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Celebrate our Forests

Fredericton, NB – October 1-3, 2007

A few of us from Nova Scotia had the opportunity to attend the Celebrate our Forests Conference at the Hugh John Fleming Forestry Centre in Fredericton in October. There were some great presentations and the maple tour was good also. I took some notes at a few of the presentations. My notes from Tim Perkin's presentation follow.

Effects of Air Injection on Syrup Chemistry, Quality & Flavor Tim Perkins, University of Vermont

In 2006, they had 2 identical evaporators side by side in a new facility at Proctor Maple Research Station. One evaporator had an Air Injection (AI) system; the other (control) did not. They used a common feed source (raw sap ~2%). The experiment was repeated for each of 9 days.

Color: Air Injection affects colour transmittance very strongly. Colour is lighter

(statistically significant).

Chemistry: there is no difference statistically in conductivity. No difference in pH. Magnesium is higher with AI, potassium is slightly higher, but there was no significant difference in Calcium & Nitrogen. Invert sugar levels are significantly higher with AI. The AI syrup did not darken more with storage than control syrup did. The sugar sand in the syrup was very close in amounts. The Nitre buildup on pans weighed the same, but appeared to be less because it was lighter in colour.

Flavour: the syrup from the control had higher levels of flavour compounds as measured by machine. However, when 14 expert tasters rated flavour (colour of syrup was masked), they could tell no difference between syrup from the evaporator with Air Injection and syrup from the evaporator that did not use Air Injection. They could not tell difference in grades. They also did not prefer one over other.

Summary:

- Air injection did not re-

duce nitre, but the nitre colour was lighter.

- Air injection did not change chemistry of syrup significantly.
- Air injection did not increase off-flavours. Consumers showed no preference when blind taste tests were done to compare syrup from air injection evaporators to syrup from non-air injection evaporators.

In 2007, they used concentrate from RO at 8%. The results were the same. AI made much lighter syrup. AI syrup produced late in the year was dark, but lighter than non-AI syrup. The results of chemistry, flavor and colour stability are not in yet. In 2008, they will look at effects of RO on efficiency of evaporators, on syrup chemistry and flavour. They will need 4 identical evaporators for this.

Note: to be certified organic in Canada when new regulations come out, producers will not be allowed to use Air Injection units.

Dale McIsaac, P.Ag.



Presidents Report

Happy New Year everyone! The predictions of an old fashioned winter seem to be coming true. Now all we need is an old fashion bumper maple crop.



Currently there is very little Nova Scotia maple syrup left in storage anywhere in the province as most producers have already sold their 2007 crop. A few have a drum or two to service their local markets until the new season arrives. From what I hear in other parts of the maple world it is about the same situation. The huge stockpiles in Quebec have been dramatically reduced. This means that we need to have a very good season everywhere in order to ensure a steady supply for the following year.

Our AGM is fast approaching and I encourage you to attend. The Directors have put together an interesting day at a new location.

Want to get higher prices for your syrup? Going organic may be the way to do it. If you think this is something you might be interested in let one of the members on the Board of Directors know and this topic could be the focus of a future meeting.

Enjoy this copy of the newsletter, see you at the AGM and I wish you success with the up-coming maple season.

-Brian Allaway

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What is Happening With Your MPANS

Please read again the title of this article and notice the underlined word. MPANS is your Maple Producers' Association of Nova Scotia. Only you, the maple producers of Nova Scotia, can make it strong. It will only be as strong as the support that you give it. How can you support MPANS and make it strong? Renew your membership annually. Indicate your willingness to be a board member or to serve on one of the committees. Give us feedback as to what MPANS could be doing to help its members. Even tell us what we are not doing well. Give those who are working for the industry some encouragement if they are doing a good job in some area. For example, if you like and enjoy the newsletter and it is beneficial to you, let us know.



