



# Do you have un-Tapped Potential on your Farm?

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Name Title Date





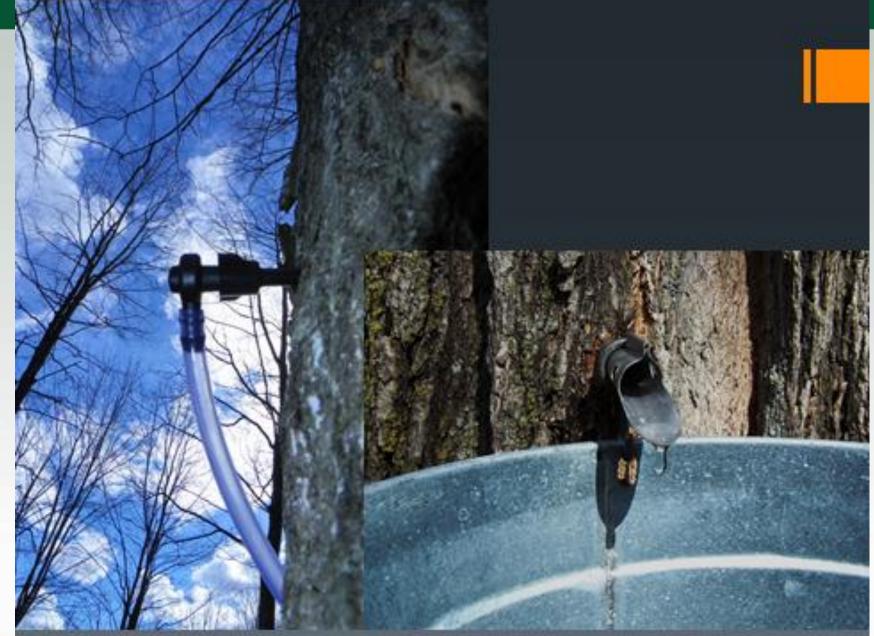










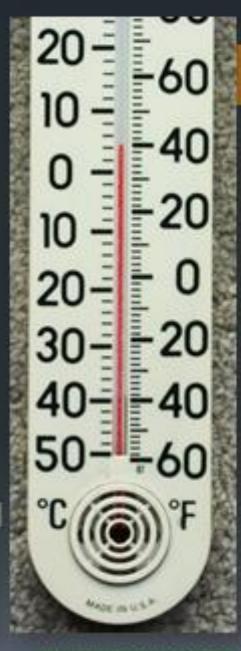


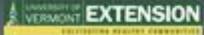


### Timing

- February April
- Be primed & ready for highs mid-30s to 40s and lows in the 20s.
- Earlier southern areas
  & southern exposure,
  lower elevations
- New to the area? Check with local sugarmakers
- 5 8 week "normal" season
- +/- 12 15 runs during the season





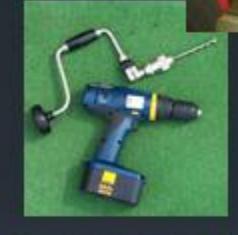


# **Tapping Equipment**

 Basic equipment required for tapping maple trees:

a drill bit

- a tapper
- spouts (spiles)
- a small mallet
- a clean receptacle to hold the spouts as they are being installed.





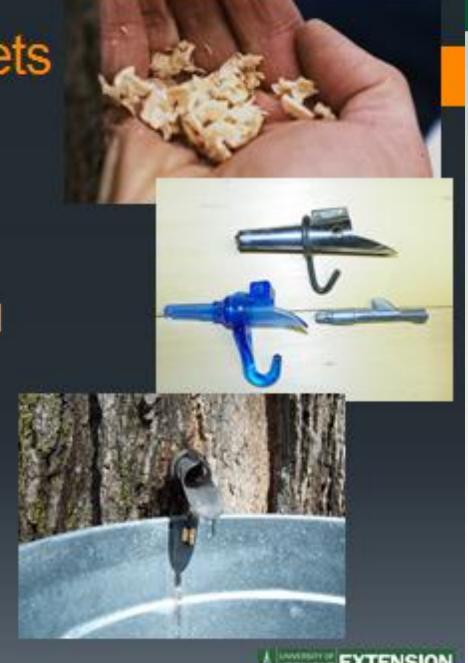


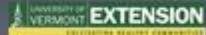




# Tapping with Buckets

- 7/16" historical; 5/16" now the standard
- 1 ½" 2" deep into clean, white sapwood
- Brace & bit or cordless drill
- Keep 6" to the side of any open taphole
- Use entire circumference
- Tap spout, do not pound!





# Tapping with Tubing

- ¼" 5/16" most common spouts
- Retire 7/16" spouts
- 1 ½" 2" deep
- Tap spouts with light mallet
- 24" 36" drop-lines
- DTS = Downhill, Tight & Straight
- Polyethylene tubing
- Vacuum for greatest efficiency











- Squirrels a royal pain with tubing systems
- Clear Out Softwoods –
  squirrel habitat
- NO Bleach (NaClO)
  - High Sodium squirrels like salt, too!



