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Biennial report of the Dairy and Food Commissioner of Wisconsin. For the period ending June 30, 1924.

State Dairy and Food Commissioner

Madison, Wisconsin: Democrat Printing Company, [s.d.]

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BIENNIAL REPORT

OF THE

Dairy and Food Commissioner OF WISCONSIN

For the Period Ending June 30, 1924

J. Q. EMERY

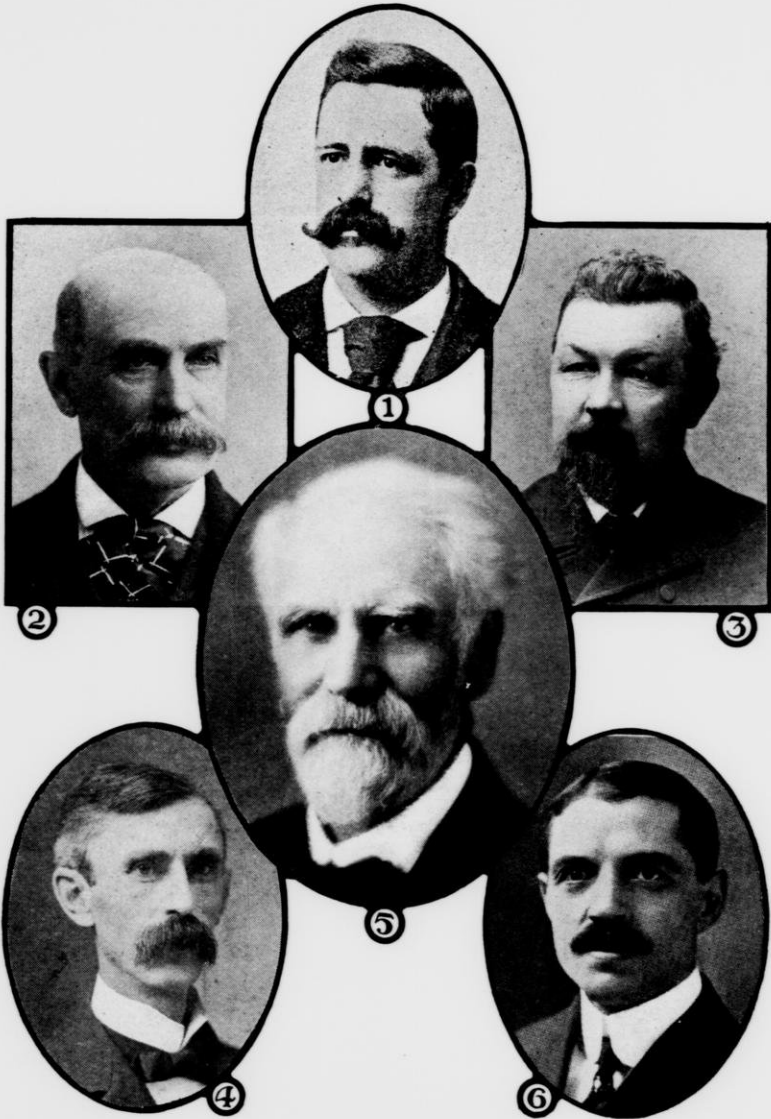
Dairy and Food Commissioner

Ex Officio

State Superintendent of Weights and Measures

Madison, Wisconsin

DAIRY AND FOOD COMMISSIONERS OF WISCONSIN



- | | | | |
|-----|-------------------|-------|--|
| (1) | H. C. THOM | | May 29, 1889—May 28, 1891 |
| (2) | D. L. HARKNESS | | May 28, 1891—June 11, 1894 |
| (3) | THOMAS LUCHSINGER | | June 27, 1894—February 7, 1895 |
| (4) | H. C. ADAMS | | February 7, 1895—May 1, 1902 |
| (5) | J. Q. EMERY | | December 24, 1902—February 10, 1915; February 8, 1921— |
| (6) | GEO. J. WEIGLE | | February 10, 1915—February 8, 1921 |

ORGANIZATION OF THE COMMISSION

J. Q. EMERY, Dairy and Food Commissioner, *ex officio* State Superintendent of Weights and Measures.

HARRY KLUETER, Ph.G., Assistant Dairy and Food Commissioner and Chief Chemist.

RICHARD FISCHER, Ph.D., Consulting Director of Laboratory.

WILLIAM WINDER, Second Assistant Dairy and Food Commissioner.

GEORGE WARNER, Chief Inspector of Weights and Measures.

J. E. BOETTCHER, Chief Butter Division.

M. L. WALTER, Secretary to Commissioner.

HELEN O'CONNELL, Stenographer.

VERA HODGIN, Stenographer.

LOUENA FINDORFF, Clerk.

JOSEPHINE BECK, Stenographer (to November 16, 1923).

JEANETTE RICE, Clerk.

GENEVIEVE MILWARD, Stenographer.

MARGARET E. CUMMINGS, Clerk.

A. LORINE FOOTE, Clerk (from November 16, 1923).

I. R. HOWLETT, M.A., Assistant Chemist.

I. W. KEEBLER, B.S., Assistant Chemist (to February 1, 1924).

HILDA WIESE, M.S., Assistant Chemist.

INEZ WILLIAMS, M.A., Assistant Chemist (from May 24, 1923).

E. O. HUEBNER, B.S., Assistant Chemist (from February 29, 1924).

C. J. KREMER, Senior Food Inspector.

H. G. TOWN,

J. M. KELLIHER,

W. N. MACKIN (from August 1, 1922),

IRA D. JONES (from January 18, 1923),

P. W. MOMMSEN (August 1-September 30, 1922),

Food Inspectors.

GEO. E. CAMPBELL (to January 1, 1924),

S. B. COOK (to July 16, 1923),

R. R. CROSBY.

JACOB LEHNHERR,

R. L. RADKE,

GEO. H. STUEBER,

W. A. STEWART,

L. R. STEWART (to June 1, 1924),

R. B. SOUTHARD,

*JAMES VAN DUSER (to March 10, 1923),

AD. R. VALLESKEY,

JOS. J. WETAK,

WALTER SANDS (from August 1, 1923),

W. J. KRAMER (from October 23, 1923),

A. J. ROYCRAFT, (from January 2, 1924),

Dairy and Food Inspectors, *ex officio* Sealers of Weights and Measures.

C. B. ATWOOD (to September 10, 1923),

CHAUNCEY BECKWITH (to June 1, 1923),

GEO. D. GILMAN,

R. M. HADLEY,

F. E. TAPPINS,

A. F. THOMPSON,

W. M. VAN LONE,
GORDON WINDER,
G. E. JASTER (from January 15, 1924),
E. G. WINELL (from October 23, 1923),
Sealers of Weights and Measures.

*Deceased. Modesty, accurate judgment, good broad common sense, courage, kindness, sterling integrity, unremitting industry, self-effacement, large experience in and accurate knowledge of the creamery and dairy industry, were among the outstanding characteristics which combined to make Mr. Van Duser a splendid and trustworthy inspector and to gain and to hold the respect and confidence of all those with whom he came in contact in his official capacity for nearly eighteen years.

LIST OF ILLUSTRATIONS

Dairy Map Showing Locations of Butter Factories, Cheese Factories and Condenseries.....	Frontispiece
Dairy Map Showing Production of American Cheese.....	Frontispiece
Dairy Map Showing Production of Foreign Cheese.....	Frontispiece
Sediment Tests	14
Clean Cows—Means for Keeping Clean.....	19
Curd from Good Milk.....	21
Curd from Tainted Milk.....	21
Curd from Foul Milk.....	21
Filthy Cow	23
Open and Hooded Milk Pails.....	24
Prescription Graduates and Weights—Illegal.....	53
Prescription Graduates Complying with Specifications.....	54
Babcock Test Bottles—Many of Them Inaccurate.....	56
Babcock Test Bottles—Types Now Standardized by Law.....	57
Results of First Testing of Weights and Measures—First Six Months 1912	58
Vanilla Bottles	101
Label of "So-Called" Maraschino Cherries.....	104
A Wisconsin American Cheese Factory.....	220
A Wisconsin Foreign Type Cheese Factory.....	220
A Wisconsin Cooperative Creamery.....	226
Disks Showing Dirt, Solder and Other Material Washed Out of New and Apparently Clean Cans.....	233-236
False Measures	256
Third-Quart Bottle	257
Standard and Nonstandard Milk Bottles.....	258
Light Automobile Truck Used by State Sealers.....	259

LETTER OF TRANSMITTAL

HIS EXCELLENCY, JOHN J. BLAINE,

Governor of Wisconsin.

Sir:—I have the honor to submit herewith, in compliance with law, the report of the Dairy and Food Commissioner for the biennial period ending June 30, 1924, and which is the ninth biennial report I have thus submitted.

J. Q. EMERY,

*Dairy and Food Commissioner,
Ex Officio State Superintendent
of Weights and Measures.*

REPORT OF COMMISSIONER

DAIRY

For the ninth time, I have the honor to prepare and submit, in accordance with the provisions of law, the biennial report of the Dairy and Food Commissioner. Were the title to designate the different fields of his activity or service, it would require an extension to that of dairy and food and drug and weights and measures and linseed oil and white lead and trading stamp commissioner; for the Legislature has prescribed service in all these fields. It is apparent from this statement, that the field of activities of the Dairy and Food Department is so broad, the evils to be overcome so numerous, and the necessary means for overcoming them so varied and the results so widespread, as to make it difficult for the layman clearly to visualize them. Comparison and contrast are fundamentally necessary in the acquisition of knowledge. For this reason, and to aid the reader in more clearly apprehending the activities of the Dairy and Food Department for this biennium and the resulting achievements, I shall endeavor to correlate them, in part at least, with past achievements. For this purpose, I shall make brief quotations from previous reports, covering the period of more than a third of a century, as bases of comparison and as milestones measuring progress.

Incipiency of the Department

The office of Dairy and Food Commissioner was established by the Legislature in 1889 upon the initiative of the Wisconsin Dairymen's Association, which declared as reasons why that office should be established and maintained, that imitations of butter were being unlawfully sold in Wisconsin to the prejudice of honest goods; that cheese was being made in large quantities, robbed of its natural fat, filled with lard or other foreign fats; that adulterated and impure milk flooded the market of towns and cities; that drugs were made useless; that drinks were made poisonous; and that nearly every article of human food was diminished in value by adulteration; and that the laws then existing to prevent such victimizing practices on the public were practically inoperative because there was no well established agency for their enforcement. The impracticability on account of expense, of each citizen protecting himself against such wrongs and evils was recognized and the constitutional rights of citizens for protection against these wrongs was not forgotten, viz: "Every person is entitled to a certain remedy in the laws for all evils he may receive in person, property or character; he ought to obtain justice freely

and without being obliged to purchase it, completely and without denial, promptly and without delay, conformably with the laws."

In his message to the Legislature, Governor William Dempster Hoard cogently urged the establishment of the office of Dairy and Food Commissioner, from which message I quote the following:

"I desire to call your attention to the necessity for more practical legislation against the manufacture and sale of fraudulent imitations of butter and cheese, and the sale of adulterated milk. Our present laws are found practically inoperative, because of the fact that there is no well established agency in existence to secure their enforcement. The sale of imitation butter and cheese visits serious injury upon both consumer and producer. Upon the consumer, because he is not made acquainted with the fraudulent character of the compound. He buys and eats what he supposes is pure butter and cheese, when the contrary is true to a large extent. Especially is this the case in hotels and boarding houses. The law gives him no guarantee of the true character of his food.

"The producer is injured greatly, in that his market is destroyed and that largely through fraud. His business aids greatly in building up the state. In Wisconsin alone there is a hundred million of dollars invested in the dairy business, all of it taxable for the support of the state. It would seem, then, to be nothing more than common justice that the state should protect the producer from competition based on a cheat. Several of our sister states, notably Iowa and Minnesota, to meet this evil and injustice have each established a commission with the necessary powers and means conferred by law for the suppression of the fraudulent manufacture and sale of imitation butter and cheese as well as the sale of adulterated, impure or diluted milk. In Minnesota the work of the commission has been mainly devoted to the suppression of fraud in the sale of dairy products. The following table, showing the results of the investigation of the official chemist of that state, is, however, a most significant argument in favor of the organized effort of society against such widespread and rapidly increasing adulteration of the food of the people."

The table gives 1,084 samples of milk, cheese, cream, butter, flour, bread, cream of tartar, bicarbonate of soda, baking powder, tea, ground coffee, unground coffee in packages, mustard, ground spices, vinegar, cider, sugar, colored sugars, confectionery, honey, maple sugar, maple syrup, lard, and olive oil, of which number 43 per cent, were adulterated or injurious. Governor Hoard then said:

"The result of the work of such commissions in several states of the Union has been highly satisfactory and I would recommend the adoption of a similar commission by this legislature, with the power to enforce the laws against all adulteration of foods and drinks, and a permanent annual appropriation sufficient to make the work of the commission effective in protecting the health and property of the people of this state."

It is not unreasonable to suppose that in his reasoning and recommendation, he had in mind what the United States Supreme Court said in *Rast vs. Van Deman and Lewis*, 240 U. S., viz:

"It is the duty and function of the Legislature to discern and correct evils; and by evils we do not mean some definite injury, but obstacles to a greater public welfare."

Function of the Department

The first Dairy and Food Commissioner set forth with notable clearness and precision the service which it is the function of the Dairy and Food Commission to render Wisconsin citizens:

"The sole object of the department is to insure to the buyer exactly what he wants, and asks and pays for, thus protecting his pocket book and his health and at the same time placing the manufacturers of spurious goods in such a position that they are unable to displace honest goods by misrepresentation. * * * We find that adulteration of many of our food products results in cheapening the product of the farm, thus lessening the profits of the husbandman and robbing both consumer and producer. The great evil lies in the practice of selling a cheapened article under a false name, at the same price of the pure article, thus defrauding the producer out of the price which he might have received for the genuine product, while at the same time the consumer is made to pay for what he does not ask and what he does not want."

This form of adulteration is one of the most atrocious offenses against both producers and consumers of genuine foods and honest dealers as well.

Wisconsin the Leading Dairy State

That Wisconsin is the leading dairy state in the Union whose dairy products in 1923 aggregated \$247,215,452, that the high quality of her dairy products has been so outstanding that she has outstripped all other states in volume, is due in no small measure to the service of the Wisconsin Dairy and Food Commission and its championship of high quality.

The following tabulation comprises a summary of the most authentic statistics of the Wisconsin dairy industry for the calendar year 1923, acquired by this department pursuant to law, and makes apparent the immensity of the Wisconsin dairy industry that has reached such gigantic proportions from a very feeble infancy at the time the office of Dairy and Food Commissioner was established.

Wisconsin Dairy Statistics for the Calendar Year 1923

	Pounds	Received for or Valued at
Cheese produced in factories, other than cottage, skim milk, cheese curd, cooked, buttermilk and cream cheese.....	332,426,653	\$ 75,083,501.66
Cottage, skim milk, cheese curd, cooked, buttermilk and cream cheese.....	5,570,002	368,438.79
Cheese produced on farms.....	308,117	98,599.00
Butter produced in factories.....	148,989,584	66,388,231.38
Farm made butter.....	8,666,037	4,733,556.00
Condensery products:		
Evaporated, condensed, powdered, concentrated milk and evaporated cream	512,134,253	38,581,438.16
Evaporated, concentrated, powdered and condensed skim milk:.....	6,297,697	189,124.55

Wisconsin Dairy Statistics for the Calendar Year 1923—Continued.

	Pounds	Received for or Valued at
Value of milk used in manufacture of malted milk, etc.....		1,433,891.08
Ice cream (gallons).....	6,031,996	6,260,250.43
Milk produced other than furnished cheese factories, butter factories, condenseries, and ice cream plants, (pints).....	960,621,235	28,818,637.05
Skim milk.....	2,808,699,346	10,953,927.25
Whey.....	3,191,292,487	6,223,020.35
Estimated value of milk and cream shipped to Chicago, St. Paul, Minneapolis, Dubuque, and other points outside of Wisconsin.....	276,936,482	5,732,585.17
Total.....		\$244,865,200.87

That Wisconsin now annually produces and markets two-thirds of all the cheese produced in the United States is self-evident confirmation of the outstanding high quality commercially of Wisconsin cheese. Added to this is the fact that at the great National Dairy Show at Syracuse, New York, in 1923, Wisconsin made American cheese, Wisconsin made Swiss cheese, Wisconsin made brick cheese, outranked all competitors in a competition world wide in scope; and if price of commercial butter is indicative of corresponding quality, then it follows, that the quality of Wisconsin commercial butter has outranked that of all the states bordering on Wisconsin, as well as the average of the entire United States Department of Agriculture for the years 1910-1920, inclusive, which reports show that Wisconsin farmers received at the beginning of each month of each of those years, in nearly all instances, a higher price per pound for butter than was received by the farmers of any of the states bordering on Wisconsin, and higher than the average price received by the farmers of the United States.

Science has in recent years demonstrated not only that milk is a fundamental food, but that it and its products are essential to the growth of mankind and the development of the highest civilization. The adulteration of such an article of food therefore is more than ordinarily criminal in its character. Moreover, the entire dairy industry of the state as well as the health of the people, depends upon the maintenance of the purity of this fundamental food.

A very large part of the activities of the Dairy and Food Commission is for the maintenance of the highest practical degree of purity of milk for family use and for manufacturing purposes, a service which has been fundamentally necessary for the maintenance of the high quality which has been essential to the phenomenal development of the Wisconsin dairy industry and the protection of the rights of consumers. The rendering of this service calls for inspections to be made to determine that the milk is produced under clean and sanitary conditions; that the cows are not fed unwholesome food; that carelessness and insanitary conditions do not prevail in the handling of the milk, including receptacles in which it is handled; that the milk is neither watered nor skimmed and that milk and cream are not

preserved with borax, boric acid or formaldehyde, or other poisonous preservatives to kill babies and weaken invalids as was the case previous to the establishment of the Dairy and Food Commission.

The Dairy and Food Commissioner has no supernatural powers. He has no magic wand with which to dispel the evils of the industry as hereinbefore portrayed by former Governor Hoard, the Wisconsin Dairymen's Association and by Dairy and Food Commissioners in their reports; nor is there any magic power in unenforced law for the accomplishment of such results. Of necessity, the means for removing those evils have been human agencies, and these human agents have been designated as food chemists, cheese factory, creamery and dairy inspectors. As inspectors are the subject of some uninformed, as well as misinformed comment, I deem it fitting to set forth the activities of these public servants somewhat in detail.

Cheese Factory, Creamery and Dairy Inspectors

Inspections, sanitary and otherwise, including written reports of each, of cheese factories, creameries, condenseries, receiving stations, city and village milk supplies, farm dairies, investigations in numerous cases of complaints of unlawful practices in nearly all phases of the dairy industry, such as overreading or underreading the Babcock test, adulteration of milk or cream, adulteration of butter, adulteration of cheese, false weights and measures, etc., etc., in the 2504 Wisconsin cheese factories, 611 butter factories, 67 condenseries, 815 receiving stations, 180,000 farm dairies where milk or cream is disposed to the public, and in 450 city and incorporated village milk supplies, also the testing of weights and measures at cheese factories, creameries and receiving stations that are located in the country, are functions of cheese factory, creamery and dairy inspectors, of which there are twelve.

The particular kind and amount of inspection made in each instance is dependent upon the conditions and necessities in the particular case. At the creamery, cheese factory or condensery, the conditions are to be carefully examined. Usually the inspector must be at the factory early in the morning before patrons arrive so that an inspection may be made of the work of the man at the intake who receives the milk or cream as well as the milk or cream received and the condition of the cans containing the same as to whether or not they are clean, free from rust, and whether or not they have open seams or are otherwise insanitary. Making of a sediment test is required to determine the presence or absence of visible dirt or filth. The method of taking the samples of milk or cream for testing and how the composite samples are cared for is scrutinized. Careful observation is necessary as to whether or not the man who takes in the milk or cream receives any insanitary or otherwise unlawful article and if any insanitary or otherwise unlawful milk or cream is offered by the patron and accepted by the creameryman or factory man, attention of both alike must be called to such unlawful prac-

tice and befitting action taken. As necessary, the patron is given suggestions as to the proper way of washing and caring for his cans and the proper method of caring for his milk or cream. In necessary cases, meetings of the patrons at the factory are called where Babcock tests for butter fat, lactometer tests for watering or skimming, the Methylene blue test indicating the probable bacterial condition of the milk, the Wisconsin curd test to determine the character of the milk of each patron as to its cleanliness or kind of care received, sediment tests to determine quantity of visible filth are made and results exhibited and interpreted.

The weigh cans, pipes, pumps, churns, vats, vat gates and everything connected with the factory are inspected to ascertain if they are kept clean and in good sanitary condition. The same is applicable



Figures 1 and 2
Sediment Tests

as to the floors and walls as well as to the factory premises. In his inspection of the surrounding premises the inspector gives especial attention to the drainage as affecting the sanitary conditions of the factory and takes befitting action. The sediment test, the Methylene blue test, the Wisconsin curd test, the Babcock test, give the cue as to what patrons need his inspection at the barns and such needed inspection is given. If he finds evidence of adulteration in milk delivered at the factory, he prepares, seals and submits for chemical analysis a sample of such suspected milk. He also collects samples of milk at the farms, witnessing the milking, which are submitted for chemical analysis. Complete reports of conditions found are made and forwarded to the office of the Dairy and Food Commissioner. In addition to the reports showing sanitary conditions and the results of the various tests employed, the inspector ascertains and reports whether the operator has the necessary permit or license to operate the factory and if license has been granted, whether or not renewal of license as required by law has been made. There is like procedure as to the cheese maker's license. The nature of the work of the inspector at receiving stations and in village or city milk inspection, including sources of supply, is of a similar nature to that hereinbefore outlined for cheese factories, creameries, condenseries and farm dairies. In prosecutions arising from the result of his inspectional work he, as complaining witness, gives expert testimony as pertaining to sanitation in a factory and as pertaining to milk production.

Each of these inspectors is provided with a Ford car with readjustments for carrying necessary equipment. The inspections of cheese factories, creameries, receiving stations, condenseries and farm dairies are performed chiefly in the months of April to November, inclusive, the months during which the great bulk of their operations occurs. As this work is located chiefly in the country, auto transportation is employed as the most efficient and economical. However, the administration of the laws pertaining to the licensing of cheese makers, butter makers and operators of cheese factories, butter factories, condenseries and receiving stations, calls for the possible visitation of these establishments during any month of the year.

Inspection of the city and village milk supplies is done chiefly in the winter months when railroad transportation is substituted for auto transportation. The cheese factory, creamery and dairy inspectors also, during the winter season, aid the food inspectors in the enforcement of the oleomargarine law as that is the season when the great bulk of oleomargarine sales occur. Thus it will be observed that this important work of city and village milk inspection is limited largely to the winter months, owing to the great volume of work required of the cheese factory, creamery and dairy inspectors during the other months of the year.

A number of years ago, I was called upon by the State Board of Public Affairs to make a report of the services rendered Wisconsin citizens by the Dairy and Food Commission. As relating to certain

phases of that service, I solicited the opinions of representative wholesale dealers in Wisconsin dairy products, who had been familiar with dairy conditions in Wisconsin previous to and subsequent to the establishment of the Dairy and Food Commission. I inquired what in their opinion was the least amount per pound on butter and on cheese that was received by producers of butter and cheese in the state, due solely to the services of the State Dairy and Food Commission. In no instance was the amount placed less than 1 cent a pound. In 1923 there was produced in Wisconsin 147,823,584 pounds of creamery butter and 343,313,245 pounds of cheese. The total average annual production of creamery butter and cheese for the past four years was 465,966,835 pounds. One cent a pound amounts to \$4,659,000 which at a low estimate represents an amount contributed annually by the services of the Dairy and Food Commission to Wisconsin citizens who have been producers of cheese and creamery butter for the past four years. A correspondingly improved quality of dairy products has been contributed to Wisconsin and other consumers.

Education or Prosecution as a Policy for the Dairy and Food Department

More or less has been said concerning education as the policy of this department instead of prosecution; "instructors" instead of "inspectors."

Applicable to this, former Governor W. D. Hoard, "the inspiring genius of the dairy movement and the subsequent prophet and seer of Wisconsin dairying—nay of American dairying, if not of world wide dairying," in October, 1906, referring to Wisconsin conditions made the following statement:

"Not until the year 1905 did the state enter upon a broad and comprehensive policy of both education and prosecution. In that year, a larger force of inspectors of food and dairy products, as well as of farms and creameries and cheese factories, was provided for by law, and for the first time in our history has the state entered upon a food and dairy policy which is adequate for its needs."

This remark was made following the action of the Legislature of 1905 in providing for the appointment of a second assistant dairy and food commissioner, an assistant chemist and eight "inspectors" in addition to the two who had been provided for by the Legislature of 1903. It is this legislative act to which the remark quoted from former Governor Hoard refers, an act passed by the Legislature pursuant to the recommendation of Governor La Follette in his message to the Legislature of 1905, in the following language:

"The work of the dairy and food commission concerns every citizen of the state. * * * I recommend that the dairy and food commission be provided with a force sufficient to furnish adequate inspection for the cheese factories, creameries and city dairies and thus put Wisconsin second to none in the quality of her dairy products, and second to none in the protection afforded to her citizens against adulterated food products. The efficient inspection of cheese fac-

tories and creameries calls for expert knowledge and technical skill of a high order. Therefore, a law providing for this inspection should provide that to be eligible to the office, each cheese factory or creamery inspector should be an expert cheese maker or butter maker, a competent judge of cheese factory or creamery products, skilled in all the technical work of cheese factories or creameries and versed in modern scientific and practical dairy knowledge."

Commencing with the year 1890 or 1891, the Wisconsin Dairymen's Association employed traveling cheese "instructors" who went from cheese factory to cheese factory giving instruction on methods of cheese making, and later like traveling instructors for creameries. They were paid in part by the Wisconsin Dairymen's Association and in part by the operators of the factories in which work was done, for which the state made a limited appropriation to the Wisconsin Dairymen's Association. They acted merely as instructors. They had no police power and in no wise were they inspectors, in the sense of being clothed with police power. This was the practice in vogue until 1905, the time mentioned by former Governor Hoard, when their services were terminated by the Wisconsin Dairymen's Association in view of the large increase in the force of inspectors in the Dairy and Food Department and the functioning of the Wisconsin dairy school.

The office of Dairy and Food Commissioner was created in 1889, providing only for a commissioner and two assistant commissioners, one of whom should be a chemist. It was in 1890 that the Wisconsin Dairy School was established, the first dairy school on the American continent, to give scientific and practical instruction in dairying, including cheese making and butter making. Thus beginnings were made by the Legislature in providing "instruction" in all phases of dairying by the dairy school and police "inspection" by the Dairy and Food Department. It is evident that the legislation in respect to these matters did not contemplate an overlapping, but rather a coordination and supplementing of the functions of these two state agencies in their activities, although there is always a twilight zone in which there is some inevitable overlapping of one legal function upon another, or the blending of the two, as darkness overlaps light or blends with it at twilight. Instruction for training cheese makers and butter makers is a function of the dairy school and that specific function the Legislature has not assigned to the Dairy and Food Department, so that that wave of clamor by those who would have the Dairy and Food Department function as professional or trade "instructors" meets with neutralizing effects that wave of clamor of those against duplication of service by state departments. The Legislature has not made the Dairy and Food Department a trade school.

The words "enforce," "inspect," "prosecute," are the descriptive terms used by the Legislature to designate the general functions of the Dairy and Food Commissioner. The meaning of the term enforce is to put into execution or cause to take effect by force; to carry out vigorously; to cause to have force or effect, or to be executed; to compel obedience to. Where inspection discloses that the terms of

law are not being complied with and the inspector suggests a course of action that complies with the terms of the law, and those suggestions are followed, the law is being "enforced" through "instruction." Especially is this procedure applicable to those laws that may be lacking in clearness as to standards or requirements, as for example, in matters of sanitation, lighting, ventilation. Even as this report is being written, a conspicuous exemplification occurs. It is disclosed that there are not a few butter makers who are lacking in knowledge and skill to keep within the legal limits for the per cent of butter fat and produce butter of high quality without allowing a margin of safety so large as to be a highway to destruction because of competition. Whereupon the chief of the butter division, an expert in butter making, has been dispatched to butter factories where such conditions prevail to enforce the law relating to the per cent of butter fat, by "educating" them in the way of safety. The police power of the inspector back of this instruction is the potential power that is enforcing the laws under such conditions. But this phase of enforcement is by no means all sufficient. Gross disobedience of law or negligence necessitates prosecution. If it were learned that butter makers were putting some chemical into the butter for the purpose of absorbing abnormal quantities of moisture or of acting as a preservative, then the inspector would be dispatched to have such butter makers "educated" in the courts and penalties imposed upon their conviction. Instances are not wanting where education is not lacking but where there is a superabundance as is proven by numerous findings of our chemists and inspectors.

What the fathers in Wisconsin dairymen sought was provision for a dairy commissioner whose duty it should be to ferret out and prosecute such gross negligence or law violations. Instead of employing either one of these agencies, education, prosecution, to the exclusion of the other, it was very clearly and tersely pointed out by former Governor Hoard that in 1905 the state of Wisconsin "entered upon a broad and comprehensive policy of both education and prosecution, adequate for its needs"; and this is the "policy" of the Dairy and Food Commissioner as prescribed by the Legislature of Wisconsin.

A Campaign for Scrupulous Cleanliness

The following statement was made in the biennial report of the Dairy and Food Commissioner for 1905-1906.

Previous to July, 1905, the work of the commission relating to creameries and cheese factories was limited to emergency work of testing the milk of patrons as to butter fat content, skimming and watering. The number comprising the commission was so small that no other systematic work for improving the creameries and cheese factories seemed possible. With the largely increased force of the commission, provided by the Legislature of 1905, more work and of different character was possible.

In July of that year, upon the enlargement of the commission, a comprehensive and aggressive campaign of cheese factory and cream-

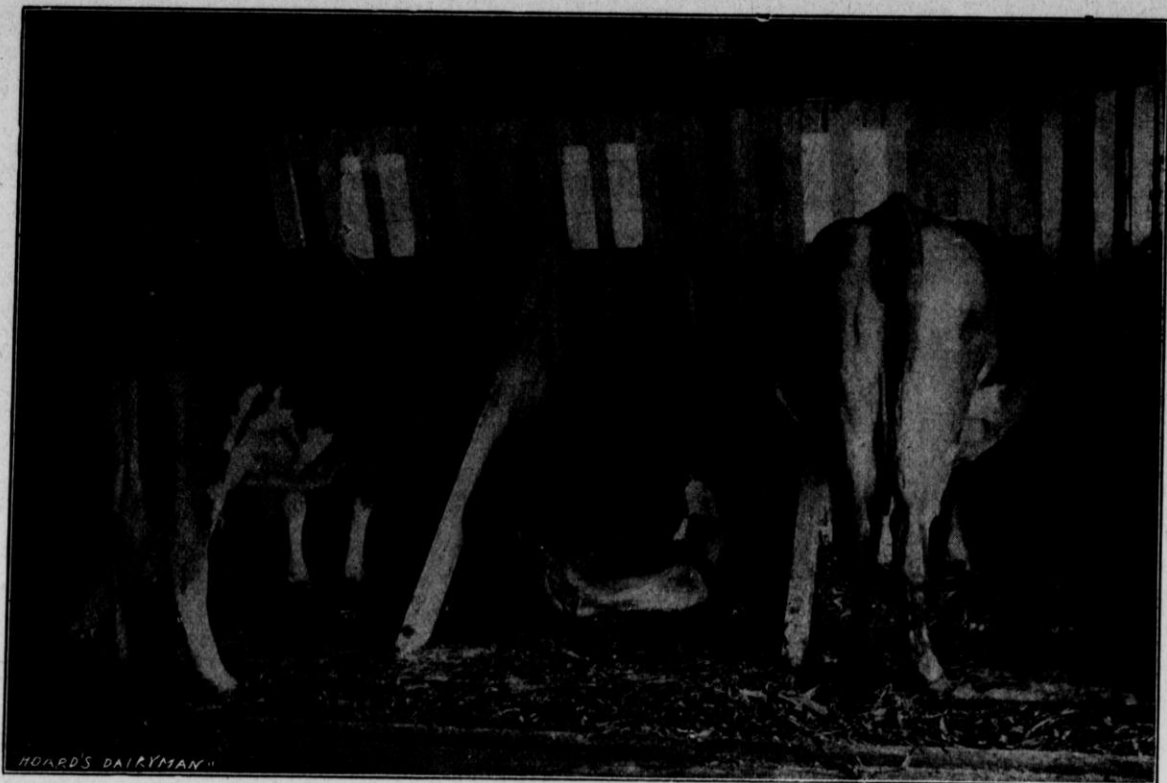


Figure 3

Clean Cows. Means of keeping cows clean, relative position of the cows when lying down and standing.
(See quotation from former Governor Hoard concerning means of keeping cows clean.)

ery inspection was inaugurated. When upon inspection, cheese factories or creameries were found in an unclean or insanitary condition, the inspector stated to the management the provisions of law relating to the same and gave reasonable time in which to put the factory into a clean and sanitary condition. That inspection was followed by a second after reasonable time, and if there had been no reasonable effort at compliance with previous warning, the management was prosecuted for violation of law.

In 1906, the year in which former Governor Hoard made the statement hereinbefore quoted, the year subsequent to that when, as he said, the state entered upon a broad and comprehensive policy of both education and prosecution, the year that a larger force of inspectors of food and dairy products as well as of farms and creameries and cheese factories was provided for by law, and for the first time in our history the state entered upon a food and dairy policy adequate for its needs, he also made another statement at the thirty-fourth annual session of the Wisconsin Dairymen's Association at Waukesha, which I quoted in my biennial report for 1913-14, as follows:

"It is impossible for any man to make clean milk in the ordinary Wisconsin stable! Impossible! In the ordinary average farm stable, it is impossible to make clean milk, the cows plastered with manure, their sides and flanks, the milk specked with it every time when they are milked; and I do not think the average Wisconsin farmer really has an idea of what 'clean' means. I have talked with hundreds of such men; they will say, 'Why, my stable is clean.' 'Clean, how?' 'Why, I cleaned it this morning.' And I say, 'Are your cows clean?' 'Why, yes, as clean as Johnson's or Chris Olsen's,' mentioning all the time the fact that a neighbor had just as dirty cows as theirs, consequently they were clean. A man came into my stable one morning, looked at the cows, and stood a moment and said: 'How often do you wash these cows?' I said, 'They never were washed.' 'How often do you brush them?' 'They are not brushed.' 'But,' he said, 'they are clean.' 'I know it.' 'Why, I do not see any manure stains on the white flanks of any of these cows, how do they keep so?' 'Well,' I said, 'it is the form and fashion of the stable; the cows are obliged to be clean, and then we try to keep them clean, and then the stable is ventilated.' And he said, 'I noticed I could not smell any odor of stable in here.'"

I now quote my comments on that occasion as reported in my biennial report for 1913-1914 indicating the initiation of a campaign that was not merely spasmodic, but was to be persistent, vigorous, efficient, to the fullest extent practicable with the number of inspectors employed and consistent with the performance of other duties prescribed by law:

This subject of clean milk for the creameries and cheese factories and the village and city milk supplies of this state, in my judgment, is the paramount issue today. How to get this matter before the men who are producing this milk is an important topic. It is one to which I have given a great deal of consideration and have had some practical experience in relation to it during the past year. I want to mention just one of the number of things we have been doing, and that we shall resume in the spring with a great deal of vigor, that we are now carrying on in the villages and cities of the state. In Mil-



Figure 4
Curd from Good Milk

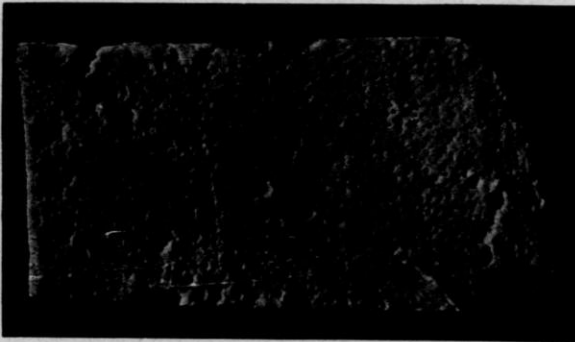


Figure 5
Curd from Tainted Milk

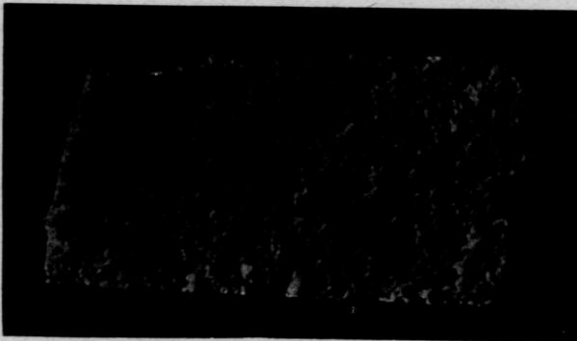


Figure 6
Curd from Foul Milk

waukee, and in Green Bay, the entire forces are at work taking samples of milk. In Milwaukee they have 200 samples of yesterday and about 250 today, making about 450 in all. These they are testing to ascertain whether they have been watered or skimmed. These are very important matters. But will you think of it a moment. Consider the harmfulness of some clean water in the milk, compared with cow manure! There is another test that we are making. We have four men, two sets, going into the dairies of the villages and cities of the state. They are now testing for the butter fat content, for watering or skimming, and then they are applying the Wisconsin curd test to determine whether that milk has been produced under clean and sanitary conditions. The Wisconsin curd test reveals this fact, and while we may not bring these patrons in the cities and villages to see these grades, we are trying to do it and we shall resume this work in the creameries and cheese factories in the spring and shall pursue them with a great deal of vigor and energy. Where the milk is clean, the kind of milk that Governor Hoard is producing, it produces a curd in about six to eight hours; it is clean and velvety; we cut it open and smell it and it has an attractive odor. You feel as if you want to eat some of it. We follow this up in scores of barns and up to the present time we have made no mistakes in our judgment as to the condition in which the milk was produced. Then there is another kind of curd that is produced that has gas holes, pinholes. The gas holes look like the little holes in dough which is kneaded, and produced by the same causes. It is the gas expanding that produces these little round openings. That gas is produced by the gas forming bacteria that thrive in filth, and where the milk is produced under those filthy conditions, and where it is not properly cooled and cared for; or if it is kept too long. Sometimes it happens that it is kept over until the milk gets into this condition, then we get these curds. If we cannot produce the best quality of butter or cheese from such milk, is it suitable for children and invalids?

What we plan to continue is to bring these patrons, as far as we can, face to face with these curds. We plan to make these curds in cheese factories and creameries as far as we can, and ask the patrons to come in and see the milk that they are offering, and the curds that are produced from it, and to see those that are produced from their neighbors' milk and notice the difference. Tell a man his milk is not good and he is angry. He says, 'I have got as good milk as anybody, and if this cheese factory does not want my milk, I will go to somebody else.' When he sees that curd, and sees what his milk has produced, right beside his neighbor's that has a clean, firm, velvety curd, that has an odor that he can recognize as agreeable, and every way right, and then takes the milk from his own herd and gets his nose to it, it is so vile, he turns away in disgust, he will be convinced that his milk is not good. That is what we are trying to bring thousands of patrons up against.

This question of the production of clean milk is the most important question that confronts us in this state today. If the cow is not clean, how can the milk be clean? We have got to study conditions for getting these cows clean; but first we have got to convince the patrons that their milk is not clean, before we can arouse them to activity.

After quoting these remarks made in discussion, my report for 1913-1914 contains the following comments thereon:

Realizing that for the production of a clean and safe article of market milk or of cheese or butter or condensed milk, clean, well-lighted stables and clean cows are indispensable, an unceasing, vigorous campaign has been waged by the dairy and food commission

against the uncleanness and darkness of the "ordinary Wisconsin stable" of which the following is a pen picture: A building containing not a single window and consequently without light; ceiling festooned with dusty cobwebs; the only floor is the earth with no covering, not cleanable and containing sags in which liquid manure stands continually; or, a saturated, leaky plank floor, hiding a big mass of filth underneath, or literally floating in liquid manure which spurts up as one walks across; accumulations of manure over the floor and in the stalls, the latter so arranged that cows are compelled to lie in the filth, thick coats of which they carry all the winter; no provision

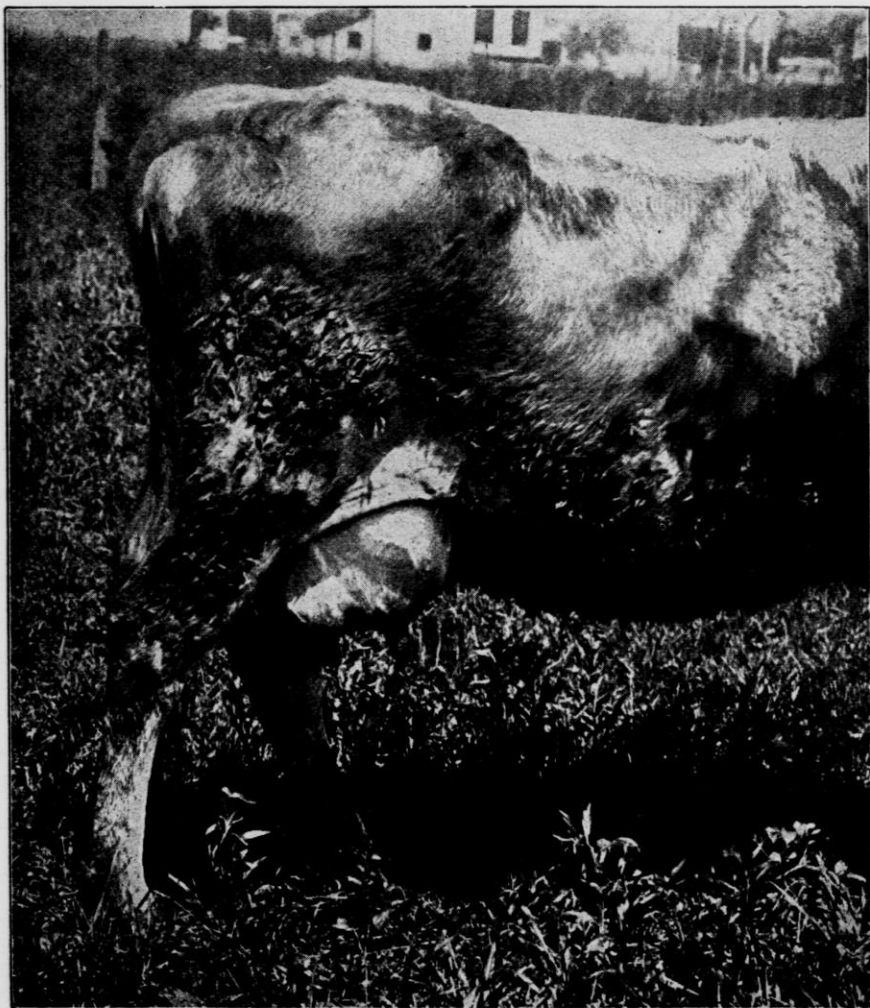


Figure 7

Filthy Cow. One of the objectives of the Dairy and Food Department is the elimination of such.

for ventilation, hence the air is so charged with impurities and strong odors as to be stifling; cows compelled to breathe this air and milk on its way from the udder to the pail travels through this vile air which adheres to the streams of milk and is carried beneath the surface of the milk in the pail and rises in minute bubbles. The milker sits between two cows with filth beneath him, behind him, in front of him and above him, and manipulates a filthy surface above an uncovered milk pail.

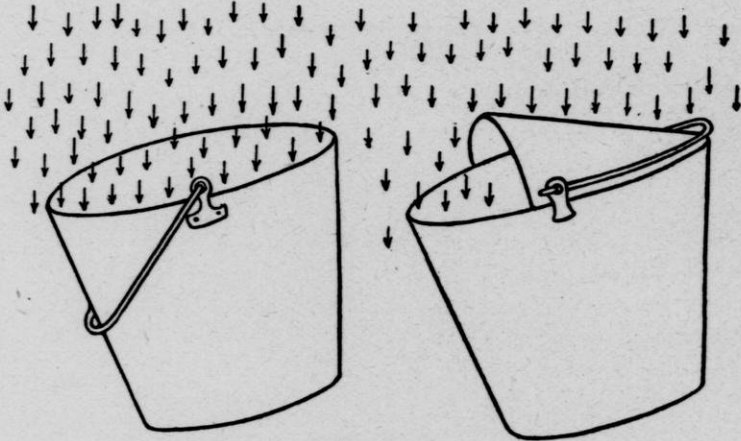


Figure 8

Notice the quantity of dirt the hooded milk pail eliminates.

This unrelenting campaign has been carried on against unclean stables by each assistant and by each dairy inspector by means of individual inspection of stables, by addressing meetings of patrons of cheese factories and creameries and dairy meetings, and also by approximately 1,000 addresses at farmers' institutes and dairy conventions and by prosecutions in the most flagrant cases. To such an extent has this awakening been carried on that large establishments for manufacturing and installing sanitary appliances in dairy barns have sprung into existence in recent years and are now carrying on a very extensive business in installing such appliances.

Resulting from all this thousands of barns may now be seen all over the state in which clean milk can be produced and is being produced, barns of which the following is truthfully descriptive: On two or more sides of the barn a sufficient number of large windows to admit light; ceiling and walls whitewashed; a good floor of cement or other suitable material containing gutters; stalls so constructed that they furnish clean beds for the cows; manure all removed from the barn at least once daily; suitable ventilators carry out the impure air replacing it with fresh air; cows sleek and clean; no disagreeable odors; barn has a pleasing, healthful appearance, in every way suitable not only for shelter but for a food factory as the dairy barn of today may properly be designated.

This campaign was initiated and continued, in pursuance of the terms of law and with the consensus of opinion of Wisconsin dairy leaders, particularly with Dean Henry, as resulting from conferences

with him in efforts to coordinate the work of our respective departments.

Now I quote the following from the biennial report of the Dairy and Food Commissioner for 1907-1908, disclosing activities in furtherance of this campaign:

There is a campaign on in Wisconsin for scrupulous cleanliness in all dairy products. Sheridan's campaign against Early in the Shendoah Valley is not without its suggestions and lessons for this campaign for cleanliness.

Sheridan had been ordered by Grant to so deal with that valley that it should no longer be a protected and resourceful place where the confederates could draw their supplies and make raids upon the Union forces. After a series of brilliant successes over Early, the confederate commander, Sheridan was summoned to Washington by his superiors in command. In his absence, Early made an attack upon Sheridan's army at Cedar Creek, defeated it, and sent it panic stricken down the valley.

Returning from Washington, Sheridan spent the night at Winchester. Early in the morning, he was awakened by the officer on picket duty, who reported artillery firing from the direction of Cedar Creek. Then commenced that famous ride from Winchester, "twenty miles away." Sheridan had not ridden far when the appalling spectacle of a panic stricken army burst upon his view—"Hundreds of slightly wounded men, throngs of others unhurt but utterly demoralized, and baggage wagons by the score, all pressing to the rear in hopeless confusion!" As he rode through this panic stricken army, he said to those straggling men, "We must face the other way. We will go back and recover our camp." And under his leadership, those panic stricken veterans did face the other way. They followed him to the front, and, under his orders, formed in battle line in the very place where but a short time before they had met defeat.

When those soldiers had been thus rallied and were arrayed in battle line, Sheridan, that he might infuse into each one of them his own spirit and his own courage, mounted on his black charger Rienzi, rode down in front of that entire line of battle. Those soldiers had faced the other way. And when the opportunity and the command were given, they changed defeat into one of the most brilliant victories anywhere recorded in history. Sheridan accomplished all the purposes for which he was sent into that valley.

In this campaign that is being waged by the army upon whose banner is inscribed, "Cleanliness in Wisconsin Dairy Products," against the forces of uncleanness, there is need that each butter maker and cheese maker be possessed of something of the courage, something of the energy, something of the power, magnetism and leadership that characterized General Sheridan in his campaign. These butter makers and cheese makers need to be real generals. They need to call upon the stragglers from the ranks of cleanliness to face the other way, to face toward cleanliness—cleanliness of cows, cleanliness of barns, cleanliness of dairy utensils, cleanliness of milk, cleanliness of cream, cleanliness of creamery as to floor, walls, ceilings, windows, pipes, vats—cleanliness in everything from cow to consumer. Those who are facing towards uncleanness need to be moved by some powerful leadership to face the other way. The opportunity and the duty to exercise that leadership with the patrons of each creamery and cheese factory in Wisconsin is with the butter maker and cheese maker.

Under the topic "Clean Milk and Cream, Production and Care," I made the following statement in my report for the year 1922:

It is deemed no exaggeration to state that the dairymen of Wisconsin, today, are producing the best cream and milk since the beginning of the factory system in the state.

Yet it would be fatal to the future of this great industry, to content ourselves with the progress already made and feel that further improvement is unnecessary. The old Roman maxim is as true today as when uttered centuries ago, "They who do not advance, recede."

If we cease in our efforts to improve, our dairy products will be surpassed in the markets of the world by those of other states and other countries.

The standard of quality of our finished dairy products must not only be maintained, but must be raised to a higher degree of excellence.

Quality in the finished dairy product demands quality in the raw product.

These statements were based upon the deliberate conclusion arrived at by Mr. William Winder, second assistant dairy and food commissioner, a skilled expert who spent his early years in the cheese factories of Canada, and the last twenty years in the various phases of the Wisconsin cheese industry, as the result of his experience throughout the various parts of the state of Wisconsin, and an examination of thousands of reports of inspections by regular inspectors. Mr. Winder further informs me that he was recently told by a prominent creamery operator of Barron County, that a representative of the Borden Creamery, Chicago, had visited certain farms in the vicinity of Cameron, for the purpose of ascertaining if the dairy barns were maintained in a condition that would satisfy the requirements of the Chicago Board of Health. Sweet cream was being sought in this territory and that representative said that the inspector from Chicago was surprised to find the dairy barns visited in such clean and sanitary condition and said that they compared favorably with dairy barns in the older portions of the Chicago milk district.

