 13202, (315) 424-9485 ext. 231, kaf226@cornell.edu

### 2020

- January 3-4**     **New York State Maple Conference**  
NYS Fair Grounds, Syracuse NY. Contact: cornellmaple.com
- January 11**     **St. Lawrence County Maple Expo**  
Contact:
- 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



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## 2019 Cornell Maple Program Research on 5/16" Maple Tubing

Stephen Childs, New York State Maple Specialist



STEPHEN CHILDS

**D**uring the 2019 maple season, the Cornell Maple Program conducted replicated trials on 5/16" and 3/16" tubing looking at tubing options for taphole sanitation and tapping. This report focused on the 5/16" results. The first sap yield measurements were taken on February 8 and the last measurements on April 10.

Several checks were conducted on old spouts and drops. The first included checking where the drop had been used for seven years and the spout had been used for four years. The spouts and drops were vacuumed dry at the end of each season when the taps are pulled but received no other cleaning. The second check for standard comparison included installing completely new laterals, drops and spouts for a brand new system. This year, the old system yielded 26.9 gallons of sap per tap while the new system yielded 43.9 gallons of sap per tap. This represented an increase of 63.1% or 17 more gallons of sap per tap.

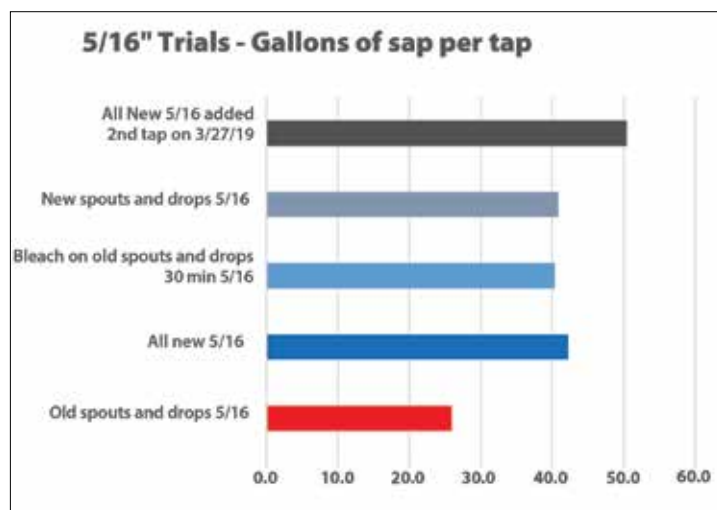
Another treatment included in this year's study included the removal of the spout and drop from the sugarbush before the season and submersed in a bleach solution of one table spoon of 5.25% sodium hypochlorite in chlorine bleach per gallon of water for 30 minutes followed by a thorough rinse with potable water. The drops were then reconnected to the lateral line established in the sugarbush for a number of years with a quick connect fitting. This year, the bleach-sanitized spouts and drops yielded 41.9 gallons of sap per tap, 55.7% or 15 gallons more sap per tap than the old spout and drop and two gallons of sap less than the brand new system.

A fourth system was tested that included placing a new spout and drop on old lateral lines. In this treatment, sap yield for the season was 42.4 gallons of sap per tap, 57.6% or 15.5 more gallons of sap than the old spouts and drops and 1.5 gallons of sap per tap less than the new system.



### RECORD OF NEW SPOUT AND DROP VS. OLD SPOUT AND DROP

GRAVITY	VACUUM
2007 - Haag field study 100% increase	
2008 - Arnot 100% increase	
2009 - Arnot 160% increase	2009 - Breezie Maple field study 110% increase
2010 - Arnot 76% increase	2010 - Arnot 151% increase
2011 - Arnot 133% increase	2011 - Arnot 120% increase
2012 - Arnot 42% increase	2012 - Arnot 25% increase
2013 - Arnot 87% increase	2013 - Arnot 114% increase
<b>Average (Vac) Increase 82% or 13 additional gallons of sap per tap</b>	2014 - Arnot 106% increase
	2015 - Arnot 94% increase
	2016 - Arnot 29% increase
	2017 - Arnot 57% increase
	2018 - Arnot 66.5% increase
	2019 - Arnot 57.6% increase



