

THE CHAMPION EVAPORATOR

REGULATOR
AND SIPHON

FOR
MAPLE, SORGHUM
AND FRUIT
JELLIES

MANUFACTURED BY
THE G. H. GRIMM MFG. CO.

HUDSON, OHIO.

AND
67 KING STREET,
MONTREAL, QUE.



The Maple Sugar Camp Profitable.

"The net profits per acre, I think, of a really good sugar camp, where the trees are thrifty and stand thickly on the ground, are as great as those of any equal area on the farm. The work comes when other farm work is not pressing; and the trees require neither feed nor manure, and unless abused will live a long time on good ground. I should regard it as a great mistake to cut down a good maple grove in any climate suited to making maple sweets."—Dr. W. I. Chamberlain, President Iowa Agricultural College, late Secretary of the Ohio State Board of Agriculture, in the *Cultivator and Country Gentleman*.

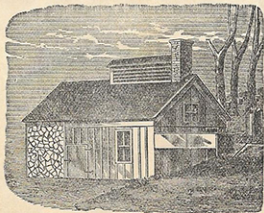
THE SUGAR HOUSE.

Profits of the Sugar Bush and Objections to the Cook Evaporator.

COPIED FROM PROF. A. J. COOK'S BOOK, "THE SUGAR BUSH," BY PERMISSION.

THE SUGAR HOUSE.

I will proceed to describe my own sugar-house, which I think combines the desirable features of such a structure. Such a house may be plain, cheap and inexpensive, but no sugar-maker should think of being without one. Comfort, convenience and profit all unite in urging the construction of a suitable house in every sugar-orchard. My house is 16 by 32 feet. It is divided into two separate compartments—a wood shed on the west end, which is 12 by 16 feet, and the main, or boiling room, on the east, which is 16 by 20 feet. The woodshed has a door on the west, and is open to the south; it shows in the figure as seen full of wood through the winter. A roller door opens between the woodshed and boiling room. When this is closed there is a complete separation of the two rooms, so that any dust arising from splitting wood, etc., in the woodshed cannot gain access to the boiling room. "Neatness and dispatch" is the sugar-maker's motto.



CUT OF SUGAR HOUSE.

The boiling room has a door at the west end of the south side, and a large window between this and the east end. The chimney passes up at the center of the east end. At the south of this the feeding or store tank enters the house. About one-half of the tank is

within and one-half without the house. This, however, is easily changed. Early in the season, when the weather is cold the tank may be kept more within the house, while later it may be moved out more. A cover over the tank is desirable.

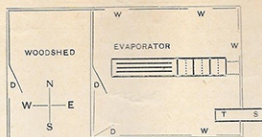


DIAGRAM OF INTERIOR OF SUGAR HOUSE.

North of the chimney is a second large window. On the north side of this room are two large windows, which, like all the others, are easily opened. A good matched floor makes this room as neat and clean as a neat housewife's kitchen. A large ventilator extends through the roof in the center of this room, with slats so arranged that, while it permits the escape of steam, it does not permit any snow or rain to enter. I had intended to build down from the ventilator an inclosure in the form of an inverted funnel to within about seven feet of the floor, the large open end of which should rest just above the evaporator; but the steam has passed off so freely that I have not thought this necessary. The siding is well battened, so that the room is close, unless the doors and windows are open.

Of course the dimensions of this building can be easily changed if desired. In case two evaporators were used in lieu of one, it should be wider. One evaporator, however will do for 1,500 or 1,800 trees, so it will rarely be necessary to have two.

PROFITS OF THE SUGAR-BUSH.

I consider the maple-orchard as the most profitable part of my farm. Let us see if this is not the truth.

My bush of six hundred trees occupies about twenty acres. At \$40 per acre, this would make \$800. My house cost \$150; evaporator and arch, \$150; buckets, \$120; spouts, \$20; gathering-tank, \$10; store-trough, \$10; sled, \$10; covers, \$12, and incidentals, \$5. The entire capital, then, would amount to about \$1,300. The interest on that at 10 per cent. would be \$130. Add to this \$10 for wear and tear, and \$35 for wood and labor, which is ample, as the work of the farm is not pressing in these early spring days, and we have a total of \$180. Mr. Chamberlain gives the average proceeds per tree at 50 cents; I would place it at forty cents—this seems a moderate estimate. This would give us \$240 from our 600 trees, which would be \$60 over and above 10 per cent. on the capital invested, and all with no risk. Where, I would ask, can we secure such profit in any other department of the farm? Even my short-horns, of the best and most fashionable strains, give no better, nor in fact, as good returns. Not only is the sugar-bush a source of real, substantial profit, but it bids fair to continue to be profitable—yes, more—to become more and more a source of profit each year. India may close our foreign markets for wheat, and make the outlook for the wheat industry even more dolorous than at present; the rich, fertile West may flood the country with meat, and make the cattle business non-paying; wool and mutton may sink even lower, owing to the severe competition from Australia and California, but the maple sugar industry is so limited by the very condition of things and its product is so incomparably superior to all other like products that we need fear no dangerous antagonism, no impoverishing competition. We have, and can always keep the monopoly. There is always room high up, and our maple syrup is on the top shelf. All we have to do is to use every means to secure in our maple product all that the best care and intelligence can make it, and we may rest assured of an ever-waiting market ready with "gilt-edged" prices.

Owing to the objections to the Cook evaporator, I was more than willing to lay mine aside, although it was as good as new. Its successor in my sugar house—the Champion—is so incomparably its superior, that for one to use the Champion once is to forever banish the Cook from the premises. When I concluded to supersede the Cook I decided to make very extensive inquiries, that I might secure the very best and so not need to change again. Accordingly I spared no pains to inform myself and to thoroughly investigate, which I could do more intelligently as I had experienced the needs and difficulties in the case, and went seeking, knowing just what I wished to find.

I secured an evaporator, arch and all, which is four feet by twelve. This was sold with the guarantee that it would suffice for 600 trees, and do all by daylight. I found that it would do even more than was promised. After a thorough trial I can recommend it as a very gem for the purpose of rapid evaporation. I can hardly see how it can be improved.

SUGGESTIONS TO THE READER.

The writers of the foregoing, Professors Chamberlain and Cook are no mere theorists; they both have sugar camps of their own and have been and are practical sugar-makers, and know whereof they speak. If your experience the past few years has not agreed with theirs, may it not be caused by the fact that you are still using the old fashioned pans; or even the great iron kettles set in brick, still so common in many camps? Their estimates are based on the use of such improved apparatus as you will find described in the following pages, by means of which they *save expense* in labor and fuel, and *increase the income* by making a superior product which sells at a higher price. Without these modern appliances you can no more hope for the best results in the sugar camp than you would in the wheat field without the aid of the twine binder.

Having entire confidence in the superior merit of the CHAMPION EVAPORATOR, we ask you to examine its claims, write to or consult those who have used it, make up your decision from the evidence offered and act accordingly.

It does not follow that he who has the latest improvements makes the best syrup and sugar, but he should do so, and there is no excuse if he does not rank foremost as a sugar maker, or rather a syrup maker.

Invariably, the good wife deserves the credit of being called the "best sugar maker."

Poor sugar is often made from the best of syrup, but no good sugar is ever made from poor syrup. It is astonishing how few there are that produce a strictly high grade syrup, considering that one requires little skill if he only has a modern Champion Evaporator, metal utensils, covers for buckets, dry wood for fuel, and is cleanly and knows how to proceed from taking the sap from the tree, until the syrup is taken from the evaporator.

At this stage the syrup must have proper treatment. You must know how it should be clarified by settling and how to obtain the proper density, so that it will weigh precisely 13 lbs. to the Canadian imperial gallon, or 11 lbs. to the standard American gallon. The package in which it is placed must be new, clean, hermetically sealed, and it ought to bear an attractive label.

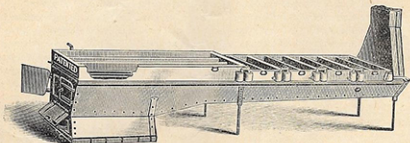
First class maple syrup thus placed upon the market will always command a good price. Such is a luxury, and, owing to its value, will never enter into a tobacco factory where cheap syrups are used.

