



## Horticultural Society: Letters Received and Sent

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ESTABLISHED 1860.

Crop of 1900, 18,000 gallons.

Crop of 1895, 15,650 gallons.

SETH H. KENNEY,

Manufacturer of Refined

# Amber Cane Syrup

OF UNEQUALED PURITY.

Wahkiakum Route 2

MORRISTOWN, MINN.

1903

THE MINNESOTA EARLY AMBER is the highest quality of any Northern Cane as decided by Three World's Fairs. We make a specialty of this pure cane seed. Kenney's Annual Seed Circular is issued January 1st each year. We deal direct with farmers and merchants.

### FIRST PREMIUMS.

New Orleans Exposition, 1885;  
Diploma and Medals at Paris Exposition, 1889, and Chicago World's Fair, 1893;  
First Premiums at Minnesota State Fair for 15 years past, including 1899;  
State Dairymen's Association, Faribault, Minn., 1888.  
First Premium, Paris Exposition, 1900.

A. W. Lathrop Dear Sir Da Wily's Letter in the paper  
me great honor and I have been over 40 years attending to what  
I know and I think it of my much importance as no state for quality  
can compare with them in High Grade Syrup in proof my Medals  
& Diplomas I have to show to the World from New Orleans  
from Chicago 1893 and Paris 1900 and 11 minn state fairs  
but there comes an end to all earthly honors Now my paper  
at Wahkiakum Meeting will perhaps not be Brilliant but a production  
not in the best way I want the vote of my writing with the Society  
I wish to Picture Geleon Morris Col Sherman and a few of the  
Old members perhaps 25 or 50 Assembled in their Meeting more Disasters  
than Success. and really nothing in sight to enthrall anyone while  
I could after repeated heavy losses in Orchard work. Still I  
must say I admired the zeal of these Old Workers their  
Ruling Passion Shiny in Death Now many of these old Members  
have liked to see a new dawn in Apple growing from 50 to 100  
prominent Seedlings a Membership that went from 25 or 50  
to the largest in the United States A yearly Extent that would  
do credit to any State in the Union. Do you think our  
Outlines I have given it would be of interest  
Send note that I have belonged to the Society what I have  
outlined is to contrast our present Slowness with the Past

I sold one bush Malinda only at 80¢ I placed 6 bush  
in case I sent one bush very fine to Booths Picking so  
1 box of all kinds 1 box Minny Bank 3 boxes to  
Booths Picking so as I want the finest & latest on 3 year  
old Grafts of any one So I thought as the Malinda  
were not all perfect fruit because of the excessive rain  
Season I would not pick any fruit not all sold  
in Waste Lett. W. Kenney

When I get my letter as I want it will  
have it type written and sent to you  
for correction or rather before it is  
type written besides the 3 boxes  
I probably shall bring collection in whole

W. Kenney

on acct of the review of so many years  
is why I would like the Note of General Society

03  
St. Peter. Minn. Nov 14<sup>th</sup> 1903,

Mr A. W. Latham

Minneapolis Minn.

Dear friend, some time ago i sent you  
some papers on blight since I had changed  
my minde about having them presented at  
the coming meeting. if you will be so kinde as  
to return <sup>them</sup> to me. then i will make some amendments  
and perhaps some additions then I will had it  
ready to present in person at the meeting  
in december 1905.

yours truly  
C. L. Key



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W. H. Schmitt & Son  
MORRISTOWN, MINN. 1903

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A W Lottman Dear Sir your name Darius A  
Bowlstreet give what is called a notice. I have been  
in Dept Department at Washington for many years. I sent  
you one just rec you can read & return. They sent a  
man last year to learn my methods, it was a poor season  
but they write me it was a paying investment, although  
they paid the mans expenses and \$100 per month. Of course you  
know your own judgement with regard to the Syrup. but it  
is generally considered as near perfect as it can be had  
Please read & return, I have been well out of the business but  
A W Lottman 50 yrs old rather had a more quiet life and my  
wife thinks after this fall and winter she dont want me to  
be gone from home. and really I am busy all the time  
This reporter came and went without any solicitation on my part  
I have not written a word on my topic on top making but will  
soon S.H. Kenney

I sent to the wrapper a couple of papers



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WATERVILLE, MINN 15th Oct 190...3

Friend Latham I have just rec yours of 13th today  
I expect to be at the Winter meeting and pubae paper on Top Working  
I have a lot of choice fruit sent to Boston Packing Co  
hope to soon send second Box and may bring w d your  
old Croft as well as what Apples I can bring some  
my large ones from top Working Tomorrow I will  
my last Apples the weather here kept fine  
Monday 12th I sold in Waterville 40 bush Tuesday in Waterville  
2 loads 79 1/2 bush today Wednesday sold 49 bush in Waterville  
will send my last Wealthy to Wiscow tomorrow  
they bought 80c without boxes that is I kept Boxes  
to some my Sugar corn & Apples I have done lots of work  
but have been very successful  
Seth H. Kenney

Have determined no Syrup to date have 300 gals of my own  
it will bring 650 dollars and the money I paid out for they  
have not had time to sleep good nights  
I expect to see the best Exhibit we ever had  
I have 2 1/2 bush fine Mission Link and next  
year very much yes 4 times as much  
some fine Seek no further



# KENNEY'S

## 22D ANNUAL CIRCULAR

— ON THE —

### AMBER CANE INDUSTRY.

WATERVILLE, MINN., JAN. 1, 1903.

With forty-five years experience in manufacturing the syrup which for all that time has been my main industry, and profitable. It is a business not as well known as should be and I have decided to print it on one side of my letter heads to those that may be interested. I have now grown the Minnesota Early Amber Cane in Minnesota for twenty-five years and for the planting in the Northern States it has no equal. In its true state it is the most prolific of all the northern canes and the highest in quality. Bringing me for my exhibit in 1900 at the Paris exposition, Medal and Diploma for the best goods.

