



Skimmin's

SOUTHERN SYRUPMAKERS ASSOCIATION NEWSLETTER

Volume 1, Issue 1

Winter 2010

Annual Meeting Report by Melissa Bolen

Our annual meeting was held January 23, 2010. Even though we had a low turn out, it was a fantastic meeting that accomplished a lot and was very educational.

We re-elected Bobby McDaniel and David White as directors. They will each serve another three years. Todd Hester, from the Gainesville, Florida area, was

elected as director to fill the vacant 1 year term. We would like to hold 'Tasting Meetings' again if our members would like to host them. Please contact any Director and they will help you plan one in your area.

The Association also decided to do two mill rebuilding demonstrations. One will be in

Florida and the other in Georgia. Dates and details will be in the next Skimmin's. We also decided to contact the North West Florida Fair so we can do a demonstration of syrup making at the 2010 fair.

Clyde Smith covered several topics. Read his articles in this edition for more information.

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What is "Pure Cane" Syrup? by Clyde Smith

In many areas of the country, "Cane" can be sorghum or sugarcane. The farther north you go, "cane" becomes exclusively sorghum (at least to producers). The deep South, and particularly the Gulf Coast, has always been dominated by sugarcane for syrup and sugar.

What we see in most grocery stores are mostly "table syrups" which means they are a blend of corn, sugarcane, sugar syrup, and/or sorghum syrups. Honey is also added to

some table syrup for a golden color. Very few are 100% sugarcane syrup. Some are labeled as "cane syrup" with little or no sugarcane syrup in them.

A review of most state laws revealed mandates for truth in labeling the ingredients in any food. Maple syrup is highly regulated with strict state laws to protect the integrity of the "Pure Maple Syrup". Maple syrup is sold worldwide and is a profitable business in the northern states.

Sugarcane syrup has historically been a local or regional business with much syrup consumed by those who made it on the farm. Excess syrup was sold for cash to those who re-sold it or blended it with other products to produce table syrup. It is a common practice for syrup-makers to blend in corn syrup to lighten the flavor and prevent sugar formation in syrups.

The Sweet Sorghum Producers and Processors Association promotes the "Pure Sor-

Articles are always needed for the *Skimmin's*. If you would like to contribute an article, simply write it up and e-mail it to Melissa Bolen at : wel-comehomefarm@fairpoint.net

If you need help solving a problem with syrup making, send the question to Melissa Bolen at the above e-mail address and I will publish it in the next *Skimmin's* so the experts can send in their answers!

What is “Pure Cane” Syrup? (continued from page 1)

ghum” ideal with a sticker available to members who produce pure sorghum syrup. Members must agree to label only pure sorghum syrup with the organizations logo.

Syrupmakers in Mississippi specifically chose their name (Mississippi Syrup Producers and Processors Association) to include producers who blend syrups. Many of Mississippi’s commercial processors grow sorghum and sugarcane and blend in corn

syrup. There is nothing wrong with this approach, but there is some demand for syrup that is true to one plant.

“What we see in most grocery stores are mostly “table syrups” which means they are a blend of corn, sugarcane, sugar syrup, and/or sorghum syrups.”

The idea of a label noting pure sugarcane syrup was discussed at

a Southern Syrupmakers Association meeting a few years back. We do have some stickers left, but did not move forward with this idea.

It may be time for the Southern Syrupmakers Association to mount a campaign to recognize those who produce “Pure” sugarcane syrup. Let us know your thoughts on this.

Sediment in Syrup? by Clyde Smith

We tried to answer the question of what’s causing sediment to form in syrup. Sediment is different than “sugaring” in that sediment does not disappear when re-heated. The presence of sediment can increase sugaring by sugar crystal forming on sediment.

Sediment can be reduced or eliminated by filtering. The first filter should be installed as the sugarcane juice runs into the holding tank. This removes a lot of plant material as well as dirt and insect parts. A second filtering is recommended when pumping from the holding tank into the kettle or evaporator.

Skimming the boiling juice is another form of filtering. The green color of the “Skimmin’s” denotes the amount of plant tissue in the juice. Installing a “boiling ring” with burlap can be an additional filter to clean the syrup. Evaporators can present a problem in that the corners are hard to skim and

require a rectangular wooden paddle to remove debris and plant material.

Finally, filtering the hot syrup through burlap, cheese cloth, or muslin before decanting will remove most remaining material that is not syrup. However, even with all these filtering steps, sediment can still appear in the syrup. There are some other factors to consider.

