



# The Tapline

Semiannual Newsletter of the Indiana Maple Syrup Association

July 2015

## Mixed Results for Syrup Production in 2015

The maple crop in Indiana was late for the vast majority of the producers. Some who use tubing took advantage of a brief warm-up during the first week-end of February to put in their first taps for the 2015 season.

“When the temperatures warmed for those couple of days, we decided to get our taps in while it was comfortable to work,” Avilla, IN syrup makers Bill and Kim Owen reported. “At least this year we did not need snow shoes like we did in 2014.”

However, winter did not want to give up and most producers got a late start and finished later than normal. Temperatures went from extremely cold to unusually warm. Keith Ruble conducted an informal survey and found that most producers reported an average to good crop.

Producers who used buckets and/or tubing without vacuum experienced the least production.. The use of vacuum consistently resulted in the most good sap yield. One producer used 3/16 tubing and reported good natural vacuum. Most of the syrup produced in Indiana was dark with good flavor.

Whether Indiana producers used buckets or tubing seemed to determine how early trees were tapped this year.

More complete information about the 2015 season will be available when State Forester Jeff Settle compiles the results of his annual survey that is jointly sponsored by the Indiana Maple Syrup Association and the Indiana Department of Forestry. *Keith Ruble and Larry Yoder*



*New Paris, IN syrup maker Richard Snider checks his lines in preparation for the 2015 season. Vacuum systems are reported to have delivered greater production during this year's run. – photo L. Yoder*

### Health Code Workshop Coming in September

A workshop on current and upcoming state health codes and code enforcement related to maple syrup production is coming this fall.

The event will be held on Saturday, September 12, 2015 from 9:30 - 11:30 at the Creekside Retreat in Nashville, Indiana. Hank Wolfe, Inspector with the Indiana State Department of Health and Jennifer Rugenstein, Environmental Health Specialist with the Brown County Health Department will be the presenters.

This event is co-sponsored by the Indiana Maple Syrup Association and Brown County's National Maple Syrup Festival.

### Save The Date

August 7 – 23 Sugar Shack at the Indiana State Fair  
Saturday, December 5, 2015 – Annual Meeting of the  
Indiana Maple Syrup Ass'n at the fairgrounds in  
Greencastle

The latest information about IMSA is always available at the  
Indiana Maple Syrup Association's web site.

<http://www.indianamaplesyrup.org>

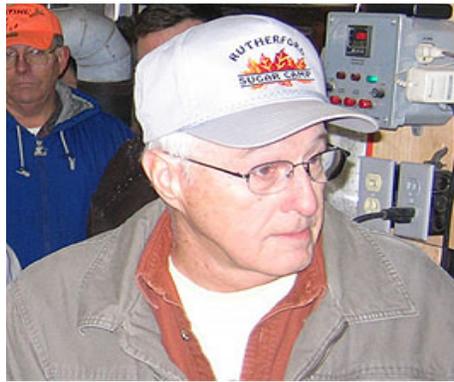
## President's Column

Dave Hamilton, President, IMSA

### PRESIDENT'S COLUMN:

Selling syrup at the Indiana State Fair has positive benefits for the Indiana Maple Syrup Association. Among those are: educating the general public about maple production in the Hoosier State, watching the reaction of those who taste pure maple syrup for the first time, sharing maple and life experiences with those who volunteer at the Pioneer Village, and of course the benefits of the money raised through the sale of syrup.

Those benefits include keeping our dues low (most states dues are much, much higher), subsidizing the meal and providing excellent speakers at the annual meeting, providing members with hand-outs and being able to donate money to the North American Maple Syrup Council's research fund, and supporting other maple endeavors and sending delegates and alternates to the International meeting each fall.



