



Darren Fligel, Newsletter Editor
7509 East Napier Avenue
Benton Harbor, MI 49022

Fall 2010

2010-2011 Schedule of Events & Meetings

Fall Tour Sept. 25, 2010 8:30 am Buckley, Mi
Board Meeting Sept. 25, 2010 following the fall tour
Board Meeting Nov. 6, 2010 Noon Frankenmuth
2011 Committee Nov. 6, 2010 2:30 pm Frankenmuth
Board Meeting Jan. 14, 2011 7:00 pm Hotel Doherty
Annual Meeting Jan. 15, 2011 9:30 am Hotel Doherty
Board Meeting Jan. 15, 2011 4:00 pm Hotel Doherty



MICHIGAN MAPLE SYRUP ASSOCIATION

Fall 2010 Newsletter



www.mi-maplesyrup.com

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Letter from the Editor



Ken and I had a chance to get up north last week and we awoke to a nice 60 degree morning. The cool morning and the thought of the fall tour, I am starting to think about the next sugaring season. Fall, as the weather starts to cool down I just start to get the itch from the maple fever.

Thank you to Arnie and Merrie Hammel for taking on the job of Member Profiles and thanks to Becky for doing it in the past.

I look foreword to seeing every body at the fall tour, Tim has some great stops planned. **Remember to bring photos and recipes for the 2011 meeting with.**

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**Michigan Maple Syrup Recipes
please send your favorite maple
syrup recipes to dflagel@i2k.com
for use in the newsletter**

Maple Fizz

Ingredients:

1/4 cup maple syrup
1 quart milk
12 oz. bottle ginger ale

Directions:

Add milk and maple syrup together, mix well, perhaps with a blender, pour into tall glasses 3/4 full and top off with ginger ale.
makes 6 servings

New England Recipes.com

First you've got a clear liquid, and then it starts getting its color. And then it starts smelling like syrup.

Mason Maddox
Calvin Run Mill

MMSA First Run

Hi there folks, wow, it don't seem possible that it is already July. I cannot decide if time is going faster or if I am slowing down. Somehow I think it is the latter.

Plans for the Fall Tour are well underway; we will be going to the Buckley area this year. Tim Boonstra has been busy organizing this year's event. Please look for more information and registration forms in the following pages of this newsletter.

I am not going to do a detailed crop report this year, as we are all painfully aware it was not a good year. Most of the producers I talked with gave an estimate of 40% to 60% of an average crop. USDA's National Agriculture Statistics Service stated that the U.S. crop was down 19%. According to NASS Michigan's 2010 crop was 82,000 gallons down from 115,000 gallons in 2009. That equates to a 29% drop and leaves us sixth in state rankings this year. I do not have much information from Canada so far. What I have heard is that both Ontario and Quebec did somewhat better and both had close to average yields.

I do not have a lot of information on prices although you would think that with the poor crop prices would climb accordingly. While the averages still seem to be \$45.00 to \$50.00 per gallon, I am hearing prices of \$50.00 to \$55.00 per gallon more frequently. There is a producer in the Lansing area that has a price of \$60.00 per gallon on their web site.

In May we received a letter from the Michigan Department of Agriculture indicating that they were reviewing the food licensing laws and asked for our input. At our May 15th board meeting we assigned this project to Mary Douglass. Mary took our comments from that meeting and did some other investigating and then submitted our recommendations. Mary reported in early June that a bill exempting Maple and Honey producers selling less than \$15,000.00 directly to consumers was passed in the House Ag Committee and reported to the full house. It seems that unbeknownst to Mary and the board that MDA and Farm Bureau had expressed concerns to the Ag Committee. The wording is very close to the recommendations that Mary submitted. While these smaller producers would be exempt from licensing and inspections, a statement to that effect would need to appear on the package. There are far too many details to give in this letter. We will give you more information once the bills are finalized. You can also go online and look up information at the Michigan web site. Look for House Bills # 5843 and # 5280.

The 2010 NAMSC/IMSI annual meeting is coming in October. It runs from the 20th thru the 23rd at the Arden Park Hotel in Stratford, Ontario Canada. As we will be hosting the 2011 meeting, it would be great for Michigan to have a large group attending this years meeting. Look for more information in The Maple Digest. I also have all the information and registration forms and would be glad to send them to you. Just give us a call or send an e-mail and I'll get them out to you.

The syrup produced in this 'new-old' operation was awarded "Best of Show" in the Association's 2008 competition. Art and Jan enjoy working together. Jan considers Art the expert in the woods and sap house, and says it's her job to market their syrup through the year

The Currey's are regular participants at MMSA tours and meetings and are always happy to talk with other producers there. They are also involved in the planning for the 2011 IMSI meeting.

