



# The Tapline

Quarterly Newsletter of the Indiana Maple Syrup Association

January 2010

## Record Attendance at Annual Meeting in Columbus

Article by Louise Jewell

The IMSA held their annual meeting Dec 5 at the Donner Center in Columbus. It is a very nice community center in a beautiful city. There were 130 +/- attending with about 20 first timers.

After everyone had a chance to visit over coffee and donuts, Garry Sink, president, opened the meeting at 9:00 and introduced Harry McCauley, editor of the local newspaper, the Republic. Harry welcomed everyone to Columbus and told many interesting stories about the town. For a small city of 40,000, Columbus has an international reputation for its architecture with about six dozen buildings designed by world famous architects. Columbus is the home of Cummins engines. And even though another town claims him, Harry said Columbus is the real home of Tony Stewart.



Harry McCauley, Editor of *The Republic* welcomes IMSA members — Photo Larry Yoder



Carol Hamilton and Nancy Sink register members at the December meeting — Photo Larry Yoder

Dave Hamilton	Treasurer	Central
Bill Owen	Secretary	North
Ron Burnett		At Large
Pam Childers		At Large
Phil Hanner		South
Art Harris		At Large
Florence Williams		South

Pam Childers was introduced as the Editor of the Tapline newsletter and Web Master. Louise Jewell as contributing editor of the Tapline.

Following the business meeting, Daniel Mangus talked about Larry Smith, a larger than life in many ways member of the IMSA, who died in March of this year. Larry stood out at any get together if for no other reason for his massive size. His personality, intellect, and interests were also massive and many. It was often joked that Larry Smith was the largest maple producer in North America and not because of his taps or production.

Directors of the IMSA were introduced:

Garry Sink	President	North
Don Jewell	Vice president	Central

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## Notes From Your President

*Garry Sink,  
President, IMSA*

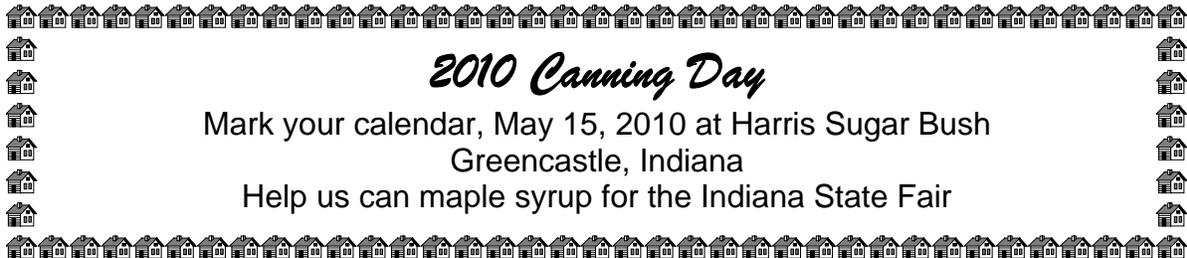


presentation. I appreciate the dealers that took the time to bring their displays for all of us to browse through, and travel the miles they did to share with our people. I am pleased to have Ron Burnett, Don Jewell, and myself elected for another three year term as directors for IMSA'S. I am looking forward to serving another year with all the directors.

As we begin a new year and a new decade, I want to wish everyone a prosperous new year. The annual meeting held in Columbus, IN on December 5th was very well attended, and we had a record number of people attending. I would like to send out a special thanks to Phil Hanner and his committee (Lowell Williams, Doug Hanner, Ralph Schumann, Kenny Pumphrey) for putting on a great meeting. I would also like to thank Garth Atherton for coming and giving a great

The 2010 sugar season is almost among us, and I trust everyone is getting ready for a great season. Canning day is set for Saturday, May 15 at Harris Sugar Bush, but it is not too early to mark your calendar to give us a hand for canning 600 gallons of syrup for the State Fair. Have a great sugar season!

