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This workbook is designed to provide Aboriginal people with the information they need to either begin producing maple products or to expand their existing operations.

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Maple Syrup Innovation Toolkit

This workbook is part of a larger suite of final documents, called the Maple Syrup Innovation Toolkit, that are part of the final deliverables for this project. These documents include five summaries of work completed at earlier stages of this project, two workbooks (one Aboriginal-focused, one commercial industry-focused), a policy brief, and a video (<u>https://youtu.be/zLjyvmwel8Q</u>). The toolkit can be accessed at <u>www.resilientresearch.ca</u>

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1.0 Introduction

The Aboriginal Maple Practices Workbook is designed to provide Aboriginal people with guidance and information to either begin producing maple products or to expand their existing operations. The workbook is loosely based on a process called Appreciative Inquiry (AI).¹ This process supports developing a clear goal, a sense of purpose and strategies for building your maple operation or expanding on your existing operation. Rather than 'troubleshooting', AI provides an emphasis on what's going well and on what assets can be used to help build your dream operation.

The information provided in this workbook was determined by a series of interviews and focus groups that were conducted throughout Ontario over the span of three years as part of research funding provided by the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA). Through this research we developed two maple values models that are presented in this introduction to help provide a broad overview of Aboriginal maple practices and the commercial maple industry.

From an Aboriginal perspective, we took an approach that reimagines how we think about value systems (Figure 1). Based on stories and interviews collected to date, the Aboriginal system has been mapped according to an adapted Medicine Wheel model suggested by Elder Charles Restoule. As Elder Restoule suggested, the model starts in the East reflecting Aboriginal beliefs for beginnings, and progresses through the yearly cycle of maple production by moving around the adapted Medicine Wheel. The system embraces the core concept of "all my relations" which refers to the belief that all things are living sentient beings and that we are all connected including not only the human family, but also plants, animals, and the forces of nature.

¹ For more details on Appreciative Inquiry see, Cooperrider, D. L., & Whitney. (2005). *Appreciative inquiry handbook.* San Francisco: Berrett-Koehler Publishers, Inc.

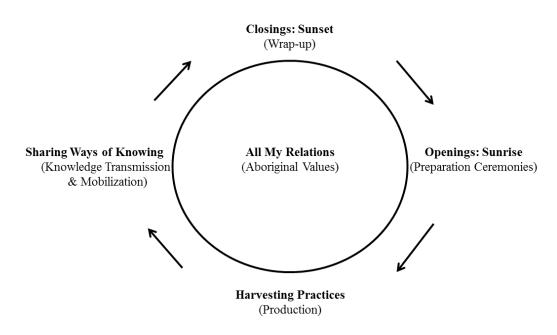
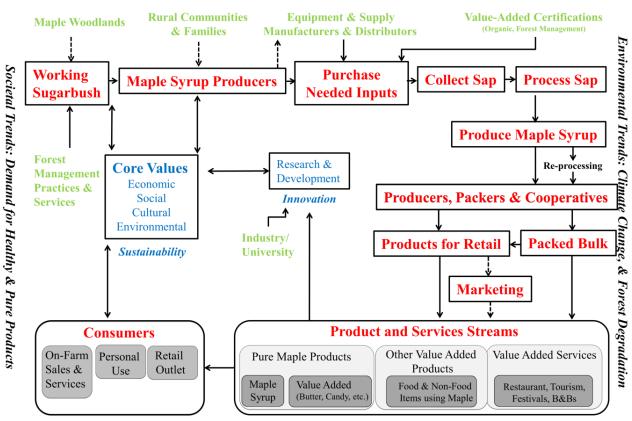


Figure 1 - Aboriginal Perspectives of the Maple Value System

From the commercial industry side, Figure 2 is a diagram of the maple value system for Ontario. In a value system, operations across an industry work towards some common goals while also focusing on making their business distinctive. In the case of maple, we've tried to capture some of these common goals in the values box, focused on sustainability, at the centre of the diagram. As part of a value system, the emphasis is on differentiation, rather than competition for the same market segment. Businesses can differentiate themselves by doing something a bit different or a bit better than others. Perhaps you are a talented chef who loves people – in this case your business could be distinctive by developing a restaurant, a bed and breakfast or a retail outlet that sells your unique maple-inspired food products.

In the diagram we outline the range of operations and activities typically undertaken by maple producers, starting with working in the sugar bush and ending with the production of value-added products. We hope that it provides you with a baseline to understand the industry and inspires you to dream about how maple can contribute to your wellbeing and sustainability. We also hope that that you can grow beyond this model – maybe you'll discover a niche we didn't identify!