The camaraderie of several generations of family members, college friends, and neighbors that develops when working on spring's first crop continues to be the best by-product of maple syrup production at Currey Farms. Luckily, *that* does not depend on weather!

To see a video of their operation, visit <http://www.mynorth.com/My-North/Video/?vid=3247>



Three Generations of Currey Family



Member Profile:

**Currey Farms
Art and Jan Currey
Charlevoix, MI**

As with many Michigan Maple Syrup Association members, Art and Jan Currey have had maple syrup in their family heritage through five generations. Art's mother, Betty Currey, has related stories of her father, Mark Williamson, carrying buckets of sap to horse-drawn wagons in their maple woods located in the Lapeer area. Betty and her husband, Bob, continued the maple syrup tradition at their dairy farm near Almont.

In 1973, they moved to Charlevoix and promptly began production on a ridge just a mile from Lake Michigan. Unfortunately, after just two years of production, Betty lost her husband and, with their children establishing careers elsewhere, the maple trees at Currey Farms 'rested' for thirty years.

Meanwhile, through his years as a large-animal veterinarian in Livingston County, Art continued his interest in maple as a hobbyist, tapping 50 trees in their Fowlerville (Livingston County) neighborhood. Art's and Jan's boys helped carry buckets in their Radio Flyer wagon when they were little tykes. 30 years later, when Art retired, he and Jan decided to reopen the sugar bush in Charlevoix with help from sons Rob and Jon.

Imagine running tubing lines totaling 15 miles in length over nearly 40 acres of woods and inserting 7,000 taps! In the spring of 2006, Currey Farms was back in production using vacuum, reverse osmosis and a 5' x 16' evaporator with wood heat. Production increased each year to a maximum of 1700 gallons in 2009, but due to weather, dropped back to 900 gallons in 2010.

IMSI is moving along with the new grading standards. There are reports in the last issue of The Maple Digest, The Maple News Paper and the Farming Magazine. Look for articles from David Chapeskie, Executive Director of IMSI. While change is always difficult, however I do believe that it would be great to have all states and providences using the same grading scale.

We hope to see you all at the Fall Tour. Enjoy the rest of your summer.

Larry Haigh
President, Michigan Maple Syrup Association

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MMSA 2010 Committee Assignments

Membership	Joyce Ross
Fall Tour	Tim Boonstra
Promotion	Fred Bates
Legislation	Mary Douglass/Roger Griner
Annual Meeting	Larry Haigh
Nominations	Fred Bates
Honorary Members	Gerald Nelson
Syrup Contest	Gerald Nelson
Syrup Contest Plaques	Debbi Thomas
Web Site	Larry Haigh
Vendor Display	Fred Bates
Newsletter	Darren Flagel
Profile Editor	Arnorld and Merrie Hammel
Sale Items	Cathi Bates
NAMSC Delegate	Larry Haigh
NAMSC Alt. Delegate	Ron & Debbi Thomas
IMSI Delegate	Dale Forrester
IMSI Alt. Delegate	Larry Haigh
NASMC/IMSI 2011	Debbi Thomas

2010 Schedule of Meetings

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The Bacon Jug Company pioneered the introduction of plastic containers into the maple industry. In keeping with the traditional jug design, we offer the look of an old fashioned container, but with all the advantages of modern plastics. Now with the new easy to apply closure and its dual tamper evident features, your choice is simple.



Available Jug Sizes

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- 16 fl oz (pint)
- 32 fl oz (quart)
- 1/2 gallon
- gallon

The Bacon Jug Company

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 2611 Okemos Road
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Board of Directors Meeting May 15, 2010

Meeting of the Michigan Maple Syrup Board of Directors was called to order by President Larry Haigh at 12:05 pm.

Board members present were Larry Haigh, Arnold Hammel, Joyce Ross, Dale Forrester, Darren Flagel and Debbi Thomas.

Board members absent were Tim Boonstra and Gerald Nelson.

Guests present were Cathi Bates, Ron Thomas, Julie Forrester and Merrie Hammel.

Secretary's Report with no discussion Fred moved and Dale seconded to approve as printed. Motion carried. Larry asked that the minutes be emailed to all board members at the time they are emailed to Darren.

Treasurer's Report: Arnie presented report with breakdowns on several of the items. Joyce moved and Darren seconded to approve as presented. Motion carried.

An updated listing of the MMSA Board of Directors was passed out.

Old Business:

Fall tour book has been located – Terry Coleman will get it to Arnie.

Merrie & Arnie Hammel have volunteered to be Newsletter Profile Editors.

Jean Mayday is retired and no longer wants to be the Alternate delegate for IMSI. Larry Haigh was appointed as alternate.

Revisions to the Annual Meeting schedule were made as follows:

9:30 to 10:45 - MMSA business meeting was extended 30 minutes to allow for more discussion.

