

# DROP IN THE BUCKET



Vol. 31, No. 1

Newsletter of The Maple Syrup Producers Association of Connecticut, Inc.

October 2011

Member: North American Maple Syrup Council & International Maple Syrup Institute

## November 5, 2011 Is the Date!

*Mark Harran*

Mark your calendars for the annual membership meeting on Saturday, November 5th, to be held at Sessions Woods State Park in Burlington, Connecticut. It is shaping up to be one of MSPAC's most informative and productive meetings ever. Like last year, we will streamline the business meeting to allow more time for the educational elements.

The agenda kicks off with the traditional annual business meeting followed by two guest speakers, a light lunch and then a guided tour of a nearby recently thinned CT DEEP managed sugar bush. The two guest speakers will be Bruce Gillilan of Leader Evaporator, who will provide insights on how we can maximize the effectiveness of our current evaporators, and Dave Chapeskie, Executive Director of the International Maple Syrup Institute (IMSI). Dave will update us on the status of the new grading system which is planned for worldwide implementation as early as 2013 as well as the educational material developed by IMSI to help us leverage the recently confirmed positive nutritional benefits of maple syrup. After lunch, provided by Lamothe's Sugar House, Jerry Milne, an MSPAC member and a Certified Forester for DEEP-Division of Forestry, will give us some first hand instruction on how to manage our maple trees for maximum health and sap production.

All in all it should be an interesting day. Bruce Gillilan visited our sugar house this past season and, in no time flat, taught John Langer and me about 15 or so ways we could improve the effectiveness of our evaporator. I was really impressed with the results he helped us achieve (not only more throughput but better quality syrup), so I invited him to share his "secrets" with the entire MSPAC membership. You will learn some new ideas!

IMSI has provided leadership on both the new maple grading system and maple syrup nutrition and no one is in a better position than Dave Chapeskie to tell us about what is going on and how it will benefit us. He will also provide details on how IMSI is prepared to support the Connecticut maple producers who will test implement the new grading system this coming season ahead of a targeted roll-out in 2013. Finally, Jerry Milne will take us on a tour of the sugar bush on State

*continued on page 3*

## A Sugarcamp in Connecticut

*Brian Atwood*

If you drive a car around New England in the springtime, you may be a little hesitant to pull off the pavement onto a damp, leaf covered path. It was March when I surveyed the trail leading off of the paved road. The homemade locust gate was open, there



*View of the small access door in the corner of the sugarhouse that was used to pour sap into the storage tank housed inside the sugarhouse. Note round solar panel on roof of cupola.*

were fresh tracks filled with snow melt, and I could see a pickup parked a few hundred feet down this path, well past the stone wall that edged the paved road. It looked wet, but not muddy. There were sunken tracks, but no ruts. It looked passable to me. I attempted to drive up the path, putting my left side tires in the center, the right ones on the edge of the trail. After traveling seventy feet or so without spinning, I decided I probably had pushed my luck about enough, and decided to walk the rest of the way. I walked past the pickup, and quickly spotted the tubing in the trees. I took a few steps into the sugar bush and rounded the corner. As I crossed over a small brook, I could see the steam rising from a red sugarhouse with white trim. I looked back toward my car but it was hidden behind the trees. I listened for a moment and heard nothing but the sound of the wood fire and the babbling brook in the hollow below.

I approached the sugarhouse and opened the screen door. I thought for a moment, should I knock? But this was Art Roy's

*continued on page 4*

# A Message from the President

## NAMSC-Connecticut Annual Report-2011 Season

J. Mark Harran

Maple Syrup Producers Association of Connecticut

The 2011 season was generally strong across Connecticut. Not a record breaker, but a solidly good season and a really huge improvement from the prior two years. It started slowly due to a very harsh winter (e.g., record snow amounts, which inhibited access to maple groves, combined with temperatures 24/7 below freezing), but the last half of the season was strong and in most cases more than offset the slow start.

The Maple Syrup Producers Association of Connecticut (MSPAC) held its annual membership meeting on November 6, 2010 at the University of Connecticut, Storrs, with a record attendance level in part due to its featured speaker and his subject matter. Tim Wilmot, Extension Maple Specialist, University of Vermont, tailored his talk to be specifically relevant to Connecticut's universe of relatively small to medium size sugar makers, including how to maximize sap flow with both high tech and low tech methods. His talk was followed by a panel of five Connecticut sugar makers, along with Tim, who shared their own techniques and practices that have proven successful over the years while taking questions from the audience.

The January 8, 2011 MSPAC pre-season workshop was held at the Northwest Park, Windsor CT, and featured Gary Graham, Extension Specialist, Ohio State University. He shared his thoughts on managing the sugar bush woods to achieve maximum high quality sap production while maintaining the health and productivity of the sugar maples. His talk was very well received and was followed by a local sugar maker discussion panel, with Gary as a member. Hydrometers were tested for all those attending.

A test of the key elements of an MSPAC initiated growth plan was launched in 2011. It is part of a recommendation for government support to dramatically increase the crop value of maple products in Connecticut, from \$1 million currently to \$20 million over a ten year time frame, and thus help grow the state's economy. The test is supported by a Specialty Crop Grant (USDA and CT DOA) and is intended to validate the three key elements of the growth plan which are:

1) Tap more trees on private and state owned land. Currently, only one tenth of 1% of the eligible trees is tapped in the state, which compares to 33% in Quebec.

2) Employ more new technology within the existing infrastructure to dramatically increase processing capacity. For example, there is no need to build huge sugar houses and install large evaporators, as a 2 by 6 evaporator with a steam away supported by a RO can achieve the same throughput as many stand-alone 5 by 14 evaporators.

3) Change the marketing model. Move from almost sole reliance on sales from farm stands and farmers markets to distribution on the shelves of the big box stores where 90% of the syrup consumed in the state is purchased, almost all which is sourced out-of-state.

Meanwhile, the invasive insect threat to Connecticut forests and the maple farming segment remains a big concern. The ALB outbreak in Worcester, MA is just 15 miles north of the state line and the EAB is "knocking on our door" from NYS on the western border. Recently, the Department of Energy and Environmental Protection and the Connecticut Agricultural Experiment Station have formed a partnership to more closely monitor for the presence of the two insects and to take dramatic steps to stop their spread if and when they are found. Meanwhile, MSPAC continues to work closely with these respective state agencies and the CT DOA to help in knowledge building and detection efforts and to represent the interests of maple syrup producers in the event of an outbreak.

Last, but certainly not least, we in Connecticut look forward to hosting the 2012 IMSI/NAMSC Convention in the famous old seaport town of Mystic, CT. Preparation is now in high gear for a great, both informative and enjoyable, convention in one of the most highly rated tourist attractions in the United States. We look forward to seeing you all there!

