

A Short History of SAC 1990-2012

By John Hastings 📷 Photos from the SAC Archives

The Chapter was formed in December of 1990 as a result of a informational meeting held at the Queensbury Elementary School with John Marchant on hand to explain NYFOA in detail. A steering committee was set up with Ernie Spencer volunteering to serve as the first chairman. Other members of the Steering Committee were Nancy Najer, Polly Fullerton, Charles Hoy, Bill Roden, Erwin Fullerton and Brian McNeice. The meeting was organized by John Hastings with assistance from Steve Warne and Ron Cadieux. By the end of the first year, enrollment was near 80 members. Erwin and Polly Fullerton and Brian McNeice were the early editors of the SAC Newsletter, with John Hastings taking over the duties in July of 1992. In May of 1991 the first elected officers were Erwin Fullerton, Chairman; Nancy Najer, Vice Chairman; Brian McNeice, Secretary; Polly Fullerton, Treasurer; and Ernie Spencer, Program Director. In 1992 the Chapter marked its first year of working with DEC at the Washington County Fair, thanks to Ron Cadieux. The following year, this was expanded to include the Saratoga County Fair, West Glens Falls Logger Days, and the Ole Time Day at the Athol town hall. In 1994 Gregg Mackey became Chairman with Mike Valla as Vice chairman, Jane Beard as Secretary and Polly Fullerton as Treasurer. By 1996 Ernie Spencer and Gregg Mackey served as Co-Chairmen of SAC, with Jim Durler serving as Vice Chairman. During their tenure SAC adopted its first Constitution and By-laws. In 1997 Jim Durler became Chairman and Peter Gregory Vice Chair. Debbie Wentorf took over the duties as Secretary with Polly Fullerton maintaining the Treasurer's position. Also, 1997 was the first year that the winter meeting was co-sponsored with Crandall Public Library and the Third Annual Family Forest Fair was held at the Washington County Fairgrounds, with the SAC and Capital District Chapters as co-sponsors. 1998 was the first year that SAC became



Ron & Judy De Witt demonstrate portable band mill operation during a woodswalk on Patty Kay & Ken Rayna's property in Galway, NY, in 1998.

involved with the NE Woodworkers Show in Saratoga Springs, followed by the Fourth Annual Family Forest Fair in October. The beginning of 1999 saw Peter Gregory's ascension to Chairman with Rolf Wentorf becoming vice chairman. The SAC Newsletter gets an official name of "The Overstory" with the Spring issue. In September of 2000 the SAC & CDC co-sponsor the NYFOA Fall Conference at Pack Forest near Warrensburg. Old logging films, tours, woodswalks, good food and tons of door prizes entertain a record attendance of more than 125 forest owners. In 2001 Rolf Wentorf became Chairman and Roy Esiason Vice Chairman. Mary Marchewka took over responsibilities as Treasurer from Polly Fullerton who had served in that position since SAC's inception. In 2002 Roy Esiason became Chairman and Jill Cornell served as vice chairman. Jill became our chapter chair in 2004 and Bob Manning settled in as Vice Chair. Bob took over as Chairman in 2005 with Gretchen McHugh taking over as Treasurer from Gary Shumway, who had filled in when Mary Marchewka left earlier in the year. For 2007, Dennis Flynn stepped in as Vice chair and Barb Hennig became secretary. In 2006 John Hastings stepped down as Newsletter editor and Dan Gilmore took over. John Sullivan became chapter chair in 2008 with Ed Welch joining him as vice chair. Bob Manning took over the Treasurer duties in 2009 when Gretchen McHugh requested a replacement. At that time Donna Welch, Gretchen and Bob Morrison joined forces to become our activities coordinators. 2010 saw the resignation of John Sullivan as Chair and Ed Welch stepped up to fill that position. Brian Clothier

continued on page 3



Randy Galusha explains the sugaring process at Galusha Sugar House at Toad Hill Farm in Athol, NY, in 2001.

