



# The Tapline

Quarterly Newsletter of the Indiana Maple Syrup Association

April 2010

## Singing in the Rain with Garry and Nancy Sink



Article by Louise Jewell  
Photos by Lynn Warner

On a wet spring day, we sat in Garry & Nancy Sink's sun room as I interviewed them to the background music of the rain on the roof. It was a gentle rain which I thought was appropriate, since Nancy and Garry are both gentle but strong people.

Garry & Nancy will have been married 56 years this October. She first saw him at a basketball game, "thought he looked good!" and a friend introduced them soon after. Garry says "she chased me till she caught me." Their first date was at a very nice theater showing

the new movie, *Singin' In The Rain*.

Garry, always a hard worker, has been an electrician, truck driver, and farmer. Nancy is a beautician. She still fills in when they need her at the shop she once owned and works two days a week at the Markle Health Care Nursing Home. It is no surprise that the residents love her and consider having her do their hair a highlight of their life. They moved here from Zanesville twenty one years ago, living with Garry's dad for



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### **INDIANA STATE FAIR: AUGUST 6 – 22, 2010**

IMSA members operate the sugar shack in the Pioneer Village each of the 17 day run of the fair. The sugar shack is open from 9:00 to 9:00 and pioneer period dress appreciated. Tickets and a parking pass are provided to each worker. I will pick up the tickets and parking passes on July 20, so all those who wish to help need to sign up prior to that date so that these items can be mailed.

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### **2010 Canning Day— May 15**

Canning day is set for Saturday, May 15. 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*



As I write this, some of our producers in the northern part of the state are hoping for the temperature to get cold enough to make more syrup. The crop report in Indiana appears to be quite varied from poor to average, The central part of the state did not do well at all. Most producers reported making good quality light syrup. All in all

a very short season. We will have a better idea how things went when Jeff Settle's report comes out.

Please make plans now to give us a hand canning syrup for the Indiana State Fair, the date is May 15 at Harris Sugar Bush, Greencastle, IN Also if you would like to sign up to work at the Sugar House, Pioneer Village downtown Possum Hollar, Contact our treasurer Dave Hamilton 765-836-4432 e-mail: [sugarcamp@juno.com](mailto:sugarcamp@juno.com)

Enjoy the spring months ahead and I look forward to seeing many of you canning day

Garry

### Charter Members by Dave Hamilton

Florence Williams has provided me with information that sheds some light on who are the charter members of IMSA. Here is a list of current members who were listed as members of the Indiana Maple Syrup Association as of January 1, 1992. If you are on this list and do not have a charter member sticker for your member tag let me know and I will send on to you. If you believe you were a charter member and not listed here, let me know that also.

CARL CASEBERE  
STEVE DEATLINE  
DON DODD  
JACK GABY  
DAVE HAMILTON  
DOUG HANNER

PHIL HANNER  
JOHN MILES  
JOE POLAK  
KEITH RUBLE  
RALPH SCHUMANN  
GARRY SINK  
RICHARD SNIDER

SUGAR BUSH SUPPLIES  
JOHN TEAGUE  
MARSHALL TERRY  
FLORENCE WILLIAMS  
GREG YAPP  
LARRY YODER

**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 (2012) 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

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 (2012)  
North  
17430 Zubrick Road  
Roanoke, IN 46783  
(260) 638 4919

David Hamilton, Treasurer (2011)  
Central  
625 N 100 East  
New Castle, IN 47362  
(765) 836 4432

Don Jewell, Vice President (2012)  
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

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two years while building the house where they now live. It's a beautiful cottage set in their maple woods.

