



The Tapline

Quarterly Newsletter of the Indiana Maple Syrup Association

April 2009

Teague-Williams Sugar House Ready for '09 Season



Article by Louise Jewell

We visited the Teague/Williams sugar camp Feb 13 to follow up on the rebuilding of the sugar house after the fire covered in the last newsletter.

The 'new' sugar house sits on 40' of the foundation of the 'old' 160' chicken house with spray on insulation covering the entire inside, covering any nail holes, etc. The electric and water lines were reworked and put underground. The health inspector didn't like the carpet in the 'old' sugar house—didn't make them take it up, but said if you ever build another house, don't use

carpet. So this one has a nice cement floor sloping toward a center drain making clean up a breeze. The health department also 'requested' shields on lights in any new building. So that's done. And there is a nice large overhead insulated steel door making deliveries much easier.

The space next to the sugar room is divided into a nice large storage room and a tank room. Then these two rooms are separated from the rest of the barn by a steel



(Continued on page 7)

IMSA Producers Brochure

IMSA will publish a brochure of maple syrup producers. The producers must be a member and indicate that they would like to be included in the brochure. If you have not already let us know that you would like to be included in the brochure, then please contact us. **The deadline for inclusion in the brochure is May 1.** This brochure will be distributed at the Indiana State Fair in August.

2009 Canning Day— May 16

Canning day is set for Saturday, May 16. It will be held at Harris Sugar Bush. Harris Sugar Bush is in Greencastle, Indiana. Directions and a map are located on the last page of The Tapline.

For those who are unfamiliar with Canning Day, this is the day that the members get together to can syrup to sell at the Indiana State Fair.

Notes From Your President

*Garry Sink,
President, IMSA*



Here in northern Indiana it seems no one has made any light syrup this year. The same is reported in central Indiana. I have no reports from the southern part of the state. The reason as of now is not fully understood. I hope everyone is having a good year.

Here is some information about the North American Maple Council.

The National Maple Syrup Council was organized in 1960 to promote research in the areas of 1) the chemistry and technology of maple sap and products, 2) maple bush management and disease

control, and 3) standardization and marketing of maple products. Six states-- Massachusetts, New York, Ohio, Pennsylvania, Vermont and Wisconsin--became the charter members of the organization. Michigan joined the association in 1962, along with New Hampshire. Maine and Minnesota joined over the next few years and in 1973, with a Canadian province hosting for the first time, the council name was changed to its current "North American Maple Syrup Council." Since that time, Connecticut, New Brunswick, Quebec and Indiana have joined, bringing the total membership to sixteen. The council has grown enormously since its inception in 1961 and now represents virtually all of the major maple producing areas of the world.

Dave Hamilton is IMSA's representative and attends the NAMSC meetings. The last meeting was in October, 2007. See the **North American Maple Council Report** on page 7.



IMSA Member Lawrence Smith Passes

Lawrence "Larry" Smith, a loyal and helpful IMSA member has passed. The complete details of his passing are unavailable at the time of this issue, but we will have a complete story on Lawrence in our July issue and on our Web site.

Larry volunteered each year at the State Fair. He also was a tremendous help at Canning Day. He will be missed.

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 (2009) 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
owenwf@ligtel.com

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 (2009)
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 (2009)
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

IMSA Member Profile Larry Yoder



Milker buckets have been transformed to filters — Photo Louise Jewel

Larry was recognized at the 2008 annual meeting for his many years of service to the organization wearing many different hats including that of vice president, secretary, tapline editor/publisher, NAMSC delegate, web site coordinator, and hosting several of the IMSA annual meetings. Larry was also instrumental along with Art Harris in dealing with the Health Department and coming up with our Producers Best Practice List.

After driving on Chapman Road which goes right along the Wabash Moraine, through an area that turns out to be one of the best examples of a glacial tunnel valley in Indiana and what looked like a scene from Gene Stratton Porter's *Girl of the Limberlost* or *Freckles*, we pulled into the Yoder Sugar Bush Farm, down the drive lined with maple trees with sap buckets hanging, past the neat farm house where Larry was raised and his 89 year old mother still lives and into the barnlot. We waited until Larry came up in his trusty farm pickup to get us for the 1/2 mile trek back to the sugar shack. You know how lanes get during sugaring time and our little car would never have made it.