June 1997	SAC & CDC Co-sponsor 3rd Annual Family Forest Fair at the Washington County Fair for 1500 attendees	1999	Second "Kenny Bandel Outstanding Logger" Award to G. Robert Baker	Sept. 1999	Membership reaches 262	Sept. 2000	SAC & CDC co-sponsor NYFOA Fall Conference at Pack Forest
1998	First "Kenny Bandel Outstanding Logger" Award to Dale Monroe	Oct. 1998	SAC & CDC Co-Sponsor 4th Annual Family Forest Fair for over 5000 attendees	March 1999	SAC's newsletter officially named "The Overstory"	March 2000	NYFOA awards Outstanding Service Award to Erwin & Polly Fullerton
						2001	NYFOA presents Heiberg Award to John Hastings

SAC History, continued from page 2



NYFOA members learned about pruning old apple trees in 1996 at Fort Ticonderoga's King's Garden.

was voted in as vice chair. Volunteer burnout started to plague our chapter about that time. Brian resigned his position and no replacement was found. Ed Welch carried on until his term was up and beyond. Unable to find a new chair for SAC he stayed on another year as we continued on with openings for chair and vice chair. We had also been without a newsletter editor. Laurel Gailor filled that void and became editor of the Overstory. 2012 brought some fresh blood and new volunteers. Kurt Edwards was voted to the chair position, his wife Kristie and Jill Burks joined Laurel helping with the newsletter. Bringing us to 2013 and our current board consisting of Kurt (chair) newly voted member Lou Inzinna (vice chair), Barbara Hennig (secretary) and Bob Manning (treasurer.)

Annual activities normally included three woodswalks (spring, summer, fall), a fall picnic (most often at Pack Forest) and an annual meeting and speaker at Crandall Library in downtown Glens Falls, which usually included lunch at Davidson's. The Chapter also "manned" booths at the Saratoga and Washington County Fairs, as well as the NE Woodworkers Show in Saratoga Springs. Some of the more memorable Woodswalks/Meetings were;

- **Fall 1995** Jack Leadley's Sugar house and Adirondack furniture in Speculator
- **Winter 1995** Dick Nason's old films of Adirondack Logging
- **Spring 1995 & 96** Meeting at Rathbun's Sugar house for breakfast and tour.
- **Summer 1996** King's Gardens at Fort Ticonderoga
- **Winter 1997** Wayne Trimm's wildlife presentation at Crandall Library
- **Spring 1998** Woodswalk at Patrica Kay & Ken Rayna including a band saw mill and a logging safety demonstration.
- **Summer 1999** Canoe trip (and picnic) down the Hudson River
- **Fall & Spring 1999** Susan Morse slide show and woodswalk on "Keeping Track"
- **Spring 2001** Meeting at Randy Galusha's Sugar House which saw 30+ inches of snow two days before.
- **Winter 2002** Woodswalk to Saratoga I State Forest to view 553 year old black gum tree.

MEMBER'S CORNER

Remembering the Tupelo

By Barbara Hennig

Deep within a state forest in the Town of Greenfield in Saratoga County grow some 30 black tupelo trees, and from coring samples, one tree was found to be more than 550 years old. On a February day in 2002, a goodly number of people assembled just off of Greene Road, for a hike to that location. John Hastings, now retired from DEC, explained where we were going, and a likely reason why these trees had survived.

We found ourselves in the swamp section of Lincoln Mountain State Forest. Had we been there at any time not under winter conditions, likely the bugs and wetness would have made the expedition unpleasant. Which likely had kept everybody else away, including foresters and loggers, throughout the years, and the trees have survived.

Adding to the memory, however, was a camp fire built somewhat away from the tree, where we ate our lunches. A campfire, on a cold, cloudy February day and near a swamp, is treasured.

Memories supplied by other SAC members included a very successful Family Forestry Day held at the Washington County Fair Grounds, in the 1990's.

Member's Corner was created as a place in the newsletter where any member can share a thought, a memory, a question or forestry issue. Have you come across something in your woods that might be of interest to the other SAC members? Maybe you have a special photo of a unique tree or a beautiful setting in the woods, an unusual mushroom... anything. This member's corner is open to anyone willing to share something with the other members. Submissions can be mailed or emailed to Kristie Edwards at kedward1@nycap.rr.com or 411 Beech Street, Mayfield, NY 12117.

