

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

The Newsletter of the Massachusetts Maple Producers Association

We Need You at the Big E!

The Big E – September 13-29 – 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 4 in Hancock

This year's Mass Maple Summer tour and picnic will be held on Sunday, August 4 at Ioka Valley Farm in Hancock. 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/>.



No More NASS

In mid-March the USDA's National Agricultural Statistics Service (NASS) announced it would no longer survey Massachusetts sugarmakers as part of their annual census of maple producers. Of the 13 states included in the survey in 2018, six were eliminated from future counts. Maine, Michigan, New Hampshire, New York, Pennsylvania, Vermont, and Wisconsin will be the only states counted from now on.

This is a big loss for Massachusetts. We count on accurate data about our production for outreach, research, and to influence policy and public investment in our industry. Letters submitted in opposition to this decision by MMPA, MDAR Commissioner John Lebeaux, and other state associations and officials were unsuccessful in reversing the decision.

Counting on Ourselves

Without NASS, Mass Maple will make every effort to gather data about each season from our members. While unscientific, these surveys will still provide important information that can inform our work to strengthen our industry. This will only be useful if sugarmakers responds to the survey, though. We will keep everyone's responses anonymous.

This year's survey yielded 73 responses, from backyard tappers to commercial producers. Responses were generally positive, with most reporting an average to above-average season, and some saying they had a record crop.

Most reported a late start to the season, and cool temperatures kept sap from spoiling which meant excellent quality syrup. Many said that sap sugar content was high. Very few producers made much Golden syrup, but plenty of Amber and Dark is on hand throughout the state.

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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*	2022	kwb1987@comcast.net	Whately
Howard Boyden – President*	2022	boydenmaple@gmail.com	Conway
Patrick Delaney	2021	occasionalcreekmaple@gmail.com	Belchertown
Dana Goodfield*	2021	danachevw@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

Well here we are in mid June! I'm sure we there is still something undone in your sugarhouse. I know there is in ours!

Like most of you, I too have to jump in to something else directly following sugaring. We will catch up someday.

Just be sure your bulk syrup is stored in properly vacuum sealed containers. We work too hard to make it to have it spoil in the drum!

Syrup sales are strong and "Maple as a staple" is working well to boost awareness and sales in the Pioneer Valley.

Last night I made maple whipped cream to put on top of Jeanne's fruit cobbler. It just doesn't get any better!

If we all can pass on recipes using the "healthy sweetener" to our non-maple producing friends, we could sell even more maple.

Enjoy these long days, we will miss them in October.

Howard Boyden

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.



Recipe Brochure Available

Mass Maple publishes 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 Minnesota

This year's meetings of the North American Maple Syrup Council and International Maple Syrup Institute will be held in Duluth, MN, October 21-24. 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 <http://www.mnmaple.org/convention-home>.

International Maple Contest

The annual NAMSC maple contest will also be held in Duluth. Enter your best syrup, candy, and cream so we can prove that Massachusetts sugarmakers make the best pure maple products! Entry form is here: <http://www.mnmaple.org/contests>.

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 24, 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 2020 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!

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. Susan Brassard, Culinary Arts & Food Studies Instructor at Lowell High was one of the recipients of a grant this year, and sent this report and photos.

The maple trip for Lowell High took place Wednesday 3/20/19, at the Hollis Hills Farm in Fitchburg, MA. We traveled with 48 students for a day-long trip.

Hollis Hills put on a fabulous experience by showing the students the sugaring process from tree taps, to seeing the boiling process, bottling, and samples. The kids got to try freshly made syrup, maple snow candy, and their homemade maple cream.

Our day was also filled with exploring the apple farm, visiting the animals in the barn, and eating cider donuts.

This trip was part of the two Nutrition & Dietary Choices classes and our farm to table unit. The students were instructed prior to the trip about using maple syrup as a better alternative to white sugar because they can use much less and still achieve optimal flavors. They are also learning about how small local farms operate and survive with products they produce for sale.

Thank you so much for this opportunity!



Classifieds

RO for sale - H2O Innovations Hobby RO, rated at 100 gph. Very easy to use. \$2000. jolliewellaways@gmail.com

I have 2, 5-gallon pails of **very dark robust taste** syrup I'd like to sell. Ed Klaus, 413-774-5218.

For Sale: 1000 gallon plastic tank. It's been used for permeate water storage from my RO, and cleaned and sanitized after every season. There is a 2" outlet on each end as well as a threaded bottom drain so that it can be drained completely. Includes 3 heavy duty galvanized pipe bands to hold it down. For sale for \$500, less than half of retail price. Two people can move it with some struggling. Tom McCrumm 413-628-3268 or tom@southfacefarm.com

For Sale: Oil fired Small Brothers Lightning evaporator, 4x10. 4x6 drop flue pan with two 2x4 cross flow syrup pans, plumbed for right side draw-off. Soldered stainless pans, complete with sap pre-heater, rear hood, oil burner enclosure with stainless steel top, stack and stack cover. Fired by a 2-stage High-Low fire burner. Will boil about 140 gal/hour. For sale for \$5,000.

Also available separately are **two control units.** One is a Marcland Automatic Draw-Off control with an over-temperature alarm which will shut off the burner if syrup gets too hot, and a separate low sap level alarm for the flue pan. Tom McCrumm, Ashfield. 413-628-3268 or tom@southfacefarm.com.

Welcome New Members

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

Joe Horning, Worthington
Richard Julian, Warren
Von Salmi, Westminster
Richard Dupont, Westfield
Frank Florek, Westfield
Bernard M Field, Byfield
Paul & John Thompson, New Braintree
Matthew Pernaa, Ashby
Boone Chmyzinski, New Salem
David Lopshire, Rowley
David Kong, Buckland
Evan LeBeau, Easthampton
Peter Morin, Williamstown
Jeff Dame, Sutton



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Paul Sena - Owner
hickoryhillmaple@gmail.com

phone: (413) 238-5514
www.hickoryhillmaple.com

2019 Kickoff Held in Hampden

The season kickoff event was held March 1 at Ferrindino Maple in Hampden. MDAR Commissioner John Lebeaux and Senator Eric Lesser tapped the first tree, and the sap even ran for the event! A few dozen attendees were treated to donuts and a tour of the Ferrindino's new sugarhouse.



MMPA President Howard Boyden, MDAR Commissioner John Lebeaux, Senator Eric Lesser, and the Ferrindino family pose after the tapping ceremony.

Mass Maple Warehouse

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

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.



Senator Lesser set the tap after Commissioner Lebeaux drilled the hole.

Commissioner Tours Sugarhouses

On March 22 MDAR Commissioner John Lebeaux and Assistant Commisisoner Ashley Randle visited Brookledge Sugarhouse in Whately, North Hadley Sugar Shack, Williams Sugarhouse in Deerfield, and Boyden Brothers Maple in Conway. Everyone was boiling, and had good conversations with the officials about the season, changes in the industry, and the need for state support for sugarmakers.



Lily Wallace from Representative Natalie Blais' office, Jeanne and Howard Boyden, Commissioner Lebeaux, and Assistant Commissioner Randle.



Keith Bardwell talks to Lily Wallace from Representative Natalie Blais' office, and Commissioner Lebeaux.



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