Governance Context: Government and Industry Rules and Regulations

Economic Trends: Demand for "Local" Products & International Demand

Red = Key Flows Blue= Key Themes Green = Supporting Functions Dashed Lines = Possible Paths *With Input From David Chapeskie

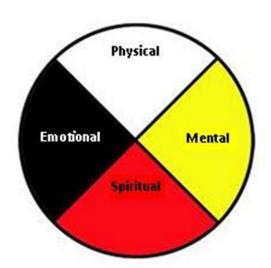
Figure 2 - Maple Syrup Commercial Industry Value System

Each operation will be unique and there is room in either system for every kind and size of operation. You can focus your operation at any point or multiple points within the value systems. You can also start at one place in the systems and then move on to other points or scale up/down over time. Maybe you want to focus on gathering sap for now or making syrup for your family or community. Later on, if it works with your values, you might decide to sell your surplus sap to a neighbor that has a large evaporator. Still further on, perhaps you might decide to start boiling your own syrup for commercial sale. You can refer to these models as you complete this workbook to help you think about where you are now and where you might want to be in the future. For additional information, please see the other components of the Maple Syrup Innovation Toolkit that can be accessed at TBA.

In this workbook, we focus on three stages: 1) Where Are We Now? 2) Where do We Want to Be? and 3) How do We Get There? The first stage provides producers and potential producers with various assessment tools to measure and outline what their maple operation looks like or what they would want it to look like. This type of exercise allows producers to identify the strengths and challenges of their

current practices. It also facilitates thinking about where Aboriginal producers might want to either expand or extend their practices. With that in mind, section 2 provides producers with some specific exercises that can help to envision what type of maple operation the producer would ideally prefer. By identifying where they would like to go with their maple practices, producers can then move to section 3 where specific tools and resources are provided to help them achieve their goals.

Finally, throughout this workbook, additional information is provided in the margins. Various stories and teachings drawn from our previous interviews and focus group are featured as an added source of information and inspiration. Also included are additional factual comments that can help you think about important issues that might arise in developing your operation.



The Four Directions

East – Spring, new beginnings, dawn. Represented by the colour yellow. Sacred medicine of tobacco comes from this direction and is used for prayer and gift giving.

South – Summer, youth, noon. Represented by the colour red. Sacred medicine of cedar comes from this direction and is used for protection.

West – Autumn, adult, dusk. Represented by the colour black. Sacred medicine of sage comes from this direction and is used for healing and purification.

North – Winter, elder, midnight. Represented by the colour white. Sacred medicine of sweetgrass comes from this direction and is used for bringing goodness and sweetness to life.

Figure 3 – The medicine wheel teachings represent mental, spiritual, emotional and physical connections. It is an important Aboriginal symbol of peaceful interaction among all living beings on Earth (adapted from Marsden, 2010).

2.0 Where Are We Now?

The first step in this process provides operating Aboriginal maple producers or potential producers with assessment tools to help them determine the scope of their current operations. This part is divided into separate sections that are not necessarily mutually exclusive. In other words, there can be some overlap since many different aspects of producing maple products are interconnected.

In this step, five categories are provided to help you assess your current operation. Within each category, check off all the items that apply, or could apply to your operation. The information collected as part of this step will help you develop an accurate profile of your current operation or helps you to think about your potential operation including the areas of strength and the areas that need some improvement. As you work through this section, you can review where you are in relation to the value systems presented above. You can use these models as a reference as you fill out the tables below.

2.1 Technology and Equipment

In this table, you will assess the technology and type of equipment you use or might need to use for your future operation. This assessment can help you determine if you have the necessary tools to accomplish your ultimate goals with regards to maple practices and production.

	We do this well	We'd like to do this better	We'd like to do this
We use spiles or spigots that protect the health of trees			
We use buckets to harvest sap			
We use horses to collect sap			
We process maple sap outside			
We use pots to boil sap			
We use machines (e.g., ATV, motor vehicle, snowmobile) to collect sap			
We process maple sap in our home			
We use a homemade evaporator			
We use wood or pellets for boiling sap			
We use gas, oil or propane for boiling sap			
We use a filter press to filter our syrup			
We use electricity for boiling sap			
We keep lot records for each syrup batch			

In keeping with the belief of the renewal of life, maple sap (called 'sweetwater') is used medicinally, especially for pregnant women who are considered the givers of life. The use of sweetwater as medicine and as a cleansing agent is widespread in Aboriginal communities.

The harvesting practices of Aboriginal producers are quite diverse and demonstrate a blending of traditional and state of the art practices. For example, one large commercial producer uses lines, tubing and a vacuum system but keeps a few buckets and spigots to monitor the harvest.