Maple syrup is sold too cheap. Our aim is to get you in line for better prices, as our interests are mutual.

We are anxious that you should know how to proceed properly, and we know of no better medium for information than Prof. A. I. Cook's book, "The Sugar Bush." You can obtain it from the publisher, A. I. Root, Medina, Ohio, or through us, for 35 cts. It is well worth its price to those who have been unable to produce an excellent quality of maple syrup, and if every sugar maker would follow Mr. Cook's instructions, inferior maple syrup and sugar would be a thing of the past, and thousands of additional dollars would be distributed among sugar makers.

... THE ...

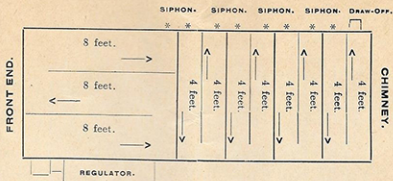
CHAMPION EVAPORATOR.



The above cut represents a 4 x 16 ft. outfit, consisting of a large pan (4 x 8 ft.) with corrugated bottom, and four small pans (each 2 x 4 ft.) connected with each other and with the large pan by means of siphons. This is a common size for maple syrup makers, and will easily take care of the sap from 700 or 800 trees.

The sap first passes through the regulator, which is placed in a small box by itself outside the evaporator. From the regulator box the sap goes into the corrugated pan of the evaporator at one of the front corners; thence it flows 8 ft. over the corrugations to the rear end of the pan, through the partition into the middle section of this pan. Following this section it flows 8 ft. to front of pan, thence through another partition into side section of corrugated pan and thence back again 8 ft. to rear end of pan. At this point it enters the first siphon pocket and is carried by the siphon over into siphon pocket of the first small pan. Thence it flows 4 ft. across the pan and through the partition and back again 4 ft. into the further pocket of the first pan and is siphoned over into the second small pan. There being four of these small pans, all exactly alike, the sap flows back and forth in the same manner through each pan, making a distance through all the pans of 32 ft., until it reaches the furthest section of the back pan, where it is finished off into syrup. The 32 ft. of flow in the small pans and the 24 ft. of flow in the corrugated pan, makes a total continuous shallow flow of 56 ft. from time sap enters until it is finished as syrup, as shown

in diagram below:



Construction of Corrugations.

Corrugations in large pan run lengthwise nearly full width of the arch, giving nearly twice as much heating surface as though the pan had a flat bottom, and increases the boiling capacity largely.



While the regulator is absolute security against damage to the pans by over heating, so long as there is juice in the storage tank, an additional safe-guard is provided by closing the ends of the corrugations by folding the metal as shown at "cc" in above illustration, so that no seam is exposed above the bottom of the pan. Other manufacturers close the ends of the corrugations by soldering in a piece of metal "aa," and leakage is liable to take place as soon as the top of the corrugation is bare. With other evaporators the line of safety is at the top of the corrugation, but with the Champion it is at the bottom of the pan.

The corrugations and partitions in large pan absolutely prevent its sagging and hold it in form, so that it is in as good shape at the end of the twelfth or fifteenth season as when new.

Small Pans.

The small pans being all alike are interchangeable and give the following advantages:

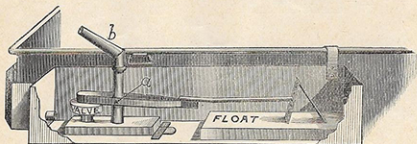
1. Wearing evaporator uniformly.
2. Great convenience in handling and cleaning

3. Freedom from sagging in the middle or elsewhere.
4. Finishing the product ready for market without reheating it.

With sectional pans and our siphon connection, the syrup cannot run forward, therefore it prevents the danger of burning and sugaring-off in the center of the evaporator when left to take care of itself.

The advantage of removing the Silica or Lime deposit, by the daily shifting of syrup pans of which there are three, four or five, as the case may be, is an improvement of no small importance, and by changing the syrup pans increases their durability.

The Champion Regulator.



(PATENTED.)

The regulator is placed in a small pan, which is hung on the outside of the corrugated pan, near the front end. It consists of a float and valve, connected by an arm or lever pivoted at "a," as shown in the illustration. The pipe "b" is to be connected with the store-tank by means of an inch hose. The flow is downward through the pipe "b" in the small box, and upward through the valve into the small pan, thence through the small orifice near the valve into the pocket and large pan. The float, rising, closes the valve as soon as the desired depth, for which it is adjusted, is reached. As evaporation lowers the surface of the liquid, the float falls, opening the valve and letting in a fresh supply.

Our regulator is simply perfection, always reliable, requires no watch-
ing, and always keeps juice at whatever depth is desired.

Reasons why a Portable Siphon is the Proper Transfer for making Sorghum Molasses.



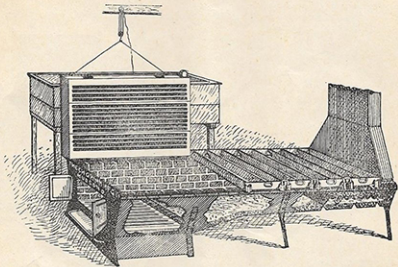
1. It draws from below the scum and therefore does not allow the

heavy blanket of scum to pass through it.

2 It draws from above bottom of pan and therefore does not carry over sediment deposits on bottom of pan.

3. In keeping back impurities, in this way it *clarifies* the syrup as well as relieving the operator in a large part of his work.

4. After being started the first time, it does its work *automatically*, feeding the pans at the proper rate and keeping the liquid evenly distributed throughout all the pans, so that there is not the work of dipping back and forth.



The above cut shows the corrugated pan swung upon its hinges for finishing and cleaning up. With this improvement one man can handle the largest machine we make. All the pans can be swung up in the same manner. The hinges on the pans rest in sockets on the arch, so that if desired, any pan can be lifted entirely from the arch. This important advantage over all other evaporators makes it possible to finish off without the aid of water. When the pan is swung up, the syrup or semi-syrup is retained in the end of the pan until the release plug is drawn out, when all of the syrup can be drawn off into a pail set below for the purpose.

All of our Champion Evaporators are made of 22 gauge charcoal tin plate of best quality when ordered for maple. When ordered for cider or fruit jellies, copper instead of tin is required in the evaporator, and we use No. 24 gauge copper.

The Champion Steel Arch.

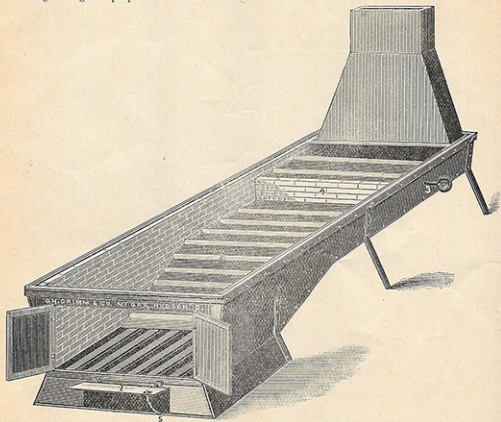
It is a rare thing to find a brick arch properly constructed and we can make no guaranty as to the boiling capacity, per hour, of an evaporator placed on a brick arch.

It is true, we all claim, "ours is the best." Allow us to demonstrate to you that the Champion Arch is the best, and Why?

1. The bottom of the Champion Arch is corrugated crosswise, therefore it is impossible for it to sag in the middle. A flat-bottom arch will, and nearly always does sag under its load of brick and earth.

2. The sub-flue and damper "3 and 4" enable the operator to instantly turn the heat off from the last or syrup pan. These features are indispensable to any perfect arch, be it iron or brick. In the Champion Arch you have them constructed in a manner which care and experience only can accomplish.

3. The square chimney we use in the place of a cheap, round pipe, generally not half large enough for proper combustion.



4. The large fuel doors, heavy grate bars, and latest device for ash-pit door are essential to a perfect arch.

Every arch is warranted complete and perfect. An iron arch is far superior to brick, as brick arches are ordinarily built.

Iron arches cannot settle more than can be adjusted again in a few minutes. Frost cannot affect them. They are much cleaner, and under all circumstances we can obtain a good draft. Keep your sugar-house tight so as to retain all the heat possible, and have a large ventilator over the Evaporator, so that the steam will rise and pass away quickly.

