



The Tapline

Quarterly Newsletter of the Indiana Maple Syrup Association

May, 2006

Experts Address Issues at Annual Meeting

Presentations included insurance, inspection, insects and safety

More than 100 maple syrup producers from throughout the state of Indiana as well as neighboring states attended the annual meeting of the Indiana Maple Syrup Association held Saturday, December 3, at the Whitley County 4H Fairgrounds in Columbia City, IN.

The day-long session included speakers and exhibits that addressed issues faced by Hoosier maple syrup producers.

James Fleck, Mayor of Columbia City, welcomed the group as part of the opening session. The mayor noted that this is the first time the group has met in Columbia City.

Equipment displays featured dealers from Indiana, Michigan and Wisconsin. There was a special display of saws and safety equipment in connection with the presentation on chainsaw safety by Duane McCoy, of the Indiana Department of Natural Resources.

McCoy is a professional forester with the Indiana Division of Forestry and coordinator of the Indiana Department of Natural Resource's Chain Saw Safety Training Program.

Mr. McCoy showed examples of the personal protective equipment (PPE) now available as well as the safety features that should be present on a chain saw. He also discussed the "Directional Felling" method and strongly encouraged the Indiana Maple Syrup Association to sponsor a tree-felling workshop for their members.

"People generally do not know what protective gear is out there to keep them safe," McCoy observed. "I appreciate the interest that the maple producers have in safety in the woods. Logging is the most dangerous profession in America for a reason."

Other speakers included Art Harris, a member of the Indiana Department of Health's task force on seasonal



Art Harris, a member of the board of directors of the Indiana Maple Syrup Association and a producer from Greencastle, IN, reported on the current status of health inspections for Hoosier sugar houses during our annual meeting in Columbia City. — photo L. Yoder

Inspection Continues as a Priority Issue

At the annual meeting last December, members received a chart prepared by Art Harris and Larry Yoder, IMSA representatives to the Indiana Department of Health's Task Force, that outlined IMSA's recommendations regarding how small scale maple syrup producers in Indiana could meet existing health codes.

This same information was shared with state health officials and other members of the Task Force.

Early this year officials at the Indiana Department of Health invited IMSA's comments on a draft of the recommendations they will eventually distribute to the departments of health in each of Indiana's 92 counties. The final form of inspection and associated fees is determined by each county ordinance, but the usual pattern is to follow state guidelines.

The state's draft incorporates much of the approach suggested in the IMSA document that members reviewed at our annual meeting last December. Overall, the guidelines should enable Hoosier producers to continue to provide safe, locally produced syrup. Harris and Yoder have expressed their appreciation to state officials for their careful consideration of our recommendations and their efforts to assure public safety. All desire to see maple

Notes From Your President

Garry Sink,
President, IMSA



The big question for everyone for the 2006 syrup season was weather, and as usual we don't know how the weather plays out until the season is over. The limited time of below freezing temperatures just prior to tapping time made it very difficult to know just when to tap.

The annual meeting held in Columbia City, Dec. 3, 2005 was well attended. I would like to take this opportunity to publicly thank Larry Yoder and his committee for all the hard work they did to put this meeting on.

We have two first-time people elected to serve a three-year term on the Board of Directors. They are Pam Childers from Peru, and Bill Owen from Avilla.

I have also appointed Louise Jewell as Public Relations Director. Louise is from Otterbein and she is taking over this position formerly held by Steve and Dee Deatline, who have done a tremendous job for many years. Thank you Steve and Dee, and thank you, Louise!

State fair time will be here before you know it, and we're making the final plans for our visitors at the Sugar Shack in Pioneer Village. Many return year after year to purchase their supply of high quality pure maple syrup.

Do plan to join us for at least one day in the Sugar Shack. It seems that such projects in an organization always fall on too few shoulders, so do your part to help us promote maple in Indiana.