10:45 to 10:55 – Break

11:00 to 11:45 – Main Speaker – **Only One**

Add hot water, tea and hot chocolate in morning. Bottle water in afternoon

Move refreshments to the Vendor Area – Registration stays in Lobby

2010 evaluations were reviewed.

Copy of our ad in the Michigan Farm Market & Agricultural Tourism Directory was passed out. We are in with a ¼ page ad as non-members at a cost of \$250.00. Thanks to Betsy Carls & Tom Cook for the design of our ad.

Web site: Need events for website. Larry will send letters to ones that were listed before for current info. Member site is being worked on and will be secure. The importance of tapping journals was discussed.

Frames for Signs: Roger Griner is donating 5 heavy duty frames. Rest of fall tour signs and frames have been given to Tim.

Video to DVD: Larry shared the follow info: If we did DVDs it would not be obsolete in a short time as they are compatible in blue ray. Cost will be \$400.00 for menu coding and \$400.00 for package design. 100 DVDs would cost \$2.50 each and 1000 would be \$1.00 each with direct mailing at a cost of \$1.25. Transferring the video to DVD would have a one time expense of \$600 – 900. It was suggested to give all public libraries in the state a copy of the DVD. Fred asked about sale price for DVDs. It was decided to wait to price when we know the final balance. Debbi moved and Fred seconded to approve transferring our video to DVD. Motion carried

More tri-fold membership brochures are needed. Cathi will take care of getting them ordered.

A handout with the proposed International Grades and Quality Standards for Maple Syrup were passed out. These are only proposed. General consensus of the board was that we did not want more regulations.

New Business:

Mary Douglas updated us on the Michigan Food Laws revisions that are under way. We have an opportunity to get changes in that will benefit our producers and stress that maple syrup is a low risk product.

Dale moved and Debbi seconded to appoint Mary Douglas to develop a draft to be submitted to the State Food & Dairy. Motion carried. Mary will stay in touch with Larry and present a draft to the board.

Committee Reports:

Membership: notes will go out to unpaid members as a reminder. As of this date we have 152 members.

Fall Tour: will be September 25th in the Kingsley area.

Newsletter: - July 15th is the deadline. Darren has not received any recipes yet.

Sale items: - Cathi provided a list of items needed. Suggested that we put the directions for candy & cream in the cookbook as well as how to use maple syrup or sugar in recipes.

IMSI: discussed new grading system in effect starting in 2013 which is pretty concrete. Also junk tubing is becoming an issue.

DESCRIPTION OF SALE ITEMS

· **License Plates** are a standard size license plate that say ‘Michigan Pure Maple Syrup’ and show our Leaf and Bucket logo.

· **Member Signs** are large metal signs that can be hung in your yard announcing that you sell maple syrup and your membership in MMSA. They are printed on both sides and are also reflective.

· **Member Window Decals** are small (3x3 inch approx.) decals you can place on your window.

· **MMSA Video** is a short video about maple syrup in Michigan, featuring local syrup makers. *Price has been lowered to \$15 and a discount to \$12 if ordering 6 or more videos.*

· **MMSA Recipe Books** are a 20 page booklet with many recipes, all using maple syrup.

· **MMSA Cookbooks** are cookbooks of about 100 pages with recipes that all use maple syrup. When you order 10 or more of this cookbook you can purchase them for a discount. (\$6 each)

· **Select Michigan and MMSA Stickers** are used by producers on their jugs and can also be used to seal mailings shut or even given out to students who come to tour your sugar bush.

· **Maple Fact Cards** are loaded with information about maple syrup and are often used as a handout by sugarbushes for people who come to the sugar bush to see syrup made.

· **It’s Spring Brochure** is a tri-fold page with maple information including some of the legends of maple syrup.

· **Coloring Books**, an excellent source of information on the making of maple syrup and takes you completely through the process. My son even used it in his college class for a visual aid and then passed one out to each student in the class. It was a hit! The coloring book information is very well put together and is accurate.

