

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

The Newsletter of the Massachusetts Maple Producers Association

Help Promote MA Maple Syrup

The Big E – September 14-30 – is our best opportunity of the year to educate people about Massachusetts maple products and turn them into customers!

More than 1.5 million people visit the Big E each year, and many of them stop by our booth. This is an opportunity to teach them about what's so great about real maple syrup, and nobody is better than YOU, a maple producer, at helping to do this.

Volunteer slots are currently open for all days of the week and all times of day – sign up early to make sure you get the times you want. Volunteers get a free day pass, parking, and \$10 for a meal. You also get to spend the day with other sugarmakers, making candy and cream, and hearing people who just had their first taste of real maple syrup tell you that they've never tasted anything better.

Contact Serena Zononi at 413-320-2597 or sfs010982@yahoo.com, or Pat Delaney at 413-842-6331 or occasionalcreekmaple@gmail.com to sign up today!

Summer Tour and Picnic August 5 in Ashfield

This year's Mass Maple Summer tour and picnic will be held on Sunday, August 5 at Cranston's Christmas Tree Farm in Ashfield. Tours will begin at 10:30 and lunch will follow on-site. See the enclosed flier for details and a registration form, or register online at <https://www.massmaple.org/picnic/>.

Maple Month: It's Not Just A Good Idea, It's the Law!

On March 4 the Massachusetts Legislature passed, and Governor Baker signed, H.4246: An Act designating the month of March as Massachusetts Maple Month. The bill, introduced by Representative Steve Kulik (D-Worthington), reads:

“The governor shall annually issue a proclamation setting apart the month of March as Massachusetts Maple Month in recognition of the vital role maple sugaring plays in the agriculture industry, as well as the culture, heritage and economy of the commonwealth. The proclamation shall commend the maple syrup producers that create a natural native sweetener and a versatile ingredient that adds unique flavor enhancing qualities to many dishes and shall recommend that the month be observed in an appropriate manner by the people.”

The bill does not, however, levy any punishment or fines on those who fail to heed the law and do not properly celebrate maple month.

The 2018 Season

As was the case for many states and provinces, Massachusetts had March in February, and February in March. Many producers made at least half of their crop during the February thaws, and then had to wait through March's deep freeze and several snowstorms before resuming production. Production in Massachusetts was down from 2017, with 72,000 gallons produced on 320,000 taps. Based on quantity, we are ranked 9th among maple producing US states. More details from the NASS report are on page 6.



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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.

MMPA on Facebook

If you use Facebook, look for the Massachusetts Maple Producers Association page and 'like' it. We use it for news and event notices, lots of recipes, and to promote the Massachusetts maple industry.

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
Keith Bardwell – Vice-President	2019	kwb1987@comcast.net	Whately
Howard Boyden – President	2019	boydenmaple@gmail.com	Conway
Patrick Delaney	2021	occasionalcreekmaple@gmail.com	Belchertown
Dana Goodfield	2021	danachevww@aol.com	Conway
Jason Goodhind	2020	jgoodhind1988@gmail.com	Hadley
Tom LeRay	2020	t_jwleray56@verizon.net	Royalston
Tom McCrumm	2020	tom@southfacefarm.com	Ashfield
J.P. Welch	2020	welch@justameretreefarm.com	Worthington
Paul Zononi	2021	pzmaple@aol.com	Williamsburg

*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	413-625-2900
Devon Lane Farm Supply	357 Daniel Shays Hwy., Belchertown, MA	413-323-6336
Red Bucket Sugar Shack	Kinne Brook Rd., Worthington, MA	413-238-7710
Sweet Water Sugar House	56 Brown Rd, Royalston, MA	978-249-3464

Main Office

Winton Pitcoff - Coordinator/Treasurer	winton@massmaple.org	413-628-3912
Mass Maple Association office	PO Box 6, Plainfield, MA 01070	
E-mail: info@massmaple.org	Mass Maple Website: www.massmaple.org	

From the MMPA President

Greetings, fellow sugar makers!

