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## **Proceedings of the third annual meeting of the Wisconsin State Cranberry Growers' Ass'n, held at Grand Rapids, Wisconsin. January 14th and 15th 1890. 1890**

Wisconsin State Cranberry Growers Association  
Grand Rapids, Wisconsin: Reporter Print, 1890

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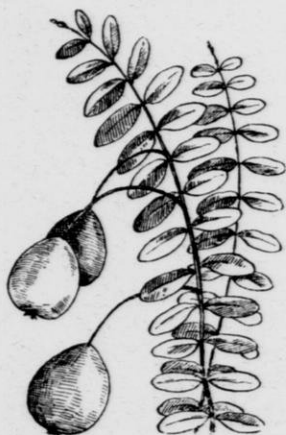
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PROCEEDINGS  
—OF THE THIRD—  
ANNUAL MEETING,  
—OF THE—  
Wisconsin State



**Cranberry Growers' Ass'n,**

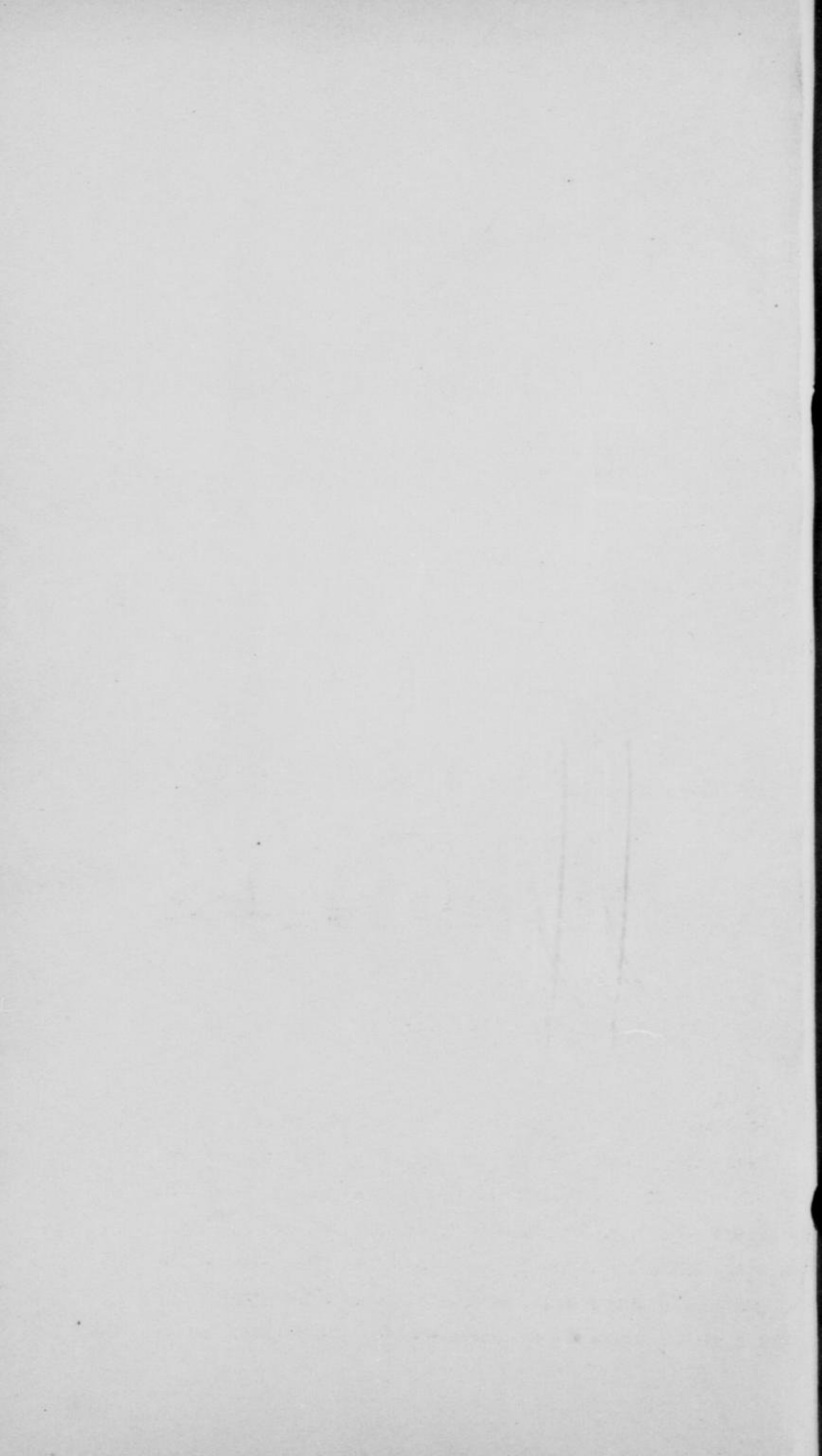
—HELD AT—

**Grand Rapids, Wisconsin.**

January 14th and 15th 1890.

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GRAND RAPIDS, WIS., REPORTER PRINT.



PROCEEDINGS OF THE THIRD ANNUAL

—MEETING OF THE—

Wisconsin State Cranberry Growers' Asso'n,

—HELD AT—

GRAND RAPIDS, WIS., January 14 & 15, 1890.

Meeting called to order by President Nash.

Minutes of preceding meeting read and approved.

*Mr. Nash.*—Gentlemen: What I said at the August meeting I shall have to repeat here. I have had so little experience and know so little about the science of raising berries that I think the time can be better occupied in listening to older and more

experienced growers than in listening to me.

The committee appointed at the August meeting to investigate the different species of worm, which were destructive to the vine or fruit and report the best manner of destroying them, reported as follows:

*Mr. R. E. Treat:*—My experiment was only with the fruit worm and in the direction of destroying them by flowing as follows:

First trial—kept worms under water three hours, all alive.

Second trial—kept worms under water twelve hours, all alive.

Third trial—kept worms under water twenty-seven hours, all alive.

Fourth trial—kept worms under water thirty hours, all alive.

Fifth trial—kept worms under water thirty-five hours, all showed signs of life, but died soon after.

