
THE
GRIMM MFG. CO., LIMITED,
56 & 58 WELLINGTON ST.,
MONTREAL.
1918

FAC-SIMILES OF A FEW OF THE MEDALS AWARDED US

INTRODUCTION

In presenting our latest catalogue, you will at once observe the great contrast between present and former methods of making Maple Syrup and Sugar, as demonstrated by illustrations on the covers of this catalogue.

The modern method shows an up-to-date Maple Camp equipped with a Grimm Champion Evaporator, and the method employed in the olden times consisted of boiling the sap in old-fashioned iron pots over an open fire.

We have always believed there is a demand for first-class articles in every line, and it is this demand in Maple Syrup Evaporators and Sugar-Makers' Supplies that we have endeavored to meet. That our efforts have been successful is proven by the fact that our business has grown from a small local trade to one that now reaches out into every province and state in Canada and the United States wherever the maple grows. Our quarters have necessarily grown with the business, until at the present time our manufacturing plant covers practically 50,000 square feet of floor-surface—the largest and best equipped plant on the continent devoted exclusively to the manufacture of Maple Syrup and Sugar-Makers' Supplies.

Our aim has been, and always will be in the future, to supply the very best material and workmanship in all our goods. Evaporators made by us twenty years ago are still in use by many of our customers, and are giving the very best satisfaction.

No up-to-date sugar-maker can afford to be without the CHAMPION Evaporator in his Maple Grove, as it is a money-maker in itself, saving fuel and time, and produces a superior quality of syrup that will command the highest prices.

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56-58 WELLINGTON STREET **MONTREAL**

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THE GROWTH OF THE MAPLE SYRUP AND SUGAR INDUSTRY

According to the Dominion Government census report of 1911 the average annual output of Maple Syrup and Sugar made in Canada (the syrup converted again into sugar) approximated 28,514,150 pounds, value at $2,851,415. Just compare this statement with the output of 1901:

PROVINCE	SUGAR POUNDS, 1901	SUGAR POUNDS, 1911
Quebec	13,564,819	20,070,817
Ontario	3,912,640	7,914,458
New Brunswick . .	207,450	263,189
Nova Scotia . . .	112,496	189,415
Other Provinces . .	7,520	1,581
TOTAL	17,804,925	28,439,460

This is a very creditable showing, but if we could secure the figures of the output and value of the crop of 1916, the additional increase would be very much more gratifying, especially as regards the value of the crop, which has increased very materially.

Canada supplies over three-sevenths of the world's output of maple syrup, and, if the possibilities were in proportion to the number of maple trees in her possession, the yield could be easily made five or six times as great as it is at the present time.

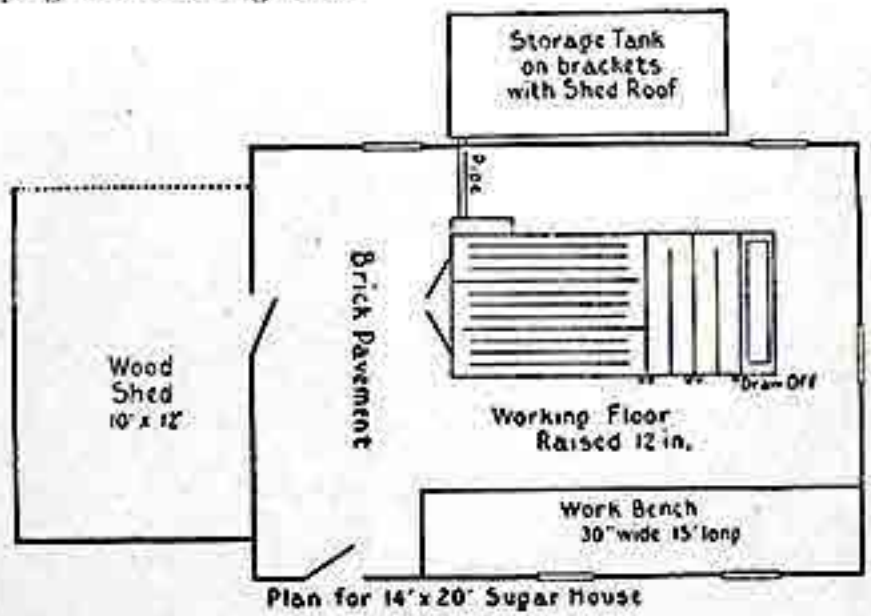
As the figures referred to above were taken from the census of 1911, and as our records show that 4,000 Champion Evaporators have been sold in Canada since then, we believe that the output has increased fully one-third.

The thousands of sugar-makers who have been identified with the industry from boyhood need very little advice as to the opening and running of a sugar camp, but there are thousands who are embarking in the work, and to these the fullest details are of interest. We shall aim, therefore, in these pages, to answer some of the many questions which are daily asked in letters from our numerous customers.

THE SUGAR-HOUSE AND ITS LOCATION

In fitting up a sugar camp, the first question to be considered is the location of the sugar-house, and this will be determined by the varying conditions. If the camp is a small one, and not far from the farm-house, the sugar-house may be placed in the group of farm buildings, but for a camp of 500 or more trees, it should be so placed in or near the bush as to avoid a long haul of sap.

On no account should the sugar-house be placed in a deep hollow with overhanging cliffs, or built against a bank of earth, requiring a stone wall for one side or end of the building. A house so built will be cold and damp, and the draught of the chimney (a matter of utmost importance), will invariably be bad. Select a level spot where good drainage can be secured without expense and with higher ground near by to allow a drive where the gathering tank on sled or wheels may empty rapidly through piping into the storage tank.



Plan for 14' x 20' Sugar House

BUILD YOUR SUGAR-HOUSE IN THE SUMMER.—Too often the building of the sugar-house is left until too late in the season to allow the work to be well done. The better way is to build in the summer or early autumn, so that the furnace or arch may be placed on its foundation before the ground is frozen.

The ground plan is shown for a 14 x 20 ft. sugar-house with wood-shed attached, and will be found well suited for a camp of 500 trees, requiring an evaporator 3 ft. wide and 12 feet long. The plan can be changed, varying the size for larger or smaller camps. Use eight foot posts for the side walls, and cover with a gable roof, quarter pitch, with a ventilator at the ridge.

THE VENTILATOR should be as long as the evaporator, and placed centrally. The warmer the house is kept the more rapid will be the evaporation. The house should, therefore, be built with all cracks battened and the ventilation well under control.

A cold sugar-house will always be filled with dense steam, while in a warm house the vapor will rise, and only a small part of it will appear as steam until it has passed through the ventilator into the open air.

There should be a good floor, at least on the working side of the evaporator, but this need not be laid until after the arch is placed on its foundation. A brick or cement pavement is desirable for fire protection.

OPEN YOUR CAMP EARLY.—No sap will flow from the maple until after the leaves have fallen, and weather cold enough to form ice is followed by a thaw. "Sugar weather" may occasionally prevail in late autumn, but no one thinks of opening until the approach of spring. The sugar season will vary from year to year, and in different latitudes. In Tennessee and North Carolina the average season will run from the middle of January to the first of March; in Ohio and Western Ontario, from the middle of February to the first of April; in Vermont, Quebec, Nova Scotia and New Brunswick, it rarely opens until the middle of March, and often runs until the first of May.

Open your camp early and secure the first runs, which are often the best. Prolong the season by using the reamer at least once. Some of the best sugar-makers use the reamer a second time.

OUR FACTORY

TAPPING TOOLS

The first tools used in the sugar camp are those required for tapping. Any good strong brace, the simpler the better, will serve, provided it holds the bit straight in the socket, and so firmly that the bit may be withdrawn from the bore without reversing. This, with the right kind of bit, will remove all chips from the bore, and prevent the clogging of the spout, which lessens the flow of sap.

TAPPING THE TREE.—It is customary to tap the tree on the eastern or southern side, so that the morning sun may start the flow early in the day. We advise, however, to tap on the side which has the most and thriftiest branches, as the flow of sap usually follows vertical lines in the body of the tree.

Select a smooth spot about thirty inches from the ground, where the bark has a healthy look, and where the bucket will hang as nearly plumb as possible. Bore with a 7-16 in. bit to the depth of 1¼ inches, with the point of the bit bearing slightly upwards. Do not drive the spout hard enough to split or crush the bark. Discard all spouts which require removal ("rossing") of the bark, or otherwise injure the trees. Hang your buckets directly on the spouts, or, better, on hooks supported by the spouts. Never drive a nail into the tree, on which to hang the bucket.

Use the reamer after ten days or two weeks of sugar weather. The bore should be re-cut with the ½ in. reamer. The freshening of the wound will result in a large increase in the flow of sap, as may easily be proven by counting the drops, watch in hand, before and after reaming. Be careful to see that the reamer is held firmly and true in the bit stock, so as to make a round hole. A wabbling tool will not make a round hole, and leakage will be the result.

GRIMM SAP SPOUTS

The Ideal Sap Spout must be perfectly round and smooth, and of such a taper as will permit its use in bores varying in size, so as to allow reaming of the bore, without providing a larger spout. Its taper must also be such that the spout is held by the outer bark so firmly as to carry the weight of a full bucket without being driven hard enough to split the bark and cause waste of sap from leakage.

The Ideal Spout must be easily driven, and also easily drawn from the bore at the end of the season, and it must, therefore, be entirely free from spurs and anchors, which, in driving, crush and close up a considerable portion of the sap-producing fibres (therefore lessening materially the flow of sap), and, on removal of the spout invariably cause great injury to the tree by tearing and crushing the bark so that the wound rarely heals over the first year, as it should and will do with the Ideal Spout.

The Ideal Spout must exclude the air from the bore so as to prevent its drying out at the close of the first runs. No wooden or open spouts meet these requirements.

As the bore is left open to the air, and quickly dries up after the first run is over, the wood spout soon becomes foul from fermented and soured sap, and can never again be clean and fit for use.

THE GRIMM SAP SPOUT provides all these ideal features and many more of equal importance. It is formed from a single piece of sheet steel in dies which are perfectly round and smooth, and is coated with a material that will not rust.

The flap or lug on the upper side of the Grimm Spout which holds the bucket or bucket

hook in place is formed with three thicknesses of steel, one of which overlaps the other, giving ample strength for driving and removing from the bore.

The drip at the large end of the Grimm Sap Spout insures quick discharge and prevents the sap from running backward on the underside of the spout and going to waste.

The Grimm Spout is easily withdrawn from the bore by passing a heavy wire nail or spike through the holes, and turning it to the right or left, leaving the bark in such condition that the wound will heal in one season.

Being made of sheet steel, the Grimm Spout starts earlier in the morning, and runs later at night than any cast iron or wooden spout. No rossing of the bark is needed, so that any boy may be trusted to drive it. *Caution him not to drive it too hard.* If the bore is round, there will be no loss by leakage.

The outlet from the sap being on the underside of the spout, the sap is completely drained from the bore so that no ice can form in the bore and force the spout out or loosen it so as to cause loss by leakage; and in warm weather, the bore will not become contaminated by sour sap.

The small round boss shown in cut locks the hook to the spout, preventing it from dropping off, but still permitting it to swivel on the spout. Can be removed by giving it a quarter turn, so that the lower part of the ring registers with the boss on the spout.

An increase of one-fourth in the product of the camp over that of any of the old style spouts is guaranteed where the Grimm Spout and Reamer are used in accordance with directions. This increase will pay for the spouts twice over the first season, and will do the same each succeeding season.

