

TELEPHONE MARQUETTE 1531

*The Grimm Manufacturing Co.*  
*Manufacturers of the* LIMITED  
**CHAMPION EVAPORATOR**  
*and Maple Sugar-Makers Supplies*  
*Montreal*  
*Can.*

JANUARY 1929.

Dear Sir,-

THIS TIME OF THE YEAR IS YOUR OPPORTUNITY TO LOOK OVER

YOUR MAPLE SUGAR-CAMP EQUIPMENT AND ORDER THE NECESSARY SUPPLIES

Why wait till March when you can take advantage of your spare time and go into your needs thoroughly. Send us your order now with the assurance that it will be filled promptly while our line is complete, it does not cost any more than if you deferred placing your order until the rush season just before syrup and sugar-making is on.

No one can foretell the result of the coming season's maple crop. It may be excellent, but we are aware that the past Spring's weather conditions were not as favorable to large production and to high grade syrup as usual. The supply now is cleaned up, and orders must be held over until the new crop is made, the supply not being equal to the demand.

There is no other line on the farm that will give you as quick and large returns for the outlay as that to be obtained from your Sugar-Bush, if it is properly equipped with our modern Grimm "Champion" Evaporator and Sugar-Makers' utensils.

We have endeavoured to impress on the Maple-Syrup producers that there is good money to be made in a few weeks time during the producing period if they will only tap ALL THEIR TREES, and make a FIRST CLASS ARTICLE. This can be accomplished by the use of our Grimm Sap Spouts, and large size sap buckets with covers to keep the sap free from snow and rain water. Remember also always to boil shallow. By following these few important points you will be certain to make a high grade syrup which will bring the best prices.

It is only a matter of a few months and the producing season will have arrived, and we earnestly urge you to co-operate with us by checking up your requirements in our line now and sending in your order. It is unnecessary to dwell on the merits of our superior sugar and syrup making supplies, they are known all over the Maple Belt of North America. We simply say that we are pioneers in the manufacturing of maple syrup Evaporators, and all necessary equipment for use in the Sugar-Bush, having specialized in this line for the past half century.



### HELPING HINTS

#### WHEN THE SEASON IS OVER

1. Take your chimney down at the end of each Syrup-making season, give it and the Arch a coat of Black Japan. This will avoid damage from rust and moisture.
2. Close the openings in the roof of your Sugar house and any openings in the ventilator, then rain will not get in.
3. If your Sugar house is damp, remove your pans to a dry place.

Attractive lithographed Syrup Can Labels can be supplied with your name and Post Office address at the following prices, postage paid: 50 labels \$1.50, 100, \$2.00, 200, \$2.75, 300, \$3.50, 500, \$5.00, and 1,000, \$7.50. Cash must accompany all label orders with name and printing required carefully specified in order to avoid any errors in printing.

We have pleasure in enclosing our latest Price List and Order Form (all former lists and catalog prices are withdrawn) For cash sent with orders during January we will allow 5% discount, February 4%, and March 2%. Terms: under \$10.00 cash with order, above that amount, one-half cash, balance May 1st, 1929.

When remitting please send Post Office or Express Money Order, if personal cheque is used, kindly add 25¢ for collection charges.

We will feel grateful for your kind co-operation by sending us in your order for your coming season's requirements by early mail, and take this opportunity of extending to you and yours our best wishes for a Happy and Prosperous New Year.

Yours very truly,

THE GRIMM MFG. CO. LIMITED

J. H. GRIMM, PRESIDENT

P.S. Is your present Evaporator sufficiently large to operate your Maple Grove to your best advantage? If not, and you will write us promptly we will be pleased to go into the matter of making an exchange with you for a larger size.

We would also greatly appreciate receiving the names and addresses of any of your neighbors or friends who have Sugar Bushes and are considering equipping with a Maple Syrup Evaporator for the coming season.