Sixth trial—kept worms under water forty-eight hours, all were dead from these experiments. I found that it would be impossible to drown them while they were working without destroying the crop and probably injuring the vines. The span or measure worm did vast damage on unflowed lands early in the spring, by eating the top of the vine on hundreds of acres in this vicinity. This worm has never been known to do any serious damage before.

*Mr. H. O. Kruschke:*—I have been investigating the worm that did the damage on William Nichol's marsh, near Mather, as was reported at the August meeting. The worm does not differ from the ordinary worm that eats the grass, except they have two long horns or feelers projecting from the head and a kind of a hump on his back. (Mr. Kruschke then

produced two cocoons and a miller hatched from one.) The miller is of a grayish color, and does not differ from the ordinary white and gray miller commonly seen on the marshes, except it might be a trifle larger. I sent specimens to the entomologists at Madison and Washington, and their reports were very conflicting.

*Mr. Scarles:*—As the third member of this committee, I beg leave to report, that we had no vine worms and only a very few fruit worms. I got quite a number of specimens, but did not succeed in hatching a miller from them, but may do so yet as we have some berries that have the worms in yet. We think the best method of protecting the bogs from worms is the torch. We have used them several years, think the torch will keep the vines free from millers of all descriptions. We burn from the middle of June to the 25th of July, and only use them on dark and comparatively calm nights.

Messrs. Nash, Scott, Kruger and Kruschke discussed the matter and it was conceded that a general use of the torch would rid the bogs of all worms.

Report of committee on legislation. Mr. Gaynor as chairman of the committee, in a brief speech explained the common law relating to drainage and surface water and also the civil law as adopted by quite a number of the states and recommended that we allow the matter to rest until the next annual meeting when it would be time enough to present a bill to the next legislature, but thought that changing from the common to the civil law would be all that would be needed either by the cranberry grower or the agriculturist.

