

ONTARIO MAPLE MAINLINE



PRESIDENT'S MESSAGE

Maple Dateline

Mainline Deadlines

Spring - Feb. 15, 2025

Summer - May 15, 2025

Fall - August 15, 2025

Winter - Nov. 15, 2025

Board Meetings 2024/25

Jan. 13th May 12th Hybrid

June 17th AGM July 11th
Meetings online unless noted

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Friends & Succession

By Kyle Gilbertson, Chair

In preparation for my first address as chair, I've been reflecting on past Mainlines and OMSPA events. Maple syrup has been a part of my life for as long as I can remember. I grew up next door to our maple operation (Gilbertson's Maple Products), and now I am raising my family in that same location. I have fond memories of attending our Algoma local AGMs with my father, Brent, and uncle, Calvin. From a young age, this was my first exposure to Roberts' rules. I remember the formality of the meetings seemed odd to me at the time. Fast forward several years, and I became a director on our local maple board.

Shortly after becoming a local director, I traveled to Simcoe for the 2017 summer tour. This is where I met both Frank Heerkens and John Williams. A few years later, my wife, Siobhan, and I were in attendance during the 2023 summer tour in Perth. This is where Randal Goodfellow took on the position of chair from Frank. Randal has spoken of succession. Little did he know some of that process started approximately 25 years ago when I first started attending OMSPA meetings in our local. I encourage you to include your children and grandchildren in maple syrup activities and OMSPA events. One day, they will be leading our organization.

As summer starts to wrap up, I have noticed the maples hinting at changing colour. We have lots of bush work planned for this fall. We will be updating and improving some of our piping networks. I am sure many of you also have fall plans to prepare for the coming season. It's encouraging to realize that no matter how long



Sweet Ontario

PURE MAPLE SYRUP

Mapleweekend

Current Board Officers and Committee Chairs

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Government & Industry Relations:
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Leann Thomson

Member Services: **Darrell Halladay**

Training Coordination: **Martin Ennis**

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you've been in business, there are always areas for improvement. As you plan your fall activities, keep in mind what you may be doing next fall. The Algoma local will be hosting the North American Maple Syrup Council (NAMSC) conference in Sault Ste. Marie. This event will take place from October 21-24, 2026. We look forward to Ontario producers joining in on this event as there will be no summer tour in 2026. I see this international conference as a great opportunity to host not only other provinces but also our American producers and friends in Canada. It appears our two nations have not been acting overly friendly lately. I believe that as Canadians we can stand strong for Canada but also maintain friendly relationships with our neighbours to the south. Look for more information on this event over the coming year.

Enjoy the beauty of fall,
Kyle Gilbertson

Amis et relève

Par Kyle Gilbertson, président

En préparation de mon premier discours en tant que président, j'ai réfléchi aux événements passés de Mainlines et de l'OMSPA. Le sirop d'érable fait partie de ma vie depuis aussi longtemps que je me souviens. J'ai grandi à côté de notre acériculture (Gilbertson's Maple Products), et j'élève maintenant ma famille au même endroit. Je garde de précieux souvenirs de nos assemblées générales annuelles locales d'Algoma avec mon père, Brent, et mon oncle, Calvin. Dès mon plus jeune âge, c'était ma première expérience avec les règles de Roberts. Je me souviens que le formalisme des réunions me semblait étrange à l'époque. Quelques années plus tard, je suis devenu administrateur de notre conseil local de l'érable.

Peu après être devenu administrateur local, je me suis rendu à Simcoe pour la tournée estivale de 2017. C'est là que j'ai rencontré Frank Heerkens et John Williams. Quelques années plus tard, ma femme, Siobhan, et moi étions présents lors de la tournée estivale de 2023 à Perth. C'est ici que Randal Goodfellow a succédé à Frank à la présidence. Randal a parlé de succession. Il ignorait que ce processus avait commencé il y a environ 25 ans, lorsque j'ai commencé à assister aux réunions de l'OMSPA dans notre

EXECUTIVE DIRECTOR'S REPORT

I'd like to extend a big welcome to our new Chair, Kyle Gilbertson. Kyle brings to the role a lifetime of maple experience in one of Ontario's largest operations and time spent on other volunteer boards. I know he will bring a thoughtful approach to his new role.

Thank you to the Eastern ST organizing committee. It was an excellent tour with a great venue, tour stops and technical sessions. They also broke a record at the fundraising auction with over \$10,000 raised!

While I don't have all the details yet, there are some workshops taking shape for the fall. Currently, Simcoe & District and Algonquin District are working on events for Saturday Oct. 4th. Simcoe's will be near Midland and focus on tubing system layout plus tree and plant identification. Algonquin's will be located in Trout Creek and is to focus on Maple Silviculture (forestry for maple production) and chainsaw maintenance.

Watch the e-letter and emails from OMSPA and your Local for more details.

Thanks to all who took the time to fill out the OMSPA Production Survey. The information generated is so valuable. While I am not a statistician, there do seem to be some trends over the last few years.

