IMSA Annual Meeting

The IMSA annual meeting will be held on Saturday, December 7, 2019, at the Armory, 1537 Grand Ave, New Castle. Registration begins at 7 a.m., and the meeting starts at 8:30 a.m. The registration form is enclosed.

Jesse Randall, the Director of Michigan State University (MSU) AgBioResearch’s Forest Biomass Innovation Center, will be one of the featured speakers. He will be presenting on the Acer Report and Video Grant. Prior to accepting his current position at MSU, Jesse was an associate professor and forestry extension specialist at Iowa State University. His research and outreach efforts in Iowa included the implementation of healthy forest management practices that promote sustainability of the timber industry. In his current position at MSU, he is charged with providing leadership with research initiatives that aim to increase timber yields and sustainability while reducing production costs. Jesse earned a doctoral degree from the MSU Department of Forestry.

Anyone who has tapped trees knows that new holes must be drilled each year, but why? How does staining help a tree survive injury? What is the impact on sap production when you tap into an old wound? Tubing systems have helped producers significantly increase yields while significantly decreasing labor costs. One negative of having all trees’ sap combined on one system is that it is almost impossible to know how much sap is collected from an individual tree. This matters since its generally known that hitting stained wood reduces sap production. But by how much?

Mark Isselhardt will provide the answers to these questions in his presentation, which will cover two years of sap yield data from individual trees with clean tap holes versus holes that hit stained wood. The presentation will also cover the basic physiology of how trees compartmentalize wounds such as tap holes and provide sugar-makers with suggestions of how to avoid significant loss in production through tapping practices and good forest management.

Mark will also provide an update on projects underway at the University of Vermont Extension and Proctor Maple Research Center, such as the interim results on the long-term impact on tree growth when tapping with high vacuum versus gravity sap collection.

Mark is a maple specialist from the University of Vermont Extension. He performs original research related to the production of maple syrup. His focus is on issues that are relevant to all producers, regardless of the size of operation. Mark works with Vermont’s maple producers, sharing research and information to help them ensure long-term tree health, improve management of their sugarbush, and increase profitability through higher sap yield, syrup production efficiency, and sales. In addition to conducting research and consulting with producers, he is involved in organizing educational meetings, including the Vermont Maple Conferences each January.

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**Message from the President** by Dave Hamilton

IMSA is concluding a very busy year with Maple Weekend, Canning Day, the new sugarhouse project, set-up day for the Indiana State Fair, and the 17 days of the fair itself. There were a number of IMSA members who participated to make these events all possible, with some members participating in all of them. We barely got the sugarhouse completed in time for the fair. There will be photos of the sugarhouse construction at the annual meeting.

Now it is time to turn our attention to the 29th annual meeting. Our meeting will feature Mark Isselhardt of the Proctor Research Center of the University of Vermont and Jesse Randall of Michigan State. Several vendors will be displaying their wares, and we have a new vendor this year who will be of particular interest to hobby producers. The new vendor features a reverse osmosis machine in a five gallon bucket.

One item of business will be the possible expansion of the number of directors from 9 to 12. A vote will be taken on this by-law change, and if it passes, three new directors will be voted in. If you are interested in being nominated for a director position, notify Ron Burnett by November 15 at ronburnett88@gmail.com or (765) 341-1747. This meeting should be beneficial for all producers. Please plan to attend.

**Maple Weekend 2020** by Kevin Hart

There are a lot of artificial sweeteners and syrups on the market. Maple Weekend provides sugarmakers a great opportunity to show Hoosiers how wonderful pure maple syrup is for them and the environment. Seeing the forest and the process that makes up a bottle of “liquid gold” matters in all kinds of ways to consumers. It sets maple producers apart.

As always, Maple Weekend will be held on the second Saturday in March. For 2020, Maple Weekend will be March 14-15. It is hard to believe, but this next year will be the fifth year for the event. The number of camps participating continues to grow. Last year there were 14 participants. The public turnout for this event is also expanding. Family, friends, and neighbors are coming out. Some are inviting other vendors to join in at their camps. It is really turning into a fun event for all.

IMSA would like your camp to join the event this coming year. The Maple Weekend registration form is enclosed. Mail the application with your payment to Brent Tubbs, IMSA Treasurer, no later than November 15. Email a biography about your sugarcamp to Kevin Hart at hoosierhart@gmail.com. If you have a website, copy and paste the information about your sugarcamp. Contact Kevin with any questions at (765) 541-0671.

**Maple Confections Demonstration** by Dan Winger

Northern Indiana producers will hold a demonstration on making value-added maple products, such as cream, granulated sugar, candy, nuts, and cotton candy. The event is open to anyone interested and will be held on November 2, 2019. Starting time is 9 a.m. Contact Dan Winger as soon as possible at (260) 578-7382 if you are interested in attending.

The event will be held at the following location:

Claywood Event Center
13924 N 1100 W
Nappanee, IN 46550

On State Road 19, go one mile south of Nappanee to CR 1350 N. Turn west. Go three miles to CR 1100 W (County Line Rd). Turn north. Go one-half mile to the event location.
IMSA Annual Meeting

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There will be a demonstration on making maple cotton candy as well as door prizes.

