



Horticultural Society: Letters Received and Sent

Copyright Notice:

This material may be protected by copyright law (U.S. Code, Title 17). Researchers are liable for any infringement. For more information, visit www.mnhs.org/copyright.

July 19 1904

Dear Sis

Mr. Latham.

I am sorry to relate
when I went to my. Cerrants there
was none to be had. that were fit
for your purpose. there was not over a
dozen quarts all together. the first year
& I haint had them by the bushel
for the past 18 years. I was not put on
any up for my self. So I did not go
near the bushes, if plums amount to any
thing I will try and send some of them
& am sorry that the strawberries ^{turned} out
as they did. but there has been a good deal
of complaint that strawberries are all water
this year. and last year to. I was as careful
as I knew how with them. but I never
figured any to ship so far before. we have all
fruit we want. but I never bought no of
the fancy kinds. we have it the year round
hope to do better some time. Yours fraternally
J. M. Kings

POSTAL CARD WITH PAID REPLY

United States of America

THIS SIDE IS FOR ADDRESS ONLY



A. W. LATHAM,

Sec'y Minn. State Hort. Soc'y,

207 Kaaba Block,

Minneapolis, Minn.

DETACH ANNEXED CARD
FOR ANSWER.

July 9 1904

Mr. Latham

Dear Sir I will try and send
Carrants Next Tuesday if nothing prevents
I used all tags on what I sent before
will you please send me some more
tags. to get here by Tuesday noon
and Oblige

Mrs Ida M. Kingsley

Preston Lake,
5 miles N of Stewart,
12.30 AM

Mr Lathman

By request of my
Wife I write you
this letter it is not
possible to fill
your directions to
the letter so will
do the best we can
The original plants
were bought of a
Mr Fulborn of
Lakewille some 20
yrs ago same we
have forgotten
over

about 4 yrs ago
we bought a few
Plants of a Mr
Taylor of Howard
Lake we think of
the Wilson Variety
it has been the
custam of my wife
to renew her Bed
every year or two
I here call your
attention to the
statment of agt
that Berrie's been
out in about 5 yrs
she is only sending
a 12 box crate

Page 3

We seldom cover
plants but the
bed is surrounded
or sheltered by trees
Manure ground well
plant in rows 3' apart
cultivate well the
first year. Mulch
between the rows the
second year we have had
good luck for 20 yrs
years in past
L H Kingsley by order
of Ida M Kingsley

over

P.

She also sends
a Box of Pie Plant
and one of Peonies



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.

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.

WATERVILLE, MINN., 1900 190...3

A. W. Lothman yours of Oct 17th at Wound the man
~~from~~ Lake City thought the ball of the wealthy would
not be good as I thought you might come I sowed 7 bushel
of real fine but thought they might not thus so did not
say any thing more I have not the least doubt I could sowed
easily 20 bushel of fine ones with good color

As I am growing old I thought I would bring up a bushel
and announce that after the meeting I would give each member
one of the apples. they are as fine looking lot of winter apples
as I have ever seen. I believe on crab roots they will be so
big thing but my Experience on other roots I could not recommend
them from past Experience I could bring one or 2 bushel
Malines of about 2 lb weight each and I do not think any one could
beat them I will 6 bushel this is the 1st year I ever had a Malines
or Mussey Lamb apple that I grew myself yes my apples
brought me a handsome sum also my Syrup 4 hundred
gall will bring 50 c gall and all soon sold Sheep keep
Wheat will make me good pay even in a rather bad year
you will see why the Syrup sells so well it is
generally some as wealthy apples quality
Seth H. Kenney



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.

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.

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



R. F. D.
AUG 25 P.M. 1903
ELM RIVER,
MINN.

THE SPACE ABOVE IS RESERVED FOR POSTMARK.

POSTAL CARD.

THE SPACE BELOW IS FOR THE ADDRESS ONLY.



A. W. LATHAM,
Sec'y Minn. State Hort. Soc'y,
207 Kasota Block,
Minneapolis, Minn

Elk River, Minn, Aug 25th 03

Friend Latham - just recd. your letter
to day in regard to ~~some~~ apples for St. Louis
Expo I can furnish some - ~~with~~ ~~from~~
Hibernal, Patten Green, & perhaps some
others, if you had let me know sooner
I could have furnished the finest kind of
Bargulek I ever seen,



A. W. Keays



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.

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.

