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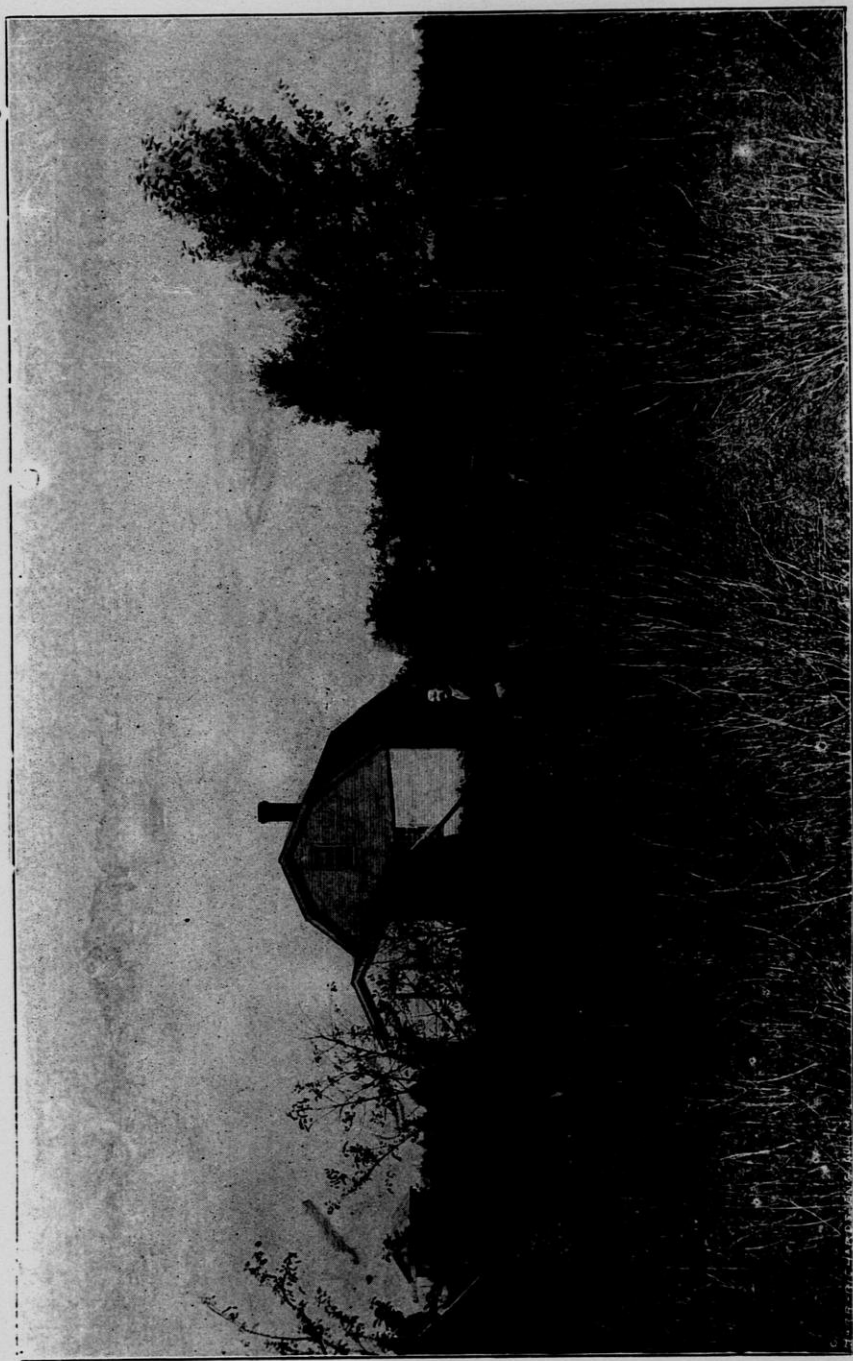
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A Currant Field, Owned by J. S. Ritchie, Superior, Wis.—Courtesy of Wisconsin Experiment Station.

# The Wisconsin Horticulturist.

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VOL. V.

SEPTEMBER.

NO. 7

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## OFFICERS OF THE STATE HORTICULTURAL SOCIETY FOR 1900.

President, Franklin Johnson, Baraboo.

Vice-president, Dr. T. E. Loope, Eureka.

Secretary, John L. Herbst, Sparta.

Treasurer, R. J. Coe, Fort Atkinson.

Corresponding Secretary, Samuel H. Marshall, Madison.

### A DISEASE OF THE SWEET BRIER.

A lady whose young sweet brier bushes showed signs of disease, many of the branches being knobby and distorted, sent a diseased branch to the Experiment Station at Madison.

In the absence of Prof. Goff, Mr. Cranefield wrote as follows: "The sweet brier twig sent is affected by the Mossy Rose Gall—*Rhodites rosae*—a very common affection of the sweet brier. The swellings are caused by the attacks

of a gall fly, an insect that belongs to the same class as the one that causes the oak leaf galls.

All that can be done is to cut off and burn the affected parts so as to check the spread of the insect. It very rarely attacks any other variety of rose.

Very truly yours,

FREDERIC CRANEFIELD."

Madison, Wis.

#### BELGIAN HARES—A NOTE OF WARNING.

From an article in "The Country Gentleman."

The Belgian hare is the subject of an investigation which Dr. T. S. Palmer, assistant chief of the Biological Survey in the Department of Agriculture, has undertaken, with a view to discovering whether its wholesale importation and propagation does not involve a grave danger to our fruit-growing and kindred interests. In California and other states of the far West, the jack-rabbit has long been regarded as a pest, and in Australia and New Zealand a wild rabbit has proved most destructive. These facts convey a warning which Secretary Wilson believes we should heed.

Before 1864 rabbits were unknown in Australia. In that year the proprietor of Barwon Park, near Victoria, introduced a few specimens of the common rabbit of Europe. The animals were turned loose, and little was thought about them for fourteen years. At the end of that time they had conquered the continent. They had multiplied till, like the seed of Abraham, the offspring of the first half-dozen pairs were as the sands of the sea. They ate everything that was green, ruining the sheep ranches, gnawing the bark of fruit trees, and attacking garden vegetables and



other small crops. The injury wrought to agriculture and herding interests was estimated at millions of pounds yearly.