This vigorous campaign for cleanliness in all phases of the dairy industry has been maintained. During the past biennium, twelve cheese factory, creamery and dairy inspectors have devoted their time and energies to the inspections of cheese factories, creameries, condenseries, receiving stations and farm dairies, including dairy barns, and city and village milk supplies. These inspectors are skilled in this work, the best attainable under the laws of the state governing their selection and appointment, and are efficient, honest and industrious in the performance of their duties. None others are long retained. It would be preposterous to assume or pretend that twelve inspectors, in addition to all their other work, with the handicap of impossibility that has to be met, such as poverty, impassability of the roads much of the time in winter, lack of livery or prohibitive charges for the same, the farm renter problem, and even the existence of some dairymen whom Providence evidently intended for some other occupation, or indeed if they had no other work, could inspect 180,000 to 185,000 farm dairies annually. To do that would require at least 75 inspectors. Nor does the law anticipate that an inspection of all those places shall be made. The law calls for inspection of such places where there is reason to believe that milk and other

dairy products are produced under unclean and insanitary conditions. The cheese factory, the creamery, the receiving station, the city or village milk supply becomes the center of inspection and by means of the sediment tester and the Methylene blue test largely superseding the Wisconsin curd test, through reports or complaints of butter makers and cheese makers or citizens of insanitary conditions, an inspection of suspected or reported places follows and action taken befitting conditions found. Inspectors, longest employed in the department and those more recently employed, all report that while conditions in their respective territories have not reached a dairy millennium, those conditions are in a state of continuous improvement, and that barn conditions pictured by former Governor Hoard instead of being universal, are now in a gradually diminishing minority.

Inasmuch as the laws pertaining to sanitary or insanitary conditions in farm dairies are inevitably lacking in definiteness, and inasmuch as courts quite generally in such cases decline to sanction conviction unless it is shown that the defendants have been previously informed as to requirements or objectionable features, the practice of the department has been, except in flagrant cases, to point out on first inspections conditions deemed unlawful, and show a better way of doing things where such procedure seems reasonable. This practice is justified by results. While barn conditions may fall below the standard fixed by the highest ideals, they are immeasurably improved over conditions portrayed by former Governor Hoard in 1906.

In my biennial report for 1913-1914, I quoted Dr. James W. Robertson of Canada on "Improving Canadian Agriculture," as follows:

"Last year the farms of Canada produced field crops worth \$565,000,000. That amount can be doubled in ten years if all farmers will adopt the systems and methods followed on the best 10 per cent of the farms examined last year by the Commission on Conservation."

Applying the principle of this statement to the various factors of the cheese industry in Wisconsin, I stated that the best estimate on Wisconsin factory and farm made cheese for the year 1913 was 190,000,000 pounds, valued at \$28,500,000. In an appeal to raise the ideals of all factors in the Wisconsin cheese industry, I stated that if the cheese makers of the state, the owners or managers of Wisconsin cheese factories and all of the 85,000 patrons of Wisconsin cheese factories, and if all the buyers of Wisconsin cheese, would adopt the practices of the best 10 per cent in each of those classes, that within ten years the value of Wisconsin cheese would be doubled. Without asserting that those improved practices were uniformly adopted, it is nevertheless true that authentic statistics for the year 1923, disclose that the number of pounds of cheese produced in Wisconsin for that year lacked relatively but little of being double the amount produced in 1913, and that the amount received for or the value of that cheese was two and three-quarters times the amount received or the value of the cheese produced in Wisconsin in 1913.

Notwithstanding the marvelous strides and improvements in the Wisconsin cheese industry, the need today is no less than was the need

in 1913, namely, that of outstanding improvement in the ideals and practices of every factor in the Wisconsin cheese industry; and this improvement of ideals is fundamentally needed by each individual. Let each individual look that he fashions his work after the pattern showed him in the mount of his loftiest visions and highest ideals; and, paraphrasing the language of the Prophet Amos—Let righteousness run down as a mighty stream from each individual into all factors of the entire dairy industry of the state.

Dairy Contests and Shows

In the feeble and experimental beginnings of the Wisconsin dairy industry, the adaptability of Wisconsin climate, soils, grasses, water and dairymen, to the production of high class dairy products was yet to be determined. Our dairy products had to compete in the Eastern and European markets with the products of New York and Canada, having a reputation for high quality already established in the markets of the world. Speaking of conditions at that time, Hiram Smith once said that western cheese in the markets bore about the same relation to eastern cheese that marsh hay does to early blue grass or timothy hay, and that the manufacturers had to leave it to be sold at the country stores, one or two at a place, and replenish as sold; that mail carriers and peddlers disposed of all they could and at one time it was feared that the lightning rod man and the insurance agent would have to be called in to dispose of the accumulating stock.

To overcome this prejudice, exhibits of Wisconsin cheese and butter were made at the Centennial Exposition in Philadelphia in 1876. The result was that Wisconsin received a larger percentage of the medals than was awarded any other state or country. This success led to Wisconsin's entering into competition in butter and cheese in the great International Dairy Fair in New York. With the further victories here won, Wisconsin gained the recognition in home and English markets as a dairy state. Similar results followed at the Chicago World's Fair and at the New Orleans Cotton Centennial.

Wisconsin ideals then lead to strivings for the highest quality in her dairy products. Competitive exhibits of cheese and butter at the state fair, the annual meetings of the different dairy associations and in the dairy school have been in vogue for many years in Wisconsin. The assistant commissioner and chief chemist, the second assistant commissioner and the chief of the butter division have aided in the contests or exhibits as judges in cheese scoring and butter scoring and other related capacities.

The holding of the National Dairy Show in a neighboring state two and three years ago, the selection of Wisconsin wherein to hold that show in 1924, and the holding of the twenty-fourth meeting of the National Creamery Butter Makers' Association at Madison, Wisconsin, in 1923 has directed public attention to their competitive exhibits, their character and influences.

In words of welcome to the National Creamery Butter Makers' Association at Madison and in an address awarding prizes, I discussed these topics in the following language:

Wisconsin, in whose capital city the National Creamery Butter Makers' Association held its first meeting and to which state and city you return for your twenty-fourth annual meeting as a home-coming;

Wisconsin, that established the first dairy school on the American continent and the first practical dairy school in the world;

Wisconsin, whose dairy press to which the necessities of her dairy-men and the genius of her dairy leaders gave birth, that has lead the march of dairy progress across the continent and influenced for good the dairy thought of the world;

Wisconsin, whose renowned dairy scientists have pioneered great scientific discoveries and innovations of world wide fame and benefit;

Wisconsin, the home state of those great Badger dairy pioneers, former Governor Hoard, Dr. Babcock, former Dean Henry, Hiram Smith, Uncle Perry Goodrich, Charles R. Beach, Charles H. Everett, H. C. Taylor, Fred Scribner, the Favills, the Hills, Cully Adams, Professor T. L. Haecker, General Burchard, W. J. Gillett, Mrs. Howie, who blazed the way through trackless dairy forests and navigated uncharted dairy seas;

Wisconsin, stirred with more than common emotions, impulses and influences, greets the National Creamery Butter Makers' Association with a hospitality akin to our well-nigh boundless prairies and to our well-nigh limitless horizon; and,

Wisconsin welcomes you to a vision of her magnificent capitol, of her great university, and of her wondrously charming capital city; to a vision of her hundreds of thousands of farmsteads whereon are thousands of silos filled with golden corn, and barns into which is gathered the hay produced from the lush, fragrant, beautifully flowered alfalfa and clover, "the dead plunder of the sweet scented meadows of June," for feeding Wisconsin dairy queens and to be by them transmuted into the most perfect and complete and necessary food for the human race;

Welcomes you to a vision of all the splendor and radiant beauty of this resplendent state.

The Wisconsin Butter Makers' Association fraternally, graciously and cordially merges its annual meeting for 1923 into that of the National organization. Let us dare to hope that this joint meeting may set into activity such ideas, influences, ideals and aspirations as shall effect permanent improvement in the quality of creamery butter, the maintenance of mutual confidence and a cooperative spirit among all the units of the industry and the gaining of just recognition and remuneration for creamery butter, correspondent with its merits based on quality.

The letter I received from your secretary requesting me to award prizes on this occasion contained the added request that I give a few minutes talk to the butter makers at the same time.

Contests have been common in all ages and in all countries. There have been contests of war and contests of peace; contests for gain

and contests for honor; contests for amusement and contests for education; contests innumerable of innumerable kinds. In reality, the Great Columbian Fair at Chicago, in commemoration of Columbus' discovery, the Great World's Fair at St. Louis, commemorating the Louisiana purchase, the Great World's Fair at San Francisco in commemoration of the completion of the Panama Canal, were each contests, international in scope, in display of international achievements.

War is a contest that evokes the most savage traits of man and brings into the world unspeakable misery. Fighting is a contest that is apt to leave both parties injured in both body and mind, but in contests that bring out the best there is in man, even though but one can gain the coveted emblem of supremacy, all experience by their efforts in winning a place for their product in the highest class, that exhilaration and exultation of mind that always results from work well and skilfully and lovingly done. Such contests leave the world better rather than worse.

In some of the famous Olympic games, the winner received as a reward a wreath from the sacred olive tree and was publicly proclaimed victor, an object of ambition to the noblest and wealthiest of the Greeks. The victor became a marked man in his state. He was considered to have conferred upon himself and his family everlasting glory. Ovations and many substantial honors were bestowed on him. His praises were sung by eminent poets and often his statue was erected in the Sacred Grove of Jupiter at Olympia.

Contest implies earnest struggle for superiority. These contests of butter makers, in and of the respective states, are contests of skill and effort without limitation. The conditions of these contests are such, that the material from which butter is manufactured or produced may be obtained from selected cows from selected herds of selected patrons of selected creameries, the cattle fed by the most highly trained and skillful feeders, the milk drawn with most scrupulous care under the most perfect sanitary conditions, the cream separated by scientifically trained workmen, cared for and delivered to the creamery under the most ideal conditions known to science and art, cared for and ripened by men most highly trained and skilled in their art, and the resultant butter forwarded under the greatest possible safeguards so as to be in the most nearly perfect condition at the time of scoring. These are contests for the realization of the highest attainable ideals, under the highest attainable conditions and by the highest attainable knowledge and skill in workmanship, the hope being that some approximation of these exalted ideals, efforts and practices, may be extended to the every day production of commercial creamery butter. The extent to which this hope is realized measures the value of the greatest prize or reward of all those offered. Such contests, to the extent that Paul's exhortation and limitation prevail, that we "covet the best gifts," should prove beneficial.

I have read the mythical story, that when Jupiter offered the crown of immortality to the one who had been most serviceable to mankind, the court of Olympus was crowded with competitors. There came the

rich man boasting of his munificence, the orator boasting of his power to sway vast audiences, the musician boasting of his skill, and others I need not name in large numbers. To all of these, Jupiter gave answer with a frown or scornful denial.

Seeing a very modest, inconspicuous person present, but making no claims, Jupiter said, "And who art thou?" to which came the response, "Oh, I am only a teacher, all these were my pupils." Whereupon Jupiter proclaimed, "Crown him, crown the faithful teacher with immortality and make room for him at my right hand."

Recalling that without dairy products the infant would die, the race might perish, would it be exaggeration to state, that that teacher was fortunate indeed in not having the winners in this contest as his competitors.

The subject broadens. Who constitute the membership of the National Creamery Butter Makers' Association and what are their respective characteristics?

It is common knowledge, that a large part of its membership is of Norwegian descent with their kindred, the Swedes and the Danes. This is a race of which it has been truthfully said, "The heroes who followed Charles the XII, who ravished and conquered Normandy and carried victorious arms into England and Scotland, who planted their sturdy colonies on the coasts of Iceland and Greenland and who have even left their monuments on the shores of New England, were of a blood full of courage and persistent power."

And there is the Irish element or group, from a race whose typical characteristic is by no means expressed by the term "passive" resistance; but are of a race better typified in this country by that fighting general, Phil. Sheridan, whose soldier tent is now pitched on Fame's Eternal Camping Ground. There is also the German element from a race or nation that has required an alliance of nearly all the great nations of the earth to keep it within its own reservation. Then there are the Frenchmen, in whose veins courses the blood of the race of that great chieftain, General Foch, who said to the advancing German legions, "You shall not pass." And there are the Scotch whose characteristics find expression in that great statesman and orator, Patrick Henry, who when the making of a choice seemed imperative said, "Give me liberty or give me death." And the Welsh of the race of the little statesman who guided the destinies of a great nation through the great world war. The blood of each and all of these mingles with the blood of the pilgrims who landed on Plymouth Rock and constitute the American pioneer.

Franklin K. Lane, invited to speak to his fellow citizens of California and of the United States and to the assembled representatives of the world, at the celebration of the completion of the Panama Canal, at San Francisco, states that going through the Panama exposition grounds among the emblems of achievement, looking for some symbol that would tell the true story of that great enterprise, "he saw that the sculptor had done his work as never before; he had carved prophet, priest and king; he had carved the conquerors of the

earth, the birds of the air and fishes of the sea; he had gone into legend and into history for his symbols," but he did not find the symbol he was looking for until, in an obscure, hidden court, he found a slim, gaunt, plodding figure, symbol of the American pioneer; and of him he had this to say: "I see in the American pioneer the unconquerable spirit of the American race. He has lived centuries and centuries. He took sail with Ulysses and was turned back. He took sail with Columbus and when he heard that great sailor shout, 'Sail on and on,' his heart was glad; but Columbus found his way barred; and then, the American pioneer landed at Plymouth Rock and with a band of oxen he trudged his way across the continent. He has gone through the sodden forest where nature for a thousand years has conspired to make his pathway impossible. He has gone through the icy streams, climbed the mountains, trekked his way over the plains, over land where there is no horizon, gone through the gorges where Titans had been. He has made the seas themselves to lift the ships across the barriers and mountains." And as another has said: "The American pioneer has tamed the savage continent, peopled the solitude, gathered wealth untold, waxed potent, imposing, redoubtable."

This American pioneer spirit, which has with magic hand carved the progress of the centuries, is the spirit which permeates and actuates the membership of the National Creamery Butter Makers' Association, whether they be of Scandinavian or Irish or German or French, or Scotch or Welsh or English, or what not lineage; and because of this permeating spirit, these contests will continue in the future. It is the spirit much needed to overcome the lackadaisical, pleasure loving, pleasure seeking spirit of the times, and impelled by this spirit kept within proper bounds, these contests may well continue in efforts to improve the quality of the product of the American creamery, an article of food which modern science has demonstrated to be of transcendent importance to the human race; and in all these contests may the best butter always win.

It must be conceded that there are obstacles in the way of progress. Still better and higher ideals are needed by the patrons of creameries, by butter makers, managers and operators, and by the dealers. Greed is constantly causing practices of a threatening nature to the industry. For the overcoming of these obstacles, there is needed higher and better ideals on the part of all engaged in the various branches of the industry and a realization in practice of these ideals. These enlarged ideals should include the triple elements of Integrity, Intelligence and Industry as the basic elements of permanent success. With these three elements forming a triple alliance and permeating every phase of the industry, nothing can stay its progress. For the accomplishment of these things, may the spirit of the motto—FORWARD—emblazoned on the State Flag of Wisconsin, go forth from this convention.

In conversation relative to the extremely difficult problem of the butter judges in this contest to make a distinction where they could scarcely observe a difference, Mr. Warner, my chief inspector of weights and measures, who was formerly a very efficient and success-

ful creamery butter maker in Wisconsin, said it reminded him of a story he had heard which I deem it pertinent to relate. Three fans were discussing the closest contests they had ever witnessed. The first fan said that the closest contest he had ever seen was in the case of a horse race where one horse won over the other by just one inch. The second fan said that the closest contest he had ever seen was a boat race where the winner won by just the thickness of the new paint on his boat. The third fan said that the closest contest he had ever seen was also a horse race. Before the race, a bee had stung one of the horses on his nose and that horse won the race by just the height of the swelling on that horse's nose, caused by that bee sting.

I am sure that some of you who will be proclaimed victors in these contests will realize that you have won by little more than the length of the bee sting on the horse's nose. As it is known that butter judges in this contest were forced to make a distinction where they could scarcely discern a difference within the limitation of $\frac{1}{4}$ of 1 per cent, the story of the swelling caused by the bee sting on the horse's nose as the measure of success seems apposite.

In view of the excellence of the products entered in this contest as indicated by the figures reporting the scores, I deem it no exaggeration to state, that to you who have not been winners, it is without dishonor not to have won against such superb competition.

Further details of the activities of the department in the field of dairying are given in the reports of the assistant commissioner and chief chemist, the second assistant commissioner, the chief of the butter division.

FOODS

Another service which the Dairy and Food Commission renders Wisconsin citizens is that when they go to the grocery and ask for butter, they shall not get oleomargarine; for honey, they shall not get glucose or a mixture thereof; for ground pepper, cinnamon and other spices, they shall not get an article adulterated with starch, ground shells, olive pits, exhausted spices and even mineral matter; for jelly, some fruit juice derived from apple cores and skins, mixed with glucose, preserved with salicylic acid and artificially colored with some coal tar dye; for maple syrup, an article made from brown sugar and water; for canned peas and beans, they shall not get an article containing sulphate of copper; for milk or evaporated milk, they shall not get "filled milk;" or if they go to a meat market and ask for prepared meat or sausage, they shall not get an article preserved with boric acid and sulphite of soda to intensify the real color of meat; for milk, butter, cheese, sausage, canned goods, an article adulterated with water; that if they ask for bread, they shall not be given a stone, and if they ask for a fish they shall not receive a serpent.

As a means of making clear the evils in the distinctive field of foods, I quote statements of former Commissioner H. C. Adams in the report of the Dairy and Food Commissioner for 1901-1902. Mr. Adams

was the Dairy and Food Commissioner for seven and one-half years and resigned the position to become a member of Congress from the capital city district. His influence, because of his seven and one-half years' experience in the administration of the dairy and food laws of Wisconsin in connection with his recognized abilities, is believed to have been the turning point in the passage and approval by the president of the National Pure Food Act and of the National meat inspection law. Statements which I quote him as making are statements of facts which he found in his seven and one-half years' experience in dairy and food law administration in Wisconsin:

"Men cannot be made honest by law, but law can make dishonesty pay a penalty when it steals the livery of honest products to serve a dishonest purpose. In every civilized land, and in a few where civilization is not as radiant as in our own, fierce competition and unbridled greed have undertaken to profit by the adulteration of nearly every article of food used by the human family. As in every other department of human effort, there has been wonderful progress during the last half century. The clumsy wooden nutmeg of Connecticut, that even a policeman might detect, has given way to artificial eggs which no hen would recognize, and to artificial butter that never knew milk. The universal demand for cheap things brings a supply. Wheat flour is adulterated with corn flour; buckwheat with wheat middlings. Vermont maple syrup is made that never saw Vermont, and is made from the sap of trees that grow in the heart of Chicago. Glucose has dethroned cane syrup. Cider vinegar is distilled from grain. A good portion of the strained honey of commerce never produced any strain upon the bees. Milk is robbed of its cream, filled with lard and sent all over the world to ruin the reputation of American cheese. Borax and formaldehyde go into milk to kill babies and weaken invalids. Oysters are partially embalmed with chemicals. Lemon extracts are made without lemon oil and vanilla extracts without vanilla. The hogs of the North compete with the cheap cotton-seed oil of the South and mix in the same tub under the banner of lard. Artificial smoke is made for hams out of poisonous drugs. Jellies colored in imitation of the natural fruits and sold as fruit jellies flood the market, although they are almost as destitute of fruit juice as a bar of pig iron. The embalmed beef business may have been exaggerated, but we do not need any either for soldiers or civilians. Canned fruit is preserved with antiseptics which delay the digestive processes. Baking powders under misleading names crowd the markets. Spices enriched with pepper hulls and ground cocoanut shells are manufactured and sold by the ton. The close partnership which has existed for so many years between coffee and chicory does a thriving business under the firm name of coffee. Cheapness is secured by these adulterations and false labeling, but the people are defrauded."

Before the National pure food law had been enacted and while pure food bills were pending in Congress, statements emanated from Senator McCumber of North Dakota, chairman of the committee of the United States Senate that had charge of those bills, in effect that the extent of the adulteration and misbranding of food products was appalling; that the amount of injurious adulteration reached two per cent and of fraudulent adulteration fifteen per cent of the products consumed. The average annual per capita cost of food was estimated at \$100.00. I use these statements as the basis of computation and

estimates, showing the savings to Wisconsin citizens by the services of the Dairy and Food Commission.

I use the same estimates now, although it is common knowledge that the price of food is much higher than it was two decades ago. The population of Wisconsin is 2,632,000. Therefore the total value of food annually consumed in Wisconsin on the estimated basis is 263 1/5 million dollars. Two per cent of that amount is 5 1/4 million dollars, the amount that would be paid annually for harmful adulterations of foods by Wisconsin citizens under conditions prevailing before food laws were enacted and enforced. But these practices are now so effectively checked in Wisconsin that the amount of harmful adulteration in foods scarcely reaches an appreciable quantity. That the people of Wisconsin may go into stores or markets or may send their children there with confident assurance that the Dairy and Food Commission is safeguarding the food supply of the State with zealous care and that whatever is purchased will be wholesome, is perhaps the acme of the service the Dairy and Food Commission is rendering Wisconsin citizens, a service concerning which it may with truth be said as Solomon said of wisdom, "The merchandise of it is better than the merchandise of silver and the gain thereof than fine gold."

Now let us consider the fraudulent adulterations. Fifteen per cent of the 263 1/5 million dollars is 39 1/2 million dollars, the amount that would be paid annually for fraudulent adulterations of foods by Wisconsin citizens under the regime before there were food laws and a Dairy and Food Commission. Of these fraudulent adulterations, it is a very conservative statement, as will be confirmed by experienced and unbiased food chemists, that 25 per cent, namely 9 3/4 million dollars, represents absolute worthlessness or swindle as to food value. It is a conservative statement that through the unexcelled efficiency of our chemists and the ceaseless activities of our food inspectors 3/4 of this 9 3/4 million dollars, that is more than \$7,000,000, is annually saved to Wisconsin citizens by driving that amount of worthless adulteration from the Wisconsin market.

Grant, in his memoirs, says that in his campaign with his army on the Potomac his objective was at all times Lee's army. So the objective in the activities of the Wisconsin Dairy and Food Commission has at all times been the elimination of the evils of adulteration and misbranding of foods.

Food sophisticators never slumber, they never sleep. Ingenuity, chemical skill, and legal talents are constantly active to produce new and previously unknown sophistications of foods. As was stated by the New York Court of Appeals, "Ingenuity keeps pace with greed." The schemes that originate in secret must be discovered and brought to light by the public food chemists.

The end sought to be accomplished by the efforts of the dairy and food department of the state in the enforcement of the dairy and food laws, has been the protection of the consuming public by eliminating from the Wisconsin markets the adulterations and frauds in food and drug products hereinbefore set forth. Salts of copper, sodium sulphites,

lead and decayed substances have been eliminated from canned goods; red lead and chromate of lead are no longer ingredients of cayenne pepper; artificial essences and dyes and chemical preservatives no longer masquerade in the garb of jams, jellies and preserves; impure essence of almond is no longer a constituent of ice cream; caustic lime, Martius yellow, gypsum, and terra alba are no longer deleterious adulterants of mustard; boric acid, borax, salicylic acid and formaldehyde are no longer milk adulterants; sodium sulphite, borax and aniline dyes are eliminated from chopped meats and sausages; salts of copper are no longer constituents of canned peas; sand, ground olive pits, ground pepper shells, cereals, have been expelled from pepper; poisonous colors and flavors, terra alba, talc, barytes, chrome yellow have been driven from candy; salts of tin, salts of lead, terra alba, sand and gypsum have been driven from sugars; sulphuric, hydrochloric, and pyroligneous acids are no longer constituents of vinegar; artificial flavors, coal tar dyes, chemical preservatives, salicylic acid, hydrofluoric acid and saccharin have been driven from sweet cider and other soft drinks; poisonous wood alcohol is no longer found in jamaica ginger, lemon and other extracts and in tinctures; boric acid and borax are no longer used to embalm fish and oysters. Instead, pure foods and pure drugs of proper strength and truthful labeling, now take the place upon our markets of former adulterated and fraudulent food products. Adulterated or fraudulent food products are now an exception and not the rule as a result of the enactment of the state pure food laws and their vigorous enforcement by this department.

It has been said that eternal vigilance is the price of liberty. It is just as truthful to say that eternal vigilance is the price of cleanliness and freedom from adulteration and misbranding of foods.

Food Inspectors

For this service to Wisconsin citizens inspectors are also necessary, of which there are five. A brief description of the nature of the duties of the food inspectors follows:

Food inspection deals with all places where food is produced for sale to the public or sold. It is not confined merely to the ingredients of food, but extends to conditions under which food is manufactured and sold and which may affect its purity and wholesomeness. It also embraces the question of proper labeling, deals with misbranding and the sale of articles for other than what they really are. Some of the industries affected are required by law to obtain licenses while others are not. While certain fundamentals and essentials affect them all, each industry has its own special problem with which food inspection must deal. In the course of the regular inspection work, many conditions are found which need correction. They may be such as are unlawful and directly insanitary, or others that merely tend to create situations where food may be contaminated. Another group consists of places where specific requirements of law are not at all, or but insufficiently, complied with. Inspectors give suggestive instruction as to what is necessary to be done in order to comply with the

law in some places visited; in others what is called for to avoid insanitary conditions; in still others suggest preventive measures. Often inspectors have to do with objectionable drainage and bad habits of long standing. Suggestive instruction covers a wide range from location of premises and details of construction to conditions and certain habits of persons employed. Food inspectors must be familiar with the necessary processes incident to each of the numerous lines of industry in which the law requires inspection, namely:

(1) To inspect any article of food, drink, condiment or drug made or offered for sale within this state, which he may suspect or have reason to believe to be impure, unhealthful, misbranded, adulterated or counterfeit and to prosecute any person, firm or corporation engaged in the manufacture or sale, offering or exposing for sale or having in possession with intent to sell of any adulterated, misbranded or counterfeit article or articles of food or drink or condiment or drug. Sections 98.02, 4600 and 4601, Statutes.

(2) To make the necessary inspections for the enforcement of the law relating to the licensing of bakeries and confectioneries. Sections 98.16 to 98.30, Statutes.

(3) To make the necessary inspections for the enforcement of the law relating to the licensing of cold storage warehouses. Sections 111.01 to 111.14, Statutes.

(4) To make the necessary inspections for the enforcement of the law relating to the licensing of manufacturers and bottlers of soda water beverages. Section 98.12, Statutes.

(5) To make the necessary inspections for the enforcement of the law relating to the licensing of canning factories. Section 98.06, Statutes.

(6) To assist in the enforcement of the law relating to the manufacture and sale of standard loaves of bread. Section 125.21, Statutes.

(7) To make the necessary inspections for the enforcement of the special law relating to the sale and labeling of linseed oil, linseed oil compounds, lead, zinc oxide and turpentine. Section 98.31, Statutes.

(8) To aid in the inspections necessary to the enforcement of the trading stamp law. Section 134.01.

(9) To institute prosecutions and serve as witnesses in cases arising under the foregoing statutes.

(10) To make investigations of special complaints.

(11) To make written reports to the Dairy and Food Commissioner of each and all inspections made.

The activities of food inspectors extend to all places where foods or drugs are manufactured for sale, offered or exposed for sale or sold, including 953 licensed bakeries, 615 licensed confectioneries, 45 licensed cold storage warehouses, 235 licensed bottling factories, 131 licensed canning factories and approximately 6,000 groceries, 4,000 meat markets and 3,000 drug stores.

Transportation is in part by auto and in part by railway, dependent upon density of population, season of the year and character of work to be performed.

Some of the factory inspections are of very imperative, as well as intensive character. Especially is this true of the pea canning factory inspection. Many hundreds of thousands of dollars worth of peas are put into cans within a period of about six weeks. An hour a day in a factory may mean hundreds of thousands of dollars of loss; hence the necessity of proper inspection to be sure that conditions in and about the factory are right at the start of the pack and are so maintained. Inspection must be comparatively frequent for bad conditions may develop over night. The product handled is perishable and of such a nature that if not handled in a clean and sanitary manner intolerable conditions will result, causing losses not only to the factory owners but to the farmer patrons of the same as well. They must be familiar with conditions that should and should not prevail in those industries. Further details pertaining to the activities of this department in distinctively food lines are contained in the reports of the assistant commissioner and chief chemist, Harry Klueter, and of the senior food inspector, C. J. Kremer.

Effective Pure Food Laws

In my report as Dairy and Food Commissioner for 1913-14, I stated that effective pure food laws for the protection of the public have not, like the sheet knit at the four corners in Peter's vision, come down to earth from the open heavens with things to eat which God hath cleansed. Rather, they have come as the result of a good fight having been fought and they bear the scars of battle. That remark has lost none of its force with the passing years. The battle, however, now, is not only for the enactment of pure food laws for the protection of the public, but also for retaining present effective food laws unweakened, unimpaired, by amendments or repeal instigated and brought about by the cunning ingenuity of the sophisticators of foods or their hired men, in execution of victimizing schemes prompted by greed. It can scarcely escape notice, that the forces striving to weaken food laws, seek to employ as lobbyists camouflaged as "legislative counsel," those solicitors whose standing as solicitors is apparently heightened by political affiliation and influence. But let the people be alert lest they forget that they who sell their service to those special interests that would victimize the public, whatever the camouflage, cannot serve two masters; one cannot serve both God and mammon.

Artificially Bleached Flour

The subject of artificially bleached flour was discussed at length in the report of the Dairy and Food Commissioner for 1922 in its many phases. The repeal by the Legislature of 1923, of the specific law forbidding the sale in this state of flour that has been artificially bleached, and in view of the applicability or non-applicability of the provisions of the general food and misbranding laws, a new condition of affairs arose in relation to the sale in Wisconsin of artificially bleached flour, involving many legal complexities and intricacies, so

much so that I felt it necessary for my official guidance in the matter to invoke the official opinion of the Attorney General, which I did in the following communication dated July 23, 1923:

"I am confronted with an intricate matter involving the question of my official duties concerning which I need and request your official opinion and advice, involving points of law and also relevant evidence.

"By the terms of Chapter 333 of the laws of 1923, the first paragraph of Section 4601g of the statutes is repealed. This means, that the SPECIFIC law forbidding the sale for use or consumption in this state of flour that has been artificially bleached, has been repealed.

"At a hearing on this bill by the Senate Committee on State Affairs, while the bill was yet pending in the Senate, my assistant, Mr. Harry Kleuter, at my request, informed that committee that in our opinion, if the repealing bill passed the Legislature and became a law, then the GENERAL law relating to the adulteration of foods, namely Section 4600 and 4601, as well as the GENERAL law relating to the misbranding of articles of food, namely Section 4601aa, would become applicable to the sale, etc., in this state of artificially bleached flour or artificially 'matured' (so-called) flour, so that through this committee, the Legislature was informed as to our view of what the result would be if the foregoing statute were repealed.

"The SPECIFIC law prohibiting the sale in this state for use and consumption therein of artificially bleached flour having been repealed, the question now is, am I correct in assuming as Dairy and Food Commissioner, that the sales of artificially bleached flour or so-called 'matured' flour, like the sale of all other kinds of foods, are amenable to the terms of the general food law and the general misbranding law?

"The Legislature of Wisconsin, in subsection 12 of Section 4601—4a Statutes, has defined and standardized the unmodified term flour, declaring the same to be the legal definition and standard for that article of food in all prosecutions arising under the provisions of these statutes relating to the manufacture or sale of adulterated, misbranded or otherwise unlawful articles of food, employing in said definition the term 'meal' and 'grain,' which terms are also defined by the Legislature, namely:

"'Grain is the fully matured, clean, sound, air-dry seed of wheat, maize, rice, oats, rye, buckwheat, barley sorghum, millet or spelt.'

"'Meal is the clean, sound product made by grinding grain.'

"'FLOUR is the fine, clean, sound product made by bolting wheat meal and contains not more than thirteen and one-half (13.5) per cent of moisture, not less than one and twenty-five hundredths (1.25) per cent of nitrogen, not more than one (1) per cent of ash, and not more than fifty hundredths (0.50) per cent of fibre.'

"In the case, *McCarthy vs. State of Wisconsin*, the Supreme Court of Wisconsin, by Chief Justice Winslow, held that, 'The enactment of the pure food law (secs. 4600 *et seq.*, Stats.) was in the lawful exercise of the police power,' and further in that opinion stated: 'It is entirely competent for the Legislature to provide its own definition of a word used in a law which it enacts, and when it does so that definition must necessarily control regardless of dictionary definitions.'

"The process described in the definition quoted for the production of FLOUR is a MECHANICAL process in which no CHEMICAL TREATMENT is sanctioned or recognized, but flour that has been artificially bleached or artificially 'matured' (so-called) is an article that has been CHEMICALLY treated.

"In view of the Legislative definition of flour and the decision of the Wisconsin Supreme Court above quoted, is it or is it not correct to assume that an article of food to be lawfully recognized as FLOUR must be produced in the manner described by the statute and be pos-

sessed of the properties therein enumerated, without either addition or subtraction.

"If FLOUR, as so defined, is treated by what is known as the Alsop process, elsewhere described, or by the so-called 'Perfect Flour Maturing System,' elsewhere described, or by some other similar system, is labeled on the container thereof as FLOUR and sold as FLOUR, would such transaction be in contravention of the terms of the misbranding law, namely, Section 4601aa Statutes?

"If flour as so defined is treated by what is known as the Perfect Flour Maturing System, elsewhere described, is labeled with the word MATURED, superimposed upon which name are the words, 'Under U. S. Patent 1096480,' or labeled or branded MATURED, superimposed upon which word are the words 'With Beta-Chlora' and under the same are the words 'Under U. S. Patent 1096480,' would the article of food so labeled be misbranded within the meaning of Section 4601aa Statutes? See Exhibits B and C.

"If flour as so defined is treated by what is advertised as the 'Perfect Flour Maturing System,' that is with a mixture of nitrosyl chloride and chlorine gas, elsewhere described, is labeled with the words ARTIFICIALLY MATURED superimposed upon which are the words 'Under U. S. Patent 1096480,' or labeled or branded ARTIFICIALLY MATURED, superimposed upon which words are the words 'With Beta-Chlora' and under the same are the words 'Under U. S. Patent 1096480,' would the article of food so labeled be misbranded within the meaning of Section 4601aa Statutes?

"In this connection and in view of the definition of the word 'MATURED' as given in Webster's New International Dictionary and in the Standard Dictionary, your attention is invited to the use of the word 'MATURED' and whether or not the same is a misleading term under the provisions of Section 4601aa, leading the purchaser to infer that the article of food is flour NATURALLY MATURED by aging.

"Your attention is also called to the fact that flour that is naturally aged or matured is lighter in color than freshly milled flour and that color is an important property of flour, largely determining its value commercially.

"Keeping in mind that the term Beta-Chlora is a trade name for a mixture of nitrosyl chloride and chlorine gas, is the word MATURED upon which is superimposed the words, 'Under U. S. Patent 1096480' or upon which is superimposed the words 'With Beta-Chlora,' a sufficiently descriptive label for the so-called matured flour, to remove that label from the charge of being a false and misleading statement, design, or device under the terms of subsection 1 of Section 4601aa of the Statutes. See exhibits B and C.

"It seems pertinent to remark in this connection that when the legality was first called into question of the sale of flour for use or consumption in this state, which had undergone the Beta-Chlora treatment by the Industrial Appliance Company of Chicago, the sacks then were labeled matured-bleached, superimposed upon which were the words, 'Under U. S. Patent 1096480.' See Exhibit A.

"At a later stage of the controversy this label was changed by eliminating the word bleached and consisting of the word matured superimposed upon which were the words 'Under U. S. Patent 1096480.' This was to be a denial that the flour so treated was artificially bleached. See Exhibit B.

"Still later another change was made in the label to read MATURED, superimposed upon which were the words 'With Beta-Chlora' and under this the words 'Under U. S. Patent 1096480.' See Exhibit C.

"I now pass from the question of MISBRANDING to that of ADULTERATION.

"What constitutes an ADULTERATED article of food is set forth in certain specifications comprising subsection 2 of Section 4601 Stat-

utes. I call your attention to the particulars of some of these specifications, namely fourth and sixth:

'Fourth. If it (the article of food) is an imitation of or sold or offered or exposed for sale under the name of another article.'

'Sixth. If by any means it (the article of food) is made to appear better or of greater value than it really is.'

"In this connection your attention is respectfully called to the fact that if an article of food falls within the terms of the specifications designated the sale of such article of food is under the terms of the proviso absolutely prohibited and cannot be immunized by label.

"I wish you to advise me whether or not, in your opinion, I should as Dairy and Food Commissioner consider artificially bleached flour or so-called 'matured' flour to be an IMITATION OF FLOUR as defined by the Legislature and therefore an ADULTERATED article of food under the provisions of the statute just quoted.

"Also, if the sale of artificially bleached flour or of so-called 'matured' flour, as FLOUR, is the sale of an article of food under another name, contrary to the terms of the statute and therefore an adulterated article of food within the meaning of the terms of the law.

"Also, whether or not the sale within this state of flour that has been artificially bleached, whatever its label, is an article of food adulterated within the meaning of the law under the terms of the sixth specification as making the article of food appear better or of greater value than it really is.

"Please see Exhibit D entitled Facts Concerning Chemical Bleaching of Flour prepared by the Chief Chemist and Assistant Dairy and Food Commissioner, Mr. Harry Klueter, also Exhibit K accompanying the same. Also see Exhibit E, a communication from Mr. C. J. Kremer, Senior Food Inspector for this department and an experienced baker of more than forty years and hence having expert knowledge of flour; and also Exhibit F, a brief by Mr. Frederick Dickinson, counsel for the Industrial Appliance Company, Chicago, Illinois. Also Exhibit G, which is a statement concerning new label used upon flour to which has been applied the perfect flour maturing system.

"I wish to be advised whether or not in view of the terms of the law and the relevant facts as presented in the respective exhibits, the Dairy and Food Commissioner should construe such sale as being in contravention of the terms of any one or more of the specifications set forth herein.

"And now, another inquiry presents itself. I am not aware of any law in this state that directly and specifically defines and standardizes 'bread' as 'flour' is defined and standardized. But inferentially the law relating to the licensing of bakeries, namely subsection 3 of Section 1410d-6 Statutes may define bread to the extent at least of designating 'flour' as its chief ingredient.

"Webster's International Dictionary and the Standard Dictionary both recognize 'flour' as the chief ingredient of bread and this is what is commonly assumed by the public.

"My next question therefore is this, if ARTIFICIALLY BLEACHED FLOUR or artificially 'MATURED' (so-called) flour is held to be ADULTERATED flour, is or is not bread made from said adulterated flour ADULTERATED bread?

"In this connection may I call your attention to the definition of the term food as given by the Legislature of Wisconsin, namely Section 4600 Statutes, 'The term "food" as used herein shall include all articles used for food or drink or condiment by man whether simple, mixed or compound and all articles used or intended for use as ingredients in the composition thereof or in the preparation thereof.' If under the terms of our food law, the chief ingredient of bread is an ADULTERATED article of food, can bread itself escape the classification of being adulterated?

"I am aware that the difficulties with which I am confronted and the questions which I submit to you involve the question not only of law, but of relevant evidence. But I am requesting advice as to my official duties in view of the law and the facts in the case so far as I may be able to outline them to you.

"Another technical but highly important question arises in the administration of the State food laws with reference to flour that comes into the State through the channels of interstate commerce. The jurisdiction of the National food law is limited to articles of food shipped in interstate commerce so long as those articles of food remain unloaded, unsold or in the original, unbroken package. Complications as to the jurisdiction of the State law arose and inequities prevailed in efforts to enforce the provisions of the specific law of Wisconsin which forbade the sale in this state for use or consumption therein of any flour that has been artificially bleached which law has been repealed.

"The question arose from the fact that the artificially bleached flour was imported into the state in packages customarily sold at retail, and is amenable to the general food law to the extent of its jurisdiction. The usual and customary wholesale shipping packages for flour are:

- The unit—a wooden barrel—196 pounds;
- The so-called 'export' jute bags holding 140 pounds;
- The half barrel cotton sacks holding 98 pounds.

"For the convenience of retail merchants, millers pack flour also in other so-called family sized packages. Of these we find on the market:

- 49 lb. cotton bags, $\frac{1}{4}$ barrel;
- 24 $\frac{1}{2}$ lb. cotton or paper bags, $\frac{1}{8}$ barrel;
- 10 lb. paper bags;
- 5 lb. paper bags.

"Specifically stated, the question is this, in case a retail grocer receives flour in interstate commerce from another state in packages which are usually sold at retail and are so sold by him, does such sale of flour come within the jurisdiction of the state law?

In conversation with former Deputy Attorney General Hoyt, he indicated as an oral opinion that this question should be answered in the negative mentioning as possible exceptions, cases in which the Wisconsin food law within its jurisdiction may prohibit what Congress did not in the National food law see fit to forbid. I have sought to have my official opinion in this matter correspond with the oral opinion of former Deputy Attorney General Hoyt as above indicated. Is this construction of the law and practice correct?

"Is or is not this construction sustained by the United States Supreme Court in the first paragraph of Mr. Justice Day's opinion in the case *United States vs. Lexington Mill and Elevator Company*, wherein he states: "The petitioner, the United States of America . . . sought to seize and condemn 625 sacks of flour in the possession of one Perry, which had been shipped from Lexington, Nebraska, to Castle, Missouri, and which remained in *original unbroken packages*." And is not this construction of the law assumed in the case *United States vs. 625 sacks of flour*, district court, W. D. Mo., July 6, 1910, by Mr. Justice McPherson, in the following language, namely: "The said claimant, the Lexington Mill and Elevator Company, April 1, 1910, sold and shipped from Lexington in the State of Nebraska to a grocer by the name of B. O. Terry at and of Castle in Sullivan County, Missouri, a shipment of flour containing 625 sacks of flour . . . the said Terry buying said flour and receiving said shipment for the purpose of retailing said flour to consumers at the said town of Castle and to his customers in the vicinity thereof? Is or is not this construction of the law in conflict with the decision of the United States Supreme Court in the case of *Weigle vs. Curtice Brothers Company*, 248 U. S. 285, in the following language: "When objects of commerce get within the sphere of State legislation the State may exercise its independent judgment and pro-

hibit what Congress did not see fit to forbid. When they get within that sphere is determined as we have said, by the old long-established criteria. The Food and Drugs Act does not interfere with State regulation of selling at retail. *Armour & Co. vs. North Dakota*, 240 U. S. 510, 517. *McDermott vs. Wisconsin*, 228 U. S. 115, 131. Such regulation is not an attempt to supplement the action of Congress in interstate commerce but the exercise of an authority outside of that commerce that always has remained in the States.

"Should you desire a conference with any members of this department for the purpose of any further elucidation of the questions herein raised, prompt response to such request will be given."

That I have not within this biennium received from the Attorney General answer to my several inquiries thus submitted, evinces the conclusion that I did not overestimate the legal complexities and intricacies involved in the case, and the lack of answers from the Attorney General to my several inquiries explains my inability during this time to give adequate answer to inquiries coming to the Dairy and Food Commissioner's office concerning this subject from the public and the trade and explains my inactivity in attempting to enforce law of uncertain application.

COMPLEX CASES

There has been an unusual number of convictions during this biennial period for causes much out of the ordinary and which have required no inconsiderable time and thought. Phases of the laws and of practices and a complexity of elements have been involved which are of public interest. A few of such cases are detailed below:

STATE VS. GREEN BAY FISH COMPANY

During the month of September, 1922, an inspector from this department found boxes of frozen fish in cold storage of above concern, which were marked: Received March 25, 1922, and it was noted that something had been removed from boxes; also, shavings were noticed near boxes on floor.

On October 30, 1922, Senior Food Inspector Kremer and Inspector Kelliher found 33 boxes of these fish, 17 of which were marked Rec'd. March 25 and others Rec'd. January 19, 1924.

The manager then explained that the January date on 16 boxes was an error; that all of the 33 boxes had been received from Hallett and Company, Chicago, and were winter caught fish. He furnished two letters from Hallett and Company, one dated March 22, 1922, offering the fish, claiming some of them were good and another dated March 23, 1922, advising that they had been shipped as per instructions by wire. The manager claimed he had not examined the fish and was not informed as to their quality.

Examination of records in the office showed that the cold storage company had reported to the Dairy and Food Commissioner that during the month of March, 1922, no fish had been received in cold storage.

Inspector Kremer in obtaining testimony for court cases visited the Illinois Department of Agriculture having charge of cold storage warehouses and access to cold storage records in Chicago and solicited their aid that he might ascertain the facts as to that particular lot of fish. The Illinois Department readily cooperated, and the Illinois Cold Storage warehouse No. 6 was visited and their records examined by Inspector Kremer. These records showed that the fish in question had been placed in cold storage by Hallett and Company March 18, 1921, kept there until March 23, 1923, under Lot No. 95205 by Hallett and Company.

Also that each and every box was marked in accordance with law, with date when received in and when delivered from cold storage.

In the presence of Inspector Kremer, the facts as found in the records were duly set forth in a letter from the cold storage warehouse to the Illinois Department of Agriculture, the facts as set forth were compared by C. J. Kremer with the records and found to be true and correct. The Illinois Department of Agriculture caused a certified, true and correct copy to be made of that letter which again was compared by Inspector Kremer with the original and found to be correct.

Then Mr. Kremer visited the office of Hallett and Company. After obtaining Mr. Hallett's consent, his records were examined as to fish stored under lot No. 95205 in warehouse license No. 6. His records showed that he had placed the fish in cold storage March 8, 1921, under lot No. 95205 and on March 23, 1922, had shipped them to the Green Bay Fish Company; also that every box was marked with lot No., "in" and "out" dates of the Illinois Cold Storage Warehouse No. 6.

Then the necessary shipping memoranda were collected from common carrier, showing that these fish had been received in Chicago, transported to Green Bay, delivered to Green Bay Fish Company and their receipt therefor obtained.

Therefore, it seemed clear that the Green Bay Fish Company had violated the cold storage act in that:

1. It had placed articles of food in cold storage March 25, 1922, without making report to the Dairy and Food Commissioner as provided for by law.

2. It had removed cold storage markings from the boxes showing when the fish were received in and delivered from the Illinois Cold Storage warehouse.

3. It kept the fish which had been in storage for over one year in Chicago for five or six months unlawfully.

4. It placed in cold storage articles of food without all prior cold storage markings remaining thereon.

However, the question of jurisdiction arose. As these fish had been shipped in interstate commerce and remained in the possession of the importer in original unbroken packages, were they subject to the laws of the State of Wisconsin? The question was carefully prepared and submitted to the Attorney General for an opinion. He, after citing authorities, held that the Green Bay Fish Company was clearly amenable to law as to these transactions.

In August, 1923, the complaint against the corporation was filed, charging violation of the cold storage law on four counts. The company entered a plea of not guilty. After some delay the case was set for trial before a jury. The defense was made chiefly on the admissibility of the evidence we had and secondly on the claim that the fish referred to were so rotten that they were not intended for and not used for human food although the testimony for the defense as to that was somewhat conflicting.

The jury after receiving the judge's charge found the defendant guilty on two counts and not guilty on two counts. A fine of \$100.00 on each of two counts was imposed.

STATE VS. M. J. POWER COMPANY;

STATE VS. ALBERT DUCKWITZ

Prosecutions of one firm in Milwaukee, Rock, Dane and Winnebago Counties and against one of its employes in Jefferson County are of more than ordinary importance in that they show to what extent efforts are made to circumvent the law.

November, 1923, Inspector C. J. Kremer learned that contrary to the usual custom, 400 cases of eggs had been taken out of cold storage, loaded onto trucks and carted into the railroad yards to be loaded into a car, when usually cars are switched to the cold storage house and loaded directly from refrigerating rooms. He also learned that Mr. M. J. Power had engaged two boys who were, with a man in the car, under the direction of Mr. Power while the car was being loaded. All cases, when leaving the cold storage were properly marked with "in" and "out" dates and lot number. Further inquiry convinced the inspector that the cold storage markings had been removed from the cases, which is contrary to the law and could be done only for the purpose of concealing the fact that the eggs were cold storage. He also ascertained that this car was shipped to the M. J. Power Co., Chicago, and T. W. Wendt, who was employed by the M. J. Power Co., at Oshkosh, was designated as the shipper.

After obtaining the Governor's approval for the journey, Mr. Kremer went to Chicago, consulted with the Illinois Department of Agriculture, and with their inspectors found the car in the railroad yards where it was being unloaded by the M. J. Power Co. A careful examination showed that the cold storage markings had been removed from the cases and the legend M. J. Power Co., New York, had been stamped over the place where the cold storage markings had been. On some cases, scraping off of markings had not been completely done, and parts of letters or figures remained; so the full original markings could be reconstructed and identified. Some cases had been marked in an unusual place, due to the stacking on trucks in the cold storage warehouse, and part of these had been completely overlooked. The question arose whether or not the eggs, when loaded into the cars and on the property of the common carrier were still within the jurisdiction of this state and whether or not the Power Co. violated the law in removing markings in the car. The Attorney General held that the

eggs were within the jurisdiction of the state and that the Power Co. had violated the law. Prosecution was begun in Milwaukee County and on December 30, the company was found guilty and fined \$200.00 and costs on a plea of *nolo contendere*.

Early in December, 1922, a complaint was received from the Illinois Department of Agriculture that cold storage eggs were sold from Beloit into Illinois territory as and for fresh eggs. Inspector Kremer having been instructed to investigate and take appropriate action, he found that the M. J. Power Co. sold eggs for "held" or "short held" eggs which were in his opinion cold storage and had sold eggs for fresh which were not fresh. He made a careful examination of some and found that out of ten dozen which were left in a case, there was not a single one that could be termed "fresh." He purchased some and had them examined at the University, some of them were inferior to cold storage eggs and one was doubtful as to whether or not it was edible at all. At the M. J. Power Cold Storage warehouse, he found many cold storage eggs, notably of lot No. 8826, Wisconsin Cold Storage, which Mr. E. H. Scheibe, manager of the warehouse in Beloit, stated had been sent to him by truck from Madison and instructions had been given him to sell these eggs at from 38 to 40 cents a dozen. He claimed he did not keep any records at Beloit. Therefore his statements could not be verified. The inspector learned that high grade recandled cold storage eggs sold for 30 to 32 cents per dozen, and that if Mr. Scheibe got 38 to 40 cents per dozen, he had to misrepresent the quality in order to sell any. When Kremer asked him to produce a case of his short held eggs, he brought a case of that particular cold storage lot No. 8826.

Kremer then interviewed merchants who had made purchases, collected invoices, cold storage markings and other evidence that appeared necessary, laid the case before the Assistant District attorney who filed information in court against the M. J. Power Co. for violation of the cold storage act and also for violation of the general food law.

After some legal questions were raised and disposed of, the M. J. Power Co. entered a plea of *nolo contendere* as to both charges. They were on February 2, 1923, adjudged guilty and fined \$100.00 for violating the cold storage act and \$40.00 for violating Section 4600 of the statutes.