As we narrow in on the summer solstice we are all rushing around to finish cutting wood, planting gardens and attending graduations. Along with all of the little things that seem to pop up when we have so much daylight to get things done, for me it is an especially tiring time of year as I don't want to waste a minute of it.

Our syrup sales have been strong! Hopefully you have experienced the same. We are lucky to live in a place where the "buy local" attitude prevails.

I am honored to serve as president of the MMPA and will strive to serve the entire membership with the same zeal that I run my own business. I feel that the main mission of MMPA is to promote maple as a staple, hopefully seeing it on everyone's shopping list as their number one choice for a sweetener. For me there is no better sweetener for a nice glass of iced coffee or tea, or even lemonade. Cane sugar takes too much stirring to dissolve in cold liquids! Maple syrup just stirs in easily and is ready to be enjoyed that much quicker. In this high-speed world that we live in, little short cuts like this can raise the level of consumption substantially.

This whole "added sugar" thing is a bit troubling to me as well as to the honey producers. Hopefully reason will prevail on this issue. If you can take some time to weigh in on this to your local politicians it would be advantageous. We all need to be vigilant as to the workings of the "bigger machine" as things are often painted with a broad stroke of the brush, unintentionally dragging us into the fray.

Well that's what's on my mind right now.

Happy summer, see you at the picnic.

Howard Boyden



New Recipe Brochure Available

Mass Maple has published a new, full-color recipe brochure. It includes lots of recipes, nutrition and information about maple syrup, and tips on baking and cooking with maple. They're available at the warehouse – pick up a stack to hand out at your sugarhouse!



International Meetings in Concord

This year's meetings of the North American Maple Syrup Council and International Maple Syrup Institute will be held nearby, in Concord, NH, October 26-29. These annual meetings feature updates on the latest research, speakers on topics related to production and marketing of maple syrup, tours of local sugarhouses, and more. Details and registration information is available at <https://nhmapleproducers.com/2018/01/19/come-nh-2018/>.

International Maple Contest

The annual NAMSC maple contest will be held in Concord. Enter your best syrup, candy, and cream so we can prove that Massachusetts sugarmakers make the best pure maple products! Entry form is here: <https://nhmapleproducers.com/2018/01/19/come-nh-2018/> (click the 'register now' button).

Maple Cooking Contest

Mass Maple will again sponsor a contest at the Big E for snack and appetizer recipes made with pure Massachusetts maple syrup. The contest will be held on September 25, and first prize is \$100. Details and information on how to enter are at: <https://www.thebige.com/p/competitions/food-and-beverage/367>.

Maple Photos Needed

The 2019 MA Agriculture in the Classroom calendar needs a maple photo for the March page. MMPA sponsors this page each year, and it always features a photo from a local sugarmaker. Please see the entry form at <https://www.massnrc.org/calendar/> and submit your best pictures!

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MMPA Funds Sugaring Field Trips

As part of our mission to promote the maple sugaring industry in Massachusetts, the Massachusetts Maple Producers Association offers grants to schools to defray the cost of transportation for field trips to sugarhouses during the season. Martha Burkett, a teacher at the Southern Worcester County Educational Collaborative in Southbridge, wrote this account of her students' visit to the Warren Farm and Sugarhouse.

Zachari liked the warm greenhouse where we viewed items from the history of maple sugar farming. He said he learned about different forms of maple syrup and how it was a benefit to people throughout our history.

Jonathan liked sampling the maple products, especially the maple cream. He was amazed that the maple sap could actually freeze.

Nicholas loved learning about the history of maple sugaring. He learned that there are many types of maple syrup and lots of things that can be made from maple syrup.

Alix also enjoyed the maple cream. He found it interesting that when maple syrup over boils that butter was used to bring it down in the past, but now they use a chemical because some people are lactose intolerant.

Andrew said he liked how Jan organized everything from the past to the present of maple sugaring. He loved looking into the maple sap collection buckets.

