

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. 7th

Dec. 6th

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P R E S I D E N T ' S M E S S A G E

The following is an edited extract of the message I presented to the Provincial Board of Directors on October the 7th.

When I became president, I am not afraid to tell you that I was scared and nervous about taking on this new position. Brian forgot to hand over the training manual on a 600 member organization and how to keep everyone happy.

Our past president had to endure the beginning of a COVID-19 pandemic and I have entered in the middle of one: society has changed, the way we do business has changed, change is inevitable. Just look at us today, using modern technology, we are in a gathering without leaving our office chairs. It is the way of the future and even though we will have some meetings in person soon, we will not be going back to the old ways. That time has come and gone.

When I accepted this position, I knew we needed to change how this organization is structured to better benefit our members. Information and lots of it, needed to get out to the general membership in order to make sound decisions. I would like to thank Jules Rochon for tackling this issue by creating web pages for our Locals to pass information on to their memberships. Please use these websites and read them.

In my years on the board, I have heard of the same problems and issues repeatedly. I have asked Randal Goodfellow and Bob Snider to tackle these issues inside the governance committee. They complement each other and will be meet these issues head on. Brody Berrigan has also joined the



(Continued on page 2)



Mapleweekend

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committee to help with this task.

MONEY. We are trying to run a multi million-dollar industry on a 5-cent budget. We have a half time employee to work with an industry as large as the honey sector. The Ontario Bee Keepers Association has several employees to work with their members. Thank you, John Williams, for all your hard work and making my job easier. We need to find new sources of revenue to increase our capacity.

Leanne Thompson has taken over as the Chair of the Marketing and Promotion committee. She will continue with her MAPLE WEEKEND and FALL IN LOVE WITH MAPLE work. Thank you, Leanne.

Steve Needham will be starting a maple blog in the new year called "BOILING IT DOWN WITH STEVE NEEDHAM". He will share information with new and small producers to ensure the making of good quality syrup in Ontario.

OMSPA has a very strong and united executive that has worked hundreds volunteer hours for the greater good of the organization. All these volunteers must be applauded.

Someone told me I might be too much of an entrepreneur to be president, but I believe this is great because I am dealing with 600 entrepreneurs in this organization with 600 different ideas of how things should be done.

BUT LET'S LOOK AT THE BUTS`

We will not be able to make everyone happy, but we will do our best. In the new training manual that I am writing this will be item number one for the next president.

We have created a very good information highway, but from our September 15th special meeting, it was very clear, that the information was not reaching all the members. That there was a roadblock. The executive have decided that all information will go to all 600 members directly from henceforth using the E-letter and Mainline.

We have partnered with OMFRA to access a grant for an in-depth study of our industry. Amazingly a lot of work has been done to date, but we need more volunteers. This is your industry, your future, so please join THE STEERING COMMITTEES.

WE NEED MONEY. SIMPLE AS THAT. Membership fees

(Continued on page 3)

will not do it. We need to find other sources of revenue. We need to look at other organizations to see how they do it and how they have progressed to become stronger organizations

WE HAVE LISTENED to the concerns of our membership and have removed reviews of Section 12 organizations and Marketing Boards from our agenda.

At this point I would like to add that I have made a few errors in not getting enough, or the proper information out to our membership. This has created several rumors and I would like to clarify a few at this point. There is no hidden agenda, eight people at the Executive and Committee Chair level cannot change the direction of this organization, they can only lead it. You the membership, all 600 of you, will decide THE DIRECTION. The one or two who disagree with what we're doing will not change it either.

THE MAPLE SECTOR DEVELOPMENT / STRATEGIC PLAN bus has left the station. There

are 11 steering groups at this point who will be stepping off the bus into the unknown, but our volunteers will be given directions to find their way. They will come back and share their findings with our members. We can then pick the best ideas and move forward.

In summary we are all volunteers working for the common good of the Maple Industry in Ontario and for its membership. We need to ensure that good quality Maple Syrup is made by all members. We need to promote our SWEET ONTARIO brand so that Ontario consumers will recognize it beyond all others.

