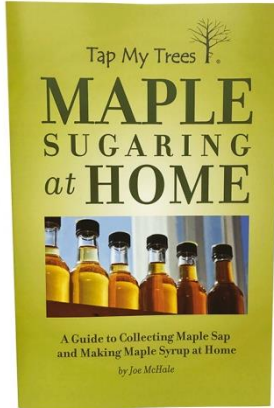


Ithaca Agway Maple Syrup Supplies



Maple Sugaring At Home

The ultimate guide for the maple sugaring hobbyist.



Skimmer Ladle

Skimmer used when boiling maple syrup to remove foam layer.



Maple Syrup Filters

Package of two 24" X 30" filter sheets to filter sediment from finished syrup. Dura pure grade filter.



Hydrometer Test Cup

Stainless steel hydrometer test cup used with maple syrup hydrometer to test sugar content of maple syrup. Test cup height is 8 inches and diameter is 1 inch.



Hydrometer

Maple syrup hydrometer (9 1/2") with Baumé scale (25-40) and Brix scale (45-75). Instructions included.



7/16" Drill Bit

Drill bit used to create tap hole in tree.



Spile Cleaning Brush

Cleaning brushes used to clean spiles before tapping trees and at the end of the season.



Metal Spile/Hook

Stainless steel spile to be used with 7/16" tap hole.



5" Stainless Funnel

Food grade stainless steel funnel.

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Maple Syrup/Candy Thermometer

Maple Sugaring and Candy thermometer for making maple syrup, candy, jelly and deep-frying.



5/16 White Spile

Poly connector for 5/16 tubing.



Sap Y Connection

Poly connector for 5/16 tubing.



Sap Connection 5/16

Poly connector for 5/16 tubing.



2gal Aluminum Sap Bucket

Two gallon aluminum bucket.



Aluminum Lid

Aluminum lid for the 2 gal aluminum bucket.



Sap 5/16 Tubing per ft

This 4 seasons blue food grade tubing is semi-rigid flexible and rated for 10 years of use.



Maple Syrup Jugs with Lids

- ½ Gal
- Qt
- Pt
- ½ Pt

TIP: Maple sap runs best when daytime temperature are in the high 30s to mid-40s and overnight temperatures are below freezing, usually the second or third week of February.