**REWARDS FOR THEIR DESTRUCTION.**—For twenty years the Australian governments and the farmers have kept up a steady fight against the rabbits. Every manner of death-dealing has been tried, from poison to “electrocution.” Up to 1888, the governments had expended more than \$5,000,000 in their efforts to exterminate the pest. At one time a reward of \$25,000 was offered for the best practical means of killing the animal by wholesale, and solutions were proposed by 1456 persons. No one secured the prize. The only way the Australians have discovered for escaping from the rabbit is to fence him out. Thousands of dollars are spent annually on rabbit-proof fences.

**TROUBLE WITH THE JACK-RABBIT.**—The experience of this country with the jack-rabbit is another bit of harrowing history. In the western states bounties are offered, amounting in some places to 5 cents a head. Kansas has paid more than \$50,000 in rabbit bounties. In California it has been found necessary to organize regular rabbit-drives in order to reduce their number. In these drives, a troop of men, afoot and on horseback, scour the country in an extended skirmish line, beating the brush and driving the animals before them, and finally into the wide mouth of a corral made of light wire fencing with a V-shaped opening, of which the two ends are several miles apart. Then the corral gates are closed and the rabbits are beaten to death with clubs. At a Grand Army rabbit drive at Fresno, Cal., two years ago, 20,000 rabbits were killed. In the San Joaquin valley it is estimated that 500,000 rabbits were killed in drives between 1888 and 1898.

**PRECAUTIONS OF THE DEPARTMENT OF AGRICULTURE.**  
—These are a few of the things Secretary Wilson and Dr. Palmer have in mind as they watch the importation and distribution of the Belgian hare. “The Belgian hare in

captivity will probably do no harm," said Dr. Palmer, in discussing the matter. "We are not prepared to say it will do any harm any way, but we are apprehensive of what may happen in case proper safeguards are not taken. While in the West recently, Secretary Wilson heard that there were no fewer than 50,000 Belgian hares in Los Angeles alone. As they were introduced only a year ago last winter, this is a large increase. We have been informed that several thousand have broken bounds and are at liberty. It is almost inevitable that sooner or later the animals should break or burrow out, and if a proper check were not applied, they might gain a foothold in this country and rival the pest of Australia."

COMMERCIAL VALUE.—The industry was first exploited for its profits, on the ground that there was a market for the meat at 15 to 20 cents a pound, and for the fur for the manufacture of electric seal. But the rapid spread of the industry, and the demand for good breeding animals, soon resulted in making the hares too valuable to kill. The values have increased to the point where they are believed to be largely speculative, as in the case of the Dutch tulip mania, and fine animals are now held to be worth from \$500 to \$1000 apiece.

That the rabbit has a commercial value and utility is not denied by the Department of Agriculture. On the contrary, Secretary Wilson calls attention to the fact that our felt hats are made from rabbit fur, and that the greater part of this fur is imported from Australia. Some of it comes from Europe, and the smallest part from the wild rabbits of this country. In one year, from July, 1894, to July, 1895, London imported from Australia 52,560,000 skins at a total value of \$1,000,000. A third of the London importation comes later to New York. It is estimated by one of the leading hatmakers of the East that his industry consumes 48,000,000 skins a year, yielding 3,000,000 lbs. of fur,

valued at \$1,950,000, exclusive of the cost of cutting. The skins are also used for making jujube, sizing and glue.

The department may decide, if its investigations warrant it, to take some action in regard to the wholesale importation of hares. Otherwise, it will confine itself to recommendations to local authorities and the distribution of useful information. In reply to inquiries, the department desires to state that no literature on the subject has been prepared.

#### HARDY PERENNIALS.

Mrs. J. J. Ihrig.

[Read at the summer meeting.]

There is no class of plants so well suited to the needs of the farmer and the farmer's home as the hardy perennial. We all know how the long summer days follow each other so rapidly and how it seems as though there was no time nor strength to be wasted on flowers.

But when we look back to our childhood the flowers stand out clearly and it is easy to trace their influence along the pathway of life up to the present time. Looking thus we realize that we must have flowers for ourselves, our children and our friends. We put forth an effort to supply the need. Many beautiful plants appeal to us from the seed catalogue, the nursery agent, or the gardens of our friends who have leisure to devote to floriculture. But something is wrong. Our seeds and plants which seemed so desirable fail to produce good results, and we find that we cannot rely wholly on the advice of the nurseryman or the glowing description of the catalogue, while the beautiful plants of our friend require more constant care than we can give.

After repeated failure many of us yield to despair and, giving up the struggle, live on in our cheerless homes, stifling the craving for the beautiful flowers as best we may. To such despairing ones the hardy perennial comes to make a last appeal. We are doubtful. We go for a short drive and note, where twenty years ago a dwelling house was torn down, a solitary bunch of cardinal flowers growing as luxuriantly and brightening the landscape as cheerfully, as it did long years ago. We remember how delighted the children were with the little button roses which they had found in the pasture right where grandpa's old house used to be. We know that for thirty years the cows have grazed about the old home and still the little roses bloom and the lilacs and sweet briars flourish without care.

Returning home, we take up our catalogues and proceed to investigate. Great possibilities unfold before us and again we are enthusiastic. Our previous experience has taught us caution and if we proceed carefully we may have a garden which is a thing of beauty and a joy forever.

The old fashioned border of our grandmothers is still very desirable and convenient for perennials. A strip twelve or thirteen feet wide and as long as desired, filled with such plants as daylily, peony, perennial phlox, Iceland poppy, hollyhock, dianthus, delphinium, sweet William and hardy grasses, when once established, will endure a great amount of neglect, or respond readily to good care.

If sickness or emergencies yield no time for constant watchfulness we are reasonably sure that, when we do have leisure, we shall find something still remaining and often we shall be surprised at the improvement which Nature has wrought during our enforced neglect.

