

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

Winter 2009



Jan. 15 2010
Board Meeting

Jan 15 2010
ISMI / NAMSC Planning committee
7:00 pm by the pool

Jan. 16 2010
General Membership Meeting 8:30



**MICHIGAN
MAPLE
SYRUP
ASSOCIATION**

Winter 2009 Newsletter



www.mi-maplesyrup.com

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The Tour after the Tour...

Early on Monday morning two loaded busses left the Atlantic Oakes resort to visit Somerset County in northwest Maine, the county with the most maple trees tapped and highest in syrup production in the United States. The first stop, after viewing the highest peak in Maine, Mt. Katahdin, was at the Spring Break Sugar Bush . Leader representatives had recently helped to tube this woods so many producers spent time wandering the woods admiring their set-up. After a delightful soup and sandwich luncheon at a little church in Smyrna Mills, we then traveled the logging roads to the logging operation also run by the Spring Break family. Foresters described the type of operation there as an attempt to bring the forest to a more uniform size. As we watched, the various machines, with nary a chain saw in sight, cleared, bundled, debarked and piled the variety of trees growing there.

As the sun grew lower in the sky, the group again boarded the busses for the four hour trip across the Golden Road to western Maine. The Golden Road was a gravel road built by the logging companies during World War II to gain access to the large spruce needed for various war efforts. It is necessary to have permission to travel this road and, it was evidently worrisome to the logging companies to share it with tour busses, as we were stopped several times and eventually were required to have an escort to alert oncoming logging trucks of our location.

Late in the evening, we arrived at Pittsfield Farms, a historic homestead which had sheltered the logging horses of the Great Northern Logging Company in the early 1900's. Accommodations here varied from 'dorm' type rooms to small trailers but it was found that Maple people were able to adjust to almost any situation with humor and smiles, especially when the food was tasty and plentiful! The next two days were spent visiting the sugarcamps of Somerset County, many operated by French Canadians who come across the border to produce syrup, possibly more profitably than they can in Canada. These sugar camps vary in size from 10,000 taps to 60,000; most have been in their families for several generations and are leased by the number of taps. The pole barn type structures house generators, ro's, evaporators, a wood supply, lots of barrels and very pleasant living quarters. The group of 84 were lunch guests in two different sugarcamps and were served a variety of local dishes: meat pie, beef stew, sugar pie, sugar on snow, maple cornets and even after-dinner music with a local country band (French, that was). Though the scenery was interesting and the tours informative, the camaraderie of the participants was most enjoyable!

Memories from Maine...

The Michigan Association was well represented at the 50th Annual Meeting of the North American Maple Syrup Council and the International Maple Syrup Institute held at the Atlantic Oakes Resort in Bar Harbor, Maine, the week of October 22-26th. Activities varied from business meetings to technical sessions, vendor exhibits to silent auctions, buffet breakfasts to lobster dinners, after dinner music to a not-so-silent auction and lots more. Enjoying this variety were MMSA members Rick and Debbie Fogle, George and Betty Fogle, Dan and Amy Kistler, Craig and Sandy Arnold, Larry and Karen Haigh, Jean Maday, Ron and Kenna Rhynard, and Arnie and Merrie Hammel.

As the meetings began on Friday, several from the Michigan group joined the companion tour to the 'Old Town' canoe factory where the history and the future of Old Town canoes were shown. A stop at the Test kitchens of the University of Maine was included. Saturday's most interesting talk revealed the research of University of Vermont's Abby van den Berg in which the reverse osmosis procedure was increased to the point of 22% sugar concentration. Taste testers were not able to discern any difference between syrup made from the 22% concentrate as compared with 8% concentrate. As these types of talks progressed in the conference center, some attendees braved the penetrating rain, (3 to 5 inches) to visit and shop in historic Bar Harbor town center.

The rain ended on Sunday as the conference split into two groups; ours touring Acadia National Park in the morning on a trolley and the other half on the Harbor Nature cruise. The tour of this popular national park included shoreline scenes, carriage trails, hiking areas, and a circular ride up Mt. Cadillac, narrated by a local historian. After a quick lunch back at the Conference Center, the Michigan group boarded a "Mackinaw Island" type ferry to tour the harbor. The successful search began to see Bald Eagles, sea lions, and other wildlife. As the ocean swells grew bigger, the historic light house at the entrance of the Harbor was admired with many of the group looking forward to the return to the steady dock!

