Volunteers needed!

An enjoyable experience awaits members of the Indiana Maple Syrup Association (IMSA) who volunteer to work at the Sugar Shack in the Pioneer Village at the State Fair. Many interesting people come to IMSA’s display to learn how maple syrup is made and to buy this delicious product. You can also benefit by learning about other workers’ syrup production methods and by signing up new members for IMSA.

This year the State Fair is August 4-20. The Sugar Shack is open daily from 9 am to 9 pm. The days go much smoother when there are five or more volunteers to share the workload. This many volunteers allows everyone an opportunity to browse through the Pioneer Village and other parts of the fairgrounds. Depending on the number of volunteers and the weather conditions, those who have traveled a long way to Indianapolis are allowed to leave a little early.

It is suggested that volunteers dress in pioneer attire—bibs for the men, long dresses or aprons for the ladies, and a straw hat and bonnet if you have one.

Canning Day

IMSA annually sells about 500 gallons or more of maple syrup at the State Fair. All of the syrup must be processed from barrels to various containers ranging from a few ounces to gallon jugs. A good crew of workers is required to get this job done in one day, and such a crew showed up on May 20 at the Harris Sugar Bush and accomplished that task. We are greatly indebted to Becky Harris for not only preparing for this crew of workers, but spending much time in her kitchen stirring up vit- tles for the noon meal. Of course, Art Harris helps prepare his sugar house for the invasion of IMSA members and supervises the whole event. Where would we be without their invaluable assistance?

One other member needs to be singled out. He hauls away, stores, and returns to the fairgrounds several hundred gallons of bottled syrup, and that is David Wirth.

Volunteers will be reim-bursed for admission and parking fees when they get to the Sugar Shack.

A copy of the work schedule is included in this issue. There are many vacancies to be filled. You may notice that I have not yet signed up to work, as I will wait until closer to fair time and then fill in as needed.

Please contact me if you can assist at the fair. I look forward to hearing from you.

765-836-4432 (h)
765-524-1565 (m)
dave@rutherfordsgarcamp.com
Message from the President by Dave Hamilton

In less than a month it will be time to man the Sugar Shack at the Indiana State Fair. The maple syrup and confections sold during the 17-day event provide many benefits to IMSA members. No state or provincial maple association has lower dues than Indiana. IMSA uses the revenue from the sale of syrup and confections at the State Fair to pay for top-notch presenters at the annual meeting in December and to subsidize the meal at that event. The profits from the Sugar Shack also help defray the expenses of sending Indiana’s delegates to the North American Maple Syrup Council (NAMSC) and the International Maple Syrup Institute (IMSI) meeting held each fall. This year the meeting is in Lévis, Quebec. The State Fair volunteer work schedule is included in this issue of The Tapline. Consider donating some time for the betterment of IMSA.

Thanks for your consideration.

Board of Directors Meeting by Bill Owen

The Board of Directors met on May 20, 2017, during the Canning Day activities at Harris Sugar Bush. Following is a list of the Board’s activities and decisions:

- Minutes from the December 2016 Board meeting were approved.
- The treasurer reported a balance of $18,643.98 as of May 18, 2017. This balance accounts for expenses from the December 2016 annual meeting and the cost of syrup for the 2017 State Fair.
- A survey by the directors indicates that the 2017 crop was 1/3 to 3/4 of the 2016 crop. The warm, short season was cited as the main cause of reduced production.
- It was reported that the next edition of the Maple Digest may include an article about registration with the United States Department of Agriculture (USDA).

- Beginning in 2018, Canning Day will be moved to the last weekend in April.
- Dave Hamilton was selected as the permanent delegate to the 2017 NAMSC meeting. Silas Beachler will be the alternate delegate. Silas will also serve as Indiana’s delegate to IMSI.
- A motion was approved to donate $500 to honor Eli Kuhns following his death.
- The 2017 annual meeting will be held at Columbia City on December 2. Silas Beachler, Brent Tubbs, and Bill Owen are responsible for the meeting facilities, logistics, and agenda. The keynote speaker will be Michael Farrell.

The next Board meeting is scheduled for August 3 at the Pioneer Village at the State Fair.