I send a sample of seed to any one for a 2-cent stamp so that anyone can test the seed before planting. As good seed is the FOUNDATION OF SUCCESS. Better pay any price for good seed than have poor seed given to you. Great care should be taken not to plant too near Broom Corn. The yield, planted  $3\frac{1}{2}$  feet each way should be twelve tons to the acre and fourteen gallons to the ton. I am often asked if the business pays, and my answer is, if it did not pay I should not stay in the business.

For twenty-four years past Amber Cane Syrup has been mixed with Corn Syrup which is sold so cheap it has been mixed with Amber Cane Syrup then sold under that name. I learn the Pure Food Law covers this defect. The industry could never thrive in this way. My last crop of 1902 sold by the barrel in Faribault for 50 cents per gallon, which is a good remunerative price. To boil the juice into syrup requires about one cord of wood to 100 gallons of syrup, or dried cane stocks.

The Minnesota Early Amber Sugar Cane usually grows from 11 to 12 feet high. We plant in hills  $3\frac{1}{2}$  feet each way from May 7th to June 10. Plant about ten seeds to a hill and when up thin from five to six stalks. Cultivate as for Indian corn till three feet high, the first growth will be slow, but after it is three feet high the growth is rapid. It ripens in Minnesota from Sept. 1st to 15th. Two pounds of seed is required per acre. To test the seed, place it in a fold of cotton cloth and cover about one-half inch deep with moist earth, and by opening the folds of the cloth the seed is easily found to see if sprouting well. It should not get choked with weeds, and planting too much in a hill makes growth too small if not properly thinned.

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I think machinery of large capacity in the end is the cheapest. The pressed cane stalks, if properly dried, make about three-fourths of the fuel required to boil the syrup.

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Any one receiving this circular that wishes to test the syrup of 1902, I have put up 100 pails, (one-half gallon each) I send as the purchaser may direct for 35 cents per pail.

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I have a stock of seed grown under my own observation and saved and dried last fall with great care, which I will sell at the following prices:

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By Express, 5 to 10 lbs.	- - -	20 "
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" 50 lbs.	- - -	4.00

I have my factory in Morristown but the rural route No. 2 changes my address to Waterville, Minn. In this way I get my mail each day.

SETH H. KENNEY,  
Waterville, Minn

MEMBERS OF THE BOARD.

JUDSON N. CROSS, PREST., MINNEAPOLIS.

GREENLEAF CLARK, VICE PREST., ST. PAUL.

C. C. ANDREWS, SEC., ST. PAUL.

(EX-OFFICIO AS CHIEF FIRE WARDEN.)

JOHN COOPER, ST. CLOUD.

SAMUEL B. GREEN, ST. ANTHONY PARK.

(EX-OFFICIO AS HORTICULTURIST STATE UNIVERSITY.)

O. M. LORD, MINNESOTA CITY.

B. MAGOFFIN, DULUTH.

F. WEYERHAEUSER, ST. PAUL.

M. M. WILLIAMS, LITTLE FALLS.

Minnesota State Forestry Board.

Min. City Oct 13<sup>th</sup>

1903

Friend Latham: I cannot say that I will attend the meeting. If I am no better than now, I will not be able to go. I will send up a report & the Paper an plums, or bring them & if I keep running down, It is about the last from me. I am just able to crawl around but live in the hope of something better.

Yours

O. M. Lord



P. M. 1908



THE SPACE ABOVE IS RESERVED FOR POSTMARK.

# POSTAL CARD.

THE SPACE BELOW IS FOR THE ADDRESS ONLY.

A. W. Lothman  
No 209 Kosuta Block  
Minneapolis  
Minn

6 Von Watermiller

Dear Sir send me 3 each  
of the Boath Poking etc  
so I can send up full of my  
Exhibit for Winter Meeting  
I have picked one bush Wrenny Linch  
bush top Waked Wobler and  
other choice varieties

J. W. Kinnery

Sherburne County Nursery,

A. W. KEAYS, PROP.

FRUIT EXPERIMENTAL WORK.

TRIAL STATION AND NURSERY.

Elk River, Minn., Oct 23 1903.

Friend Latham

You wrote me a few days since in regard to a paper for the annual meeting, if there are any others that will take that subject I would be pleased if you would give it to them, if you cannot I will write a short paper with 1 or 2 cuts, I have not received my premium yet for Coll. plums in acid, will you look the matter up & see what the trouble is & Oblige yours  
Respectfully

A. W. Keays



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WATERVILLE, MINN. 23 Oct 1903

Friend Lothman I see by yesterday's letter that you did not understand me about 7 bushels Wealthy that I picked out of my large lot of Apples I sorted them at the time that I expected you down. In your inspection when I learned you was not coming I sold them to some of my growers that were buyers of High Colored large Wealthy apples I had 6 bushels of high Grade Malines that grew on tops of the Dutchies (The finest I have ever seen they will most of them go to the top from the Dutchies trees all going to enlarge the apples. I thought I would pack one bushel wrapping them carefully packing them so they will be tight. and one bushel Missing Links Now I never have grafted any of this lost on root grafts simply top Watered on Crab trees. but this I get you have produced so well that I think it may be the coming winter apple. It does not stand on its own roots. Nor so well on Pender or Wealthy but on Crab roots not a blight on any dead limbs such by such they show they are at home on Crab roots Now I feel sure that the Bee Honis can be grown & sold in Minn by the Million Bushel and I think the Baldwin Seek No further Northern Spy and I presume other certainly in 3 years I have found the Seek no further is a perfect success but in 3 years that don't determine to a certainty what can be done If I can with my fine specimens induce the young men of Minn to embark I will have done a good work. Knowing what I now do if I was a young