*Mr. Kruger:*—As a member of this committee, I

think, Mr. Gaynor, has fully and clearly explained the status of the law, and I agree with him that the change to civil law would probably be the best we could do, as any special law, that we might get passed would probably meet the fate of an act that was passed some years since to favor the cranberry grower, and be declared unconstitutional.

*Mr. Gaynor:*—In Louisiana they have laws, also in some other southern states, in regard to flowing rice fields. I think it would be well to investigate them and perhaps we would find something suited to our needs.

The committee was instructed to report further at the next annual meeting.

Wind mills as a source of water power were discussed; Mr. Gaynor stating that from careful observation and figuring he had found that a wind mill raising two gallon per minute would only supply the loss by evaporation on a reservoir of one acre.

*Mr. Bennett:*—I have a plan which I think feasible to prevent frost. I intended to present it later but as this subject is now under discussion I will read it. (Mr. Bennett's paper treated on the subject of sprinkling by means of a force pump on a boat to run in the ditches, same pumps to be used in filling the ditches from wells. Mr. Bennett also presented drawings of manner of laying out the ditches, building the boat and other points.

Treasurer's report showing a balance on hand of \$9.68 was read and adopted.

Mr. Gaynor explained why ripe berries did not freeze as readily as green ones. The berries consisted of cells or sacks which were full of water. Water freezes when pure at 32 degrees, but when it contains

acid, alkali, salt or any thing else that makes it impure, it will stand a greater degree of cold, so when the berry in its ripening process changes the starch into sugar or acid it takes a greater degree of cold to freeze it.

*Mr. Bennett:*—A thought occurred to me while you were speaking. Would a spray of salt water prevent frost?

*Mr. Gaynor:*—I think it would have the reverse effect.

*Mr. Bennett:*—Cited instances where men had soaked seed corn in salt to prevent worms from eating the seed after planting, and a frost in June cut down the entire field except those portions where the seed had been thus treated.

*Mr. Gaynor:*—The salt in the seed probably passed into the sap in the young corn and that prevented those plants from freezing.

The election of officers resulted in the election of—

PRESIDENT.—J. A. Gaynor, of Grand Rapids.

VICE PRES.—H. O. Kruschke, of Deuster.

SECRETARY & TREASURER.—J. H. Treat, of Meadow Valley.

EXECUTIVE COMMITTEE.—C. J. Kruger, of Dexter-ville, and R. C. Treat, of Meadow Valley.

*Mr. Searles:*—Having experimented with a view of finding the lowest temperature at which vines will grow, think that 62° is about as low as they will start to grow.

James Gaynor places the lowest temperature at 64 degrees.

*Mr. R. C. Treat:*—I think it would be a good place to get up a list of recipes and put a number of them in each barrel so that people would find out the



best manner of cooking them. A committee consisting of Nash, Treat and Kruger was appointed to formulate a set of recipes and report at the morning session.

It was moved and carried to amend article two (2) of the by laws so as to read as follows:

Each member is requested to report to the Secretary whenever requested the condition and estimate of his own and neighboring bogs. Any member refusing or neglecting to so report may be suspended or expelled.

*Mr. Kruger:*—How can we keep our fruit from decay?

*Mr. Dessaint:*—I now have berries that are 15 months old. I simply kept them dry and from the light.

*Mr. Treat:*—I have 50 barrels put up in paper lined barrels and kept in basement of ware house that show no signs of decay, have 25 barrels in boxes that are keeping equally as well, I keep the temperature at or as near forty degrees as possible.

*Mr. Gaynor:*—Grapes are liable to decay, but you can still buy them nice and sound three months after gathering. They are packed and shipped in saw dust.

*Mr. Nash:*—The principle is well established, keep them from the air. We sort them over in the Spring and seal them up in water and they will keep at least until berries are ripe again and probably longer.

The executive committee were instructed to prepare a line of work for the ensuing year and appoint one member to make observations and experiments on each subject and report at the next annual meet-

ing.

Meeting then adjourned until 9 a. m. January 15th.

