



The Tapline

Quarterly Newsletter of the Indiana Maple Syrup Association

July 2009

2009 Canning Day — A “Sweet” Success

Article by Louise Jewell



Canning day was held May 16th at the Harris sugar camp again this year. Once again we would like to extend our appreciation to Art and Becky for use of their facility and also for being such gracious hosts.

Thirty two people came to help, including the Eldridge family from Orange county and the Tubbs family from Dekalb county, two families new to IMSA, who had never been to canning day.

Everybody IS certainly busy. For example, Deloris Smith decorated 30 graduation cakes at Scott Foods the day prior to working at canning day. While, Jack Gaby was on his way to another re-enactment down at Conner Prairie after he left the canning day. It is impressive how such busy people are willing to help with the canning – or whatever else needs doing.

Kids attending canning day, like everyone else, managed to have fun, but also like everyone else, did a lot of work. They were all good help and we were grateful to have them.



Prior to this year, the record number of gallons canned was 400. This year the association canned 600 gallons of syrup.



There was some good news from the various members. Phil Hanner was walking without

Notes From Your President

*Garry Sink,
President, IMSA*



A great big thank you to all those who helped can syrup last month in preparation for the Indiana State Fair. A record 600 gallons. Canned by 6:00 p.m. What a great group of people. A special thanks to first time helpers, the Eldridge family and Brent Tubbs, his grandparents and aunt. Also the hospitality of Art and Becky Harris and

the use of their sugar house.

If you have never spent a day in the pioneer village, down town Possum Hollar, sharing with and educating our Hoosier public on the natural product we produce from the sap of maple trees early in the spring, you have missed another fun-filled day please help us out and sign up to work at the Indiana State Fair sugar shack. Thanks again, for helping out with the jobs that are necessary to keep the association strong.

Let's all be helpful and make this one of the greatest years yet at the state fair. See you there..

Garry

Greetings from the Michigan Maple Syrup Association

Each fall MMSA has a Fall Tour where we visit a few of our producers Sugar Bushes and operations. This year we will be touring in Eaton County in the southern part of Michigan. We would like to invite any Indiana Maple Syrup Association members who are interested to join us. The MMSA Fall Tour is Saturday September 26th. We will be starting at Haigh's Maple Syrup & Supplies. Registration begins at 8:30am with coffee and doughnuts, tour to start at 9:00am. We will finish the tour around 4:00pm at Ripley's Sugar House and Corn Maize. There will be lunch at noon.

If you are interested contact Larry & Karen Haigh at 269-763-2210, e-mail lehaigh@voyager.net. We will send you registration forms, directions and further details of the tour. Thank You very much and we hope to see you in September.

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.

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Don Jewell, Vice President (2009)
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Florence Williams (2010) South
1152 W Egg Farm Rd
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Lawrence Smith Memorial

Article by Dee Deatline

Steve and I attended his memorial service on April 19th at Doane and Mills Mortuary in Richmond. The service was conducted by Lawrence's brother, Richard, and a brother-in-law, Dr. George Blakey.

Dr. Blakey spoke first, mentioning a caduceus which Lawrence's father, a dentist, had made for Dr. Blakey's wife, Carolyn. He mentioned that the particular caduceus contained both symbols of Carolyn's occupation, veterinary medicine, but also of her love of horses.

From this beginning, Dr. Blakey went on to ponder what sort of caduceus one might make for Lawrence, or Larry, as most attendees called him. Because Larry had so many diverse interests, his caduceus would surely contain symbols of small airplanes because he was a pilot of small planes, blacksmithing because he taught and practiced blacksmithing and loved it, maple-syrup production because it was his springtime ritual, gems and geology, antique machinery, farming, early railroading, education, forestry and conservation.

Following this talk, those in attendance were invited to speak of their experiences with Larry. Many of those present mentioned the times that Larry had gone out of his way; above and beyond his duty, to be of assistance to them. He visited one man the day before he was to have extensive surgery and then cleaned snow off the driveway and sidewalk for him while he recovered.

One man said that Larry came and talked to him when he was in a deep depression and continued to look him up periodically to be sure he was okay. That man challenged us, in Larry's memory, to do the same for others.

The lady sitting next to me said that as her parents aged, Larry had gone nearly daily to assist them and visited her mother, weekly, in a nursing home. Dr. Blakey told of Larry's regular contributions to Purdue University and an Indian school that particularly interested him.