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No 2  
WATERVILLE, MINN. 190....  
Mon Now I would set at least 50 acres in Orchard on crab  
roots. I have crab root trees from Minn crab seed that I never have  
seen as good results. I showed our Brother Elliott all over my  
Wash on my farm although I warned every moment I did not leave him  
for a minute while he stayed. Next Season I have got to take  
up Ben Donis Boldwin Kottum Spy I have many Promising Seedlings  
that I had Wooden Labels the rain washed them out may buy some  
of them I know of an old German about 7 or 8 miles that has I think the  
Ben Donis will go out see his trees soon as I have time at the 1st  
10 years I was a member of the Horticultrual Society. I looked over the old  
fellows with my trees I said in my mind "Ruling Passions Strong in Death"  
Now with my Experiences with crab roots beside the former efforts I  
say this all that line 20 years more will see this State Export apples  
instead of I importing 1600 Car loads into the Cities here or a few  
I have from the year and over constant work and knowledge, nearly  
Bought the Top of the crab roots puts vims & life into the Top and I believe  
the sooner the Nurseyman recognizes this the sooner men  
will raise plenty of apples you know some Spring we plow up sweet  
potatoes in ground all winter those are out the best winter  
it is when ground 4 or 5 ft deep the apples I may send to  
cold stay for our winter meeting do not need that but it may  
be best to send them up had I better do it hope you have your

*I have in value \$600.00 Hallock with Syrup all Paid for  
 that and the apples makes me able to pay \$1000 Hallock Waterbury  
 I made to help Pillsbury Acquiring lost I am I you that sure to  
 thank*

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WATERVILLE, MINN. Oct 17<sup>th</sup> 190...3

As W Leatham Dear Sir I ship you  
today one 5 1/2 Gall Key "Kenney's best" Price of job \$3.00

Took out apples 5 days this week sold all of them at  
60c without boxes & have learned lots this year  
about marketing Apples don't think I have lost 3 bushel  
out of 1040 or near that to bushel

S. H. Kenney

Took my 1st load by the bbl I am  
getting 50c and not to put enough to  
fill my Orders that is what reputation  
does for me now I own 200 5 1/2 gall Keys  
at \$3.00 each



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### AMBER CANE INDUSTRY.

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With forty-five years experience in manufacturing the syrup which for all that time has been my main industry, and profitable. It is a business not as well known as should be and I have decided to print it on one side of my letter heads to those that may be interested. I have now grown the Minnesota Early Amber Cane in Minnesota for twenty-five years and for the planting in the Northern States it has no equal. In its true state it is the most prolific of all the northern canes and the highest in quality. Bringing me for my exhibit in 1900 at the Paris exposition, Medal and Diploma for the best goods.

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The cane after it is cut up and topped when ripe can lay in piles of four to six hills until the leaves wilt so they can be tied into a knot without breaking. The leaves can be left on as they do not injure the syrup. If not stripped care must be used in not making large piles to lay any length of time as there would be danger of heating. If a frost threatens, if cut in piles just before frost, it is not injured especially if it has had time to

wilt a little it reduces the juice cells so that freezing does not effect them as there is room for expansion. The syrup should be boiled thick enough so it will weigh  $11\frac{1}{2}$  to 12 pounds per gallon, and if cooled quickly will be of light color and better.

I think machinery of large capacity in the end is the cheapest. The pressed cane stalks, if properly dried, make about three-fourths of the fuel required to boil the syrup.

The cultivation of the ground with a Hallock Weeder is a great help as the weeds often grow faster at first than the cane. The Hallock weeder kills them before the cane comes up. On clean ground this is not needed.

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SETH H. KENNEY,  
Waterville, Minn.

Jackson Minn Aug 24/03  
R. R 2

A. W. Latham  
Dear Sir

Minneapolis Minn

I send you four apples from a tree I have raised from the seed I planted the seed on my fathers farm in Enterprise township in Jackson Co And we call it the Enterprise I after wards transplanted it on a farm of my own in Martin Co where it has been for 20 years or over

It has had apples on it every other year for seven years and how much longer I can not tell for I was not here to see

It bears every other year and very heavy and this year it is a beauty but I do not think they are quite as large as they have been years before My apples are all smaller this year than usual

The Apples grow out on the limbs  
away from the trunk of the tree and  
hang in good shape. The tree seems  
to be very hardy and does <sup>not</sup> have a  
surplus of limbs which look clean  
clean and healthy.

Yours etc

Erwin Lester



Morgan Machine Company,  
Builders of the  
Morgan Lock Corner Box Machines & Nailers.  
44-48 Platt Street,

Rochester, N.Y. Sept 24 1903

My dear Mr Luthman:

Your favor of 14<sup>th</sup> has  
been forwarded to me.

I shall be at home sometime next  
week when I will see if I cannot find  
some photographs that will be of value  
as representing the beauties and comfort  
of a well shaded road.

Is not that glorious news for our  
horticultural society which I see in the  
papers relating to the freeze on apples?  
We are getting there. Thanks to the pioneers  
Minnesota is surely becoming an  
"Apple State"

With best wishes I remain

Your friendly  
Chas. W. Loring

Excelsior 10/3 1908.

Received of A W Latham  
Three Dollars & Fifty cts.  
(\$ 3,  $\frac{50}{100}$ ) in full payment  
for one Barrel of Apples  
furnished for the State  
Fair 1903

A D Leach



ESTABLISHED 1860.

Crop of 1900, 18,000 gallons.

Crop of 1895, 15,650, gallons.

SETH H. KENNEY,

MANUFACTURER OF REFINED

Amber Cane Syrup

OF UNEQUALED PURITY.

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Diploma and Medal, Paris Exposition, 1900.

WATERVILLE, MINN, *Sept 30th* 190...3

A. W. Latham just to show you how I am getting along with my Wealthy apples My hired man and I picked out 72 bushel good Marketable Fruit 2 1/2 bush that was Bruised so it began to decay a little this goes to the Fruit Dye and 10 bushel Small apples that sell at 50c bushel by the load for the good ones I am getting 20c box box thrown in up to tonight have 300 boxes they are in a corn crib in boxes and set 7 boxes one over the other and you can see that 2 1/2 bushel and 1/2 bush good ones and 10 bush Sound Small ones is pretty good as these apples was on the trees after the storm can I use a few sheets of that Paper on some choice kinds for Winter Meeting I have seek for further Messing Lark (and the choice Seedling I write you about yesterday for Helmer. The factory has much finer Syrup than we ever made the Con. must give us good Points in Chemistry

S H Kenney

Sold 100 bush reserved Boxes in Waterville for \$80.00  
the Wealthy great Sellers

Given Built Better than he knew  
was a benefactor to Mankind

*30 bush each plus min come with their Syrup even 18 miles  
I will own*

*one day the Mill took in 40 tons come this fall I feel rather proud that I have built such a reputation that men come such a distance may write me "Put me down for a life customer"*

## KENNEY'S

# 22D ANNUAL CIRCULAR — ON THE — AMBER CANE INDUSTRY.



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Waterville, Minn.