Thank you, membership, for listening and understanding.

Regards

FRANK HEERKENS



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HAVE A GOOD SEASON !

EXECUTIVE DIRECTOR'S REPORT

November is one of the busiest months of the year in the OMSPA office: the winter Mainline is produced, our draft budget is prepped for the next year, and membership renewals start to come in.

Highlights of this Fall include:

- Adding HST to our membership fees.
- Fall in Love with Maple Event.
- Work to finalize our Maple Sector Development/Strategic Planning process.

Current items include:

- Quoting on a reprint of our two recipe books.
- Participating in the Steering group on data for Ontario Maple.
- Setup of an automated internet survey for Fall in Love with Maple.
- Purchase of a new computer for the office.
- Research on a Membership Management Program to facilitate membership renewals and communications.

- Planning and preparation for hybrid board meetings. We hope to have personal attendance and virtual attendance by Zoom.
- Budget planning for 2022
- Membership renewals!

Look for your membership renewal in this Mainline envelope.

John Williams



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Please take our 5 minute Survey!

OMSPA Working with Algonquin College **on Maple Education**

Here is a link to the survey: <https://www.surveymonkey.ca/r/ZT3SSB9>

You can sign into the members blog and find the link there. A paper copy of the survey is also available from the OMSPA office.

Thanks in advance for your input - it will be extremely important in our planning.

Phil Thomas, Chair RTTC

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NORTH AMERICAN MAPLE SYRUP COUNCIL REPORT

The North American Maple Syrup Council held its 62nd Annual Meeting on October 27, meeting online again due to the ongoing pandemic.

2021 was a busy year for the Council, with multiple projects related to both internal work and program work making significant progress.

The *Maple Syrup Digest* is now in its 60th consecutive year of publication as the longest running publication in the maple industry. This year the *Digest* published articles featuring research on retapping practices, tapping depth, and other issues, as well as practical skills articles on topics ranging from ways sugarmakers could adapt to the COVID crisis to how to build small reverse osmosis machines using commonly available parts.

The *Digest* is distributed to more than 3,000 sugarmakers in the US and Canada, primarily as a benefit to NAMSC member associations' memberships. Advertisers support the *Digest*, recognizing it as one of the best ways to reach a wide range of producers, from hobbyists to large commercial operations. It is also available online (with a one-year delay), at mapledigest.org.

The *Digest* has also begun publishing occasional email newsletters to associations' memberships, sharing timely information about resources, grants, and events in between print issues.

The website mapleresearch.org, the most comprehensive curated website for science-based information about maple production, grew to more than 600 resources, ranging from articles and videos, to spreadsheets and manuals. New items are added regularly, and the site serves both beginning as well as experienced sugarmakers, as a more reliable and trusted resource than a general web search. The Council has developed the site through a partnership with the UVM Proctor Maple Research Center, and will be maintaining the site on an ongoing basis.

With the pandemic keeping people at home, the Council turned to online events as a way to maintain connections among members and continue to provide educational opportunities for sugarmakers. Sessions included "Keys to High Yield" presented in May by Dr. Abby van den Berg from the UVM Proctor Maple Research Center, and "Why Do You Tap Maple Trees, and Who Really Cares? The Answers May Surprise You" presented in September by sugarmaker Mike Rechlin, researcher and professor at Future Generations University. Both sessions were well-attended and generated lively discussions.

With the cancellation of two annual conferences and with

them the annual fundraising auctions, the research committee felt the need to forgo making new grants this year, despite significant interest from researchers. We plan to return to grantmaking in 2022.

The education committee awarded one grant to the Wisconsin Maple Syrup Producer's Association to support their completion of a producers' manual for their members. As with all projects supported with education grants, the final product will be available on mapleresearch.org to all NAMSC members.

Internally, NAMSC undertook an extensive strategic planning process, engaging a professional planner who conducted more than 40 interviews and led a planning committee through the process of examining the organization's history, our current strengths and challenges, and our opportunities for the future.