**MICHIGAN MAPLE SYRUP ASSOCIATION
SALE ITEMS**

Name: _____

Street: _____

City, State & Zip _____

Phone: _____ Date: _____

<u>ITEM</u>	<u>QUANTITY</u>	<u>PRICE</u>	<u>AMOUNT</u>
MMSA Membership Dues	_____	<u>23.00</u>	_____
License Plate	_____	<u>10.00</u>	_____
Member Signs	_____	<u>40.00</u>	_____
MMSA Video (each)	_____	<u>15.00</u>	_____
MMSA Video (6 or more)	_____	<u>12.00</u>	_____
MMSA Recipe Book (small)	_____	<u>.80</u>	_____
MMSA Cookbook (large)	_____	<u>8.00</u>	_____
(10 or more cookbooks)	_____	<u>6.00</u>	_____
'Select Michigan' Stickers	_____	<u>5.00</u>	_____
MMSA Stickers	_____	<u>5.00</u>	_____
Maple Fact Card	_____	<u>8.00 c</u>	_____
'It's Spring' Brochure	_____	<u>8.00 c</u>	_____
Coloring Books (case of 96)	_____	<u>48.00</u>	_____
Coloring Books (each)	_____	<u>.75</u>	_____
MMSA Plastic Bags (500)	_____	<u>100.00</u>	_____
MMSA Plastic Bags (each)	_____	<u>.25</u>	_____
MMSA Travel Mugs	_____	<u>7.50</u>	_____
MMSA Baseball Caps	_____	<u>7.00</u>	_____
Cap Color (Navy, Burgundy, Black, Green)	_____		_____
Sales Tax 6%			_____

Check Number _____ Total Amount _____

SHIPPING TO BE BILLED

If order not picked up

(Amount not to exceed post office prices)

Please make checks payable to **Michigan Maple Syrup Association**

Send check and order to: Cathi Bates
2800 N Peterson Rd
Ludington, MI 49431

Michigan Department of Agriculture Commodity Executive Meeting:
Larry is planning on attending the quarterly meetings.

Discussion on main speaker for our Annual Meeting 2011 was held. Several ideas were discussed and will try to have speaker in place soon.

Our November board meeting will be held at the Bavarian Inn in Frankenmuth, November 6th at noon.

We need to have more sugar bush pictures either sent to Arnie or brought to the meeting.

Joyce moved seconded by Fred to adjourn meeting. Meeting adjourned at 2:30pm

**MICHIGAN MAPLE SYRUP ASSOCIATION
SUGARHILL JUGS**

Jugs are in two colors on an almond colored jug. Only Association Members will be able to purchase these jugs. A nutrition label is included. The prices of the jugs will include 1 cent for maple research, also a rebate of 7% will be made to the **Michigan Maple Syrup Association**.

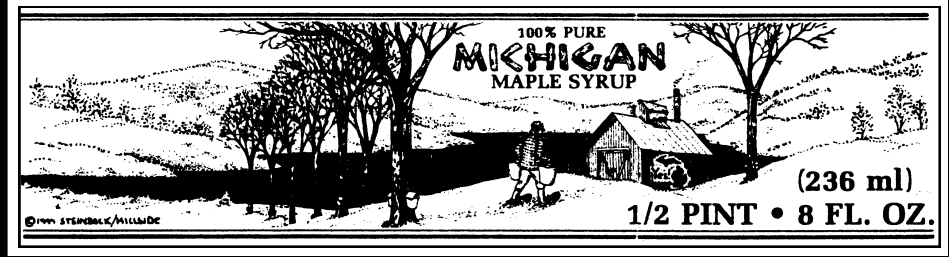
<u>JUG SIZE</u>	<u>CARTON SIZE</u>	<u>CASE PRICE</u>
Gallon	24	46.08
1/2 Gallon	32	46.72
Quart	75	84.00
Pint	100	95.00
1/2 Pint	100	90.50
100 ML	100	77.50

Order From:

**Haigh's Maple Syrup
& Supplies, LLC
6903 Lacey Lake Rd
Bellevue, MI 49021-8403
Phone: 269-763-2210**

Prices are FOB Bellevue, MI

Scene on Sugarhill jug



2011 NAMSC & IMSI Meeting

Mark your Calendars

The 2011 International Meeting planning committee will be meeting on Saturday, November 6, 2010 at 2:30 PM. We will be meeting at Frankenmuth.

Please bring your planning folders with you.

New members welcome!

Any questions please call Debbi Thomas at 989-685-2807 or email debbi1612@hotmail.com

We are in the process of redoing our large MMSA cookbook. While we have lots of recipes in there we would like some new ones to add to it. Please email them to debbi1612@hotmail.com to be added to our next printing.

We will also have sheets available at the annual meeting for you to write them down.

"PICTURES NEEDED"

When the MMSA hosts the NAMSC and IMSI Annual Meeting in October 2011, it is hoped that a slide show of some form can be shown to showcase our member's Sugar Bushes. To prepare for this event, we are seeking pictures of you and your family and/or your Sugar Bush, woods, products, methods of collecting, etc. If you could email in jpeg form such pictures to

hammel1a@cmich.edu (note: the character after the mme is a one) that would be helpful. If it would be easier, pictures can also be sent by mail to

Arnie and Merrie Hammel, 725 E. Ward Rd, Shepherd, MI 48883.
Thanks for your help . we hope to include all members.

MMSA Member Perk Alert !!!

Just a reminder to all members that your Association has a professional Maple Syrup Display available for your use. The display is a table top. It has three backer board sections with Velcro fabric. The kit includes many pictures and informational clips that can be arranged on the backer boards. You can help promote Michigan Maple with this display at shows, fairs or even at a science fair. To encourage the use of the display, the association will pay the shipping cost to the member, but the member is responsible for the shipping cost back to the association.