The illustration on the preceding page represents one of our No. 2 Grimm Spouts with hook. The taper of the spout is such that it is held securely by the outer or hard bark, and the spout does not come in contact with the sap-producing fibres of the inner bark and sap wood. These fibres, which are often crushed and closed by driving the old style cast iron spout, are the best sap-producing fibres of the tree, and when left free to flow as with the Grimm Spout, the product of the tree is increased.

The merits of the Grimm Sap Spouts are only half told in what has been said as it is the only spout made that provides a satisfactory and secure support for the bucket cover. The cuts on the following pages will show clearly how this is done.

THE IMPROVED GRIMM SAP SPOUT AND COVER

Patented U.S., May 26, '03, July 19, '04, and Canada, May 12, '03 and Aug. 2, '04.

The Grimm Covers are made from galvanized iron in two sizes: 12 x 12 and 10 x 10.

They can be used only with the Grimm Spouts. The buckets must be hung on the hook. The cover is hinged on a detachable wire which passes through the hole in the spout.

Every sugar-maker knows that the best runs of sap often come during rain and snow storms. It often happens that when the buckets are half full of sap, the gathering is deferred until morning. During the night a howling storm sets in, and, before daylight, the sap, with rain water or snow, has become a worthless mixture. If you gather and boil this mixture, you lose time and fuel and make black strap, and you are liable to lose on the price of your entire product. In such cases, the buckets are usually turned bottom side up on the ground, and the sap still running goes to waste. When the storm is over, time must be lost hanging the buckets again.

Is this business? Can you hope to make your sugar camp pay with such treatment?

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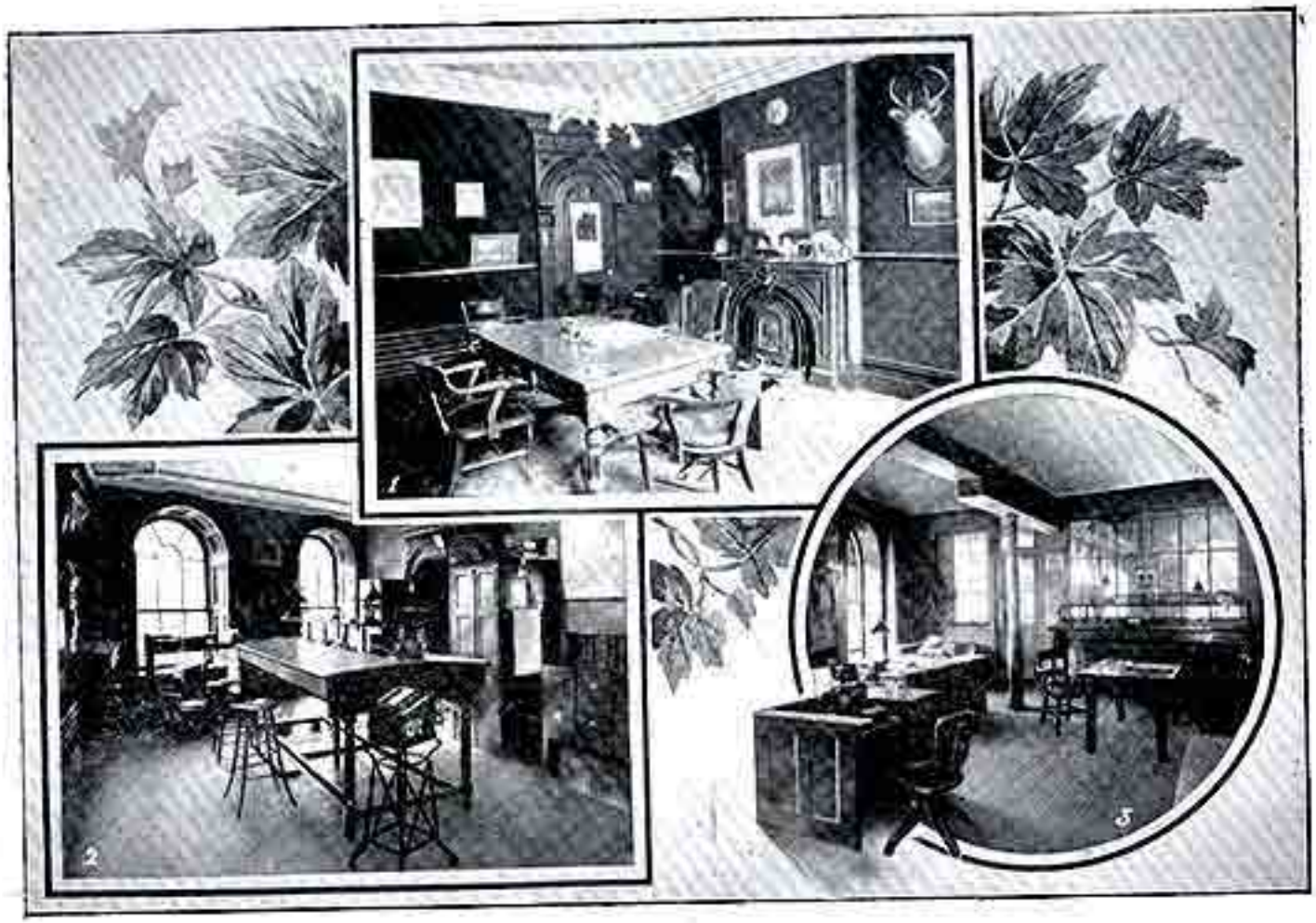
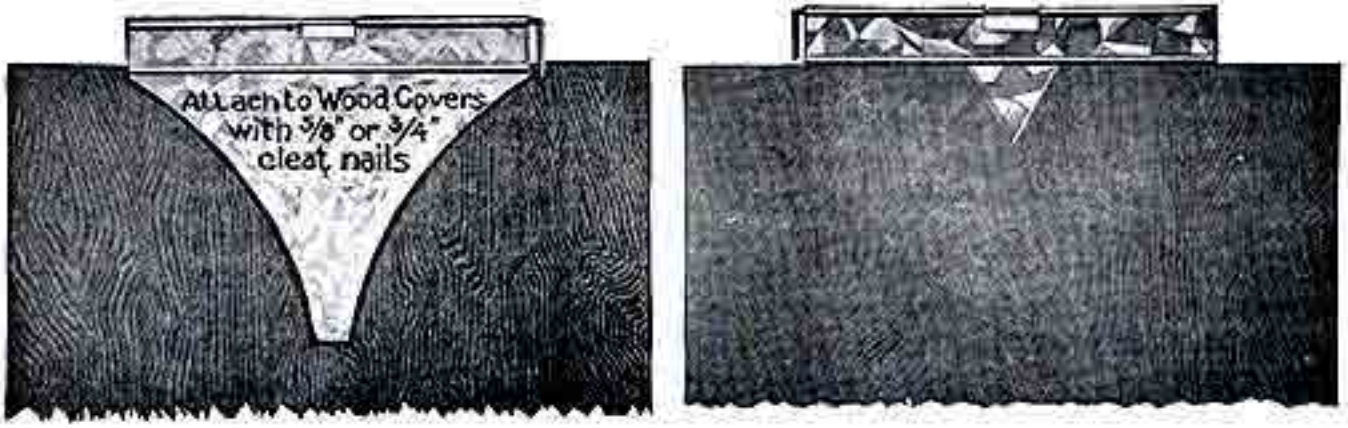


GROUP OF OFFICES

Why not abandon the old-time methods and catch up with the procession? Equip your sugar bush with the Grimm Sap Spout and Cover. They will increase the quantity and better the quality of your product the first season, more than enough to pay their cost, and will do the same each succeeding year.



THE GRIMM COVER HINGE.—If you have cheap lumber at hand, take ⅜ or ½ in. boards and make your own covers to suit the size of your buckets.

These cover hinges are used only with the Grimm Spouts. You can attach the hinges to the covers yourself, using cleat nails ⅝ or ¾ in. in length.

The board covers should be planed smooth and you can paint or oil them at your leisure to protect them from the weather and prevent them from warping. The board cover may be made reversible by cutting a triangular notch (1½ inches) in the back edge to make room for the spout as shown in illustration.

GRIMM IMPROVED SAP BUCKETS

Referring to these two illustrations, one showing a single bucket and the other a number of buckets nested, you will readily see the improvement on our bucket, consisting of a small lug securely fastened to the body of the bucket, which prevents the buckets from jamming together when handling or in shipping. This lug also keeps the pails from nesting closely together, providing a free circulation of air between each pail, so that any moisture arising will dry quickly, and also permits of the buckets being taken apart very easily by hand only.

Grimm Improved Sap Bucket

The material used in the construction of our buckets is made expressly for us. The sheet is coated by combining two metals, tin and lead, together, making practically a non-rusting bucket which adds to its long lasting quality.

The Grimm Improved Bucket is made in 4, 6, 8, and 10 quart sizes, holding full Imperial Measure. We would recommend the use of the large size buckets, for the reason that there are always a number of days in each season when the run of sap is certain to overflow the smaller bucket, and thus a great loss of sap occurs. We desire to impress on our customers that these are the very best buckets made and also the only ones manufactured in Canada that will hold full Imperial Measure.

Nest of Same

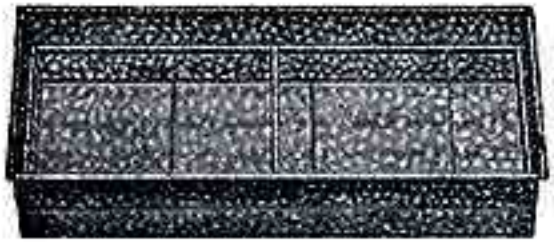
18 QUART GATHERING PAIL

Eighteen Quart Gathering Pails are made large at bottom to prevent sliding on snow when setting down to empty the contents of sap pail. Two or more are needed, according to size of camp.

Made in Galvanized Iron and XX Tin.

GRIMM'S SELF-STRAINING QUICK-EMPTYING GATHERING TANK

has cone-shaped top with double strainer, preventing all leaves or dirt from entering gathering tank, heavy wood bottom with 2-in. outlet. All tanks are Wine Measure, 32 gallons to the barrel, and are made of galvanized iron and XXXX charcoal tin and have capacities of three, four and five barrels.