The day ended with the closing banquet at which a variety of awards were given honoring individuals who have contributed to the Maple industry as well as contest winners. Larry and Karen Haigh's syrup brought home a 2nd place finish to represent Michigan producers. The next morning some of our group headed west to Michigan, some joined Darren Flagel and the Forresters at their Maine sugarcamp, and the rest began...the tour after the tour.

Greetings from the President

From what I have heard the Fall Tour was very enjoyable. Wish I could have been there with you but things didn't work out that way.

I'd like to thank Larry Haigh for all his hard work in putting it together and all our hosts for welcoming us to their sugar bushes.

We had a good work session at our Board meeting in November putting together the agenda for our Annual meeting. There will be a good choice of break out sessions for you to select from along with an interesting program for the morning. The agenda and registration form is included in this newsletter so get your registrations in soon.

As a reminder, Cathi will be at the annual meeting with all the association sales items. If you get her an order ahead of time she'll have it there for you and you will avoid shipping charges.

This will be my last note to you as your president and board member. I have been honored to serve as your president and to represent the Michigan Maple Syrup Association at the North American Maple Syrup Council meetings. My health has been an issue all year and this last surgery has taken quite a toll. I am currently undergoing physical therapy to walk again and unable to fulfill my responsibilities as a member of the board.

Hope to see you all in January
Ron Thomas

Congratulations to the Haigh's for there second place wins in the candy and cream contest at the IMSA /NAMSC meeting

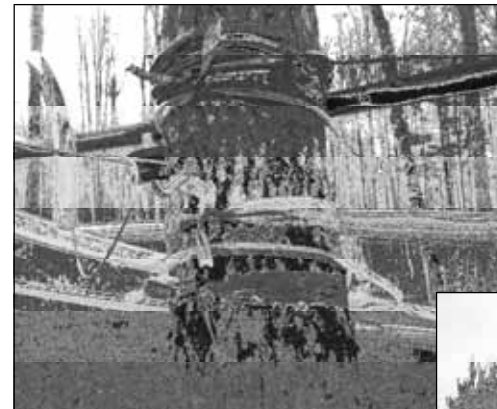


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Scenes from Maine



Our Michigan group enjoying a cruise of Bar Harbor and a fine sugar house Meal.



Taps buy the thousands require big pipes ?



A representative northwest Maine sugar camps



picture/text Merrie Hammel

Report from North American Maple Syrup Council meeting
Bar Harbor Maine
October 22 – 25, 2009
Larry Haigh, Delegate

In August there was an electronic meeting of the delegates. The subject was IRS form 990 Required Policies. The policies were approved and adopted.

The policies are:

Whistleblower, Record Retention and Destruction, Joint Venture, Compensation,

Conflict of Interest, Statement of Disclosure

Each and every delegate, alternate delegate and officer of the council must file with the secretary, a Statement of Disclosure within 30 days of appointment. This must be done every year even if there is no change in appointments. If you wish to review the policies I have a copy of them.

The grant requests to the NAMSC Research Fund were reviewed. There were 4 requests for funds, 2 were denied funding. The first was “Early Tapping – can check valve spouts extend the sap flow season and increase sap yields”. This was requested Abby K van Den Berg of the Proctor Maple Research Center. This was refused due to the fact that Proctor and the University of Vermont hold the patent on the check valve spout and have licensed it to Leader. The second request which was refused was “Molded Maple Sugar Quality Improvement Program” requested by Peter Smallidge of Cornell University. This was a small request and it was not felt that there was a lot of interest in it.

The first request that passed for an amount of \$5000.00 was “Determining the increase in sap yield using multiple taps per tree” requested by Timothy Wilmot of the Proctor Research Center. The second request that was approved was “Does timing of tap removal impact tree health” requested by Dr. Gary Graham of The Ohio State University Extension. The amount of \$10,000.00 was granted. These grants are for one year and may be requested again in the future years. This money is intended to be “Seed Money” and the researchers are encouraged to seek funding from other sources.

Last year the Research Fund Committee started an “Alliance Program”. Maple Syrup container manufacturers, Maple Syrup container distributors, Maple Syrup packers or co-ops and Maple Syrup Associations are asked to become “Alliance Partners” and pledge to a penny per container manufactured, sold or filled to the Research Fund. Hillside Plastics the maker of Sugar Hill Jugs has been doing this for some time and is now an Alliance Partner. D.G. USA Inc and Leader Evaporator Company have also become Alliance Partners recently. It should also be noted that several dealers and packers have been contributing a penny per container for some time now.