On November 16, 1922, a note was received from the U. S. Department of Agriculture, that 200 cans of frozen eggs had been shipped by Power Co., Sioux City, Iowa, to Power Company, Madison, Wisconsin; that the eggs had been under surveillance since they were broken and were known to be of very questionable character, and that the government was especially anxious to sample this shipment.

Inspectors for this department found car on track and observed how cans were unloaded into the M. J. Power Cold Storage. Cans were removed out of original cases, markings on cases were not transferred to cans, no dates were marked on cans when placed in the Power warehouse. The Bureau of Chemistry was notified, inspector arrived and took samples out of 12 cans, our State inspectors assisting.

Samples of these eggs were taken by Mr. Klueter, Assistant Commissioner, and Inspector Kremer. A few days later some of the eggs

were rotten. Most of the cans had been removed from storage and Mr. Power, upon advice of his attorney, refused information as to where they went. It may be said here, that, when the United States Court ordered these eggs seized, only 14 cans out of 200 could be located by the U. S. Marshal.

The matter was laid before the District Attorney for Dane County with the request that he file information with the court, that the M. J. Power Company had violated the cold storage act in that they did not properly mark these eggs with the dates received in their cold storage, failed to retain former markings and did unlawfully transfer them.

After several conferences with attorneys for the Company, a plea of *nolo contendere* was filed on the two counts. The court found the company guilty on both counts and fined them \$100.00 and costs on each count.

December, 1922, received complaint from Inspector Kelliher that the M. J. Power Company by their agent J. W. Wendt sold eggs for fresh in Oshkosh, that were not fresh. Investigation proved complaint to be justified. Samples of eggs were bought, names of persons competent to give testimony ascertained and all necessary evidence collected. Mr. Kelliher filed complaint against J. W. Wendt for violation of Section 4600. For some time the Sheriff for Winnebago County tried to find Wendt for arrest but failed to do so. I am informed that he asked the assistance of officers in other counties. Finally attorneys for M. J. Power Company appeared for Wendt, entered a plea of *nolo contendere*. Wendt was found guilty.

Connected with the cases against M. J. Power Company was the case against Albert Duckwitz in Jefferson County.

Inspector Kremer received from a friendly inspector in Illinois, the following note: "Car of eggs (400 cases) billed from Waterloo, Wisconsin, by Albert Duckwitz on Nov. 10, 1922, on C., M. & St. P. Ry. Teamed to M. J. Power Company, South Water Street, on November 11, 1922. Found stamped on end of one case:

Roach & Seeber Co.
Waterloo
Cold Storage
Rec'd. June 27, 1922
Del.

Delivery date was blank. Talked to M. J. Power and he said he was selling same as fresh. His men candled the eggs; also they were bought by him (Power) as fresh eggs from A. Duckwitz."

An investigation at the cold storage warehouse brought out that the eggs were stored on June 27 in Waterloo by the M. J. Power Company. November 9, Albert Duckwitz, who was employed by the M. J. Power Company took the eggs out of storage and with a helper removed the cold storage markings from the cases before loading them onto a truck

to cart them to the railroad tracks and load them into a waiting freight car, which was shipped to Chicago. Further investigation developed that, while the Power Company cold stored these eggs, June 27, they were sold by them, while in storage to their employe Albert Duckwitz. After the eggs were held in storage nearly five months, the employe, Duckwitz, sold the eggs back to the employer, M. J. Power Company, these self-same eggs, in the warehouse where they had been placed by the employer, as and for FRESH EGGS. As evidence that they were fresh he removed the cold storage marks from the cases—but happened to miss a few. (When the Power Company in Madison should again receive these eggs, reshipped to them from the Power Company, Chicago, they perhaps might be sold for "strictly fresh.")

As Duckwitz, who seems to have acted in a dual capacity, claimed to be the owner of the eggs and was responsible for the removal of cold storage markings from the cases, complaint was made against him. He appeared with an attorney before the justice, entered a plea of *nolo contendere*, was found guilty and fined \$50.00 and costs on each of two counts.

Collecting the evidence in these cases to prove beyond a reasonable doubt that the violations had been committed as charged in the complaints required a great deal of time, careful planning and tact; but the results appear to justify the efforts.

STATE VS. SHEBOYGAN DAIRY PRODUCTS COMPANY

The legislature of 1923 enacted that every person selling cold storage goods must keep an accurate record showing in detail cold storage articles sold, when and to whom sold and have this record open and accessible to the Dairy and Food Commissioner. This was done to make a complete check of cold storage goods possible and provide assurance that they shall be sold as and for what they are.

During the summer months of 1923, the Sheboygan Dairy Products Company placed considerable butter in cold storage and in the fall began and continued withdrawals thereof. There having been suggestions that all was not as it should be, inspectors asked on January 2, 1924, at the office of the company, in Sheboygan, to examine the records as to sales of cold storage goods. They were shown records of a few cases of eggs and informed by the company that no storage butter had been sold.

This made it necessary to check withdrawals, ascertain where the butter went and what became of it. The following was found:

August 17, the company withdrew 11 tubs of one lot and 14 tubs of another lot, respectively, and shipped to themselves at Sheboygan. Five tubs of another lot were shipped to each of two butter dealers in Philadelphia.

September 4, 16 tubs, 9 tubs and 15 tubs, respectively, were withdrawn from three different lots and shipped to themselves at Sheboygan.

September 7, 20 tubs out of one lot were withdrawn and shipped to themselves at Sheboygan.

September 8, 20 tubs of one lot were withdrawn and shipped to themselves at Sheboygan.

September 27, 20 tubs and 5 tubs of two different lots, respectively, were withdrawn and shipped to a concern in Hartford.

September 29, 35 tubs of one lot were shipped to a concern in Hartford.

October 5, 19 tubs and 1 tub of two different lots, respectively, were withdrawn and shipped to themselves at Sheboygan.

October 19, 1 tub out of each of twenty-eight lots and 2 tubs of another lot were withdrawn and shipped to themselves at Sheboygan.

October 22, 17 tubs, 17 tubs, 10 tubs, 8 tubs and 2 tubs, respectively, out of five different lots were withdrawn and shipped to themselves in Sheboygan.

October 25, 20 tubs, 27 tubs, and 9 tubs, respectively, out of three different lots were withdrawn and shipped to themselves at Sheboygan.

November 1, 14 tubs, 10 tubs, 9 tubs, 15 tubs and 15 tubs, respectively, out of five different lots were withdrawn and shipped to themselves at Sheboygan.

November 7, 15 tubs, 17 tubs, and 17 tubs, respectively, out of three lots were withdrawn and shipped to themselves at Sheboygan.

November 12, 63 tubs of one lot were withdrawn and shipped to themselves at Sheboygan.

November 20, 20 tubs of one lot were withdrawn and shipped to themselves at Sheboygan.

November 27, 14 tubs, 7 tubs, 16 tubs and 15 tubs, respectively, out of four different lots were withdrawn and shipped to themselves at Sheboygan.

December 6, 16 tubs, 15 tubs, 15 tubs and 13 tubs, respectively, out of four different lots were withdrawn and shipped to themselves at Sheboygan.

December 13, 12 tubs and 17 tubs, respectively, out of two different lots were withdrawn and shipped to themselves at Sheboygan.

In trying to ascertain the final disposition of this butter, we found that a minor portion of it had been used in preparing ice cream. From the information we collected, we found sufficient evidence to prove some sales and had reasons to believe that the bulk of this butter had been sold without notifying purchasers that it was cold storage or that it had been reworked and mixed with fresh butter.

These facts were laid before the District Attorney for Sheboygan County and he filed information against the Company on 18 counts for failure to keep records of sales of cold storage goods as provided for by law. After engaging and conferring with counsel, the corporation by their attorney, pleaded *nolo contendere* to eight counts and was fined \$50.00 on each, the others being dismissed by the District Attorney with the approval of this department.

STATE VS. S. MILLER COLD STORAGE COMPANY

During November, 1923, a complaint was received that eggs had been sold by a merchant in Marshfield to a merchant in Neenah for fresh, which were not fresh.

The inspector who investigated reported that the eggs in question were not fresh, but had been treated by immersion in mineral oil. This was verified by laboratory tests. It was learned that the eggs had been sold by the S. Miller Cold Storage Company for fresh to the Marshfield merchant; and further, that the S. Miller Cold Storage Company had, during the spring of 1923, treated eggs by immersing

them in hot mineral oil and then storing them in their cold storage warehouse. We tried to ascertain where other "treated" eggs were sold and how they had been represented. For this purpose, the books of the concern were examined. When this was done, the cold storage warehouse was inspected and it was found that thousands of cases of eggs, which the books purported to show were in cold storage, were not there. None of the eggs placed apparently in good faith in cold storage by merchants could be identified, no one was sure or even likely to receive back the eggs he actually had placed in cold storage.

The records did not correspond with the quantity of eggs on hand, nor with the reports filed with the Dairy and Food Commission, purporting to be correct.

The records purported to show that in March, 1923, 2000 cases had been placed in storage. This was claimed by the concern to be an error and should have been 800 cases only. Report showed "none" received.

April, 1923, reports showed 1571 cases; records, 11512; a difference of 9589 cases.

May reports showed 4720 cases; records, 5279, a difference of 559 cases.

June reports showed 4244 cases; records, 5720, a difference of 1476 cases.

July report showed 2283 cases; records, 1850, a difference of 1433 cases.

August report showed 690 cases; records, 207, a difference of 483 cases.

It was also found that frozen eggs had been carried in storage and no records were kept or submitted as to them. Reports purported to show that in April, 1923, 16 cans of 30 pounds each were received, May 108 cans, June 58 cans, July 32 cans.

It became evident that the company had been violating the law, either in that they did not keep accurate records as to articles of food placed in cold storage or in that the reports filed with the Dairy and Food Commission were false and misleading.

To determine what actions under the law would be appropriate inspectors visited a score of persons living in different parts of the State and appearing in the records as having stored eggs in the cold storage warehouse of the concern.

It appeared that the transactions were mostly of a speculative nature. A representative of the firm would visit Mr. X and represent to him that buying and storing of eggs was likely to prove profitable and induce him to sign a contract authorizing the cold storage company to purchase a certain quantity of eggs, 1000 cases, in the case of X at 19 cents per dozen and store them for the season. One-third of the purchase price was to be cash and the remainder to be paid for in bankable notes. A short time afterwards, X received a bill for 1000 cases of eggs at 19 cents, amounting to \$5,700.00. Some time afterwards, he received a candling invoice purporting to show that 1000 cases, 30,000 eggs, had been candled by the cold storage company at 1 cent per dozen, amounting to \$300.00, that 350 cases had been eliminated as

cracked, small or dirty and replaced with eggs costing 25 cents per dozen, amounting to \$2,625.00; that 1,000 new cases had been used at 60 cents a case, amounting to \$600.00; that 5 cents per case for instance was charged, amounting to \$50.00; and a storage bill of \$1,200.00. Some credit was given for the 350 cases eliminated; but Mr. X found that instead of eggs costing him 19 cents as he had figured, they cost him 28 cents or over. He had \$1,000 cash invested, had given his notes for considerable more and was supposed to have 1000 cases of eggs in cold storage, for which, according to statements later made by the cold storage concern, it was difficult to find a market. Mr. X told the inspector he, himself, had never been given a fair opportunity to sell the eggs, and had never seen them. Later on, as eggs went down, the cold storage concern demanded more security for the notes. X not giving additional security, permitted the eggs to be sold out. In the final outcome, he was out his thousand dollars, still owed the cold storage company some money and had not any eggs.

In some other cases the cold storage company "bought back" the eggs, but paid for them in stock of the concern, retaining the original cash payment.

It is not clear whether or not the cold storage warehouse was merely a cloak for a bucketshop in eggs; it is uncertain whether or not eggs charged for as candled, insured and stored were ever in the place; but it is sure that gross violations of the cold storage act as to keeping correct records had taken place, and prosecutions were begun in Wood County for failure to keep proper records and in Dane County for filing false reports with the Dairy and Food Commission.

The defendants company plead *nolo contendere* as to ten counts in the superior court of Dane County and was fined \$50.00 on each count, and entered the same plea in the circuit court of Wood County as to two counts with a fine of \$50.00 on each count.

We had witnesses ready from many counties in the State, but the plea made their testimony unnecessary.

WEIGHTS AND MEASURES

The Dairy and Food Commissioner as Ex Officio State Superintendent of Weights and Measures renders a service to Wisconsin citizens that ranks high relatively with that of Dairy Commissioner or of Food Commissioner. This service deals with quantity. If a citizen wants, asks for and pays for a pound, a quart or gallon, a bushel or hundred-weight of any article, it is the object of this service to see that he shall get the amount he asks and pays for and not be victimized by receiving less; that when the farmer sells his pork or his milk, the scales on which the same is weighed shall be accurate and that he shall not be given false weight.

In 1911 the Legislature of Wisconsin made revolutionary changes in the weights and measures law of the State. Previous to that time, with the exception of a very few of the largest cities, there was no practicable means whereby dealers could know whether or not their

weights and measures were correct, nor could the citizens of the State know whether they were getting correct weights and measures in commodities purchased.

The new law made the Dairy and Food Commissioner *ex officio* State Superintendent of Weights and Measures and imposed upon him the duty of correcting the standards of the various cities, and the scales, weights and measures of state institutions, of having general supervision of all city sealers of weights and measures and of doing all the actual weights and measures work in all the territory in Wisconsin outside of cities of 5000 or more population.

The law makes it the duty of sealers of weights and measures to inspect, test, try and ascertain if they are correct all weights, scales, beams, measures of every kind, instruments or mechanical devices for measurement, and tools, appliances and accessories connected with any or all such instruments or measurements employed in determining the size, quantity, extent, area or measurement of commodities, things, produce, articles for distribution or consumption offered or submitted for sale, hire or award.

There are eight State sealers of weights and measures and each has a complete outfit for doing all kinds of weights and measures work and actually does all this work in the territory where he is located, embracing all these different classes of weighing and measuring devices from scales used in drug and jewelry stores, weighing 1/10 of a grain, to platform and hopper scales weighing 30,000 pounds, used in stock yards, coal yards and elevators. Sealers of weights and measures also aid in the enforcement of the trading stamp law. The services of the sealers of weights and measures are probably more nearly universal than those of any other class of inspectors, as by the requirements of law they must inspect all business places in cities and villages large or small. Any dealer will tell you that the sealer comes once a year or oftener to test his scales, reweigh manufacturers' packages he has for sale and those he puts up from bulk and that he gives information relative to the standard weight of various commodities and any new laws or regulations that have been promulgated. More than 100 devices for the purpose of falsification of weights and measures have been unearthed by the weights and measures department.

Inspections following the enactment of the new weights and measures law disclosed discrepancies in scales used in weighing milk and cream at creameries and cheese factories of from 1 to 40 per cent. If a discrepancy of .1 per cent, or 1 pound on 100, occurred in these scales, it meant a loss or gain aggregating approximately \$1,000,000 annually. These scales are now maintained in a high degree of accuracy. Only about 5 or 6 per cent of all the scales and measures of the State show any appreciable degree of inaccuracy, whereas on first inspections after the enactment of the new weights and measures law, 36 per cent of the scales of the State were found inaccurate, and about 26 per cent of liquid measures and 70 per cent of the linear and dry measures. At the time the new weights and measures law was enacted, so-called pound butter prints weighed only 14 to 15 ounces. The discrepancy in



Figure 9

Prescription graduates and weights. There are over 700 apothecary and metric weights in the pile in the center of the picture, many of which were from 3 per cent to 10 per cent light. Some of the glass graduates are 15 per cent too large, made this way by careless manufacturers. These weights and graduates were used by druggists in prescription work.



Figure 10

Prescription graduates complying with specifications of the Wisconsin Weights and Measures Department. Note contrast between these standardized graduates and those shown in Figure 9. Extremely wide graduates cannot be read with precision, are therefore inaccurate, and may be dangerous when used in prescription work.

most cases was a bonus for the middleman. Now it is a rare exception that the weight of the butter prints falls appreciably below one pound. This means that on the basis of the saving of one ounce to a print on the 34,000,000 pound prints of butter sold to Wisconsin consumers in 1923, there was a saving to them of over 2,125,000 pounds of butter, which at 35 cents a pound represents approximately \$744,000, brought about by the services of the State and city sealers of weights and measures.

The value of gasoline sold through the measuring pumps in Wisconsin for the year 1922 was over \$34,000,000. Estimating that state and city sealers of weights and measures corrected the deficiency in these pumps by at least 4 cubic inches, or a little more than one-seventh of a pint, on a gallon, an extremely conservative estimate, they saved the consumers of gasoline in the state 2,129,438 gallons, which at 27 cents a gallon, the price of gasoline that year, amounted to \$575,000. These typical examples have been given to show the saving to the public that is being effected by the weights and measures service. Innumerable other similar examples could be given.

Merely to make first inspections and tests and to seal the appliances found correct and condemn outright or condemn for repairs the various kinds of weighing or measuring devices used in trade, and not return again for reinspection, would fall far short of meeting the requirements of the weights and measures law or of being a corrective of the weights and measures evils. Follow-up or reinspection work is required to determine whether the use of condemned apparatus has been discontinued; to determine whether apparatus condemned for needed repairs has been properly adjusted, and in case it has been so adjusted, to seal the same; to determine whether commodities are being sold in quantity less than represented; and to determine if there are any violations of the law and to cause violators of the law to be prosecuted.

The new weights and measures law of 1911 that made the Dairy and Food Commissioner *ex officio* State Superintendent of Weights and Measures, not only required of him in much detail the supervision of all the weights and measures inspection work throughout the state, inclusive of cities of all classes, but in addition thereto required the state weights and measures department to do all the actual work of sealers of weights and measures throughout the state, except in cities of 5,000 or more population. This legislation presented a new and previously unsolved and delicate problem for solution. The adding to the duties of Dairy and Food Commissioner the duties of State Superintendent of Weights and Measures was a very large increase of those duties both in amount and in intricacy; but still adding to that the vast duties of sealers of weights and measures was a much greater increase in amount and intricacy. The wise solution of this complex problem has called for time and experiment, lest in efforts to root up the tares, much wheat should also be rooted up. And while with the experience of succeeding years, this problem has been well solved, yet not a little misinformation apparently prevails today in some portions of the state, and for correcting such misinformation, I repeat that it is

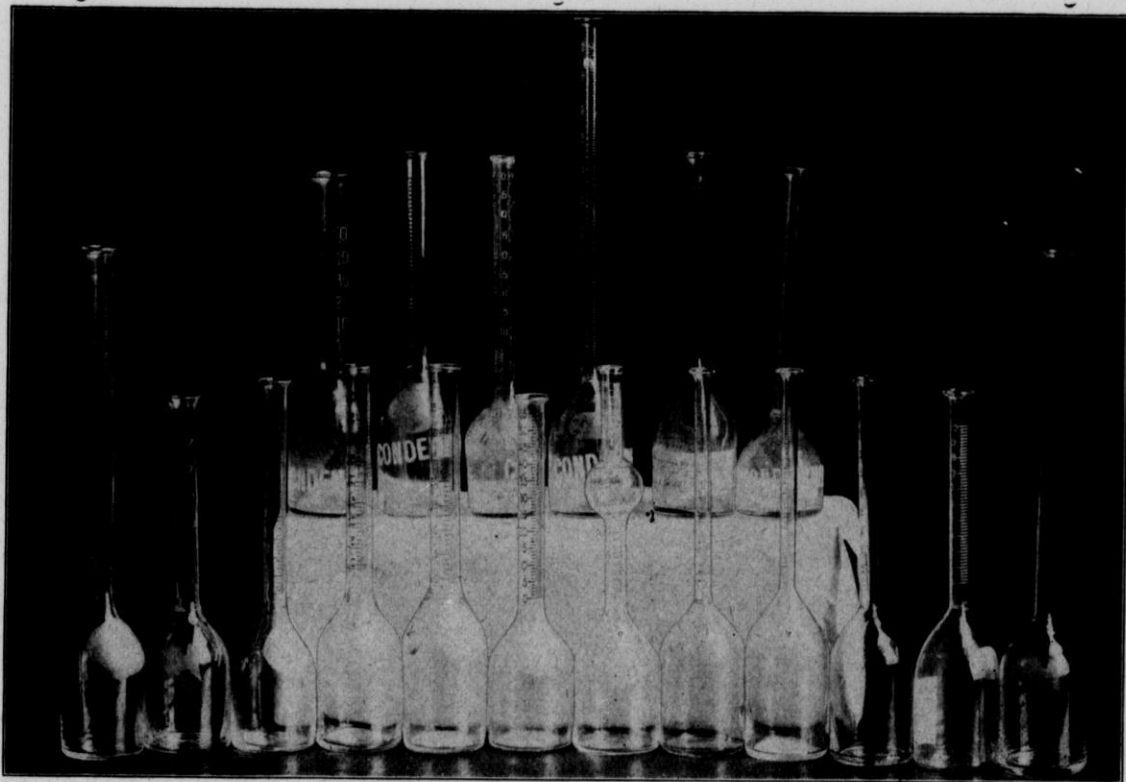


Figure 11

A few of the numerous types of Babcock test bottles formerly used in Wisconsin creameries and cheese factories, many of them very inaccurate. (See standardized bottles in Figure 12.)

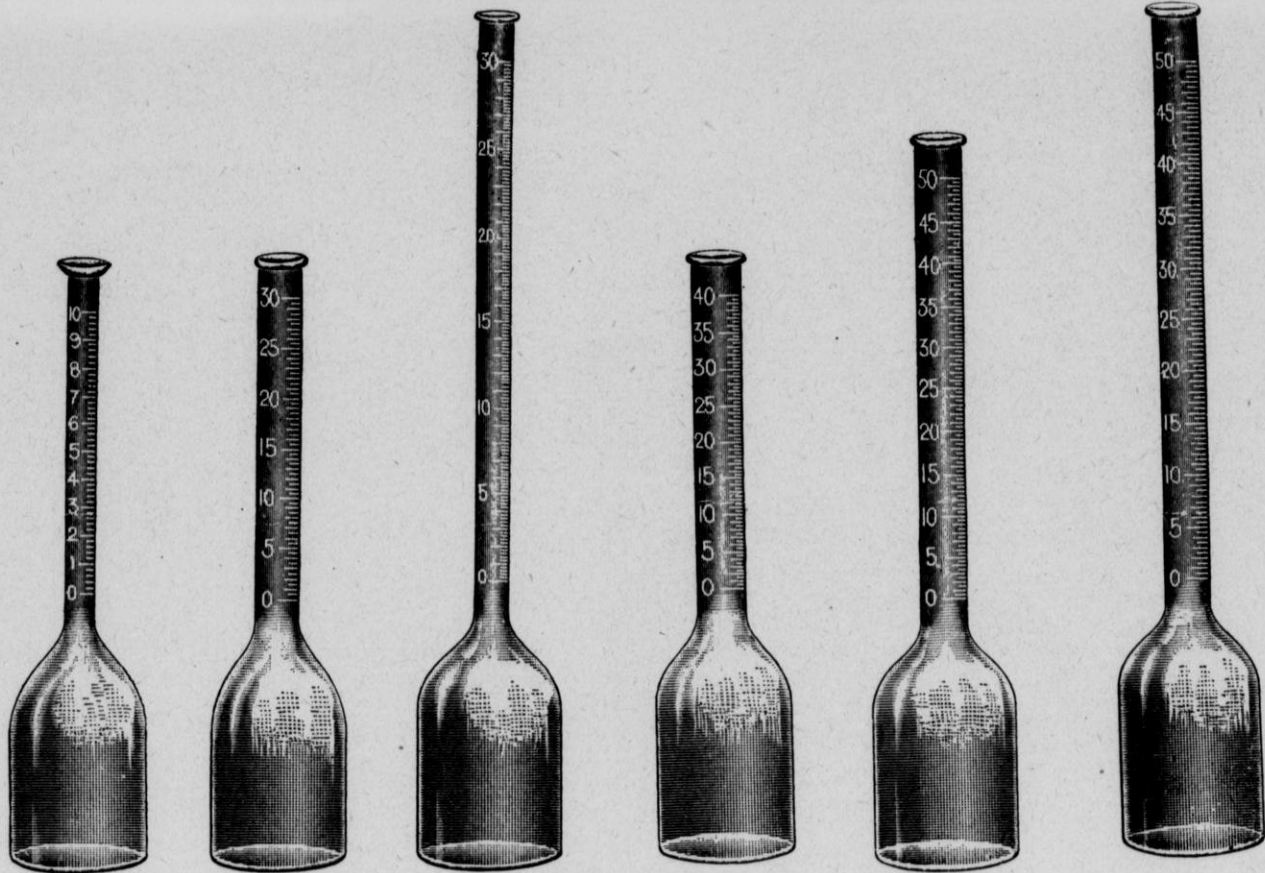


Figure 12

Types of Babcock test bottles now standardized by law. Five types of cream and one type of milk bottles are the only ones approved by Weights and Measures Department.

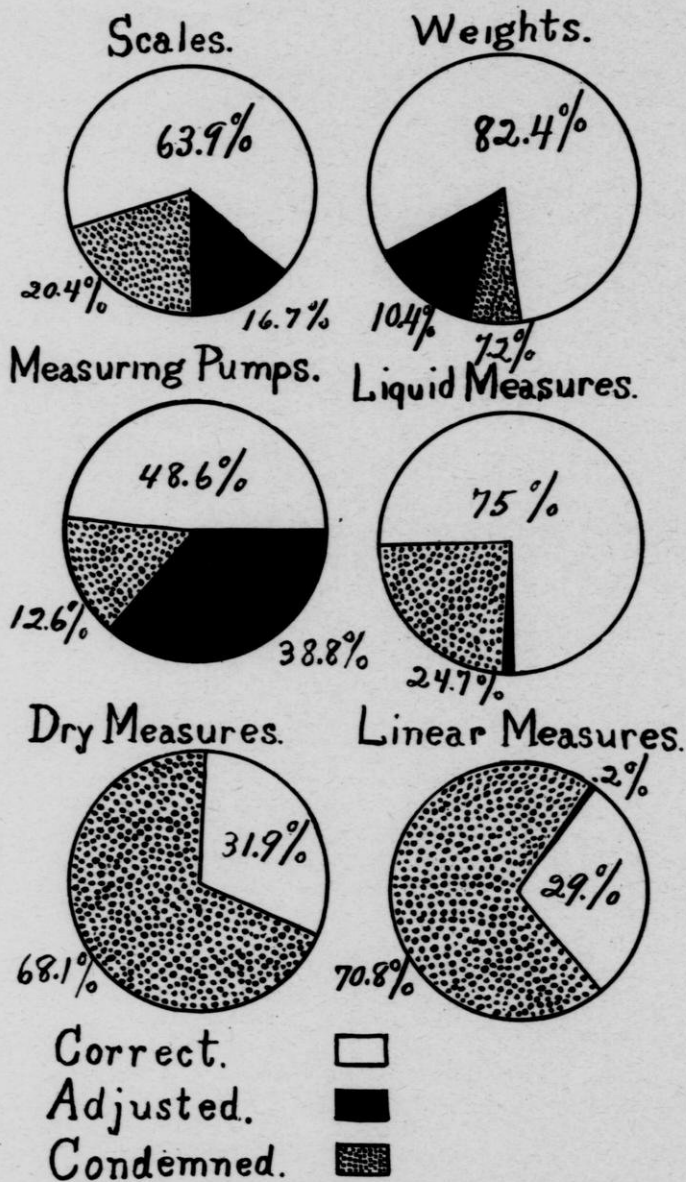


Figure 13

Results of first testing done by Wisconsin Department of Weights and Measures covering the first six months of 1912.

not true that there are special sealers for *each class of apparatus*. If all people would familiarize themselves with the work of the weights and measures department before misinforming others, misapprehension would be dispelled. All the sealers are trained men capable of testing all kinds of weights and measures apparatus and actually do the testing of all kinds in the territory in which they are located as has been hereinbefore stated.

Further details of the activities of the weights and measures department for the biennium will be found in the report of the Chief Inspector of Weights and Measures, Mr. George Warner.

Assistants and Chiefs

The following briefly describes the functions of the chief chemist and assistant commissioner. In the latter capacity, the nature of his duties is as indicated by the title; he assists the Dairy and Food Commissioner in the enforcement of the dairy and food and drug and many license laws with whose administration the Dairy and Food Commissioner is charged by law. Between his duties as chief chemist and those of the commissioner, in the administration of those laws, there is a very direct and inescapable interrelationship. Chemical knowledge, skill and analytical work of a high order are fundamentally essential to the enforcement of the police regulation of the manufacture and sale of foods and drugs. This chemical work carried on in the chemical laboratory, where there are four assistant chemists, is the very back bone of the Dairy and Food Department. It is a duty of the chief chemist and assistant commissioner to help coordinate and direct this vast and intricate work. The dairy and food inspectors must be kept in close touch with the laboratory, that they may be correctly informed concerning the legal status of the commodities, and their work in collecting samples must be largely directed by the chief chemist. He also has general oversight of the autos and auto trucks of the department. Occasionally there are field duties of a supervisory or investigational nature that he must perform and also give assistance in prosecutions in court, and aid in official correspondence.

The duties of the second assistant commissioner, lie along similar lines in relation to the enforcement of the dairy laws, especially as related to farm dairies, cheese factories, condenseries, licensing of the same and of cheese makers, in correspondence, in field work which comprises general supervisory work of cheese factory inspectors and inspections, the same in relation to condenseries, farm dairies, city milk supplies, investigational and instructional work, and responses to numerous complaints and requests covering a very wide range of subjects, some of which pertain to especially difficult matters and call for expert knowledge of cheese and other dairy products. His judgment, suggestions and advice are in constant demand in nearly every phase of the vast Wisconsin cheese industry.

The duties of the chief of the butter division are, in relation to butter factories, receiving stations, city milk supplies, etc., similar to those above set forth in respect to the second assistant and chief of

the cheese division in relation to cheese factories, condenseries, etc., and call for expert knowledge of butter and other dairy products. Incidentally he assists in the enforcement of the trading stamp law.

The senior food inspector renders like service in the field of food inspection.

The administration of the weights and measures law of necessity involves the dealing with technicalities. Most of the office functions of a chief inspector of weights and measures are highly technical necessitating expert skill. A portion of the time of the chief inspector of weights and measures is devoted to field inspectional work which work is of a supervisory nature to see that the duties of the sealers of weights and measures are being duly executed as to state and city sealers of weights and measures and to adjust unusually technical or otherwise difficult matters. He also aids in the enforcement of the trading stamp law which also requires occasional field work. Also his services are at times required in court cases.

Reports from Messrs. Klueter, Winder, Boettcher, Kremer, Warner, contain added details of the activities in their respective fields.

Reports and Their Distribution

In the earlier years in the history of the Dairy and Food Department, 20,000 copies of the Dairy and Food Commissioner's biennial report were authorized by the Legislature for publication and distribution. It is evident that the purpose of the preparation and distribution of such a large number of reports within the discretion of the dairy and food commissioner was to furnish lawful means for acquainting the public with the activities and findings of the dairy and food commissioner. His function was to deal with adulterations, deceptions, frauds in foods, beyond the power of the ordinary citizen to ascertain for himself, and requiring to a large extent, the services of expert chemists, to determine the fact and the character of the frauds and deceptions with which the public was being victimized. Later, in 1905, this law was amended to authorize the publication of 5,000 of the biennial reports bound in cloth, of the dairy and food commissioner, and of 15,000 quarterly or semi-annual bulletins. This change was effected in the belief that by the publication of quarterly or semi-annual bulletins the results of chemical analyses in the laboratory, showing the character and extent of adulterations in foods could go to the public and to the trade with greater promptness and efficiency. However, in practice it was found that the publication of these bulletins was so much delayed in the hands of the state printer, as to partake more of the character of ancient history than of the character anticipated when the change in the law occurred. In consequence, the publication of the semi-annual bulletins fell into desuetude, but whether or not innocuous is not here stated.

In an official investigation as to the public demand for reports made by the various state departments, and the public interest in the same, it was authoritatively stated that the investigation disclosed the greatest public interest in and demand for the reports of the Dairy and Food

Department. However, when the time came for the distribution of the 1913-1914 biennial reports of the Dairy and Food Commissioner which had been prepared and published under the explicit sanction of law, the Dairy and Food Commissioner discovered for the first time that the law for their distribution had by the legislation of 1913 so hamstrung the previous law in regard to distribution, that a considerable part of the reports must be piled up in the basement instead of being distributed to the public. The Dairy and Food Commissioner had received no information of any contemplated provision of law intended to accomplish such results. The head of the office wherein the terms of the bill had been prepared, stated to the Dairy and Food Commissioner that he had been assured that all heads of departments had been informed as to the provisions of the contemplated bill as affecting their departments, and he was then told that the Dairy and Food Commissioner had never received any such information. Further, one of the persons having to do with the preparation of the bill frankly stated to the Dairy and Food Commissioner in the presence of a member of the senate, in effect, that the purpose of the bill was to hamstring distribution as previously made under the terms of law.

It requires no very astute wisdom to perceive that those engaged in the business of manufacturing and purveying adulterated foods would not be very enthusiastic in the publication and distribution of a large number of reports revealing nefarious practices. But efforts to repeal, hamstring or circumvent such a law could not be expected to be conducted openly with the object and purpose plainly stated and publicly made known. On the contrary, it might be anticipated, that such results would be accomplished in a more or less masked manner by an invisible influence familiar to those acquainted with practices affecting legislation pertaining to food laws in the earlier history of such legislation, such conditions, for example, as attempts repeated session after session to hamstring the State food laws by masked means, to attach amendments to various pending bills so that they might escape the close scrutiny of members of the Legislature in the rush of business incident to closing sessions, that would reduce them to uniformity with national legislation.

Cunning ingenuity is disclosed in the fact that the previous laws pertaining to reports were left in the statutes unrepealed, but the enactment of other laws was secured, checking at nearly every point the free distribution of those reports to the public, and indeed making it difficult to get the needed pamphlets for office use.

This policy, which I believe was unwittingly adopted by the Legislature, is in strange contrast with the broad policy that has always characterized the general educational policy of the State. The State maintains a great University with free tuition to the youth of the State and an extension department seeking to carry its instruction to every citizen of the State. The State maintains nine great normal schools where teachers may be educated without charge. It makes contribution for the maintenance of free high schools and of free common schools. It maintains at public expense a dairy and food de-

partment, including weights and measures laws and their administration, and then, by insidious legislation, intercepts the publication and free distribution of reports showing the character and extent of that service so that, whereas under the terms of former laws 5,000 copies of the reports could be distributed, now under the limitations it is with difficulty that a fifth of that number can be distributed, although the publication of 5,000 copies is still authorized.

Such Janus-faced laws should receive the close scrutiny and careful consideration of the Legislature, especially those laws that on their face appear liberal and fair yet are thwarted by other disconnected sections. To say the very least, it is certainly anomolous to have laws for the correction of evils enforced by specially established departments maintained at public expense, and then have the reports of their service restricted or circumvented by the terms of law to such an extent that the public cannot become acquainted at first hand with the work of their public servants.

Extension of Cold Storage Periods

By authority conferred upon the dairy and food commissioner by section 111.08, the periods of cold storage for the biennium ending June 30, 1924, were extended thirty days to the following named establishments:

Date of Extension	Establishment	Kind of Food
1923		
April 25	Quality Biscuit Co., Milwaukee.....	Liquid Eggs
December 11	Plankinton Packing Co., Milwaukee.....	Meat
1924		
March 15	Wisconsin Fishing Co., Green Bay.....	Fish
May 20	Sweed Commission Co., 1531 Galena Street, Milwaukee.....	Frozen Eggs

REPORT BY MONTHS OF FOODS IN COLD STORAGE FROM JULY, 1922, TO JULY, 1923

(The amounts given represent pounds except in the case of eggs it represents dozens)

Articles	July	August	September	October	November	December	January	February	March	April	May	June
Meats:												
Beef (all kinds)...	736,996	626,194	401,022	335,414	608,531	815,886	827,499	717,106	654,389	547,179	349,032	349,249
Veal.....	73,850	56,358	46,642	40,261	38,754	49,491	68,595	32,301	61,429	68,600	54,754	63,148
Mutton and Lamb	14,727	17,381	15,844	18,088	24,031	27,938	22,001	13,928	15,609	16,518	8,231	9,994
Pork (all kinds) ..	624,491	519,841	205,417	211,340	329,525	397,221	620,391	774,719	872,444	1,114,961	1,188,118	1,158,851
Lard.....	241,093	401,332	230,780	19,275	126,329	318,375	386,625	427,500	407,625	154,065	219,890	453,515
Fish.....	430,520	451,629	242,320	365,177	1,213,507	1,160,750	760,703	277,780	124,917	283,283	371,272	371,544
Poultry.....	67,168	68,399	106,540	169,617	381,812	619,338	639,427	521,492	400,162	276,687	202,481	132,678
Game.....	20,554	20,449	20,424	20,490	15,379	24,683	8,748	8,491	7,857	7,757	7,722	7,722
Eggs, in shell.....	6,368,745	6,461,070	5,754,037	4,613,754	3,109,350	1,058,925	121,970	4,110	46,170	1,079,580	3,371,670	5,220,720
Eggs, out of shell...	181,360	208,516	212,387	207,692	188,177	106,154	92,543	73,300	26,381	89,142	283,715	379,350
Butter.....	1,072,041	759,267	503,041	391,741	182,149	136,522	51,315	12,549	7,489	22,106	182,836	845,499
Oleomargarine.....	274			904	1,617	2,753	5,213	2,268	2,932	2,870	2,400	1,600

REPORT BY MONTHS OF FOODS IN COLD STORAGE FROM JULY, 1923, TO JULY, 1924

(The amounts given represent pounds except in the case of eggs it represents dozens,
although amounts given for "eggs in shell" for October and November, 1923, denote cases)

Articles	July	August	September	October	November	December	January	February	March	April	May	June
Meats:												
Beef (all kinds)...	253,673	172,795	229,547	389,672	718,151	1,386,440	1,354,266	1,329,884	1,325,870	1,180,840	280,807	893,762
Veal.....	45,040	31,097	33,570	31,779	29,253	52,028	42,251	56,558	61,354	94,163	79,957	57,644
Mutton and Lamb	9,021	7,881	11,541	54,394	74,667	59,297	55,165	29,409	24,032	23,013	8,163	21,989
Pork (all kinds)...	1,070,546	871,692	571,422	359,272	845,315	2,721,587	3,511,644	3,609,630	3,791,827	3,977,244	3,327,875	3,253,672
Miscellaneous Meats.....				219,396	322,740	679,452	595,821	546,510	890,864	472,934	143,347	400,495
Lard.....	600,146	706,870	702,375	31,500	169,875	105,075	220,500	153,275	59,250	69,000	105,955	6,725
Fish*	453,133	526,594	603,075									
Carp.....				40,649	95	36,707	164	10,561	4,856	5,551	630	6,050
Herring.....				117,462	684,936	590,371	305,612	132,523	74,796	40,773	27,366	47,456
Suckers.....				30,222	31,905	26,013	21,342	11,320	6,584	3,871	10,296	12,588
Perch.....				71,496	118,899	134,791	72,187	47,009	29,890	16,180	1,441	2,484
Trout.....				56,988	96,759	95,351	128,045	11,043	2,130	777	50,301	37,693
Pickarel or Pike..				55,743	81,467	132,668	182,692	196,509	84,637	59,766	33,909	54,211
Blue Fins.....				14,645	533,903	529,033	247,644	145,315	40,838	11,782	24,725	35,067
Whitefish.....				2,136	2,822	3,134	12,892	39,156	35,092	7,465	120	8,227
Salmon.....				26,954	7,578	70,392	44,226	38,953	7,435	2,958		2,306
Halibut.....				128,456	17,161	81,603	92,683	69,962	33,053	9,375	2,519	7,878
Miscellaneous.....					163,029	196,413	159,200	119,805	43,346	41,923	41,107	83,122
Poultry.....	126,463	106,513	138,719	187,871	427,614	17,634	740,581	651,155	329,437	378,331	95,617	213,099
Game.....	7,722	7,733	8,076									
Eggs, in shell.....	5,611,220	4,816,935	5,029,647	133,594	71,641	39,473	5,879	518	3,598	42,865	52,654	132,466
Eggs, out of shell..	418,594	432,992	339,510	267,146	237,899	191,544	152,305	139,394	33,272	166,272	109,000	294,116
Butter.....	1,497,108	1,343,570	1,009,580	742,354	491,734	254,437	138,143	101,363	39,805	39,379	48,084	537,944
Oleomargarine.....	3,529	2,391	1,103	9,195	920	1,900	3,334	1,298	1,830	970	360	520
Articles of food not for human consumption.....					623	623	610					
Unlisted Items.....						855	45,926	2,224		59,126	4,434	368,233

* Form of report changed in October, 1923, and Fish listed according to varieties.

CONVICTIONS

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1922				
July 11	Gilbert Mikkelson, R. 3, Ferryville...	Maintaining utensils and factory in unsanitary condition and making cheese without license at Indian Head Trail cheese factory.	C. A. Speck, Prairie du Chien	\$50 and costs
July 13	Rudolph Kresheck, Kennan	Overreading the Babcock test.	C. A. Nelson, Phillips	\$25 and costs
July 17	Ed. Burnett, Howard	Offering and selling milk in unsanitary utensils.	N. J. Monahan, Green Bay	\$25 and costs
July 17	Mose Martell, Bellevue	Offering and selling milk in unsanitary utensils.	N. J. Monahan, Green Bay	\$25 and costs
July 18	A. P. Roth, Madison	Selling milk in bottles that were misbranded.	O. A. Stolen, Madison	\$50 and costs
July 18	Frank Mijulaski, R. 3, Green Bay	Offering and selling milk in unsanitary utensils.	N. J. Monahan, Green Bay	\$25 and costs
July 19	O. Weidja, Big Suamico	Offering and selling milk in unsanitary utensils.	N. J. Monahan, Green Bay	\$25 and costs
July 21	Wm. Szmaniy, Lena	Offering and selling of unsanitary milk.	J. A. Donlevy, Oconto	\$25 and costs
July 21	Mrs. Rose Rimpel, Lena	Offering and selling unsanitary milk.	J. A. Donlevy, Oconto	\$25 and costs
July 21	George Shando, R. 1, Whitelaw	Adulterated milk. 7.94% Solids not fat.	Albert H. Schmidt, Manitowoc	No fine
July 21	Albert Havlichel, R. 1, Whitelaw	Selling and delivering adulterated milk, in that it contained less than 3% milk fat and less than 8.5% solids not fat.	Albert H. Schmidt, Manitowoc	\$25 and costs
July 21	John Gruenenfelder, Corinth	Selling and manufacturing adulterated American or Cheddar cheese.	R. E. Andrews, Marshfield	\$25 and costs
July 24	Otto Umland, R. Antigo	Keeping premises and utensils in an unsanitary condition.	C. E. Goodrich, Antigo	\$25 and costs
July 24	Faddie Schmutzer, Bryant	Transporting milk in dirty and open seamed cans.	C. E. Goodrich, Antigo	\$25 and costs
July 25	Benedict Gruenenfelder, Curtiss	Manufacturing and selling adulterated American or Cheddar cheese.	A. E. Dudley, Neillsville	\$25 and costs
July 27	Ripon Prod. Co., Ripon	Sale of adulterated butter.	H. M. Fellenz, Fond du Lac	\$25 and costs
July 27	Walter Pelechek, Lena	Offering and selling of unsanitary milk.	J. A. Donlevy, Oconto	\$25 and costs
Aug. 1	Henry Johnston	Offering and selling in unsanitary utensils.	N. J. Monahan, Green Bay	\$25 and costs
Aug. 3	Fred Herman, Ashippun	Offering for sale adulterated milk.	Chas. Lentz, Mayville	\$25 and costs
Aug. 5	Martin Olm, Marshfield	Delivering adulterated milk to a cheese factory.	R. E. Andrews, Marshfield	\$25 and costs
Aug. 7	Mrs. H. Ureeck, Burlington	Selling adulterated milk.	E. R. Burgess, Racine	\$25 and costs
Aug. 7	C. A. Carlson Co., Chicago, Ill.	Operating cheese factory without renewal of license, for 1922.	T. B. Kinsley, Barron	\$25 and costs
Aug. 7	F. Aberg, Burlington	Selling adulterated milk.	E. R. Burgess, Racine	\$25 and costs
Aug. 10	Steve Soeda, Lena	Selling adulterated milk.	J. A. Donlevy, Oconto	\$25 and costs
Aug. 10	Peter Hager, Lena	Selling adulterated milk.	J. A. Donlevy, Oconto	\$25 and costs
Aug. 14	Joe Watruba, Denmark	Selling adulterated milk.	N. J. Monahan, Green Bay	\$25 and costs
Aug. 16	Rhineland Cry. & Prod. Co., Rhineland	Selling adulterated butter.	M. F. Blenski, Milwaukee	\$50 and costs
Aug. 21	Anton Smith, Glenmore	Offering and selling milk in unsanitary utensils.	N. J. Monahan, Green Bay	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1922				
Aug. 21	Rhineland Cry. & Prod. Co., Rhineland	Selling adulterated butter	H. L. Reeves, Rhineland	\$35 and costs
Aug. 22	Thomas Sewik, Pulaski	Making cheese without a license so do	H. O. Buth, Shawano	\$25 and costs
Aug. 22	W. J. Allen, Randolph	Selling adulterated milk	J. S. Williams, Portage	\$25 and costs
Aug. 22	Fred Dillman, Randolph	Selling adulterated milk	J. S. Williams, Portage	\$25 and costs
Aug. 23	Baltz Hoesly, Brodhead	Adulteration of milk	W. T. Saucermann, Monroe	\$25 and costs
Aug. 25	Paul Hennling, Fall River, R. 1	Delivery and sale of adulterated milk	J. S. Williams, Portage	\$25 and costs
Aug. 31	Matt Jacksosiek, Mellen	Offering for sale adulterated cream and having in his possession	Geo. H. McCloud, Ashland	\$50 and costs
Sept. 9	Wolfgang Schisel, R. 1, Antigo	Keeping milk under unsanitary conditions with intent to sell	A. B. Goodrich, Antigo	Fine suspended on payment of costs
Sept. 12	H. D. Bootsina, Viroqua	Manufacturing and preparing and storing food under unsanitary conditions	D. O. Mahoney, Viroqua	\$25 and costs
Sept. 14	Ed. Kuck, Fall River, R. 1	Delivering and selling adulterated milk	J. S. Williams, Portage	\$25 and costs
Sept. 15	J. A. Wood, Appleton	Manufacture for sale of food from unsanitary milk	Albert M. Spencer, Appleton	\$25 and costs
Sept. 18	Ed. Krenzger, Watertown	Selling unsanitary milk at a cheese factory	E. A. Clifford, Juneau	\$25 and costs
Sept. 18	Emil Richter, Watertown	For sale of unsanitary milk to a cheese factory	E. A. Clifford, Juneau	\$25 and costs
Sept. 18	Aug. Juel, Watertown	For sale of unsanitary milk to a cheese factory	E. A. Clifford, Juneau	\$25 and costs
Sept. 19	Aaron Miller, Wausau	Handling and bottling city milk for city delivery under unsanitary conditions	Louis Marchetti, Wausau	\$25 and costs
Sept. 19	Herzfeld-Phillipson Co., Milwaukee	Selling adulterated vanilla extract	Geo. E. Page, Milwaukee	\$25 and costs
Sept. 20	Albert Schoepfer, Monroe	Adulteration of milk	W. T. Saucerman, Monroe	\$25 and costs
Sept. 20	Emil Withorn, Fall River	Delivery and sale of adulterated milk	J. S. Williams, Portage	\$25 and costs
Sept. 21	Midwest Cry. Co., Plymouth	Sale of adulterated butter	Michael Kirwan, Sheboygan	\$25 and costs
Sept. 21	Sheboygan Dairy Prod. Co., Sheboygan	Sale of adulterated butter	Michael Kirwan, Sheboygan	\$75 and costs
Sept. 21	Albert Wienke, Beloit	Storing food products under unsanitary conditions	J. B. Clark, Beloit	\$20 and costs
Sept. 22	Frank Strehlow, Mayville	For sale of unsanitary milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Sept. 25	Edmund Sharkey, Mosinee	Operating cheese factory without renewal of license	Louis Marchetti, Wausau	\$25 and costs
Oct. 7	Henry Schmelzer, Sawyer	Manufacturing for sale, adulterated cheese	Henry Reynolds, Sturgeon Bay	\$25 and costs
Oct. 9	John Wick & George Bros., Janesville	Adulteration of milk	H. L. Maxfield, Janesville	\$25 and costs
Oct. 10	Earl Sytle, Ogdensburg	Selling adulterated food, to-wit eggs	M. B. Scott, Waupaca	\$25 and costs
Oct. 11	John L. Kane, Denmark	Using of unsanitary utensils in the handling of food products	N. J. Monahan, Green Bay	\$25 and costs
Oct. 11	Wm. Kane, Denmark	Using of unsanitary utensils in the handling of food products	N. J. Monahan, Green Bay	\$25 and costs
Oct. 11	Martin Wozniak, Denmark	Using unsanitary utensils in the handling of food products	N. J. Monahan, Green Bay	\$25 and costs

