



Inside This Issue

Message from our President.....	1
West Virginia Maple Season Update	2
Brief History of WVMSPA	3
New Maple Class Graduate In the Business	3
Maple In the Mountains – a Call for Recipes and Cultural Sketches	4
Maple In the Classroom	5
Comparing 3/16” and 5/16” drop-lines on a natural vacuum system	7
Sweet Opportunities Are Flowing for West Virginians	9
Upcoming Maple Events	10
Summary of Minutes from WVMSPA 2019 Annual Meeting	12
In the News	15

2018-2019 Officers:

President: Keith Heasley
 Vice President: Chad Trent
 Secretary: Rachel Taylor
 Treasurer: Adam Taylor

Message From Our President



Dear Association Members:

The annual meeting was a little over a month ago (thanks to Tom Salvati for the arrangements), and summer is now here. I was very surprised to be elected president of the WVMSPA at the meeting. I was just getting comfortable with the treasurer’s duties, but now I will try to learn and do my best as president. In looking back, it is amazing to see how the association has continued to grow and mature in the last few years. The WV Maple Days is now an annual ritual for more and more sugar houses and businesses (thanks to WVDA). Our website (wvmspa.org) continues to grow and host expanded valuable content (a special thanks to Tina Barton, the webmaster). The association and its members are participating in numerous research projects and grants that further the mission of the association to promote, educate and research syrup production throughout West Virginia (thanks to WVDA, WVU, Future Generations, Experience Learning and Mike Rechlin). The accomplishments and activities of the association are expanding and improving every year.

Going forward, there are a couple of initiatives I would like to see advanced/accomplished throughout the year. First, to educate the public and promote the maple syrup production in West Virginia, the association needs to, and is, developing some resources. The WVDA is printing a rack card for promoting the 2020 Maple Days. Also, a working group is being formed to story-board and develop a promotional and educational video (or a number of videos) for WV maple syrup. (You should have received an email recently looking for volunteers for this working group.) To promote this initiative, Paul Ronk has generously donated a flat screen TV. Second, the organization now owns a cream machine and is initiating an internal “equipment coop” to rent this equipment to interested association members. A proposed rental agreement was recently circulated by email, and I look forward to your comments and suggestions. If this initial equipment rental goes well, there are many other pieces of maple production equipment: sugar, candy, cotton candy, etc. that could be added to the rental co-op to assist the WV maple syrup producer.

In closing, after a banner spring production, I hope that everyone is able to consume/sell all of their sweet maple syrup creations. Also, I hope that everyone has better success than I at getting their off-season chores accomplished. And finally, I hope everyone has a happy and healthy year, and I look forward to seeing you at the fairs, farmer’s market and meetings in the coming year. If you need or want to, please contact me at any time (keith.heasley@mail.wvu.edu, 304-216-9136).

Keith

West Virginia Maple Season Update

By Brandon Daniels

The 2019 maple season was a welcome change for most producers in WV and neighboring Highland County, VA. Some producers started tapping around the middle of January and were rewarded with a few good sap runs the last ten days of the month and they produced around 25% of their total crop during these ten days.

2018 was the wettest year on record for most of the state; this continued into the first part of March. There were many cool and overcast days throughout most of the season. There was good sap flow and the cool temperatures and cloud cover helped to keep bacterial contamination to a minimum. The extremely saturated ground helped produce big sap runs in all three months of the season. This, along with lack of sunshine and lots of rain during the 2018 spring and summer growing season contributed to a lack of sugar content.

The first week of February brought a huge concern for many producers with nearly a week of way above normal temperatures. Some areas of the state reported temperatures that reached nearly 80 degrees during this week. After this warmup, temperatures quickly returned to normal, and strong sap flows returned without a lot of yeast and contamination. The temperatures remained normal for the most part through the rest of the month into the first three full weeks in March. Most producers usually see their season end by the 21st of March, and those in the lower elevations struggle to produce syrup in March even in years of normal temperatures.

The statewide average was around three lbs. per tap despite the huge volume of sap most producers saw. This was a result of an average sugar content around 1.0 to 1.2 for most producers. All four grades were produced by most of the state with Dark Robust seeming to be the highest produced grade. Several producers in the state reported their biggest crop ever and everyone seemed very pleased with the 2019 season. Once again, vacuum proved to be a huge benefit in 2019 with good sap flows, even on days where the temperatures barely climbed above freezing and the wind chills were below freezing. Vacuum also helped tremendously to keep the tap holes fresh, even during the warm week of February and the other warm days.