We manufacture any desired size, 2½x8 feet to 6x24 feet.

In writing for prices and terms, give the size required, number of trees and other particulars.

Testimonials.

Through courtesy to our competitors we omit the names in testimonials of the evaporators, over which the Champion gained preference. In many instances the machines were placed side by side, and put in actual operation. Thus the merits of the Champion Evaporator were fully demonstrated.

Before proceeding with a portion of thoroughly reliable testimonials it may be well to mention that nearly all the officers and members of the WESTERN RESERVE SUGAR MAKERS' ASSOCIATION, since its organization in 1882 until the present time, are using the Champion Evaporator.

The increasing demand for our goods throughout the entire maple belt compelled us to establish branch factories at Rutland and Montreal. These three distributing points give our customers the advantage of the lowest possible freight rates and prompt delivery.

CLEVELAND, O., July 30, 1892

Your evaporator has been in use in my sugar camp several years in my absence West, but the spring of 1891 and 1892 I used it myself and like it exceedingly. The best two features are the corrugations, which greatly increase the boiling speed and capacity per cord of wood, and second the siphon arrangement, which helps purify the syrup, and permits the syringing pan to be changed when it coats with lime or silica and removing it with boiling sap and no delay, and no chiseling off of the silica. I have used several makes of evaporators and consider yours ahead in rapidity of work, excellence of product and durability of construction.

W. I. CHAMBERLAIN, Asso. Editor Ohio Farmer, etc.

DERBY, VT., July 20, 1892.

I used one of your evaporators in 1891 and added another to my sugar works in 1892. Both machines have done their work fully up to representations, and I can cheerfully recommend them in all respects.

JOSIAH GROUT.

EAST FLETCHER, VT., June 15, 1891.

I have used two of your Champion Evaporators for five and six years, beginning with one and then adding another, taking the place of the ——— Evaporator. They work like a bug in the ear. The Champion will clean out any evaporator that was ever made or that ever will be made. The Champion makes more sugar with less fuel and labor than any evaporator I ever used, and the flavor is nicer and it sells for more money. The arch is a nice working thing, and I don't want any more brick or stone arches for me. Running down your siphon by competitors is all bosh.

ZINA G. CHASE.

Mr Chase made the maple sugar and syrup exhibited by the State of Vermont at Paris, France, World's Fair 1889, and is considered one of the foremost sugar-makers in Vermont.

AGRICULTURAL COLLEGE, INGHAM CO., MICH., July 1, 1891.

I am glad to speak in praise of an excellent invention, and so am glad to commend the Champion Evaporator. After several years' use I am free to say, that I never saw any evaporator that begins to equal it. I sold the Cook at half price and replaced it with a Champion, and after some years my whole establishment burned up. I at once bought another Champion. The siphons work admirably. The rate of evaporation is surprising. The cut-off is excellent, as with it there is no possible excuse for burning or scorching any syrup. I have no improvements to suggest.

A. J. COOK.

HARDWICK, VT., Aug. 3, 1893.

In the spring of 1891 I purchased of G. H. Grimm one of your 14 feet evaporators. Owing to its not being properly set, it did not give perfect satisfaction. I gave the preference to two other kinds of evaporators, of which I have one each. In the spring of '92 I set the Champion and ——— evaporators side by side, and gave them an equal chance. The result was that I boiled with same surface about one-third more sap with the Champion with about one-third less wood. I can recommend the Champion evaporator as the best I ever used.

A. CRANDALL.

NEW HAMPSHIRE EXPERIMENT STATION, HANOVER, N. H., July 21, 1892.

I was pleased with the working of the small evaporator furnished by you last spring. Its construction is, in my estimation, well adapted to the economical production of high grade syrup and sugar.

A. H. WOOD.

The largest Sugar-maker in Orleans County.

DERBY, VT., June 22, 1891.

I have used one of your Champion Evaporators and arches (4 x 16 ft.) two years, and was so well pleased with the working of it that last year I took out a ——— evaporator and put in another Champion (4 x 16 ft.) and it does more work and the sugar is good. I can evaporate 200 gallons per hour easily. I will answer any questions any one wishes to ask me in regard to the Champion.

ALLEN P. NILES.

JOHNSON, VT., June 17, 1891.

I have used one of your 4 x 16 feet Champion Evaporators four years, and am well pleased with it. I tap 1,425 trees and have no difficulty in boiling the sap, with very little night work. In seventeen consecutive hours I boiled sap enough for 70 gallons of 11-lb. syrup, which would be equal to about 575 lbs. of sugar. Have had the sap boiling over the entire surface of the front pan where the cold sap is running in, very often. Used the ——— Evaporator seventeen years, previous to using yours but like the Champion much better. Took the first premium on sugar at the Vermont State Fair in 1889, also in 1891, made with the Champion.

A. A. LELAND.

EAST HARDWICK, VT., July 6, 1892.

I have used different kinds of evaporators and heaters, but was not happy until the season of 1892. I used two of the Grimm evaporators, one 3 x 14, the other 4 x 14. The only trouble I had (with only four of us at work and plenty of team), was to keep sufficient sap in the storage tank, and the sugar and syrup packed and ready for shipment.

C. J. BELL.

CANTERBURY, N. H., April 26, 1892.

The Evaporator did all you claimed, and more than I expected. We had green wood, and it did fine, but next year we will have dry wood and make it hum. Everybody that saw it liked it very much. It made very nice syrup without any trouble to the women folks. It beats anything that was in this part of the country, and I think this one will sell many more.

FRANCIS P. CASS.

APPLE HILL, ONT., July 26, 1893.

The 4 x 12 ft. Champion Evaporator and Arch I purchased from you last season gives great satisfaction in every respect. The siphons work to perfection. I can safely recommend it to all who are engaged in making maple syrup. It is a good investment for those who have an opportunity of using one. Many farmers in this section have seen it in operation, and pronounce it ahead of anything of its kind. I think it well deserves the name of Champion

NORMAN MORRISON.

STANSTEAD, QUE., May 11, 1893.

I received your Evaporator and Arch all right and gave it a fair trial. It does all you claimed it would do, and makes the best sugar. I have had no occasion to use it after 2 o'clock p. m.

W. H. HARVEY.

HUNTINGVILLE, QUE., July 25, 1893.

The Champion Arch you sold me gives good satisfaction, and it saves wood and labor. It is very easy sugaring with it, and am well pleased.

A. W. WILSON.

HUNTINGDON, QUE., July 24, 1893

The Champion Evaporator purchased from your agent, E. M. Gates, we consider has no equal for making clear, fine syrup and sugar. We would recommend all sugar-makers to try the Champion Evaporator and buy no other, as we intend putting in another in the near future.

A. GILMORE & CO.

WINONA, ONT., July 26, 1892.

The evaporator and arch I bought of you may well be called "Champion," as it is so rapid in reducing maple sap to syrup, that it is a pleasure now to boil, instead of a hardship, taking so little fuel and work, compared with any other of the evaporators. I believe 400 trees can be easily handled in daylight by a 3 x 10 feet evaporator during the best season. I can't speak too highly of it, as it is all, or more, that it claims to be.

G. W. CLINE Pres. Grimbsy Fruit Growers' Ass'n.

STONE CREEK, ONT., July 24, 1893.

I used one of your 3 x 12 ft. Champion Evaporators and Arches last spring, and am well pleased with it. It is the best apparatus for making maple syrup I ever saw, and had no trouble in selling my syrup at \$1.35 per gallon without can, although there was any amount sold on the market for 90 cents and less at retail.

The regulator and siphons work to perfection; the interchangeable pans are just what is wanted to prevent the lime from crusting on the pans, and the corrugated pan is a great improvement.

I would say that any person having two hundred trees cannot afford to be without a Champion, as I consider \$100 I paid for mine well invested.

MARCUS LEE,
Maple Ridge Farm.

ROCKSIDE, ONT., May 1, 1893.

I have much pleasure in stating that the Champion Evaporator and Arch is a full team and a bull pug under the wagon, evaporating rapidly and safely without injuring the flavor. The regulator and siphons do their part with the certainty of fate—in fact, after operating the machine the past season, I could desire no better.

JOHN KIRKWOOD.

MORPETH, ONT., July 25, 1893.

