

ONTARIO MAPLE MAINLINE



Maple Dateline

Mainline Deadlines

Spring - February 15

Summer - May 15

Fall - August 15

Winter - November 15

Board Meetings - 2021

Feb. 8th May 10th

July 15th Oct. 4th

Dec. 6th

PRESIDENT'S MESSAGE

We are in the middle of another COVID-19 lockdown and at this time, a year and a half into this pandemic, we have come to the realization there have been significant changes in the industry. In order for us to move forward we require more information on how the organization needs to proceed.

Our constitution responsibilities are to encourage the development, expansion and improvement of the maple syrup industry in the province of Ontario. A key step in meeting these responsibilities is the information collected in the production survey that is included in the Mainline package. We are sending both hard copies as well as a link to our online form for all members to fill out. Let me assure you individual information is kept confidential.

Upon reflection of my own time in business and in speaking to other maple syrup producers, I have come to believe our future will need to be based on improving and ensuring the quality of all maple syrup and maple products produced and sold in the province of Ontario.

I look forward to working with all members of our organization to create our future.

PLEASE FILL OUT YOUR PRODUCTION SURVEY!

Regards, Frank Heerkens



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Webinar LABELLING YOUR MAPLE PRODUCTS

Wednesday, June 16th - 7 pm

Learn about labelling requirement. New nutrition facts table discussed.

Registration link at omspa.ca or email the OMSPA office at admin@ontariomaple.com to register.

Webinar GYPSY MOTH STATUS

Thursday, June 10th - 7 pm

This timely presentation from the EDRR by Eric Boysen will update all woodlot owners on the current status of the Gypsy Moth hatch, and provide a forecast of what we can expect this summer

Registration at www.ontariowoodlot.com/events

EXECUTIVE DIRECTOR'S REPORT

Summer has arrived! It's 33 degrees Celsius as I write this and the gypsy moths are everywhere. I'm hoping for a wet spell to spread disease amongst them, followed by a massive die off.

Some recent items of note:

- I will be hosting a webinar on labelling June 16th. There are changes coming to the nutrition facts tables, so this along with other labelling/packaging issues will be discussed. Please join in if you are looking to learn and if you have knowledge and experience to share.
- The Canadian Experiences Fund (CEF) Grant has finished and the final report has been submitted. Amy Hogue has overseen this grant, and I provided support. This grant was originally meant to promote Maple Weekend and other festivals but we were allowed to use it to promote Ontario Maple in general when the pandemic caused the cancellation of these events. This \$75,000 was a huge help to us during the last year. This funding allowed us to upgrade websites, and promote Sweet Ontario extensively through social media, TV and print.

- Look for Breakfast from the Farm organized by Farm and Food Care. The first one will be held at Carp on June 13th. This event works to bridge the gap between rural food producers and urban food consumers. Usually, the breakfast is held on the farm with up to two thousand people attending. COVID-19 has changed this to a drive-in/pickup model. OMSPA is coordinating a custom labelled 250 ml plastic jug for the breakfast package. 800 packages will be picked up at each of the three events and a jug filled with local syrup will go in each one. Thank you to AMPAK for donating these jugs!

John Williams

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HAVE A GOOD SEASON !

Long Farms of Trout Creek win the early bird prize!

JoAnn, Paul, Mary Kate and the kids won a \$500 Peavey Mart gift certificate in the draw. Peavey Industries has been very supportive of OMSPA, providing every member with a 15% discount card.

Thanks Peavey!



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EVENTS WORKING GROUP REPORT

The Ontario Maple Syrup Producers' Association is excited to launch the Fall in Love with Maple event. It will encourage Ontarians to visit participating sugar bushes across the province to celebrate the fall colours and maple syrup production in Ontario.

Using the successful Maple Weekend event as a model, the OMSPA Events Working Group is hard at work planning this event. A website is in development and marketing efforts are being planned.

The event takes place from Friday, September 25th to Sunday, October 3rd. Participants are not required to be open all nine days. However, it is encouraged to take advantage of the extended sales period and to spread out visitors.

Your local plays an important role in the planning and delivery of this event. Please contact your representative for more information and sign up to participate!

Leann Thompson, Chair

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Lanark & District	Leann Thompson ldmspa@outlook.com		



Thursday July 22nd!

2021 VIRTUAL SUMMER TOUR

Sessions will take place on Zoom. Registration is necessary for each session, is free, and open to all, Registration links will be available in upcoming e-letters and on www.omspa.ca under the events tab, by June 1st.