Maple syrup producers regularly filter their syrup (very complex filters) to remove “nitre” or “sugar sand”. This sediment is thought to form from nutrients present in the maple sap. This lends credence to the idea that some of the sediment could be fertilizer. More likely, it could be an increase in one particular component of the fertilizer that stays in juices as it is processed.

Starch can also be a problem. Sugarcane has a lot of starch, which is a complex sugar mole-

cule. Immature and over-mature sugarcane will have more starch. When heated, starch will flow

“Sediment is different than “sugaring” in that sediment does not disappear when re-heated. “

much like syrup and will be mostly invisible to the eye. Treating the heated starch with an enzyme will break it down into smaller sugars which will become syrup. Otherwise, the heated starch solidifies when it cools and will settle into the bottom of the container.

Sorghum syrup producers often treat boiling juice with an enzyme to prevent starch flocculation. If you are having perennial problems with sediment forming in syrup, adding an enzyme during cooking may alleviate the problem. Multiple filtering will reduce sediment from foreign material in the syrup.

Requirements for Transporting Sugarcane Planting Material (Seed Cane) by Clyde Smith

Some folks have run into problems at Florida's Agricultural Inspection Stations throughout the state. Transporting sugarcane for planting (seed cane) can be a problem without proper documentation. It may depend on the individual agricultural inspector, but there are some requirements for transporting seed cane inside and into Florida and the surrounding states. Cane for grinding is fine as long as it is stripped with no viable "eyes" on the stalk.

If you are transporting seed cane within Florida, you will need a copy of the nursery certificate provided by the person selling the seed cane. This means the person you're getting the seed cane from will need to register as a nursery with the state of Florida. The Division of Plant Industry (DPI) mainly wants a record of the origin of plant material if there is an outbreak of some pest.

If you want to sell seed cane to

someone in Alabama you will need to provide a copy of your nursery certificate plus a nursery health certificate to confirm there are no insects or diseases present in your nursery stock. Selling seed cane to someone in Georgia is a little simpler. It requires a copy of your nursery certificate but no health certificate.

Other southern states may have similar requirements for receiving seed cane from Florida so you should check with your state's Division of Plant Industry to see what's required. Louisiana and California are much more strict and do not generally allow individuals to bring in seed cane. Undocumented seed cane will be seized and destroyed if there is no documentation or certification.

If you are planning to bring seed cane into Florida, you will need to get approval from the Division of Plant Industry to bring it in. This requires filling out a form and

getting it signed by folks in Gainesville before bringing seed cane into the state.

If you need to register your cane patch as a nursery or want to bring in seed cane from another state, you can find information online at: <http://www.doacs.state.fl.us/onestop/plantinsp.html#contact>

This site has contact information for local DPI contacts and forms to print for nursery certification and seed cane importation. You can also contact Tyson Emery at

(352) 372-3505, Ext. 154. An additional benefit of nursery certification is free identification of insect, weed, and disease pests by nursery inspectors.

There is a fee associated with certification so now is the time to start looking for seed cane sources for 2010 and 2011.

Directors & Officers

Director: Clyde Smith, President (1 year remaining)

Director: Marshal Griggs, Vice President (2 years remaining)

Director: Wesley Pope, Secretary (2 years remaining)

Director: Roy Flowers, Treasurer (3 years remaining)

Director: Todd Hester (1 year remaining)

Director: David White (3 years remaining)

Director: Bobby McDaniel (3

years remaining)

Director: Wilbur Dew (2 years remaining)

Director: Missy Bolen, *Skimmin's* Editor (1 year remaining)

Need to Reach a Director?

Clyde Smith: 850-482-9620
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Dwhite131@gtcom.net

Bobby McDaniel: 850-593-6542
BobJoy1@embarqmail.com

Wilbur Dew: 352-567-5802
Wilburdew@aol.com

Missy Bolen: 850-834-5606
welcomehomefarm@fairpoint.net

Notes and Important Information

We encourage members in other States or locations away from Blountstown, Florida to host events such as; syrup tasting or syrup making equipment repair workshops in their area. If you have an event that you would like to host, please let your board of directors know.

If there is an event with syrupmaking happening in your area, please let your directors know. We love to attend these events as time permits.

It was brought to our attention that some members did not receive the Skimmin's last year. We have completed a complete audit of our address database and corrected any errors. If you know of a current member

of the SSA that did not receive this Skimmin's, please e-mail Roy Flowers at royflow-ers@fairpoint.net and let him know.

