From Your President

Fall Tour
The leaves have now come and gone along with our first snowfall. The fall tour was a success although the weather was a bit wet. A big thanks to the producers in and around Vermontville for opening up their sugarhouses for us to tour. Since you did all that cleaning in September, there’s less to do in the spring. Also, a thank you goes out to Art Currey for all his work to organize the Fall Tour.

Annual Winter Meeting
Plan on attending the winter meeting in Mt. Pleasant at the Comfort Inn. Kirk Hedding and Art Currey have been working overtime organizing the Annual Meeting on January 20 & 21 2017. Kathy Hopkins, Extension Professor, University of Maine Cooperative Extension will be the featured speaker. We also have a full slate of speakers for the rest of the day.

Maple Grading Training
Michigan Maple Syrup Association will be sponsoring Kathy Hopkins from University of Maine Cooperative Extension Maple Grading Training. This is an opportunity for our members to learn proper techniques for grading their maple syrup according to the new grading standards. Limited space is available so sign up early. Lunch will be furnished. Look for the application in your mailbox and on the MMSA Webpage at http://www.mi-maplesyrup.com/.

Michigan Maple Weekend
Be sure to get your application in to me, Joe Woods, to get your operation listed in the Michigan Maple Weekend for 2017. This is a great event to promote Maple Syrup industry in Michigan and a great way to educate the people of Michigan about Maple Syrup. Please get your application in to me by December 12, 2016 so I can get your information in the flyer. Look for the application in this publication and on the MMSA Webpage at http://www.mi-maplesyrup.com/.

Don’t forget to register for the MMSA Winter meeting!

Hope to see you there.

Joe Woods, President, MMSA
November 15, 2016

To Our Valued Customers,

It is with a great deal of sadness that due to the passing of my wife Karen, I am retiring and closing the supply business. I am pleased to announce that I have sold the supply side of our business to Tom and Elizabeth Stuart of Big Tom’s Maple Syrup Supplies, LLC. Tom is a sixth generation syrup maker. They will be carrying all the fine products that we have been selling. They are located on M-66, 4 and ½ miles north of M-50 and 4 miles south of I-96. Their address is, 11534 State Road, Lake Odessa, Michigan 48849. Their phone number is 616-690-4846. I will be working with Tom and Elizabeth during the transition. We will be closing December 23rd, 2016 and Big Tom’s Maple Syrup Supply LLC will be opening mid January, 2017.

If you had not heard my wonderful wife Karen passed away July 28th, 2016 after a brief illness. We celebrated our 51st Wedding Anniversary May 29th in Sparrow Hospital. My family and I planned to continue making Maple Syrup and maple products. It is our desire to carry on the family tradition started by my parents nearly 60 years ago. Look for us at Haigh’s Sugar House Farm, LLC.

We would like to thank you for your business and allowing us to serve you.

God Bless You All,
Larry Haigh
Haigh’s Maple Syrup & Supplies, LLC
Phone: 269-763-2210
Cell: 269-967-3949

for Rosemary, my-love
The Teeter Totter Merry-Go-Round

We met in the strangest of ways, it’s true,
When I walked across the road to find out who
Lived there ont ehat rise with a fence ‘round the yard
And a gate you could ride on, if you pushed real hard.
Well, I climbed on that gate and I gave it a shove
And what I found was my own true love.

We looked at each other but nobody talked
I though, "she’s so pretty," as toward her I walked.
She sat on one end of a merry-go-round
That went up and down and around and around.
But withouthelp, "twas a hopeless plight
Now, at long last, that help was in sight.

So I sat on the other end of the thing
Then I pushed off and around I went like a King
While all of this happened we were just six or seven
But it seemed to me like a pre-view of Heaven.
I went back across the raod to my Grandma’s farm,
An Gram seemed happy that I’d come to no harm.

When we next met again, we were in the sixth grade
And we never thought once of the scene we had played.
We dated in High Schol and went ot Prom,
We graduated, married, became daddy and mom.
Now, for fifty -seven years she’s been a wife and a friend,
And I’m sure that this wonderful love will not end.

Terry DeLoughary (906) 280-8267

The meeting was held in Burlington, Vermont.

The North American Maple Syrup Council (NAMSC) received requests for funding for three different research projects – one of which was a two year proposal. All three were supported with funding by the NAMSC Board of Directors.

