Edition #7 May 2025



* ROTH SUGARBUSH NEWS *



AFTER SEASON CLEANING ON 3/16 LINE!

MORE ON PAGE 3

THAT'S A WRAP!

The 2025 season has wrapped up here, and we've gotten questions on how to clean your lines! For 5/16 line, we pull them, take the taps off in the fall, add new ones, and let the first sap run flush the old residue out! On 3/16 line, there is a better method, so check it out!

Our photo contest submissions have closed, but voting is open! The link to vote is on our website under the photo contest rules or on our Facebook page page! We've gotten over 70 submissions, and we hope you enjoy going through the pictures as much as we have! Winners will be announced on Friday, May 9th!

MORE VINTAGE MAPLE DIGEST PAGES!

MORE ON PAGE 4 & 5

HAVE A QUESTION OR WANT TO SHARE YOUR STORY?
EMAIL SAMARA@ROTHSUGARBUSH.COM & WE'LL SHARE ON OUR NEWSLETTER!

WHAT'S HAPPENING AROUND THE SUGARBUSH?

CHECK-IN WITH PETE

We're still buying bulk syrup here! We've gotten loads of it these past few weeks, and we're looking for more! Now's the time to call and schedule your appointment with Dawn before we fill up on syrup! Currently, there are no tariffs on syrup coming into the US, but tariffs are going into Canada. At the time we've written this, May 5th, there are no tariffs on our products outside of our Stainless Steel Tanks(things are subject to change)!

We're cleaning membranes! If you want to get yours in and taken care of, now is the time, instead of waiting for fall! 4" are \$100 per membrane and 8" are \$210! If you'd like us to take a look at your membranes, RO system, or any other equipment, now is also a good time to bring those in so they're ready well before next season!

Our spring sale is going on until May 31st or until production slots fill up! We've got tubing, 3/16 7 5/16 fittings, tanks, Reverse osmosis machines, wood evaporators, and more on sale! If you're thinking of upgrading your system, now is a good time! Some items may not be in stock, but the sale will still apply; they will just come in at a later date!

This summer and fall, we'll be walking people's woods, designing maple systems! There's no charge as long as the materials come from us & are within our service area (WI, MN, IA, western MI)! Whether you have 100 taps or 10,000, we can walk your woods and help you map out your best course of action!

Pete



MAINTAINING TUBING YIELDS ON 3/16" TUBING.

3/16" tubing creates a natural vacuum because the inside diameter of the tubing is 36% smaller than 5/16" tubing. The decrease in inside diameter and the very small inside diameter of the tubing fittings makes 3/16" tubing prone to plugging. When the biofilm forms in the tubing, the biofilm will move through the tubing until it reaches a fitting. Because of the small inside diameter of the fittings, this can cause a blockage. As a result of microbial growth inside the tubing, we see yields in 3/16" tubing greatly reduced in the second and third year of operation.

The best yield of any tubing system is the first year of operation. As the microbial load increases in the tubing system, the yield will decrease. Sanitizing has become a method to maintain the yields on a 3/16" tubing system. The best sanitizer to use for 3/16" tubing is an unscented calcium-based bleach. (calcium Hypochlorite)

When using a sanitizer, we need to pay attention to a few details. The first detail is the mix ratio. Every company that manufactures sanitizers makes them a bit differently; some sanitizers may be stronger and will require less product, and some sanitizers will be weaker and require more product. The ratio of calcium hypochlorite should be between 400 to 600 parts per million. The second detail is contact time. We need the sanitizer to be in contact with the biofilm long enough to break down the material so it can be rinsed from the system. The appropriate contact time for this product with the mix ratio listed above would be 20 minutes. The third detail is a water rinse. The tubing needs to be flushed with enough water to make sure we have no residue left in the system. The last detail is timing. Microbial growth explodes when the temperatures are over 50 degrees. With the warm summer months, a great time to sanitize is in the fall when the air temperatures don't get above 50 degrees Fahrenheit.

Other tips to maintain 3/16" tubing yields.

- New tap every year
- Replace fittings every 2 years.
- Replace drop lines every 3 to 5 years.
- Use a 5/16 drop line to reduce sap drawback.

THE SAP-SAK NEW FOR 1966!