### MORNING SESSION.

President Gaynor in the chair.

Secretary read statistics of crop marketed.

#### STATISTICS OF SHIPMENTS.

Wisconsin Valley Division C. M. & St. Paul.

STATIONS.	BARRELS.	BUSHELS
Valley Junction . . . . .	369	3
Millsonia . . . . .	301	3
Hitchcock . . . . .	35	
Norway Ridge . . . . .	604	11
Mather . . . . .	1534	5
Chatlin . . . . .	797	
Bear Bluff . . . . .	180	1379
Beaver . . . . .	394	8
Meadow Valley . . . . .	212	3
Daly . . . . .	128	2
Dexterville Junction . . . . .	739	35
Bears . . . . .	543	2
Port Edwards . . . . .	42	17
Centralia . . . . .	172	
Meadow Valley on hand . . . . .	80	
	<hr/>	
	6130	1468
1468 bushels . . . . .	489	
	<hr/>	
Total . . . . .	6619	

Last season those stations shipped 38,507 barrels.

BARRELS.

Necedah Branch C. & N. W.....	4712
"      "      C. M. & St. P.....	600
Berlin (estimated) .....	8000
Green Bay & St. Paul.....	830
Add Wisconsin Valley Division.....	6619
<hr/>	
Total.....	20,759
August Estimate.....	20,775

There were probably some barries shipped from other points but not enough to greatly vary these figures.

*President Gaynor:*—I would like to hear from the committee on banking.

*Mr. Nash:*—Mr. President that committee reported at the August convention. We met during the Winter and came to the conclusion that owing to the hard times it would be impossible to get enough subscription to warrant the attempt. I am still in favor of the plan, but think if it is to be a grower's bank it should be controlled by the growers. We could get plenty of outside capital now.

*Mr. Gaynor:*—I have been thinking that it would be a good idea for the growers, if they, or one individual, would build at some central point where there were two railroads, a cold storage room that would hold one-third or one-half of the entire crop of this section, so we would be in a position to hold a portion of our crop, and not be obliged as we are now, to flood the market with our fruit before the Winter sets in. I think that is one of the causes of demoralization of the market and the buyer would not have us quite so much at his mercy as at present. I think it could be made a profitable invest-

ment and after we had it working nicely the bank could be started.

*Mr. Nash:*—My idea was to start a commission house as an auxiliary of the bank and start men on the road early and take orders at the market price. We could easily keep selling until all were sold as we could store without loss until mid winter, therefore I think there would be great advantages in the cold storage room and the advantages of having the crop handled by the commission house would be more general advertising and less cut throat selling, the buyer using one grower as a lever to beat down the price of another.

*Mr. Treat:*—I agree with the gentlemen that the cold storage would be of great benefit to the grower but think we can get what money we need from the banks now doing business in this part of the country as long as we have the necessary amount of security and if the growers had a bank they would not lend money without it.

*Mr. Nash:*—A bank will not lend money on cranberries as security.

*Kruger:*—My experience is that our fruit is largely sacrificed by the decay caused by poor storage rooms. With the facilities the commission men have at this season of the year it takes two barrels of berries to clean up one; by this plan, all this could be saved and if the Association owned the building and issued storage receipts, I think money could be raised on them the same as on any other storage or warehouse receipt.

*Mr. Nash:*—I think the commission house should be in connection with the storage Company as the crop could be handled by one party at less expense

and it would stop one grower bidding or competing against another.

*Mr. Gaynor:*—I think as we are very unanimous on this subject it is best to appoint a committee to formulate plan, make estimate and solicit subscriptions.

Moved and carried that the chair appoint two members to act with himself as a committee.

Messrs. Kruger and Searles were appointed to act with the President as such committee.

Mr. Gaynor thought that we should make fruit cheap and as sugar was necessary to use with it the cheaper the sugar the more fruit could be sold. The discussion here branched into the tariff issue and after quite a discussion, a committee consisting of Kruger, Searles and Kruschke was appointed to draft a resolution favoring placing sugar on the free list.