Discussion was held on the International Maple Syrup Institute (IMSI) Market Strategy for both Canada and the USA. One of the main reasons for preparing this was to promote the use of maple in both countries by bringing everyone involved in maple together. The plan is to utilize resources that are already in place. A complete copy can be viewed at the IMSI website: www.internationalmaplesyrupinstitute.com

The NAMSC also reviewed and approved “Judging Maple Products”. Again this was a joint effort between the NAMSC and IMSI suggesting guidelines in Maple Syrup judging. While both groups approved the Guidelines they are by no means set in stone. The purpose is to give Associations and other groups that have maple syrup contests uniform guidelines so most if not all contests are based on the same criteria. Using these guidelines would enable producers from either country to enter their products at the International meetings on the same footing.

Another request for funding came from the American Maple Museum in Croghan, New York. The request was for renovating a room at the Museum that will be an interactive exhibit for the Maple Hall of Fame inductees as

(Cont pg. 3)
well as other interactive exhibits. Right now the Hall of Fame is located in the basement. This request was approved using funds that were donated to the NAMSC in memory of Richard G Haas and Elmer & Mary Kress for projects of this type.

We received a report from the National Agricultural Statistics Service which is who you receive the yearly survey asking for information about your production for the year. This is part of the USDA. The importance of having accurate statistics was stressed saying many grants are awarded or denied based on each state’s production. Many of you should have received a copy of the report in mail around the end of June 2016. The complete report is available online at https://goo.gl/hxt2Cy.

The Third Edition of the North American Maple Syrup Producers Manual is scheduled to be released in the fall of 2018.

The next Annual meeting of the NAMSC will be held October 23 to 25, 2017 in Levis, Quebec.

Complete minutes of the meeting will be published in the Maple Digest which is a publication of the NAMSC.

Submitted
Debbi Thomas / NAMSC Delegate

General Membership meeting called to order at 12:30 pm by President Joe Woods.

Board members present were: Art Currey, Fred Bates, Debbi Thomas, Arnold Hammel and Joe Woods. Members present in addition to Board members were and approx. guests.

Fred Bates made a motion to accept the General Membership Meeting minutes from January 19, 2016 seconded by Dale Forrestor. Motion passed.

Art Currey gave the Treasurer’s report at the request of Arnie. Fred Bates made a motion to accept the Treasurer’s report subject to audit seconded by Dale Forrestor. Motion passed.

Joe Woods spoke on the International Maple Syrup Institute activities and the partnership between IMSI and the Omni Hotel chain use of maple. Joe also spoke on Maple Weekend and the benefits of participating.

Sale items are going to Mary Douglass. At the present time keep sending order to Cathi Bates. An announcement will be made when the transition is complete.

Arnie is retiring as Treasurer in January 2017. We will need someone to run for the board that is interested in taking over the position. Arnie will continue as Membership Chair for the present.

Dean of Windstorm Marketing in Traverse City keeps up our website currently and is being paid in Maple Syrup. Joe suggested if anyone needs some website design to please consider contacting them.

Our main speaker the Annual Meeting in January will be Kathy Hopkins. The syrup contest will again be held on Friday night along with some sort of event not yet decided on.

Meeting adjourned at 12:50 pm.

Submitted by:
Debbi Thomas, Secretary
Who among us can recall attending a January MMSA meeting at the Kettunen Center near Tustin? Al and Margo Ammons remember it as one of their favorite meeting sites, showing their long-time interest in the Michigan Maple Syrup Association and the maple syrup business. Al reminisced about a 3rd grade field trip from Willow Hill Elementary School (Traverse City) to a local sugar bush that ignited his interest. Margo, who grew up in Warren, Pennsylvania, shared the story of her grandmother who bartered for syrup to can up in smaller containers to distribute to family members. It is no surprise then that the couple tapped the trees on the north shore of the Leelanau Peninsula back in 1979 and have had the passion ever since!

Al, retired from the Michigan Department of Natural Resources, worked in several state parks in northwest lower Michigan and eventually managed the Leelanau State Park. Margo has provided physical therapy treatment in several workplaces and is now employed at the Pavilions in Traverse City. When their son and daughter became involved in school activities, they moved closer to Northport and found a stand of Maples among the orchards in the area. As the children grew and moved from the area the pails were replaced with tubing and the evaporating process modernized. Sap and helping hands also come from the neighboring Fredrickson and Garthe farms, totaling near a thousand taps.