For details on availability, shipping or pick-up contact:

Fred Bates 231-845-6902 or
e-mail: cf_bates@hotmail.com

USER NAME AND PASSWORD

In order to get into the "Member Only" sites on our web page, you will need to know our username and password. The username is listed below and if you are a 2010 paid member, you will find the password printed on your mailing label. If you are not a 2010 paid member, this will not appear on your Newsletter label. Do not share this information and keep the username and password where you can find them.

The web site is being rebuilt password information will be in the winter newsletter.

MMSA VIDEO LIBRARY INSTRUCTIONS

The MMSA Video Library has been established for the benefit of our members. Selections will be designed to meet two purposes; increasing public awareness of Maple and aiding members in presentations, and providing information to new (and not so new) producers.

The library will be maintained by the Secretary. Fees charged by the library will only be used to offset the mailing costs of the videos. The most economical way to send the videos is by the US Postal Service. The postal fee is \$3.50 with an additional cost of the mailer. A return mailer will be provided with the video, however postage will be the borrower's responsibility. Videos can be requested by mail, phone or in person. Video reservations will be recorded on a calendar and honored on a "first come, first serve" basis. The rental fee for each video is \$5.00. This fee can be paid at the time of reservation or when the video is returned. Unless otherwise requested, videos will be mailed one week in advance of the use date. Videos need to be returned within two weeks so they can become available to other members.

A current list of videos for rental are:

THE MAPLE SUGARING STORY: A video and guide for teaching and learning about the legend, science, and history as it spans from early Indians to today's industry. (Pub 1990) (20 mins)

FROST AND FIRE: A 15 minute video about making maple syrup. (IMSI)

SUGAR BUSH MANAGEMENT: *A Guide to Improve Sap Production.* Through tree management, tree removal techniques, thinning, selection of site and logging. (20 min) Cornell Cooperative Ext.

MAPLE SAP PRODUCTION: *From Tree To Collection Tank.* This video covers sap collection, site evaluation, lateral and mainlines and tapping techniques. (30 min) Cornell Coop. Ext.

MAPLE SAP PROCESSING: *Converting Sap to Syrup for a Quality Product.* This video includes sugarhouse, cost and site, sap storage, safety, types of equipment. (26 min) Cornell Coop. Ext.

MAPLE SUGARING: *A Springtime Tradition.* The history, tradition and production methods of sugarmaking in Michigan (20 min) Prepared by MMSA

MAPLE SYRUP: *A Sweet Gift from Nature.* This entertaining video looks at the making of maple syrup by the VandeBunte family. (25 min)

To rent a video please contact:

Tim Boonstra · tjboonstra@juno.com
2281 Abbe Road, Fairview, MI 48621
(989) 848-5758

ADDRESS CORRECTIONS

Please check the label on your Newsletter to make sure we have the correct address.

If the label is wrong send correct address to: Joyce Ross

14754 S. Tilson Rd
Rudyard, MI 49780
(906) 478-5501

Greetings from Moose River Sugar Camp

We took jobs here this year at Moose River Outpost. I am head of maintenance, and Julie is head of the kitchen. We are through with adventure camp now, which was 2-2 wk. sessions of about 65 campers & 30 staff. The rest of the year we do retreat groups of an average of 40-50, but this next week we'll have up to 105 for some meals. It is 1 1/2 mi. from our sugar camp, on the same property, & is who our lease is through. There is about 8000 A with a 200 A lake that the camp is centered around. They have beautiful buildings. You can see them at www.christiancamps.net and click on Moose River Outpost.

We started tapping on 2/15/10, and tapped until 3/8 when we had to stop and get ready to boil because sap was ready to flow. Our first boil was 3/8/10. This was almost a month early for us. We had 8,000 taps out by 3/8. We finished tapping by 3/17. We put out about 10,000 check valves, and 1,000 of Lapierre clear spouts. The rest were regular tap adapters. We were able to keep 25 inches of vacuum at all times. The vacuum pumps ran 24/7 until the last weekend of March when it got down to two below zero. They were off for about 24 hours, then they stayed on until the end of the season. I think this made a big difference. Next season I think we will use all check valves. Our sugar content was 2.1 at the best, on average it was 1.4. We took in about 20,000 gallons of sap some days. From 3/29 to 4/3 we made 1,560 gallons of syrup. We boiled all but 5 days from start to finish. We ended out season with 4.1# of syrup/tap. We made about 9 barrels of grade C syrup and then quit before I burned my pan. The Golden Road made an average of 2# and Quebec made an average of 2.3#. We are about 30 miles West of the Golden Road, our weather runs near the same.