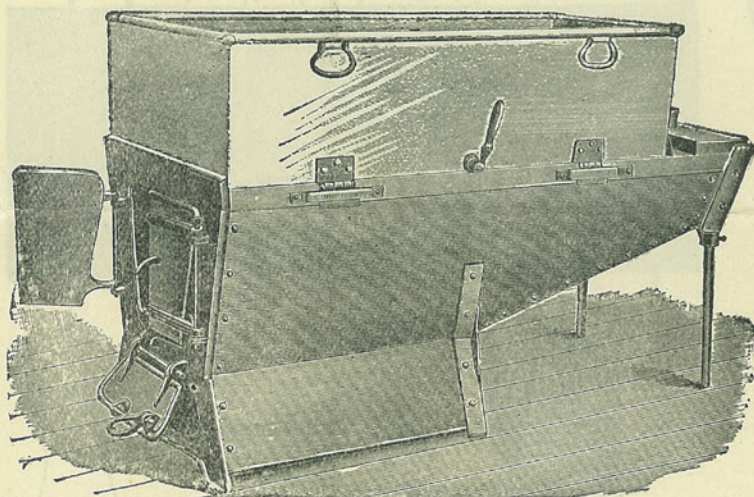


All orders contingent upon strikes, war or other causes beyond our control, and with our approval.

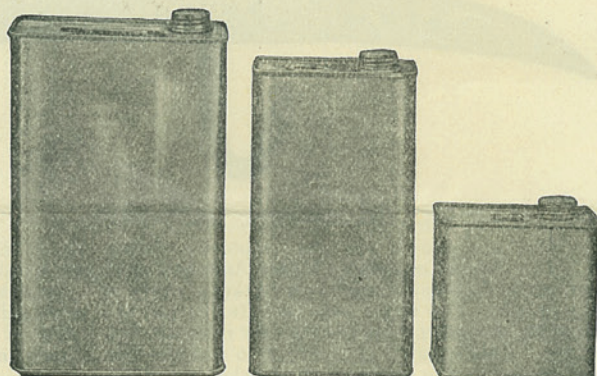
Are your Syrup Utensils in good condition for the proper handling of the first run of sap? If not, please order what you need immediately. We are headquarters for approved Syrup and Sugar Utensils.