- There has been a significant increase in bulk pricing over the last few years.
- The sap sugar content was low in 2025.
- There seems to be a shift among survey respondents to adding taps as opposed to decreasing or maintaining tap counts.
- Retail prices have been increasing too. In 2022 the average retail litre sold for \$21.82 and in 2025 it was \$23.39. That is a 7.4% increase over 3 years. Not enough to cover increased costs in my opinion, but it is moving in the right direction.

John Williams

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Message du président (suite de la page 2)

section locale. Je vous encourage à inclure vos enfants et petits-enfants dans les activités liées au sirop d'érable et aux événements de l'OMSPA. Un jour, ils dirigeront notre organisation.

Alors que l'été touche à sa fin, j'ai remarqué que les érables commençaient à changer de couleur. Nous avons prévu de nombreux travaux de débroussaillage cet automne. Nous moderniserons et améliorerons certains de nos réseaux de canalisations. Je suis sûr que beaucoup d'entre vous ont également des projets d'automne pour préparer la saison à venir. Il est encourageant de constater que, peu importe depuis combien de temps on est en affaires, il y a toujours des points à améliorer. Lorsque vous planifiez vos activités d'automne, gardez à l'esprit ce que vous ferez l'automne prochain. La section locale d'Algoma accueillera la conférence du Conseil nord-

américain du sirop d'érable (NAMSC) à Sault Ste. Marie. Cet événement aura lieu du 21 au 24 octobre 2026. Nous avons hâte que les producteurs ontariens y participent, car il n'y aura pas de tournée estivale en 2026. Je vois cette conférence internationale comme une excellente occasion d'accueillir non seulement d'autres provinces, mais aussi nos producteurs et amis américains au Canada. Il semble que nos deux nations n'aient pas été très amicales ces derniers temps. Je crois qu'en tant que Canadiens, nous pouvons défendre le Canada avec force, tout en entretenant des relations amicales avec nos voisins du Sud. Plus d'informations sur cet événement seront publiées au cours de l'année **à venir**.

Profitez de la beauté de l'automne !
Kyle Gilbertson



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OMAFa UPDATE

Spotted Lantern Fly: The sap-sucking pest threatening to enter Canada

By Dr. John Steele, OMAFA Maple, Agroforestry and Tree Nut Specialist

What is it?

Spotted lanternfly (SLF), is an invasive sap-feeding planthopper native to Asia. One of its favourite hosts is grapevine, and it is known to decimate vineyards in the US when populations are not managed. While not its preferred host, it is known to feed on maple as well. First identified in Pennsylvania in 2014, it has spread to at least 18 states. While the pest is not established in Canada yet, there have been numerous sightings and interceptions of live and dead adult SLF over the last few

years. Established populations have been found right across the border in Buffalo, NY and in Pontiac, MI. Because it is so close, it is not a matter of if, but of when, this pest will be established in Canada.

What does it look like?

Adults are large (2.5 cm in length) and brightly coloured (Fig 1A). Early instar nymphs are black with white spots, while fourth instars are bright red with white and black spots (Fig 1B). Nymphs are excellent jumpers. Although adults are not considered strong flyers, they are capable of repeated bouts of flight, resulting in natural spread of several kilometers per year. Egg masses look like grey/brown amorphous masses (Fig 1C). There is one generation per year (Fig 1D).

