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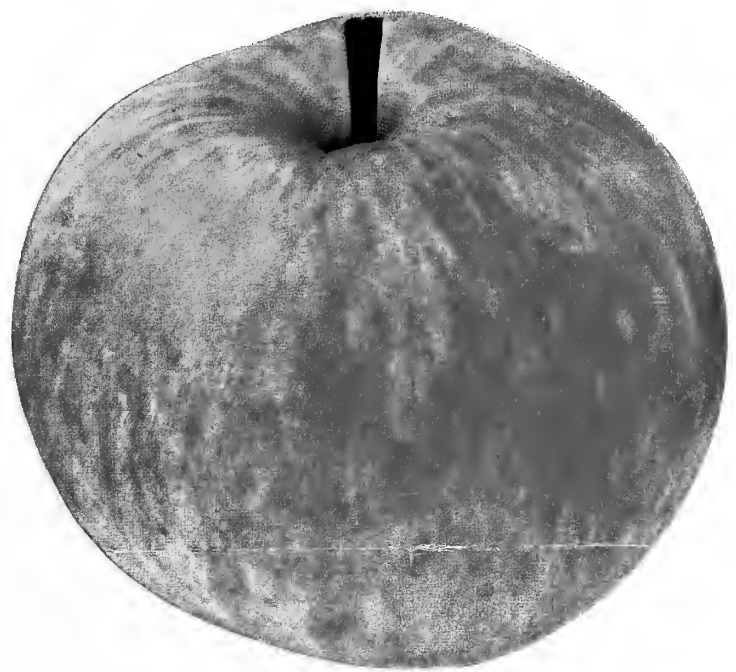


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ANOKA



The
“Lindy of the Orchard”

LINDBERGH flew to Paris in a few hours...

ANOKA bears the second year instead of in 8 to 12 years.

JUST think of the enormous saving in time! You can now get an apple tree to bear at two years old instead of waiting until you are discouraged.

Now, you can surely plant apple trees when you get such quick returns.

Many a man has planted apple trees with great expectations—has watched eagerly every spring to see them bloom—years have gone by, four—five—six, sometimes ten; and, before they do bear, he may be saying, “Never again.” But cheer up—here comes *Anoka* “The Lindy of the Orchard!” Plant this year—have fruit next year. It’s bred to bear. *Anoka’s* story is told on page 2 and its secret revealed on page 3.



PROF. N. E. HANSEN
Head of Dept. of Horticulture
State College, South Dakota
Originator of Anoka

The Story of ANOKA

PROF. N. E. HANSEN, Veteran Horticulturist of South Dakota, and the Originator of Anoka writes this interesting story:

What Planters Say:

MR. NIELS C. MADSEN,

New Ulm, Minnesota, writes:

"I am pleased to let you know that I am very satisfied with the Anoka I received from you last year which bore six fine apples the same summer. I think it quite unusual for any kind of tree to bear the same year that it is planted."

MR. JOHN ROBERTSON of Hot Springs, South Dakota, reports sixty pounds (over a bushel) of Anoka from one small tree about seven feet in height.

EIGHT CROPS OF FRUIT AT TEN YEARS OLD!

A one-year old tree of Anoka sent to the Agricultural Experiment Station at Fargo, North Dakota, ten years ago, bore twenty-six good sized apples the second year. PROFESSOR HANSEN says he understands this tree at ten years old had borne eight crops of fruit. Just think of that record! A ten-year old tree having borne eight crops of fruit! Many varieties such as Northern Spy and others, do not start to bear until they are ten or twelve years old.

"The Anoka is probably the *earliest and heaviest bearing apple in the world* at the present time. Trees of the Anoka were recently ordered by the government of New South Wales, Australia, and trees have been sent to other foreign countries as well as all over the United States. The Anoka apple is attracting world-wide attention because it *bears freely on one-year-old wood*, beginning the second year after planting a one-year-old tree, and annually thereafter. Here is the history:

"The cultivated apple is native of the temperate regions of Europe and Asia. Under favorable circumstances it makes a very large tree. However, since spraying has become necessary it was better to develop a smaller size tree, such as could be planted closer together and would bear earlier. Farmers of the far North do not like to wait ten years for an orchard to get into bearing.

"This need led me to originate the Anoka apple, the best out of ten thousand seedlings.

"A one-year tree sent to Fargo, North Dakota, ten years ago, I understand, has *borne eight crops in the ten years*. I have many reports from several states showing the wonderful early bearing of this apple.