# List of SUGAR-MAKERS SUPPLIES

GRIMM'S SUGARING-OFF ARCH AND PAN

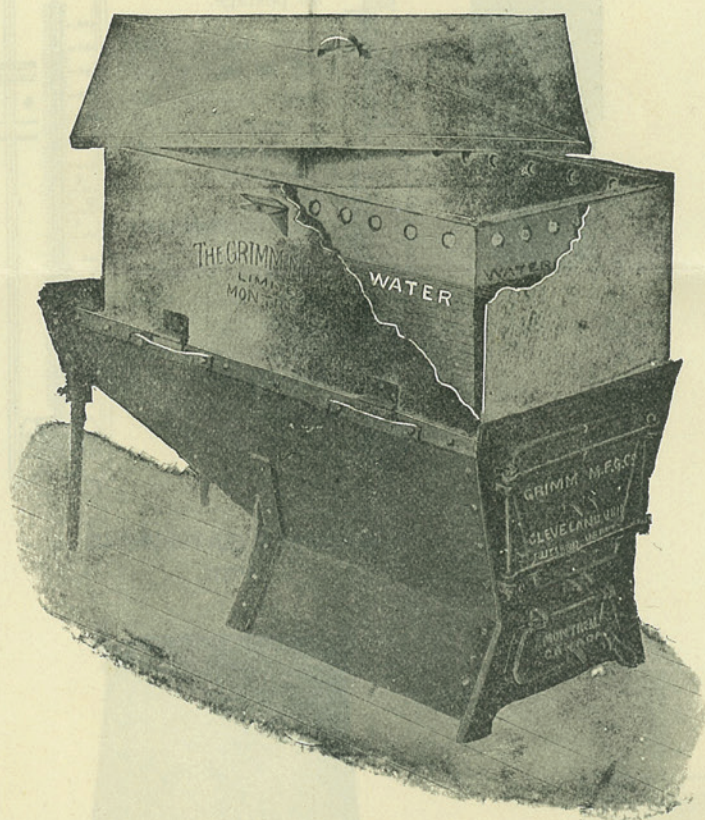


OBLONG SYRUP CANS

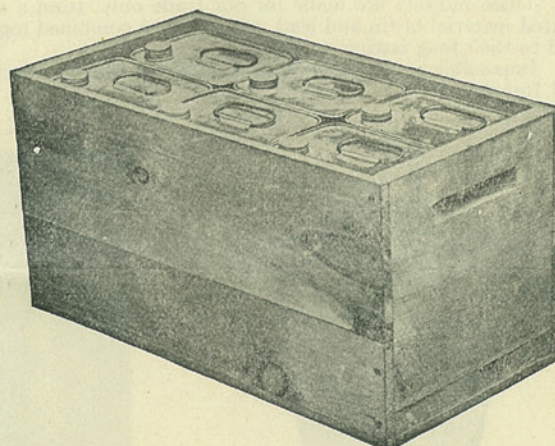


Our cans are made from a high grade coating of tin doubled seamed top and bottom, round corners, soldered on outside, crated in lots of 100 cans. When a lesser number is required an extra charge of 50c. is made for crating.

GRIMM'S COMBINATION POULTRY AND STOCKMEN'S HANDY COOKER AND STEAMER



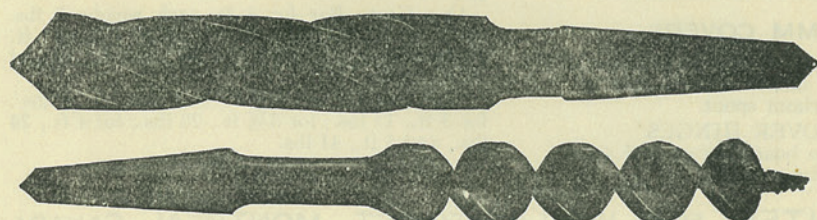
BOX FOR OBLONG SYRUP CANS



We have also provided a neat box for packing and shipping syrup in oblong cans for market. It very often happens when shipping in open crates a hole is punched into a can and your syrup leaks away—this means a loss to you or your customer. This box will hold 6 one-gallon oblong cans, or 12 half-gallon or 24 quarter-gallon cans.

This Cooker and Steamer fills a long-felt want for stockmen who take the trouble to cook their roots and grain for feeding stock. It is made from Galvanized Iron No. 24 gauge, and consists of two sections or pans, one inserted into the other, leaving one inch space for water between the pans. In operating, put the roots, etc. in the inner pan, placing on lid, then pour water into the opening provided for it at the outside of the pan, near the top. Start the fire, and when the water begins to boil it will cook the food from the bottom, and the steam, generated, passes over the top of the food through the holes in inner pan, steaming the food from above, thus thoroughly cooking it. It is impossible to burn or scorch the food cooking. When used for heating water for butchering or other purposes remove the inner pan. Size of outside pan, 28 inches wide, 45 inches long, 18 3/4 deep. Should you wish to boil sap from a small maple grove of 50 to 75 trees, a special pan can be supplied on this arch. This special pan is made from No. 22 gauge tin, size 23 inches wide by 45 inches long and 11 deep. Sugar can be made with this pan in lots of 100 to 150 lbs. Larger size outfits can be made if desired.

TAPPING TOOLS



GRIMM'S SELF-STRAINING, QUICK-EMPTYING GATHERING TANK

Made in following sizes, 3, 4 and 5 barrels



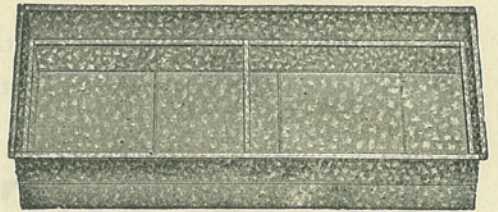
Made from 24 Gauge Galvanized Iron; has cone-shaped top, with double strainer, preventing all leaves or dirt from entering tank. Heavy wood bottom with two-inch outlet.



