

M A S S A C H U S E T T S  
**SUGAR BUSH NEWS**

*The Newsletter of the Massachusetts Maple Producers Association*

**Passport Control for  
Sugarhouse Visitors  
MMPA working to promote  
sugarhouse visits in 2011**

**I**n an effort to generate more business for local sugar-makers during the 2011 season, and promote education about our industry, MMPA will launch a publicity campaign in March, which will include a contest to help encourage people to visit local sugarhouses.

We will be directing people to the listings of sugarhouses on the Mass Maple website, and encouraging them to visit local sugarhouses to learn about the syrup making process and to purchase local syrup. As an incentive, MMPA will offer prizes to people who visit more than four sugarhouses during the course of the sugaring season.

We will print official 'passports' for people to use when visiting sugarhouses. Sugarmakers are asked to sign these passports with the name of your sugarhouse and the date of the visit. Anyone who visits four or more sugarhouses by April 10 can send their passport to MMPA to be entered in a drawing for prizes.

If your sugarhouse is not currently listed on the MMPA website's directory, please contact [winton@massmaple.org](mailto:winton@massmaple.org) to be added. Passports will be available online and at the annual meeting for members to take and distribute to customers.

**MMPA Annual Meeting  
January 22 • 9:00 - 5:00**

**T**he 2011 Annual Meeting, trade show and workshop will be held on Saturday, January 22, from 9:00 a.m. - 5:00 p.m. at Mohawk High School in Buckland.

The workshop, entitled "Quality Control in Maple Syrup Production and Grading," will be presented by Kathryn Hopkins from the University of Maine Cooperative Extension. This presentation will focus on production and test-

ing methods that produce safe, high-quality, excellent tasting syrup and maple products. Use of grading equipment will be covered during the session, and participants will have opportunities to taste distinct off-flavored samples from Kathy's collection and learn to discern such tastes.

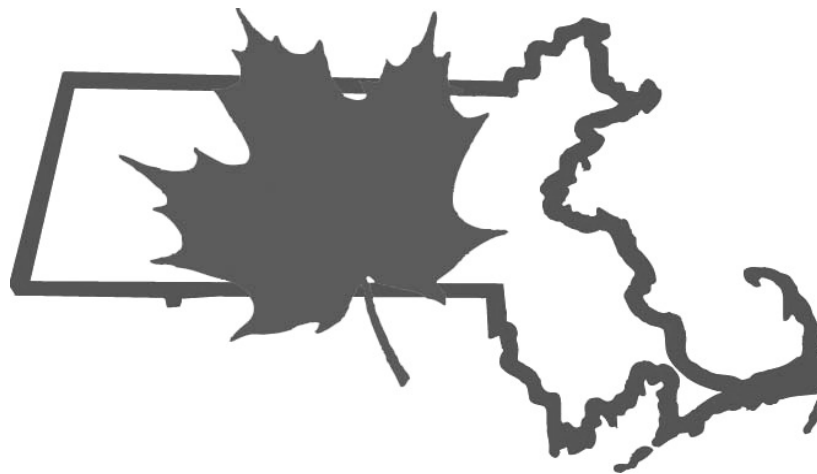
Kathy is one of the co-creators of the North American Maple Syrup

Council's Grading School, which has been presented annually since 2004.

To allow enough time for this special workshop, the schedule has been expanded from recent years, and will conclude at 5:00 p.m.

The business meeting in the morning will include a recap of the year's events, a presentation from MDAR about the Commonwealth Quality program, and an opportunity for members to elect new board members.

A trade show, free hydrometer testing, and a great lunch will also be part of the day's events.



# From the President

The summer picnic at Pat and Beth Phelps' in Williamstown was well attended. The pork barbeque was very good and the new sugar house and equipment was very interesting. Jeff Mason gave quite a tour of the sugar bush and the new wireless tubing system he installed for the Phelps'.

Something new at the annual meeting this year: we will have a workshop on syrup tasting so plan to spend the day at the meeting. I'm sure we all learn something from this presentation.

Did your college age children apply for one of the scholarships the Association is awarding?