The final treatment on 5/16" tubing was a re-tap treatment which included the installation of brand new tubing laterals, drops and spouts. (A second new spout and short drop and T added into the first drop.) These were installed in line of the same expected partition zone of the first tap, meaning it was located directly above or below the original tap. In this treatment, rather than waiting until the first tap stopped running to conduct the re-tap, it was installed once the temperature had risen above 50° F four or five times. The second tap

was added on March 27 (see photo left). The reasoning behind this treatment was to install directly above or below the first tap, so as not to significantly add to the partitioning in the tree and not reduce future opportunities to tap into clean, white wood in future years. The re-tap treatment yielded 52.2 gallons of sap per tap, 94.5% or 25.4 more gallons of sap per tap than old spouts and drops and 8.5 more gallons than the brnad new system treatment.

Treatment studies on 5/16" spouts and drops	Gallons of sap per tap	% Increase over old spouts and drops	Sap increase per tap in gallons
Old, existing spouts and drops	26.9		
Brand new spouts and drops	43.9	63.1%	17.0
30-minute bleach treatment on old spouts and drops	41.9	55.7%	15.0
New spouts and drops 5/16/19	42.4	57.6%	15.5
Brand new installed on second tap 3/27/19	52.4	94.5%	25.4

The chart above shows how this year's results compared to the history of research results over time.

The 2018 tests where re-tapping was installed after the prior treatment dried up with a total sap yield of 49.7 gallons of sap per tap 22.2 before the re-tap and 27.5 after the re-tap. Once again, the taps were designed to fall in the same time period but the late season weather was much more friendly to re-tapping than in 2019. More variations on this re-tapping idea will be looked at in future years.

HISTORY OF BLEACHING TESTS		
YEAR	TEST TYPE	RESULTS
2013	Gravity	95% increase = new
2014	Vacuum	101% increase = 1%>new
2015	Vacuum	96% increase = 1%>new
2016	Vacuum	34% increase = 5%>new
2017	Vacuum	57% increase = 1%<new
2018	Vacuum	66.1% increase = new
2019	Vacuum	55.7% increase - .5%<new
Average 72.1% increase or 15.8 additional gallons of sap per tap		

## Maple makes inroads with athletes

By Aaron Wightman, Cornell Maple Program



The sports nutrition market is a growing industry with potential opportunities for maple products. One area well-suited to maple is the sports gel product segment. This winter the Cornell Maple Program worked with the Cornell Department of Food Science to develop a maple sports gel formulation. The objective was to create a gel with maple as the primary component, a palatable texture and favorable flavor. The resulting product is a maple syrup-based nutrition supplement in a single serve foil pack with added electrolytes and a favorable flavor. In initial trials, taste testers have unanimously agreed that the maple gel is far superior in flavor and consistency to products currently on the market. Endurance athletics are an increasingly popular pastime in the United States, with strong links to cultural trends in health and fitness.

Subsequently, the athletic gear industry has experienced a period of sustained growth. The running gear market alone is projected to grow to \$23 billion annually in the next five years. Gel packs are growing in popularity and sell for as much as \$3 per 100 calorie serving.

MAPLE GEL SHELF LIFE STUDY TEST RESULTS		
WEEK	SPC (CFU/mL)	Yeast and mold (CFU/mL)
1	1200, 1300	0, 0
2	800, 900	0, 0
3	600, 1200	0, 0
pH AND WATER ACTIVITY OF FINAL GEL FORMULATION		
ATTRIBUTE		VALUE
pH		6.0
Water activity		0.801 at 23.7°C

A detailed report and sample formulation will be made available soon on [cornellmaple.com](http://cornellmaple.com). This product was developed as part of an ongoing effort by the Cornell Maple program to develop new-value added maple products. Questions regarding maple sports gel or other value-added product opportunities can be directed to Aaron Wightman at [arw6@cornell.edu](mailto:arw6@cornell.edu).