Brief History of WVMSPA

by Mark Bowers

Greetings:

I'm sure other West Virginia Maple syrup producers in the past had thought about a Maple Association. I had considered it for several years myself, and the idea finally came together 6 or 7 years ago. I had bounced the idea off of various folks around the state, some with the WV Dept. of Ag., some with the Small Farms Conference at WVU, and WVU Extension Service. Everyone was excited about the possibility of getting an Association of Producers in West Virginia started. Needless to say the idea sort of languished until something happened in the US Congress that caused movement towards what we have today!

Our first meeting was held at Weston: I still have my outline of ideas I had written down, ideas I felt we could accomplish if we formed an Association of Producers. I am quite proud of all of us –basically every item on my listed was accomplished plus other great events that I did not think of or hoped for have happened!

We have had every Maple Researcher from Proctor Maple Research at the University of Vermont: Dr. Tim Perkins, Dr. Abby van den Berg, Mr. Mark Isselhardt, and Mr. Tim Wilmot, and Cornell University Maple Researchers: Dr. Mike Farrell and Mr. Steve Childs, both groups bringing their knowledge and sharing with us. We have had Mr. Jake Moser, one of the top Maple confectioners in the US, Mr. Tom McCrumm, a Maple Marketing guru, Henry Mackres of Vermont and Kathryn Hopkins from the State of Maine, Syrup Grading Specialists, plus other noted contributors, Dr. Schuler, Dr. Rechlin, Dr. Doolarie Singh-Knight, aka Dr. Dee. Plus the WVDA has been right there with us every step of the way. Quite a List!

Our Association is strong and growing. What the future holds will be up to the membership. My suggestion is be creative and think outside the box. Personally, I cannot find a better group of people I would rather hang out with in the Maple Producing State of West Virginia.

New Maple Class Graduate in the Business

By Mark Lambert

If you would've told me at this time last year that I, my wife, and our business partners would not only be producing, but delivering West Virginia Pure Maple Syrup across the state, I would've had to "lol." Literally. Not just in a text or an email.

With the help of Future Generations Maple Sap Collecting and Syrup Processing certificate program, we've gone from wondering what our next step in the food-service and transportation business world might be to learning how to collect sap on a commercial level. More than this, we've learned how to process that sap into syrup, label and bottle it for retail, and distribute not only our own finished product, but also other producers' syrup, to retailers all over the state of West Virginia.

My wife and I were familiar with making Maple Syrup on a small scale for our friends and family and had dabbled in retailing a few jars at the Wild Ramp Festival in Huntington, WV half a decade ago. However, we had no idea of the opportunity available for our farm in Leon, WV, as well as every other farm with Maple trees throughout our community and across WV. Whether you're a beginner still learning how to identify the difference between a Maple and a Sweet Gum for tapping or a seasoned syrup veteran who can pull off syrup from a batch just by watching the bubbles as it cooks, there's something for all levels to learn from this program. We're still in the process of assembling our evaporator with plans to utilize it later this season for the hundreds of gallons of sap we're currently catching in food grade tanks from tubes and taps we've run across a few acres of hillside on our property. We've even already had several neighbors stop by to see just what exactly is going on here at W.I.T. Farm and are now interested to learn how they can help us gather additional sap by tubing their own property in the future.

It reminds me of when I first stepped foot on a farm many years ago to learn the ins and outs of the tobacco farming industry that once thrived here in WV. Renting allotments and growing quotas on properties throughout the community and getting a labor crew together to plant, top, cut, spud, hang, strip, bale, and haul the finished bales to the market... Although those days are all but gone and the revenue opportunity it brought for small farm communities is sorely missed here in my home state, something tells me that there's something even sweeter on the horizon for WV.

Maple in the Mountains: A collection of Maple Syrup Recipes and Cultural Sketches of “Sugarin” in West Virginia

Whether it's slathered on pancakes, baked in a cake, or chugged straight from the jug, maple syrup is a homegrown sweetener sure to put a smile on any one's face. Whether it's made in Sugar Grove, Sugar Run, or Sugar Creek (all West Virginia place names) making maple syrup is part of our mountain heritage. A new initiative by WV Extension is bringing together maple recipes with sketches of sugar making in bygone days in a West Virginia “Maple in the Mountains” cookbook.