The plan calls for investing in more staff time so that the executive director can devote more time to supporting the membership, and fundraising to sustain the organization. This will allow NAMSC to focus on its core strengths – research, communication, and networking – as well as to expand its role as a network organization in support of our mission: to be a leading advocate and resource for maple associations and their members, working to ensure that sugarmakers have the tools and support needed to sustainably produce high quality products.

Debbie Thomas from Michigan completed her two-year term as president, having steered the organization through a challenging time and the vital strategic planning process. Howard Boyden from Massachusetts has stepped into the president's role, and Brian Bainborough from Ontario has been elected Vice-President. Joe Polak will continue in his role as secretary/treasurer.

Mike Girard stepped down as Executive Director of NAMSC, a position he had held since 2009, having been Coordinator of the organization for six years prior to that. The Council voted to appoint Winton Pitcoff to the Executive Director position for two years. Winton has been editor of the *Maple Syrup Digest* since 2014, and coordinator of the Massachusetts Maple Producers Association since 2006.

Membership in the Council remains steady, with associations from 13 US states and 4 Canadian provinces participating. A priority for the Council is helping member associations retain and grow their own membership, and welcoming associations from other states and provinces to join NAMSC in the coming years.

The Hall of Fame committee announced the selection of

Steve Childs from Cornell University, and Dr. Gary Graham of The Ohio State University as the 2022 inductees. Congratulations to both of these outstanding researchers and partners to the maple industry. We hope that this year we'll be able to enjoy an in-person induction ceremony at the Hall in Croghan, NY.

The 2022 conference will be held October 26-29 in La-Crosse, Wisconsin. This event will represent a new focus for annual NAMSC events, adding more practical skills workshops in order to better serve sugarmakers who travel to attend. Research presentations, the trade show, and tours will all continue to be a part of this annual event which draws hundreds of people from all sectors of the industry and from all regions of the sugaring region.

Future conference hosts include Sturbridge, Massachusetts in 2023, Maine in 2024, Michigan in 2025, and Ontario in 2026.

Other business conducted at the annual meeting included financial reports, which found the organization to be in sound fiscal condition. Life and associate members were appointed as well, as were committees.

Life Members: Steve Childs and Michael Girard

Associate Members (3 year terms): Jacques Couture, Kathryn Hopkins, Helen Thomas, John Kuhn, Rick Fogel, Peter

Gregg, Angie Considine, Mark Cannella, Navindra Seeram, Louise Poitras, Peter Smallidge, Missy Leab, Fred Hedmark, Thomas Spink, and Bill Corwin.

Committees

Audit: Brian Bainborough, Jim Adamski, Mike Rechlin, and Stu Peterson.

Convention Planning: Joe Polak, Mike Girard, and Michel Labbé.

Education: Missy Leab, Brian Bainborough, Winton Pitcoff, Steve Childs, Jesse Randall, Karl Zander, Kevin Hart, and David Briggs.

Finance: Jim Adamski, Brian Bainborough, Tom Buck, Mike Girard, and Joe Polak.

Maple Hall of Fame: Richard Norman, Ray Bonenberg, Dave Chapeskie, Kathy Hopkins, and Steve Selby.

Nomination: Debbi Thomas, Stu Peterson, and Tom Buck.

Research: Winton Pitcoff, Eric Randall, Jacques Couture, Tom McCrumm, Henry Marckres, Mike Girard, Joe Polak, and Kathy Hopkins.

Strategy/Policy: Mike Girard, Winton Pitcoff, David Briggs, Jim Adamski, Michel Labbé, Stu Peterson, and Brian Bainborough.

Buddy Sap Project: \$7478 raised to date!

We have raised an excellent amount, but we'd like to get to \$10,000 if possible. You can send your cheques or e-transfers to the OMSPA office ear marked Buddy Sap Project Only.



GOVERNANCE & STRATEGIC PLANNING

Core Values - What are they?

In the last edition of the Mainline, the article 'Your Morning Constitutional' looked to OMSPA's Constitution and reviewed the reason for the Association's existence. Article IV – Object states: *“The object of the Association shall be ... To encourage the development, expansion and improvement of the maple syrup industry in the Province of Ontario”* and then goes on to describe in broad strokes the activities the association shall undertake to achieve this objective.