## 2019 NYS Fair is coming!

By Kim Enders



**FREE  
MAPLE  
SAMPLES**







It's hard to believe another maple season has come and gone, and here we are getting ready for the New York State Fair already.

This year's fair will start on a Wednesday. The dates are August 21 – September 2. The management team has been working since last year's fair to continue improving both the experience for our volunteers and the consumers they are serving. We are excited for the changes and hope that you will join us to make it our most successful year ever!

We have morning, afternoon and evening shifts available. If you love to be around people and expound the virtues of maple, we have plenty of volunteer opportunities available. If you are interested in volunteering but would prefer to not be on the "front lines," we have those opportunities, too!

Those consigning products through the booth will need to make arrangements with Kim Enders to fulfill volunteer requirements.

"Monday Maple Day at the Fair" will be on August 26! The new "Maple Experience" maple trailer will be on site with many scheduled events throughout the day.

We will take care of your parking and entry into the fair – so make a day of it (or two, or three...) and help us to make this another record year for the New York State Maple Association!

To check out the volunteer opportunities, go to [nysmaple.com](http://nysmaple.com) and click on "Sugarmaker's" in the upper right hand corner. There are links volunteer there. If you have volunteered at the fair in the last few years you should be receiving emails giving you directions on how to sign up for your volunteer shifts. You can also reach Kim by email at [nymaplefair@gmail.com](mailto:nymaplefair@gmail.com). We look forward to hearing from you.







## 2019 Tests on 3/16" Tubing

Stephen Childs, NYS Maple Specialist



STEPHEN CHILDS

The results of tests conducted during the 2019 sap season at the Cornell Arnot Forest has answered one important question:

***Why do we experience yield loss with 3/16" tubing after the first year?***

This was the fourth season where experiments were conducted using 3/16" tubing with true 3/16" fittings and Ts. A variety of combinations of spouts, drops and cleaning methods were tested, and in each case, the age of the T was the primary yield-controlling factor.

The method of tap hole sanitation used in the test was secondary. For each test, half of the replicates received new Ts for the 2019 season and half remained with Ts with two, three or four years in use. The charts depicted here reflect the dramatic difference between sap yield per tap when new Ts were installed.

In 2018, we tested second-year 3/16" tubing with brand new check valve spouts which resulted in poor yields as represented in the second chart. We concluded that the check valves failed for the first time in all the tests we conducted on them. It is my opinion that the Ts that were plugging made the check valves appear to be ineffective.

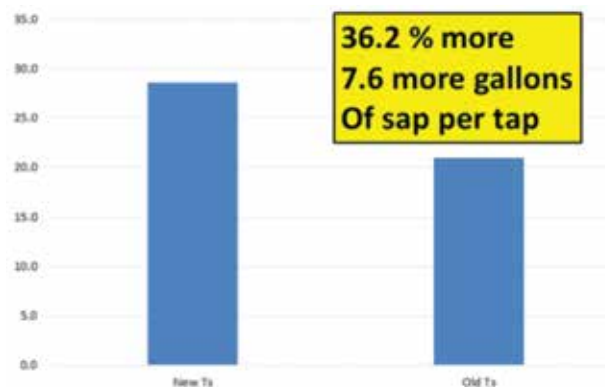
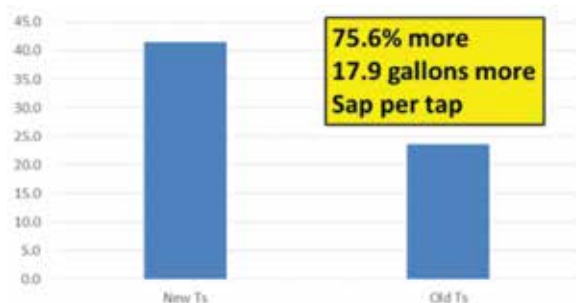
The treatments in 2018 that were upgraded to a 5/16" drop also received new Ts but other connectors in the system were not changed likely causing the somewhat lower yield than the all-new 3/16" treatment.

