

Mark Korman

(Continued from Page A1)

and smaller plastic containers that he markets under the Kornman's Maple Syrup label. These are sold at local fairs and by word-of-mouth.

Mark produces about 250 gallons of maple syrup within a month to one and a half month period. Because the syrup keeps indefinitely, Mark is able to sell the syrup during the following months when he isn't busy in the woods.

When the maple syrup is running, Mark hires two to three guys to work four hours daily to collect the syrup from the 950 taps. The syrup must be taken to the sugar house immediately for processing or bacteria will begin to grow.

During the tapping season, Mark or his father need to spend about four to five hours in the sugar house processing the syrup.

Since Mark was first exposed to tapping maple syrup, his knowledge of the maple industry has grown.

He knows that hard maple trees work better than soft maple. He annually taps syrup about February 10 with a gas-powered drill.

A bucket is attached to the tree and the sap runs into the bucket.

"It depends on the weather," Mark said, "but I normally gather one-half to four gallons daily from a tree.

He carries the sap to a sugar house where it is placed in a storage tank that gravity feeds into an evaporator. It is boiled to the consistency of maple syrup and filtered twice to remove impurities before it is heated to 180 degrees in a stabilizer.

To help promote maple syrup and offer a different product, Mark purchased a cotton candy machine and a maple syrup machine. At Fairs, his maple cotton candy is a

big hit.

"It's a little messy to make, but people really like it," Mark said.

The maple syrup machine enables him to make maple candy leaves and hard candy that he sells in 1/4 to 1-ounce sizes. Maple cream is another unique item that Fairgoers enjoy.

"Nuts give the maple cream an entirely different flavor," Mark said.

Mark has learned to develop better syrup than he had when he first began his business. So much better that he said, "My syrup absolutely tastes better than store-bought. I couldn't eat any other kind."

He credits this upgrade in syrup from boiling the syrup faster and his purchase of a new evaporator.

"I like the producing end and working outside," Mark said. "In the beginning, I did not really plan on getting bigger, it just kind of happened."

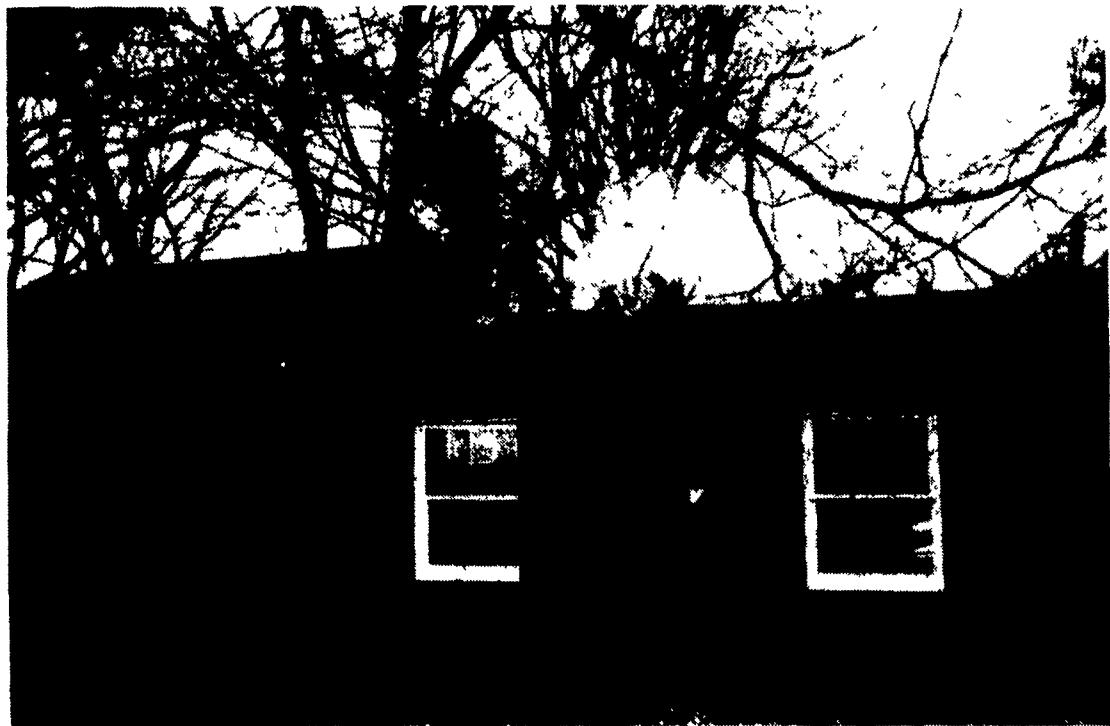
But Mark does not want his business to increase much more because he plans to attend Butler Community College for two years before transferring to Penn State as a forestry major. While in college, he plans to continue the maple syrup business.