Delving further into OMSPA's Constitution, near the back but not any less important is Article XI – Code of Ethics, which begins with Core Values. Core values are the fundamental beliefs of a person or organization. Values are enduring, deeply held convictions that form the underlying assumptions that influence attitudes, behaviors and priorities. As guiding principles, core values, help guide organizations to determine if they are on the right path in fulfilling their objective to the best of their ability.

Key words that describe OMSPA's core values include: open, honest, responsive, creative, integrity, fair, consistent, accountable, dedicated, conscientious, diligent, courteous self-improvement and respectful. The Code of Ethics and underlying core values do not apply to just local and provincial Board members but to all association members. Core values combined with the organization's Objective, forms the strategic foundation i.e. the beliefs and purpose that the organization is committed to.

Throughout the Strategic Planning process, that has now been embarked upon, the Executive and Provincial Board are committed to an open and honest process, committed to self-improvement, building effective relationships and being accountable for the delivery of the association's objective. Your participation will help advance this process.

Bob Snider

ARTICLE XI – CODE OF ETHICS

All members of the Association shall subscribe to the following code of ethics;

Core Values:

The Ontario Maple Syrup Producers Association (OMSPA) has a long history of demonstrating its commitment to the production and fair marketing of pure Ontario Maple Syrup.

- In our behaviour, we are open and honest and responsive to the need for change; we are creative and committed to self-improvement. We are committed to acting with integrity.
- In our relationships with people whom we serve and with whom we work, we are fair and consistent. We are committed to effective relationships with our equipment manufacturers and dealers, citizens, clients, partners, elected officials and Government employees.
- In our organizational structures and processes, we are accountable for the effective and efficient delivery of the goals and objectives of OMSPA.

Ideals:

- All members are dedicated to promote and take all reasonable steps to improve and advance the goals, objectives, mission and priorities of the Ontario Maple Syrup Producers Association.

Integrity:

- All members will discharge their duties to the best of their knowledge, skills and competence, and serve OMSPA's goals in a conscientious, diligent and efficient manner. Members must not allow personal or business interests and actions to jeopardize their personal integrity or the integrity of OMSPA.

Confidential Information:

- Members shall not disclose confidential information to any unauthorized individual or organization or use confidential information in any private undertakings in which they are involved.

Respect:

- Members' conduct will be characterized by courtesy and respect for others regardless of their race, religion, language, gender, disability or political views.

Good Faith:

- Actions taken by any member shall be taken in good faith with the interests and goals of the Ontario Maple Syrup Producers Association being foremost in mind.

Product Quality:

- Members pledge to produce and market high quality Maple Syrup and Maple Products and will strive to meet the standards set out in the "OMSPA Best Practices Manual". Our aim is to have 100% consumer confidence in Ontario Maple Syrup.

RESEARCH & TECHNOLOGY TRANSFER (RTTC) COLUMN

New Maple Sap Concentration Technology and its Effect on Sap Properties

Summary of article

An article published by ACER talks about a new membrane technology that concentrates maple to ultra-high 42°Brix and the effect of the new process on the chemical composition and physical properties on the final sap concentrate. The process uses a two-stage concentration step that takes the sap from approximately 2.5°Brix to 8-20°Brix at Stage 1 to 30-40°Brix at Stage 2. With this new technology, changes are seen in the concentrate, mainly an increase in yellow colour and earthy natural flavours, a decrease in some minerals and polyphenols but retains the many nutritional elements of the original sap. More research is needed to precisely determine the highest Brix level that will minimize the chemical and physical properties of the concentrated sap and corresponding ample syrup.

To reference the complete article, go to the ACER link

<https://www.centreacer.qc.ca/en/scientific-papers>

What is Tree Vigor and Why does it Matter?