### Maple Syrup Producers Association of Connecticut, Inc.

**DROP IN THE BUCKET** is the official newsletter of the Maple Syrup Producers Association of Connecticut, Inc.

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*The editor welcomes letters, news items and photographs about sugaring for fun or profit in Connecticut. We also accept advertisements from equipment dealers and maple syrup producers. Rates will be furnished upon request to the editor.*

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## Nov 5 Annual Meeting *continued from page 1*

land where he lead a discussion about properly thinning for sugar bush health and a demonstration of how to safely fell a tree.

For those of you who want to be in *Sugar Houses Open to the Public*, this will be the last chance to write a check and give particulars to Ron Wenzel. Ron will also provide planning details on the IMSI/NAMSC Convention to be held in Mystic, CT next year, providing an opportunity for MSPAC members to support and attend this big international event, which was last hosted in our state in 1997. And, as before, the equipment dealers will be at our November 5 meeting for pre-season stock up needs.

In the business meeting we will nominate and vote on a slate of officers as well as directors whose terms have expired, so please give that some thought prior to the meeting and call Wayne Palmer, head of the nominating committee, if you wish (860.228.0246).

### Maple Syrup Producers Association of Connecticut, Inc.

### Annual Meeting Notice

You are invited to the 35th Annual Meeting of MSPAC  
November 5, 2011 • 8:00 am to 3:30 pm

(Light lunch served)

Sessions Woods Wildlife Management Park  
Rte 69, Burlington, CT

- 8:00 Registration, coffee and donuts. Visit suppliers & vendors.
- 9:00 Welcome and opening remarks and business meeting:  
Mark Harran
  - Minutes from 2010 meeting
  - Treasurers Report
  - Nomination and election of Officers and Directors
  - Old business
  - New business
- 9:30 Reports and announcements
  - ALB Update: Kay Carroll
  - Maple Education Program: Chuck Drake
  - Recipe Book Update: Kay Carroll
  - IMSI Report: Richard Norman
  - NAMSC Report: Mark Harran
  - 2012 IMSI/NAMSC Convention update: Ron Wenzel
- 10:00 Break. Visit suppliers & vendors.
- 10:30 Guest Speaker #1: Bruce Gillilan, Leader Evaporator, will share some "secrets" he has learned, from years of experience, for maximizing the quantity throughput and quality output from your current evaporator as in "Boiling 101."
- 11:30 Guest Speaker #2: Dave Chapeskie, Executive Director, IMSI will inform us regarding progress toward implementing a new worldwide standard grading and classification system for pure maple syrup, including plans to test implement the new standard in Connecticut in 2012. Dave will also include an update on IMSI's efforts to bring together and disseminate information on the nutritional benefits of maple syrup to help us communicate the news.
- 12:30 Light lunch prepared and served by Lamothe's Sugar House. Visit suppliers & vendors.
- 1:30 Jerry Milne, Certified Forrester for DEEP-Division of Forestry, will take us on a tour of a sugar bush on State land where he will discuss and show proper thinning techniques and along with Matt Quinn, a DEEP Fire Control Officer, will demonstrate how to safely fell a tree.
- 3:30 Adjournment

## Asian Longhorn Beetle and Emerald Ash Borer Update

**E**merald Ash Borer (EAB): due to the large infestation in Saugerties, NY just across the Hudson River, monitoring efforts for emerald ash borer in Connecticut in 2011 have been increased. For the past two years, there have been 20 purple traps set up in CT. This year, the Connecticut Emerald Ash Borer Detection Survey headed by Tom Worthley at UConn will see around 940 of these traps situated in key locations throughout the western half of the state.

For more information on purple traps, follow this link: [http://clear.uconn.edu/info/CT\\_EAB\\_Flyer.pdf](http://clear.uconn.edu/info/CT_EAB_Flyer.pdf).

Visual survey of suspect sites called into the station will be taking place this summer, as well as biosurveillance using the native digging wasp *Cerceris fumipennis*, which hunts buprestid beetles. Emerald ash borer is in the buprestid family.

The Asian longhorn beetle (ALB) has had a lot of press coverage in the past month. First, the Worcester quarantine zone has been extended an additional four square miles south into Auburn, MA. Infested trees were found on the Holy Cross campus by an arborist who had taken compliance training with USDA. So the education efforts that we are involved in are



having good results.

Second, a new tree has been added to the ALB's host list. Golden Raintree, *Koelreuteria paniculata*, is a member of the family Sapindaceae. It is a non-native cultivar, but it is also considered an invasive species in some parts of North America.



Third, a new infestation of ALB has been detected in Bethel, Ohio, about 30 miles southeast of Cincinnati. This infestation was reported by a vineyard owner, and is located on agricultural land with pockets of forested land. This is the first time ALB has been detected in this type of area. The USDA's news release can be found here: [http://www.aphis.usda.gov/newsroom/2011/06/adult\\_detection\\_ALB.shtml](http://www.aphis.usda.gov/newsroom/2011/06/adult_detection_ALB.shtml) This is still breaking news, so updates on the extent of the infestation and its possible origins are still to come.

Katherine Dugas and Rose Hiskes

The Connecticut Agricultural Experiment Station  
123 Huntington Street Box 1106  
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Insect Inquiry Office: (203) 974-8600

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## Sugarcamp *continued from page 1*

sugarhouse, and I could see through the door window that he already had visitors...neighboring sugar makers Tom Bell and his son. I was greeted with a “come in” and it was soon obvious that we were all welcome here. The short visit turned out to be a highlight of my 2011 maple sugaring season.

The building was not new, but was meticulously maintained. The longer we talked, the more intrigued I was to learn about Art and his family. He was eager to share his family’s rich maple sugaring story. Proof of this sugaring past was evident in a shadowbox display in his sugarhouse. The box houses a small oxidized sap bucket from Art’s great grandfather’s sugar bush



*2x6 DarVeau Evaporator with Québec flag hanging from rafters*

that was located in St. Gervais, Quebec. Art said that everyone made syrup in Canada, but when his father, Ernest Roy, traveled from Canada with his family during the Great Depression, syrup making in Connecticut was not nearly as common. According to Art, many French Canadian families from the same town moved to the northwest corner of Connecticut with hopes of finding work. The area was appealing to them as there seemed to be work in the clock manufacturing, textile, and other similar industries. Ernest built his first sugarhouse around 1933. Art believed that his father’s syrup production wasn’t a lot, but he made enough to hold “Sugaring Parties” for his friend Joe Girard. Joe Girard, who was from the same town in Canada as Ernest, was a builder in the area. Joe would entertain his clients and friends at the Roy’s sugarhouse. Art said that of the many families that relocated here from Canada, Ernest’s closest friend was Cyril Goulet...MSPAC’s Newsletter Editor and Director Rick Goulet’s grandfather’s brother. Quite often Cyril Goulet could be found at the sugarhouse during the maple sugaring season. After several years of making syrup, Ernest Roy built the existing sugarhouse in 1954. He boiled on three homebuilt flat pans with a siphon feed system until a homebuilt flue pan was incorporated around 1963. The arch was

made of concrete, and it had a masonry chimney. Ernest was resourceful and an innovator. He fabricated a sap storage tank from wood. Although no longer used for sap storage, this tank is still in the sugarhouse today. Ernest fastened galvanized metal with common nails to the wooden box structure; Ernest then soldered the corners to make a liquid tight storage tank. Ernest had a small access door in the corner of the sugarhouse that he could open, and pour the sap into this storage tank. In later years he developed a piping system for collection so he could collect the buckets and dump them into a series of collection points.