I have to acknowledge my first obligations to the *Daily Globe* for calling my attention to the Champion Evaporator exhibited at the Toronto Fair of 1892. Maple sugar making was one of the poetic occupations and delights of the farm with which I have been familiar since childhood. Having experienced the drudgery attached to it, I sought every source of information available to secure the acme of labor-saving appliance, and at length I am confident I found it after years of patient waiting.

I regret to say that we owe to the inventive genius of the Americans a large percentage of the designs so indispensable to modern civilization, and for the barrier between the two countries I have reason to believe I might have availed myself of your Evaporator much sooner.

It's construction is a model of simplicity. It has done all you guarantee, after one season's use, and I take pleasure in commending it.

Your prices appear to me very reasonable in comparison with other machinery for farm use.

CHAS. W. RICHARDSON.

ANCASTER, ONT., July 31, 1893.

The Champion Evaporator and Arch purchased from you last spring has given perfect satisfaction. Had no trouble in setting up, and found the siphons and everything to work fine. As it is the first and only one in this section, I had a great number of visitors to see it work, and everyone pronounced it the grandest machine they had ever seen for making maple syrup. The syrup was clear and of a fine flavor, far superior to anything made in this section before. No trouble in selling it for \$1.25 per gallon and could not fill all orders that came in this, my first season. Would recommend all syrup makers to use the Champion Evaporator by all means.

ALBERT HOUSE.

"THE ELMS," FULTON, ONT., Aug. 3, 1893.

After an experience of over 50 years with all the changes, from one pot against a log, with the broad canopy of heaven for a cover, to a double furnace and 4 pans, in a house 19 x 38, which was consumed by fire April 1, 1892, I saw a notice of your Champion Evaporator, and, communicating with your firm, we decided to rebuild and try it.

We must say, for quality of syrup and convenience, it is ahead of all we have ever had, and would recommend it to intending purchasers.

J. H. BUCKBEE & SON.

APPLE HILL, ONT., Aug. 1, 1893.

To whom it may concern:

As I have a large sugar bush, I was calculating for some years back to get an Evaporator, but on examining the different evaporators sold to different parties throughout the country, I found them defective in many points and altogether too complicated to be operated with safety, and incapable of turning out the quality of syrup required for the market. The greatest trouble was the accumulation of silica or lime deposit in the syrup compartment, thereby damaging the quality of the product and a great nuisance otherwise, also the impossibility of finishing off in the evaporator the syrup to the right consistency to suit the market. But on examining the Champion Evaporator manufactured by The G. H. Grimm Manufacturing Co., I found out that the defects of other evaporators were finally overcome in the construction of the Champion. I bought a Champion 4 x 14 ft. last season, and tapped 1000 trees, and of course had to operate it under a great many disadvantages. Being the first year, the wood was not as dry as it should be in order to do good business, but I found out from experience that it was quite capable of boiling the sap from 1000 trees, and must say that it gave great satisfaction in every particular, both as regards the amount of work done and the quality of syrup as well as the ease with which it can be operated. For a first-class evaporator doing first-class work, the iron arch is indispensable. There are three important points about the Champion which are absent in all other evaporators which I have seen. The siphons which work so admirably, the interchangeability of the syrup pans which get away with the silica, and the damper and sub-flue which makes it so easy to draw off the syrup. The Champion is made of the best material, and I hereby most heartily recommend it to all sugar-makers.

H. W. MONROE.

MOOSE CREEK, ONT., Aug. 1, 1893.

I have been making sugar and syrup, more or less, for the last 25 years. I commenced with three pots hung on a pole. I got tired running around them away from the smoke. I built a house and arched in two pans. It was quite an improvement, but not much faster, and I boiled night and day. Your agent came around last winter, and I purchased a 3 x 12 ft. outfit, and it has worked just as well as he said it would. I have never had any trouble with it, and do not boil nights. I can go home and sleep. I used but little more than half the wood I did the year before. I tap about 800 trees. It may seem a little expensive at first, but I am sure it will pay in a short time. I can also say that I have found the Company so far honorable men to deal with.

VICTOR BEGG.

MARTINTOWN, ONT. May 10, 1893.

I have used the Champion Evaporator this season, and take pleasure in stating to you that it has given entire satisfaction. The Iron Arch is far ahead of any brick arch, and the siphons worked to perfection. I would without hesitation recommend it to all sugar makers. I had 300 second growth trees tapped, and the 2½ x 8 ft. Evaporator boiled all the sap during daylight.

J. S. FOULDS.

GOSHEN, A. Co., NEW BRUNSWICK, April 15, 1893.

I am satisfied to say that I was never better pleased with an investment than I am with the Champion Evaporator. My father rejoiced in his day to make sugar in the old metal pots, but wouldn't he laugh to see my sugar place: trees all hung with bright tin dishes, and we boiling with a Champion Evaporator in a snug house where I can sit down comfortably while boiling and read the papers or study the Bible, with the greatest of satisfaction.

BENJ. R. BLEAKNEY.

LISCOTT PLACE, ABBOTSFORD, QUE., July 23, 1893

Having purchased one of your 2½ x 8 ft. Evaporators and Iron Arch, and used same last season, I find it did all you claim, the siphons doing splendid work. I was also a witness to a test trial of a 12 ft. Champion Evaporator which boiled 85 gallons per hour.

C. O. FISK.

HILLHURST, QUE., Aug 23, 1893.

The Champion Evaporator purchased of you last spring proved most satisfactory in every respect.

Yours truly,

M. H. COCHRANE.

MONTCALM, QUE., July 29, 1893.

I have used your Champion Evaporator one season, and I am well pleased with it. It is a great economizer of wood, time and labor. For simplicity and durability, your regulator and siphons cannot be beaten. If there is sap in the storage tank, there is no danger of burning the pans, as the regulator and siphons will do the rest. In 12 hours I boiled 800 gallons of sap, which is more than you claim it will do. It took care of 2,400 cans, and it also makes a better quality of syrup. I would not go back to the old way for anything. No sugar maker should be without one. Size 3 x 10.

FRED. BURBRIDGE.

McIVER P. O., BRUCE CO., ONT.

The Champion Evaporator we purchased from you last season has given entire satisfaction in every respect. Visitors who came to see it work, expressed themselves as never having seen anything so complete in its working. We made over 200 gallons of superior maple syrup. It is a great saver of wood and no sugar maker can afford to be without it. We are glad we purchased last year instead of waiting until next season, as it paid us well. Your gathering and storage tanks are also complete for their purpose.

JOHN McIVER.

ELM GROVE FARM, LITTLE BRITAIN, ONT., July 22, 1893.

After using one of your Champion Evaporators, size 2½ x 8 ft., we can now recommend it as being the best contrivance for making maple syrup we have ever seen. In fact there is as great a contrast between the pan system and the Evaporator as between the old cradle and the modern binder. The quality of the syrup is far superior to the old system, having a much better flavor.

J. F. DIX.

SOMMERSTOWN, ONT., June 1, 1893.

I am well pleased with the Champion Evaporator. It worked like a charm. Sugar making is made easier and more profitable by this invention.

JOHN OXLEY.

MONTREAL, QUE., June 1, 1893.

I wish to bear this testimony to your Evaporator. I was present during the commencement of sugar making in Eastern Ontario this Spring, and helped set up and start one of your Evaporators, and I never saw anything work like it or turn out finer syrup.

JOHN A. McDONALD, with ALEX. W. GRANT, Com. Merchant.

CHERRY VALLEY, PRINCE EDWARD CO., ONT., July 25, 1893.

The 3 x 12 ft. Champion Evaporator we purchased from you has given us perfect satisfaction in every respect. The syrup is of a better quality than when made by the old process. The demand was so great for it we could not supply our customers. It does not take more than half the fuel. It is now a pleasure to boil instead of a hardship. Over two hundred people visited our camp this year, and everyone pronounced it the best he ever saw. All one requires with the Champion is plenty of sap and dry wood, and it is only fun to boil.

B. F. BLAKELY.

MAPLESIDE FARM, COLLINS CENTRE, N. Y., ERIE CO., July 11, 1891.

We have used your machine three seasons and consider it a success. (Size 3 x 10.) Should not know how to get on without it now.