We use the appropriate gauges to assess		
sugar content and grading		
We keep detailed production records		
We have chainsaws and other necessary		
equipment to harvest the firewood we		
need		
We use cold packing methods to process		
syrup		
We use commercial containers to store		
syrup		
We use various non-commercial		
containers to store syrup		
We process maple sap in a dedicated space		
that we keep clean and tidy (e.g., sugar		
house)		
We use lines or tubing to collect sap		
We use a commercial evaporator to boil		
sap		
We use hot packing methods to process		
syrup		
We have a generator for electricity		
We have office equipment to run our		
operation (i.e., computer, phone, printer,		
photocopier, etc)		
In planning our operation for the next few		
years, we have sized our sugarhouse and		
equipment for the size we want to grow		
into		
We use energy efficient equipment to save		
time and money		
We use reverse osmosis equipment to pre-		
process and concentrate sap		
We consider access to after-sale service		
and support when buying equipment		
Other technology and equipment		

It is important to remember that older equipment can sometimes contain lead which is hazardous for human consumption.

Hot packing prevents mold and bacteria development.

Equipment dealers can provide helpful advice in choosing the equipment that is right for your operation.

If lack of time is constraining your current business or future growth, seek out equipment that can cut your workload. A reverse osmosis system, for instance, can substantially reduce your boiling time.

2.2 Human Resources and Skills Inventory

In this table, we provide a list of human resources and skills that are related to running a maple operation. All of your skills and abilities are important whether they have been learned through experience in the home or with the family, at work, school or in the community. Mentors can help you meet your goals, and are available by contacting the Ontario maple syrup producer's association.

	We do this well	We'd like to do this better	We'd like to do this
My family participates in our maple production			
My community participates in our maple production			
We know how to do traditional opening and closing ceremonies			
We have Elders to help us with the appropriate traditional teachings around maple			
We are skilled in traditional food preparation using maple products			
We have people who are good at construction to help with our operation			
We have someone who is trained in office skills (i.e., typing, filing, writing business letters, keeping track of supplies, bookkeeping, etc.)			
We have someone who knows how to use a computer for researching needed information or communication			
We know the health and safety regulations about maple production			
We have people who know how to build traditional structures we might need for our operation			
We know the building codes and other community bylaws that might affect our operation			
We know how to produce products that are safe for commercial distribution			
We have the required transportation and vehicles for our operation			

Members of the Ontario Maple Syrup Producer's Organization are given a comprehensive best management manual that provides detailed information about running a commercial maple operation.

One of the first things people should do if they want to produce maple is to get a good mentor. Choose a mentor that has a background that aligns with your goals and vision.

If hiring someone to help you with your operations, be sure to research the applicable employment regulations.

We have the knowledge we need to manage our forest sustainably		
We have the required skills for chainsaw operation and firewood management		
We know how to organize community events and other special activities during maple season		
We plan for extra help well in advance		
We hire extra help during maple season		
We know how to make a budget and keep track of our financial costs and profits		
We know how to write reports and grant applications		
We have at least one person that has first aid training		
We know how and where to sell our products		
We know how to package our products efficiently and to meet food safety standards		
We have someone who knows how to do effective marketing of our products		
Other skills and knowledge		

Emerald Ash Borer and the Asian Longhorn Beetle are two invasive species causing concern among maple producers. If you must buy firewood for your operation, source this wood carefully to avoid bringing in an unwanted pest.

2.3 Social and Cultural Practices



	We do this well	We'd like to do this better	We'd like to do this
We hold traditional ceremonies including			
opening and closing ceremonies			
In honouring the yearly maple cycle, we			
undertake ongoing activities such as regularly			
checking the health of our sugar bush, doing			
woodlot maintenance and cutting firewood in			
advance of the next sap season (refer to the			
Aboriginal maple values model).			
Maple practices are one way we remember			
ancestors			
We use sap and syrup for medicinal purposes			
Maple practices help keep our Aboriginal			
culture alive			
Maple sap is harvested for ceremonial			
purposes			
We work with local school boards and			
Aboriginal organizations to promote maple			
practices			
We have celebrations for the local			
communities			
We use maple instead of processed sugar for			
health reasons			
Maple practices are a spiritual activity for our			
operation			
Maple practices help maintain our Aboriginal			
way of life			
We have tours for local communities			
Other social and cultural practices	-		

To help with planning for the upcoming maple season, some producers book school tours and other events up to a year in advance.

If you plan to donate syrup for a local event, it should be processed and bottled according to Ontario guidelines.

