

Ontario Maple Syrup Production Survey – 2019

Please answer these questions regarding your maple syrup operation for the current year. All information collected is for OMSPA's use. The data will be reported as a whole and not on an individual basis. **Return the survey by June 30, 2019. Thank You.**

For best results: download to your computer, fill and save. Attach to an email and send to admin@ontariomaple.com. You can also download, fill, print and fax to 613-258-0207.

PART A: MAPLE SYRUP PRODUCTION & QUALITY

1. Date the first run of sap was boiled (*Month & Day*) _____ 2019
2. Date the last run of sap was boiled (*Month & Day*): _____ 2019
3. Total number of taps from which sap was collected: _____
Number owned: _____ Number rented: _____ Rental price per tap/yr.: \$ _____
4. Change in number of taps: Number of taps in 2018: _____ 2017: _____
5. Future: Within the next 5 years do you plan on **Increasing** **Decreasing** **Maintaining** the number of taps in your operation?
6. What was the sap sweetness of raw sap for your operation?
Early Season _____% Mid-Season _____% Late Season _____%
7. Total maple syrup produced in your sugar house in 2019: _____ Litres
Yield per tap 2019 _____ Litres/tap _____ Pounds/tap
8. Estimate your highest and your lowest average yield of syrup per tap over the past five years.
Lowest _____ Litres/Tap Highest _____ Litres/Tap
9. Percentage of your total maple syrup crop production in 2019:
Grades (*The sum should equal 100%*)
 - a) Golden _____%
 - b) Amber _____%
 - c) Dark _____%
 - d) Very Dark _____%

PART B: PACKAGING AND SALES OF 2018 CROP

10. What percentage of your syrup sales were in the following categories:
Retail _____% (*e.g. farm gate, farm market*)
Wholesale _____% (*e.g. stores*)
Bulk _____% (*e.g. processors*)
11. What percentage of your retail syrup was packed in:
Metal _____% Plastic _____% Glass _____%
12. What percentage of your wholesale syrup was packed in:
Metal _____% Plastic _____% Glass _____%
13. What were your retail prices for syrup:
4 litres \$ _____ 2 litres \$ _____ 1 litre \$ _____
500 ml \$ _____ 250 ml \$ _____

14. What were your wholesale prices for syrup:
 4 litres \$ _____ 2 litres \$ _____ 1 litre \$ _____
 500 ml \$ _____ 250 ml \$ _____
15. What was your price per pound for bulk syrup?
 Golden \$ _____ Amber \$ _____ Dark \$ _____ Very dark \$ _____

PART C: MAPLE OPERATION

16. How is sap collected at your maple operation:
 a) Sap Buckets (*all types*) _____% b) Tubing without vacuum _____%
 c) Tubing with vacuum _____% **Note: The sum should equal 100%.**
 If using vacuum, how many inches of Hg? _____
17. Indicate the tapping method(s) used in your sugar bush in 2019:
 a) Conventional (7/16 in) _____%
 b) Health (5/16 in, 1/4 in, 3/16 in) _____% **Note: The sum of a and b should equal 100%.**
 c) How many taps incorporate a check valve? _____ %
 d) How many taps incorporate a seasonal disposable fitting? _____ %
18. What heat source do you use for the main evaporation?
 Oil Solid wood Wood pellets Steam Propane Electricity
 Other (specify) _____
19. What heat source do you use for finishing syrup if you finish separate from the evaporator?
 Oil Solid wood Wood pellets Steam Propane Electricity
 Other (*specify*) _____
20. Do you use a Reverse Osmosis machine? Yes _____ No _____
21. Is your operation certified organic? Yes _____ No _____ Certifying Body _____
22. Did you make improvements to your operation for 2019 season? Yes _____ No _____
23. Estimate the cost of the improvements: \$ _____

PART D: VALUE ADDED PRODUCTION

24. Did you make maple butter in 2018 ? Yes _____ No _____
 Weight _____ kg. Price per kg \$ _____
25. Did you make maple candy in 2018? Yes _____ No _____
 Weight: _____ kg Price per kg. \$ _____
26. Did you make granulated sugar in 2018? Yes _____ No _____ Weight: _____ Price/ kg. \$ _____
27. What other value added products did you make in 2018?

PART E: OTHER QUESTIONS & COMMENTS

28. Did you sell raw sap in 2019? Yes _____ No _____ Volume: _____ litres, Price per litre \$ _____
29. What was this sap used for? _____
30. Do you make use of OMAFRA's Maple Blog Report? Yes _____ No _____
31. What suggestions do you have to improve this survey for another year?

ADDITIONAL QUESTIONS

The following questions have been posed by various OMSPA committee chairs to obtain valuable input from the membership. Your responses will help in program planning.

1. Do you participate in Maple Weekend? Yes _____ No _____
If no, are you aware that Maple Weekend is available to you? Yes _____ No _____
If you are aware, why do you choose to not participate?

2. If you don't participate in Maple Weekend now, would you in the future? Yes _____ No _____

Please elaborate on why or why not.

3. Our quarterly newsletter is currently called the Mainline. We are considering changing it. Please suggest a new name.

4. What is your preferred way of getting information from OMSPA? (check the major ways you use)

Mainline _____	Local _____	Other _____
E-newsletter _____	Prov. Board Rep. _____	_____
Website _____	Information days _____	_____

5. How would you improve the quarterly Mainline newsletter to suit your needs better?

OMSPA Local: _____ County: _____

The results of the survey will be published in The Ontario Maple Mainline, and on our website at www.ontariomaple.com.

Please return this survey to the OMSPA office by June 30, 2019



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