*So much business and I getting along in years I could not do so much but it is in good hands I am well pleased with their work it is simply the best*



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WATERVILLE, MINN *Oct 5th* 190...3

Friend Lotthorn I have a box fine apples for the Winter Meeting of our Society send me one shipping tag Properly Directed I will express it to cold storage. I have worthy Totten Greening Peerless Molinets Merry Lamb Seek to further Longfield Pewaukee Holly many others. tells on the box contents one only Apple wrapped and labelled on the wrapper. I have now it sent to Winter Meeting as it is a choice collection SETH H. KENNEY



*1st time home  
will have to pack  
the bottles for winter  
Meeting*

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## 22D ANNUAL CIRCULAR

— ON THE —

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WATERVILLE, MINN., 29 Sept 1903

A W Lottom Dear Friend yours rec to send the  
carts this morning. the Syrup Factory stated yesterday  
the Syrup is 50 per cent finer than last year I do not think  
I ever have seen as fine the cone tests high and always  
1 gill Syrup per Minute I would save most of it now secure.  
The apples I sold without boxes 100 bush to a Merchant  
in Waterville yesterday at 80 cts. no more apples to Commis-  
ion men except I get crowded

By Friend Lottom through Friends I think I have found  
the finest Seedling apple in the State and I am the only man that  
is Propagating it it is very large broad some dark red rather  
flat shape like a Red Island Greening fine flower and  
on Indefinite Keeper the Seed was planted in a pot 18 years ago  
the tree is now bearing fine. it was Broken down by the children  
for years and now shows the bad usage but has borne every year for  
some years. Now for Advice if I enter it will I hope to tell the Location  
The tree belongs to a poor but real nice Widow Woman that works  
6 days in a week for a living the people of the Town some Ladies  
benevolent Society built her a fine Soft Water Cistern she is poor  
but never has asked a dollar I do not even know her but a  
Friend of mine told me this I am to Propagate and give her all  
Wm. J.

*What shall I do enter for the 1000 dollars it is the best  
 Winter apple I have ever seen on our tables and Winter Fruit  
 is my specialty I do not want to enter it if I have to  
 give the Location before I get started*



**KENNEY'S**  
*quality is every thing it is more of the color  
 of Wine Sap but that apple is no comparison*

**22D ANNUAL CIRCULAR  
 ON THE  
 AMBER CANE INDUSTRY.**

*I need your Advice  
 Seth H. Kenney*

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 Waterville, Minn.

*I believe there is a million  
 dollars in that stock  
 as it has grown 15 years  
 is no blight perfectly healthy*

*I send today Shipping tags*

Jackson Minn Oct 1 /03  
R#2.

A. W. Latham Minneapolis Minn

Dear Sir. Your letter of Sep 24  
rec. to day I will say the Apples  
I sent you are seedlings There  
can be no mistake of that I am  
positive We think the flavor is  
better than the Duchess as for  
their keeping qualities I can  
not say much if any thing  
for they are such a favorite  
that they are always eaten  
before they spoil

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commercial value <sup>in them</sup> for they are  
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Yours Fraturnally

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WATERVILLE, MINN.,

9th Oct

1903

A. W. Lotstrom A good thing con offered to Wait I will bring a plate of the Seedling for the Fruit committee to examine I can then make Party if they think it worth while, I have sent the box apples to cold Storage. I wrote you once that I had raised a large lot Dutchus now 3 yrs growth the Dutchus were harvested early that left all the Sap for the Malineta and the apple are enormous yesterday I weighed 10 apples they over ran 5 lbs I grafted Mussey Link on Wealthy on Peules on various the various did not blight any while on Wealthy and on Peules they either blighted some or killed back by cold weather this Proves my theory that crab roots adds much to hardness of the Crofts do you think if I should bring some of the large Malineta to show it would be of interest I have the 10 in the hopper on the scales could bring them I have 2 1/2 bushel Mussey Link. the finest kind of specimens also some Splendid Seek No further all the Seek No further are on Crab Stock they are in this that I see a success

I shall feel Proud of the 18 year old Seedling

that I shall bring that did not need cold

Storage My corn is all Secure and

every quill is cash

Seth H. Kenney

have not delivered a gall yet



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For twenty-four years past Amber Cane Syrup has been mixed with Corn Syrup which is sold so cheap it has been mixed with Amber Cane Syrup then sold under that name. I learn the Pure Food Law covers this defect. The industry could never thrive in this way. My last crop of 1902 sold by the barrel in Faribault for 50 cents per gallon, which is a good remunerative price. To boil the juice into syrup requires about one cord of wood to 100 gallons of syrup, or dried cane stocks.

The Minnesota Early Amber Sugar Cane usually grows from 11 to 12 feet high. We plant in hills  $3\frac{1}{2}$  feet each way from May 7th to June 10. Plant about ten seeds to a hill and when up thin from five to six stalks. Cultivate as for Indian corn till three feet high, the first growth will be slow, but after it is three feet high the growth is rapid. It ripens in Minnesota from Sept. 1st to 15th. Two pounds of seed is required per acre. To test the seed, place it in a fold of cotton cloth and cover about one-half inch deep with moist earth, and by opening the folds of the cloth the seed is easily found to see if sprouting well. It should not get choked with weeds, and planting too much in a hill makes growth too small if not properly thinned.