WATERVILLE, MINN., 19th Sept 1900

A Mr Latham I am most than pleased that you have
found some good apples. I had out of 12 boxes found only
4 boxes and that amongst packed fruit and the 4 boxes not
Absolutely Perfect I am glad to be relieved in the present
state of my apples. I have over 500 bushel Packed Fruit on
hand of wealthy some very fine I am getting with some
90c clean after paying freight have all the wind falls
sold and will not buy the ball off
It is such a particular work that I could not with
your help do it justice while down there you
will get a good job My crop will try well

Seth H. Kenney

I paid the man Mr Bellmon \$2.00 to help him get back
he promised to send it to me and I think he will
I paid 87 1/2 Express on paper 47 cts on Balsam 50 cts
if Mr Bellmon sends the 2.00 I loaned him this is
all I have charged can send Express & get bills if needed
let me know & I'll be glad to know you can get the apples
it relieves me much



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.

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.

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.



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.

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.

WATERVILLE, MINN., *16th Sept* 1903

Your 2 letters one of instructions come today at 10 o'clock Am I had this morning set a crew of 8 picking and hauling Apples this forenoon they Picked and brought in 186 boxes not full enough to Praise when placed 7 boxes high in my Corn crib I had them packed in Poils laid in one at a time when full the poils go inside the box and turned out with the greatest care they come so fast that I let them all remain in the boxes. Now I dont see as I can fill the bill if it dont do to handle them over the apples on the trees are better than I expected to find them and I think now they will amount to 500 bushel instead of 4 hundred and I must do real well with them. I paid 47c Express on paper 50c on the Excelsior I believe I have done all I could do to get the Exhibit so I learn all with you. I could not let the apples remain any longer on the trees as another wind might ruin them I am ready to do any thing I can for you but so far all our plans have come to nothing. I have kept you posted about every thing I had thought if I got them in good order in Boxes we could do the rest but now perhaps you can find some other apples this afternoon will you as today over 300 bushel

*Evening of 16th & 40000 over 9 days work today have packed 435 boxes
 of health nearly 48 bushel to each man will finish tomorrow as there
 is not left more than 35 bush on the trees on average of 48 bushel
 to each man. if the apples in the boxes they was packed in Paris carefully
 turned into boxes went to them I cannot finish
 the apples
 I hope mine should where winds went hunt
 them*



KENNEY'S

22D ANNUAL CIRCULAR

AMBER CANE INDUSTRY

*More the apples for a few days
 I could get the finest lot of apples only for the morning*

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 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 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

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 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



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.

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.

WATERVILLE, MINN, 18th Sept 1903

Sec Larson I have 315 bush Boxes apples carefully Picked and Banded in my own crib piled 7 boxes high I gathered but not resting on apples not sorted as they come in so fast with 7 boxes I could not sort them but in this was apple without a bruise I think with your Directions I could handle these over one pack you 10 boxes that would please you much I promised to do this and will still do so if you say so. I have 23 boxes in cellar Picked before the Storm these are all small those in the crib I intend to sort them over but not all them till they will net me a good price the boxes cost me 17c each but will sell you 10 at 1.10 a bush and pack out the very nicest

I await your Order I think Mr Bellmon will cost you over \$800 I lent him \$200 to get home with

S.H. Kenney

I am now making off the Windfall 175 bush



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.

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.

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



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.

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.

WATERVILLE, MINN, Sept 23^d 1903

A W Latham Dear Sir rec today draft of .97 cts in Payment
as follows 47 c Paid Exp Co of Waterville on paper sent by Leslie
Paper Co of Minneapolis and 50 c for freight on the Tochoy Excursion
The Receipt for the 47 c Paid on the Excursion is enclosed. I did
not take the receipt from the Exp Co but as I have the note
I paid the Exp Co I can get it when I am in Waterville
the apples are all shipped away but mine and I am
getting 90 c without Tochoy's little over 90 c with Tochoy's
will hold for some time good money of them
have commenced to cut sugar corn today but have all
the wind falls off and about 85 or 90 of Packed Harvest

Respect yours

Seth H Kenney



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.

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.

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.



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.

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.