	2004	SAC Chapter Service Award presented to John Hastings	2006	SAC Chapter Service Award presented to Jill Cornell	2007	SAC wins ribbon for "Best Display" at Washington County Fair	March 2012	SAC Chapter Service Award presented to Robert Manning	
2003	SAC Chapter Service Award presented to Debbie Wentorf	2005	SAC Chapter Service Award presented to Peter & Betty Gregory	2007	SAC Chapter Service Award presented to Laurel Gailor	2009	NYFOA awards Heiberg Memorial Award to John Sullivan	Aug. 2012	SAC wins ribbon for "Best Display" at Washington County Fair

SAC Scrapbook: Good Times Remembered

Photos from the SAC Archives



NYFOA/SAC group at Grandmother's Tree, Pack Forest February 2000



FROM LEFT: Chairman Peter Gregory, John Hastings, Chip & Sally Ellms, and Bud Ellms. The SAC Chapter Stewardship Award for 2000 was presented to the Ellms at the NYFOA Fall Conference.



The Outstanding Forest Steward Award 1996 was presented to Bill & Olga Badgeley by Ernie Spencer.



Some of the Forest Family Fair Committee members ready to help the Lumberjack & Lumberjill competition swing into gear at the Family Forest Fair, Washington County Fairgrounds, October 1998.

NYFOA MEMBERS OVER 30 YEARS

- Walter S. Hayes
- Charles W. Jefts
- Robert E. Manning
- John Sullivan

This information was retrieved from a 1982 NYFOA member roster prior to the formation of the SAC Chapter



Members Flo & Elwin Bigelow, and Jim & Melinda Durler (L) and Erwin Fullerton, and Jane & Dave Jenks (R), at the NYFOA/SAC picnic at Pack Forest August 2003.



SAC visited the New York State Tree Nursery in Saratoga Springs, NY, in November 2002 to learn about extracting seeds and growing trees.



Members meet March 30, 2003 at the Forester Retirement/Appreciation Brunch to honor (from left) Steve Warne, John Hastings, and Ron Cadieux.

Feral Swine Presentation Well Attended

By Lou Inzinna Photos by Jill Burks

The NYFOA SAC Annual Meeting was held on Saturday, January 19, 2013 at the Crandall Library, Glens Falls, NY. Twenty eight members were in attendance for the business meeting.

After the meeting was adjourned most members enjoyed lunch together at Davidson Brothers.

The afternoon presentation was given by Justin Gansowski, Wildlife Biologist with the USDA- Animal & Plant Health Inspection Service. His presentation dealt with Feral Swine and their population growth across many states including New York State. Feral swine can be domestic livestock and pet pigs that were either released or escaped captivity, Eurasian boars imported for use on hunting ranches and a hybrid between the two. So far, feral swine have established populations in 5 of New York's 62 counties.

According to the NYS Department of Environmental Conservation, feral swine in New York can have tremendous negative impacts on native plants, wildlife, livestock, agriculture, and humans. They can carry and transmit several serious diseases. Some of these diseases, if introduced to domestic swine, could decimate the pork industry.

There were many questions asked of the speaker including "What can people do...?" Senator Betty Little described a bill that she will be introducing to the Legislature. The Senator would like NYFOA's



Senator Elizabeth Little, Justin Gansowski (USDA Wildlife Biologist) and Kurt Edwards (SAC Chairman) gather prior to presentation.



Justin Gansowski explains how feral swine have spread into New York State.



NYFOA display provides important forestry literature at meetings.

support in getting the bill passed. More information about Feral Swine can be accessed at <http://www.aphis.usda.gov/wild->

[life_damage/feral_swine/index.shtml](http://www.nyfoa.org/life_damage/feral_swine/index.shtml)
There were 73 people in attendance including 3 members of the press.



SAC receives award for "Best Exhibit" in the conservation building at the Washington County Fair, August 2012.

Coming Events...

March 23 & 24
SARATOGA
WOODWORKERS
SHOWCASE

Saratoga Springs Civic Center
10am-5pm
NYFOA booth
co-staffed by SAC
and CDC

May 11-19
NYFOA
CELEBRATES
50 YEARS

Woodwalks sponsored
by SAC members:
May 18th @ 10am
Kurt & Kristie Edwards
Fulton County, Mayfield

June 8
DODIE AND PETE
SEAGLE
WOODSWALK

1041 Charley Hill Road,
Schroon Lake
Coffee at 9:30am,
walk begins at 10:00am
followed by a brown
bag lunch

July 16-21
SARATOGA
COUNTY FAIR

NYFOA SAC booth
staff will be organized
by Bill Burke

Value-added Maple Products

for a higher dollar return

By Laurel Gailor 🌿 Photos by Laurel Gailor



Gathering sap the traditional way.