Everyone in attendance knew Lawrence in one capacity or the other but we all were surprised at all the other facets of his life. We all laughed as someone mentioned his great booming voice, his inclination to launch into a political soap-box speech at the drop of a hat, the way he had of asking some question that would totally embarrass his listeners, his seemingly endless repertoire of jokes, many of which were definitely not for mixed company or children, his proclivity for starting fascinating projects and never finishing them and, actually, his habit of just laying whatever he was doing down wherever he happened to be and never going back to it. And, we all went away realizing that he was certainly larger than life in all interpretations of those words.

There was a Masonic service following the memorial service.

Items for Sale

- ◆ 13" stainless flue with stainless rain cap. Call 765-498-4163
- ◆ MARCLAND — Controls and accessories has a new contact email for information: **email:sales@marcland-usa.com** or check out their site at: **http://www.marcland-usa.com**

2009 North American Maple Syrup Council and International Maple Syrup Institute Annual Meetings

Bar Harbor, Maine

October 22– 25

Separate northern Maine tour beginning:

Monday, October 26th

For more information see the website at:

<http://www.mainemapleproducers.com>

IMSA Member Profile Dave & Carol Hamilton

Article and Photos by Louise Jewell



We picked a beautiful day to visit Dave & Carol Hamilton at the Rutherford Sugar Camp on April 24. As we turned into the driveway, the sugar house and sales cabin invited us on in.



There is a great example of a Black Maple between the yard and the sugar bush. Black Maple & Sugar Maple are quite similar but there are some definite differences. The leaves of the black maple are darker on top than those of the sugar maple and the underside is a pale yellowish green & downy. While syrupers may make a distinction, lumbermen make no distinction and label them both hard maples.

The cabin that is now the sales room was built in 1841 down the road at the Rutherford homestead and was probably the first home on the place.

When Dave's father in law, Bill Rutherford, died in 1977 the cabin was moved and rebuilt on its present site next to the sugar house on Dave & Carol's property. The logs are all red oak except for the log above the fireplace, which is walnut. Just for fun and information, they had the logs cored. All were harvested during 1840 & 1841.

When we visited the Rutherford sugar camp, they had only five glass leaves of syrup left. They ordered an additional 30 gal barrel of syrup to fill orders. If they are not home, syrup is sold by the honor system and they have never had any trouble using it. There is a sign posted that says "MAPLE SYRUP CUSTOMERS: LIGHT SWITCH LEFT OF DOOR. SINCE YOU HAVE MADE IT THIS FAR AND NO ONE IS HOME, HELP YOURSELF. MY HOURS ARE IRREGULAR AND YOUR CONVENIENCE IS MORE IMPORTANT. PRICES ARE POSTED NEAR THE CONTAINERS OR MARKED ON THE GLASS. PUT MONEY OR CHECK IN BOX.

The cabin is filled with antiques and memorabilia including the checkerboard



During her childhood, Carol and her dad had many a showdown checker game during slow period of making

syrup. So Dave built her the checker station.

When their boys, Craig & Doug, were little, they had many slumber parties with friends up in the loft of the cabin. What fun!

There is a painting of their sugar house in the *Book Painting Indiana Portraits of Indiana's 92 Counties*. The artist of that painting did another original one for Dave and Carol. It's



hanging in their warm and inviting living room.

At one time there were ten sugar camps on the two-mile stretch of road where Dave & Carol live and still others close around. Can you imagine the maple smell at syruping time?

Syrup has been produced here since 1911 starting with Lewis Rutherford. One of the (MANY) charts on the sugar house walls shows the Rutherford Sugar Camp time line. Carol grew up in the first house North (their nephew now owns that home). Dave has a map of the sugar bushes he taps on the wall of his sugar shack and has no trouble keeping track of both of them. Seriously, Dave taps about 32 acres with about 1900 taps all using tubing. He even has some in his yard but takes that tubing down during off-season so they don't have to duck to get to the bird feeders, gardens, or to mow and stores them in the sap storage tanks till next syrup season. The rest he leaves up

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(Continued from page 4) and then just checks & repairs before tapping. Two friends/neighbors of Dave's, Larry Hedrick and Melvin Hawks, are a tremendous help to him during the syrup season.

Bill Rutherford, Carol's dad, bought the evaporator in 1950. When he died it was moved down to the present sugar house and had new sides built onto it. An automatic draw which Dave has named "The Brains" was purchased in 2004.

The auto draw off is set to whatever temperature water boils that day (depending on air pressure) and will turn off the heat and draw off automatically at that point so it doesn't have to be watched constantly. It



draws off into a container and is then taken to a finishing pan.