WATERVILLE, MINN, *31 Avey* 190...3

A W Lottom Den Siryous about getting of me
the 25 bush rec this morning. I have picked no Wealthy yet
do not intend to till after the State Fair and then will
not pick the best of them. I have picked 50 bush the Golden
so to give the best Better chance. Since McElliot was here it
has been Roiny Weather most of the time. I can see the
apples have grown right along and not in color
but yesterday & today is good Clearsture Weather and
the apples will take on more color. I think I shall
commence to pick Wealthy Sept 7th and pick 24 bush per day
if I can pick that many will do it fast as I can but I
will leave the largest & Best till the Red path gets the 25 bush
I think I will be up Wednesday Stay till Friday morning
that is my Plan now SETH H. KENNEY
I have all I can do all the time



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 3½ 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 3½ 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

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 11½ 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



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.

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.

WATERVILLE, MINN.

9th Sept

190..3

A W Lottum Dear Sir I was out tonight and picked up a Basket of Wealthy Apples and about every one had a nice color this last few days have improved the color Tuesday noon we picked them all up tonight although there has been no wind I think there is ready a Wagon Box for tomorrow and some as fine color as I have seen at New Orleans exposition I was thinking as they are ripe and dropping that now would be about the right time to get the apples. You see if there should come much Wind so many nice large ones would blow off it might be more difficult to get fine large ones and I noticed tonight that most every tree had a supply of Red Apples and I think it is about as favorable as we will be able to get one a little before the real busy time. It might get a little better but I would be afraid a wind would make it worse. If I was to rely on my own opinion I think by time he gets here will be the best. I want him to get the best in the Orchard and if you now think we could turn in and help him.

Fraternally Yours SETH H. KENNEY

I tell you I have some fine apples

There may be better but I would doubt it some

one

I think I could get one bushel Tottens (Greenmops that will measure 13 in around perhaps 13½ they cannot be beat they are so heavy & excel many chop off I think I ought to take them



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 3½ 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 3½ 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

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 11½ 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.



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.

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.

WATERVILLE, MINN. *12th Sept* 190...3

A W. Lathorn Dealer there was a great Rain Storm
and Wind apples partly stuck on ground will come to push off
Some today. I packed the Potomac Greening yesterday they had begun
to chop so much I am glad I did as if left till last night
would lost money by Friday they are so large. your man
better get off at Waterloo well cost 1.00 for Loney to
Bring him to my place will expect he will come
Monday morning We may be there about 11 o'clock with load
apples as the roads to Waterville now are to bad
today will push some overloaded trees that are
smaller apples SETH H. KENNEY

*Will push the Peerless
lottery home sooner
from our ^{estab}ment on their
own*

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.

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.

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

AFTER TEN DAYS RETURN TO
SETH H. KENNEY,
RURAL ROUTE NO. 2.
Waterville, - Minn.

R. F. D.
SEP 14 '10
WATERVILLE,
MINN.



A. W. Latham

No 207 Kesota Block

*Minneapolis
Minn*

To get to pick or haul
apples early this morning Rained
and must see day yesterday
my mind is now that we
will pick all the fruit let Mr R
chat about them



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.

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.

WATERVILLE, MINN., *Goldthorn's* 13th Sept 1903

A W Lathum Dear Sir it come a high Wind yesterday Blew off 115 bushel some it Bruised some fell in the blow and as fine as ever I had begun to expect it and it did not Break the trees but brought down a lot of Apples. ^(W. Lathum) You man did not put in his appearance yet, when he does I mean to help him yes you can know the bushel just as I told you We picked up the apples all over the Orchard so they would not drop on each and Bruise picked them stones as the wind kept up all day I had 5 words to work for one yesterday. We also picked of the smallest ones 70 bushel and put them in my cellar in boxes till the Weather gets so we can haul them away I presume I can pay the receipt for the present. Do you wish the 35 bush sent to the Boothe Packing Co as per tags, with 10 bushel to your own Address to some firm - I roins best and I have lot of corn and the seed in all the apples are black and the apples are quite well colored better than I would think could be with so much rain I have a lay more cellar and some lay can cuts so I can store all the fruit and little later will get good prices near home

Seth H. Kenney

I expect to help the Reed with all I can

I am glad I picked those lay Peter Greening before the storm



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 3½ 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 3½ 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

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 11½ 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



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.

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.