JOHN E. RANDALL.

AUBURN, GEauga Co., O.

I cheerfully endorse your Champion Evaporator. It has done for me all you claimed it would. I can boil with a 4 x 16 four and one-half barrels per hour.

S. C. CANFIELD.

BELLBROOK, O., GREENE Co., July 13, 1891.

I have used one of your Champion Evaporators for two seasons. Without exception it is the most satisfactory machine that I have ever used. At the close of last season it was in perfect working order. (Size $3\frac{1}{2} \times 12$.)

B. F. JAMES.

ERIS, O., CHAMPAIGN Co., July 14, 1891.

Having used a 3×10 Champion Evaporator for the past season for making maple syrup, I can truthfully say that it does all that is claimed for it. The automatic feed is a perfect regulator and the *corrugated fan*, over the fire box, is a grand feature of the Champion. I regard the siphons as one of the neatest things about the machine, as they are easily removed and pans handled as desired, and they never get out of order unless meddled with by strangers. The sub-flue is indispensable to speedy evaporation as it gives perfect control of the syrup pan at the rear of arch.

J. W. ZIMMERMAN.

KNOXVILLE, O., JEFFERSON Co., July 7, 1891.

The Champion Evaporator and arch purchased from you has given us perfect satisfaction. We have used it four seasons and it is yet apparently as good as new. If we were compelled to go back to the old way we would quit the business.

J. S. MILLS.

BATAVIA, N. Y., GENESEE Co., July 13, 1891.

I find that the 3×12 Champion Evaporator bought of you three years ago is all that you claimed for it. I consider the sub-flue in the arch one of the most important features of the machine. Many farmers in this vicinity have seen it in operation and pronounce it ahead of anything of its kind.

D. McVEAN.

ITHACA, MICH., GRATIOT Co., May 1, 1889.

The Champion Evaporator is what it has been represented to me by you. Every feature about it works to my entire satisfaction. I made better syrup than ever did, with less labor and fuel. I can boil with my 5×20 the sap from 1800 trees by daylight.

E. W. KELLOGG.

CORTLAND, N. Y., CORTLAND Co., July 13, 1891.

We have used one of your maple sugar evaporators on our farm for two seasons, and it has given entire satisfaction. (Size, $2\frac{1}{2} \times 8$.) It works complete in every particular. The quality of the sugar or syrup is the very best that can be made, and we recommend them in the very highest terms.

WICKWIRE BROS.

ELK LICK, PA., SOMERSET Co., July 14, 1891.

I am pleased to state that the Champion Evaporator purchased from you last spring has fully met our expectation. (Size, $3\frac{1}{2} \times 14$.) One-fourth part of the coal and other fuel will run it as compared with the old style in use in this part of the country. One active man at the camp and one to gather sap took care of 900 vessels at my camp during the last season's run. The evaporator has excited great interest here and I would recommend any and all who have not already obtained one of a size adapted to them, to get the Champion Evaporator, put a ventilator in the top of the building, close up the cracks and openings at the sides, keep out the cold and make sugar and syrup-making comfortable and not make a hardship as heretofore.

F. S. BISSELL.

JOHNSTOWN, O., LICKING Co., July 3, 1892.

I have used a Champion Evaporator five seasons and have never had any repairing done on it in that time. It is in good condition, and for convenience and *durability*, I can say it has no equal. (Size, 3×10 .)

ALLEN A. LONGWELL.

MT. GILEAD, O., MORROW Co., July 15, 1891.

The 4×14 Champion Evaporator which I purchased from you has been in use for six seasons, and I can find *no fault* with it in any way. It is much more durable than I had hoped for and I see no reason why, with proper care, it will not last for twenty-five years.

The siphons and regulator have done their work in a highly satisfactory manner. Under no consideration would I give up the Champion and return to the old method of making syrup.

A. M. WOOD.

MANTON, MICH., WEXFORD Co., April 20, 1891.

My 3 x 10 Champion Evaporator has given entire satisfaction. I boiled the sap from 250 trees, and could boil the sap from 350 trees easy, in daylight, with dry wood. The iron arch is just the thing. It draws so well that no smoke comes out, even when I burn green wood. The regulator keeps the sap just right all the time.

MALCOM SPENCER.

BOARDMAN, O., MAHONING Co., July 20, 1891.

The 3½ x 14 evaporator, which you sent me last spring, proved to be a great success. It saves great labor and the siphons and regulator work to perfection. The sub-flue is a great invention to syrup off.

I. M. KERR.

HARVEYSBURG, O., WARREN Co., July 18, 1892.

I have used your evaporator one season and it gave perfect satisfaction in every respect. (Size 9 x 12.) It makes a much clearer and consequently more saleable syrup than the old method. Mine was run most of the time by a boy fourteen years old and small for his age, with perfect ease. Can see no flaws or symptoms of failure in any of the material. Would quit the business before I would return to the old system.

R. COLLETT.

EDINBURGH, IND., JOHNSON Co., July, 1892.

The Champion Evaporator which we bought of the G. H. Grimm M'fg Co. is all that it was recommended to be in every particular.

ISAAC BREEDING.

NORTH WALTON, N. Y., DELAWARE Co., July 18, 1892.

The Champion Evaporator and iron arch work to my entire satisfaction. (Size 3 x 12.) The small pans are a great convenience. The regulator and siphons are reliable and work to perfection, while the corrugated pan has *double the boiling capacity* of any other pan in the market. I can recommend it to anyone for making maple sugar.

WM. S. SEELY.

MILLERSBURGH, O., HOLMES Co., July 13, 1892

I have used your evaporator four years and think it as good as new. It is a perfect machine in every respect.

J. A. UHL.

BRADFORD, O., MIAMI Co., July 15, 1891.

I used one of your 3 x 10 Champion Evaporators this spring and can recommend it to all who are engaged in making maple syrup. It is a good investment for those who have an opportunity to use one. The syrup is of a better quality than when made in the old way, and it does not require more than half the fuel. No smoke to contend with, as is usually the case.

D. G. WENRICK.

SCOTTVILLE, MICH., MASON Co., April 21, 1890.

The best testimonial I can give the Champion Evaporator is that I can sell my syrup all around the men using the common pans at from 15 to 20 per cent. higher price. (Size 3x12.)

JOHN GRIFFIN.

HOPKINS, MICH., ALLEGAN Co., July 6, 1891.

In answer to your inquiry as to condition and durability of my evaporator, I have used it seven seasons and find that by brushing the soot from the bottom of the front pan that it is as good as new tin. I believe it will last many years to come, and it gives entire satisfaction.

L. A. ATWATER.

NEW PARIS, IND., ELKHART Co., July, 1891.

The 3x12 evaporator I bought of you last season does all you recommend it to do. I made 165 gallons of the finest syrup I ever saw, boiling the sap all in the daytime, which is a great saving of labor. Would not do without one for double the cost. The siphons are a grand success.

D. J. WHITEHEAD.

POLK, O., ASHLAND Co., July 22, 1891.

We have used one of your 3 x 14 evaporators for seven seasons, and it has given entire satisfaction, and is in good condition at present. We also got a second one last season, a 3½ x 12. In all our experience the siphons never stopped while there was plenty of sap in the feeder. The iron arch with the new sub-flue is perfect, and, last of all, we know it is composed of the best material.

PLICE & McFADDEN.

SOUTH DANBY, N. Y., TOMPKINS Co., July 23, 1891.

I have used your 3 x 10 Champion Evaporator for two seasons and am much pleased with it, and claim that it is in every respect as it was recommended.

E. B. MILLER.

MARYSVILLE, O., UNION Co., July 27, 1891.

The 3 x 12 evaporator which I purchased from you in the spring of 1885 has been in constant use each season since, and has probably made 1,200 or 1,300 gallons of syrup, not one gallon of which has ever been sold for less than \$1.00. It has found a market from New York to San Francisco, but mostly sold in my own town. The tin work is in as good condition as when purchased and bids fair to last a good many years yet. The regulator and siphons are perfect in their working, and I do not see how the machine could be improved for perfect work.

G. M. WILBER.

EAST PARIS, MICH., KENT Co., July 14, 1891.