At the sugar camp, we were welcomed into the warming room. Enjoying coffee and cookies we visited around the wood burning stove which put off a welcoming wave of warmth.

Larry's granddad bought this farm just before the great depression. Later Larry's father & uncle bought adjoining parcels and farmed together for years, sharing equipment, work, and experience. When that generation died, responsibility for the farm passed to Larry & his sister. In 2000, they formed the Yoder Farm LLC. He highly recommends this as a great vehicle for working relationships.

Larry sited a recent farm census showing that medium sized farms are fast disappearing. It is no surprise that large corporate farms are on the increase, but it might be to learn that small farms also are actually increasing in number. In large part, this is due to an ever growing number of people who have careers in another field, but feel a pull back to the land or self sustainability. Maple sugaring fits right into that lifestyle choice. And for the Yoder Farm, being so close to the three quarters of a million population of the Fort Wayne area makes raising and marketing alternative crops including maple syrup, asparagus, etc a natural.

Larry does so much that putting him into any one category of just what he does is extremely hard – as even his family is wont to say but two of his key interests are assuring that land under his stewardship remains sustainable and educating future generations on the importance of this kind of stewardship. This conviction comes to him from his father who remembered vividly the time he was in middle school and his father sold some of the trees off the farm. This was during the depression and hanging on was hard. But Larry's father

remembered his great sadness at seeing the logging truck hauling those trees away. And then when Larry was in middle school a logger came by wanting to buy trees off this same farm and his father said no. The logger went into persuasive mode saying 'think about the money those trees would bring.' Larry's father said 'you can't eat money on pancakes'. 'You hear about the sins of the fathers being passed on' Larry says, 'but values are also passed on.'

In 1981 Larry came from Ohio to teach in the agro-ecology department at Goshen and was the first director of the Merry Lea Center, Goshen College's 1100 acre environmental education facility in southwest Noble County near Wolf Lake, IN. At the time, ML was trying to figure how to develop program and sustaining income. Thus, came the idea of making maple syrup. But there are not many maples in that beautiful woods so that first year, Larry tried hauling



sugar water from 25 taps on the Yoder farm in barrels to Merry Lea to cook down into syrup. That was not a worthy tradeoff of time and effort for the syrup and experience gained so gradually the lease program was launched between the Yoder Farm and Merry Lea environmental Center. In the terms of this lease, Merry Lea gets the program fees which are now set at \$6 a child. The Yoder farm gets none of this fee. Part of the day's experience for the students is a pancake luncheon complete with REAL maple syrup.

(Continued on page 5)

Aaron Townsend — New IMSA Member

Article by Louise Jewell



New member, Aaron Townsend and family

One of the IMSA's newest members, Aaron Townsend and his wife Tina own and operate Edwards heating and Cooling at Waynetown. Aaron has always been interested in exposing their four daughters to his love of nature and self sustaining art and craftsmanship. So it was a natural that he would become interested in making maple syrup.

He and his extended family set up a sugar camp at his uncle's home southwest of Lafayette. This time of year on weekends up to 50 family (including his mother, grandmother, two brothers and uncle along with all their families) and friends show up to eat, visit, eat, have fun, eat And make some maple syrup.

After using a system with a stainless pan on top of a fire pit enclosed with galvanized tin for three years, they decided to upgrade. Using all salvaged or secondhand materials, they came up with quite a sophisticated evaporator that is fueled with bio-

diesel and/or wood. (guess where he got the idea to use biodiesel—remember that he sold Don Jewell a duel fuel Classic boiler that uses biodiesel and/or wood). Aaron bought the pan from one of his customers who was not going to make syrup any longer. It's a nice set up and they certainly enjoy the im-



Old evaporator system

provements over last year's efforts but they are constantly thinking about and implementing new ideas.

Aaron and his daughters have signed up to help out in the IMSA Sugar Shack during the 2009 Indiana State Fair.



New evaporator

(Continued from page 3)
And its often joked that these kids must not have eaten in weeks at home because of the way they can stuff it away.