Highlights from Recent Meetings of the Board of Directors

The Indiana Maple Syrup Association's board of directors met after the annual meeting on Saturday, December 3, 2005 in Columbia City, IN.

In action by the membership in their annual meeting held earlier in the day, Bill Owen (Northern District), Pam Childers (At Large), and Dave Hamilton (Central District) were elected to the board of directors of the Indiana Maple Syrup Association for three-year terms ending in 2008. They were welcomed to the board.

In accordance with the bylaws, the board of directors then elected officers for the Indiana Maple Syrup Association from among the elected board of directors.

Nominations for officers for 2006 were as follows: Garry Sink, President; Don Jewell, Vice President; Dave Hamilton, Treasurer; and Lowell Williams, Secretary. These board members were elected unanimously.

In addition, Louise Jewell has accepted the appointment as Public Relations Director replacing Steve Deatline, and Larry Yoder continues his appointment as editor of the *Tapline* and assistant to the president.

The board met again on April 15 in Fishers, IN.

Preparations for the 2006 Indiana State Fair included finalizing purchase of syrup and containers for our syrup sale at the fair. Art Harris was named delegate from Indiana and Dave Hamilton alternate for the annual meeting of the North American Maple Syrup Council scheduled for October 18-21 in Green Bay, WI.

Planning also continues for the 2007 meeting of the North American Maple Syrup Council. The Indiana Maple Syrup Association and the Ohio Maple Producers Association will jointly host the 2007 international meeting in Akron, OH.



Board of Directors, Indiana Maple Syrup Association Directors are elected for 3 yr terms at the IMSA's annual meeting held the first Saturday of December. Directors elect the officers of the association.

Pam Childers (2008) (Central)
3509 W River Rd
Peru, IN 46970
(765) 836 4432
pchilders_99@yahoo.com

Arthur Harris (2007) (At Large)
999 E CR 325 N
Greencastle, IN 46135
(765) 653 5108
aharris@link2000.net

Garry Sink, President (2006) (North)
17430 Zubrick Road
Roanoke, IN 46783
(260) 638 4919
gsink@yahoo.com

David Hamilton, Treasurer (2008) (Central)
6025 N 100 East
New Castle, IN 47362
(765) 836 4432
sugarcamp@bigfoot.com

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10577 E 450 North
Otterbein, IN 47970
(765) 583 4865
hbce@iquest.net

Lowell Williams, Secretary (2007) (South)
5981 Pinhook Rd
Bedford, IN 47421
(812) 275 4768
jlw@kiva.net

Phillip Hanner, (2006) (South)
6500 N 825 W
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(812) 995 3155

William Owen (2008) (North)
0535 S 500 E
Avilla, IN 46710
(260) 636 2073
owenwf@ligtel.com

Florence Williams (2007) (South)
1152 W Egg Farm Rd
Rockville, IN 47872
(765) 569 3704

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The Spotlight is on KENNY SHIPLEY

by Louise Jewell

When I started interviewing people about Kenny in preparation for this article, they often didn't know where to start. So I would use words like quiet and soft spoken. Those interviewees, without exception, would give me a look that clearly said, "Are we talking about the same person?" and then start telling me some of their memories of and feelings for Kenny. "Oh yes," Keith said, "Kenny is a man of few (thousand) words".

Many talked about going fishing with Kenny. Whether it was in lakes formed by coal mining in Southern Indiana or lakes in Minnesota, Kenny never threw in his line without catching fish. Once Kenny and some friends went to Minnesota on a fishing/sugar bush scouting trip, wearing "Shipley Sugar Shack" hats and found out there was a local house of ill repute called Shipley's Sugar Shack. Others have fond memories of sitting, visiting, in the milk parlor (former life of Kenny's sugar shack) while Kenny & his dad were milking.

I heard many statements like Kenny is just simply a good man. He cares about people and will ask sincerely about how you are doing.