GRIMM'S
LOW DOWN STORAGE TANK

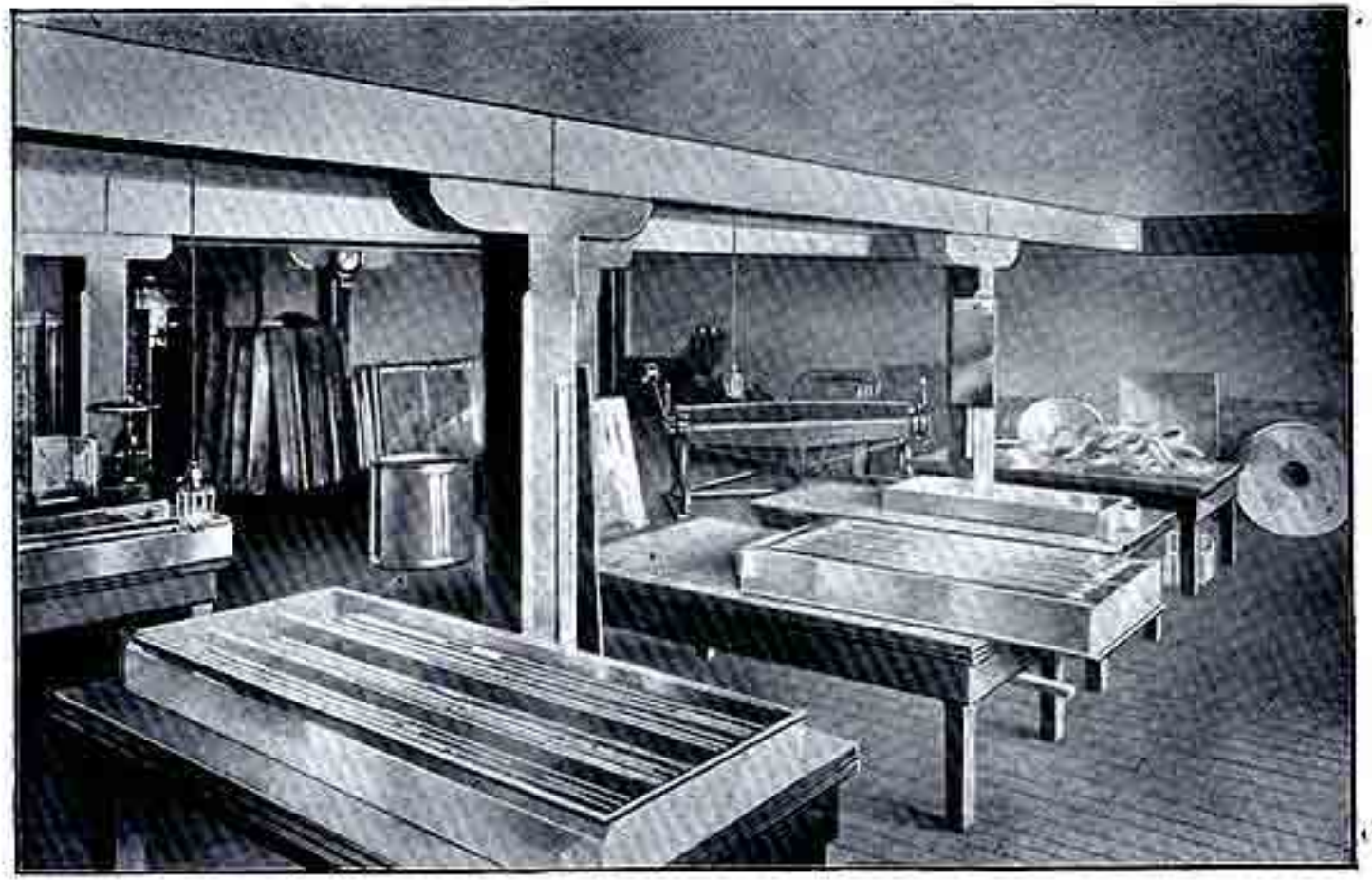
Sides reinforced and self-supporting. All tanks are supplied with one outlet, a ¾-in. galvanized pipe, 6-in. long, and two lock nuts. No holes punched into tank for the outlet unless a diagram is received with order, showing in which end the outlet is desired.

These tanks are made to hold eight, ten, fifteen, and twenty barrels, Wine Measure, and are made of Galvanized Iron and XXXX Charcoal Tin.

When more than 20-barrel capacity is required, we advise two tanks for which ordinary couplings are furnished without extra charge. Extremely large tanks are undesirable. Small evaporators and large storage mean dark syrup. Increase your evaporating capacity and lessen the storage if you wish to make a "gilt-edge" product and command better prices.

LOCATION OF STORAGE TANK.—The storage tank should not be placed in the sugar-house, as the warmth will hasten the fermentation of the sap and result in syrup of an inferior grade. Place the storage tank on brackets with a shed roof outside the house as shown in plan of sugar-house on our fifth page. The bottom of the storage tank should be about 12 inches higher than the top of the arch, so as to drain the sap readily into the evaporator through the regulator.

I. W. KELLY, of Lynden, Ontario, writes: "The 5x8 machine which I purchased from you last season has given me splendid satisfaction. I hang 2000 buckets, using 8 and 10-quart covers and No. 2 Grimm spouts. I find the buckets strong and rust-proof. No leaky ones. The spouts are first-class and do not injure the tree. Last season's taps are nearly healed already. Would not be without the covers for twice the cost. No rain, snow, or dirt gets into pails. The machine takes care of the sap as fast as four and five men get it in. The syrup is of first-class quality and the color cannot be beaten. I am well pleased with my outfit, which I consider the most complete and up-to-date obtainable."



CHAMPION EVAPORATOR DEPARTMENT

THE SHALLOW BOILING SYSTEM

SHALLOW BOILING.—The old system of deep boiling in kettles and pans has rapidly given place to the evaporator system of shallow boiling. In the old system fresh sap is added to keep the kettles or pans filled to the desired depth, no syrup being taken off until after several hours' boiling. This necessarily results in a dark colored syrup, often of a rank flavor. In the modern system of shallow boiling there is a steady inflow of fresh sap at one end of the evaporator and the syrup is drawn off every few minutes at the other end. This method produces a very light colored syrup, providing the sap is fresh from the tree.

The delicate flavored maple syrup is best secured by this shallow process, and it is this syrup, inimitable and indescribable, that differentiates maple sweets from ordinary cane-sugar and molasses, and causes them to sell at prices commanded only by our choicest luxuries.

The maple sugar-maker who is still using the old method usually sells his dark-colored product —often of a rank flavor—in the form of tub sugar at a low price, which barely covers its cost after paying all expenses, including taxes, interest on investment, fuel, and labor.

THE CHAMPION A SHALLOW BOILER.—In buying an evaporator one should be chosen large enough to take care of at least the ordinary flow of sap by daylight, and, if the owner of the camp has not had experience to guide him, it will be well to take the advice of the manufacturers as to the size required for a given number of trees or buckets.

In the choice of an outfit, one may well be guided by the judgment of the leading maple sugar-makers of the country, and it is quite within bounds to say that the majority of them use the Champion and would have no other. In Canada alone there are over 11,000 Champion Evaporators in use, many of them seeing service fifteen to twenty-five years, while in the United States there are evaporators that are in good condition after having been in use for the past twenty-five to thirty years.

The annual sales of the Champion Evaporator to the maple syrup-makers in Canada and the United States are more than thrice the combined sales of all other makers.

Designed expressly for a large Maple Sugar Camp, Left-hand Outfit.

CHAMPION EVAPORATOR

This illustration represents a 5 x 18 ft. Champion Evaporator, consisting of two large corrugated pans, each 5 x 6 feet, and three small pans, each 2 x 5 feet, covering an 18-ft. arch. This is a common size for a maple sugar bush of 2,000 to 2,500 trees, doing work in daylight, and, in some localities where the trees stand thickly together, will do the work of 3,000 trees easily. All evaporators 16 ft. and longer will have two corrugated pans with two or more small pans to suit length of arch. The side wall of the large pan is cut away in the engraving to show the corrugations which run lengthwise with the bottom of the pan, nearly doubling its heating capacity.

Particular attention is called to the construction of these corrugations, the end being closed by folding the metal, as shown at "cc," leaving no seams to be closed with solder, except at the bottom of the pan. All other manufacturers use a separate piece of metal for this purpose, as shown at "aa" and "b," leaving a soldered seam to be melted the moment

the top of the corrugations is exposed. It is, of course, far better to have the safety line at the bottom of the pan, an advantage to be found only in the Champion.

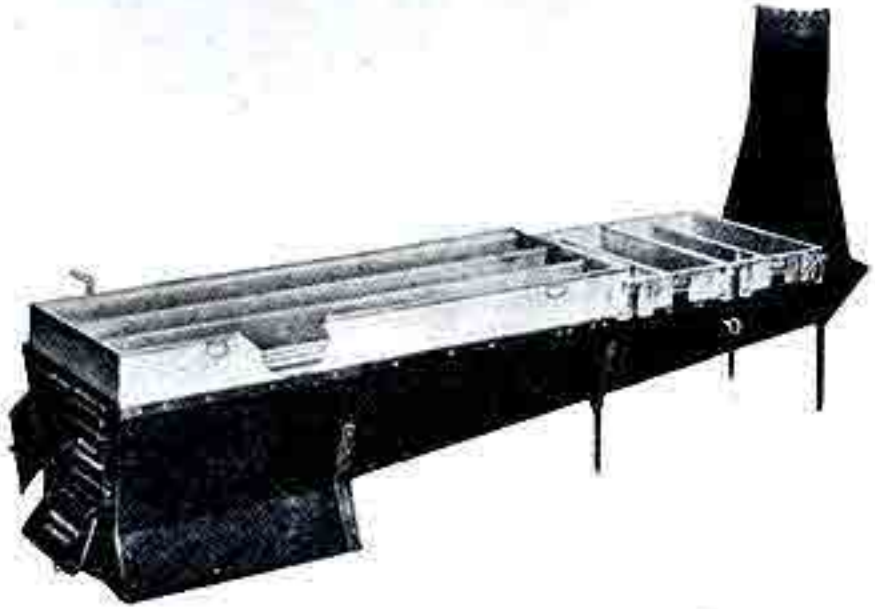
The large pans have four partitions running lengthwise and dividing the pans into five compartments. Each of the small pans has one partition with the opening at the end farthest from the syphons, which transfer the liquid from one pan to the other, thus maintaining a uniform level in the pans. These corrugations and partitions add greatly to the strength and firmness, and prevent the bottom of the pans from sagging—a serious defect to which all plain pans are subject.

The regulator described on page 25 is placed in a small pan near the front end of the evaporator, on the side of the draw-off or syphons, and the sap is conducted across the top of the front pan through a tin tube, taking the sap in on the right-hand side.

The storage tank should be placed OUTSIDE the sugar-house, near the front end of the evaporator, and is connected by means of one-inch rubber hose to the evaporator. The sap flows from the storage tank, through the regulator, into the corner of the first corrugated pan, flowing backwards and forwards five times, making a running surface of 30 feet, then through the first syphon into the second corrugated pan backwards and forwards five times into the second syphon or first small pan, thence crosswise of the arch, through the several syphons and small pans, making a continuous inflow of 90 feet, or allowing for the extra surface exposed in corrugated pans, the flow would be nearly 150 feet. This secures all the best features of other evaporators, with the additional advantage of small portable pans that are interchangeable.

T. R. BENNETT, Wroxeter, Huron Co., Ontario, writes: "I have been using a 4x14 Champion Evaporator for several years, and am pleased to be able to say it has given the height of satisfaction, making a better article of syrup in less time, with less fuel and labor than I could ever believe before seeing it work. We have no trouble boiling the product of 1000 trees in daylight. We use both soft coal and wood for fuel. Because of the admirable way in which syphons, sub-flue and damper work, we are able to make clear "thick" syrup of superior quality without re-heating. We get $1.50 per Imperial Gallon for the syrup, selling it to the same customers every year. There are about a dozen Champion Evaporators in this neighborhood, every one giving splendid satisfaction. As to the Grimm Spouts, *it is better to buy them than to get other makes for nothing.*"

This cut represents a 3 x 12 ft. Champion Evaporator, consisting of one large corrugated pan 3 x 8 and two small pans each 2 x 3, operating practically the same as the 5 x 18 evaporator, except that the sap is taken in on the left-hand side, front of arch, and the syrup is drawn off on the right-hand side. The sap has a running surface of 36 feet, or, allowing for extra surface of the corrugated pan, 60 feet flow. It is designed for a sugar bush of 500 to 700 trees, but where the trees stand thickly together, will do the work of 1,000 trees. All evaporators smaller in size are made in proportion. The fourteen-foot evaporator has three small pans. The Champion Evaporator is made in twenty-two different sizes, the smallest size two feet wide and seven feet long, to the largest size, six feet wide and twenty-four feet long. Prices on application.