Looks like syrup is about 3 dollars / #, and not a lot out there. The federation is paying \$2.76/#.

I have been making roads through our sugar bush this summer with the bulldozer, something I should have done the first year. I'd like to put vacuum gauges in the ends of all our main lines. We have about 90 main lines. I have it so we can read all of these vacuum gauges from the new roads. Hopefully this allows us to find our leaks easier.

Looking forward to seeing you at the fall tour.



2010 NAMSC-IMSI Annual Meeting to be Held in Ontario

The Annual Meetings of the North American Maple Syrup Council (NAMSC), the International Maple Syrup Institute (IMSI) and the Ontario Maple Syrup Producers Association (OMSPA) will be held from October 20th to 23rd, 2010 at the Arden Park Hotel in Stratford, Ontario. The theme of Conference is *Sugaring 2010: Progress and Potential*. OMSPA is hosting the international meeting and a Planning Committee comprised of OMSPA members, government representatives and other volunteers has been laying the groundwork for the meeting for many months. OMSPA last hosted the NAMSC-IMSI Annual meeting forum in 1995 when the meetings were held at the Ambassador Hotel in Kingston, Ontario. Many NAMSC and IMSI delegates as well as OMSPA members will remember this meeting which drew an attendance of well over 300 participants from the maple producing regions of the United States and Canada. NAMSC and IMSI are very active in supporting varied aspects of the maple syrup industry at the North American and International levels including communications, input to government policy, research, development of standards and quality assurance.

There will be an opportunity for those in attendance to experience a very unique and beautiful region of Ontario, learn about research, the latest developments in production technology and successful marketing strategies. The meeting venue will also provide an excellent opportunity to renew acquaintances, network with others in the maple industry and make new friends.

The combined Annual meetings of NAMSC, IMSI and OMSPA will include a number of very important features including:

- ** Business Meetings for NAMSC, IMSI and OMSPA
- ** Maple Research and Practice Presentations
- ** Maple Quality Assurance and Marketing
- ** Maple Workshops and Demonstrations
- ** Companion Tours (Stratford and St. Jacob's areas)
- ** Sugar Bush Tour (incl. other interesting features)
- ** Maple Products and Maple Photo Contests
- ** Entertainment and Delicious Food

Please contact Dave Chapeskie if you wish to place an ad in the conference booklet.

For further information contact:

Bill Robinson,
2010 Conference Coordinator,
Telephone: 519-529-7857
E-mail: robinmap@hurontel.on.ca

Dave Chapeskie,
2010 Secretary and Chair – Technical and Marketing Program,
Telephone: 613-658-2329
Facsimile: 613-658-2897
E-mail: agrofor@ripnet.com

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Hours

In season Jan. 12th – Apr 17th
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ADVERTISE IN THE MMSA NEWSLETTER

One Issue	One Year Size 3 Issues	
\$50	\$115	Full Page
\$35	\$75	1/2 Page
\$25	\$45	1/4 Page
\$15	5 column lines in one issue	

Send your check to: Arnold Hammel
725 E. Ward Road
Shepherd, MI 48883

Make check out to MMSA

Send your ad to: Darren Flagel
7509 E. Napier Ave.
Benton Harbor, MI 49022

Michigan Maple Syrup Association's Newsletter is published three times a year in March, August, and December. We welcome you to send photos, letters, news items and advertisements to the Editor.

Email: dflagel@i2k.com



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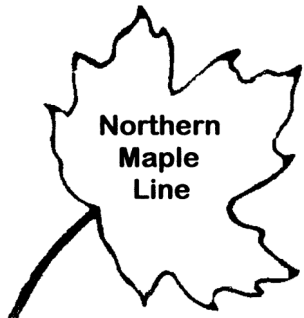
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We will take buckets on trade.**

For more information:

Dan Tassier
2875 Swede Rd
Cedarville, MI 49719
906-484-3219
888-744-5024
tsugarbush@cedarville.net

2010 Program Outline for the Annual of Meeting the North American Maple Syrup Council and the International Maple Syrup Institute.

Location: Arden Park Hotel, Stratford, Ontario

Date(s): Wednesday October 20th - Saturday October 23rd, 2010

The Business meetings of NAMSC, IMSI and OMSPA will be scheduled on Wednesday, Thursday and Friday.