The trip to New York this year is on the 8th of January. The bus will be there on time this year, guaranteed. Plan on going -- there is plenty of room on the bus and a good chance to network have some fun and also learn a lot at Verona.

The 2011 maple kickoff will be at Zawalick's Sugarhouse on March 4th. Let's try to beat last year's attendance and make a good showing for the people who come and the press.

-- Ed Parker, President

## Mark Your Calendars!

Massachusetts will host the annual North American Maple Syrup Council/International Maple Syrup Institute meeting just twelve years from now -- 2022. Please let us know if you won't be able to attend.

## Do We Have Your Email Address?

If you haven't been getting emails from us, it's because we don't have your email address. Don't miss out on news and events between the printed newsletters. Send your email address to [winton@massmaple.org](mailto:winton@massmaple.org).

### Massachusetts Maple Producers Association Board of Directors

The Massachusetts Maple Producers Association is a non-profit organization representing more than 250 producers in our state. The Association is governed by a board of directors, and daily operations are conducted by a coordinator who serves at the discretion of the board. If you have any questions, problems or suggestions, please let one of the following people hear from you. The board relies on your input to keep them informed on issues of importance to you.

Name	Term Expires	E-mail Address	Town
Jim Desjardins - Vice President	2011*	<a href="mailto:jdesjardins@massmaple.org">jdesjardins@massmaple.org</a>	Belchertown
Cynthia Cranston	2013	<a href="mailto:ccranston@massmaple.org">ccranston@massmaple.org</a>	Ashfield
Keith Bardwell - Secretary	2012	<a href="mailto:kbardwell@massmaple.org">kbardwell@massmaple.org</a>	Whatley
Chip Williams	2013	<a href="mailto:cwilliams@massmaple.org">cwilliams@massmaple.org</a>	Deerfield
David Unaitis	2011*	<a href="mailto:dunaitis@massmaple.org">dunaitis@massmaple.org</a>	South Deerfield
Ed Parker – President	2011	<a href="mailto:eparker@massmaple.org">eparker@massmaple.org</a>	Granby
Andy Schmidt	2013	<a href="mailto:aschmidt@massmaple.org">aschmidt@massmaple.org</a>	Windsor
Pat Delaney	2013	<a href="mailto:pdelaney@massmaple.org">pdelaney@massmaple.org</a>	Belchertown
Jeanne Boyden	2012*	<a href="mailto:jboyden@massmaple.org">jboyden@massmaple.org</a>	Conway

*Those Directors with a \* next to their term expiration date will have served two consecutive terms as directors, and cannot be re-elected without at least a one year break.*

#### Containers

Mass Maple Warehouse	212 Reynolds Rd., Shelburne, MA 01370	413-625-2900
Devon Lane Farm Supply	Daniel Shays Hwy, Belchertown, MA 01007	413-323-6336
Red Bucket Sugar Shack	Kinne Brook Rd., Worthington, MA 01098	413-238-7710

#### Main Office

Winton Pitcoff - Coordinator/Treasurer	<a href="mailto:winton@massmaple.org">winton@massmaple.org</a>	Plainfield
Mass Maple Association office	PO Box 6, Plainfield, MA 01070	413-628-3912
E-mail: <a href="mailto:info@massmaple.org">info@massmaple.org</a>	Mass Maple Website: <a href="http://www.massmaple.org">www.massmaple.org</a>	

## **Notes on Mass Maple Jugs Stickers**

If you purchase Mass Maple jugs, 100% of the syrup put into those jugs MUST be from Massachusetts. If you buy in bulk and are unsure about where the entire product comes from, please do not use these jugs. The warehouse has Allstate jugs available.

If you sell in Mass Maple jugs, you MUST add a label or hang tag with the name and contact information for your sugarhouse. Federal regulations require this.

The artwork on the Mass Maple jugs is owned by MMPA and may not be copied, in whole or in part, for any reason. Photos of your jugs in advertising or on your website are acceptable.

All of the plastic jugs we sell are 100% BPA free.

