MASSACHUSETTS **SUGAR BUSH NEWS** The Newsletter of the Massachusetts Maple Producers Association

6th Annual Maple Weekend March 16-17

assachusetts Maple Producers Association will coordinate the sixth annual 'Maple Weekend' on March 16-17, 2019. This weekend of events promotes local, pure Massachusetts maple products.

Sugarmakers are encouraged to participate by opening their sugarhouses to the public during that weekend and offering demonstrations, tastings, tours, meals and other activities to entertain and educate customers. Participating sugarhouses will be featured on the Mass Maple website, and the As-

sociation will purchase advertising to attract consumers to the website. See the back of the membership renewal form in this mailing for details about how to participate.

Previous years' events have been very successful. Dozens of sugarhouses and restaurants have participated,

and there has been excellent press coverage. This is an exciting opportunity to have a coordinated range of activities designed to raise awareness about our work and encourage consumers to purchase pure maple products direct from their local sugarmakers. Members are strongly encouraged to participate by offering an open house and publicizing the weekend's events to your customers via Facebook and other social media.

Emails over the next few months will offer more details and solicit input, but please fill out the enclosed form and start planning your events today!



MMPA Annual Meeting and Workshops

he 2019 Annual Meeting and trade show will be held on Saturday, January 12, from 9 a.m. - 4 p.m. at Mohawk High School in Buckland.

The trade show will feature a range of dealers from the maple industry. As in past years, members can bring hydrometers for free testing. There will be many door prizes. The business meeting in the morning will include a recap of the year's events and an election of board members, and we'll enjoy a great barbeque lunch.

> University of Vermont Proctor Maple Research Center researcher Dr, Abby van den Berg will present the afternoon workshop. She will talk about tapping guidelines and tubing sanitation, as well as other research being conducted at Proctor. Abby is one of the preeminent scientists in our field and is a great

presenter, so you don't want to miss this!



Maple Month Kickoff to be Held in Hampden on March 1

The MMPA March is Maple Month Kickoff will be held Friday, March 1 at 10 a.m. at Ferrindino Maple in Hampden. Host sugarmakers the Ferrindino family will welcome MDAR Commissioner John Lebeaux and other guests as we tap the ceremonial first tree of the season. All MMPA members, along with other supporters of the maple industry, are welcome to attend.



From the MMPA President

Greetings fellow maple producers.

As I write this message, I am on a flight home from Europe, where I have spent the last two weeks on business (with a bit of pleasure mixed in).

On my way over, my luggage contained several containers of maple syrup, boxes of Jeanne's award-winning candy and some 1/2 pound tubs of maple cream. These gifts were received as if they were gold.

An observation I made is this: when I first started traveling to Europe, maple syrup was not even seen as a product they might use. Now it is widely recognized as a healthy sweetener. But still not readily available.

From this I concluded that we are doing a good job marketing, but distribution is still a bit slow.

This gives me confidence that we are not really overproducing, only under-distributing. I'm sure things will balance out in a few seasons.

Tap with confidence, make and promote the healthiest natural sweetener in the world.

It's just around the corner!

Best regards,

Howard Boyden, President



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 E-mail Address Expires	Town
Keith Bardwell – Vice-President Howard Boyden – President Patrick Delaney Dana Goodfield Jason Goodhind Tom LeRay Tom McCrumm J.P. Welch Paul Zononi	2019kwb1987@comcast.net2019boydenmaple@gmail.com2021occasionalcreekmaple@gmail.com2021*danachevvw@aol.com2020jgoodhind1988@gmail.com2020*t_jwleray56@verizon.net2020*tom@southfacefarm.com2020welch@justameretreefarm.com2021pzmaple@aol.com	Conway Hadley Royalston Ashfield

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
<u>Main Office</u>		
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	

Massachusetts Maple Sugarmakers Win Big at International Competition

Pure maple products made by Massachusetts maple syrup producers were once again proclaimed to be the best in the world, as four of the state's sugarmakers took home prizes from the North American Maple Syrup Council's annual competition, held this year in Concord, New Hampshire.