Dave Hamilton, President of the Indiana Maple Syrup Association. — photo L. Yoder

For our association to participate in the seventeen day run of the Indiana State Fair and reap all of the benefits previously stated takes a great deal of effort. First syrup must be bottled for the fair, we are fortunate to have Art & Becky Harris as members as they allow us to invade their sugar house during canning day. I know that they spent many hours in preparation for and in cleaning up from canning day. This year we had about 20 or so people help during canning day and almost all of us were in their sixties,

seventies and eighties. The only young people that I recall who helped were Brent Tubbs, and Anna & Silas Beachler.

All of the nearly 500 gallons syrup processed must be hauled away and stored until August and then taken to the fairgrounds. Only three people were involved in this, David Wirth took a large trailer load, Ron Burnett filled up his large flatbed truck and I took a truck and trailer load. The point I am trying to make here is that age is creeping up with all of us and this job is not getting any easier. I do not plan on taking my trailer to canning day next May. I will continue to take the truck and be in charge of the glass containers we sell at the Fair.

It is imperative that we get more help from the younger generation of syrup producers at the Fair and at canning day if we want IMSA to continue as a viable organization. Please consider volunteering at the fair this year and try to keep the third Saturday in May open next year to help at Canning Day. Us old sugar makers need a break. *Dave Hamilton*

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Members of the Board of Directors of the Indiana Maple Syrup Association are elected for 3 year terms at the IMSA's annual meeting held the first Saturday of December. Directors elect the officers of the association.

Keith Ruble serves as delegate on the North American Maple Syrup Council for the the Indiana Maple Syrup Association through 2015.

*The Tapline* is the semiannual newsletter for members of the Indiana Maple Syrup Association, Larry Yoder, editor, larryry@goshen.edu

## International Meetings Come to Pennsylvania in October

The Somerset County Maple Producers are helping to host the 2015 International Maple Syrup Conference which involves the annual general meetings of the North American Maple Syrup Council and the International Maple Syrup Institute. The gathering will be held on Monday October 19<sup>th</sup> through Thursday October 22<sup>nd</sup> at the Seven Springs Mountain Resort located southeast of Pittsburgh in Seven Springs, Pennsylvania.

Conference coordinators Matthew and Stephanie Emerick want us to know that they have an exciting conference planned this year. Sessions begin on Monday, October 19<sup>th</sup> with registration for the conference and the photo and maple syrup competitions. The commercial exhibits open in the afternoon. The day concludes in the evening with a welcome reception.

Tuesday begins with a full breakfast buffet followed by the Annual General meetings of the NAMSC and the IMSI. Those who choose the companion tour during this time will enjoy a local shopping experience and travel through Amish country.

The Taste of Pennsylvania Reception and Silent Auction will be held on Tuesday evening. On the menu for this year's event is a salad bar, pepper pot soup, mushroom strudel, chicken pot pie, perogies, and cheesesteak. A snack station featuring items from Hershey's, Mars and Snyder's of Berlin. For dessert there will be Dutch apple pie, shoofly pie and burnt sugar cake. Entertainment for the evening will be the Roof Garden Barbershop Chorus.

Anyone wishing to donate items for the auction should note that on your registration form.

Wednesday will feature the NAMSC's closing session in the morning. Technical presentations and workshops will follow in the afternoon. There are presentations and workshops that will appeal to all maple producers. There will also be an antique sugaring equipment display.

A one-day registration will be available for Wednesday. Commercial exhibits will be open until 2pm on Wednesday. The evening will conclude with the annual banquet and presentation of awards for the maple and photo contests.

Thursday will feature two tours. Both will visit the Flight 93 National Memorial where Flight 93 crashed on September 11, 2001. Then, one tour will go to Oak Lodge, a nearby resort that produces maple syrup, and the other tour will visit four local sugarhouses.

Seven Springs is located in Somerset County Pennsylvania, a county with a rich history in maple production and a home to many interesting sights and scenes. It is also home to many Old Order Amish, with many communities scattered around the county. Ten covered bridges dot the landscape as well; including the longest covered bridge in Pennsylvania. Mount Davis, the highest point in Pennsylvania is found in Somerset County.