9:00 AM	OMSPA AGM
10:30 AM	Filtering Syrup - H2O/Leader
Noon	Lunch
1:00 PM	Innovation and Economics in Maple, Martin Desilets - D&G
2:30 PM	Maple Butter and Confections, Steve Skinner - CDL
4:00 PM	RO's for Hobby/Small Scale Production, Steve Bedard, Lapierre
7:00 PM	Maple Flavour and your Evaporator, Joel Boutin



In memorial

Marion Dodds - Lanark & District

Marion passed away on Sunday May 16th at Almonte General Hospital. She was predeceased by her husband Don in December, 2020. The Dodds have made a huge contribution to OMSPA and the Maple industry while running Springdale Farm Maple Supplies in Clayton. Their son Stephen carries on the family maple tradition. Donations can be made to the Canadian Cancer Society. More details are available at the website of The Pilon Family Funeral Home: www.pilonfamily.ca.

Carole Gorr - Lanark & District

Carole passed away on Friday, April 30th at home. She and her husband Gary have tapped trees on the family farm south of Harrowsmith since 1985 selling maple products from home and at several stores, a creamery and a bakery. and More details are available at the website of The Kingston Whig Standard: www.thewhig.remembering.ca.

ONTARIO SEASON UPDATE - MAY 2021

Many Ontario syrup producers are glad to see the 2021 syrup season behind us. It was a short and tumultuous season where the weather oscillated between being too warm for trees to maintain vacuum and so cold that trees remained



frozen.

Top: cleaning out lines from where they were buried under a few feet of snow. Tapping in many areas was done with snowshoes. Right: Hauling sap in the snow.

Photos: John Williams

In Southern Ontario, the season started at the tail end of February and into the first week of March. By the first week of April, winter seemed to be gone for good for most of the province apart from a few lucky producers up north. While buddy syrup stopped production in some areas, others still had clear sap running when production was halted by the warm weather. Some producers had less than 2



weeks of maple weather.

As a result, the majority of folks I spoke to had reduced yields, producing only 60-80% of the crop of an average year. Compared to the bumper crop of 2020, yields were even smaller in comparison.

Syrup colour started out average (some golden and mostly amber) to darker than average. As temperatures quickly warmed in mid-March, many started making darker syrup much earlier than usual, and a number of producers reported the darkest syrup they had ever made. However, a few outliers found that they made the lightest syrup in their history. Colder weather in the following weeks caused the syrup colour to turn lighter for many, before darkening again in some areas with the end of the season.



Consecutive maple syrup batches from earliest (15) to latest (17). Syrup colour is lightening with time despite these being collected at the end of the season. Photo: Bob Snider, neilbrownsfarm.ca

Sap sweetness was generally lower than average across the province. However, flavour was consistently excellent all season long.

Producers are experiencing different challenges

when it comes to sales. Many small- to medium-sized producers were sold out of syrup in April. Some are trying unsuccessfully to purchase syrup to fulfill the needs of their regular customer base. Bulk buyers are only receiving 20-30% of a normal year. However, others have lost their main venues for sales due to COVID cancelling in-person festivals and tours.

One exception was the Elmira Maple Syrup Festival, which went virtual and featured a virtual sugar bush tour, a taffy demonstration, and delivered pancake boxes among other fun activities.

Despite the challenging season, I was happy I had the opportunity to speak with many of you - thanks again for welcoming me to this community. **Here's hoping 2021 brings more cooperative weather and better yields!** As always, you can reach me at jenny.liu2@ontario.ca, or by phone at 519-835-5872

BLACK ASH PROTECTION AND RECOVERY

Most woodlot owners are familiar with the emerald ash borer (EAB). This invasive insect attacks all five species of ash present in Ontario, and has been shown to kill an estimated 97% of ash trees as they move through an area. Landowners and foresters have responded with various management techniques, many of which include the removal of ash trees. Many folks have adopted the long-term view of encouraging woodlot resiliency; that is, reducing ash tree stocking and encouraging the residual stocking and regeneration of other species.

The black ash is a moisture-loving tree that is found everywhere in Ontario except in the far North. Due to EAB pressure, its population has been projected to decline by over 70% in the next 100 years. Black ash has thus been listed as Endangered by the Committee on the Status of Species at Risk in Ontario (COSSARO). This means that the Ontario Species at Risk list will be updated to include black ash as an Endangered

species by January 27, 2022. After it is updated, black ash and their habitats will become protected by law against being killed or harmed.