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### **New Member**

Jacquelyn Boyden, Erving, MA

Enclosed in this mailing is a MMPA sticker for you to display in your sugarhouse or on your vehicle. This is part of our ongoing effort to build brand recognition for Massachusetts maple products. Display it proudly!

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### **Local Contests**

Remember that most town and county fairs that offer contests and premiums for agricultural products have categories for syrup and other maple products. Some of this summer's fairs had just a few entries in these categories – one had just a single entry! Entering these contests is a great way to promote your products.

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### **Update Your Directory Listing**

Take a moment to check your listing at <http://www.mass-maple.org/directory.php> to make sure that everything's correct. Send changes to [winton@massmaple.org](mailto:winton@massmaple.org).

## **It's Not What You Think: Educate Your Customers About Log Cabin 'Syrup'**

As most of you know, grocery stores around the state are stocking Log Cabin 'All Natural Syrup,' a product clearly designed to compete with 100% pure maple syrup. Though the jug is a familiar color and shape, the similarities end there. The product inside is 4% maple syrup, and the taste is nothing like our products. This is deceptive and misleading advertising, and threatens to harm sales of 100% pure maple syrup.

We have been in communication with the Massachusetts Attorney General's office (see our letter at <http://www.massmaple.org/LogCabinLetter.pdf>) and agencies in Washington, and our counterparts in other states have been doing the same. As a result there has been some good press about the issue, and we are continuing to work to get Log Cabin's parent company, Pinnacle Foods, to remove the product from shelves.

Take a moment to check in food stores that you frequent. If you see this product shelved near maple syrup, ask to talk to the manager and explain to them the difference between the two items and suggest that, in order to avoid confusion, they not be placed near each other.

## **New Grading System Adopted**

At the annual meeting in Stratford, Ontario, The International Maple Syrup Institute (IMSI) voted to adopt the new grading system we've been hearing about. The plan for implementation calls for sugarmakers to begin using the new system during the 2013 season.

Cards enclosed in this mailing have details about the new grading system. Additional details are on our website at <http://www.massmaple.org/newgrades.pdf>.

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## **Include MDARs new Mass Grown and Fresher database in your marketing outreach**

Please review the Massachusetts Department of Agricultural Resources new Mass Grown and Fresher searchable database to see that your sugarhouse is included: <http://www.mass.gov/agr/massgrown/index.htm> The searchable database is the consumer gateway to Massgrown farm products, specialty foods, and fun ag-tivities! There are 66 sugarhouses on the site currently. Check to confirm that your "open to the public business" is included with up to date information. To be added to the database or update the current information about your sugarhouse, send an email to [bonita.oehlke@state.ma.us](mailto:bonita.oehlke@state.ma.us)

# Come to Verona!

MMPA is once again sponsoring a bus to provide free transportation for any member who wishes to attend the New York State Maple Conference in Verona, NY, on Saturday, January 8. This is always an excellent conference and members who have attended in the past have learned a great deal. See <http://maple.dnr.cornell.edu/> for full details on all of the workshops, covering everything from research to marketing to production to forestry and more.

Contact [winton@massmaple.org](mailto:winton@massmaple.org) or 413-628-3912 to reserve your space on the bus. MMPA will register everyone going on the bus as a group, so don't register directly with the folks in NY.

This year we have taken measures to ensure that the bus will be on time.

## Upcoming Grading Schools

The North American Maple Syrup Council's annual grading schools will be held in Vermont in 2011 and in Connecticut in 2012. The 2012 event will be held in conjunction with the annual NAMSC/IMSI meetings in October, to be held in Mystic, CT.

## Mark Your Calendar!

### Free Transportation to NY State Maple Conference for MMPA Members

Saturday, January 8, 2009  
Verona, NY

For more information on the conference, see <http://maple.dnr.cornell.edu/>. To reserve a spot on the bus, contact [winton@massmaple.org](mailto:winton@massmaple.org); 413-628-3912.

### March is Maple Month Kickoff

Friday, March 5, 10:00 a.m.  
Zawalick's Sugarhouse  
538 Sylvester Rd., Northampton

### Mass Maple Association Summer Picnic

Sunday July 31, 2010  
Location: TBA. If you are interested in hosting, please contact [winton@massmaple.org](mailto:winton@massmaple.org); 413-628-3912.