Dave remembers meeting Kenny for the first time when Kenny came down to Dave's father in law's sugar house (now Dave & Carol's). Kenny was traveling to Sugar Camps all over, not only in Indiana, but Canada, New York, and Wisconsin, *gathering* all the information he could before he started *gathering* sugar water for his own production of maple syrup.

Most of us, according to Dave, will never know how much Kenny spent out of his own pocket to get IMSA up and going. If any one person deserves credit for getting IMSA started, it would be Kenny. And Kenny was the key in convincing members that we COULD handle the whole 12 days of the State Fair. Before, it had been just three days only of a demonstration booth in the Farm Bureau building.

Because Kenny did not have children of his own, he simply adopted all the kids (in the thousands) that were



Louise Jewell and Dave Hamilton present Kenny Shipley (left) with a custom made maple bench.

The IMSA made the presentation during the 2005 annual meeting to recognize Shipley's many years of service to Indiana maple producers.

Kenny has retired due to declining health.

— photo L. Yoder

on his school bus route. I don't know how many people told me that they or someone close to them had ridden on his bus and what a wonderful friend, role model, mentor, etc he had been to them. Kenny drove that school bus for the Wes Del school system for 32 years and loved every day of it.

Guys in the Big Barn and the Sugar Shack at the state fair pioneer village have had a lot of fun and spend a great deal of futile time trying to hook Kenny up with some fair damsel. Kenny was always telling kids he had his wife in the basement and that he had to get home and let her out. Far as we know, he was never raided in a search and rescue to find this wife.

Three things Kenny dearly loves—Fishing, sugaring, and driving school bus. Often, while on fishing trips, he will hunt up sugar camps. Oh, and he purportedly loves pickled beets and poached eggs. Some things Kenny does not like are dirt and the sound of silence.

Kenny is reluctant to try anything unless he knows it has been tried and found trustworthy—doesn't want to waste effort, time, or money.

Kenny is known for having a clean place and not being the least bit tolerant of slothfulness, sloppiness, laziness or dirt in his sugar house, and always striving for quality syrup. I've heard it said that you could eat off the floor of Kenny's sugar shack.

Honest, fair, and just, are words often used when people talk of Kenny. He is not a 'polished' man, but sure gets the job done. Kenny is an extreme worrier and a very 'detail' oriented person. Because of that attention to detail, Kenny was an exempla-

ry treasurer. Kenny is a plainspoken man and tells you what he thinks.

Kenny and his rescued dog, a Jack Russell named Pete, 26 pounds of loving energy, greet you at the back door of the house that he's lived in since he was 10. It's a given that shoes come off on the back porch. Kenny's house is as neat and clean as his sugar shack, with the kitchen table as his office.

Kenny's folks rented the farm until they died and then he had a chance to buy the place, which he did. The dairy herd was sold in 1979 and since the dairy barn was no longer used for milking, Kenny began to investigate the idea of sugaring. Kenny's sugar shack opened in 1984 using the stainless steel bottom pan from a salad bar over a furnace made from a fuel oil barrel on its side on legs. He worked hard all day, every day that season and made 18 gallons of syrup. At that point, he thought there had to be an easier way!! Haven't we all been there!! He took a trip through Wisconsin, Michigan, and ended up in Massachusetts where he bought a unit. He drove from Massachusetts to Vermont to pick up the front hood. They were going to send the remaining parts, but never did. Finally he had a buddy who happened to be a state trooper call from the attorney general's office and he got the parts right away. Kenny used that same evaporator until he closed his shack in 04. A good year now netted about 200 gallons of syrup. He used buckets to collect sugar water for three years but from then on used bags.

Shipley (continued on p 4)

Kenny's worst experience?? As Kenny remembers, they were having a banner year with sap coming out their ears, working in the shack until midnights. One morning after working that late, he had to get up early to drive bus for a field trip to Indianapolis. He left two young fellows who had shown themselves to be excellent workers and helpers to handle the syruping. When he got home that night, tired and worn out from the field trip, he found that the boys had decided to take a shortcut to save time and effort and had burned up his brand new evaporator pan that he had used for a total of 3 days. So, it was back to the evaporator pan that had come with the unit. He used that original pan to finish that season and the life of the sugar shack.