These collection points were unused galvanized garbage cans connected to black piping that would divert the sap to the sugarhouse by use of gravity.

Art started making syrup around 1972 on the same pans his father used and has been at it ever since. About six years ago he decided it was time for another change. Art purchased a modern, wood fired, Stainless Steel, 2x6 DarVeau Evaporator. The masonry chimney and arch were removed, and the existing wooden steam hood was adjusted to fit the newest advancement to the family sugarhouse. Art installed the stainless steel evaporator and stainless steel smoke stack, but much of the sugarhouse’s traditional character is maintained. Art still has the Lasalle Balanger wood fired kitchen stove that heats the building when the evaporator is not in use. Art now has a propane finishing pan, but he has used the Lasalle Balanger stove for finishing syrup. Art frequently uses the old kitchen stove to make hot water. There is no electricity at the sugarhouse, but Art is innovative, much like his father. He has a solar panel on the roof that charges a series of automotive batteries. These batteries light a series of 12-volt lights when needed. There are also oil lamps and Coleman lanterns available if needed. Water is just a few steps outside the back door. A hand pump may seem nostalgic to some people, but it is part of everyday life at the sugarhouse.

When finished boiling, Art walked me through his sugar bush. The stand of predominantly maple trees was free of



*Art demonstrating his ceiling-mounted winch that he uses for lifting his filtering can.*

underbrush, and there was a surprising amount of sun penetrating through. With the leaves off the trees, you feel like you are in a field more than in a forest. The crowns of the trees were relatively full for forest stand trees, and the “stem” count per acre was reasonably low. Art doesn’t haul any sap; it is either gravity fed to the sugarhouse holding tank, or pumped to the sugarhouse with a gasoline powered pump and black piping.

As I walked away, I thought to myself that Art Roy’s sugarhouse was very unique. There are quite a few sugarhouses in Connecticut, but his is one of only a few “sugarcamps” that still remain in this small state.

## ***Sugarhouses Open to the Public 2012 Renewals***

*Ron Wenzel*

I'm gathering information for the 2012 *Sugarhouses Open to the Public*. The cost is \$40.00.

Format

- Name of sugarhouse
- Name of producer
- Address
- Phone number
- Listing of hours open
- A brief description of what you have to sell.
- Many add this tag line, "Please call ahead."

Email me this info and send me a check made out to MSPAC. If you want to pay your dues, they are \$25.00, for a total of \$65.00. You can also see me at the Annual meeting on the 5th of November. **November 5th, 2011 is the due date.**

Those that I mail to renew, PLEASE send them back to me...it makes this assignment MUCH easier for me. I also keep the hard copy as a receipt for payment.

The association distributes about 12,000 copies of *Sugarhouses Open to the Public* throughout the state of Connecticut.



**Free Free Free!**  
Come to the November meeting and get your Connecticut-shaped resin cast to make your own Connecticut-shaped maple candy molds.

There will be a demonstration to get you going. Charlie Chase received his SARE grant and this will be the educational part.

PHOTO: VICTORIA KACZOWSKI

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# New Food Safety Law

Ron Wenzel

**I. FACILITIES:** businesses that store, hold, manufacture or process food. All facilities must still register with the FDA, as has been the case since passage of the Bioterrorism Act of 2002. Farms and retail food establishments are exempt, but these were narrowly defined under the Bioterrorism Act.

The Tester-Hagan amendment clarifies that businesses that sell more than half of their products directly to individual consumers are exempt as retail food establishments even if they process the food at a different location than where the sale occurs, such as a farmers market or farm stand.

Qualifying facilities, while they must register, are exempt from the provisions of Sec. 103 of the food safety bill, the Hazard Analysis and Preventive Controls. Qualifying facilities are those that have gross sales of less than \$500,000 (averaged over three years, and adjusted for inflation) and that sell more than half to qualifying end users. Qualifying facilities can either demonstrate compliance with state and local laws or

submit a short summary of their plan to analyze hazards and prevention.

Qualifying end users are individual consumers (with no limitation on location) or restaurants and retail establishments that are either in-state or within 275 miles of the facility.

FDA is also directed to define very small facilities that are exempt from Section 103's Hazard Analysis and Preventive Control requirements. The definition is to be based on the results of a study that looks at the incidence of foodborne illness in relation to food producers' scale and type of operation.

**II. FARMS:** Small-scale, direct-marketing farms are exempt from the provisions of Sec. 105, the produce safety standards in which FDA would regulate growing and harvesting practices. Exempt farms are those with sales of less than \$500,000 (averaged over three years, and adjusted for inflation) and that sell more than half to qualifying end users. Qualifying end users are defined the same as in the facilities definition.

## National Maple Crop Report from the National Agricultural Statistics Service

**Maple Syrup Taps, Yield, and Production – States and United States: 2009-2011**

State	Number of taps			Yield per tap			Production		
	2009	2010	2011	2009	2010	2011	2009	2010	2011
	(1,000 taps)	(1,000 taps)	(1,000 taps)	(gallons)	(gallons)	(gallons)	(1,000 gallons)	(1,000 gallons)	(1,000 gallons)
Connecticut .....	71	75	71	0.183	0.120	0.239	13	9	17
Maine .....	1,470	1,470	1,470	0.269	0.214	0.245	395	315	360
Massachusetts .....	230	250	245	0.200	0.116	0.253	46	29	62
Michigan .....	450	490	495	0.256	0.167	0.248	115	82	123
New Hampshire .....	385	420	420	0.244	0.207	0.286	94	87	120
New York .....	1,830	1,903	2,011	0.240	0.164	0.280	439	312	564
Ohio .....	375	385	405	0.240	0.169	0.309	90	65	125
Pennsylvania .....	464	465	503	0.198	0.116	0.254	92	54	128
Vermont .....	3,030	3,150	3,300	0.304	0.283	0.345	920	890	1,140
Wisconsin .....	670	650	660	0.299	0.180	0.235	200	117	155
United States .....	8,975	9,258	9,580	0.268	0.212	0.292	2,404	1,960	2,794

The 2011 United States maple syrup production totaled 2.79 million gallons, up 43 percent from the revised 2010 total. The number of taps is estimated at 9.58 million, 3 percent above the 2010 revised total of 9.26 million. Yield per tap is estimated to be 0.292 gallons, up 38 percent from the previous season's revised yield.

