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**Wisconsin State Cranberry Growers'
Association. Thirtieth annual meeting, Grand
Rapids, Wisconsin, January 16th, 1917.
Twenty-ninth summer meeting, M. O.
Potter's marsh, Cranmoor, Wis., August 8th,
19...**

Wisconsin State Cranberry Growers Association
[s.l.]: [s.n.], 1916/1917

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WISCONSIN STATE

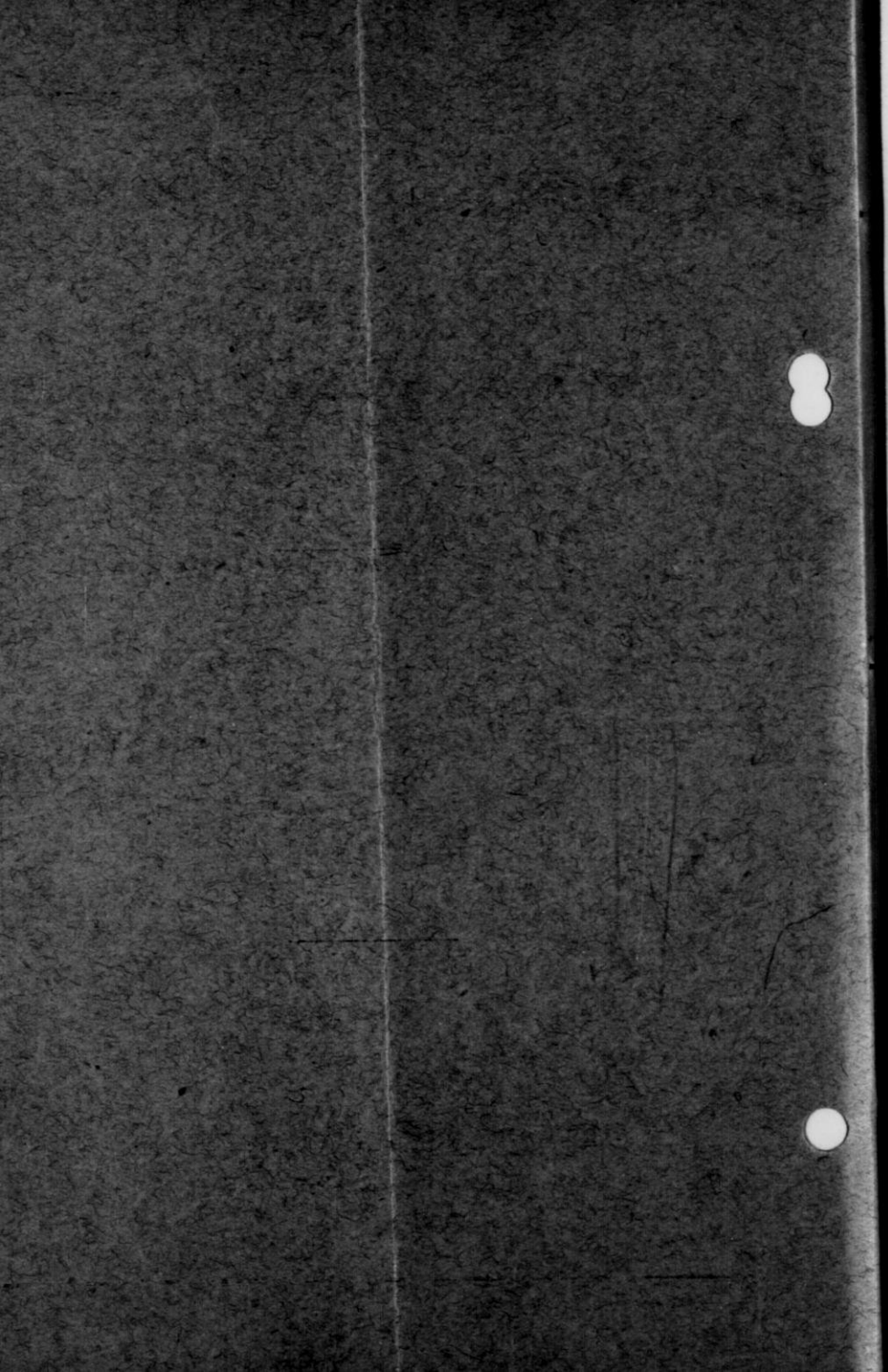
Cranberry Growers' Association

THIRTIETH ANNUAL MEETING
GRAND RAPIDS, WISCONSIN, JANUARY 16th, 1917

TWENTY-NINTH SUMMER MEETING

M. O. Potter's marsh, Cranmoor, Wis.

August 8th, 1916



WISCONSIN STATE

Cranberry Growers' Association

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LETTER OF TRANSMITTAL

TO THE HONORABLE EMANUEL L. PHILIPP, .

Governor of Wisconsin.

Dear Sir:

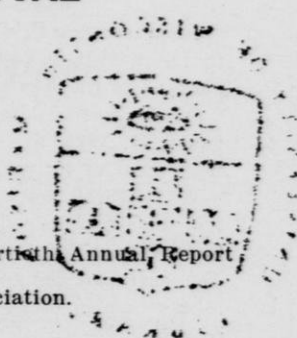
I have the honor to submit herewith the Thirtieth Annual Report
of the Wisconsin State Cranberry Growers' Association.

Very respectfully,

Mrs. S. N. WHITTLESEY,

Cranmoor, Wis., July 1, 1917.

Sec. Pro. tem.



FOREWORD

In presenting this report to the esteemed Governor of our State, and to the members and friends of the Association, we beg their indulgence as to its brevity and incompleteness.

It may not be known to all our readers, that on the evening of February 17, 1917, fire destroyed the home of our Secretary J. W. Fitch with most of its contents. Resulting in death from shock to the father—W. H. Fitch, for many years an invalid,—and from overexertion and too close contact with smoke and flame to Sec. J. W. Fitch and the housekeeper, Miss Pearl Sawin, thus wiping out the entire household. As nearly all the records were consumed in this fire, it is impossible to give many facts of interest and worth that should appear in this report.

Instead of trying to produce from memory, we have thought best to copy notes of the Aug. 1916 and Jan. 1917, meetings as sent by Sec. Fitch to the Wisconsin Horticulture—the monthly magazine published by the Wis. State Horticultural Society, with which our Wis. Cranberry Growers' Association is affiliated. These are really our last words from Mr. Fitch—the man whose heart was in the work and who served us faithfully and well.