His favorite experience??

Well, one morning a woman drove up in a fancy black Chrysler, all decked out in black and pearls and said that she'd been here the other day and got some syrup. She hadn't brought it with her but she hoped "he'd be man enough to replace that bad syrup or refund her money". Kenny's dad did not particularly like the work of sugaring (although he was certainly a hard worker) but he loved to sell the syrup and visit with the customers.

He did not remember selling any to this woman and he sure thought he'd have remembered her. After about three times of "hope you're man enough....." Kenny's hackles began to rise. He told her (in his nice, quiet way, of course) that he couldn't/wouldn't refund unless she brought that 'bad' syrup back to let him test it. She went ahead and bought two more quarts and nothing more was said of 'hope you're man enough...." Kenny says that was the only woman who ever tried to hustle him.

Kenny had read about how the Indians froze their sugar water and then threw the ice out and cooked down the remainder saving a lot of time and energy. He decided to check that out one year and found it to be true.

Kenny had belonged to the Ohio Maple Syrup Association for several years and always thought we should

have one here in Indiana. Years ago, there had been an Indiana Maple organization, but it had disbanded because it was thought it would cost too much to incorporate. Eldon Campen was the state forester in charge of Indiana maple syrup production at that time. He met with Kenny, Florence & Marvin Williams, and a few others to discuss the possibility of forming a new Indiana Maple Syrup Association. From there, Kenny made arrangements (paying for them out of his pocket, to meet in at the Gaston Lion's Club. As Kenny remembers it, there were 37 Indiana producers at that meeting and it was voted to start the IMSA. Kenny was the charter president. He was treasurer for 9 years. These few facts and statistics don't begin to tell the story of how much effort, time, energy, and money that Kenny put into getting our IMSA, as we know it, started.

Some of Kenny's hopes for the future of the IMSA? He would like to see us make better use, in his opinion, of the money spent sending delegates to the national/international meetings and he would like to see the IMSA annual meetings spread out to more producing areas in our state so we can meet more people and get ideas from their set ups.

Because of many, severe health problems, Kenny has had to give up his beloved bus route and close his sugar shack, but is still very active on his farm, in the IMSA, fishing, and is not simply sitting on his porch in a rocker.

- photo Louise Jewell



sugaring continue as a thriving Hoosier cottage industry.

However, there is still some ambiguity in the language of the state recommendations that could lead to differences in inspection, especially as it relates to the environment in remotely located sugar houses. At issue is how sap being processed into syrup is to be appropriately protected. It is the position of your IMSA representatives that the safety of the sap being processed can be adequately assured by using measures such as metal covers on the evaporator for overnight protection rather than more extensive modifications to the entire room.

Art Harris has shared these suggestions with state officials, and ongoing discussions are expected in order to create a workable set of recommendations for all concerned.

It is possible that an official set of recommendations may be forwarded to county departments of health before some of the issues still in question are resolved.

In any case, it is likely that county departments will have a set of official guidelines in hand by the beginning of the 2007 sugaring season, and members should be able to discuss those official guidelines at our annual meeting in December.

Several Encounter Health Challenges

Several of our long-time members and directors have encountered health problems over the past months.

Former board member and treasurer Kenny Shibley (see related article) continues to deal with the effects of Parkinson's Disease and cardiovascular issues.

Earlier this spring Kenny had heart surgery and he continues to recover at home at this point.

In March Steve Deatline had back surgery and reports are that Steve is doing well.

A note or word of encouragement to fellow syrup makers is always appreciated.



Dick Schorr, Chair for the 2007 joint meeting of the North American Maple Syrup Council and the International Maple Syrup Institute, joined us at our annual meeting in Columbia City.

