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INSIDE THIS ISSUE:

Presidents Report	2
What is Happening With your MPANS	3
Tech Talk: Making maple Cream can- dies	4
Upcoming Events	5
Classifieds	6

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Maple Producers Association of Nova Scotia



ISSUE 8

SEPTEMBER, 2008

MPANS Fall Maple Tour—2008

The MPANS Fall Maple Tour will be held in the Nuttby Mountain and Earltown areas of Colchester County. To be able to coordinate with the Woodlot Owner of the Year Field Day, the Maple Tour will be held on Saturday, October 4, 2008.

Those attending will be responsible for purchasing their own noon meal at the Woodlot Owner of the Year Field Day location. There will be no registration cost for the Maple Tour this year.

Agenda

10 am: meet at Russell McNally woodlot, Nuttby Mt.

10-12 noon: tour forestry displays, etc. at McNally woodlot.

12-1:30 pm: noon meal followed by presentations.

1:45-2:45: visit to Maple Mist Farm, Kemp-town Road

3-4:00: visit to Sugar-Moon Farm & meeting.

Directions From Hwy 104 --take Exit 17 (Bible Hill/Valley).

-at Valley Crossroads, turn towards Hwy 311 -drive ~5.5 km.

-turn right onto Hwy 311 towards Tatamagouche -drive ~20 km along 311.

-turn right Sutherland Rd.

-woodlot gate is ~1 km on right.

-watch for road signs.

Notice to Members

At the 2007 Fall Maple Tour, a recommendation was made, discussed & passed that the MPANS dues structure be changed to a base fee of \$25 for each membership + ½ cent for each tap. After discussions at Directors' meetings this year, it has been decided to recommend that a cap of \$150 be placed on any annual membership fee.



Maple Producers Named 2008 Woodlot Owners of the Year

Two of Nova Scotia's maple producers have been named winners of Woodlot Owners of the Year awards. Russell & Marjorie McNally of Greenfield, Colchester County were named winners for the central region and overall provincial winners. Neal Livingston & Peggy Cameron of Mabou were the winners of the eastern region.

Last year, Brian Brown, a maple producer with an operation on Windham Hill, was the central region Woodlot of the Year. In 2004, Laurie Hanna, along with sons Mike & Steve, was central region winner.

MPANS congratulates all the winners and is very proud of its members and the excellent way they manage their woodlots for sustainability over the long term.

Dale McIsaac, P.Ag.
Ph: 902-667-7810

Presidents Report



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I wouldn't think that anyone will be complaining about having a dry well this winter. Record rainfalls have been set this summer in most of the province. The good news for the maple producers is that the maple trees received lots of water during the growing season.

The Fall Tour is fast approaching and it will take on a new look this year as we join up with the Department of Natural Resources for part of the day on October 4th.

The buy local movement is really catching on in Nova Scotia. More and more we are hearing consumers asking for local products and Nova Scotia maple fits right into this category. It appears that consumers are putting the pressure on retailers to have a supply of local products on their shelves. Locally the demand for maple is still strong even though the price has gone up substantially from a year ago.

In our own case we have been getting calls from around the world wondering if we can supply them with maple. Most times they lose interest when they hear the new prices. I suspect that the export market will slow down somewhat with the current prices. More disturbing is that we have been asked on several occasions if we can supply a maple blend. This means that in some markets the cost has reached the ceiling and now they are looking at alternatives.

Because we do not see a downturn in local consumer demand, it only appears to be positive for our local producers. There is still room for growth, and as I have mentioned before, we see a growing demand both locally and internationally for certified organic syrup.

We hope to see everyone at the Fall Tour next Month.

Brian Allaway

What is Happening With Your MPANS

Many of you have likely noticed the black spots on the leaves of maple trees. The spots are called Tar Spots and are caused by fungi in the genus *Rhytisma*. Tar spots can be particularly troublesome and unsightly on ornamental maple, especially Norway maples. This year, however, it can be seen on sugar and other maples. By itself, tar spot is usually not bad enough to cause serious harm to the affected tree. The disease can, however, cause early leaf drop.



Check the maple trees in your woodlot to see if tar spots are showing up. If you notice tar spots on the leaves in your sugar woods, please make a note of the severity. The subject of tar spots may come up at the Fall Tour in October or the AGM in January.

Please note the change in the location of the Fall Tour from what was announced in the last newsletter. The change was made so that we all could take part in the Woodlot Owner of the Year field day in Nuttby Mt. as well as visit maple operations in that area.

The Special Projects Committee chaired by Kevin McCormick, and the Promotions Committee which I chair, have jointly put together and submitted applications to request assistance to help MPANS with developing and printing a new maple recipe brochure and to develop Standard Operating Procedures for maple operations.

For 2008, Maple Producers' Association of Nova Scotia has only ~35 paid-up members. This number is several fewer than last year. Please come enjoy the MPANS events such as the Fall Tour in October and the AGM in January. Hopefully they will be informative and useful for you. If you have not paid your 2008 dues, plan to do so that we can continue to offer programs and carry out projects such as the research work that lead to assistance on equipment through the Farm Investment Fund.