Hardy roses, or other low growing shrubs may be placed at intervals of six feet with good effect and bare spots filled with self-sowing annuals or hardy bulbs. To the berry grower I would suggest the planting of the peony for Spring

and the perennial phlox to be enjoyed after the berry season, when its hurry is gone. The peony is perfectly reliable. The flowers are beautiful and the plant looks well during the whole season. While the foliage of other plants often looks shabby and faded the peony always is fresh and green with a beauty all its own. Even after Jack Frost's early visits it shows nothing but Autumn tints until Winter sets in. Give the plants a well drained, well worked and well fed soil. Transplant in the Fall, placing the crown at least three inches under ground. For use in country cemeteries which are remote from your home nothing will excel the peony.

The Fall phlox gives us a dark green foliage which forms a pleasing contrast to its beautiful panicles of flowers ranging in color from the purest white through pink, salmon, rose, lavender and purple, many of them showing the delicate, distinct eye of a darker shade. Give them a rich, moist (not wet) soil and you will be delighted.

In selecting plants for your border do not trust too much to the statement of the catalogues that they are hardy. Look about you and see what has endured. If you are not certain consult some reliable person who knows. If no such person is to be found write to our editor and make use of the Question Box. Then when those cold, cold days in Winter come you need not shiver with the thought of tender plants, but rest in the assurance that some of your border plants, at least, are as hardy as wild mustard.

Oshkosh, Wis.

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"Whut gits me," said Uncle Eben, "is de way some people kin fin' time to sympathize wid nations' way off yonder when dar is so many po' folks right aroun' de corner who is fightin' temptation on an empty stomach."—Washington Star.



## A CITY GARDEN—ONE MAN'S EXPERIENCE.

During a recent visit to Milwaukee we were taught an object lesson on the possibilities of a city back yard. From corners and odd bits of space, aggregating but little more than two hundred square feet, our host has supplied his family of two or three with fresh vegetables all the season, beginning with "dandelion greens" and ending with celery.

His lot, sixty feet wide by one hundred and twenty-seven feet long, contains a house 52 by 22 feet, a barn 14 by 20, a side lawn 52 by 30, a back lawn ten feet square, a flower garden twelve feet square, and a drive eight feet wide extending from the street to the barn.

On the remaining space, this summer, he has raised radishes, two kinds of lettuce, a small bed of onions for eating green; three rows, twenty feet long, of peas, furnishing enough for dinner every day for a week or more; three kinds of beans (wax, lima and kidney); two plantings of sweet corn for a succession; three bushels of early potatoes; nice beds of beets, carrots and salsify, an ample supply for a small family; tomatoes in abundance for eating and canning and some to give away; three hills of cucumbers; one kind of watermelon; two kinds of muskmelon and celery enough to last until January. Besides this there are several roots of pie-plant, some currant bushes and one grapevine. Also a young butternut tree, a horse-chestnut tree, two large lilac bushes and three small Catalpa trees.

These Catalpas, now ten or twelve feet high, were raised from seed planted in a flower pot, in the house, four years ago this autumn, and transplanted to the lawn the following spring.

In the flower space, mentioned above, are beds of phlox, petunias, sweet alyssum, sweet peas, balsams, pansies, poppies, nasturtiums, verbenas, snap-dragon, pinks, candytuft, and clumps of peony, bleeding heart and perennial phlox.



## DISPOSAL OF GARBAGE.

The owner of the aforementioned garden thinks it good policy to return to the soil what comes from it. So in the Spring he digs a hole in the ground, three feet square and two feet, or more, deep. The garbage which accumulates through the day, potato parings, scraps from the table and the like, is kept in a pan in the house until after working hours, then is thrown into this hole and immediately covered with earth. The dirt for covering is taken mainly from the gutter, and, being washings from the street, is very rich.

When spring comes the compost from this little garbage pit is dug out and spread upon the garden as a fertilizer and the hole is ready to use again.

With proper care as to using sufficient covering and cleaning out thoroughly every spring, no ill odors or foul gases arise from this garbage pit.

M. C. C. J.

## HERBST'S BERRY BULLETIN FOR SEPTEMBER.

Trim out all dead wood and cane that has fruited this year from the blackberries, red and black raspberries. Do not cut out any of the new growth until spring. This can be done next spring when you will be more able to tell what cane has survived the winter. If you leave but three or four canes to the hill this fall some of these may be dead in the spring, while canes that you cut out this fall might have survived the winter if they had been left standing.

Cease cultivating the cane berries early enough to allow the wood to fully ripen. Cane that is kept growing up to time of frost will not be ripened to withstand the severe winter weather.

Be sure to burn up all dead wood taken out this fall and by so doing destroy many insects and diseases.

Strawberry beds should be kept cultivated up to time of frost. Set teeth so as to throw dirt over the new runners that they may become well rooted.

Do not wait too long before covering the strawberry bed. A good many plantations are injured in the early winter months. Cover the beds as soon as the first general freeze or even earlier, if convenient. Do not cover too heavy, as by so doing you will smother the plants. Put on just enough to cover.

Set out blackberries and red raspberries this fall. After a good frost young plants will be matured sufficiently to transplant. Next spring you will be too busy to set them and if set this fall they will be well healed over and start out with the first spring rains and growing weather.

Do not set black raspberries until spring if you would secure a good catch.

Prepare your ground this fall for your next spring's setting of strawberries. Manure the ground heavy and plow under this fall. Next spring plow again or use a spading harrow to work the soil up loose and fine. This gives ample time for the manure to become well mixed in the soil.

J. L. HERBST.

Sparta, Wis.

It is always easier to avoid making dirt than to clean it up. Old newspapers are of infinite value in such economy of labor. Always have a newspaper to spread out on the floor when filling the stove or removing the ashes. Spread over the table when polishing silver or cleaning any bright metals, the newspaper prevents a good deal of dirt which would otherwise be removed at the expense of much labor. In fact, it is wise to have newspapers in readiness to act as shields whenever extra dirt is likely to be brought in.

## PREPARATION OF GROUND FOR STRAWBERRIES.

Mr. J. B. Risley of Prairie du Sac called a few days ago to renew his subscription to the Horticulturist. Mr. Risley is famous for his fine strawberries, so we "interviewed" him in regard to his preparation of the ground and method of setting.

He said, in substance, "I begin in the Fall by plowing the ground as deep as I can. In the spring I go over it, first with a disc harrow, then with a common smoothing harrow and get it as fine as I can. Next I put on a plow and turn the ground over, so that this fine soil is underneath, and then put on the disc harrow again, following it with the smoothing harrow as before, making the soil which is now uppermost as fine as the other side was. I now have soil that is fine and free from lumps to a depth of eighteen inches. My next step is to put on a roller and roll the ground, then it is ready for setting."