Because it is such a wonderful experience, students on the tours often ask Larry if they can bring their parents back. He tells them 'yes, but'..... Yoder Farm is a working farm. So there is always work to be done. And the schools reserve the syruping area and time for their curriculum so the farm is not prepared for walk ins. Merry Lea does sponsor an open house during the season so that the students can bring family back to see just what they had enjoyed and learned. Larry says one of the most heartwarming things about this is when he overhears a student almost word for word telling a parent or sibling just what they had learned on their visit to the Bush. That is one example of how successful this program is and even in these times of financial hardship for schools and budget crunches, this program would be one of the last to be dropped. Larry is starting to see second generation tours with parents who had



been to the bush as a student coming back as a chaperon with their child.

Each day during the season, students



are divided into groups. Taking turns at each station, one group gets tree tapping experience using old spiles, hammers and bits (not the good ones which are carefully put away). At another station the history of sugaring is demonstrated. Students are shown the hot rock method using real maple sap making sure the hot rocks do not go all the way under. That way the sap will scorch and the kids get the sensory experience of the smell of maple. That trough only looks like it was cut with a chain saw. Really those are the marks of a stone ax. (smile) The kids get a chance to make their own take home elderberry spiles using special wires to press out the pith. Larry plans on planting

more elderberries to provide material for these spiles and perhaps providing another alternative crop.

The syrup produced on the Yoder Sugar Bush is divided in thirds with one third being used for the luncheons for the students, one third divided among the volunteers according to hours clocked in and donated to the program. There is a core of volunteers who help with getting the firewood ready, teach programs, give demonstrations, and generally help

with the syruping. And one third goes to the Yoder Farm to sell as one of their alternative crops. Everyone comes out a winner in this arrangement.

By the end of the season, the farm's designated third is always sold out. Of course with over 1100 kids along with some 500 parents coming out, there is not much left for drop in buyers. The syrup production has always broken even or made a profit. Always, the Merry Lea staff, volunteers, and of course, the Yoders are careful of the woods, always mindful of preserving it for future generations. Syrup has been made on the Yoder Farm for almost a hundred years since Larry's grandfather looked around for ways to make the farm pay. But this enterprise in ecological and economic balance has been working for 20 years with Merry Lea.



Larry is a stickler for safety and makes sure all volunteers and visitors adhere to the voluminous safety check list in the crew quarters. And in the 20 years of working with so many students in the program with Merry Lea, there have been no major accidents.

Larry urges prospective alternative crop producers not to jump into the venture without doing much study, research, and talking with others who are already successful (or not) in that type of venture.

The Yoder Farm is on land perfect

(Member in Focus—Continued from page 5)

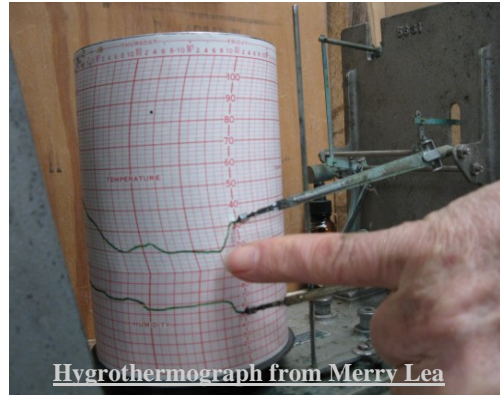
for maple trees which like the rich sandy loam left from the glacier. Larry expects to have 425 taps this year including 225 on a neighbor's land to the West. The 425 taps will be a record for the Yoder Bush. Larry does not and does not plan on using tubing because he feels it is

too important for the students to have the sensory experience/pleasure of seeing, tasting, & hearing the sap that drips into the buckets. Teaching a continuing interaction with the environment and sustainability of that environment is too important to leave to chance, Larry feels. There are much bigger issues being taught here than just how maple syrup is made. Larry feels that making maple syrup does things to your brain and your spirit. Now, I want you to know he means that in an entirely positive way.

Bits added to the program this year are the hollow logs which imagination makes into any number of play equipment. One example loved is when one student backs into the log leaving head and shoulders out and another crawls into the other end leaving his legs out. Then a good photo op comes when teachers or students stand on either side of the log in the middle, acting like they are actually using the cross cut saw they are holding.