All states showed an increase in production from the previous year. Temperatures were reported to be favorable for optimal sap flow in all states. On average, the season lasted 32 days compared with 23 days last year. In most states, the season started later than last year. Sugar content of sap for 2011 was up from the previous year. On average, approximately 43 gallons of sap were required to produce one gallon of

syrup. This compares with 46 gallons in 2010 and 43 gallons in 2009.

Production in Massachusetts, at 62,000 gallons, increased 114 percent from last season. Vermont led all states in production with 1,140,000 gallons, an increase of 28 percent from 2010 and the highest on record in over sixty years. In Connecticut, production is estimated to be 17,000 gallons, up 89 percent from 2010.

The 2010 average price per gallon in Massachusetts was \$56-50, up \$2.90 from 2009.

The Canadian province of Quebec has reported production of 9.15 million gallons of syrup for 2011.

# NAMSC and IMSI Annual Meeting 2012 To Be Held In Mystic, Connecticut

Ron Wenzel

The core group for the 2012 Assembly has been meeting for the past two years. We have acquired The Mystic Marriott Hotel and Spa as our meeting facility consisting of 285 guest rooms and 20,000 sq ft of meeting and banquet space. Mystic Marriott has close proximity to Interstate 95 and Mystic area attractions.

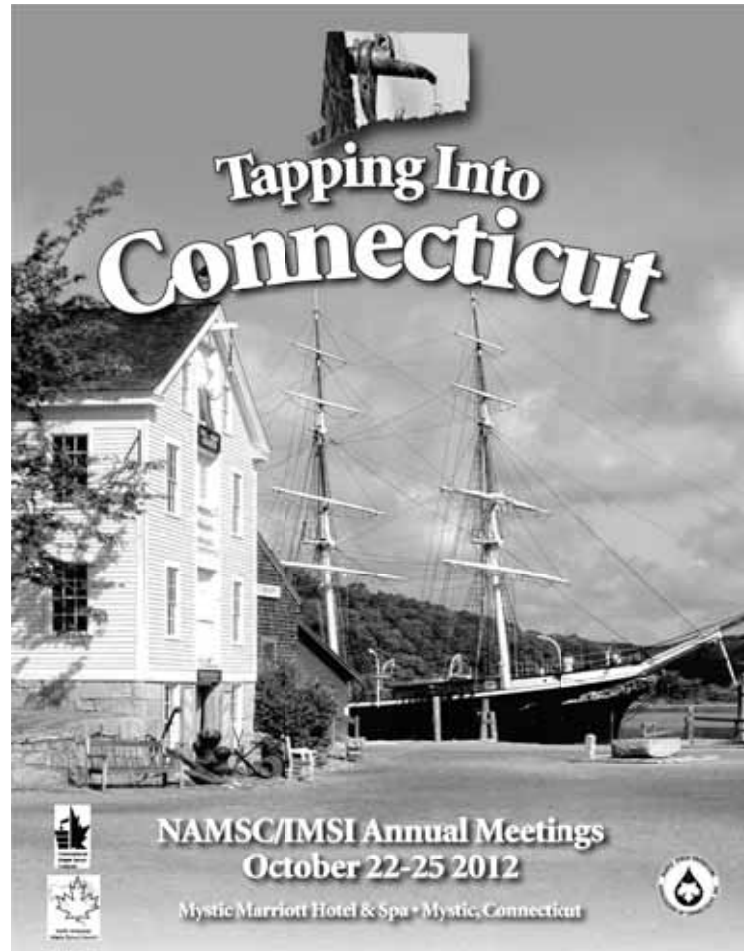
## What we have accomplished so far:

This is just a brief synopsis. I know it doesn't seem like much but a lot of discussion precedes our actions.

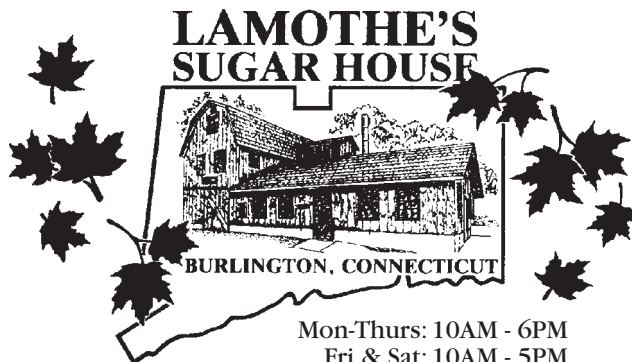
- Schedule of events
- Set up of the various meeting rooms at the hotel
- Setting up the display for Michigan (2011 annual meeting)
- Getting together promotional material for Michigan
- Possible tour stops: Mystic Seaport, Mashantucket Pequot Museum and Research Center and the Nautilus at the Submarine Force Museum.
- What to put in the goodie bag to be handed out at the time of registration 2012
- The cost of our program and its layout
- The cost of ads
- Arranging dealers in the room, as well as the cost to them.

## What we will need to accomplish very soon:

- We will need to decide what tour stops we will include on tour day. If someone has other ideas or is willing to open their sugarhouse in late October contact me.
- We will need to have a companion day schedule, possibly a tour or ?
- Silent auction material and ideas for the research fund.
- Certificates of appreciation to the presenters of technical sessions
- We will be working on menus for breakfast, lunch and the banquet.



Those who have signed up as volunteers: I've not forgotten you and will be contacting you after the November meeting. I do need your current email.



Mon-Thurs: 10AM - 6PM  
Fri & Sat: 10AM - 5PM  
Sun: 12 - 5PM

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# Maple Syrup Is Good for You!

J. Mark Harran

Maple syrup may not yet be classified as a health food, but it's getting close! Research results, mostly coming out of Canada and based in large part on work done at the University of Rhode Island, are showing that maple syrup delivers nutritional benefits superior to other common sweeteners and that it compares very favorably to some common "healthy" foods on a nutritional value basis. Here are two comparisons that support these points.



## Nutritional value for various sweeteners (% of Daily Value, 1/4 cup)

	Maple Syrup	Corn Syrup	Honey	Maple Sugar	Brown Sugar	Sugar
Manganese	100	0	3	29	9	0
Riboflavin	34	0	2	2	0	1
Zinc	11	3	1	5	1	0
Magnesium	5	0	0	3	7	0
Calcium	6	1	1	7	5	0
Potassium	5	0	1	4	6	0
Calories	217	241	258	170	211	194
Sugars (in grams)	54	65	70	41	54	50

Source: Canadian Nutrient File, 2007 (Health Canada) and US Food and Drug Administration.