There is an abundance of good resources for ash management and emerald ash borer. I have listed a few below:

[Managing Ash in Farm Woodlots: some suggested prescriptions - P.A. Williams and T.D. Schwan](#)

[Preparing for Emerald Ash Borer: A Landowner's Guide to Managing Ash Forests](#) - Martin Streit, Taylor Scarr, Lynn Farintosh (MNRF)

[Emerald Ash Borer - Invasive Species Centre](#)

Again, please feel free to get in touch with me if you have any questions.

Jenny Liu

Maple, Tree Nut, and Agroforestry Specialist,
OMAFRA

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RESEARCH & TECHNOLOGY TRANSFER (RTTC) COLUMN

Welcome to the initial Mainline RTTC column. There will be two primary contributors to this column from the RTTC committee: Marian Petelycky and Phil Thomas. Marian studied biochemistry (BSc) at the University of British Columbia and has extensive experience in quality assurance, quality control and compliance as a consultant to a large number of pharmaceutical, biopharmaceutical and medical device companies. Phil holds a Masters degree in Electrical Engineering and has had a long career in high tech product development.

Marian is operating a small batch maple syrup production and Phil has taken over his family's 80+ year old maple operation. They will be using their science backgrounds to contribute summaries of information to members through this column.

In this issue we are highlighting a paper by Dr. David Miller on the status of the buddy sap project. This article was originally published earlier this year in the Maple Syrup Digest and is also in this Mainline. OMSPA was heavily involved in the work to date, contributing samples from across the province as well providing funding from our local chapters. As mentioned in the article, the next step in the research is the development of a field test for buddy sap that can be used by producers. This work is significant and will require financial support that is currently being sought.

As a reminder, RTTC is still looking for tubing samples for our citizen science project on "Damaged Maple Sap Tubing". Please contact Bob Gray at kemblemt1@gmail.com for details on how to participate. Some expenses for shipping can be reimbursed.

Buddy Sap

By J. David Miller PhD FAIHA

What causes buddy syrup and what can we do?

Ontario has more than 3000 farms where maple syrup production is more than 50% of cash receipts. The Ontario Maple Syrup Producers' Association (OMSPA) has invested in basic research in a number of areas including the diversity of molds that are found on maple syrup and the factors that increase risk for post-consumer mold damage (Int J Food Microbiol 207:66). The next big problem we began to tackle was to see if a way could be found to detect the changes in maple sap that leads to "buddy syrup" before the sap was even boiled.

Buddy off-flavour is an annual, natural occurrence that has been well recognized since

the dawn of commercial maple production in the late 19th century. The sap is collected and processed, consuming fuel and other resources but is ultimately not suitable for sale. For individual producers, as much as 10% of annual income can be lost in some years. This results from producers stopping too early and the losses from unsalable syrup. Currently, producers rely on guesswork to try to determine when to stop collecting and processing sap. Common responses of producers of strategies to avoid buddy syrup range from noting the height of wild leeks in the bush, the sounds of the spring peepers to when the maple buds have started to swell and show some green. As seasonal winter/spring weather patterns are changing, dealing with this