I have used the Champion Evaporator two seasons and cannot say too much in its praise. It suits me in every respect. It is the most perfect evaporator for making maple syrup that I ever used, and I have used nearly all kinds. The gathering and storage tanks are ahead of anything I ever used. Sugar and syrup making are now made easy as well as pleasant.

S. S. BAILEY.

FOWLER, O., TRUMBULL Co., July 16, 1891.

I have used a 4 x 16 Champion Evaporator one season and would say that the *siphons are a fine arrangement*. They did not give me any trouble whatever, and the regulator worked the same as the siphons, perfect in every respect, and the sub-flue heads them all.

F. W. KINGSLEY.

LIMA, O., ALLEN Co., July 14, 1891.

I have used one of your 4 x 12 Champion Evaporators two springs for making maple syrup, and am well pleased with it. I think it a grand success and worthy of recommendation.

I. E. THAYER.

WILMINGTON, O., CLINTON Co., July 11, 1891.

We have used one of your 3½ x 14 Champion Evaporators for two seasons and we can see no fault in it. It is not one-half the work to run it that it is to boil in kettles, and the molasses is much fairer and much easier sold. The feeder keeps the sugar water deep enough to boil fast, and the siphons work first-rate. The damper turns the fire from under the finishing pan so it cannot scorch the molasses. Just think of an old man sitting at home and marketing over 200 gallons of molasses through the express office and having all the pay sent in checks to the P. O., and more orders for molasses than there is molasses to fill them, and not one gallon sold for less than \$1.00. We have an improved sugar house. It is 36 x 32 feet and two stories high. We brag on your machinery and our house. We work the water from 600 trees and find the 14 ft. evaporator small enough.

SETH LINTON.

EAST DICKINSON, FRANKLIN Co., N. Y., July 1, 1891.

The 3½ x 12 ft. Champion Evaporator I bought of you last season gives perfect satisfaction. I got up my usual amount of wood and have fully one-third left. Made 2,800 lbs. with the least work and sold it the best I ever did. Sugar made in the Champion sold readily for two cents per lb. more than sugar made in the ——— evaporator, out of the stores here.

HENRY LARKIN.

CHARLESTOWN, O., PORTAGE CO., July 18, 1891.

We have used the 4 x 6 Champion Evaporator purchased from you one season and it gave good satisfaction. Had little difficulty in managing the sap from upward of 1,000 trees. The regulator and siphons, if properly operated, will do the work in a satisfactory manner.

B. H. HALL & SON.

GAYLORD, MICH., OTSEGO CO., May 5, 1891.

I am well pleased with the Evaporator which I bought from you. I made 80 gallons of syrup of extra good quality in two days. Was surprised at the small amount of fuel it took to run it. (Size, 4 x 16.)

T. WELLS ALLIS.

JASPER, N. Y., STEUBEN CO., July 12, 1891.

I have used a 2½ x 8 Champion Evaporator for two seasons, and can say that it is as good as new. I can recommend it to any one that would like to know about it. I would not make sugar without it. I do not burn more than half the wood that I did when I used pans and arch and everything is so clean.

O. C. WAHLRATH.

MANTUA, O., PORTAGE CO., July 15, 1891.

I have used the Champion Evaporator for two years and am well pleased with its work. In fact it is *all I could wish for* in an evaporator. Automatic regulator, siphons, sub-flue and damper work to perfection. I know of no other equal to it for reducing sap to syrup with the same amount of fuel, ease and dispatch. With our 5 x 18 we can get away with the sap of 1,500 trees in good shape.

W. F. PROCTOR.

DAYTON, O., MONTGOMERY CO., July 17, 1891.

Three years ago we purchased a 2½ x 8 for use on our farm near Waynesville, O., which gave such perfect satisfaction that through the kindness of your agent, we were enabled to exchange it for a larger size in order to tap all available trees. We have found that by the use of dry wood and corn cobs (which we can obtain for the hauling), we can secure even better results than you claim for your machines, of a given size. The machine works perfectly and is in perfect condition to-day. The quality of the syrup is such that we are unable to supply our customers, even at a fancy price. To any one who wishes to change the *task* of sugar-making to a *pleasure*, also a source of profit, I would most heartily commend the Champion.

JNO. C. COLLETT.

LISBON, MICH., OTTAWA CO., May 10, 1891.

The 4 x 16 evaporator I purchased of your State agent gives the best of satisfaction. By using it we can save wood, time and money. The siphons and regulator work to perfection.

CHAS. KLEIN.

EAST LIBERTY, O., LOGAN CO., July, 1891.

Having two large camps, we were induced to try one of your Champions. Did not expect to like it, but were so well pleased that we think of putting in another. We have a 5 x 20, and could boil more sap with it with less than one-half the fuel that we use in our other camp, with two old furnaces.

J. W. & H. H. REYMER.

SHARON CENTER, O., MEDINA CO., July 13, 1891.

I have used the Champion Evaporator four seasons and am well satisfied with it. (Size, 3 x 12.) The pans, arch and grates are in good condition, and one would think they had been used *one season instead of four*. There are quite a number of your evaporators in this township, and I have never yet seen the person who was not satisfied with them. Other evaporators are offered for less money, but a close examination shows a great difference in material and work. Any one desiring an article of the kind cannot do better than to obtain a Champion.

C. M. JOHNSON.

MANCELONA, MICH., ANTRIM CO., April 29, 1891.

It has been a very short season with us, and I did not make more than one-third of what I intended, but the evaporator worked to perfection.

C. E. MILLS.

HAGERSTOWN, IND., WAYNE CO., July 6, 1891.

Bought a 3 x 8 Champion Evaporator last spring and we made good molasses. Did it quickly, with less fuel and less labor than ever before.

JOHN H. ULRICH.

GLENWOOD, IND., July 6, 1891.

We have been making maple syrup for the last twenty years, but never had the least idea of flavor or color until we got hold of a Champion Evaporator. The size of ours is 3 x 10, and we can do more in a half day than we could on our furnace in an entire day.

JOHN BEVER.

GARRETSVILLE, PORTAGE CO., O.

Gentlemen:—We purchased a 6 x 22 Champion Evaporator of you for use in our camp of 2,500 trees, and will say that its working has proved eminently satisfactory to us, both as quantity of sap handled in a given time, and quality of product obtained. In firing we used wood alone until nearly the close of the season, when we used part coal as an experiment.

With wood alone our average boiling rate was nearly eight barrels per hour. We were agreeably surprised when we commenced using a mixture of wood and coal, as it at once increased the average to fully ten barrels per hour. The season being nearly over when we began with coal we made no special effort to see how big a record we could make, but intend next season, to try to evaporate 120 barrels inside of 10 hours. We believe we can do it. While using wood alone our consumption of fuel was fully one-third less per hundred barrels than in former years with a flat-bottomed evaporator with heater attached.

The average quality of our syrup was very much better than in any previous season in our experience, which we attribute mainly to more rapid evaporation, enabling us to avoid keeping sap on hand any considerable length of time. Notwithstanding its mammoth dimensions, it was the easiest apparatus to manage we have ever used, regulator and siphon connections working perfectly satisfactory. Much more we could add in favor of your Evaporator, but perhaps this is enough for the present.

Very truly yours,

B. H. UDALL & SON.

UNION CITY, MICH., BRANCH CO., January 14, 1891.

I would not sell the evaporator which I bought from you in 18 9 for three times the amount I gave, if I could not get another. I have no trouble selling my syrup at \$1 25 per gallon, only I can't fill all of my orders. (Size, 3 x 12)

L. L. JOHNSON.

HARBOR CREEK, PA., ERIE CO., July 10, 1891.

We have used the 4 x 16 Champion evaporator bought of you three seasons, and it is now in good condition and has given perfect satisfaction.

EPHRAIM CASS.

CONCORD, O., LAKE CO., July 6, 1891.

We wish to state that we have had one of your evaporators in use three seasons and are well pleased with it (Size 3 x 10) Would not part with it if we could not get another. It is as good as new and will do all you claim for it.

W. J. HASKELL.

CANAAN, O., WAYNE CO., July 16, 1891.

I bought one of your evaporators last season and am well pleased with it. It is in every respect more than you claim for it. I have *six hundred trees* and used your 3 x 14. Done no work after night to speak of. Used green wood and very little coal. After I had used it one day could leave it and go to dinner, and leave it in the evening.