MRS. S. N. WHITTLESEY,
Appointed Acting Secretary.

THIRTIETH ANNUAL REPORT

OF THE

Wisconsin State Cranberry Growers' Association

PRESIDENT'S ANNUAL ADDRESS

ANDREW SEARLS.

Ladies and Gentlemen:

I remember some 25 years ago that at one of our January meetings the subject of whether its proceedings should be made public or whether people not in the business should be permitted to be present. We seemed to have had the idea we knew the business. I am wondering if the changes will be as great in the next 25 years.

In the old times many took stock in moon signs, also the stars came in for inspection. The direction of the wind about the 23rd of March and so on. I still remember we had a great fear of what the 11th day of June had in store for us as well as the many other surprise days to be looked for at any old time, altho we could do little to help protect our berries. Later we had less respect for the moon prophets who prophesied disasters next month or the months following. We all built reservoirs, although we did not not always have water to put in them and most of the growers received weather bulletins and received daily weather forecasts still our average yield per acre is very low. It would seem to raise the question. Have we made use of all of the knowledge available, or what is the matter? Some of the answers seem plain to me; most of the growers have many more acres planted to cranberries than they can protect from frosts. Many acres they cannot care for in the various ways we are called upon to care for a cranberry plantation which must be done in order to have it produce good crops of berries. That is; pruning, raking and straightening the vines after harvesting has been done, keeping ditches in proper condition, flumes and dams repaired. Indeed it seems to me this overplanting is our greatest source of weakness. In other words; a surplus of acres becomes a liability rather than an asset. That if the average grower had half the number of acres given the proper care, he would raise more berries, make more money and have a better time.