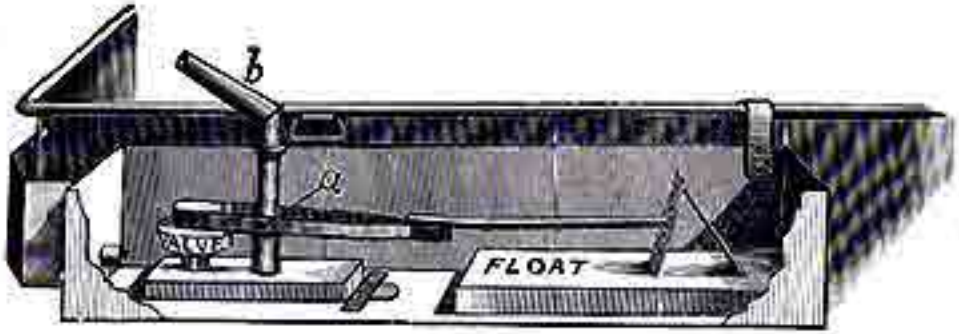


Designed for a medium sized sugar camp. Right-hand outfit.

POINTS GAINED BY USING THE CHAMPION EVAPORATOR:

1. Corrugated bottom, doubling the heating surface.
2. Freedom from sagging in the middle or elsewhere.
3. Small interchangeable pans.
4. Less trouble with lime and other deposits.
5. Wearing the evaporator uniformly.
6. Great convenience in handling or cleaning.
7. Finishing the syrup without reheating.
8. Better syrup and better prices.

Owing to the large number of different sizes manufactured, and the fluctuation of raw material used in the construction of the Champion Evaporator and supplies, we are obliged to quote prices and terms on application. Kindly inform us the number of trees you desire to tap, and quotations will follow.



THE CHAMPION REGULATOR

This regulator is placed in a small pan which is adjusted on the outside of corrugated pan near the front end of arch. It consists of a float and valve, connected by arm or lever, pivoted at "a" as shown in illustration. The pipe "b" is to be connected with the storage tank by means of one-inch hose. The flow is downward through the pipe "b" into the small box, and upward through the valve into the small pan, thence through the brass couplings into the pocket of corrugated pan. The float rising, closes the valve as soon as the desired depth is reached (not over one-fourth inch above corrugation). As evaporation lowers the depth of the liquid, the float falls, opening the valve and letting in a fresh supply. The Champion Regulator is simply perfection, always reliable, requires no watching, and will keep the sap in the pans at an absolutely uniform depth as long as the supply lasts in the storage tank. The best results are obtained by shallow boiling.

Syphon

The PORTABLE SYPHON is the only reliable and satisfactory transfer.

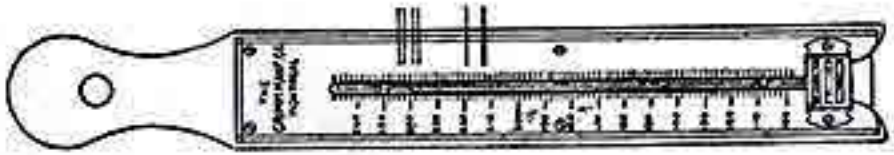
1. It draws from below the scum and saves the labor of skimming the back pans. It is the only true way for clarifying and transferring the syrup.

2. It takes nothing but what is held in solution from one pan into the other.

3. It keeps the sap at a uniform depth, maintaining a steady flow. The sediment and scum remain in the first pan, and cannot mix by boiling with the sweet or syrup, making a syrup of the finest quality, as it comes from the evaporator.

4. The syphon prevents the syrup from returning towards the front end of evaporator and mixing with the sap. The movement of sap and sweet is always toward the draw-off in the last pan.

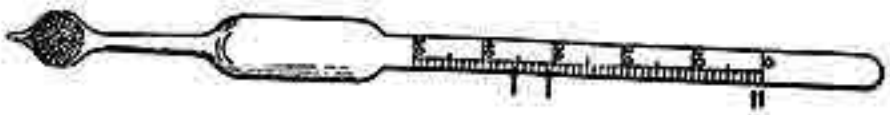
MATERIAL USED IN THE CONSTRUCTION OF THE CHAMPION EVAPORATOR—The tin plate used in the construction of the Champion Evaporator is imported direct, and every sheet is made especially for our work—only No. 22 gauge charcoal plate is used. No better material is to be found, and cheaper grades and lighter weights used by competitors soon show their inferiority when put to service. Galvanized iron should never been used in evaporator pans. Plain, black sheets are even better than the galvanized for this purpose. The iron arch, when properly protected with asphalt paint, will be found more durable, and, in every way, more satisfactory than the stone or brick arches. With the damper and sub-flue arrangement under the syrup pan, which is indispensable, every drop of syrup can be finished in the evaporator without re-heating. No well-informed up-to-date sugar-maker would think of building a stone arch at this age. The smoke-stack should be taken down at the close of the season, painted with coal tar or asphalt, and placed horizontally in the sugar-house to prevent it from rust. Heavy cast front and extra heavy grate bars with the highest grade of sheet steel and workmanship, make the Champion Arch the best, and, with proper care, will last a lifetime. The complete outfit consists of steel arch, grate bars, steel chimney, evaporating pans, regulator, syphons, scoop, and skimmer. Printed directions for setting up, adjusting, and operating the Champion Evaporator and Arch are mailed to each customer.



THERMOMETER TESTS

The boiling point of liquids varies with the density, that of water at sea level being 212 degrees Fahrenheit. At higher levels the boiling point is less than at sea levels, and every one should test his thermometer in boiling water and note the exact boiling

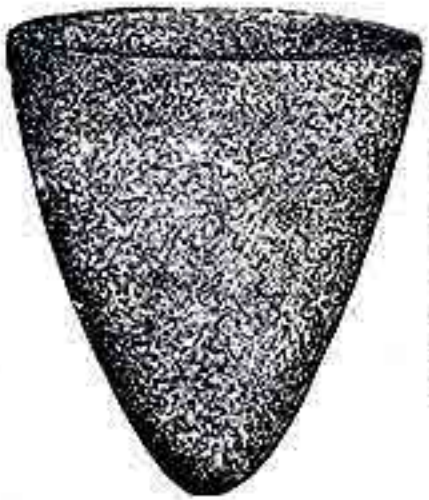
point for his own locality. The boiling point of syrup of standard quality (weighing 13 lbs. 2 oz. per gallon when cold) at sea level is 219 degrees Fahrenheit, but, if at a higher level, water boiled, say, at 210 degrees Fahrenheit, syrup of standard weight at that place will boil at 217 degrees Fahrenheit. The boiling point of soft or tub sugar is usually given at from 238 to 240 degrees Fahrenheit, and hard or cake sugar at 242 to 245 degrees Fahrenheit, but these figures are for sea level, and corrections must be made for higher levels, as above stated for syrup. Determine, therefore, the boiling point of water by your thermometer at the level of your sugar-house, to this add 7 degrees to get the boiling point of standard syrup, 26 to 28 degrees for soft or tub sugar, and 30 to 33 degrees for hard or cake sugar.



SACCHROMETER

This instrument, which is more properly called a hydrometer, is used in the sugar camp only for testing the density of the syrup, either hot or cold. Boiling syrup is poured into a test tube—a tin cup two inches in diameter and nine inches deep—and the sacchrometer promptly placed therein should register 30½ degrees for syrup of standard weight. If it registers less, the syrup is too light, and, if more, too heavy. In cold syrup—at the ordinary temperature, say, 70 degrees Fahrenheit—the sacchromcter should register 35½ degrees to be of proper density. After using the sacchrometer, it should be placed in warm water or sap to remove the syrup, so that the instrument may be ready for use again. Before making either the hot or cold test, the instrument should be brought to approximately the same temperature as the syrup to be tested.

Experienced sugar-makers readily tell when the syrup is ready to be drawn off without the aid of instruments, but the majority use a thermometer, which is found to be much more convenient and serviceable than the sacchrometer, being used for both syrup and sugar.



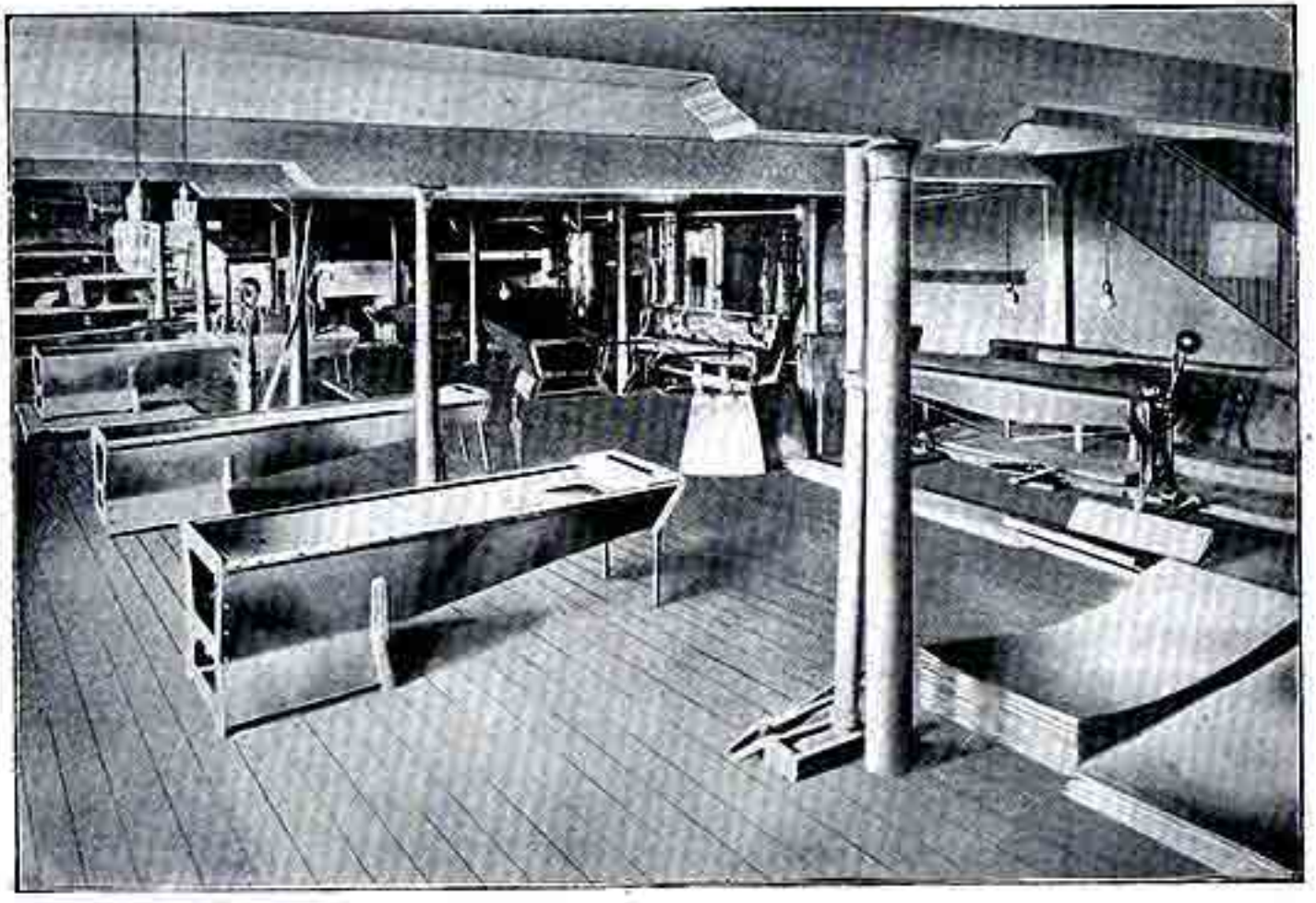
Felt Strainer

The syrup, when of proper density, as shown by the thermometer, should be drawn from the evaporator through a felt or flannel strainer into pails of convenient size and emptied into large settling cans. The strainer is used to remove the sediment often called nitre or sugar sand, but more properly malate of lime. The felt strainers are about 14 in. in depth and from 12 to 14 in. across the top when flat, being funnel-shaped or tapering toward the bottom as shown in cut. They should be supported on a hoop or frame work of wood, and, as they must be cleaned often, it is well to provide two or more, so as to have one always ready for use. The felt strainer should be soaked in warm water before using.

