

ONTARIO MAPLE MAINLINE



Maple Dateline

Mainline Deadlines

Spring - February 15

Summer - May 15

Fall - August 15

Winter - November 15

Board Meetings - 2022

Feb. 7th May 2nd

July 13th Oct. 3rd

Dec. 12th

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PRESIDENT'S MESSAGE

Summer Tour and Spring Storms

Wow, where has the time gone! It seems like yesterday when snow was on the ground and I was sitting back writing the Spring Mainline report in the comfort of my home with a nice cup of hot tea. By the time you read this report all of you should have your hydro back on and have started the cleanup from the destruction of the DERECHO STORM. More on that later.

Quinte & District is presenting the highlight of the year, the 2022 EDITION OF THE OMSPA SUMMER TOUR. The local members have been working hard to present a great selection of stops and seminars for all of us. This is the first summer tour in three years, so please make the attempt to be there. The networking of maple minds is important; OMSPA needs to hear your thoughts and ideas. We are there to listen and need your help to guide this organization in the right direction for years to come.

DERECHO, (deh-REY-cho) if you have not heard this word in the last 2 weeks you will hear it here. In my 50 year career as a power lineman, cleaning up after hurricanes, tornados, and ice storms, I have never seen such complete and utter destruction in such a widespread area. Derecho is a Spanish word meaning straight and was used by Dr. Gustavu Hinrichs, back in 1888, in a meteorological journal, to describe thunderstorm-induced straight line winds spread out over a distance as long as 650 km. I



(Continued on page 2)



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continued from pg. 1

have personally never heard or seen one before, and hope to never see one again.

I saw damage from minor to complete devastation. Damage to forests, buildings, electrical systems and any other structure in its path. Areas were hit to varying degrees all across the province, including our beloved maple forests.

The OMSPA executive has reacted quickly and decisively by submitting a letter to the Premier of Ontario, and the Minister and staff of OMAFRA. I have attended a couple of local zoom meetings to assess the damage and OMSPA has put together a survey to help collect information on the damage. A print copy is included in this Mainline, for all affected to fill out and return as soon as possible. An online version is available in the Members Only section (pw brix) of omspa.ca. The information will be processed and used to lobby the government for disaster relief funds. Please keep accurate records of all costs including your labour and equipment replacement to help access any funds that do become available. Take enough pictures and video to make a visual record of the damage. Drone footage could be very helpful if you can get it.

Our Maple Sector Development work continues to move along. However, PHASE 2 has been delayed to September due to the storm. The governance committee will start prepping in mid August for September meetings where we will be travelling the province to meet with members. At this time, I would like to thank the approximately 70 individuals who have contributed to the working groups; the data, analysis, recommendations and foresight that have come out of these groups are excellent. Look at the reports and watch the webinars on omspa.ca (under Strategic Planning) to remain in tune with our changing times.

FRANK HEERKENS



EXECUTIVE DIRECTOR'S REPORT

What a relief! A decent season, for some, a record for others. Unfortunately, the storm of May 21st has taken this relief and turned it into horror. A few of our members may exit the business due to the extent of the damage.

Here are some of the larger items I've been working on.

- Preparation for the May 2nd provincial board meeting.
 - Finalizing the contract for the \$20K Grass Roots Marketing Grant and producing the first progress report.
 - Participation in four of the Working Groups in our Sector Development/Strategic Planning process.
 - Attending the virtual Foodland ON marketing meeting in April.
 - Finalizing the 2022 Production Survey.
- Current items include:
- Preparation of 2021 year end for the AGM
 - Work on hiring a part-time admin assistant
 - Writing a survey to assess damage from the wind storm and assisting the executive with

response to the situation.

Please take the time to fill out the production survey. This provides an invaluable record of maple production over time in Ontario. All the way back to 2001!

If you had damage from the storm, filling out that survey will help as we speak with government about possible assistance programs.

If you have damage and are covered by Agristability and SDRM, call Agricorp to discuss options with them. I have found their representatives to be knowledgeable and helpful.