Sap is gathered in South (Berg) Woods and hauled in the SAP



BUGGY to four tanks inside a shed close to the sugar house. The sap is vacuumed from the sugar house woods also to those four tanks. From there it's pumped into an outside tank just outside the sugar house and then inside to the RO machine. This is an all automated process.

Dave is very proud of his new Reverse Osmosis system. The French directions that came with the RO system call the pre-filters envelopes. Dave used three of the 'envelopes'



this year. Sap comes in to a 'tower'.

This tower cannot freeze so the little room is insulated and kept at about 45°. The tower then pumps the distilled water out one pipe to a tank to save 300 gallons to flush the system. The rest is used for flushing tubing or cleaning the evaporator or simply discarded.. Sweet water comes out another pipe and out to another tank ready to pump into the evaporator. This RO system costs about 50 cents

an hour to use. Using this process for about four hours takes the sugar in the sap water from about 2% to about 7 1/2 % and the processing from the usual ratio of 43 gallons of sap to one gallon of syrup to a ratio of 12 gallons of RO processed sap water to one gallon of syrup. This makes for a huge saving in both time and fuel (translated into \$\$). Dave doesn't for one minute regret buying that RO system!

Last year Dave spent 15 hours boiling 34 gallons of syrup on the best day of his season. This year he spent 6 1/2 hours boiling 42 gallons. He loves being in the house for supper (anyone tasting Carol's cooking would agree with that) and NOT having 16-hour days. It does take two people to run the system though, because it IS so fast. Now, they can't get the first batch canned before more is coming in so he has three 11-gallon containers that he got at a school surplus sale. He cans the first container and can save the other two until the next morning while running the RO or until a day between runs. Dave has a row of empty milk jugs hanging to illustrate the ratio of sap to syrup. He now has two sections one with the 43 jugs per usual and another with 12 to represent his present ratio of sap to syrup.

Dave's Vest/jacket he received for



Christmas. Those pockets can hold any & everything he might need in

(Member in Focus—Continued from page 5)
the bush. He says it can be purchased from Deluth Trading Company.

Dave is very much a record keeper and has a chart for almost anything you could think of on the walls of his sugar house, workshop, garage, in the house, or in a notebook. He even has a chart for mowing so that he can have different tracks each time.

Memorabilia or educational items

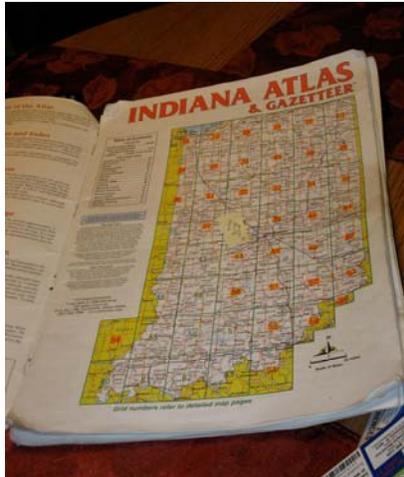


cover what space is not covered with charts.

Notice the leaves that are stenciled with the year & number of gallons produced that year. Dave is also responsible for many of the exhibits at the Sugar Shack in the Pioneer Village at the state fair each year using many of these items or some of his other collections. He has several



museums like buildings, one for cars,



one for syruping, one for woodworking, etc.

Dave has many hobbies. The markings in his Indiana Atlas/Gazetteer

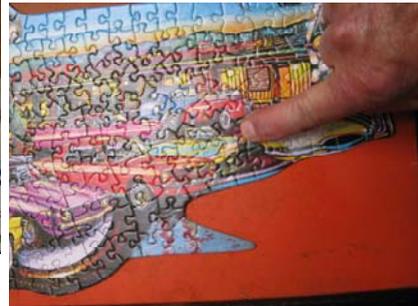


book show that Dave is 84.53% done with visiting ALL the towns in Indiana from Aaron to Zulu.

His own inscription on the front of this book says, "Those who wander are not necessarily lost". His map of Indiana on an easel in the sunroom is captioned with "Needmore to Prosperity" and each town visited is marked with stickpins. He has a photo book "Off the Beaten Path-Snapshots of Indiana- From the Adventures of Dave Hamilton &

Friends.

Examples of Dave's woodworking skills are everywhere. The floor in his workshop is part of an actual school gym floor.



Notice the close up in the Puzzle picture of the 1958 Metropolitan that looks like Dave's.

Dave and Carol like to travel and do a lot of it. They drove out West in May. That is why they were not at the canning day this year. His 'friends' HAD to call him from canning day (at 5:00am his local time) to check on something or other. I am sure at that time of morning he was alert enough to realize what they were up to.