The MPANS Fall Tour was held in the West Brook, Mapleton and Rodney areas of Cumberland County. MPANS wants to express its appreciation to those who worked hard to make the tour very interesting and informative. I want to thank Jason Haverkort and his Fall Tour Planning Committee. Lorna Crowe was our contact at the Mapleton United Church. The women there put on

a great noon meal for us. David Dickinson opened up his sugar camp for registration and the morning session, which included a demonstration of and information about the proper use of a filter press. Kevin McCormick, Avard Bentley, Clarence Calder and the Allaways provided the knowledge and materials that we needed.

After a delicious meal at noon, those attending the tour were given a presentation by Christine Moore, Program Coordinator, Programs & Business Risk Management, Nova Scotia Department of Agriculture, about what assistance programs that maple producers might be eligible for. Andrew King and Chris Curry, Technicians with Programs & Risk Management were also present. Alicia Parsons Lushington, Coordinator, Program Development & Research, Nova Scotia Crop & Livestock Insurance Commission, addressed the group about the possibility of developing an insurance scheme for maple operations in Nova Scotia.



In the afternoon, Kevin McCormick was kind enough to let us visit his new woods to see the silviculture work that he had done this year as well as the new installation of collecting system. Drew Hunter welcomed the tour group to his sugar camp and woods that neighbour Kevin's new woods. I want to also thank Gail and Kevin McCormick for looking after the registration and the coffee and treats when we first arrived.

A couple of the projects that MPANS is planning for 2008 are:

Standard Operating Procedures SOPs will be written for the maple industry in Nova Scotia. Standard Operating Procedures (SOPs) provide a detailed description of commonly used procedures.

MPANS is hoping that in 2008, a few generic SOPs can be written that each producer can use as a template to write SOPs for his/her maple operation. Hopefully, the generic SOPs can be written in such a way that only a few changes will have to be made by the producer to individualize the SOP for his/her operation. Each producer should have a binder within easy reach in the evaporator house that contains Standard Operating Procedures for the various operations in the maple operation.

Hopefully a Cost of Production Study can be done for the maple industry in Nova Scotia. A cost of production study was last completed for the maple industry in Nova Scotia over 20 years ago.

-Dale McIsaac, P.Ag.

MPANS Annual General Meeting

Date: Saturday, January 26, 2008

Location: Tatamagouche Centre
RR#3 Tatamagouche
Nova Scotia Canada, B0K 1V0
Phone: 902 657-2231
Website: <http://www.tatacentre.ca/>

Tatamagouche Centre is located just west of the village of Tatamagouche along the Sunrise Trail (Route 6) on the Northumberland Strait. Centrally located in the Maritimes, the Centre is two hours northeast of Halifax, two hours southeast of Moncton and within one hour of New Glasgow, Truro and Amherst.

9:15 to 10 AM: Registration: Cost is \$20.00 per person (includes refreshments during registration and noon meal).

10 to 12 noon: MPANS Business Meeting & Committee Reports

Included will be a presentation by Dave Copus, Nova Scotia Business Inc regarding what that organization might be able to do for the maple industry in Nova Scotia and by a representative of Uneven-Aged Management Outreach Project.

12 to 1 PM: Noon meal at Tatamagouche Centre

1 to 2:10 PM: Business meeting & Committee Reports continue

2:10 to 2:30: Travel to Yost Vineyards, Malagash

2:30 to 3:00: Presentation by Hans Christian Yost & tour of Yost facility

3:30 to 4 PM: Perusal of retail area

4 PM: Leave for home

Tech Talk

The advantage of reverse osmosis to your bottom line.

Evaporation 250 Gallons per hour (imp)
Price of heating oil \$0.60 per liter
Price of Heating Oil \$2.72 per gallon (imp)
Barrels of syrup made per season 100 x 32 Gallons (imp)
Hourly Cost for wages – 2 operators \$21.00 per hour