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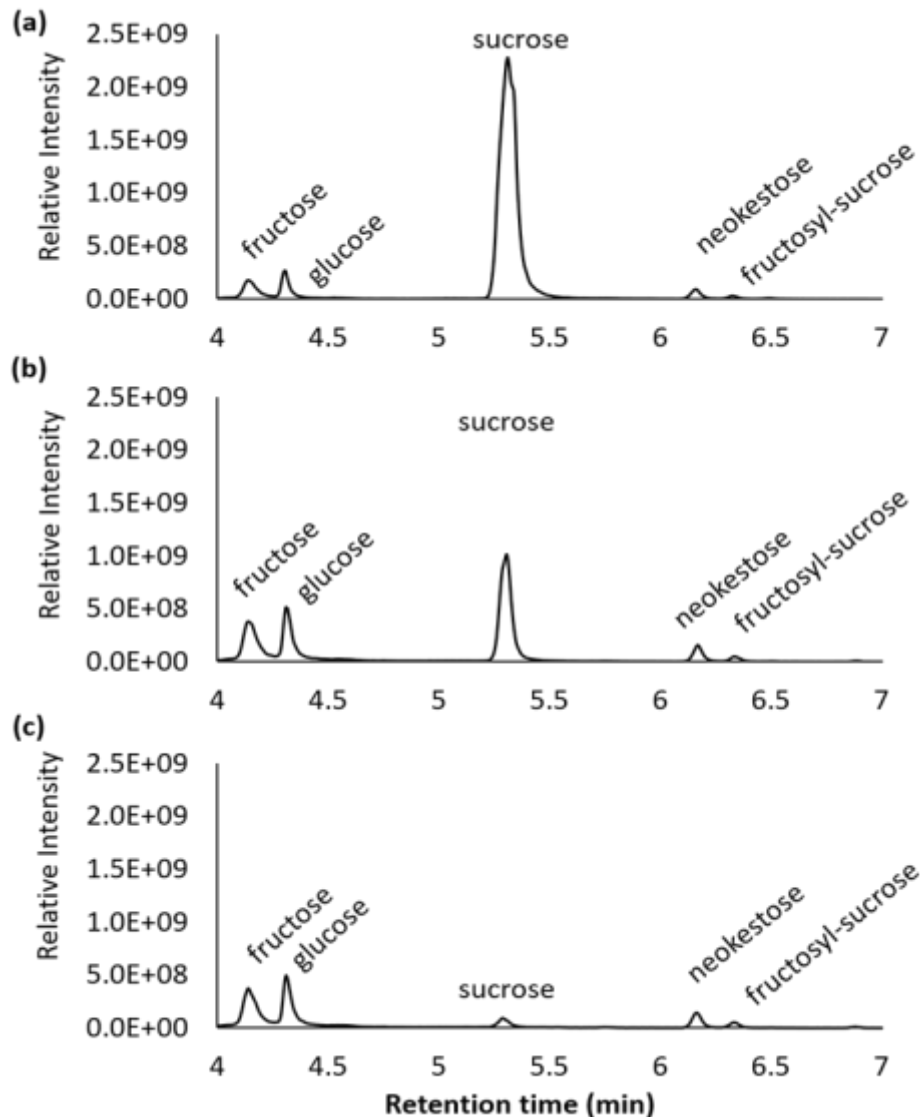
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problem is expected to become more challenging in the future.

Sixty years ago, USDA researchers suggested the mobilization of amino acids into sap before budding was the reason for the appearance of buddy syrup. To that end, an early USDA research used paper chromatography of maple syrup stained with ninhydrin reagent, which reacts with amino acids. This never made it into practice as testing for buddy flavours after processing does not offer an economic benefit to producers who are capable of identifying the off-flavour by palate alone.

As we began, there were two basic ideas for the sudden appearance of buddy syrup. The first was that heating sap containing elevated levels of particular amino acids produced compounds (pyrazines) that contributed to buddy off flavour. A more recent idea has been that yeasts in the sap convert sulfur-containing amino acids into compounds that explain the off flavours.

The project was undertaken in two phases. First, OMPSA arranged for two maple producers in the 2018 season to collect aliquots of sap over a sampling period with a view having samples up to the point that buddy





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syrup was detected. Antimicrobials were added to the samples which were stored cold. The samples were analyzed with a sophisticated liquid chromatography-mass spectrometer (Thermo Q-Exactive Orbitrap mass spectrometer coupled to an Agilent 1290 HPLC system). This was used to look for potential chemical markers in the sap that coincided with the development of buddy flavour in the syrup. The focus was on changes in the concentrations of 18 amino acids and a suite of sugars over the course of the growing season. This initial work suggested that a number of nitrogen rich amino acids and some sulfur containing amino acids showed marked increases in concentration up to the budding stage.

The second phase involved a systematic study from more stands across the 11 OMPSA districts. We knew that fundamental characteristics of the syrup vary considerably between stand in Ontario. These include the yeast mycoflora, ions and pH, all of which vary considerably according to soil chemistry and site history.

Though the chemical composition of maple syrup and to a lesser extent, maple sap has been investigated for decades. In previous studies of sugar maple sap, known chemicals were targeted for analysis. The decrease of sucrose content in maple sap in late season sap has previously been observed. The causative agent of this decrease at the end of the maple production season appears to be the result of microbial activity. In 1947, Holgate reported that the sugar content diminished in the late season, conversely, when the sap was collected aseptically, the total sugar percent remained above 2% at the end of the season. Holgate found that the nitrogen content of sap increased towards the

end of the season regardless of sterility.