Many Aboriginal communities follow the teachings of the turtle and the lunar calendar which is divided into the13 moons. There are 13 large segments on a turtle's back which represent the months in the lunar year. The smaller segments on the outer rim of the shell add up to 28 which represent the number of days between new moons in the lunar calendar. The third moon, Ziisibaakadake *Giizis is the "Sugar* Moon" and is considered the New Year in Aaniishnaabe beliefs. This is when maple season begins.

2.4 Environmental Relationships

For Aboriginal producers, land stewardship is often central to the maintenance of traditional ways of life and to the fulfillment of spiritual responsibilities since the links between land and culture are integral to their worldviews and ways of knowing. Aboriginal sap and syrup producers often view their trees as active agents who generously share their sap with the human community. In return, the sugarbush needs to be treated with respect and honored through ceremony and good stewardship practices.

	We do this well	We'd like to do this better	We'd like to do this
In honouring the yearly maple cycle, we undertake ongoing activities such as regularly checking the health of our sugar bush, doing woodlot maintenance and cutting firewood in advance of the next sap season (refer to the Aboriginal maple values model).			
We use community land for our operation			
We monitor our sugar bush for pests and invasive species			
We honour and respect our trees for the benefit of future generations			
We have access to land and enough maple trees for our operation			
We follow sustainable forest management practices			
We lease or use Crown land for harvesting sap			
Other environmental relationships			

Many Aboriginal communities believe that trees are actually sentient beings. Some believe that the trees have families of their own, and even form nations of their own. These relationships are part of the concept of 'All My Relations'.

Many sources agree that climate change could impact the wellbeing of the trees over the next 50- 100 years.

Your sugarbush helps deal with climate change by absorbing carbon out of the air.

Make sure your sugarbush is well managed prior to putting in tubing systems. Otherwise, you'll have problems such as deadfall ripping out your lines.

With the continued spread of West Nile (carried by mosquitos) and Lyme disease (carried by ticks) anyone working in the sugar bush should take the proper precautions to protect themselves.

2.5 Economic Profile

Your use of maple sap, syrup and other products could be personal, spiritual, commercial or any combination that works for you. Some Aboriginal producers focus on harvesting just enough sap for their ceremonial purposes. Others choose to scale up to commercial production. Many commercial maple operations contribute to local employment – from short-time seasonal work to full-time, year round jobs. Your maple syrup business can also contribute in different ways to your income. Speciality syrup bottles or value-added products can be marketed as gifts for local gift baskets, corporate or government events, weddings, and so on. In Ontario, the demand for maple syrup is greater than the supply, so there is lots of room for growth.

	We do this well	We'd like to do this better	We'd like to do this
We produce maple products (sap, syrup,			
sugar) for personal use			
We produce maple products (sap, syrup,			
sugar) for ceremonial use			
We produce maple products (sap, syrup,			
sugar) for our extended family			
We manufacture maple products (sap, syrup,			
sugar) for the community			
We manufacture maple products (sap, syrup,			
sugar) for commercial purposes			
We sell only enough maple products to cover			
production expenses			
We sell maple products to supplement our			
primary income			
We sell maple products as our primary income			
We produce some value-added products (e.g.			
maple butter)			
Value-added products are an important part			
of our business			
Value-added products are the main/only			
focus of our business			
We provide value-added services (e.g.,			
pancake houses, guided tours, hiking trails)			
We've aligned the products we produce and			
the marketing we do with the customers we			
are trying to reach			

"One tap is as spiritually significant as 1000 taps. So the little bit I produce is just to keep my family and myself connected to that process." -Focus group participant

Maple sap, or 'sweetwater' has recently entered the health drink market similar to current uses of coconut water. However, this practice is frowned upon by Aboriginal traditionalists who insist that sweetwater is medicine, and should never be sold, or worse, widely marketed. It is considered sacred, not a commodity.

"There's a lot of really interesting ways that we can show maple and really showcase it as a beautiful ingredient, because that's what it is." -Focus group participant

We've developed a marketing strategy and online profile that supports our business goals		
We've developed our label, logo, written materials, etc. to help us showcase our distinctive product and/or services		
We focus our efforts on making top quality products and offering good customer service		
We've chosen the third-party certification opportunities that support our marketing strategies and business goals (e.g. organic)		
We develop alliances with other members of the industry to further our mutual goals and build our businesses		
Other components of our economic profile	·	

Consider pairing your interest in maple with something else you are passionate about or good at such as art, wine, cooking, graphic design, etc.

We need to get outside of the mindsets that maple syrup is just for breakfast and is just used in the Spring, we want to teach people about the health benefits of maple syrup and its use as an ingredient for a wide variety of dishes.