The cane after it is cut up and topped when ripe can lay in piles of four to six hills until the leaves wilt so they can be tied into a knot without breaking. The leaves can be left on as they do not injure the syrup. If not stripped care must be used in not making large piles to lay any length of time as there would be danger of heating. If a frost threatens, if cut in piles just before frost, it is not injured especially if it has had time to

# KENNEY'S

## 22D ANNUAL CIRCULAR

— ON THE —

### AMBER CANE INDUSTRY.

wilt a little it reduces the juice cells so that freezing does not effect them as there is room for expansion. The syrup should be boiled thick enough so it will weigh  $11\frac{1}{2}$  to 12 pounds per gallon, and if cooled quickly will be of light color and better.

I think machinery of large capacity in the end is the cheapest. The pressed cane stalks, if properly dried, make about three-fourths of the fuel required to boil the syrup.

The cultivation of the ground with a Hallock Weeder is a great help as the weeds often grow faster at first than the cane. The Hallock weeder kills them before the cane comes up. On clean ground this is not needed.

The U. S. Government Chemist was sent by the Agricultural Department of Washington to my factory last fall to learn my methods of making syrup and was of great assistance to me in many ways. The season was unfavorable on account of the early frost on Sept. 11th before the cane was matured for reasons of too much wet weather through the growing season. The chemist has had experience in the South. He told me, after seeing what we made from unripe cane that "he thought Minnesota had great advantages in the high quality of syrup we could make and the fine home market we had." I believe at an expense of \$200.00 many a young man could build up a local market, make up his own cane and his neighbor's and find a profitable business. I should be glad to see this state of things.

Any one receiving this circular that wishes to test the syrup of 1902, I have put up 100 pails, (one-half gallon each) I send as the purchaser may direct for 35 cents per pail.

#### PRICE FOR SEED FOR 1903.

I have a stock of seed grown under my own observation and saved and dried last fall with great care, which I will sell at the following prices:

By mail, postage paid,	- - -	32 cts. per lb.
By Express, 5 to 10 lbs.	- - -	20 "
By Freight, 25 lbs.	- - -	\$2.25
" 50 lbs.	- - -	4.00

I have my factory in Morristown but the rural route No. 2 changes my address to Waterville, Minn. In this way I get my mail each day.

SETH H. KENNEY,  
Waterville, Minn.

*I have near 300 bush of apples on hand but largely sold at about 60¢ without boxes. The apple is getting famous*

President, WM. RUSSELL, Minnehaha Park. 1st Vice-pres., GEO. A. FORGERSON, Rosemount. 2d, G. H. POND, Bloomington. 3d, DR. MARY MCCOY, Duluth.  
Secretary, DR. L. D. LEONARD, Syndicate Block, Minneapolis. Treasurer, L. E. DAY, Farmington.  
Executive Committee: H. G. ACKLIN, Chairman, 1024 Miss. St., St. Paul. H. B. VANVLIET, Farmington. DR. E. K. JAGUES, Crystal.



Minneapolis, Minn.,

Oct 12<sup>th</sup> 1908

Syndicate Block.

A. W. Zahaus, Secy,

Dear sir,

Your recd. will say  
in regard to the meeting of the Beekeepers that if  
it is convenient for you we will  
join you a heretofore; our program  
is being made up at the present time.  
Yours L. D. Leonard, Sec.

Friend Latham -

I cannot give the full  
conversation with Mr -  
Pendergrast as it involves  
too much personal matter  
connected with myself  
& I doubt if any of it can  
be woven into suitable  
obituary matter - The talk  
revealed to me something  
of the inner life, or moving  
spirit, or controlling influence  
or under current of the man's  
life & character.

He announced the music to  
be rendered as, 'Tis years  
since last we met & we may  
not meet again.'!

I casually remarked to  
him that the words & music  
were indelibly impressed on

2 On my memory - & he  
asked me why?

I said it vividly brought  
to mind thoughts of other  
days, when my wife & children  
were all living & at home  
with three or four musical  
voices & a Piano, Organ  
Bass viol & Violin, this  
was a favorite song of the  
time - & that I could not  
help being rather painfully  
reminded of the changed  
conditions, in my life, four  
have passed away, the others  
widely separated and a  
feeling of utter loneliness  
would sometimes force  
itself upon me, though  
I struggled to forget 3)

3 He said some of the words suggested to him painful memories - Little incidents - like these would spread the panorama of life before him, wherein all his highest hopes & ambitions had been centered in his son, & his death fell upon him with such crushing force, that he found himself asking the question, Why? Though knowing the consolation offered by the Christian, Gods will -

Circumstances compel us to put on a cheerful exterior, often when the heart is sore - & many of us are leading a sort of

A double life, One for the  
Outside world & one in  
Communion only with  
ourselves; I thank you  
for this talk, I believe  
it does us good to open  
to a sympathetic friend  
the Closet door, that holds  
the skeleton, or to lift  
the veil sometimes, that  
shrouds our lives, in dark-  
-ness, & let in a ray of light  
of love & Friendship.  
It serves to unburden the  
weary Spirit. Tho' we may  
not meet again.

Min. City - Aug 11<sup>th</sup> 1903  
Friend Latham I have  
written the enclosed but  
not for publication.

If you can glean a sentence  
here & there to illustrate  
the character of Mr. Pendergast.  
You may do so.

I do not care to be heard.  
Miss White has a clever bright  
literary turn perhaps she can  
help you.

I have only written to just  
open the closet door a little  
way, to the inner being of  
Mr P. & Yours

Respectfully

Orin Lord

I am in no condition to do anything  
& I fear to say anything  
worth repeating



R. F. D.  
EXCELSIOR,  
AUG 17 1903  
MINN.



THE SPACE ABOVE IS RESERVED FOR POSTMARK.

POSTAL CARD.

THE SPACE BELOW IS FOR THE ADDRESS ONLY.