Oct. 12	D. R. Fimmel, Denmark	Using unsanitary utensils in the handling of food products	N. J. Monahan, Green Bay	\$25 and costs
Oct. 12	Hans Asmussen, Denmark	Using unsanitary utensils in the handling of food products	N. J. Monahan, Green Bay	\$25 and costs
Oct. 12	Adolph Pelishek, Denmark	Using unsanitary utensils in the handling of food products	N. J. Monahan, Green Bay	\$25 and costs
Oct. 12	Joseph Lee, Denmark	Using unsanitary utensils in the handling of food products	N. J. Monahan, Green Bay	\$25 and costs
Oct. 14	John Breidel, La Crosse	Having adulterated milk in his possession with intent to sell	John Brindley, La Crosse	\$25 and costs
Oct. 17	Frank Sigl, R. 2, Seymour	Delivering adulterated milk to a cheese factory	A. M. Spencer, Appleton	\$52 and costs
Oct. 18	Modern Dairy Co., Green Bay	Unclean and unwholesome milk in bottles contrary to section 4607b	N. J. Monahan, Green Bay	\$25 and costs
Oct. 18	Mrs. Geo. Cotterell, Tigerton	Selling adulterated milk	Julius Breitrick, Tigerton	Fine suspended on payment of costs
Oct. 18	Frank Wonn, Avoca	Manufacturing adulterated American cheese	R. H. Harris, Mineral Pt.	\$25 and costs
Oct. 27	Arthur Nitz	Operating bottling plant without a license	A. C. Backus, Milwaukee	\$25 and costs
Oct. 31	Severude & Anderson, Chetek	Selling gasoline from a condemned gasoline pump	T. B. Kinsley, Barron	\$10 and costs
Nov. 6	Joe Doll, Plymouth	Selling short measure, wood	T. F. Volk, Plymouth	\$10 and costs
Nov. 6	Peter Roehlinger, Tigerton	Selling adulterated milk	H. O. Buth, Shawano	\$25 and costs
Nov. 10	A. C. Treichel, Milwaukee	Manufacture and sale of adulterated cheese	A. C. Williams, Whitewater	\$25 and costs
Nov. 13	Arthur G. Hoffmann, R. 6, Fond du Lac	Maintaining factory and utensils in an unsanitary condition	H. M. Fellenz, Fond du Lac	\$25 and costs
Nov. 14	James Ready, Denmark	Using unsanitary utensils in the handling of food products	N. J. Mohanan, Green Bay	\$25 and costs
Nov. 14	Raymond Masanz, Edgar	Manufacturing and selling adulterated cheese	Louis Marchetti, Wausau	\$25 and costs
Nov. 18	Gerhard Stomel, Mayville	Offering for sale adulterated milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Nov. 18	Frank Wollenburg, Beaver Dam	Offering for sale adulterated milk	Chas. Lentz, Mayville	\$25 and costs
Nov. 21	Asa D. Klingaman, Boscobel	Making cheese without having his cheese maker's license renewed	C. H. Speck, Prairie du Chien	\$25 and costs
Nov. 22	F. W. Fisher, Fond du Lac	Selling unsanitary milk	H. M. Fellenz, Fond du Lac	\$25 and costs
Nov. 23	Stephen A. Kechka, Milladore	Manufacturing adulterated American cheese	R. E. Andrews, Marshfield	\$25 and costs
Nov. 23	Adolph Voigt, Spencer	Selling adulterated American cheese	R. E. Andrews, Marshfield	\$25 and costs
Nov. 24	Mathew Winkel, Kiel	Manufacturing for sale adulterated cheese	Harry Wolters, Sheboygan	\$25 and costs
Nov. 24	Leonard Dyke, Waldo	Manufacturing adulterated cheese for sale	Harry Wolters, Sheboygan	\$25 and costs
Nov. 24	H. H. Peterson, Arpin	Manufacturing adulterated cheese for sale	R. E. Andrews, Marshfield	\$25 and costs
Nov. 24	G. G. Krueger, R. 3, New Holstein	Manufacturing adulterated cheese for sale	John P. Hume, Chilton	\$25 and costs
Nov. 24	G. Williams, R. 3, New Holstein	Delivering adulterated milk to a cheese factory	John P. Hume, Chilton	\$25 and costs
Nov. 25	Geo. Schenk, Tigerton	Making cheese without a license	H. O. Buth, Shawano	\$25 and costs
Nov. 25	E. H. Guelig, Malone	Manufacturing adulterated cheese	H. M. Fellenz, Fond du Lac	\$25 and costs
Nov. 25	Fred Reynolds, Dorchester	Selling adulterated cheese	R. E. Andrews, Marshfield	\$25 and costs
Nov. 27	H. B. Manel, Owen	Manufacturing and selling adulterated cheese	A. E. Dudley, Neillsville	\$25 and costs
Nov. 27	Benedict Gruenenfelder, Curtiss	Manufacturing adulterated cheese	A. E. Dudley, Neillsville	\$50 and costs
Nov. 27	Geo. Belling, Theresa	Selling unsanitary milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Nov. 28	M. Pelster, Theresa	Selling unsanitary milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Nov. 28	Harry J. Rhyner, Medford	Manufacturing adulterated cheese	W. W. Ryan, Medford	\$25 and costs
Nov. 28	John Gundrum, Theresa	Selling unsanitary milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1922				
Nov. 28	Alf. Meyer, Theresa	Selling unsanitary milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Nov. 28	Rudolf Hersig, Kewaskum	Manufacturing for sale adulterated cheese	H. M. Fellenz, Fond du Lac	\$25 and costs
Dec. 1	Ripon Prod. & Cry. Co., Ripon	Selling adulterated butter	Geo. E. Page, Milwaukee	\$25 and costs
Dec. 1	Fred Weninger, Theresa	Selling unsanitary milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Dec. 1	F. Steger, Theresa	Selling unsanitary milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Dec. 1	Mrs. M. Geschke, Theresa	Selling unsanitary milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Dec. 1	Paul Justman, Theresa	Selling unsanitary milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Dec. 2	Aug. Busse, Wisconsin Rapids	Manufacturing for sale adulterated cheese	W. H. Getts, Wisconsin Rapids	\$25 and costs
Dec. 4	Art Wolf, Coleman	Manufacturing for sale adulterated cheese	Wm. F. Haase, Marinette	\$25 and costs
Dec. 5	Aug. Jolitz, Burnett	Selling adulterated milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Dec. 6	Earnest Kaufmann, Fond du Lac	Manufacturing for sale adulterated cheese	H. M. Fellenz, Fond du Lac	\$50 and costs
Dec. 6	Michael E. Langenfeld, New Holstein	Maintaining factory and utensils in an unsanitary condition and making cheese without a license	H. M. Fellenz, Fond du Lac	\$25 and costs
Dec. 8	Oscar Decker, Thorp	Manufacturing adulterated cheese	A. E. Dudley, Neillsville	\$25 and costs
Dec. 8	J. Patterson, Superior	Selling milk in bottles that are misbranded	F. S. Parker, Superior	\$25 and costs
Dec. 11	Gottfried Boehmann, R. 1, Oshkosh	Maintaining his factory and utensils in an unsanitary condition	H. H. Goss, Oshkosh	\$50 and costs
Dec. 11	Phillip Foelkner, Woodruff	Selling adulterated milk	H. L. Reeves, Rhineland	\$25 and costs
Dec. 12	Omro Coop. Btr. & Ch. Co., Omro	Selling adulterated butter	H. H. Goss, Oshkosh	\$25 and costs
Dec. 13	Chas. Sylvester, Burnett	Selling adulterated milk to a cheese factory	Chas. Lentz, Mayville	\$25 and costs
Dec. 14	L. Anderson, Darlington	Skimming the milk	Joe Oats, Darlington	\$25 and costs
Dec. 14	Henry Dehn, Lena	Manufacturing and sale of adulterated cheese	J. A. Donlevy, Oconto	\$25 and costs
Dec. 20	Theo. Otter, Avoca	Manufacture of adulterated cheese	R. H. Harris, Mineral Pt.	\$25 and costs
Dec. 20	Paul Schroeder, Dodgeville	Manufacture of adulterated cheese	R. H. Harris, Mineral Pt.	\$35 and costs
Dec. 20	E. A. Klessig, Antigo	Manufacture and sale of American cheese	A. B. Goodrich, Antigo	Fine suspended on payment of costs
Dec. 20	E. A. Klessig, Antigo	Manufacture and sale of American cheese	A. B. Goodrich, Antigo	Fine suspended on payment of costs
Dec. 21	C. Baltz, R. 4, Stevens Pt.	Selling adulterated milk	G. L. Park, Stevens Point	\$25 and costs
Dec. 21	Louis Chaimson, Wautoma	Selling Hebe	W. T. Owens, Wautoma	\$50 and costs
Dec. 21	Hugo Prenter, Belgium	Manufacture for sale adulterated cheese	A. H. Kuhl, Pt. Washington	\$25 and costs
Dec. 22	Frank Marseau, Stevens Point	Manufacture of adulterated cheese	G. L. Parks, Stevens Point	\$25 and costs
Dec. 22	Aug. G. Krueger, Reedsville	Manufacturing and offering adulterated cheese for sale	Albert H. Schmidt, Manitowoc	\$25 and costs
Dec. 27	Nall Bros., Darlington	Adulteration of milk	Joe Oats, Darlington	\$25 and costs
Dec. 30	Gerald Faber, Spring Green	Manufacture of adulterated cheese	Adolf Andro, Baraboo	\$25 and costs
1923				
Jan. 3	Jos. Hallada, Bellevue	Selling unlabeled honey	N. J. Monahan, Green Bay	\$25 and costs
Jan. 3	Wm. Waehol, R. 2, Brussels	Manufacturing adulterated cheese	Henry Reynolds, Sturgeon Bay	\$25 and costs
Jan. 4	Chas. Russell, Superior	Selling milk in bottles that are misbranded	F. S. Parker, Superior	\$25 and costs

Jan. 4	C. Swanson, Superior	Selling milk in misbranded bottles	F. S. Parker, Superior	\$25 and costs
Jan. 4	Frank Gaff, Superior	Selling milk in misbranded bottles	F. S. Parker, Superior	\$25 and costs
Jan. 4	H. Karsky, Superior	Selling milk in misbranded bottles	F. S. Parker, Superior	\$25 and costs
Jan. 4	Louis Handlovsky, Superior	Manufacture of bread under unsanitary conditions	F. S. Parker, Superior	\$25 and costs
Jan. 4	Fargo Cheese Co., R. 4, Viroqua	Operation of cheese factory after suspension of license	D. O. Mahoney, Viroqua	\$25 and costs
Jan. 5	A. E. Surrenson & Erick Thompson, Viroqua	Selling short measure of cranberries	D. O. Mahoney, Viroqua	\$10 and costs
Jan. 5	W. S. Hill, Kenosha	Selling misbranded article of food	J. C. Slater, Kenosha	\$25 and costs
Jan. 7	Ed. S. Hoven, Superior	Selling milk in misbranded bottles	F. S. Parker, Superior	\$25 and costs
Jan. 8	Jule Dubois, Brussels	Manufacturing adulterated cheese	Henry Reynolds, Sturgeon Bay	\$25 and costs
Jan. 9	F. D. Barter, Kenosha	Selling misbranded articles of food	J. C. Slater, Kenosha	\$25 and costs
Jan. 9	Albert Easler, R. D., Monroe	Adulteration of milk	W. T. Saucerman, Monroe	\$25 and costs
Jan. 9	Carl Zuberbuehler, Iron Ridge	Manufacture for sale of adulterated cheese	N. W. Clifford, Juneau	\$25 and costs
Jan. 9	M. L. Treichel, Lake Beulah	Manufacture of skim milk cheese for sale not in proper size and shape	David W. Agnew, Elkhorn	\$50 and costs
Jan. 11	George Walters, West Bend	Manufacture of adulterated cheese	C. A. Hayden, West Bend	\$25 and costs
Jan. 11	Joseph Karl, Kewaskum	Manufacture of adulterated cheese	C. A. Hayden, West Bend	\$25 and costs
Jan. 11	A. E. F. Lenz, R. 3, De Pere	Manufacture of adulterated cheese	N. J. Monahan, Green Bay	\$25 and costs
Jan. 12	D. J. Steinway, Kenosha	Selling a misbranded article of food	J. C. Slater, Kenosha	\$25 and costs
Jan. 16	Adolph Peterson, Abbotsford	Manufacture of adulterated cheese	A. E. Dudley, Neillsville	\$25 and costs
Jan. 17	Jacob Frutiger, R. 1, Woodland	Manufacture of adulterated cheese	Chas. Lentz, Mayville	\$25 and costs
Jan. 18	Albert C. Duckwitz, Madison	Removing and mutilating cold storage marks and selling cold storage eggs for other than cold storage	F. Schmutzler, Watertown	\$50 and costs
Jan. 18	Benno Jures, Plymouth	Manufacture for sale adulterated cheese	Harry Wolter, Sheboygan	\$25 and costs
Jan. 19	Hancock Cry. Co., Hancock	Sale of adulterated butter	G. L. Polk, Stevens Pt.	\$25 and costs
Jan. 19	Wm. Sussner, Reedsburg	Selling of adulterated cream	I. L. Hager, Reedsburg	\$25 and costs
Jan. 19	Aug. Hacht, Waterloo	Selling adulterated milk	J. Lyons, Beaver Dam	\$25 and costs
Jan. 20	P. J. Goodman, Kenosha	Selling a misbranded article of food	J. C. Slater, Kenosha	\$25 and costs
Jan. 23	Ed. Schuster Co., Milwaukee	Issuing trading stamps not redeemable in cash	Geo. E. Page, Milwaukee	\$500 and costs
Jan. 25	Schumaker & Son, Jefferson	Manufacture of butter below standard	Fred Schmutzler, Watertown	\$25 and costs
Jan. 25	Edward F. Schumacher, Jefferson	Selling adulterated butter	Fred Schmutzler, Watertown	\$25 and costs
Jan. 26	M. J. Power Co., Madison	Removing cold storage marks from cases containing cold storage eggs	Geo. E. Page, Milwaukee	\$200 and costs
Jan. 26	Ralph Stauffacker, R., Monroe	Adulteration of milk	W. T. Saucerman, Monroe	\$25 and costs
Jan. 30	Ed. Federer, Barron	Manufacturing adulterated cheese	F. B. Kinsley, Barron	\$25 and costs
Feb. 2	E. Bergstein, Superior	Preparing and selling meat under unsanitary conditions	F. S. Parker, Superior	\$25 and costs
Feb. 2	M. J. Power Co., Madison	Not properly marking cold storage goods in warehouse and not retaining former cold storage marks	O. A. Stolen, Madison	\$200 and costs
Feb. 2	Mrs. J. Forsythe, Gratiot	Adulteration of milk	J. Martin, Darlington	\$25 and costs
Feb. 6	James Trowbridge, Sheboygan Falls	Sale of adulterated milk	Harry Wolters, Sheboygan	\$25 and costs
Feb. 9	M. J. Power Co., Madison	Selling cold storage eggs for "held eggs" and for "short held eggs"	J. B. Clark, Beloit	\$100 and costs
Feb. 9	M. J. Power Co., Madison	Selling adulterated food (below quality represented)	John B. Clark, Beloit	\$40 and costs
Feb. 14	Burt Dake, Brokaw	Selling adulterated milk	Louis Marchetti, Wausau	Fine suspended on payment of costs
Feb. 19	Geo. Salamlich, Milwaukee	Selling cold storage eggs as and for eggs and without displaying placard	Geo. E. Page, Milwaukee	\$50 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1923				
Feb. 19	Clarence Wichmann, Greenwood	Manufacture of adulterated cheese	A. E. Dudley, Neillsville	\$25 and costs
Feb. 19	O. E. Thompson, Superior	Selling and offering for sale adulterated butter	F. S. Parker, Superior	\$25 and costs
Feb. 19	Jos. Schuh, Greenwood	Manufacturing American cheese which is adulterated	A. E. Dudley, Neillsville	\$25 and costs
Feb. 19	A. G. Matthias, Loyal	Manufacturing adulterated cheese	A. E. Dudley, Neillsville	\$25 and costs
Feb. 19	L. R. Hildeman, Northland	Manufacturing adulterated cheese	John Alf, Shawano	\$25 and costs
Feb. 21	Leonard Zernicke, Shawano	Manufacturing adulterated cheese	John Alf, Shawano	\$25 and costs
Feb. 28	Antonie Mayer, Fredonia	Manufacture of American cheese which is adulterated	P. J. Yung, Fredonia	\$25 and costs
Feb. 28	Christ Holzschuh, Spencer	Manufacture of adulterated cheese	Louis Marchetti, Wausau	\$25 and costs
Mar. 3	Aug. C. Mallmann, Sheboygan Falls	Sale of adulterated milk	Harry Wolters, Sheboygan	\$25 and costs
Mar. 5	Frank Skibba, Junction City	Manufacture of adulterated cheese	G. L. Park, Stevens Pt.	\$25 and costs
Mar. 6	H. P. Freund, Fond du Lac	Manufacture of adulterated cheese	H. M. Fellenz, Fond du Lac	\$25 and costs
Mar. 6	Wm. J. Spencer, Marshfield	Manufacture for sale of adulterated cheese	R. E. Andrews, Marshfield	\$25 and costs
Mar. 8	Anton Rybica, Phillips	Overreading the Babcock test	C. A. Nelson, Phillips	\$25 and costs
Mar. 8	G. H. Westphal, West Allis	Not making out delivery ticket for coal in conformity with law	Geo. E. Page, Milwaukee	\$25 and costs
Mar. 9	John Brunt, Portage	Short weight on coal	Geo. E. Page, Milwaukee	\$25 and costs
Mar. 9	Earl Williams, Green Bay, Broadway Hotel	Sale of adulterated milk	J. S. Williams, Portage	\$25 and costs
Mar. 9	Charley Ebert, Seymour	Taking a greater quantity than he represented same to be	N. J. Monahan, Green Bay	\$15 and costs
Mar. 9	H. G. Maw, Kenosha	Manufacture for sale of adulterated cheese	Albert M. Spencer, Appleton	\$25 and costs
Mar. 9	R. N. Kessler, Kenosha	Selling milk in misbranded bottles	J. Slater, Kenosha	\$25 and costs
Mar. 9	Montemurro Bros., Kenosha	Selling milk in misbranded bottles	J. Slater, Kenosha	\$25 and costs
Mar. 9	Kenosha Dairy, Kenosha	Selling milk in misbranded bottles	J. Slater, Kenosha	\$25 and costs
Mar. 9	Brunner, Dairy Co., Kenosha	Selling milk in misbranded bottles	J. Slater, Kenosha	\$25 and costs
Mar. 14	John Koerth, R. 2, Brillion	Offering for sale and selling adulterated milk	Albert H. Schmidt, Manitowoc	\$25 and costs
Mar. 14	Anton Abler, R. 2, Junction City	Manufacture of adulterated cheese	E. N. Pomainville, Wisconsin Rapids	\$25 and costs
Mar. 15	John Rueter, Prairie du Sac	Sale of adulterated cream	Adolph Andre, Baraboo	\$25 and costs
Mar. 16	Hans Friedly, Monroe	Adulterated Brick cheese	W. T. Saucerman, Monroe	\$25 and costs
Mar. 16	Theodore Schultz, Stanley	Manufacturing adulterated cheese	M. W. Ryan, Medford	\$25 and costs
Mar. 16	M. W. Keeley, Madison	Selling candy in violation of section 4601aa	C. W. Burrows, Lancaster	\$25 and costs
Mar. 17	Herman Seefeldt, R. 3, Hilbert	Manufacture and sale of adulterated cheese	John P. Hume, Chilton	\$25 and costs
Mar. 19	Christ Marggi, Athens	Manufacturing adulterated cheese	Louis Marchetti, Wausau	\$25 and costs
Mar. 19	Albert Olsen, Atnens	Manufacturing adulterated cheese	Louis Marchetti, Wausau	\$25 and costs
Mar. 19	Paul Kuhn, Edgar	Manufacturing adulterated cheese	Louis Marchetti, Wausau	\$25 and costs
Mar. 19	Herman Radke, Stratford	Manufacturing adulterated cheese	Louis Marchetti, Wausau	\$25 and costs
Mar. 20	W. M. Kuehl, Dorchester	Manufacturing adulterated cheese	Louis Marchetti, Wausau	\$25 and costs
Mar. 20	Carl Hanson, Dorchester	Manufacturing adulterated cheese	Louis Marchetti, Wausau	\$25 and costs

Mar. 20	O. F. Braun, Dorchester.	Manufacturing adulterated cheese.	Louis Marchetti, Wausau.	\$25 and costs
Mar. 21	E. R. Erring, Milwaukee.	Selling misbranded flour.	E. R. Burgess, Racine.	\$20 and costs
Mar. 23	S. Coisman, Lena.	Manufacturing adulterated cheese.	James A. Donlevy, Oconto.	\$25 and costs
Mar. 24	Harry Rhyner, Medford.	Manufacturing adulterated cheese.	M. W. Ryan, Medford.	\$35 and costs
Mar. 26	Wm. C. Steiger, Greenwood.	Manufacturing adulterated cheese.	A. E. Dudley, Neillsville.	\$25 and costs
Mar. 26	H. J. Wondra, Campbellsport.	Maintaining factory and utensils in an unsanitary condition.		
Mar. 26	Herman Otto, R. 5, Wausau.	Selling adulterated milk.	H. M. Fellenz, Fond du Lac.	\$25 and costs
Mar. 26	Ferdinand Scheffler, R. 5, Wausau.	Selling adulterated milk.	Louis Marchetti, Wausau.	\$25 and costs
Mar. 28	Washington Cafe, Wausau.	Selling adulterated milk.	Louis Marchetti, Wausau.	\$25 and costs
Mar. 28	Paul Stomske, R. 2, Clintonville.	Selling adulterated milk to a cheese factory.	Louis Marchetti, Wausau.	Fine suspended on payment of costs
Mar. 29	Fred Boethe, Augusta.	Manufacturing adulterated cheese.	J. W. Patterson, Clintonville.	\$25 and costs
Mar. 29	Washington Coop. Cry. Co., Eau Claire.	Selling adulterated butter.	J. F. Ellis, Eau Claire.	\$25 and costs
Mar. 29	Old English Chop House, Wausau.	Selling adulterated milk.	Henry McBain, Eau Claire.	\$25 and costs
Mar. 29	Northern Hotel Cafe, Wausau.	Selling adulterated milk.	Louis Marchetti, Wausau.	Fine suspended on payment of costs
Mar. 29	Brands Cafe, Wausau.	Selling adulterated milk.	Louis Marchetti, Wausau.	Fine suspended on payment of costs
Mar. 29	Crystal Cafe, Wausau.	Selling adulterated milk.	Louis Marchetti, Wausau.	Fine suspended on payment of costs
Mar. 30	Island Hotel, Wausau.	Selling milk that is adulterated.	Louis Marchetti, Wausau.	Fine suspended on payment of costs
Mar. 30	Suffes Cafe, Wausau.	Selling adulterated milk.	Louis Marchetti, Wausau.	\$25 and costs
Mar. 30	Otto E. Luther, Loyal.	Manufacturing adulterated cheese.	A. E. Dudley, Neillsville.	\$25 and costs
Apr. 6	Joe P. Meyer, R. 6, Chilton.	Selling adulterated cream.	John P. Hume, Chilton.	\$25
Apr. 7	Harry J. Rhyner, Medford.	Selling adulterated cheese.	R. E. Andrews, Marshfield.	\$40 and costs
Apr. 9	H. C. Schrank Co., Milwaukee.	Selling adulterated vanilla extract.	Geo. E. Page, Milwaukee.	\$50 and costs
Apr. 10	Peter Amacher, Merrill.	Selling adulterated milk.	C. M. Porter, Merrill.	\$25 and costs
Apr. 10	Dan Klein, Stanley.	Manufacturing and selling adulterated cheese.	T. J. Connor, Chippewa Falls.	\$25 and costs
Apr. 10	Brillion Elevator Co., Brillion.	Sale of coal without proper delivery weigh slips.	W. H. Petty, Brillion.	\$10 and costs
Apr. 11	Herb Gripenrot, Unity.	Manufacturing adulterated cheese.	Louis Marchetti, Wausau.	\$25 and costs
Apr. 11	Roland Scheel, Spencer.	Manufacturing adulterated cheese.	Louis Marchetti, Wausau.	\$25 and costs
Apr. 13	O. E. Boelter, Mgr., Grand Union Tea Co., Superior.	Selling adulterated butter.	F. S. Parker, Superior.	\$25 and costs
Apr. 16	Clayton Coop. Cry. Co., Richardson R. 1, Clayton.	Selling short weight butter.	W. R. Foley, Balsam Lake.	\$25 and costs
Apr. 16	John Wether, Random Lake.	Manufacturing adulterated cheese.	Harry Wolters, Sheboygan.	\$25 and costs
Apr. 16	Anthony Teynor, Prairie du Chien.	Sale and delivery of adulterated milk.	C. H. Speck, Prairie du Chien.	\$25 and costs
Apr. 17	W. L. Karker, Brill.	Misbranding butter prints.	C. A. Stark, Rice Lake.	\$40 and costs
Apr. 18	Toni Farina, Racine.	Producing food under unsanitary surroundings.	E. R. Burgess, Racine.	\$25 and costs
Apr. 18	W. H. Thiede, Viola.	Selling adulterated butter.	H. J. Clark, Richland Center.	\$25 and costs
Apr. 20	Ed. Hoelt, Abbotsford.	Manufacturing adulterated cheese.	Louis Marchetti, Wausau.	\$25 and costs
Apr. 20	Buehler Bros., Fond du Lac.	Selling cold storage fish for other than cold storage goods.	H. M. Fellenz, Fond du Lac.	\$50 and costs
Apr. 20	Edw. F. Schumacher, Jefferson.	Selling adulterated butter.	Fred Schmutzler, Watertown.	\$50 and costs
Apr. 23	Mark Hayes, Rice Lake.	Selling and offering for sale adulterated milk.	T. B. Kinsley, Barron.	\$25 and costs
Apr. 25	Valentine Raeb, Random Lake.	Manufacture of adulterated cheese.	Harry Wolters, Sheboygan.	\$25 and costs
Apr. 28	Sirs. Grutzmacher, Burnett.	Selling adulterated milk to a cheese factory.	Chas. Lentz, Mayville.	\$25 and costs
May 1	Joe Rothmeyer, Merrill.	Selling adulterated cream.	C. M. Porter, Merrill.	\$25 and costs
May 1	James Barnard, Madison.	Preparing and handling food in an unclean manner.	Aug. Hoppman, Madison.	\$20 and costs
May 3	Herman Radke, Stratford.	Manufacture and sale of adulterated cheese.	Louis Marchetti, Wausau.	\$40 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1923				
May 3	S. Kaskey, Superior.....	Selling and offering for sale a misbranded article of food	F. S. Parker, Superior.....	Fine suspended on payment of costs
May 3	Chris Swanson, Superior.....	Selling and offering for sale a misbranded article of food	F. S. Parker, Superior.....	\$25 and costs
May 3	Joe Heft, Superior.....	Selling and offering for sale a misbranded article of food	F. S. Parker, Superior.....	Fine suspended on payment of costs
May 3	H. Nelson, Superior.....	Selling and offering for sale adulterated cream.....	F. S. Parker, Superior.....	\$25 and costs
May 3	J. H. Grant, Superior.....	Selling and offering for sale adulterated cream.....	F. S. Parker, Superior.....	\$25 and costs
May 5	Emil Hanson, Stratford.....	Manufacturing adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs
May 7	Rhineland Cafe, Rhineland.....	Selling adulterated milk.....	H. L. Reeves, Rhineland.....	\$25 and costs
May 8	Sol. Satyr, De Pere.....	Use of unsealed equipment, to-wit a scale.....	N. J. Monahan, Green Bay.....	Fine remitted upon payment of costs
May 10	Truman Gjermundson, Shepley.....	Manufacture and sale of adulterated cheese.....	John Alf, Shawano.....	\$25 and costs
May 10	Fred Huebner, Shawano.....	Manufacture and sale of adulterated cheese.....	O. H. Buth, Shawano.....	\$25 and costs
May 10	Herman Korth, Fairwater.....	Selling adulterated milk.....	H. M. Fellons, Fond du Lac.....	\$25 and costs
May 10	Buena Vista Cry. Co., R. 1, Plover.....	Selling adulterated butter.....	G. L. Parks, Stevens Point.....	\$25 and costs
May 10	Frank Timler, R. 3, Pulaski.....	Manufacture and sale of adulterated cheese.....	H. O. Buth, Shawano.....	\$25 and costs
May 11	A. C. Treichel, Milwaukee.....	Selling skim-milk cheese not the proper size.....	C. A. Fowler, Fond du Lac.....	\$50 and costs
May 11	William Hynek, R. 3, Pulaski.....	Manufacture and sale of adulterated cheese.....	H. O. Buth, Shawano.....	\$25 and costs
May 12	Wm. Brew, Kilbourn.....	Selling adulterated cream.....	J. S. Williams, Portage.....	\$25 and costs
May 21	Oscar Bragstad, Owen.....	Manufacturing adulterated cheese.....	A. E. Dudley, Neillsville.....	\$25 and costs
May 22	John Sebor, Junction City.....	Sale of adulterated milk.....	G. L. Parks, Stevens Point.....	\$25 and costs
May 23	P. A. Garvey, Little Chute.....	Adulterated milk.....	A. M. Spencer, Appleton.....	\$25 and costs
May 26	Jay Phillips, Manitowoc.....	Operating a confectionery without a license.....	A. J. Schmidt, Manitowoc.....	\$20 and costs
May 28	John Fietum, Kewaunee.....	Selling adulterated milk.....	Joe P. Wergin, Kewaunee.....	Fine suspended on payment of costs
May 29	Central Food Co., Milwaukee.....	Selling adulterated vanilla.....	Geo. E. Page, Milwaukee.....	\$25 and costs
June 1	James Missos, 1717 Main St., Marinette.....	Selling adulterated milk.....	F. N. Bernardy, Marinette.....	Dismissed on payment of costs
June 1	D. P. Davis, 2112 Hall Ave., Marinette.....	Selling adulterated milk.....	F. M. Bernardy, Marinette.....	Dismissed on payment of costs
June 1	Wm. Guschtsianos, 1909 Hall Ave., Marinette.....	Selling adulterated milk.....	F. N. Bernardy, Marinette.....	Dismissed on payment of costs
June 1	E. R. Erving, Milwaukee.....	Selling misbranded canned food.....	Geo. E. Page, Milwaukee.....	\$25 and costs
June 1	E. R. Erving, Milwaukee.....	Selling adulterated evaporated skim milk.....	Geo. E. Page, Milwaukee.....	\$50 and costs
June 5	T. Milewski, South Milwaukee.....	Handling and preparing food in an unclean manner.....	Geo. E. Page, Milwaukee.....	\$25 and costs
June 5	Thos. Knudson, Sheridan, R. 1 Box 69.....	Selling potatoes short weight.....	Peter Holst, Waupaca.....	Fine suspended on payment of costs
June 6	American Candy Co., Milwaukee.....	Candy boxes not properly labeled.....	Fred Beglinger, Chilton.....	\$25 and costs
June 6	Benedict Graunfelder, Curtiss.....	Manufacturing adulterated cheese.....	A. E. Dudley, Neillsville.....	\$25 and costs
June 7	Louis Papadakis, Ashland.....	Selling adulterated milk.....	Geo. H. McCloud, Ashland.....	Sentence deferred
June 8	E. R. Erving, Racine.....	Selling misbranded food.....	E. R. Burgess, Racine.....	Suspended sentence on payment of costs
June 9	Mason Coop. Cry. Co., Mason.....	Misbranding butter prints.....	G. N. Risjord, Washburn.....	\$25 and costs
June 11	Chas. Kuttan, New Auburn.....	Interfering with inspection of scales in a potato warehouse.....	T. J. Counn, Chippewa Falls.....	\$10 and costs

June 14	A. J. Mills, Superior	Selling and offering for sale adulterated milk	F. S. Parker, Superior	\$25 and costs
June 15	Leo Stratz, Fond du Lac	Sale of unsanitary milk	H. M. Fellenz, Fond du Lac	\$25 and costs
June 18	Agners Gypp Nelson, Marinette	Selling adulterated milk	H. N. Bernardy, Marinette	Dismissed on payment of costs
June 23	John Lewis, Columbus	Offering for sale to a cheese factory unsanitary milk	J. Lyons, Beaver Dam	\$25 and costs
June 27	Nat. E. Dale, Blair	Sale and delivery of adulterated butter	Jacob Jackson, Independence	\$25 and costs
June 27	M. H. Monson, Pigeon Falls	Selling and delivery of adulterated butter	Jacob Jackson, Independence	\$25
June 27	A. Fordmann, Ashippun	Offering for sale unsanitary milk at a cheese factory	Chas. Lentz, Mayville	\$25 and costs
June 28	G. W. Sanborn, Cornell	Offering for sale short weight butter prints	T. J. Connors, Chippewa Falls	\$10 and costs
June 28	Adrian Diedrich, Kaukauna	Manipulated the Babcock test	A. M. Spencer, Appleton	\$25 and costs
July 3	Art Muetzelberg, Valders	Manufacture and sale of adulterated cheese	A. H. Schmidt, Manitowoc	\$25 and costs
July 11	C. G. Marshall, R. 1, Viola	Using false measuring device in the sale of gasoline	P. L. Lincoln, Richland Center	\$25 and costs
July 11	Ellingson Bros., R. 3, Wausau	Offering for sale to a cheese factory milk in unsanitary cans	Louis Marchetti, Wausau	\$25 and costs
July 11	Walter Petri, R. 3, Wausau	Offering for sale milk in unsanitary cans	Louis Marchetti, Wausau	\$25 and costs
July 11	Frank Scholz, R. 3, Wausau	Offering for sale milk in unsanitary cans	Louis Marchetti, Wausau	\$25 and costs
July 11	John Marx, R. 3, Wausau	Offering for sale milk in unsanitary cans	Louis Marchetti, Wausau	\$25 and costs
July 11	Wm. Kasten, R. 3, Wausau	Offering for sale milk in unsanitary cans	Louis Marchetti, Wausau	\$25 and costs
July 11	Wm. Linning, R. 3, Wausau	Offering for sale milk in unsanitary cans	Louis Marchetti, Wausau	\$25 and costs
July 11	John Kerr, La Crosse	Exposing food to dust, dirt, and contamination	John Brindley, La Crosse	\$25 and costs
July 12	Geo. Boch, Lyndon	Maintaining his premises and utensils in handling milk, cream in unsanitary condition	James Timbers, Mauston	Fine suspended on payment of costs
July 16	Jos. Block, Scandinavia	Selling pkg. of coffee without proper labeling	J. W. Patterson, Clintonville	\$25 and costs
July 17	Mrs. M. McOwen, Kenosha	Selling adulterated milk	J. S. Slater, Kenosha	\$25 and costs
July 17	Ajer-Iverson Merc. Co.	Operating condemned gasoline pump in violation of law	P. B. Clark, Menomonie	\$10 and costs
July 17	M. Stravrakas, Kenosha	Selling adulterated milk	J. S. Slater, Kenosha	\$25 and costs
July 17	E. Minkowski, Kenosha	Selling adulterated milk	J. S. Slater, Kenosha	\$25 and costs
July 17	G. Graham, Kenosha	Selling adulterated milk	J. S. Slater, Kenosha	\$25 and costs
July 17	J. Coston, Kenosha	Selling adulterated milk	J. S. Slater, Kenosha	\$25 and costs
July 18	Henry Thorsgaard, Blair	Knowingly using a condemned scale in violation of law	Jacob Jackson, Independence	\$15 and costs
July 19	Frank Robinson, R. 1, Antigo	Offering for sale to a cheese factory milk in unsanitary cans	A. N. Whitting, Antigo	Fine suspended on payment of costs
July 19	Frank Robinson, R. 1, Antigo	Offering for sale to a cheese factory milk in unsanitary cans	A. N. Whitting, Antigo	Fine suspended on payment of costs
July 26	Mineral Spr. Prod. Co., Mineral Point	Adding benzate of soda to pop	Albert M. Stephens, Mineral Point	\$25 and costs
July 31	Adolph Chaloupka, Mishicot	Manufacturing and offering for sale adulterated cheese	A. H. Schmidt, Manitowoc	\$25 and costs
July 31	Anton Husar, Cato	Manufacturing and offering for sale adulterated cheese	A. H. Schmidt, Manitowoc	\$25 and costs
Aug. 3	C. C. Noggle, Prairie du Chien	Adding benzate of soda to pop	C. H. Speck, Prairie du Chien	\$25 and costs
Aug. 8	C. E. Hasche, R. F. D., Sheboygan	Maintaining his cheese factory and utensils in an unsanitary condition	Harry Wolters, Sheboygan	\$25 and costs
Aug. 13	Mrs. Aug. Gietz, Oconomowoc	Selling adulterated milk	Chas. Lentz, Mayville	\$25 and costs
Aug. 15	John Chapman, South Wayne	Adulteration of milk	J. M. Martin, Darlington	\$25 and costs
Aug. 16	Henry Barsel, Oconomowoc	Offering adulterated milk at a cheese factory	N. Evans, Oconomowoc	\$25 and costs
Aug. 18	Alfred Smith, Cambria	Delivery and sale of adulterated milk	J. S. Williams, Portage	\$25 and costs
Aug. 21	Edwin Fischer, Greenwood	Manufacturing adulterated cheese	A. E. Dudley, Neillsville	\$25 and costs
Aug. 21	Peter Kutz, Greenwood	Delivering adulterated milk to a dairy	A. E. Dudley, Neillsville	\$25 and costs
Aug. 22	Elroy R. Backus, Lone Rock	Manufacturing adulterated cheese	S. G. Curtis, Richland Center	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1923				
Aug. 23	C. Kampen, Morrisonville	Delivery and sale of adulterated milk	J. S. Williams, Portage	\$25 and costs
Aug. 28	A. E. Albrecht, Sauk City	Using false measures in violation of section 4432	J. B. Rogatz, Prairie du Sac	\$10 and costs
Aug. 29	Moris Williams, Omro	Maintaining his premises and milk utensils in an unsanitary condition	H. H. Goss, Oshkosh	\$25 and costs
Aug. 29	A. C. Koehler, Plymouth	The use of a false weighing device not properly sealed	Harry Wolters, Sheboygan	\$25 and costs
Aug. 30	C. Becker, Morrisonville	Delivery and sale of adulterated milk	J. S. Williams, Portage	\$25 and costs
Aug. 31	Dan Moss, River Falls	Sale of ice cream below standard of strength or purity	Martin Norsing, River Falls	\$25 and costs
Aug. 31	Emil Degnitz, Plymouth	Delivery of unsanitary milk to a cheese factory	Harry Wolters, Sheboygan	\$25 and costs
Sept. 4	David Sweet, Middleton	Adding benzoate of soda to pop	O. A. Stolen, Madison	\$25 and costs
Sept. 5	Sparta Bottling Works, Sparta	Adding benzoate of soda to pop	C. T. Lamson, Sparta	\$25 and costs
Sept. 7	H. W. Wells, Mauston	Adding saccharin to pop	James Timbers, Mauston	\$25 and costs
Sept. 7	A. P. Stangel, Algona	Manufacture of adulterated cheese	Henry Reynolds, Sturgeon Bay	\$25 and costs
Sept. 17	Piggly-Wiggly Corporation	Sale of unlawful loaves of bread	John B. Clark, Beloit	\$25 and costs
Sept. 17	Harry B. Rnyner, Medford	Manufacture of adulterated cheese	W. W. Ryan, Medford	\$25 and costs
Sept. 19	Frederic W. Albright, Fond du Lac	Selling less gasoline than was represented	H. M. Fellenz, Fond du Lac	\$10 and costs
Sept. 20	Geo. Griffin, Viroqua	Maintaining unsanitary utensils in retailing milk, cream and ice cream	D. O. Mahoney, Viroqua	\$25 and costs
Sept. 21	Groth & Noble, Mineral Point	Adding benzoate of soda to pop	R. H. Harris, Mineral Point	\$25 and costs
Sept. 23	Joe Muraski, R. 3, Wisconsin Rapids	Delivery and sale of adulterated milk	E. N. Pomainville, Wisconsin Rapids	\$25 and costs
Sept. 25	C. Hessel, Manitowoc	Sale of unsanitary milk	Albert H. Schmidt, Manitowoc	\$25 and costs
Sept. 26	Ed. Cohen, R. 1, Cato	Sale of adulterated milk	Albert H. Schmidt, Manitowoc	\$25 and costs
Sept. 27	Klondike Coop. Ch Fety., R. 2, Coleman	Operating a cheese factory contrary to section 4607b-7-9	J. A. Donlevy, Oconto	\$25 and costs
Sept. 28	Dudie Rogatz, Milwaukee	Selling misbranded soft drinks	Geo. E. Page, Milwaukee	Sentence suspended on payment of costs
Sept. 29	Rudolph Forde, Ferryville	Delivery of adulterated milk at a cheese factory	C. H. Speck, Prairie du Chien	\$25 and costs
Sept. 29	Julius Forde, Ferryville	Delivery of adulterated milk at a cheese factory	C. H. Speck, Prairie du Chien	\$25 and costs
Sept. 29	E. W. Scheel, Neillsville	Selling adulterated ice cream	V. W. Nehs, Neillsville	\$25 and costs
Oct. 2	The Kurth Co., Columbus	Adding benzoate of soda to pop	G. S. Williams, Portage	\$25 and costs
Oct. 2	Peter Brauchle, Columbus	Adding benzoate of soda to pop	G. S. Williams, Portage	\$25 and costs
Oct. 3	Hjalmer Vigels, Menomonie Dairy Co., Menomonie	Selling adulterated ice cream	P. B. Clark, Menomonie	\$25 and costs
Oct. 5	Stephen Kroll, Berlin	Adulterating pop with benzoate of soda	Fred Engelbrecht, Berlin	\$25 and costs
Oct. 5	J. H. Shew, Princeton	Adulterating pop with saccharin and benzoate of soda	Fred Engelbrecht, Berlin	\$50 and costs
Oct. 6	Wm. Simmons, Ripon	Selling adulterated pop, that is containing benzoate of soda	Kenneth E. Higby, Ripon	\$25 and costs
Oct. 11	Semrod & Pusch, Highland	Selling pop containing added benzoic acid	R. H. Harris, Mineral Point	\$25 and costs
Oct. 12	Ed. Dueshek, Merrimack	Delivery and sale of unsanitary milk and transporting in dirty and rusty cans	J. S. Williams, Portage	\$25 and costs

Oct. 12	Gust C. Strassburg, Columbus.....	Using a false weighing apparatus contrary to section 4432.	J. S. Williams, Portage.....	\$4 and costs
Oct. 12	Herm Hoefs, R. 3, Randolph.....	Delivery and sale of adulterated milk.....	J. S. Williams, Portage.....	\$25 and costs
Oct. 12	Peter Bulthuis, Cambria.....	Delivery and sale of adulterated milk.....	J. S. Williams, Portage.....	\$25 and costs
Oct. 12	Leo Keller, Cazenovia.....	Delivering adulterated milk to a cheese factory.....	S. G. Curtis, Richland, Center.....	\$25 and costs
Oct. 15	Sheboygan Falls Cry. Co., Sheboygan Falls	Selling an article of food represented to be a greater amount than it was.....	Fred Beglinger, Chilton.....	\$25 and costs
Oct. 17	Gilbert Hausman, Plymouth.....	Sale and delivery of adulterated milk.....	Harry Wolters, Sheboygan.....	\$25 and costs
Oct. 18	Jos. Shefsick, Auburndale.....	Manufacture of adulterated cheese.....	R. E. Andrews, Marshfield.....	\$25 and costs
Oct. 18	Frank Morley, River Falls.....	Selling gasoline from a condemned pump.....	Marten Norseng, River Falls.....	\$5 and costs
Oct. 18	Fred Toelle, Arpin.....	Manufacturing adulterated cheese.....	R. E. Andrews, Marshfield.....	\$25 and costs
Oct. 18	Harry J. Rhyner, Medford.....	Selling adulterated cheese.....	R. E. Andrews, Marshfield.....	\$50 and costs
Oct. 19	Mike Menehan, Argyle.....	Selling ice cream containing less than 12% of milk fat.....	J. H. Martins, Darlington.....	\$25 and costs
Oct. 20	J. E. Jones, Merrimack.....	Delivery and sale of adulterated milk.....	J. S. Williams, Portage.....	\$25 and costs
Oct. 20	R. Burnsma, Cambria.....	Delivery and sale of adulterated milk.....	J. S. Williams, Portage.....	\$25 and costs
Oct. 24	Emil R. Kramer, Polar.....	Operating an unsanitary cheese factory.....	A. H. Whitting, Antigo.....	Fine suspended on payment of costs
Oct. 24	Joe Bernoe, Athens.....	Delivering adulterated milk to a cheese factory.....	Louis Marchetti, Wausau.....	\$25 and costs
Oct. 25	Joe Le Breck, Oconto.....	Sale and delivery of milk containing less than the required amount of milk fat.....	J. A. Donlevy, Oconto.....	Sentence suspended on payment of costs
Oct. 25	J. H. Howe, Antigo.....	Selling adulterated butter.....	A. H. Whitting, Antigo.....	Fine suspended on payment of costs
Oct. 26	Jacob Weickmand, Darlington.....	Selling pop containing added benzoic acid.....	J. H. Martins, Darlington.....	\$25 and costs
Oct. 29	A. Kanter, Milwaukee.....	Selling cold storage eggs for fresh.....	Geo. E. Page, Milwaukee.....	\$50 and costs
Oct. 29	Matt Gincer, Milwaukee.....	Selling cold storage eggs without notice to the purchaser of that fact.....	Geo. E. Page, Milwaukee.....	\$50 and costs
Oct. 29	A. Ribar, Milwaukee.....	Having in possession with intent to sell and selling adulterated food, that is eggs.....	Geo. E. Page, Milwaukee.....	\$25 and costs
Oct. 29	G. Gift, Belleville.....	Adulteration of milk.....	W. T. Saucerman, Monroe.....	\$25 and costs
Oct. 29	Chas. Nelson, Rapids Beverage Co., Wisconsin Rapids.....	Manufacture of pop containing saccharin.....	W. H. Getts, Wisconsin Rapids.....	\$25 and costs
Nov. 1	John Lier, La Crosse.....	Exposing bakery goods to dust, dirt, flies and other contamination.....	John Brindley, La Crosse.....	\$25 and costs
Nov. 2	Gottfried Broennimann, Eldorado.....	Manufacture of adulterated cheese.....	H. M. Fellenz, Fond du Lac.....	\$25 and costs
Nov. 2	John Schirpke, Marshfield.....	Selling foods containing saccharin and benzoate of soda.....	R. E. Andrews, Marshfield.....	\$25 and costs
Nov. 2	Ed. Schlitz, Milwaukee.....	Selling eggs as and for fresh that were not fresh.....	Geo. E. Page, Milwaukee.....	\$25 and costs
Nov. 3	Chris Mueller, Milwaukee.....	Selling cold storage eggs without notifying purchaser of the fact.....	Geo. E. Page, Milwaukee.....	\$25 and costs
Nov. 3	Edw. Vanderberg, Stanley.....	Maintaining the premises and utensils in the manufacture of cheese in an unsanitary condition.....	A. E. Dudley, Neillsville.....	\$25 and costs
Nov. 5	Frank Joseph Pearl, De Los Fish, Elderon.....	Selling adulterated butter.....	John Aft, Shawano.....	\$25 and costs
Nov. 6	C. P. Heinzl, Ripplinger.....	Manufacturing adulterated cheese.....	A. E. Dudley, Neillsville.....	\$25 and costs
Nov. 9	Edw. A. Glab, Milwaukee.....	Selling watery and shrunken eggs for fresh.....	Geo. E. Page, Milwaukee.....	\$25 and costs
Nov. 9	Max Shimow, Milwaukee.....	Selling shrunken, stale and watery eggs for fresh.....	Geo. E. Page, Milwaukee.....	\$25 and costs
Nov. 14	Wm. Donahue, Mineral Point.....	Manufacturing cheese, with intent to sell, contrary to section 4601-7.....	T. H. Arthur, Dodgeville.....	\$25 and costs
Nov. 14	Roy Jones, Mineral Point.....	Selling and delivery of adulterated milk.....	T. H. Arthur, Dodgeville.....	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1923				
Nov. 15	W. Will, Reeseville.....	Offering for sale and delivery of unsanitary milk to a cheese factory.....	Fred Schmutzler, Watertown.....	\$25 and costs
Nov. 15	Dan Clark, Mineral Point.....	Manufacture with intent to sell, cheese contrary to section 4601—7.....	H. T. Arthur, Dodgeville.....	\$25 and costs
Nov. 16	L. Seering, R. 1, Burnett.....	Delivery and sale of adulterated milk.....	M. W. Clifford, Juneau.....	\$25 and costs
Nov. 16	Steve Osiecki, South Milwaukee.....	Selling cold storage goods for other than cold storage.....	Geo. E. Page, Milwaukee.....	\$50 and costs
Nov. 16	Sam Pittelman, South Milwaukee.....	Selling cold storage eggs for other than cold storage.....	Geo. E. Page, Milwaukee.....	\$50 and costs
Nov. 17	John Duffey, Columbus.....	Offering for sale and delivery of unsanitary milk.....	Fred Schmutzler, Watertown.....	\$25 and costs
Nov. 17	Benno Jurs, Plymouth.....	Manufacture for sale of adulterated cheese.....	Harry Wolters, Sheboygan.....	\$50 and costs
Nov. 20	Geo. Dresen, La Crosse.....	Exposing bakery goods to dust and flies.....	John Brindley, La Crosse.....	\$20 and costs
Nov. 22	Sch. Stecher, Racine.....	Selling shrunken watery and thin eggs for fresh.....	E. R. Burgess, Racine.....	\$35 and costs
Nov. 22	Melnes-Walker Co., Milwaukee.....	Net weight, manufacturer's name and address not marked on their 1 lb pk. coffee.....	Byron B. Park, Waupaca.....	\$25 and costs
Nov. 26	Ernest Herrmann, Neillsville.....	Maintaining utensils used in manufacture of food for man in an unclean condition.....	A. E. Dudley, Neillsville.....	\$25 and costs
Nov. 27	Wm. Biedenbender, R. 4, Hilbert.....	Offering for sale and selling adulterated milk.....	John P. Hume, Chilton.....	\$50 and costs
Nov. 28	Henry Kloth, Greenwood.....	Manufacturing adulterated cheese.....	A. E. Dudley, Neillsville.....	\$25 and costs
Nov. 28	D. Bushnell, Monroe.....	Adulteration of milk.....	W. T. Saucerman, Monroe.....	\$25 and costs
Nov. 29	Joseph Schuh, Greenwood.....	Manufacture of adulterated cheese.....	A. E. Dudley, Neillsville.....	\$25 and costs
Nov. 30	Arthur Lain, Reeseville.....	Sale of adulterated milk to a cheese factory.....	N. M. Clifford, Juneau.....	Fine remitted on payment of costs
Nov. 30	Aug. Piekarske, Junction City.....	Manufacture of adulterated cheese.....	G. L. Parks, Stevens Point.....	\$25 and costs
Dec. 1	Jack Sherman, Fennimore.....	Manufacture of adulterated cheese.....	G. B. Clemenson, Lancaster.....	\$25 and costs
Dec. 7	Henry Jarnolies, Orfordville.....	Adulteration of milk.....	H. L. Maxfield, Janesville.....	\$25 and costs
Dec. 8	G. M. Bessert, Wausau.....	Selling cold storage eggs without marks of cold storage warehouse on case.....	Louis Marchetti, Wausau.....	\$50 and costs
Dec. 11	Leo Bleser, Stratford.....	Manufactured adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs
Dec. 11	Mrs. F. Matilde Barth, Black Creek.....	Adulterated milk.....	A. M. Spencer, Appleton.....	\$25 and costs
Dec. 12	H. A. Morris, Kenosha.....	Selling cold storage goods for other than cold storage and without placarding them.....	J. C. Slater, Kenosha.....	\$50 and costs
Dec. 12	Louis Lazarus, Kenosha.....	Selling shrunken watery and thin eggs for fresh.....	J. C. Slater, Kenosha.....	\$25
Dec. 12	Al. Nathanson, Kenosha.....	Selling cold storage eggs without placarding them or notifying purchasers.....	J. C. Slater, Kenosha.....	\$50 and costs
Dec. 12	Barager-Webster Co., Eau Claire.....	Selling packages of candy not properly labeled.....	Henry McBain, Eau Claire.....	\$25
Dec. 14	H. C. Genchow, Antigo.....	Manufacture for sale adulterated cheese.....	A. N. Whitting, Antigo.....	Fine suspended on payment of costs
Dec. 15	Edwin F. Johnson, Birnamwood.....	Manufacturing adulterated cheese.....	Wm. M. Daily, Birnamwood.....	\$25 and costs
Dec. 15	Gust Reich, R. 1, Merrimac.....	Delivery and sale of adulterated milk.....	J. S. Williams, Portage.....	\$25 and costs
Dec. 15	W. Ridge, Reeseville.....	Offering for sale and delivering of unsanitary milk to a cheese factory.....	Fred Schmutzler, Watertown.....	\$25 and costs