Speciality syrup bottles or valueadded products can be marketed as gifts for local gift baskets, corporate or government events, weddings, and so on.

If you aren't "tech savvy" maybe you have a family member, kids or grandkids who can help out with a web presence and social media.

3.0 Where do We Want to Be?

The process of developing a Vision Statement can help you take a realistic look at your operation and/or your dreams for the future. This statement can be one sentence, but is usually one or two paragraphs that describe where you want to be. Here is an example of what a Vision Statement might look like:

With regards to our maple operation, we would like:

- Sustainable development that would increase our community's financial resources
- A community-based operation that includes all members of our community
- An educational climate that helps foster and preserve our relationships with our ancestors, as well as our Indigenous Knowledge and cultural heritage
- A family-based operation that also provides a secondary source of income

The in-depth knowledge of your operation, or potential operation that was gained through the assessment in the previous section can help you envision where you want to be in the future. In this section, we provide you with some blank tables. To fill these in, take the information from the assessment you did above and copy the items that you would like to do better, or that you would like to begin doing. Think about specific goals that you have in this category and jot them down in the space provided. These goals can become components of your final vision statement. Again, refer to the value system models for inspiration or to locate your maple practices. Think about what makes, or could make your operation distinctive and who you might want to align with to help everyone achieve mutual goals. The video developed for this project provides some great examples of how different Ontario maple operations have chosen to specialize and differentiate their businesses (see https://youtu.be/zLjyvmwel8Q).

Try to be specific in developing your vision. Set a time frame, as well as some details of exactly what it is you want to accomplish. For example, do you want to increase your operation from 100 taps, to 1,000 taps? Do you want to accomplish your goal within one year, two years, or five years? As a final task in this section, consider reviewing the notes you took for each category and developing a vision statement that summarizes your goals and aspirations.

Maple should be considered a premium ingredient just like a good olive oil. Provide simple, well tested recipes using maple for your customers.

Third party certification for your organic syrup or forest management practices can be used to help you add value and market your product. Certification is often necessary if you want to sell to large retail outlets or speciality stores.

3.1 Technology and Equipment

Review your answers from Section 2 and transfer the items that 'we'd like to do better' or 'we would like to do' into the table below.

We'd Like to Do This Better	We'd Like to Do This
We while to be This better	
detailed as possible.	

Many producers see making maple syrup as a way of reclaiming their Aboriginal identity, *history and culture* and of reestablishing a relationship with their ancestors. The reclaiming of culture, history, *identity*, *medicinal* and spiritual values far outweighed economic gain as the major factor for *many maple* practices.

3.2 Human Resources and Skills Inventory

Review your answers from Section 2 and transfer the items that 'we'd like to do better' or 'we would like to do' into the table below.

We'd Like to Do This Better	We'd Like to Do This
	bove, provide more details of what you
detailed as possible.	

Some suggest that if you are on pipeline and have a good reverse osmosis system and evaporator, you can go solo to about 2,500 to 3,000 taps. Once your operation gets much bigger you are going to need help.

Keep your eye on social and food trends. For instance, eating local and organics are growing market segments right now. Sap water is another trend to watch.

Spend some time and effort to create a label that represents your product and business. Also consider a unique bottle design. Both will contribute to making your product distinctive.

3.3 Social and Cultural Practices

Review your answers from Section 2 and transfer the items that 'we'd like to do better' or 'we would like to do' into the table below.

We'd Like to Do This Better	We'd Like to Do This
	ove, provide more details of what you
will need to accomplish your econo detailed as possible.	omic goals. Try to be as specific and

If you want to run a festival or other event on your property or if you have volunteers helping with your operation, make sure you have the proper insurance coverage.

Find your story. Be proud of your history and operation and share that with your customers. Make sure your marketing, branding, labelling and logos reflect your story.

3.4 Environmental Relationships

Review your answers from Section 2 and transfer the items that 'we'd like to do better' or 'we would like to do' into the table below.

We'd Like to Do This Better	We'd Like to Do This
-	
Based on the items you identify ab	ove, provide more details of what you
will need to accomplish your econo	omic goals. Try to be as specific and
detailed as possible.	8
actanea as possible.	

Just like wine, many people believe that the taste of maple syrup is influenced by the local terrain or "terroire". If you can describe the characteristics of your woodlot, climate and soils that contribute to your unique flavour, you can help your customers understand why your syrup is special.

Your sugarbush might have other resources you could think about harvesting. This could include leeks and mushrooms.

Maple sugar is a simple value-added product where there seems to be growing demand.