The need for maple research continues to increase in areas such as tree health, insect infestation, energy use and efficiency, syrup production methods, product quality, packaging, marketing, syrup adulteration and a host of other concerns that are vital to the future of the maple industry.

The International Maple Syrup Institute has been working on redefining the grading of Maple Syrup for eight years now. I do have a copy of the classifications that have been discussed. Once the final classifications are passed I will present them to you.

We are very happy that we, Haigh’s Maple Syrup and Supplies, LLC placed second in both Maple Cream and Maple Candy in the contest at the meeting.

I would also like to take this time to extend a very big THANK YOU to the producers who opened their sugar houses up to us for the Fall Tour

**MMSA BOARD OF DIRECTORS MINUTES
SEPTEMBER 26, 2009**

Members Present: Arnold Hammel, Darren Flagel, Larry Haigh, Dale Forrester, Tim Boonstra, Fred Bates, Joyce Ross, Gerald Nelson. Absent: Ron Thomas

Meeting was called to order at the VFW Hall in Charlotte at 12:50 pm by Vice-President Tim Boonstra.

Tour Hosts were introduced:

Larry & Karen Haigh

Max & Al Simpson

Ryan & Tammy Halsey

Vermontville Maple Syrup Festival and Museum

Brian & Becky Moore

John & Roxanne Ripley

Introduction of Board Members, President Ron Thomas was absent due to illness.

The members extended their appreciation to the VFW – Charlotte Ladies for our lunch.

Old Business:

Secretary’s Report: Dale Forrester made a motion to approve and accept as printed in the Fall 2009 Newsletter, seconded by Fred Bates, motion carried.

Treasurer’s Report: Dick Enos made a motion to approve and accept as reported seconded by Tom Cook motion carried.

If you have photos, Merrie Hammel is working on a video to present at our 2011 National Conference.

New Business: None

Committee Reports:

Membership; 198 paid members and 20 unpaid members from 2008.

NAMSA; Bar Harbor, ME, Bylaw changes, Jean Mayday will be going as alternate.

Newsletter; Information for the next newsletter due to Darren July 15, 2009.

Sale items;

Nominations; If interested in running for the MMSA board contact Fred Bates

Website; Is up and running, member pages incomplete at this time.

IMSI; Jean Mayday reported on Adulteration of syrup with testing available.

Maple Syrup/Cream and Candy contest; looking for volunteers to judge. Also note that a judge can enter syrup, but not cream or candy.

January 16, 2010, Winter Meeting; if you have any suggestions for guest speakers or break out sessions, please contact Dale Forrester.

Thank you to the two queens from Vermontville Maple Syrup Festival for attending.

Motion made to adjourn, motion carried.

Meeting Adjourned 1:14 pm

Minutes submitted by J. Ross.

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Motion made to adjourn, motion carried.

Meeting Adjourned 1:14 pm

Minutes submitted by J. Ross.

MMSA BOARD OF DIRECTORS MINUTES

November 7, 2009

Members Present: Arnold Hammel, Darren Flagel, Larry Haigh, Dale Forrester, Tim Boonstra, Fred Bates, Joyce Ross, Gerald Nelson. Absent: Ron Thomas

Guests: Debbi Thomas, Cathi Bates, Russ Kidd, Karen Haigh and Julia Forrester.

Meeting was called to order at the Doherty Hotel, Clare, MI 12:00 pm by Vice-President Tim Boonstra.

Debbi Thomas updated the board on Ron Thomas. He has pneumonia with 24 hr oxygen and requires several trips to the hospital per week for dialysis.

You Make it Pure, We Keep it Simple

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.



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Thanks to Larry Haigh for hosting our Fall Tour.

Secretary's minutes were read. Motion was made by Dale F. and seconded by Larry H. to approve. Motion Carried.

Treasurer's Report was read. Motion was made by Joyce R. and seconded by Fred B. to approve. Motion Carried.

Membership: 198 paid members, with 20 memberships not renewed from 2008. Dale F. would like to seek means of contacts these memberships that remain unpaid. Possible means of putting extra newsletters on dealer counters.

Break for lunch.

Legislation; nothing new to add.