Garry



## *2010 Canning Day*

Mark your calendar, May 15, 2010 at Harris Sugar Bush  
Greencastle, Indiana  
Help us can maple syrup for the Indiana State Fair

**Board of Directors, Indiana Maple Syrup Association** Directors are elected for 3 yr terms at the annual meeting held on the first Saturday of December. Directors elect the officers of the association.

Ron Burnett (2012) South  
9741 W Baseline Rd  
Paragon, IN 46166  
(765) 537 2375  
rburnett@scian.net

Phillip Hanner (2010) South  
6500 N 825 W  
Norman, IN 47264  
(812) 995 3155

William Owen, Secretary (2011)  
North  
0535 S 500 E  
Avila, IN 46710  
(260) 636 2073

Pam Childers (2011) Central  
3509 W River Rd  
Peru, IN 46970  
(765) 472 2632

Arthur Harris (2010) At Large  
999 E CR 325 N  
Greencastle, IN 46135  
(765) 653 5108  
aharris@alink2000.net

Garry Sink, President (2012)  
North  
17430 Zubrick Road  
Roanoke, IN 46783  
(260) 638 4919  
gnsink@yahoo.com

David Hamilton, Treasurer (2011)  
Central  
625 N 100 East  
New Castle, IN 47362  
(765) 836 4432

Don Jewell, Vice President (2012)  
Central  
10577 E 450 North  
Otterbein, IN 47970  
(765) 583 4865

Florence Williams (2010) South  
1152 W Egg Farm Rd  
Rockville, IN 47872  
(765) 569 3704

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Dave Hamilton, IMSA delegate to NAMSC gives reports on the national meeting — Photo Larry Yoder

Dave Hamilton gave a report on the Maple Syrup Shack in the Pioneer Village at the State Fair for 09. It was another successful year with most of the syrup that the group had canned in May for this purpose sold. We had a lot of workers this year with many working two or more days, but Garry & Nancy Sink were the only two who worked every day but one of the 17day run. Everyone who worked agreed that it is a lot of work, but also a lot of fun. We can always use more workers. If you are interested, please contact Dave Hamilton.

Becky Harris did a 'Bang Up Job' of delivering candy to the sugar shack one day. Her car got sandwiched just outside the fair grounds on 38th. It was already totaled and with the trunk bashed shut, a fork lift had to be used to get it open to get the candy out. We really wanted that candy!

Dave Hamilton, our permanent delegate to the NAMSC reported on the meeting at Bar Harbor Maine in October. Dave told about just three of the issues that were raised and discussed at the meeting. One was the possibility of microbe growths floating in syrup unless it was canned at 199 degrees. Another was about tap spout replacement every year. It was shown that for every year you use the same spouts, you lose up to 10% of your sap. Every year you replace the spouts, you can get up to

14% more sap. Another issue discussed was the longhorn beetles which are devastating trees. These beetles have been spotted in the Midwest, so it is imperative to be on the lookout for these little monsters. Infected or suspect trees must not be hauled away for lumber or firewood. They can be chopped to a diameter of 1" and used as mulch. Trees and the ground around them can be chemically injected and it works, but it is expensive and the tree then cannot be tapped for one year. All trees chemically treated must be permanently marked as such. Dave always does a great job gleaning and reporting information to us from these meetings. Garry & Nancy Sink and Keith & Susie Ruble also went to the meeting. We sure appreciate their efforts on our behalf.

Roy Childers gave a report on his Super Sweet Sugar Maples. He purchased his trees a year ago. Some did not make it due to weather stress and/or varmints but the ones that are left are doing amazingly well. Information on ordering these trees may be found on page 8.

Jeff Settle from the IDNR Div of Forestry gave a summary of his 2009 Maple Syrup survey which is available on page 7. Jeff is happy to answer any questions regarding the survey. His email is: [jsettle@dnr.IN.gov](mailto:jsettle@dnr.IN.gov) The Web site for the division of forestry is: <http://www.in.gov/dnr/forestry>



IMSA President, Garry Sink holds up one of the many door prizes given away at the meeting. This sign was made by Dave Hamilton. — Photo Larry Yoder

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Brenda Huter, Forest Stewardship Coordinator - IDNR Division of Forestry, gave a brief presentation on the Classified Forest Program. This program provides tax breaks for land owners. Information regarding the Classified Forest Program may be found on page 5.