Nate said he liked learning about all the different kinds of equipment/tools that were used, both in the past and present times.

These are just some of the comments from the ten students that thanks to the MA Maple Association got to visit Warren Farm and Sugarhouse. Jan Wentworth greeted the students and made them feel welcome. We started out our tour in one of her large greenhouses. It was a very sunny but chilly morning and so the warmth of the greenhouse was welcomed by all. Jan told the students about the history of maple sugaring. Like a master story teller she

used a stuffed squirrel to navigate through maple sugaring's early history all the way to the present. Each milestone along the way was illustrated by realia, such as real tree sections with what would be the first tools for collecting sap, antique saws, foam skimmers, maple syrup containers, and even a yoke and wooden collection buckets. My students, seventh and eighth grade students, all of whom have behavior/emotional disabilities, listened to every word.

Students moved from the greenhouse to the forest where they got to see how maple syrup collection is done today. Students saw blue tubing crisscrossing the forest. They got to ask as many questions as they wanted and Jan answered each and every one of them. Students got to see sap buckets up close and were amazed to see that some of it had frozen in the buckets.

From the forest we moved on to the sugar shack where the syrup is actually made. Students listened intently as Jan told them how the process worked. She wove in physics and math. I especially loved that part. Students read the barometer and learned of how the boiling temperature changes depending on certain conditions.

Students returned to the greenhouse to ask more questions, get more samples, and gather more knowledge of this industry. They were able to eat

their lunches in the warmth of the greenhouse before we left to go back to school. Each student took back a bag of goodies, including info on the Asian Long-horned Beetle, recipes, and of course a small container of maple syrup.

We had a wonderful time, the students were great, and the weather cooperated. Thank you for the grant that allowed us to do this trip.



Production Statistics from the 2018 Season

Maple Syrup Taps, Yield, and Production – States and United States: 2016-2018

State	Number of taps			Yield per tap			Production		
	2016	2017	2018	2016	2017	2018	2016	2017	2018
	(1,000 taps)	(1,000 taps)	(1,000 taps)	(gallons)	(gallons)	(gallons)	(1,000 gallons)	(1,000 gallons)	(1,000 gallons)
Connecticut	85	86	73	0.224	0.233	0.247	19	20	18
Indiana	60	62	70	0.200	0.194	0.257	12	12	18
Maine	1,860	1,890	1,870	0.363	0.375	0.288	675	709	539
Massachusetts	315	320	320	0.244	0.263	0.225	77	84	72
Michigan	400	440	455	0.225	0.250	0.275	90	110	125
Minnesota	76	77	65	0.184	0.182	0.200	14	14	13
New Hampshire	545	550	560	0.310	0.280	0.291	169	154	163
New York	2,515	2,650	2,730	0.281	0.287	0.295	707	760	806
Ohio	370	400	400	0.189	0.200	0.225	70	80	90
Pennsylvania	660	660	670	0.217	0.211	0.212	143	139	142
Vermont	4,850	5,410	5,670	0.410	0.366	0.342	1,990	1,980	1,940
West Virginia	51	61	66	0.118	0.148	0.121	6	9	8
Wisconsin	765	735	750	0.307	0.272	0.300	235	200	225
United States	12,552	13,341	13,699	0.335	0.320	0.304	4,207	4,271	4,159