Summary of article

An article published by Peter Smallidge of Cornell University Cooperative Extension talks about the definition and meaning of tree vigor and applying those concepts in your own woodlot. The definition of tree vigor that is based on the ratio of wood growth to leaf surface area is known as “growth efficiency”. Tree growth happens due to photosynthesis that repackages carbon as a core component of starches and sugars used by the tree. Trees

allocate the carbon to different tissues based on importance of that tissue for the tree to survive. The most important tissue is leaves and one of the least important is stem wood, therefore the comparison ratio of stem wood production to leaf surface area shows that the tree is successful in allocating carbon to all areas of the tree. Based on these concepts, Smallidge suggests using basal area increments (BAI) to see tree vigor over time. Basal area is the area of wood of a tree produced at a specific height (i.e. 1.37 meters/4.5 feet) on the stem from the base of the tree. The basal area is easy calculate and only requires a diameter tape to be wrapped around the circumference of a tree. The “increment” is the amount of stem basal area growth for a particular growing season and is calculated as the additional stem wood added between two points in time. Maple producers can tag 10 to 15 healthy trees and measure the tree diameter at the identical height each year on approximately the same date and calculate the basal area, BAI and rBAI. As producers manage their woods, they can see how trees respond to the different activities and also change through time as a result of temperatures and rainfall.

To reference the complete article, go to the Cornell University Cooperative Extension and Forest Connect link, <https://cpb-us-e1.wpmucdn.com/blogs.cornell.edu/dist/b/5769/files/2021/03/Tree-Vigor-11232020.pdf>

As a reminder, you can find great articles and information by accessing <https://mapleresearch.org> or Maple Digest magazine. Subscription to Maple Digest magazine may be obtained at a discount when renewing your OMSPA membership (up until March 31 of each year).

Marion Petelycky

ASH MUSKOKA AND FRIENDS OF THE MUSKOKA WATERSHED

Citizen scientists needed to combat calcium decline in sugar bushes using wood ash

By Norman Yan and Tim Kearney, Friends of the Muskoka Watershed.

Almost half a century ago, Muskoka sugar bush operators told the Ontario government the health of their sugar maples had been declining since the late 1970s. In 1984, government scientists confirmed this damage was real, and acid rain was a contributing cause. Acid rain had damaged trees directly, and slowed their recovery from severe tent caterpillar infestations and spring droughts. Half a century later, the rain is no longer acidic, but the legacy of acid rain remains, i.e. severe and widespread calcium decline in forest soils. Acid rain leached half a tonne of calcium/ha from soils in south-central Ontario forests, and where the soils are thin and sitting on granite, severe calcium limitation, a kind of environmental osteoporosis, is the result.

For the last three years, the Friends of the Muskoka Watershed, in partnership with researchers at Trent University, three Muskoka OMSPA members, and Camp Big Canoe have been adding wood ashes from home fireplaces, wood stoves and boilers to forest soils to see if this calcium-rich “waste product” can solve the problem. Over 1000 Muskoka residents are supplying us with ash. The initial results are very promising. Soil acidity has been reduced by 100-fold. Foliar nutrient, especially calcium and potassium levels have doubled, and in an unexpected but welcome change at Camp Big Canoe, sap flow increased dramatically one year after ash additions. But we have only seen these benefits in a few places. We don’t know how generally applicable they may be. So, we would like to invite OMSPA members to become citizen scientists in a project to determine how much wood ash would be needed to restore the health, growth, and perhaps the pre-acid rain rates of sap production of sugar maples growing on calcium-depleted soils in their sugar bushes.



If you join the project, we will ask you to select a few pairs of middle-aged but mature trees growing on similar terrain, one to serve as the control and the other as the “treated”, i.e. ashed, member of the pair. We would supply you with instructions, a premeasured dose of sieved, homogenized, chemically-analyzed ash, a kit to measure tree girth, and sample the soil around each tree, and prepaid shipping containers to return soil and foliage samples to us for three years. We would analyze the samples you send to us, share the results with you, and build an anonymous database summarizing the results for all participants. The project will track the benefits for soil and foliar condition, tree growth and carbon capture to allow us to collectively determine the benefits of ash additions at reversing the legacy of acid rain in the forests and sugar bushes of central Ontario.

We hope you are interested in participating. To join up, or for more details, please contact Tim Kearney, at Tim@fotmw.org.