"*The Anoka bears on one-year wood and is an annual bearer.*

"The method of production is not easy to explain in a few words. Usually in apple breeding we breed mongrels to mongrels or scrubs to scrubs. To produce the Anoka, and a whole lot more of these seedlings which are coming on, *pure breds were bred to pure breds*, or pure breds to scrubs or mongrels."

The Secret of ANOKA

ANOKA has a quality possessed by no other apple today—a quality which accounts for its cordial reception all over the country—the uncanny ability to bear on one year wood.

That's why baby trees in the nursery bear so young (see photo).

That's why Anoka fruits the second year in the orchard.

That's why they keep it up regularly year after year.

That's why Anoka is coming into favor all over the country. It's in tune with the age—Anoka “steps lively.”

ANOKA—for the Cold Northwest

Anoka was bred in South Dakota and has made good in North Dakota.

PROFESSOR YEAGER, Horticulturist, North Dakota Experiment Station says:

“The Anoka is in my opinion the most promising apple we have at present in North Dakota. The fruit is good to eat, better, in fact, than such varieties as Duchess.

“Anoka seems to point the way toward a new type of apple which will not require so many years to come into bearing.”

ANOKA—Resists Blight

There is not much cure for this disease—the only practical thing is to plant varieties that do not blight.

PROFESSOR YEAGER says, “Anoka resists blight better than most varieties.”

ANOKA—Ripens Early

It ripens early before most of our apples are ready and is a most welcome early summer eating apple—better flavor than Duchess.

ANOKA Apple Pie

Along the first of August—when you are longing for a good apple pie—not a dried apple pie, but a real honest-to-goodness fresh apple pie—you have Anoka. It gives you the kind of pie “Mother used to make”—“nuff sed.”



Baby ANOKA Apple Tree

16 Months Old

Bearing Fruit in Nursery

AFFIDAVIT

proving that Anoka bears early

This certifies that the above photograph is of a 16 months old Anoka apple tree in the nursery row.

Signed C. H. ANDREWS.

Subscribed and sworn to before me, a notary in and for Rice County, Minnesota.

(Signed) RAY MEYER.

(Notarial Seal)



ANOKA

—*strong*

—*sturdy*

—*shapely*

and

—*early*

to bear

ANOKA

In Its Third Growing Season

Photo taken at Agricultural College
Fargo, North Dakota

Plant ANOKA

—**and watch them snap into
Bloom and Bearing**

150 each post paid



ANDREWS NURSERY COMPANY

"The Home of Well-Bred Nursery Stock"
FARIBAULT :: MINNESOTA



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—the Perfect Crab

PERFECTION is a good deal to claim for anything! Let's see whether Dolgo satisfies the Requirements for a "Perfect" Crab Apple.

THE PERFECT CRAB—

1—must be a rich red,

2—must jell properly,

3—must be good for canning,

4—must bear well,

5—must be hardy,

6—must be free from blight,

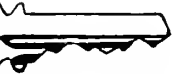
7—must be ornamental.

These Requirements are the Seven Points of Perfection in Crab Apples and

DOLGO has All Seven Points

Seven Keys to Dolgo's Popularity

1

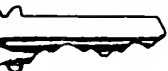


DOLGO is Red—a rich red—red all over

Some crabs are partly red and partly yellow or green, but Dolgo is all red. That's what women look for first and foremost in crab apples. When it comes to color, Dolgo is in the front rank.

RAY SPEER, President of Minnesota State Horticultural Society, says: "The fruit hangs in big clusters and is fiery red."

2



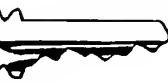
DOLGO Jells Perfectly—even when it is dead ripe

Jelly making is a pleasure with Dolgo. It jells so quickly and so easily—you don't have to wonder if it's going to come out right. As for quality, Dolgo holds top place. It has the color and it has the flavor. You can serve it at a banquet and know there's nothing better. Guests will remark about the sparkling red color and delicious flavor. It's fine to have a good supply of Dolgo jelly on the shelves.

BETTY CROCKER, Head of the Home Service Department, Washburn Crosby Co., writes: "It has such a delicately rich flavor and a beautifully clear color."

PROFESSOR W. H. ALDERMAN, Chief, Division of Horticulture, University of Minnesota writes: "Excellent and well colored jelly."