Project coordinator, and WVMSPA member, Jeff DeBellis sent a survey to WVMSPA members earlier this summer. Thanks to the positive response, and with WV Extension funding through a USDA NE SARE grant, we are ready to move forward collecting maple recipes and historical photos and sketches. If you have original, unique maple recipes that you would like to submit, send them directly to Jeff at jeff.debellis@future.edu. These can be anything from desserts to salad dressings. We will credit you or your farm and all proceeds from the book will further education and promotion for the state's burgeoning maple industry. If you have historical photos or stories, we would love to hear about those too.

Maple in the Classroom

By Kate Fotos and Mike Rechlin

In the late 1940's school children in maple syrup country would often recite a poem written by Charles Howland Jones:

*“How many gallons of sap are needed
to make a gallon of syrup?
You ask me how the problem's solved
It is easy all you do
Divide the number eighty-six
By sugar content true...”*

And music classes would sing:

*“When you see the vapor pillar lick the forest and the sky,
you may know the days of sugar making then are drawing nigh...”*

In those days, knowing “Jones rule of 86” was important knowledge for rural families come sugaring time. But, at the same time, the song with a refrain of “*Bubble, Bubble, Bubble, Bubble, goes the pan, furnish sweeter music for the season if you can,*” was just plain fun. Back then, education, the rural economy, and fun were just outside the schoolhouse door; and they still are today. West Virginia’s *Maple in the Classroom*, program has made this connection for classes across the state.



Maple in the Classroom enriches students’ education, particularly in the areas of science, math, and technology, without leaving out the fun. Maple syrup production requires knowledge of biology, chemistry, and physics to make a sticky, sweet treat. For students, maple education provides an opportunity to learn these sciences, gain hands on experience in and outside the classroom, investigate a growing Central Appalachian industry and spark interest in the world around them through experiential learning.

Maple in the Classroom pairs maple syrup producers with interested teachers in nearby schools. The program works with classes from kindergarten through college. The key to success is the interest expressed by teacher and syrup producer. Syrup producers provide the maple expertise and the project provides the supplies for the class to tap trees, haul sap and make syrup. All the while, the students make observations, measurements, and draw conclusions as they apply science to the sweetness of their maple product. Participating teachers can integrate various aspects of maple into their curriculum with the support of their collaborating producer and a growing collection of program resources available at:

<https://wvmspa.org/maple-in-the-classroom/>.

As part of the *Maple in the Classroom* program, participating schools are supplied with: 5 spouts, 3 sap buckets and lids, 4 five-gallon sap storage (food grade) buckets, a thermometer, a pre-filter, a Presto “Big Kettle” 8 quart fryer, (our classroom evaporator) to boil sap, and two copies each of the books *Maple Syrup: An Introduction to the Science of a Forest Treasure* and *Miracles on Maple Hill*. Some schools have moved way beyond this maple starter kit. This past season the program had 17 schools enrolled, partnered with 17 maple syrup producers, who worked with a total of 26 classes, introducing maple to over 500 students, and tapped a total of 562 school-yard trees. And, as the word spread, there is a waiting list of schools anxious to join the program next year.

A highlight of the program for many schools is a field trip to their collaborating producer’s sugar house, where they often trade sap collected and stored in the school’s walk-in cooler for a calculated equivalent amount of maple syrup, which then leads to a maple class party.

Three *Maple in the Classroom* programs that provide a snapshot of the educational activities are Junior Elementary, in Parsons West Virginia, Pocahontas county High School, and the Highland and AR Ware elementary schools in Virginia.

Junior Elementary was new to the *Maple in the Classroom* program this year. The third and fourth grades began the season by tapping with Don Olson and Linda Zimmer from Blue Rock Farm. The students worked diligently to collect and boil the sap from three maple trees behind their school. Expressing their curiosity, they figuratively “exploded” with questions about evaporation, concentration, plant physiology and so much more. The students learned about hydrometers and made observations and adjustments after a month of sap collection and cooking. By the end of the season, they had collected and boiled enough sap to have a couple pancake breakfasts and even made maple sugar, sort of by accident.