Vendors will be present to demonstrate and discuss the latest maple products and equipment. The vendors this year are the following:
- Harris Sugar Bush
- Maple Hollow
- Maple News
- Sugar Bush Supplies
- Sunrise Metal
- Sweet Beginnings Maple
- The RO Bucket
- Winger’s Sugarbush & Supplies

Vendors can set up on Friday afternoon from 12 p.m. to 5 p.m. or on Saturday morning beginning at 6:45 a.m.

Anyone who wishes can join Dave and Carol Hamilton for dinner on Friday evening at 6 p.m. at Stacks restaurant, which is located at 510 S Memorial Dr, New Castle. (See the inset map.) The group has a reserved room in the restaurant. Attendees will order from an extensive menu and be responsible for payment for their own meals.

Donuts, coffee, and juice will be provided on Saturday morning, and lunch will be served. The cost of lunch on Saturday is included in the meeting registration fee.

Lodging information is provided below for those who plan to arrive the night before. Many of these motels provide a senior discount, AAA discount, or have other discount programs available. Be certain to inquire when making a reservation.

Steve Alford All-American Inn
21 E Executive Dr.
New Castle, IN
(765) 593-1212

Best Western Plus
2114 E 59th St
Anderson, IN
(765) 649-2500

Hampton Inn
2132 Hampton Dr
Anderson, IN
(765) 622-0700

Holiday Inn Express
6720 S Scatterfield Rd
Anderson, IN
(765) 779-0111

This will be an informative and useful meeting, so please plan to attend. The meeting is anticipated to adjourn by 4 p.m. Any questions can be directed to Dave Hamilton by email at dave@rutherfordsugarcamp.com or by phone at (765) 524-1565.

The Armory is located at the intersection of 15th Street and Grand Avenue. Look for the “LOVE” sculpture by Robert Indiana, a native of New Castle. From Highway 3 (Memorial Dr), go east on Indiana Avenue and turn right on 15th St. From Highway 38 (Broad St), go south on 15th Street. General parking is on the west side of the building. Handicapped parking on the east side, which also has the vendor entrance.
Hoosier maple syrup is becoming known throughout the world! This past March, WAG Entertainment, a British television company, “descended” on Beachler’s Sugar Bush to film a documentary on how maple syrup is made. In partnership with the British Broadcasting Company (BBC), WAG produces educational films titled “How Do They Do it?” which are distributed all over the world. In the United States, documentaries created by WAG are aired by Discovery Channel and National Geographic Channel.

According to WAG’s website, How Do They Do It? lifts the lid on the modern world and tells you how it works – from space rockets and nuclear subs to light bulbs and razors. Each episode features three stories, filmed in multiple locations around the world, which reveals the hidden story behind another slice of 21st century life – from how a coal-powered plant works to how they grow vanilla and design a roller-coaster. The series takes viewers to every corner of the globe to reveal the extraordinary stories behind some of the most amazing and some of the most ordinary objects in our lives.

WAG was in Wakarusa filming at a factory for a documentary on the recreational vehicle (RV) industry. Wanting to tap two trees with one spile, WAG was looking for an opportunity to also film sugaring in progress. Beachler’s Sugar Bush was still boiling the last weekend in March, and given its proximity to Wakarusa, provided WAG with the opportunity it was seeking.

The crew consisted of one person. Yes, one. Matt Ramsden was the driver, production assistant, cinematographer, interviewer, and director all in one. The weather couldn’t have been more beautiful. It was a crisp and sunny morning with temperatures warming up throughout the day. The sap was flowing!

Matt spent the day with Lamoine, Marcia, Silas, and Anna Beachler filming the various stages of production and learning how the family got started in the business. A lunch of pancakes, sausage, syrup, juice, and coffee was provided by Anna and neighbors Nate and Julie King. Before leaving, Matt filmed various locations of the countryside in Kosciusko County to enhance the setting of the film.

Prior to arriving in Indiana, Matt had been to Germany and then Detroit and Baltimore to shoot a documentary on factories that produced weapons during World War II. After leaving Claypool, he was headed home to southeast London and then to Normandy, France, to film the events celebrating the 75th anniversary of the Allied Forces’ D-Day landings.

Since production, the Beachler’s were notified that the segment has been aired on the Discovery Channel in Russia, Finland, Denmark, Norway, Sweden, Belgium, the Netherlands, Luxembourg, Hungary, Poland, Turkey, Africa, and the Middle East. The segment is scheduled to be aired in the United Kingdom and Ireland later this month. There is no information at this time if the story will be aired in the United States.

Hoosier Maple in the Movies! by Eric Lee
Hoosier Maple in the Movies!