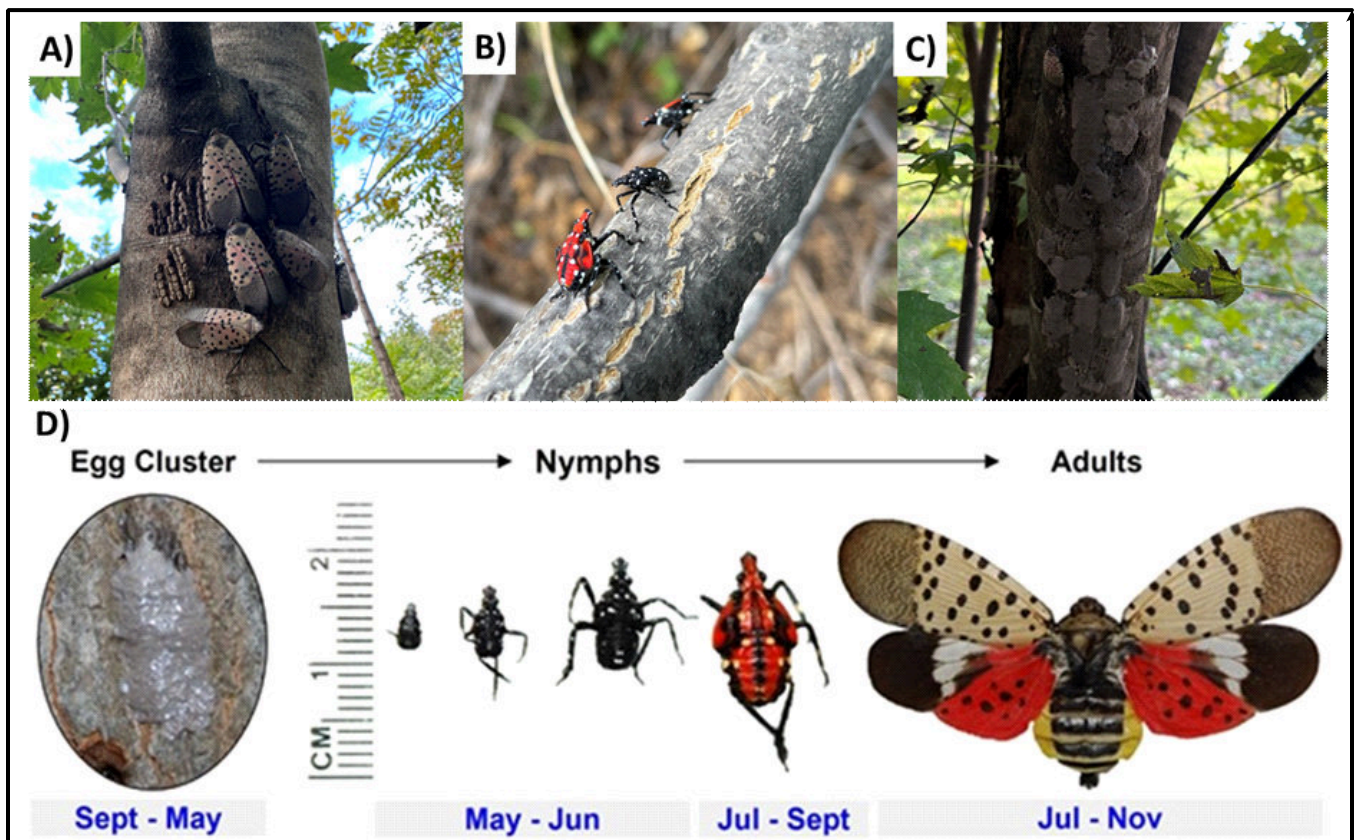


Figure 1. A) Adult spotted lanternflies with mature egg masses. B) Black early instar and red fourth instar SLF nymphs. C) SLF egg masses on a silver maple tree. D) Developmental timeline of SLF.



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OMAFRA UPDATE: Spotted Lantern Fly cont'd

What does it do?

Spotted lanternfly is a plant stressor. Large numbers can weaken or kill plants. Swarms of nymphs and adults damage plants directly by feeding on plant sap, and indirectly by excreting large amounts of sugary honeydew that promotes the development of sooty mold and interferes with photosynthesis (Fig 2). There are over 100 documented hosts in North America, including its favourite hosts tree of heaven and grapevine, as well as hardwoods like black walnut and maple. To date, reports of economic injury in the US have been confined to commercial vineyards, where swarm feeding has resulted in yield loss, decreased sugar content in harvested grapes, and weakening and death of vines.

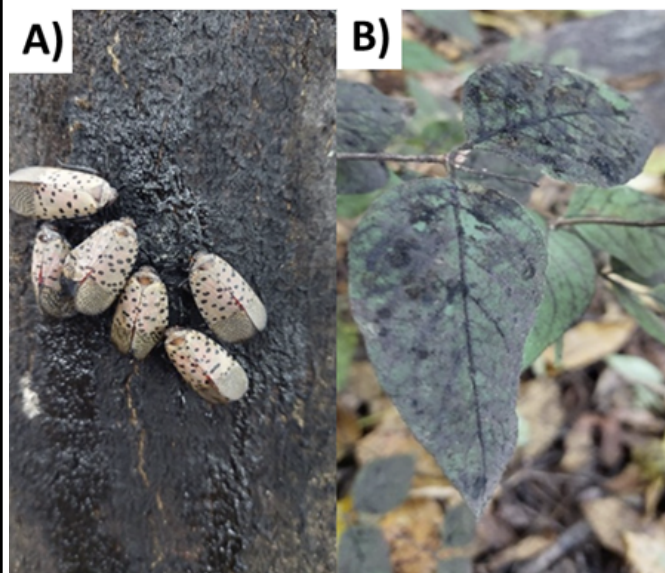


Figure 2. A) A weeping tree due to sap exiting SLF wounds. B) Understory plant with black sooty mold growing because of SLF honeydew excrements

How will it impact the sugar bush or sugar making?

Ultimately, we don't know exactly how SLF will impact sugar maples, but there have been some studies that show encouraging

results. Pennsylvania State University researchers studied the long-term and short-term effects of SLF on silver maples^{1,2}. In the long term, young saplings survived heavy feeding by SLF in four consecutive summers¹. In the short term, tree growth was stunted following a year of heavy feeding, but growth quickly rebounded once feeding levels decreased^{1,2}.

Small dark ovals can be observed under the bark of trees after feeding by SLF (Fig 3). These dark ovals could be dead tissue surrounding the wound¹. While this damage mostly avoids parts of the tree that are critical for sap flow in the spring, it is possible for damage to extend into said critical regions¹. Therefore, it is *possible* that tapping into this stained wood from SLF could reduce sap yields to some degree. It is also unknown how SLF feeding will impact the sugar content of sap. Studies have measured reducing sugars in branches the spring following SLF feeding, but not sucrose (the main sugar in maple sap). After a season of heavy SLF feeding, reducing sugars decreased in branches by 40% the following spring in red maple but increased 62% in silver maple². Given these unknowns and conflicting results between species, a direct study of the impact of SLF on sap yields and sap sugar content of sugar maple would be required to answer this question.