Website: Membership with the password protection is not ready to be put back on. This will be an internet goal for winter meeting. Our webmaster is currently working on the linking to other festival web sites. Profiles history and tapping journals will be on hold to the end for update.

Newsletter; Deadline for the winter issue is November 15, 2009. Darrin notes this is the busiest volume due a lot of information to gather for the Annual meeting. A request was made to move our web address to the front page also to make it easily accessible.

VHS to DVD, a motion was made by Fred B. seconded by Gerald N. to table this till the next meeting, January 16, 2009. Motion carried. A motion was made by Joyce R. and seconded by Fred B. to give a VHS copy to board members upon request at no cost for promotion purposes. Motion carried.

Sale items; The 3 part sales slips are done. Need more license plates, and large cookbooks. Larry H. has information from Jean Mayday for ordering more large cookbooks.

Nominations: Three board members terms expire in January, all three have expressed their interest to run for the position with one new interest. Ron Thomas or Debbi Thomas, Tim Boonstra, Dale Forrester and Brian Moore. Profiles to be printed in the newsletter.

IMSI/NAMSC; The Haigh's won candy and cream contests, Congratulations! Larry H. noted that the IMSI is discussing changing the grading standards on the percentage of light transitivity. Research funds thru penny per container donations also called the Maple Alliance are getting stronger. Strong supporters of these funds are D & G, Leader and Sugarhill container. Larry H. brought back a check list to assist the committee members in their planning. Arnie Hammel commented a "good first time impression" on his trip to Bar Harbor, Maine, 2009

2011 IMSI/NAMSC; Debbi Thomas, Committee Chairman is confident we were on track with the checklist. They are looking into donations from Manufacturers i.e.; lanyards, coffee and donuts for breakouts. Frankenmuth Chamber of Commerce will send brochures to Canada for the next NAMSC. Looking into a facilitator for tours and a spokes person for language barriers. A suggestion was made to inquire with Stephan Darveax.

The next committee meeting will be at 7:00 pm at the Doherty Hotel on Friday, January 15,

Old Business:

Frames for signs, a motion was made by Fred B. seconded by Dale F. to purchase 5 signs and 10 frames. Motion carried

New Business:

January 16, 2010, Annual meeting: Main educational speakers were chosen and breakout sessions set up. Friday night at 6:00 Dale F. will be available for members to get their hydrometers calibrated. Registration costs will be the same as last year. Venders will need to contact Fred B. to reserve a space. Syrup contest will be the same as last year with the exception to review rules during contest winner announcements. A vender inquired whether they could sell crafts in the vender area during winter meeting, board chooses not to allow.

Roberts Rules; Joyce R. made a request that the board look into following this guide to keep discussions on track during meetings. Russ K. will get some information on these rules for the next meeting.

Fall Tour was decided to be in the Grand Rapids area for 2010.

Motion made to adjourn by Fred B. seconded by Joyce R., motion carried.
Meeting Adjourned 3:35 pm

Minutes submitted by J. Ross.

Greeting from Moose River Sugar Camp,

A couple of goals I have in this newsletter, is to let you know what we are doing and what we are hearing from those out east and in Quebec. I can't verify all that is said, but this is what we are hearing. We were to lunch with Donald Lapierre last spring~ I think he told us he has 129,000 taps out. He also said he thought there was 40 million taps out in Quebec, prior to the 2009 season. He thinks there were 10% more taps put out for the 2009 season. So that would bring their count to about 44 million. If they average 3#/tap [which I'm not sure they did] that would bring the total syrup #'s to 110 million pounds of syrup produced. A neighbor there in ME [he is from Que.] said that for the 2008 season there was about 50 million pounds produced There are also 3 new sugar bush going into operation this year on leased properties near us. They are all potential 40,000 tap operations, but are looking to get out about 12~15,000 each this season. In the past we have used 24h Honda engines that took 1 1/4 gal. of gas/hr.. I have bought 3, cylinder Perkins diesel~ hopefully I can get down to 1/2 gal. of fuel/hr. I intend to run the vacuum pumps longer. We were glad to see so many of you at the International meeting and the golden road tour. I hope you were impressed. **Dale and Julie**

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

Nominations for the MMSA Board

Tim Boonstra

Tim has served the board for the last year as the Vice President and has worked with the planning of the Fall Tours. Tim and his family have boiled in Fairview, MI since 1983. Tim is currently boiling 2800 taps.