In the Spring, before using the disc harrow, Mr. Risley scatters ashes evenly over the bed at the rate of one large load to every half-acre.

Mr. Risley's method of setting plants is unique and probably would be considered impracticable by growers of large fields. When he is ready to put in the plants he takes a Planet Junior cultivator with a plow on it and plows a straight furrow across the bed. Then with his hands he makes little cones at regular distances apart along this furrow. He sets his plants on these little cones, the center of the plant on the center of the cone. This insures a proper spreading of the roots and is a safeguard against their becoming matted. In preparing the plants for setting he trims off the ends of the roots leaving them only three or four inches long.

Mr. Risley, one year, sold 2500 boxes from a half-acre, besides using freely in the family and giving away several hundred quarts.

FALL SETTING—The planting of strawberries in the Fall Mr. Risley does not approve. He thinks plants set in the Fall, even if they live and thrive, never bear a first class crop. They produce a medium crop the first summer, and then, having once borne, they are "an old bed" and bear only a medium crop the second summer.



#### VISIT TO THE MILWAUKEE PICKLE COMPANY.

Franklin Johnson.

During a recent trip to Milwaukee and vicinity we called on the Milwaukee Pickle Co. at Wauwatosa of which J. S. Stickney is president. At the noon hour we stepped into the stables and saw the teams. Twenty-five powerful horses, that work every week day with the regularity of the clock, gave us an impression of the force with which the Company moves.

At the time of our visit the Company was receiving from nine hundred to fifteen hundred bushels of cucumbers daily. That, however, was a matter of comparative insignificance. The thought and energy of the managers seemed to center about preparations for harvesting eighty acres of cauliflower.

In the preparation for planting this immense "flower bed" each acre of the ground received forty tons of well rotted stable manure.

Nothing impressed us more than the economy with which labor is used. At the factory the cauliflower is put into barrels, then the barrels are filled with brine and taken to the storage cellars. The Company does not use a man and team to haul these barrels from the factory to the cellars. There is absolutely no lifting or hauling from factory to storage. The barrels are rolled down a gently inclined track, slowly following one another, then are safely stowed

away in one of the immense cellars, twenty or thirty rods from the place where they were filled.

Owing to the irregularity of time with which all fields of cauliflower head, the "tiers" pass over the entire field about once in a week or ten days. It is the duty of the tiers to examine each plant and when they see that a head has begun to form they tie up the long loose leaves of the plant around this head so that it will bleach while it grows.

In about ten days after tying, the heads are ready to harvest.

Every time the "tiers" go over the field they use a different color of twine for tying, so that when the harvesters come they lose not a moment in examining the heads to see if they are ready to cut. They simply pass rapidly along, cutting every head that is tied with a certain color and leaving everything else until another time.

The company of "tiers" were all women, strong, energetic women, who moved with a dignity and grace which was charming to see. They formed a line like a skirmish line, as they passed back and forth across the field. Each tier receives a dollar a day.

Mr. Stickney has studied for years just how to make every stroke count. The points above noted are but examples which show that he has studied to some purpose.

On the home grounds of J. S. Stickney we noticed the *Rudbeckia Golden Glow* in all of its glory.

Another golden flower that was very bright and attractive was a dwarf sunflower, a seedling raised by Mr. Stickney, we think. The plant is very neat and trim, three or four feet in height, and bears a profusion of very double flowers which look like golden dahlias.

Foot up the blessings on hand and you will find yourself ahead.—Rural New-Yorker.



## AN ONION FIELD.

Another interesting sight we saw at Wauwatosa was Mr. William von Baumbach's field of onions,—nearly two acres of Michigan Globe that will probably yield six hundred bushels per acre.

The quality of the onions was finest where the seed was sown the thickest, about three pounds per acre. Where a less quantity of seed was used the onions showed more irregularity of size.

In harvesting, the onions are sorted into two sizes. The price is the same for both sizes but they sell more readily on account of uniformity of size.

F. J.



## PRUNING APPLE TREES TO THIN FRUIT.

The apple does not require such severe heading-in as the pear and quince, but needs thorough, judicious pruning. Go through many orchards and see how badly they are neglected in the matter of pruning; they are left to grow as they will until it is impossible to pick what little fruit sets inside. Then the owner will generally take an axe and begin the slaughter of his trees, cutting out large branches that should have been cut with a small saw or pruning shears before; where these large branches are cut, decay begins. If we would make our calculations how many branches we would need when each becomes several inches in diameter we would cut the small trees pretty severely and not leave near so much top as is usually done. There is no fruit tree we grow that needs more careful thinning out of the head than the apple, especially the high colored red fruit whose market value depends much on its perfect color. If we let our trees become a dense mass of wood and foliage it is impossible to get the fruit to color except on the top and outside branches, so we must have a perfect



open head so formed by proper pruning from the young tree up to bearing age. Such trees would seldom be overloaded with inferior fruit if other conditions are right. We may induce some to thin their pears, peaches and plums, but it would be a difficult matter to get very many to undertake to go over a large apple tree to thin the fruit, so we must get the next best thing, and that is thorough pruning.—  
Strawberry Culturist.

#### ABOUT RASPBERRY TIPS.

The reason why tips taken from newly set plantations are usually considered better, is because young plantations generally receive better culture, manuring, etc., and consequently are more vigorous and productive and give better plants. If a plantation of raspberries is free from disease, and is given good culture and liberal manuring, although it may be several years old, the tips taken from it will be as good as from a newly set plantation.—Exchange.

#### PUDDLING ROOTS.

Puddling the roots of trees and plants of all kinds before planting is an important and profitable practice. It is so easy and cheap and adds so much to the chances of success that there is no good reason why everyone should not do it.

At some convenient place dig a hole about a foot deep and two feet wide. Fill it more than half full of water. Into this put good mellow earth that has clay enough in it to make a sticky mud when well mixed with the water. Stir the earth and water, adding one or the other as may be required, until the puddle is a mass of thin mud. Into

this dip the roots of every tree or plant just before setting it out. A number of trees may be puddled at once or several bunches of small plants, provided they are not allowed to dry before setting. When the mellow soil is pressed to them in the holes it will stick to the muddy roots much closer than with the ordinary method of planting.—Strawberry Culturist.