The Ammons sap house has evolved over the years. Skilled in woodworking, Al started small and shared that his first 2 x 6 evaporator came from Clarence Clous, grandfather of Dick Olds of Kingsley. With their move to Northport, a new little sap house was up the hill behind their home. A much larger addition was added in the 1990s; it now houses a 3 x 12 LaPierre Hurricane Force 5 evaporator with preheater, RO, permeate tank, sap pan washer, hot and cold running water, cool storage area, multi-stainless steel sinks, finishing pan, canning area and a bathroom. What more can an inspector desire?

Al is committed to firing his evaporator with wood and unique to their operation are steel crates that held auto parts. Each one now holds about 2/3 of a cord of wood. These crates are filled outside and then can be moved through a big garage door with their Kubota tractor to an area close to the evaporator.

When asked about marketing, Al and Margo use the term “Opportunity economics”. They market their maple products in a beautiful area of our state...thus there is a large tourist population and many who are interested in using local products and eating healthy food. Several restaurants and Bed and Breakfast establishments in the area serve their syrup. They also sell maple products at farm markets in Northport and Suttons Bay as well as the Tom’s Supermarket in Northport. Two unique markets are the Munson Hospital Cafeteria ‘Local Products’ counter and a local Preschool/Children’s Center that serves REAL maple syrup.

Al and Margo value the information they have gained from all the meetings they have attended, whether from speakers or fellow producers. They feel maple syrup producers are special people in that sharing and cooperation is far more common than competitiveness. By frequenting several dealers they also feel they are gaining knowledge from a variety of manufacturers and vendors. Their last recommendation is “Keep your tanks clean”...and they do have a cotton candy machine for sale!
Performance of the Small Diameter Spout (19/64”) for Maple Sap Production
By Lewis J. Staats and Colin A. Campbell, Uihlein Field Station, Fall 2001

In response to the interest exhibited by maple producers in the recent development of a smaller diameter spout by the maple equipment industry, a study was initiated in 1999 at the Uihlein Sugar Maple Field Station of Cornell University at Lake Placid, New York. The new 19/64” spout, with a smaller diameter than that of the traditional 7/16” spout used for maple sap production, reduces taphole size and can potentially increase the rate of taphole closure while decreasing the amount of taphole discoloration zone within the tree.

This study examines the differences in sap volume yield, sap sugar concentration, rate of taphole closure, and amount of discoloration zone between sugar maples tapped with small and traditional spouts. The study design consisted of 8 replicated lines of 10 taps (80 taps), each installed within the field station sugarbush and high vacuum sap collection system. The lines were installed in a manner to allow the use of vacuum vessels for collection and measurement of sap volume and sap sugar concentration on a daily basis. Vacuum levels were maintained at 15 to 18 inches Hg at the tap throughout the duration of the study. To reduce the effects of tree variation, trees that were tapped with small diameter spouts in 1999 were then tapped with large diameter spouts in 2000, and vice versa.

Results

Overall results of the two-year study suggest sap volume yield from small diameter spouts in high vacuum sap collection systems is comparable to that of conventional spouts with no significant difference in sap sugar concentration. Taphole closure rates, monitored for two (2000 treatment) or three (1999 treatment) years were significantly faster in trees that were tapped with a small diameter spout.

Following final taphole measurements, and after trees entered dormancy in early October 2001, six trees were felled to examine discoloration zones. In each tree, the zone of discoloration surrounding the small spout taphole was smaller (length, width, and depth) than large spout tapholes. The average discoloration zone area was 23.28 sq. inches for the large spout and 11.36 sq. inches for the small spout. Note that while the small spout (19/64”) is about 70% as big as the large spout, the area of small spout damage is about 50% of that of the large spout; that is, the reduction in damage is proportionally greater than the reduction in spout size. A further detailed study and quantification of the discoloration zone will be continued this winter and after the next growing season.

Taphole closure rate. Trees were tapped in 1999 (Treatment 1) and 2000 (Treatment 2), and tapholes were measured at the end of each growing season for both treatments. A completely closed taphole would measure 100%, and a wide open taphole would measure 0%. Small tapholes had closed more completely than large tapholes at the end of each growing season.

Some materials supplied in part by the Waterloo-Small Company. Partial funding supplied by NYS-DEC.
Th e assistance of Christopher Moquin is greatly appreciated. No endorsement of product is intended nor implied.
List of Definitions of Terms Used in Maple Syrup Production

Arch: The stand used to hold the evaporator pans. A fire of wood or fuel oil is burned underneath to boil the sap.