A. W. Lathrop  
207 Kasota Block  
Minneapolis Minn

Home 8/17 1903

A M Latham

Dear Friend

I will ship you  
on the 4 PM train  
1 bu of Apples by  
Express

I cannot remember  
where you told me  
to direct them &  
will send them  
to 207 Kasota Block  
hoping you will  
receive them all  
right. I will furnish  
the Patterns you want  
for the Fairy  
A D Leach

Home 8/18 1903

A. W. Latham Mpls.

Dear sir and Friend  
My Apples are not growing  
as they ought and will  
be much smaller than  
usual for the Fair and  
I am afraid if I send  
you a Barrel of Potatoes  
that they will not be  
satisfactory and I  
think you must get better  
ones however if you say  
so I will send the best  
I have ~~but~~ cannot drive  
in & shall have to ship  
I had a very pleasant  
visit in Alkin County

I looked over the Hazelton Orchard and also the Wassergsche Orchard they are both in fair condition & a medium crop of apples and but little blight. Hazelton has some fine seedlings and they are full of fruit I have seen no better any where I attended two Picknicks one Social went fishing one afternoon and caught 14 fine black Bass and one 8 1/2 lb Pickerell we went hunting one afternoon and brought in 7 Mallard Duck

The country is pretty and romantick but not very good for Farming

I visited all of my  
Nieces & Nephews up in  
that country and had  
avery pleasant time.

Can single plates of  
Apples not in the Premium  
list be entered for Premium  
such as the Milwaukee  
Esterline and others

Yours Fraternally

A D Seach

Viola Minn 5-18-03

A W Latham Dear Friend  
yours of some time past  
excuse the delay in  
replying Will explain  
when I see you  
I expect if possible to  
attend the fair but  
will have nothing to  
exhibit but a few  
apples

The crop is very  
good but not as many  
varieties as last year  
in bearing

I am sorry but I am  
am afraid I cant help  
you out much for lack  
of time

over

I may be able to  
do something for  
the exhibit at St Louis  
after fair week

The most of the Russian  
varieties are late

if I come to the fair  
I will bring samples  
+ you can tell me  
what you want

Yours Truly

J. W. Lufkin

Viola

Minn

A. G. LONG,  
SHORTHAND REPORTER,  
EXCELSIOR, MINN.  
(LAKE MINNETONKA)

CONVENTIONS EXCLUSIVELY.  
MEDICAL REPORTING A SPECIALTY.

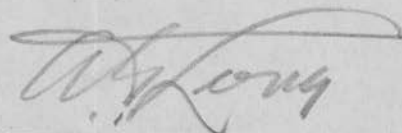
Aug. 20, 1903.

Friend Latham:

Kindly let me know when Ray is to report to you at the fair, in case you want him again, as I shall be away from home during fair week and wish to get things in shape so we can both leave. He is counting on going and I think you will find his services more satisfactory this year than last.

Last spring some time I gave you a couple of newspaper clippings, something I had written for the Journal, and if you can locate them at this time I wish you would kindly enclose them. I wish to write something else and want to refer to something contained in the clippings.

Cordially yours,



Jackson Minn. Aug. 27/03  
R.R. 2

A. W. Latham Minneapolis Minn.

Dear Sir. I take this way of  
thanking you for your offer to  
see to my seedling apples if I  
wished to exhibit them at the fair

I will not exhibit them this year  
for they are not as large as they  
have been years before. But I shall  
always remember your kindness

Yours truly

Erwin Lester

ESTABLISHED 1860.

Crop of 1900, 18,000 gallons.

Crop of 1895, 15,650, gallons.

THE MINNESOTA EARLY AMBER  
is the highest quality of any Northern  
Cane as decided by Three World's Fairs.  
We make a specialty of this pure cane seed  
Kenney's Annual Seed Circular is issued  
January 1st, each year. We deal direct  
with Farmers and Merchants.

FIRST PREMIUMS.

New Orleans Exposition, 1885.  
Chicago World's Fair, 1893.  
First Premiums at Minnesota State Fair  
for 11 years past, including 1889.  
State Dairymen's Association, Faribault,  
Minn., 1888.  
Diploma and Medal, Paris Exposition, 1900.



SETH H. KENNEY,

MANUFACTURER OF REFINED

Amber Cane Syrup

OF UNEQUALED PURITY.

WATERVILLE, MINN.,

8th Sept 1903

A W Lotham Dear Sir howe goodly a day sun shine  
since 2 weeks ago the Apples are not that deep red  
color most to be desired since I was at the Fair  
the Wind has Blown off 50 bushel but this morning  
looks fine again The apples w few days sun shine  
will improve them very much I shall not push any for  
myself for a few days hoping to get better color

I got notice of Express package some not been up  
roads was so bad I will the more when you choose

Seth H Kenney

To Should you want a few boxes for your own you  
can have them at \$1.10 I expect to get that or more but you  
can get yours at that Delivered job I put good many  
Apples into Drying Stock can in good weather use 10 bushels  
they for this as I have 3 large Great Dagers some large apples  
now they are growing all the time last year had them packed  
by Sept 1st and you had in Sept 1st 2 weeks late



# KENNEY'S

## 22D ANNUAL CIRCULAR

— ON THE —

### AMBER CANE INDUSTRY.

WATERVILLE, MINN., JAN. 1, 1903.

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By Freight, 25 lbs.	- - -	\$2.25
" 50 lbs.	- - -	4.00

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SETH H. KENNEY,  
Waterville, Minn

Fair Chatfield. Aug 27. 1903.  
Not enough - 302a  
1/2 mel

Mr. A. W. Satham,

Dear Sir:-

We send you today, by express  
six of our seedling apples, for  
exhibition at the State Fair,

We thank you for your kindness,  
for putting them on exhibition  
and for other favors.

We hope the apples will  
reach you in good condition  
and hope they will be credit-  
able. We addressed them as directed  
by Prof Green, on to Hortical Bldg.  
State Fair Grounds, Hamline, Minn.

Yours Very Respectfully,

John D. Radletz,  
Chatfield,

Hillmore Co.

Minn.

wrote  
9.9.03

# ST. JOHN'S ABBEY

Collegeville. Minn. Sept 10 1903.

Mr. A. W. Latham,  
Minneapolis, Minn.