Brix Concentration	2	4	6	8	10	12	14	16	18	20
Syrup per hour (gallons)	5.8	11.6	17.4	23.3	29.1	34.9	40.7	46.5	52.3	58.1
Oil Used/gallon syrup	4.00	2.00	1.33	1.00	0.80	0.67	0.57	0.50	0.44	0.40
Cost of Oil per gallon	\$10.90	\$5.45	\$3.63	\$2.72	\$2.18	\$1.82	\$1.56	\$1.36	\$1.21	\$1.09
Total Cost of Oil	\$34,867	\$17,434	\$11,622	\$8,717	\$6,973	\$5,812	\$4,981	\$4,358	\$3,874	\$3,487
Hours of Evaporation	550	275	183	138	110	92	79	69	61	55
Cost of Labor	\$11,558	\$5,779	\$3,853	\$2,890	\$2,312	\$1,926	\$1,651	\$1,445	\$1,284	\$1,156
Total per season	\$46,426	\$23,213	\$15,475	\$11,607	\$9,285	\$7,738	\$6,632	\$5,803	\$5,158	\$4,643
Oil & Labour Costs	100%	50%	33%	25%	20%	17%	14%	13%	11%	10%

Although these are approximate numbers, they clearly show that making syrup without using a reverse osmosis machine with today's fuel & labour costs warrants a serious look at the units.

You can also relate these numbers to wood fired operations. With a standard wood fired evaporator it usually takes approximately 1 cord of quality wood to make somewhere in the range of 20-25 gallons of syrup.

There is some concern that too high a concentration level could produce poor flavoured syrup, so some experimenting with different levels of concentration to achieve the best possible flavour and the best economics would be necessary in any operation.

For a general rule, a single membrane RO machine will concentrate to levels of 6-8.5% quite easily and the same machine with a second membrane added will be able to concentrate to 10-11%.

-Kevin McCormick



Dues Schedule for 2008

Your 2008 MPANS membership is now due. At the MPANS Fall Tour on October 13, 2007 a motion was made and passed unanimously that a base fee of \$25 plus ½ cent for each tap be charged for membership annually. This would mean that everyone, including Associate (non-producing) Memberships would pay \$25. In addition; producers would pay an additional ½ cent per tap.

For example, a producer with 5,000 taps would pay \$25 + \$25 (5,000×0.005) = \$50/yr. A producer with 2,000 taps would pay \$25 + \$10 (2,000×0.005) = \$35/yr.

MPANS Directors and Executive are working hard on your behalf, but funds are required for MPANS to accomplish the things set out in its Strategic Plan. What is MPANS doing that benefits maple producers in Nova Scotia? One prime example is the work that MPANS did to prove to the Farm Investment Fund of the Nova Scotia Department of Agriculture that assistance should be paid on equipment such as evaporator pans, to help alleviate the potential for food safety problems. Several producers have been able to take advantage of that assistance to upgrade their operations. This has been a very real benefit to the industry and individual producers and only came about because of the research work done by and the lobbying done by MPANS.

Upcoming Events

MPANS AGM

When

January 26, 2008

Where

Tatamagouche Centre, Tatamagouche, NS

Vermont Maplerama

When

July 24-26

Where

Tunbridge Fairgrounds in Tunbridge VT

New York State Maple Tour

When

July 26–28, 2008

Where

Western Finger Lakes area

Pennsylvania Maple Tour

When

October 2, 2008

Where

4 in the Potter, Tioga Association area

NAMSC/IMSI Annual Convention

When

October 24-27, 2008

Where

University of Massachusetts Conference Center in Amherst, MA



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Membership Form

MPANS Directors and Executive are working hard on your behalf, but funds are required for MPANS to accomplish the things set out in its Strategic Plan.

A base fee of \$25 plus ½ cent for each tap will be charged for membership annually. This would mean that everyone, including Associate (non-producing) Members would pay \$25. In addition; producers would pay an additional ½ cent per tap.

Base Price \$25.00

Number of Taps X \$0.005 =

Total \$

Name

Company or Trade Name

Address

Phone

Email

Website

Please enclose a cheque for your chosen amount made payable to: **Maple Producers Association of Nova Scotia**

Completed forms can be mailed to: 789 Rodney Road.,
R.R. # 1 Springhill, NS, B0M 1X0

Or Faxed to: 902-820-3000