For years, Garry helped a neighbor gather and cook sap into syrup. He loved the atmosphere and camaraderie, AND THE FOOD they were always eating. Finally, he caught the fever and thought "I could do this on my own land". Their first sugar shack was a little storage shed that was no longer being used at a local cemetery (no, not a vault) that they pulled & set where their house is today. They had 250 taps and a small 2X6 evaporator. He soon traded that in for a 3X10 evaporator which never even got uncrated. The neighbor he had helped all those years decided he was going to cut back & not tap the woods across the road any more. So Garry got permission to lease and tap that woods (At one time, Garry had 1600 taps in that woods, but then the owner sold the timber) and knew right away he was going to need an even bigger evaporator. Garry rode out East with a friend/freight hauler, traded his unopened 3X10 and brought back a 4X12 Leader evaporator. He is still using that one today. On the advice of Keith Ruble, Garry installed a squirrel cage fan on the back of his firebox this year. He says it greatly increased the efficiency of his wood fired evaporator.



**The Sink's Sugar House**

Garry, his dad, Nancy's dad, and a friend built the present day Sugar Shack down the road from their house about the same time they built the house. It has been remodeled and enlarged twice, including the addition of a store and kitchen.

Garry had Nancy up on the roof this last fall, helping to paint the smoke stack. I'm impressed.

Including the woods where he lives, Garry taps three woods with a total of almost 1300 taps. He uses the infamous 'sap buggy' he invented as well as a tandem trailer with a 1100 gal tank to haul sap to his sugar house. He also boils sap for a neighbor/friend.

2010 was one of the shortest (if not THE shortest) sea-



**The Sap Buggy**

sons ever. They did get about the same amount of sap as usual though which meant hard cooking. They ended up with close to their average of 190 gallons of syrup.

Garry is a charter member of the IMSA and has been the able President for several years. We all appreciate his willingness and his capable leadership. Lumber from trees on the Sink farm was used to remodel the State Fair Pioneer Village Sugar Shack with new shelves, the back leanto for storage, new floor and then later, the front porch overhang and door.

Garry and Nancy are very active in the Korean War Veterans Association, Indiana Chapter I, Fort Wayne. Garry is First Vice and also Color Guard Commander. They have about 17 parades each summer. Nancy drives the truck pulling the 24' long trailer that Garry had made so that the vets who could no longer march could ride in the parade. She is also busy as entertainment chair, planning trips, pic-

nic, and other gatherings for the group. While going through some papers, they recently found a picture of a general pinning the Purple Heart on Garry's clothes while he was recuperating in a Tokyo hospital during the Korean War. It was especially poignant as they have a big year coming up remembering the 60th anniversary of the start of the Korean War. They cannot help but cringe when they read the headlines about present day Korean strife.

Garry is a self-proclaimed workaholic, but they do love to travel and have been on many trips. They plan on returning to Alaska this summer. When they get home, they will leave three days later for the Veteran's 60th ceremony in Dayton Ohio. They also enjoy their family, especially the three great grandkids.

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Lynn eating ice cream



Lynn with spilled syrup

Lynn Warner, a regular in the Pioneer Village at the State Fair, recently visited the Sinks for three days, helping with all aspects of the syruing process. He took lots of pictures and then published a really nice book about them and maple syruing for Garry and Nancy. Lynn graciously let us use some of the pictures he took for this issue of *The Tapline*. We in the Pioneer Sugar Shack know how he loves syrup on his ice cream.



Uh Oh., with Garry cleaning up after...

When taking a break in the warm and steamy evaporator room surrounded by friend and family helpers, eating pancakes, sausage, and of course, maple syrup, the



Nancy making sausage.

camaraderie and atmosphere again overwhelms Garry and Nancy and makes all the work worthwhile.



Garry with a gallon jug of syrup.