#### BURNING POISON IVY.

Recent references were made in The R. N.-Y. to Poison ivy, and the danger of injury from it during Winter. It is well to bear in mind the fact that the dried vines should never be burned in the stove and if any of the ivy clings to firewood it should be removed. The acrid fumes arising from the burning wood may cause serious trouble to the eyes, one bad epidemic of inflamed eyes in our locality being traced to this cause. For the same reason one should avoid exposure to the smoke of a bonfire, if there is any suspicion that Poison ivy is among the rubbish burned. It must be remembered, too, that ordinary washing does not remove the volatile poisoning matter, after handling the vines; the hands must be surgically clean, and for this purpose bathing in an alcoholic tincture, before washing, is a wise precaution.—Farmers' Review.



#### THE CORRECT PRONUNCIATION OF BERRY NAMES.

There are few people who aim to be correct anyway. In no line is this more noticeable than in the pronunciation of words. Many people judge a person by his pronunciation when first they meet him. In no way is ignorance more clearly shown. It never pays to pronounce a name incor-

rectly for fun among strangers. Correct pronunciation is a result not only of study, but of heredity and practice. The child of educated parents learns to pronounce words correctly from the beginning. If born of illiterate parents names are impressed on him wrongfully at the start and it takes years of study and practice to obliterate the first impressions. It is often the case that such a person, though well educated, will lapse into the wave of old after he has gone out from the influence of his teachers. How many people there are who use "git" for "get," "haint" for "have not," etc., etc.

In the berry world, we see the name of that great strawberry "Bubach" most frequently murdered. Some spell it Bubach, others Bubauch and they pronounce it anything but correctly. The correct pronunciation is Bubaw and it is correctly spelled Bubach. I wrote to the originator, the late John G. Bubach for the correct spelling, etc. "Michel" is spelled and pronounced Mitchells, Michael, etc. It should be spelled Michel and pronounced Mishel. Parker Earle was named after a man by that name. It is not Parker's Early as many make it. I suspect that the Bisel strawberry is misspelled and pronounced. —Strawberry Culturist.



#### BERRY REPORT FROM SPARTA.

The strawberry crop around Sparta was about one-half, except late varieties which were a full crop and good prices were realized on them. A good many canes of red raspberries were damaged for some unknown reason. On some plantations there was only one-third of a crop. On others the damage was less and there was three-quarters of a crop. Black caps were a good crop. Blackberries were a full crop and prices good. New growth on all cane berries is good and the new settings of strawberries have set new plants well and the rows are filled out. Prospects, so far, very good for next year.

J. L. HERBST.

**THE VALUE OF OUR BIRDS AND THEIR WANTON DESTRUCTION.**

By Frank Stark, Randolph, Wis.

Let us lay aside the scientific and the esthetic and consider only the economic value of our birds.

Their economic value lies in the destruction of injurious insects, rodents, the seeds of harmful plants, and in acting as scavengers. Entomologists tell us that insects cause an annual loss of two hundred million dollars to the agricultural interests of the United States, not including the injury to ornamental shrubbery, shade and forest trees.

Birds are natural enemies of insects and the prosperity of the agriculturist is dependent in no small degree upon the welfare of these insect destroyers.

The swifts and swallows course through the air during the day, catching winged insects. At night the work is taken up by the night-hawks and whip-poor-wills, which catch the nocturnal insects, including moths of several kinds of the army and cut worms. The warblers, light, active creatures, flutter about the terminal foliage and, with almost the skill of a humming bird, pick insects from leaf or blossom. Vireos patiently explore the under side of leaves, odd nooks and corners, to see that no skulker escapes. The woodpeckers, nuthatches and creepers attend to the tree trunks and limbs, examining carefully every inch of bark for eggs, larvae, or insects, or drilling for ants and borers heard within. On the ground the hunt is carried on by sparrows, thrushes and other birds. Small rodents, rabbits and squirrels are kept in check by hawks and owls.

The amount of food consumed by a bird at a single meal is enormous. The stomachs of four chickadees contained one thousand and twenty-eight eggs of the canker worm. Four others contained six hundred eggs and one hundred and five female moths. And they require several



meals a day. Birds have been known to make sixty-six trips to their nests in an hour, carrying worms and insects to the young.

Despite the tremendous amount of work now done by the birds, it is not as complete as it formerly was. Why? Wisconsin is said to have lost forty per cent of the birds it had fifteen years ago. Why is the bird population falling off?

The clearing of forests and settling up of the country has had a marked effect, but this is only one of the causes.

The boy with the egg-collecting mania has made inroads on many species. Wrens, ground sparrows, bluebirds and the like have suffered in this way. He cares not

“How the robin feeds her young,  
How the orioles nest is hung,”

only so far as will aid him in his work of destruction.

Men and boys practice shooting the swallows on the wing, forgetful of the fact that they fly all day over the fields, not for fun but for food.

The so-called sportsman has waged war against many insectivorous birds not including the game birds. What better mark is there than the meadow lark as it so closely imitates the grouse in its rise and flight? They are shot for practice. It has been estimated that one meadow lark will in a single season save a ton of hay by destroying hoppers and crickets which it catches not only for itself but for its three broods of young. Night hawks and other fearless and faithful workers have been shot simply for sport.

The character of the work carried on by the woodpeckers makes them a tempting mark for rifle practice. They have decidedly decreased in numbers. When a tree is infested with borers and there is no woodpecker to come to its aid it is helpless and must die.

Some birds are preyed upon by others, some are robbers

and plunderers of their neighbors, but probably the worst bird enemy among birds is the abominable little English sparrow. Of the two-score kinds of American sparrows the most worthless is ten times more valuable than this imported imp. By his increasing numbers and pugnacious foreign manners he is crowding out the more useful classes.

But by far the most appalling and needless demand upon bird life is made by the morbid desire of women of civilized nations to deck their hats with the wings, plumes, heads or entire carcasses of our most beautiful and useful birds. Over one hundred and seventy million dead birds are required annually to supply the milliners of Europe and America who cater to this deplorable and disgusting demand of fashion. Many birds, as the egret, are killed only for a few plumes obtained. Feathers of some South American species sell for fifteen dollars an ounce.