Dale McIsaac, P.Ag.

Do you know someone that may want to receive this newsletter and join our association? There is a membership form on the last page of this newsletter– forward it along to them.



Tech Talk

Hi folks. It is newsletter time again and I was thinking I would do something a little different from the equipment side of things, share some info on the different methods of making some of the added value products that maple producers make. For this issue, I have chosen to ask Gloria Langille of Frosty Maple Products to share her method of making maple cream candies. Gloria has also added another option of candy making using a candy machine. I will add that in my opinion, you will find that the method Gloria uses will produce a much more creamy and smooth maple candy. As a dealer in the maple equipment end of the industry, I have had several conversations with existing producers or with new or hobby producers on the methods of making products. As the seasoned producers will know, there are some methods that work out better for them and make the products with the desired results they prefer. I hope the below info is helpful.

Kevin McCormick

GLORIA AND HAROLD'S FONDANT METHOD

Take 1 litre of light syrup and put in 4 litre pan with a small piece of unsalted butter and a candy thermometer. Cook, watching carefully that it does not boil over. Cook to a temperature of approximately 238°F. Set in a pan of cold water and cool to a maximum of 100°F. Pour into a bowl and stir with mixer until it lightens in color and the surface looks dull. It will be a texture like peanut butter. Set aside, this is the fondant. Take another litre of syrup and cook until approximately 238° F. While it is cooking take the fondant and place in the top of a double boiler. Set out your moulds and get out your candy funnel. When the second litre of syrup is cooked to approximately 238°F pour it quickly on top of the fondant that is in the double boiler. Using a potato masher mix the two together quickly. Pour into the candy funnel. Pour into moulds quickly. Let harden for a few minutes. Take from moulds and place on a rack and set aside to dry for 12 hours.

USING A CANDY MACHINE

Place a minimum of 6 litres of light syrup into the pig that came with the machine. Cook syrup to approximately 238°F. Cool rapidly to 180-190°F. Place pig on machine. Start auger. Open valve on pig to let in a small stream of syrup at a time (like a pencil lead thickness). Watch auger and open valve to dispense candy into moulds when the syrup starts to sheet off the first three front loops of auger. Keep small stream of syrup coming in the auger from the pig while dispensing candy into moulds. If auger starts to clog up open up the valve on pig to allow more hot syrup to soften the hardened candy, and then slow up flow from the pig when flowing well from the auger again.

It is time for a change, so I am beginning the development of a new MPANS website.

I am looking for any ideas or suggestions on what you would like to see or what would be of most value to you and your operations. If you have ideas this is the time to let me know. For example, would you like the website to have a members only section?

Please email all comments, ideas and suggestions to William at william@acadianmaple.com or call me at 1-888-276-2753. Thanks for your help!

Upcoming Events

Demo International 2008, presented by Canadian Woodlands Forum. This is the 1st time that it has been held in Atlantic Canada. You will be able to see equipment demonstrations, forest management techniques and over 100 displays.

When

September 18-20, 2008

Where

Halifax County, NS (parking & transportation to the site at Scotia Speedworld at Exit 6 off Hwy 102 in Enfield.

Information: www.demointernational.com

Pennsylvania Maple Tour

When

October 2-4, 2008

Where

Potter-Tioga Association area

MPANS Fall Tour & Woodlot Owner of the Year Field Day

When

October 4, 2008

Where

Russell McNally woodlot in Nuttby Mt. See details & directions on Page 1 of this newsletter.

IMSI International Maple Grading School

When

October 23-24, 2008

Where

Amherst, MA

The International Maple Grading School is for maple producers, bulk syrup buyers, state inspectors and others needing to accurately grade maple syrup or judge maple product entries at fairs and contests. This school will provide a strong scientific base combined with intensive hands-on exercises. This approach will enable participants to learn how to grade or judge maple products with confidence. It is being held in Amherst, Massachusetts on October 23 and 24, 2008 prior to the joint meeting of the North American Maple Syrup Council and International Maple Syrup Institute.

Space is limited and pre-registration is required. For further information contact Kathy Hopkins, Phone 207-474-9622, FAX 207-474-0374 or Email: khopkins@umext.maine.edu

NAMSC/IMSI Annual Convention

When

October 24-27, 2008

Where

University of Massachusetts Conference Center in Amherst, MA

Information: www.massmaple.org

If you have anything you would like to submit to this newsletter– articles, comments, suggestions, pictures or events please send William an email:

william@acadianmaple.com

or call me at

1-888-276-2753.

We are always looking for ideas and contributions.

Kevin McCormick Sales and Service

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**Proudly Serving the
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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 dues amount made payable to: **Maple Producers Association of Nova Scotia**. If you have already paid your 2008 dues, thank you.

Completed forms with payment can be mailed to MPANS at:

789 Rodney Road,
R.R. # 1 Springhill, NS, B0M 1X0