Dave also enjoys working at the local auction barn.

Dave is not very interested in gardening and flowers, but does a lot to enable Carol's hobbies of bears, gardening, and birding. Her potting shed is a neighbor's former chicken coop. People in the neighborhood know Carol as the 'bear' lady and their

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(Member in Profile — Continued from page 6)



place as Bear Park. No, it is not because she is grouchy as an old bear. It is because people are welcomed to their place by all the bear inhabiting their yard.

Carol gets very frustrated when the squirrels eat the sunflower seeds she has put out for the birds, but Dave says “leave them alone, they are not chewing the maple sap tubing while they are eating the seeds.”

Dave is a charter member of and is the treasurer of the IMSA. He has served as vice president, secretary, editor of the Tapline, director on the board and in general, does anything that needs to be done. Dave does a great job taking care of the logistics getting people signed up to work at the state fair each year. He is our permanent delegate to the North American Maple Syrup Council and is on the strategic planning committee and is chair of the bylaws committee. Dave always gives an informative and entertaining report on the NAMSC annual meeting at our annual meeting.



Dave has a lot of ‘State of the Art’ automations and has incorporated many creative ideas into his operation. Even though, he is a very busy person, he is always ready, willing, and able to share his experience and ideas.

Dave and Carol were married June 9, 1963. It was a blistering 95° day. Dave says without any hesitation that

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(Canning Day Continued from page 1)

his cane after having his FOURTH hip surgery after our annual meeting in Dec. Way to go Phil!!



Even though there was food, fun and music, the day wasn’t without a few mishaps. Florence got bruises on her fingers from washing the hot jugs with cold water from the hose. However, this



won’t keep her from playing the organ at church the next day.

All in all, we are ready for the state fair!!



History of Indiana Sugar Camps

We are collecting information about sugar camps both past and present in Indiana. If you have any information regarding a sugar camp or camps, then contact Art Harris at: aharris@link2000.net



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marrying Carol was the best and smartest thing he ever did. He remembers pulling into the driveway for his first date with Carol and thinking a shed out back was on fire. That fire, of course, was steam from boiling sap into syrup. Bill liked to watch Gunsmoke on Wednesday evenings so Dave watched the evaporator for him for that one hour a week. And we all know where that led.

Dave was a history teacher before his retirement in 2000. His retirement gift was a hot air balloon ride.

Carol worked as treasurer for the Blue River Valley school cooperation off & on for 30 years before her retirement in 2006. Her retirement gift was a gift certificate for plants and a year's membership for Ambassador travel membership. Looks like co-workers knew both of them very well.

Making syrup for so many years makes for many memories. One of Dave's is the blizzard of 1978 where some 40' deep ravines had blown level full of snow and the cold was so severe that the top had frozen solid enough to walk over the top

which they did – walked to Mt Summit and had to duck under telephone wires on their way. At that time they were still using buckets and so didn't tap the South Woods at all and 78 is the only year they ever made syrup in April. And of course burnt pans, being stuck in the woods; ice storms and their terrible damage are some of the worst memories. The people he's met and worked with seem to have created the best memories.

Dave and Carol are neat people and it was a pleasure interviewing them.

August 2009

Sun	Mon	Tue	Wed	Thu	Fri	Sat
Deadline for Sign-up is July 15						
State Fair sign up calendar below, if you would like to sign up then contact Dave Hamilton at 765 836-4432 or sugarcamp@bigfoot.com						
2	3	4	5	6 SET-UP DAY	7 P. Hanner +3 B&K Owen J. Gaby D. Hamilton	8 A&B Harris R&S Ragan B & K Owen J. Gaby
9 B & K Owen N&S Ragan	10 A & B Harris	11 R&C Burnett D. Hamilton D&L Jewell	12 P. Hanner +3 D. Kaiser	13 A & B Harris B&K Owen	14 M&D Matthews D. Hamilton P. Hanner +3 R&P Childers	15 A&B Harris D. Wirth D&K Mangas N&S Ragan F. Williams
16 D. Wirth F. Williams D&K Mangas N&S Ragan	17 A&B Harris P. Hanner +2 R&C Burnett D. Hamilton	18 D&L Jewell A. Townsend	19 P. Hanner D. Kaiser D. Hamilton	20	21 A & B Harris P. Hanner R&P Childers	22 J. Gaby D. Hamilton N&S Ragan A&B Harris
23 A&B Harris D. Wirth F. Williams N&S Ragan R. Burnett J. Gaby D. Hamilton	24	25	26	27	28	29
Garry & Nancy Sink will be there most days and will work as needed						