An open air type of museum of the history of syruping on the Yoder Farm is in process of being built. It will house the old English Tin evaporator no longer in use as well as other equipment.

One of the volunteers thought so much of this program that he left enough money in his will for materials & the contracted construction of the frame for The Bucket House. The



Hygrothermograph from Merry Lea

rest of the work was done by volunteers. Much of the material including the counter in the sales room, trim, and log rafters came from the farm. This building has the warming room, a storage room for the educational materials, a sales room and room for picnic tables where the students can gather during rainy days for programs and for lunches. At the end of the season all the cleaned buckets, etc are stored in this building.

One interesting piece of equipment is the Hygrothermograph brought over from Merry Lea for the season. It is interesting to keep track of the temperature and humidity over the season. It is an antique now, but keeps a surprisingly accurate record.

On the wall going in to the evaporator room, protected and displayed, are the pans Larry's grandfather used and that were still used up until the 70's. Milker buckets have been transformed into filters

The children enjoy taking a bucket off the storage shelf, taking it out into the bush, changing it for a full bucket and taking the full one up to the sugar shack and dumping it into gathering barrels. From the barrels the kids (or adults when needed) have filled, the sugar water is pumped into two tanks up on the dock. Using one tank at a time to feed the evaporator, the other can be cleaned and readied for the next batch. Then the sap is pumped in through the wall, down to and under

the floor and up into the evaporator. It is a good day when 10 gallons of syrup is produced here, but after all that is not the main product of this wonderful sugar camp. The key production here is the joy, knowledge and hope for the future that is endowed on the kids who come out for this renewing almost spiritual experience.

Larry and his wife Ilsa met at Indiana University graduate school and were married in 1967. Both still keep very busy. Ilsa works part time for the health departments's WIC program. Larry still teaches a bit and is still very involved with the Merry Lea Environment Center, is working to prevent development of the nearby land, and of course is always working the farm. When he returned for the 50th anniversary of the Ohio State University at Marion in 2007 he found they had named a newly restored prairie The Larry R Yoder Prairie. Quite an honor. Congratulations, Larry.

Larry is a wonderful educator, steward, mediator, activist, family man and friend, always with ready laughter and a story just waiting to be told. He loved telling the story of how his five year old grandson flipped the hook and locked Larry in the outhouse. Larry had to call his daughter on the cell phone and tell her that her son had locked him in. Of course, she quietly said at the top of her voice that Little Henry had locked Opa in the outhouse and would someone please go let him out. Larry is proud that his whole family helps with the farm and making maple syrup and states that his grandchildren are the fifth generation to be syruping on the Yoder Farm. Yoder Farm has a nice web site you might want to check out.< <http://www.yoderfarm.com>>

Back up at the barnyard we saw the old milking room which has been changed into a syrup bottling room

(Member in Profile — Continued from page 6)

that meets all health board requirements. And it might be a surprise to learn that instead of a big combine the family sailboat is stored in the barn. The family plays together as well as works together.

At his retirement from Goshen College recognition dinner, Larry's turnips were mentioned. Anyone who knows Larry, knows about his fondness for growing and eating turnips. He quips that instead of smoking, he is a chain turniper. After a fun afternoon, we checked on the sugar bush wampus cat (you will have to ask Larry about that and the Big Black Thing that hangs about the sugar bush after dark) and headed for home with of course a bag of sliced turnips to munch on in the car.

North American Maple Syrup Report By Dave Hamilton

It was my pleasure to represent Indiana at the NAMSC meeting in Amherst, Massachusetts in October. Garry Sink was the alternate and represented our state also. I was appointed chairman of the newly created by-laws committee and appointed to the strategic planning committee. There are twelve state and four provinces of Canada who send delegates to the annual meeting. Delegates are also members of the Board of Directors for NAMSC.

Proctor Research Center of the University of Vermont was partially funded for a project to maximize vacuum transfer of sap yields in maple tubing operations. Cornell University was partially funded for a project to evaluate maple management to improve tap hole sanitation for increased yield. These projects will be conducted during the next maple season.