## GRIMM'S LOW-DOWN SELF-SUPPORTING STORAGE TANK

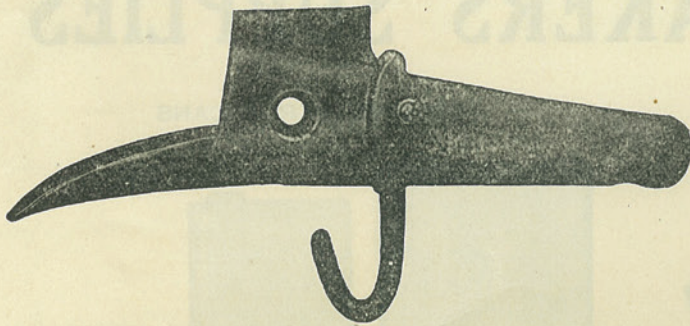
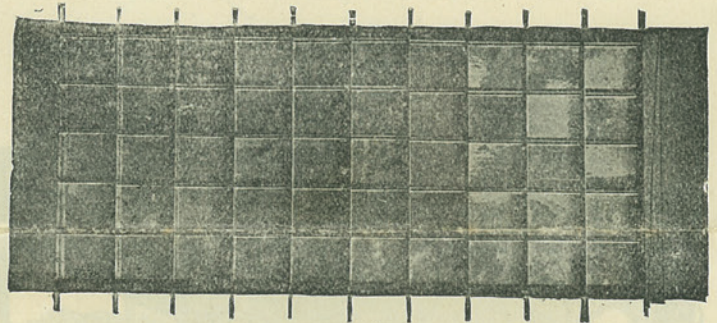
All tanks hold 32 gallons, wine measure, to the barrel. Sizes—8, 10, 15 and 20 barrels.

When more than 20-barrel capacity is required, select two of the above sizes for which ordinary couplings will be furnished without extra charge. Extremely large tanks are undesirable. Small evaporators and large storage means dark syrup. Increase your evaporator capacity and lessen the storage if you wish to make a "gilt-edge" product and command the best price for your syrup or sugar.



## SUGAR MOULDS

Made in following sizes: 2, 4 and 8 oz. and 1 lb.



## IMPROVED GRIMM SAP SPOUT

This cut shows you our improved spout. It is made of No. 20 Gauge Cold Rolled Picked Annealed Steel, and is coated with a non-rustable material and takes a cover of a detachable wire or pin. The larger hole permits the use of a large nail in removing the spout from the bore for reaming, at the close of the season. This spout is guaranteed to produce one-quarter more sap than any other spout on the market, or no sale.

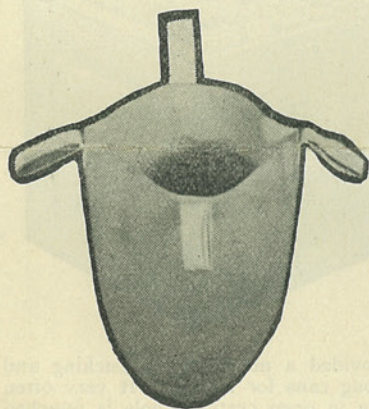
## GRIMM'S SPECIAL SAP BUCKETS

Capacity sizes—6, 8 and 10 quarts

The principal feature, as shown in cut to your right is greatly appreciated; two lugs fastened on opposite sides of each bucket, preventing them from nesting too closely together, so they can be taken apart easily by hand. This feature also allows free air circulation about each bucket, preventing moisture and rust.

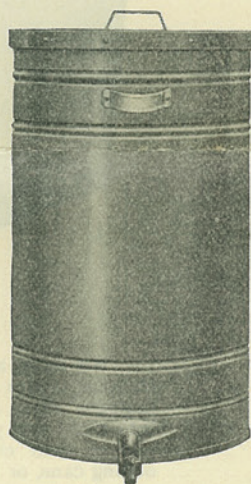
These buckets are made for our trade only, from a special coated material of tin and lead, which, when combined together, add to their long lasting quality.

Impossible to obtain as good a bucket anywhere. They hold full Imperial measure.



## FELT STRAINER

To remove all sediment from maple syrup it should be put through a felt strainer as it comes hot from the evaporator. A very useful article to make a first class quality of syrup.

