



# THE DAYBREAKER

August 19th, 2021



Today we had 18 attendees in person and 5 via Zoom.

- This quarter all HAPPY BUCKS will benefit the YMCA. Please be very happy to benefit this great organization.
- Tomorrow is the Recovery Café fundraising breakfast at 7 AM at the River City Community Center @ 2842 Old US 231.
- Saturday, August 21<sup>st</sup> is the Noon Rotary Club Ice Cream Crawl from 1-4 PM. Last week's Daybreaker had the QR code to register for this.
- Please mark your calendars for September 10<sup>th</sup> for the KLD Foundation event "A Night to Remember". This will be held at the Tippecanoe County Amphitheatre in West Lafayette. The link to register was once again in last week's Daybreaker.
- The Satellite Club is having a service project August 29<sup>th</sup>, the Butterfly 5K Run @ Prophetstown State Park. If you would like to volunteer contact <https://www.gahfoundation.org/events/butterfly-run.html>.
- Daybreak Rotary is a partner club in a fundraiser involving selling Copper Moon Rotary coffee in both K-Cups and bags. Sales would be contactless on the internet. The club will make \$3 for each bag and \$5 for a box of 24 K-cups. Orders will be taken at <https://founders1905.com/ref/LafayetteDaybreak-29377>

**INVOCATION:** Steve Gray

**VISITORS:** Larry Fisher – spoke on WALLA @ Purdue, a program of activities for seniors over age 50

**PROGRAM:**

Our speaker today was Richard Hines from Springboro Tree Farm. Richard described the history of the farm having started when he and his wife started looking at retirement planning. They felt they wanted to do something that made a difference and actually started looking at a program through Redeemer Lutheran Church. The church had a program with Chinese students and faculty at Purdue to help them understand our culture. One of the things they seemed particularly interested in was our Christmas traditions. Richard and his wife decided they might start a tree farm and donate Christmas trees to this program. From this they purchased 10 acres and started to plant a number of trees, which they donate to the program each year.

The farm grew into several different facets, including a pond where Cub Scouts often visit and a beekeeping program which they show to visiting school classes. They also decided to start a sugaring process and decided to make maple and walnut syrup.

Richard described how maple syrup was really a North American product, started by Native Americans to produce sugar. It may have actually begun when Native Americans tasted “Sapsicles”. These occurred in very cold weather when the sap from maple trees ran off the branches and froze, creating very sugary icicles. From that point they learned to collect the sap and drop it on a hot rock to form the sugars. During the 19<sup>th</sup> century maple syrup began to become more popular, a great deal being made in the northeast. During WWI the process was used to obtain sugar which could not be imported from other areas.

After WWI they began to use reverse osmosis and high-volume evaporators to produce maple syrup. A great deal of it still comes from Canada since the trees need cold weather. Richard commented that Climate Change has had its mark on production in several areas.

In 2003 Richard began tapping 3 trees, but over the years has increased to about 350 trees. About 300 of these trees are on a 3/16” tubing and vacuum, leading to larger collecting tubing. Unfortunately, the squirrels also like this system and have become a real nuisance. Once the sap is collected, they use the reverse of your household reverse osmosis filtration system and collect the liquid, which is then concentrated and put through a UV light sterilization. The evaporator, initially designed to run at 600 degrees has been found to be more efficient at 950 degrees and the hardware had to be adjusted to deal with the higher temperatures. The syrup is then brought to 7 degrees above the usual 212-degree boiling point, filtered through diatomaceous earth and then bottled and labeled. They presently bottle about 50-60 gallons per year. They also take some of the syrup and age it for 4 months in bourbon barrels to produce their bourbon aged syrup. They also make some walnut syrup, mixed with the maple syrup, but this requires many more trees.

Commented [JA1]:

Richard has been very satisfied with what started as a hobby and has now given him a purpose in retirement

**Upcoming Programs:**

August 26 – Columbian Park Zoo update

September 2 – Rep. Chris Campbell on Redistricting

September 9 – Tristen Comegys on Bauer Family Resources

