



# The Tapline

Quarterly Newsletter of the Indiana Maple Syrup Association

January 2009

## Highlights from 2008 Annual Meeting



IMSA President Garry Sink opens the December meeting in Columbia City — Photo Larry Yoder

The Indiana Maple Syrup Association had their annual meeting Dec 6, 2008 in the community building at the Whitley County fairgrounds in Columbia City IN.

Garry Sink, president, recognized the directors, officers, public relations director, and the Tapline publisher. He also asked for a moment of silence in memory of Kenny Shipley, one of our charter members and hugely responsible for the forming of the IMSA, who had died in Feb this year.

The nominating committee's report was unanimously accepted and new directors were elected.

Dave Hamilton who is the permanent delegate to NAMSC gave a very interesting and comprehensive report on the national meeting in Maine in October. Keith & Susie Ruble, Garry

& Nancy Sink, and Carol Hamilton also attended that meeting.

Dave also reported in Indiana highlights that there is a possibility of 50,000,000 maple trees being tapped in Indiana. Presently, there are 29,000 being tapped. Lots of potential. In 1916 Indiana was the Number One producer of maple syrup in the world.

It was reported that we'd had a very good year at the State Fair where the IMSA has a sugar shack in the pioneer village at the State Fair where we sell syrup canned earlier in the year by members. It is our largest fund raiser (actually our only one). This activity entails a lot of hard work --getting ready for the fair, and being there on long days dressed in our pioneer clothes usually during the hottest part of the year and selling the syrup, but it is also a LOT of fun. The 2009 fair will run longer through three consecutive weekends and we will need much more help. Please consider signing up.

The board of directors took the floor and did a great job answering questions from the floor cover-



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## Notes From Your President

*Garry Sink,  
President, IMSA*



With the passage of the holidays, we realize that our 2009 maple season is fast approaching. Looking at the calendar we only have a few weeks before those long days of cooking late at night will be here. I know they are tiring but sugarmakers would not have it any other way. I hope all of you have just the right weather conditions to enable us to have the best season ever.

Our 2008 annual meeting was held in the northern district on December 6 at Columbia City, IN. A big thank you goes to Bill & Kim Owen and all their helpers for doing an outstanding job as our hosts and making it a huge success. Our special guest speaker, Dr. Randall B. Heiligmann brought to the membership some outstanding Sugar Bush Management information.

I appreciate the dealers that took the time bring their displays for us to browse through, and travel the miles they did to share with us. Their participation in the door prize event always contributes to day's fun.

Canning day is set for May 16, at Harris Sugar Bush, due to the fact this year the State Fair is being extended by five days and include three weekends, we will have to can many more gallons of syrup to meet demand. That means it will be a much longer day, if you can, please help us out. This also means it will add many, many more hours on to manning the sugar house at the State Fair.

I am pleased to have Pam Childers ( Director, Tapline Publisher, Webmaster ) Dave Hamilton ( Director, Treasurer, State Fair Coordinator ) Bill Owen ( Director, Secretary ) returning to the board for a three year term. Thank you board of directors for serving with me and I look forward to serving this great organization again this year.

**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.

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Arthur Harris (2010) At Large  
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Don Jewell, Vice President (2009)  
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1152 W Egg Farm Rd  
Rockville, IN 47872  
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## In Remembrance —

### Rufus Purdue



Rufus Purdue, Jr., 77, died Saturday, January 3, 2009 after a long battle with cancer. He passed away peacefully at his home in rural Losantville, surrounded by his family.

He was born September 22, 1931 in Middletown. His parents were Rufus A. Purdue Sr., and Melissa Hite Purdue. He married his wife,

the former Cathy Rice, forty-four years ago. He lived his entire life in Middletown, until moving in 1989 with his wife to a log home he and his family built near Bloutsville.

Rufus was very proud to be a member of the U.S. Marine Corps, joining when he was only 16 years old. He was a Korean War veteran and was active in the Veterans of Underage Military Service serving as Indiana Commander of the national organization. He was a member of the American Legion Post 216 and Dog Seven Association.

During his life in Middletown, he was a member of the Lions Club and worked with Explorer Scouting. He retired from the Middletown Fire Department after 25 years and was an active member of the Losantville Methodist Church where he served on the Board of Trustees.

He was called "Junior" by his

family and "Rabbit" by many old friends.

He worked for the US Postal service for 28 years and was a rural carrier in Middletown and Mooreland, before he retired in 1994. He also retired from the Muncie Star after 15 years of service.

He was a friend and mentor to many young people during his life and many thought of him as a second father, coming to him for sound advice. He enriched the lives of many.

Rufus was volunteer helper at Dave Hamilton's sugar camp for many years. He loved to work at the IMSA sugar shack at the Indiana State Fair. When he wasn't working in the sugar shack or helping Steve Deatline at the Grist Mill, Rufus would sit in the swing and visit with everybody at the fair who passed by.

Rufus will be missed by the IMSA.