Following is a list of IMSA’s Board of Directors:

- Dave Hamilton, President
- Kevin Hart, Vice President
- Bill Owen, Secretary
- Brent Tubbs, Treasurer
- Silas Beachler, Northern Director
- Seth Wright, Central Director
- Art Harris, Southern Director
- Ron Burnett, Southern Director
- John Smith, At-Large Director
- Florence Williams, Emeritus Director
- Garry Sink, Emeritus Director
- Phil Hanner, Emeritus Director
- Becky Harris, Public Relations Director

There’s no denying the breathtaking beauty of the sugar maple tree in autumn. Photo by Eric Lee near Cornish, Maine, October 2016.
I hope nobody was left off of this list of volunteers, which included Ron Burnett’s brother who came all the way form California to help!

Thanks for a job well done!

Total syrup canned:
- 112 gallon jugs
- 195 half-gallon jugs
- 825 quart jugs
- 890 pint jugs
- 478 half-pint jugs

Clockwise from left to right around the canner: Susan Ruble, Mark Matthews, Seth Wright, Eric Lee, Ruth Winger, and Sheila Winger

Background: Dan Winger, Silas Beachler, Dave Hamilton, and Art Harris
2018 Indiana Maple Weekend by Kevin Hart

With the dog days of summer still ahead of us, sugaring isn’t on the minds of many. However, the Indiana State Fair is only a month away, and IMSA wants to put the 2018 Indiana Maple Weekend on the minds of many Hoosiers! The 2018 Indiana Maple Weekend dates are March 10-11.

IMSA will be promoting the 2018 Indiana Maple Weekend at the State Fair in August. There will be highly visible signage and handouts provided to fairgoers. If you would like to be part of the fair promotions for the 2018 Indiana Maple Weekend, registration will be earlier this year. The promotion will include signage which shows the locations of participating sugar camps and whether you will be open on both days or Saturday only.

The registration deadline to be included in the fair promotion is July 21. Last year’s participants in the Indiana Maple Weekend will be included in the fair promotions by default. If you were part of last year’s Indiana Maple Weekend but will not be participating in 2018, please notify Kevin Hart by July 21. For those not participating in the promotion at the fair, registration for the 2018 Indiana Maple Weekend will continue through November 1.

The following promotional materials for the 2018 Indiana Maple Weekend will be provided at IMSA’s annual meeting on December 2:

- Corrugated plastic signs to direct visitors to your sugar camp. Last year’s participants will receive a couple new signs.
- Posters promoting the benefits of maple products to give to sugar camp guests
- A corrugated plastic no-liability insurance sign related to agritourism events

IMSA will be promoting this event through the following:

- Facebook advertising targeted to food and outdoor lovers in your county and contiguous counties
- News release to statewide media, home-school, FFA, and 4H networks, which highlights the location of each participating sugar camp
- News release to your county’s visitor’s bureau encouraging it to promote your sugar camp and the Maple Weekend to travelers
- Radio advertising
- Facebook and IMSA website promotions
- Central coordinator contact for the event

Registration is $50 for first-time participating sugarmakers and $30 for returnees since prior participants have directional signs. Sugar camps not open Sundays can participate on Saturday, March 10 only.

To be a part of the 2018 Indiana Maple Weekend, complete the enclosed registration form. You may return it along with your annual meeting registration form, which will be provided in the next issue of The Tapline. Both completed registration forms should be sent to Brent Tubbs at the following address:

Brent Tubbs
7140 W 700S
Hudson, IN 46744

If you have any questions regarding the 2018 Indiana Maple Weekend, contact Kevin Hart at (765) 541-0671 or hoosierhart@gmail.com.

FFA Leadership Competition by Sheila Winger

Recently Sheila and her friend Alexia Hensley participated in the Future Farmers of America (FFA) Leadership Competition. They represented the Manchester FFA chapter at the district & state competitions. Congratulations to both on their outstanding work!

Deciding what to do for a leadership demonstration wasn’t hard. In fact, it was a given. We decided to demonstrate the process of making maple syrup. Although I knew a lot about syrup making, Alexia didn’t know a thing, so it was a learning experience for her.