The time of most brilliant plumage is during the mating season. Then bird hunters are out in full force. Parental love overshadows self-preservation and the parent birds are easily secured. The young are left to starve in the nests.

The woman reports the cruel teamster to the society of the long name, yet wears upon her brow wings torn from gulls which are left alive upon the water. A Comanche Indian has as good a right to her scalp as she has to the spoils which cover it.

How long will the mother tell her child that "it is wicked to kill the birds," and indirectly pay some one else to kill them for her?

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[Editor's Note.—The above was written as a graduating thesis. The writer, a wide-awake young horticulturist, consented with reluctance to let it be published in our columns.]



## PICKING AND PACKING APPLES FOR COLD STORAGE.

G. B. Storer, Illinois.

[Extract from a paper read before Illinois horticulturists and published in the Orange Judd Farmer.]

## THE BARREL.

The package is an important item and the standard barrel holding three bushels is the best. No grower can afford to use any other than the standard barrel. For cold storage only barrels made from No. 1 stock should be used. This means good thick staves of elm, cottonwood, beach or sycamore, thoroughly seasoned. Chimes cut deep for the heads. Heading, good, seasoned, soft wood, not over three pieces to the head. Patent flat hoops and good tough headliners. Buy the barrels early and store them away out of the dirt and weather so that you can have them when you want them. No doubt there are a good many apple growers here who appreciate the force of this suggestion, more than they did before handling the crop of 1899.

## PICKING.

Every grower should have a supply of good, strong, light ladders, baskets with drop handles and hooks to hang baskets on the limbs or ladder rounds while picking. Sacks should not be used, as it is almost impossible to prevent bruising the fruit.

A great many apple crops are damaged seriously by being allowed to remain on the trees a few days longer just to get a little more color. The temptation to do this is great, especially to the careful grower who takes pride in putting fine fruit on the market.

Before picking is commenced, all apples under the trees should be taken off the ground. Never place a windfall apple in a barrel for cold storage. It is bruised even if you cannot see it. The size of the fruit to be picked should not

be less than two and one-half inches in diameter. Smaller apples and any that may be imperfect should be left on the tree and shaken down later for the evaporator or cider press.

Each individual apple should be handled carefully and the baskets should be carefully emptied. Too much importance cannot be given to this part of the work, and your men should be made to realize its importance to you.

If the picking and packing can be carried on at the same time it is highly desirable. If, for any reason, this cannot be done, have the apples taken to the packing house as fast as picked. Get them under cover. It is unquestionably the very worst practice to pile them on the ground in the orchard.

#### PACKING.

With the packers should be a careful inspector. Get a cold storage man if you can find one. Double face the barrels but do not face them too "strong." Let the face be an indication of what is underneath both as to size, color and general character. Shake them down as the baskets are emptied into the barrel. Fill the barrel two inches above the top and press down carefully with a screw or lever press. Do not put more than four nails in each chime hoop. Cold storage men, commission merchants and all dealers in apples would have better dispositions if fewer nails were used in apple barrels. Stencil the name of the variety on the face end and lay the barrel on its side. Ship them to the nearest good cold storage plant as soon as you have a carload. If possible do not let the interval between picking and shipping exceed five days.

Some people are not fond of arithmetic, but most of us worked faithfully at subtraction of clothing during August.  
—Rural New-Yorker.

## FRUIT EXHIBITS AT HORTICULTURAL CONVENTIONS.

During the coming fall and winter at many of our horticultural conventions and farmers' institutes there will be exhibits of fruit. Usually too little attention is paid to this feature, the people that attend the meeting apparently supposing that when the awards for the fruit are made that is the last of it. But the awards are only to stimulate competition, so that the best will be brought. The real advantages are found in the instruction that comes from the fruit exhibit. It should always be carefully studied that its lessons may be taken home. The amateur that carefully heeds the teachings of a good exhibit will see a great light. He will perhaps ask for some variety that has been highly recommended to him, and the answer will be that "there are none here, for it is such a bad keeper that we cannot get enough of them for exhibition purposes." He will find some other variety that he has supposed to be of only medium value present in abundance and beautiful variety. He will find the same variety looking entirely different when grown in different parts of the state. He will thus get a very clear idea of the degree to which that fruit is adapted to the locality in which he lives. Above all, he will be able to make a comparison of varieties that will be of great value to him. The comparison will be made under conditions that certify to him that he is not mistaken as to the nomenclature. The fact that much of the fruit in our orchards is not true to name makes comparison, except at an exhibit, very difficult.—Farmers' Review.

• "Dicky, whenever you see an insect or a bug in trouble you must be merciful and help him out." "But, ma, 'f Aun' Jane gets a pinchin' bug down her neck mus' I help th' bug or help Aun' Jane?"—Indianapolis Journal.

## CRANBERRY CULTURE.

The wild cranberry (or craneberry) grew in natural bogs only. The best bogs are laurel, maple, cedar, tamarack, aspen and balsam swamps. Cultivation consists in clearing away all growth except the vines and in sanding and preparing to flood. The bog is flooded to protect the fruit from frosts and to kill fire worms or other parasites. Among the latter are yellow-headed and black-headed fruit worms, which, if left unchecked, are liable to destroy the entire crop.

Growers remove weeds, add fertilizers, reflood from time to time and spray the vines to kill moths, larvae, tip worms, scale, etc. Where suitable sand is available, all really first-class bogs are sanded regardless of whether or not they can be flooded. This renders cultivation and picking easier and makes the fruit brighter and cleaner.

In some sections, where flooding is not accomplished by natural freshets or the use of artificial dams and sluices, powerful pumping works have been erected. When the weather bureau reports an impending freeze, the pumps are put to work and the bog is covered with water in a few hours, and the crop saved.

There are some dry cranberry fields, artificially planted; but, while productive, they can not be so certainly protected as the floodable bogs.

The number of commercial growers in the United States is over two thousand. They are found mainly in the states of Massachusetts, New Jersey, Maine, Connecticut, Michigan and Wisconsin, but Minnesota, Oregon, Rhode Island, Washington and New York reported bogs. The number in Michigan and Wisconsin is on the increase despite a temporary set-back by forest fires.