Pocahontas High School joined the Maple in the Classroom Program in the 2017-2018 school year. Starting with the three buckets provided, students in the Forestry class, under the guidance of their teacher Scott Garber and help of Rachel and Adam Taylor of Frostmore Farm, increased their production to 19 trees this second year. They studied all aspects of sugaring, from tapping to finished product. In the woods, students gathered data on each tree tapped, including DBH (diameter breast high), sugar content of the sap, aspect and slope position. They then related each variable to volume of sap produced. As part of their forest management activities, students have been thinning the sugarbush to increase crown size. The class also worked with Frostmore Farm to establish permanent sample plots to monitor growth and forest health.



Forestry class students at work on their Maple in the Classroom project, Pocahontas HS.

Highland Elementary and **A.R. Ware Elementary** schools. Missy Moyers-Jarrells of Laurel Fork Sapsuckers worked in Virginia to bring the *Maple in the Classroom* program to kindergarten classes at the Highland County Elementary School in Monterey, and to second and fourth grade classes at the A.R. Ware Elementary School in Staunton. Missy taught over 100 students about how maple syrup is made, providing hands on tapping experience along with some of the science behind maple syrup making.

Beyond the numbers of students reached, *Maple in the Classroom* strikes a chord in our largely rural school communities in which many families have a history of small-scale maple production. These school visits, and the excitement the school children have brought home with them, have inspired dozens of families to tap trees on their own land and bring generations together to revisit old family traditions.

Experience Learning, is a West Virginia organization that works to enrich educational opportunities in schools and at their Spruce Mountain campus, and manages the *Maple in the Classroom* program for the West Virginia Department of Agriculture. As the program continues to develop, they look forward to expanding to more schools and help participating schools grow their maple education programs and to integrate maple into their existing curricula. Part of that includes developing curricular tools and classroom exercises for teachers both in and outside the program.



Anyone interested in participating in the program should contact Kate Fotos (kfotos@experience-learning.org), and check out the *Maple in the Classroom* tab on the West Virginia Maple Syrup Producers Association website www.wvmspa.org/maple-in-the-classroom.

Comparing 3/16" and 5/16" drop-lines on a natural vacuum system--- Preliminary Year 1 Results

By Scott Ziegler and Jamie Schuler - Division of Forestry and Natural Resources,
West Virginia University, Morgantown, WV

The use of 3/16" tubing on gravity systems has received much attention in recent years. Tim Wilmot and his colleagues have demonstrated the significant advantages of smaller diameter tubing, especially the first few years following installation. However, producers have noticed significant declines in production on older systems. Plugging or reduction in line flow by the build-up of bacteria, mold, etc., is certainly an issue, but one that can be minimized with proper sanitation. Another potential problem for 3/16" users is the sap drawback that occurs as trees freeze. As a tree freezes, negative pressure causes sap to be drawn back through the droines into the tree. This also brings contaminants from the tubing, which will cause premature closing of tap holes. As a possible remedy, producers have been experimenting with larger diameter droplines to reduce capillary action in droplines, and therefore reduce sap drawback into tap holes.

We set up an experiment at the WVU Farm Woodlot in Morgantown, WV to assess the effect of dropline tubing size on sap production. An existing 3/16" gravity tubing system was used in conjunction with 3/16" and 5/16" droplines. Four separate lateral lines for each dropline size were connected to separate collection tanks. Each lateral line had approximately 4 trees. Lateral line tubing was three years old, and droplines were 2 years old. All tubing was flushed with water after each season. No other cleaning was performed. New conventional spiles were used this year.

Our results indicate that dropline diameter does impact sap production. Sap production on 3/16" droplines yielded a season total of about 56 L per tap, whereas 5/16" droplines

averaged almost 80 L per tap (Figure 1). By the end of the season, the larger diameter droplines had over 40% greater production compared to the traditional 3/16" dropline.