3.5 Economic Profile

Review your answers from Section 2 and transfer the items that 'we'd like to do better' or 'we would like to do' into the table below.

We'd Like to Do This Better	We'd Like to Do This
Based on the items you identify abo	ove, provide more details of what you
will need to accomplish your acond	omic goals. Try to be as specific and
	sine gouis. Try to be as specific and
detailed as possible.	

When thinking about what part of the maple value system you'd like to focus on, consider your yearly time commitments and preferences. If you don't have time to chase sales in August and marketing doesn't appeal to you, consider focusing your efforts in the spring and wholesale your product to another member of the industry.

Developing networks and personal service are key for many operations. For instance, personally delivering an order and meeting with the manager could lead to future opportunities.

The key to retaining customers in the long run, is to make top quality syrup and offer good customer service.

3.6 Our Vision Statement

Given the goals we outline above our vision statement is:

4.0 How Do We Get There?

Once you have developed your goals and vision statement, then you need to follow up with a detailed action plan to make your vision a reality. For some priorities you may need additional information before you can fully develop your plan. In the last section of this workbook we provide some links that you might find useful. You might also want to refer to the Maple Syrup Innovation Toolkit (TBA)

From the goals and vision statements that you outlined above choose your top three to five priorities and copy them into the table below. In this step you will plan how to accomplish those goals. You want to be a specific as possible. Identify who you will need to involve or consult to accomplish those goals and the specific activities that you will need to undertake. Also, establish a time frame and location for completing the activities you need to accomplish your goals. Some priorities can be accomplished quickly. Other goals may take a considerable length of time and additional resources. Many people find it useful to start with a priority that is quickly or easily accomplished. Finally, be sure to revisit your workbook and action plan every few months to keep you on track in accomplishing your goals.

Top Priorities For Our Maple Production	Who Will be Involved?	What Activities Need to be Accomplished?	Where and When Will this Activity Happen?

Forester and woodlot associations as well as conservation authorities can be good sources of information about sustainable forestru practices. Choose someone with sugar bush experience; managing for optimal sugar production has different requirements than a timber/lumber operation.

Make sure your marketing tools match your target market. You might not need a website if your business will be focused on wholesaling rather than retail.

5.0 Resources

Below, we have provided a number of resources and web links to help you get started on your new endeavour. This list is not exhaustive, but it can serve as a good starting point.

5.1 General Information

Provides lists and links regarding what is available online about maple syrup. <u>http://www.sugarbush.info/links/</u>

Some interesting statistics and information about maple in Canada <u>http://www5.statcan.gc.ca/cansim/pick-choisir?lang=eng&p2=33&id=0010008</u> <u>http://www.agr.gc.ca/resources/prod/doc/horticulture/maple_rep_2013-eng.pdf</u>

This article explains maple as a key Canadian non-timber forest product and outlines the potential impact of climate change. <u>http://www.jrcd.ca/viewarticle.php?id=664&layout=abstract</u>

5.2 Technology and Equipment

A video providing an overview of a modern sugaring operation. <u>http://www.cornell.edu/video/history-and-production-of-maple-syrup</u>

Making maple syrup in your backyard. http://jimmar.hubpages.com/hub/Making-Maple-Syrup-in-the-Back-Yard

Equipment Dealers

CDL http://en.cdlinc.ca/about-us.aspx

Dominion and Grimm http://www.dominiongrimm.ca/

Lapierre Equipment http://www.sugaringequipment.elapierre.com/default_en.asp?no=107

Leader Evaporator http://www.leaderevaporator.com/

L.S. Bilodeau http://www.lsbilodeau.com/Produits_offerts/Equipements_derablieres/Evaporate urs/evaporateur-extreme.shtml Easy and/or free marketing approaches include word of mouth from loyal customers, roadside signage, contacting local retail outlets, donating product to local festivals and *getting articles into* local newspaper and television. Websites, Facebook and other social media such as Twitter and Linkedin can also be effective. And, don't forget about related opportunities such as Groupon, WagJag, Trip Advisor and so on.

5.3 Human Resources and Skills

Canadian Food Inspection Agency

Commercial maple products that will be distributed beyond the provincial borders are controlled by federal regulations. See the following links for details.