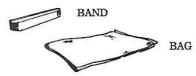
THE NEW WAY TO COLLECT SAP

The complete unit consists of a rigid HOLDER which is also a COVER that supports a special made throw - away bag.





COVER - HOLDER





Shows hole side of cover that hangs directly on sap spout. (No special spout needed) Just without hook.

Quickly assembled (about 30 seconds). Open end of bag is slipped thru band - folded over band and set into cover.



Pivots to right or left for emptying. No need to remove from spout.



OR — can be carried anywhere — has sturdy handles.

TRIAL KIT (25 complete units)
SAMPLE UNIT COMPLETE

Postpaid \$19.95 Postpaid \$1.25

annument .

Introductory Price in Quantity

COMPLETE UNITS

Per 100 — Only \$69.00

COVER-HOLDERS

Per 100 - Only \$65.00

SPECIAL SAP-SAKS

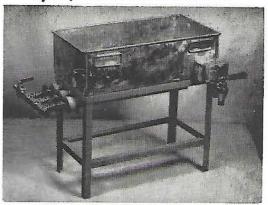
Per 100 - Only \$ 7.00

(We suggest ordering extra bags)

F. O. B. ANIWA, WIS.

Order from your dealer or write direct.

Want To Make A Better Maple Syrup And Do It Easier?



MORE POPULAR EVERY YEAR BOTTLE GAS BURNER — SYRUP FINISHING SYSTEM

Draw off syrup at 28 to 30 Baume. (This is when it requires constant watching as it foams and burns so quickly). Finish on controlled gas heat. Costs less than 3c per gallon of syrup. You don't have to slow down your evaporator fire. This gives your evaporator greater capacity and allows you to push it right along without danger of burning pans or your syrup.

A perfect companion for any make evaporator.

Requires no electricity and can be moved anywhere that you wish to hook on a bottle of gas.

Available with English tin pan or Stainless Steel. Comes complete with draw-off faucet.

This burner was designed and built especially for this job, and proven by many users everywhere. All welded construction. This is not a toy.

Have you tried our Pan Cleaner? We sold 30 barrels of it last year, so it must be pretty good!

Send for our FREE complete catalog. It lists everything in supplies for the syrup maker — no matter how small or how large — from evaporators down to bottle caps. We specialize in oil-fired evaporators and installations. We set up and equip Central Evaporating Plants. We stock Lamb tubing and all fittings.

WE WILL BUY YOUR SYRUP

REYNOLD'S SUGAR BUSH, INC.

ANIWA, WISCONSIN PHONE AC715 ANIWA 2680 ZIP 54408

SOMETHING NEW AT LAMB'S

PLASTIC TABLE DECANTER FOR MAPLE SYRUP



PINT SIZE AVAILABLE IN ANY QUANTITY

PRESERVES DELICATE MAPLE FLAVOR

PRACTICALLY UNBREAKABLE

EXCELLENT SHIPPER

DRIPLESS POUR
NO RUSTING

24¢ each Case if 160 - \$36.00 F.O.B. Baldwinsville, N.Y. Price includes Labels

IMPORTANT NOTICE

Distribution of the Robert Bramhall Plastic Containers has been taken over by Bob Lamb.

The above prices now includes all necessary pressure sensitive labels designed for use in any state.

COMING NEXT YEAR

Quart and Half Gallon sizes, in addition to the pint size, at comparable prices.

Private labels using your own name and design on 60 day notice.

Automatic custom labeling.



R. M. LAMB

2996 Belgium Rd. Baldwinsville, N. Y. 13027 Tel. 315-638-0271



PEXGUN TOOL

AVAILABLE FOR ALL YOUR TUBING REPAIR & INSTALLATION NEEDS!

WHAT IS THE PEX GUN TOOL?

The Pexgun is a fast, lightweight, and economical installation tool that automatically ties wire to pipe in less than one second! Suitable for up to 1" pipe.

The Pexgun is powered by an 18V Lithium-Ion battery, giving you 5000 ties per charge.

FEATURES:

- Maximum tying diameter 1-1/2" (40 mm)
- Weighs less than 4.85 lbs (2.2kg)
- · Five times faster than manually tying
- Over 5000 wire ties per battery charge
- High-performance 18V Lithium-Ion Battery