THOMAS RUSSELL.

COAL CREEK, IND., FOUNTAIN CO., July 5, 1891.

I have been using one of your evaporators (size, 3 x 8) for three seasons, and am very much pleased with it. I would not think of making syrup without it. The machine is almost as good as new. It takes but little fuel to run and makes a first-class syrup. The iron arch is far ahead of any brick arch that can be built.

EDWIN RABB.

GRAND LEEGE, MICH., EATON CO., May 2, 1891.

I like the evaporator ever so much. It will do the work as you recommend. I boiled 50 barrels of sap in *eight* hours. It was not a good sugar year and I cannot tell what it will do. (Size, 5 x 20.)

A. E. GALLUP.

WEST MIDDLEBURG, O., LOGAN CO., July, 1891.

Having used a 4 x 16 Champion Evaporator for three years, I say "She is a dandy." I would rather go back to the old cradle without horse-power for my harvesting than go back to the old way of making maple syrup.

J. B. JOHNSON.

BARRY, O., CUYAHOGA CO., July 17, 1891.

I have used my 4 x 12 evaporator two seasons. It gives entire satisfaction and to all appearances is as good as new. I save one-half more wood with my evaporator than some of my neighbors who are using other evaporators.

O. V. SMITH.

CLARKSBURGH, IND., DECATUR CO., July, 1891.

For two seasons we have been using a 2½ x 8 Champion Evaporator, bought of the G. H. Grimm M'fg Co., and we can manage 200 trees with it.

JAMES CLARK.

NIAGARA, PA., WAYNE CO., July 10, 1891.

The 3 x 10 Champion Evaporator which I bought of you last fall did its work better than I expected, and think it is nearly perfect for boiling sap. We used another evaporator for several years, but it did not come up to the Champion.

W. E. PERHAM.

ASHTABULA, O., ASHTABULA CO., July 8, 1891.

I have used your Champion Evaporator two seasons and it is just as good as when first used. (Size, 3 x 9.) I like it very much. It is very easy to manage and I think is the best in use.

H. J. NETTLETON.

LEONARDSBURGH, O., DELAWARE CO., July 23, 1891.

I am well pleased with my evaporator. It gives good satisfaction. It beats the old process all to pieces and saves fuel. I can make 20 gallons per day with ease. (Size, 3 x 12.)

MARION MAIN.

NEWARK VALLEY, TIOGA CO., N. Y., July 15, 1891.

My 3 x 12 Champion Evaporator gives good satisfaction. The regulator works complete, also the siphon and sub-flue, in fact, take it all together, it works to a charm, if the wood is good and dry.

JABEZ SMITH.

CONNERSVILLE, FAYETTE CO., IND., July 6, 1891.

We have used a 3 x 8 Champion Evaporator, purchased of the G. H. Grimm M'fg Co. in the season of 1891, to which we applied natural gas, and it has given us complete satisfaction.

W. N. HUSTON.

NEW BUFFALO, MICH., BERRIAN CO., April 16, 1891.

I am done making syrup. Had good success and am well pleased with the evaporator; thanks to the Grimm Co. Enclosed please find cash for the whole outfit. (Size, 3 x 10.)

MARION TAYLOR.

LAUREL, IND., FRANKLIN CO., July 6.

We bought a 6½ x 12 Champion Evaporator last spring and run a sugar orchard of 600 trees, and made good syrup. It fills the guarantee.

W. D. ADAMS.

ROME, PA., BRADFORD CO., July 18, 1891.

I am well pleased with your evaporator. Think them as much ahead of the old way as the mowing machine and horse rake are ahead of the scythe and hand rake. I also consider the material first-class. (Size, 3 x 12.)

P. C. FORBES.

SEVASTOPOL, WIS., DOOR CO., July 8, 1891.

I purchased a 4 x 16 evaporator of you last fall. Think it is a wonderful machine, and certainly it is a durable one. Before purchasing of you I wrote to two other firms for their catalogues and price lists, but, after securing yours I found that I did not want the others under any consideration, and now that I have used it I would not part with it for a half a dozen of the others, if I had to use them. I have had experience with the common pans for a long time, so that gives me a good idea of the different machines.

C. A. BASSFORD.

FLORENCE, ERIE CO., O., July 7, 1891.

Any fool can know and any intelligent man does know that the Champion Evaporator is the best evaporator made on earth. No one uses it but what likes it, and in my locality it is *rapidly supplanting* all other makes. I have used one four yeass, and I see, if properly cared for, it will easily last one generation. The arch is perfection as to draft and economy of fuel.

R. DERBY, JR.

OBERLIN, O., LORAIN CO., July 16, 1891.

I am delighted with the Champion Evaporator which I bought of you *six years ago*. It has really done excellent service and it seems to be in just as good working order now as it was the first year we used it.

S. C. HARDING.

SMITHFIELD, PA., FAYETTE CO., July 20, 1891.

We have used your 3 x 10 evaporator one year and are very much pleased with it. Ours was the first one that was set up in this town, and through our influence another was sold to a party who had thought of ordering of another firm, but came and saw ours and then sent to you for one. We will recommend yours very highly.

H. A. BRIGHAM.

ROCKFORD, ILL., July 13, 1891.

I have used the Champion Evaporator bought of you for two years. I am well pleased with it. The syrup made with it is of the finest quality; much better than any for sale in the markets here. I have made ten to twelve gallons of syrup per day and my machine is the smallest size you make. (Size, $2\frac{1}{2} \times 8$.)

A. J. SWEZEY.

LONGWOOD, IND., FAYETTE CO., July 6, 1891.

We heartily endorse the Champion Evaporator. We have a 3 x 10, bought in the season of 1891, and can cheerfully recommend it to all interested in the manufacture of maple syrup.

JAMES M. OCHILTREE.

GALENA, O., DELAWARE CO., July 16, 1891.

I have used the 3 x 10 Champion Evaporator, which I purchased from you, *for five years*. It is still in splendid condition, and think it will last many years. It makes the work easier and one can accomplish more in half the time than he could by working the old way. I take pleasure in recommending the Champion to all who are engaged in making maple syrup.

SAMUEL BARCUS.

HUDSON, O., SUMMIT CO., July 20, 1891.

I like your evaporator very much. It works first rate. You can use my name as far as you want in praise for it.

WM. DARROW.

MT. MORRIS, MICH., GENNESEE CO., April 28, 1891.

The machine gave entire satisfaction. It has no equal for the maple syrup business. (Size, 3 x 8.)

E. S. DILLER.

LIBERTY, PA., TIOGA CO., July 16, 1891.

Your Champion Evaporator gives perfect satisfaction. I would not take \$100.00 for mine and go back to the old way. (Size, $2\frac{1}{2} \times 8$.) It is a pleasure to operate them. Can make better syrup and secure readier sale for it than with the old way of making.

G. R. WHEELAND.

CHASE, MICH., LAKE CO., May 7, 1891.

I highly recommend the Champion Evaporator. It gives entire satisfaction. Does good clean work. (Size, 3 x 8.)

WILLIS L. MESSENGER.

Suggestions to Sugar Makers.

If your Evaporator is not properly set up and managed, and if the Sap is in any way neglected, your product will be inferior.

Read the following suggestions carefully. They will benefit you.

The siphons being reliable, the regulator and all attachments perfect, is the reason that more Champion Evaporators are sold than the combined output of all competitors, whom we challenge to compete with us in actual operation.

Sell direct to the consumer. Do not under any circumstances depend wholly upon your local dealer. Maple syrup should be transparent; the sugar almost white. Such is always in demand at a price paying far better than any other crop you can raise. Pride and energy on your part is necessary to accomplish quick sales. Toilet conveniences and a liberal amount of cleanliness throughout will make your production toothsome to your customers.

The Champion Evaporator made ten years ago, yes, even five years ago, is not the equal of the Champion of to-day by a very long reckoning, and we experience the certainty that any old establishment does, of having our early work compared with other houses, who in their later productions take natural advantage of much that we have done, sailing by our charts. As a buyer you have the benefit, and we hope that by increasing sales the greater cost will be made up to us.