Schorr visited with us to outline plans for the meeting to be held in Akron, OH in 2007.

The Indiana Maple Syrup Association and the Ohio Maple Producers Association are co-hosts for the international event.

-photo L. Yoder

Indiana to Jointly Sponsor International Meeting in 2007

The Indiana Maple Syrup Association and the Ohio Maple Producers Association have teamed up to co-host the 2007 joint meeting of the North American Maple Syrup Council and the International Maple Syrup Institute in Akron, Ohio in October of next year.

Garry and Nancy Sink and Don and Louise Jewell have been meeting with officials of the Ohio Maple Producers Association to lay plans.

Indiana members will help on site with hosting and registration as well as conduct the annual photo contest for the event.

In addition, our directors are presently soliciting items that represent Indiana for the hospitality bags to be distributed to the more than 500 producers and manufacturers who are expected to attend.

Cookbooks Continue Brisk Sales

IMSA's popular Hoosier Maple Recipes is into its third printing. We had barely enough copies to meet members needs during sugaring season, so another run has been ordered, and the cookbooks will be available in time for the state fair.

IMSA members who are planning to sell the cookbooks in their sugar house should let Dave Hamilton know about the quantities they will need.

Food Grade Paint

During the annual meeting, a comment was made about food grade epoxy paint being used by beekeepers and honey processors. Director Art Harris did some follow-up and provided additional details.

The product is Camcote Paint and it is available through dealers in honey equipment and supplies.

A search on the internet provided contacts with B & B Honey farm, 5917 Hop Hollow Road, Houston, MN 55943 (507) 896-3955; BETTER-BEE 8 Meader Road, Greenwich, NY 12834, and Mid-Continent Agrimarketing, Inc. 1150 W. 151st St, Suite D, Olathe, KS 66061 (913) 768-8967

IMSA has not been able to locate the address of the actual manufacturer, so we have no detailed information about product safety or use.

Of course we have no direct experience with the paint, and IMSA does not endorse the product or recommend a dealer or manufacturer. We pass this information along for members to use as they see fit.

Items for Sale

IMSA member Dave Hamilton has a diaphragm pump for sale. It's a Teel 2 Model 2P487. It is rated at 149 GPM at 540 RPM at 213PSI. A 5 HP Wisconsin Robin engine equipped with a 10gal stainless steel gas tank powers the unit. Price is \$700. Contact Dave at (765) 836 4432 sugarcamp@bigfoot.com

Robert Crooks of Marcland, USA reminds producers that his firm continues to provide automatic draw-off, alarm and control systems for evaporators as well as digital thermometers for syrup production. You can contact Bob at 220 River Rd., Schroon Lake, NY 12870. (518) 532 7922 marcland@bluemoo.net

Member's Plaques and Stickers

When we instituted the plaque system in 2004, members received a membership plaque, and new members have received one since. Each year when you renew, you receive a current year sticker to place on the plaque.

Anyone who is a paid up member and did NOT receive a sticker or plaque (in the case of new members this year) should contact Dave Hamilton, 6025 N 100 East, New Castle, IN 47362 765-836-4432 sugarcamp@juno.com

Local Sources of Syrup Needed

Mac McLauchlin, merchandising manager for the natural foods retail cooperative in Bloomington, IN, is looking for Indiana produced maple syrup for sale at the cooperative's 2 stores.

"There is a growing focus on selling more locally produced products," McLauchlin notes.

"We love to support locally grown products & would like to sell more."

Interested producers can contact Mr. McLauchlin at Bloomingfoods Market & Deli, (812) 336-5400 or by e mail at grocery@bloomingfoods.coop

Maple Festival Popular Community Event

Several Indiana communities are host to maple festivals.

Conrad Christenson, who operates the Almosta Ranch and Maple Store outside Marshfield, WI wanted to make Hoosier maple syrup producers aware of how maple is being incorporated into Marshfield's annual Maple Fall Fest held in mid-September.