It is important to note that these studies represent worst case scenarios^{1,2}. These studies exposed trees to unrealistically high numbers of SLF^{1,2}. In the real world, SLF will tend to feed on mature trees rather than saplings². Young saplings are less resilient than mature trees, so it is expected that mature trees will respond better to feeding damage^{1,2}. Additionally, maple is not SLF's preferred host, and any feeding will likely be

OMAFa UPDATE: Spotted Lantern Fly cont'd

limited to shorter periods in the fall as it searches out better hosts, not the prolonged exposure seen in these studies¹. That being said, late season feeding can occur for multiple years in a row in maple, which could have more detrimental effects if combined with other stressors².



Figure 3. Stained sapwood of various tree species after SLF feeding

What should I do?

Keep an eye out for egg masses on trees or materials like pallets that are shipped in from the Eastern US. In late July through to a hard frost, keep an eye out for the large and uniquely coloured SLF adults. If you find a SLF egg mass, nymph, or adult, make sure you snap a picture, catch it if you can, or kill it (squish it/scrape off egg masses and put them into alcohol). Keep any evidence and report it immediately to the CFIA (Canada.ca/spotted-lanternfly). If you are travelling through infested regions in the US, be mindful you're not inadvertently moving eggs or other life stages. Prevent the

spread of SLF by only using firewood local to the bush, and don't move your firewood to other bushes. Early detection is crucial for effective response and in limiting or slowing the spread.

Besides keeping a lookout for SLF you should do your best to keep your sugarbush healthy. A healthy sugarbush is the best defense against pests. Be proactive and make sure you are following best practices while managing your sugarbush. If some trees are unhealthy, consider not tapping them next season so they can heal.

If you are interested in finding out more about SLF, the Invasive Species Centre has developed an online course to provide training on the identification, biology, impacts, pathways for spread, and reporting: <https://invasivespeciestraining.ca/courses/spotted-lanternfly-training/>

You can also check out OMAFA's latest best management practices here: <https://www.ontario.ca/page/spotted-lanternfly-prevention-practices-producers>

Dr. John Steele

References

1. Hoover K., Iavorivska L., Lavelly E., Uyi O., Walsh B., Swackhamer E., Johnson A., Eissenstat D.M. (2023) Effects of long-term feeding by spotted lanternfly (Hemiptera: Fulgoridae) on ecophysiology of common hardwood host trees. *Environmental Entomology*, Volume 52, Issue 5, Pages 888–899, <https://doi.org/10.1093/ee/nvado84>
2. Lavelly E., Iavorivska L., Uyi O., Eissenstat D.M., Walsh B., Primka E.J. IV, Harper J. and Hoover K. (2022) Impacts of short-term feeding by spotted lanternfly (*Lycorma delicatula*) on ecophysiology of young hardwood trees in a common garden. *Frontiers in Insect Science* 2:1080124. doi: 10.3389/finsc.2022.1080124

PROFILING NEXT GENERATION PRODUCERS

Name: Reid and Jenn Crinklaw

Age: 40

Location of the maple syrup operation:

South edge of the City of London.



1. How did you become interested in the maple syrup industry?

- Reid's family has been involved in making syrup since 1832, so it has always just been part of his life.
- Jenn became involved in the operation when we got married in 2015.

2. What is the current scale of the operation: Taps / equipment-processing capabilities / how is the maple syrup marketed / any value-added products?

- We currently have approximately 3000 taps among several woodlots.
- We truck all of our sap back to the sugar house where we process sap with a 2 post reverse osmosis, and Force 5 wood fired evaporator. We have recently updated several key pieces of equipment to increase

efficiency.

- Our value added products include maple sugar, and maple butter. We have had success with infused syrup products like bourbon barrel aged, cinnamon and coffee syrups.
- We consistently have high demand for our maple butter, and have experimented with increasing batch sizes, with good success.
- We also have a cash crop operation that we focus on from May to November, so our sugar house is only open to the public during the maple season and for the Christmas holiday season.
- The sugar house is in a unique location that is fairly close (and getting closer) to London's growing population. This allows us to market



Jenn, Reid, and daughter

Michael N

PROFILING A NEXT GENERATION PRODUCER - continued

the majority of our syrup directly from our sugar house & farm store. We also wholesale to several farm markets and shops in the London and surrounding areas which allows customers to purchase our products throughout the year.

3. Who is involved with you in the operation?

- Reid's parents Mark and Carol Crinklaw. There are also many other helpers during the busy season.

4. What stage are you at integrating into this operation?

- Currently we are in a partnership with Mark and Carol, and have been for some time.
- Reid and Mark do the bush work and production.
- Jenn and Carol run the retail store and manage the wholesale customers.
- Both of us work off the farm as well, but have been lucky enough to have flexibility with our jobs that allows us to share the workload with Mark and Carol through different parts of the year.

5. What plans do you have for the future of the maple syrup operation?

- We would like to start doing online sales.
- We would also love to build a new sugar house. Our current sugar house was built in 1988 and has been added to in various ways over the years. We would like to be able to have cold storage and tweak the layout to allow us space to try more value added products. We also need more retail space in the store.



