

Research: Tubing

## 2015 3/16" Maple Tubing Cooperator Trial

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**D**uring the 2015 maple sap season the Cornell Maple Program conducted a small trial, testing sap yield from 5/16" tubing vs. 3/16" tubing. This trial was not conducted at the Arnot Research forest but with a small maple operation cooperator. The tubing system consisted of six lateral lines, three 5/16" and three 3/16" alternating between the two treatments across the hillside. The lines were set up on a previously untapped forest with a north facing slope with tapped trees ranging from 10" to 19" in diameter. Each line had between eight and 11 taps per line and averaged about 220 feet in length. The slope of the woods was very consistent with a drop of about 23' from the tops of the lines to the collection tanks. The three 3/16" lines had a total of 32 taps and the 5/16" lines had a total of 26 taps. The spouts were all new black 5/16" plastic with 3/16" fittings for the 3/16" tubing and 5/16" fittings for the 5/16" tubing. Trees were tapped on March 11 in deep snow.

The total yield per tap with the 5/16" was 11.25 gallons of sap per tap and the yield from the 3/16" tubing was 18.2 gallons of sap per tap. On several occasions the tanks collecting from the 3/16" were running over when the co-operators arrived to collect the sap. The 5/16" tanks did not have this problem. Sap collection was finished on April 9. The installation time for setting up the 3/16" lines verses the 5/16" lines was identical. The yield difference between the 3/16" setup and the 5/16" set up is at least 6.95 more gallons of sap per tap or an increase of 62%. That would represent a little more than an increase of one pint of syrup per tap or a total increase of four gallons of syrup from the 32 taps. The Cornell Maple Program also looked at vacuum levels at a variety of elevation drops on taps. That study was conducted at the Arnot Forest and will be written up for a future article.

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## Massachusetts to Host Maple Dessert Contest

The Massachusetts Maple Producers Association is sponsoring the first annual Massachusetts Maple Syrup Dessert Contest at the 2015 Big E. The contest will be held on September 29 in Springfield, MA, and is open to anyone 18 years old or older. Participants will enter original dessert recipes made with maple syrup, and will be judged based on flavor and appearance. More details are available at <http://goo.gl/M0p5MS>.

## North American Maple Month is Coming

NAMSC and IMSI are collaborating to organize North American Maple Month, in an effort to highlight the pure, natural, and nutritious product that is maple syrup and the unique North American maple syrup industry that produces it. A website will be launched later this year, and extensive press outreach will be conducted. Contact your state or provincial NAMSC or IMSI representative for more information on how to participate.