The Committee on recipes reported and after some discussion the following were adopted:

Recipes for cooking and using cranberries, adopted by the Wisconsin Cranberry Grower's Association in annual convention at Grand Rapids, Wisconsin, January 14th and 15th 1890.

#### HOW TO COOK CRANBERRIES.

Never cook cranberries in tin, iron, or brass. The acid of the fruit will dissolve some of the metal and render the fruit unsuitable for food. They should be cooked in earthen, granite, or porcelain lined dishes and when cooked, kept in earthen or glass ware, never in tin.

Cranberry Sauce:—

No. 1. 1 pound berries (1 quart.)

1 pint water.

½ pound granulated sugar.

Boil water and berries 10 minutes, add sugar and boil 5 minutes longer.

No. 2. 1 quart berries, 1 pint water, 1 pint sugar, do not mash while cooking, or use one-third more water and strain out the skins through a sieve.

Cranberry Tarts:—

Stew same as for sauce before putting in the crust and better if the skins are removed, a dressing of whipped vanilla cream is much esteemed with them.

Cranberry Pies:—

For pies with upper crust the berries should be whole and cooked in the pastry using about the same amount of sugar as for sauce.

Mince Pies:—Add one-half as many berries as apples, chop with the apples and add a little more sugar.

Steamed Batter Pudding:—

Stir the cranberries into a light batter, steam two hours. Serve with liquid sauce.

Baked Cranberry Pudding:—

Place cranberries in an earthen dish without sugar cover with a light batter crust and bake one half hour. Serve with liquid sauce.

Steamed Cranberry Dumpling:—

Use cranberries instead of apples, steam about one hour and serve with sauce or use one-half cranberries and one half apples.

Cranberry Short cake:—

Make the crust same as for strawberry short cake. Cut and fill with cranberry sauce already prepared.

#### CRANBERRY WINE.

Scald five quarts of cranberries until the skins

burst then strain through a thin cotton cloth. Do not press them, simply let the juice drain off, then add two pounds granulated sugar, made into a syrup, with enough water to make one gallon of the whole. This makes a nice drink fully as refreshing as lemonade.

#### FROZEN CRANBERRIES.

Many people prefer the flavor of frozen cranberries. Freezing converts a part of the starch into grape sugar and modifies the flavor of the fruit. Frozen berries should be quickly thawed by pouring hot or warm water over them. They require one-third less sugar than berries that have not been frozen, and will make a fine hard jelly or sauce.

#### HOW TO KEEP CRANBERRIES.

Cranberries may be kept until summer by placing them in a stone jar and covering with water; it is better to change the water occasionally after warm weather, or they will keep until spring if kept in a cool place and the light kept from them.

#### CRANBERRIES AS A MEDICINE.

A poultice of cooked cranberries is one of the best known remedies for Erysipelas.

They are much prized on shipboard as a preventative of scurvy. They are said to be the most healthful fruits for invalids.

#### TO CURE CORNS.

Split a cranberry and bind one-half on the corn over night. Repeat until cured.

#### DYSPEPSIA.

Severe cases of dyspepsia have been cured by simply eating raw cranberries.

No fruit is so healthful, hardy and desirable for a

staple, as fine ripe cranberries.

Three reasons why Wisconsin cranberries are the best.

FIRST.—They grow in the North and are better flavored.

SECOND.—They have better keeping qualities.

THIRD.—Being solid they weigh several pounds more per bushel than the larger varieties and will make that many pounds more sauce.

The following resolution was then passed:

It is *Resolved*, by the Wis. State Cranberry Growers' Association in convention assembled, that in their opinion the industry of this country would be best served by holding the coming World's Fair at some central point, and that in our opinion, Chicago, is the point that would be the most convenient for the people of this country.

The Secretary then read a communication from Mr. A. J. Rider in regard to extending foreign trade. After some discussion, it was moved and carried that the secretary write, Mr. Rider, that we as an association, fully agree that the plan is a good one, and should be carried through, but owing to our remoteness from the sea coast that our interests would be best served by devoting our work in that line to the great West, and we pledge ourselves to do so.