6. What educational background do you have?

- Reid – Diploma in Agriculture from University of Guelph. Diploma in Industrial Mechanics from Fanshawe College and is also a Licensed Construction Millwright.
- Jenn – Architectural technology diploma from Sheridan College and has been working as an electrical engineering technologist for the past 18 years.

7. How has this, or might this contribute to your maple syrup operation / to the maple syrup industry?

- Having a mechanical background has certainly helped the operation. Being able to fix, weld, or fabricate on the farm has allowed us to be creative and experiment with different machines or processes. We are always trying to get more efficient and experimenting is a great way to try.
- Going to Guelph was not only

PROFILING A NEXT GENERATION PRODUCER - continued

educational, but Reid was able to meet a lot of different people from across the province. There are many people he stays in touch with that are willing to lend advice in many aspects of the operation.

8. Have you taken up any leadership position in the Ontario Maple Products Sector?

- Yes, Reid is currently serving as President of Southwest chapter.

9. Tell us something interesting about yourself; i.e. your 'backstory'

- We are the seventh generation of the Crinklaw family to be making maple syrup and also living on the original homestead farm that was settled in 1832. We have a six year old daughter

and a son due in November that we hope will become the eighth generation to carry on this family tradition.

10. What can OMSPA do for emerging / next generation producers like you?

- OMSPA provides many resources for new and next generation producers. There are many info days and sessions that they can attend and learn valuable information.
- Talking with other OMSPA members is also a great resource. Maple producers are usually very easy to talk with, and quite willing to share their knowledge.

Thanks Reid and Jenn for your thoughts and your time!



OMSPA
Summer Tour 2025
 Youth on the Horizon - Tapping the Next Generation

Ontario Maple Syrup Producers' Association Eastern Local Summer Tour - Maple Syrup Competition Results

Golden

- | | |
|-----------------------|---------------------|
| 1 st place | Thompstontown Maple |
| 2 nd place | Jameswood Maple |
| 3 rd place | Winding Road Maple |

Amber

- | | |
|-----------------------|-----------------|
| 1 st place | Jameswood Maple |
| 2 nd place | Windlee Farms |
| 3 rd place | Elsie's Creek |

Dark

- | | |
|-----------------------|--------------------|
| 1 st place | Williams Farm |
| 2 nd place | High Falls Woodlot |
| 3 rd place | Glen Garry Maple |

Very Dark

- | | |
|----------------------------------|----------------------|
| 1 st place | Barkleyvale Farms |
| 2 nd place | Braeburn Maple |
| 3 rd place | Northwood Maple Farm |
| Best in Show - Barkleyvale Farms | |

Summer Tour Pictures



François Brunet and Clancey Lavender talk evaporators



Ivan Garland (tour host) and Brian Barkley (Bus captain)



Joel Boutin on vacuum



Complimentary Icecream at ye Ole Sugar Barn



Competition Judges hard at work



Maple Ridge spirits sampling



A few of our award winners at the banquet. L to R Brian Barkley, Gary Gallinger, Frank Heerkens, Richard McMillan



Maple competition prize winners. See page 12.

2025 NORTH AMERICAN MAPLE SYRUP COUNCIL CONFERENCE

Great Lakes! Great Maple! 2025 North American Maple Syrup Conference

When: October 22 – 25, 2025

Where: Double Tree by Hilton, Port Huron, Michigan
Blue Water Convention Center

Discounted rooms available until 9/21

Group Code: MSC

Please refer to the group code whether you book online
or over the phone @ 810-984-8000



Visit michiganmaple.org/north-american-maple-syrup-conference-2025 for more details and to register.

A partial list of speakers and topics

Geoff Lewis	Life cycle carbon footprint analysis and improvement strategies for US maple syrup production
Jason Lilley	Effective Chemical Use, Safety Handling, and Disposal for Maple Production
Mark Cannella	Expanding Demand: U.S. Consumer Preferences for Maple Syrup
Mark Cannella	Maple Sustainability Indicators- Combining economics, environment, and producer well being to evaluate the maple sector.
William Derouin	Advancing Indigenous Sugar Bush Tradition
Abby van den Berg	The nature of "natural" vacuum — A new comprehensive guide for the design and operation of 3/16 tubing systems
Kathleen Stutzman	Sugarbush management in Vermont: investigating sustainability of a growing Non-Timber Forest Product sector
Matthew Kaproth	Early prediction of maple syrup quality using carbon dynamics spectroscopy
Matthew Vadeboncoeur	Patterns and Consequences of Non-conductive Wood Formation in Sugar Maple and other Syrup Producing Species
Tim Rademacher	Evidence for a gradually advancing sugaring season
Adam Wild	Alternative Method for Chilling Maple Sap
Gabriel Karns	Effects of Crop Tree Release on Maple Growth Rates, Sap Characteristics, and Forest Regeneration
Mary Ellen Camire	Consumer Acceptability of All Four Grade A Maple Syrup Types
Mary Ellen Camire	Key Factors Influencing Profitability and Competitiveness of US Maple Syrup Producers
Luc Lagace	Chemical composition of maple syrup from different species
Nathalie Martin	Defoamer residues in maple syrup

Elmira Produce Auction Cooperative Maple Syrup Sale July 17, 2025

The auction in April certainly reflected a decent Ontario syrup season. Over 24,000 lbs total were sold with the barrel weight (13,432 lb.) closely followed by the pail weight (10,956 lb.). Despite this volume, prices were good for sellers. The July 17th sale was either a hangover from this huge sale or a reflection of the summer heat with the total dropping in half to just over 12,000 lb. Of that 8,807 lb. were sold in barrels and just 3206 lb. were sold in pails. This was a two thirds drop in pail volume. Prices were down a bit, but still decent. The next sale will be on October 16th 2025.