Garth Atherton addresses the members at the annual meeting — Photo Larry Yoder

The keynote speaker was Garth Atherton of CDL MaplePro. Garth gave two presentations for the members. The first presentation was a vacuum system seminar and provided information on how to run an efficient vacuum system. His next presentation was on the benefits of using a reverse osmosis system. Last of all, Garth shared information on boiling sap with a high brix concentration.

Garth answered questions after each presentation and shared his vast knowledge of maple syruping. He spoke of his early experiences with gathering sap with buckets to his current project which involves the building of a “state-of-the-art” sugar house with his son in Bakersville, Vermont.

Larry Yoder gave a report on the recent developments of the Indiana Health and Safety guidelines. For more information regarding the guidelines see page 6.



Lunch was enjoyed by all — Photo Larry Yoder

The vendors were given a chance to introduce themselves and their products.

Joe & Barbara Polak Maple Hollow Merrill WI

Mike Ross RMG Family Sugar Bush, Rudyard MI

Larry & Karen Haigh Haigh's Maple Syrup & supplies Bellevue, MI

Rick Fogle-Sugar Bush Supplies, Mason MI

Mr & Mrs Don Dodd - Dodd's Sugar Shack, Niles MI

Art & Becky Harris, Harris Sugar Camp Greencastle IN (Art designs, builds & sells vacuum systems.

It was a great meeting and we all went home with a lot to think about. Next year's meeting will be held at Mount Summit Christian Church in December 2010 with a tour of Rutherford Sugar Camp which is owned by Dave and Carol Hamilton.



Members visit the vendors at the annual meeting — Photo Larry Yoder

## Indiana's Classified Forest Program

The Indiana Classified Forest program is one of the most successful and longest running forest stewardship programs in the United States. Currently over 8,300 pieces of property, covering nearly 410,000 acres, are enrolled in this voluntary set aside program. And, the program is growing in excess of 10,000 acres per year.

The main objectives of the program, as directed by the Classified Forest Act, are to encourage the retention and stewardship of Indiana's private forest land for a variety of benefits which only a forest can provide. For further information or to enter your forest in the Classified Forest program contact your District Forester.

### What are classified forests?

They are areas of 10 acres or more, supporting a growth of native or planted trees, which have been set aside for the production of timber and wildlife, the protection of watersheds, or the control of soil erosion. Lands designated as such by the state forester are eligible for assessment at \$1.00 per acre and taxes are paid on that assessment.

Both native timber land and land planted to an acceptable species of trees are eligible for classification. Seedling trees for the reforestation of open areas can be obtained from your state nurseries.

The owner of classified forest land does not relinquish ownership or control of his property and Division of Forestry does not become connected in any way with the ownership of the land. The Division of Forestry is interested in seeing that the land is protected from fire, grazing and destructive harvest practices and in assisting the woodland owner in obtaining the multiple benefits of a healthy forest.

### Classified Forests Cannot be Pastured or Burned

A Classified forest must be protected against domestic livestock. Classified forest owners are also asked to protect their woodland from fire to the best of their ability.

### Management of Classified Forest Land

The Classified Forest Act requires the classified forest owner to follow minimum standards of good timber management as prescribed by the Department of Natural Resources, and follow a written management plan that is approved by the district forester. The plan must be approved by a professional forester in consultation with and signed by the owner. In addition, it must adequately describe the present condition of the forest, prescribe a plan of action that will meet the objectives of the owner and the classified forest land program. The forest plan may be revised

periodically to meet changing landowner objectives and forest conditions.

### Other Qualifications for Classified Forests

Classified forests must be posted with signs, which are supplied by the Division of Forestry. These attractive signs identify the area as Classified Forest and as private property. The act requires that an annual report be made by the state forester on the condition of each classified forest. These reports provide valuable information regarding the progress of forestry in the state, help to focus attention upon current forestry in the state, help to focus attention upon current forestry problems, advise the Division of Forestry of changes in ownership and serve many other useful purposes. The report also gives the woodland owner an opportunity to ask for assistance with forestry problems. A report form, along with a newsletter, is sent to each classified forest owner once a year.

