

In 1964, Donald and Evelyn Van Deurzen, Maple Sweet Dairy, started producing maple syrup in De Pere, WI with about 100 taps. They tapped their trees using a wood crank drill and collected sap in metal pails. The sap they collected was carried down the hill and put into a 4x4 pan, where they cooked this sap on an open fire.

As their family grew, their business grew. It seemed the more children they had, the more trees they had to tap because of course, the more maple trees the kids found out in the woods. At this time, they also decided to invest in new areas to increase output.

As their operation grew, it was time to invest into a bigger pan to keep up with the extra trees. They went from a 4x4 pan, to a 2x8 pan. As time went by, it was time to move the operation out of the woods and into a new sugar shack. The family moved to a 2x8 evaporator and changed the open fire to cooking on a wood fired evaporator.

In 1998, Don and EV started to modernize and put many of the trees onto tubing and use battery powered drills. They also put gathering tanks out in the woods and started using pump lines to pump their sap from the woods. Their trees spread over 160 acres.

In 2004, they were honored to host the WMSPA first tree tapping with Alice in Dairyland. In 2005, due to health problems, they semi-retired from farming. This semi-retirement caused a change in living arrangements to accommodate their son and daughter in law, so that they could continue operating the family farm.

At this point, it was time to build a new sugar shack; one which they always dreamed of.

They started their involvement with WMSPA thanks to the Reynolds family. They use to take their extra syrup up to Aniwa to be sold in exchange for their membership in the late 60's. Later becoming a director in District 1. Through the years they attended annual meetings, directors meeting, Fall Tours, set up Winter Institutes, worked at the State Fair, and help with Maple Syrup judging at the annual meeting. They always called WMSPA events their "vacation time" because they got to meet new people and share their maple syrup expertise with others.

Today, along with their children, children's spouses, grandchildren, great grandchildren, extended family, and friends they continue to make blue ribbon quality syrup. Their syrup received 2<sup>nd</sup> place at Marshfield Maple Fest in 2016, many blue ribbons at the Brown County Fair in De Pere, WI, and a Merit Award at the Brown County Fair in 2015.