Dec. 17	Louis Miesen, Platteville.....	Manufacturing and offering for sale of adulterated cheese.....	C. W. Burrows, Lancaster.....	\$25 and costs
Dec. 19	Leroy Sommers, Neenah.....	Selling adulterated cheese.....	A. H. Goss, Oshkosh.....	\$25 and costs
Dec. 21	H. Spalding, Milwaukee.....	Selling adulterated eggs, below the standard represented.....	Geo. E. Page, Milwaukee.....	\$50 and costs
Dec. 22	Gimbel Bros., Milwaukee.....	Selling cold storage eggs for other than cold storage and without placarding them.....	Geo. E. Page, Milwaukee.....	\$50 and costs
Dec. 24	The Great Atlantic & Pacific Tea Co., Milwaukee.....	Selling eggs that were below standard represented, adulterated within the meaning of section 4600.....	Geo. E. Page, Milwaukee.....	\$25 and costs
1924				
Jan. 4	Buehler Bros., Oshkosh.....	Selling food in package form which was misbranded..	A. H. Goss, Oshkosh.....	\$25 and costs
Jan. 4	Albert Ross, Monroe.....	Adulteration of milk.....	W. T. Saucerman, Monroe.....	\$25 and costs
Jan. 7	Northwestern Extract Co., Milwaukee.....	Selling an article of food containing benzoate of soda.	Geo. E. Page, Milwaukee.....	\$25 and costs
Jan. 8	Ruben H. Taylor, Milwaukee.....	Selling shrunken, tain and watery eggs for fresh	Walter Schinz, Milwaukee.....	\$100 and costs
Jan. 11	F. A. Barnard, Madison.....	Manufacturing and preparing food in an unclean manner and near a filthy object.....	O. A. Stolen, Madison.....	30 days in jail
Jan. 15	National Tea Co., Milwaukee.....	Selling shrunken and watery eggs for fresh.....	Geo. E. Page, Milwaukee.....	\$25 and costs
Jan. 16	S. E. Grant, La Crosse.....	Selling adulterated sweet cider.....	John Brindley, La Crosse.....	\$25 and costs
Jan. 17	Jacob Deisler, Hartford.....	Manufacturing for sale adulterated cheese.....	C. S. Hayden, West Bend.....	\$25 and costs
Jan. 19	Green Bay Fish Co., Green Bay.....	Violation of the cold storage act, keeping food more than one year, failure to report, removing markings and transferring without markings.....	N. J. Monahan, Green Bay.....	\$200 and costs
Jan. 23	Superior Cone Co., 1705 Winter St., Superior.....	Sale of adulterated article of food, namely eggs.....	F. S. Parker, Superior.....	\$25
Jan. 23	Louis Zabukover, 1103 Tower Ave., Superior.....	Illegal sale of cold storage eggs.....	F. S. Parker, Superior.....	\$50
Jan. 23	E. T. Christenson, 1023 Tower Ave., Superior.....	Illegal sale of cold storage eggs.....	F. S. Parker, Superior.....	\$50
Jan. 23	Kadlec-Basset Co., Lena.....	Use of oil measures previously condemned.....	H. D. Vanderheeden, Lena.....	\$5 and costs
Jan. 23	A. O. Tollerud, 1711 Winter St., Superior.....	Sale of adulterated article of food, namely eggs.....	F. S. Parker, Superior.....	\$25
Jan. 23	Carl Zuberbuehler, Iron Ridge.....	Manufacture for sale of adulterated cheese.....	W. M. Clifford, Juneau.....	\$25 and costs
Jan. 29	Jim Lacharda, Oconto.....	Carrying and selling adulterated milk.....	Philip Bedor, Oconto.....	\$25 and costs
Jan. 29	Theodore Demge, Cedar Grove.....	Selling adulterated cheese.....	T. F. Vock, Plymouth.....	\$25 and costs
Jan. 29	Herman Hediger, Neillsville.....	Manufacturing adulterated cheese.....	A. E. Dudley, Neillsville.....	\$25 and costs
Feb. 1	Ed. Malezewski, Pulaski.....	Manufacturing adulterated cheese.....	N. J. Monahan, Green Bay.....	\$25 and costs
Feb. 2	Alois Brinkman, Edgar.....	Selling and manufacturing adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs
Feb. 2	B. H. Ter Beest, Madison.....	Selling cold storage butter and not keeping an accurate record of said sales.....	O. A. Stolen, Madison.....	\$100 and costs
Feb. 2	B. H. Ter Beest, Madison.....	Selling cold storage butter without informing the purchaser that it was cold storage butter.....	O. A. Stolen, Madison.....	\$100 and costs
Feb. 5	Balwin Cry, Co., Weyauwega.....	Offering for sale and selling adulterated butter.....	B. B. Park, Waupaca.....	\$25 and costs
Feb. 5	Wm. Shamburek, Adell.....	Manufacture for sale of adulterated cheese.....	Harry Wolters, Saaboygan.....	\$25 and costs
Feb. 8	John & Joe Schindler, Appleton.....	Maintaining their dairy and utensils in an unclean, filthy and noxious condition.....	H. H. Goss, Oshkosh.....	\$25 and costs
Feb. 12	Geo. H. Zentner, Arpin.....	Manufacturing adulterated cheese.....	R. E. Andrews, Marshfield.....	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1924				
Feb. 12	J. M. Ferbig, Arcadia	Using liquid quart measure for sale of cranberries contrary to section 125—08, 4432	James M. Hunter, Independence	\$2 and costs
Feb. 12	Eli Gasser, Arcadia	Using liquid measure for sale of cranberries contrary to law	James M. Hunter, Independence	\$2 and costs
Feb. 13	Leo Blesser, Mosinee	Manufacturing adulterated cheese	Louis Marchetti, Wausau	\$30 and costs
Feb. 16	Frank Jilot, Brussels	Manufacturing adulterated cheese	H. H. Reynolds, Jr., Sturgeon Bay	\$25 and costs
Feb. 16	Jos. Kepping, Sawyer	Manufacturing adulterated cheese	H. H. Reynolds, Jr., Sturgeon Bay	\$25 and costs
Feb. 18	Aug. A. Piekarski, Junction City	Manufacturing adulterated cheese	L. J. Murat, Stevens Point	\$25 and costs
Feb. 19	Wm. McGlinn, R. 2, Sugar Bush	Offered for sale adulterated milk	J. W. Patterson, Clintonville	\$25 and costs
Feb. 19	Ernest Brost, Edgar	Manufacture and sale of adulterated cheese	Louis Marchetti, Wausau	\$25 and costs
Feb. 20	Frank Skibba, Greenwood	Manufacture of adulterated cheese	A. E. Dudley, Neillsville	\$25 and costs
Feb. 21	Richard Kriewaldt, Lyndhurst	Manufacture of adulterated cheese	John Alft, Shawano	\$25 and costs
Feb. 26	Ed. Wadginski, Underhill	Manufacture of adulterated cheese	L. B. Stuelke, Gillett	\$25 and costs
Feb. 26	G. G. Krueger, New Holstein	Manufacture of adulterated cheese	John D. Hume, Chilton	\$50 and costs
Feb. 27	Leo Blesser, Mosinee	Manufacture and sale of skim milk cheese not made in the proper size as required by law	Louis Marchetti, Wausau	\$100 and costs
Feb. 27	Hugh R. Heiney, Sauk City	Sale of adulterated butter	Adolph Andro, Baraboo	\$25 and costs
Mar. 3	Abe Nelson, Stitzer	Offering for sale adulterated cheese	C. W. Burrow, Lancaster	\$25 and costs
Mar. 6	Luther Densow, Algoma	Manufacture of adulterated cheese	Jos. P. Wergin, Kewaunee	\$25 and costs
Mar. 6	Jos. Meyers, Forestville	Manufacture of adulterated cheese	Jos. P. Wergin, Kewaunee	\$25 and costs
Mar. 12	Hubert Davis, Platteville	Manufacture of adulterated cheese	C. W. Burrows, Lancaster	\$25 and costs
Mar. 14	Tom Christianson, Sturgeon Bay	Sale and delivery of adulterated milk	H. H. Reynolds, Jr., Sturgeon Bay	\$25 and costs
Mar. 16	John Koppel, Sawyer	Offering adulterated milk for sale	H. H. Reynolds, Sturgeon Bay	\$25 and costs
Mar. 17	Eignatz Freshier, Pt. Washington	Selling adulterated milk	A. H. Kuhl, Port Washington	\$25 and costs
Mar. 20	Cash. Blesser, Pulaski	Manufacture of adulterated cheese	N. J. Monahan, Green Bay	\$25 and costs
Mar. 22	Peter Nottleman, Oshkosh	Sale of adulterated butter	H. H. Goss, Oshkosh	\$25 and costs
Mar. 25	Arthur Zioncy, Alma Center	Manufacture for sale of adulterated cheese	Geo. Gilbert, Black River Falls	\$25 and costs
Mar. 25	John Joss, Alma Center	Manufacture for sale of adulterated cheese	Geo. Gilbert, Black River Falls	\$25 and costs
Mar. 25	Lorenz Krueger, Alma Center	Manufacture for sale of adulterated cheese	Geo. Gilbert, Black River Falls	\$25 and costs
Mar. 26	Geo. Schenk, R. 2, Bear Creek	Manufacture of butter for sale without a license	J. W. Patterson, Clintonville	\$25 and costs
Mar. 26	Jos. E. Amend, Superior St., Appleton	Sale and delivery of adulterated cream	A. M. Spencer, Appleton	\$25 and costs
Mar. 26	E. E. Smith, Friendship	Sale of adulterated milk	Chas. H. Gilman, Friendship	\$25 and costs
Mar. 26	John Lange, R. 2, Clintonville	Offered for sale and selling adulterated butter	J. W. Patterson, Clintonville	\$25 and costs
Mar. 28	Theo. Abramson, Sawyer	Sale and delivery of adulterated milk	H. H. Reynolds, Sturgeon Bay	\$25 and costs
Mar. 31	B. B. Miller (Miller-Rose Co.), La Crosse	Manufacture for sale and sale of adulterated butter	John Brindley, La Crosse	\$25 and costs
Apr. 1	R. E. Kriewaldt, R. 2, Bear Creek	Manufacture of butter for sale without a license	J. W. Patterson, Clintonville	\$25 and costs
Apr. 2	Arthur Babcock, Mauston	Sale of adulterated cream	James Timbers, Mauston	\$25 and costs
Apr. 4	Ferdinand Holnbetz, Catawba	Manufacture of adulterated cheese	C. A. Nelson, Phillips	\$25 and costs

Apr. 8	Herman Klokow, R. 6, Watertown	Delivery for sale to creamery of unsanitary cream	Ferd Schmutzler, Watertown	\$25 and costs
Apr. 11	Henry Kloth, Greenwood	Manufacture of adulterated cheese	A. E. Dudley, Neillsville	\$25 and costs
Apr. 11	Irving L. Bonniwell, Hartford	Sale of adulterated butter	H. H. Goss, Oshkosh	\$25 and costs
Apr. 12	John Daugherty, Avoca	Manufacture with intent to sell of adulterated cheese	Harry Arthur, Dodgeville	\$25 and costs
Apr. 14	Wm. Treptow, Cecil	Selling cream that is adulterated	H. O. Buth, Shawano	\$25 and costs
Apr. 15	Frank M. Crandall, Lake Mills	Selling and delivering butter which was misbranded	Edward G. Buroff, Watertown	Fine remitted on payment of costs
Apr. 15	F. M. Crandall, Lake Mills	Selling butter containing less than 80% milk fat content	Edw. G. Buroff, Watertown	\$25 and costs
Apr. 15	Peter Thill, Clayton	Manufacture for sale of adulterated brick cheese	C. A. Stark, Rice Lake	\$50 and costs
Apr. 16	Robert Ventzke, Wausau	Selling adulterated cream	Louis Marchetti, Wausau	Suspended on payment of costs
Apr. 17	E. Mallow, Watertown	Selling and delivering to a cheese factory unsanitary milk	Ferd Schmutzler, Watertown	\$25 and costs
Apr. 17	Aug. Kopfer, Watertown	Selling and delivering to a cheese factory unsanitary milk	Ferd Schmutzler, Watertown	\$25 and costs
Apr. 17	H. Volkman, Watertown	Sale and delivery to a cheese factory of unsanitary milk	Ferd Schmutzler, Watertown	\$25 and costs
Apr. 17	F. Tietz, Watertown	Sale and delivery to a cheese factory of unsanitary milk	Ferd Schmutzler, Watertown	\$25 and costs
Apr. 17	Sheboygan Dairy Prod. Co., Sheboygan	Sale of cheese in package form not properly labeled	Michael Kirwan, Sheboygan	\$25 and costs
Apr. 17	Sheboygan Dairy Prod. Co., Sheboygan	Sale of adulterated cheese	Michael Kirwan, Sheboygan	\$25 and costs
Apr. 17	Art Tebo, Beetown	Violation of section 4432	C. W. Burrows, Lancaster	\$10 and costs
Apr. 17	Midwest Cry. Co., Plymouth	Sale of adulterated butter	Michael Kirwan, Sheboygan	\$25 and costs
Apr. 17	Sheboygan Dry. Prod. Co., Sheboygan	Failure to keep proper records of cold storage goods sold	Michael Kirwan	\$50 and costs
Apr. 22	Leo Koll, Theresa	Sale and delivery to a cheese factory of adulterated milk	Chas. Lentz, Mayville	\$25 and costs
Apr. 22	Mrs. W. Hanks, Racine	Sale of adulterated milk	E. R. Burgess, Racine	\$25 and costs
Apr. 24	B. J. Lindvig, Milltown	Violation of Sec. 4432 of the statutes	J. Boyd, Stevenson, St. Croix Falls	\$25 and costs
Apr. 24	Nick E. Weber, Madison	Preparing, handling and caring for food in an unclean manner and exposing bakery goods	O. A. Stolen, Madison	\$70 and costs
Apr. 25	L. F. Fiefarek, Peshtigo	Manufacture of adulterated cheese	Wm. Haasse, Marinette	\$25 and costs
Apr. 28	Chris Soldner, R. 2, Reeseville	Sale of adulterated milk	M. W. Clifford, Juneau	\$25 and costs
Apr. 28	Wm. C. Wundrow, R. 6, Chilton	Sale and manufacture of adulterated cheese	J. P. Hume, Chilton	\$25 and costs
Apr. 29	Franklin Nelson, Mather	Maintaining his premises and utensils used in producing milk and cream in an unsanitary condition	C. T. Lamson, Sparta	\$25 and costs
Apr. 30	A. E. Lenz, Denmark	Manufacture of adulterated cheese	N. J. Monahan, Green Bay	\$25 and costs
Apr. 30	Harry Keegan, Monroe	Adulteration of milk	W. T. Saucerman, Monroe	\$25 and costs
May 2	Hans Pullman, Manitowoc	Manufacture of skim milk cheese not in the proper size	A. H. Schmidt, Manitowoc	\$50 and costs
May 3	Nat E. Dale, Blair	Sale of adulterated butter	James N. Hunter, Independence	\$28 and costs
May 3	O. C. Foss, Whitehall	Sale of adulterated cream	James N. Hunter, Independence	\$25 and costs
May 6	Lyndon Cry. Co., Lyndon	Sale of adulterated butter	E. W. Crosby, Mauston	\$25 and costs
May 6	Ed. Trojan, Fremont	Sale and manufacture of adulterated cheese	Paul R. Kohls, Fremont	\$25 and costs
May 10	Geo. Cleary, Chippewa Falls	Delivery and offering for sale and sale of adulterated milk	T. J. Connors, Chippewa Falls	\$25 and costs
May 10	Geo. Leib, R. F. D., Hilbert	Sale and manufacture of adulterated cheese	J. P. Hume, Chilton	\$25 and costs
May 12	Mason Coop. Cry. Co., Mason	Violation of section 4601a of the statutes	G. N. Risjord, Washburn	\$65 and costs
May 13	Leo Gross, Amery	Violation of section 4601a (1)	J. Boyd Stevenson, St. Croix Falls	\$25 and costs
May 14	Ed. F. Schumacher, Jefferson	Selling adulterated butter	Ferd Schmutzler, Watertown	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1924				
May 16	S. Miller Cold Storage Co., Marshfield.	Filing incorrect reports with Dairy and Food Commissioner as to articles of food in cold storage.	A. C. Hoppmann, Madison.	\$500
May 19	Herman Ingold, R. 2, Columbus.	Manufacturing adulterated brick cheese.	Dorothy Walker, Portage.	\$25 and costs
May 20	Fred Justman, Granton.	Manufacturing American or Cheddar cheese containing excess moisture.	A. E. Dudley, Neillsville.	\$25 and costs
May 20	E. G. Beisner, Dorchester.	Manufacture of adulterated cheese.	Louis Marchetti, Wausau.	\$35 and costs
May 21	J. C. Track, Neenah.	Maintaining his dairy premises in an unsanitary condition.	H. H. Goss, Oshkosh.	\$25 and costs
May 22	Ed. Rheinholds, Gillett.	Offering adulterated milk for sale.	Jos. E. Fischer, Oconto.	\$25 and costs
May 22	A. L. Harrison, Sawyer.	Offering adulterated milk for sale.	H. H. Reynolds, Sturgeon Bay.	\$30 and costs
May 22	Thompson Bros., Sawyer.	Offering adulterated milk for sale.	H. H. Reynolds, Sturgeon Bay.	\$25 and costs
May 22	D. J. Vertz, Sturgeon Bay.	Offering adulterated milk for sale.	H. H. Reynolds, Sturgeon Bay.	\$25 and costs
May 22	Julius Rudolph, Sturgeon Bay.	Offering adulterated milk for sale.	H. H. Reynolds, Sturgeon Bay.	\$25 and costs
May 23	Leo & Leopold C. Goldmann, Milwaukee	Giving trading stamps not redeemable in cash only and without bearing a stated cash value.	Geo. E. Page, Milwaukee.	\$500
May 23	Isaac Goldmann, Milwaukee.	Giving trading stamps not redeemable only in cash and not bearing a stated cash value.	Geo. E. Page, Milwaukee.	\$500
May 23	Wm. F. Fisher, Merrill.	Delivery and sale of adulterated cream.	M. C. Porter, Merrill.	\$25 and costs
May 27	S. Coisman, R. F. D., Lena.	Manufacture of adulterated cheese.	Joe Fisher, Oconto.	\$25 and costs
May 27	N. C. Ashley, Dallas.	Violation of section 4601a of the statutes.	C. A. Stark, Rice Lake.	\$45 and costs
May 28	W. H. Kliss, Oshkosh.	Sale of adulterated cream.	H. H. Goss, Oshkosh.	\$25 and costs
May 28	Wm. Chase, Oshkosh.	Sale of adulterated cream.	H. H. Goss, Oshkosh.	\$25 and costs
May 28	Geo. Sweet, Oshkosh.	Sale of adulterated cream.	H. H. Goss, Oshkosh.	\$25 and costs
May 28	Geo. Kleinschmidt, Oshkosh.	Sale of adulterated cream.	H. H. Goss, Oshkosh.	\$25 and costs
May 29	Robert Konitzer, Sawyer.	Offering for sale adulterated milk.	H. H. Reynolds, Sturgeon Bay.	Suspended sentence on payment of costs
June 10	S. Miller Fruit Co., Rhinelander.	Violation of cold storage law in sale of eggs.	H. L. Reeves, Rhinelander.	\$50 and costs
June 10	Wm. Schultz, Greenwood.	Delivering adulterated milk to a cheese factory.	A. E. Dudley, Neillsville.	\$25 and costs
June 11	Rappoport Bros., Rhinelander.	Selling adulterated article of food-eggs.	H. L. Reeves, Rhinelander.	\$25 and costs
June 13	S. Miller Cold Storage Co., Marshfield	Failure to keep proper records and have them open and accessible to Dairy and Food Commission.	B. Park, Stevens Point.	\$100 and costs
June 13	Braunschreiber & Rafoth, Little Suamico	Sale of a lesser quantity of linseed oil than was represented.	Geo. Bedow, Oconto.	\$25 and costs
June 19	Mrs. John Hurth, Kewaunee.	For the sale of adulterated milk.	C. S. Haden, West Bend.	\$25 and costs
June 19	Chas. Opiekha, Denmark.	Offering for sale adulterated milk.	N. J. Monahan, Green Bay.	\$25 and costs
June 19	Anton Nicolicheck, R. 4, Green Bay.	Offering for sale adulterated milk.	N. J. Monahan, Green Bay.	\$25 and costs
June 27	John Umentum, R. 4, Green Bay.	Offering for sale adulterated milk.	N. J. Monahan, Green Bay.	\$25 and costs

DISBURSEMENTS

For Year Ending June 30, 1923

Emery, J. Q., commissioner, salary and expense.....	\$ 4,023.89
Klueter, Harry, assistant commissioner and chief chemist, salary and expense.....	3,358.67
Walter, M. L., secretary to commissioner, salary and expense..	2,000.00
Atwood, C. B., inspector, salary and expense.....	2,766.54
Beck, Josephine, stenographer.....	1,140.00
Boettcher, J. E., chief, butter division, salary and expense....	3,201.40
Beckwith, Chauncey, inspector, salary and expense.....	2,405.21
Cummings, M. E., clerk.....	412.50
Cook, S. B., inspector, salary and expense.....	2,727.02
Crosby, R. R., inspector, salary and expense.....	2,999.81
Campbell, G. E., inspector, salary and expense.....	1,481.78
Fischer, Richard, consulting director of laboratory.....	600.00
Findorff, Louena, clerk.....	1,320.00
Gilman, G. D., inspector, salary and expense.....	3,064.38
Howlett, I. R., assistant chemist, salary and expense.....	2,346.45
Hodgin, Vera, stenographer.....	1,260.00
Hadley, R. M., inspector, salary and expense.....	2,476.19
Jones, I. D., inspector, salary and expense.....	1,317.64
Keebler, I. W., assistant chemist, salary and expense.....	2,340.31
Kremer, C. J., inspector, salary and expense.....	2,771.48
Kelliher, J. M., inspector, salary and expense.....	2,843.95
Lehnherr, Jacob, inspector, salary and expense.....	2,452.97
Milward, Genevieve, stenographer.....	990.00
Mommsen, P. W., inspector, salary and expense.....	479.55
Mackin, W. N., inspector, salary and expense.....	2,441.66
O'Connell, Helen, stenographer.....	1,440.00
Rice, Jeanette, clerk.....	1,020.00
Radke, R. L., inspector, salary and expense.....	2,970.51
Stueber, G. H., inspector, salary and expense.....	2,797.28
Stewart, W. A., inspector, salary and expense.....	2,797.60
Stewart, L. R., inspector, salary and expense.....	2,773.28
Southard, R. B., inspector, salary and expense.....	2,567.52
Tappins, F. E., inspector, salary and expense.....	2,994.68
Thompson, A. T., inspector, salary and expense.....	3,237.83
Town, H. G., inspector, salary and expense.....	2,642.83
Van Duser, James, inspector, salary and expense.....	1,642.92
Valleskey, A. R., inspector, salary and expense.....	2,624.90
Van Lone, W. M., inspector, salary and expense.....	2,943.04
Winder, William, assistant commissioner, salary and expense..	3,896.54
Wiese, Hilda, assistant chemist, salary and expense.....	1,855.46
Warner, George, chief inspector of weights and measures, salary and expense.....	2,615.81
Wetak, J. J., inspector, salary and expense.....	2,661.63
Winder, G. C., inspector, salary and expense.....	2,812.88
Williams, I. M., assistant chemist.....	54.49
Printing Board.....	1,647.04
State Insurance Fund.....	87.03
Superintendent Public Property, supplies.....	5,963.30
Scale Journal.....	2.00
Notary fees.....	5.00
Refunds.....	504.00
Total	\$107,778.97

DISBURSEMENTS

For Year Ending June 30, 1924

Emery, J. Q., commissioner, salary and expense.....	\$ 4,203.16
Klueter, Harry, assistant commissioner and chief chemist, salary and expense.....	3,740.62
Walter, M. L., secretary to commissioner, salary and expense....	2,117.22
Atwood, C. B., inspector, salary and expense.....	633.90
Arps, Helmuth, services.....	50.00
Boettcher, J. E., chief butter division, salary and expense.....	3,357.75
Beck, Josephine, stenographer.....	450.00
Cummings, M. E., clerk.....	431.20
Cook, S. B., inspector, salary and expense.....	139.21
Crosby, R. R., inspector, salary and expense.....	3,184.27
Fischer, Richard, consulting director, chemical laboratory....	600.00
Findorff, Louena, clerk.....	1,380.00
Foote, A. Lorine, clerk.....	600.00
Gilman, G. D., inspector, salary and expense.....	3,164.90
Howlett, I. R., assistant chemist, salary and expense.....	2,600.21
Hodgin, Vera, stenographer.....	1,320.00
Hadley, R. M., inspector, salary and expense.....	2,932.27
Huebner, E. O., assistant chemist, salary and expense.....	868.96
Jones, I. D., inspector, salary and expense.....	3,385.74
Jaster, G. E., inspector, salary and expense.....	1,239.83
Keebler, I. W., assistant chemist, salary and expense.....	1,510.24
Kremer, C. J., inspector, salary and expense.....	3,024.49
Kelliher, J. M., inspector, salary and expense.....	2,855.69
Kramer, W. J., inspector, salary and expense.....	2,095.81
Lehnher, Jacob, inspector, salary and expense.....	2,546.04
Milward, Genevieve, stenographer.....	1,050.00
Mackin, W. N., inspector, salary and expense.....	2,903.05
O'Connell, Helen, stenographer.....	1,500.00
Rice, Jeanette, clerk.....	1,125.00
Radke, R. L., inspector, salary and expense.....	2,853.02
Roycraft, A. J., inspector, salary and expense.....	1,429.28
Stueber, G. H., inspector, salary and expense.....	3,029.11
Stewart, W. A., inspector, salary and expense.....	2,816.97
Stewart, L. R., inspector, salary and expense.....	2,929.59
Southard, R. B., inspector, salary and expense.....	2,775.94
Sands, Walter, inspector, salary and expense.....	2,621.71
Tappins, F. E., inspector, salary and expense.....	3,071.66
Thompson, A. T., inspector, salary and expense.....	3,222.26
Town, H. G., inspector, salary and expense.....	2,603.13
Valleskey, A. R., inspector, salary and expense.....	2,750.53
Van Lone, W. M., inspector, salary and expense.....	3,175.02
Winder, Wm., assistant commissioner, salary and expense....	4,504.58
Wiese, Hilda, assistant chemist, salary and expense.....	2,201.64
Williams, I. M., assistant chemist, salary and expense.....	1,711.68
Warner, George, chief inspector of weights and measures, salary and expense.....	2,716.62
Wetak, J. J., inspector, salary and expense.....	2,665.95
Winder, Gordon, inspector, salary and expense.....	3,125.81
Winell, E. G., inspector, salary and expense.....	1,773.90
Printing Board.....	2,913.50
Refunds.....	346.00
State Insurance Fund.....	119.23
State Treasurer.....	5.00
Superintendent Public Property, supplies.....	12,487.99
Total.....	\$122,859.68

Concluding

The contents of this report make it apparent that while the character of the service rendered by the Dairy and Food Commission is not such that it can, like matter and force, be measured with mathematical precision, nevertheless it is evident that the money invested, not only during the past biennium, but during the past third of a century, in the maintenance of the Dairy and Food Commission, was not seed scattered by the wayside which the fowls of the air devoured, nor upon stony ground where there was not much earth, nor among thorns that choked it, but was seed that fell upon good ground and has borne fruit much more than a hundred fold.

It would be too much to claim that conditions in all or in any one of the legal spheres of activity of the department have reached and have been maintained in a state of perfection, for these conditions are human, and human affairs are all still in a relatively imperfect state. The millenium in human affairs can never be realized without a regeneration of individuals that shall extend to and regenerate groups, thus affecting a regenerated environment. That is a condition profoundly needed and to be hoped and worked for. But the result of perfect attainment must be reached and maintained by evolutionary agencies and not by any mere spasmodic revolutionary effort, and when the apparently highest practicable attainment shall have been reached, there will still be need of constant vigorous strivings lest there be recession. The inevitable alternative is that we are either progressing or retrogressing and tremendous efforts are necessary even to prevent retrogression.

Reviewing the past—whether of the biennium covered by this report or the entire sixteen years I have had the honor of being the dairy and food commissioner of Wisconsin, 1903-14 and 1921-24, inclusive, the landmarks of progress are outstanding. The banner to which the forces of the department have, pursuant to law, rallied, which they have borne aloft and advanced everywhere on the far flung fields of activity, even to "going over the top" as do good soldiers when duty calls in battle fray, has been Wisconsin's banner emblazoned with the inspiring motto, "Forward," "the battle cry that never sounds retreat."

In conclusion, I can with clear conscience say to you, the Governor of Wisconsin, to the legislature and to the people of the state, that—I have kept my oath of office, "Faithfully and to the best of my ability to perform the duties of the office of dairy and food commissioner"; and I deem it not only a pleasure but a duty to record my very high and justly merited appreciation of the splendid help I have received in the performance of the strenuous duties of the office and to commend the corps of employees in this department to the considerate and favorable judgment of the people of the state, for such is the consideration to which faithful public servants are entitled.

J. Q. EMERY,
Dairy and Food Commissioner.

REPORT OF CHIEF CHEMIST AND ASSISTANT COMMISSIONER

HONORABLE J. Q. EMERY,

Dairy and Food Commissioner.

Dear Sir: I take pleasure in submitting, herewith, a report of the work of the chemical laboratory and as Assistant Dairy and Food Commissioner for the years ending June 30, 1923, and June 30, 1924.

Beverages

A total of one hundred fifty-two miscellaneous beverages have been analyzed. Fifty of these samples were found to contain benzoic acid or a salt thereof, and six of them were found to contain saccharin. Thirteen convictions resulted for the sale of food containing benzoic acid or saccharin. This would indicate that a prosecution was not started in connection with each sample of beverage found to contain benzoic acid or saccharin, which is true, for the reason that in gathering samples of beverages our inspectors were not limited to the purchase of a single sample of beverage from the soda water establishment, but on the contrary were instructed and did purchase several different varieties of beverages manufactured by the same plant. This, it will be seen, accounts for the fact that a prosecution was not started in connection with each sample found to contain benzoic acid.

There has been about as much publicity given to the question of the use of benzoic acid or benzoates in food as has been given in connection with any other phase of food inspection and analysis, and hence, there is no need for further warning but a vigorous campaign of prosecution must be carried on against the use of this preservative or the use of saccharin as an artificial sweetener. In some instances we found that a soda water bottler had been deceived into buying an anti-ferment solution to be used in preserving uncarbonated beverages or beverages known in the bottling trade as still goods. The manufacture and sale of uncarbonated beverages must be carried on with more care and attention than is given to the manufacture of carbonated beverages. The dissolved carbon dioxide in carbonated beverages has a certain amount of preservative action. One of the prosecutions for the sale of an article of food containing benzoic acid or benzoates was against a manufacturer of the preserving solution sold to a bottler in the southwestern part of the state under the name of Anti-Ferment. With all of the publicity given to the use of chemical preservatives in this state it would seem that the name Anti-Ferment would have been sufficient notice to the bottlers buying the same to question its use. We were informed that the bottler had been assured by the smooth

salesman that Anti-Ferment contained no ingredient the use of which would be in violation of the food laws of this state.

In the reports for the years 1921 and 1922 considerable attention was given to the question of proper labeling or branding of a class of products free from alcohol and designed to take the place of certain well known beverages, the sale of which is now prohibited because of the alcoholic content. That question will not be considered here but information on that subject is available in several of the previous reports. That there is a temptation to use the name of fruits and other articles of food valued for their delicious flavors is borne out by the fact that from time to time letters of inquiry are received concerning names for beverages. From time immemorial the grape has been a source of one or more delicious beverages and for that reason numerous names are coined for products containing artificial color and flavor in which the word grape is featured.

The question of the use of these coined names is one that usually brings the product into contravention with the terms of our misbranding law. There is still much room for improvement in the class of beverages known as soft drinks and in many instances improved types of beverages have been manufactured and placed on the market. An illustration of this fact is the preparation and sale of orangeade made from oranges in the presence of the consumer. Not many years ago if one had suggested the use of the juice of oranges in the manufacture of orangeade, his ideas would have been scoffed at; in fact, I remember distinctly on several occasions manufacturers of beverages in the office of the dairy and food commissioner stated positively that orangeade could not be made from the juice of oranges and for that reason inferior, cheap, imitation products were palmed off onto the public. I firmly believe that if a sufficient amount of effort were put into the question of producing palatable, attractive and pleasing beverages from various fruits, without the use of artificial flavors and colors, surprising results would be attained, and it is hoped that in no distant future fruit growers' associations in various parts of the United States will undertake work of this kind.

Butter

During the biennial period ending June 30, 1924, there were analyzed three hundred ninety-nine samples of butter. A complete analysis was made on all of these samples with the exception of sixty-eight samples which were submitted by persons having reason to believe that they were adulterated. In practically all instances, the form of adulteration suspected was the addition of a foreign fat. Where samples are submitted by the public, they are not in condition for fat, moisture, salt and curd determinations, due to the fact that usually an ounce or two of butter is wrapped in a piece of paper and submitted. Under those conditions either fat or water may be lost so that the analysis would not indicate the composition of the butter when sold. Two hundred thirty-eight samples collected and submitted by inspectors were completely analyzed and found to be in compliance with the standard for

butter. That is, they were found to contain 80 per cent or more of milk fat. Eighty-two of these samples were found to be below the legal standard in that they contained less than 80 per cent of fat. None of the samples submitted by our inspectors were found to contain foreign fat.

In reports the work of the laboratory for the years 1919 to 1922, inclusive, certain facts pertaining to the manufacture of butter were taken up and very thoroughly discussed with the view of supplying information to manufacturers of butter, which, it was thought, would be useful to them. Among the problems discussed was the great variation in the salt content found from our analytical work in the laboratory on commercial butters, also the question of how near the butter maker might be expected to come to a maximum moisture content of 16 per cent without laying himself liable. The influence of the quality of cream on the finished product was taken up and therefore a consideration of these subjects at this time seems unnecessary.

A limited amount of experimental work was carried on in the laboratory in connection with one of the creamery and cheese factory inspectors to determine the practicability of the use of the so-called gasoline test to determine the fat content of butter at creameries. This is not a new method and has been in use in some creameries. In 1916 in the Dairy Department of the University of Illinois, Edward F. Kohman worked out the details of this method, using petroleum ether and gives the results of analyses on ten samples of butter. Duplicate determinations were made by his method and compared with the results obtained by the official methods of the Association of Official Agricultural Chemists. The method of determining fat is as follows:

A ten gram sample of butter is weighed out in a moisture dish on a moisture scale and the moisture determined in the usual way. When the moisture determination is completed, the fat is determined in the same sample by dissolving the fat in a good grade of gasoline using from four to five ounces of gasoline and repeating the extraction at least twice. After the gasoline is added to the fat, salt and curd, the whole is thoroughly mixed with a small glass stirring rod and then allowed to come to rest and stand for about two minutes during which time the salt and curd settle to the bottom of the dish. The gasoline with the fat in solution can then be carefully poured off from the residue consisting of salt and curd. The salt and curd is then again washed using the same amount of gasoline and allowing the mixture to stand, pouring off in the same manner as above described, care being taken of course to see that no curd is poured off with the gasoline. There will be little likelihood of salt being poured off because of its being heavy and therefore settling readily to the bottom of the dish and adhering to it. A few minutes are allowed for the gasoline to evaporate and then the residue of salt and curd is carefully heated over a flame as in the moisture test. After cooling for a few minutes the salt and curd is weighed. The fat determinations made by Mr. Kohman's method compare very favorably with the results obtained by the official method. Petroleum ether is the low boiling point fraction

obtained from high test gasoline and has a boiling point of from sixty to seventy degrees centigrade. Since the publication of Mr. Kohman's work it has been found that a good grade of high test gasoline can be used in place of petroleum ether with equally good results.

Mr. R. R. Crosby, the inspector assigned to this work, using the gasoline test, analyzed eight samples which had been prepared and analyzed following the A. O. A. C. or official methods. The results of this work showing the moisture, salt plus curd and the fat content of the samples obtained by each method of analysis are found in the tabulation of the analytical work under the heading of "Experimental Work on Butter." An examination of these results will show that Mr. Crosby was able to check the analytical work of the laboratory very closely. In addition to the testing out of samples by the use of gasoline, in two samples carbon tetrachloride was used. Carbon tetrachloride is an excellent solvent for fats and would be a very desirable reagent for this use because it is non-inflammable, but its use is practically prohibited because of its cost and the fact that it requires a longer time for the settling of the salt and curd. In the use of carbon tetrachloride it was observed that a longer time was necessary to allow for the settling of the salt and curd. This is due to the fact that carbon tetrachloride has a much higher specific gravity than gasoline and thus more nearly approaches the specific gravity of the salt and curd. It was found necessary to allow at least five minutes for this separation, whereas when gasoline was used the separation took place in approximately one-half of this time. Three minutes would be ample time to be allowed for this separation where gasoline is used. After becoming familiar with the method it is possible to determine the fat in a sample of butter which has been tested for moisture, consuming not to exceed seven or eight minutes additional time over that required for the moisture determination. Two extractions or washings of the residue were found to remove completely the fat from the salt and curd.

Some experimental work was also done on the method of preparing samples of butter for analysis. Samples were collected directly from the churn, softened and warmed to a temperature at which they could be easily stirred to a creamy consistency, care being taken not to heat the sample high enough to allow for a separation of fat from the moisture and curd, but keeping the temperature at such a point that the butter could be easily stirred into a homogeneous creamy mass. The sample thus prepared was analyzed using the gasoline method and the official method. After weighing out the samples for this work the balance of this butter was melted in a closed receptacle and shaken until it solidified. This is the regular method used in preparing samples for our official work. The results show that a butter maker can reasonably be expected to determine the fat content of his butter within one-half per cent of the actual test. A comparison of the results of the fat tests on the sample prepared by stirring with a spatula and the sample prepared by melting and emulsifying until solid, shows that there is a variation between the fat content of the same butter when the preparation of the sample differs. The results obtained by the

gasoline method are not always higher than those obtained by the official method, nor are they always lower. That is to say, there is a variation. In some instances, the difference between the fat content of butter, using the two different methods of preparing the samples of the same butter, varies as much as seventy-five hundredths of one per cent. As was the case where a comparison was made between the two different methods of analysis, there is a variation sometimes above and sometimes below. It therefore becomes apparent, that in making fat tests on butter in creameries, it will be necessary to allow for a certain variation due to analytical error. In the enactment of the fat standard for butter the Legislature was fortunate in keeping the standard at 82½ per cent fat with an allowable tolerance of 2½ per cent, whereby it is possible for the creameries to keep their butter up to the standard with its allowable tolerance. All butter makers should bear these facts in mind, if it is their intention to make butter with the required fat content.

A slightly larger number of samples was collected and submitted by our inspectors for this biennial period than was collected in the previous two years, and the work shows that the percentage of samples classified as adulterated is smaller. It appears from these facts that there is an improvement in the character of butter manufactured during the past two years. In collecting samples of butter, as is the case when collecting other samples of foods for analysis, inspectors look for those which they have reason to believe are adulterated. There is no doubt in my mind, that if one hundred samples of butter were purchased at random on the open market, the percentage of adulterated samples would be found to be much less than our analytical work for this biennial period indicates.

Experimental work was also carried on to determine possible variations due to methods of preparing the sample of butter for analysis. One pound samples of butter contained in a Mason fruit jar, tightly sealed by the use of a new fruit jar top and a new rubber gasket, were melted, emulsified by shaking and hardened. In one instance the sample was prepared by use of a shaking machine, thoroughly emulsifying the sample and pouring portions of the emulsified sample directly into the platinum dishes for moisture determinations. This method showed excellent results between duplicate determinations of moisture, there being a difference of only one hundredth of one per cent between the two determinations. By another method consisting of shaking the sample in a shaking machine and when completely emulsified pouring into smaller wide mouth bottles and allowing the emulsified sample to solidify in the refrigerator, duplicate determinations on samples when so prepared showed that there was a variation of from thirteen hundredths of one per cent to forty-seven hundredths of one per cent in the moisture content. This indicates clearly that this method of sampling is not reliable.

Another method of preparing samples consisted of the use of the shaking machine surrounding the sample with cracked ice, continuing the shaking until the sample was solidified. The duplicate analyses for

moisture showed differences of from one hundredth of one per cent to six hundredths of one per cent and it appears that this may be recommended as a reliable method of preparing the sample of butter.

A fourth method of preparing the sample, the method used in our work, consisted of emulsifying the melted sample, first in the shaking machine and completing the operation by hand until the sample solidifies. During the hand shaking, the sample jar is immersed in ice water for just a minute, several times during the process of shaking and solidifying. The duplicate determinations for moisture made on samples so prepared, taking portions of the sample from three different places on the plug withdrawn with a butter trier, showed a difference of two hundredths of one per cent, proving that this is a very good and reliable method of preparing samples.

Cheese

During the period covered by this biennial report, six hundred seventy-eight samples of cheese were analyzed completely or tested for moisture. Where there was no reason to suspect the cheese submitted to have been manufactured from skim milk, the work was limited to a determination of moisture. Of six hundred twenty-one samples tested for moisture two hundred one were found to be below the maximum moisture content permitted for the type of cheese tested. Four hundred twenty samples were found to contain more than the permitted amount of moisture. Sixteen samples of American cheese were completely analyzed to detect the use of skim milk in their manufacture. This work was done in connection with the enforcement of section 4607—c which, among other things, prohibits the manufacture, sale, shipment, exposure or possession for sale of any skim milk cheese or cheese manufactured from milk from which any of the fat originally contained therein has been removed, except such cheese is ten inches in diameter and nine inches in height. The enforcement of this provision of law calls for skillful, detective work on the part of the inspectors in connection with the analytical work on the samples in the laboratory.

During the month of September, 1922, a letter of complaint stating that skim milk cheese had been offered for sale at a certain cheese warehouse in the state came to the office of the Dairy and Food Commissioner. An investigation of this complaint was made by Mr. L. R. Stewart, the inspector from whose territory the complaint was received, resulting in a visit to the factory at Lake Beulah in which the cheese in question was being manufactured.

In bringing a prosecution for a violation of section 4607—c evidence of the use of skim milk may in exceptional cases be obtained by the inspector making an unexpected call at the cheese factory during the time when the milk is received and placed in the cheese vat. If upon such an inspection trip it becomes known to the cheese maker that the visitor is an inspector, you may be sure that no skim milk will go into the cheese on that day. So it becomes necessary for the inspector to conceal his identity in doing this kind of work. He must do it as detective work, and if his identity does not become known, it may

be possible for him to witness the actual operation of skimming milk and mixing it with whole milk and the manufacture of cheese from such a mixture, or he may be able to obtain a sample of the milk in the cheese making vat just before the rennet is added to the milk to be made into cheese. A complete analysis of this milk when compared with the analysis of a sample of milk, the delivery of which was witnessed by the inspector, would show that the milk in the vat from which the cheese was made on the previous day was not as it was received from the patrons but that it had been changed by skimming. Establishing in this way the use of skim milk and an analysis of cheese showing the fat to be less than 50 per cent of the moisture free solids makes the prosecution of such a case simple as compared to what it is without this evidence. In many instances it is impossible to obtain this kind of evidence and we are then limited to such information as we can get by analytical work on the cheese. Neither the inspector nor the chemist is able to testify that he witnessed the manufacture of cheese from milk from which fat had been removed and the only testimony bearing upon the question as to whether the cheese was manufactured from skim milk can be given by the chemist. In order to qualify the chemist to give testimony of this character it is necessary that he, with someone else familiar with cheese making, carry on a quite extensive investigation including the collection and analysis of milk which is then made into cheese and this procedure must be followed up by a series of experiments in which fat is removed from milk in varying degrees to establish at just what point the removal of fat can be determined by analytical work on the cheese. In the absence of testimony by an inspector showing the use of skim milk in the manufacture of cheese, the entire case rests upon the ability of the chemist to testify as to whether or not the cheese in question was manufactured from skim milk. Work of this kind has been carried on by chemists of this department in connection with other members of the department. The procedure was to collect milk testing just 3 per cent of fat, or very close to that percentage, make the same into cheese and analyze the cheese as well as the milk. By analytical work it is possible to establish the percentages of fat, casein, ash and other constituents of milk and their relation to each other. Thus you establish that for each percentage of fat in milk there is a quite definite percentage of casein. It has been found by many analyses of milk that fat and casein occur in the following relation, for each per cent of fat there is approximately sixty-five hundredths of one per cent of casein. The fact that cheese made from legal unskimmed milk will always contain 50 per cent of milk fat in the water free cheese solids is based upon this fact. The Legislature in defining cheese said: "Cheese is the sound, solid, and ripened product made from milk or cream by coagulating the casein thereof with rennet, pepsin, or lactic acid, with or without the addition of ripening ferments and seasoning or added coloring matter." In the coagulation of casein in milk by means of rennet, pepsin or lactic acid, the casein enmeshes and carries with it the fat of the milk. Therefore, casein is frequently spoken of as the cheese

producing constituent of milk. After the coagulation has taken place the curd is cut into the form of cubes. These cubes, as the process of making proceeds, contract and are composed of the casein of the milk, the fat of the milk, some of the water in the milk and a small percentage of milk sugar. It will therefore be seen that up to this point the curd from which cheese is made is composed essentially of coagulated casein and milk fat carrying with it a certain percentage of water, and if it were not for a slight loss of fat in the process of cheese making, the fat and casein in the curd at this point would be there in the same relation in which they are present in milk, that is, one part of fat and sixty-five hundredths of one part of casein. After the curd is allowed to develop in the whey from which it was separated, to a certain point, it is separated from the whey and collected in the form of a mat for further handling. After the process of matting and cheddaring is continued to a certain stage, the curd is put through a curd mill and salted so that in the manufacture of cheese the only ingredients which do not come from milk are the very slight amount of cheese color and thereafter the curd is collected and the salt added. Salt is added up to from two to two and one-half per cent. The addition of salt will of course decrease the percentage of fat in the mixture of fat and casein which has been coagulated, but the percentage of salt added does not reduce the percentage of fat in the cheese below 50 per cent. That is to say, for every pound of fat in the cheese there will still be less than one pound of casein, salt and a very small percentage of milk sugar. This relation of fat to casein in milk is not new to dairy chemists but is undoubtedly new to most cheese makers, and because of its importance to cheese makers and dealers in cheese it is well to explain this relation and its significance in cheese making. It is also to be remembered in this connection that the standard for cheese other than Emmenthaler or domestic Swiss cheese requires that cheese shall contain a minimum of 50 per cent of fat in the moisture free cheese solids. Stated in another manner, more than one-half of cheese from which the water has been evaporated must be milk fat. From the analytical work carried on in connection with cheese it has been established that only in milk abnormally low in fat will the percentage of fat in the moisture free substance of cheese fall as low as 50 per cent. The average for cheese other than Emmenthaler or domestic Swiss cheese of Wisconsin make will, in my opinion, be between 52 and 53 per cent.

Having explained the relation of casein to fat found in normal milk and its relation to cheese making, it becomes apparent that when a chemist establishes by analysis that a sample of cheese contains less than 50 per cent of fat in the moisture free substance, in cheese other than Emmenthaler or domestic Swiss cheese, he is warranted in drawing the conclusion that such cheese was not made from milk from which none of the fat had been removed. In other words, such cheese is skim milk cheese. More work of this kind is necessary and should be done at an early date.

In the investigation of two complaints concerning the manufacture of skim milk cheese, the department was successful in obtaining con-

victions, one against Mr. M. L. Treichel for the manufacture of and one against Mr. A. C. Treichel for the sale of skim milk cheese of dimensions other than those required by law. In the second complaint investigated, which investigation started in May, 1923, and was continued at various times until the trial of Mr. Jacob Thielmann of Chilton in May, 1924, a jury in the circuit court, after hearing the evidence, were unable to agree, so the trial resulted in neither a conviction nor an acquittal of the defendant.

Milk and Cream

A total of one thousand, one hundred thirteen samples of milk were analyzed as compared with eight hundred fifty-one samples for the previous two years. The number of submitted samples is smaller than for the preceding two years, thus indicating a greater activity on the part of the inspectors in milk work. Samples of milk may be collected wherever milk is produced, offered for sale, furnished or delivered, or had in possession with intent to sell, offer for sale or deliver to any creamery, cheese factory, condensery, corporation or person, and it is every part of this field covered by the law relating to adulterated milk that our inspectors cover. A comparison of the tabulated results of analyses under the various headings may show one of several things and like in all cases, unless all of the facts are taken into consideration in comparisons of this kind, erroneous conclusions may be drawn. In connection with milk work, the following quotation from the report of Honorable H. C. Adams, a former Dairy and Food Commissioner, seems especially appropriate: "Dishonesty cannot be eliminated by law, but dishonesty can be made to suffer the penalties imposed by law." The adulteration of milk is but one of the forms of dishonesty responsible for dairy laws and undoubtedly because of the difficulty of securing proof of the addition of water to milk or the removal of fat from milk in the earlier history of dairying, the dishonest person felt a certain degree of security. From time to time additional methods have been improvised for the detection of added water to milk or the removal of milk fat. Yet, we find in the reports of the dairy and food commissioner, year after year, the reports of a large number of samples of milk collected and analyzed and a large percentage of those collected reported as adulterated. If it were possible, as former Commissioner Adams has said it is impossible to do, namely, to make people honest by law, then certainly we should find from year to year a smaller number of adulterated milk samples reported and a smaller number of prosecutions resulting from the analytical work on those samples. It is true that from time to time there are changes in the ownership of the dairy farms upon which milk is produced, the older generation giving way to the new, the addition of foreigners and those lacking experience to the ranks of the producers, all tending toward a continuance of the evil of adulterated milk. Thus it becomes apparent that the energies of the dairy and food commission must continue to direct its attention toward the evil of adulterated milk with the hope of maintaining it at the lowest possible level. It is of interest

to note here the comparison between the sudden and complete elimination of the filled milk evil as compared with the continual existence of the adulterated milk evil.