### How to Enter Land Under the Law

The first step is to contact your local district forester. He/she will explain the program and inspect your woodland to determine if it qualifies. Your objectives will be discussed with you and several management strategies will be suggested. If you qualify, the application process and the Application for Classification Form will be explained in detail.

### How to Withdraw Land From Entry Under the Law

Part or all of the classified forest can be withdrawn from classification at any time by completing and recording the withdrawal forms provided by the district forester upon request. It should be pointed out, however, that the law contains provisions which make it difficult for any person to use this program for saving taxes on speculative wooded real estate ventures. When a part of classified forest is withdrawn, the remaining area must be a minimum of ten (10) acres. If it is less than this, the whole tract must be withdrawn. The state forester may also withdraw the land from classification if the requirements of the law are not being met.

When withdrawing land from classification, the owner must go to the county assessor and have the assessor complete a report on the real property taxes that would have been paid had the property not been classified. The tax difference between those paid while classified versus those which might have been paid while non-classified, plus a ten (10) percent interest charge is paid by the owner for land being withdrawn. Under no circumstances can taxes be collected for more than the past ten (10) years.

**This information is from: the Indiana Department of Natural Resources site. For more information regarding the Classified Forest Program visit:**

**<http://www.in.gov/dnr/forestry/4595.htm>**

# PRODUCTION AND SALE OF MAPLE SYRUP IN INDIANA

## Personal use Gifts, No Sales to Public

No inspection or permit required  
IMSA membership and participation in DNR production survey encouraged

## Retail Sale

Most IMSA members conduct some retail sales

## Wholesale Sale

Sale to manufacturers or to vendors for resale  
State inspection by Wholesale Foods Division  
Operated under 410 IAC 7-21 pursuant to IC 16-42-5  
Several Indiana producers are licensed for wholesale sales

## Retail Sale of Syrup Under the 2006 Guidelines, IC 16-42-5

Inspection and permit required.  
No disclaimer involved  
Compliance with guidelines required

A sugaring operation is considered to be a food processing plant under IC 16-42-5 when maple sap is processed into syrup at the sugar house and sold from the farm in compliance with the Final Guidance for Maple Syrup Production issued June 28, 2006 by the Food Protection Program in the Division of Consumer Protection of the Indiana State Department of Health.

Under these guidelines, the sugaring operation does not need to meet the requirements of 410 IAC 7-24, Retail Food Establishment Sanitation Requirements, or 410 IAC 7-21, Wholesale Food Establishment Sanitation Requirements.

Sale of syrup under IC 16-42-5 does mean that the syrup maker must contact their local health department to arrange for inspection and to obtain a permit. Your local health department may or may not conduct an inspection since syrup is a low risk food.

Guidelines do not permit sale of maple cream or candy under IC 16-42-5. Only retail sale of syrup is permitted.

See guidelines for maple syrup production and inspection at  
[http://www.in.gov/isdh/filesmaple\\_syrup\\_guidance\\_final.pdf](http://www.in.gov/isdh/filesmaple_syrup_guidance_final.pdf)

## Retail Sale of Maple Syrup, Candy and Cream Under HER 1309 enacted in 2009

No inspection or permit required.  
Sales limited to roadside stand and farmer's market  
Disclaimer statement required  
Compliance with guidelines required

Producers may sell syrup, candy and cream at a farmer's market or at the individual's roadside stand as a Home Based Vendor.

Required statement in 10 pt type: This product is home produced and processed and the production area has not been inspected by the State Department of Health. (This is written in 10 pt type.)