I do not know just what the average number of barrels of berries per acre which are grown in this state is, but I presume it is some-

thing less than 20 barrels. I believe it could be easily increased to at least three times this amount and, as I have told you before; one hundred barrels is the mark we should strive for.

My idea of the growing of cranberries is; we should use all of the good sound horse sense we have under our hats. The cranberry plant should be treated with the greatest consideration. I hardly think there is another plant which will respond more readily to good treatment and probably few plants resent more decidedly when badly treated. One source of abuse is to keep the vines under water unnecessarily. This is one source of weakening your vines. In my opinion cranberry vines should not be submerged until winter has set in and then they should not be covered too deeply: only enough to cover all portions of the vines completely so the water may freeze through the ground. I believe in removing the water from the fields as soon as the ice melts and usually follow this plan, removing the flume planks so the water may escape as the ice melts. Of course, if real winter returns for a few days, we again flood up, but promptly remove it when the weather again moderates. This plan gives us several weeks in which to prune, weed and do any other work that must be done while the vines are growing.

After several years of observation of the results of the use of sand I am more than ever convinced of its benefits. The mere fact of its protection from frosts or its aid in protection, the increased yield of berries, and more uniform crops gathered should convince all growers. In fact, few of the old ideas hold good in my opinion. I have long since discarded what little moon lore I did have, also Hicks almanac and the like, holding the only sure method of caring for a crop of cranberries is the one of watchfulness. Never sleep at the switch. In fact, to know that no harm is coming to the crop, by either being on the watch oneself, or having a trusty man on the watch.

By adopting every method by which we may insure a crop of berries such as the use of sand, pruning, weeding of injurious grasses, improving of the water supply by engines and pumps when necessary. When all of these things are perfected, the cranberry is one of the surest crops that can be grown in our state, as well as the most profitable.

I think most growers fail to realize the importance of keeping the berries at proper temperature in their warehouses. That is; not allowing the temperature of the berries to fall below 55 in the warehouse. I do not know just what the best temperature is, but we have fixed on this as about the lowest degree they should be kept at. We also see that cars are cleaned of ice. We also set oil stoves in cars that have had ice to be removed to warm up so the berries may not be chilled or the temperature be lowered so as to make trouble when the berries go into a warm room or the car is opened in a warm climate.

I remember some years ago Neighbor Potter said "Searls is a crank" and I admit a man must be something of a crank or in other words; very careful or particular in every move he makes and it is up to him to get his thinking cap on in this business.

MINUTES OF THE 30TH ANNUAL MEETING OF THE W. S. C. G. A.

J. W. FITCH.

The 30th Annual meeting of the W. S. C. G. A. proved to be one of the most interesting and promises to be one of the most important ever held. The members seemed to be thoroughly awakened to the advantage of a more active interest and cooperation with the work of the experiment station. It is now felt the station will not have to be moved but can be continued and perhaps expanded if thought best. A sufficient supply of water for it can be secured from neighboring ponds, there seemed to be some decided opposition to moving it and while the lease cannot be at this time renewed, it appeared that by the time the lease expires, 1918, satisfactory arrangements can be made.

Dr. E. D. Ball, state entomologist, who was present gave the growers many valuable ideas as to the functions of an experiment station as well as the most practical methods of making experiments. Dr. Ball was unanimously made an honorary member of the association and chairman of a committee including President Searls and Mr. C. R. Treat who are to visit the station and assist in laying out work, in fact to give as much assistance as possible to the management of the station. Dr. Ball's hearty interest in the discussions was a great inspiration to the growers and all feel that in him we have secured a very great help in the solving of some of our hardest problems, those in the insect line.