Maple products regulations:

http://laws-lois.justice.gc.ca/eng/regulations/C.R.C., c. 289/index.html

Grading:

http://www.inspection.gc.ca/about-the-cfia/acts-and-regulations/regulatoryinitiatives/sfca/progress-on-the-consolidation-of-food-regulations/volume-7/eng/1421414090137/1421414090700

Labelling:

http://www.inspection.gc.ca/food/labelling/food-labelling-for-industry/mapleproducts/eng/1392414400422/1392414462687

Maple products facilities:

http://www.inspection.gc.ca/food/processed-products/manuals/maplemanual/eng/1378096004584/1378096061989

CFIA fees:

http://www.inspection.gc.ca/about-the-cfia/acts-and-regulations/feesnotice/maple-products/eng/1306471300406/1307762501190

Ontario Ministry of Agriculture, Food and Rural Affairs

In Ontario, maple products are regulated through Regulation 119/11 and the Food Safety and Quality Act: <u>http://www.ontario.ca/laws/regulation/110119</u> <u>http://www.ontario.ca/laws/statute/01f20</u>

Maple Industry Associations

Ontario Maple Syrup Producer's Association

This is an excellent resource for those needing more information about the Ontario maple industry. For those who join the association, information about maple best practices, financial planning, marketing and other topics is provided. See the producer information tab for upcoming events, information on maple regulations, density testing, Asian Long-Horned Beetle, making maple confections, the new proposed grading system, a report on the economic impact of the maple industry in Ontario and other information.

http://www.ontariomaple.com/

See this link for a good summary of Ontario regulations, contact information, etc.

OMSPA has a financial planning tool that lets you compare the costs and profits of various choices and helps you build your business case. This is an important step if applying for grants or loans.

http://www.ontariomaple.com/pages/maple_regulations/

North American Maple Syrup Council

This organization represents the commercial maple producing American states and Canadian provinces.

http://www.northamericanmaple.org/

International Maple Syrup Institute

This organization provides marketing to the industry and promotes the use of pure maple syrup.

http://www.internationalmaplesyrupinstitute.com/

The Ontario Woodlot Association

This non-profit organization promotes sustainable forestry practices in private forests. <u>http://www.ont-woodlot-assoc.org/</u>

Aboriginal Associations

Assembly of First Nations

The Assembly of First Nations (AFN) is a national advocacy organization representing First Nation citizens in Canada, which includes more than 900,000 people living in 634 First Nation communities and in cities and towns across the country.

http://www.afn.ca/index.php/en

Congress of Aboriginal Peoples

The Congress of Aboriginal Peoples (CAP) is one of five National Aboriginal Representative Organizations recognized by the Government of Canada. <u>http://abo-peoples.org/</u>

Metis Nation of Ontario

MNO was created to represent Métis people and communities in Ontario who are a part of the Métis Nation. http://www.metisnation.org/

Metis Federation of Canada

MFC's vision is to represent all Métis from all regions of Canada. <u>http://www.metisfederationofcanada.ca/home.html</u>

Canadian Métis Council

The Canadian Métis Council (CMC) is dedicated to the concerns of the Métis people regarding culture, harvesting rights, education, health, youth, justice and other related issues.

http://www.canadianmetis.com/Who.htm

Chiefs of Ontario

Part of marketing is education. You need to teach your customers what questions to ask when they buy syrup and related products. Consider posting information about the history of your operation and the details of your processing. Also consider having a *taste testing station* if you run a retail operation. Let customers compare grades and batches and provide them with some information about what is all means.

The Chiefs of Ontario is a political forum and secretariat for collective decisionmaking, action, and advocacy for the 133 First Nations communities located in Ontario.

http://www.chiefs-of-ontario.org/

Aboriginal Affairs and Northern Development Canada http://www.aadnc-aandc.gc.ca/eng/1100100010002/1100100010021

Ministry of Aboriginal Affairs-Government of Ontario http://www.ontario.ca/ministry-aboriginal-affairs

National Aboriginal Forestry Association

This organization promotes Aboriginal involvement in forest management and related commercial opportunities, while staying committed to holistic or multiple-use forestry, to build sustainable Aboriginal communities. http://www.nafaforestry.org/index.html

5.4 Social and Cultural Practices

How to make maple syrup – an important Ojibwa food. <u>http://www.native-art-in-canada.com/how-to-make-maple-syrup.html</u>

A Mohawk legend <u>http://www.indiancountrynews.com/nfic-columnists/doug-george-</u> <u>kanentiio/11541-a-mohawk-legend-the-origins-of-maple-syrup-and-sugar</u>

The maple legend told in the Mohawk language https://www.youtube.com/watch?v=dy41JoXU3KQ

An Iroquois legend

http://www.d.umn.edu/~tbates/curricularesources/MapleSyruping/CheifWoksisS tory.pdf

A summary of several legends <u>http://www.ancientworlds.net/aw/Post/1105592</u> A summary of the values associated with maple syrup production, drawn from our ongoing work <u>http://www.tigurl.org/images/tiged/docs/activities/1719.pdf</u>

A depiction of historical Aboriginal maple production and the sharing of this knowledge with settlers. https://www.historicacanada.ca/content/heritage-

minutes/syrup?media type=&media category=32

A variety of links associated with Native American maple tree mythology. <u>http://www.native-languages.org/legends-maple.htm</u>

Make sure your *marketing tools match your target* market. You might not need a website if your business will be focused on wholesaling rather than retail. Or, if targeting the European market, consider what type of third party certification might appeal to those customers (e.g. Forest Stewardship Council).