## Nutritional value for various foods (% of Daily Value)

	1/4 Cup of Maple Syrup	1 Large Egg	1 Medium Apple	1 (30g) Slice of Bread
Manganese	100	1	2	7
Riboflavin	34	14	2	6
Zinc	11	4	0	1
Magnesium	5	2	2	2
Calcium	6	3	1	5
Potassium	5	2	4	1

Sources: US Department of Agriculture Nutrient Data Laboratory. The Canadian Nutrient File - Health Canada and US Food and Drug Administration.

There is more. Antioxidants are best known for their health effects in disease prevention, including neurological diseases, heart diseases and some forms of cancer. Maple syrup compares favorably in this context versus some of the healthiest foods.

## Antioxidant value for common foods

ORAC Value 100g of fresh product	$\mu\text{mol TE}^2/100\text{g}$	ORAC Value per serving		$\mu\text{mol TE/ serving}$
Broccoli, raw	1,362	Broccoli, raw	1/2 cup (46g)	627
Banana, raw	879	Banana, raw	1 medium (118g)	1,037
Carrot, raw	666	Carrot, raw	1 (72 g)	480
<b>Maple Syrup</b>	600	<b>Maple Syrup</b>	1/4 cup (60 ml/80 g)	480
Cabbage, raw	508	Cabbage	1/2 cup (37 g)	188
Tomato, raw	337	Tomato, raw	1 medium (123 g)	415
Cantaloupe	315	Cantaloupe	1/2 cup (85 g)	268

USDA Database for the Oxygen Radical Absorbance Capacity (ORAC) of Selected Foods. Results showing the antioxidant power of maple syrup were obtained from Brunswick Laboratories, a USDA-certified facility.

To me, the most significant fact in the above comparisons lies with corn syrup. In various forms it is in many of the foods we consume from potato chips to ketchup to beef (beef cattle are fattened in feedlots on a diet of corn). And, of course, it is the only sweetener in table syrups like Aunt Jemima. Evidence is growing that corn syrup is not only basically empty calories, but it may be the primary cause of the current obesity epidemic. I am not in favor of banning corn syrup from the American diet or maple syrup replacing it in potato chips or, for that matter, gasoline where a corn derivative takes the name of ethanol, but I do want a bigger share of the sweeteners that are poured on pancakes and waffles!!!! Maple syrup has fewer calories per serving and provides a lot more nutritional value than corn syrup.



# Ag Day 2011

Ag Day at the Connecticut State Capitol in Hartford this year was held on Wednesday, March 16th. MSPAC included an exhibit to represent the maple producers. Our new Connecticut Commissioner of Agriculture, Steven Reviczky, stopped by and spent time with us.



Barbara Atwood brought a cross-section of a sugar maple that showed three generations of the Atwood's tapping of that

tree. MSPAC also included a farm map of Connecticut which was marked with pins representing some sugarhouses throughout the state of some of our Associations' members.



The Association provided 250 maple leaf bottles of Connecticut pure maple syrup from Paul Hughes for the Legislators' gift bags.

Available on hand were Brian Atwood, Barbara Atwood and Art Roy to answer any questions visitors may have had.



## Minutes: MSPAC January 2011 Workshop January 8, 2011 • Northwest Park, Windsor, Connecticut

Approximately 85 members and visitors were in attendance. Meeting called to order at 9:00 a.m. by Mark Harran, MSPAC President.

**Presidents Report:** On behalf of MSPAC Mark welcomed those in attendance and thanked those directors who organized today's meeting. After a below-average production last season, we are looking forward to the upcoming season. Several points of interest could benefit all of MSPAC's members, no matter what the size of our operations.

- Surveys show that our available maples are underutilized and many more taps could be set in our state. Likewise, the technology is available to make operations more efficient and marketing of Connecticut maple products more profitable.

It is important that MSPAC continue to do what it can to get information out to its members so they can use available resources to build up their operations. To date there is money available in the form of grants to help operations of all sizes to get the most out of their efforts. Paul Hughes has made himself available to those members who need help in developing applications for available grants.

- On a sad note, Mark informed us of the passing of Dick Hass from Sugarhill Plastics.

- Jamie Smith from the Connecticut Dept. of Agriculture spoke briefly about the upcoming marketing conference. With budget cuts she wasn't very optimistic about available funding with only \$30,000 available for joint venture grants. She encouraged producers to utilize the Connecticut Grown logo and to be creative with its placement. For those interested in Dept. of Ag. approved road signs, Russ Hassmann from The National Sign Corporation, and a Connecticut producer, encourages fellow producers to contact him for quotes. Russ's e-mail is russ@national/sign.com.

- Jamie was asked about how the Food Safety Act applies to Connecticut maple producers and her response was that farms under \$500,000 in sales are exempt.

**Secretaries Report:** The minutes from the November meeting were passed out to members prior to the meeting. A motion to approve the minutes was passed by voice vote.

**Treasurer's Report:** As of Oct. 1, 2010, the GSB checking account had a balance of \$3278.24. Since then, deposits have totaled \$4240.20 and payments have totaled \$5890.00, leaving a balance of \$1578.44.

The grant for the samplers, signage and the cookbook has received all of its state money, but is recapturing from sampler sales. Receipts since 10-1-10 are \$66.00, leaving a balance of \$5496.62. There is now a checking account for the 2012 convention with funds in the account coming from the now matured CD held for this purpose. Present balance: \$10,099.58. The CD matured on 12-15-10. There is also a MSPAC CD with funds from the CD that matured on 11-22-10 (\$1562.97) plus \$2000.00 from MSPAC checking. Thus, this 12 month CD has an opening balance of \$3562.97. The interest rate is .75% it matures on 11-22-11.

**Audit Committee Report:** Bob Dubus and Paul Huges found the books to be in order and "that Buster Scranton is doing an excellent job in maintaining the financial records of the corporation."

**Membership Report:** Brian Attwood reported that prior to today's meeting MSPAC has 87 total paid and life members. We have gained a few new members and he anticipates a few more before the final membership is tallied in April. A due payment reminder will be mailed out in the next few weeks for those who have not paid their dues.

### Old Business:

- Ag Day is March 16, 2011 Art Roy will organize this year's table and will need help.

- Every year MSPAC provides funds for maple samples to be placed in gift bags for our state legislators. There was discussion on whether the increased expense benefits MSPAC and possible alternatives. Paul Hughes once again offered maple syrup samples at \$2 each. 250 samples are needed for a total price of \$500.

A motion to accept Paul's offer was passed by voice vote.

### New Business:

- Buster mentioned that there is some confusion with membership renewals that are mailed in. He suggested that

*continued on page 13*

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# The Preseason Workshop

By Rick Goulet

The snowy morning didn't keep sugar makers from showing up at Northwest Park in Windsor, Connecticut for the 2011 Annual Workshop.