## Phil Hanner — IMSA Member Profile

Article and Photos by  
Louise Jewell

The next day we drove another 300 miles, this time to the Southern part of Indiana. In those 300 miles, we thought we had arrived at Cade's



Phil's Mailbox

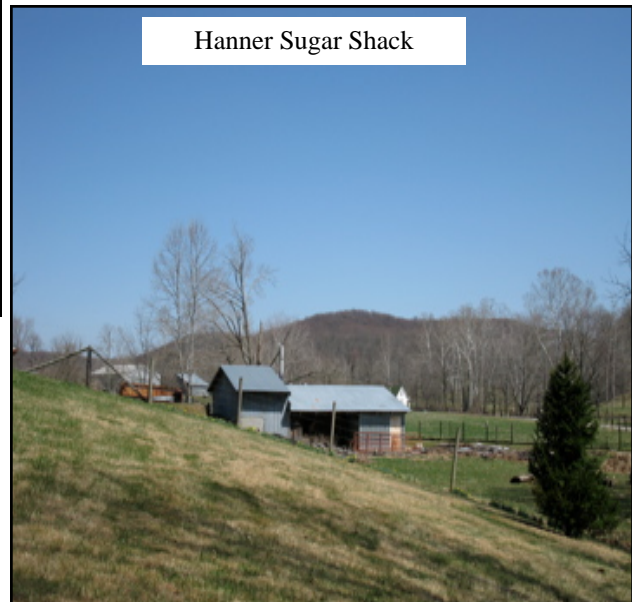
Cove. This part of our state is just as beautiful as that part of the Smoky Mountain National Park. We knew we had arrived at our destination when we saw the sugar shack mailbox.

Phil Hanner and his wife Mary bought their place in the late 70's and it is now a part of the homestead Phil's granddad bought in the late 1800's. His 400 acres, named Blind Horse Ranch and Maple Grove, is surrounded on three sides by the Hoosier National Forest. How much more protected from development could you be? Remnants of his grandparents' log cabin with its tin roof are still visible along with the well they used. Phil's parents' home is visible from his house and from the sugar shack along with an



Phil's Home

1800's school house. That Mr Hanner was a timber man and would buy timber land, sell the timber & then the land. But he held on to this piece of land thinking that someday, someone in the family would like to do something with the maple trees on it. That someone happened to be Phil along with his children who gathered the sap from



Hanner Sugar Shack

the milk jugs hanging on the trees before they went to school. They used an old butchering kettle over an open fire to cook the sap down. Phil used the old wives tale of throwing a raw egg into the sap which seemed to gather all the old black stuff to it which was then tossed out onto the ground for the dogs, cats and chickens to eat.

*(Member in Focus—Continued from page 5)*

Later, when Cummins was remodeling their cafeteria kitchen, Phil got some of the scrapped stainless steel and had a 2X4 pan made out of it. He used that about 4 years.



Phil with his evaporator

Then Phil & Mary attended an Indiana state fair where a supplies representative was selling syrup in the Hort building. Plans were made there that resulted in Phil getting a new evaporator. That evaporator sure worked better than the butchering



Phil and Don Jewell with Phil's holding tank

kettle, but they still had trouble keeping up with the sap. The year the IMSA was formed and had their first meeting at Rockville, Garth Atherton (speaker at the December 2009 meeting) came down and talked Phil into trading for a bigger evaporator. After hearing how hard Phil worked to try and keep up with his sap, I don't think Garth had to talk too hard. Phil added on to his sugar house when he bought that evaporator. Phil is still using that same evaporator today but three years ago converted it from firewood to oil. He really appreciated not having to cut all those cords of firewood. In fact, he didn't think he could have done it this year using firewood.

When Phil went up to see Garth's operation first hand, he was amazed at how big it was and how much syrup they made. He joked that Garth made so much syrup so fast that he spilled more than Phil makes. It was on that trip that Garth passed on the tip of leaving sap in your evaporator pan until it gets thick, gooey, and soured. "That will clean your evaporator as good as scrubbing", Garth says.

This year the season started at least three weeks later than usual but with perfect weather, the sap ran and ran so even with a much shorter season, he made about his average number gallons of syrup. Phil has between 700-800 taps (didn't even count them this year) with 110 using bags and the rest on tubing.