Dale Forrester

Dale has served the board for the last year as a Director and has been active with the board in many ways. Dale and his family boiled in Colon, MI for six years, they are currently boiling 13,000 taps in Maine. Dale has boiled since childhood with his family.

Debbi Thomas

Ron and I started making syrup in 1976 in the same sugar bush that my great grandfather made syrup in when he settled in Ogemaw County in 1872. Other than approx 15 years syrup has been made in this sugar bush ever since. We currently have approx 2000 taps and several neighbors tap their trees and bring the sap for shares.

Brian Moore

Brian and his family have been boiling in Vermontville MI since 1999 before that they worked with Nashville boiling. They are currently boiling 1200 taps in Vermontville with 700 of there own and 500 custom boiled . Brian also has an identical operation on Sugar Island in the Upper Peninsula with another 500 - 600 taps.

MMSA 2009 Fall Tour



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 2009 paid member, you will find the password printed on your mailing label. If you are not a 2009 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 spring 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 min.)

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



MMSA Fall Tour of Eaton County 2009

The weekend started at our host this year, Larry and Karen Haigh's with a camp fire and hot dog roast. With even a sprinkle of rain there was still a good group and syrup was the talk of the night.

Saturday morning the day started early with coffee and doughnuts. Tim Boonstra welcomed every body and the tour began. We had a chance to tour Larry and Karen's store and their new building. Larry took a few minutes to tell about their operation. Our second stop was at Max and Al Simpson's Sugar Bush. The Simpson's are third generation sugar makers, Max and Al boil with the help of the family. On our way to our third stop we got a chance to tour through the Simpson's Sugar Bush on the way out. Our third stop was at Ryan and Tammy Halsey's Pleasant Meadows Sugar Bush where we were treated to cookies and coffee. Ryan described their operation and we toured their sugarhouse.

Lunch was our next stop. We were served by the members of the Charlotte Eagles. After lunch a General Board Meeting was held.

After lunch and the Board Meeting we traveled to our fourth stop, Vermontville Maple Syrup Festival Corp. Vermontville is a volunteer operation. They hang buckets in town and rent woods in the area. Some of the Maple Syrup is given for prizes. The balance of the income is used for donation to the community. When in Vermontville we also toured the Vermontville Museum and walked the town square. Our fifth stop was at Brian and Becky Moore's Be Moore Sweet Sugarbush. Brian told about their operation and we toured their sugarhouse. The Moore's also boil in the Upper Peninsula on Sugar Island. Our sixth and final stop was at John and Roxanne Ripley's, Ripley's Sugar Bush and Ripley's Haunted Acres. John offered a chance to tour the corn maze and the haunted house and described their operation. The Ripley's also offered a room for the board's meeting and the tour ended.

The 2009 Fall Tour was well attended with 140 registrations, the weather threatened rain but the sun prevailed. Thanks to the members for organizing and participating in the tour.

Haigh's Maple Syrup & Supplies, LLC 6903 S. Lacey Lake Road Bellevue, Michigan 49021-8403

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Hours

In season Jan. 12th – Apr 17th
Monday thru Saturday 9:00 a.m. to 5:00 p.m.
Off season Please call Ahead

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

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.

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

49022

Email: dflagel@i2k.com



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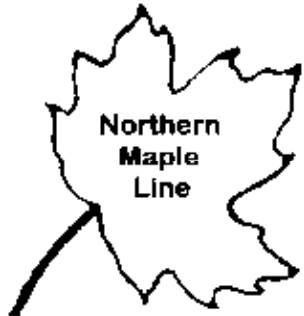
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Dan Tassier
2875 Swede Rd
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906-484-3219
888-744-5024
tsugarbush@cedarville.net



Letter from the Editor

Sugar season has snuck up on me. I can't believe it's just around the corner. With the weather turning cold and a chance of snow in the forecast I am really starting to think about sugar season. I am fired up with the chance to tour some sugar houses on the fall tour and a trip to Maine with the Forrester's.

I have the tap fever bad!

We've had some good Board meetings this year and I think the Board has some great plans for the MMSA. The new web site is up and going with more still to come. Personally I am always trying to think of ways to promote Michigan Maple Syrup and the MMSA is a great tool. I reviewed the MMSA Member List and added up the number of taps for each member and it totaled just over 200,000 taps in the state. As a member I always take the opportunity to promote Michigan Maple and the MMSA.