The address of Mrs. S. N. Whittlesey, who was the delegate to the Horticultural meeting was also of the greatest interest to all and was a very well aimed rebuke to the growers for not taking advantage of the opportunity offered at the Horticultural meeting for a splendid exhibit of this fruit. There is no question as to the deep impression made by Mrs. Whittlesey as after she was through many growers said that they would see to it that they sent something for this display. A most beautiful exhibit can be made both of the fresh and cooked fruit and we will prove it at the next meeting of the Horticultural Society. President Searls address was as usual one of the very best given and contained many valuable suggestions as to growing methods, which will be reviewed in a later number. Mr. C. M. Seeker, who was in Chicago helping sell cranberries told the growers that he wished everyone could go through his experience then they would really see the necessity of the utmost care in packing the fruit. Very fine reports were received from the northern bogs. Miss Ida M. Huyck, of Minong, reported a crop of about 80 barrels to the acre which is a remarkably high average, the general average being 20 barrels or below. There is no question but that the business is going to boom and that in the near future the cranberry crop will again be a notable one of Wisconsin's wonderful products.

In the evening the officers and directors of the Wood Co., National Bank of Grand Rapids tendered the growers a splendid banquet at the Hotel Witter which certainly was enjoyed to the utmost as also the theatre party afterwards also given by the same gentlemen. It is safe to say that the meeting will long be remembered by all who attended.

**STATEMENT OF ACCOUNT WISCONSIN STATE CRAN-
BERRY GROWERS' ASSOCIATION WITH
HERMAN J. GEBHARDT, TREASURER**

RECEIPTS.

January 11, 1916, balance on hand.....	\$45.03
January 16, 1917, annual dues.....	20.15
	\$65.18

DISBURSEMENTS.

January 11, 1916. Order No. 4 to J. E. Daly, rent of hall.....	\$25.00
March 14. Order No. 5, to Grand Rapids Tribune for printing January 1916 notices	2.50
April 25. Order No. 6, expense of cut of exhibit at Panama Fair	3.25
June 27. Order No. 7, experiments at Valley Jct. and at Mather	5.25
August 26. Order No. 8, to F. W. Polzin for service of coffee at August convention	5.00
Jan. 16, 1917. Balance on hand.....	24.18
	\$65.18

SECRETARY'S REPORT

To His Excellency, Emanuel L. Philipp,
 Executive Chamber,
 Madison, Wis.

April 13, 1917

Dear Sir:—From the Hon. Merlin Hull, Secretary of State, I obtained the following statement of receipts and disbursements of State Aid funds from Jan. 1, 1916, to Jan. 9, 1917, which I believe would agree with Mr. Fitch's record and which I herewith respectfully submit.

1916			
Jan. 1.	Balance	\$402.67	
Jan. 2.	J. W. Fitch.....	\$59.20	
Feb. 1.	Gaynor Cranberry Co.....	30.00	
Feb. 14.	Grand Rapids Foundry Co.....	8.45	
Mar. 16.	Grand Rapids Foundry Co.....	67.16	
Apr. 14.	Nash Hardware Co.....	7.50	
Apr. 15.	Grand Rapids Foundry Co.....	67.44	
Apr. 17.	Edw. A. Schmidt.....	40.00	
Apr. 21.	Nekoosa-Edwards Paper Co.....	10.58	
May 3.	C. M. Secker.....	49.66	
May 3.	Am. Well Works.....	6.41	
May 10.	Roy Potter.....	7.00	
		\$353.40	\$402.67
July 1.	Balance		\$49.27
July 1.	Appropriation Sec. 172-114.....		250.00
July 1.	B. R. Mitchell (chgd. to bal. of \$49.27).....	45.50	
Sept. 7.	B. R. Mitchell.....	50.90	
Oct. 2.	Democrat Printing Co.....	65.25	
1917			
Jan. 9.	J. W. Fitch.....	56.80	
		\$218.45	\$299.27
Apr. 13.	Balance		\$80.82

MRS. S. N. WHITTLESEY,
 Acting Secy.

HOW TO OBTAIN MAXIMUM PRICES

C. M. SECKER.

The season just past has taught us the necessity of getting our berries into market in as good shape as possible in order to get the maximum price. Frosted or chilled berries will not stand up and whatever market they reach, they will surely show a loss for the grower, regardless of the selling agency. The consuming public is being educated every day and is demanding higher quality fruit of every kind. Naturally cranberries must go into the retailers hands in good condition or the retailer will cease handling them at any price.