### The Big E

September 16-October 2, 2010  
It's never too early to set aside time to volunteer at the MMPA booth at the Big E!

### Annual mtg. of the North American Maple Syrup Council & the International Maple Syrup Institute

October 23-26, 2010  
Frankenmuth, Michigan  
Details coming soon.

## Mass Maple Warehouse

212 Reynolds Road • Shelburne, MA 01370  
413-625-2900

**SUPPLIES:** The warehouse is well stocked with all sizes of maple syrup jugs, maple cream jars. Other syrup containers stocked include 3 sizes of glass maple leaf bottles and 5 gallon plastic containers for bulk packing. The warehouse also has cardboard cartons for all size of jugs, gift boxes and maple candy boxes. Many other materials are available: Posters, recipe booklets, coloring books, labels, hang tags, producer manuals, instructional and educational videos, etc.

**HOURS:** The warehouse is open 7 days a week, on a "call ahead" basis only. During the maple season if no one can answer the phone, a message on the answering machine will indicate the hours for that day when someone will be home. Otherwise, please leave a message and someone will return your call. Please be sure to call ahead for everyone's convenience - don't be disappointed by arriving unannounced and finding no one there to assist you. Terms are cash or check only upon pick-up - no charges.

**UPS:** We can ship only full cases of jugs. You will be billed for the cost of the jugs plus UPS charges. Call in your order to the warehouse (413-625-2900) and we will send it out with a bill. Partial cases of jugs and glass of any quantity cannot be shipped safely.

## KEITH A. DUFRESNE

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ROs, syrup jugs, etc.

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## Commonwealth Quality Program Launches

The Massachusetts Department of Agricultural Resources (DAR) along with farm, fishery and forestry leaders has launched "Commonwealth Quality," a joint initiative that will promote local agriculture and help consumers identify products that are produced, harvested and responsibly processed in Massachusetts. The program is the result of broad collaboration between DAR and representatives of produce, dairy, forestry, aquaculture and lobster commodities of the Commonwealth.

Central to the initiative is a licensed "Seal of Commonwealth Quality" which will distinguish Massachusetts products that meet comprehensive program requirements as well as federal, state and local regulatory regulations. The seal will appear on certified Massachusetts produce, dairy, seafood and lumber products at farm stands, farmers' markets and retail locations across the state.

The Mass Maple board of directors has discussed the possibility of participating in the program, and has invited a representative of MDAR to come to the annual meeting on January 22 to explain the program and answer any questions posed by members.

## DO YOUR HOLIDAY SHOPPING WITH MASS MAPLE

Get all of your holiday shopping done AND support MMPA!

Does your favorite sugarmaker have the **The North American Maple Syrup Producers Manual**? We've got it for only \$35!

Then there's our great DVD -- **Making Maple Candy & Cream**. \$25

And don't forget Mass Maple **tshirts** (\$10), **sweatshirts** (\$15), **hooded sweatshirts** (\$23) and **caps** (\$12). Limited quantities of some sizes, so order soon!

Everything's available online, at:  
<http://www.massmaple.org/buy.php>



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[www.hickoryhillmaple.com](http://www.hickoryhillmaple.com)

# Resources

A journal article published earlier this year about climate change and sugaring predicts that sugaring season will start one month earlier in about 100 years. <http://www.news.cornell.edu/stories/Nov10/SyrupClimate.html>

A great publication for anyone who wants a refresher (or a first lesson) on measuring syrup density is at <http://www.omaf.gov.on.ca/english/crops/facts/08-003.htm>.

Cornell's excellent handbook on producing maple confections, with step-by-step instructions for everything from maple cream to maple marshmallows – is available online at <http://maple.dnr.cornell.edu/pubs/confections/index.htm>.

The "Maple Syrup Best Management Practices" guide, written primarily by member Bill Coli, is available online at <http://www.mass.gov/agr/programs/bmp/docs/maple.pdf>.