You can find the surveys online in the Member's Only section of omspa.ca. Remember, the password is brix.

John Williams

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HAVE A GOOD SEASON !



NORTH AMERICAN MAPLE SYRUP COUNCIL REPORT

NAMSC held a hybrid delegate meeting May 13 in Croghan, New York at the International Maple Museum. Some delegates attended in person and others via Zoom. This meeting was the first in-person meeting since 2019 in Duluth, Minnesota. The next day, the Maple Hall of Fame had its first in-person ceremony in 3 years with 6 inductees (2 per year) present, including Ontario's Ray Bonenberg, who was to have been inducted in 2020. Congratulations Ray!

The Producers' Manual is in final layout and will be available before the convention in October. This manual will be a reference for revisions to Ontario's BPM and planning on that project will start later this fall.

The Education Committee will also use the Producers' Manual as a reference for a Hobbyist's Guideline.

Conference planning for La Crosse, Wisconsin in October 2022 is continuing. The next IMSI Grading School session will be held at the end of this conference. There is a commitment from the Grading School that a recurring school will be held in conjunction with the International Conference going forward.

Meetings with the IMSI Grading School committee (University of Maine, University of Vermont, Ontario and IMSI) are ongoing, to address holding a one-day school at some point. This event will likely have an option for virtual remote access.

The new President, Howard Boyden (Mass.) continues to be fully engaged and professional; his leadership is encouraging and inspiring to the organization. Winton Pitcoff (Executive Director) is fully up to speed in his new role and guiding the association forward.

The Maple Digest will be publishing its annual crop report in the next issue. Ontario's Jenny Liu will again provide input with our report. From discussions amongst delegates, most northern producing regions have had a better than average year, with Wisconsin and Michigan reporting some record production. However, some southern areas reported a poor production year. Nevertheless, Ontario is reporting a better than average crop, and in most cases an excellent crop.

Since the delegate meeting, Vermont has confirmed that the state will rejoin NAMSC, the NAMSC executive recommended acceptance immediately rather than waiting till the Convention in October. This has been long process. Vermont left NAMSC for reasons similar to Ontario's years ago. With renewed commitment by all sides, NAMSC is only made stronger as the voice of Maple Syrup Producers in the Industry.

Submitted by our NAMSC rep. And NAMSC Vice President Brian Baird



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OMSPA Hiring Admin. Assistant

As part of OMSPA's transition to a new board model, John Williams was hired as Executive Director in April of 2019. The work load in the office has now exceeded the hours allotted to John and a part-time office administration assistant is needed to help with bookkeeping, membership, board minutes and website updates. If you know someone interested, please send them to omspa.ca to look under About OMSPA/employment. Applications are due by June 20th.

Visit <https://omspa.ca/employment>

MARKETING & PROMOTIONS COMMITTEE

Many maple festivals returned this spring much to the delight to maple producers and the public! Feedback from members is that these events were busy, and sales reflected this. The Marketing and Promotions Committee is excited to hear that Breakfast on the Farm, the International Plowing Match, and the Royal Winter Fair are all returning in person this year. Many agricultural fairs are planning their return too. These events give the public the opportunity to connect with agriculture and get a better understanding of where their food comes from. OMSPA continues to invest in digital promotion on the social media platforms. Please be sure you're following the accounts on Instagram and Facebook. Remember to tag us to make sharing your post easier (which helps expand both your reach and ours!)

The Summer Tour is a good opportunity for members to save on shipping costs by purchasing marketing supplies from the OMSPA Store and picking them up at the event. Contact John in the office or place your order online on omspa.ca, in the members only section.

Maple Weekend

Over the first weekend of April, sixty-four OMSPA members participated in Maple Weekend. All locals had participants. The Events Working Group was happy with the participation within their locals. It was great to see members returning to this event and new participants giving it a try!

Participants reported that the event was a success. Many members had visitor numbers exceeding previous years and overall sales were higher. The weather was good for the most part, which we know is a critical factor. Also, many participants were able to produce syrup during the event which added to the experience.