Maple Syrup Price by Type of Sale and Size of Container – States: 2016 and 2017

Type and State	Gallon		1/2 Gallon		Quart		Pint		1/2 Pint	
	2016	2017	2016	2017	2016	2017	2016	2017	2016	2017
	(dollars)	(dollars)	(dollars)	(dollars)	(dollars)	(dollars)	(dollars)	(dollars)	(dollars)	(dollars)
Retail										
Connecticut	60.30	51.60	33.70	32.40	20.00	20.10	11.80	11.90	6.80	7.30
Indiana	40.00	40.70	22.40	23.20	16.60	14.10	9.70	9.10	6.00	5.70
Maine	52.20	54.10	30.00	31.10	17.80	17.40	10.90	10.40	5.90	6.10
Massachusetts	53.60	48.90	31.50	31.00	19.70	19.30	11.00	11.40	6.05	7.20
Michigan	44.70	47.00	25.70	26.70	15.50	15.20	10.90	9.30	6.80	6.90
Minnesota	53.60	58.60	29.60	30.50	16.40	16.30	8.30	9.00	6.20	7.40
New Hampshire	53.70	53.30	30.50	30.30	19.00	18.40	10.70	10.60	6.30	6.00
New York	47.40	46.90	26.40	27.50	16.30	17.20	10.50	10.70	6.20	7.80
Ohio	41.10	40.60	24.60	24.00	14.70	13.80	9.20	9.00	5.60	6.10
Pennsylvania	43.50	41.40	24.50	24.70	14.40	14.20	8.40	8.20	5.30	5.10
Vermont	47.40	44.80	27.00	26.60	16.60	16.10	10.40	9.90	6.70	5.90
West Virginia	43.70	44.40	22.20	27.40	15.80	16.40	9.20	8.80	5.20	5.60
Wisconsin	41.00	44.80	24.90	23.90	13.30	13.60	8.10	7.80	5.60	5.80
Wholesale										
Connecticut	56.60	(D)	(D)	(D)	17.20	15.10	11.00	8.50	6.50	5.00
Indiana	42.30	42.70	21.70	(D)	11.40	11.00	6.30	(D)	(D)	(S)
Maine	48.50	48.40	23.00	24.10	13.30	13.20	7.60	7.90	4.70	5.20
Massachusetts	44.20	44.20	25.40	24.90	14.90	15.10	8.00	8.40	5.10	5.45
Michigan	43.60	43.00	21.10	23.40	12.40	12.90	7.20	7.80	5.10	5.10
Minnesota	41.80	46.90	(D)	(D)	16.70	(D)	8.40	(D)	6.00	(D)
New Hampshire	45.10	44.90	25.80	21.80	14.60	12.80	9.20	7.70	5.20	4.80
New York	46.80	46.00	23.00	25.00	13.00	14.10	7.40	9.20	4.60	6.60
Ohio	42.90	39.50	22.20	22.50	13.30	14.30	7.50	7.70	4.10	6.10
Pennsylvania	40.40	29.70	20.90	21.90	12.10	13.70	7.00	7.60	(D)	4.70
Vermont	40.00	40.10	24.20	22.20	13.30	12.90	7.50	7.40	4.80	4.40
West Virginia	(D)	50.00	(D)	26.20	(D)	16.70	8.70	8.50	(D)	5.40
Wisconsin	39.40	39.40	22.90	23.00	12.80	11.10	7.00	6.50	4.40	4.10

(D) Withheld to avoid disclosing data for individual operations.

(S) Insufficient number of reports to establish an estimate.

Source: Crop production report, Released June 12, 2018, by the National Agricultural Statistics Service (NASS), Agricultural Statistics Board, United States Department of Agriculture (USDA), <http://usda.mannlib.cornell.edu/usda/current/CropProd/CropProd-06-12-2018.pdf>

Maple Grading School

The International Maple Syrup Institute Maple Grading School is for maple producers, bulk syrup buyers, state inspectors, and others needing to accurately grade maple syrup or judge maple product entries at fairs and contests. Quality control issues are also addressed. This school provides a strong scientific base combined with intensive hands-on exercises. This approach enables participants to learn how to grade or judge maple products with confidence.

Over 200 participants have attended the International Maple Syrup Institute Maple Grading School since 2004. They increased their knowledge about grading maple syrup and saved money by increasing their profits, increasing their sales, or reducing their costs.

The next School will be held in Keene, NH, October 24-25. Information on how to register is here: <https://extension.umaine.edu/maple-grading-school/>. To encourage Massachusetts sugarmakers to participate, Mass Maple is offering a free 2019 membership to the first 10 members who attend.