Maple Syrup is certainly delicious on a number of foods. Traditionally, we think of putting it on pancakes, waffles, ice cream, and maybe as a sweetener in coffee or tea. Perhaps though, the best use might be converting the syrup into a sweet confection that gains you, as the producer, a better marketing advantage. This entrepreneur approach has a benefit in multiple fashions. Not only can you stretch your gallon of syrup into many products, but you are also stretching your return investment. On the average, a gallon of syrup may be selling for about \$50-\$60, but when you look at turning that syrup into a value-added product we are looking at a return of fifty to one hundred percent of the original product price. For instance, granulated sugar or maple cream retailing at \$15 per pound gives a return of about \$120 per gallon. Generally, there are about eight pounds of cream, sugar, or candy per gallon of syrup; so then we can convert that to about 8 times the retail price per pound to what our return will be for that same gallon of syrup. However, the biggest return is in producing maple cotton (cotton candy, candy floss, spun sugar), the return can be upwards to \$512 per gallon!

As a producer, are you now more interested in taking your plain old syrup to the next level? Several value-added maple workshops have been offered over the years by Cornell Maple Specialist, Steve Childs. The workshops are usually

a day-long, hands-on maple confection workshops that have been held throughout the state. The programs focus on how to create the perfect end product, but also the science behind how that product may be improved to get the best return for your dollar. No matter what product that you are striving to make; the quality and flavor of the syrup is the most important.

The research that has been conducted has shown that any off flavor or poor quality syrup will only result in a lower quality maple value-added product. For instance, have you ever had a container of syrup that had crystals or “rock candy” in the bottom of the container? This can result when the syrup is boiled beyond 67 brix. Brix is a measurement, using a hydrometer, to know that the syrup has reached the point needed for finishing. For high quality syrup, it should be between 66-67 brix. The crystals can also form if the syrup is cooled too quickly or is agitated or stirred too much in the end process.

Another noticeable impurity in syrup might be cloudiness. Cloudy syrup is commonly from unfiltered syrup. The cloudiness is actually the minerals in the syrup often called ‘niter’ or ‘sugar sand’.

Syrup that produces a sour, moldy, or fermented flavor is from a number of reasons. Though, most of the time, it is from sap that is left too long in the collection buckets or a storage container before being boiled. Sap should be boiled as soon as

possible in order to prevent bacterial from growing. Also, if syrup does not reach a temperature of 180° F when filling a barrel or smaller containers; or not reaching a minimum of 66 brix, it can develop a fermented flavor.

Any of these situations mentioned will carry over to the value-added product. Therefore, poor quality syrup results in poor quality value-added products. Or on the positive side, high quality syrup will result in high quality value-added products.

Making maple cream, also known as maple butter or maple spread can be conducted by hand; paddle and turn table machine; turn table cream machine; candy machine; and/or a gear pump cream machine. The syrup for making maple cream should be heated to a temperature 22-24° F above the boiling point of water for that particular day. Take caution while the syrup reaches the boiling point as the temperature will rise quickly near the end. Allow the heated syrup to cool completely through to a temperature between 45°-55° F. The cooler the syrup becomes before stirring, the smaller the crystals remain and the smoother the cream will turn out in the end. Hand stirring will take some time, and you may wish to have a couple of friends nearby to assist with the process. For a more detailed explanation, refer to Cornell Maple Bulletin 201- “Making Maple Cream” available at: <http://maple.dnr.cornell.edu/pubs/confections/Confection%20Notebook%20section4.pdf>

Maple sugar is another product that can be made from the naturally sweet syrup. Maple sugar can be either molded into soft candies or formed in bricks to be shaved for use in recipes, beverages or making maple cotton. The process will start by heating the maple syrup 32° - 34° F above the boiling point for water for that given day. However, depending on the hardness of the candy that you are trying achieve; will depend on the cooling temperature that the syrup will be lowered to before stirring. For a harder candy, the temperature would be lowered to 200° F before stirring begins. For a medium hard candy, the temperature would be lowered between

continued on page 7

Maple, continued from page 6



Making maple cream. Note the hand carved, hard maple paddles.



Granulated maple sugar and syrup on display.