Would you please send me about 50 or 100 folders. I intent to distribute these among the farmers next week during the merchants carnival at St. Cloud. I intent to exhibit some apples in St. Cloud and will have ample opportunity to distribute these fruit lists. I understand Mr. A. Wilberding of Freeport, <sup>Minn.</sup> will exhibit some 40 varieties.

Yours very respectfully

Rev. John B. Katzer,  
Collegeville,  
Minn.

P.S. I would like to get these <sup>folders</sup> with Saturdays Mail.

Sent 50 - 9.11.03

We sell  
Apple, Plum,  
and  
Cherry Trees  
Grown on Hardy Roots

• • •

Our Specialties:  
**Prolific Crab**  
**Compass Cherries**  
**Surprise Plum**

**A. B. Lyman,**

First Trees Planted 1856.  
Minnesota Horticulture Experiment  
Station.

Proprietor of

**Lyman Nursery.**

Telephone 65, Call 3

**Excelsior, Minn.,**

Mr. A. W. Latham  
Minneapolis Minn

Dear Friend,

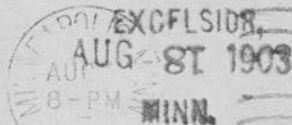
Please find enclosed check  
of \$250<sup>00</sup> in payment of last order,  
I must have been just a little  
off when I wrote the other,

I plan to issue a price list soon,  
Do you think I could get same printed  
better or cheaper in Minneapolis than here?

I shall write a Trial  
Station Report for the Winter meeting,  
Apples have sold for good  
prices this season. We received  $3^{\frac{74}{100}}$  per  
bbl for dutches + are now getting  $3^{\frac{25}{100}}$   
for the Patten Granny,

Yours Fraternally

A. B. Lyman



THE SPACE ABOVE IS RESERVED FOR POSTMARK.

# POSTAL CARD.

THE SPACE BELOW IS FOR THE ADDRESS ONLY.

Mr. A. W. Latham

207 Kasota Block

Minneapolis, Minn.

Exeter N.H.

Aug 1903

Mr Latham Dear Sir. -

Shall pay you the  $\$4.50$  for  
add, also the  $\$1.00$  from  
Mrs Hanson the first time

I come in. I am gaining  
in strength every day. Thanks  
for your good letter.

Shall send a few apples  
to the Fair if I can.

Our apples are poor this  
year. It is the off year on  
our Seedlings.

Recd. order on State Treas.

Yours truly  
A. B. Lyman

## MEMBERS OF THE BOARD.

JUDSON N. CROSS, PREST., MINNEAPOLIS.

GREENLEAF CLARK, VICE PREST., ST. PAUL.

C. C. ANDREWS, SEC., ST. PAUL.

(EX-OFFICIO AS CHIEF FIRE WARDEN.)

JOHN COOPER, ST. CLOUD.

SAMUEL B. GREEN, ST. ANTHONY PARK.

(EX-OFFICIO AS HORTICULTURIST STATE UNIVERSITY.)

O. M. LORD, MINNESOTA CITY.

B. MAGOFFIN, DULUTH.

F. WEYERHAEUSER, ST. PAUL.

M. M. WILLIAMS, LITTLE FALLS.

## Minnesota State Forestry Board.

Minneapolis Sept 15

I regret that I was unable to go to the State Fair, I attended our School Fair 1903

1/2 day &amp; was tired out; I made no show;

I found my plums in fine condition; but they had taken 2 premiums; I have a very poor show of apples; good for nothing; I don't know that I will be able to meet with you again; Shall go if I can

I have not heard from Pennig. Knudson has sent 2 samples of Plums to me (very fine) Underwood had some good ones; they sent down 2 samples

I was told that the Min River Country produced a large crop; I saw Yahuke & he spoke well of the Fair; Cummins sent me some trees <sup>but I have not</sup> answered him yet. Yours O M Lord

Forest City, Iowa, May 26-03.

Mr. G. W. Latham  
Minneapolis, Minn.

Dear sir: In regard  
to the premium of \$1000.00  
offered by the Minnesota  
Horticultural society, what  
are the regulations of same?  
When will the award be  
made? I have some  
trees grown from seeds  
that are bearing.

One bore last fall for the  
first time, not thinking it  
anything extraordinary I  
wrapped the apples in tissue  
paper and placed them in a

box, and the box was placed  
in the attic for a while and  
then removed to the cellar  
where they remained untucked  
untill after New Year, the  
last one was taken from  
there the 27 day of April and it  
was still sound and good,  
Then I have another seedling  
apple but I did not try to  
keep this one as long as the  
other taking the last one  
about April 10 when it was  
still in good condition.

Yours Truly,

Albert Lundberg,  
Forest City, Iowa.

A. G. LONG,  
SHORTHAND REPORTER,  
EXCELSIOR, MINN.  
(LAKE MINNETONKA)

CONVENTIONS EXCLUSIVELY.  
MEDICAL REPORTING A SPECIALTY.

June 9, 1903.

Friend Latham:

For the first time in eleven years I shall be able this year to attend the summer meeting, and as you suggest I shall bring some good things with me, such as my wife, neighbors, a well filled basket, etc., and I thought if you wanted me to take some notes I could do that too just to make it seem natural. It has happened every year that the State Medical Society has met on the date of the summer meeting, but this year you meet a few days later which makes the difference.

Very truly yours,

*Long*

# LINDSAY BROTHERS,

WM. LINDSAY,  
T. B. LINDSAY,  
E. J. FAIRFIELD.

JOBBER'S OF

AGRICULTURAL IMPLEMENTS



BUGGIES, HARNESS, WAGONS, PUMPS,  
BINDER TWINE ETC.  
COR. FOURTH AVENUE NORTH AND FIRST ST

Mr. A. W. Lathram,  
Minneapolis, Minn.

Minneapolis Minn. June 12, 1903.

Dear Sir;-

Enclosed you will find a catalog and description of the spray pumps made by F. E. Myers & Bro. of Ashland, O. and for which we are agents. These people have been making this line of goods for a good many years and they are first class in every respect.

Trusting that this may be of interest to you, we remain,

Yours truly,

Lindsay Bros.

454-L

S

POSTAL CARD - ONE CENT.