Here are the statistics:

Drums:

	Total Weight	Average
Golden	898 lb.	\$3.37/lb.
Amber	1757 lb.	\$3.28/lb.
Dark	6152 lb.	\$2.80/lb.
Overall drum price		\$2.96/lb.

Pails:

	Total Weight	Average
Amber	1939 lb.	\$3.28/lb.
Dark	1267 lb.	\$3.04/lb.
Overall pail price		\$3.18/lb.
Total sale average of \$3.02/lb.		

20 drums and 50 pails were sold.

The next sale is scheduled for October 16th 2025.

WHOLESALE MAPLE SYRUP AUCTION

October 16th, 2025 (Sale starts at 1:00pm)

7400 Reidwoods Drive, Elmira ON

Maple auction also in January 2025

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.

Order buying available

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

Lunch booth on site.





NORTH AMERICAN MAPLE SYRUP COUNCIL UPDATE

On September 9th the delegates will meet via zoom with inperson meetings Oct 22-25 in Port Huron, Michigan at this years annual International Maple Conference.

Registration is now open on the Michigan Maple Producers site and is in this edition of the Mainline.

The conference allows maple producers from throughout North America to meet and discuss the latest issues, advances and challenges in our Industry. Being held at the border city of Port Huron makes this convenient for many in Ontario to attend.

Ontario will host the 2 day Grading School before the 2026 conference. Please consider registering, as I can guarantee you will have some excellent takeaways from participating in this school.

NAMSC has funded the currently underway defoamer research at Centre Acer (\$50,000US or \$70,000CDN). Work is still ongoing with this project and a report will be available soon. A update will be presented at this years conference. NAMSC has issued an RFP for additional research proposals. There is a strong belief that work needs to continue on the defoamer project with regard to commercial syrup in the USA in order to match what is being done in Canada. Three full proposals have been requested and will be reviewed by the Research Committee. A recommendation will be made at the conference for delegate approval of the funding.

Ontario will host the International Conference on October 21-24, 2026, in the

Algoma region. There will be no Summer Tour in 2026.

NAMSC Algoma Conference Update

The organizing committee has partnered with the Rural Agricultural Innovation Network (RAIN) for this event, and they will be the lead applicant for funding; they already have the connections and authorized portal access required for funding reporting. The funding agencies have met to discuss what each agency can support. RAIN is in the process of securing funding for an event-planning intern to work on the conference.

The conference format includes two days of technical presentations, one day of bus tours, and two dinners: (1) Banquet with awards, (2) Taste of Algoma Ontario, at the Canadian Bush Plane Heritage Centre in Sault Ste. Marie.

An Ontario antique maple display will be presented at the conference; this feature is being supported by various locals with each bringing artifacts for display. Steve Needham has volunteered to coordinate this aspect of the conference.

The Provincial First Tapping will be held this winter in downtown Sault Ste Marie using the Art Gallery of Algoma as the host site. This is a picturesque location beside the St Mary's river. Inside, the gallery will be hosting original Group of Seven.

Brian Bainborough, NAMSC President, OMSPA NAMSV Rep.

2025 Ontario Maple Syrup Production Survey Results

Results from 99 producers in Ontario, representing 458,997 taps and an overall production of 1.49 L/tap¹

2025 Production Results

	Average	Median
# of Taps	4,636	1,700
Production	6,914 L	1,900 L

Syrup Yield	Average	Range
2025	1.27 L/tap ²	0.16 – 3.40 L/tap
Lowest (past 5 years)	0.98 L/tap ²	0.18 – 2.50 L/tap
Highest (past 5 years)	1.51 L/tap ²	0.32 – 3.40 L/tap

Sap Sweetness		
Early Season (86)	2.0%	0.9 – 3.6%
Mid-Season (87)	2.3%	1.0 – 3.5%
Late Season (88)	1.8%	1.0 – 3.2%

Collection Method	% of Total Taps
Buckets	1.7%
Tubing with No Vacuum (5/16")	1.7%
Tubing with No Vacuum (3/16")	1.0%
Tubing with Vacuum	95.6%
Vacuum: Average 23.6 inches Hg (range 15 – 28)	

Spouts	% of Total Taps
Conventional (7/16")	0.9%
Health (5/16", 1/4" or 3/16")	99.1%
Check Valve (used by 9% of producers)	4.2%
Seasonal Disposable (21% of producers)	61.1%

Heat Source for Evaporation (99)		
Solid Wood 83%	Oil 9%	Propane 5%
Steam 2%	Natural Gas 1%	