The six prizes collected by Massachusetts producers was more than any other U.S. state or Canadian province, and one sugarmaker – Keith Dufresne of Williamsburg – claimed three ribbons, more than any other entrant. Massachusetts' winners were:

- **Maple Candy**: 1st place, Howard and Jeanne Boyden, Boyden Brothers Maple, Conway
- **Maple Candy**: 3rd place, Keith Dufresne, Dufresne's Sugar House, Williamsburg
- **Maple Cream**: 1st place, Keith Dufresne, Dufresne's Sugar House, Williamsburg
- **Granulated Maple Sugar**: 2nd place, Melissa Leab, Ioka Valley Farm, Hancock
- Golden/Delicate syrup: 2nd place, Keith Dufresne, Dufresne's Sugar House, Williamsburg

• **Golden/Delicate syrup**: 3rd place, Sean Davan, Woodville Maples, Hopkinton

The winners represent the breadth of the maple industry in Massachusetts. Dufresne is one of the state's larger producers, with 6,000 taps, and his family has been making maple syrup for more than 100 years. Davan is a smaller producer, with just 200 taps, and started sugaring in 2006. Ioka Valley Farm features a sugarhouse restaurant open for breakfasts during the sugaring season. Third-generation sugarmaker Howard Boyden is president of the Massachusetts Maple Producers Association.

Not only did Massachusetts win more prizes than any other maple-producing state or province, they won in every category – syrup, candy, cream, and granulated sugar – showing off the wide range of pure maple products available from local sugarmakers.



Thanks for a great year at the Big E!

The Mass Maple booth at the Big E had an excellent season! Our maple slushies were a hit, cotton candy and maple cream cones were as popular as ever, and new educational displays helped draw lots of people to the booth. The best part was the number of volunteers – nearly 100 people participated, working one or more shifts to sell and promote pure Massachusetts maple products. Thanks to everyone who participated, listed below.



Abby Phillips Alex Jones Aurelia Delanev Ben Bardwell **Betty Tessier Bob Bergeron** Brianna Rzeznik **Bruce Darling Bruce Hopper** Carolyn Thayer Carolyn Wheeler **Carrie Ferrindino Charity Girard** Cindy O'Brien Connie Schweiger **Dale Staupe** Dana Goodfield **Dave Bisbee** Dave Gage Dave Maxfield

Debra Leray Eevy Scott **Elaine** Cortis Eli Becker Ellie Prystowski **Eugene** Lawrence Gary Shaw Gerry Durette Harold O'Brien Henry Lappen Henry Sarafin Howard Boyden J.P. Welch Jacquie Boyden Jason Goodhind Jeanne Boyden Jeffrey Kingsbury Jerry Ferrindino John Goodhind John Hannum

John Prystowski John Schweiger Joyce Durette Joyce Ripley Judy Flagg Julia Zawalick Justin Schur Katharine Meehan Kathy Goodfield Keith Bardwell Leon Ripley Lindsay Welch Lou Conover Luke Longstreeth Marian Welch Martha Leab Mike Zawalick Missy Kosuda Missy Leab Najwa Squailia Nancy Wyman Nicole Richardson Noah Pitcoff Patrick Delanev

Paul Schur Paul Zononi Peter Tessier **Richard Brodmerkle** Rob Leab Ron Kay Russell Kosuda Saebra Delaney Scott Flagg Serena Zononi Shenna Welch Stan Zawalick Stephanie Durette Tom Leray Vivian Bisbee Warren Boyden Wayne Crouch Winton Pitcoff



Field Trip Grants

Mass Maple is offering funding to help cover the costs of transportation for school groups that would like to visit sugarhouses during the sugaring season. If you have worked with schools in the past and would like us to let them know about this offer, please send their contact information to winton@massmaple. org. If you would like to be connected with schools that are looking for sugarhouses to visit, please let me know as well.

Big E Manager Position

As in past years, Mass Maple is seeking applications from people interested in the booth manager position for our booth at the Big E. Contact winton@ massmaple.org if you'd like more information.

MMPA Board Elections

The annual Mass Maple electoins for members of our board of directors will be held at our business meeting on January 12. Board members Howard Boyden and Keith Bardwell are both standing for re-election for a second three-year term. Additional nominations will be accepted from the floor.

No Verona Bus in 2019 Come to Brattleboro, 1/19!

The NYS maple conference has moved from Verona to Syracuse, and many members have indicated that the travel time would prevent them from attending. Instead, we are encouraging members to attend the 2019 Vermont Maple Conference in Brattleboro on 1/19. Details will be available soon at www.vermontmaple.org. To encourage our members to attend, Mass Maple will reimburse members who attend for half of their registration fee.

Note that the NYS maple conference is still open to MA producers who would like to attend – you'll just have to get there under your own steam. Details at: https://blogs.cornell.edu/cornellmaple/.

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.

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Classified ads

For Sale: 1750 DSD Stars clear polycarbonate plastic sap spouts for 5/16" tubing. DSD Model # SP225-C. I bought these a few years ago, got injured, quit tapping and decided to retire. I will sell them for half price, \$9.50 per bag of 50 spouts. For details on this spout see https://dsdstars.com/en_index.php Tom McCrumm, 413-628-3268, tom@southfacefarm. com.