To an attendance of nearly 85, Mark Harran, MSPAC president, emphasized the possibility of growth; he stated that here in Connecticut, we tap only a small percentage of our maple trees. One of the possible ways to grow, Mark mentioned,



*Art Roy,  
Joyce Wenzel  
and Ron  
Wenzel  
at the  
2011 Pre-  
Season  
Workshop*

is to take advantage of grants available. Wayne Palmer, an Eastern Director who has been successful with grants, added that you need to be patient because it takes time, and that it is important to talk to people who have gone through the procedures. Jamie Smith, Connecticut Department of Agriculture, described the Connecticut Grown Joint Venture Grant, which pays half (up to \$2,000) for use of the Connecticut Grown logo on agriculture-related literature. Mark Harran noted that branding was popular and successful in New York State, and that keeping up quality should always be a top priority.

The meeting continued with the acceptance of the minutes of the last meeting, presented by Chuck Drake, Secretary.

Oliver "Buster" Scranton, Treasurer, was congratulated on doing his job well by the audit committee—Paul Hughes and Bob Dubos—who approved his report.

On membership, Brian Atwood reported that MSPAC has 87 members, and that this was consistent with past years.

Finishing up old business, Art Roy, Western Director, made mention of Ag Day at the Capital, March 16th, and said that he would oversee the MSPAC table this year.

Under new business, Buster Scranton and Chuck Drake discussed the Joint Venture Grant, mentioning that it could be used for bumper stickers and magnets.

Ron Wenzel, past president, announced that grading kits, sampler kits, maple manuals, and *Sugarhouses Open to the Public* brochures were available at his table.

Steve Broderick, one of MSPAC's life members, talked about the very popular Maple 101 program, which was designed for beginning, small-scale operators. This program has been well received, and it was pointed out that there were graduates

here at the workshop. It was also mentioned that Northwest Park would be a good location for Maple 101; Chuck Drake was asked to pursue that possibility.

IMSI President Rich Norman announced that we should be on the lookout for products that are labeled "maple," but really are not. If such products are found, complaints should be registered. This ended the business meeting.

Gary Keough, Director, National Agricultural Statistics Service, indicated that over the last 10 years, maple syrup production has doubled. Because of worldwide increased interest, the value of maple syrup has tripled. In Connecticut, we have increased our number of taps by 32% over the past 10 years. The overall average value of a gallon of syrup is \$40; in Connecticut it is almost \$60. Gary summed up by saying that statistics show increases in both demand and production.

After a short break, Gary Graham, PhD, Extension Specialist, Ohio State University, started his presentation on sugar bush management. He emphasized having a forest management plan. This would include not only eliminating stressed trees, but also thinning even good trees, to allow more productive growth.

Gary described two major impacts on sugar bush: natural (soil and climate) and human (tapping and forestry). Using smaller taps (5/16") and being careful of soil compaction around tree roots would help reduce tree stress. Having all maple trees is bad for soil; a sugar bush should have 10–20% other species. Preferred are ash, cherry, oak, and red maple. Gary suggested avoiding pine, hemlock, and beech, because they allow less air circulation. It is also important to plan for the future, so a sugar bush should have trees of all different ages, including young growth,

Gary went into detail about thinning. Crop tree release—only thin around two sides of a tree, so as not to expose the tree too much to the wind and elements. Testing trees for sugar content will help determine selection. He mentioned that girdling was not a good practice because it leaves widowmakers. He also spoke briefly about eradicating grapevines and watching out for the eastern ash borer and the Asian longhorn beetle. He summarized and said that a good reference for management is the *Maple Manual*.

The last part of the workshop was a panel discussion. The panel included Wayne Palmer, Steve Broderick, Jerry Milne, Newell Atwood, Gary Graham, and Randy King. They discussed:

- 1) healthy tree growth
- 2) tapping on state land
- 3) federal cost sharing/forest management plans
- 4) filtering: gravity vs. pressure, and cone and flat filters vs. filter press
- 5) use of UV lighting to preserve sap
- 6) new check valve taps used on vacuum and gravity systems
- 7) using hydrogen peroxide for tube maintenance.

After the panel discussion, the workshop wrapped up with a raffle.



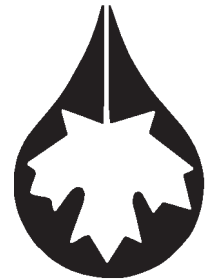


2011 Preseason Workshop



Art Roy

**The Preseason Workshop  
Held at Northwest Park,  
Windsor, CT on  
January 8, 2011**



Mark Harran, President of MSPAC



The Discussion Panel, left to right, Wayne Palmer, Steve Broderick, Jerry Milne, Newell Atwood, Gary Graham and Randy King



# The Preseason Workshop



From top left, clockwise:

- 1) Ron Wenzel, Past President MSPAC and Steve Broderick
- 2) Ray Kasulaitis, Past President MSPAC
- 3) Gary Graham, Extension Specialist-Ohio State University, Guest Speaker at the Preseason Workshop
- 4) Mark Harran, MSPAC President, describing the fish that got away
- 5) Rich Norman, IMSI President and Past President MSPAC



**TREASURER'S REPORT**  
**Oct. 1, 2011**

**Income**

Membership dues	\$ 4550.00
Donations	35.00
Royalties - Hillside Plastics	531.45
Misc. (grade kits, CT table, etc.)	1133.20
S.H.O.P. ads	1035.00
Sampler kits	66.00
Grant \$ received	13,800.00
Reimbursed from "2012 acc't."	1378.42
Drop...ads	540.00
Reimbursement- check written in error	25.00
<b>Total income</b>	<b>\$23,094.07</b>

**Expenses**

NAMSC + IMSI dues	\$ 562.00
Incorporation fees	50.00
NAMSC Research Fund	200.00
Maple Syrup Digest	724.00
To GSB CD	2000.00
S.H.O.P. expense	1266.70
Grant \$ distribution	4130.00
CT table (Grading Kits)	600.00
Ag Day	575.00
Insurance	403.00
Supplies, postage, copies, check printing	329.33
Speakers, meeting rooms	931.50
Reimbursement - check error fee	60.00
Refreshments	149.30
Meeting notice + Drop...expense	2,265.36
2012 expenses (have been reimbursed)	378.42
Web site expense	154.00
<b>Total expenses</b>	<b>\$15,778.61</b>

Balance on hand Oct.1, 2010	\$ 3,228.24
Income	+23,094.07
Subtotal	26,322.31
Expenses	-15,778.61
Balance on hand Oct. 1, 2009	\$ 10,543.70

Oliver Scranton, Treasurer

**Minutes: Jan 2011 Workshop**

*continued from page 9*

renewals be sent to one place to be processed. Presently, forms are listing the secretary as the person to receive renewals. They are than processed with checks going to the treasurer and renewal forms emailed to the membership chair. Further discussion will be conducted at the next directors' meeting.