A somewhat new field of milk inspection was entered during this period, namely, the collection of milk sold in restaurants and hotels with meals. At no little expense and effort leaders in dairying have set up the following slogan: "Drink More Milk." It was therefore exceedingly important that the supply of milk to the milk drinking patrons of public eating places be investigated. An examination of the results of the work in this field will show that standard milk was the exception. The form of adulteration was almost uniformly found to be skimming and it was found that skim milk with as low as six-tenths of one per cent of fat was actually served for milk. A correction of this form of adulteration is important, for if there is to be a response to the slogan "Drink More Milk," milk and not skim milk must be furnished.

Our experience in enforcing the law against this form of adulteration is interesting but somewhat discouraging. There seemed to be a lack of appreciation of the responsibility of those engaged in the sale of adulterated milk in restaurants and hotels by some courts and court officials. In one case in particular it was found practically impossible to bring these offenders into court, and in one instance when the defendants were brought into court the stage seemed to have been set for a miscarriage of justice rather than a dispensing of justice. It is an old and quite generally accepted saying that law can be enforced as far as public sentiment supports its enforcement. I do not hesitate to assert that public sentiment will support the enforcement of law insuring unadulterated milk at hotels, restaurants and lunch counters, and it would seem that for one or two localities in the state, the old saying with regard to public sentiment will have to be amended by inserting the words "courts and court officials" where the words "public sentiment" appear. In some of the cities in which hotel, restaurant and lunch counter milk samples were collected and found to be badly adulterated, reinspection of the supply of milk in those places showed a decided improvement, so that even though the work was performed under difficult circumstances, the results have been gratifying.

There are several commendable publications on milk, its production and its products so that even though space would permit, it is unnecessary to attempt to cover the field of milk production and inspection in its entirety. I consider the use of the methylene blue, which is new, of importance so am including it in my report.

In the inspection work at cheese factories it very frequently becomes necessary not only to test the milk delivered for watering or skimming, but to make tests indicating the quality of the milk delivered as affected by the conditions of production, storage or transportation and for this purpose tests known as a fermentation test and the methylene blue test are now very frequently applied to the individual patron's milk. I am enclosing here a description of the methylene blue reduction test with interpretations that may be placed upon the results obtained.

The Methylene Blue Reduction Test for the Quality of Milk*Reagent*

A solution of methylene blue in pure water (distilled). One gram of the dry dye is dissolved in five hundred cubic centimeters of water. This stock solution will keep for several months. To make the solution for use, one cubic centimeter of the stock solution is added to thirty-nine cubic centimeters of water. The resulting solution will contain one part of the dye in twenty thousand parts of water. This more dilute solution should be made up fresh every two or three days.

The methylene blue can be obtained from The Coleman and Bell Company, Inc., Norwood, Ohio, and the Central Scientific Company, 460 E. Ohio Street, Chicago, Illinois.

The medicinal methylene blue should be secured. The price in June, 1920, was one dollar for ten grams or two dollars for twenty-five grams.

Collecting Samples

The samples should be collected with the same care as for any type of bacteriological examination. Contamination from outside sources should be avoided as should the contamination of one sample from another. If the samples are to be taken from the producer's can, they may be best collected with a sterile glass tube. Samples can also be collected as the milk is poured from the patron's can into the weigh can.

Any convenient container may be used for the samples. They should be so cleaned that it is certain they will not contaminate the milk. Bottles or tubes that have been boiled in water for a few minutes may be used.

The tests should be started as soon as possible after the collection of the samples. They are most conveniently made in test tubes six inches long and three-fourths of an inch in diameter. The tubes of heavy glass are most satisfactory since breakage will be less. Such tubes can be secured from A. H. Thomas & Company, Philadelphia, Pennsylvania, from whom the necessary pipettes can be purchased.

The tubes can be graduated by placing 10 cubic centimeters of water in each and making a scratch in the glass at the level of the water.

The tubes should be well washed and boiled just before they are to be used. Ten cubic centimeters of a sample of milk are placed in a tube, one cubic centimeter of the one to twenty thousand solution of the dye is added and mixed with the milk. The mixture of milk and dye will have a robin's egg blue color. A pipette graduated to deliver one cubic centimeter should be used to add the dye to the milk.

The tubes are now kept at ninety-nine to one hundred degrees Fahrenheit or thirty-seven and two-tenths to thirty-seven and seven-tenths degrees Centigrade. This can be accomplished by placing them in water kept at this temperature or by placing in a room or chamber kept at the same temperature. If the room in which the work is to be done is kept fairly constant, a box in which is placed such a sized

electric lamp as to maintain the desired temperature can be used. A fireless cooker in which is placed a pail of water of the desired temperature can also be used.

The time required for the milk to lose its blue color and gain its normal color depends on the number of bacteria it contains. The greater the number of bacteria, the more quickly the color will disappear. Sometimes the color will disappear at the bottom and persist at the top for a longer period, or vice versa. The tubes that tend to show the uneven disappearance of color can be shaken gently to mix the milk. The end of the test is taken at the time the color of the milk is the white or yellowish white of normal milk. It is well to test a tube of milk to which no dye has been added with which to compare the tubes being tested.

The frequency with which the tests should be examined will depend on how accurately the examiner wishes to grade the milks. They may be examined every fifteen minutes for a period, up to the second or third hour and a half hour interval thereafter. The last test need not be continued longer than six to eight hours, since any milk that requires a longer period for the color to disappear under the conditions as outlined above will be a very high grade market milk.

The following scheme of classification is used in Denmark where the test is widely employed in milk control work:

- Grade 1—Milks that keep the color longer than 5½ hours.
- Grade 2—Milks that lose the color between 2 hours and 5½ hours.
- Grade 3—Milks that lose their color between 20 minutes and 2 hours.
- Grade 4—Milks that lose their color in less than 20 minutes.

The following give some comparisons between reduction time the number of bacteria as determined by plate culture.

Reduction Time	Bacteria per cc.
9½ hours	13,000
7½ "	21,000
7½ "	49,000
5½ "	89,000
4 " 50 minutes	115,000
4 "	467,000
2 " 25 "	1,500,000
1 " 47 "	3,800,000
1 " 20 "	8,000,000
	13,000,000
	47 "
	98,000,000
	2 "
	105,400,000

Not infrequently we receive requests asking that an inspector or someone from the Department be sent to a creamery, cheese factory, condensery or other place where Babcock testing is done for the purpose of checking such work at that place. In connection with such a request from a condensery one of the assistant chemists from the laboratory spent about three days in one of the condenseries. The entire field of testing was covered by this investigator with special stress being laid on the reading of the fat column on the Babcock test. Check readings, to a total number of two hundred forty-eight, were made with the man in charge of the laboratory and his two assist-

ants. Twelve samples were collected and prepared. These samples were tested by the chief of the laboratory at the condensery, then shipped to our laboratory, where they were tested in duplicate by two of the assistant chemists. The results of these tests showed a very close agreement on the fat content of the twelve samples of milk when tested by four different persons. A great many samples are sent in by cheese makers who wish to have their testing checked up, due undoubtedly to the fact that his patrons have been dissatisfied with their tests. In addition to the testing of milk to determine the correctness of the Babcock test, our inspectors collected and submitted 60 samples of cream while investigating complaints as to the overreading or underreading of the Babcock test. The collection and preparation of evidence to sustain a complaint for a violation of law relating to the false reading of the Babcock test must be carefully planned and carried out by our men. To convince a jury that an operator of a creamery or receiving station is actually overreading the Babcock test and thereby giving patrons more for their cream than they are entitled to, is not an easy task but in aggravating cases, as for instance where the motive can be plainly shown to be that of stealing your competitors patrons, juries seem inclined to convict. In cases where the complaint is based upon underreading of the Babcock test it is much easier to obtain convictions. The importance of this work as a means of eradicating unfair competition and dishonesty cannot be over-emphasized. It is not difficult to visualize the intolerable conditions that would exist if state control did not exist.

Ice Cream

Quite a lot of analytical work which cannot be shown in the tabulated results of analytical work of the laboratory has been carried on in connection with ice cream. Therefore only certain conclusions concerning this work will be mentioned. At the outset, it seems fitting to say that the ice cream industry of Wisconsin has in its organization, men who appear to appreciate the opportunities within the grasp of a state organization. The Wisconsin State Ice Cream Makers organization is not an old one. It is new primarily because of the fact that it is only during the past fifteen years or so that ice cream has come to occupy an important position in the food products of the state. Not many years ago, when the matter of standardization of ice cream was discussed at some of the earlier meetings, it was not uncommon to hear the statement made that ice cream is not a food but a confection or dessert, and apparently for that reason should not be treated seriously from the standpoint of its composition as a food product, but rather from the standpoint of its flavor, appearance and perhaps cleanliness in its manufacture. One of the favorite arguments advanced concerning the maintaining of a reasonably high milk fat content was that in the process of digestion, a high milk fat content meant through digestion, an excessive amount of heat produced which seemed to be contrary to the purpose for which ice cream was eaten. In all of these discussions, the cry was for a higher percentage

of milk solids and no reference was made to the sugar content. When it is remembered that the solids of skim milk consists of at least one-half milk sugar and there seemed to be no apparent effort to reduce the amount of sugar added as such, it becomes apparent that the claim made against butter fat had received insufficient consideration, for the heat producing constituents of ice cream could be materially reduced if the amount of milk sugar and cane sugar were reduced. This misapprehension of facts, like many other movements, had to run its course, and I am firmly of the opinion that since the enactment of new standards by the Legislature in 1921, which lowered the milk fat content of plain or vanilla ice cream and orange ice cream from 14 per cent to 12 per cent, and the milk fat content of fruit and nut ice cream from 12 per cent to 10 per cent, but controlled the swell or overrun, that a large majority of those engaged in the industry are now firmly convinced that our present standards for ice cream, especially the fat content, are proper and fair standards.

During the last two years, eighty-nine samples of ice cream were collected by our inspectors and analyzed, forty-two of which were found to be standard. Considering the fact that food inspectors do not promiscuously collect samples but collect them in such instances where they have reason to believe adulteration exists, I do not hesitate in making the statement that the results of our work on ice cream indicate a high quality for that product with respect to the milk fat content, quality and purity. The question of fixing standards for ice cream is now before a national committee known as the Food Standards Committee, the secretary of which is Mr. A. S. Mitchell, former State Chemist of Wisconsin. One of the functions of this committee is to hold hearings, at such places and times as are convenient, on the various food products to be standardized. The industry, as well as those interested in pure food enforcement, are invited to present their views to this committee. The committee further seeks information by correspondence concerning the particular question at hand, and I deem it fitting that the views of the department on the question of proper ice cream standards be here repeated.

June 5, 1924.

HON. J. Q. EMERY,
Dairy and Food Commission,
Madison, Wisconsin.

Dear Professor Emery: Pursuant of our recent conversation with regard to the proposed standard for plain ice cream which has been published for criticism, you may recall my statement that one of the objections raised by the manufacturers is that the weight per gallon, or overrun, cannot be commercially controlled in the present state of the industry.

I understood from you that it is being successfully controlled in Wisconsin. I should be very glad to receive a copy of your law and regulations upon this subject and also any details which you can conveniently give with regard to the effects of your limitations upon over-

run, upon the composition of commercial ice cream in Wisconsin. I am sure that information upon this point will be much appreciated by the members of the Committee.

I am enclosing herewith a copy of the proposed standard to which I have referred.

Sincerely yours,

A. S. MITCHELL, *Secretary*,

Joint Committee on Definitions and Standards.

Ice cream, plain ice cream, is the clean, sound, frozen product made from a combination of one or more of the following, viz., cream, milk, condensed milk, sweetened condensed milk, dried milk, skimmed milk, condensed skimmed milk, sweetened condensed skimmed milk, dried skimmed milk, butter, water; with sugar (sucrose), with flavoring, and with or without added stabilizer consisting of wholesome, edible material—such that it contains not less than 12 per cent of milk fat, not less than 20 per cent of total milk solids, and not more than one half of 1 per cent of stabilizer. It weighs not less than four and three-quarter avoirdupois pounds (4.75 lbs.) per gallon.

June 9, 1924

DR. A. S. MITCHELL, *Secretary*,

Joint Committee on Definitions and Standards,

Bureau of Chemistry,

U. S. Department of Agriculture,

Washington, D. C.

Dear Mr. Mitchell: Yours of the 5th has been received in which you indicate that one of the objections raised by manufacturers of ice cream in regard to the proposed standard for plain ice cream is that the weight for gallon or overrun cannot be commercially controlled in the present state of the industry, and you request any details which I may be able to give with regard to the effects upon the composition of commercial ice cream in Wisconsin of the limitations upon overrun.

The Legislature of Wisconsin in 1921 defined and standardized ice cream, fruit ice cream and nut ice cream, chocolate, orange and maple ice cream, copy of which is enclosed, and in connection with such of these kinds of ice cream it provided that the volume of the melted ice cream shall be not less than one-half of the volume of the ice cream. In other words, the swell or overrun was standardized at 100 per cent. Regulating the weight of a gallon of ice cream would also control the swell or overrun, if it were provided in the definition and standard that the weight of the finished product should be not less than one-half the weight of the mix from which the product is made.

Since the standards and definitions have been in force in Wisconsin many of the dealers have remarked to members of my department that controlling the overrun and fixing a minimum butter fat requirement had operated to improve the quality of ice cream in Wisconsin quite generally. All of the larger manufacturers in Wisconsin are supplied with equipment making it easy to determine the exact overrun. There are several forms of such equipment on the market, some of which

are quite inexpensive. We find that in order to live up to the 100 per cent overrun it is necessary for the manufacturers using the large type of freezer to begin to empty the freezer when it shows an overrun of 90 per cent. They are then able to withdraw all of the ice cream, keeping the overrun down to 100 or 105 per cent. My men have been informed on several occasions that keeping the overrun down has improved the quality of Wisconsin ice cream very materially. You can also readily see that it furnishes a fair basis of competition, and where there is a fair basis of competition there is less likely to be abuses in the manufacturing processes.

The definitions and standards for Wisconsin were worked out by a committee from the Wisconsin Ice Cream Manufacturers Association in conjunction with members of this department and we are of the opinion that when a minimum requirement is fixed for the most expensive ingredient, namely, butter fat and the overrun controlled and the two most important points in the manufacture of the product are regulated we believe, and if the purity or wholesomeness of all of the other constituents are provided for practically everything necessary is thereby provided for and is consonant with the recent decision of the United States Supreme Court in the matter of moisture content of butter. We believe that having controlled the overrun and the minimum percentage of butter fat competition will take care of the amount of solids other than fat in the product.

Skimmed milk solids are cheap as compared to butter fat and we find that practically all of the ice cream manufacturers have been working to incorporate larger percentages of milk solids other than fat and in some instances have gotten the percentage up to where their product is almost a gelatinous mass. We feel that the term milk solids used in our definition is broad enough to permit the use of condensed milk, sweetened condensed milk, dried milk. We might have broadened the field slightly by providing for the use of skimmed milk solids, but I do not see any particular advantage in this for the reason that condensed milk or sweetened condensed milk can be used just as conveniently and the percentage of butter fat in the product allowed for.

We also feel that there could be no valid objection to the use of eggs in plain ice cream and therefore have permitted their use.

As we view the definition in the proposed standard which you enclosed in your letter, there are certain facts which could not be determined by analytical work. That is to say, the definition provides that the product may be a combination of one or more of the following, cream, milk, condensed milk, sweetened condensed milk, dried milk, skim milk, condensed skim milk, sweetened condensed skim milk, dried skim milk, butter, water; with sugar, with flavoring, and with or without added stabilizer. The inference at least is that by analytical work it would be determined what combination of the above substances were used when in truth and in fact we know of no analytical method which would enable the chemist to state whether condensed milk, milk and cream were used, or condensed skimmed milk, butter, milk and cream were used. Therefore, we can see no advantage in separately stating each of these constituents. We believe that a less

objectionable and more definite way of covering these ingredients would be by the use of the terms milk solids or skim milk solids.

In this communication the word "we" represents Mr. Klueter, the chief chemist, and myself.

Very truly yours,

J. Q. EMERY,

Dairy and Food Commissioner.

Investigational work carried on in our laboratory concerning custard ice cream, New York ice cream, or, as is frequently done, the sale of the product under the name of New York Custard Ice Cream illustrates the need of further standardization. In the trade the name New York ice cream was and is used to designate a type of ice cream made with eggs. The texture, quality and flavor of such a product differs from the texture, quality and flavor of ice cream without eggs. It seems almost needless to say that the cost of production of an ice cream with eggs is also higher than the cost of the product without eggs. The name Custard Ice Cream undoubtedly carries with it the inference that the body, flavor and composition of such a product will approach those of custard. Dictionaries and cook books give among the chief ingredients of custard milk and eggs and assign its flavor to the presence of eggs and perhaps a slight caramelization of the milk used. For additional flavor in custard such spices as cinnamon and nutmeg are used. I dare say almost everyone is familiar with the rich, yellow color and smooth texture of custard whether it be in the form of pie or pudding and these characteristics of smoothness, flavor and color should be requisites of a custard ice cream. Further, they should be present in ice cream by virtue of the use of those constituents known to make custard and not by the use of cheaper and inferior coloring and flavoring constituents, such as the use of coal tar dyes and imitation flavors or flavorings, because of the fact that the cheaper and inferior imitations can be produced at less cost, thus affording the dishonest manufacturer an opportunity to create dishonest competition. As has been the case with some food products, these cheaper and inferior imitations of New York or custard ice cream will virtually, unless eliminated, make the manufacture and sale of genuine New York and custard ice cream impossible because of the differences in cost. This is but one of the many examples clearly illustrating the fraudulent use of artificial color and with the existence of this opportunity for fraud and deception, it seems pertinent that our present definitions and standards for ice cream be broadened to deal specifically with and include as a separate class, New York or custard ice cream. I have attended and given a paper at two of the last three conventions of the Ice Cream Makers Association and I feel that the time and effort so spent has been well spent.

Another interesting fact concerning ice cream, its production and consumption, is its relation to the dairy farmer. It affords a market for large quantities of milk fat and milk or cream. As pointed out in the Wisconsin dairy statistics collected for the year 1923, six million, thirty-one thousand, nine hundred ninety-six gallons of ice cream were

manufactured at an estimated value of six and one-fourth million dollars. Assuming a weight of four and one-half pounds per gallon for ice cream, the total weight of ice cream produced in Wisconsin would be twenty-seven million, one hundred forty-three thousand, nine hundred eighty-two pounds. Assuming an average fat content of 11 per cent a mean between the minimum fat requirement for plain ice cream and the minimum fat requirement for fruit or nut ice cream, it is apparent that nearly three million pounds of milk fat are used yearly in the ice cream manufactured within the state. When it is remembered that large quantities of cream and milk, as well as evaporated milk, are shipped to other states for use in ice cream making, it becomes apparent that this is an important outlet for the products of the dairy farm.



Figure 14

Vanilla Bottles. Each of the bottles shown above holds two fluid ounces of vanilla, although to the eye the bottle on the left appears to be much the larger. This is an example of the deception practiced by certain manufacturers. The large bottle is made of heavier glass and has paneled sides. The heavy glass edges act as a magnifying lens. The net container law now requires the manufacturer or packer to mark the contents of the bottle on the outside thereof, so that the purchaser who buys intelligently can compare different brands.

FOOD WORK

From year to year the reports of the Dairy and Food Department have contained rather full discussions on the results of analysis as shown for various foods. To my knowledge an important and large field of activity in food work dependent to a considerable degree on the chemistry of foods has not been reported. The correspondence almost daily has in it letters of inquiry as to the status of food, drug and other products of manufacture under the Wisconsin dairy, food, paint, drug and linseed oil laws. Very frequently representatives of dealers and manufacturers call in person, either unexpectedly or after having made an appointment with the dairy and food commissioner. While it is not a legal duty or function of the dairy and food commissioner to decide for manufacturers or dealers in foods as to whether their products meet the requirements of law, the law states: "It shall be the duty of the commissioner to enforce the laws regarding the production, manufacture and sale, offering or exposing for sale or having in possession with intent to sell, of any dairy, food or drug product, the adulteration or misbranding of any article of food or drink, or condiment or drug and personally or by his assistants, inspectors or agents, to inspect any milk, butter, cheese, lard, syrup, coffee, tea or other article of food, drink, condiment or drug made or offered for sale within this state which he may suspect or have reason to believe to be impure, unhealthful, misbranded, adulterated or counterfeit, or in any way unlawful, and to prosecute or cause to be prosecuted any person, firm or corporation engaged in the manufacture or sale, offering or exposing for sale or having in possession with intent to sell, of any adulterated dairy product or of any adulterated, misbranded, counterfeit, or otherwise unlawful article or articles of food or drink or condiment or drug." It is thus apparent that if the article of food concerning which an inquiry is received, or a conference sought, is offered for sale in Wisconsin it becomes the duty of the commissioner to determine whether its sale is in contravention of any of the laws he is required to enforce. Therefore it will become necessary for him to learn all of the facts concerning any article of food, drug, drink or condiment and to form a judgment as to whether or not its sale is in contravention of law, so that it is but reasonable for him to carry on this correspondence and grant conferences where all of the facts are presented as a basis for his judgment. Many times samples are submitted in connection with the correspondence or in connection with the conferences.

The mutual advantage to the dealer and to the state is apparent for if the dealer is convinced that his goods are not legally salable in Wisconsin the cost of offering them for sale and distribution in Wisconsin as well as later expenses due to legal action or their withdrawal from sale may be saved, while the state benefits in that the time and expense of collecting and analyzing these samples is saved. As a result of this work carried on by the commissioner many articles of food apparently legally salable in other states are kept out of Wisconsin. In many cases the correspondence is carried on by lawyers trained

in food matters and at the conferences we find ourselves pitted against their chemists and lawyers. This method of procedure may well be illustrated by reiterating the experience of the department in connection with a product boldly sold as Maraschino cherries in the earlier history of food legislation, later sold as imitation Maraschino cherries and finally offered for sale as cherries.

The first step was to decide whether the product was in fact and in truth Maraschino cherries. It was not so difficult to convince the manufacturers that their products were not Maraschino cherries but immediately they were offered as imitations. Inasmuch as the Wisconsin food law bars imitations, their products were not salable in Wisconsin under that designation. As a last resort the product was offered for sale, labeled as cherries with artificial color and flavor. At several conferences with the leading manufacturers of this product at which samples of the cherries from which their product was made, as well as the product itself, were presented and each step of the manufacturing process was carefully taken up and considered. Wisconsin is one of the few states in which the Legislature has defined and standardized foods. Therefore, having learned the composition of the product by following it through the various steps of manufacture, the next problem was to determine whether the product offered for cherries was in truth and in fact cherries under the definitions and standards prescribed by the Legislature. Fruits are defined as the clean, sound, edible, fleshy fructifications of plants, distinguished by their sweet, acid and ethereal flavors. Canned fruits are defined as the sound product made by sterilizing clean, sound, properly matured and prepared fresh fruit, by heating, with or without sugar (sucrose) and spices, and keeping in suitable, clean, hermetically sealed containers, and conforms in name to the fruit used in its preparation. Preserve is defined as the sound product made from clean, sound, properly matured and prepared fresh fruit and sugar (sucrose) syrup, with or without spices or vinegar, and conforms in name to that of the fruit used, and in its preparation not less than forty-five pounds of fruit are used to each fifty-five pounds of sugar. It is apparent from these three definitions that a product designated as a fruit, either canned or preserved, must first of all be fruit.

The general method or preparation of the product under consideration was learned from the manufacturers to be as follows: They import from foreign countries, mainly Italy and France, large quantities of Royal Ann type cherries packed in brine. This type of cherry is a white cherry, large and fleshy, containing but little natural color. In preparing the cherries for shipment they are preserved first by treating them with sulphur dioxide produced by burning sulphur. This substance serves the dual purpose of preserving the cherries and destroying their natural color. After sulphuring, the cherries are placed in casks or barrels and covered with a strong, if not saturated, solution of salt brine. The treatment with sulphur and salt brine hardens or toughens the pulp of the cherries. The cherries treated and packed in this way have not been pitted and are still on the stems as they came from the trees. When the cherries are received at the factory the bung

is removed from the barrels or casks and the strong solution of salt brine and sulphurous acid is drained off and discarded. Next, a hose is placed in the barrel, water turned on and the cherries are thoroughly soaked and washed, the object being to remove as much as possible the salt and sulphurous acid. After this soaking and washing, the cherries are stemmed, sorted and pitted. After being pitted they are again washed or leached with water. This procedure is necessary to remove, if possible, the last trace of sulphur dioxide or sulphurous acid. Samples of the cherries treated as described and before being washed were supplied by one of the manufacturers, and due to the large amount of sulphurous acid and strong salt brine the product was inedible. In fact it contained a substance deleterious to health, sulphurous acid, a chemical preservative the use of which is prohibited in foods in the state.



Figure 15

So-called Maraschino Cherries. This label would lead one to believe that the article is in reality Maraschino cherries. A chemical analysis of a product bearing this label discloses, however, that such product is not Maraschino cherries. (For fuller description see report of Chief Chemist and Assistant Commissioner.)

The natural juice of cherries carries in solution the ethereal flavors and sugar of the natural fruit. Therefore, it is apparent that while washing out the dissolved sulphurous acid and salt brine, most, if not all, of the natural fruit juice is washed away. In other words, those very constituents, namely, their sweet, acid and ethereal flavors necessary to entitle the fleshy fructifications of plants to be designated as fruit are removed. What really remains of the fruit is the skin and

pulp. Apparently the procedure up to this point has destroyed the product as a fruit for it does not meet the requirements of the definition of fruit and it must be obvious that canned fruit or preserved fruit cannot be prepared from this product. The treatment herein described prepares the pulp and skin of the destroyed fruit so that it lends itself beautifully to artificial coloring.

The next step in the process of manufacture is to treat what remains of the fruit with sugar syrups of varying strength. It is first treated with a fairly light solution of sugar remaining in contact with this solution for a sufficient length of time to allow the pulp to absorb as much sugar as it will. It is then taken from this sugar solution and placed in a stronger solution where it is allowed to remain for a sufficient length of time to take on more sugar. When it has taken on the proper amount of sugar it is finally placed in a sugar solution of about or slightly greater strength but to which there has been added a coal tar dye which will be readily absorbed by the pulp, artificially coloring it to look like a well matured selected red cherry. To this sugar solution there is then added a small amount of artificial flavoring usually benzaldehyde or oil of bitter almond. Apparently then the entire process in short amounts to a removal of the sweet acid and ethereal flavors, including the sugar and fruit juice, and substituting for them a solution of cane sugar, coal tar dye and artificial oil of bitter almond or benzaldehyde. It should be apparent even to the laymen that a product so prepared is no longer fruit or a fruit product under the definition for fruit and fruit products prescribed by the Legislature. After several conferences with the manager of one of the largest concerns engaged in this business and the part owner of perhaps the largest concern, both were convinced that their products were not cherries as defined by the Legislature. Inasmuch as numerous inquiries were received almost daily for a time, the information gained was put into letter form for the guidance of those seeking information. To complete what I have attempted to do, namely, to illustrate the manner in which problems of this kind are handled, I deem it fitting that the letter prepared be included.

Dear Sir:

You request information as to the holding or opinion of this department in relation to the sale in this state of articles of food bearing designation as Maraschino type of cherries.

The legal definition and standard for foods and fruit products control in this matter. Section 4601—4a subsection 3 of the statutes defines fruits as follows: "Fruits are the clean, sound, edible, fleshy fructifications of plants, distinguished by their sweet, acid, and ethereal flavors." A product labeled "Cherries" prepared from fruit complying with this definition and standard and retaining the characteristics of the fruit thus defined, does not fall into the class prescribed by the general food laws of Wisconsin.

It is to be observed, first, that genuine Maraschino cherries, or cherries in Maraschino, are legally salable in Wisconsin; but that the sale

of fraudulent imitations of the same is prohibited under the food laws of Wisconsin.

According to the experience of this department, most of the articles of that type attempted to be palmed off on the Wisconsin people, are in contravention of the terms of the Wisconsin general food law or misbranding law. It is to be remembered in this connection, that the prohibition as to the sale of any article of food is the function of the legislature of Wisconsin and not of the Dairy and Food Commissioner. Yet it is beyond doubt a function of the Dairy and Food Commissioner to ascertain whether or not articles of food offered for sale on the Wisconsin market are lawfully salable, as such procedure is essential as a basis for prosecution for the sale or offering for sale of any adulterated or misbranded article of food. We have found upon the Wisconsin market, cherries maintaining their natural substances, except the pit, and which cherries have not been at any time sulphured or brined, and cherries in which the natural juice and flavor have not been wholly or in part destroyed or from which cherries the natural juice and flavor have not been wholly or in part abstracted, that are placed in a sugar solution of such concentration as to exclude the product from being a preserve, as defined in subsection 13 of section 4601—4a Wisconsin statutes, with artificial color and flavor added, in glass, lightly processed, and labeled and sold as cherries artificially colored and flavored. We hold that the sale of such an article is not proscribed by the Wisconsin food laws. We hold that so-called "cherries" which have been sulphured or brined, from which cherries the natural juice and flavor have been wholly or in part destroyed or abstracted, and that do not retain their natural substances are proscribed by the Wisconsin general food and misbranding laws.

The above paragraphs particularize certain classes of products that appear on the Wisconsin market, but are not intended as complete generalizations as to all such products. Each of these products appears to constitute a case in itself as much ingenuity has been employed to diversify these preparations.

Producers of these articles know or should know whether or not their products possess the characteristics hereinbefore set forth. Knowing this they are in a position to decide for themselves whether or not their respective products are unlawful. It is not the function of the Dairy and Food Department to make specific analyses of such articles of food on request of manufacturers. Under the food laws of Wisconsin, it is the duty of producers of foods to know and be certain as to the composition thereof.

Very truly yours,

J. Q. EMERY,
Dairy and Food Commissioner.

**The Solution of a Problem Relating to a Misbranded Article of Food
Under the Provisions of Law Relating to the
Branding of Articles of Food**

Having shown in the preceding article the steps taken in applying the provisions of the general food law to an adulterated product, I think it interesting and instructive to consider a problem of misbranding as applied to our food law known as the misbranding law. In the case cited, the dealer, or someone authorized to act for him, having listened to a presentation of most likely a high priced salesman of how to successfully increase the sale of cold storage eggs, accepted the advice of this high priced salesman, who, perhaps, possessed a general knowledge of food laws, but was not sufficiently versed in the specific laws to enable him to advise intelligently, released for sale on the markets of Wisconsin large quantities of misbranded eggs in package form. I think it pertinent at this time to point out the fact that by his act the wholesaler not only violated law, laying himself liable to prosecution, but he created a condition whereby each of the retail dealers handling his misbranded articles of food also laid themselves liable to prosecution for the sale of a misbranded article of food. The facts in the case are as follows:

Cold storage eggs were packed in cartons containing each one dozen eggs. On the top of the carton there appeared an attractive lithographic picture portraying a farm house with part of the barnyard in which was shown an up-to-date hennery with a flock of attractive chickens being fed. In connection with this scene there appeared the outline of an egg in which the following words appear: "Sealed—Fresh Eggs." On one side of the carton there appeared in large type the statement: "SELECTED EGGS," and the outline of two eggs in one of which was printed the word "Selected" and in the other "Cold Storage," while in much larger type there appeared the words "Sealed Fresh Eggs" below which in smaller type were the words "One Dozen." On the opposite side of the carton there appeared the following in large type, "ONE DOZEN FINEST EGGS, KEPT FRESH, GUARANTEED," followed by the statement, "Any Sealed Fresh Egg found unpalatable will be replaced without charge."

An investigation of the eggs packed in the carton revealed the fact that they were not fresh eggs but cold storage eggs. The law relating to the misbranding of articles of food provides among other things that articles of food, or articles which enter into the composition of food, which, or the package or label of which shall bear any statement, design or device regarding such article or the ingredients or substances contained therein which shall be false or misleading in any particular shall be deemed to be misbranded. Whether or not the statements made on this package of food representing the eggs therein to be fresh, selected and finest eggs, kept sweet, were false and misleading depends of course upon the character of the eggs in the package. As stated above, the eggs were not fresh but cold storage eggs. That is, they were eggs that had been held in a cold storage warehouse for forty days or more. In fact they had been in cold storage for several months and

therefore could not and did not possess the properties of a fresh egg. Plainly, the eggs were a misbranded article of food and their sale therefore in contravention of law. This matter was promptly brought to the attention of the wholesaler with the result that no more of the eggs were offered for sale in the cartons under the labeling as above described, and the agent of the wholesaler now began where he should have started before attempting to sell cold storage eggs in the manner described. That is, he sought information from those having information concerning the laws applying to the sale of his product. Unquestionably, hundreds, if not thousands, of dollars were wasted in the purchase of unsuitable cartons and unsuitable advertising matter, to say nothing of the effect upon the confidence of the retail dealers who had placed orders for and were selling these eggs. Several forms of labels to be used on the carton were submitted to the Dairy and Food Commissioner with the request that he pass judgment upon them. While it is not the duty of the Dairy and Food Commissioner to prescribe labels, as has been pointed out, it is necessary for him to form judgment as to whether or not an article of food will be misbranded if sold under a label proposed and under these conditions there can be no objection to the Dairy and Food Commissioner announcing his opinion. This was done in the following letter.

December 10, 1923.

The ——— Company,
Milwaukee, Wisconsin.

Gentlemen: I have received yours of December 8 relative to three different pencil sketches of the wording for future advertising in connection with the sale of your eggs. I have also received three sketches presumably those referred to therein. The sketches are numbered (1), (2) and (3) the wording of the sketches being inserted in a figure that is almost an ellipse. In sketch (1) the words appear "..... Sealed Eggs, cold storage."

In sketch (2) the words "..... Sealed when fresh, cold storage eggs," the word "when" being self imposed upon the words "sealed fresh," appear.

In sketch (3) the words "..... Sealed Fresh, cold storage eggs," appears within the elliptical figure.

What is herein stated has reference only to these three sketches and nothing else whatever upon the carton. It is our opinion that if sketch number (1) is used, that is, the sketch having the words, "..... Sealed eggs, cold storage," there will be no reason for contention that the law applicable to the case is being violated. In answering your letter I am assuming that the sketch not disapproved by this department will be the sketch used on your cartons in connection with the sale of your eggs as included within the term advertising as used in the first paragraph of your letter.

However, if either of the sketches number (2) or (3) should be used this department would feel it to be an incumbent duty to contest in the court the legal right to use the same.

These remarks, of course, mean that the eggs bearing the designation "..... Sealed eggs, cold storage," must in fact be sealed eggs.

Very truly yours,

J. Q. EMERY,

Dairy and Food Commissioner.

As a result of the above letter a representative of the company came to Madison for a conference. At this conference the objections to the wording on the carton were pointed out, discussed and considered and the objectionable features of the branding were eliminated and labels changed. The eggs were labeled, "..... Sealed Eggs—Cold Storage" on the top of the carton, and on the side of the carton they were labeled "SELECTED EGGS—.....Sealed Eggs—One Dozen", and on the opposite side of the carton, "One Dozen Fine Sealed Eggs—Cold Storage" all of which wording is practically in the same size type. In other words an attempt to mislead the consumer into buying cold storage eggs as and for fresh eggs was changed into the act of selling cold storage eggs properly labeled as and for cold storage eggs, thereby removing them from the charge of being a mis-branded article of food. Since the adjustment of this matter the sale of cold storage eggs under similar conditions has been brought to the attention of the Department, resulting in a procedure like the one herein outlined, and it must be apparent that by this course of action the time and work of several people can be saved and the object sought—compliance with law, which is law enforcement in the sale of food, accomplished.

Special Inspectional Work

As Chief Chemist and Assistant Commissioner, a limited amount of inspectional work investigational in nature has been necessary. Perhaps one of the most important investigations made, if here stated, will be of interest and value in demonstrating one of the various angles from which the many problems confronting us are approached. New food products are almost continually finding their way on the markets and some of the older foods are being treated, modified and perhaps changed in such a manner that the right of sale under the names by which they have been formerly bought and sold may be questioned. It may be rightfully claimed by manufacturers that the treatment used improves the article of food. It may stabilize its keeping qualities; it may enable the manufacturer to put the product on the market in a more attractive and convenient form; it may increase the consumption of the particular article of food; it may result in advantages to the producers and consumers alike. But the all important question is, has the treatment undergone by the food changed its character or composition in such a way that it no longer complies with the definition and standard fixed by law for an article sold under a well known and recognized name. It would seem that if the product has been improved there should be a desire on the part of the producers to correctly inform consumers of the improvement and laying claim to its advan-

tages. On the other hand, if the process of manufacture is of such a nature as to conceal the use of inferior grades of food, or if there is an attractive retail market for the article under its old name so that large amounts of money need not be expended to educate the consumer as to the character, properties and value of the new product, then it may be deemed inadvisable to call attention to the fact that the product has in any way been treated or changed. As food officials, the all important question before us is, always, has the product by reason of manufacturing processes been adulterated so that its sale may be in contravention of our food laws pertaining to adulteration or misbranding. In a large percentage of cases where foods are adulterated they are also subject to the charge of being misbranded. To illustrate, the old well-known and established article of food, cheese, recently has found its way on the market differing in form, shape and character, under such names as loaf cheese, sandwich cheese, picnic loaf, and others. From time to time samples of these new forms of cheese have come to the laboratory for analysis and were subjected to the usual forms of analysis applied to cheese, the purpose being to determine whether the product was in compliance with the standard fixed by law for cheese. Correspondence has been carried on and conferences have taken place in the office of the Dairy and Food Commissioner concerning some of these products. Methods of manufacture were presented and discussed, the character of the cheese used in manufacturing the new forms of cheese was considered. Definite statements as to all of these matters have been made either in the correspondence or at conferences. At first it was represented that nothing was added to or taken from the cheese used, but later when the Dairy and Food Department through analysis and inspection came into possession of positive knowledge of the addition of a substance foreign to cheese and when it was actually observed that water was added in the process of reforming the product into loaves, it appears that the veil of secrecy under the guise of frankness was finally lifted. The important question then before the Department concerning the product is whether or not loaf cheese, sandwich cheese, etc., are cheese or whether they are cheese plus some other material. It appears that if in the process of reforming there is added to the cheese a substance foreign to cheese, the resulting product can no longer be called cheese, or, if in the reforming of the product anything was abstracted from the cheese, it could no longer be called cheese, and this leads us to the inquiry, what is cheese? The Legislature in defining cheese has said:

"Cheese is the sound, solid, and ripened product made from milk or cream by coagulating the casein thereof with rennet, pepsin, or lactic acid, with or without the addition of ripening ferments and seasoning or added coloring matter." While chemically considered, cheese is a combination of milk fat, casein and proteins derived from casein, salt, ash, moisture, with lactic acid and occasional traces of milk sugar.

Stated, then in other language, if you follow the process indicated by the Legislature in defining cheese, the resultant product will conform to what has been stated cheese is from the chemical standpoint. That

is to say that if you start with milk or cream and coagulate the casein thereof with rennet, pepsin or lactic acid and produce a sound, solid and ripened product with or without the addition of ripening ferments and seasoning or added color, you will have cheese, a combination of milk fat, casein and proteins derived therefrom, salt, ash, moisture and lactic acid and occasional traces of milk sugar. You would therefore have in cheese with the exception of any ripening ferments, seasoning or added color, only such products as would come from milk in the process of cheese making. It is of significance to state then at this point that when the process of cheese making is followed as indicated in the definition for cheese, you will have first a coagulation of the casein which carries normally with it most of the fat of the milk with other slight amounts of milk constituents. Albumin and milk sugar, normal constituents of milk, with most of the water of milk are excluded from cheese as whey if cheese is made as the Legislature states it shall be made by coagulating the casein of milk with rennet, pepsin or lactic acid.

The next question is, what are and how are the various forms of loaf cheese made? Actual observations of the manufacture of these products in the factory disclose that when it is desired to make loaf of the American type of cheese there are gathered together the requisite pounds of cheese, daisies, long horns, cheddars, twins, etc., to make up a batch of the required weight. I have observed and it has been admitted to me that in making up these batches there is a selection made of cheese which varies in character as to flavor and texture. After this selection has been made the lot is passed to a table where the coating of paraffin and cheese bandages are removed and if there are any visible imperfections such as mold spots or dirt these are removed and the lot of cheese then passed through a chopping machine, the chopped mass collected in bins or boxes, mounted on trucks and passed on to a point where it can be conveniently transferred to kettles. The kettles are steam jacketed and equipped with beating or emulsifying equipment. The next step is to thoroughly mix the chopped cheese, at the same time applying heat to the jacketed kettle which softens the cheese to about the consistency of a stiff dough. While this process of softening goes on, the beating or emulsifying machinery is in operation and it was observed during this emulsifying process that ordinary salt and water were added and in addition thereto a salt, not a normal constituent of cheese, was introduced. The addition of water was excused by the manufacturers and operators on the theory that moisture was lost during the emulsification process.

I have been freely and frankly informed by three of the manufacturers of this type of cheese that it was impossible to successfully produce it without the use of an emulsifying agent. At one factory on my first visit I was just as freely and frankly informed that only in special cases could this type of cheese be manufactured without the use of an emulsifying salt, but on a second visit at this factory the same person, in the presence of another member of this department,

disclaimed the constant use of an emulsifying salt, stating that it was only occasionally used. The actual discovery of the use of an emulsifying agent and the circumstances in connection therewith are of interest. While closely observing operations in the cook room, and it was at this point that common salt or sodium chloride was added, it was noticed that there were two barrels of salt in the cook room, not standing side by side but so located that it might be assumed that the location of each was from the standpoint of convenience for the operators of the various kettles. Close observation, however, disclosed the fact that the operators of each of the kettles visited used both barrels of salt, obtaining supplies therefrom. Had there been no difference in the salt in each of the barrels there seemed no occasion for this practice. After a somewhat detailed observation of the complete process in the cook room the attention of the chief cook was directed toward the salt used. The first barrel inspected was readily and easily recognized as dairy salt, but when inspecting and testing the second barrel the chief cook remarked, "I was wondering whether you were going to pass this by." His remark, manner and the expression of his face disclosed plainly that valuable and heretofore concealed information had been found. As stated before, there was frankness in the admission of the use of an emulsifier at this visit. It was carefully explained how the use of this product, then designated as C. C. Salt, prevented a grainy, undesirable condition in the loaf cheese and that it produced a smooth, silky mass when cooled and formed into loaves resembling well-made and cured American cheese. It was stated that its use produced a loaf cheese that could be sliced for sandwich purposes into thin slices without crumbling. Further inspection of the factory disclosed the manner in which the softened mass of cheese of about the consistency of stiff dough was divided into masses of five pounds each and placed in containers. Information as to the amount of an emulsifying salt necessary differed with the different manufacturers inspected. It was represented that from two to five per cent of emulsifier is used.

The salt used as an emulsifying agent differed at the various factories. In one instance sodium phosphate was used, in another instance sodium and potassium tartrate (Rochelle Salt) was used, and through correspondence it has been learned that one manufacturer is using disodium phosphate. None of these substances are normal constituents of cheese. It is not deemed necessary here to discuss the benefits of these salts as emulsifying agents nor to explain how or why they aid in the process of emulsification, for a discussion of emulsification and emulsifying agents would not assist in determining whether loaf cheese, sandwich cheese, picnic cheese and other forms of loaf cheese are in truth and in fact cheese or cheese plus some other substance. It appears from the information at hand that cheese is a product derived by a well defined process, chemical in nature, whereby certain well-known and recognized constituents of milk are made to form a part of cheese. The normal process of cheese making in no instance includes any of the emulsifying substances named as a part of cheese.

It is not the purpose of this report to decide what the proper name for a product made from cheese, water and emulsifying substance should be. The sole purpose of this report was to state the facts that have been learned from analytical work and factory inspection concerning the product now on the market as loaf cheese. What has been done and learned in connection with this matter firmly convinces me that the product is cheese plus some other substance.

Food Inspection Work Performed for the State Board of Control

One of the important functions of the State Board of Control in charge of the operations of the penal and correctional institutions of the state is that of purchasing large supplies of food for use at these various institutions. The food supplies are purchased or specifications promulgated by the State Board of Control and supplies are bought for a period of three months. As a result of an investigation by a member of the Board of Control samples of many of the foods furnished on specifications to the various state institutions were submitted to me to be examined and passed upon. The results of that investigation showed the need of closer supervision over the foods furnished by those obtaining contracts for supplies and such supervision has been provided for. My examinations of the first lots of food submitted showed that in many of the institutions dried fruits, far below the standards required in the specifications for such fruits, were furnished the institutions and in many instances the dried fruits were found to be badly infested with worms and moths. Navy beans that were supplied as hand picked never had occasion to come in contact with human hands, raisins supplied as choice seeded raisins were found to be a fermenting mass of raisin skins and other forms of deception and fraud were found and reported. As stated before, the evidence was sufficient to cause the decided steps to be taken to improve and correct these conditions. At the time bids were called for and samples submitted in connection with the bids for the various food products by the Board I have been called upon to examine and pass judgment on the various foods offered with the bids. A continuation of this sort of service to the State Board of Control, I believe, is warranted and justified on the theory that either adulterated or misbranded articles of food may be offered for sale.

Respectfully submitted,

HARRY KLUETER,

Chief Chemist and Assistant Commissioner.

SUMMARY ANALYSIS

June 30, 1922, July 1, 1923

1387 Samples

	No. of Samples	
BEVERAGES.....		23
Tested for ether soluble preservatives—None found.....	7	
Miscellaneous.....	16	
DAIRY PRODUCTS.....		1166
Butter.....		178
Standard.....	107	
Not standard.....	33	
Submitted.....	38	
Cheese.....		390
Tested for moisture and found to be in compliance with law for moisture.....	138	
Tested for moisture and found to contain more than the permitted amount of moisture.....	227*	
Submitted.....	25	
Cream.....		126
Delivered to creameries—standard.....	4	
Tested for percent of butter fat to determine overreading or underreading of the Babcock test.....	36	
From city milk supply—standard.....	2	
From city milk supply—not standard.....	17	
Submitted.....	67	
Ice Cream.....		28
Standard.....	13	
Not standard.....	5	
Milk.....		418
Delivered at creameries, cheese factories or condenseries—standard.....	16	
Delivered at creameries, cheese factories or condenseries—not standard.....	100	
City milk—standard.....	19	
City milk—not standard.....	65	
Herd samples.....	102	
Submitted samples.....	116	
Miscellaneous dairy products.....		26
FLAVORS AND FLAVORING EXTRACTS.....		28
LINSEED OIL.....		7
MISCELLANEOUS PRODUCTS.....		48
SUBMITTED MISCELLANEOUS PRODUCTS.....		37
SACCHARIN PRODUCTS.....		17
Maple syrup and maple sugar—submitted samples.....	10	
Honey—submitted samples.....	7	
VINEGAR.....		61

* Sixteen samples of cheese analyzed to determine whether they were manufactured from skim milk.

BEVERAGES

BEVERAGES—Tested for Ether soluble preservatives—None found

Date	Kind	Bought of	Manufacturer or Jobber
1922			
Sept 27	Ginger Ale.....	H. J. Schmitt, Whitewater.....	Sandroek Spring Co., Whitewater
Sept 27	Green Ribbon Soda.....	H. J. Schmitt, Whitewater.....	Sandroek Spring Co., Whitewater
Sept 27	Raspberry Soda.....	H. J. Schmitt, Whitewater.....	Sandroek Spring Co., Whitewater
Sept 27	Grape Soda.....	H. J. Schmitt, Whitewater.....	Sandroek Spring Co., Whitewater
Sept 27	Orange Soda.....	H. J. Schmitt, Whitewater.....	Sandroek Spring Co., Whitewater
1923			
Jan. 25	Grape.....	Syn Cheo Cigar Store, Green Bay.....	Hagemeister Products Co., Green Bay
Apr. 3	Lemon Soda.....	W. D. Pooler & Son, Gordon.....	The Fitger Co., Duluth, Minnesota

MISCELLANEOUS BEVERAGES

Date	Bought for	Bought of or Submitted by	Manufacturer or Jobber	Remarks
1922				
Aug. 2	Orange Pop.....	Roy Gardiner, Markesan.....	Princeton Bottling Works, Princeton.....	Benzoic acid present in small amount.
Aug. 16	Grape Pop.....	C. C. Noggle, Prairie du Chien.....	C. C. Noggle, Prairie du Chien.....	Benzoic acid present.
Dec. 18	Cider.....	Misfeldt Grocer Co., Chippewa Falls.....	Mikesell & Co., Traverse City, Mich.....	No benzoic acid present.
Dec. 22	Cider.....	Gottschalk & Anderson, Wisconsin Rapids.....	Duffy-Mott Co., Huekville, N. Y.....	Benzoic acid present.
1923				
Jan. 22	Pure Apple Cider..	The Moholt Farm, Eau Claire.....	Ongle Moholt, Eau Claire.....	No benzoate of soda or saccharin present.
Jan. 24	Cider.....	H. N. Williams, New Auburn.....	D. E. Conahim, Cleveland.....	No benzoate of soda or saccharin present.
Jan. 25	Cherry Cider.....	G. Madison, Colfax.....	D. E. Conahim, St. Paul.....	Found to contain benzoate of soda.
Feb. 22	Cider.....	M. C. Geoghan, Wisconsin Rapids.....	Benzoic acid present.
Feb. 27	Cider.....	Hanke Grocery, Wisconsin Rapids.....	No benzoic acid present.
Apr. 3	Cider.....	Hamm Brewing Co., St. Paul, Minn.....	Hamm Brewing Co., St. Paul, Minn.....	Found to contain benzoic acid.
Apr. 12	Cider.....	Martin Francon, City Point.....	Adulterated.
Apr. 14	Apple Cider.....	W. J. Lynch, Madison.....	Jos. Bollenbeck, Madison.....	Found to contain benzoic acid.
Apr. 16	Apple Cider.....	J. L. Meloy, Madison.....	Heibel Bottling Works, Madison.....	No chemical preservatives.
Apr. 16	Apple Cider.....	Nick Meyer, Madison.....	Lake City Bottling Works, Madison.....	No chemical preservatives.
May 2	Grape Pop.....	Mineral Spring Prod. Co., Mineral Point.....	Mineral Spring Products Co., Mineral Point.....	Benzoic acid present. No saccharin.
May. 22	Raspberry Pop.....	C. C. Noggle, Prairie du Chien.....	C. C. Noggle, Prairie du Chien.....	Benzoic acid present. No saccharin present.