Mark also works on a dairy farm. "It's more demanding because it's seven days a week, but I really like it," Mark said.

Mark is the first member from his FFA chapter to receive a State Star award.

"I never figured I'd get this far. I was just hoping for a Keystone degree but this is great," Mark said.

Mark is a member of the Northwestern Maple producers. He is a member of Linesville First Baptist Church. He lives with his parents Tom and Joanne Korman and has



Mark stands in front of his sugar house used to process maple syrup that is marketed and sold under the label Kornman's Maple Syrup.

an older brother and sister.

Mark said his whole family is proud of his accomplishments. His dad works with him on a daily basis and his mother brings in the sled and helps in other areas where

she is needed.

"Mark's project is exceptional," said FFA advisor Ellen Aurand. "He's an outstanding individual. One you can always depend on — that's why he is president of his

FFA chapter."

For the state star award, Mark received a plaque, \$300, and the opportunity to compete for the Eastern State Award held at Massachusetts in September.

PSU Dairy Club Youth Judging Rules Listed

UNIVERSITY PARK (Centre Co.) — Those who are interested in competing in the Penn State University Dairy Science Club's Dairy Cattle Judging Contest should be aware of the rules.

1. Participation will be limited to eight contestants total per county for 4-H, and eight contestants per school for FFA.

2. Each contestant must be a member in good standing of the 4-H Club or FFA Chapter he or she represents. Furthermore, each contestant must be eligible to participate in this year's state 4-H and/or FFA dairy cattle judging contest. Junior 4-H contestants are born on or after Jan. 1, 1978. Junior FFA contestants must not have reached the tenth grade.

3. There will be eight Holstein classes including one or more heifer classes.

4. Oral reasons: Senior 4-H and Senior FFA: Two sets of oral reasons will be given. The contest chairman will designate reasons classes prior to the start of the contest. To be eligible for awards, con-

testants must give reasons on the designated classes.

Junior 4-H and Junior FFA: Pre-registered contestants can give one set of oral reasons. These scores will not count in individual or team results in this division. However, the top three reasons scores will receive appropriate recognition. A team can designate some juniors to give reasons and some not to give reasons when entering.

5. Contestants will be given 15 minutes for each reason class. A "3 minutes to go" notification will be given. Contestants will be told which classes are reason classes before time is started.

6. Each contestant must do his or her own work. There will be no talking allowed during the contest. Contestant management personnel can disqualify the contestant for

violation of this rule.

7. Contestants are not permitted to handle any of the animals during the contest.

8. A team will consist of four members. The three highest members' scores will be added for the team score. If you wish to only enter three members, then all of their scores will be added for the team score. Individuals may also compete for awards without being a member of a team.


9. Whenever there are tie scores, the advantage will be given to the contestant or team with the highest reason scores.

10. Entry fees must be paid before the start of the contest.

11. Any violation of any of the rules governing this contest will be grounds for disqualifying any contest and/or team.



Mark places a tap in one of the trees that he rents. An average tree has 25 taps to catch that maple syrup.




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