Settling Cans are made from the best grade of XXXX tin and hold 25 gallons. One or more should be provided, according to the size of the camp. The settling can has a molasses gate about two inches above the bottom, so as to draw off the clear syrup without disturbing the sediment.

Canning Maple Syrup

The question of hot or cold canning is often raised, and both methods are practised, but the preference seems to be in favor of canning the syrup cold. There is a good reason for this in the fact that syrup shrinks in cooling and a can filled full of boiling syrup will not be a full measure when cold. The purchaser of such a can will rightly feel that he is getting short weight, and the syrup is far more liable to fermentation, as the air cannot be excluded.



CHAMPION ARCH CONSTRUCTION DEPARTMENT

COLD CANNING ADVISED.—We advise, therefore, the canning of cold syrup, and this should be done as soon as possible after the sediment has had time to drop to the bottom of the settling can, leaving the syrup perfectly clear. Fasten a narrow strip of board ½ or ¾ in. thick on the front edge of the work bench, and arrange the cans with one edge resting on the strip, so that the top of can will slant upwards towards the opening, leaving all air free to escape. Fill the cans full with syrup drawn from the settling tank, and allow them to stand a few moments until all air bubbles have come to the surface. Screw the cap on loosely, and press against side of the can, until all air is excluded and syrup overflows around the cap. Screw the cap down firmly while pressure is still on the sides of the can.

LABELING CANS.—According to Section 37 of the Adulteration Act, it is compulsory to label your syrup and sugar under penalty of $200 fine for first offense, or two months in jail, or both. Section 29a reads:—

"29a.—No person shall manufacture for sale, keep for sale, offer or expose for sale, or sell, any article of food resembling or being an imitation of maple sugar or maple syrup, or which is composed partly of maple sugar or maple syrup, and which is not pure maple sugar or pure maple syrup.

"2.—Any maple sugar or maple syrup which is not up to the standard prescribed by the sixth schedule to this Act, or, if such standard is changed by the Governor-in-Council, to such standard as the Governor-in-Council may, from time to time, prescribe, shall be deemed to be adulterated within the meaning of this Act.

"3.—The word 'maple' shall not be used, either alone or in combination with any other word or words, or letter or letters, on the label or other mark, illustration, or device on a package containing any article of food, or on any article of food itself, which is not pure maple sugar or pure maple syrup, and any article of food labelled or marked in violation of this subsection shall be deemed to be adulterated within the meaning of this Act."

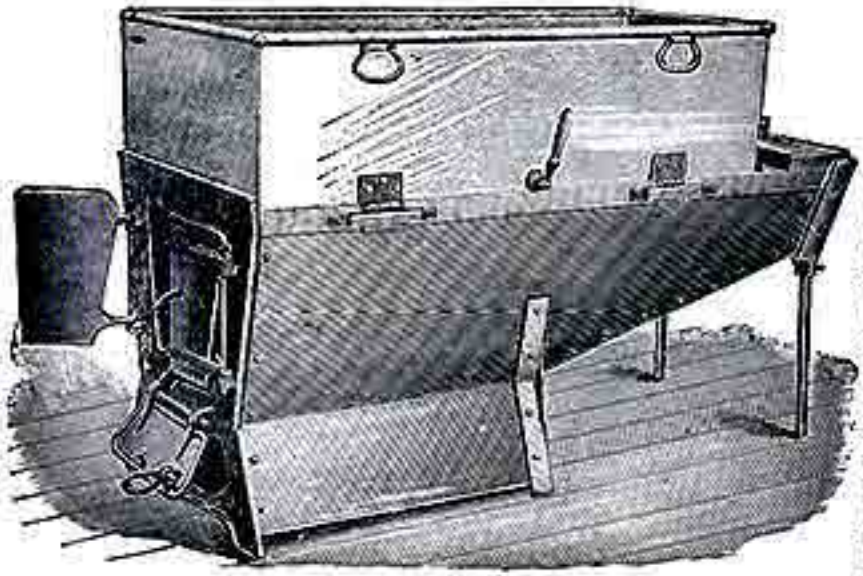
We furnish labels of our own design.

SYRUP CANS

THE GRIMM SYRUP CANS are made either Imperial or Wine Measure, and from a good quality of tin, are oblong in shape, with patented, double seamed top and bottom, tin

screw caps, and tin base. The shape of the can should appeal to all packers of maple syrup. They have a neater appearance, and will stand expansion and contraction, pack much better, and less liable to leak than round cans. All cans are tested before leaving our factory. These cans are made in quarter, half, and one gallon Imperial Measure, also, same sizes in Wine Measure.

When shipments are made, 100 cans of any one size will constitute a crate. Should you require a less number, we would advise you to club in with some of your neighbors, as an extra charge of 25c. will be made for crating less than 100.

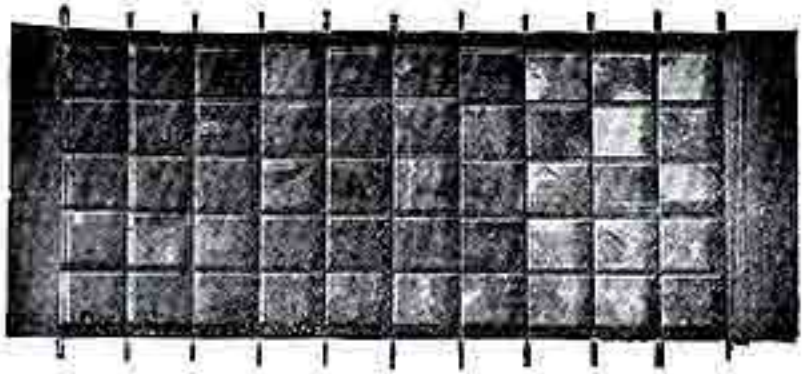


GRIMM'S SUGARING-OFF ARCH AND PAN

This outfit is required to convert the syrup into sugar as it comes from the evaporator, and it is also used for heating water for the butchering season and for cooking food for stock in the winter months. It is often used for "door yard sugar orchards" of 25 to 100 trees, where syrup is made only for home consumption. For 100 trees or more, smaller sizes of evaporators should be used. The material and workmanship are of the highest grade. The pan is made from No. 22 gauge tin. The measurements of pan on bottom are 23 x 45 inches, 11 inches high, sides of pan flare lightly toward the top. Capacity of pan (full) about 45 gallons. The pan is provided with four handles, and is loosely hinged to the arch, as shown in cut. Outfit consists of pan, arch, grate bars, and one piece of pipe tapering to seven inches.

SHIPPING BOXES containing six 1-gallon, twelve ½-gallon, or twenty-four ¼-gallon cans. Syrup shipped in boxes reach destination in a much better condition than syrup packed in crates.

SUGAR MOULDS



The cut represents a set of two-ounce moulds, containing fifty individual moulds, size of cake ½ inch by 2x2¼ inches. Beginning at one end of the board, a strip of tin is placed against the cleat and five of the moulds are placed against the strip. Another strip of tin is then placed against the end of moulds, and so on until the ten series, each containing five moulds, are set up, then a wedge is placed between the last strip of tin and a cleat at end of board, which sets the moulds firmly together, making the operation quick and simple, and forming a cake of sugar perfectly smooth and pleasing to the eye. The cake of sugar is removed from the mould by pressing against the edge of the mould slightly outward. In order to get a cake of sugar free from white spots, the mould should be dry, and, when it becomes necessary to wash the moulds, place them in very hot water. The tin will retain sufficient heat to dry the moulds. Cleats, clamped, screwed, or nailed on a board, bench, or table, will answer the purpose, and, instead of the cleat and wedge, a short piece of heavy two-inch plank may be laid against the last tin strip to hold the moulds in place.

SUGGESTIONS TO SUGAR-MAKERS

If the spout is driven too hard, it will compress the inner bark and check the flow, or may crack the bark, and sap is lost by leakage. Unnecessary crushing or cracking of the bark causes decay, preventing the wound from healing over the first season, and leaving an ugly scar and permanent injury to the tree.

The Grimm Spout is easily removed by putting a nail through the holes "A" and turning right or left—this leaves the bark uninjured. The usual form of spout is removed by prying and wrenching from the bore, which tears the bark from the trees, or crushes it, causing decay and failure to heal.

You cannot make "Gilt Edge" syrup from sour or stale sap, hence the necessity of frequent gathering and prompt boiling down. Large evaporating capacity with small storage is far better than large storing capacity and small evaporation.

Begin boiling as soon as the first load of sap reaches the sugar-house, otherwise, on a warm day, with a heavy flow of sap, you will find the syrup made at the end of run a shade darker than that made at the beginning. A cake of ice placed in the storage tank will materially keep the sap in prime condition.

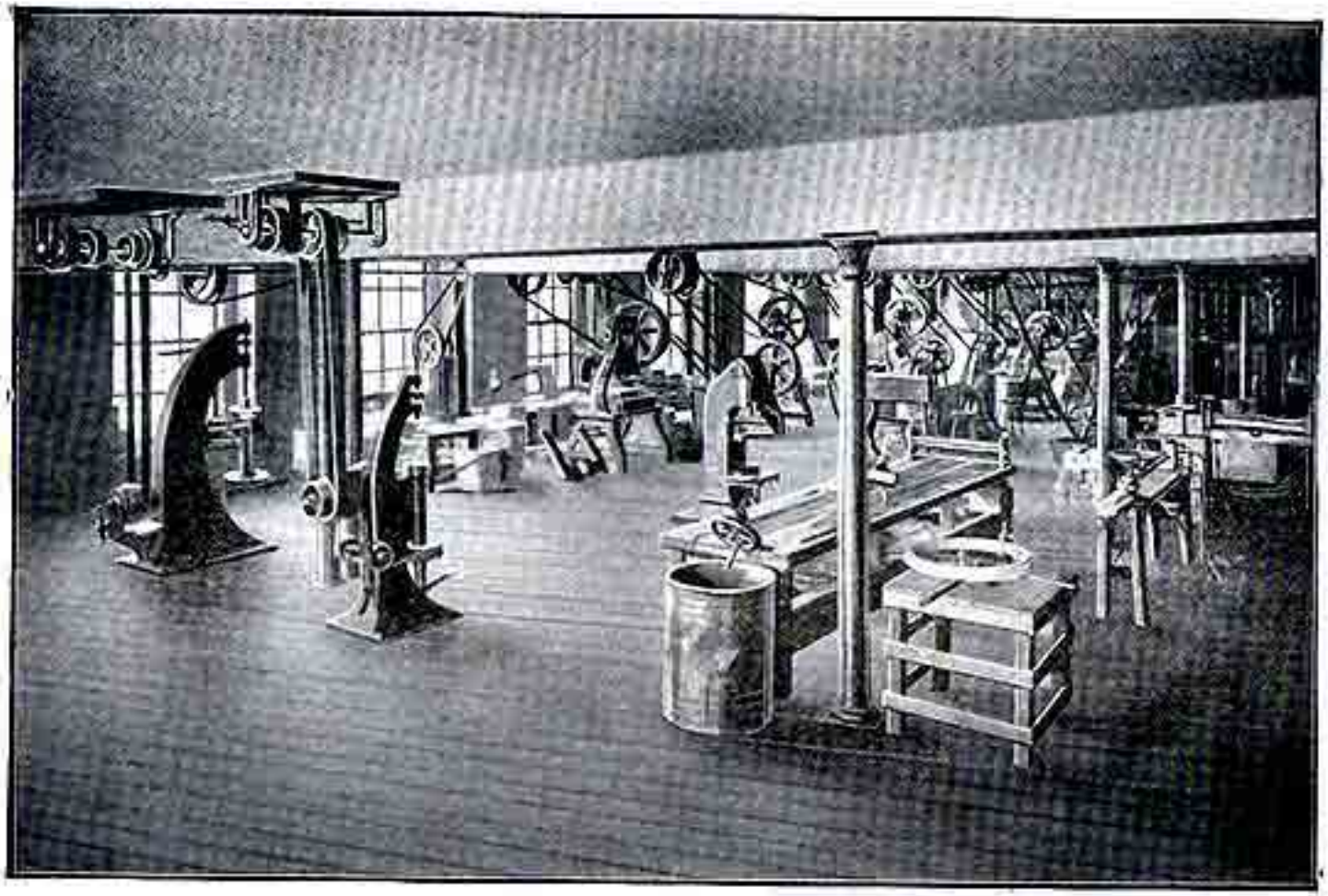
The storage tank should never be placed inside of a warm sugar-house. Place it outside, high enough to drain freely into the evaporator. Provide a cover to exclude rain and dirt.

