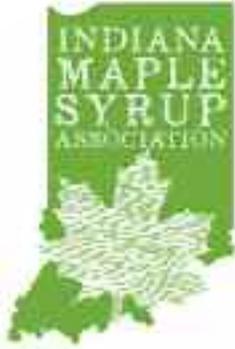


The Tapline

Quarterly Newsletter of the Indiana Maple Syrup Association



CREATOR OF IMSI MAPLE GRADING SCHOOL KEYNOTES 2016 ANNUAL MEETING

As part of her responsibilities at the University of Maine Cooperative Extension, Kathy Hopkins serves as a statewide resource for the Maine maple syrup industry. Since 1997, she has coordinated maple trainings and workshops; prepared maple syrup production publications for backyard producers, as well as the commercial industry; conducted research on maple sap and syrup quality; and she has been an educator in the University of Maine Cooperative Extension - Somerset County Office, serving as County Coordinator, responsible for 4-H, agriculture and natural resources programming.

Kathy is one of the creators of the International Maple Syrup Institute (IMSI) Maple Grading School that has been presented annually since 2004. She also was named an Associate Member of the North American Maple Syrup Council in 2002 and a Director of the International Maple Syrup Institute in 2008.

At this year's IMSA annual meeting, Kathy will answer many questions over the course of three interesting sessions. Bringing years of knowledge from her office in Skowhegan, Maine, and a wonderful presentation style, she will discuss:

The Impact of the Food Safety Modernization Act on Maple Producers

What does passage of the Food Safety Modernization Act (FSMA) mean for your operation? Will you have to comply with new, and perhaps difficult, practices since the Final Rule was announced last October? Find out in this session.

The New USDA Grading System

What do the new international maple grades mean for you? Are they used the same way as the old grades? Do you need to make changes in how you grade, especially in light of the Food Safety Modernization Act? These questions are answered in this fascinating session.

Fungi Contamination in Bottled Maple Syrup

No doubt you have asked yourself whether *P. brevicompactum* produces MPA in maple syrup at a level that presents a risk for human health when grown in maple syrup. Find out the answer to this and other interesting questions in this session.

Joking aside, maple syrup producers occasionally find syrup contaminated with fungal growth, and conventional practice is to skim off the mold, re-boil and sell or consume. University of Maine researchers have identified 73 fungal isolates collected from 38 containers of maple syrup. The most common species of *Penicillium* isolated was *P. brevicompactum*, known to produce mycophenolic acid (MPA).



Kathy Hopkins will keynote three sessions at the Annual Meeting on Dec. 3

Temperatures, Spirits and Sales All High at The Sugar Shack



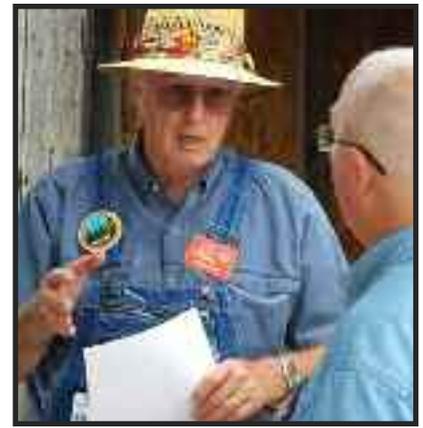
Load-in Day at the Sugar Shack

Very hot temperatures and rain took a toll on visitors to the Indiana State Fair this year. While attendance was down considerably, syrup sales remained steady. IMSA volunteers sweated through a few days, and dodged rain drops on others, to assist in keeping the Hoosier Sugar Shack open throughout the 17-day run of the fair.

Continues on page 4.

President's Column

Dave Hamilton
President, IMSA



I like to take advantage of fall weather to make repairs to my tubing system and, with the help of my maple crew, that job is complete. Of course, we probably will have an ice storm in January that will create more work. The unpredictable keeps this work interesting.

Speaking of interesting, later this month several IMSA members will be traveling to Burlington, Vermont for the North American Maple Syrup Council meeting. Ron Burnett and I will be transporting the Sunrise Metal crew as they will have a display in the exhibition hall. Silas Beachler and his family, along with Susan and Keith Ruble, also will be making the trip to New England, and we are looking forward to seeing old friends and bringing home new ideas.