Adjourned until 1:30 p. m.

#### AFTERNOON SESSION.

The committee appointed to draft resolution favoring free sugar, reported as follows:

##### RESOLUTION.

*Resolved*, That all imported sugar should be



placed on the free list, and if necessary to foster the sugar industry of the United States, we would suggest that the Government pay a bounty of not to exceed two cents per pound on all refined sugar produced within the boundry of the United States.

And it is further *resolved*, That a copy of these resolutions be sent by the Secretary of this association to the Hon. G. B. Thomas M. C. and the Hon. M. H. McCord M. C. for them to urge the same upon the present congress at Washington.

*Mr. Gaynor*:—Most growers call the bud that can be seen on the tip of the vine in the fall a fruit bud, now I have grave doubts as to whether every one of those contains the rudiments of a blossom. Of course most of them do, but I think some are simply branch buds, and do not produce blossoms at all. I noticed on Mr. Bennet's scalping a fine showing of buds in the fall and expected to see it white with blossoms in the spring, but the reverse was the case the blossoms were very few. Perhaps Mr. Bennett can give some cause for this.

*Mr. Bennett*:—We drew off the water very early to facilitate working, and probably the frost injured the blossoms.

*Mr. Nash*:—I think that when a bud forms in the autumn it contains everything necessary to produce fruit but spring may change the conditions so that it may not produce a berry.

*Mr. Gaynor*:—I think it is determined in the fall whether the bud is a fruit or simply a growth bud and no condition in the spring would produce fruit from a growth bud. It would be a good subject to have an investigation on.

*Mr. Bennett*:—I think we should plant the early

black so as to supply the western market with an early berry.

*Mr. Gaynor:*—Do you think the early black will ripen as early here as in the East.

*Mr. Bennett:*—I think from last season's experience that they will and ought to ripen earlier as the farther north the quicker fruit ripens, but I think by making selections of our earliest varieties we could find a berry that would ripen even earlier than the early black.

*Mr. Nash:*—I think we will make a great mistake in planting any early blacks as merchants are beginning to find out that the early black is a poor keeper and they are also beginning to class all eastern berries the same as early blacks and it will eventually hurt our trade; better raise our native varieties as they are better flavored and better keepers.

*Mr. Gaynor:*—Vines brought from the east would probably not produce exactly the same fruit here as there. He cited several instances of plants not producing exactly the same fruit when removed to different climates and conditions.

The committee on work to be prepared for the next annual convention then reported the following list of subjects and appointed the gentlemen whose names are set opposite the subject to make observations and experiments, and to make a report at the next annual meeting:

Method of planting, .....	A. E. Bennett
Bulkheads and Dams, .....	E. P. Arpin
Injurious worms with method of destroying .....	H. O. Kruschke
Effect of moisture on vines and fruit, ..	J. A. Gaynor

- What degree of cold kills vines and  
fruit and at what temperature will  
fruit scald.....Andrew Searles  
Preparing ground for planting.....C. J. Kruger  
Do all buds contain the rudiments of  
a blossom.....T. E. Nash  
The number of varieties of our native  
berries.....P. Hackney

After some discussion it was voted to hold the annual convention in August at Deuster or Millsonia so growers could see the cultivated marshes, and to hold the annual meeting in January at Grand Rapids.

Meeting then adjourned.