Evaporator: A set of large shallow metal pans used to boil sap into syrup.

Finishing Pan: A pan used to turn very concentrated sap into “finished” syrup.

Flue Pan: An evaporator pan used to boil sap. It usually has deep channels in the bottom to allow more heat to boil the sap. Also called a sap or hack pan.

Hydrometer: Equipment used to measure the sugar content of sap or syrup.

Refractometer: Equipment used to measure the sugar content of sap or syrup.

Run: When the sap is flowing.

Sap: The liquid exuded from a wound in a tree.

Spile/Spout: A tube pounded into a tap hole in a tree so that sap can drain from the tree. Spiles may have a hook to hold a bucket.

Sugar Bush: A stand of sugar maple trees that are capable of being tapped.

Sugar House: A building with equipment to turn maple sap into syrup.

Sugarsand: Material that is produced by boiling sap into syrup. It can be either somewhat slimy or very gritty. Syrup Sap that has been boiled until it is 66% sugar or higher.

Syrup Pan: An evaporator pan used to further refine concentrated sap. Syrup pans cook the sap slowly to prevent burning. Also called flat or front pan.

Tap: The hole put in a tree to extract sap.

Tank: Piece of equipment used to store sap.

Services
- Consultations
- Consignment Sales
- Custom Tubing Installations

Sales
- RO’s
- Tanks
- Vacuum Pumps
- Tubing
- Glass and Plastic Containers
- Filtration Supplies
- Fittings and More...

Thunderbaymaplesupply.com
4350 N. Grand Lake Hwy.
Posen, MI 49776
(989) 766-2593
MMSA Sale Items

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Shipping to be billed if order not picked up by customer. Please make checks to MMSA.
Send check and order to: Cathi Bates / 2800 N. Peterson Rd. / Ludington, MI 49431

MMSA Website Directory Listing

The directory information will appear on the Producers page of the MMSA Website: www.mi-maplesyrup.com.

<table>
<thead>
<tr>
<th>Member Name:</th>
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Check all that apply:  
_____ Retail Maple Products
_____ Wholesale Maple Products
_____ Maple Equipment and Supplies

Select One:  
_____ Directory Only Listing ($20/yr.)
_____ Directory & Web Link or Descriptive Listing ($50/yr.)

Select One:  
_____ I need a link to my own website, which is:

_____ 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:

Payment: $20 / $50
Mail to: Arnie Hammel / 725 E. Ward Rd., Shepherd, MI 48883

---

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. Featuring an easy to apply closure and its dual tamper evident features, your choice is simple.

Available Jug Sizes:  
- 3.4 fl oz
- 8 fl oz (1/2 pint)
- 16 fl oz (pint)
- 32 fl oz (quart)
- 1/2 gallon
- gallon

Available Jug Sizes:  
- 8 fl oz (1/2 pint)
- 16 fl oz (pint)
- 32 fl oz (quart)
- 1/2 gallon
- gallon

Ask about our Private Label Program!!

---

Are you planning to set up a booth at the January convention? If so please make sure you have contacted Fred Bates with the number of tables you will need to set up. Call Fred Bates at (231) 907-4906.

---

The Bacon Jug Company - 2611 Okemos Road, Mason, MI 48854
(517) 349-5185

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You Make it Pure,
We Keep it Simple
Michigan Maple Syrup Association will be sponsoring Kathy Hopkins of University Maine Cooperative Extension Maple Grading Training. This is an opportunity for our members to learn proper techniques for grading their maple syrup according to the new grading standards. Limited space is available so sign up early. Lunch will be furnished. Due to limited space to 30 seats, this is first come with a limit of 1 person per farm. If room is available we will allow a second person per farm. The cost will be $30.00 per participant which will include lunch and refreshments. If you have examples of off flavor or problem syrup, please bring them. Registration deadline is January 9, 2017.