A digital survey was conducted by OMSPA during the event to collect consumer data. Participants were provided with a QR code and asked to promote it to their guests. The feedback collected will be used to help the planning group adapt their promotional activities next year. There were 290 responses received – which we were very happy with given it was the first time attempting this type of survey with our participants and their guests.

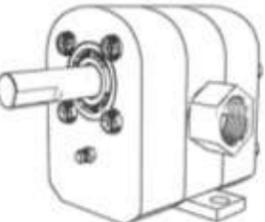
Working with the OMSPA Communications committee, the Maple Weekend pages on ontariomaple.com were updated with French language. The tool is in place to translate other pages as we move forward with events like Fall in Love with Maple.

The coverage received for this event reached TV, radio, print, and online (web and social media). The event was captured in several event “Things To Do” listings. There was TV coverage in the eastern, central, and northern part of the province which was exciting to see. Finally, tourism organizations are key partners to help promotion at the local level.

A heartfelt thank you to John Williams, Amy Hogue, Frank Heerkens and the Maple Weekend representatives from the locals: Brian Bainborough (Algoma), Tom Stehr (Algonquin), Anne Zoeller (Eastern), Clancy Lavender (Haliburton-Kawaratha), Leann Thompson (Lanark & District), Ray Bonenberg (Ottawa Valley), Marc Youmans (Quinte & District), Peter & Anne Lorrman (Simcoe & District), Bill Vandenberg (Southwestern), and Kevin Snyder / Ron Grubb (Waterloo-Wellington) for all their support during the planning of this event. A big thank you to the locals for their work and resources in promoting the event. We look forward to 2023!

Leann Thompson, Chair of M & P

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FALL IN LOVE WITH MAPLE IS BACK!





OMSPA is excited to announce that the second annual Fall in Love with Maple Festival will take place across the province from Saturday, September 24 to Sunday, October 2. Members have the option to participate for one weekend, both weekends, or all nine days.

Confirmation of participation and submission of profiles are due by the end of July. Watch for more information to come from your locals and in the OMSPA e-news!

Sector Development/Strategic Plan Update

Working Group Webinars
Reports from the Strategic Planning Working Groups have been presented on Thursday evenings in May and June. If you missed these webinars visit omspa.ca and click on the Strategic Planning tab. You can see the reports here and access the recorded webinars. You can also find them on the OMSPA Youtube channel. Phase 1 of our project will be completed when these are all presented and published.

Future Scenarios - Phase 2
Based on the reports of the Working Groups, several future possibilities for Maple in Ontario have been developed. Three meetings were planned in June to discuss these and receive feedback. Due to several issues, the election, the wind storm, these have been pushed back to September. Planned locations are Perth, Guelph and one virtual. If you are interested in participating, please contact the office.

Strategic Plan - Phase 3
The actual Strategic Plan will be developed by putting all this work together over the course of the fall. Please watch the working group reports and watch the webinars so you can provide educated feedback to the process.

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2022
Exp. Dec 31, 2022



**Elmira Produce Action Cooperative
Maple Syrup Sale April 21, 2022**

The auction in April was largely Amber and Dark with smaller amounts of Golden and Very Dark. A surprising number of pails were sold and prices for good syrup were up somewhat over previous years. Here are the statistics:

Drums:

	Total Weight	Average
Golden	1338 lb.	\$2.88/lb.
Amber	11154 lb.	\$2.76/lb.
Dark	10196 lb.	\$2.59/lb.
Overall drum price		\$2.69/lb.

Pails:

Golden	1518 lb.	\$2.72/lb.
Amber	7046 lb.	\$2.56/lb.
Dark	4973 lb.	\$2.55/lb.
Very Dark	1920 lb.	\$2.67/lb.
Overall pail price		\$2.59/lb.

Total sale average of \$2.65/lb.

52 drums and 243 pails were sold.

The next sale is scheduled for July 21, 2022, followed by Oct. 20, and Jan. 2022.