Delegates also learned that the Asian Long Horn Beetle (AHLB) has invaded a 62 sq. mile area near Worcester, Mass. The infestation was discovered in August and so far has affected at least 1800 maple trees. AHLB prefer maples, but will attack other species as well. It is estimated that the AHLB has been in that area for 10 years. This is an ongoing problem and I am sure we have not heard the last of this infestation.

Of concern to all producers who use tin cans distributed by New England Tin is the discovery of petroleum distillates in the cans that were made in China. The affected tins are the cabins and rectangular ones. The case they came in should identify them as made in China. Contact your supplier for more information. We can thank China for this problem and the AHLB.

(Teague-Williams Continued from page 1)

firewall. The tank room holds the two tanks rescued from the fire (Seeing them after the fire, I'm absolutely amazed they could be cleaned up this much and reused — look great.) and one new one. The reverse osmosis system is also in this room.

So, 200 gallons of sap hauled in on the back of the four wheeler is pumped into the three tanks, then through the reverse osmosis and then into the holding tank above the evaporator. After the osmosis, the sugar content is in 40% of the sap which is then cooked down and the 60% pure water is disposed of or used for cleanup. It saves a lot of fuel and time when only 40% of the gathered sap needs to be cooked down to get the same amount of syrup.

Most items in the sugarhouse are recycled or salvaged. The three bay sink now required by health departments came from a restaurant going out of business in Waveland. The furnace, cabinets, stove, and some of the windows came from an old farm house owned by David & Irene (daughter and son-in-law) not being rented any-



more. The evaporator was purchased through Art Harris from a camp in Pennsylvania. The old evaporator lost in the fire was 3'X 12'. The new one is 3'X10' but because it's newer, John and Florence hope it is more efficient. The smoke stack came with the evaporator but a company in Terre Haute made the new steam stacks and the finishing pan.

The construction trucks and machinery working on the huge natural gas pipeline going across Indiana (but not providing gas to any Hoosier) sure has the local roads close to their sugar camp torn up.

Everyone involved is working hard to get things finished up in the sugar house and get ready for the Parke County Maple festival and the season at their own sugar bush.

Directions to Harris Sugar Bush for Canning Day

Address and Phone:

Harris Sugar Bush
999 East County Road 325 North
Greencastle, IN 46135
(765) 653-5108

From Greencastle, coming north on SR 231

- Drive north of Greencastle on SR 231 for 2-3 miles. Then turn right (east) on 200 N.
- Drive 2 miles on 200 N and then turn left (north) on 50 E
- Drive 1 mile on 50 E and turn right (east) on 325 N

- Drive 0.5 miles on 325 N. Our drive comes out straight off of the road. We have a sign at the entrance to our drive.

Coming south on SR 231

- After crossing the intersection of SR 36 and SR 231, drive 5 miles south on SR 231.
- After driving 5 miles on SR 231, turn left (east) on 200 N.
- Drive 2 miles on 200 N and turn left (north) on 50 E.
- Drive 1 mile on 50 E and turn right (east) on 325 N.
- Drive 0.5 miles on 325 N. Our drive comes out straight off of the road. We have a sign at the entrance to our drive.

August 2009

Sun	Mon	Tue	Wed	Thu	Fri	Sat
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						I
2	3	4	5	6	7 P. Hanner B&K Owen J. Gaby D. Hamilton	8 A&B Harris R&S Ragan B & K Owen J. Gaby
9 B & K Owen	10 A & B Harris	11 R&C Burnett D. Hamilton D&L Jewell	12 P. Hanner +3 D. Kaiser	13 A & B Harris	14 M&D Matthews D. Hamilton P. Hanner +3 R&P Childers	15 A&B Harris D.Wirth D&K Man- gas N&S Ragan
16 D. Wirth F. Williams D&K Man- gas N&S Ragan	17 A&B Harris P. Hanner +2 R&C Burnett D. Hamilton	18 D&L Jewell	19 P. Hanner D. Kaiser D. Hamilton	20	21 A & B Harris P. Hanner R&P Childers	22 J. Gaby D. Hamilton
23 A&B Harris D. Wirth F. Williams N&S Ragan R. Burnett J. Gaby D. Hamilton	24	25	26	27	28	29
30	31	Garry & Nancy Sink will be there most days and will work as needed				