OMSPA Information Days 2022

We all thought life would have returned to normal by early 2022, but alas, it is not so; COVID numbers have climbed in some area with the return to cool weather, some venues are still not reserving or renting space. As a result some of our Locals have decided to hold an in-person Info. Day and some prefer or need to have virtual events.

This likely means a mix of our usual in-person events with virtual AGMs and a provincial virtual event like last year.

Please watch for communications from your Local and OMSPA about how this will be organized.

Upcoming Workshops

Judging Workshop - Simcoe & District:

Thursday Dec. 9th

Contact Peter or Anne Lorriman (705-526-0769) for details and registration.

Location: Captain Robert's Restaurant, Discovery Harbour, Penetanguishene. \$50 including lunch.

Judging Workshop - Southwestern

Saturday, December 11th

Contact Bill Vandenberg (519-786-4729) for more details and registration

Location: Ryan's Sweet Maple, Forest



Elmira Produce Auction Cooperative Maple Syrup Sale October 21, 2021

The auction in October certainly reflected the short season and warm conditions in 2021. Mainly dark syrup was sold and the shortage of Ontario syrup made for a good sellers market. The overall drum price was up by \$0.46 per lb. from the July sale. No Golden barrels were sold but there was a small amount sold in pails. Here are the statistics:

Drums:

	Total weight	Average
Amber	449 lb.	\$3.25/lb.
Dark	7987 lb.	\$3.03/lb.

Overall drum price \$3.03/lb.

Pails:

Golden	125 lb.	\$3.10/lb.
Amber	128 lb.	\$3.05/lb.
Dark	1799 lb.	\$3.09/lb.
Very Dark	128 lb.	\$3.12/lb.
Overall pail price		\$3.09/lb.

Total sale average \$3.05/lb.

Total of 35 pails and 19 drums sold.

The next sale is scheduled for January 20th, 2022.

WHOLESALE MAPLE SYRUP AUCTION

January 20th, 2021 (Sale starts at 1:00 pm)

7400 Reidwoods Drive, Elmira ON

Maple auctions also on April 21, July 21, Oct 22 2022

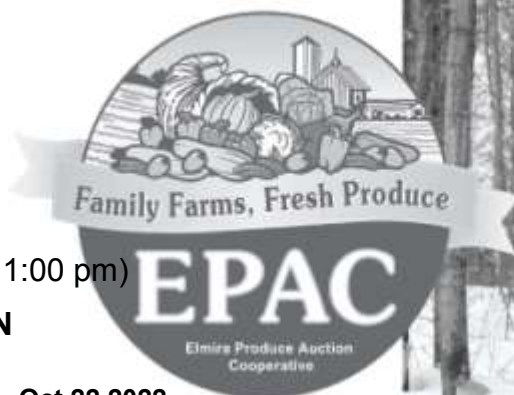
Product will be received, starting at 8:00 am on sale day.

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.





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MARKETING & PROMOTIONS COMMITTEE

Fall in Love with Maple

Forty OMSPA members welcomed the public to visit their maple operations during the inaugural Fall in Love with Maple event. This event took place between September 25th to October 3rd with many members choosing the option to participate only during the weekends. Participants reported varied levels of attendance – some reported record sales while others had few visitors. OMSPA supported the event on their social media pages with paid marketing advertisements. Also, the event was integrated into the Ontariomaple.com website with great success.

Like Maple Weekend, supplementary marketing by the local and participant is needed to expand awareness of the event. A survey will be circulated to participants to gather feedback to help with planning for next year. A huge thank you to the Events Working Group, John Williams, and Amy Hogue for all their hard work launching this event.

Maple Weekend 2022

The Events Working Group has started planning Maple Weekend 2022. The dates for the first weekend in April are the 2nd & 3rd. Last year, the group considered expanding the event to multiple weekends at the request of some locals. This will be considered again this year. Please reach out to your local's representative. if you're interested in

participating in 2022 or have any questions about the event.

Holiday Marketing Campaign

I've noticed over the past couple weeks that many members are posting their holiday offers on social media. It is a great to see so many maple gift ideas! OMSPA is expanding its social media marketing campaign until the end of the year. The campaign will include paid advertisements for holiday gifting of maple syrup.