This past year found a great many soft and unsaleable berries in all the markets and the price was, in some cases, extremely disappointing to the growers. What good hard stock there was found a ready market and the grower received a fair return on his investment.

The greatest enemy the cranberry grower has is the danger of frost, and any movement for the procuring of water as its aim, will be of the greatest benefit to the business as a whole. If every grower can be sure of protecting his crop at all times during the growing season there will be little or no difficulty in disposing of the crop at full market price. The crying need of the cranberry business today is capital. There is no grower who could afford to spend from \$2,000 to \$10,000 in proper dykes and dams and pumping apparatus and by so doing place himself in such a position as to insure his getting a return large enough to pay interest on this expenditure and something beside. Nor are there any growers who would not be glad to avail themselves of an opportunity to borrow enough additional capital to make these improvements if some practical method could be devised to bring the bankers and growers together. There is no class of business men who need cooperation as much as the cranberry growers. Where individuals as such fail to get credit accommodations, joined together in a common purpose, there would be no difficulty in getting ample funds to meet every individual need. And this would redound to the benefit of every grower for if the whole cranberry crop from Wisconsin was adequately protected from frost during the entire season, every year, Wisconsin berries would soon sell at a premium instead of getting the fag end of the market as they do now in some cities.

The extremely low temperatures prevailing over the country during the shipping season just past makes it vitally important that every shipper of fruit should be well posted on properly marking his bill of lading, and, in order to obtain proper protection from the railroads, he should state plainly thereon that contents of car should receive frost protection. If this precaution is not taken it is extremely difficult to collect claims from the railroads.

STATE FAIR EXHIBIT

GEORGE ARPIN.

Mr. President, Ladies and Gentlemen:

About the cranberry exhibit. Last year most of the cranberries at the fair were too green. The color of the berries called forth no end of comment. This year a special effort will certainly have to be made to get well colored berries. Vines with berries on can be used for decorating. There should be more vines than there were last year.

The Sales Company exhibit and the competitive cranberry exhibit should be in close proximity—one across the aisle from the other. The Sales Company exhibit could then be simplified, and neither exhibit would detract from the other.

REPORT OF PUMPING EXPERIMENT AT THE MITCHELL MARSH

B. R. MITCHELL.

The work began on the pumping station at Mather, Wis., on the 21st day of March, 1916, and was continued for 25 days with Mr. Malde of Cranmoor and Mitchell and Umbach of Mather as helpers. During this time the first work was to build a scaffold to prepare for sinking the tube. The casing was put down the first time in a week, the other time was put in on a point by sinking a 6-inch casing 33 feet from the 18-inch casing without any gravel around the point. Also connecting up the piping to each point to be tested out which did not seem to be very successful at this time. Mr. Malde has some record of this work. The work was discontinued on the 6th day of May on account of lack of funds.

The work was again started on the 16th day of August, putting the tube down in other places, and testing out the two points which had already been installed. This time it seemed to be more successful. On the 23rd of August it was very dry, no water in any of the ditches for 200 rods in any direction. The ditches were cracked open and the 4-inch pump was started and was continued for 8 hours without a stop except once for repacking the pump which took about 20 minutes. We had 14 feet of water in the wells when we started pumping and would test out the supply about every 30 minutes and found that the best we could do was to lower it 2 feet at any time. The power was only a $2\frac{1}{2}$ horse power engine remember, which is very small for drawing water about 20 feet. This small engine pumped a barrel and a half of water every minute for the eight hours which would be about 624 barrels. I found that the pump packing caused the greatest difficulty in the experiment, the suction seemed to be so great that the packing would not hold and if you did not watch it closely it would lose its prime which no doubt can be remedied in some way. During the test I made with this small engine I had the water running in my marsh, which is about one-half mile away from the wells. The work is not completed at this time as cranberrying came on and the work was stopped. The expense to date at Mather end has been \$238.20.

CRANBERRIES; THEIR VALUE AS A FOOD AND DIFFERENT METHODS OF PREPARING THEM

MRS. S. N. WHITTLESEY.