Tentative Schedule:

<table>
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<tr>
<td>9:30 - 10:00 am</td>
<td>Initial grading exercise 5 samples (would need 5 hydrometers and cups for this)</td>
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<tr>
<td>10:00 - 10:45 am</td>
<td>Density: Discussion, Tools, and Demonstration</td>
</tr>
<tr>
<td>10:45 - 11:30 am</td>
<td>Color: Discussion, Tools, and Demonstration</td>
</tr>
<tr>
<td>11:30 - 12:00 pm</td>
<td>Clarity and Filtering: Discussion and Demonstration</td>
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<tr>
<td>12:00 - 12:30 pm</td>
<td>Lunch</td>
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<td>12:30 - 1:00 pm</td>
<td>Regulations - International / FSMA?</td>
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<tr>
<td>1:00 pm - 1:30 pm</td>
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<td>2:00 - 3:00 pm</td>
<td>Off flavors</td>
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<tr>
<td>3:00 - 3:30 pm</td>
<td>Final grading discussion</td>
</tr>
<tr>
<td>3:30 - 4:00 pm</td>
<td>Putting it into practice – maple contest judging and evaluation</td>
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Finding a market for Maple Sugar with your customers before purchasing the equipment to produce your own!
The International Maple Syrup Institute held their quarterly Board of Directors meeting and their Annual General meeting at the Hilton Hotel in Burlington, Vermont on Wednesday, October 26 and 27 respectively. Both IMSI meetings were very well attended with approximately 60 IMSI directors, members, consultants and others in attendance at the Board meeting.

2016 Maple Crop – Supply, Demand and Pricing

Representatives from the different states and provinces reported that the 2016 maple syrup crop was very good or a bumper crop in many areas, including some of the larger producing regions of Quebec, Ontario, Vermont and New York State. Simon Trepanier of the Federation of Quebec Maple Syrup Producers reported that the 2016 crop of maple syrup in Quebec was 148 million pounds, an unprecedented yield for that province. It was reported that the majority of the syrup produced was of good quality and classified on the lighter side in color. He reported that buyers are building additional inventories of syrup.

Expansion and new operations in both Canada and the United States will incorporate the latest production technologies, which will result in higher average yields per tap than the average yield for operations with older installations. For example, the added taps in Quebec could translate into a production increase of 15 million pounds of syrup per year.

The supply of certified organic maple syrup in Quebec has increased from about 22% of bulk syrup in 2015 to an estimated 26% in 2016. It was reported that 85 maple producers obtained their organic certification over the past year and others are expected to become certified over the next several years due to the price premium for certified organic syrup and expanded market opportunities, especially in overseas markets. It is expected that the increase in certified organic operations should keep pace with market demand for certified organic syrup.

It is believed, by some meeting participants from Canada and the United States, that annual growth in world consumption of maple syrup is currently about 10 million pounds. At this level, growth in markets may not be sufficient to fully absorb yield increases due to added taps, if overall yields remain as high as in 2016. This points to the need for continued and enhanced efforts in marketing maple syrup so that demand is maintained in reasonable balance with supply going forward.

Importance of Quality Assurance of Maple Products

During the August 2016 IMSI Board meeting, as well as at previous meetings, there was agreement among participants that IMSI, IMSI members and IMSI Consultants must continue to work to help maintain the highest of quality standards in the production of maple syrup and other maple products. Discussion ensued about better ways to accomplish this. It was agreed that enhanced awareness and education among producers continues to be very important.

Marketing Strategy for Real Maple Products

In 2015, both the Board of Directors of the IMSI and the NAMSC endorsed a marketing strategy for maple syrup primarily focused on North America. The IMSI has now finalized work on the development of a generic marketing program based on a goal to double sales of maple syrup over the next 7 years. Representatives of maple producer associations, maple packer representatives, educators, marketing consultants and individual producers have assisted the IMSI in the development of this plan. The IMSI has also developed a marketing implementation plan (MIP), which outlines a number of work activities that would be beneficial to the maple syrup industry. This Marketing Implementation Plan was approved by the IMSI’s Board of Directors in May of 2016 and was supported unanimously by the North American Maple Syrup Council (NAMSC) Delegates at their Annual Meeting in October in Burlington.

IMSI Keynote Speaker at the NAMSC-IMSI Annual Meeting – Sports Nutrition

The IMSI’s Keynote Speaker at the NAMSC-IMSI annual convention was Melanie Olivier, a sports nutritionist who is a champion for the use of real maple products in professional sports.

Her presentation was dynamic and demonstrated the potential of utilizing real maple as an energy and nutrition source by professional athletes around the globe. She mentioned the importance of continuing to support research into the potential health benefits of maple syrup and other real maple products. This information will be powerful in helping promote real maple products in the sports nutrition field and with other health conscious consumers in the future.

OMNI-IMSI Partnership Project

The OMNI-IMSI Maple Promotion was launched on Memorial Day (May 30) and ran through to Labor Day (September 5). Maple was featured in the OMNI Restaurants, in specially created cocktails at poolside, in spas and in gift shops.