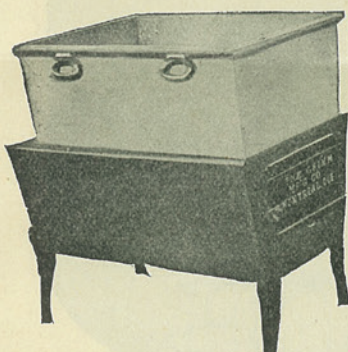


## SETTLING CAN

With faucet on bottom.  
Capacity 30 gallons.

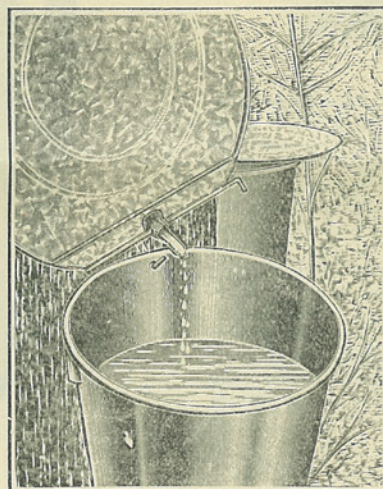
## Grimm's Sugaring-Off Arch and Pan

SMALL SIZE



This outfit is intended for Maple Sugar Makers having small maple orchards who desire to convert their syrup into sugar in quantities of about 50 lbs.

Size of pan 18 inches wide, 27 inches long, 11 inches deep. Made from No. 24 gauge tin.

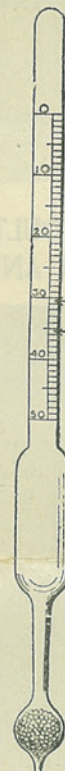


## THE GRIMM COVERS

are made of Galvanized Iron in two sizes 12 inches and 10 inches. This cover is used only with Grimm spout.

## GRIMM COVER HINGES

are to be nailed to board covers and are used only with Grimm spout.



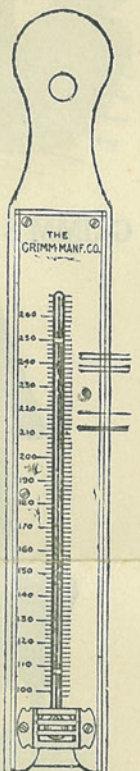
## Thermometers

These thermometers are made especially for us, and if ordered by mail cost 10 cents extra for postage.

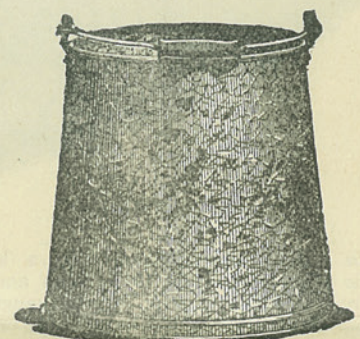
No thermometer will be sent unless cash accompanies order, and is sent at purchaser's risk of breakage.

## Sacchrometers

Postage 10 cents extra. Same rules applies as with thermometer in shipping.



## GRIMM'S GATHERING PAIL



## INSTRUCTIONS WHEN ORDERING

To avoid error in filling order for extra Chimney please give size of Arch and state whether base is oblong or square.

The base of chimney is first section that fits on the arch. Weight of base for 2½ ft. arch is 35 lbs.; 3 ft. arch, 40 lbs.; 3½ ft., 45 lbs.; 4 ft., 50 lbs. Weight of Chimney, 8 ft. section, for 2½ and 3 ft. arches, 45 lbs. Weight of Chimney 8 ft. section, for 3½, 4 and 5 ft. arches, 55 lbs.

One Grate Bar for 4 ft. arch weighs 7 lbs. for 8 ft., 16 lbs.; for 10 ft., 22 lbs.; for 12 ft., 28 lbs.; for 14 and 16 ft., 33 lbs.; and for 18 and 20 ft., 43 lbs.

One Damper for 2½ ft. arch weighs 10 lbs.; for 3 ft., 17 lbs.; for 3½ ft., 20 lbs.; for 4 ft., 24 lbs., and 5 ft., 41 lbs.



RETURN AFTER 10 DAYS TO

THE GRIMM MFG. CO., LIMITED  
58 WELLINGTON ST., MONTREAL, P.Q.