Heat for Finishing (84) (3 producers use 2 sources)		
Propane 64%	Solid Wood 27%	Oil 6%
Steam 2%	Natural Gas 2%	Electricity 1%

Annual Maple Syrup Production in Ontario (Litres)				
2025 Estimated from Survey				
2021	2022	2023	2024	2025
2,100,294	2,682,194	2,282,138	2,759,488	3,002,678

Survey represents 22.8% of Ontario taps (Stats Canada, 2021)

Source for 2021 to 2024 production: Statistics Canada

Note: (#) represents number of respondents who provided info

2024 Packaging and Prices

Method of Sales	Average	% of Total Sales
Retail	62.8%	21.1%
Wholesale	17.3%	18.0%
Bulk	20.0%	60.9%

Packaging	% of Retail Syrup Sold (93)	% of Wholesale Syrup Sold (55)
Metal	5.5%	18.8%
Plastic	45.3%	27.7%
Glass	49.2%	53.5%

Size of Container	Average Retail Price	Average Wholesale Price	Average Wholesale Discount
4 L	\$69.56	\$58.22	13.9%
2 L	\$40.02	\$32.57	15.0%
1 L	\$23.39	\$18.38	19.7%
500 mL	\$13.65	\$10.73	20.8%
250 mL	\$8.58	\$6.73	19.9%

Grade of Syrup	Average Bulk Syrup Price/lb
Golden (21)	\$3.40
Amber (34)	\$3.39
Dark (32)	\$3.33
Very Dark (17)	\$2.85

2025 Additional Information

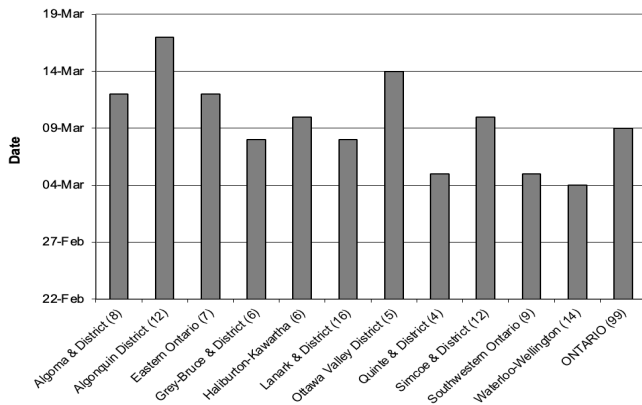
Use Reverse Osmosis:	71.7%
Refrigerate Concentrated Sap:	0%
Third Party Certified (Organic-7, CFIA-4, FSC-5):	15.2%
Made Improvements this Year:	49.5%
Avg Investment: \$28,752 Median: \$14,500 Total \$1,380,100	
Tap Rental: 25% of the taps represented by the survey are rented at an average price of \$1.36/tap (range: \$0 – \$2.75/tap)	
Change in taps: 11.7% overall increase from 2024 to 2025 Next 5 years: 40% to maintain, 54% to increase, 6% to decrease	
Age of Primary Operator: Average 59 (range 20-85), with 42% of producers considering retirement in avg of 12 years (range 0-50)	
Transition Plan: 45% (of 84 respondents) have a transition plan (1-staff, 1-lease, 3-sell as an intact unit, 32-transition to family)	

OMSPA Local	First Day of Boiling	Last Day of Boiling	Average Sap Sweetness	Litres of Syrup/Tap ¹	Average Number Taps	Average 4L Retail Price	Average 1L Retail Price
ONTARIO (99)	9-Mar	11-Apr	1.9	1.49	4,636	\$69.56	\$23.39
Algoma & District (8)	12-Mar	22-Apr	2.2	1.51	22,251	\$73.75	\$23.50
Algonquin District (12)	17-Mar	16-Apr	2.0	1.10	893	\$75.00	\$26.09
Eastern Ontario (7)	12-Mar	07-Apr	2.0	1.52	4,326	\$66.67	\$22.83
Grey-Bruce & District (6)	08-Mar	10-Apr	1.8	1.09	2,188	\$67.00	\$21.50
Haliburton-Kawartha (6)	10-Mar	14-Apr	2.1	1.42	10,779	\$81.50	\$24.83
Lanark & District (16)	08-Mar	11-Apr	1.9	1.74	1,889	\$73.43	\$23.67
Ottawa Valley District (5)	14-Mar	16-Apr	2.1	1.24	975	\$65.00	\$24.67
Quinte & District (4)	05-Mar	05-Apr	1.9	1.41	5,008	\$77.25	\$23.33
Simcoe & District (12)	10-Mar	07-Apr	2.0	1.37	1,040	\$78.80	\$25.83
Southwestern Ontario (9)	05-Mar	30-Mar	1.7	1.35	4,835	\$63.75	\$21.78
Waterloo-Wellington (14)	04-Mar	13-Apr	1.8	1.77	3,498	\$54.58	\$19.09