The following is the paper presented by Mr. Bennett at the Convention in August:

MR. PRESIDENT AND GENTLEMEN:—My experience handling berries commenced about fifteen years ago; from that time on I have raised some every year, I have always sold my own berries, so for about fifteen years I have known how the berries were gathered and put up and have followed them and saw them opened up under all possible conditions from September to August, and in one instance I have seen them over a year old. No two of these years presented exactly the same condition. I have accumulated a greater variety of experience than any other man in the United States. Very few of the growers see their fruit after they were headed in the barrel and sent away, unless perchance they were compelled to do so in order to settle with the commission man, this might occur once or twice in ten years; while I have seen them opened every year and all the season through. With the ordinary grower, his chief aim is to make his

berries look well enough to sell! and he has very little sympathy for the buyer after he has received his pay. With me as I see direct to the trade and to the same trade year after year, I have been compelled to study, to protect that trade, and in so doing I have carefully studied the best conditions for putting up berries so they will keep, if properly cared for by the purchaser. To Show you the importance of this subject go with me in imagination while I relate, not imaginary instances, but actual facts as they occurred the past winter, which was a very trying one on improperly put up berries. I will only give you a few samples.

I found at the store of Culver & Co., of Eau Claire, a barrel of cranberries on January 15th; which was about two-thirds full; one-half of the berries were soft. I examined them and asked Mr. Culver, how long will it take you to sell a barrel of such berries as these? His answer was, about two months, at the rate these are going. How long would it take if they were all good sound berries? We would sell them in two days, he replied. Here is the whole matter in a nutshell. While these poor berries are waiting to be sold, your berries which may be good, are lying in the market unsold and uncalled for, and this man by the time he has sold the two or three barrels of poor berries he has on hand has disgusted his trade and is not willing to handle any more at any price. He did not buy his berries of me.

Another case. The merchant said on the 18th of April, Mr. Bennett, there is the last of the thirteen barrels of berries you sent me, they have all kept

sound and bright.

Another case; a five barrel lot; This man said: "We did not open you rberries until the first of April and they are the best I ever saw, not large, but sound and bright." We have three barrels left now (April 18th) but will sell them all right. The only two cases of complaint I had were where the parties cellars froze during the cold snap and the berries were left to thaw out. There have been plenty of other parties selling cranberries over this route, but the only real competitors I have are two who furnish larger berries and get a higher price for them. A party from Wood county sold some over my route at a less price then I did, and he told me he lost \$150 by poor collections. With all my years of experience, I lose some every year. If only two barrels of good berries could be sold in the time it would take to sell one poor barrel it would make a great difference. In estimating the crop of each year, we have made a big mistake in not taking into account the condition of the berry, for I am satisfied that full twice as many good berries can be sold as there can of poor berries, and had last seasons crop went to market in good condition, they would all have been sold at fair prices, and all sold after January first would have brought ten dollars per barrel, but on January 1st, full one-half of all berries in Chicago were in bad condition causing almost a panic to get rid of them before having to resort them. The mild weather hastened their decay, and the trade of the retail merchant fell off fully one-half when he was compelled to offer such berries, to his trade the result was general stagnation and low prices. The fact that we put up berries here on the marsh, which kept in

good condition until August, satisfies me that others can and should do the same. It is a law of nature that that which grows quick, decays quick, and I will add that an unequal growth, i.e. a rapid growth at one time and stagnation or starvation at another tends to early decay. The eastern grower early learned that the berries on newly planted vines or such as were not fully matted did not keep well. They stated the fact but gave no reason for it. The irregular growth in part accounts for it. When these vast marshes were in a state of nature unchecked by ditch or dam, the berries had a steadier growth and were better keepers. As they are brought under cultivation we will see the need of greater care in preparing them for market.

The first point is to secure a steady uniform growth of the berry as possible.

Second. Do not pick too early, the berry should have a good tough skin when picked.

Third. All will admit that the berry should not be bruised in gathering and the general use of baskets and boxes instead of bags will be a great improvement in picking.

Fourth. By far the most important part is to be sure that the fruit is perfectly dry before putting in the barrel and that not an unsound berry be allowed to go in. The pure juice of the sound berry will preserve it. The moment the juice is expressed from the fruit that moment it commences fermentation on the surface exposed to the air, and moisture is generated in the barrel; and if in addition to this the fruit has been put up wet there is no such thing as saving it from decay. Berries ought never to be gathered until dry and if gathered wet should be

dried as quickly as possible. Avoid putting wet boxes one above another as the evaporation of the lower boxes raises through those placed above keeping them moist too long, and I repeat be sure the fruit is perfectly sound and dry at the time of barrelling.