The Newsletter, wow it can be a lot of work, with my third one done it is getting easier and is turning in to a labor of love and something I enjoy. I am always looking for articles, info, recipes etc. and thanks for the articles that I have received. Look foreword to see you at the Annual Meeting.

Darren Flagel
7509 E. Napier Ave.
Benton Harbor, Mi. 49022
(269) 944 4064 dflagel@i2k.com

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WEBSITE MEMBER LISTING

Member Name: _____
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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

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

IMSI/NAMSC

Conferences through 2014

2009-Maine
2010-Ontario
2011-Michigan
2012-Connecticut
2013-Nova Scotia
2014-New Brunswick

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

For Sale 350-400 plastic food grade 55 gallon barrels drilled for road side tapping, \$5.00 each or any offer. Cream machine \$500. Dale Forrester (269) 432-9275

2011 NAMSC & IMSI Meeting

2011 Planning Committee

We will be having a meeting for anyone interested in helping to plan the 2011 NAMSC conference that we are hosting. We will be meeting at 7:00 PM on January 15, 2010 at the Doherty Hotel in the pool area. I will be sending out worksheets prior to this meeting to the ones I have already on my list. If you have not already signed on to help but would like to email me at debby1612@hotmail.com and I will send you a worksheet.

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: debby1612@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.

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.

JUG SIZE	CARTON SIZE	CASE PRICE
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



Hydrometer testing and reading Class ,

Dale Forrester and Ken Flagel will host a short class on Hydrometers at the Winter meeting on **Friday** night at the Doherty Hotel at **6 pm** out by the pool, this will be an informal class, just some time to try to explain how to use your Hydro- and test syrup.

Hotel Doherty

604 North McEwan, Clair MI
877-236-4378 800-525-4115

www.DohertyHotel.com

When making reservations at the Doherty for the Winter Meeting, be sure to state that you are with the Michigan Maple Syrup Association.

SYRUP, MAPLE CREAM & MOLDED SUGAR CONTEST

Syrup Contest Rules

1. Entrants may be from anywhere in the world, but Entrant must be present.
2. There is no charge for entry. Enter three grades if you wish.
3. **Entries must be presented by 9 a.m. of the meeting day.**
4. Entries become the property of MMSA. None will be returned. Syrup will be used for replacement of syrup used at midday meal.
5. **Entry must be one U. S. pint of Pure Maple Syrup.**
6. One pint per member, per entry, of each grade.
7. Entries will be recorded in a log book by Entrants name and entry number.
8. Entries will be placed in uniform glass containers with entry numbers on the bottom. The only link between Entrant and entry is that number. The purpose is to keep entries anonymous to the judges. Entries will be checked for clarity, brix and color grade. Cloudy or dirty and dark amber will be disqualified. Entries disqualified for brix test will be re-tested later, before taste tests, to be sure of disqualification. (Temperature changes brix readings, etc.)
9. All entries will be taste tested by a panel of judges and placed according to flavor.
10. All entries deemed well suited for bottling shall be awarded a blue ribbon imprinted "EXCELLENT MAPLE SYRUP".
11. Best entries in each grade shall be awarded a rosette imprinted "EXCELLENT MAPLE SYRUP" best of Grade .
12. Best entry overall shall be awarded an appropriate prize.

Maple Cream Contest Rules

1. Entrants may be from anywhere in the world, but the Entrant must be in attendance.
2. There is no charge for entering the contest.
3. Entries must be entered by 9 a.m. of meeting day.
4. Entries, after being judged, will be displayed on the MMSA table. Entries may be picked up after the meeting .
5. **Entries must be 1/2 lb. of cream and entries container must have Entrants' name and address on container.**
6. A half pound of cream per member, per entry.

Molded Sugar Candy Contest Rules

1. Entrants may be from anywhere in the world, but Entrant must be in attendance.
2. There is no charge for entering contest.
3. Entries being judged will be displayed at MMSA table, entries may be picked up after the meeting .
4. **Entries must be 1/3 oz. leaves molded, 12 pieces. Prefer entries to be in a box.**
5. One entry per member of 1/3 oz. molded leaves, of 12 pieces per container.
6. Entries will be recorded in a log book by Entrants name and entry number. Entries will be placed in a uniform box with entry number on the bottom. The only link between Entrant and entry is that number. The purpose is to keep entries anonymous to the judges.
7. Entries will be judged on flavor, color and consistency of sugar smoothness, graininess and separation, and on appearance of product.
8. Entries will be tasted by a panel of judges.
9. Best entries will be awarded a blue ribbon.