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# Classifieds

To any sugarmakers in Franklin and Hampshire Counties: I'm an eager young fellow looking to learn the ropes of sugaring by no less than doing it. I sugared a bit last year, and this year am looking to jump the whole way in, for the whole season. I'm available from mid February thru beginning of April. Eager to tap, boil, filter, bottle, check lines, etc. - basically anything and everything related to making that scrumptious syrup. Contact: Dan Finklestein, 617-285-6793, [danf26@hotmail.com](mailto:danf26@hotmail.com).

We have a band saw mill in Royalston and have more hemlock slab wood than we can use. It is available free to sugarmakers. Call (978) 895-2938 or email [lydiamusco@gmail.com](mailto:lydiamusco@gmail.com).

4x12 Grimm arch. Comes with bricks, blower and s/s stack. \$2,000. 400gl water buffalo aluminum gathering tank, \$500. Paul's Sugarhouse 413-695-3461.

Wanted: 30x8 oil fired evaporator with S.S. pans. Also for sale a 2x6 wood fired evaporator converted to oil complete Leader lead free pans in good shape. Also a Small Brothers water jacketed 30 gal canner with two 220 volt heaters. Two s.s. dairy tanks with outside metal and s.s. inside. Aprox. 300 to 400 gal. Also a 2x 4 or 5 foot gas finisher with two pans one used and one brand new. Email Joe at [info@northhadleysugarshack.com](mailto:info@northhadleysugarshack.com).

For sale: Used AirAble tubing washer. Clean all your tubing for better quality sap. \$1,500. Call Bill at 413-339-4045.

Bill Facey has one-inch pine boards in various lengths (10', 12' and 14'), 12 inches and wider. He has 8' lengths in random widths, also 1 inch thick. He is asking \$1/foot. Please call him at 978-544-7178. His address is 47 Davis Road off Mormon Hollow Road in Wendell (Sugarbush Farm).

# Technical Sessions Presented at 2010 NAMSC Meeting

*The technical sessions at the North American Maple Syrup Council meeting in Stratford in October were excellent. Below are short summaries of each one, including the names of the speakers for you to contact if you'd like more information.*

## **Topic: Sanitation of the Maple Sap Collection System**

**Speaker:** Dr. Luc Lugace, Research Scientist, Centre Acer  
**Summary:** Best management practices recommend sanitation of the maple sap collection system to limit the growth of microbes and their detrimental effects on maple production. Presentation focused on comparison between sodium hypochlorite and isopropyl alcohol. Isopropyl alcohol was found to do a better job lowering bacteria counts. Isopropyl alcohol is approved for use in Canada but not in US.

## **Topic: Review of Sap Yield Research-UVM Proctor Update**

**Speaker:** Dr. Tim Perkins, UVM Proctor Maple Research Center

**Summary:** The presentation compared results of annually-replaceable spout adapters, check-valve adapters, dropline replacement and other strategies to improve sap yield. Spout adapters and check-valves are cost effective, dropline replacement is costly.

## **Topic: Sap Collection Under Vacuum – What's Next?**

**Speaker:** Dr. Tim Perkins, UVM Proctor Maple Research Center

**Summary:** Maple tubing systems have evolved over the past century. Early systems were made of metal and only marginally effective. The introduction of plastic in the 1950's was a major revolution, and led the way for massive change in the industry. Study using mainline and droplines with no laterals showed very little production difference when using no more than 5 taps per lateral line.

## **Topic: Recent Advances in Membrane Concentration of Maple Sap and Factors Affecting Membrane Performance**

**Speaker:** Dr. Alfa Arzate, Research Scientist, Center Acer  
**Summary:** Membrane concentration technology currently used in the sugarhouse includes two types: reverse osmosis and nanofiltration membranes. These membranes consist of very thin films that, under pressure, can separate maple sap from water at a microscopic scale.

## **Topic: Profile of the largest Maple Operation in Ontario**

**Speaker:** Calvin Gilbertson, Producer, St Joseph's Island, ON

**Summary:** This 40,000 tap maple operation employs underground mainlines and uses only reverse osmosis and steam to produce maple syrup. The Gilbertson's have

a premier operation that includes a beautiful pancake house and store.