We found that sucrose was present in much higher concentrations at the beginning of the sap run and in much lower concentrations in late spring. In addition to sucrose, and the mono-saccharides fructose and glucose, two major tri-saccharides were also detected (see figure pg 12). A number of more complex sugars formed the remaining part of the picture.

a) In early season sap, sucrose was the major saccharide detected, decreased in mid season (b), and was present at low concentrations at the end of the season (c) [PLoS One 15 (8):e0235787]

In contrast, amino acids, particularly asparagine and methionine increased in late season sap. Some researchers have proposed that the small sulphur-containing compounds (think skunk) may be responsible for the late season, 'buddy' off-flavor. We detected a sulfur-containing amino acid in late season sap called Methionine. If the sap was heated to high temperatures, the methionine can decompose into a chemical some of which can be converted to dimethyl disulfide, which is volatile at room temperatures, and smells bad.

The classes of compounds which most likely contribute to the unfavorable aftertaste in maple syrup made from late season are alkyl pyrazines and sulfides. Pyrazines such as those reported in late season or buddy sap have an **aftertaste characterized as 'malty' and 'astringent'**. **Related compounds are found in raw potatoes that have been stored for a long time.** Compounds such as some of the proposed sulfur containing compounds are **described as 'peppery' and 'brassica' flavours** (think Brussel sprouts). Similar to work from

Vermont researchers, this basic research supports pyrazine alkaloids as the chemistry of the off flavour. Regardless, as noted methionine and asparagine tended towards greater concentrations later in the season compared to early season values. Asparagine has been shown to be most efficiently converted to pyrazines compared to the other amino acids detected in sap. In contrast, in foods, methionine is typically most important in producing the sulfides. These two amino acids represent strong candidates for the development of poor after taste and thus targets for sap based in situ tests.

Consistent with many previous studies, the nitrogen content was higher quantities in the late season samples. The amino acids asparagine and methionine, both known precursors of off- flavours in food increased considerably in late versus early season sap. One or both of these compounds might be useful markers for sap that will not be salable.

At present we are investigating whether aptamer-based methods can be used for the detection of these two amino acids in sap. Aptamers are like synthetic antibodies that can be used to produce tests like pregnancy test kits. However, they are much less expensive. These can be made into tests on strips of paper like a litmus test for pH. These potentially would be useful to maple producers in the field to monitor the transition to late season sap.

J. David Miller PhD FAIHA

Distinguished Research Professor

Department of Chemistry, Carleton University

Ottawa, Canada

This work was funded by Mitacs Ontario, the

Ontario Maple Syrup Producers' Association, Fanshawe College with support from Agriculture AgriFood Canada. In addition, the project was enabled by the hard work of Ontario Maple Syrup Producers Association members who undertook the careful sample collection We thank Bob Gray who coordinated the collection and shipping of samples across the province of Ontario.

The full study can be accessed on line open access.

Garcia EJ, McDowell T, Ketola C, Jennings M, Miller JD, Renaud JB (2020) Metabolomics reveals chemical changes in *Acer saccharum* sap over a maple syrup production season. PLoS One 15(8):e0235787

<https://journals.plos.org/plosone/article?id=10.1371/journal.pone.0235787>



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COMMUNICATIONS REPORT - WEB

Hello all,

As the spring goes by and a not so great syrup season sticks to our current memories, I thought I would cheer everybody with some good web services news.

First, we are currently in phase 2 of our locals web page development. Phase 1 was completed in January of this year. Currently all locals are listed as a basic web page except Eastern which has been up for a year and a bit. So you may ask what is the local basic web page versus a full implementation. A little description below describes the differences but the most important, this is a communication tool that can be used to deliver news to your local, your membership, any new potential members and most important a good place to redirect your customers about how active your local is.

The basic web page is used to describe your local, identify your board and some form of contact if anybody wants to get in touch with your local.

The full implementation web page adds more activities to it. Have a look at the Eastern page for some good examples. If it's not a producer that we put the spotlight on, it's a piece of equipment that is for sale. If it's not an event that is coming up, well the local news section will have a description of it. Local news will also sometimes have meeting minutes, pictures and more. And last, the site may have a

nice archival section of pictures and archived activities. And you know what, the more locals that will add these spotlights and features, the more ideas we can get to make our pages more interesting.

I would like to thank the following locals who have stepped up to have fully implemented pages: Simcoe, Algoma and Algonquin. They are currently preparing their first page; kudos to you guys.

For all members, maintaining a fully implemented page may require some work and time. This can be a bit too much for one person, if you have some ideas and time to do so, contact your local board to offer any assistance.