Please read and follow rules to help in judging. Judges may enter syrup. Judges may not enter cream or candy.



48th Annual Michigan Maple Syrup Producers Meeting Saturday, January 16, 2010 Program Agenda

- 8:30 - 9:25 AM Registration – Coffee – Rolls**
- 9:25 - 9:30 AM Welcome & Opening Remarks**
Russell Kidd, Moderator – MSU
- 9:30 - 10:15 AM MMSA Business Meeting – NAMSC – IMSI Reports**
Ron Thomas, MMSA President
Larry Haigh, NAMSC Delegate
Jean Mayday, IMSI Delegate
- 10:15 – 11:00 AM Marketing Maple Syrup through Social Media:** Sue Stuever Battel, Sue Stuever Battel Public Relations and Beth Stuever, MSU ANR Communications
- 11:00 – 11:45 AM Determining Your Cost of Production for Maple Syrup:** Bob Battel, MSU Extension
- 11:45 – NOON Results of MMSA Maple Syrup Contest & Door Prizes**
Gerald Nelson, MMSA Board of Directors & Terry Coleman
- NOON – 1:30 PM Buffet Luncheon**
- *****Main Educational Session *****
- 1:30 – 2:15 PM Break Out Sessions:**
Tubing I –
Beginnings Session –
Conducting Sugar House Tours –
- 2:15 – 2:30 PM Break**
- 2:30 – 3:15 PM Break Out Sessions:**
Tubing II & Using an RO –
Alcona FFA –
Conducting Sugar House Tours –
- 3:15 – 3:30 PM Evaluations –** Please take the time to fill this out
- 3:30 PM Program ends**

Please fill out the front and back of this form completely and make check payable to:
Michigan Maple Syrup Association:

Mail to:
M.M.S.A. Membership Chairman
Joyce L. Ross
14754 S. Tilson Road
Rudyard, Michigan 49780

Michigan Maple Syrup Association Meeting, January 16, 2010
Doherty Hotel, Clare Michigan

Pre-Registration:

- 1. Number of adults attending, _____ at \$25.00 _____
- 2. Number of children attending, _____ at \$10.00 _____
- 3. Michigan Maple Syrup Association Membership Dues \$23.00,

(Optional)

- 4. MMSA Website Directory Listing Renewal \$20.00,

(Optional)

- 5. MMSA Website Descriptive Listing or Website Link Renewal \$50.00,

(Optional)

- 6. Total Sale Items Pre-ordered, save shipping cost, _____

Please fill out an order form and send with this registration.

- 7. Check Number _____ Total amount Paid, _____

Must be post marked by **Friday, January 08, 2010**

****PRE-REGISTRATION IS NON REFUNDABLE****

Registration at the door:

- 1. Number of adults attending, _____ at \$35.00 for members _____
- 2. Number of adults attending, _____ at \$40.00 for non-members _____
- 3. Number of children attending, _____ at \$15.00 _____
- 4. Michigan Maple Syrup Association Membership Dues \$23.00, **(Optional)**
- 5. Sale Items purchased today, _____
- 6. Check Number _____ Total Amount Paid, _____



2010

Application for Membership

New: _____ Renewal: _____

Membership Type: Producer: _____ Associate: _____

Producer – A person, family, company, or organization who produces, packs or prepares, for profit or otherwise, any maple products.

Associate – A person, company or organization, other than Producer, who has an interest in maple products.

Farm Name: _____

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone No. _____ County: _____

E-mail Address: _____ Web Site: _____

- 1. Year you first joined MMSA: _____
- 2. Are you a Maple Producer, _____ Enthusiast, _____
- 3. Number of Taps: This Year, _____ Last Year, _____ **(Optional)**
- 4. Gallons of syrup produced in 2009: _____ **(Optional)**
- 5. Do you make: Candy, _____ Cream, _____ Sugar, _____ other, _____ **(Optional)**
- 6. Annual Membership Fee of \$23.00, are due by March 1st, 2010 for the year (Jan. 1, 2010 to Dec.31, 2010).

As a member of the Michigan Maple Syrup Association, I agree to meet all Michigan standards in the production and sale of all maple products and promote whenever possible.

Date: _____ Applicant Signature: _____

www.Mi-MapleSyrup.com