

Herrmann's Maple Syrup of Colby, WI was first established in 1979 after a neighbor talked Allan Herrmann's father into tapping the maple trees on the 40 acres of forested land that was part of the original dairy farm his grandfather had started. His father had just built a new house that was surrounded with maple trees, so tapping these trees sounded like a good idea. Allan would come home from college to help with the tapping and sap collection, and by the second year they had installed a tubing system. After six years of collecting and selling sap his family decided to buy an evaporator and cook their own maple syrup.

About this same time, Allan joined the WMSPA and a few years later was named the editor of the association's Wisconsin Maple Newsletter. In a few years he became a director and then in 1994 hosted the annual first tree taping event at their sugarbush. Along the way, Allan has been a part of the changes in our maple industry. Their evaporator was the first LP gas fired evaporator in the state and his sugarbush was one of the first in the State to use the new 5/16 inch taps. To increase his market, Allan started selling much of his crop out of state and found that Health and Natural food stores were a good place to sell the darker grade B syrup.

While his father used to tell customers that using maple syrup was good for their love life, Allan also found that over the years he had developed a great love for making maple syrup. It's a good thing too, as this love for making maple syrup has seen him through challenging times like the poor production years of 1986 and 2012, or the tornado that destroyed over 500 of his maples in 2002, requiring lot of work to recover. After his father passed away he has continued to operate and improve his sugarbush using new methods and technologies. He says many of these improvements he learned at winter institutes, including using an RO, replacing taps each season, using high vacuum, and implementing improved tubing system practices all of which have resulted in providing him with the best yields of his thirty plus year maple career. Making quality maple syrup is also his priority, and last year at the Pennsylvania International convention his maple syrup won second place in a judging contest.

The last several years have also seen Allan serve his first two years as vice president then three years as president of the WMSPA. Under his leadership the association has managed to secure a grant, select La Crosse as host city for the 2020 International meeting, help move the winter institute and trade show into its present Plaza location, and help select our new executive director. Allan Herrmann was selected as Producer of the year as he truly has a love of maple syrup making and has contributed in many ways to maple syrup production in Wisconsin, as well as making a big contribution to our association.