Phil's grandkids help with every step of making the syrup from tapping, gathering, cooking, to cleaning up. They take the total evaporator outside in pieces to clean after the season and then store the pieces till the next year.

Phil has a Woodmizer sawmill and had a four foot diameter walnut log that would not fit onto the mill. So a quiet, soft spoken son of a friend brought over some dynamite and used another of Keith Ruble's ideas and split that log 'clean in two'. I suspect there is some adventure like that at least once a day around that place.

Phil bought his 1979 Ford truck new in 1978. The dealer asked him if he traded often. No, said Phil. I drive them till they die. Well that truck has not died yet and goes over hill and dale and over the river and through the woods to gather sap, take visitors sightseeing, and do whatever else needs doing around the farm. Another old hand is the

(Member in Profile — Continued from page 6)  
farm dog, Tater.

That truck took us to the top (remember, this seems like mountains) of School House Hill where son Doug's house sits on the old school



Phil's truck

site. When the sun comes up over the ridge and up the gap road and hits the house, it is obvious why they built the school on that site. It helped warm things up in the winter. The truck also took us to the top of another hill where there is an old cemetery with tombstones of people born in the 1700's!



Cemetery

Talk about history! A grove of trees with sap gathering bags is also up on that hill. One tree is a liv-



Damaged tree

ing example of what happens in an extremely cold spell when the sun hits & suddenly warms a frozen tree. We drove past the old blacksmith shop of his granddad's. Phil still has much of the equipment from that shop.

Phil laughingly showed us some maples along side a creek that he had been trying to kill by tapping to open up a field's edge (that's what happens when they are tapped too little, right?) Well, it sure didn't this time. Phil taps less than half the maples on his land because even with the help of the grandkids, he just couldn't manage doing that many.

Mary, Phil's wife of 42 years died a few years ago from cancer after a remarkable recovery from an auto accident 10 years previous. Its obvious from the stories told that they had a great marriage and raised three fine children, all who are close and close by. Phil retired from Cummin's Engines but as he says, "sittin' round, I don't do good"

**FOR SALE: 200 GALLON STAINLESS  
BULK MILK TANK \$75 TRAILER ALSO  
AVAILABLE AT ADDITIONAL COST.  
CONTACT JOHN DELPH AT 765-724-2938.**

## 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.

Below is the schedule so far with plenty of room for more volunteers. Those who have indicated a desire to help, but have not signed up for a specific date might want to refer to the enclosed schedule and let me know what days they can help. These people are Joseph Bohman, K. & H. Hart, J. Teague, B. Tubbs, & D. Perry. Of course Garry & Nancy Sink will help most days. Thanks for your continued support of IMSA.

August 2010						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6 B&K OWEN D&D BURGARD J&J HAINES P. HANNER +4 J. PRUITT J. GABY D. HAMILTON	7 B&K OWEN A&B HARRIS D. WIRTH F. WILLIAMS J. GABY
8 J&D SMITH B&K OWEN D. WIRTH F. WILLIAMS J. GABY	9 J&D SMITH A&B HARRIS P. HANNER +4 J. GABY	10 J&D SMITH D. HAMILTON	11 R&C BURNETT B. MCNABB J&D SMITH	12 A&B HARRIS R&C BURNETT	13 P. HANNER +4 D. HAMILTON	14 N&S RAGAN A&B HARRIS P. HANNER +4 D. HANNER
15 N&S RAGAN ELDRIGE'S	16 A&B HARRIS D&K MANGAS	17 D. HAMILTON	18 B. MCNABB J. PRUITT D. KAISER P. HANNER +4 J. GABY	19 A&B HARRIS R&C BURNETT	20 R&C BURNETT J&O ALLARDT	21 N&S RAGAN A&B HARRIS D&K MANGAS D. WIRTH F. WILLIAMS P. HANNER +4 J&O ALLARDT J. GABY
22 N&S RAGAN A&B HARRIS R&C BURNETT	23	24	25	26	27	28