RESEARCH & TECHNOLOGY TRANSFER (RTTC) COLUMN

1. 1. When Tubing is Tapped Out: Recycling Maple Plastics

Summary of article -

An article published by Andrea Caluori in the Maple Syrup Digest outlines the opportunities and challenges of recycling tubing so that it does not end up in landfills. As plastic tubing was introduced nearly 70 years ago and that plastic tubing may only have a lifespan of a few years, a lot of tubing waste has been generated and is growing every year. Sending the plastic to landfill or leaving it in the bush have typically been the answers for disposal but with concern growing around the environmental impacts of plastic, other solutions need to be found. Plastic in landfills and in the bush slowly break down into micro-plastics. As they degrade, they release greenhouse gases and contribute to climate change, the small particulates can leach into the environment, contaminating soil and water and even the food supply. Recycling is one option but not all tubing can be recycled. Only polyethylene (PE) sap lines can be recycled. PVC (polyvinyl chloride) or other tubing materials are not accepted for recycling. The only facility in Canada that recycles tubing is Environek in Saint-Malachie, QC. Other challenges of recycling are the related costs, energy use and labour involved in processing the material. Reusing the tubing for another purpose is also an alternative. Old tubing can be used in arts and crafts and partnering with schools, craft or summer camps to donate clean used tubing may be an alternative to sending the tubing to landfill. One new technology developed to create more renewable, less carbon producing manufacturing options for plastics is bioplastics. This material can either be biobased (derived from a renewable resource) or biodegradable (can break down naturally) or both.

For more information about tubing recycling see <https://mapleresearch.org/wp-content/uploads/2006recycling.pdf> or Maple Syrup Digest, June 2020 Issue, pages 16-21.

2. Maple Syrup Production and Reducing Energy Costs

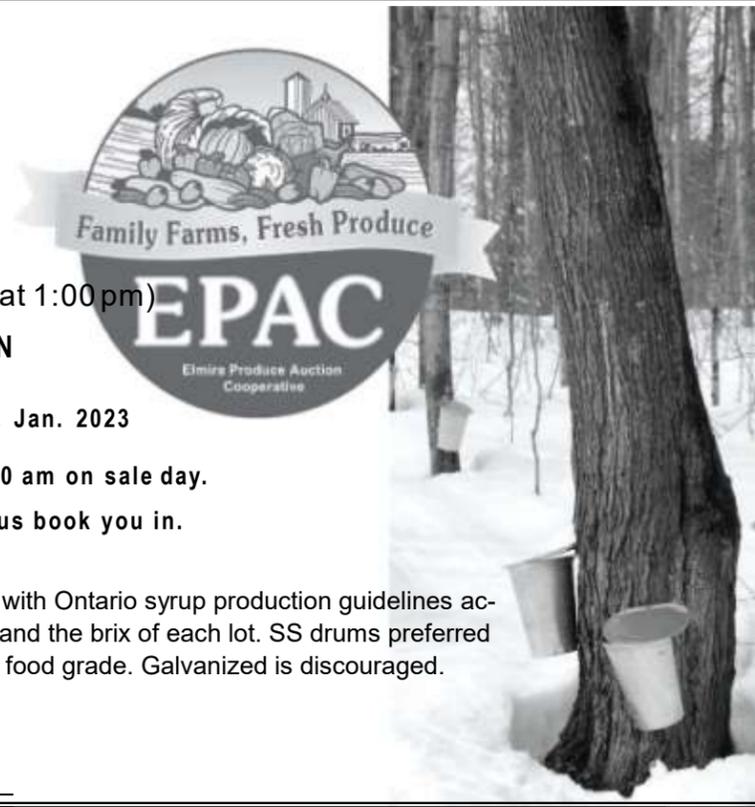
Summary of article –

An article published by the University of Wisconsin - Wisconsin Energy Efficiency and Renewable Energy – Division of Extension looks at energy costs and some of the technologies and devices to reduce energy costs during maple syrup production. Fifteen (15) maple syrup producers were provided with energy audits with eleven (11) of the operations revealing energy conservation opportunities that would reduce energy costs an average of 31 %. There were eight recommendations to increase burner efficiency, four to install or upgrade a sap pre-heater, three to install economizer units and one recommendation to install a reverse osmosis unit. The payback periods ranged from 0.3 to 7.4 years with the lowest cost and fastest payback being attributed to increasing burner efficiency and installing a pre-heater.