For Sale: 15.5 gallon stainless steel beer kegs, used for maple syrup. These are clean and come with a cap/plug. \$60 each. Ten or more for \$50 each. Tom McCrumm, 413-628-3268, tom@southfacefarm.com.

For Sale: Walk in freezer box 7'x10': \$ 1200; PTO driven Win Power Generator 12000 kw: \$800.00; John Deere 1010 Bulldozer as a parts machine: \$800; John Deere tracks & blade for 1010 bulldozer: \$800; 1200 Gallon Galvanized Sap Tank, 57" wide x 42" high x 11'10½" long: \$300; Assorted small tanks, 125-300 gallons: \$50-100. Call 413-357-8829

For Sale: Leader gas finisher base: \$185 new - \$100, and includes propane bottle. It fits the leader 16"x34" finish pan. 16"x16" gas burner, hardly used, \$150 new - \$100. We are located in Worthington. Contact J.P. Welch, 413-238-5902.

For Sale: 3'x10' evaporator. 3'x7' Grimm raised flue, stainless, soldered, sap pan, 3'x3' Leader stain-

less, welded syrup pan. Pans in very good shape. Vermont evaporator company arch, could use some sheet metal work. Bricks, all pan fittings and some stack included. Boiled on it last season. \$3200 or b.o. Kevin Ritchie, Pepperell, 978-501-6063.

For Sale: complete sugaring operation: <u>Sugar house</u>

- 1 12'x25' Sugar House with Cupola, opens and closes with cable, inside evaporator hood.
- Can be disassemble and transport to a new site. Excellent Condition.
- 1 2'x6' Leader evaporator, fully bricked. Complete with stainless steel syrup/flue pans w/ all
- connections. 12' of 10" SS pipe w/ stack cover.
- 1 blower and assembly with speed controller
- 1 One HP portable electric utility sap pump, with fittings.
- 1 oversized firewood rack on casters. Well built.
- 1 Stainless Steel sugar house table.
- 1 Stainless Steel draw off pail (13 qt.) Like new.
- 1 metal stand for draw off pail.
- 1 Stainless Steel skimmer (3-5/8")
- 1 Stainless Steel scoop (3-1/2")
- 1 Wooden handle that fits all S.S. tools.
- 1 Shepherds hook.
- 2 drop flue soot brushes.
- 7 fold away racks to hold coils of tubing, etc.
- 3 outdoor rated insulated electrical outlets and switch.



OSH Maple Supplies and Equipment



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- 3 outdoor rated electrical light fixtures. (Asking \$15.00)
- 2 wire racks for storage. (Asking \$10.00)
- 1 whole house filtering unit to filter sap going to the aporator.
- 1 MASS Maple sign.
- 3 Maple tour, open house signs.
- 1 tubing rolling/unrolling stand.

<u>Storage tanks</u>

- 2 225 gallon poly tanks one used for feeding sap to the evaporator, the other for sap pickup.
- Complete with fittings. Excellent condition.
- 2 150 gallon poly tubs for collecting sap in the field. Comes with Stainless Steel covers.
- Excellent condition.
- 300 gal RubberMaid sap holding tank with fittings and cover.
- 44 gal RubberMaid barrels with covers. Excellent condition.
- 32 gal RubberMaid barrels with covers. Excellent condition.
- 22 gal RubberMaid barrels with covers. Excellent condition.
- 5 gal blue plastic drums for finished syrup. With caps and air release for EZ pour. Excellent
- condition.
- 20 gal containers for demo/cleaning up.
- Kitchen/Bottling
- 1- Stainless steel table.
- 1- Stainless steel rolling cart (30"x36") for filter press.
- 1- Exterior commercial window fan unit plus rheostat.
- 1- 16"x16" stainless steel canning unit, propane heater unit. (holds approx. 10 gallon).
- Features "The Maple Guys" bottle filling dispenser w/ foot pedal
- 1-7-1/2" Power Filter press. Excellent condition.
- A Half bag of filter aide (diatomaceous earth).

- 1- Half box of filter papers.
- Assorted grading labels, nutritional labels, gold elastics, and gold foil cap covers (for fancy
- bottles).
- 1- grading kit.

<u>Hydrometers</u>

- 1- Testing cup (stainless steel)
- 2 Long Syrup Hydrometers (hot/cold).
- 2 Short Brix sap Hydrometers to read sugar content.

Field Supplies

- 1-Heavy duty Log Splitter with hitch for transport. Good condition.
- 1- single handed adjustable 5/16" tubing tool.
- 1- two handed adjustable 5/16" tubing tool.
- 1- tubing line cutter.
- 1- heavy duty spout remover.
- Misc. 5/16" plastic fittings including tees, connectors, end line fittings, tree saver spouts, Y
- connectors, hundreds of drop lines made up, etc.