Ever since the the creation of Man, thoughtful Eves have given consideration to the palates of their adored Adams.

We do not know whether Mother Eve stewed, fried, or baked the much talked-of apple, but we feel confident it must have presented a very attractive and appetizing appearance to have caused Father Adam's great fall.

Time and experience have made many changes in the culinary art, and though we read of the Romans using much the same recipes as ours of today, improvements must have been made and wisdom gained.

Among the fruits that are demanding and receiving attention at the present time, is the one of which I have been scheduled to speak—the cranberry. The much-abused, often maligned cranberry—the berry whose merits and possibilities are only beginning to be known.

From childhood to young womanhood I regarded the cranberry as much a part of and necessity for the turkey, as the dressing. That they could be used in any other way or time was not thought of, so some 40 years ago when I heard of a young man embarking in the raising of cranberries for a livelihood it struck me as laughable and lamentable. Who could ever make a living in that business? Would there be demand enough to support any one?

Three years later this same young man convinced me there was bread and butter enough in it for two—and since that time our fate and family have been largely dependent on the growth and sale of the cranberry. Instead of the annual two or three quarts of berries as turkey accessories, a barrel of them went into the cellar. How to use that many berries was a problem which from that and subsequent years has developed many ways and better ways to prepare them.

Their keeping qualities were then unknown to me and may be to most of you. It is not necessary to can cranberries as you do all other berries to save them. If you put them in a cool, dry place as you do apples, they will keep just as long and just as well as apples.

The cranberry is one of the acid fruits. Do not decry or destroy that acid. God put it there for our benefit just as He did in the currant—the strawberry—the lemon. Don't try to defeat His purpose by neutralizing that acid with soda. Who would think of

par-boiling the strawberry in soda water or offering lemonade first sweetened with soda? Be as just to the cranberry and save its valuable qualities, clean flavor and beautiful color. Our Mr. Schlosser says:

"The chemical analysis of cranberries shows that they contain mild acid combinations which are by nature converted into alkaline carbonates in the blood which help to purify it and have a tendency to ward off bilious and rheumatic tendencies. They also aid digestion, clear the complexion and are perfectly harmless to the most delicate stomach."

Because of their acid properties cranberries should always be cooked in granite or porcelain lined dishes, also, after cooking should be turned into glass, china or earthenware. Like the apple, they can be cooked as needed—but unlike the apple—the sauce will keep for weeks in an open or uncovered dish without deterioration if kept in a cool, dry place, in fact, we have never lost by fermentation where other fruits would have spoiled.

The reputation of cranberries has suffered to a disastrous extent in the past through the injurious treatment they have received in the methods of cooking, and I fear it will take years to overcome the prevailing opinion that they require so much more sugar than other fruits. Cranberries are *not* sugar consumers compared with most other fruits.

I am pleased to be able to show you what an amount of sauce can be made from one quart of cranberries and one pound of sugar, provided the water supply is not restricted.

Cranberries can be used with toothsome results in a great many ways other than sauce or jelly. While we do not wish to detract from the good use of the apple, we would like our lady friends to try for a change—substituting cranberries for apple in a suet dumpling, or steamed pudding—just stir them into the dough as you would raisins in a cake. They are also an addition to mince meat—cooking them first as for sauce—and when apples are scarce can be used generously to take the place of the apple.

A fine shortcake can be had with a good biscuit crust and cranberry sauce for spread or filler. A delicious conserve is now made with cranberries for base and addition of some raisins and orange juice—sweetened to taste and cooked just long enough to solidify. A refreshing drink can be made from the strained juice—prepared similar to grape juice.

Two cups of chopped berries, 1 cup of sugar, 1 tablespoon of flour mixed together and baked between two crusts make an excellent pie. I put the berries through the meat chopper.

Perhaps nowhere is the berry more abused than in the making of sauce. I do not approve of long, slow stewing or simmering, or cooking water and sugar together before adding the berries, but I do earnestly urge the use of *boiling* water, the putting together at once the berries, sugar and water, and cooking rapidly over a brisk

fire. My formula is frequently given but as the method of procedure never has, I am going to state it here in detail, hoping some of you ladies will at least give it a trial.