For more information about the study and recommendations to reduce energy costs in producing maple syrup see <https://fyi.extension.wisc.edu/energy/maple-syrup-production/>

By Marian Petelycky

**WHOLESALE
MAPLE SYRUP
AUCTION**



July 21st, 2022 (Sale starts at 1:00pm)
7400 Reidwoods Drive, Elmira ON

Maple auctions also on Oct. 20, 2022 & Jan. 2023

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

Lunch booth on site.

Retirement Sale

D&G 4X14' wood evaporator w/ LaPierre auto draw off, \$13,000; D&G 2X4' SS propane finisher, \$1,100; D&G 32USG SS bottler w/ stand, \$2,100; Darveau 7" filter press w/ SS pump, \$1,300; CDL Air Tech 3hp hi vacuum pump, \$4000; Bernard extractor, \$1,100; Two LaPierre 750USG SS sap tanks, \$1,100 ea.; D&G vac monitoring system w/ 5 double sensors, \$2,100; CDL 8L maple cream machine, \$1,800; Photos available, all good equipment. Contact Bill Hallatt, cell (705) 989-4779, Email: pancakepointmaple@gmail.com

MAPLE HALL OF FAME INDUCTION:

Ray Bonenberg

On May 14, 2022 the International Maple Museum held the Induction ceremony into the Maple Hall of Fame for the first time in 3 years in person. This years ceremony had 6 inductees: from

2020, Joe Polak and Ray Bonenberg; 2021 Mark Harran and Dr. Timothy Perkins; and this year's inductees Steve Childs and Dr. Gary Graham. Richard Norman, the chair of the Hall of Fame Committee and longest living inductee into the Hall, presented each inductee with a lapel pin and plaque to commemorate their inclusion into the Hall of Fame.

This year, the weather cooperated and the ceremony at Croghan, New York, was well attended, given that this was



the first in-person event at the Maple Museum in three years.

Ray was introduced by Ontario's own John Henderson (inducted in 2017) and a BBQ chicken dinner followed the ceremony.

Congrats to Ontario's Ray Bonenberg for an honour well deserved.

Brian Bainborough

Editor's note: Ray is a past president of OMSPA and the IMSI. Currently, he still sits on both boards.



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Profile: Old Sugar Shack
 Forget Bush, Wyebridge, Simcoe County
 By John Williams



North Simcoe has a long history of syrup making. The rolling hills mean that most farms have a section best left in bush. The Forget farm certainly fits the description; a long strip of relatively flat land with a gentle slope on the north turning into a precipitous drop of nearly 300' into the Wye Marsh.

The bush has been tapped for as long as locals can remember. It may have been tapped by the Wendat (Huron) People as the famous Ste Marie among the Hurons settlement built by the Jesuits and Wendat starting in 1639 is less than two kilometers away.

In more modern times the Forget family tapped the bush with buckets and boiled in the open with pans over stone arches built into the ground. The sugar shack pictured was built as an upgrade in the 1940s. Max Wagg, a local teacher, bought the property in the 1970s and built a house nearby. He continued to tap, even running a small tubing setup on vacuum, until about 2014.

Max sold the property in the 1990s to Rose Marie Vyvian and Jamie Hunter who developed a 2400 tap operation in the bush while Max continued to use the old sugar shack for his smaller setup. A fire in the early 2000s destroyed the Vyvian/Hunter operation and it was never rebuilt.

In 2006 the property was purchased by Liz and Kurt Frost who developed the other half of the property into a yoga retreat centre complete with a straw bale lodge. Max kept on making syrup in the old sugar shack.

Meanwhile, I started a new operation just around the corner and when I ran out of taps in our bush, and Max retired, I approached the Frosts about renting it. It is now an important part of our 3400 tap operation. The old sugar shack stands in remembrance of the Forgets and Max Wagg. The Frosts still use it for storage.