(Cont pg 18)
Misrepresentation of Maple in the Marketplace
The IMSI and a number of IMSI member state maple producer associations continue to support the Vermont Maple Sugarmakers’ Association (VMSMA) in the ongoing attempt to address the issue of misrepresentation of maple in the marketplace with the FDA. A copy of the letter, which the VMSMA forwarded to the FDA as well as the recent FDA response can be obtained from the IMSI’s Executive Director upon request. The onus is on the maple industry to clearly define real maple products, including maple syrup, if they want a degree of protection through regulation. For example, should maple syrup be defined as an ingredient or a flavor and what would the implications be? It is unlikely that the maple industry will ever achieve exclusivity on the use of the word maple on product labels but they can work to fully define real maple products to help set them apart from fake products or knock-offs. They can also recommend provisions in regulation to limit false or misleading advertising. The IMSI will continue to support the efforts of the VMSMA as they follow-up with FDA officials.

Nutritional Labelling – Proposed Harmonization and FDA Definition of “Added Sugar”
Current nutritional labeling of maple syrup is quite variable so there would be a significant advantage to having harmonized labelling specifications ready for the roll out of the new FDA requirements. Harmonization would set one standard for industry application in the United States, removing inconsistencies and some confusion which is associated with existing labels. The IMSI has facilitated follow-up with a team of Maple Quality Assurance Specialists employed by Maple Packers and Maple Researchers from both Canada and the United States with the aim of coming up with standardized nutritional label specifications. A draft harmonized nutritional label for use in the United States and possibly internationally was developed in October. The IMSI forwarded the proposed draft label to both the FDA and Health Canada, requesting comment.

Serious concern has been expressed regarding the FDA’s requirement for “Added Sugar” to be placed on the label of maple syrup in the United States once the new FDA rules are effective. The IMSI established a team, led by Emma Marvin, Co-Owner of Butternut Mountain Farm, to work on addressing this issue. In October, the IMSI Task Team met by teleconference with FDA officials and presented several options which would address concerns regarding the “Added Sugar” line. The IMSI is now awaiting a response from FDA. While it was stressed with FDA that an early resolution of the issue was important to meet the new FDA labeling rule deadlines, FDA has not provided any indication as to when the IMSI will receive a response.

North American Maple Contest Guidelines
The IMSI has worked cooperatively with maple educators in Canada and the United States as well as the North American Maple Syrup Council to prepare uniform contest guidelines for use by judges at the various contests (e.g. Royal Winter Fair, Agricultural Fairs, etc.) in both Canada and the United States. In particular, there was a need to ensure that the contest rules are consistent with the new international classification and grading system for maple syrup. The IMSI Board of Directors endorsed the guidelines at their May meeting and the NAMSC Council Delegates in October. A copy of the new North American judging guidelines can be obtained from the IMSI’s Executive Director upon request.

IMSI Annual Awards
The IMSI continues to administer two Annual Awards recognizing outstanding leadership in the North American or International Maple Syrup Industry. These Awards are the Lynn Reynolds Memorial Leadership Award and the Golden Maple Leaf Award. The 2016 recipients of these awards were announced at the Annual NAMSC-IMSI meeting banquet in Burlington, VT.

Genevieve Beland of St. Hyacinthe, Quebec was the recipient of the IMSI’s Lynn Reynolds Memorial Leadership Award for her exemplary contributions to marketing real maple products in the North American and International Marketplace.

Turkey Hill Sugarbush Ltd. of Waterloo, Quebec was the recipient of the IMSI’s 2016 Golden Maple Leaf Award for innovation and marketing of high quality real maple products in the international marketplace.

IMSI Officers, Directors and Consultants for 2017
The IMSI’s Officers and Directors were elected during the IMSI’s Annual Meeting on Thursday, October 27, 2016 and the IMSI’s Executive Director was appointed. Effective January 1, 2017, Ray Bonenberg will assume the role of IMSI President and Mark Harran will assume the role of Past President. Mark is thanked for serving the IMSI as President over the past two years and Ray is welcomed into this leadership role. Mark will continue to serve as an officer of the IMSI in the role of Past President.