190° F and 175° F. For a soft candy the temperature is lowered to 170° F. If the temperature falls below 170° F prior to stirring, any detail of the mold that is used will be lost. For more specifics in making maple sugar candy refer to Cornell Maple Bulletin 208 – “Molded Sugar Candy (Soft Sugar Candy)” available at: <http://maple.dnr.cornell.edu/pubs/confections/Confection%20Notebook%20section5.pdf>

Granulated maple sugar is probably considered the most adaptable value-added product of maple syrup. The self-life is indefinite; the only variables might be room temperature and humidity. It is also a great replacement for white or brown sugar. Only one quart of syrup is needed to produce about two pounds of granulated maple sugar. For this process, heat syrup to 45° - 65° F above the boiling point of

water for that particular day. The syrup can be stirred immediately or cooled to 200° F before stirring. Continue stirring syrup until granulation consistency is achieved. If stirring by hand, it may be a time that you wish to invite a couple of friends to assist you.

As with all of the other confections, the beginning invert sugar percent will be critical factor to know the temperature that the syrup needs to reach. If the maple syrup is closer to 2% invert sugar; a higher finishing temperature is needed. Lower finishing temperatures for syrups with lower invert sugar percent. Maple syrup that is greater than 2% may be more difficult to reach the granulated sugar consistency. For further information regarding granulated sugar see the Cornell Maple Bulletin 207 – “Granulated Maple Sugar” available at: <http://maple.dnr.cornell.edu/pubs/confections/>

Confection%20Notebook%20section6.pdf

All of the maple confections that are described require a very high temperature in order to complete the process. Heed caution during the procedures, wearing protective aprons and gloves that are made for high temperatures while working with foods. Severe burns can be the result of any spills of syrup heated to high temperatures.

Remember, consistently high quality maple syrup will produce high quality maple value-added maple products. Enjoy your maple confection, whatever it might be!

The annual Cornell Maple Camp will be taking place June 26-29, 2013 for more information and to register: <http://northernnewyorkmaple.com/wp-content/uploads/2012/12/2013-Cornell-Maple-Camp-flier.pdf>

New E-mail Service

SAC has instituted a new email service! NYFOA has provided each chapter with a low cost list service for not-for-profit organizations. In the past months I have sent out a couple of emails announcing chapter events to all members that have a current and functioning email address. The big advantage is that you can subscribe or unsubscribe to the list yourself, without asking me to change the list. Subscribe to the list by sending an email to nyfoa-sac-news-subscribe@npogroups.org. The message can be empty; all that matters is that you send a message from the email address where you want to receive the updates. Similarly, you can unsubscribe from the list by sending a message to nyfoa-sac-news-unsubscribe@npogroups.org. If you haven't received a news message from me yet, and have previously provided your

email address with your membership information, you might want to update your profile.

This account will only be used to send out SAC event news, reminders and time sensitive information that should be disseminated. Email is also our easiest and cheapest way to get the word out if there is a last-minute change in any of our planned events. Recognizing that some people have slow internet connections, I limit the messages to text, no graphics or heavy content that is slow to load. If you have an email account, I hope you will sign up for our list. If you don't have email or don't want to get more email, rest assured that we will continue to produce the regular newsletter. If you have any questions or problems regarding the new list server, let me know at (518) 661-5685 or kedward1@nycap.rr.com.



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Reflections from the Chair

As I sit here watching the snow fall lightly and clinging to the hemlock, maple and oak trees surrounding my home it brings a calm peaceful feeling. I wished for a snowy cold winter in hopes that it would kill off some of the pests outdoors. At least we have had enough snow for me to enjoy sledding with my three grandchildren this winter. Another wish is for a more normal spring (not too early like last year) so we get a good crop of acorns and apples this year. In October we had a timber cut on our woodlot. It is a seed tree regeneration/bio mass project, everything went smoothly. In the spring we plan to plant some tamarack (larch) trees on the suggestion of our forester. It is an experiment, the idea is that the tamaracks will shade the new white pine seedling as they emerge and prevent pine weevil damage. It will take a number of years to see if it works. At our annual meeting we had a well-attended presentation on feral swine. I am working on getting another one in the Fulton/Montgomery county area soon. We learned that this is one invasive pest that needs to be stopped.

I have also been watching the deer, raven and foxes in the yard and the birds at our feeders. We just don't seem to have the colors and variety of birds my grandfather had when I was a kid. My wife and I were recently talking about how it is not as cold and don't have as much snow as when we were younger. We remember waist high snow and temperatures below 0 degrees for weeks at a time. I do believe that our weather is warming, not sure of the cause. What most people don't ever think about is how much worse it would be if we were in a global freezing pattern. I think I'll go back to watching the snow fall.

Kurt Edwards

