

Sugarmakers Today: Honoring Traditions

Modern Maple Production

Researchers at Cornell and private nurseries have identified certain maple trees that produce sap with high sugar content. By growing seeds from these “sweet trees” now, maple producers can someday reduce the amount of sap, boiling time, and fuel needed to make syrup.

Today maple producers use a power drill instead of the old hand-cranked version to tap their trees. And plastic tubing has replaced metal buckets for collecting and transporting sap. The introduction of new technology to the sugarbush–vacuum pumping–has enabled maple producers to collect more sap, more efficiently from their trees.

Innovation in the sugar house has also enhanced producers’ efficiency. A de-watering machine using the process of reverse osmosis greatly increases the sugar content of sap before it is boiled—reducing the typical daily runtime of an evaporator from 10-12 hours to just two or three.



**New York State Maple
Producers Association, Inc.**
www.nysmaple.com



Mary Jeanne Packer/NYSMPA



Peter Smallidge/Cornell University



Mary Jeanne Packer/NYSMPA

A High-tech Industry

Visit a sugar house near you sometime soon. Learn more about New York State’s maple industry and the people and technology that have made it the second largest in the United States today. While maple producers have adopted plenty of new labor saving, product quality-enhancing technologies, their commitment to producing authentic maple syrup is as strong now as when the first maple trees were tapped hundreds of years ago.