In the coming year, we will be testing a variety of treatments that will attempt to overcome this T plugging problem.



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THIRD YEAR 3/16" WITH NEW SPOUTS



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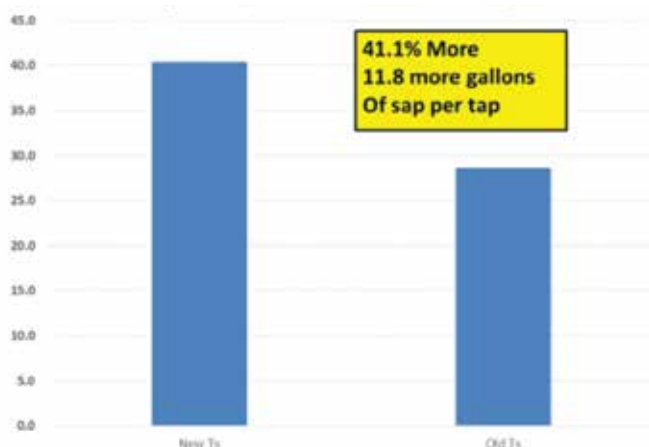


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### THIRD YEAR 3/16" WITH NEW SILVER SPOUTS



### 2018 3/16" - PERCENTAGE INCREASE OVER TREATMENT 1



## Thomas awarded 2019 Hubbell Award

Peter Gregg, The Maple News

New York State Maple Producers Association executive director, Helen Thomas, was awarded the association's Hubbell Award



for her years of outstanding service to the New York maple industry.

"It is my great honor to present Helen with this well-deserved award," said Eric Randall, board member and past president of the NYSPMA, who presented the award at the New York Maple Tour banquet on July 13 at the Erie County fairgrounds.

Thomas has served as executive director since 2009, helping increase membership in the organization and promoting maple through special events, media outreach and coordinating

the statewide Maple Open House Weekend promotion.

She has a long background in the maple industry. She grew up on a dairy farm which produced maple syrup at various times since 1802. Thomas participated with her family from an early age in the traditional processes of syrup production. She reigned as the Wyoming County Maple Queen in high school.

Thomas completed graduate studies at Princeton and Rutgers Universities in environmental science. Having been trained as a scientist, her career has taken

her along an interesting journey over the years through such areas as biochemistry, computer technology, scientific computing, financial systems technology, public school technology, wind energy systems and management consulting.

"But, the maple trees on the farm have always had a special bond with Helen, and in 2005, she encouraged her two sisters to help her to restart the family maple business that is thriving again to this day," Randall said.

Thomas was presented with the award by last year's recipient, David Sheik.

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## 2019 Farm Labor Bill Summary

By Jeff Williams, New York Farm Bureau

### Kevin Putman, Young Sugarmaker

By Helen Thomas



This year's Young Sugarmaker Award was given to Kevin Putman of Whispering Brooks Farm in Gainesville, Wyoming County, NY. Kevin has spent nearly all of his 19 years assisting his parents, Gordon and Bridgett Putman, with their full-time maple operation.

Kevin's award this year has a unique history – he is the second sugarmaker in the family to receive it. His dad, Gordie, was honored with the award when he was a young sugarmaker, too! (He declines to say how many years ago!)

Whispering Brooks has steadily grown during Kevin's lifetime. Currently boasting over 50,000 taps, they make an excellent product and consistently produce over a half a gallon of syrup per tap. They are always willing to help other sugarmakers; sharing techniques and expertise. We hope Kevin will follow in his dad's footsteps with his willingness to contribute to the maple industry – Gordie is a valued participant in the WNY regional association, and represents them as an alternate delegate to the State association board.

Congratulations to Kevin!