Lessen your running expenses by having an evaporator balanced with your sugar-bush. Increase your output by having your buckets large enough, and having them covered, which improves the quality of your product and commands a better price.

These advantages the Champion Evaporator and the Grimm Spout and Cover will surely give you, and in these alone are the profits of the sugar camp to be found.

In writing for prices of evaporators please give the size of your camp so that quotations may be made on an outfit suitable to take care of all sap by daylight.

THE GRIMM MFG. CO., LIMITED, 56-58 WELLINGTON STREET, MONTREAL



SAP BUCKET AND SYRUP CAN DEPARTMENT

TESTIMONIALS

The testimonials in this catalogue, which are a few of the many hundreds on file in our office, are from our English Canadian customers, separate catalogues being issued for our French Canadian trade. Nearly all of these testimonials are from makers that have used the Champion Evaporator and Arch for from ten to fifteen years. Please read them and note that the pans are still in good condition for use and have cost almost nothing for repairs. The Grimm Evaporator is Champion in convenience, ease of handling and cleaning efficiency, rapidity of evaporation, superiority of product and durability. With plenty of sap in the storage tank you can safely fill the furnace with wood and leave it to take care of itself for the night. The Grimm Sap Spouts and Covers are, next to the Champion Evaporators, the greatest improvement in the sugar-maker's outfit that has appeared in the past twenty years. They are sold on their merits, and, if not as represented, may be returned at our expense at the close of the first season.

MR. F. M. GODDARD, South Stukely, Que., writes: "It gives me much pleasure to give you my experience with your Champion Evaporator. I was the first to purchase an evaporator in the township of South Stukely, which was simply a flat bottom pan with partitions crosswise of the arch. Since then I have used four other makes. In the 1900 I was persuaded to try a 4 x 14 Champion, tapping then 1,000 trees, which at once increased to 1,300. In 1902, finding such a profitable market for my product, I rented 2,700 hundred trees and fitted out with a 5 x 16. In 1904 I purchased property with over 4,000 more maples and at present am using five large-sized Champion Evaporators and tapping, all told, 7,000 trees. I find a ready market for my syrup at prices from $1.25 to $1.50 per imperial gallon and sugar at 15c., all at my railroad station. I find that the large size evaporators are the most economical, saving labor and fuel. In the Spring of 1904, I received the appointment from the Canadian Agricultural Department to take charge of the Syrup and Sugar Exhibit at the Louisiana Purchase Exhibition at St. Louis and desiring to make this the best exhibit of maple sugar and syrup ever put up by any Government, I immediately set about to adopt a standard for quality. These goods were collected from every county and province where sugar and syrup was made, no discrimination used against any manufacturers or evaporators. The more syrup that I handled, the more I was convinced that the Champion was the evaporator that made the goods, as, with only a few exceptions, the entire exhibit was syrup made with the Champion. I have also been an exhibitor at the leading expositions in Canada for the past ten years with the best of results, not only on sale of my syrup, but on prizes captured. To my former list of prizes were added this fall at the Sherbrooke Exhibition the silver medal and the only two first prizes, one for sugar and one for syrup. At the Central or Ottawa Exhibition the only first four prizes went to my credit. With plenty of competition wherever I go, I can safely say that the Champion deserves some credit for these results, and, in my opinion, is the best evaporator made."

MR FRED. BURBIDGE, Montealm, writes: "I have been using the Champion Evaporator since 1891, when I purchased a 3 x 10, and used same until 1905, then I exchanged it for a 5 x 14, as the former had become too small owing to increasing number of cans, up to 2,000, which necessitated night boiling. With the 5 x 14, trouble was to get enough sap to keep it going. I shall increase number of cans gradually, until its full capacity is reached, as we can put in 4,000 cans or over. The Champion is a great wood and labor saver, and runs away with more sap than any other machine, as the product is finished in it, not in another reducer to one side, as is necessary with some contrivances. I make syrup, 13 lbs., or more, to the gallon —mostly soft maple, and never put anything up but the best for my trade, and cannot supply it, as the demand exceeds the supply since using the Champion. Any person with a sugar bush cannot afford to do without a Champion Evaporator, as he will find the trade increasing on him and wonder what is the reason. Buy right, and, when you do, buy the Champion.

A FEW SUGGESTIONS FROM MY EXPERIENCE:

1. Always buy a machine large enough for future use. Maple products have an increasing demand every year.

2. Be sure your machine is set up right if you want it to do good work, otherwise don't blame the machine if things go wrong, blame the man.

3. Always start boiling as soon as there is sap enough gathered to keep the evaporator going until the next gathering tank of sap arrives at shanty. Use good wood, boil fast, ½ inch of sap over the corrugations, and attend to business.

4. Never leave sap in storage tank overnight, as sap will be harder to boil and take more wood, and make inferior syrup.

5. Use all clean, white, tin vessels for everything and never strain syrup into a wooden receptacle, as it spoils the flavor.

6. Always keep lots of clean strainers on hand, ½ dozen at least and never use twice without washing.

7. Draw off syrup in small batches, the oftener the better quality.

8. Always brush bottoms of pans at least twice a week. If you have no water, use sap to wash the pans. If you care to make good syrup, you must keep everything perfectly clean.

9. Always put your syrup up in new, clean packages, properly labelled, and, above all, never send out anything but the very best you make. It don't pay to lose your reputation for the sake of gaining a few cents for one season, by sending out No. 2 or No. 3 syrup for No. 1.

10. Don't send your customer a gallon of sweet sap for syrup. Give syrup weight and quality. Charge a good price for a good article, and your customer will stay with you. FRED. BURBIDGE, Montealm, Que."

MR. HENRY ROWE, Valleyfield, Que., writes: "The Evaporator which I purchased from you about the year 1892 has given me great satisfaction during the eight years that I used it. I then sold my farm, and, to the best of my knowledge, it is all right yet. The Champion Evaporator is far ahead of any that I have seen, and, if ever I need another, you can depend on my order."

MR. J. F. DIX, Elm Grove Farm, Little Britton, Ont., writes: "Having bought one of your Champion Evaporators in the year 1892, I may say it gives me much pleasure in stating that after using it all these years with profit and pleasure to myself, I should be in a position to know what the merits of your evaporators are. I handled from six to eight hundred trees yearly with comfort. I did most of the work by daylight, and made twice the price of the evaporator the first year. At the Columbian Exhibition held in Chicago, I examined five different evaporators and concluded that the Champion was the best."

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MARCUS LEE, Stoney Creek, Ont., writes: "I was one of the first to purchase an evaporator from you when you started your factory in Montreal, getting mine in the winter of 1892 and used it fifteen seasons, costing me *only $3.50 for repairs* and that was for one piece of smoke stack. I worked it very hard every season, as it was a little too small for my bush, being a 3 x 12. When I bought it I had only 550 trees—have 1000 now. In 1907 I sold the 3 x 12 for one-half the price I gave for it and it looked to be good enough to run fifteen more seasons. I put in a 4 x 14 which takes care of the sap from 1000 trees. We have gathered fifteen of your five-barrel gathering tanks in a day for three days at a stretch. For fuel I use mostly coal, as the wood is very scarce here now. I am still satisfied the Champion is the best evaporator made, having examined nearly all the different kinds made in Canada and in the United States. There are some cheaper kinds made, but I would not take one as a gift. They might do for one or two seasons, but I would be afraid to eat the syrup made in them, and, besides, you could not make syrup fit to put on the market with them. The Champion has the best regulator; it can be gauged to any depth, sets quickly, and never leaks.

The corrugated pan has about double the boiling capacity, using the same amount of fuel, as a flat bottom pan. Some makes of evaporators have the corrugation running crosswise, which collects the soot, and in others the corrugations are in the rear end and are supposed to finish the syrup over the fire, with the danger of the syrup burning. The very cheap makes cannot afford to put in corrugations made from the best tin.

I hardly know how we could get along without the interchangeable pans, as the malate of lime is very bad in our bush. The syphons are the best connections between pans, as they never stop running, and help keep the sediment and scum in the first pan, where it can be skimmed off, and when you stop boiling for the night they will not let the syrup run forward and mix with the sap, as is the case with some evaporators. The advantage of having a Champion is the saving of fuel and work, and making a superior article of syrup and sugar.

My syrup sells for $1.50 per gallon retail and $1.35 wholesale and I cannot supply the demand. The market for a good, pure, first-class syrup is unlimited, and I find the majority of consumers look more the quality than the price.

In conclusion, I would say I have bought a good many different machines for the farm, but never had one to give as good satisfaction as your Champion Evaporator."

MR. R. H. BROWNLEE, Aughrim, Ont., writes: "I have used a Champion Evaporator fourteen years, using my first evaporator, size 3½ x 14, eleven years; exchanging it for a 5 x 18. It will more than turn off 200 gallons of sap per hour. Your evaporator is all any man can want for its purpose. It is perfection. The damper and sub-flue are indispensable for syruping down. The regulator and syphons work automatically, and the interchangeability of syrup pans sets away with all impurities. It requires less fuel by about one-half than the old ways of making and makes better quality of syrup, which is all done in the bush with one operation, saving all trouble of bringing it to the house. I would as soon go to the harvest field with the old reap hook as to go to the sugar bush without a Champion Evaporator. I use your spouts and covers, also syrup cans, and find them the best in their place. I think the *sugar bush the best paying part of my farm.*"

JAMES GOLLEY, Wingham, Ont., writes: "The evaporator I bought from you has given me entire satisfaction. Your goods are just what you said they were—a complete way for making maple syrup."

ANDREW REICHARDT, Iroquois, Ont., says: "It gives me much pleasure to tell you my experience with your Champion Evaporator. I was the first in this community to purchase a Champion and now there is scarcely any other kind used around here. I use a 5x16 and tap 1,800 good sap trees, boiling all my sap in daylight without any difficulty. I have used it for eight years and you would hardly know it had been used at all. It is good for a great many years yet. The interchangeable pans do away to a great extent with the silica, and I find the damper and subflue a great advantage in drawing off the syrup. The syphons and feeding apparatus work perfectly and with all the advantages possessed by the Champion it is an easy matter to produce the highest grade of syrup and sugar, which will always find a ready market and command a good price. I am pleased to state I was one of the fortunate ones to receive a diploma for syrup sent to the Louisiana Purchase Exhibition, held at St. Louis, Mo., in 1904. I might also say that I received a government order for twenty-four gallons of my syrup, but I always felt that the Champion deserved some of the credit, too, for its perfect working enabled me to make a superior article of syrup. Some of its advantages over other makes are that it is a shallow boiler, easy to keep clean, easy to operate, and the cold sap is over the hottest part of the fire, just where it should be. Can heartily recommend your evaporator to all sugar-makers as being what its name implies, "The Champion."