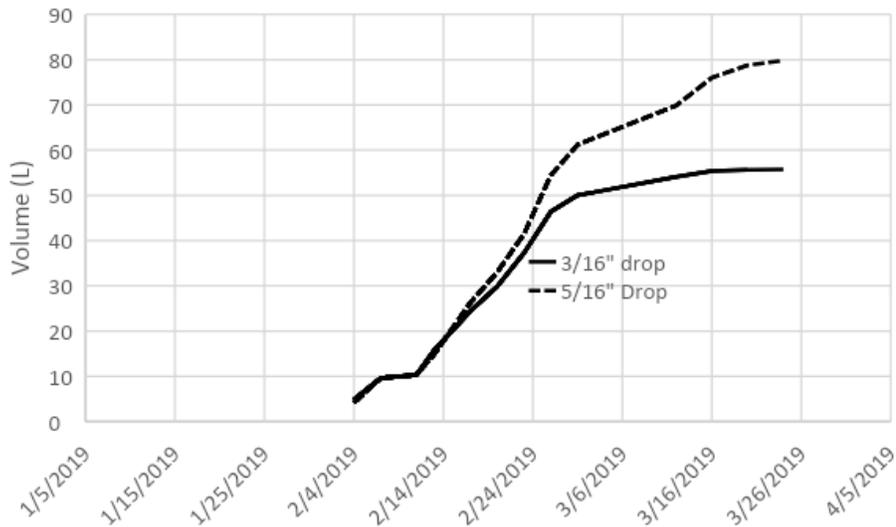


Figure 1. Cumulative sap production per tap for 3/16" and 5/16" droplines on 3/16" lateral tubing using natural vacuum.

Few differences were noted in production during the first month. However, during March, very little sap (10% of total) was collected from the 3/16" droplines. By contrast, approximately 25% of the season total was collected in March using the 5/16" droplines. This supports the hypothesis that sap production associated with older 3/16" tubing systems is being limited by tap-hole contamination, and that 5/16" droplines offer some protection by reducing capillary action and limiting drawback.

Although our results are preliminary, the data do show large advantages to using the larger diameter droplines with 3/16" gravity systems. We plan to repeat this experiment in 2020 to examine year-to-year variability.

Daniels Maple Products
Serving All of WV & VA



We carry a large selection of WV Jugs, 3/16" & 5/16" tubing, mainline, mainline fittings and many other in-stock supplies. We ship anywhere and can order any size reverse osmosis, evaporator, tank or other manufactured items. Please give us the opportunity to serve you.

1747 Morris Branch Road, Dawson, WV 25976
(304) 575-7266 wvmapler@suddenlink.net

Sweet Opportunities Are Flowing For West Virginians

Benedum Foundation Supports Expansion of Maple Syrup In WV

CONTACT: Karen Milnes karen.milnes@future.edu 304-358-2000



Franklin, WV - Future Generations University was just awarded \$130,000.00 from The Claude Worthington Benedum Foundation to launch the Sweet Opportunities: Tapping West Virginia's Maple Resource program. This program focuses on expanding the production of current maple syrup manufacturers in eleven West Virginia counties--Grant, Hardy, Pendleton, Randolph, Pocahontas, Greenbrier, Nicholas, Summers, Lincoln, Webster, and Wayne.

With only an estimated 0.04% of West Virginia's tappable maple trees in production, there is plenty of room for growth in the local maple syrup industry. The Benedum Foundation supports Future Generation's efforts to enhance economic opportunity within the state's maple industry. The Sweet Opportunities project builds upon a partnership with the West Virginia Department of Agriculture and the West Virginia Maple Syrup Producers Association (WVMSPA). Together, a successful certificate program on Maple Sap Collection and Syrup

Processing and a Maple Production Seminar series across the state was held, with attendees going on to start new maple syrup operations. Sweet Opportunities will encourage expansion of maple syrup operations with on-site technical coaching, networking, and business support.

Beginning in 1992, the Future Generations family of organizations has promoted research, learning, and action for inclusive and sustainable change worldwide. Today, the University's accredited Master's program boasts alumni in 36 different countries, as well as being involved in a wide variety of community development projects worldwide. Future Generations University also continues to support a growing number of research projects that promote local social change.

The Claude Worthington Benedum Foundation was established in 1944 by Michael L. Benedum, a West Virginian oil and gas businessman. With their generous support, projects ranging from education to civic engagement have impacted human development throughout the West Virginia and Southwestern Pennsylvania regions.