John Williams

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www.dominiongrimm.ca

Surveys

Two important surveys to complete!

Production Survey: This annual record of production and sales provides us with an excellent picture of the season and how sales were for the previous season. This will be the 22nd season that data has been collected on production.

Storm Survey: This survey is for those who suffered damage in the May 21st storm that struck bushes across the province. Please fill this out so we have numbers to talk about with the provincial and federal governments. We are hopeful that a compensation package will be available down the road, especially for those with large losses.

- Fill both surveys out online at omspa.ca. Enter the Members Only section (password brix) and there are buttons in the banner.
- Paper copies are included with the Mainline that can be mailed in.
- The June E-letter also has links for the survey.



Pefferlaw Creek Bush outside of Uxbridge after the storm. Three thousand tree remain standing. Eight thousand were knocked down. Pefferlaw Creek lost approximately 12,000 taps.

2022 SUMMER TOUR AGENDA

Based from the Belleville Ramada

Wednesday July 13th

3:00-7:00 pm	Tour registration
3:00 – 8:00 pm	Trade show open (hours to be determined by individual vendors)
4:30-6:00 pm	Board of Directors Meeting (Enterprise Boardroom)
6:00 pm	Opening Ceremony
6:30 – 9:00 pm	BBQ

Thursday July 14th

6:30- 9:00 am	Breakfast
7:00 – 9:00 am	Tour Registration and trade show open
8:30 am – 4:00 pm	Tour stops and speakers
4:30 - 5:30 pm	OMSPA AGM
4:00- 6:00 pm	Trade show open
7:00 pm	Banquet, Awards and Auction

Friday July 15th

6:30 – 9:00 am	Breakfast
7:00 – 9:00 am	Trade show open
8:30 am – 4:30 pm	Tour Stops and speakers

Saturday July 16th

10:am – 2:00 pm	Self guided tour in Prince Edward County (4 Stops)
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TOUR STOP HOSTS AND HIGHLIGHTS

Thursday July 14th

Pure Local 62, Yearwood Family Sugar Bush: Jeremy and Crystal Yearwood

- 1900 taps, wood fired evaporator, RO and Vacuum system
- Ben Tomory of H2O will be talking about early tapping; Advantages/Disadvantages

Rose Elm Farm: Terry and Janet Linton

- 4000 taps, wood fired evaporator, RO, remote monitoring and pump hose control
- Steve Bedard will be talking about remote monitoring system, pump house controls and tank level sensors; standalone system vs internet control

Sandy Flat Sugar Bush: Chris and Robin Clark (lunch stop)

- 4000 taps, wood fired evaporator, RO, wet/dry line tubing system, electric releaser, pancake house
- CDL will be talking about spin seal fittings, wet/dry line tubing and different types of vacuum pumps

Friday July 15th

Roblin's Maple Syrup: Phil and Brittany Roblin

- 1800 taps, D&G wood/wood pellet combo evaporator, trucks all sap in, RO
- D&G will be highlighting the wood/wood pellet evaporator

Trillium Ridge Sugarworks: Terry and Vickie Gervais (lunch stop)

- 9000 taps, Wood fired evaporator, 2 post RO, pancake house with live maple growing in the middle
- Joel Boutin will be talking about different conditions of sap and flavours in season, filtering sap and syrup, why we have difficulty filtering syrup some days and use of defoamer

Taps Sugar Bush: Mike Franks

- 1200 taps, High vacuum, electric releasers, 2x8 flat pan oil fired, double pass through RO
- This will be a quick stop to view this unique setup

Ohara Sugar Maple: Steve and Heather Needham

- 4300 taps, oil fired evaporator with 50/50 split pans, RO, boils 25% concentrate, monitoring system and 4 head Lapierre bottling system
- Jeremy and Zoe Adam will be talking about refrigerated concentrate and how it works for their 23000 tap operation