Along with the usual festival activities, maple seminars and demonstrations for beginning syrup makers are part of the program.

Annual (continued from p 1)

and value added foods. Harris, a member of the board of directors of the Indiana Maple Syrup Association and a producer from Greencastle, IN, reported on the current status of health inspections for Hoosier sugar houses.

The task force advised health officials who are preparing sugar bush inspection guidelines for county boards of health. Harris noted that sugaring operations have always been subject to inspection the way Indiana statutes are written. It has been a matter of county boards of health choosing to do so. Harris and colleagues from the IMSA recommended ways to inexpensively modify sugaring operations to meet existing statutes. (see recommendations pdf file) He expects many of these to be incorporated into the guidelines to be issued by the Indiana Department of Health early in 2006.



Garry Sink, President, welcomes members of the Indiana Maple Syrup Association to the 2005 annual meeting. -photo L. Yoder

R. Dean Payne, Farm Crop Specialist with Indiana Farm Bureau Insurance, spoke to the group about liability insurance. Mr. Payne outlined the differences between protection for maple syrup producers offered under homeowner's insurance, the typical farm liability insurance policy, and commercial insurance. He admonished producers to sit down with their agents and discuss their operation. A producer must understand clearly what activities are covered under the

policy they have in force and what activities require an additional policy or rider to properly manage risk. Many insurance companies provide consultants to help producers identify risk.

"The worst time to find out about coverage is after an incident has occurred," Payne noted.

Phil Marshall, entomologist and Forest Health Specialist with the Indiana Department of Natural Resources, updated members on the Asian long horn beetle,

the emerald ash borer and the gypsy moth, three exotic insect pests of concern to Indiana maple syrup producers. Marshall showed photos to help producers spot evidence of these insects and he identified locations where these insects have been found.

The emerald ash borer does not attack sugar maples directly, Marshall noted, but eradication efforts can include removal of all ash trees in a woods, and this activity often takes place at the same time that maple syrup is being made.

Indiana has not had widespread defoliation by gypsy moth, but the insect is present in many areas and efforts to control the pest through pheromone spray will continue.

Mr. Marshall said that an outbreak of the Asian long horn beetle would be the most devastating of all, and many of Indiana's producers are within 150 miles of Chicago where the beetle was found. Fortunately, infested trees in the Chicago area were removed promptly, and no new infestations have been reported for the past two years.

Marshall explained that this is why everyone must take seriously the admonition not to move firewood around the state or country. Infestations usually first appear near campgrounds which implicates firewood as the most common way the pests are carried to new areas.

During the business session, Ken-

Our Thanks

Our special thanks go to the local arrangements committee for the many hours they contributed to host the 2005 meeting in Columbia City.

The group included Larry Yoder, chair; along with Rex and Mary Juillerat, Larwill; Lester and Mary King, Columbia City; Mark and Donna Mathews, Bristol; William and Kim Owen, Avilla; Ned and Sandy Ragan, Kendallville; and Garry and Nancy Sink, Roanoke.



Mark Matthews, Dave Hamilton, Mary Juillerat, Kim Owen, Sandy Regan and Donna Matthews serve lunch to some 100 syrup makers during the 2005 meeting. -photo L. Yoder

neth Shipley, a charter member of the Indiana Maple Syrup Association and treasurer for many years, received a hand made maple bench as a token of the IMSA's appreciation. Louise Jewell, Public Relations Director and Dave Hamilton, current treasurer of the association made the presentation. Shipley retired from his post as director and treasurer because of declining health.

Richard Schorr, a representative from the Ohio Maple Producers Association and Program Chair for the 2007 joint meeting of the North American Maple Syrup Council and the International Maple Syrup Institute, described preparations being made for the meeting to be held in Akron, Ohio in the fall of 2007. The Indiana Maple Syrup Association and the Ohio Maple Producers Association will jointly host the meetings.