Tuesday October 19th

IMSI Sponsored Grading School (all day)

Wednesday October 20th

Registration (On-Site)

Maple Researchers and Extension Meeting (after 4:00 pm)

NAMSC and IMSI Board of Directors Meetings (afternoon)

IMSI Sponsored Maple Grading School (until 4:00 pm)

Taste of Ontario (Buffet with Entertainment)

Exhibitor Set-Up

Thursday October 21st

Registration (continued)

NAMSC Director Meeting (continued) (am)

IMSI Directors Meeting (continued) (am)

OMSPA Director Meeting

Technical Presentations and Workshops (pm)

Exhibits Open

Companion Tour (all day)

Dinner on your Own

Maple Auction

Friday October 22nd

NAMSC Director Meeting (continued) (am)

OMSPA Annual Meeting (7:45-8:45 am)

NAMSC Annual General Meeting (am)

IMSI Annual General Meeting (am)

Technical /Marketing presentations and Workshops (pm)

Exhibits Open (all day)

Companion Tour (all day)

Dinner on Your Own

Evening Entertainment

Saturday October 23rd

Sugar Bush Field Tour and Demonstrations (all day)

Evening Banquet and Awards

Sunday October 24th (optional)

Open Houses (visit to sugar bushes in different regions (southwestern, southern, central, eastern) of Ontario)

For further information contact:

Dave Chapeskie,
Telephone: 613-658-2329
E-mail: agrofor@ripnet.com

DIGITAL THERMOMETERS

\$ Pre-Sugaring Special \$

LIST \$55.00

12" stem

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(resolution 0.1deg F)

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Good selection of glass

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Open 7 days and late most evenings, but best to call first!

All signs are that the Griners will continue the tradition for generations to come. Back in 1978 the sugarhouse burned to the ground on Good Friday. It was promptly rebuilt that season! In 2008 a kitchen and dining area was added to the structure which enables them to offer a pancake and sausage meal to the public each year. Sap is produced by 1,000 taps with half of those on vacuum. It is anticipated that they will add 700 more this fall. A 3x10 Grimm evaporator provides the boiling surface and a filter press rounds out the process.

Accommodations, Hotels and
Campgrounds are available in:

Cadillac, MI 49601

Mesick, MI 49668

Traverse City, MI 49684

#3

Streets Sugar Shack

Mike Street

What appears at first glance to be a little red schoolhouse on Mikes property is actually his sugar shack. This well designed and neatly arranged setup allows him to move about freely as he collects from 350 taps and boils on a 2x6 Leader evaporator. He began his hobby operation in 2002 and works with all buckets and bags.

#4

The Sugar Den

Dennis Sparks

Dennis has been in the syrup business for 37+ years as a first generation producer. He currently utilizes 5,000 taps all of which are on tubing and vacuum. Boiling takes place with a 5x16 wood fired Leader evaporator matched with a steam – away unit, ro machine and a filter press. His products are marketed in a variety of ways (retail and wholesale) as well as being used in his restaurant business. Dennis has enrolled his property into a land conservancy which will limit any future development and will hopefully continue in maple syrup production for years to come.

#5

Griners Sugarbush

Roger and LaVonne Griner

This family sugar bush dates back some 110+ years to the time when Rogers great, great grandmother initiated the idea of making syrup. Through the years the woods have seen a change of hands in ownership within the family.

IMSI/NAMSC

Conferences through 2014

- 2009-Maine
- 2010-Ontario
- 2011-Michigan**
- 2012-Connecticut
- 2013-Nova Scotia
- 2014-NewBrunswick

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MMSA Website Information on Member Listings

The Website has been receiving many hits by consumers looking to purchase MI Maple Products. Thus, the board has established a program for all members of the MMSA to participate in our website for the purpose of selling their products. You must be a paid current member to participate. There will be two listings available: a Directory listing and a Descriptive listing. We hope this new service will increase sales for our members.

DIRECTORY LISTING: (\$20.00 per year)

There will be three categories available to visitors to our site and you may advertise on any one of all of them. The categories are:

- Retail Maple Products
- Wholesale Maple Products
- Maple Equipment and Supplies

Each listing will allow up to five lines. Due to the need for conformity and page layout requirements, we will only accept directory type information in this listing, including name, address, city/state/zip, phone and e-mail address.

DESCRIPTIVE LISTING (\$30.00 per year in addition to the Directory Listing)

If you would like to advertise additional information, such as products offered, specific location information or hours, you may sign up for an additional listing or have a link to your own website. If you do not have your own website, you can provide a descriptive paragraph(s).

The official response to inquiries regarding availability of syrup and supplies will be to direct individuals to our website listings. It is MMSA Board's policy to keep the complete membership list unavailable to the general public. This protects our members. Referral to this list also eliminates any concerns over whose name is given out or advertised. If you wish to have your name given out as a syrup or equipment source, the website listing is the way to do it. The lists of maple syrup and equipment suppliers will be available on our website address of: www.mi-maplesyrup.com.

To add your name to our site, complete the MEMBER LISTING FORM attached and mail it with your check or money order (payable to MMSA) to:

Arnold Hammel
725 E. Ward Road
Shepherd, MI 48883

MMSA 2010 Fall Tour Buckley Michigan Area

Tour stops – maps will be available at the time of registration.

