

## FRIENDS OF CEDAR CREEK, MARCH 26, 2019

Friends of Cedar Creek gathered at the Yoder Sugar Bush at 5:30 p.m. for a tour and tasting. Shirley Meighen and Larry Yoder shared the guiding. We were told there were 250 taps (trees) for the 2019 season. We started at the evaporator (wood fired), looked at the trees with bucket slowing filling with sap, examined the stainless barrels where the sap was stored for automated feeding to the evaporator via a float system. We learned the start to finish time is approximately 6-8 hours. The finished syrup is filtered through a felt bag to remove the sugar sand (minerals which condense out) and any ants. The typical ratio of sap to syrup is 40:1. A hydrometer is used to check the density. The best run of sap is when the temperature is 25F at night and 45F during the day. The trees can be tapped when they are 50 years old. The color of the syrup will darken over the season. Yoders can the syrup which will keep for a long time, but refrigeration is recommended after opening.

We looked at the old evaporator (galvanized) and compared it to the newer stainless unit. We saw some buckets brought up to be emptied and 'enjoyed' finding a 'mouse' in one. There was much drama over a cute plastic creature that did not get emptied into the barrel.

The group adjourned to a pancake with syrup, sausage and fruit supper. Dave Van Gilder, President, thanked Larry and Roberta Yoder, Shirley and Michael Meighen, and members of their families for hosting the group and demonstrating the syrup making craft. FOCC hats and shirts were available for purchase. The meeting was adjourned at 7:30 p.m.

Respectfully submitted,

Mary Anna Feitler, Secretary