Joe Woods
President,
Michigan Maple Syrup Association
Board Member,
International Maple Syrup Institute

Great Lakes Maple Supply, LLC
5785 Gamble Rd...
Atlanta, MI 49709
Dale Forrester (269) 625-6738

Are you looking to set up your woods with tubing? Or add onto an existing system? Do you want to increase production & streamline your current operation?

We can do a consultation, complete installation, or you can work with us to save you some money. We install all brands of tubing, so you can purchase from your local dealer.

Last year (2015), we made 5.9# of syrup/ tap. This year (2016), we made 6.1# of syrup/tap. That is over 1/2 gallon of syrup/ tap. Give us a call, and we can discuss what it's going to take to get the best results in your woods.
Some Tips for Cooking with Maple Syrup

- For baking, the dark amber or B grade of syrup will give you the best flavor and color.
- You may convert most recipes you have using sugar by using 3/4 cup syrup for 1 cup of sugar and reducing another liquid in the recipe by 1/4 cup.
- If a recipe calls for 2 cups of sugar and you want to use maple syrup - use 1 cup sugar, 1-1/4 cups maple syrup and use 1/2 cup less liquid than recipe calls for.

From: http://maple.dnr.cornell.edu/recipes/tips.htm

Dressings

MAPLE SALAD DRESSING
Mix 1 tablespoon of flour with 1/4 cup of lemon juice until there are no lumps, and stir into this 1/2 cup of maple syrup. Cook this mixture stirring constantly until it is as thick as honey. Cool it and fold in 1 cup of whipped cream. Serve it with a tart fruit salad mixture.

MAPLE SYRUP (FRENCH) DRESSING
1/4 cup salad oil
1/4 cup ketchup
1/4 cup dark maple syrup
1/8 cup vinegar
1/2 tsp garlic powder
dash of pepper
Mix and keep in the refrigerator.

From: http://maple.dnr.cornell.edu/recipes/dressings.htm

Advertise in the MMSA Newsletter

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Subj: MMSA Newsletter Ad from XXX
Send ads either in .pdf or .jpg with the highest resolution possible. If you would like to work with Judith-Hope in creating an ad e-mail Judith-Hope with your request.

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 check to:
Arnold Hammel
725 E. Ward Rd.
Shepherd, MI 48883

Make your check out to MMSA
PREPARING MAPLE PRODUCT SAMPLES FOR JUDGING AND SOME IMPORTANT JUDGING CONSIDERATIONS

1. All syrup entered in the contest should be hot packed at 82.2-93.3°C (180-200°F).

2. All entries of maple syrup must be assigned a color class by the owner and the owner must ensure that their name and address is correct on the entry form for all maple products entered.

3. All entries of maple syrup should be numbered consecutively according to color class in accordance with the new North American Grading and Color Classification Standard (Start with #100 for Golden/Delicate (100, 101, etc.), #200 for Amber/Rich, #300 for Dark/Robust and #400 for Very Dark/Strong.

4. Fill out hand tags or other sample identifiers, fold up and staple to hide the owner’s ID. Attach with a rubber band to the original container as submitted. Also place a self-stick label with the correct number that corresponds with the entry number from a master list on the original container, as well as on any other glass containers used to decant samples. If not using hand tags, make a listing of entries and put duplicate stickers with the same entry number from the list on the original container and the sample (decanted or not) to be judged.

5. Make one original list with the sample owner’s name, address, and entry number. Seal this list in an envelope.

6. Fill out score sheets with entry numbers for the judge’s use.

7. Not more than one entry per class should be accepted from a maple product exhibitor.

8. Use masking tape or aluminum foil to cover the identity of the original container for maple candy and maple cream/butter products.

9. When syrup bottles are first opened by a judge, they should be observed for any foaming or unusual appearance and sniffed in order to detect any odors that would indicate fermentation or contamination. These are more apparent when the bottle is first opened than when the lid has already been removed. Any observations should be noted on the judging form.

Taken directly from the INTERIM NORTH AMERICAN MAPLE CONTEST GUIDELINES: https://drive.google.com/file/d/0B3hNdUuAfjqGWkgxNW1ycDdGVkE/view
MAPLE DREAM
It seems there's always one more tree,
It's out there, where you didn't see.
Beyond the last one you would tap,
Calling to you, "Come, get my Sap."
Calling, taunting, calling to you__
What else to do but tap it, too?
And then there's always one more bush,
With leaves in summer full and lush.
In Spring it will give up its crop,
You'll hear it running, drop by drop.
The drops will turn to a steady stream,
And grant to you your Maple Dream.