Thank you

I wanted to take this opportunity to express my sincere gratitude to Steve Needham as my predecessor in the role of chair of the Marketing and Promotions Committee. His passion for maple is boundless. I've learned so much from him about maple, marketing, and leadership. Steve - on behalf of the committee and OMSPA members, thank you!

Leann Thompson



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ROYAL AGRICULTURAL WINTER FAIR

Adult Results - top ten

For the second year in a row a virtual Royal was held. The Maple competition ran almost as usual and three OMSPA members won trophies.

Sucrerie Seguin Sugarbush captured the John David Eaton World Championship Cup for their Dark syrup. You may remember that they captured the Reserve Championship for their Amber syrup last year. They also won the Golden class this year. A show of impressive versatility. Congratulations!

Barmont Maple captured the Reserve Championship and the Dominion and Grimm Trophy for their Amber syrup.

Breedon's Maple Syrup placed very well across the maple product classes and captured the Corbett Trophy.

Wendel's Maple of NY broke OMSPA's hold on trophies as they won the Premier Exhibitor Trophy by winning the Very Dark class and placing well in the other maple classes.

The Corbett and Premier Exhibitor trophies are sponsored by OMSPA.

Visit www.royalfair.org for full results.

Golden/Delicate Taste

1. Sucrerie Seguin Sugarbush, Lavigne, ON
2. Trillium Ridge Sugarworks, Shannonville, ON
3. Emes Family Maple Syrup, Dorset, ON
4. Schmidts Family Syrup, Wellesley, ON
5. Sand Hills Maple Products, Wellesley, ON
6. Wendels's Maple, East Concord, NY
7. Howard's Maple Syrup, Woodstock, ON
8. Voisin Family Syrup, Meaford, ON
9. Hubbert's Maple Products, Sundridge, ON

Amber/Rich Taste

1. Barmont Maple, Bancroft, ON Dominion & Grimm Trophy
2. Maple Drive Farm, Douro/Dummer, ON
3. Wendels's Maple, East Concord, NY
4. Neil Brown's Farm, Gooderham, ON
5. Sand Hills Maple Products, Wellesley, ON
6. Windlee Farms, Tiny, ON
7. Two Wet Dogs Inc, Loring, ON
7. Trillium Ridge Sugarworks, Shannonville, ON
9. Winding Road Maple Products, Elmira, ON
10. Fleetwood Hills Farm, Janetville, ON

Dark/Robust Taste

1. Sucrerie Seguin Sugarbush, Lavigne, ON The John David Eaton World Championship Cup
2. Schmidts Family Syrup, Wellesley, ON
3. Barmont Maple, Bancroft, ON
4. Sand Hills Maple Products, Wellesley, ON
5. Fleetwood Hills Farm, Janetville, ON
6. Neil Brown's Farm, Gooderham, ON
7. Clapperton's Maple Syrup, Loring, ON
8. McRae Family Maple Syrup, Whitney, ON
8. Wendels's Maple, East Concord, NY
10. Howard's Maple Syrup, Woodstock, ON

Very Dark/ Strong Taste

1. Wendel's Maple, East Concord, NY Premier Exhibitor Trophy
2. Howard's Maple Syrup, Woodstock, ON
3. Sand Hills Maple Products, Wellesley, ON
4. McRae Family Maple Syrup, Whitney, ON

Youth Maple Syrup - all results

Golden/Delicate Taste

1. Emes Family Maple Syrup, Dorset, ON Champion Youth Maple Syrup
2. Autumn Bayard, Cannington, ON

Amber/Rich Taste

1. McRae Family Maple Syrup, Whitney, ON

2. Emes Family Maple Syrup, Dorset, ON
3. Emes Family Maple Syrup, Dorset, ON
4. Autumn Bayard, Cannington, ON

Very Dark/Strong Taste

1. McRae Family Maple Syrup, Whitney, ON
Champion Youth Maple Syrup - Reserve

ROYAL AGRICULTURAL WINTER FAIR

Maple Product Results - top ten

Hard Maple Sugar

1. Breedon's Maple Syrup, Alliston, ON Corbett Trophy - Highest point total in maple product classes Premier Exhibitor Trophy