- Mandates overtime pay for farmworkers starting January 1, 2020
- 60 hour/week threshold
- Establishes a three-member wage board at the Department of Labor to evaluate possibility of lowering weekly overtime threshold
- Wage Board = DOL appointment, AFL-CIO and New York Farm Bureau
- Must hold three hearings to seek comment on lowering OT threshold
- First hearing must be held by March 1, 2020
- The Wage Board must report by December 31, 2020
- Only "definition of employee" exemption is for parent, spouse, child or other immediate family (no extended family)
- Requires that employers offer a weekly day of rest to workers
- It is voluntary for the worker to take the day off
- If the workers chooses to work on day off, employer must pay time and a half on that day
- Allows collective bargaining of farm workers starting January 1, 2020
- Prohibits agricultural workers from engaging in a strike or any work slowdown
- Mandates voluntary mediation between workers and employers prior to proceeding to binding arbitration
- Mandates "card check" voting when only one union is present
- Extends worker housing inspections to all migrant employee housing
- Previously, only migrant housing with 5 or more workers were inspected
- This provision goes into effect on January 1, 2021
- Requires Workers Compensation and UI coverage for all employees
- Requires farms to carry disability insurance and offer paid family leave for all employees
- Removes the requirement to pay Unemployment Insurance for H2A workers



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## SAFE food labeling

By Helen Thomas

Your delegates to the State association board feel strongly about the importance of maintaining the quality of the maple products we produce and sell. In keeping with that goal, they want to ensure that all Pure Maple sold in NYS is properly labeled in accordance with current NYS regulations.

The front of the card (right) includes Maple labeling regulations developed in cooperation with the NYS Department of Agriculture and Markets. It details the items inspectors look for when in the field. Please review this information and make sure your labeling is in compliance.

We realize most of our members are labeling correctly, but there are many maple producers in New York who are not currently members of the association and may be unaware of these regulations. NYSMAPA will be printing palm cards like the ones shown here (right). These will be available for you upon request to share with producers who are currently not labeling correctly.

Our decision to produce these cards are two fold. The first goal is to educate politely. Our board members have seen two common errors in labeling; the most common being the lack of producer name and address and the second, the lack of grade or improper/incomplete grade labeling. The secondary role of this card is to create awareness that NYSMAPA is a source of valuable information.

Board members will be carrying a supply of these cards with them so that if they encounter incorrectly labeled products in a store or farmers market, they will share it with the producer or store owner.

Should you have any questions at all, call Helen at the NYS Maple Association office, (315) 877-5795, or contact the Food Safety division of NYS Ag & markets. We are happy to review your label if you are unsure.

New York State Maple Producers' Association  
**SAFE Food Labeling**  
For Maple Syrup

**State your identifying information**

- The principal display panel must clearly state the type of food in the container - Maple Syrup.
- Your business address must be on the container, location is flexible. Address should include: Business name, street, city, state and zip code.

**Food in packaged form must bear a declaration of net quantity**

- You must offer the weight in imperial format *first*. Example - 16 FL OZ
- As a secondary measure, you may also offer the weight in metric format. Example - 473 ml

**Always identify the proper grade**

- Grade A Golden Color - Delicate Taste
- Grade A Amber Color - Rich Taste
- Grade A Dark Color - Robust Taste
- Grade A Very Dark Color - Strong Taste

**Exercise care with your labeling**

Not adhering to the labeling rules put forth by the state of New York could result in your items being pulled from sales shelves.

For questions, contact the NYS Ag & Markets Division of Food Safety and Inspection.

Approved by the New York State Maple Producers' Association. Visit our website at [www.nysmaple.com](http://www.nysmaple.com) for more information.



FRONT

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BACK

## Debut of Maple Milk in Lewis County

By Helen Thomas

**N**YS Senator Joe Griffo and Nadeen Lyndaker get ready to debut Maple milks at the 2019 Lewis County Fair. Local dairy, Black River Valley Natural, is packing the product for distribution in Lewis county area stores.

Maple milk first debuted at the NYS Fair last year on "Maple Day" at the FFA mobile exhibit. Fairgoers sampled two test batches and cast their ballots for their favorite milk flavor in an informal survey.



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