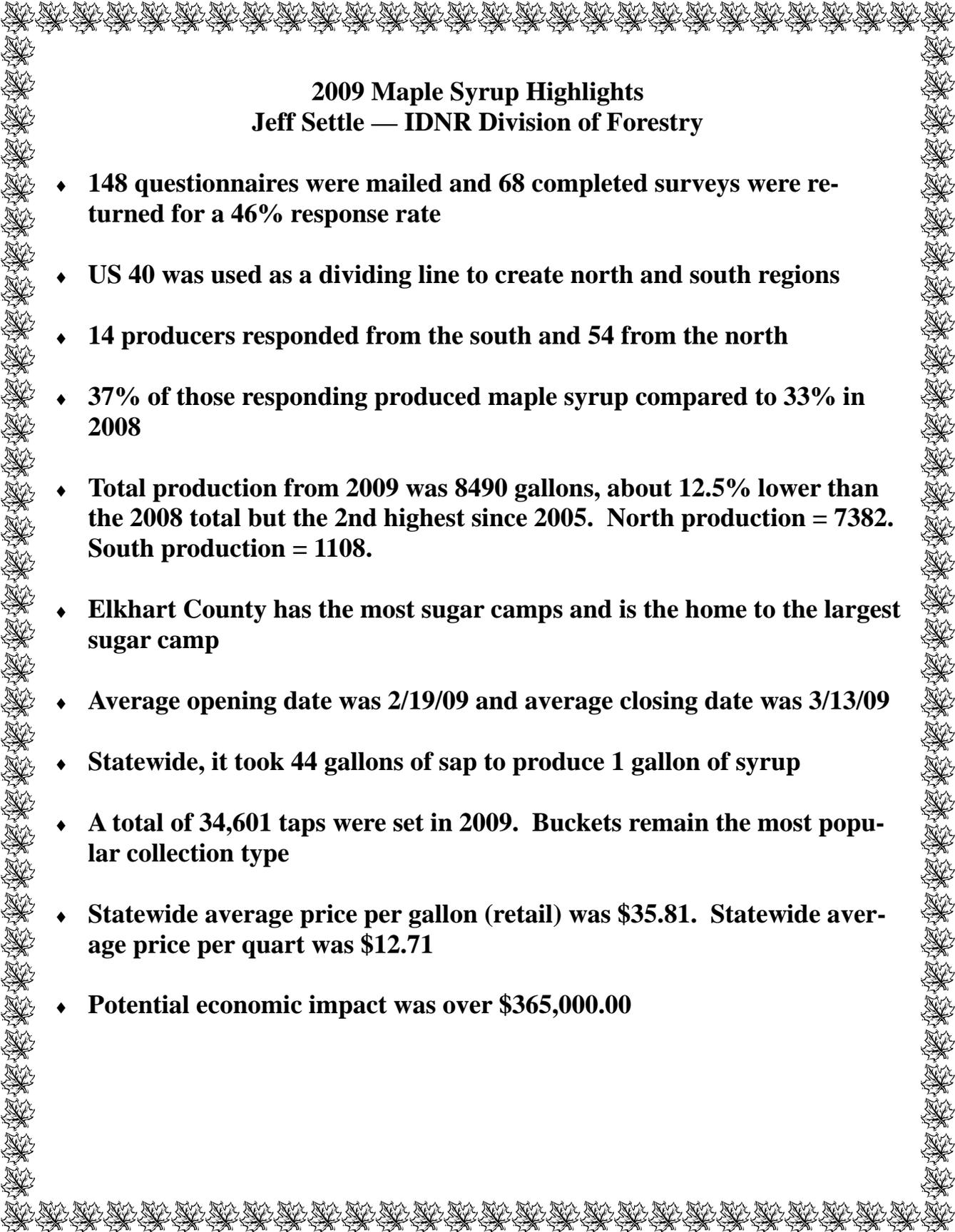
Labels must state the name of the food product, ingredients, net weight and volume, and the date when the product was processed.

Point of sale for a roadside stand may be in a nearby publicly accessible structure on the premises where the food product was made.

The food product made by a home based vendor must be made by an individual in the individual's primary residence. Note: Production in another building near the vendor's residence is permitted.