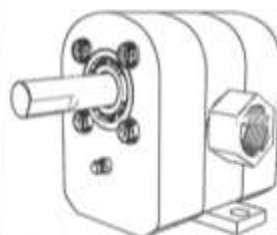
I look forward to seeing some nice articles and pictures from all of you folks on your local's famous web page!

Merci, many thanks,
Jules Rochon
613-446-5670.



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Elmira Produce Auction Cooperative Maple Syrup Sale April 29th, 2021

There was a good turn out for the auction at Elmira in April. As you might expect, prices were up for good flavoured syrup, but remained flat for off-flavoured syrup. The top price was \$3.80 / lb for a drum of golden.

Here are the statistics:

Drums:

	Total weight	Average
Golden	1349 lb.	\$3.27/lb.
Amber	3897 lb.	\$2.41/lb.
Dark	2920 lb.	\$2.63/lb.
Very Dark	950 lb.	\$1.69/lb.

Overall drum price \$2.53/lb.

Pails:

Dark 1855 lb. \$3.21/lb.

Very Dark 1531 lb. \$3.11/lb.

Overall pail price \$3.17/lb.

Total sale average \$2.71/lb.

Total of 55 pails and 21 drums sold.

The next sales are scheduled for July 22nd, 2021 and for January 20th, 2022.



WHOLESALE MAPLE SYRUP AUCTION

July 22nd, 2021 (Sale starts at 1:00 pm)

7400 Reidwoods Drive, Elmira ON

Maple auctions also on Oct. 21, 2021 and Jan. 20, 2022

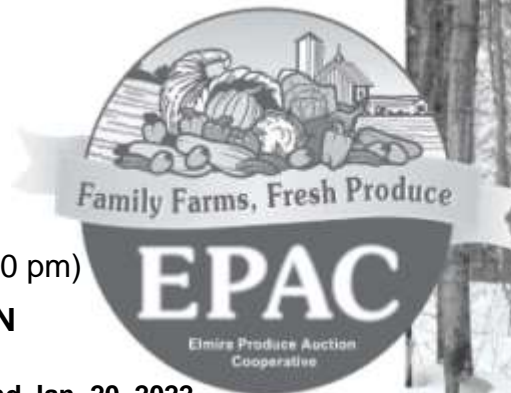
Product will be received, starting at 8:00 am on sale day.

Please try to be on site by 10:30, to let us book you in.

All Ontario syrup produced in accordance with Ontario syrup production guidelines accepted. Please provide a sample bottle and the brix of each lot. SS drums preferred but pails accepted. Containers need to be food grade. Galvanized is discouraged.

For information call: 519-669-3884

Please contact the office about possible COVID-19 restrictions.





NORTH AMERICAN MAPLE SYRUP COUNCIL REPORT

A consultant was hired from 29 applications to assist in a review of NAMSC's strategic plan and structure. A steering group has been formed consisting of Minnesota, New York, Pennsylvania, Ontario, the executive director (Mike Girard) and The Maple Digest editor (Winton Pitcoff). This group has met 3 times and the consultant has contacted 30 people in the industry to gather input. A full report will be presented at the October conference in New York. The outcome of this process will determine NAMSC's path forward. The results will likely take some time to determine although there should be some quick wins in the shortterm that will make NAMSC stronger.

There was a delegate meeting May 5, at which the consultant made a small presentation on progress to the delegates. The next steering committee meeting is June 1 and the next delegate meeting will be in September.

Vermont is still not a member of NAMSC but does contribute to the research fund annually.

NAMSC put out an e-letter. There was some good material in this that we can use in our monthly e-letter. It was suggested to Winton that in the future if it was sent by the end of the

month associations can distribute it. Resources like this, coming out of NAMSC, show its value and why you would belong to this organization.

The Maple Producers' Manual is progressing and chapters are in the proofreading and editing stages and the manual is expected to be completed by early 2022.

The next submission for NAMSC research grants will go out in June and will be awarded this October. Ontario is encouraging Dr. Miller to apply for financing next steps on the buddy sap project.

The New York Maple Producers' Association is still working hard for an in-person conference to be held in Niagara Falls, NY in October 2021. Conference registration should be available shortly. COVID protocols have made the use of tour buses cost prohibitive. Any tour stops will likely require your own transportation and may require separate registration if going to a tour stop.

Brian Bainborough



QUALITY ASSURANCE

Hopefully this fall and winter we can resume the Maple Syrup Judging workshops.