For more information about Sweet Opportunities: Tapping West Virginia's Maple Resource, contact karen.milnes@future.edu



Brandon Daniels gives a tubing demonstration

Upcoming Maple Events

[Cornell Maple Camp](#) – July 23 – 26, Ithaca, NY.

Are you new to maple or looking to expand your knowledge of maple syrup production? Cornell's comprehensive, 4 day training program covers all aspects of maple production ranging from sugarbush management to value-added products and everything in between. Hosted in

the Arnot Forest just south of Ithaca, NY, this course provides hands-on instruction in a 7,000 tap sugarbush with experienced researchers and staff from the Cornell Maple Program. For more information and registration, visit www.cornellmaple.com or contact Aaron Wightman at arw6@cornell.edu.

Forest Management for increased syrup/sugar water production - September 13 and 14, Laurel Fork Sapsuckers, Monterey, VA.

Friday will be a field day: in the woods visiting thinned maple stands and learning how to incorporate additional wildlife habitat on your farm. Saturday's program will include: silviculture expert explaining benefits of a properly managed maple stand and the expected increase in yield; results from two years of data collection on thinned vs un-thinned forests; and maple syrup grading – led by certified grading expert. State and Federal agencies will be present to inform landowners of incentive programs for managed lands. Held at the Laurel Fork Sapsuckers Sugar Camp, 10677 Mountain Turnpike, Hightown, VA 24465 The fee of \$20 per person covers lunch on Saturday and other expenses. This workshop is sponsored by the ACER Access Grant. For more information please contact Missy Moyers-Jarrells by phone: 540-290-1676 or by email: joehandmissyjarrells@yahoo.com

Future Generations Maple Certificate Course – November 1, 2, and 3, Charleston, WV.

This is the 3rd year running for the Future Generations maple course. The program includes online instruction, 3 days of “hands on” field residential and a mentoring program. Many program graduates are now syrup producers in West Virginia and WVMSPA members. For more information or to register, contact Paula Smith paula.smith@future.edu or call 304-358-3811.

Lake Erie Maple Expo – November 8 and 9, Meadville, PA.

Lake Erie Maple Expo (LEME) is a premiere maple event for our region. The program includes Friday workshops, Saturday speakers and a large vendor show. It is a good place to pick up sugarbush supplies from vendors, saving shipping, learn about the newest maple research, hone your skills in the Friday workshops, and network with maple producers from NY, PA, and OH. Contact Daryl Sheets 814-337-0103 or go online <http://pamaple.org/event/2019-lake-erie-maple-expo/> to register.

Tree sap and syrup production workshop - November 16 and 17, Blacksburg, VA.

The Virginia Tech Catawba Sustainability Center will host a production workshop focused on the needs of new and existing tree sap and syrup producers. Sessions will include one focused on tapping Black Walnut, a hands-on workshop establishing tubing systems on a nearby maple stand, a field visit to local maple syrup operation and a working session on evaporator operation. A special session on marketing through farmers market and other outlets will also

be included. Please contact Adam Taylor, Manager, Virginia Tech Catawba Sustainability Center. 5075 Catawba Creek Rd., Catawba, VA 24070 Phone: (540) 588-0283 Email: adamht@vt.edu

The Southwest Virginia Tree Syrup School - November 22 and 23, 2019, Wise, VA.

We will begin at 1 PM Friday Nov. 22 with a field trip to a local maple syrup and molasses producer, followed by a pancake supper. On Saturday Nov. 23 from 9am to 3pm the workshop will be held at St. Paul Elementary School, in St. Paul, VA. There will be educational sessions for both beginning and experienced maple producers, including sessions on backyard tapping and syrup making, business expansion and sugar house requirements. There is a possibility of holding special session to discuss maple syrup beverages. CEUs for the Society of American Foresters' Certified Forester program will be available. For more information please contact: Phil Meeks, Extension Agent, Agriculture & Natural Resources, Virginia Cooperative Extension, Wise County, P. O. Box 1156 Wise, Virginia 24293-1156 Phone: (276) 328-6194 Email: pmeeks@vt.edu

2020 NYS Winter Maple Conference – (the old “Verona”) – January 3 and 4, 2020, Syracuse NY.

“Verona” has been a landmark maple event for years. Relocate last year to Syracuse, NY, it is one of the largest maple shows in the country. Although a long drive, to a pretty snowy region of the country, and at a time when we should all be repairing lines and getting ready for the season, a visit to the NYS Winter Maple Conference is well worth the effort. Contact Keith Schiebel 315-335-0887 or go online <https://sugarmakers.nysmaple.com/event/2019-winter-maple-conference/> to register.