During our demonstration we covered many topics, including identifying a tree. We also explained the equipment that is needed, the best way to keep the sap fresh, when the syrup is done, how to bottle syrup, and much more.

By the time of the district contest, we were feeling ok about our demonstration, but many of the other members had confidence we were going to get first place. We weren’t too sure, but they were right. We received first place, which advanced us to the state contest at Purdue University.

Since we were going to state, we thought that it would be cool to have a real model of an evaporator instead of the wooden model we had. IMSA loaned us its model evaporator so that we had a nicer one for our demonstration. After a lot of practice and perfecting our demonstration, we finally figured out how to make the evaporator work well. Once the state contest arrived, we felt like we would do pretty good. We ended up bringing home third place!

We wish to thank everyone who encouraged, supported, and helped us do as good as we did.
Maple Mustard Glazed Pork Tenderloin

**Ingredients:**
- 1 lb pork tenderloin
- 1/4 cup apple cider vinegar
- 3 Tbsp Dijon mustard
- 3 Tbsp maple syrup
- 1 1/2 tsp fresh sage, chopped
- 1/2 tsp kosher salt
- 1/2 tsp fresh ground pepper

*Serves: 2 to 4*

**Source:** Traeger Grill Company

**Directions:**
1. Preheat the grill on high for 10 to 15 minutes.
2. In a small saucepan, combine the mustard, salt, pepper, vinegar, and maple syrup. Bring to a boil and then simmer until the glaze thickens, about 10 minutes. Set aside. Reserve half of the sauce to serve with the tenderloin.
3. Brush the tenderloin with glaze.
4. Sear the tenderloin on the grill, rotating every few minutes until browned on all sides. Brush with glaze again.
5. Insert a meat thermometer into the thickest part of the tenderloin.
6. Reduce the heat to medium and roast until the thermometer reads 140°F.
7. Remove the tenderloin from the grill and allow it to rest for 10 minutes.
8. Slice the tenderloin and garnish it with the chopped sage. Serve with reserved glaze.

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**Note from the Editor**
Responsibility for publishing The Tapline has changed from Eric Freeman to Eric Lee. IMSA wishes to thank Eric Freeman for the service he has provided.

Eric Lee just started making maple syrup this year with his family. His operation is located in Madison County between Anderson and Lapel.

Any news, suggestions for future articles, or subscription changes should be sent to Eric Lee at eric.lee@privategarden.org or 32 Winding Way, Anderson, IN 46011-2255. Eric can also be reached at (765) 643-3468.

Eric Lee will also serve as the Communication Coordinator for IMSA.

**e-Tapline Coming Soon**
The cost to print and mail The Tapline continues to increase. To reduce expenses, the next issue of The Tapline will be sent electronically to those members who have provided an email address to IMSA. The electronic issue will be in full color and arrive at your "mailbox" much faster.

**IMPORTANT:** If you have an email address but want to continue receiving paper copies of The Tapline, notify Eric Lee at eric.lee@privategarden.org to opt out of the electronic issues.

IMSA members who do not have an email address will continue to receive the newsletter via postal mail.

**For Sale! Wanted!**
Do you have maple equipment for sale? Are you in need of a particular piece of equipment? Consider placing a "for sale" or "wanted" ad in a future issue of The Tapline...for **FREE**! Simply send a description of the item and your contact information to the editor.

**Calling All Sugarmakers!**
Do you have an interesting story to tell about making maple syrup? Would you like to feature your sugar house in a future issue of The Tapline? Do you have a favorite recipe made with maple syrup or maple sugar? Do you have a collection of maple memorabilia? If so, notify the editor. Contributors are needed in order for The Tapline to be an informative and fun-to-read newsletter.

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The Tapline is the quarterly newsletter for members of the Indiana Maple Syrup Association (IMSA), Eric Lee, editor (eric.lee@privategarden.org). The latest IMSA information, archives of issues, and much more is available at IMSA’s website, indianamaplesyrup.org. Also, please “like” our two Facebook pages: facebook.com/IndianaMapleSyrupAssociation and facebook.com/IndianaMapleWeekend.