A logo for the Southern Syrupmakers' Association members has been designed. If any member would like to include the logo on their labels, business cards or website, please e-mail Roy Flowers at royflow-ers@fairpoint.net. You may receive the logo in paper form or in an electronic format.

Thank you to Willard Smith and the Pioneer Settlement for the use of the facilities and to David White for providing a wonderful lunch.

The Southern Syrupmakers' Association dues for 2010 should be paid by 1 Jan each year.

A (10) after your name on the address label, indicated that your dues for 2010 have been paid. If there is not a (10) after your name, please pay your dues by April 20, 2010.

If you paid your dues after September 30, 2009, but have not been credited with paying for 2010, please notify Roy Flowers, Treasurer at royflow-ers@fairpoint.net or PO Box 207, Blountstown, FL 32424.

Did you know . . .

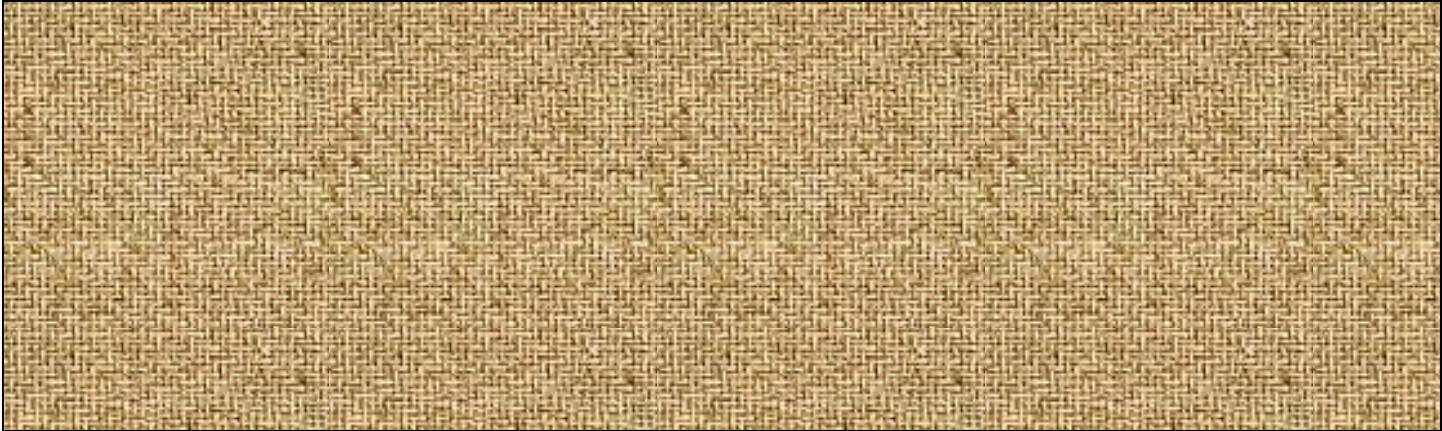
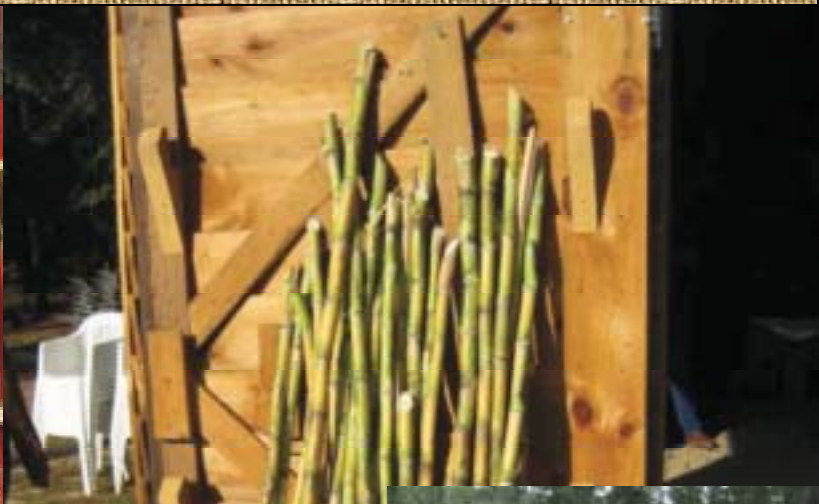
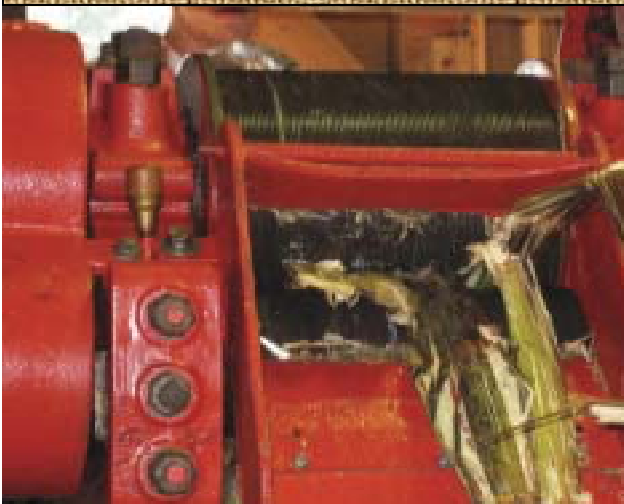
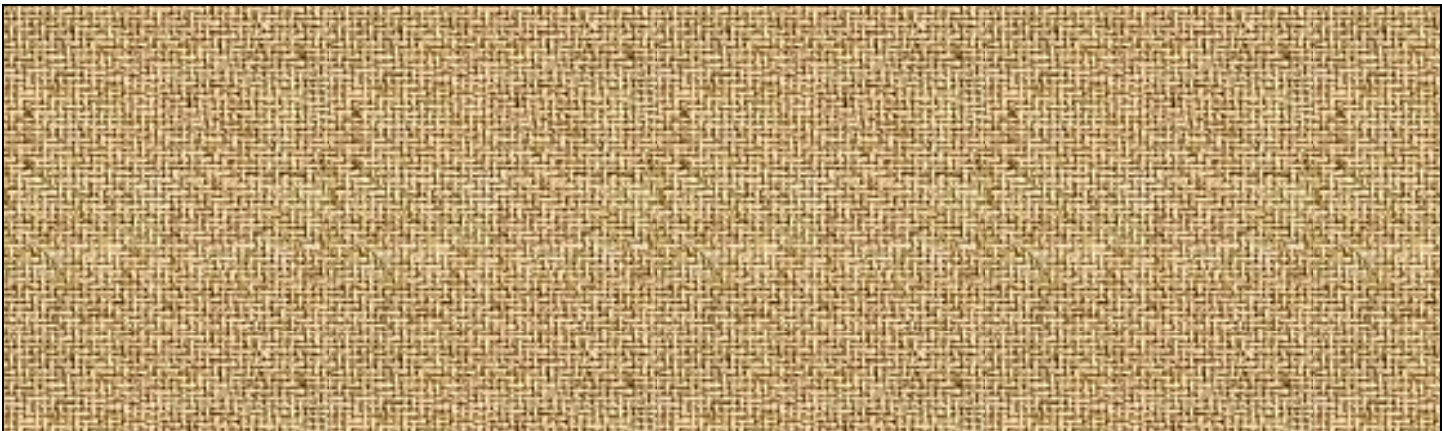
Did you know you can purchase burlap at Walmart and use that to filter your syrup?