# Sap Collection

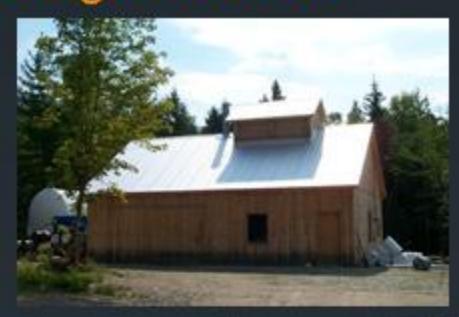
- Buckets ~ Old = lead solder
- Plastic tubing systems
  growing steadily
- Sap Bags ~ Few, mostly mid-west







# Sugarhouses









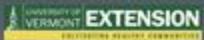














#### **Fuels**

Firewood

Mixed hard & soft wood

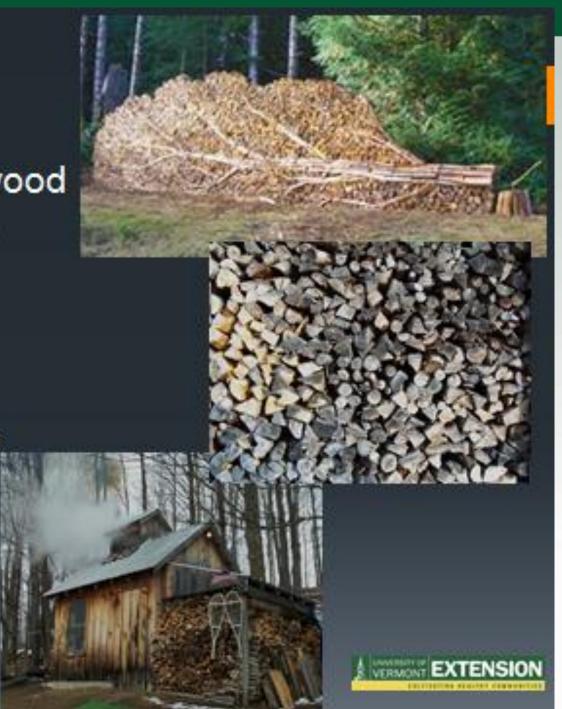
 16" – 20" length for small evaporator

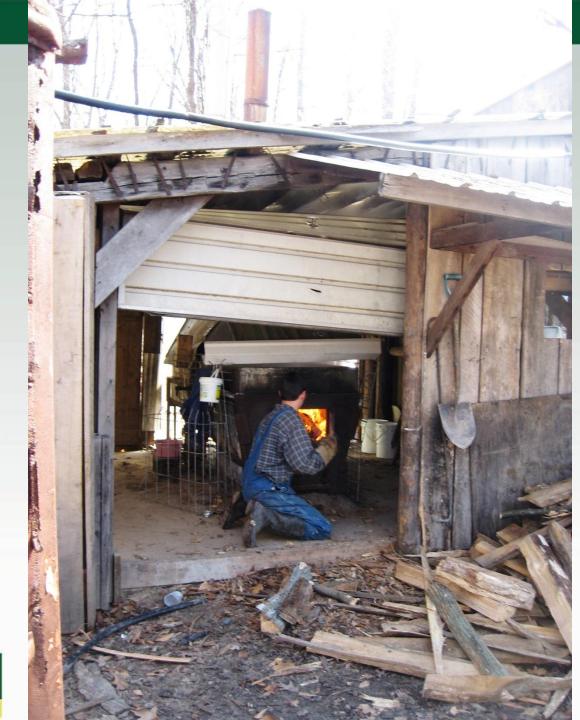
Know your firebox

2" – 3" diameter

Combination split & round wood

Cut a year ahead







# Evaporating/Boiling Equipment













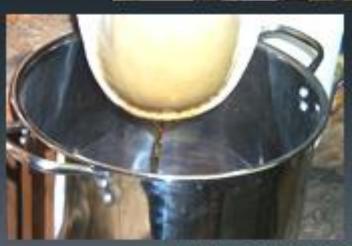


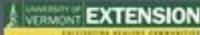


### Filtering/Straining

- Filter / strain HOT... immediately off evaporator
- Pre-filters very beneficial
- Check filters for thin areas
- Boil new filters 2X before use.
- Clean daily, do not wring.
- Sniff test store dry, paper bag in drawer
  - Never in damp, musty area
  - Never near moth-balls







# Basic Syrup Standards

- Density
- Color
- Clarity
- Flavor











# Starting 2014 w phase-in

#### All Grade A – 4 grades

- Golden Delicate Taste, VT Fancy
- Amber Rich Taste
- Dark Robust Taste
- Very Dark Strong Taste
  - These meet all standards, no Off-flavors

Processing Grade



### Bottling, Canning Syrup

- Hot pack: 180 190° F
- Cap securely
- Lay container on side for 10 minutes, then stand, let cool
- New, clean containers
- Keep coded sample bottle of each batch
- Code each container
- Wear gloves for safety