WATERVILLE, MINN., 16th Sept 1903

A W Loomis Dealer after taking 20 nights rest
I have this plan in view I shall commence with 6 or 7 men
to pack my Apples. I have on hand 2 bushel extra fine Wood Paches
Peerless grown on Wealthy trunks always finer than their
own trunks 3 Baskets Totten Greening sorted all of the
finest all packed the day before the hard storm one bushel
Extra Wealthy sorted day before the storm making 11 bushel
Extra fine fruit the best I have ever seen My plan was
to give out Wealthy when we come to them and when
I got enough to write you and have you come
and examine the lot we might get 18 bush
more great Wealthy shall pack the 400 bushel
in 2 or 3 days about 32 bushel to a man is what I expect
if this plan suits you write me

Seth H. Kenney

my way suits me

I don't want any more to fall off
only about 1/2 of those that fell one night Broused



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.

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.

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 may not have any more of the stuff I saved, but look up Barker)



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.

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.

WATERVILLE, MINN. *15th Sept* 190....

A W Latham Mr Bellman has come and he
thinks you ought to come down yourself if you come
I could get men enough to bring the apples
not to delay you more than one night I think
20 bushel can be had out of 400 bushel still
on the trees. We could buy in the best for
you I do not want to plea myself where I would
be blamed one would say I think I can still
fill the bill quite acceptably. but rather
you would be here to superintend there is still
400 bush and sooner I commence to pick shall
come out till I hear from you

Seth H. Kenney

The paper is here
the Excelsior is here I want your orders
cannot do as well as before the storm



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.

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.

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.



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.

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.

WATERVILLE, MINN, 17th 190...

Yours about Boxes rec today the boxes I got from Fairbault are much better than those made in Minneapolis but they none of them are matched stuff and Mr Longfellow had them made so the apples could be seen without taking off the top but as it now seems it will make no difference about the boxes I sent Mr Longfellow Winifolds about 50 bush but cannot afford to send him Packed Fruit. I had Mr Longfellow Order the boxes just for his trade just as he ordered but I ordered the Fairbault boxes nearly tight

Seth H Kenney

P.S. Packed 52 bushel more this morning I estimated 400 bushel the yield was 4.87 and Molasses not Gathered So you see I did not over estimate the Orchard I feel sorry enough that I have not been able to help you out I did all I could do I believe

If I have not done this then I do not know if Kenel Providence directed things different from my way And we know where it says if thou direct his way but the Lord Directs his steps and I fully believe this but cannot see why it was so



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.

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.

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.



ESTABLISHED 1860.

Crop of 1900, 18,900 gallons.

Crop of 1895, 15,650, gallons.

SETH H. KENNEY,

MANUFACTURER OF REFINED

Amber Cane Syrup

OF UNEQUALED PURITY.

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.

WATERVILLE, MINN, 4th Sept 1903

A W Lohorn Dear Sir The Wealthy Apples are not colored up real good and I thought unless a high Wind should prevail I would not Pick any till next Thursday at least. I intended to see you again I staid all night on the grounds but come home this morning as I wanted to look after my letters, a few days of Sunshine will improve all the apples I did not see Wealthy or Stone Fruit that had a good deep color. I have some that look fairly well but my opinion is nearly one week Sunshine would help the apples very much. You can send a man right away but it will be more to our credit to leave them a few days will write you as soon as I think they are all right. in color the size is pretty good now

Seth H. Kenney



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 3½ 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 3½ 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

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 11½ 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

*all Apples are newly
last year by weather
all the best Sept before
the first consignment
When not packed when
in wash the best
2 weeks late*



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.

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.

WATERVILLE, MINN. 20 Aug 190...3

A W Lathrop's Den Security yours of Aug 19th
rec and I will see that you get the Pick of the
Pack and a good man to help you. But I think that
mill cost 125 for 10 hours I may have to put in one of my
careful men I have a press to gently Press apples in so
they wont roll round My Wealthy are now enormous
Say and I do not think they can be beat the Merchants
of Fairbault. Say my apples are the very best they
get and I think you can be sure of having apples
that you will be proud of. I forgot to say one
thing but if my Diplomat is Awarded I would
like to have it Proving my apples are the best
you can see to that. I do not know as I can pick
money by you?th or 10th Sept if I do I shall become
the largest as it is a matter of pride to have the
best. I have about one bbl the largest Potatoes
Greening I have ever seen

I hope to be up to Fair one or 2 days but
cannot make exhibit till Dec
my Whiskey sold in Waterville for 1.00 per bush yesterday
there are no crops of Iron ore out Seth Kenney



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.

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.

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 Morrystown 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

Sherburne County Nursery,

A. W. KEAYS, PROP.

FRUIT EXPERIMENTAL WORK.

TRIAL STATION AND NURSERY.