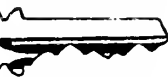
3



DOLGO Excellent for Canning

It's not too large and it's not too small. The high color is just as attractive in the sauce as it is in the jelly. There is something distinctive about this fruit—a different flavor—no other crab is quite so good. You will say so too, when you can pick the fruit fresh from your own trees and can it for the winter supply.

4

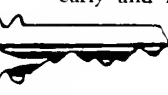


DOLGO Bears Early and Abundantly

In these days when houses are built in thirty days and a Ford car is turned out "while you wait," we are impatient with a tree that is slow to bear. Dolgo doesn't keep you waiting long. Young baby trees in the nursery row occasionally bear and when you plant them on the lawn or in the orchard, it is one of the first to carry fruit.

PROFESSOR N. E. HANSEN, South Dakota State College, states: "I get many reports as to the early and heavy bearing of the Dolgo."

5

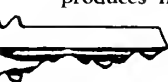


DOLGO Is Extremely Hardy

This is of vital importance. Unless a tree is hardy and can thrive and carry good loads of fruit, the finest quality in the world would be of little benefit. Dolgo has been severely tested in this respect by both Professor Hansen in South Dakota and Professor Yeager in North Dakota. If it thrives there, we can safely call it hardy. The branches are strong, sturdy, well shouldered, able to carry heavy loads without splitting.

PROFESSOR YEAGER, State College of North Dakota, writes: "100% hardy, bears very early, produces heavy."

6

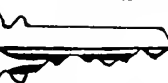


DOLGO Trees Are Free from Blight

What a relief to planters to have a crab apple tree that is not subject to blight. Blighting trees are a serious menace in an orchard. Such old crab apples as Transcendent and Hyslop are rank offenders in this respect, and in many communities raising crab apples has been discontinued. Now Dolgo comes to the rescue. It doesn't blight and you can safely plant it on the lawn or in the orchard.

PROFESSOR N. E. HANSEN, State College of South Dakota, says: "Dolgo has never blighted here at Brookings. Transcendent and Hyslop both died from blight many years ago."

7



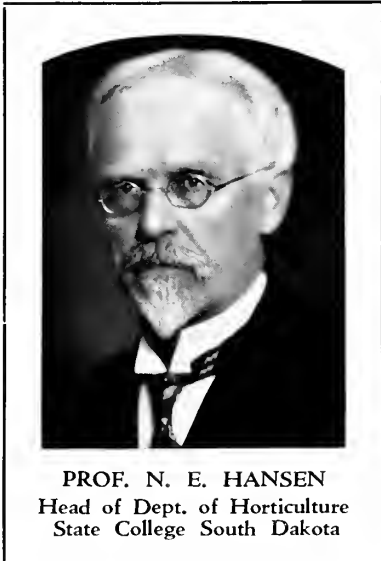
DOLGO Has Rare Beauty As An Ornamental Lawn Tree

You have a happy combination of splendid qualities in fruit with a shapely tree, beautiful in flower and in fruit. The fiery red clusters are a handsome sight. Apple trees are commonly planted back in the garden or orchard. You can put Dolgo on the lawn in groups and you'll find it one of the most pleasing features in all of the planting.

In these days we expect utility and beauty combined. We have beauty in our autos, in buildings, in our kitchens, bathrooms, and all furnishings. And now you can have beauty in your crab apple trees.

Read what **PROFESSOR ALDERMAN AND RAY SPEER** say on next page.

Men and Women Who Know— What They Think of DOLGO



PROF. N. E. HANSEN
Head of Dept. of Horticulture
State College South Dakota

PROF. N. E. HANSEN

is widely known and recognized as one of our foremost plant breeders and explorers. He says:

"I get many reports as to the early and heavy bearing of the Dolgo Crab. It is a beautiful ornamental tree also. The Dolgo has never blighted here at Brookings—Transcendent and Hyslop crabs both died from blight many years ago in the Station orchard. The trees are of strong growth with wide spreading forks and strongly shouldered limbs, indicating that they will not split down easily.

"Fruit full of juice, jells easily, makes a rich, red jelly of beautiful color and excellent flavor."