First be sure of a hot stove and boiling water. Place 1 quart of washed berries in granite kettle or sauce pan. Pour over these some boiling water—a quart perhaps—and turn immediately into colander. This warms the kettle and takes chill from berries, facilitating speedy cooking. Return berries at once to kettle, add 1 pint of sugar, then 1 pint boiling water, stirring just enough to coat all berries with this sweetened water. Cover when berries begin to swell and “pop” stand right by and mash with spoon against side of kettle until every berry is broken, keeping sauce cooking rapidly during this time. Remove from fire and turn into glass, china or earthenware dish. If conditions are right ten minutes will do the work and you will have tender skins, fine flavor, and rich color with all the virtue of the berry retained.

I wait the day when by proper treatment and judicious methods, the cranberry will come into its own rightful place in usefulness and appreciation by the inhabitants of America.

VOTE OF THANKS

The Association with one voice tender their thanks and appreciation to the officers and directors of the Wood County National Bank for the graceful courtesy extended in providing the sumptuous banquet at Witter hotel followed by the theater party. The occasion was a most joyous one and will long be remembered by the members of the Wisconsin State Cranberry Growers' Association.

MINUTES OF THE 29TH ANNUAL MEETING OF THE W. S. C. G. A.

By J. W. FITCH.

The Twenty-ninth Summer meeting proved to be a very interesting one. The crop on Mr. M. O. Potter's vines, at which place the meeting was held, looked very good though Mr. Potter said it was not as good as last year. The crop on the experiment station was good and things looked to be in good shape especially since Mr. Malde has had less work done than usual. The meeting after dinner in the Potter warehouse was given largely to the discussion of the future of the experiment station. Most of the leading growers expressing themselves, and all seemed to feel the necessity of continuing the work of the station and while some seemed to think that the fact that large crops had not been raised on the station, was the result of mismanagement, most of the growers seemed to feel that no one under the same conditions would have done any better or as well as Mr. Madle. Owing to a rather inadequate water supply the vines on the station have been badly winterkilled some seasons and the bad effects of this reaches over more than one season, and during frosts Mr. Malde has at times refrained from using water when he thought it was needed by the Gaynor Co. But it remained for Mr. Cranefield to hit the nail on the head when he showed clearly the difference between a station for research and a demonstration station, this one being established for research it was not to be expected to be a profitable one in a commercial sense.

Unless the consent of the Gaynor Cranberry Co. to renew the lease can be obtained the station will be moved, and a number of growers at Cranmoor and Mather have offered sites. Andrew Searls, F. J. Hoffman, J. W. Fitch, C. M. Secker, and A. B. Roberts were appointed to make the best arrangement possible.

Assistant Dean Morrison of the Agricultural College was present to learn the growers' views as to the value of the station and many growers told how highly they valued Mr. Malde's services. Mr. Cranefield's talk on the value of a cranberry exhibit at the State Fair as an advertising opportunity was very convincing and the committee appointed last January: C. M. Secker, C. R. Treat, Geo. Arpin and J. W. Fitch will have charge of it. The Sales Co. voted \$250 towards the expense of same. In addition to the regular exhibit of growing vines, festoons and plates of berries, a demonstration of how to cook cranberries and the serving of properly cooked berries will be in charge of Mrs. S. N. Whittlesey. It is earnestly urged that all growers compete for the prizes on cranberries which the fair management has so liberally awarded for this branch of Horticulture. The date for the January meeting was changed to the first Tuesday after the first Monday in January. Funds were voted from this year's state aid to complete the pumping experiment at Mather.

In Memoriam

Resolutions Offered on the Death of James Gaynor of Cranmoor, Wis.,
to the Wisconsin Cranberry Growers Association in Conven-
tion Assembled at the Street Car Pavilion, Grand
Rapids, August 14, 1917.