- Grant money is still available to nonprofits like MSPAC and it was suggested that we take advantage of these funds while they last. The Directors will be looking into bumper sticker development promoting Connecticut maple.

- North American 2012 - Ron Wenzel reported that the planning for the 2012 North american is coming along and that members are encouraged to help out. A committee meeting will be held on January 18 at the Wenzels in Hebron and those interested in helping out are encouraged to attend.

- Sugarhouse brochures are now available and members are asked to help in their distribution.

- Maple 101: Steve Broderick reported that this year's maple school was once again a success. The first year 35 people participated with 20 who were turned away. This year the number of spaces was reduced to a manageable number with 25 participating. Unfortunately 6 were turned away. There was some brief discussion on making Steve's program available in other parts of the state.

- Steve informed the members about a program that the state DEP is promoting "No Child Left Inside". A date in March will be selected and the public will be encouraged to visit participating Connecticut sugarhouses and get a program book stamped. Steve Broderick has a sign up sheet for those sugarhouses interested in participating.

**ISMI:** Rich Norman gave us an update on the new maple grading system being promoted by ISMI. ISMI is also looking into the issue of craft foods using containers similar to maple jugs for selling pancake syrup.

The meeting was adjourned at 10:15 a.m.

Respectfully submitted,  
Chuck Drake, Secretary



*Oliver "Buster" Scranton, MSPAC Treasurer, reading the Treasurer's Report*














*Gary Keough, Director of National Agricultural Statistics Service*



Here is a one page summary that provides an explanation of the new international maple syrup standardized grades and classifications, including the main changes from the current system and the main benefits of the proposed new system. More detail will be provided at the upcoming annual meeting. The new system is planned for worldwide implementation in 2013. A test implementation of the new system will be executed with a limited group of volunteers here in Connecticut next season (2012). Volunteers must sell their syrup both at the wholesale and retail levels only in Connecticut, meet health department standards, produce all four grades and be willing to make the extra effort to adhere to test requirements, like recording and reporting consumer reactions. Anyone interested should contact Mark Harran.



## INTERNATIONAL MAPLE SYRUP INSTITUTE (IMSI) PROPOSED STANDARDIZED GRADES AND CLASSIFICATION OF PURE MAPLE SYRUP

IMSI PROPOSED STANDARD INTERNATIONAL MAPLE GRADES	CHARACTERISTICS OF IMSI STANDARDIZED MAPLE GRADES	CURRENT MAPLE GRADES IN THE UNITED STATES
<p><b>GRADE A Golden Delicate Taste</b></p> <p>≥75%</p> 	<ul style="list-style-type: none"> <li>➤ Standard world definition and grading system for pure maple syrup</li> <li>➤ Sugar content of minimum 66.0% to new maximum of 68.9%</li> <li>➤ Comply with all federal and state/provincial laws and regulations for food safety and quality</li> <li>➤ Grades consist of:                             <ul style="list-style-type: none"> <li>▪ 4 colour classes of Grade A Maple Syrup (suitable for retail sale)</li> <li>▪ Processing Grade Maple Syrup (any colour class of maple syrup not suitable for retail sale due to off-flavours or other defects)</li> </ul> </li> <li>➤ Product Labelling must include:                             <ul style="list-style-type: none"> <li>▪ Grade Name</li> <li>▪ Colour Class (Grade A only)</li> <li>▪ Taste Descriptor (Grade A only)</li> <li>▪ For Food Processing (Processing Grade only)</li> <li>▪ Province/State or Country of Origin</li> <li>▪ Name and Address of Producer/Packer</li> <li>▪ Production Batch Code</li> </ul> </li> </ul> <p><b>MAIN CHANGES FROM CURRENT GRADING SYSTEM:</b></p> <ul style="list-style-type: none"> <li>➤ Uniform and consistent grading system in all maple producing states and provinces in North America</li> <li>➤ Four colour classes of Grade A maple syrup available for retail sale, divided evenly by colour and characterized by intensity of flavour or taste characteristics</li> <li>➤ More emphasis on taste with both colour and taste descriptors on the product label</li> <li>➤ Only one Grade A designation for syrup sold retail</li> <li>➤ Single processing grade restricted from retail sale based on quality (i.e. off-flavours) rather than colour</li> <li>➤ No restriction on good quality darker syrups for retail sale (to meet consumer and ingredient user preferences)</li> <li>➤ Mandatory batch code on the label in order to trace any quality related problem back to source</li> </ul> <p><b>MAIN BENEFITS OF THE PROPOSED SYSTEM:</b></p> <ul style="list-style-type: none"> <li>➤ World standard definition and uniform grading system for pure maple syrup</li> <li>➤ Removal of U.S. Grade B designation (many consumers and ingredient users prefer darker syrups)</li> <li>➤ Both colour and taste descriptors on the label</li> <li>➤ More emphasis on keeping off-flavoured syrup out of the retail marketplace</li> <li>➤ Facilitates communication and understanding regarding the uniqueness of pure maple syrup among consumers and ingredient users</li> <li>➤ Designed to assist consumers and ingredient users in purchasing pure maple syrup in accordance with their taste preferences</li> </ul>	<p><b>U.S. GRADE A Light Amber</b></p> <p>≥75%</p> 
<p><b>GRADE A Amber Rich Taste</b></p> <p>50-74.9%</p> 		<p><b>U.S. GRADE A Medium Amber</b></p> <p>60.5-74.9%</p> 
<p><b>GRADE A Dark Robust Taste</b></p> <p>25.1-49.9%</p> 		<p><b>U.S. GRADE A Dark Amber</b></p> <p>44.0-60.4%</p> 
<p><b>GRADE A Very Dark Strong Taste</b></p> <p>≤25.0%</p> 		<p><b>U.S. GRADE B for Reprocessing</b></p> <p>27.0-43.9%</p> 
<p><b>PROCESSING GRADE</b></p> <p>- Any colour -Not for retail sale -May include off-flavours</p> 		<p><b>U.S. GRADE B for Reprocessing</b></p> <p>&lt;27.0%</p> 
		<p><b>SUBSTANDARD</b></p> <p>-Any colour -May include off-flavours</p> 

Note: Colour classes are based on % light transmittance through the maple syrup. For example, the lightest colour class in both the current and proposed system has a light transmittance of ≥75%. Some colour class boundaries have changed between the current and proposed grading systems.



## Membership Report as of April 9, 2011

The following information reflects the most current information regarding membership.

As of 4-9-11 MSPAC Mailing list (List of members that have renewed their Membership over the last three years)

128	West of CT River Members
96	East of CT River Members
30	Out-of-state Members
254	Total Membership Mailing List

As of 4-9-11 Current Membership (List of members that have paid their dues or are life members as of April 1, 2010)

172	Paid Members
9	Life Members
181	Total Members

The following is included for a comparison.