PROF. A. F. YEAGER

Horticulturist, North Dakota Agricultural College, states:

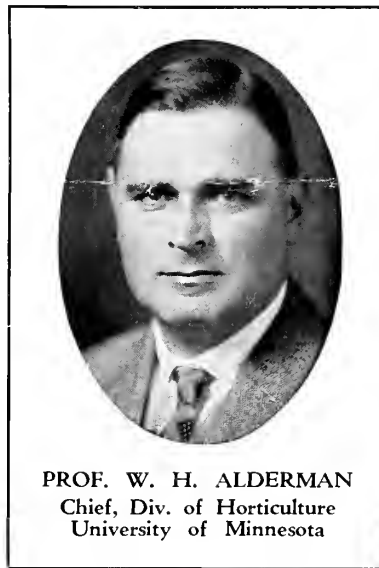
"It does not blight in our plots, where such varieties as Hyslop and Transcendent are entire failures due to blight. It has not shown any damage from apple scab, is 100% hardy, bears very early, produces heavy and has a very attractive fruit."

BETTY CROCKER

Head of the Home Service Department, Washburn Crosby Co.—The Home of Kitchen-tested Flour—in reference to Dolgo jelly writes:

"We tried it with hot biscuits here in our Gold Medal Kitchen and found it delicious. It has such a delicately rich flavor, and such a beautifully clear color.

"I understand that you made it from Dolgo Crab Apples and imagine women will be very anxious to get them for jelly making."



PROF. W. H. ALDERMAN
Chief, Div. of Horticulture
University of Minnesota

PROF. ALDERMAN writes:

"The Dolgo crab is the best one I know of for northern conditions. It makes a handsome lawn tree with its symmetrical outline, light green foliage and fiery red fruit. The medium sized conical fruits make an excellent and well colored jelly. They can be used for this purpose, even after they have reached the dead ripe stage. Since this variety seems to be hardy throughout Minnesota, I believe that it will ultimately become our most popular crabapple."

PROF. C. E. ELLENWOOD

Assistant Horticulturist, Ohio Agricultural Experiment Station, writes of the Dolgo:

"This variety is one of the most striking crab apples, both in tree and fruit. At blooming time the tree is a mass of decorative blossoms. Again in late summer as the fruit is coloring, the tree is very beautiful."

RAY P. SPEER

President Minnesota State Horticultural Society, writes:

"It is my belief that the Dolgo crab has great promise here in the Northwest.

"As an ornamental, it ranks very high. I believe it even more beautiful than the Mountain Ash. The fruit hangs in big clusters, and is fiery-red. On my place in the country I have put three of them in a group on my front lawn, and have placed them here and there about the entire farm.

"It makes wonderful jelly. My wife put up some Dolgo Crab jelly last fall that is exquisite in color, and has a very fine flavor, too.

"It is a strong and vigorous grower, and fruits very young."



RAY P. SPEER
President Minnesota State
Horticultural Society



Ox Carts and Crab Apples

YOU DON'T RIDE IN OX-CARTS TODAY because you don't have to. Neither do you have to struggle with "ox-cart" Crab Apples! Now, you can get *Dolgo*—as much of an improvement in Crabs as your auto is over the old ox-cart.

If the old crabs are blocking the way of progress, the axe or a little dynamite will make room for something that is more useful and more ornamental—*DOLGO*, THE PERFECT CRAB.

You Can't Buy *DOLGO* At Your Grocers

One thing you can't buy from your grocer, is *Dolgo* Crabs. There's simply not enough to go 'round. So far, all of the *Dolgo* grown are being used at home or sold to immediate neighbors, or friends. There is always somebody anxious to get any surplus you may have. Some day when trees are more plenty, *Dolgo* will be the Standard Crab at fruit stores but now the only way to get *Dolgo* is to "Grow Your Own."

Not Common "Apple Sauce"

The remarks of the men and women on the preceding page are not common "apple sauce." They are *Dolgo* facts. People in their position say what they mean and mean what they say, and they have a good reason for saying it. *Dolgo* has been tried and has stood the test. PROFESSOR HANSEN has grown it since 1897 at Brookings, South Dakota. After watching it for 20 years under those trying conditions, he felt satisfied of its value and introduced it in 1917. Since then, it has been widely planted by horticulturists as fast as planting stock was available. We have been growing *Dolgo* a number of years but have been sold out long before the season was over. This year we have a larger stock than ever and the price is within the reach of all.

Reserve Your *DOLGO* Now!

They are Beauties on the lawn and a Satisfaction on the table—admired by all who see the Trees or taste the Jelly.

*"It's Not A Home Without *DOLGO*"*



**ANDREWS
NURSERY COMPANY**
"The Home of Well-Bred Nursery Stock"
FARIBAULT :: MINNESOTA