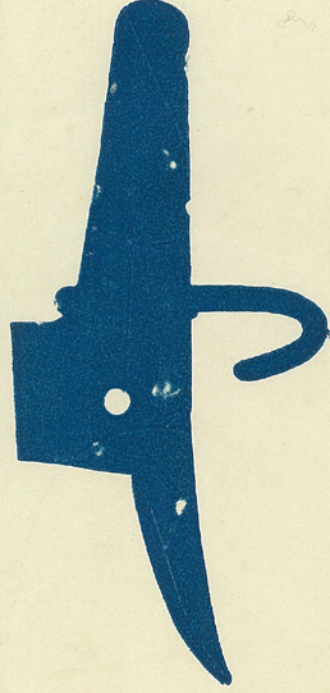
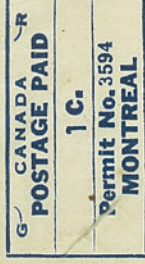


Sold with or without hook, and guaranteed to produce  
one-fourth more sap than any other spout.

Mr. Alex. Lawson,

St Andrews West, Ont.

*Harrison's out*



THE IMPROVED GRIMM SAP SPOUT NO. 2

THE GRIMM MFG. CO., LIMITED

56 AND 58 WELLINGTON STREET,  
MONTREAL, P.Q.



JANUARY, 1929

All Orders taken Contingent upon Conditions beyond our Control.

## Net Price List of Sugar-Makers' Supplies

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Tapping Bits, 7-16 in. (if by mail, 5c extra)	\$0 60
Reamers, ½ in.	80
Grimm Sap Spouts with hook, per 100	3 50
Grimm Sap Buckets, Special Coated, Imperial measure, per 100	
"        "        "        "        "        6 qts.	34 00
"        "        "        "        "        8 qts.	39 00
"        "        "        "        "        10 qts.	44 00
Grimm Covers, 10 in. x 10 in., per 100	10 00
"        "        "        "        "        12 in. x 12 in.	12 00
Cover Hinges, for wooden covers, per 100	1 50
Felt Strainers, each (10c extra for postage)	2 25
Grimm's Self-Strainer, Quick-Emptying Gathering Tanks—	
3 barrels, No. 24 Gauge Galvanized Iron	27 00
4 "        "        "        "        "        "	30 00
5 "        "        "        "        "        "	32 00
Grimm Low Down Storage Tank, No. 24 Gauge Galv. Iron, 8 barrels	25 00
"        "        "        "        "        10 "	27 00
"        "        "        "        "        15 "	31 00
"        "        "        "        "        20 "	36 00
Gathering Pails, Galvanized Iron, 18 quarts, each	1 50
"        "        "        "        "        XX Charcoal Tin	2 00
Thermometers each (add 10c if by mail)	2 25
Saccharometers, each, without cup (add 10c if by mail)	75
"        "        "        "        "        with cup (add 15c)	1 25
Scoops and Skimmers, each	1 00
Settling Can, with faucet, capacity 30 gallons	15 00
Sugaring-Off Arch and Pan, 18 x 27	22 00
"        "        "        "        "        23 x 35	36 00
"        "        "        "        "        23 x 45	42 00
Grimm Syrup Cans, Imperial measure, 1 gallon, per 100	18 00
"        "        "        "        "        ½ "	14 00
"        "        "        "        "        ¾ "	12 00
"        "        "        "        "        holding 10 lb. net	17 00
"        "        "        "        "        5 lb. "	13 00
"        "        "        "        "        2½ lb. "	10 00
"        "        "        "        "        Can Boxes, holding 6 1-gal., 12 ½-gal. or 24 ¼-gal. cans	50
Sugar Moulds, without boards, per set of 50, 2 ounces	2 50
"        "        "        "        "        4 "	3 00
"        "        "        "        "        8 "	4 00
"        "        "        "        "        1 pound, each	12
Boards for Sugar Molds, 2 ounce, 4 ounce	2 00
Combination Poultry & Stockman's Cooker & Steamer, 23 x 45	48 00