DAIRY PRODUCTS

Butter—Standard

Date	Bought of	Manufacturer or Jobber
1922		
July 6	L. A. Monn, Cascade	Armour & Co., Sheboygan.
July 7	Wm. Hulce, Cascade	Green Bay Ice Cream Co., Green Bay.
July 7	Ripon Produce Co., Milwaukee	Ripon Produce Co.
July 11	Sapp & Seatherman, Milwaukee	Midwest Creamery Co., Plymouth.
July 12	S. B. Comfort, Kenosha	Midwest Creamery Co., Plymouth.
July 12	Midwest Produce Co., Kenosha	Midwest Creamery Co., Manitowoc.
July 17	Smith Bros. Co. Store, Green Bay	Christy Brook Creamery, Gillette.
July 25	Shinron Bros., Kenosha	Badger Creamery Co., Mineral Point.
Aug. 1	J. Foshage, Lodi	Lodi Creamery Co., Lodi.
Aug. 4	Waukegan Tea Co., Waukesha	Dairy Belt Cheese & Butter Co., Boyd.
Aug. 4	Sheboygan Falls Creamery, Sheboygan	Sheboygan Falls Creamery.
Aug. 4	Sheboygan Dairy Produce Co., Sheboygan
Aug. 4	Midwest Creamery Co., Plymouth
Aug. 14	Ripon Produce Co., Ripon	Ripon Produce Co., Ripon.
Aug. 17	Walter R. Schmidt, Sheboygan	Sheboygan Dairy Prod. Co., Sheboygan.
Aug. 23	W. Warren, Milwaukee	Gridley Dairy Co., Milwaukee.
Aug. 25	Carver's Ice Cream Co., Oshkosh	Carver's Ice Cream Co., Oshkosh.
Sept. 7	H. H. Schwam, Sheboygan	Sheboygan Dairy Produce Co., Sheboygan.
Sept. 18	North Bend Creamery Co., Melrose	North Bend Creamery Co., Melrose.
Sept. 22	Etrrick Creamery Co., Etrrick	Etrrick Creamery Co., Etrrick.
Sept. 25	Arctic Springs Creamery Co., Galesville	Arctic Springs Creamery Co., Galesville.
Sept. 27	W. H. Borst, La Crosse	Tri-State Ice Cream Corp., La Crosse.
Sept. 27	Salim Geez, La Crosse	Henry Abnet, La Crescent, Minn.
Sept. 28	Ginsky Bros., La Crosse	Miller-Rose Co., La Crosse.
Oct. 20	F. Pantke, Winneconne	Omro Cooperative Butter & Cheese Co., Omro.
Oct. 25	Zeller Grocery, Green Bay	Fairmont Creamery Co., Green Bay.
Oct. 25	Bur Grocery Co., Green Bay	Neenah Dairy, Neenah.
Oct. 26	Geo. Souik, Custer	Geo. Souik, Custer.
Oct. 28	Viroqua Creamery Co., Viroqua	Viroqua Creamery Co., Viroqua.
Nov. 2	Edw. Seiben, Reeseville	Spring Brook Creamery, Columbus.
Nov. 3	W. A. Bluteau, Madison	Swift & Co., U. S. A.
Nov. 14	G. Schwarz, Madison	H. M. Zander Co., Cross Plains.
Nov. 28	Sheboygan Dairy Produce Co., Sheboygan	Sheboygan Dairy Produce Co., Sheboygan.
Dec. 4	Schalow & Hening, Princeton	F. E. Raasch, Princeton.
Dec. 5	The Metcchell, Metcchell Cry., Dodgeville	The Metcchell, Metcchell Cry., Dodgeville.
Dec. 5	Star Creamery, Dodgeville	Star Creamery, Dodgeville.
Dec. 5	Buehler Bros., Fond du Lac	Waseco Butter Co., Chicago.

Dec. 6 Badger Creamery, Mineral Point.
 Dec. 6 Mineral Point Cheese & Butter Co., Mineral Point.
 Dec. 12 Miller & Weaver Grocery, Monroe.
 Dec. 27 Walter & Wagner, Plainfield.
 Dec. 29 Zala Baldwin, Madison.

1923

Jan. 3 C. E. Eaton, Green Lake.
 Jan. 5 Clink & Kraft, Berlin.
 Jan. 17 Gammon & Co., Kendall.
 Jan. 19 Wilton Mutual Coop. Creamery Association, Wilton.
 Jan. 22 E. Gnatzig's Grocery Store, Watertown.
 Jan. 22 Ripon Grocery Co., Ripon.
 Jan. 24 La Farge Butter & Cheese Co., La Farge.
 Jan. 25 Bonduel Creamery Co., Bonduel.
 Jan. 25 Zachow Creamery, Zachow.
 Jan. 29 Greenfield Creamery Co., Tunnel City.
 Jan. 29 J. A. Fox Grocery, Janesville.
 Jan. 30 Thure Nelson, Superior.
 Jan. 30 Thure Nelson, Superior.
 Jan. 30 Grand Union Tea Co., Superior.
 Feb. 1 Keifer Produce Co., Wausau.
 Feb. 9 Carl Meyer, Manitowoc.
 Feb. 20 Wm. Budd, Rio.
 Feb. 20 W. A. Tyson, Clinton.
 Feb. 23 Bluteau's Market, Madison.
 Feb. 23 W. C. Malone, Madison.
 Feb. 28 Kuhlman's Sanitary Grocery, Eau Claire.
 Feb. 28 Timber's Grocery, Eau Claire.
 Feb. 28 Shawtown Market, Eau Claire.
 Mar. 1 Chas. Sorenson, Monomonee Falls.
 Mar. 5 Eagle River Produce Co., Eagle River.
 Mar. 9 Heyl Dairy Store, Antigo.
 Mar. 9 Farmer Boy Store, Antigo.
 Mar. 12 O. G. Tralmer, Oakdale.
 Mar. 13 West Salem Cash Trading Co., West Salem.
 Mar. 14 Prairie du Chien Creamery Co., Prairie du Chien.
 Mar. 20 Wauzeka Creamery Co., Wauzeka.
 Mar. 21 Readstown Creamery Co., Readstown.
 Mar. 26 Eau Claire Creamery Co., Eau Claire.
 Mar. 27 State Marketing Association, Eau Claire.
 Mar. 27 Union Meat Market, Eau Claire.
 Mar. 28 Meridean Cooperative Creamery Co., Meridean.
 Mar. 29 Fred Schaefer, Wausau.
 April 2 Elk Creek Creamery Co., Independence.
 April 2 Wise, Runkel, Schneider Co., Independence.

Badger Creamery, Mineral Point.
 Mineral Point Cheese & Butter Co., Mineral Point.
 Sheboygan Dairy Products Co., Sheyboan.
 Plainfield Creamery, Plainfield.
 Zala Baldwin, Madison.

Brooklyn Creamery Co., Green Lake.
 Koro Cooperative Creamery Co., Berlin.
 Kendall Cooperative Creamery Association, Kendall.
 Wilton Mutual Cooperative Creamery Association, Wilton.
 Beatrice Creamery Co., Chicago.
 Fairwater Creamery Co., Fairwater.
 La Farge Butter & Cheese Co., La Farge.
 Bonduel Creamery Co., Bonduel.
 Louis M. Schoen, Zachow.
 Greenfield Creamery Co., Tunnel City.
 Cottage Creamery Co., Janesville.
 Moose Lake Creamery Co., Moose Lake, Minn.
 Tollerud & Co., Superior.
 Superior Creamery Co., Superior.
 Keifer Produce Co., Wausau.
 Midwest Creamery Co., Manitowoc.
 Rio Cooperative Creamery Association, Rio.
 G. H. Kothlow, Edgerton.
 Sunlight Creamery, Chicago.
 Madison Dairy Products Co., Madison.
 Foster Creamery Co., Osseo.
 Pleasant Valley Cooperative Creamery, Eleva.
 Rock Falls Creamery Co., Caryville.
 S. C. Jensen Creamery Co., Milwaukee.
 Eagle River Produce Co., Eagle River.
 Howe Creamery Co., Antigo.
 Pacific Ice Cream Co., Antigo.
 Oakdale Cooperative Butter Association, Oakdale.
 West Salem Cooperative Creamery Association, West Salem.
 Prairie du Chien Creamery Co., Prairie du Chien.
 Wauzeka Creamery Co., Wauzeka.
 Readstown Creamery Co., Readstown.
 Eau Claire Creamery Co., Eau Claire.
 Washington Cooperative Creamery, Eau Claire.
 John Morrell & Co., Ottumwa, Iowa.
 Meridean Cooperative Creamery Co., Meridean.
 Levenhagen Dairy Prod. Co., Wausau.
 Elk Creek Creamery Co., Independence.
 Independence Creamery Co., Independence.

Butter—Standard—Continued

Date	Bought of	Manufacturer or Jobber
1923		
April 5	Fountain City Cooperative Cry. Co., Fountain City	Fountain City Co-op. Creamery Co., Fountain City.
April 6	Farmers Creamery Co., Bangor	Farmers Creamery Co., Bangor.
April 12	A. Isenmann, La Crosse	Holmlen Creamery Ass'n., Holmen.
April 12	A. Isenmann, La Crosse	Tri-State Ice Cream Corp., La Crosse.
April 13	J. Sorenson Grocery Store, Gillett	Christy Brook Creamery, Gillett.
April 20	E. L. Martin, Trempealeau	Centerville Co-op. Cry. Ass'n., Trempealeau.
April 20	Kamenskey & Jackuz, Stevens Point	Buena Vista Cry. Co., Plover.
April 20	Trempealeau Mercantile Co., Trempealeau	Arctic Springs Cry. Co., Galesville.
April 23	Klingbeil & Kalmon, Medford	
April 27	Stoddard Co-op. Cream, Cheese & Butter Co., Stoddard	Stoddard Co-op. Cream, Cheese & Butter Co., Stoddard.
May 2	F. Pongratz, Warrens	Warrens Creamery Co., Warrens.
May 9	Sheboygan Falls Cry. Co., Sheboygan	Sheboygan Falls Creamery Co., Sheboygan Falls.
May 9	Sheboygan Dairy Prod. Co., Sheboygan	Sheboygan Dairy Prod. Co., Sheboygan.
May 9	Arctic Springs Creamery Co., Galesville	Arctic Springs Creamery Co., Galesville.
May 10	N. T. Nelson & Son, Ettrick	Ettrick Creamery Co., Ettrick.
May 15	Midwest Creamery Co., Plymouth	
May 15	Jerome S. Reif, Saukville	Jerome S. Reif, Saukville.
May 15	Ludington Farmers Cry. Ass'n., Fall Creek	Ludington Farmers Cry. Ass'n., Fall Creek.
May 21	Bloomingdale Co-op. Cry. Co., Westby	Bloomingdale Co-op. Cry. Co., Westby.
May 31	Centerville Cooperative Cry. Trempealeau	Centerville Co-op. Creamery Co., Trempealeau.
June 1	Garden Valley Creamery Co., Waumandee	Garden Valley Creamery, Waumandee.
June 6	Taylor Creamery Ass'n., Taylor	Taylor Creamery Ass'n., Taylor.
June 7	The Racine, Racine	Shimon Bros. Co., Milwaukee.
June 8	Silver Mound Creamery Ass'n., Sechlerville	Silver Mound Creamery Ass'n., Sechlerville.
June 8	W. E. Abbott, Hixton	Osseo Co-op. Cry., Osseo.
June 13	Fred Meinecke & Co., Tomah	Farmers Co-op. Butter Ass'n., Tomah.

Butter—Not Standard

Date	Bought of	Manufacturer or Jobber	Per cent moisture	Per cent fat	Per cent salt and curd
1922					
July 6	Earl E. Kort, Campbellsport	Sheboygan Falls Cry. Co., Sheboygan Falls	16.62	79.83	3.55
July 7	Ripon Produce Co., Milwaukee	Rhineland Cry. & Produce Co., Rhineland	19.60	76.24	4.16
July 20	Sheboygan Dairy Prod. Co., Sheboygan		18.79	76.51	4.70
July 21	Midwest Cry. Co., Plymouth		17.37	78.90	3.73
Aug. 22	F. Pantke, Winneconne	Omro Co-op. B. & C. Co., Omro	16.14	79.63	4.23
Aug. 23	W. Warren, S. Milwaukee	Ripon Produce Co., Milwaukee	18.02	79.64	2.34
Oct. 24	Sparta Co-op. Cry. Ass'n., Sparta	Sparta Co-op. Cry. Ass'n., Sparta	15.87	79.46	4.67
Oct. 27	M. Safer, Milwaukee	Rhineland Cry. & Prod. Co., Rhineland	16.72	79.82	3.46
Nov. 28	Midwest Cry. Co., Plymouth	Midwest Cry. Co., Plymouth	15.82	79.74	4.44
Dec. 4	S. D. Nelson, Rhineland	Rhineland Cry. & Prod. Co., Rhineland	16.80	79.80	3.40
Dec. 7	City Meat Market, Antigo	Pacific Ice Cream Co., Antigo	18.00	76.01	5.99
Dec. 11	Jerzak's Meat Market, Stevens Point	Hancock Cry. Co., Hancock	16.99	79.37	3.64
Dec. 18	Gnatzig's Central Store, Watertown	Schumacher & Son, Jefferson	18.59	76.44	4.97
Dec. 26	Ripon Produce Co., Ripon	Ripon Grocery Co., Ripon	16.77	79.02	4.21
Dec. 30	Levenhagen Dairy Prod. Co., Wausau	Levenhagen Dairy Prod. Co., Wausau	17.27	77.14	5.59
1923					
Jan. 12	T. J. Anderson, Superior	Cromwell Creamery, Cromwell, Minn	17.88	77.46	4.66
Jan. 23	Tralmer & Tiber, Oakdale	Oakdale Co-op. Butter Ass'n., Oakdale	15.96	79.60	4.44
Jan. 29	J. A. Fox Grocery, Janesville	F. Jennings, Milton	16.87	78.90	4.23
Jan. 30	Grand Union Tea Co., Superior	Wilson & Co., Duluth	17.70	77.87	4.43
Jan. 30	Geo. Garlid, Durand	Geo. Garlid, Durand	16.46	79.78	3.76
Feb. 9	O. Torrison Co., Manitowoc	Lake Shore Cry. Co., Manitowoc	16.68	79.19	4.13
Feb. 9	Carl Meyer, Manitowoc	Baldwin Cry. Co., Weyauwega	16.21	79.66	4.13
Feb. 27	State Marketing Ass'n., Eau Claire	Washington Co-op. Cry., Co. Eau Claire	17.38	79.03	3.59
Feb. 28	E. A. Johnson, Eau Claire	Eau Claire Cry. Co., Eau Claire	15.64	79.68	4.68
Mar. 23	W. H. Thiede, Viola	W. H. Thiede, Viola	16.31	78.65	5.04
April 3	Kamenskey & J. Kusz, Stevens Point	Buena Vista Cry. Co., Plover	17.71	78.78	3.51
April 10	Otto Jaedecke, Watertown	Schumacher & Son, Jefferson	22.85	71.76	5.39
April 12	A. Isenmann, La Crosse	Miller Rose Co., La Crosse	16.65	78.81	4.54
April 19	O. A. Ruseh Grocery Store	Boulevard Dairy, Marinette	19.07	76.79	4.14
May 3	C. E. Olson, Black River Falls	Farmers Co-op. Cry. Ass'n., Black River Falls	16.15	79.70	4.15
May 14	Preston Cry. Co., Blair	Preston Cry. Co., Blair	17.30	78.53	4.17
May 14	Pigeon Falls Co-op. Cry. Co., Pigeon Falls	Pigeon Falls Co-op. Cry. Co., Pigeon Falls	16.61	78.92	4.47
June 6	Preston Cry. Co., Blair	Preston Creamery Co., Blair	17.63	78.59	3.78

Butter—Submitted

Date	Submitted by	Remarks
1922		
July 22	Zala Baldwin, Madison.....	Standard
Sept. 23	Peoples Cash Grocery, Antigo.....	Free from foreign fat.
Oct. 5	G. A. Pinkerton, Eagle River.....	Moisture, 17.34%
Oct. 5	G. A. Pinkerton, Eagle River.....	Moisture, 16.29%
Oct. 5	G. A. Pinkerton, Eagle River.....	Moisture, 17.30%
Oct. 17	Fond du Lac County Farm Bureau, Fond du Lac.....	Genuine butter fat.
Oct. 26	Mr. Leonard, Sparta Co-op. Cry. Co., Sparta.....	Not standard in fat
Nov. 4	Peshigo Dairy Co., Marinette.....	Standard.
Nov. 13	Jochem Bros., Cedarburg.....	Standard.
Nov. 13	Jochem Bros., Cedarburg.....	Not standard. Low in fat
Nov. 23	John Habegger Co., Watertown.....	Not standard.
Dec. 11	N. B. Brill, Elkhart Lake.....	Free from foreign fat.
Dec. 16	Irving Duxbury, Alma Center.....	Free from foreign fat.
Dec. 22	E. M. McIntosh, Alma Center.....	Free from foreign fat.
Dec. 28	Earnest Dangel, Madison.....	Free from foreign fat.
1923		
Jan. 2	Preston Creamery Co., Blair.....	Not standard.
Jan. 2	J. E. Boettcher, Madison.....	Free from foreign fat.
Jan. 3	Theodore Brill, Kiel.....	Free from foreign fat.
Jan. 12	Mrs. Cora Violette, Tomahawk.....	Free from foreign fat.
Jan. 16	Geo. Warner, Madison.....	Free from foreign fat.
Jan. 23	Mr. Stafford, Madison.....	Free from foreign fat.
Jan. 26	J. O. Johnson, Cornell.....	Free from foreign fat.
Jan. 28	H. B. Quackenbush, Antigo.....	Standard.
Jan. 28	H. B. Quackenbush, Antigo.....	Standard.
Jan. 29	Mrs. John Kafka, Edgar.....	Free from foreign fat.
Feb. 1	F. J. Carl, Stratford.....	Standard.
Feb. 1	Northland Cooperative Creamery, Ashland.....	Free from foreign fat.
Feb. 9	H. C. Larson, Madison.....	Free from foreign fat.
Feb. 26	Frank Maloney, Rhinelander.....	Free from foreign fat.
Mar. 5	L. Clausen, Cushing.....	Standard.
Mar. 11	A. Fagan, Bridgeport.....	Free from foreign fat.
Mar. 26	W. N. Mackin, Madison.....	Not butter—oleomargarine.
Mar. 28	Kurt Hornig, Tigerton.....	Free from foreign fat.
April 3	John Habegger Co., Watertown.....	Not standard.
April 7	Carl J. Boness, Two Rivers.....	Free from foreign fat.
April 17	Otto C. Nessa, Ossco.....	Free from foreign fat.
April 26	G. E. Lewis, Montello.....	Free from foreign fat.
May 14	Frank Fasbender, Jim Falls.....	Not standard.

Cheese—Found to contain in cheese known as American or Cheddar cheese not more than 38.00 per cent of moisture and in cheese known as Brick cheese not more than 42.00 per cent of moisture.

Date	Bought of or Collected at	Manufacturer or Jobber
1922		
July 3	Lutze Cheese Co., Cleveland.....	Gilbert J. Blanke, Timothy.
July 5	Benedict Gruenfelder, Curtiss.....	Benedict Gruenfelder, Curtiss.
July 27	Koss & Co., Green Bay.....	John E. Kabat, Greenleaf.
July 27	Koss & Co., Green Bay.....	John E. Kabat, Greenleaf.
Aug. 4	Pauly & Pauly, Sturgeon Bay.....	Vignes Cheese Fety., Sawyer.
Sept. 22	Wis. Cheese Producers Fed., Plymouth.....	Casper M. Holzschuk, Elkhart Lake.
Sept. 29	C. A. Straubel Cheese Warehouse, Lena.....	Cream City Cheese Factory, Oconto.
Oct. 2	Dow Cheese Co., Fond du Lac.....	Lawrence Eggars, Vandyne.
Oct. 9	North Wis. Prod. Co., Manitowoc.....	R. Reitz, Fremont.
Oct. 18	Pauly & Pauly Cheese Warehouse, Merrillan.....	Thur & Thur, Fairchild.
Oct. 24	C. E. Blodgett Cheese Co., Wisconsin Rapids.....	Jos. Zimmerman, Stevens Point.
Oct. 24	C. E. Blodgett Cheese Co., Wisconsin Rapids.....	E. Krommenakker, Wisconsin Rapids.
Oct. 26	C. A. Carlson Co., Viroqua.....	Lee Lepley, Viroqua.
Oct. 26	C. A. Carlson, Viroqua.....	Monroe County Cheese Co., Cashton.
Oct. 26	C. A. Carlson Co., Viroqua.....	Ross Cheese & Butter Co., Viroqua.
Oct. 26	C. A. Carlson Co., Viroqua.....	West Prairie Cheese Co., West Prairie.
Oct. 26	C. A. Carlson Co., Viroqua.....	Bishop Brancan Cheese Co., Viroqua.
Oct. 27	Fargo Cheese Co., Viroqua.....	Fargo Cheese Co., Viroqua.
Nov. 2	J. S. Hoffman Co., Mt. Horeb.....	Prairie Ridge Cheese Co., Mt. Horeb.
Nov. 2	J. S. Hoffmann Co., Mt. Horeb.....	Sand Rock Cheese Co., Mt. Horeb.
Nov. 3	Wis. Cheese Federation, Green Bay.....	Art Klessig, Forestville.
Nov. 3	Wis. Cheese Federation, Green Bay.....	Art Klessig, Forestville.
Nov. 3	Phenix Cheese Co., Plymouth.....	C. A. Strobel, Gillett
Nov. 3	Phenix Cheese Co., Plymouth.....	Wild Cherry Cheese Co., Thorp.
Nov. 15	Kraft Cheese Co., Thorp.....	Aug. Ehlert, Thorp.
Nov. 15	Dairy Belt Cheese Co., Thorp.....	C. E. Blodgett, Rice Lake.
Nov. 16	Dow Cheese Co., Fond du Lac.....	Edwin Klug, Greenleaf.
Nov. 24	Davis Bros., Cheese Company, Plymouth.....	Stone Ordean Wells Co., Duluth.
Dec. 4	Company Store, Cumberland.....	Franklin MacVeagh & Co., Chicago.
Dec. 4	Lee Bros. Store, East De Pere.....	Franklin MacVeagh Company, Chicago.
Dec. 4	Lee Bros. Store, East De Pere.....	John S. Marten, Little Falls, New York.
Dec. 4	O. Torrison Co., Manitowoc.....	Sprague Warner Co., Chicago.
Dec. 5	Bur Grocery Co., Green Bay.....	Sprague Warner Co., Chicago.
Dec. 5	Bur Grocery Co., Green Bay.....	Fred Schroeder, Ridgeway.
Dec. 5	A. H. Barber Co., Dodgeville.....	Chicago House.
Dec. 5	A. P. Fleischman, Fond du Lac.....	Hoffman Groc. Co., Milwaukee.
Dec. 6	Schmidt & Kuffel Co., Berlin.....	

Cheese—Found to contain in cheese known as American or Cheddar cheese not more than 38.00 per cent of moisture and in cheese known as Brick cheese not more than 42.00 per cent of moisture—Continued

Date	Bought of or Collected at	Manufacturer or Jobber
1922		
Dec. 6	D. D. Williams Co., Markesan.....	Sprague Warner Co., Chicago.
Dec. 6	I. Jenkins, Berlin.....	Hoffman Groc. Co., Milwaukee.
Dec. 6	E. A. Nestingen, Sparta.....	Reid Murdock, Chicago.
Dec. 6	Bur Grocery Co., Green Bay.....	Sprague Warner Co., Chicago.
Dec. 6	Zeller Grocery, Green Bay.....	United Prod. Co., Appleton.
Dec. 6	Wis. Cheese Federation, Green Bay.....	Wm. Wacholz, Brussels.
Dec. 6	A. Hebblewhite, Oshkosh.....	Franklin MacVeagh & Co., Chicago.
Dec. 6	Evans Bros., Oshkosh.....	Valley Dairy Products Co., Appleton.
Dec. 7	J. O. Kuehl, Neenah.....	Sprague Warner Co., Chicago.
Dec. 7	Johnson Bros., Neenah.....	Swift & Co., Oshkosh.
Dec. 8	Wis. Cheese Federation, Wausau.....	Square Deal Co-op. Cheese Factory, Merrill
Dec. 8	Wis. Cheese Federation, Wausau.....	Paul Krueger, Ringle.
Dec. 11	H. D. McCollock Co., Stevens Point.....	Sprague Warner Co., Chicago.
Dec. 12	T. J. Kolar, Phillips.....	Sprague Warner Co., Chicago.
Dec. 14	Palace Meat Market, Ashland.....	Sprague Warner Co., Chicago.
Dec. 14	J. R. Wills & Hoadley, Platteville.....
Dec. 14	C. A. Straubel Co., Green Bay.....	Austin Nichols Co., Chicago.
Dec. 15	Home Store, Clear Lake.....	John Levash, Little Suamico.
Dec. 15	A. J. Kuhn, Port Washington.....	Geo. H. Hornel & Co., St. Paul, Minn.
Dec. 16	Frank Wieke, Ft. Atkinson.....	Milwaukee Cheese Co., Milwaukee.
Dec. 18	J. & W. Jung, Co., Sheboygan.....	Sprague Warner Co., Chicago.
Dec. 19	Robert Herrmann, Dallas.....	Reid Murdock Co., Chicago.
Dec. 20	Kraft Bros., Mineral Point.....	Robert Herrmann, Dallas.
Dec. 20	L. M. Washburn Store, Sturgeon Bay.....	Thos. Cornish, Highland.
Dec. 21	C. E. Blodgett C. B. & Egg Co., Stratford.....
Dec. 21	J. W. Kappelman, Randolph.....	Aug. Hintz, Stratford.
Dec. 21	Lind & Co., Eau Claire.....	Sprague Warner Co., Chicago.
Dec. 22	Wis. Cheese Prod. Fed., Wausau.....	The Coffee Co., Eau Claire.
Dec. 26	Giebink Bros., Waupun.....	Herman Radke, Marathon.....
Dec. 29	Olaf Bollingsburg, Madison.....	Sprague Warner Co., Chicago
Dec. 29	Service Grocery, Madison.....
1923		
Jan. 1	W. Barker, Monroe.....
Jan. 1	Meytholer Bros., Monroe.....
Jan. 1	Ed. Carroll, Monroe.....
Jan. 1	Young & Co., Monroe.....

Jan.	1	Miller & Weaver, Monroe	
Jan.	1	A. W. Humphrey, Monroe	
Jan.	2	H. D. McClock, Stevens Point	John Hoffman & Sons Co., Milwaukee
Jan.	2	Gottschalk & Anderson, Wisconsin Rapids	Wilson Mercantile Co., Wausau.
Jan.	2	P. L. Marcoe, Fond du Lac	Valley D. P. Co., Appleton.
Jan.	2	Davis Grocery Store, Fond du Lac	Zinkie Cheese Co., Fond du Lac.
Jan.	2	H. M. Phillips, Fond du Lac	Zinkie Co., Fond du Lac.
Jan.	2	E. J. Balthazor, Fond du Lac	Zinkie Grocer Co., Fond du Lac.
Jan.	2	Chas. S. Dernbach, Wausau	Johannes Bros., Green Bay.
Jan.	2	Fred G. Schaefer, Wausau	
Jan.	2	E. A. Hochtritt, Wausau	Marathon Prod. Co., Wausau.
Jan.	2	Pleier's Grocery, Wausau	Armour Co., Chicago.
Jan.	2	Otto Treptow, Wausau	A. Kiebusch Grocery Co., Wausau.
Jan.	2	Max Altshul, Cooney	
Jan.	2	Melzers Seed & Prod. Store, Watertown	Kraft Cheese Co., Plymouth.
Jan.	2	Brusenbach Bros., Watertown	M. Fitzgerald, Watertown.
Jan.	2	Max Altshul, Cooney	
Jan.	2	Godferson Cash & Carry Store, De Pere	
Jan.	2	J. B. Norman Meat Market, De Pere	
Jan.	2	Lee Bros. Co., De Pere	
Jan.	3	Spindler Grocery, Superior	
Jan.	3	Mandsley & Healy, Superior	
Jan.	3	Fritz & Sanford, Superior	
Jan.	3	Krail Butcher Shop, Fond du Lac	Zinkie Co., Fond du Lac.
Jan.	3	Northwestern Grocery Co., Fond du Lac	Zinkie Co., Fond du Lac.
Jan.	3	Eaton Grocery Co., Fond du Lac	Zinkie Co., Fond du Lac.
Jan.	3	O'Brien Bros., Fond du Lac	Zinkie Co., Fond du Lac.
Jan.	3	N. Washbush Grocer, Fond du Lac	Zinkie Co., Fond du Lac.
Jan.	3	M. A. Onstad Store, Green Bay	
Jan.	3	Bur Grocery Co., Green Bay	
Jan.	3	M. Krom & Sons, Antigo	Plankington Packing Co., Milwaukee.
Jan.	3	Palmer's Grocery, Antigo	Wilson Merc. Co., Wausau.
Jan.	3	Langlade Farmers Co-op. Co., Antigo	Howe Creamery Co., Antigo.
Jan.	3	Mrs. A. R. Winter, Antigo	Wilson Merc. Co., Wausau.
Jan.	3	Wm. A. Callaghan Grocery, Green Bay	
Jan.	3	Brown County Equity Store, Green Bay	
Jan.	4	O. Torrison Co., Manitowoc	Peter Thill, Clayton.
Jan.	4	Schuette Bros. Co., Manitowoc	H. B. Stanz Co., Milwaukee.
Jan.	4	Schuette Bros. Co., Manitowoc	Pauly & Pauly Cheese Co., Manitowoc.
Jan.	4	A. Fricke, Colby	Joe Steinwand, Colby.
Jan.	4	Weber Bros., Marshfield	
Jan.	4	Tiffault-Kamps Mer. Co., Marshfield	C. E. Blodgett. C. B. & Egg Co., Marshfield
Jan.	4	O. Torrison Co., Manitowoc	
Jan.	5	E. W. Pfrang, Edgar	Cheese Federation, Wausau.
Jan.	5	L. H. Moll, Edgar	Wilson Mer. Co., Wausau.
Jan.	5	R. Connor Co., Stratford	Johannes Bros., Green Bay.

Cheese—Found to contain in cheese known as American or Cheddar cheese not more than 38.00 per cent moisture and in cheese known as Brick cheese not more than 42.00 per cent of moisture.

Date	Bought of or Collected at	Manufacturer or Jobber
1923		
Jan. 5	Pauly & Pauly, Edgar.....	Poplar Grove Cheese & Butter Co., Edgar.
Feb. 1	Geo. Beaton Cheese Factory, West De Pere.....	Jake Beaton, West De Pere.
Feb. 1	Geo. Beaton Cheese Factory, West De Pere.....	Jake Beaton, West De Pere.
Feb. 2	C. A. Straubel Co., Green Bay.....	E. F. Daley, Coleman.
Feb. 22	C. A. Straubel Co., Luxemburg.....	South Luxemburg Cry., Luxemburg.
Feb. 22	C. A. Straubel Co., Luxemburg.....	Louis Dewitt, Luxemburg.
Mar. 22	Skuldt & Ayen, Madison.....
Mar. 23	C. A. Straubel Co., Luxemburg.....	South Luxemburg Cry., Luxemburg.
Mar. 23	Kraft Cheese Co., Marshfield.....	Farmers Pride Cheese Co., Stetsonville.
April 12	Birnamwood Cheese Co., Birnamwood.....	R. J. Vogt, Birnamwood.
April 16	Emil Striker, Clayton.....	Sunny Side Cheese Factory, Clayton.
April 20	Birnamwood Cheese Co., Birnamwood.....	E. J. Mechelke, Birnamwood.
May 22	Jacob Thielmann, Chilton.....	Jacob Thielmann, Chilton.
May 22	Jacob Thielmann, Chilton.....	Jacob Thielmann, Chilton.
May 23	C. A. Straubel Cheese Co., Antigo.....	August Struck, Aniwa.
May 31	Winnabago Cheese Co., Fond du Lac.....	Geo. A. Wegner, Vandyne.
June 7	Jocquot Cheese Co., Appleton.....	J. Whislegal, Shiocton.
June 8	Schmitt Bros., Cazenovia.....	John Osborne, Cazenovia.
June 22	Kraft Bros. Cheese Co., Marshfield.....	H. B. Maul, Owen.
June 26	Pleasant View Co-op. Cheese Co., Rice Lake.....	Pleasant View Co-op. Cheese Co., Rice Lake.

Cheese—Found to contain in cheese known as American or Cheddar cheese more than 38.00 per cent moisture and in cheese known as Brick cheese more than 42.00 per cent moisture—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Per cent moisture
1922				
July 5	American.....	Benedict Gruenfelder, Curtiss.....	Benedict Gruenfelder, Curtiss.....	40.19
July 7	American.....	C. E. Blodgett C. B. & Egg Co., Marshfield.....	John Gruenfelder, Corinth.....	44.25
July 19	Brick.....	Gottfried Fredli, Neosho.....	Gottfried Fredli, Neosho.....	45.73
Aug. 4	American.....	Pauly & Pauly, Sturgeon Bay.....	Vignes Cheese Factory, Sawyer.....	39.77
Aug. 31	American.....	Pauly & Pauly, Sturgeon Bay.....	Vignes Cheese Factory, Sawyer.....	40.60
Aug. 31	American.....	Pauly & Pauly, Sturgeon Bay.....	Vignes Cheese Factory, Sawyer.....	38.58

Sept. 5	American	John Kirkpatrick, Lone Rock	Frank Wann, Avoca	41.49
Sept. 7	American	Wis. Cheese Prod. Fed., Plymouth	Casper M. Holzschuh, Elkhart Lake	36.29*
Sept. 11	American	Dow Cheese Co., Fond du Lac	M. L. Treichel, Lake Beulah	43.6*
Sept. 28	American	M. L. Treichel, Lake Beulah	M. L. Treichel, Lake Beulah	44.12*
Sept. 28	American	M. L. Treichel, Lake Beulah	M. L. Treichel, Lake Beulah	42.09*
Sept. 28	American	C. A. Straubel Cheese Warehouse, Lena	Cream City Cheese Factory, Oconto	38.98
Oct. 4	American	C. A. Straubel Cheese Warehouse, Denmark	Fontenoy Cheese Factory, Denmark	40.06
Oct. 4	American	C. A. Straubel Cheese Warehouse, Denmark	Fontenoy Cheese Factory, Denmark	39.68
Oct. 9	American	Schreiber Cheese Co., Newton	Thos. Rhode, Timothy	38.61
Oct. 19	American	Pauly & Pauly Cheese Co., Edgar	Raymond Masanz, Edgar	41.83
Oct. 23	American	Kraft Bros. Co., Plymouth	Kraft Bros. Co., Plymouth	40.70
Oct. 23	American	Phenix Cheese Co., Plymouth	Phenix Cheese Co., Plymouth	39.10
Oct. 25	American	C. E. Blodgett Cheese Co., Wisconsin Rapids	Anton Abler, Junction City	39.39
Oct. 25	American	C. E. Blodgett Cheese Co., Wisconsin Rapids	Frank Skibba, Junction City	41.20
Oct. 26	American	Kiel Cheese & Butter Co., Kiel	G. C. Krueger, New Holstein	41.76
Oct. 27	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Adolph Voigt, Spencer	40.37

Cheese—Not Standard

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Per cent moisture
1922				
Oct. 27	American	C. E. Blodgett Warehouse, Marshfield	Green Valley Co-op. Dairy Co., Cumberland	38.73
Oct. 27	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Fred Reynolds, Dorchester	42.17
Nov. 1	American	Pauly & Pauly Cheese Co., Manitowoc	Aug. G. Krueger, Reedsville	41.77
Nov. 1	Sandwich	H. Blanke Cheese Co., Plymouth	Peter Polley, Saukville	42.58
Nov. 1	American	A. H. Barber Co., Plymouth	Leonard Dyke, Waldo	41.44
Nov. 2	American	Grossenbach Co., Milwaukee	Harry Rhyner, Medford	41.36
Nov. 2	American	A. Grossenbach Co., Milwaukee	Benedict Gruenenfelder, Curtiss	41.63
Nov. 3	American	Kraft Cheese Co., Plymouth	Kraft Cheese Co., Plymouth	39.43
Nov. 3	American	Kraft Cheese Co., Marshfield	Milladore Farmers Co-op. Cry. Co., Milladore	39.68
Nov. 3	American	Kraft Cheese Co., Marshfield	Maple Grove Co-op. Co., Arpin	39.40
Nov. 3	American	B. Schreiber Cheese Co., Sheboygan	Mathew Winkel, Keil	40.82
Nov. 3	American	Davis Cheese Co., Plymouth	Golden Oak Dairy Co., West Bend	42.39
Nov. 3	Brick	Davis Cheese Co., Plymouth	Kewaskum	44.63
Nov. 3	American	Schmitt Bros., Spring Green	Gerald Faber, Spring Green	40.99
Nov. 3	American	Wis. Cheese Fed., Green Bay	H. W. Dehn, Lena	39.87
Nov. 3	American	Wis. Cheese Fed., Green Bay	H. W. Dehn, Lena	39.00
Nov. 3	American	Wis. Cheese Fed., Green Bay	Ernest Maggle, Green Bay	39.17
Nov. 3	American	Wis. Cheese Fed., Green Bay	Ernest Maggle, Green Bay	38.82
Nov. 8	American	Winnabago Cheese Co., Fond du Lac	Ernest Kaufmann, Fond du Lac	39.51

Cheese—Not Standard—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Per cent moisture
1922				
Nov. 8	American	Dow Cheese Co., Fond du Lac	E. H. Guelig, Malone	39.52
Nov. 9	American	Fred Laabs, Curtiss	H. B. Maul, Owen	41.40
Nov. 9	American	Kraft Cheese Co., Curtiss	C. A. Bulgrin, Curtiss	38.97
Nov. 9	American	Kraft Cheese Co., Curtiss	Louis Schorer, Curtiss	38.58
Nov. 15	American	Dairy Belt Cheese Co., Thorp	South Fork Dairy Co., Thorp	39.55
Nov. 16	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Wis. Cheese Prod. Fed., Plymouth	38.91
Nov. 16	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Eight Corners Cheese Co., Wisconsin Rapids	39.26
Nov. 16	American	C. A. Straubel, Lena	Wolf Bros. Cheese Factory, Coleman	40.06
Nov. 16	American	C. A. Straubel, Lena	Wolf Bros. Cheese Factory, Coleman	41.34
Nov. 23	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Leo Bleser	41.03
Nov. 23	American	B. Schreiber Cheese Co., Sheboygan	Hugo Prenter, Belgium	41.27
Nov. 23	American	C. A. Straubel Cheese Co., Antigo	E. A. Klessig, Antigo	42.10
Nov. 23	American	C. A. Straubel Cheese Co., Antigo	E. A. Klessig, Antigo	42.60
Nov. 24	American	Phenix Cheese Co., Plymouth	A. C. Treichel, Milwaukee	43.10
Nov. 24	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Mill Creek Cheese & Butter Co., Stevens Point	39.69
Dec. 1	New York	Model Grocery, Rice Lake	Drummond Packing Co., Eau Claire	40.08
Dec. 1	American	Dow Cheese Co., Fond du Lac	Knowles Creamery, Knowles	38.64
Dec. 1	New York	Walter Mueller, Wausau	Kraft Cheese Co., Chicago	38.69
Dec. 4	American	O'Brien Bros., Fond du Lac	Reid, Murdock & Co., Chicago	39.03
Dec. 5	New York	Much & Mallory Groc., Berlin	Sprague Warner Co., Chicago	39.14
Dec. 5	American	A. H. Barber Co., Dodgeville	Paul Schroeder, Dodgeville	41.73
Dec. 5	American	A. H. Barber Co., Dodgeville	Theo. Otter, Avoca	40.31
Dec. 6	American	Kraft Bros. Cheese Co., Mineral Point	Gottlieb Levy Gratiot	44.95
Dec. 6	American	Wis. Cheese Federation, Green Bay	Wm. Wacholz, Brussels	40.45
Dec. 6	American	Wis. Cheese Federation, Green Bay	Wm. Brus, South Kaukauna	40.76
Dec. 6	American	Wis. Cheese Federation, Green Bay	Wm. Brus, South Kaukauna	38.86
Dec. 7	American	C. E. Blodgett, Merrillan	Alma Cntr Cry. Co., Alma Center	40.36
Dec. 7	American	C. E. Blodgett, Merrillan	Clover View Cheese, Augusta	40.19
Dec. 8	Brick	C. A. Carlson, Cameron	Four Town Co-op. Cheese Co., Barron	45.85
Dec. 11	American	F. W. Brehm Co., Fennimore	Mahnard Brogley, Stitzer	41.27
Dec. 11	American	F. W. Brehm Co., Fennimore	Frank Powell, Stitzer	40.69
Dec. 12	American	Wright & Kampine Co., Marinette	Loomis Cheese Factory, Loomis	48.14
Dec. 12	American	Wright & Kampine Co., Marinette	Loomis Cheese Factory, Loomis	41.79
Dec. 14	American	Pauly & Pauly Co., Green Bay	Lena Creamery Co., Lena	40.43
Dec. 14	American	Pauly & Pauly Co., Green Bay	Lena Creamery Co., Lena	38.54
Dec. 14	American	C. A. Straubel Co., Green Bay	John Levasch, Little Suamico	38.80
Dec. 14	Brick	Davis Bros. Cheese Co., Plymouth	Carl Zuberbeuhler, Iron Ridge	46.27
Dec. 15	American	Fairmont Creamery Co., Green Bay	Ridge Road Cheese Co., Kaukauna	39.27

Dec. 15	American	Fairmont Creamery Co., Green Bay	Ridge Road Cheese Co., Kaukauna	38 21
Dec. 15	American	John Koss & Co., Green Bay	Samson Cheese Factory, Sobeski	39 50
Dec. 15	American	John Koss & Co., Green Bay	Samson Cheese Factory, Sobeski	39 92
Dec. 15	American	Wis. Cheese Fed., Green Bay	Goldhorn Cheese Factory, Coleman	42 41
Dec. 15	American	Wis. Cheese Federation, Green Bay	Goldhorn Cheese Factory, Coleman	40 50
Dec. 18	Brick	Kraft Cheese Co., Watertown	Jacob Frutiger, Woodland	45 74
Dec. 19	American	C. E. Blodgett, Rice Lake	H. C. Wicki, Ladysmith	42 39
Dec. 19	American	Pauly & Pauly Co., Sturgeon Bay	Gabe Pierre Cheese Factory, Brussels	40 56
Dec. 20	American	Car at Colby	Benedict Gruenfelder, Curtiss	42 06
Dec. 21	Brick	J. W. Kappelman, Randolph	F. C. Westphal, Randolph	43 91
Dec. 21	American	C. A. Straubel, Denmark	Shirley Cheese Factory, De Pere	39 03
Dec. 21	American	A. H. Barber Cheese Co., Plymouth	Joseph Karl, Kewaskum	39 68
Dec. 21	American	A. H. Barber Cheese Co., Plymouth	Jurs & Eeke, Plymouth	40 83
Dec. 21	American	C. A. Straubel Co., Denmark	Shirley Cheese Factory, De Pere	39 86
Dec. 22	American	Car in Abbotsford	Adolph Peterson, Abbotsford	41 13
Dec. 22	American	Wis. Cheese Fed., Green Bay	Suring Cheese Factory, Suring	38 96
Dec. 22	American	Wis. Cheese Fed., Green Bay	Suring Cheese Factory, Suring	39 35
Dec. 28	Brick	J. S. Hoffman Co., Mt. Horeb	Malone Cheese Factory, Mt. Horeb	48 86
Dec. 28	Brick	J. S. Hoffman Co., Mt. Horeb	Daffodil Cheese Factory, Mt. Horeb	44 64
Dec. 28	American	C. E. Blodgett Cheese Co., Wisconsin Rapids	Anton Abler, Junction City	39 18
Dec. 29	American	Nelson's Grocery, Madison		41 48
Dec. 29	American	Universal Grocery Co., Madison		41 42
1923				
Jan. 2	American	Thompson Grocery Store, Oconomowoc	Watertown Wholesale Groc., Watertown	40 05
Jan. 2	American	Wohlrahe Bros. Grocery, Cooney		43 31
Jan. 2	American	Brusenbach Bros. Grocery, Watertown	John Habbagger Co., Watertown	40 73
Jan. 3	American	City Meat Market, Antigo	Cudahy Bros., Milwaukee	39 98
Jan. 3	American	A. P. Flesman, Fond du Lac	Zinkie Co., Fond du Lac	38 86
Jan. 3	American	Henry Achtenberg, Green Lake	Armour & Co., Chicago	38 98
Jan. 3	American	Christman & Gross Department Store, Green Bay		38 99
Jan. 4	American	Kestal Bros. Co., Marshfield	C. E. Blodgett Cheese Co., Marshfield	38 76
Jan. 4	American	Leo Banditt, Abbotsford	Harry Olson, Abbotsford	39 01
Jan. 5	American	Allington & Van Ryzien	E. Hanson	39 52
Jan. 17	American	Pauly & Pauly Co., Green Bay	Lena Cry. Co., Lena	39 58
Jan. 17	American	Pauly & Pauly Co., Green Bay	Lena Creamery Co., Lena	39 27
Jan. 18	American	C. E. Blodgett C. B. & Egg Co., Greenwood	Jos. Schuh, Greenwood	40 32
Jan. 18	American	John Ostrandrs; Mineral Point	Thos. Cornish, Highland	40 37
Jan. 19	American	Koss & Co., Green Bay	Samson Cheese Factory, Sobeski	39 83
Jan. 19	American	Koss & Co., Green Bay	Samson Cheese Factory, Sobeski	38 71
Jan. 23	American	C. A. Straubel Cheese Co., Shawano	Lime Kiln Cheese & Butter Co., Shawano	41 63
Jan. 23	American	C. A. Straubel Cheese Co., Shawano	Lime Kiln Cheese & Butter Co., Shawano	41 12
Jan. 23	American	C. A. Straubel Cheese Co., Shawano	Factory No. 895	39 00
Jan. 25	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Clarence Wichmann, Greenwood	39 68
Jan. 26	American	Dairy Belt Cheese Co., Spencer	Christ Holzschuh, Spencer	41 57
Jan. 29	American	In car at Loyal	A. L. Matthias, Loyal	40 76

Cheese—Not Standard—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Per cent moisture
1923				
Jan. 29	American	In car at Loyal.	Otto E. Luther, Loyal.	41.58
Jan. 30	American	Antonie Mayer, Fredonia.	Antonie Mayer, Fredonia.	42.24
Feb. 2	American	C. A. Straubel Co., Green Bay.	E. F. Daley, Coleman.	38.62
Feb. 5	American	Wis. C. P. Federation, Wausau.	Herman Radke, Stratford.	41.02
Feb. 6	American	A. H. Barber Co., Plymouth.		41.83
Feb. 7	American	Kraft Bros. Cheese Co., Plymouth.	Kraft Bros. Cheese Co., Marshfield.	41.59
Feb. 7	American	Kraft Bros. Cheese Co., Plymouth.	Kraft Bros. Cheese Co., Marshfield.	44.97
Feb. 7	American	Kraft Bros. Cheese Co., Plymouth.	H. Blanke Cheese Co., Plymouth.	42.50
Feb. 8	Brick	A. Storzer, West Allis.		48.37
Feb. 8	American	Phenix Cheese Co., Plymouth.	Jacquot Cheese Co., Seymour.	42.49
Feb. 9	American	C. E. Blodgett Cheese Co., Marshfield.	Carl Hanson, Dorchester.	39.16
Feb. 9	American	C. E. Blodgett Cheese Co., Marshfield.	Clarence Wishmann, Greenwood.	40.35
Feb. 9	American	C. E. Blodgett Cheese Co., Marshfield.	Dan Kliem, Stanley.	39.40
Feb. 9	American	C. E. Blodgett Cheese Co., Marshfield.	Theodore Schultze, Stanley.	41.08
Feb. 13	American	C. A. Straubel Cheese Co., Wittenberg.	Henry A. Gast, Tigerton.	38.76
Feb. 15	American	Jacquot Cheese Co., Appleton.	Seefeldt, Hilbert.	41.28
Feb. 16	American	Kraft Bros. Cheese Co., Wausau.	J. Borres, Stratford.	38.87
Feb. 16	American	Kraft Bros. Cheese Co., Wausau.	J. Borres, Stratford.	38.99
Feb. 21	American	Kraft Cheese Co., Marshfield.	West Eaton Cheese Co., Greenwood.	39.15
Feb. 22	American	C. A. Straubel Co., Luxemburg.	Louis Dewitt, Luxemburg.	38.98
Feb. 23	American	C. E. Blodgett Cheese Storage, Marshfield.	O. F. Braun, Dorchester.	40.97
Feb. 23	American	C. E. Blodgett Cheese Storage, Marshfield.	Wm. M. Kuehl, Dorchester.	40.11
Feb. 24	American	John Kirkpatrick, Lone Rock.	H. Marcus & Son Co., Musoda.	43.18
Feb. 23	American	Wis. C. P. Federation, Wausau.	Paul Kuhn, Edgar.	42.17
Feb. 27	American	H. Marcus & Sons Co., Musoda.	Irvine Jones, Musoda.	42.01
Feb. 28	American	John H. Shaffer, Fredonia.	J. H. Schaffer, Fredonia.	40.14
Mar. 1	American	C. E. Blodgett C. B. & Egg Co., Athens.	Christ Margg, Athens.	40.32
Mar. 1	American	C. E. Blodgett C. B. & Egg Co., Athens.	Albert Olsen, Athens.	39.84
Mar. 8	American	C. E. Blodgett C. B. & Egg Co., Merrillan.	Cloverview Cheese Co., Augusta.	42.34
Mar. 9	American	C. A. Straubel Cheese Co., Antigo.	Alex Kriewaldt, Antigo.	41.04
Mar. 9	American	C. A. Straubel Cheese Co., Antigo.	Alex Kriewaldt, Antigo.	42.06
Mar. 10	American	C. E. Blodgett C. B. & Egg Co., Marsfield.	Harry Rhyner, Medford.	43.53
Mar. 12	Brick	Triangle Cheese Co., Green County.	Franklin Cheese Co., Monroe.	49.98
Mar. 15	American	Peter May, Fredonia.	Peter May, Fredonia.	42.78
Mar. 15	American	Valentine Rock, Random Lake.	Valentine Rock, Random Lake.	40.59
Mar. 17	American	C. E. Blodgett C. B. & Egg Co., Marshfield.	Herb. Gripenkrog, Unity.	40.85
Mar. 20	American	Car at Unity.	Herb. Gripenkrog, Unity.	42.04
Mar. 20	American	Car at Unity.	Romco Co-op. Cheese Co., Spencer.	39.96