As of 4-14-10 MSPAC Mailing list (List of members that have renewed their Membership over the last three years)

130	West of CT River Members
94	East of CT River Members
30	Out-of-state Members
254	Total Membership Mailing List

As of 4-14-10 Current Membership (List of members that have paid their dues or are life members as of April 1, 2010)

168	Paid Members
9	Life Members
177	Total Members

When comparing the membership for 2011 to that of 2010, we have an increase in the number of paid *Current Members*, but our *Membership Mailing List* has remained exactly the same. No increase to our *Membership Mailing List* and an increase of 5 individuals to our *Current Membership* list.

Respectfully submitted,  
Brian Atwood, Vice-President

## Minutes MSPAC 2010 Annual Meeting

November 6, 2010

UConn Ag School, Storrs Connecticut

Approximately 86 members and guests were in attendance.

The meeting was brought to order at 9:00 a.m. by Mark Harran, MSPAC President.

**President Report:** On behalf of MSPAC, Mark thanked those involved with putting today's meeting together. Since our last meeting prior to the 2010 season, there have been significant events of note to our members. Besides the terrible season that many members had in 2010, MSPAC became a member of ISMI (International Maple Syrup Institute). Rich Norman from Woodstock, CT, was elected president of ISMI by the membership of that organization. ISMI is taking the lead in an enhanced marketing initiative for maple. Events of note in MSPAC: the Maple Education Program set up by Steve Broderick, Brooklyn, CT, was very well received and another is planned for December. Charlie Chase, Greene, RI, was awarded a SARE Grant to develop candy molds. The Asian Long Horn Beetle Quarantine area has been enlarged in Massachusetts but is yet to be found in Connecticut.



Mark Harran speaks at the 2010 Annual Meeting

**Nominating Committee:** Wayne Palmer presented a slate of officers and directors for membership's consideration:

- President - Mark Harran, Litchfield
- Vice President - Brian Atwood, New Hartford
- Treasurer - Oliver 'Buster' Scranton, Guilford
- Secretary - Chuck Drake, Windsor
- Directors - East: Rick Blauvelt, Portland  
Bob Dubos, Chaplin
- West: Kay Carroll, Litchfield  
Art Roy, Barkhamsted

*continued on page 17*

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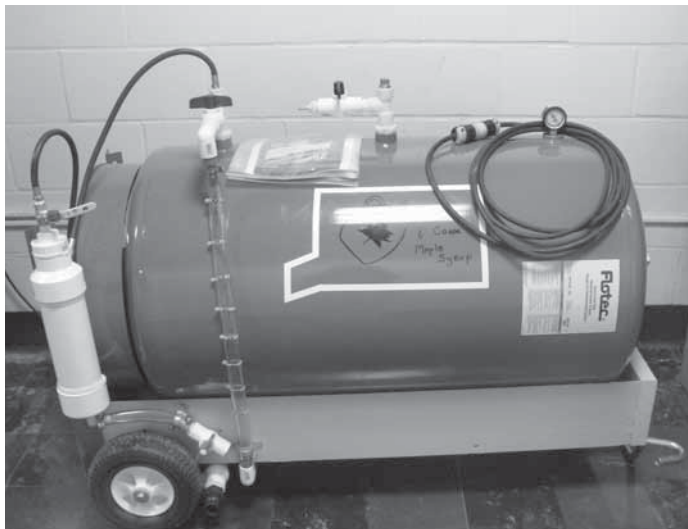


PHOTO: VICTORIA KACZOWSKI

*John Langer's vacuum tank on display at the 2010 Annual Meeting*

### Donations and Memberships:

**North American** – The North American Maple Syrup Council voted to increase their membership fee by \$1 to a total of \$2 per member in the state organizations this past October. After some discussion it was determined that MSPAC could handle the expense for this year. It was proposed that membership fees reflect membership numbers as of April 1.

**ISMI** – In the past MSPAC has made an annual donation of \$100. Due to a change in IMSI's fee structure pertaining to smaller organizations like MSPAC we pay \$200 per year, which because we regularly donate \$100 annually to IMSI means only an additional \$100 outlay. The old fee structure based on \$3 per member would have resulted in about a \$600 annual charge for membership, which was unaffordable. With full membership MSPAC will have the ability to play a stronger role in the two big initiatives IMSI is leading now – the new grading system and the nutritional benefits of maple syrup. Indeed, most state and provincial associations are members of both NAMSC and IMSI.

**North American Research Fund** – MSPAC has contributed \$200 annually to this fund and it was recommended that we continue. A motion to appropriate the above funds was made and approved by voice vote.

### New Business

**Ag Day** – Ag Day at the state Capitol is **March 16th 2011**. The registration

fee is \$75 and Art Roy will organize MSPAC efforts. There was some discussion about expenditures for legislators' handouts and there would be an increase in costs.

It was felt that all members should be given an opportunity to provide quotes for products that might be included.

A motion to table a vote on give-aways for Ag Day until the January meeting was made and approved by voice vote.

A motion to participate in Ag Day and pay the application fee of \$75 was made and approved by voice vote.

**ALB Update** – Kay Carroll reported that the present situation in Massachusetts is about the same. The quarantine area is now up to 94 sq miles in the Worcester area. Problem areas seem to be moving away from Connecticut. Because of budget problems there is a smaller number of folks available to get into the field to investigate ALB sightings. The state now requires photos to be sent to their labs before personnel can be sent out.

**Emerald Ash Borer** – this insect is increasing its range and is expected to reach Connecticut within a few years. Information in many forms is available on both insects from the State Agricultural Experimental labs. Public awareness is our first line of attack.

### Dept. of Agriculture Report

Jaime Smith from the CT Dept. of Agriculture announced that a block grant was awarded to Wayne Palmer and Mark Harran with MSPAC as the partnering organization. Wayne is working with the state to open up state land for tapping.

Although the Dept. of Agriculture has no power in state lands they can help those interested in using state lands in their

maple operations. The procedure is lengthy and requires the applicant to review the area in question with a state forester and submit a permit application with the DEP. Permit applications are available on the Dept. of Agriculture website. Jaime also suggested that the applicant contact the Dept. of Ag. marketing rep. for help in the process. Grants are available to defray some of the costs. The viability and joint venture grants have deadlines and all forms are on line at [ctgrown.gov/programs and services](http://ctgrown.gov/programs_and_services).

**ISMI** – Rich Norman, who was elected President of ISMI, gave a brief talk on what has been happening with the new grading standards and the nutrition information for maple.

The business meeting was adjourned at 10:25 a.m.

Respectfully submitted,  
Chuck Drake Secretary



PHOTO: VICTORIA KACZOWSKI

*Display table at the 2010 Annual Meeting*



Chuck Drake  
Maple Syrup Producers Association  
of Connecticut, Inc.  
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