CONSTITUTION AND BY-LAWS

—OF THE—

**Wisconsin State Cranberry Growers' Asso'n,**

As Amended to Date.

ARTICLE 1. This Association shall be known, as the Wisconsin State Cranberry Growers' Association.

ARTICLE 2. The objects of the Association shall be to advance the interests of all engaged in the cultivation of Cranberries in this State, by obtaining statistics and information of the condition of the crop in this and other States, from time to time, by establishing and taking measures to insure the use of uniform packages for marketing the fruit, so as to secure the confidence of dealers and purchasers by this evidence of fair and honorable dealing; to enlarge the area of the market for this fruit, through definite and direct action; and generally, by all legitimate and honorable means to advance the interests of the cranberry cultivator.

ARTICLE 3. The officers of the Association shall be a President and Vice-President; a Secretary, (who shall also be Treasurer); a Statistician and a Corresponding Secretary for each of the several cranberry growing sections represented in this convention, and an Executive Committee, composed of the President,



Vice-President and Secretary, and two others chosen annually by the members. The duties of the President, Vice-President and Secretary, shall be such as are usually implied in like offices in similar associations. The duties of the Corresponding Secretary shall be to gather the statistics of cranberry culture in his particular section, including the name and postoffice address of owner, amount of ground improved and in bearing condition, the age of such improvements and to report the probable crop in sight, on or before each annual convention in August, and to report at the annual meeting in January, the actual amount of shipments, prices obtained, as far as possible, and to make a weekly report to the Secretary, after the August meeting, until September 30th.

ARTICLE 4. The duty of the Statistician shall be to correspond with, and to receive and collect the information derived from the Corresponding Secretaries and other sources in and out of the State, for the use of the Association, and to report the same at the August and January meetings of each year.

ARTICLE 5. There shall be an annual meeting on the 2d Tuesday of January of each year, for the election of officers and the transaction of general business.

ARTICLE 6. There shall be held on the 2d Tuesday of August, annually, a convention to receive reports from the Statistician, and to adopt a scale of prices for gathering the crop, so far as may seem practicable.

ARTICLE 7. The annual meetings, conventions and special meetings shall be held at such place as

may be decided upon by the Executive Committee.

ARTICLE 8. Any person signing the Constitution and paying one dollar, may be admitted as a member, and the annual dues shall be one dollar.

ARTICLE 9. This Constitution may be amended at any annual meeting or convention, by a vote of two-thirds of the members present.

## BY-LAWS.

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1. The President shall preside at all meetings, and in his absence, the Vice-President.

2. It shall be the duty of each member to report to the Secretary the condition of crops, whenever requested. Any member refusing or neglecting to so report may be suspended or expelled.

3. Any Company of growers may be represented by one or more of its officers.

NOTE.—Members wishing extra copies of this report can get them from the Secretary. Price 30 cents each.

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## ORDER OF BUSINESS.

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1. Reading of Minutes.
2. President's Address.
3. Report of Statistician.
4. Report of Standing Committees.
5. Report of Special Committees.
6. Report of Treasurer.
7. Election of Officers.
8. Miscellaneous Business.

## J. H. TREAT,

Manufactures the Lightest, Strongest and Best spring steel tooth Cranberry Rake in the market.

Price \$2.50 each. \$27.00 per dozen, if ordered in advance.

Meadow Valley, - Wis.

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### CRANBERRY RAKES.

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I am prepared to fill orders for Cranberry Rakes, either steel teeth, or hard maple, tin covered teeth. These latter kind are all the go, where thoroughly tested. Order early or you may be disappointed.

Address, H. O. KRUSCHKE,

Deuster, Juneau Co. - Wis.

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### Scalping Plow and Sod Knives.

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These two implements used together will reduce the cost of scalping marsh to about one-half of the usual cost. The sod knives can be used alone to good advantage in cutting ditches.

For particulars or cuts address,

JAMES GAYNOR,

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