Summary of Minutes from the WVMSPA Annual Meeting – May 4, 2019

Full minutes are available on the WVMSPA web-site at <https://wvmspa.org/2019/07/08/wvmspa-annual-meeting-minutes-rough-draft/>.

President Rich Flanigan welcomed everyone to the WVMSPA Annual Meeting at 9:30 AM.

A Panel-led discussion covered such topics as Home-made RO devices, the 2019 Season, and the 2019 Maple Days. Regarding the latter, there was a discussion of risk management and a need for a safety-rules sign that is consistent throughout the sugar houses.

After the panel, there was a series of updates.

- Rachel and Adam Taylor shared their experience at the Verona conference. Glen and Ruth Goodrich are willing to come do a workshop for us on any topic we think would be

best for our members. There are also good workshops, papers and vendor show at the Lake Erie Maple Exposition, Nov 8-9.

- Tina Barton provided an update on the website. There was a discussion about adding a page for paid members only, for example, for sharing plans for home-made maple equipment.
- **WVDA- Deputy Commissioner Joe Hatton** reported Commissioner Leonhardt went to Wayne Co. for the first Maple Days and Deputy Hatton went to Pickens Maple Festival for the second Maple Days. Other topics discussed with Deputy Commissioner:
 - Veterans-training in Huntington VA: curriculum therapy to learn about the sap production. They met 5 times over an 8 month period. Another group will be starting in 4-5 weeks.
 - The WV Maple Producers are no longer part of the USDA crop report. NASS will continue to collect data. Commissioner Leonhardt is working to get the WV Maple part of the crop report. Other States were also dropped from the report. This is important for grant funding.
 - The WVDA will be conducting maple inspections to avoid FDA involvement. The philosophy of the WVDA is to educate before regulate.
 - The WVDA has also been out collaborating with MD, VA, PA, AND OH. Visitors and customers do not care about State lines. All 5 States are working together on Agritourism.
- Future Generations – Luke reported an opportunity to buy sap from neighbors through a Benedum Foundation grant. Karen is working on a maple resource handbook to include programs/index/coaching services. Maple Camp Certification Program will be held Nov 1, 2, & 3.
- Mike Rechlin updated the group on the NAMSC meeting he and Jamie Schuler attended.
- ACER Grant: working with Tri-State area of OH, WV AND PA for 2019 and Ohio is taking the lead. If successful WV will receive future funding.

The Business Portion of the Meeting was held after lunch:

- **OLD BUSINESS**
 - Specialty Block Grant update - Mike Rechlin discussed the following grants
 - WVDA 2016 Maple Marketing Initiative and Jake Moser and Abby Van den Berg workshops
 - 2017 Grading workshop and Southern Symposium
 - During Commissioner Helmick's Administration we applied for \$17,000 and received \$40,000. It was used for public land, half went to WVU maple students and to study various syrups. Also marketing, branding and research design, and a mobile sugar house.
 - ACER grant 2017 \$203,000 – went to WVU Jamie Schuler for maple research, signs for maple day and WVMSPA signs.
 - Southern Syrup Symposium – Mike Rechlin described it as our “Coming Out Party” -- Speakers and vendors were the BEST OF THE BEST in the maple world.

- 2018 State Fair discussion: There were some disappointments: inflexible staff at the Country Store, and not being allowed to provide education. However, it is the best revenue opportunity we have as an association.
- 2019 Maple Days – promotion needs improvement state-wide.
- Certificates were awarded to 7 graduates of the Maple Syrup Course via Future Generations
- Kate Fotos is heading up Maple in the Classroom Initiative and is working with 20 schools