Elk River, Minn., Aug 24 1903.

Friend Latham,

My fruit is so dreadfully spotted up with
hail I will have very few varieties to show at the state
Fair out of over 50 varieties of Apples I have in fruit,

Let me know how many of each kind you need for
the St. Louis Expo. as soon as you can & I can bring
them when I come on Saturday or send them later some
of the late Apples would be better if left later,

Yours
Fraternally

A. W. Keays



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.

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.

WATERVILLE, MINN. 25 Aug 1903

Friend Lothom I was only two (two) days visit from Wymon Elliott. For this reason I wanted the very best for the Saint Louis Exposition. I did not wish to trust my own judgment on this, lest it be warped and I would lead you astray I felt Mr Elliott's judgment especially after looking over other Orchards. My fruit is not as yet very well colored and does not drop more than one or 2 bushels a day Mr Elliott thinks I cannot harvest enough from some of the trees but I have taken out at least 50 bushels I ship all my Apples from Waterville if you send the paper & a label to Waterville you won't make any mistake. (I should you find better Apples in some other Orchard I will not expect to hold any one about the apple deal.) The Wealthy Apple at New Orleans cut a bigger figure than any other on account of its beautiful color it attracted as much attention as any thing there was my Syrup Exhibit was within 20 ft of it and I know as for the Potomac Greening they look fine and I have several top Waxed on Wealthy that are the finest I have seen Mr Elliott will tell you but they drop too early to suit me
Kindly yours
Seth H. Kenney
Elliott's estimate on Wealthy was 800 bush. mostly my figures

Mr Elliott can tell you I am very busy but spent 2 day with him he was here 15 yrs ago and in that time great things I hope to spend one night on the "Four Crowns" I cannot leave my Orchard long now when "Thieves Break through the Steel"



KENNEY'S
Apples seem to be lowful they although I give the boys
22D ANNUAL CIRCULAR
in a Generous way even by the Bushel
ON THE
AMBER CANE INDUSTRY.
I Generously loose some in right time
but I have them so plenty could hardly miss them

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 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 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

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 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. 14th 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 Morrystown 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 find brass and get to the product my sister sees to this we use several bushels those that have cracks in them and fall off



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.

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.

WATERVILLE, MINN. 18th Aug 1900...3

A W Lothorn Dear Sir yours rec about the Reeds with coming down to Pock 25 bushel of cocanike wants the very best and I will make you this Proposition the Bushel boxes thought a Hauling Hoils & Hoiling cost 17 ct apiece. Should it come as it will in our busy time I will need one more Ladder I will build ~~you~~ one. Hire or get the 25 boxes hauled 6 mile to Depot. and give him choice for ~~the~~ best their is for \$1.50 per box or \$3.75 the boxes will cost 4.25

hauling to Depot \$1.00
saw pushing for Boxes
and will need one more
will cost about \$5.00
Ladder to buy

One of my Neighbors is getting \$1.00 for Weathers in Waterville Last year the State Paid one for Buffalo Exposition for one bbl \$6.50 unless I get that much I rather not sell them I shall not ship any to the city if I can do better in Faribault I got 125 for all I sold in Faribault but give one 1.00 for the ball now of ~~the~~ smallest I have shinned out 47 bushel I have waited many years this is the first year I have had one I shall not have to hurry to sell the Weathy with 60 boxes ordered to Pock them if you will take them as they run I will make less figures Would write yesterday but disposed of 6 head cows & calves and had to go away with them S.H. Kenney

I have 5 new Seedlings of different lengths but some trees are taller and I need all of them when I come I shall send up wood or two to City and if they do not bring trees to suit I know about all the work in Eau Claire they want to enjoy them speed



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 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 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

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 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 think the milk for the fruit & some honey is good of the best from one to 3 bushels over the ground for the tree that I had to put off for another



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.

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.