OMSPA completed the COVID-19 protocols, literature and videos, and they were distributed to our members in the last Mainline. We did not use the full allocation of the grant and requested that the balance of the funds be extended. We have amended the agreement so that we can provide similar information for any fall events that we plan, including a video that can be used to illustrate fall colours in the maple bush.

A full revision of the BPM is being put on hold as we await approval of another grassroots program by OMAFRA.

Producing a quality product is imperative to the success of our Sweet Ontario brand, as we all rely upon our exceptional quality to differentiate ourselves from other brands available to the consumer.

Brian Bainborough



International Maple Syrup Institute:

IMSI UPDATE FOR ASSOCIATION NEWSLETTERS & PUBLICATIONS

Join in the maple conversation - The IMSI will hold at least 4 more Board of Directors meetings this year which are open to all, please contact your association leader or the IMSI maplesyrupinstituteimsi@gmail.com to get on the invitation list. Agenda items range from industry presentations to tackling issues and discussing opportunities for our members.

Promoting pure maple syrup – IMSI maple industry leaders have a working committee to explore how to actively promote maple syrup in the media. Our competitors in the “sweeteners” category are highly active in social media and food and lifestyle media, we would like to up our game in the battle for sales and market share.

The IMSI is reviving its Facebook and Instagram activity with more posts about the benefits of maple syrup including nutrition and great taste and expanded usage ideas. The IMSI intends to help folks who love maple syrup use it more often and folks who use corn syrup switch to pure maple syrup because its naturally better for you.

Please like us on Facebook -- It would be a great help if you would go and like the Facebook page and follow the IMSI on Instagram and share the posts with your Facebook community. Please do that for team maple!

Modernizing the maple syrup standard of identity (SOI) – The IMSI will be presenting a petition to the FDA to amend the maple syrup SOI in May 2021. *We are pleased to report the petition was endorsed by all major US and Canadian maple producer associations.* In parallel, the IMSI will be presenting a request to modify the Canadian SOI. This will correct ambiguities and omissions in the current versions and therefore prevent fraud and adulteration. With our maple trading partners

aligned, the IMSI will file an application with CODEX so that maple syrup is protected on a larger global scale.

Seizing more grant funding to improve sales and margins -- In the years to come, our maple industry and our maple industry researchers will try to obtain more research grants for maple production as well as maple promotion (if we don't, they go to other food groups). We would like to know your thoughts about what you think is needed in terms of research.

Tell us what you would like to know more about – We need your help. What information would be useful to you and your maple colleagues? Would it be productivity improvements, cost reduction, maple business management, small business sales & marketing, regulatory information, environmental initiatives, etc.? Please let us know your thoughts by emailing maplesyrupinstituteimsi@gmail.com.

Join all your industry colleagues and the IMSI folks at the *Maple at the Falls* October 17-20, 2021 International Maple Convention. We are all very excited to get together and talk shop (and maybe gossip a little), please see <https://nysmaple.com/> for details.

IMSI Excellence Awards (5 awards) – we need you to propose outstanding maple syrup industry people and/or organizations that made a positive difference in the maple world in 2020 (the going got tough in 2020 and the tough got going...). Please contact Jean Lamontagne at maplesyrupinstituteimsi@gmail.com to help you with the application.



Profile: Old Sugar Shack

Ross Sugar Shack, Ross Township, Upper Ottawa Valley

Four generations of Ross's have made maple syrup at this Sugar Shack located in Ross Township in Whitewater Region, a part of the Upper Ottawa Valley. My great

chainsaw to drill the tap holes as opposed to using the manual drill and bit. This made tapping a whole lot easier. Another time saver was when we started using a skidoo and small sleigh to carry the buckets to the trees as we tapped. The skidoo could get so much closer and saved a lot of walking and carrying of the buckets. We tried plastic pipelines to collect the sap, but without success as the squirrels chewed holes in the lines to get at the sweet sap. Our bush was pretty flat, so gravity did not help much with the collection. We relied on relatives and



grandfather and grandfather built the shack in the 1930's. During the peak times they would have had over 2,000 taps. My father used the money he made making syrup to build his new home on the farm in 1957. The sap was gathered using horses and a sleigh that held two large gathering tanks. In the 1960's the horses were replaced with a David Brown tractor, but we continued to use the same sleigh and gathering tanks. If the snow was really deep, we would still borrow the neighbour's horses for the early part of the season.



I recall the year Dad started using a modified

good friends to come and help with the gathering and everyone always enjoyed their days back at the camp.