MDAR Commissioner John Lebeaux toured sugarhouses on March 14, and even helped fire the evaporator at Paul's Sugarhouse in Williamsburg.



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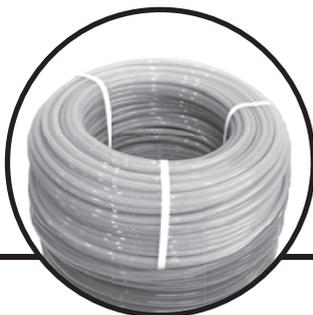
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Maple resources online

Massachusetts Farm Energy: Best Management Practices for Maple Sugaring

<http://www.mass.gov/eea/docs/agr/programs/energy/energy-bmp-maple.pdf>

Maple Nutritional and Health Benefits Information (poster and rack card)

<http://www.internationalmaplesyrupinstitute.com/downloadable-resources.html>

Cornell Maple Program Publications

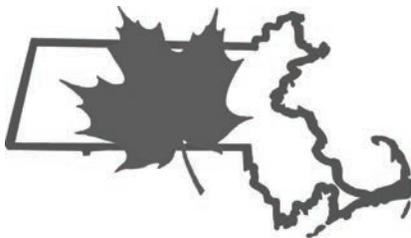
<https://blogs.cornell.edu/cornellmaple/>

University of Vermont Extension

<https://www.uvm.edu/extension/agriculture/maple>

Maple Flavor Wheel

http://www4.agr.gc.ca/resources/prod/doc/sci/maple-erable/maple-erable_eng.pdf



Welcome New Members

The following people joined MMPA in the last six months. If they're neighbors of yours, stop by and welcome them!

Chuck and Trish Andrews, Blandford
Matthew Beaton, Shrewsbury
Matthew Boron, Shelburne
Eric Colbeck, Shelburne
Leonard Croteau, Westminster
Jordan Digeorge, Bernardston
Colleen Foerster, Hampden
Gretchen Foster, Westminster
Paul Harlow, Upton
Jim and Niki Holand, Adams
Luke Longstreeth, Hatfield
Michael Murray, Northborough
Joshua Newman, Hopkinton
Charles Norris, Westhampton
Bertram Stewart III, Mendon
Jonathan Szymonik, South Hadley
Brian Trombly, Brimfield
Nick VanderHeld, Conway
Steve Walker, Shelburne Falls
James Wogan, Middleton

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SUPPLIES: The warehouse is well stocked with all sizes of plastic and glass maple syrup jugs and maple cream jars. Other syrup containers stocked include three sizes of glass maple leaf bottles and five-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, labels, hang tags, instructional and educational videos, etc.

HOURS: The warehouse is open seven 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.



Online Sugarhouse Directory

Remember that you can make changes to your online directory listing at any time. Check out the directory at <http://www.massmaple.org/directory.php> and if you have any changes contact Coordinator Winton Pitcoff at winton@massmaple.org or 413-628-3912, or mail changes to MMPA, PO Box 6, Plainfield, MA 01070. Please note that being a member of Mass Maple does not mean you are automatically included in the directory – you must let us know that your sugarhouse is open to the public and that you would like to be listed.

Our Heriage Is Maple Sugaring...



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Photo: Ken Bascom with Jack and Jerry collecting sap, 1953.



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2018 Kickoff Held in Lenox



Sugarmaker and host Bill Markham helps MA Lieutenant Governor Karyn Polito tap the ceremonial first tree of the season at Mill Brook Sugarhouse in Lenox on March 9.



Attendees included MDAR Assistant Commissioner Jason Wentworth, Representative Smitty Pignatelli, Senator Adam Hinds, EEA Secretary Matt Beaton, Bill Markham, Jessie Porter, Lieutenant Governor Karyn Polito, Elaine Markham, MDAR Commissioner John Lebeaux, and MOTT Executive Director François-Laurent Nivaud.



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