Producers Pam Childers from Peru, IN, Bill Owen of Avilla, IN and Dave Hamilton of New Castle, IN were elected to three year terms as directors of the Indiana Maple Syrup Association.



Duane McCoy, a professional forester with the Indiana Division of Forestry spoke to the group about chainsaw safety. - photo L. Yoder

Join Us at the Fair

Make plans now to take part in the Indiana Maple Syrup Association's Pioneer Village Demonstration at the Indiana State Fair August 9 - 20, 2006

August 2006						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	31	1	2	3	4	5
6	7 <i>Set-Up Day Directors David Wirth</i>	8	9 <i>Jack Gaby Art & Becky Harris Dave Hamilton Phil Hanner Don and Louise Jewell</i>	10 <i>Art Harris Don and Louise Jewell</i>	11 <i>Ron and Carol Burnett Bill and Kim Owen Larry Yoder</i>	12 <i>Bill and Kim Owen Pam & Roy Childers Wayne Wiley Phil Hanner</i>
13 <i>Wayne Wiley John & Delores Smith</i>	14 <i>Florence Williams John & Delores Smith Dave Hamilton Phil Hanner</i>	15 <i>Florence Williams John & Delores Smith</i>	16 <i>Lowell Williams Dave Hamilton Phil Hanner</i>	17 <i>Lowell Williams Lawerence Smith</i>	18 <i>Lawerence Smith Mark & Donna Matthews</i>	19 <i>Florence Williams Dave Hamilton</i>
20 <i>Jack Gaby Dave Hamilton Florence Williams</i>	21	22	23	24	25	26
27	28	29	30	31	1	2

2006 Indiana State Fair

Remember, income from syrup sales at the fair finances most of the cost of the program at our annual meeting. Be sure to do your part.

Already a number of members have indicated when they'd like to help run the sugarhouse at the 2006 Indiana State Fair. 'But you know it's quite a task to sugar if you're short handed, even as a demonstration. Check the dates, talk it over with family and friends, then pick your day to visit the fair and volunteer some of your time at the IMSA sugarhouse in Pioneer Village. Note especially those days where we're still a bit short handed.

Complete the registration form below and return it to Dave Hamilton and we'll send you a confirmation of your date, your assignment for the day, and all the information about entering at the fair.

NOTE

IMSA will provide parking passes and meal tickets for members whose registration is on file by July 20.

Volunteers who sign up after that date or show up at the fair will be responsible for their own expenses.

Yes, sign me up for the 2006 Indiana State Fair on August _____

Name(s) _____

Address _____

City _____ State _____ Zip _____

Phone _____ e mail _____

Send your completed registration to

Dave Hamilton, Fair Coordinator, IMSA
6025 N 100 E

New Castle, IN 47362

765 836 4432

sugarcamp@juno.com

Indiana Experiences Mixed Season

Dave Hamilton conducted a limited survey of producers from around the state, and there were folks who found this season to be above average, some average and others who came in below what they usually expect.

All reported a shorter season than is usual. While those in the northern part of the state made substantial amounts of light syrup, they soon encountered buddy flavor after sequential warm-ups.

Producers in the central and southern parts of the state enjoyed light syrup early on followed by darker syrup with good taste.

We'll be able to report more definitive details when Jeff Settle, marketing forester for the Indiana Department of Forestry compiles his survey.

Producers are encouraged to complete and return Jeff's form when they receive it as this is our best way of knowing about Indiana maple syrup production.



Local committee members Sandy and Ned Regan and Bill and Kim Owen welcomed registrants to the annual meeting held in Columbia City last December.

The 2006 annual meeting will be at the Parke County 4H Fairgrounds on December 2.

-photo L. Yoder

The latest information is available at the Indiana Maple Syrup Association's web site <http://www.indianamaplesyrup.org>

The Tapline
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