Profile: Robinson's Maple Products

2019 Lifetime Achievement Award Recipients



When discussing Maple in Ontario it never takes long for the name Robinson to be mentioned as a family who has advanced maple in this province.

The Robinson family have been maple producers since the early 1900's starting with Bill's grandfather. It was Bill and Susanne who expanded the family operation into a business in 1976 with 3,800 taps; they have grown to over 21,000 today. Bill and Susanne realized that, to get full value for their efforts, they needed to market their products in retail containers versus bulk. Today, they have a state of the art packing facility to go with their modern production operation. They realized that organic certification would enhance access to new markets and became organic certified. They also encouraged other producers to be-

come certified as they now buy almost as much bulk syrup as they produce to supply their retail markets both in Canada and Internationally.

Bill has been a champion of Maple and has willingly shared his experience and knowledge with other producers, both large and small, advising them on producing quality products. He has been active in Maple at the local, provincial and international level for decades. He was President of OMSPA for 1998-1990 and has been involved with NASMC as the Ontario Delegate and participated in many of their committees. Bill and Susanne have organized numerous provincial summer tours, international conventions, and most recently the 2010 Stratford Convention.

Bill is very well respected and has received many awards for passionately advancing maple throughout Ontario and North America:

1995 NAMSC Recognition Award

2005 Induction into the Maple Hall of Fame

2019 Lifetime Achievement Award OMPSA

Maple is a family tradition starting back with Bill's grandfather and now with their daughter, son-in-law and their kids. It's heartwarming to see a whole table of Robinsons — 3 generations— enjoying dinner at NAMSC's annual banquet every year.

Ontario has been well represented by Robinson's Maple. Their story, and their passion for successfully advancing Maple and family traditions as a business, is an example that we can all try to emulate.

Brian Bainborough



Mom would explain the process.

Many friends and relatives have fond memories of their time helping at the camp. Making taffy on snow was a highlight for my kids. Some of my boys' favourite childhood memories were those made at the sugar camp making maple syrup with their grandfather.

There was never any electricity back there, so after boiling sap all day in the bush, the finished product was put in cream cans and placed on the small sleigh behind the ski-doo and taken into the house. The driver had to be very careful as you didn't want to upset and lose all the liquid gold. After supper it was time to fill individual syrup cans from the days production.



Mom and Dad also hosted local schools who would come by bus to the farm where they would be transported back to the sugar shack for a live demonstration of maple syrup production. Dad would do the hands on and

With the introduction of stricter government health measures our operations ceased production in 1996. In January of 2019, a large tree fell on the camp leading to its total demise.

Dan Ross



Fire and performance for hobby and small business operations.



WOOD FIRED EVAPORATORS



Our VISION line is designed for hobby or smaller sugar makers or those without electricity. It offers producers high performance, high efficiency and amazing ease of operation.

The VISION line offers you several possibilities regarding the equipment included with your evaporator. From the basic model to the top of the line, each of them has what it takes to produce high quality maple syrup.

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admin@ontariomaple.com

Maple Mainline Deadlines

Spring

February 15, 2021

Summer

May 15, 2021

Fall

August 15, 2021

Winter

November 15, 2021



A D V E R T I S I N G R A T E S

Classified Ads: \$12.00 /15 words + .80 each additional word

1/8 page: \$ 55.00

Sizes are available for review from the OMSPA Office.

1/4 page: \$ 99.00

Please supply print-ready ads in .jpg, .pdf or word format.

1/2 page: \$170.50

Black and white or grayscale layout is preferred.

Full page: \$302.20

Ad set-up can be provided at an additional cost.

Invoices will be sent to advertisers with the current Mainline edition. Rates are for members only. Non-members will be charged an additional 25% plus applicable taxes. Place your ad for 3 consecutive editions in a calendar year, and the 4 edition is complimentary. **Please note** that these are the 2020 rates and they will be changing for 2021.

The Ontario Maple Mainline is a quarterly publication of the Ontario Maple Syrup **PRODUCERS' ASSOCIATION.** For information or to place an ad, contact OMSPA:

2193 Wood Road, Wyebridge, ON, L0K 2E0 • admin@ontariomaple.com

www.omspa.ca

Telephone 613-258-2294 • fax 613-258-0207

Wanted: Photos of Abandoned Sugar Shacks

We are planning a feature in the Mainline on abandoned sugar shacks

Send your high resolution photos to the office by email with

Information about the location and, if possible, the history

admin@ontariomaple.com