Begin boiling upon the arrival of the very first load of sap. The Evaporator well balanced with the size of your camp, should not require over ten barrels storage, when properly managed. The man who gathers the sap should not be able to fill his tank. Better slack the fire rather than have the sap crowd you.

Cotton cloth fastened on a square wooden frame so that it will bag considerably in the center, if laid on top of the store tank is an excellent strainer, and your outfit is by no means complete without this simple device. Never pump or lift sap from the gathering tank to the store tank. Either build your sugar house on a hill-side or elevate your driveway so

the sap from the gathering tank will run to the store tank by its own gravity, through a tin spout, even though it requires a length of one hundred feet or more. Strain the sap wherever it is possible to do so.

The best sugar-makers throughout the maple belt are the Champion's best friends. It received the highest awards and honors at every state and local fair where we have met with the strongest competition, since 1882 without a single exception.

The front of arch raised about one foot, set on stone or brick, will make firing convenient and prevent many back-aches. By laying this foundation like a picture frame, it will form a deep ash-pit, very desirable to durability of grates, and proper air supply. A floor as high as the stone wall above mentioned from front to rear of arch, on the side the machine is operated, a table, and plenty of shelf room, is convenient and very useful. No arch should be set on the floor, there being too much danger from fire.

Use no other than metal spouts, and hang the buckets on them. Never set a bucket on the ground or hang one on a nail. Use a bit suitable for the spout used. Bore the hole about one and one-half inches deep, at a right angle, and where the bark is healthy, at a short distance either side of the old bore. Reaming or enlarging the bore when somewhat dry will increase the flow of sap. When this is done a second spout of larger diameter is required.

Syrup made too thin will sour, too thick will grain. Of the two evils, the latter has the preference. In order to retain your customer, supply him with syrup that will weigh 11 pounds to the gallon. Syrup must be strained and settled before it is put into a package. An attractive package meets with ready sale at the highest market prices.

The most important factor for successful sugar-making outside of a first-class Evaporator, is good dry wood placed under cover early in the Fall, or still better, immediately after the close of the season. Rapid and shallow boiling, conditions being favorable otherwise, will surely bring forth the very best quality of syrup and sugar.

Do not allow your buckets to become full of sap. Begin gathering when only a gallon or even less has accumulated in your buckets. A large night or Sabbath run will sometimes prevent this, but ordinarily this rule holds good. Cover your buckets, if with nothing more than a piece of board a foot square, so as to keep out leaves, dirt and rain water. A cleat nailed on one side will prevent the wind from blowing it off. Do this and a better quality of syrup, saving of time and fuel and a material aid to fatten your pocket-book will surely be the outcome.

A tightly built sugar-house means a warm one. Heat will carry off the steam through the ventilator, a very agreeable feature, but heat is injurious to sap; therefore sap should be stored outside the boiling room, with only a shed roof put over it, allowing the cold air to circulate around it.

The buckets, in fact all utensils, must be thoroughly cleaned with boiling water at the beginning, and as often as there are any indications of sourness or filth. To insure the best results, sap should never come in contact with anything but tin after leaving the tree, until the delicious product is ready for the market.

The very fact that our Rutland, Vt., and Hudson, Ohio, and Montreal factories are making Evaporators exclusively, with special and costly machinery, insures you the benefit which experience and a large outlay of capital alone can accomplish. Please write for our terms; compare our system with others. We sincerely believe that your judgment will terminate in a mutual benefit.

All our evaporators are made of metal throughout. There is no wood used in their construction.

We do not number our machines. In writing for estimates, state sizes as given on the lists. Numbers are confusing, as every manufacturer numbers his machines differently.

Place your orders early. Too much time cannot be given to allow for delays. Delay on the part of R. R. Co. in carrying goods is of every day occurrence, particularly in these days of sudden and large strikes. And, on our part, we may not thoroughly understand your order, and may find it necessary to write for instructions.

It does not pay to buy a cheap evaporator for half the money that will buy a good one which will last three times as long and give better work. In buying, let us offer our motto as a guide: "*Careful and sure*;" we try to be so in making our evaporators; why should not you be as careful and sure to buy what will give good service.

Be sure to buy as large an equipment as you need. More men have said, "I wish I had a larger evaporator," than have said "I wish I had a smaller one."

Full printed directions for setting up and operating our evaporators are sent to each customer.

Address letters to

The G. H. Grimm Mfg. Co.,

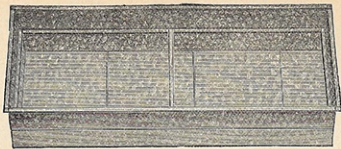
HUDSON, OHIO.

OR TO

The G. H. Grimm Mfg. Co.,

67 KING STREET, MONTREAL, QUE.

Grimm's Low-Down, Self-Supporting Storage Tank.

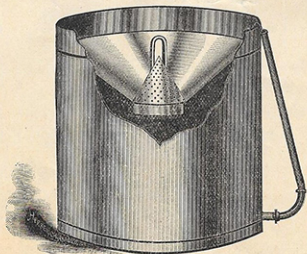


The above illustration represents a ten barrel Galvanized Iron Tank ; size, 8 ft. long, 3 ft. wide by 2 ft. deep.

A mere glance will convince you of its practicability. Its sides being low, the raising of sap is diminished. The flanges, extending inward two inches, and being formed from the same piece of metal that forms the main body of the tank, make it self-supporting, so that there is no wood frame required. Having but few seams, the difficulty in cleaning and the danger of leakage is avoided.

We manufacture any size and shape, from 10 to 20 bbls. capacity, either of tin or galvanized iron. This tank can be used for numerous purposes ; such as watering stock, elevated cisterns, etc.

Grimm's Self-Straining and Quick-Emptying Gathering Tank.



We manufacture two sizes—three and four barrels capacity. Galvanized iron and tin. They are better and cheaper than tanks that are made of wood.

THE G. H. GRIMM MFG. CO.

Devotes its entire time and energy to studying the wants of Maple
and Sorghum makers; and therefore is in good
position to furnish you with

CATHERING and STORAGE TANKS.

TIN SAP PAILS,

various sizes of good, better or best quality.

CALVANIZED IRON SAP PAILS,

various sizes, one quality only, the best.

SAP SPOUTS,

any make.

LOOPS,

for Wood Buckets.

LOOPS,

for Tin Buckets.

SPOUT PULLERS.

TAPPING BITS.

SYRUP CANS.

And Syrup Makers' supplies in general. Write for prices.

The State of Vermont Exhibit of Maple Sugar and Syrup at the
World's Fair, Paris, France, was made by ZINA G. CHASE, of East
Fletcher, Vt., who has two Champion Evaporators.

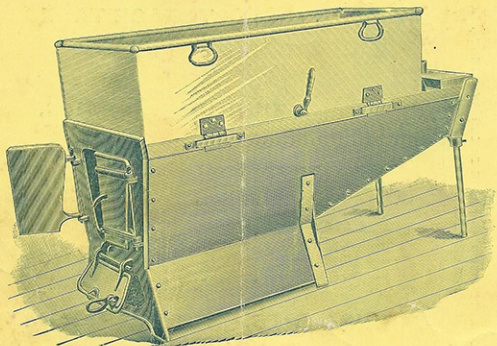
The devices of the Champion received the Highest Awards at
the World's Fair at Chicago.

*Awarded first premiums, diplomas and medals at the Vermont State
Fair in 1885, 1886, 1887, 1888, 1889, 1890 and 1891, also at the
Ohio, Michigan, Indiana, New York and Pennsylvania State and Canadian
Provincial Fairs.*

The Sugar and Syrup made thereon has also been a prize winner.

Grimm's New Sugaring-Off Arch and Pan.

Top Measurement of Pan, 26 x 47, depth 12 inches.



We manufacture various sizes of this convenient and labor saving machine. At a very small outlay, your sugar and syrup can be finished ready for the market in your sugar house, without annoyance to your wife; much quicker and decidedly better than can be accomplished in any other way. The material and workmanship in this outfit is of the highest grade. Whatever evaporator you use, the addition of this useful invention will aid you not only in the successful manufacture of maple sugar, but it can be used for many other purposes. Price ranges from twelve to twenty-five dollars.

The G. H. GRIMM MFG. CO.,

HUDSON, OHIO.

67 King Street, MONTREAL, QUE.