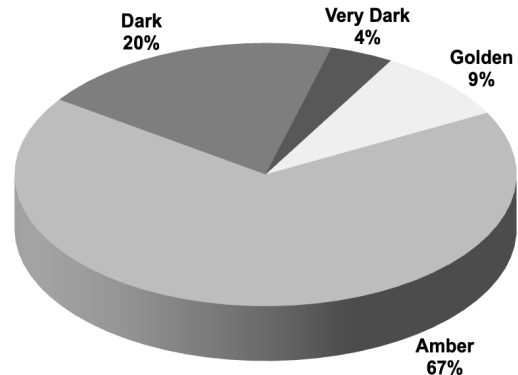
¹ L/tap = true overall L/tap production (total L/total taps) ² Average L/tap = simple average (each operation given equal weight and averaged)

OMSPA Production Survey continued

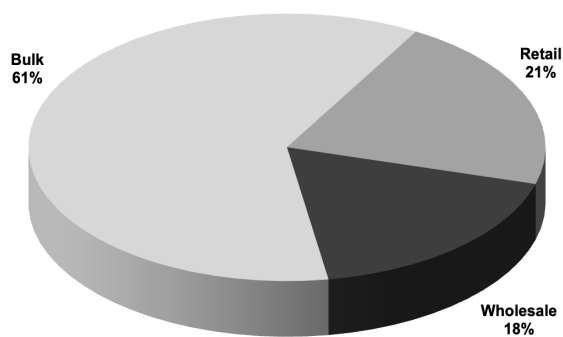
Average Date of First Boil, 2025



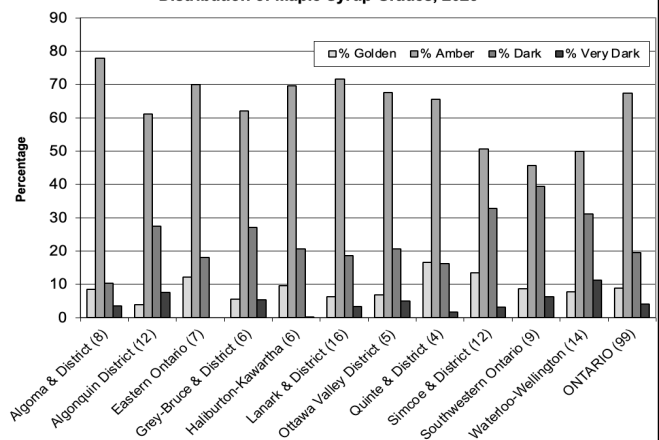
Proportion of Grades of Maple Syrup Produced, 2025



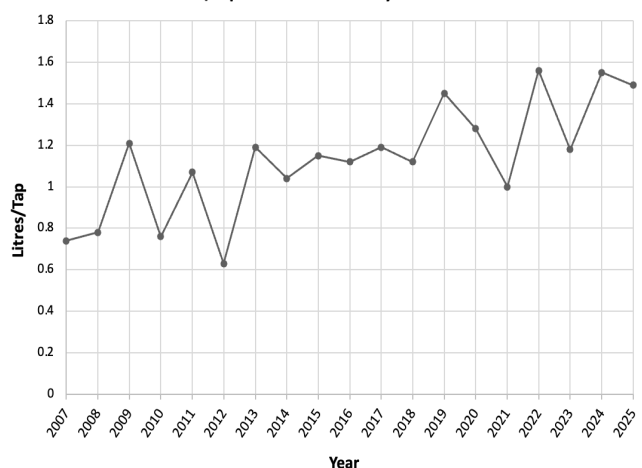
Method of Maple Syrup Sales, 2024



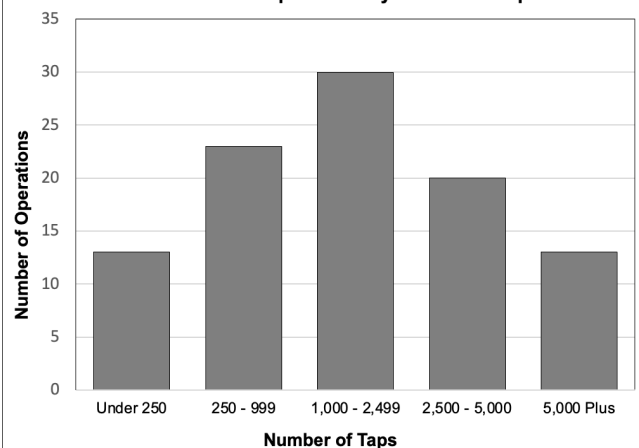
Distribution of Maple Syrup Grades, 2025



Litres/Tap from OMSPA Surveys 2007 - 2025



Distribution of Respondents by Number of Taps



Value Added Maple Products, 2024

	Produced by	Average Volume Produced	Average \$/kg	Range \$/kg
Maple Butter	28%	109 kg	\$43.41	\$15 - \$80
Maple Candy	15%	152 kg	\$49.85	\$15 - \$100
Granulated Maple Sugar	18%	141 kg	\$37.29	\$20 - \$75

Other Value Added Products Reported: BBQ and other sauces (6), taffy (2), jelly (2), suckers (2), fudge (2), maple peanuts (2), infused syrups (2), popcorn, maple mustard, cotton candy, brittle, taffy cones, cinnamon sugar, pepper jelly, maple blocks, granola, salad dressing, rubs, maple creamers, baked goods, snack foods, jams, chocolate cream, chocolate almonds —



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