WHEREAS: James Gaynor a member of this society, since its organization, and a man identified with the cranberry industry of Wisconsin for more than thirty years, has passed from our midst and left his earthly sphere of usefulness, and

WHEREAS: this society recognizes in James Gaynor a pioneer in the cultivation of cranberries in the state of Wisconsin, and in him a man of determination who faced obstacle after obstacle, who would not recognize defeats, but made them only stepping stones to ultimate success, and

WHEREAS: the cranberry industry and this society had in James Gaynor a man of a thinking and an inquiring mind which was continually looking for the causes of things and who in consequence found solutions for many of our problems, and who, by reason of his great mechanical ability and experience, did much in developing tools, methods, devices and machines which have been and will be of inestimable value to the cranberry industry. NOW THEREFORE be it

Resolved: that the Wisconsin Cranberry Growers' Association in regular meeting assembled do express our sorrow in the loss of our friend and a valued member James Gaynor, and do fully recognize the valued services he has rendered the cranberry industry of Wisconsin. And b it further

Resolved: that we tender the widow of our deceased colleague our sympathy, in her bereavement, and that the resolutions be spread in full upon the minutes of this association and that a copy of these resolutions, signed and sealed by its officers, be sent to Mrs. Gaynor

Approving the foregoing resolutions and in sincere sympathy this memorial is tendered to the widow of the deceased.

Signed:

WISCONSIN STATE CRANBERRY GROWERS' ASSOCIATION.

By its President,

ANDREW SEARLS

By its Acting Secretary,

MRS. S. N. WHITTLESEY

By its Committee,

GEO. W. PAULUS

A TRIBUTE

S. N. WHITTLESEY.

While fulsome eulogies may sometimes be unsavory to those who know, there are rare souls of whom the highest encomiums seem feeble and unworthy. From our own heart, and in behalf of the cranberry growers of Wisconsin, we wish to offer this tribute of appreciation and affection to the memory of Joseph W. Fitch, late secretary of the Wisconsin State Cranberry Growers' Association. His life among us—so useful and necessary to his community and kindred—was lost the night of Feb. 18, 1917, by the accident of a fire which destroyed his home and all his household. Three lives went out in consequence of this fire—his invalid father, W. H. Fitch, former brilliant secretary of the association, and Miss Pearl Sawin, his faithful housekeeper. We make no attempt to enumerate and parade the virtues of Joseph W. Fitch. Without a sigh or a grimace he carried burdens that would crush the rest of us, and carried them too, that the rest of us might have our burdens lightened.

LIFE ROLL

- ARPIN CRANBERRY CO., Grand Rapids, Wis.
I. W. BUDD, Pemberton, N. J.
W. B. CHAFLIN & CO., Hopkinson, Mass.
J. J. EMMERICH CRANBERRY CO., Grand Rapids, Wis.
R. A. EVERSON, South Hanson, Mass.
W. H. FITCH, Cranmoor, Wis.
L. J. FOSDICK, 28 Virginia St., Boston, Mass.
ALFRED EDGAR FREEMAN, Island Heights, N. J.
GAYNOR CRANBERRY CO., Grand Rapids, Wis.
CHAS. H. PITMAN, Brown's Mills, N. J.
EMULUS SMALL, Harwichport, Mass.
C. R. TREAT, Valley Junction, Valley Junction. Successor to Metallic Bell Cranberry Co.
JUDD M. WAIT, Embarrass, Wis.
S. H. WATERMAN, Cumberland, Wis.

AUXILIARY

ARMOUR & CO., Chicago, Ill.
BENNETT & HALL, New York.
A. U. CHANEY CO., Des Moines, Iowa.
GINOCCHIO-JONES FRUIT CO., Kansas City, Mo.
PEYCKE BROS. COMMISSION CO., Kansas City, Mo.

WISCONSIN STATE CRANBERRY GROWERS' ASSOCIATION

An organization having for its object: Improved quality of fruit, better grading, packing, and extension of market; increased consumption by making known the wholesome and medicinal virtue and value of the cranberry, and the collection and publication of statistical and other information of interest and worth to all concerned.

January 1917 report now ready for distribution, will be sent to all entitled to same on application to Mrs. S. N. Whittlesey, Sec'y W. S. C. G. A., Cranmoor, Wood County, Wisconsin.

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