#1

Olds Brothers Maple Syrup

Dick, Tom, Tim and Tim Olds

This is a working beef and dairy farm in addition to their large maple syrup enterprise. The brothers farm 1,240 acres of ground which contains 11,000 maple taps. They empty 4,000 buckets with the balance being on tubing with vacuum. They boil on a 5x16 wood fired Leader Revolution (new this year) and utilize two Lapierre Ro's to speed up the boiling time. The brothers began producing syrup in 1963 and originally sold to the General Food plant in Kingsley.

#2

Mayfield Sugar Bush

Bob and Tim Gibbs

Bob is a 92 year old honorary member who has been a maple enthusiast for so long that he can't remember when he became a part of our association. This father and son team work together utilizing a flat pan for boiling and gather from 150 on tubing which directly feeds into their Sugarhouse. Bob's grandfather at one time ran a major sawmill operation across from the sugar bush near the railroad tracks. He also owned much land in order to supply his raw material for the mill.

**MMSA 2010 Fall Tour
Buckley Michigan Area
September 25, 2010**

Schedule of Events:

8:00- 8:45 Registration, Coffee and Donuts
At the Buckley Old Engine Show Grounds
Visit with Friends, Relax and Reminisce amongst the
equipment from the past.

8:45 – 9:00 Drive to Olds Brothers – 11499 Blackman Rd.
Kingsley

9:00 – 9:45 Tour Olds Brother Sugarhouse

9:45 – 10:00 Drive to Mayfield Sugar bush 3 miles north of
Kingsley on Garfield Rd.

10:00 – 10:45 Tour Bob and Tim Gibbs Sugar shack

10:45 – 11:00 Drive to Streets Sugarhouse 4136 E. M-113
Kingsley

11:00 – 11:45 Tour Mike Streets Maple Operation

11:45 – 12:00 Drive back to Buckley Old Engine Show
Grounds

12:00 – 1:30 Lunch and Business Meeting

1:30 – 1:45 Drive to the Sugar Den 5374 N. 19 Rd. Me-
sick

1:45 – 2:45 Tour Dennis Sparks Sugar bush

2:45 – 3:00 Drive to Griners Sugar bush 21742 Read Rd.
Copemish

3:00 – 4:00 Tour Griners Maple Facility

4:00 - ? Board Meeting

WEBSITE MEMBER LISTING

Member Name: _____
Address: _____
City/State/Zip: _____
Phone: _____
Email: _____

Your Directory listing will appear as shown above. Please review this information closely and note any corrections you would like made to the right.

DIRECTORY LISTING (\$20.00 per year)

Please check all that apply:

- _____ Retail Maple Products
_____ Wholesale Maple Products
_____ Maple Equipment and Supplies

DESCRIPTIVE LISTING (\$30.00 per year in addition to the Directory Listing)

Please check ONLY one:

- _____ I only need a link to my own website, which is
www. _____
- _____ I do not have a website, but would like to add my own descriptive
information:

The text for my own descriptive information is as follows:
(Additional pages may be added if not sufficient space available)

Amount Enclosed:

Directory Listing (\$20.00) _____
Directory & Descriptive Listing (\$50.00) _____
Check # _____

Mail to: Arnold Hammel,
725 E. Ward Road,
Shepherd, MI 48883

Fall Tour Registration Form

Buckley Michigan
Area
September 25th, 2010

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____

Pre-registration

Number of Adults attending _____ @ \$18.00 _____

Number of Children Attending _____ @ \$12.00 _____

If you do not pre-register the cost will be \$23.00 at the door.

Sales Items,

Pre-order and save shipping cost _____
(please fill out order form and send with this registration)

Check Number _____ Check Amount _____

*Registration must be postmarked on or before
September 12th, 2010*

Make checks payable to:

Michigan Maple Syrup Association

Mail check, this form and sales item order form to:

MMSA Fall Tour
Larry Haigh
6903 S. Lacey Lake Rd.
Bellevue, MI 49021-8403

You're Invitation To the MMSA Fall Tour September 25, 2010 Buckley, Michigan

Where: Starting at the Buckley Old Engine Show Grounds.

Time: Registration begins at 8:00 am coffee and donuts available.

Directions: Located one mile west of Buckley at the corner of No. 2 Road and No. 13 Road. Please enter the East Gate off from No.13 Road.
Follow the signs

Maple Producers from North West Lower Michigan invite you to visit their sugaring operations at this years Fall Tour. We have a sampling of sugar houses ranging from 150 taps up to 11000. So whether you're a hobbyist or a major player there will be something for you to enjoy seeing and learn from. As an added feature, weather permitting the Buckley Old Engine Show personnel has agreed to show some of their huge inventory of antique and steam powered equipment. You won't want to miss this. We look forward to seeing you at the tour. If you have any questions contact Tim Boonstra at 989-848-5758