## **Topic: Maintaining Biodiversity in the Sugar Bush**

**Speaker:** Mr. Ken Elliot, Forestry Specialist, OMNR, Ontario

**Summary:** Sugar bush managers who choose to retain, maintain or enhance biodiversity features and conditions in their woodlot can increase ecological value and improve long-term health. Elements of structural diversity that sugar bush managers can focus on include: vertically differentiated canopies, variable horizontal diversity, edges, large snags, downed wood, large trees and areas of low disturbance. Some specific features that contribute to biodiversity include: native tree species diversity, exotic non-native species, wildlife trees, water and wetlands. Management objectives that include biodiversity will contribute to the health and well-being of the woodlot, the surrounding natural areas and the greater environment.

## **Topic: An Update of Asian Long-horned Beetle and Emerald Ash Borer in Canada -2010**

**Speaker:** Mary Orr, Canadian Food Inspection Agency

**Summary:** An Asian Long-horned Beetle infestation was first detected in September 2003 in Vaughn, north of Toronto. Approximately 28,000 trees have been removed to date. Visual inspection of the trees in the regulated area will continue until no signs of attack have been detected for five years.

The Emerald Ash Borer was first detected in Canada in 2002 in Windsor, ON. Currently traps and visual surveys attempt to determine where EAB is present.

## **Topic: Recycling Maple Tubing – Progress and Potential**

**Speaker:** Ms. Annie McMillan, Agrichemical Toxicologist, Vermont Agency of Agriculture, Food and Markets

**Summary:** Vermont has 180 tons of maple tubing and mainline available for recycling. Canada has approximately 940 tons and very little has been recycled to date. Disposing of this material in a Landfill does not make economic sense. Recycling options are limited.

## **Topic: Establishing and Maintaining Orchards**

**Speaker:** Mr. Todd Leuty, Agroforestry Specialist, Ministry of Agriculture, Food and Rural Affairs, Ontario

**Summary:** New maple orchards and mature maple orchards can be managed for multiple purposes which may be more profitable than syrup alone. Large caliper sugar maple transplants could be a new industry to significantly reduce the establishment period of new maple orchards. Intercropping using annual or perennial farm crops is common in fruit and nut orchards; this can be adapted to maple orchards where soil conditions are suitable and markets accessible. Understory vegetation can be managed by grazing livestock on a rotational basis. In mature orchards with closed canopies there may be opportunities



to produce marketable shade crops. Wild leeks are being investigated as a potential annual crop.

**Topic: The Development of Fast-growing 'super-sweet' RPM Maples**

Speaker: Mr. Michael Farrell, Uihlein Forest, Cornell University

Summary: The Cornell Maple Program is continuing with previous efforts to develop sugar maple trees with increased sap sugar concentration. Thousands of seedlings have been distributed among producers throughout the northeast. The latest development has been a partnership with RPM Ecosystems in Dryden, NY, utilizing the patented Rood Production Method technology to develop extremely fast growing trees. 3000 seedlings have been grown and planted that could be reach tapable size within 15 years and could contain much higher sugar concentration than average sap sweetness from natural sugar bushes.

**Topic: Landowner Attitudes towards Maple Production in the Northern Forest**

Speaker: Michael Farrell, Uihlein Forest, Cornell University

Summary: in 2009, Cornell University administered a survey to 2400 landowners in Northern Forest states. The purpose was to determine the opportunities and obstacles for landowners to either start producing syrup themselves or leasing their land to an existing producer.

**Topic: Forest Stewardship Council (FSC) Certified Maple Syrup in Ontario**

Speaker: Ray Bonenberg, IMSI Director and producer, Ontario

Summary: In eastern Ontario some maple producers will be able to market their syrup as certified by the Forest Stewardship Council (FSC). The FSC is an international certification and labeling system that guarantees the forest products purchased come from responsibly managed forests.

**Workshop: Culinary Demonstration-Stratford Chefs School**

Speaker: Mark Brown, Piddicombe House, New Hamburg, Ontario

This presentation covered basic, nutritious recipes for an appetizer, soup, salad, entrée and dessert. It emphasized locally grown products and demonstrated that cooking with maple syrup can be affordable for the average family and appeal to all ages.