A new field or bog is made by clipping and thrusting into the earth sprouts from vines not more than three years old.



There are many varieties of cranberries. Over 100 of them, of good keeping and shipping qualities, were raised at the State Experiment Station at Madison, Wisconsin, in 1898, and exhibited at the succeeding cranberry convention. The United States consular officers report about an equal number in the Canadian provinces, the best of which are being transplanted to this country.

The methods of cultivating, picking, screening or grading and marketing cranberries are practically the same everywhere, and more nearly uniform than those of any other considerable branch of agricultural production that covers widely separated areas.

The growers are well organized, the national association having its headquarters at Trenton, New Jersey, and local organizations existing in Massachusetts and possibly elsewhere. They keep a record of acreage and production and gather for their own use certain annual statistics. They also are attempting to secure the adoption and common use of barrels and crates of uniform size, sanctioned by law. What is known as the "Western Barrel," so fixed by law in Wisconsin, is 25½ inches high; 16 inches in diameter at the heads and 18 inches in diameter at the bilge, inside measure, and must be officially branded, under severe penalty for failure.

The Massachusetts or Cape Cod barrel is slightly different, being 16x17¾x26⅞ inches, inside measure, and must contain 100 quarts.

The Wisconsin (legal) or western crate is 22x12x7½ inches, inside measure, and must be branded. The Cape Cod crate, in use also in Connecticut, Maine and New Jersey, is of the same dimensions.

Johnny: "Did you go fishin' yesterday?" Freddy: "Yes."  
Johnny: "Wojjer catch?" Freddy: "Five fish and a lickin' from dad."—Boston Traveler.

## FOR THE HOUSEHOLD.

Housekeepers who have not a good place to keep jelly sometimes find it desirable to can the juice of apples and of other fruits and make the jelly in small quantities as needed. To do this, after straining the juice, let it come to a boil and seal in self-sealing jars. Juice thus canned is useful for other purposes. It is excellent for sherbets and pudding sauces, and makes a refreshing drink.

## HOLLAND APPLE PIE.

Peel, quarter and core enough tart apples to fill a deep granite-iron or porcelain pie dish. Cover with a rich biscuit crust rolled rather thin and slashed. Bake until both apples and crust are well cooked. Invert on a suitable platter or plate. Spread apples over with butter, sprinkle with sugar and serve hot. Or omit butter and sugar and serve with lemon hard sauce or with cream and sugar.

## APPLE SHERBET.

One quart tart apple sauce rubbed through a sieve, whites of two eggs beaten to a stiff froth; flavor with lemon or not, to suit taste. Beat well together and freeze. Or serve icy cold without freezing, and with whipped cream if desired. To make a more fancy dish color one-half the mixture with fruit color and arrange alternate layers of the plain and the colored in a glass dish and heap whipped cream on top.—National Rural.

## CHEESE FONDU.

Pour one cup scalded milk over one cup stale bread crumbs, add three-fourths cup of soft cheese cut in small pieces or grated, one tablespoon of butter and a little salt and red pepper. Beat three egg yolks well and add to mixture, then fold in the stiffly beaten whites and bake in moderate oven for twenty minutes in a shallow dish.—Miss Armstrong.



## WISCONSIN STATE FAIR.

Wisconsin is rubbing her hands in self-gratulation over the "biggest Fair" ever held in this State. It outdid preceding fairs not merely in attendance but also in the number, size and character of the exhibits.

We overheard one man complaining that it was a "dry" Fair—"not a thing to be had to drink stronger than watery cider."

It was certainly an orderly Fair; with thousands of people on the grounds we saw no discourtesy or rudeness. Of course there was "hurrying to and fro" and the noises inseparable from a great crowd and a great exhibition—the baying of the dogs in the "Dog Show," the crowing and quacking and cackling in the Poultry department, the shouting of horsemen and the oratory of the side-show fakirs.

Speaking of fakirs leads us to express the hope that another year the wax heads of notorious murderers will not confront the passing crowds. It is a sight too gruesome and "spooky" and revolting.

"More fruit than has ever been exhibited here before," said the superintendent of the horticultural department, and he added that the fruit filled two thousand feet of shelving and that if the plates were placed in a line touching one another, they would reach more than a third of a mile.

Among the exhibitors of fruit we noticed A. G. Tuttle, J. S. Palmer, Wm. Fox and Mrs. Ramsey of Baraboo, Mr. Schuster and Mr. Chappell of Dane Co., Mr. Tarrant of Janesville, Mr. Killips of Prospect Hill, Mr. Barnes of Wau-paca, Kelly Bros. of Mineral Point and A. J. Philips and son of West Salem.

The Experiment Station of the State University had a very interesting exhibit of plums, more than 100 kinds, each variety carefully labeled; also an exhibit of seedling apples originated at the Station. The State Horticultural Society

showed fruit from its trial station at Weyauwega. There were also specimens of fruit in all the County exhibits.

Among Mr. Tuttle's fruit was a beautiful display of cranberries from his marsh near Mather—four varieties, Jumbo, McFarland, Berlin and native. Also a plate of the Townsend plum picked from the tree Sept. 10, and some large, handsome pears, the Vermont Beauty, which seems better adapted to central Wisconsin than any other kind. Among his Russian apples was a plate of Repka, a winter apple which will keep "till apples come again."

A. J. Philips showed Avista apples from the tree we heard about last winter, which has borne a crop for 32 consecutive years. In his display was also the Eureka, and a beautiful apple named Lily, a seedling of a Duchess seedling.

Mr. Schuster's exhibit of grapes, though comprising but 22 varieties, was noteworthy on account of the size of the clusters. His clusters of Agawam and Ionia were the largest I have ever seen and he had clusters of Brighton each of which would weigh a pound or more.

Mr. Fox showed about 60 varieties of grapes; conspicuous among them were some very large clusters of Delaware and Niagara. His collection of apples contained one very large, beautiful apple of German parentage, the Bidigheimer, color a deep, rich cream suffused with crimson.