I want to thank those who volunteered at the Indiana State Fair for representing us so well at the Sugar Shack in the Pioneer Village. With your help, this fun event was another success. Special thanks to Eli Kuhns for organizing his neighbors and fellow IMSA members into a work crew that enjoyed themselves and interacted with fairgoers for two 12-hour days. We always welcome more help, so save a little time the first two weeks of August, 2017 and join us at the Pioneer Village. Look for a State Fair report elsewhere in this issue.

Also, be sure to set aside December 3 and join us at the annual meeting of the Indiana Maple Syrup Association. This year's event will be in Mt. Summit, where you will be able to purchase maple supplies, swap stories with other sugar makers, listen to expert presentations, and enjoy a good meal. More information on this event is elsewhere in this issue. Register by the deadline to avoid an increase in fees, and join us for our Friday evening get-together.

It would be good to have more of our members take part in the second annual Maple Weekend next season. Look for that article in here, as well.

See you in December!

Dave Hamilton

Indiana Maple Syrup Association 2016 Activity Report to the NAMSC

The Indiana Maple Syrup Association recently completed its twenty-third season in the Pioneer Village at the Indiana State Fair. Approximately 600 gallons of syrup were sold at the 17-day event. IMSA also sells maple candy, maple sugar and maple cream from its "Sugar Shack," and this year it featured a special edition glass bottle in celebration of Indiana's bicentennial.

Nearly 50 members donated their time to this successful endeavor. Profit from syrup sales allows IMSA to keep dues low and to feature high-profile experts and subsidize the meals at the annual meeting. The Indiana Maple Syrup Association annual meeting will be December 3 in Mt. Summit, Indiana, featuring keynote speaker Kathy Hopkins from the University of Maine.

Maple producers hail from 38 of Indiana's 92 counties. This year, most sugar makers in the Hoosier state tapped earlier than normal, with an average tapping date of February 9 and the average closing date of March 9. This made for an early and short season. Most sap collected was in the 2 - 2.4 percent range for sugar content. There was a two percent increase in the number of taps from 2015.

Buckets remain the most popular method of collecting sap, but the number of producers using tubing and vacuum is on the rise. The average price per gallon was \$43.24, and it is estimated that maple producers in the state add more than \$600,000 to the Indiana economy.

In March, IMSA held its first-ever Maple Weekend. Most sugar makers had no sap to boil due to the warm temperatures at that "late" date. It is hoped that more producers will be involved with this event next year and that the weather is more cooperative. Maple Weekend was organized mainly by Eric Freeman, the newly appointed Communications Coordinator for IMSA.

The membership of the Indiana Maple Syrup Association continues to grow as a result of our presence at the Indiana State Fair and the number of people who wish to produce their own natural product. The use of tubing, efficient evaporators, reverse osmosis machines, and other technological improvements make it enticing for more people to get involved in the first harvest of the season.

Dave Hamilton
Indiana Delegate



Richard Cline greeted guests and talked syrup for hours on a day near 100 degrees



Traveling from Quebec to Cincinnati, these first-time fair-going Canadians give a thumbs up to pure Indiana



A poultry veterinarian, dressing the part, said the Sugar Shack is an annual stop at the State Fair.



Carol Burnett gives guests samples of syrup and maple cream.



The young lady in the striped shirt asks for a gallon of syrup every year for her birthday, and mom and dad



Horses, cute kids and maple syrup are Indiana State Fair traditions.



These fairgoers said they park as close as possible to the Sugar Shack every year because it's their first stop.



Elise Matthews volunteered a day, along with Tom Cole, Dave Hamilton and Kevin Smith.



Mark and Donna Matthews brought friends from Florida to volunteer...and share the joke of the fake pancake.

Maple Weekend 2017

Tapping the strengths of each of us to promote all of us

During sugaring season, IMSA launched its first Maple Weekend. Twelve syrup producers in eight counties banded together last spring to leverage the agritourism trend that now sees corn mazes, u-pick patches, farm-fresh eggs, and more drawing people to farms to learn and have fun.