**Topic: Research and Marketing Programs of the FQMP related to Health Benefits of Pure Maple Syrup**

Speaker: Genevieve Beland, Director of Promotion and Market Development, Federation des producteurs acéricoles du Québec

Summary: An overview of the research and marketing initiatives and progress related to documentation of nutritional health benefits of pure maple syrup.

**Topic: Characterization and Identification of Antioxidant Polyphenols in Maple Syrup**

Speaker: Dr. Mambouh Abou-Zaid, Research Scientist, Natural Resources Canada

Summary: Twenty-four phenolic compounds were isolated from medium grade syrup and identified on the basis of spectral and chemical evidence. They were a) benzoic acid and several hydroxylated and methoxylated derivatives; b) cinnamic acid derivatives; c) flavonoids. Eight samples indicated the presence of many more phenolic substances in the syrups. In view of well-established antioxidant activity these substances possess, it is suggested that it is the complexity of the mixture rather than any one compound that may serve to counter the presence of the high concentration of the sugars in the syrup.

**Topic: Maple Sap and Syrup – A Rich Source of Abscisic Acid and Polyphenols with Potential Benefits to Health**

Speaker: Dr. Yves Desjardins, Research Scientist, CRH/INAF, Laval University

Summary: Natural sap contains sugar, minerals, oligosaccharides, some proteins, polyphenols and phytohormones. Original results on the content of sap and syrup in phytohormones and especially in abscisic acid (ABA), in ABA-conjugates and its metabolites were presented.

The largest form of sesquiterpene in the sap and syrup was found to be phaseic acid and dihydrophaseic acid accounting for almost 90% of this class of molecules while ABA accounted for close to 10% of this terpenoid in the sap and syrup. Recently ABA and its metabolites have been suggested to act as autocrine cytokine molecules in human granulocytes and were shown to stimulate the release of insulin by pancreatic Langerhans Islets. The higher titer of ABA in maple products may explain why they are better tolerated by those suffering from diabetes and metabolic disorders than other sugars.

**Topic: Marketing of Agricultural Products – Lessons Learned**

Speaker: Mr. Hector Delanghe, Delhaven Orchards, Ontario

Summary: Successes and failures marketing agricultural products over many years.

**Topic: E-Commerce Applied to Agriculture and Maple**

Speaker: Ms. Linda Grimo, Co-manager, Grimo Nut Orchards

Summary: The Niagra Local Food Coop is an innovative distribution system to market local food to local people.

**Topic: Eco-tourism and Value Added Maple**

Speaker: Shirley Fulton-Deugo, Fulton's Pancake House and Sugar Bush, Lanark Ontario

Summary: There are many questions to consider before transforming some of your syrup into value-added products. Value added items at Fulton's Pancake House include special events, creative menu additions, maple gourmet products and a unique body and bath line.

**Topic: Development of Value-Added Maple Products-New York State Project**

Speaker: Mr. Steve Childs, Maple Extension Specialist, Cornell University

Summary: The New York State Maple Confection Notebook is the result of 5 years of maple related research. Part of the project was to develop a simple way of testing the invert sugar level of syrup using the common diabetic meter which is now well developed. A secondary goal of the project was to develop value-added use for dark and extra dark syrup where the invert sugar is too high for making crystallized confections. Products include: Maple marshmallows, Maple meringues, fresh Maple soft-drink, Maple syrup straws, Maple sugar straws, suckers and hard candy made with 100% maple syrup, Maple slushies and maple smoothies. An additional result of the project was the development of a special ribbon to be used on Gold Medal cotton candy machines when maple cotton candy is being made that improves cotton candy quality and output.

**Topic: Quality Assurance Programs for Maple-Ministry of Agriculture, Food and Rural Affairs**

Speaker: Mr. Paul Bailey, Coordinator of Risk Identification and Management Unit, Ontario

Summary: Best practices were discussed that may be included in a quality assurance program and what proof of quality assurance program implementation is required to establish buyer confidence.