As to spouts, I can say that I have given the Grimm Sap Spout a fair trial alongside other spouts and I can testify that, in my opinion, they are the best spouts made. I am safe in saying that they will run *one-fourth more sap than any other spout I have ever used.* They do not leak, and run earlier and later, and the tree does not dry up so quickly, nor require as large a bore as other makes, and therefore the tree heals over more quickly.

Your gathering tank is "perfection," and no sugar-maker can afford to be without one.

As to your sap buckets, I used a few of them the past season and found they did not rust like other makes. It was a hard season on them, too—they were out so long. Your cans and boxes for shipping syrup cannot be improved upon. I have shipped them for long distances and never had a complaint."

MR. SAMUEL MONTGOMERY, Huntingdon, Que., writes: "Allow me to express my unqualified approval of the merits of the Champion Evaporator. Since 1893 I have used the Champion in my sugar woods. I always have been and still am of the opinion that the Champion is superior to any evaporator I have yet seen. If I was asked why, I would name the following reasons:

1. It is made from the very best material, and, with ordinary care, will last a lifetime. Mine has never cost me a cent for repairs.

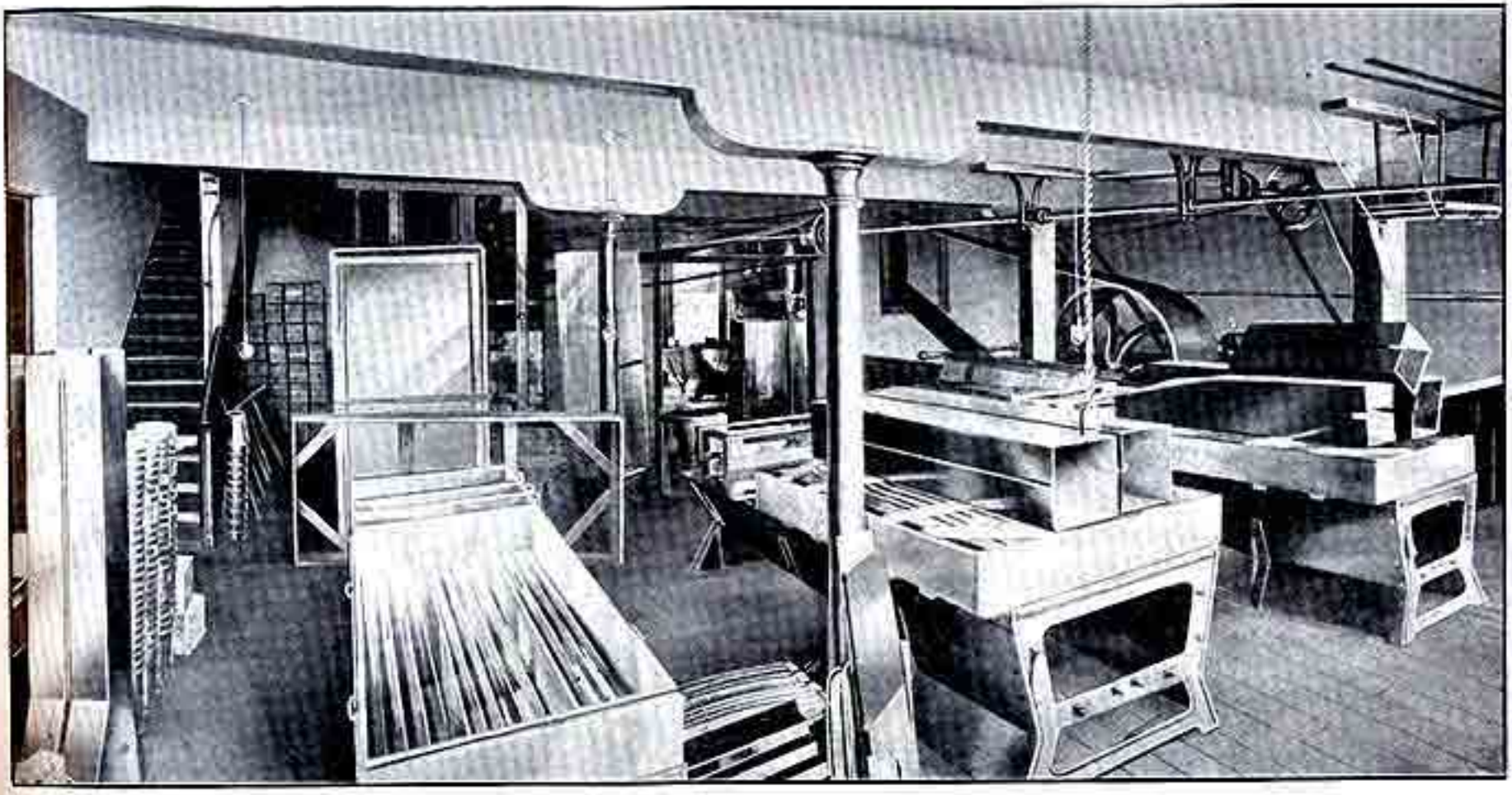
2. It is easily cleaned.

3. Any person big enough to build a fire can do the boiling.

4. With it you can produce a first-class quality of syrup. By quick evaporation and shallow boiling you improve the quality and retain only the maple flavor. I have been selling my syrup to the same customers for the past thirteen years. They know that I have a Champion. My syrup goes as far West as the city of Brandon.

5. It is a fuel saver.

6. Its capacity for evaporation has no equal. My evaporator is 4x16. I tap 1,100 trees and have no difficulty in doing the work in from six to ten hours, according to flow of sap. I would advise anyone about to buy an evaporator to buy one a bit larger than they think they need, as the fire required to operate a 4x12 will do the boiling in a 4x16, saving several hours of time and fuel each day."



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Some points of the Grimm worth considering:

1. Made of good material.
2. Made and improved by men who make syrup.
3. Self-regulating feed.
4. Syrup finished with uniform density by the aid of a thermometer, telling just when to draw off; running it through a felt strainer into a holder; ready to can for market from the one fire; one pan, one process; no bothering the women having three oi four settling processes, and such like, as with the pan boiling.
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A word about the Grimm Sap Spouts: We have used three kinds of patent spouts before the Grimm, and would say that the Grimm is the most expensive to start with but cheaper than any other. They are quicker put in, no rossing the bark, seldom need renewing, seldom broken, two do not injure a tree as much as one of the other makes, and they RUN MORE SAP, and that is what we are after."

MR. FRED. W. SCHOVIL, Athens, Ont., writes: "I have much pleasure in informing you that my syrup, exhibited at the Louisiana Exposition, St. Louis, 1904, was successful in helping to win the gold medal, which was awarded to the Canadian Government. I received a nice diploma from Ottawa certifying this. Now I feel that much of this credit belongs to your Champion Evaporator and Arch, for it is a grand rig I believe the best put out by any firm. The sample I sent was not made especially for a prize, but was taken from a thirty-gallon can, which was full, ready for market. Will you be kind enough to send me sample of your cover hinge, the kind you sell for $1.00 per hundred. I want to see if I could use them with covers I would make myself. Would like to get your covers, but think I cannot afford to, as they are quite expensive. Your Grimm Spout I purchased last season really produces a greater flow of sap. I have used your Champion Evaporator for six years. It has always worked like a charm for me, and has done everything you claim for it and more. We do not require near as much wood as is used by some other makes, and finish the syrup without reheating. It has not caused me the least trouble or expense. The syrup is Gold Medal Syrup of the best flavor possible to produce."

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H. A. BUCK, of Sydenham, Ont., writes on August 18th, 1911: "I take much pleasure in sending you a testimonial. I purchased from you a 3x10 machine, and *at the end of the first year I had made enough to pay for my machine and had good wages left besides, and* all I had was 400 trees. I used this machine five years, then, finding it too small for 550 trees without boiling night and day, I traded it and got a 4x14 machine, which pleases me better than ever, for I can boil my sap in less than half the time and make better goods. If I had to go back and boil the old way I would not tap a tree. Also your No. 2 Sap Spouts *paid for themselves in one year*, and all that I got was first-class. I have also added the bucket covers, which are a good thing to have, keeping the sap clean and from the rays of the sun.

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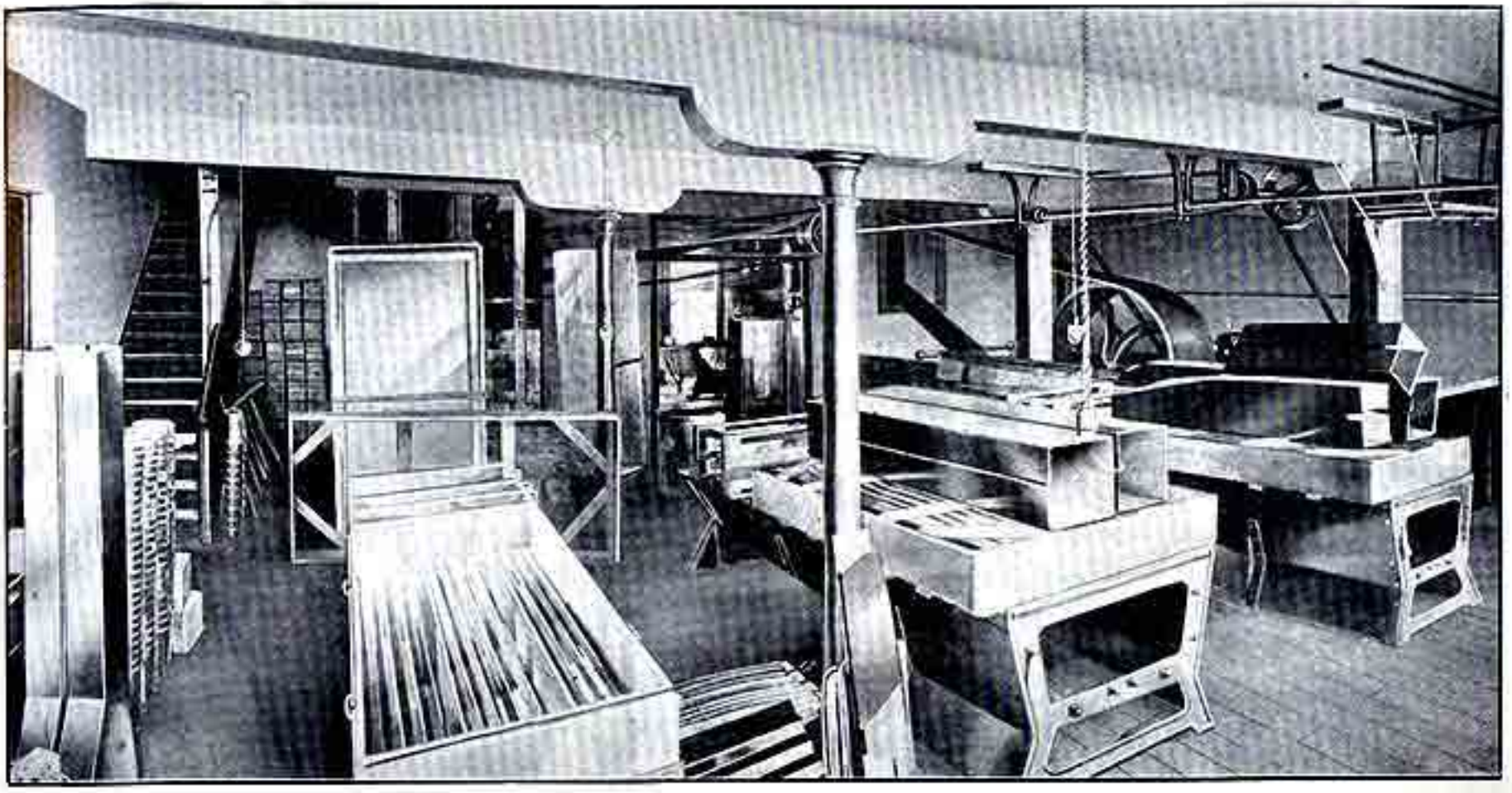