### Larry Yoder Recognized for Service

IMSA member, Larry Yoder is recognized by the association for his years of excellent service. Larry has served as the editor of **The Tapline**, a board member and Web master. Larry still contributes photos for **The Tapline** and volunteers his time to the association.

Larry will be the member in focus in our April edition of **The Tapline**.



# First Timers Attend Annual Meeting

Article by Louise Jewell



Susan and Rachel Smithberger — Photo by Larry Yoder

There were several 'first timers' at the annual meeting this year including some who had been making syrup for several years and some that were just wanting to make syrup. Representing the latter was Susan Smithberger and her daughter, Rachel. Susan and her husband Kevin bought a place that had nice maple trees and a sugar shack just sitting there. They wanted to use it and in web surfing found out about the IMSA annual meeting. Rachel was the young lady who drew out the names for the door prizes. Rachel, along with her five siblings, is home schooled and making maple syrup should fit right in to their curriculum.

Another newcomer was Daniel Mangas who came with Larry Smith (the big guy). Daniel is a heavy equipment operator and sells insurance. Being self employed, makes it easier to make

maple syrup. His first year was in 08 working with Larry. Between the two of them they had 120 taps. He made 5 1/2 gallons and hopes to make more each year.

A newcomer to the meeting, but not to making maple syrup was Ivan Stoltzfus from Williamsburg. Ivan made syrup for at least 20 years with his parents back in Pennsylvania. He moved to Williamsburg about 14 years ago but has only been making syrup for 7 of those. He says he and his wife, Sarah, make just enough for themselves, not to sell. They use a large,

stainless steel canning kettle to cook down their sap and then finish it up in the house. Ivan and Sarah have three young children, future makers of maple syrup.



Newcomer, Daniel Mangus, Photo by Larry Yoder

ing everything from filtering issues, to RO systems, to alternate sugar products, etc. We plan on taking one of those questions and covering it in greater detail in each issue of the Tapline.

Vendors were present from RMG Family Sugar Bush, Dodd's Sugar Shack, Haigh's Maple Syrup and Supplies, Sugarbush Supplies, Maple Hollow, and Harris Sugar Bush Vacuum Systems. Each had a few minutes of floor time to tell about their business, new items they had, and what they foresee for the future of maple. They each donated



Leslie Witkowski and Mr. Root in a demonstration of how they educate the public about maple production — Photo by Larry Yoder

wonderful door prizes for the drawing at the end of the meeting. Names were drawn from the evaluation slips turned in.

Leslie Witkowski and Michael Klingerman park interpreters at Bendix Woods County Park in South Bend gave a well-received program about their maple syrup programs for the public of all ages during the season at the park. They have about 650 school kids out each year to get an idea of what making maple syrup is all about as well as open house weekends with all types of activities related to making maple syrup. One of their successful ideas for promoting and educating about maple syrup and also a good fundraiser was their 'Rent a Sap Bucket' program. They rent buckets for \$35 each. The first 50 are hung out on a tapped tree in the sugar bush where people go on a scavenger hunt to find their bucket complete with name. The rest of the buckets are represented by names are on a 'symbol' bucket in the nature center.



Dr. Randall Heiligmann, Professor at The Ohio State University and co-editor of the North American Maple Syrup Producers Manual, speaks to IMSA members about Sugarbush Management—photo Larry Yoder.

Dr. Randall Heiligmann, Professor and State Forestry Extension Specialist at Ohio State University was the keynote speaker for the two afternoon sessions. He easily held everyone's attention with his dynamic presentations about invasive species in the Sugar Bushes of Indiana and what can/should be done about them and Sugarbush management with Introduction and Intermediate Cuts. Most of this session was a further explanation/discussion of Ch 5 in the Maple Syrup Manual he co-authored. Dr Heiligmann has a gift for making a presentation interesting to new comers to as well as those experienced in the craft of making maple syrup.



Dr. Heiligmann receives a bowl carved by Keith Ruble — Photo by Larry Yoder



IMSA members participate in maple time line as part of the demonstration of the educational programs provided at Bendix Woods County Park — Photo Larry Yoder

## Maple Kettle Corn Recipe From Bendix Woods County Park

### Maple Kettle Corn

We cook our kettle corn in a cast iron kettle over an open fire.



1. Build up fire very hot.
2. Place kettle over fire and allow to heat for 15 minutes to half an hour.
3. Add 2 cups oil. (We use vegetable oil.)
4. Add a few kernels of popcorn. Stir occasionally until kernels pop.
5. Add 2 cups popcorn.
6. Stir often until popcorn begins popping. If kernels are not stirred they will burn and will not pop.
7. Once popcorn is popping well, add  $\frac{1}{2}$  cup white sugar and  $\frac{1}{2}$  cup maple syrup.
8. Continue stirring until popcorn is popped. Scoop popped corn out of kettle.
9. At this point, either remove the kettle from the fire or add more oil and begin the process over again.

Remember, the key to success is a hot fire!