- **CURRENT BUSINESS**

- Discussion was held on tapping trees on public lands. Adam Taylor said there is a special use permit that is available. He said you can submit a proposal for an environmental analysis paid by the producer. There is a fairly simple process and there is potential out there.
- NASS Survey – Rich reported it is still important for producers to fill it out.
- 2019 State Fair – we only promised to have Friday and weekends staffed to sell cotton candy. The Douglas AG Building is no longer emphasizing the education component. The philosophy is on the sale of products made in WV.
- WVMSPA decided that to fulfill the mission statement, we will be educating the general public about our maple syrup production. A video will be shown on a small laptop or TV with snips of producers throughout the State showing various stages of maple products being made
- Experience Learning Mobile Sugarhouse update – Mike Rechlin reported the idea came about at the Symposium when Cindy Martel had grant monies from one of our grants that needed to be spent. At the Symposium a variety of materials for the mobile sugarhouse were purchased from various dealer. The unit will be overseen by Experience Learning who will cover the insurance, transport and staff. It was decided that WVMSPA will passively partner with Experience Learning but without providing funding.
- NAMSC will be in Duluth. It was agreed that Mike Rechlin will attend on our behalf.
- Cooperative model for maple equipment: It was agreed that Keith Heasley will write up an agreement for our maple equipment (cream machine, cotton candy machine with storage, simple training and cleaning guidelines) and send it out for comments.
- Maple Days 2020 will be held February 22nd and March 21st.
- 2020 Annual Meeting will be May 2nd at Jackson’s Mill. Rich will check to see if Tom Salvetti is willing to make our arrangements again.
- 2020 Annual Membership Dues – We are changing the due date to May so members can pay at the meeting
- Directors of WVMSPA Events:
 - State Fair - Brandon Daniels
 - Audit - Paul Ronk
 - Maple Days - Tina Barton

- Newsletter - Mark Bowers
- Annual Maple Meeting - Tom Salvetti
- Maple Contest at Annual Meeting, with hydrometer check - Rachel Taylor

- **OPEN FORUM**

- Mark Bowers discussed the Health Dept Permit for each county.
- Mike Rechlin fulfilled his 1 year agreement with WVDA, WV State Action Maple Plan. The Symposium really put WV Maple on the map
- A decision was made to explore the definition of maple syrup.
- Discussion about a Fall Seminar – Rachel Taylor will take a Poll to see what our producers are interested in.

- **VOTING FOR NEW OFFICERS**

Nominations for Officers were accepted from the floor. Cathy Hervey reported she received no nominations via email. Elected 2019-2020:

- President: Keith Heasley
- Vice President: Chad Trent
- Secretary: Rachel Taylor
- Treasurer: Adam Taylor

- **Meeting Adjourned**

West Virginia Maple In The News

Check out the article on the Web Page of the West Virginia Department of Agriculture entitled “WV Maple Syrup Industry Continues to Grow” at this link:

<https://agriculture.wv.gov/news/Pages/WV-Maple-Syrup-Industry-Continues-to-Grow.aspx>

It’s good to know that even though NASS dropped WV, this year the WVDA continued to fund the survey that proves the WV Maple industry is still expanding!

This Newsletter is Published by North Mountain Press

FutureGenerationsUniversity
Future.Edu

West Virginia Maple Syrup Producers Association
Membership Application 2019 (revised 10/2018)

Purpose:

“The purpose of the West Virginia Maple Syrup Producers Association is to promote, educate, and research the maple and other tree syrup as well as value-added syrup products throughout West Virginia.”

Membership:

“Membership is open to persons interested in maple or firms engaged in any phase of producing, processing and/or marketing maple syrup, and/or tree syrups and value-added products of maple syrup and other tree syrups.”

We invite you to join with us as we learn and promote our industry.

Name: _____

Farm/sugarhouse name: _____

Membership category (check one):

_____ West Virginia members. (With full voting rights).

_____ Associate and Honorary members. This category is for friends from other states who want to join our organization. (Without voting rights)

_____ I give permission for my contact information to be shared with paid members.

_____ I do not give my permission to share my contact information with paid members

Address:

Phone number:

cell:

Email address:

Annual dues: \$25 includes

- Maple Syrup Digest Subscription
- Biannual Newsletter
- Workshops on relevant sugaring topics
- Participation in WV annual maple weekend

Complete application and submit with your annual dues of \$25 by May 2, 2020
(make checks payable to WVMSPA)

TO: Rachel Taylor, 530 Greenbank Road, Arbovale, WV 24915

West Virginia Maple Syrup Association
530 Greenbank Road
Arbovale, WV 24915