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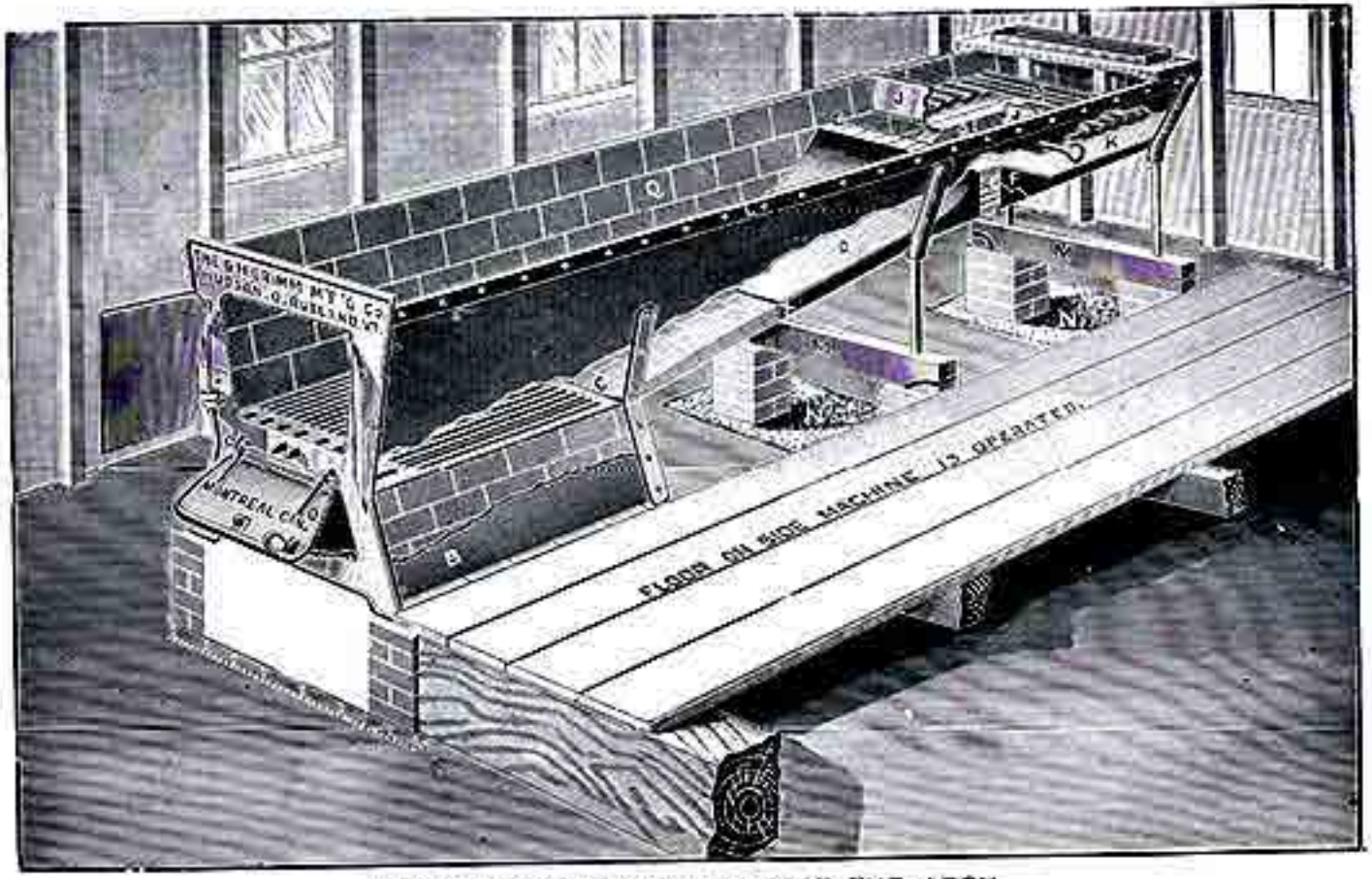


CUT SHOWING HOW TO ERECT THE ARCH

DIRECTIONS FOR ADJUSTING AND OPERATING THE CHAMPION EVAPORATOR AND ARCH

Full directions for adjusting and operating the Champion Evaporator are sent with each outfit. The cut on preceding page will show how the arch is to be placed and lined with brick, set on edge, making a two-inch wall. The foundation of brick or stone work under arch should be at least 12 to 18 inches above the ground floor, with the front end open. This gives a better circulation of air under grate bars, a better working evaporator and a more comfortable position to fire, saving many back-aches. Brick and stone work to be furnished by purchasers and may be laid in mortar made of clay or lime.

At the close of the sugar season, the steel smoke-stack or chimney should be taken down, painted with asphalt and stored in the sugar-house. The opening in the roof should be carefully closed to protect the back end of arch from rain and snow. With proper care, the Champion Evaporator and Arch will last a lifetime. There are more than 60,000 of them in use in the maple belts of Canada and the United States and the yearly output exceeds that of all competitors combined.

CASH DISCOUNTS

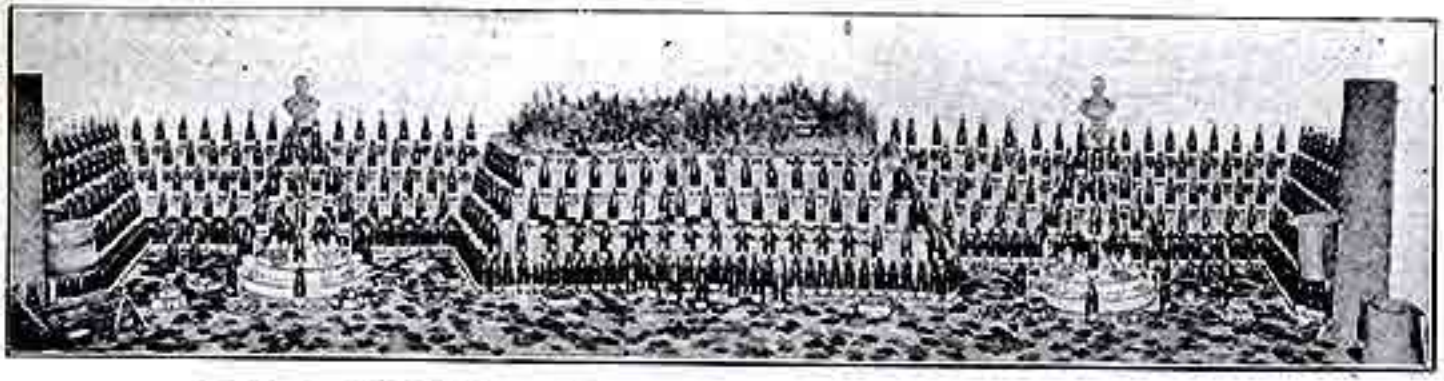
Place your orders early, and, if accompanied by cash, you will save the liberal discount of 1 per cent. per month from date of payment until May 1st next.

By placing your orders early you avoid delays and disappointments liable to occur on orders sent in late in the season.

In all orders, be careful to give your correct post office address and shipping instructions.

Address all communications to

THE GRIMM MFG. CO., LIMITED
56-58 WELLINGTON STREET MONTREAL, CAN



OUR $500 PRIZE CONTEST OF 1913

Our contest has demonstrated without a doubt that the nature of soil has nothing whatever to do in making quality goods nor does it make any difference regarding the age of the trees nor the size of the equipment.

The success in handling maple sap for high-grade products depends entirely on the maker. All have an equal show, providing the same cleanliness, spouts, shallow boiling, up-to-date utensils, and care are followed in their production.

If every manufacturer would purchase a boiling plant sufficiently large to convert his sap into syrup in five or six hours from the time sap leaves the tree there would be no dark grade of syrup.

About fifty-seven per cent. of the maple groves of the contestants were on rocky land unfit for cultivation, and about twenty-five per cent. practically untillable. The character of the soil varied from rocky to clay.

We give on following page list of successful competitors.

SYRUP PRIZE WINNERS

513 Contestants

SCORE POINTS—60 Flavor, 25 Color, 15 Body.

100	J. Wright Irwin	Granby, Que.	$100
99.9	Roy Robb	Troy, Ont.	75
99.8	Maple Glen Reserve	Cherry River, Que.	50
99.7	Adolphe Bros.	Gowanston, Ont.	25
99.6	A. I. White	Mansonville, Que.	10
99.6	Henry Scott	Cambria, Que.	10
99.6	T. Bienvenu	Fairfax, Que.	10
99.3	I. Goulet	St. Elizabeth, Que.	5
99.3	J. H. Lefebvre	Waterloo, Que.	5
99.3	N. P. Chamberlain	West Bolton, Que.	5
99.3	F. Beaumont	St. Catherine, Que.	5
99.3	F. M. Shorthill	Ballingford, Ont.	5
99.3	Jas. A. Garland	Cargill, Ont.	5
99.3	Stone Bros.	Brome, Que.	5
99.3	E. Remillard	St. Antoine, Que.	5
99.3	Wm. Knipe	Ladysmith, Que.	5
99.3	J. Jackson	Lachute, Que.	5
99.3	Wm. Collins	Moira, Ont.	5
99.3	Theo. Brunelle	Lafontaine, Ont.	5
99.3	M. F. Goddard	Waterloo, Que.	5
99.3	M. G. Eckert	Rednerville, Ont..	5
99.3	D. Lessard	St. Frederic Beauce, Que.	5
99.3	O. Labreque	Lambton Beauce, Que.	5
99.3	H. C. Schlicter	Washington, Ont.	5
99.3	J. C. Spencer	So. Stukely, Que.	5
99.3	Herbert Rowe	Franklin C'tre, Que.	5
99.3	Walter Mooney	L'Avenir, Que.	5
99.3	Alfred Gagnon	St. Adele, Que.	5
99.3	Alfred Maille	West Shefford, Que.	5
99.3	James F. Ball	Wroxeter, Ont.	5
99.3	M. Lancaster	Cookston, Ont.	5

SUGAR PRIZE WINNERS

233 Contestants

SCORE POINTS—60 Flavor, 40 Color.

100	N. P. Chamberlain	West Bolton, Que.	$25
99.9	M. F. Goddard	Waterloo, Que.	15
99.5	J. M. Colpitts	Mapleton, N.B.	10
99	Jas. W. Talcott	Bloomfield, Ont.	5
99	I. O. Williams	Frost Village, Que.	5
99	J. W. MacIntosh	Martintown, Ont.	5
99	J. Jackson	Lachute, Que.	5
99	Maple Glen Reserve	Cherry River, Que.	5
99	J. Wright Irwin	Granby, Que.	5
99	H. H. Geldart	Elgin, N.B.	5
99	W. Collins	River View, N.B.	5
99	E. E. Rollins	So. Stukely, Que.	5


"PICTURESQUE, BUT OH! HOW WASTEFUL"