**Topic: Detection of Off-Flavours in Syrup Using Spectroscopy**

Speaker: Dr. Luc Lagace, Research Scientist, Centre Acer

Summary: The objective is to develop a new method to detect syrup with off-flavors. A new method based on spectroscopy was developed to assist inspection procedures. Results are promising.

**Topic: Detection of Maple Adulteration by Sugars**

Speaker: Dr. Nathalie Martin

Summary: The objectives of this study were 1) to investigate the efficiency of different spectroscopic methods for the detection of adulterated maple syrup and 2) to develop a prototype adapted for rapid detection of maple adulteration.

**Topic: Use of Air Injection-Collaborative Research Findings and Operational Guidelines for Proper Use**

Speaker: Dr. Tim Perkins, UVM Proctor Research Center; Dr; Nathalie Martin, Research Scientist, Centre Acer; Mr. Vernon Wheeler, Producer, Wheelers Pancake House, Ontario

Summary: Effects of air injection on maple syrup production, chemistry and flavor attributes was studied.

# Asian Longhorned Beetle Updates

The regulated area in Greater Worcester has been expanded to include all of the town of Boylston, and an additional portion of the town of Holden, due to ALB finds in those towns in September, for a total of 94 square miles.

Treatment of trees in the Worcester area with Imidacloprid has begun. Treated trees will be marked with a 1" x 2" tag that says "Do not tap - treated with Imidicloprid 2010." In addition, maps of the areas where treatment is happening can be found online at <http://massnrc.org/pests/alb/>.

A handy pocket guide to the ALB is available online at <http://massnrc.org/pests/albdocs/ALBPocketGuide.pdf>.

If you think you've found an ALB, check <http://massnrc.org/pests/albreport.aspx> and fill out the form.

If you're not getting the ALB email newsletters from MDAR, sign up here: <http://massnrc.org/pests/signup.aspx>

## BEFORE YOU BUY

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## **MMPA Grants**

The Association awards one \$500 grant each year to an educational institution or nonprofit organization that works with youth in teaching sugaring. If you know of an organization that should be considered for this grant, please contact [winton@massmaple.org](mailto:winton@massmaple.org)

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## **MMPA is Hiring**

The Massachusetts Maple Producers Association is seeking a manager and assistant manager to run the Association's booth at the Big E. Candidates will need to be very organized, able to manage a large number of volunteers, and able to be at the Big E September 16-October 2. Please contact [winton@massmaple.org](mailto:winton@massmaple.org) or 413-628-3912 for more information.

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## **MMPA on Facebook**

If you use Facebook, look for the Massachusetts Maple Producers Association page and 'like' it. We'll be using it for news and event notices.

## **MMPA Scholarship Essay Contest**

The Association awards two scholarships each year, in the amount of \$250 each. The scholarships will be awarded to current high school seniors or college students who are the children of current association members or members themselves.

### **Application Process**

Any high school senior or college student who is the child of a current association member or a member themselves, may apply for the scholarship. Applications may be submitted through December 31, 2010. Applicants must be college bound and must carry at least a B- grade point average. Application must include:

- \* Student Name
- \* Address
- \* Telephone
- \* Email
- \* Association Member Name
- \* Current Grade Point Average
- \* College selected/Colleges applied to/College attending

The student must write a paper focused on how maple, the maple industry, living on a maple farm, or agriculture in general has affected their lives. The paper must be between 500 and 1,000 words (between 2 and 4 pages double spaced). Attention will be paid to use of vocabulary, syntax, grammar, and creative thinking.

Applications must be emailed to: [info@massmaple.org](mailto:info@massmaple.org)

### **Application Selection**

Board members of the association will review all applications during the two weeks following the application deadline. Any board member with a relationship to an applicant will excuse themselves from the selection process. Two applicants will be selected as winners and presented with their awards at the MMPA annual meeting on January 22. Checks will be written to the student, with the expectation that such funds will be used for college expenses. This will be done on the honor system.

The awards will be announced to the association in the next newsletter following the award. The awardees may be asked to pose for a picture with some or all of the board members, to be used in an announcement. All applicants agree that any information they submit can be used in any way the Association deems fit.