Saturday July 15th Self guided tour

Vader's Maple Syrup: Todd and Susan Vader

- 3000 taps, Oil fired evaporator, RO, trucks all sap in

Fosterholm Farms: Clifford, Dean and Rylan Foster

- 7500 taps, Oil fired turbo evaporator, RO, all sap is pumped to sugar house

Stone's Maple Syrup, Trevor Stone

- 1000 taps, wood fired evaporator, unique in the fact that there's minimal slope in the woods, antique tractor display

Koopmans Maple Mountain, Chris and Carrie Koopmans

- 1100 taps, Wood fired hurricane evaporator, RO, off grid/generator powered sugar house and a steep hill

Registration continued

Hotel rooms are 129.00 per night with complimentary breakfast included, rate is good for 2 days prior to and after event

Call 613-968-3411 ext. 0 to book your room or email reservations@ramadabelliville.com, code word "Maple Syrup Association 2022"

Please check the OMSPA website for the Summer Tour Agenda

Maple Syrup Competition

\$5.00 per entry

4 classes: Golden, Amber, Dark and Very Dark

Please use a 250 ml Kent style bottle

Current judging guidelines will used, Syrup entries under 66 Brix, entered in wrong colour class or have off flavour will be disqualified.

Entries accepted up to 8 AM Thursday July 14th at the registration desk

Monitoring System Raffle sponsored by Lapierre Waterloo Small

Winner can take the monitoring system (\$2500.00 value) or \$2000.00 cash

200 tickets available at \$20.00 per ticket

Tickets available from now until Thursday July 14th at 8 PM

150 tickets must be sold in order for the draw to happen.

For more info, please contact Terry Linton at terrylinton@hotmail.com



REGISTRATION FORM



2022 OMSPA Summer Tour

Wednesday July 13, 2022 to Friday July 15, 2022

Name(s) as you like them to appear on the name tag(s) (Add additional names in the Notes section below)

Name #1: (First/Last)		Name #2: (First/Last)	
Address:		E-Mail:	
City, Prov/State:		Telephone:	
Postal Code/ZIP:		OMPSA Local	

EARLY BIRD REGISTRATION DEADLINE: July 1, 2022 Meals and bus seats cannot be guaranteed after this date

OMSPA Member: Yes () No ()

Activity	Adult Qty	OMSPA Member Price	Non-Member Price	Total
Full 3-Day Package (July 13-15) Includes: Tours, speakers at tour stops, and buses both days, Wednesday night BBQ and Thursday night Banquet		\$ 295	\$ 315	
Thursday Only – Coach Bus Site Tours, Lunch, and Speakers		\$ 110	\$ 120	
Friday Only – Coach Bus Site Tours, Lunch and Speakers		\$ 110	\$ 120	
Children's Package (5-12 years of age) (Children under 5 are FREE)		\$150.00	\$ 160.00	
Wednesday Evening BBQ (Dinner Only)		\$ 20	\$ 20	
Thursday Evening Banquet (Dinner Only)		\$ 75	\$ 75	
Will you be bringing an item for the auction (circle one)? YES NO				
LATE REGISTRATION FEE (entire package) after July 1 - ADD		\$ 50	\$ 50	
TOTAL:				

Notes: (Dietary needs, additional names, etc.)? _____

Payment Options:

1. Interac e-Transfer: Email registration and send e-Transfer to qdmspa@gmail.com (PREFERRED)
2. Payment by Cheque: Mail registration with payment (CDN funds) payable to **Quinte Maple 2022** to: Chris & Carrie Koopmans 2275 County Road 8, Picton, Ontario K0K 2T0



www.omspasummertour.ca

qdmspa@gmail.com

OMSPA Promotions Store

Contact the Executive Director at :

Phone: 613-258-2294

Fax: 613-258-0207

Email:

admin@ontariomaple.com

Maple Mainline Deadlines

Spring

February 15, 2023

Summer

May 15, 2022

Fall

August 15, 2022

Winter

November 15, 2022



ADVERTISING RATES

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. Ask about our reasonable rates for our monthly e-letter. **Please note** that rates are under review and may change during 2022.

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