IMSA Members at Work

Dan Winger

John & Deloris Smith, Wayne Borkholder

Rough sketch of the new Sugar Shack
drawn by master architect Art Harris

Bill Owen

Ron & Carol Burnett
Sugar Shack & State Fair Reports by Dave Hamilton

The new Hoosier Sugar Shack was constructed by 25 IMSA members during June and July. Art Harris, with the guidance of his wife Becky, put in the bulk of the work on this project. It is truly a “work of Art.”

Listed below are the names of all the IMSA members who volunteered their time and talents to make this building a reality. Beside each name is a number representing the days each volunteered. The number for Art and Becky is misleading since they put in many hours hauling lumber, sawing lumber, building the serving shelf and door, and many other things. In addition to Art and Becky, Kevin and Lisa Hart also donated lumber. The flooring was provided by Tony and Sharon Basiewicz. The poplar siding was donated by Pike Lumber Co. A dedication sheet with this information hangs in the Sugar Shack.

Tony Basiewicz (3)  Gary Hawks (4)  Gary Hawks
Silas Beachler (1)  Melvin Hawks (4)  Melvin & Karann Hawks
Rick Bollinger (1)  Dave Hinchman (4)  Norman Kauffman
John Borkholder (1)  Alvin King (1)  Eric Lee
Wayne Borkholder (1)  Gary Miller (1)  John Lee
Will Bowman (2)  John David Miller (1)  Wilbur & Sara Beth Miller
Ron Burnett (2)  Matthew Miller (1)  Ashley Nieman
Richard Cline (4)  Nate Miller (1)  Bill & Kim Owen
Richard Fox (3)  Wilbur Miller (1)  Joe Schwartz
Dave Hamilton (6)  Joe Schwartz (1)  John & Deloris Smith
Doug Hamilton (1)  Deloris Smith (4)  Mike Smith
Art Harris (6+)  John Smith (4)  Nate Miller
Becky Harris (6+)  Brent Tubbs  Dan Winger

“I have chosen this time to dedicate this magnificent structure as the Indiana Maple Syrup Association Pioneer Village Sugarhouse. What you see here did not come easily as several verbal battles were held with the Pioneer Village Authorities before this project got off the ground. Most of these battles were led by Art and Becky Harris. Art is the architect of this building and the straw boss of the construction crew. He and Becky made many trips hauling logs, lumber, and building materials. They have spent many hours sawing logs, making the door and the serving shelf, and delivering these items to the fairgrounds. In addition, Art and Becky have spent more hours on this project than anyone else. They alone laid the pavers in front of this building and did so on a very hot and sunny day. Many hands and minds were involved in this project, which was entirely paid for by IMSA. Pioneer Village people did assist in demolishing the old sugar shack and in site preparation.

Before I read the dedication sheet as it appears in the sugarhouse, I want to thank all of those involved in making this a reality. Brent Tubbs was responsible for ordering the shelving. My wife Carol provided lunch-time goodies for the construction crew, as did Becky Harris and Deloris Smith. Carol also assisted me a couple days ago with the installation of some shelving.

Even though this document states ‘August 2nd’ as the dedication day, I thought it was appropriate to do this today, as all the directors of IMSA are present.”

Dedication speech by Dave Hamilton, IMSA President
Pioneer Village at the Indiana State Fairgrounds
August 1, 2019
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Email: aharris@joink.com
Website: www.harrissugarbush.com
IMSMA Charter Members by Dave Hamilton

IMSMA was founded in 1992. Anyone who joined as of December 1st of that year was considered a charter member. According to my records, there were 75 members who qualified for that distinction, and 17 of those individuals are still members today. They are listed below with their hometown. I hope no one has been left off this list who is still a member today.

- Carl Casebere – Butler
- Steve Dealine – Lynn
- Don Dodd – Niles, MI
- Jack Gaby – Wawaka
- Dave Hamilton – New Castle
- Phil Hanner – Norman
- John Miles – Hope
- Joe Polak – Merrill, WI
- Keith Ruble – Terre Haute
- Jude Rakowski – Long Beach
- Ralph Schumann – Columbus
- Garry Sink – Roanoke
- Richard Snider – New Paris
- Sugar Bush Supplies – Mason, MI
- John Teague – Bloomingdale
- Florence Williams – Rockville
- Larry Yoder – Goshen

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NOTE FROM THE EDITOR

Any news, suggestions for future articles, or subscription changes should be sent to Eric Lee at 32 Winding Way, Anderson, IN 46011-2255 or eric.lee@privategarden.org. Eric can also be reached at (765) 643-3468.

FOR SALE! WANTED!

Do you have maple equipment for sale? Are you in need of a particular piece of equipment? IMSMA members can place a “for sale” or “wanted” ad in a future issue of The Tapline...for FREE! Simply send a description of the item and your contact information to the editor.

The Tapline is the quarterly newsletter for members of the Indiana Maple Syrup Association (IMSMA), Eric Lee, editor (eric.lee@privategarden.org). The latest IMSMA information, archives of issues, and much more is available at IMSMA’s website, indianamaplesyrup.org. Also, please “like” our two Facebook pages: facebook.com/IndianaMapleSyrupAssociation and facebook.com/IndianaMapleWeekend.