For more information on the conference, the tours, and for registration forms, please visit the Somerset County Maple Producers Website: [www.somersetcountymaple.org](http://www.somersetcountymaple.org) or contact Matthew or Stephanie Emerick at 814-324-4345.

## Spread the Word

Winton Pitkoff, editor of the Maple Syrup Digest, welcomes news items about the activities and experiences of Hoosier maple syrup makers throughout the year. These can include items such as news about your sugaring activities, special visitors, maple related public service, or stories about the history of your sugar camp.

You may mail items to Winton at 24 S. Union St., Plainfield, MA 01070-9768 or e mail them to [winton@massmaple.org](mailto:winton@massmaple.org)

Winton wears another hat as Chairman of the North American Maple Syrup Council's Research Committee. Producers are the best source for relevant research questions, and you may send suggestions to him on that topic as well.



Lisa Hart looks after the sales counter at IMSA's Sugar Shack at last year's Indiana State Fair. – photo L. Yoder

## Sign up to help in the Sugar Shack at the 2015 Indiana State Fair

<b>August 2015</b>						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4	5	6	7	8
				Set up day Director's Meeting	Opening Day of Fair J&D SMITH, B TUBBS, D HAMILTON	J&D SMITH, B TUBBS, J GABY
9	10	11	12	13	14	15
J&D SMITH, J GABY	R CHILDERS, A & B HARRIS	D HANNER R & C BURNETT	R CHILDERS	A & B HARRIS	R BURNETT ELI KUHNS & HELPERS	J GABY, A & B HARRIS R BURNETT
16	17	18	19	20	21	22
J GABY	A & B HARRIS	R & C BURNETT	R BURNETT	R & C BURNETT ELI KUHNS & HELPERS	A & B HARRIS	J GABY, S. BEACHLER, G. HART
23	24	25	26	27	28	29
J GABY, A & B HARRIS, D WIRTH, D & C HAMILTON, R BURNETT						
30	31					

As you can see from the schedule above, the state fair will be a busy time, and more help will be needed to greet visitors to the Sugar Shack and sell syrup. Contact Dave Hamilton, Fair Coordinator, IMSA 6025 N 100 E New Castle, IN 47362 765 836 4432 dave@rutherfordsugarcamp.com



*Kim Owen, Pam Childers and Nancy Sink fill syrup jugs as Ron Burnett and Jack Gaby assist as IMSA member volunteers packed syrup for the 2015 Indiana State Fair. – photo L. Yoder*

### Syrup Readied for State Fair

On Saturday, May 16 more than two dozen IMSA members, directors and friends gathered at the Harris Sugar Camp near Greencastle to can syrup for the 2015 Indiana State Fair.

With many skilled hands available, the 500 gallons of syrup needed for the fair were all packed in half-pints, pints, quarts, half gallons and gallons by late afternoon. There was also time for visiting and a noontime carry-in meal.

The work of our canning volunteers makes it possible to have plenty of syrup available for sale to our friends at the fair, and proceeds from the sale provides much of the funding for the work of the IMSA.

Our thanks go to all who came to help including Anna Beachler, Silas Beachler, Lars Beachler, Ron Burnett, Pam Childers, Roy Childers, Jack Gaby, Carol Hamilton, David Hamilton, Arthur Harris, Joshua Harris, Rebecca Harris, Kevin Hart, Kim Owen, William Owen, Keith Ruble Susan Ruble, Garry Sink, Nancy Sink, Brent Tubbs, David Wirth, Larry Yoder, and Dick York.

Very special thanks go to Art and Becky Harris for their hospitality in hosting this event. We know that it means extra work on their part to set up their sugar house for multiple bottling lines and heating large quantities of syrup.

Likewise, our thanks go to those several members who store the syrup for us and deliver it to the state fair.