When designing labels, test how they will last over time as customers use the product. You want the label to look fresh and still be readable even after the product has been in the fridge for some time.

5.5 Environmental Relationships

The environmental stewardship unit at AFN works with the context of the four basic elements: earth, air, water and fire. http://www.afn.ca/index.php/en/policy-areas/environmental-stewardship

These links provide information regarding the potential impact of climate change on maple syrup <u>http://firstpeoples.org/wp/maple-syrup-threatened-by-climate-change/</u> <u>http://www.canadiangeographic.ca/blog/posting.asp?ID=1340</u> <u>http://adaptation.ouranos.ca/en/adaptation/vulnerabilities-</u> impacts/activities/forest/maple-syrup-production/

This link provides information about growing and managing trees. <u>http://www.omafra.gov.on.ca/english/crops/pub840/p840order.htm?_ga=1.1714</u> <u>54697.819256675.1357227211</u>

This model forest is part of the network of 15 model forests from across Canada. Its goal is to develop new ways to sustain and manage forest resources. <u>http://www.eomf.on.ca/</u>

This site provides information about invasive species. <u>http://www.invasivespeciescentre.ca/SitePages/default.aspx</u>

This site provides information about species at risk in Canada. <u>http://www.sararegistry.gc.ca/default.asp?lang=En&n=24F7211B-1</u>

5.6 Economic Profile

Entrepreneurship

These links provide tools to help you think about entrepreneurship and small business ownership. <u>https://www.goforthinstitute.com/resource/self-assessment-entrepreneurs</u> <u>http://www.comag.ca/smallbusiness.pdf</u> <u>http://www.bmo.com/pdf/Entrepreneur_E_FNL.pdf</u> <u>http://www.ontario.ca/business-and-economy/small-business-advice-support-</u> <u>services-regulations</u> <u>http://www.onebusiness.ca/starting-business</u>

Economic Development Resources

The Chiefs of Ontario have worked in collaboration with a number of partners to develop a variety of resources

The online market and international market is seen as having many opportunities. It doesn't require any physical infrastructure or retail store labour and there's limited competition. However, you need to develop your online presence, think about how you'll handle *shipping and you'll* need the right type of insurance coverage.

http://chiefs-of-ontario.org/ec-dev-resources

This link is an online database of Aboriginal businesses in Ontario, and the products and services they provide. https://www.lrcsde.lrc.gov.on.ca/aboriginalbusinessdirectory/

Designed for Aboriginal people, this toolkit provides business development supports, tools and information to help you start and operate a successful business http://www.ontario.ca/document/aboriginal-business-development-toolkit

Agriculture and Agri-Food Canada

Information about world maple trends and opportunities – see bottom of page about maple syrup and honey. http://www.agr.gc.ca/eng/industry-markets-and-trade/statistics-and-market-

information/by-product-sector/horticulture/horticulture-foreign-and-domesticmarket-opportunities/?id=1410083148842

Organic Certification

This list, found on Sugarbush.Info., provides information regarding organic maple product regulations, certification and associations. <u>http://www.sugarbush.info/links/organic-certification/</u>

Preparing and Selling Maple-Related Food Products

Information of making maple candy, butter, taffy and sugar <u>http://www.ontariomaple.com/pages/value_added_maple_products/</u> <u>https://www.youtube.com/watch?v=m9F3vyHr-1U</u> <u>https://www.youtube.com/watch?v=r62frHB3EHI</u> <u>https://www.youtube.com/watch?v=ygD8a-cLOE8</u>

If you are thinking of preparing or selling food products, you may need to contact your local health unit to ensure your facility meets industry standards and is following food safety guidelines

http://www.health.gov.on.ca/en/common/system/services/phu/locations.aspx http://www.health.gov.on.ca/en/public/programs/publichealth/foodsafety/clean. aspx

An example of a value-added experience focused on maple http://www.aboriginalexperiences.com/#!

If managed with care, your sugar bush can contain a substantial diversity of wildlife, plants and trees.