### EXTRAS AND REPAIRS

Grate Bars for brick and stone arches, per pound	10
Other Arch Castings	13
Steel Chimney or Smoke Stack, per pound	18
One-Inch Rubber Hose for Storage Tank connection, per ft.	35
(extra for postage 10c. per ft.)	
Gathering Tank Hose in 11-inch lengths (add 25c extra for postage)	1 50
Asphalt Paint for Arches and Smoke Stack, per gallon	2 00
Grimm's Patent Regulator complete including box	8 00
Float for Regulator, each (postage 20c)	1 00
Regulator Elbow, each " 10c)	80
Champion Siphons, each " 20c)	2 50
Draw-Off, each " 10c)	80
Rubber Washer for Gathering (5c extra for postage)	30

We are not responsible for loss or damage to goods addressed to Flag Stations.

Discount for Cash with order during January 5% February 4%, March 2%

Prices for other supplies not enumerated will be given on application.

When ordering give shipping instructions and post office address very plainly.

All Supplies f.o.b. our factory, Montreal.

**TERMS:—ORDERS UNDER \$10.00, CASH; OVER THAT AMOUNT, HALF CASH, BALANCE MAY 1ST, NEXT**

**THE GRIMM MFG. CO. LIMITED**

56 AND 58 WELLINGTON STREET, MONTREAL, QUE

References required from persons unknown to us.



USE THIS FORM WHEN ORDERING SUPPLIES

This order is not binding on the Grimm Mfg. Co. Limited until received and ratified by them.

MONTREAL, Que. 19

THE GRIMM MFG. CO. Limited

58 Wellington Street  
Montreal, Que

ORDER No.

GENTLEMEN,

Please ship at my expense by

to R.R. Station Co.

Prov. of the following goods :

Quantity

..... Tapping Bits, 7-16 in. (if by mail, 5c extra) .....  
..... Reamers, 1/2 in. " 5c " .....  
..... Grimm Sap Spouts with hook, per 100 .....  
..... Grimm Sap Buckets, Special Coated, Imperial measure, per 100 .....  
..... Grimm Covers, Galvanized Iron, per 100 .....  
..... Cover Hinges, for wood or metal covers, per 100 .....  
..... Felt Strainers, each (10c extra for postage) .....  
..... Grimm's Self-Strainer, Quick-Emptying Gathering Tanks, Galv. Iron .....  
..... Grimm Low Down Storage Tank, Galv. Iron .....  
..... Gathering Pails, Galvanized Iron, 18 quarts, each .....  
..... " XX Charcoal Tin, " .....  
..... Thermometers each (add 10c if by mail) .....  
..... Saccharometers, each, without cup (add 10c if by mail) .....  
..... " with cup (add 15c " .....  
..... Scoops and Skimmers, each .....  
..... Settling Can, with faucet, capacity 30 gallons .....  
..... Sugaring-Off Arch and Pan .....  
..... Grimm Syrup Cans, per 100 .....  
..... " Can Boxes, holding 6 1-gal., 12 1/2-gal. or 24 1/4-gal. cans. ....  
..... Sugar Moulds, without boards, per set of 50 .....  
..... Boards for Sugar Molds, 2 ounce, or 4 ounce .....  
..... Combination Poultry & Stockman's Cooker & Steamer, 23 x 45 .....

REPAIRS, STACK, GRATE BARS, ETC.

Total.....\$

Discount for cash with order....%

Amount enclosed.....\$

In consideration of the shipment of the above mentioned goods and for value received I hereby promise to pay THE GRIMM MANUF'G. CO. LIMITED, or order, the sum of

Dollars,

on the 1st of May, 19.... It is mutually understood and agreed by and between the parties hereto, that no claim for allowance, offset or refund on account of guaranty or on any other account either in law or equity, shall be considered valid unless made in writing prior to May 1st, 19...., but the same shall be considered as liquidated damages; and it is further agreed that the title and ownership of the above-described goods shall remain the property of the said Grimm Mfg. Co. Limited until this account is paid in full.

P.O. Co. Pro.

Signature

Agent

We are not responsible for LOSS or damage to goods addressed to Flag Stations.