North Attleboro. Contact Ellen at 508-699-7228 or ecournoyer@yahoo.com.

For Sale: Sugaring operation: The Warren Farm & Sugarhouse. 9 acres for sale, with house. North Brookfield, MA. goo.gl/AiVsvV



2018 Cummington Fair Winners

Many Massachusetts fairs have maple contests. It's a great opportunity to enter your syrup or other products and see how they compare to other producers'. You have to enter to win, though! Congratulations to the following winners from the 2018 Cummington Fair.

Maple Syrup

1st: Peter Lang 2nd: Paul Zononi 3rd: Henry Sarafin 4th: Peter Tessier

<u>Granulated Maple Sugar</u> 1st: Paul Zononi

2nd: Peter Tessier 3rd: Keith A Dufresne

Maple Cream

1st: Peter Tessier 2nd: Paul Zononi 3rd: Keith A Dufresne 4th: Susan Snow

Maple Candy

1st: Paul Zononi 2nd: Peter Tessier 3rd: Keith A Dufresne 4th: Susan Snow

Collection of Maple Products

1st: Paul Zononi 2nd: Peter Tessier





Mass Maple Warehouse 212 Reynolds Road • Shelburne, MA 01370

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.

Commonwealth Quality

Commonwealth Quality, a brand designed by the Massachusetts Department of Agricultural Resources, serves to identify locally sourced products that are grown, harvested and processed right here in Massachusetts using practices that are safe, sustainable and don't harm the environment. Massachusetts sugarmakers developed a set of guidelines, based upon MMPA's Quality Control manual and the Handbook of Best Management Practices for Massachusetts Maple Syrup Farms, to be used for Massachusetts sugarmakers who wish to participate in the Program.

Participation in the program is voluntary and largely self-regulated, with participants self-auditing their operations using a checklist. Participation will allow sugarmakers to display the Commonwealth Quality seal on their products. To date, six sugarmakers have signed up to participate in the program.

Guidelines for participation and more information about the program are available from Winton Pitcoff at winton@massmaple.org.





Bascom Maple Farms 56 Sugarhouse Road Alstead, NH 03603 Phone 603-835-6361 Fax 603-835-2455 www.bascommaple.com sales@bascommaple.com

State-Owned Land in Chesterfield Available for Tapping

The Massachusetts Department of Conservation and Recreation ("DCR") is offering an opportunity to qualified individuals or entities to obtain a DCR Agriculture Permit for maple sugaring tapping and related activities at the Krug Sugarbush in Chesterfield, Massachusetts through this Request for Proposals (RFP). The Agriculture Permit is a revocable license that will be issued for a five year period with an optional five year extension. The Agriculture Permit requires payment of an annual fee.

The Krug Sugarbush in Chesterfield consists of 14 acres of land containing trees suitable for maple sugaring activities. DCR staff will review the Premises with proposers at the mandatory site visit/walkthrough. A plot plan or survey prepared by the Proposer may be required to show the location of any proposed installations, animal placement or use, or where events will be held.

There is no access for the Proposer to any DCR structure, equipment, or utilities. Proposer shall provide all its own equipment and utilities. Generators for electric power will only be allowed to operate during day light hours under the onsite supervision of the Permittee. Because environmental education is a high priority for the DCR, the selected Permittee may be requested to participate in an interpretive program and/or to provide interpretive signage that supports the goals of both the selected Permittee and DCR.

The selected Permittee will be required to follow the best management practices outlined in "North American Maple Syrup Producers Manual 2nd Edition." Pesticide use and animal suppression methods shall be kept to a minimum.

Tapping and collecting activities shall be conducted with care and in a proper, customary, and professional manner with as little damage to the Premises and DCR lands as possible. Tapping activities shall be completed by no later than June 1st each season.

The full RFP is available online at https://www.commbuys.com/, or email mary.cardwell@mass.gov. Applications are due by December 17.



Recipe Brochure Available

Mass Maple has published a 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!

Organic Maple Production

For sugarmakers interested in having their products certified organic, Baystate Organic, the certifying agency for our region, has details online at: http:// baystateorganic.org/forgrowers.html#maple

Update Your Directory Listing

The Mass Maple website has a directory which gives all members a chance to include lots of information about your sugarhouses, products, etc., and to even include photos. The website gets thousands of visitors each year, many of them searching for a nearby place to visit and buy pure maple products. But they won't find you if you're not listed, and they won't know much about your store if you don't send in all of your information!

The easiest way to do this is by filling out the online form at https://www.massmaple.org/about-us/membership/update-directory-listing/. You can also email your information to winton@massmaple.org.

Don't wait to do this – sugaring season is coming up soon, and people will be looking for places to visit!





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