Soft Maple Sugar Candy

1. Wendels's Maple, East Concord, NY
2. Breedon's Maple Syrup, Alliston, ON
3. Sand Hills Maple Products, Wellesley, ON

Maple Butter (Cream)

1. Breedon's Maple Syrup, Alliston, ON
2. Clapperton's Maple Syrup, Loring, ON
3. Fleetwood Hills Farm, Janetville, ON
4. Wendel's Maple, East Concord, NY
5. Schmidts Family Syrup, Wellesley, ON

Stirred Maple Sugar

1. Clapperton's Maple Syrup, Loring, ON
2. Hubberts Maple Products, Sundridge, ON
3. Sand Hills Maple Products, Wellesley, ON
4. Breedon's Maple Syrup, Alliston, ON
5. Schmidts Family Syrup, Wellesley, ON
6. Tamarack Farms, Warkworth, ON
7. Wendel's Maple, East Concord, NY
8. Sucrierie Seguin Sugarbush, Lavigne, ON

Maple Jelly

1. Breedon's Maple Syrup, Alliston, ON
2. Tamarack Farms, Warkworth, ON

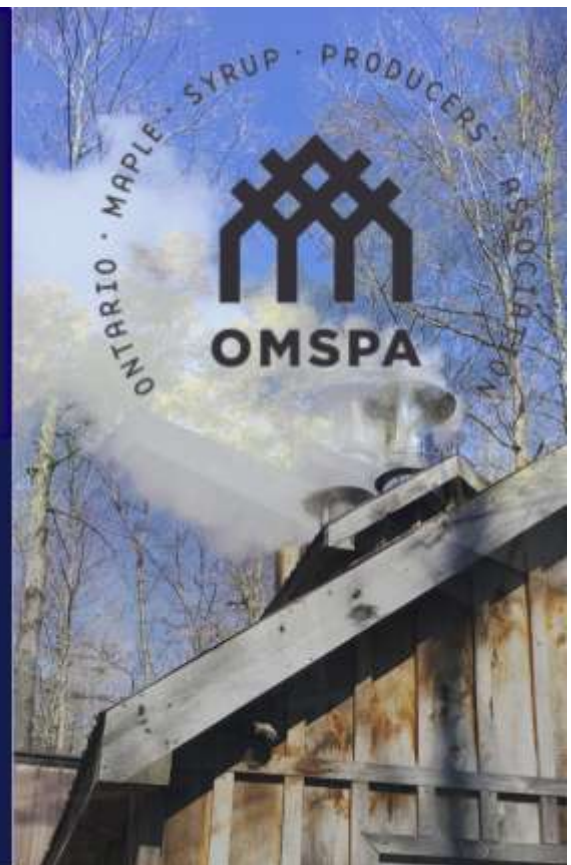


2022 OMSPA Summer Tour & Annual General Meeting Hosted by the Quinte and District Local

Conference Location
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Profile: Old Sugar Shack

McLachlan Family Farm, Komoka, ON



Seven generations of McLachlans have worked their land near Komoka, Ontario. The first picture shows a photo of the first sugar shack on the property. It burnt in 1940, but was rebuilt the same year by the father and son team of Archibald and Donald McLachlan. You can see it behind the framed photo of the first building. It held a Grimm 6' x 20' wood fired evaporator and was in use until 1997.

The old building is used for storage, while the old evaporator, a piece of family history, resides in an open shed.

Thanks to Chantel McLachlan for sharing the photos and the story of their Sugar Shacks.





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Maple Mainline Deadlines

Spring

February 15, 2022

Summer

May 15, 2022

Fall

August 15, 2022

Winter

November 15, 2022



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

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THE ONTARIO MAPLE MAINLINE is a quarterly publication of the **ONTARIO MAPLE SYRUP PRODUCERS' ASSOCIATION.** For information or to place an ad, contact OMSPA:

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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

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