Did you know you can cut your cane and let it rest for up to two weeks and you will get very nice syrup?

If you have a regulator that is not performing like you would like it to, and you have multiple burners, make sure you have a high volume regulator.

Did you know that the skin color affects the color of the syrup?

Did you know that you can plant your toppings and you will get a good stand of cane?



Skimmin's

Southern Syrupmakers Association

PO Box 207

Blountstown, FL 32424



The Kettle

Buy—Sell—Trade

FOR SALE: The America Cane Mill by Don Dean \$50.00 per book; This is an excellent book written by the SSA first president, Don Dean.

Call Carol Dean at 334-714-0178

FOR SALE: Cane to Syrup DVD's are available. Send a check/money order for \$15.00 per set (includes shipping), to:

Southern Syrupmakers' Association
PO Box 207
Blountstown, FL 32424

FOR SALE: One 100 kettle with a 4" ring welded on. Two inner rings (one 2' and one 4" height). One Southern Plow Cane Mill with provisions to hook-up power takeoff, mounted on 9" channel frame. One hydraulic driven conveyor to remove pummins. Height pressure regulator and gauge. One thermometer with 36" stem, adjustable head with holder mounted on outer ring of kettle. Thermometer purchased this season. Two dipping buckets. One 55 gallon stainless steel barrel. One 60 gallon stainless steel barrel, and one 100 gallon stainless steel barrel. One custom made burner with pilot light, adjustable high or low settings; all hoses and fittings for hook-up. ALL this to be sold as a single sale. \$5,000 firm. Hilton S Jones, 6791 SE 349 HWY, Old Town, FL 32680, 352 542-8150

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