WATERVILLE, MINN, 13th Aug 190...3

Friend Leatham The Rural Route from Waterville to make a circuit
back into Lesum so run past my house so it changed my P.O. Office
I bought 500 boxes of Longfellow Bros No 208 North 6th St Minneapolis
in the flat at 12 1/2 cts per box - I have bought 300 more boxes Alger Lumber
of Faribault at 13 cts each and no ft this is better than ft from Minneapolis
to Waterville is 11 1/2 cts per 100 boxes in the flat. Do you think it
would pay me to put up 5 bbls of the finest Walthams
and send them to Boothe Packing Co for St Louis Exhibit
I have my hay to do now before the Walthams are ripe
and while it would give me the greatest pleasure to exhibit
at the State Fair I have so much that requires my
attention I do not think it possible. I am almost interested
in seeing what others are doing I am surprised to learn that
the County is not full of Apples I yielded by my own
orchard I have many kinds Grafted from Iowa some fine
Winter Fruit. I have dropped help with the sheep some business
lets give more time to the Orchard you can see what our
Society has been to me just this one crop would make
it a paying thing yes I will try to save you 2 bbls but
would not like to pick many bbls of the best
as it might lower price of the whole

Seth H. Kenney

Wm. H. Probsty and most of my office factory has been made



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 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 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

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 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.

Abb. 27. 1903. 50 c. per barrel most of them

NEW HOTEL.

NEW FURNITURE.

ELECTRIC LIGHTS.

STEAM HEAT.

UP-TO-DATE IN EVERY RESPECT.

"THE WELSH"

J. H. CARPENTER, PROPRIETOR.

MIDDLETOWN, IND., Aug 4 1903.

Mr Latham Esq

Dear Sir. Your circular of Aug 1st has been forwarded me; and I am sorry to say that I cannot make any exhibit, I am away from home and have no one there who can attend to it; and more than that, I am sorry to say that I doubt if I will have any worthy exhibit, I was at home a day or two last week and I find most of my apples affected with the rot, the first time I have ever seen it among them. The Wealthy, Longfolds and in fact the most of them are or affected that few

NEW HOTEL.

NEW FURNITURE.

ELECTRIC LIGHTS.

STEAM HEAT.

UP-TO-DATE IN EVERY RESPECT.

"THE WELSH"

J. H. CARPENTER, PROPRIETOR.

MIDDLETOWN, IND., 1903.

If any good apples can probably
be obtained from them, I
find it affected most every
variety. Through the Hibernial
and a few varieties did
not show it. I am sure I
will have to spray before I will
ever again get any good
apples.

Respectfully
J. W. Kimball

Sherburne County Nursery,

A. W. KEAYS, PROP.

FRUIT EXPERIMENTAL WORK.

TRIAL STATION AND NURSERY.

Elk River, Minn., Aug 4th 1903.

Friend Latham

I received your circular letter to day in regard to fruit for exhibit. I expect to show at the State Fair Apples & Plums I have 70 varieties of Apples in fruit but the hail storm & Tornado early in July destroyed many of my trees & spotted the fruit very badly, but I will have some fruit on the lee side of the trees that I can show, I could furnish some plates for the St. Louis Expo. if I have some good enough

Will you let me know if I can get the self-sealing Columbia Jars 12 oz size in Minneapolis or St Paul I can find nothing but to put up the plums in for exhibit.

Sherburne County Nursery,

A. W. KEAYS, PROP.

FRUIT EXPERIMENTAL WORK.
TRIAL STATION AND NURSERY.

Elk River, Minn., _____ 190 .

if you will let me know if such can be found
it will greatly oblige yours Respectfully

A. W. Keays

P.S. I would like a copy of suggestions to exhibitors
of Fruit at State Fair



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.

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.

2 bbls Wealthy

WATERVILLE, MINN *10th Aug* 190...3

A W Lottum Deer Northwood Grains nothing would give me so much pleasure this quarter of Apple year to visit the State Fair and note the Progress of our Society I have marketed 200 bushel Wealthy Dutch and think I have fully 800 bushel more will come in 120000 bushels come here to employ considerable help the Wealthy Apples mine that we left Wealthy will require a lot of work to market them & they will have to be picked by hand. I have some very fine Potatoes (Greening) about one bbl about 1 bush Mussey Lamb on Profts 25 apples on one graft several bbls Molinda top worked quite a few No 20 some fine Leek No further altogether the most and best I ever had now it don't seem to me I can more than run up on my and both the next. Myself by the trees picked my apples will over run 1000 bushels and it will require lots of work to get them away by 15 Sept when the corn work commences I think Coaly will buy the Coaly apple if he does examine it well I think it ahead of any thing I have (pt seen) I have no interest to give me a few cions for my own use if I had the bbls I could take 25 or 50 bbls Wealthy better than I sent to Buf solo and took Diplomas but that is lot of work I'm using Bushel Boxes I don't have much time to write home to Loof I'll write my

Handwritten notes:
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:

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.

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.

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.