Join the fun and enjoy the crowds that will visit your sugar camp Sat. and/or Sun., March 11 and 12, as IMSA members join together in hosting the second annual Maple Weekend.

Our purpose is for consumers unfamiliar with our work and its history in Indiana to meet us, to see where food comes from, how it is produced, and to learn the difference and value between maple and pancake syrup. The goal is to increase awareness of Indiana maple products, to increase our individual and collective customer base by attracting new customers to our camps and to increase our sales.

Story continued on page 4.

State Fair *(Continued from page 1)*

Many thanks to Sharon and Tony Basiewicz, Silas Beachler, Mike Bell, Matthew Bontreger, Dwight Borkholder, Wayne Borkholder, Carol and Ron Burnett, Pam and Roy Childers, Richard Cline, Tom Cole, Leeann Evans, Nolan Evans, Zane Fisher, Eric Freeman, Jack Gaby, Carol and Dave Hamilton, Doug Hanner, Emmett Hanner, Phil Hanner, Becky and Art Harris, Lisa and Kevin Hart, Eli Kuhns, Joseph Lehman, John Marts, Elise Matthews, Donna and Mark Matthews, John McNabb, John Miller, Wilbur Miller, Kim and Bill Owen, Frank Rouse, Gary Schrock, Deloris and John Smith, Kevin Smith, Michael Smith, Brent Tubbs, David Whetstone, and David Wirth. Karann and Melvin Hawks made a special appearance as Melvin had bypass surgery a few days before the fair.

It takes a lot of hands to make things go smoothly, and IMSA is indebted to all who did their part to make this another successful year. Special thanks to David Wirth who hauled and stored a large part of the syrup from canning day and returned it on set-up day and to Becky and Art Harris for keeping the Sugar Shack supplied with their confections. Jack Gaby was the late night relief man, and this allowed those who had to travel a great distance a chance to leave a little early, and Dave Hamilton wrangled us all into, er, organized, the schedule which, as it does every year, ran like clockwork. If you were unable to help, plan now for the 2017 State Fair which begins the first Friday in August.

• Maple Weekend 2017 • *(Continued from page 3)*



Maple Weekend at Beachler's Sugar Bush, in Claypool, Ind.

Maple Weekend registration continues through Nov. 22. Promotion material below will be provided only at the annual meeting, on Dec. 3. Registration is \$50 for first-timers, \$30 for returnees (because you already have directional signs). Complete and return the enclosed form with your annual meeting registration for your sugar camp to be part of this event. Sugar camps not open Sundays may opt to participate only on Sat., March 11. The registration fee includes:

- corrugated plastic signs to direct visitors to your sugar camp (returnees, you will get a couple new signs, too, based on last year's recommendations),
- posters to give to sugar house guests, promoting the benefits of maple products,
- a corrugated plastic no-liability insurance sign related to agritourism events,
- Facebook advertising targeted to food and outdoor lovers in your county and those contiguous to it,
- a news release to statewide media, and to Indiana's home school, FFA and 4H networks, highlighting the location of every producer,
- a news release to your county's visitors bureau, encouraging it to promote your sugar camp, and this event, to prospective travelers,
- radio advertising,
- weekly Facebook promotion, and
- a central contact for, and coordination of, the event.

Syrup Partnership

I have 90 acres of hardwoods that include a number of maple trees, and I would like to enter into some type of arrangement/partnership with someone to produce syrup at my farm. I would be willing to buy some

equipment and fuel for someone willing to do the work. My time is too limited to do this myself, but it seems a shame to let it go to waste. Please contact me if you have any interest. I live less than two miles south of Moscow, Indiana, in Decatur County, along the Flatrock River.

Doug Adamson
317-902-5782 | dadamson60@gmail.com

The Tapline is the quarterly newsletter for members of the Indiana Maple Syrup Association, Eric Freeman (Eric@PipeCreek.net), editor.

The latest IMSA information, extended versions of Tapline stories, the library of previous Tapline editions, and much more is available at the Indiana Maple Syrup Association's website: www.IndianaMapleSyrup.org.

Also, please "like" our two Facebook pages: facebook.com/IndianaMapleSyrupAssociation and facebook.com/IndianaMapleWeekend.