See guidelines for HER 1309 at  
[http://www.in.gov/isdh/filesHEA\\_1309\\_guidance\\_final\\_6\\_11\\_09.pdf](http://www.in.gov/isdh/filesHEA_1309_guidance_final_6_11_09.pdf)

Information provided, while it is believed to be current and accurate, is not intended to serve as legal or regulatory advice. Consult with your legal counsel and local department of health on matters related to your sugaring operation.  
Compiled for IMSA by L.Yoder 2009.



**2009 Maple Syrup Highlights**  
**Jeff Settle — IDNR Division of Forestry**

- ◆ **148 questionnaires were mailed and 68 completed surveys were returned for a 46% response rate**
- ◆ **US 40 was used as a dividing line to create north and south regions**
- ◆ **14 producers responded from the south and 54 from the north**
- ◆ **37% of those responding produced maple syrup compared to 33% in 2008**
- ◆ **Total production from 2009 was 8490 gallons, about 12.5% lower than the 2008 total but the 2nd highest since 2005. North production = 7382. South production = 1108.**
- ◆ **Elkhart County has the most sugar camps and is the home to the largest sugar camp**
- ◆ **Average opening date was 2/19/09 and average closing date was 3/13/09**
- ◆ **Statewide, it took 44 gallons of sap to produce 1 gallon of syrup**
- ◆ **A total of 34,601 taps were set in 2009. Buckets remain the most popular collection type**
- ◆ **Statewide average price per gallon (retail) was \$35.81. Statewide average price per quart was \$12.71**
- ◆ **Potential economic impact was over \$365,000.00**

## Super Sweet Maple Trees Price and Contact Information

- ◆ Small Container — \$5.00 per tree
- ◆ \$25.00 shipping fee
- ◆ To order:

Mike Farrell  
mlf36@cornell.edu  
(518) 523-9337 work  
(518) 637-7000 cell

Checks should be made out to Cornell University  
And sent to:

Michael Farrell  
Northern NY Maple Specialist  
Cornell University Department of Natural  
Resources

## Do you have items to sell?

The Tapline will run free ads for all members.

Just contact Pam Childers or Louise Jewell to get your items in our next issue. The deadline for submissions is March 15.

## Indiana Maple Festivals

**February 27 -& 28, 2010**

**March 6 & 7, 2010**

**Rockville, Indiana**

Parke County Maple Syrup Fair is held annually the last weekend in February and the first weekend in March. Parke County showcases maple syrup producers of the county and their camps, primitive to modern. Maple syrup with pancakes and sausage is served at the Parke County Fairgrounds north of Rockville. Maple syrup producers, crafters and the Covered Bridge Art Association are located here as well. Visit our maple camps, historic mills, Billie Creek Village and covered bridges.

Hours: 9:00 am - 4:00 pm

Contact Info: Parke County Inc; pci@ticz.com; 765.569.5226

**March 6 & 7 and 13 & 14, 2010**

**Medora, Indiana**

[www.nationalmaplesyrupfestival.com](http://www.nationalmaplesyrupfestival.com)

Enjoy fun-filled events for the whole family! Tour our working Sugar Bush, watch sap turn into syrup, visit Ole McMaple's petting zoo, craft and trade demonstrations, live music, children's play area, great food and beverages.

Hours: 8:00 am - 5:00 pm; Admission \$8.00; 2-day pass \$12.00; 4-day pass \$20.00; children 15 & younger \$4.00 daily

Contact info: Sabrina Burton; info@nationalmaplesyrupfestival.com; 812.966.2168

**March 6 & 7 and 13 & 14, 2010**

**Chesterton, Indiana**

Chellberg Farm

Enjoy a taste of spring at the Indiana Dunes National Lakeshore's annual Maple Sugar Time program. Join National Park Service rangers and volunteers at the historic Chellberg Farm. Stop by the farm and learn how maple tree sap has been used for hundreds of years.

Hours: 10:00 a.m. to 4:00 p.m.

Contact Info: <http://www.nps.gov/INDU>; 219.395.1882