As we passed Mr. Tarrant's magnificent display of more than 100 kinds of apples, and Mrs. Ramsey's and Mr. Palmer's and Mr. Chappell's, we thought the surest way of judging which was best would be by "casting lots."

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To see the plants and flowers was in itself worth a trip across the State. The chief exhibitors were Currie Brothers of Milwaukee, J. M. Dunlop and Mr. Ringrose of Wauwatosa, John Grape of Waukesha, F. F. Congdon of Beaver Dam and Mrs. Barnes of Waupaca. In this department

one's eye was first caught by a great mound of palms behind the seed exhibit of Currie Brothers. Beyond this were magnificent displays of ferns, begonias of every conceivable kind, dwarf Norfolk Island pines of various sizes, and hundreds of other plants.

Special features of Mr. Ringrose's exhibit were the asparagus Sprengerii and pots of tuberose in bloom.

In Mr. Dunlop's fine collection we noted particularly a symmetrical little tree of Norfolk Island pine seven years old.

The display of cut flowers was superb. In the exhibit of Mrs. Barnes was a flower new to us, a chrysanthemum sunflower, very double and of a rich golden color, beautiful.

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All the exhibits of honey and honey products were from Sauk County. Mr. Ochsner of Prairie du Sac took all the first premiums and Mrs. Ramsey of Baraboo all the second.

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One of the most popular attractions of the Fair was the Dairy Building, where the interest centered in the exhibit of the University Dairy School. Large quantities of butter and cheese were on exhibition and visitors were shown the process of manufacture. They were also made acquainted with the Wisconsin Curd Test, an invention by means of which the cleanliness of milk can be tested. This test was developed at the Wisconsin Dairy School. In a glass case was a miniature reproduction of Hiram Smith Hall done in butter. The Dairy School made an exhibit in Paris which received a gold medal.

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In the Poultry department were 3000 fowls. There was a large and beautiful show of pigeons, and a few Belgian hares of high grade.

Huber Bros. showed their herd of 38 buffaloes which all originated from a single pair.

Hundreds of horses and cattle, and sheep and swine, the best in the state, attracted throngs of admirers.

The premiums in the department of Plants and Flowers were awarded as follows:

In the Professional class Currie Bros. received first premiums on Collection of greenhouse plants, foliage plants, palms, greenhouse plants in bloom and ferns. J. M. Dunlop received second premium on all the above. Geraniums, Currie Bros. 1st, S. D. Ringrose 2d; carnations, Mr. Ringrose 1st, Mr. Dunlop 2d; floral design, Mr. Dunlop; basket, same; bouquet same. On roses, gladiolus and carnations, Currie Bros. 1, Mr. Dunlop 2; asters, Mr. Dunlop 1, Currie Bros. 2; lilies, Currie Bros; display of cut flowers, Currie Bros. 1, Mr. Dunlop 2.

In Amateur class, best collection of Greenhouse plants, John Grape 1, F. F. Congdon 2; foliage plants and ferns, Mr. Grape; floral design, Mr. Congdon 1, Mrs. Barnes 2; basket, Mr. Grape 1, Mrs. Barnes 2; bouquets, Mrs. Barnes 1, Mr. Grape 2; roses, Mr. Grape; verbenas, Mr. Grape 1, Mrs. Barnes 2; asters, pansies, single petunias, phlox Drummondii, Mrs. Barnes 1, Mr. Congdon 2; double petunias, Mrs. Barnes 1, Mr. Grape 2; gladiolus, lilies, sweet peas, Mr. Grape 1, Mrs. Barnes 2; zinnias, Mr. Congdon 1, Mr. Grape 2; display cut flowers, Mrs. Barnes 1, Mr. Congdon 2; Curries' special, Mr. Congdon 1, Mrs. Barnes 2.

A. D. Barnes made a good display of apples and plums at the Stevens Point Fair, showing some fine specimens of Duchess, Wealthy, Wolf River and McMahan apples; also some very fine plums in De Soto, Cheney, Wolf, Wyant and Rollingsstone. He also exhibited several new seedlings in apples and several new varieties of potatoes.

J. L. H.



## OFFICIAL LIST OF AWARDS ON FRUIT.

Best display of fruit (sweepstakes), Geo. Jeffrey of Milwaukee 1st, A. G. Tuttle of Baraboo 2d, Wm. Fox of Baraboo 3d.

Apples by Professional Growers, display of 20 varieties, A. J. Philips of West Salem 1st, F. H. Chappel of Oregon, Wis., 2d, Wm. Fox 3d; 10 varieties, Fox 1st, Chappel 2d, Philips 3d; best 5 for winter, Tuttle 1st, Chappel 2d, Philips 3d; seedlings, Tuttle 1st, Chappel 2d, A. D. Barnes of Waupaca 3d; best winter apple, Chappel 1st, Philips 2d, Fox 3d; best fall apple, Barnes 1st, Philips 2d, Fox 3d; largest apple, Philips 1st, Barnes 2d, Tuttle 3d; handsomest apple, Philips 1st, Tuttle 2d, Barnes 3d.

On plates of apples (professional), Wm. Fox received first on Duchess of Oldenburg, Golden Russet, Newell, N. W. Greening, Repka Malenka; second on Pewaukee, St. Lawrence, Utter, Alexander, McMahan, Wolf River, Haas, Yellow Transparent, Hibernial and Switzer.

A. G. Tuttle received first on Pewaukee, St. Lawrence, Talman Sweet, Haas, Yellow Transparent and Switzer; second on Fall Orange, Hyslop, Transcendent and Whitney.

A. J. Philips received first on Utter, McMahan, Wolf River, Longfield, Hibernial, Eureka, Avista, Malinda, Hyslop, Transcendant, Whitney, Sweet Russet and Martha.

A. D. Barnes, first on Wealthy, Walbridge, Alexander and Virginia; second on Golden Russet, Longfield, Malinda and Sweet Russet.

F. H. Chappell, first on Fall Orange and Windsor; second on Duchess of Oldenburg, Walbridge, Newell, N. W. Greening and Repka.

Best collection of crab apples, Mr. Philips 1st, Mr. Tuttle 2d, Mr. Barnes 3d.

In exhibits of grapes by professional grower Mr. Fox took all the premiums.

Awards to Amateurs will be given in next issue.



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