**UNITED STATES OF AMERICA.**

THIS SIDE IS FOR THE ADDRESS ONLY.

*A. W. Latham Secy  
207 Kasota Bldg  
Minneapolis  
Minnesota*

WORLD TROPICAL NURSERY  
SAN DIEGO, CAL.

11-8-1902

Is your Cousin  
Miss Emma V. White still in the  
seed & flower business? If so  
please tell I am trying to secure  
seed of Bird of Paradise for her  
which I do by getting persons who  
have the shrubs tho I am dead  
when ripe & before pods burst  
to let out the seeds. I am very  
unwell & kept much of time  
laid up with rheumatism so  
I can not get about town  
often. Still I hope to secure  
this seeds as well as other  
things when ready.

I am anxious to have  
my Oxalis introduced in  
Minneapolis. Perhaps  
Miss White can do something  
for me in this line in  
business as Wilton  
Some florists east use  
several thousand Oxalis  
every year. You & I know

Lake Benton June 30<sup>1903</sup> ✓

Mr A W LeMare Minneapolis Minn

I so send you a most member

Mr A. M. Spencer

County Street Dept. Lake Benton  
Minnesota

Please send me

Prof Greens at mature Freight growing

Strawberry are getting bare here

Jens H. Kroeg

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M. M. WILLIAMS, LITTLE FALLS.

Minnesota State Forestry Board.

Min City July 15<sup>th</sup>

1903

Friend Lathin. Accept my thanks for your kindly letter & interest. It is said that I have had a tough time. Bronchial Pneumonia. I am able to sit up part of the time & will be about again in a few days. My first effort with a pen in two weeks. I regret that I could not be at the meeting. Though our Strawberry season was practically over. My fruit patches appear as if a Cyclone among the weeds would do some good. Everything about the place indicates, what the boss has been about. It would do me good to see you & Elliott & Green.

Yours &c O M Lord

POSTAL CARD - ONE CENT.



UNITED STATES OF AMERICA

THIS SIDE IS FOR THE ADDRESS ONLY.

The Minnesota Horticulturist  
Minneapolis  
Min

2 Minong, Wis, July 13, 03

Can bog iron ore be made  
to supply the place of potash  
or any other constituent of  
a commercial fertilizer ~~for~~  
on land? Would it benefit  
~~fruit~~ bushes or fruits in any <sup>way</sup> if  
incorporated with the soil they  
grow in? Truly Y. W. Lewis

Chatsfield, July 1, 1903.

A. W. Latham:

Dear Sir:

We have filled out blank  
as truly, and as accurately as  
possible. We are confident  
that if the trees were propagated  
and taken care of, they would  
be the apple for this country.  
Especially if they were grafted  
and mixed with some other  
variety.

The fruit is good looking, and  
good tasting.

If some of your board could  
come and look at the trees,  
we could give them more satis-  
faction, than by letter.

Yours Very Truly

John D. Kadletz.

Chatfield,

Hillmore Co. Minn.

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Minnesota State Forestry Board.

Min. City July 30<sup>th</sup>

Friend Latham

1903

I can hardly claim to be myself again  
Weak & inoffensive. I have not one quart of  
Plums & the Apples are the scabbiest meanest lot I have ever  
grown. I shall not be able to exhibit anything.  
I urged Owen to let me off at the earliest moment  
& suggested Strand & feel relieved in that direction  
I am in no condition to leave home nor to do or  
say much here; but being laid out four weeks  
Cares have accumulated; Pendergast's death brings  
to mind some personal remarks he made to me, at the  
last meeting in regard to the piece of music played  
& six years since since last we met,  
and we may not meet again;

Owen

5 in the last week, & 10 in the last 4 weeks  
of the early Old Settlers & in this vicinity. (All old  
friends.) have gone forth not to return  
There are but few of us left; Asking one another  
Who next?

Hoping to meet you again in  
the near future

(Yours O W Lord)

Mrs. CHARLES M. LORING  
102 CLIFTON AVENUE  
MINNEAPOLIS

August 1st., 1903.

Mr. A. W. Latham,  
Sec. Minn. State Hort. Soc. -

My dear Mr. Latham:

In answer to your  
note, allow me to state  
that I have no objection  
to writing a paper for  
the annual meeting  
of the Hort. Soc., if you  
will allow me to view  
"Trees" from a slightly  
different standpoint  
to that suggested.

Perhaps, as you assert, "The Beauty of Trees" may not have been heretofore chosen as a set subject; but, incidentally, in connection with many points discussed, it must have received pretty thorough treatment already.

And it seems to me the title, "Our cousins, the trees," would afford me more opportunity for originality. You catch my idea? — the human attributes of trees! Many, like myself,

doubtless, reason that there is nothing in inanimate nature so profound as man's as trees. Naturally, I could not, if I would, escape from dealing with their beauty, also — so very likely this change of title will not disappoint you. Please reply frankly, and reply!

Yours sincerely,  
Florence Barber Loring

Min. City May 11<sup>th</sup> 1903

Friend Latham.

I recd. your inquiry several days since, but either cares increased or I am unable to work as fast as usual, or the weather is in fault or perhaps I ought to have some other excuse for leaving work undone; possibly too much is laid out just at this time.

But the trees are in full bloom & the Bees working for life

I examined my plums, put up in Sal. Acid two years ago & to all appearance they are perfect. I have experimented with Strawberries Red Rasp- & plums only. Picking & handling the fruit carefully just before fully ripe, placing it in the cans & filling with water, & placing on the water a teaspoon of Salicylic Acid, & wrap in paper to exclude the light for a few days till the acid is dissolved. A cheap, easy & simple process. Over

The fruit I had at the Fair  
last year & the year before  
appears now as well as when  
exhibited. Highly colored fruit  
will impart its color to the liquor  
& if too dark, pour it off & apply  
again. This colored liquor may  
if desirable, be used to tint  
others having no color, which  
gives a pleasing variety.

I sent to you the Hybrid article  
for criticism, will anything  
more in that line be desirable?

Yours Resp  
O W Lord