Mar. 22	American	Theodore Dange, Cedar Grove	Theodore Dange, Cedar Grove	40.38
Mar. 22	American	Car in Abbotsford	Hull & Holton Co-op. Cheese Co., Abbotsford	39.60
Mar. 22	American	Theodore Dange, Cedar Grove	Theodore Dange, Cedar Grove	40.67
Mar. 26	American	H. B. Stanz Package Cheese Co., Richfield	H. C. Stanz, Richfield	40.68
Mar. 29	American	Random Lake	John Weter, Random Lake	39.91
Mar. 30	American	Otto Walder, Lowell	Otto Walder, Lowell	41.42
Mar. 30	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Harry J. Rhyner, Medford	43.55
April 5	American	Pauly & Pauly Cheese Co., Zachow	William Hynek, Pulaski	42.04
April 5	American	Pauly & Pauly Cheese Co., Zachow	William Hynek, Pulaski	41.92
April 5	American	Pauly & Pauly Cheese Co., Zachow	Frank Timler, Pulaski	40.54
April 6	American	C. A. Straubel Cheese Co., Shawano	Fred Huebner, Shawano	40.73
April 9	American	Winnebago Cheese Co., Fond du Lac	Beaver Dam	40.97
April 11	American	Aug. H. Kenast, Atwater	Aug. H. Kenast, Atwater	42.92
April 11	American	Kraft Bros. Cheese Co., Merrill	Paul E. Lange, Merrill	38.87
April 12	American	C. A. Straubel Cheese Co., Wittenberg	Chas. Mielke, Whitecomb	38.70
April 13	American	Wis. C. P. Federation, Wausau	Clover Hill Co-op. Cheese Co., Stratford	38.59
April 13	American	Wis. C. P. Federation, Wausau	Clover Hill Co-op. Cheese Co., Stratford	38.59
April 13	American	Wis. C. P. Federation, Wausau	Herman Radke, Stratford	39.68
April 13	American	Jaquot Cheese Co., Wausau	Alfred M. Johnson, Marathon City	38.62
April 13	American	C. E. Blodgett C. B. & Egg Co., Stratford	Emil Hanson, Stratford	40.03
April 13	American	Wis. C. P. Federation, Plymouth	Ernest Wicklaus, Fond du Lac	39.34
April 14	American	Dairy Belt Cheese Co., Thorp	Junction Valley Cheese Co., Stanley	38.54
April 14	American	Fred Laab Cheese Factory, Curtiss	South Green Gro Co-op. Dairy Ass'n., Owen	39.76
April 14	American	Schmitt Bros., Spring Green	John Rosenow, De Forest	42.81
April 20	American	C. A. Straubel Cheese Co., Shawano	Fred Huebner, Shawano	40.37
April 20	American	Birmanwood Cheese Co., Birmanwood	Fruman Gjermundson, Shopley	40.31
April 23	American	P. E. Geimar, Mishicot		40.87
April 24	American	Theodore Dange, Cedar Grove	Theodore Dange, Cedar Grove	41.85
April 24	American	Hugo Pruter, Belgium	Hugo Pruter, Belgium	39.21
April 24	American	H. B. Stanz, Milwaukee	A. H. Bley, Belgium	40.24
April 24	American	C. A. Straubel Cheese Co., Antigo	A. F. Schulz, Phlox	39.53
April 26	American	Wis. C. P. Federation, New Richmond	New Richmond Cheese & Dairy Co., Richland Center	39.05
May 1	American	J. L. Kraft & Bros., Chicago		43.17
May 2	American	Schmitt Bros., Spring Green	Ed. Radel, Roxbury	42.10
May 3	American	Amour Creameries	Gerald Neefe, Richland Center	39.93
May 5	American	C. A. Straubel Cheese Co., Antigo		39.41
May 10	American	Theo. Dange, Cedar Grove	Theo. Dange, Cedar Grove	40.69
May 14	American	Theo. Dange, Cedar Grove	Phenix Cheese Co., Plymouth	40.02
May 16	American	Federation Warehouse, New Richmond	Boardman Cheese Co., Boardman	40.82
May 17	American	Federation Warehouse, New Richmond	Valley View Cheese Factory, Clear Lake	40.34
May 17	American	Federation Warehouse, New Richmond	Jacob Thielmann, Chilton	39.38
May 21	American	Jacob Thielmann, Chilton	Jacob Thielmann, Chilton	40.03
May 21	American	Jacob Thielmann, Chilton	Jacob Thielmann, Chilton	38.60
May 23	American	Dow Cheese Co., Plymouth	Jacob Thielmann, Chilton	40.73
May 23	American	Kiel Cheese & Butter Co., Kiel	Jacob Thielmann, Chilton	42.02
May 23	American	Kiel Cheese & Butter Co., Kiel	Jacob Thielmann, Chilton	41.03
May 23	American	Kiel Cheese & Butter Co., Kiel		

Cheese—Not Standard—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Per cent moisture
1923				
May 23	American	Kiel Cheese & Butter Co., Kiel	Jacob Thielmann, Chilton	42.91
May 23	American	Kiel Cheese & Butter Co., Kiel	Jacob Thielmann, Chilton	38.98
May 31	American	Star Cheese Factory, Cumberland	Star Cheese Factory, Cumberland	40.47
May 31	American	Star Cheese Factory, Cumberland	G. W. Hatch, Cumberland	38.48
May 31	American	Stanford Cheese Factory, Cumberland	Stanford Cheese Factory, Cumberland	39.73
June 5	American	Wis. Cheese Federation, New Richmond	Factory No. 863, River Falls	39.36
June 5	American	Banner Cheese Factory, New Richmond	Banner Cheese Factory, New Richmond	40.10
June 5	American	Star Prairie Cheese Factory, Star Prairie	Star Prairie Cheese Factory, Star Prairie	39.58
June 5	American	Sandy Knoll Cheese Co., Somerset	Sandy Knoll Cheese Co., Somerset	38.35
June 5	American	Northline Cheese Co., Hudson	Northline Cheese Co., Hudson	39.99
June 6	American	Pauly & Pauly Cheese Warehouse, Marinette	Safford Cheese Factory, Oconto	38.78
June 6	American	Pauly & Pauly Cheese Warehouse, Marinette	Safford Cheese Factory, Oconto	38.78
June 11	American	Schreiber Cheese Co., Sheboygan	Art. Murtzelbert, Valders	41.67
June 12	American	Jacob Theilmann, Chilton	Jacob Theilmann, Chilton	38.86
June 12	American	Jacob Theilmann, Chilton	Jacob Theilmann, Chilton	39.92
June 12	American	Jacob Theilmann, Chilton	Jacob Theilmann, Chilton	39.50
June 12	American	Jacob Theilmann, Chilton	Jacob Theilmann, Chilton	39.76
June 20	American	Kraft Bros. Co., Mineral Point	Hiek's Cheese Factory, Apple River, Ill.	39.00
June 26	American	C. A. Straubel Cheese Co., Lena	J. M. Choiniere, Lena	38.73
June 26	American	C. A. Straubel Cheese Warehouse, Lena	J. M. Choiniere, Lena	38.77

* Ratio of fat to solids—below standard.

Cheese—Submitted Samples

Date	Submitted by	Remarks
1922		
July 8	Peacock Cheese Co., Platteville	Standard
Aug. 14	Di Santo & Co., Duluth, Minnesota	Standard
Sept. 18	Wm. Winder, Madison	Standard
Sept. 28	H. J. Noyes & Son, Muscoda	Standard
Oct. 23	H. J. Noyes & Sons, Muscoda	Not Standard
Oct. 31	Wm. Winder, Madison	Not standard. Contains excessive moisture.

Nov. 3	Department of Markets, Madison	Not standard. Contains excessive moisture.
Nov. 3	Department of Markets, Madison	Not made from skim milk.
Nov. 16	G. E. Campbell, Lone Rock	Not standard. High in moisture.
Dec. 15	G. E. Campbell, Lone Rock	Not standard.
1923		
Jan. 3	Prof. J. L. Sammis, Madison	Standard.
Jan. 4	F. W. Brehm & Co., Fennimore	Not standard.
Jan. 4	F. W. Brehm & Co., Fennimore	Not standard.
Jan. 4	F. W. Brehm & Co., Fennimore	Not standard.
Jan. 4	F. W. Brehm & Co., Fennimore	Not standard.
Jan. 24	Ernest Regez & Son, Blanchardville	Not standard.
Jan. 25	Algoma Produce Co., Algoma	Standard.
Jan. 29	Di Santo & Co., Duluth, Minnesota	Made from skim milk.
Jan. 29	Di Santo & Co., Duluth, Minnesota	Made from skim milk.
Jan. 29	Di Santo & Co., Duluth, Minnesota	Difference in color is probably due to difference in amount of color used.
Mar. 16	Wisconsin Cheese Federation, Plymouth	Not standard.
Mar. 20	Anton Koller, Mt. Horeb	Not standard.
April 10	G. E. Campbell, Lone Rock	Not standard.
April 16	Wm. Winder, Madison	Not standard.
May 17	F. H. Dow, Plymouth	Not standard.
May 31	Senator Bilgrien, Madison	Not standard.
May 31	F. W. Brehm, Fennimore	Not standard.

Cheese—Analyzed to Determine Whether it was Manufactured from Skim Milk

Date	Kind	Labeled	Bought of or Collected at	Manufactured by	Per cent Moisture	Per cent Fat	Per cent Solids	Ratio of Fat to Solids	Remarks
1922									
Sept. 7	American		Wis. C. P. Fed., Plymouth..	Casper M. Holzschuh, Elkhart Lake..	36.29	31.69	63.71	49.74	Not standard. Evidence of skim milk-used.
Sept. 11	American		Dow Ch. Co. Fond du Lac.	M. L. Treichel, Lake Beulah.....	43.6	14.87	56.4	26.36	Not standard. Skim milk cheese.
Sept. 28	American		M. L. Treichel, Lake Beulah	M. L. Treichel, Lake Beulah.....	44.12	20.42	55.88	36.54	Not standard. Skim milk cheese.
Sept. 28	American		M. L. Treichel, Lake Beulah	M. L. Treichel, Lake Beulah.....	42.09	27.26	57.91	47.07	Not standard. Evidence of skim milk used.
1923									
May 21	American	Fety. No. 1596, R.M. 7-1923, Lot No. 716, (Blue) Lot No. 788, (Red).....	Jacob Thielmann, Chilton..	Jacob Thielmann, Chilton.....	39.38	30.32	60.62	50.01	Not standard. Contains excessive moisture.

Cheese—Analyzed to Determine Whether it was Manufactured from Skim Milk—Continued

Date	Kind	Labeled	Bought of or Collected at	Manufactured by	Per cent Moisture	Per cent Fat	Per cent Solids	Ratio of Fat to Solids	Remarks
1923 May 21	American	Fety. No. 1596, R.M. 4-24, Blue Lot No. 7-65, Red Lot No. 1040.....	Jacob Thielmann, Chilton..	Jacob Thielmann, Chilton.....	40.03	31.14	59.97	51.92	Not standard. Contains excessive moisture.
May 23	American	F. H. No. 1596, R. M. 16-1923.....	Dow Ch. Co., Plymouth....	Jacob Thielmann, Chilton.....	38.60	32.56	61.40	53.02	Not standard. Contains excessive moisture.
May 23	American	Lot No. 1-1923, May 19, '23, Fety. No. 1596, R. M. 4.....	Kiel Ch. & Butter Co., Kiel	Jacob Thielmann, Chilton.....	40.73	27.69	59.27	46.71	Not standard. Contains excessive moisture and was made from skim milk.
May 23	American	Lot No. 2-1923, May 19, '23, Fety. No. 1596, R. M. 6-1923..	Kiel Ch. & Butter Co., Kiel	Jacob Thielmann, Cailton.....	42.02	24.87	57.98	42.89	Not standard. Contains excessive moisture and was made from skim milk.
May 23	American	Lot No. 3-1923, F. No. 1596, R. M. 11- 1923, Graded No. 1, Grader's No. 252....	Kiel Ch. & Butter Co., Kiel	Jacob Thielmann, Chilton.....	41.03	27.20	58.97	46.12	Not standard. Contains excessive moisture and was made from skim milk.
May 23	American	Lot No. 4-1923, Fety. No. 1596, R. M. 11- 1923, Graded Wis. No. 1, Grader's No. 252.....	Kiel Ch. & Butter Co., Kiel	Jacob Thielmann, Chilton.....	42.91	26.11	57.09	45.73	Not standard. Contains excessive moisture and was made from skim milk.

May 23	American	Fety. No. 1596, R. M. 16-1923.....	Kiel Ch. & Butter Co., Kiel	Jacob Thielmann, Chilton.....	38.98	30.91	61.02	50.65	Not standard. Contains excessive moisture.
June 12	American	Fety. No. 1596, R.M. 4, Graded Wis. No. 1, Grader's No. 253, Lot No. 1-1923.....	Jacob Thielmann, Chilton..	Jacob Thielmann, Chilton.....	38.86	27.98	61.14	45.76	Not standard. Contains excessive moisture and was made from skim milk.
June 12	American	Fety. No. 1596, R.M. 6-1923, Graded Wis. No. 1, Grader's No. No. 253, Lot No. 2-1923.....	Jacob Thielmann, Chilton..	Jacob Thielmann, Chilton.....	39.92	25.44	60.08	42.34	Not standard. Contains excessive moisture and was made from skim milk.
June 12	American	Fety. No. 1596, R.M. 10-1923, Graded Wis. No. 1, Grader's No. 252, Lot No. 3-1923	Jacob Thielmann, Chilton..	Jacob Thielmann, Chilton.....	39.50	27.42	60.50	45.32	Not standard. Contains excessive moisture and was made from skim milk.
June 12	American	Fety. No. 1596, R.M. 11-1923, Graded Wis. No. 1, Grader's No. 252, Lot No. 4, 1923.	Jacob Thielmann, Chilton..	Jacob Thielmann, Chilton.....	39.76	27.36	60.24	45.41	Not standard. Contains excessive moisture and was made from skim milk.

Bought for American Cheese in Retail Stores of Wisconsin—Wisconsin Manufacture

Date	Inspector's Number	Per cent Moisture
1922		
Dec. 29	160 W. W.	41.42
Dec. 29	161 W. W.	35.13
Dec. 29	162 W. W.	41.48
Dec. 29	163 W. W.	35.36
1923		
Jan. 1	373 J. L.	36.10
Jan. 1	374 J. L.	36.32
Jan. 1	375 J. L.	35.55
Jan. 1	376 J. L.	33.67
Jan. 1	377 J. L.	37.14
Jan. 1	378 J. L.	32.69
Jan. 2	214 L. R. S.	36.75
Jan. 2	215 L. R. S.	34.51
Jan. 2	216 L. R. S.	37.88
Jan. 2	217 L. R. S.	37.63
Jan. 2	410 G. H. S.	38.08
Jan. 2	411 G. H. S.	37.38
Jan. 2	412 G. H. S.	37.50
Jan. 2	413 G. H. S.	34.04
Jan. 2	414 G. H. S.	37.34
Jan. 2	307 W. A. S.	40.05
Jan. 2	308 W. A. S.	37.56
Jan. 2	310 W. A. S.	43.31
Jan. 2	312 W. A. S.	40.73
Jan. 2	50 R. L. R.	35.85
Jan. 2	51 R. L. R.	36.08
Jan. 2	139 J. J. W.	38.02
Jan. 2	140 J. J. W.	36.45
Jan. 2	141 J. J. W.	35.64
Jan. 3	415 G. H. S.	39.98
Jan. 3	416 G. H. S.	34.40
Jan. 3	417 G. H. S.	37.18
Jan. 3	418 G. H. S.	35.74
Jan. 3	419 G. H. S.	37.38
Jan. 3	218 L. R. S.	36.78
Jan. 3	219 L. R. S.	36.87
Jan. 3	220 L. R. S.	38.86
Jan. 3	221 L. R. S.	34.71
Jan. 3	222 L. R. S.	36.78
Jan. 3	223 L. R. S.	37.35
Jan. 3	53 R. L. R.	38.98
Jan. 3	142 J. J. W.	34.18
Jan. 3	143 J. J. W.	38.99
Jan. 3	144 J. J. W.	36.92
Jan. 3	145 J. J. W.	34.28
Jan. 3	146 J. J. W.	37.73
Jan. 3	308 S. B. C.	35.29
Jan. 3	309 S. B. C.	37.32
Jan. 3	310 S. B. C.	36.20
Jan. 4	69 A. R. V.	37.84
Jan. 4	72 A. R. V.	37.34
Jan. 4	162 R. B. S.	38.07
Jan. 4	163 R. B. S.	38.76
Jan. 4	164 R. B. S.	35.24
Jan. 4	165 R. B. S.	37.86
Jan. 5	166 R. B. S.	32.31
Jan. 5	167 R. B. S.	35.31
Jan. 5	169 R. B. S.	32.92
Jan. 5	170 R. B. S.	36.81

Bought for New York Cheese in Retail Stores of Wisconsin

Date	Inspector's Number	Per cent	Ratio of Fat to Solids
1922			
Dec. 1	401 G. H. S.	38.69	51.86
Dec. 1	305 S. B. C.	40.08	
Dec. 4	306 S. B. C.	37.55	
Dec. 4	63 A. V. R.	35.00	
Dec. 4	113 J. J. W.	32.43	
Dec. 4	114 J. J. W.	32.30	
Dec. 5	111 J. J. W.	37.97	
Dec. 5	112 J. J. W.	37.00	
Dec. 5	37 R. L. R.	39.14	
Dec. 6	38 R. L. R.	35.02	
Dec. 6	39 R. L. R.	34.90	
Dec. 6	40 R. L. R.	37.02	51.20
Dec. 6	204 L. R. S.	38.34	
Dec. 6	205 L. R. S.	37.28	
Dec. 6	119 J. J. W.	36.18	
Dec. 6	120 J. J. W.	34.16	
Dec. 7	206 L. R. S.	37.27	54.99
Dec. 7	207 L. R. S.	35.32	50.41
Dec. 11	41 R. L. R.	36.50	54.33
Dec. 12	154 R. B. S.	34.54	51.32
Dec. 14	155 R. B. S.	32.39	52.13
Dec. 14	35 G. E. C.	37.27	52.60
Dec. 15	302 W. A. S.	32.82	
Dec. 15	307 S. B. C.	34.48	
Dec. 16	446 J. V. D.	36.74	50.26
Dec. 18	209 L. R. S.	34.34	50.26
Dec. 20	134 J. J. W.	34.97	50.05
Dec. 21	47 R. L. R.	37.05	50.51
Dec. 26	213 L. R. S.	36.78	

Cream—Standard—Delivered to Creameries

Date	Delivered by	Delivered to
1922		
July 26	Olsen-Kiser, Dallas	Dallas Creamery Co., Dallas.
Nov. 29	C. H. Thorpe, Cumberland	R. E. Cobb, Cream Station.
1923		
Mar. 31	R. Hipkins, Cumberland	Cumberland Creamery Co.
June 18	E. Johnson, Barronett	Matt Ames Cream Station.

Cream Samples Tested for Per Cent of Butter Fat to Determine Overreading or Underreading of Babcock Test

During the period covered by this report, thirty-six samples of cream were collected by members of the commission with the view of determining whether or not overreading or underreading of the Babcock test was being practiced by the purchasers of cream who were paying for the same on the basis of the butter fat contained therein as determined by the Babcock test. The percentage of fat in these samples was determined in the laboratory.

Cream From City Milk Supply—Standard

Date	Bought of
1922 Oct. 18	K. O. Anderson, Merrilan.
1923 April 12	Peter Brunner, La Crosse.

Cream From City Milk Supply—Not Standard

Date	Delivered by or bought of	City	Per cent milk fat
1922			
July 10	Wm. Viglahn	La Crosse	13.0
Sept. 22	Ginsky Bros.	La Crosse	17.0
Nov. 10	John Debus.	Menomonee Falls.	14.0
Dec. 14	Wm. Sussner	Reedsburg	10.0
1923			
Jan. 30	Henry Murett	Wausau	11.84
Feb. 28	John Rueter	Prairie du Sac	12.00
Mar. 6	Joe P. Mayer	Chilton	16.25
Mar. 14	W. N. Kuerzer	Lodi	16.25
Mar. 20	Joe Rothmeyer	Merrill	13.33
April 3	John Mogeson	Wisconsin Rapids	12.50
April 10	Anton Keppel	La Crosse	16.5
April 11	Nelson Dairy	Superior	14.25
April 11	J. H. Grant	Superior	9.50
April 11	Wm. Brew	Kilbourne	15.26
April 13	Thomas Nelson	Superior	12.75
April 13	C. Gustin	La Crosse	17.0
May 3	E. M. Winslow	Black River Falls	16.0

Cream—Submitted

Date	Submitted by	Remarks
1922		
July 3	A. T. Midge, Prairie Farm	Standard.
July 3	John Krause, Fall Creek	Standard.
July 3	Suit's Ice Cream Factory, Medford	Not standard.
July 10	Mellen Produce Co., Mellen	Adulterated with a foreign fat.
July 18	Clyde Roth, Muscoda	Standard.
July 18	Arcadia Farmers Co-op. Cry. Co., Arcadia	Standard.
Sept. 12	G. A. Pinkerton, Eagle River	Standard.
Sept. 17	Lewis Guinness, Prairie Farm	Standard.
Oct. 9	H. C. Larson, Madison	Standard.
Oct. 10	F. A. Jereczek, Dodge	Standard.
Oct. 12	Perry Bros., Fort Atkinson	Standard.
Oct. 12	H. C. Larson, Madison	Standard.
Oct. 13	F. C. Rath, Madison	Standard.
Oct. 13	E. S. Guerten, Meridean	Does not contain added lime.
Oct. 14	Perry Bros., Fort Atkinson	Standard.
Oct. 17	Perry Bros., Fort Atkinson	Standard.
Oct. 19	Perry Bros., Fort Atkinson	Standard.
Oct. 21	Perry Bros., Fort Atkinson	Standard.
Oct. 24	Perry Bros., Fort Atkinson	Standard.
Oct. 26	Raymond States, Cottage Grove	Standard.
Oct. 30	A. Midge, Prairie Farm	Standard.
Oct. 30	W. F. Draheim, Mattoon	Standard.
Nov. 3	Arcadia Farmers Co-op. Cry. Co., Arcadia	Standard.
Nov. 4	A. O. Waalen, Prairie Farm	Standard.
Nov. 6	Frank Wenzel, Arcadia	Standard.
Nov. 8	John Wenzel, Arcadia	Standard.
Nov. 20	F. A. Jereczek, Dodge	Standard.
Nov. 22	Spring Green Creamery Co., Spring Green	Standard.
Dec. 2	Allen & Harrop, Arena	Standard.
Dec. 2	A. Wilberg, Whitehall	Standard.
Dec. 2	Spring Green Creamery Co., Spring Green	Standard.
Dec. 4	Geo. Schwenkert, Madison	Standard.
Dec. 18	Thos. Wiecek, Whitehall	Standard.
1923		
Jan. 5	Mellen Produce Co., Mellen	Free from foreign fat.
Jan. 25	Nora Creamery, Deerfield	Standard.
Jan. 25	Nora Creamery, Deerfield	Standard.

Cream—Submitted—Continued

1923		
Feb. 5	Farmers Creamery Co., Bangor.....	Standard.
Feb. 5	Farmers Creamery Co., Bangor.....	Standard.
Feb. 17	La Farge Butter & Cheese Co., La Farge.....	Standard.
Feb. 28	A. L. Nelson, Argyle.....	Standard.
Feb. 28	Mellen Produce Co., Mellen.....	Genuine milk fat.
Mar. 2	Wm. D. Miller, Dodge.....	Standard.
Mar. 2	P. P. Johnson, Prairie Farm.....	Standard.
Mar. 2	Oden Christenson, Nelsonville Cry. & Cheese Association, Nelsonville.....	Standard.
Mar. 3	Fred Strohm, Iron River.....	Standard.
Mar. 7	E. N. Steinkraus, Fort Atkinson.....	Standard.
Mar. 21	Emil Larson, Spirit.....	Standard.
Mar. 29	Byron Cow Testing Association, South Byron.....	Not standard.
April 2	C. M. Johnson, Prairie Farm.....	Standard.
April 3	N. A. Bennett, Necedah.....	Standard.
April 7	Ludington Farmers Cry. Association, Fall Creek.....	Standard.
May 3	Frank A. Jereczek, Dodge.....	Standard. Genuine butter fat.
May 10	C. W. Senty, Waumandee.....	Standard.
May 21	H. E. Walker, Hammond.....	Standard.
May 21	Theo. Spease, Stitzer.....	Standard.
May 21	J. P. Kulig, Independence.....	Standard.
May 21	J. P. Kulig, Independence.....	Standard.
May 26	E. G. Nall, Darlington.....	Standard.
June 2	Wm. R. Patzwald, Fall Creek.....	Standard.
June 2	J. E. Donaldson, New Auburn.....	Standard.
June 5	D. N. Hawkins, Viola.....	Standard.
June 7	A. E. Cosletto, Spooner.....	Standard.
June 7	Andrew Nordness, Waunakee.....	Not standard.
June 7	Henry K. Nelson, Whitehall.....	Standard.
June 13	Boscobel Creamery Co., Boscobel.....	Standard.
June 14	Harold Kirkeby, Sparta.....	Standard.
June 22	Melvin Cooper, Glen Haven.....	Standard.

Ice Cream—Standard

Date	Bought of	Manufacturer or Jobber
1922		
July 7	Boerner's Drug Store, LaCrosse.....	Ripon Ice Cream & Beverage Co., Ripon.
Aug. 3	H. O. Gray, Berlin.....	Brandstetter Vollman & Moeles, Prairie du Chien.
Aug. 15	Brandstetter Vollman & Moeles, Prairie du Chien.....	Tri-State Ice Cream Corp., Prairie du Chien.
Aug. 15	Tri-State Ice Cream Corp., Prairie du Chien.....	Carver Ice Cream Co., Oshkosh.
Dec. 29	A. D. Boelter, Almond.....	Blommer, Wisconsin Rapids.
Dec. 29	J. Dernbock, Almond.....	
1923		
Mar. 28	R. W. Hedeman, Bloomington*.....	
April 10	Kalitt's Confectionary, Sheboygan.....	Kalitt's Confectionary, Sheboygan.
April 11	Palace Ice Cream Parlor, Sheboygan.....	Chas. Skaff, Sheboygan.
April 26	Boerner's Drug Store, La Crosse*.....	
May 2	M. Rader, Bayfield.....	Bridgeman, Russell Co., Duluth.
May 8	Hamra Bros., Sheboygan.....	Hamra Bros., Princess Ice Cream Parlor, Sheboygan.
May 30	F. C. Rath, Madison.....	

* Submitted samples.

Vanilla Ice Cream—Not Standard

Date	Bought of or Submitted by	Manufacturer or Jobber	Per cent fat
1922			
July 31	T. W. Thompson, Camp Douglas.....	American Ice Cream Co., Madison.....	11.36
1923			
April 10	C. Krust, Sheboygan.....	Sheboygan Dairy Produce Co., Sheboygan.....	11.54
April 10	Maastoras & Barker Pool Room, Sheboygan.....	Eggarman, Green Bay.....	11.86
May 2	E. F. Olson, Bayfield.....	Dhooge Creamery Co., Ashland.....	11.75
May 8	E. Thimmig, Sheboygan.....	Hogermann, Green Bay.....	11.38

Milk—Standard—Delivered to Creamery, Cheese Factory or Condensary

Date	Delivered by	Delivered to
1922		
July 19	Geo. Fricke, Manitowoc.....	Manitowoc Prod. Co., Manitowoc.
Sept. 26	Ed. Klarner, Seymour.....	North Seymour Cheese Factory.
Dec. 6	J. Koerth, Brillion.....	Kasson Cheese Factory.
Dec. 9	John Koerth, Brillion.....	Kasson Cheese Factory.
Nov. 8	Will Way, Mt. Horeb.....	Oak Grove Cheese Factory.
Nov. 8	Will Way, Mt. Horeb.....	Oak Grove Cheese Factory.
1923		
Jan. 17	C. W. Weiss, Monroe.....	A. C. Mallmann's Creamery, Sheboygan Falls.
Feb. 18	Frank Sasso, Ashland.....	Ridge Cheese Factory.
April 20	F. Jones, Cambria.....	Eagle Restaurant.
April 24	E. Weinhof, Doylestown.....	Spring Brook Cheese Factory.
April 24	C. Neilson, Cambria.....	Spring Brook Cheese Factory.
April 24	John Muller, Brodhead.....	Spring Brook Cheese Factory.
May 25	Dewey Anderson, Shawano.....	Pine Bluff Cheese Factory.
June 14	Ed. Walsh, Blue River.....	Shawano Creamery Company.
June 29	A. Rongholt, Blue River.....	Maple Grove Cheese Factory.
June 29	A. Rongholt, Blue River.....	Maple Grove Cheese Factory.

Milk—Not Standard—Delivered to Cheese Factories, Creameries or Condensaries

Date	Sold or Delivered by	Sold or Delivered to	Sp. G. 15.5°	Per cent fat	Per cent total solids	Per cent solids not fat	I. R. of whey	Remarks
1922								
July 3	Joe Hoffmann, Colby.....	Woodland Cheese Factory.....	1.0324	2.9	11.30	8.40	41.0	Delivered as produced by herd.
July 3	Geo. Shando, Whitelaw.....	Blue Ribbon Cheese Factory.....	1.0300	3.4	11.34	7.94	39.25	Watered.
July 3	Joe Yando, Whitelaw.....	Blue Ribbon Cheese Factory.....	1.0287	3.1	10.60	7.50	37.75	Watered.
July 3	Alb. Havlichek, Whitelaw.....	Blue Ribbon Cheese Factory.....	1.0288	2.9	10.13	7.23	37.60	Watered.
July 7	M. Carl Selle, Valders.....	Pine River Cheese Factory.....	1.0285	3.15	10.92	7.77	38.5	Watered.
July 18	Fred Herman, Ashippun.....	North Star Cheese Factory.....	1.0255	2.8	9.79	6.99	36.85	Watered.
July 19	M. Ulalowski, Juneau.....	White Oak Cheese Factory.....	1.0290	3.3	11.08	7.78	38.60	Watered.
July 19	Peter Hager, Lena.....	Elm Ridge Factory.....	1.0285	2.7	10.23	7.53	37.30	Watered.

July 19	Steve Sveda, Lena	Elm Ridge Factory	1.0297	2.8	10.72	7.92	37.90	Watered.
July 21	Martin Olm, Marshfield	South Marshfield Cheese Factory	1.0320	1.6	9.87	8.27	39.30	Skimmed.
July 21	Martin Olm, Marshfield	South Marshfield Cheese Factory	1.0326	2.4	10.84	8.44	39.80	Skimmed.
July 25	Joe Watruba, Denmark	Danish Pride Milk Co.	1.0298	3.1	10.79	7.69	37.50	Watered.
Aug. 3	W. J. Allen, Randolph	Bonnie Meade Cheese Factory	1.0290	3.2	10.93	7.73	37.35	Watered.
Aug. 3	Fred Dillman, Randolph	Bonnie Meade Cheese Factory	1.0280	3.3	10.95	7.65	38.40	Watered.
Aug. 9	Ed. Kuek, Fall River	Hardstone Cheese Factory	1.0206	2.3	7.83	5.53	32.25	Watered.
Aug. 9	Paul Hemling, Fall River	Hardstone Cheese Factory	1.0270	3.0	10.30	7.30	37.40	Watered.
Aug. 9	Otto Christiaus, Fall River	Hardstone Cheese Factory	1.0294	3.6	11.73	8.13	39.80	Watered.
Aug. 9	Emil Withoun, Fall River	Hardstone Cheese Factory	1.0264	3.05	10.28	7.23	36.6	Watered.
Aug. 10	Balts Hoeseley, Broshhead	Jordan Prairie Cheese Factory	1.0260	3.2	10.00	6.8	36.25	Watered.
Aug. 11	Alb. Schoepfer, Monroe	Bayerhofer Cheese Factory	1.0274	3.0	10.60	7.60	38.15	Watered.
Aug. 14	Tom Marchant, Rosendale	H. J. Grell & Co.	1.0272	3.1	10.62	7.52	38.35	Watered.
Aug. 14	H. D. Morgan, Rosendale	H. J. Grell & Co.	1.0265	3.2	10.44	7.24	38.2	Watered.
Aug. 22	Frank Poloncak, Dublin	Diamond Lake Cheese Factory		2.6				Skimmed.
Aug. 24	H. Schultz, Portage	Lewiston Cheese Factory	1.0280	3.60	11.37	7.77	38.98	Watered.
Aug. 28	L. Turinski, Reedsville	Kubalek Corner Cheese Factory	1.0281	3.8	11.63	7.83	38.1	Watered.
Aug. 30	Alb. Havlichek, Whitelaw	Blue Ribbon Cheese Factory	1.0288	3.1	10.88	7.78	38.1	Watered.
Sept. 11	Walter Silversock, Two Rivers	Tip Top Dairy	1.0270	3.1	10.32	7.22	36.70	Watered.
Sept. 12	Ch. Markwardt, Manitowoc	Fischl Ice Cream & Dairy Co.	1.0298	3.7	11.84	8.14	39.30	Watered.
Sept. 22	S. A. Davis, Janesville	Star Cheese Factory	1.0230	3.0	9.19	6.19	33.75	Watered.
Sept. 22	George Bros., Janesville	Star Cheese Factory	1.0283	2.7	10.36	7.66	38.90	
Sept. 26	Frank Sigl, Seymour	North Seymour Cheese Factory	1.0289	3.6	11.57	7.97	38.80	Watered.
Sept. 29	Henry Blum, Monroe	Four Corner Cheese Factory	1.0298	3.2	11.33	8.13	40.45	
Oct. 2	S. Ponoch, Whitelaw	Kellnersville Cheese Factory	1.0270	3.3	10.55	7.25	37.50	Watered.
Oct. 3	Mrs. Geo. Cotterell, Tigerton	Pleasant Valley Cheese Co.	1.0288	3.4	11.28	7.88	37.10	
Oct. 4	J. Sauer, Burnett	Union Dairy Cheese Factory	1.0290	3.8	11.69	7.89	39.80	
Oct. 4	A. Sohre, Burnett	Union Cheese Factory					38.90	
Oct. 5	Frank Wollenberg, Beaver Dam	Prairie Hill Cheese Factory	1.0229	2.8	9.08	6.28	34.80	Watered.
Oct. 5	Geo. Wernecke, Timothy	Newton Cheese & Dairy Co.	1.0288	3.7	11.69	7.99	38.55	Watered.
Oct. 5	C. Leschke, Timothy	Newton Cheese & Dairy Co.	1.0300	4.0	12.18	8.18	40.50	
Oct. 5	Emil Lehman, Tigerton	Blue Ribbon Cheese Factory	1.0304	3.3	11.66	8.36	39.95	
Oct. 5	Peter Roehlinger, Tigerton	Blue Ribbon Cheese Factory	1.0278	3.1	10.75	7.65	37.40	
Oct. 24	Ernst Keller, Mayville	Brown's Corner Cheese Factory	1.0286	3.0	10.87	7.87	39.00	
Oct. 24	Gerhard Stomel, Mayville	Brown's Corner Cheese Factory	1.0272	2.7	9.93	7.23	35.80	Watered.
Oct. 27	G. Williams, New Holstein	Valley Cheese Factory	1.0292	2.9	10.69	7.79	38.20	Watered.
Oct. 31	Aug. Dregler, Collins	Fairview Coop. Dairy	1.0260	3.5	10.74	7.24	36.55	Watered.
Nov. 3	Paul Slomske, Clintonville	Streicher Cheese Factory	1.0276	3.6	11.31	7.71	37.50	
Nov. 15	Mrs. F. Barth, Black Creek	Daisy Cheese Factory	1.0140	2.1	5.91	3.81	26.50	Badly watered.
Nov. 16	Noll Bros., Darlington	Sanderson Cheese Factory	1.0276	3.4	11.02	7.62	37.05	Watered.
Nov. 16	L. Anderson, Darlington	Sanderson Cheese Factory	1.0332	3.1	12.14	9.04	41.85	Skimmed.
Nov. 22	Aug. Jolitz, Burnett	Burnett Cheese Factory	1.0288	3.6	11.56	7.96	38.40	Watered.
Nov. 22	W. W. Polasch, Burnett	Burnett Cheese Factory	1.0323	3.3	11.79	8.49	40.15	
Nov. 23	Chas. Sylvester, Burnett	Champion Cheese Factory	1.0286	3.3	10.95	7.65	37.85	
Nov. 23	John Beeske, Burnett	Champion Cheese Factory	1.0306	2.7	10.80	8.10	39.80	Delivery as produced by herd.

Milk—Not Standard—Delivered to Cheese Factories, Creameries or Condenseries—Continued

Date	Sold or Delivered by	Sold or Delivered to	Sp. G. 15.5°	Per cent fat	Per cent total solids	Per cent solids not fat	I. R. of whey	Remarks
1922								
Nov. 29	W. Schwartz, Darlington.....	Sunnydale Cheese Factory.....	1.0256	3.9	12.47	8.57	40.45
Dec. 6	John Koerth, Brillion.....	Kasson Cheese Factory.....	1.0302	5.0	13.35	8.35	39.60	Watered.
Dec. 9	John Koerth, Brillion.....	Kasson Cheese Factory.....	1.0312	3.6	11.94	8.34	39.10	Watered.
Dec. 19	Aug. Hacht, Waterloo.....	Morning Glory Cheese Factory.....	1.0283	3.0	10.26	7.26	37.20	Watered.
Dec. 26	A. Easler, Monroe.....	Green Valley Cheese Factory.....	1.0262	2.6	9.46	6.86	35.80	Watered.
1923								
Jan. 12	Ralph Stauffacher, Monroe.....	First Swiss Cheese Factory.....	1.0266	2.3	9.53	7.23	36.20
Jan. 15	Mrs. J. Forsythe, Gratiot.....	Riverside Cheese Factory.....	1.0246	2.9	9.53	6.63	34.25	Watered.
Jan. 18	J. W. Trowbridge, Saeboygan Falls.....	A. C. Mallmann Creamery.....	1.0286	3.3	11.16	7.86	38.35	Watered.
Feb. 5	F. Slap, Manitowoc.....	Manitowoc Farmers Co-operative Dairy.....	1.0288	4.5	12.78	8.28	39.85
Feb. 6	F. Scheffler, Wausau.....	Kleinheinz Dairy Co.....	1.0278	2.9	10.47	7.57	38.10	Watered.
Feb. 6	H. Otto, Wausau.....	Kleinheinz Dairy Co.....	1.0284	3.1	10.77	7.67	38.00
Feb. 6	Sam Wick, Morrisonville.....	South Leeds Cheese Factory.....	1.0328	2.8	11.58	8.78	41.55
Feb. 6	Wm. Wangerin, Morrisonville.....	South Leeds Cheese Factory.....	1.0300	3.0	10.92	7.92	39.20
Mar. 15	Mark Hayes.....	Oak Grove Cheese Factory.....	1.0318	2.5	10.90	8.40	41.40
Mar. 22	Bernd & Bernd, New Richmond.....	Banner Cheese Co.....	1.0320	2.7	11.26	8.56	40.95
Mar. 22	Busse & Busse, New Richmond.....	Banner Cheese Co.....	1.0318	2.7	10.99	8.29	40.75
Mar. 28	Sirs Grutzmacher, Burnett.....	Burnett Cheese Factory.....	1.0282	3.3	10.97	7.67	39.30
April 4	H. Krueger, Kaukauna.....	Geo. Pendergast.....	1.0316	3.2	11.66	8.46	39.80
April 4	Clifford Lambe, Kaukauna.....	Geo. Pendergast.....	1.0300	2.6	10.57	7.97	38.30
April 12	J. Bennet, Portage.....	M. & M. Dairy.....	1.0280	3.7	11.29	7.59	39.00	Watered.
April 24	W. Missall, Randolph.....	Spring Brook Cheese Factory.....	1.0314	2.9	11.13	8.23	40.50
April 24	John Fictum.....	Joseph F. Draeb Cheese Factory.....	1.0338	2.6	11.45	8.85	40.80	Skimmed.
April 24	Frank Kotsky, Kewaunee.....	Rostok Dairy Association.....	1.0322	2.6	10.99	8.39	39.75
May 1	J. Seborn, Junction City.....	Star Cheese Factory.....	1.0292	2.5	10.99	7.59	37.90
May 2	Mrs. Ellen Casey, Watertown.....	Tilden Cheese Factory.....	1.0306	2.7	10.73	8.03	40.10
May 4	P. A. Garvey, Little Chute.....	Freedom Cheese Factory.....	1.0294	2.3	9.90	7.60	38.55
May 15	John Schuppel, West Bend.....	A. & P. Condensery.....	1.0312	2.7	10.91	8.21	40.30
May 25	John Sauter, Brodhead.....	Pine Bluff Cheese Factory.....	1.0296	3.5	11.58	8.08	38.30
May 25	S. Tan Eyt.....	Pine Bluff Cheese Factory.....	1.0310	3.2	11.43	8.23	39.80
May 25	Fred Stabler, Brodhead.....	Pine Bluff Cheese Factory.....	1.0300	2.8	10.88	8.06	38.70
May 25	A. Richard, Brodhead.....	Pine Bluff Cheese Factory.....	1.0310	2.8	11.10	8.30	39.40
June 12	Emil Kassubo, Tigerton.....	Tigerton Cheese Factory.....	1.0332	2.8	11.87	9.07	40.85
June 13	Ben Miller, Juda.....	Maple Grove Cheese Factory.....	1.0298	3.4	11.67	8.27	40.60
June 13	W. Gempfer, Juda.....	Maple Grove Cheese Factory.....	1.0286	3.0	11.03	8.03	39.80
June 13	John Hanson, Juda.....	Maple Grove Cheese Factory.....	1.0310	2.9	11.11	8.21	39.65

June 15	Alb. Easler, Monroe	Green Valley Cheese Factory	1.0290	3.0	10.85	7.85	38.40	
June 19	Mottle Bros, Waterloo	Roach & Seeber Creamery	1.0302	3.1	11.34	8.24	41.00	
June 19	Mottle Bros, Waterloo	Roach & Seeber Creamery	1.0314	2.8	10.99	8.19	40.30	
June 19	Mottle Bros, Waterloo	Roach & Seeber Creamery	1.0312	3.3	11.61	8.31	40.95	
June 26	Fred Schoepfer, Belleville	South Dayton Cheese Factory	1.0304	2.7	10.84	8.14	40.15	Delivered as produced by herd.
June 26	John Christon, Belleville	South Dayton Cheese Factory	1.0300	2.8	10.72	7.92	39.80	Delivered as produced by herd.
June 26	Henry Disch, Belleville	South Dayton Cheese Factory	1.0304	2.8	10.91	8.11	39.60	
June 26	Frank Judd, Belleville	South Dayton Cheese Factory	1.0304	3.0	11.30	8.30	40.15	
June 28	Neil Quatsoe, West De Pere	Fox River Valley Cry	1.0310	3.1	11.18	8.08	40.10	Delivered as produced by herd.
June 28	Alfred Smith, Cambria	Cambria Cheese Factory	1.0287	2.8	10.55	7.75	37.35	Watered.
June 28	Alfred Smith, Cambria	Cambria Cheese Factory	1.0258	2.5	9.36	6.86	34.65	Watered.

City Milk—Standard

Date	Delivered by or Purchased at
1922	
July 6	Weiler's Restaurant*, Burlington.
Dec. 14	Wm. Sussner, Reedsburg.
1923	
Mar. 1	Van Pu Lunch Room*, Green Bay
Mar. 1	Green Bay Western Lunch, Green Bay*.
Mar. 1	Ouiemette's Cozy Restaurant, Green Bay*.
Mar. 1	West Side Restaurant, Green Bay*.
Mar. 6	John Matesa, Eagle River.
Mar. 8	Crescent Cafe*, Rhinelander.
Mar. 29	Frank Haasl, Park Falls.
Mar. 29	Frank Haasl, Park Falls.
Mar. 29	G. S. Bain, Altoona.
Mar. 29	H. H. Brown, Altoona.
April 2	South Kaukauna Dairy Co., Kaukauna.
April 12	T. W. Suck, Horicon.
April 12	Labisky Cafe*, Marinette. . .
April 12	Arcade Restaurant*, Marinette.
May 7	Halls & Commons Kitchen, University of Wisconsin, Madison*.
May 7	Halls & Commons Kitchen, University of Wisconsin, Madison*.
June 6	Wofsey's Restaurant, Kenosha*.

* Purchased at

City Milk—Not Standard

Date	Delivered by or Purchased at	City	Sp. G. 15.5°	Per cent fat	Per cent total solids	Per cent solids not fat	I. R. of whcy	Remarks
1922								
July 6	Badger Restaurant*	Burlington		3.0	10.25	7.25	37.0	Watered.
July 6	Urick's Restaurant*	Burlington		1.4			41.80	Skimmed.
July 27	H. G. Willey	La Crosse	1.0330	4.2	13.32	9.12	42.30	Watered.
July 27	H. G. Willey	La Crosse	1.0300	4.9	13.21	8.31	40.90	Watered.
Aug. 5	G. Gronzo	Eagleville	1.0289	3.5	11.28	7.78	39.0	
Nov 15	Philip Foelkner	Minocqua	1.0350	2.75	12.14	9.39	42.40	
Nov. 28	C. Bartz	Stevens Point	1.0294	3.6	11.55	7.95	39.05	
Dec. 18	Burt Dake	Brokaw	1.0352	3.3	12.65	9.35	41.80	Skimmed.
1923								
Jan. 17	A. C. Mallmann	Sheboygan Falls	1.0328	2.7	11.60	8.90	40.50	
Jzn. 26	Herman Korth	Fairwater	1.0334	2.3	11.17	8.87	41.30	
Feb. 8	Washington Cafe*	Wausau	1.0350	1.6	10.82	9.22	41.60	
Feb. 9	The Marathon*	Wausau	1.0280	7.6	15.97	8.37	42.75	
Feb. 9	Brond's Cafe*	Wausau	1.0340	.9	9.53	8.63	41.40	
Feb. 9	Brond's Cafe*	Wausau	1.0330	2.1	10.71	8.61	41.85	
Feb. 9	Crystal Cafe*	Wausau	1.0342	0.9	9.70	8.80	41.70	
Feb. 9	Northern Hotel Cafe*	Wausau	1.0350	1.5	10.66	9.16	42.00	
Feb. 9	Suffie's Cafe*	Wausau	1.0336	2.3	11.34	9.04	41.40	
Feb. 9	Old English Chop House*	Wausau	1.0344	.6	9.44	8.84	41.30	
Feb. 9	Island Hotel*	Wausau	1.0318	2.6	11.09	8.49	40.00	
Feb. 12	Aaron Miller	Wausau	1.0336	1.9	10.66	8.76	41.70	
Feb. 26	Northeastern Co-op. Milk Exchange*	Green Bay	1.0328	2.7	11.47	8.77	42.40	
Feb. 26	Northeastern Co-op. Milk Exchange*	Green Bay	1.0334	2.7	11.49	8.79	42.70	
Feb. 26	Northeastern Co-op. Milk Exchange*	Green Bay	1.0320	2.8	11.19	8.39	40.70	
Feb. 28	F. W. Mittelstadt	Eau Claire	1.0336	1.5	10.31	8.81	42.10	
Mar. 1	Prust Lunch Room*	Green Bay	1.0310	4.5	12.83	8.33	40.45	
Mar. 1	Joe Kaleik Restaurant*	Green Bay	1.0338	1.8	10.31	8.51	40.70	
Mar. 1	Broadway Lunch Room*	Green Bay	1.0342	1.0	9.70	8.70	41.00	
Mar. 1	M. & B. Lunch*	Green Bay	1.0314	2.5	10.80	8.30	40.60	
Mar. 1	Frieman Hotel Lunch Room*	Green Bay	1.0334	2.1	10.70	8.60	41.10	
Mar. 1	Umeeda Lunch*	Green Bay	1.0284	3.0	10.59	7.59	38.35	
Mar. 1	Place to Eat Restaurant*	Green Bay	1.0320	2.9	11.41	8.51	40.60	
Mar. 8	Corner Lunch Co.	Green Bay	1.0326	2.9	11.49	8.59	42.45	
Mar. 8	Arlington Cafe*	Rhineland	1.0308	3.0	11.23	8.23	42.00	
Mar. 8	Schlitz Cafe*	Rhineland	1.0336	1.3	9.69	8.39	41.30	
Mar. 8	Rhineland Cafe*	Rhineland	1.0336	1.3	9.69	8.39	41.30	

City Milk—Not Standard—Continued

Date	Delivered by or Purchased at	City	Sp. G. 15.5°	Per cent fat	Per cent total solids	Per cent solids not fat	I. R. of whey	Remarks
1923								
Mar. 15	Anthony Tynor	Prairie du Chien	1.0348	3.0	12.36	9.36	42.80	Not standard.
Mar. 20	Peter Amacher	Merrill	1.0292	3.3	11.28	7.98	38.40	
Mar. 28	Charley Lee*	Ashland	1.0356	1.6	10.95	9.35	41.90	
Mar. 28	Benedict & Stadler*	Ashland	1.0362	2.3	11.81	9.51	42.30	
Mar. 28	Papadakis Bros.*	Ashland	1.0286	1.8	9.48	7.68	37.45	
Mar. 28	N. P. Emerson*	Ashland	1.0316	1.7	9.92	8.22	39.80	
April 3	Geo. Pendergast	Kaukauna	1.0316	3.0	11.29	8.29	39.95	
April 4	Geo. Pendergast	Kaukauna	1.0318	3.1	11.42	8.32	39.85	
April 4	Geo. Pendergast	Kaukauna	1.0308	2.8	10.86	8.06	39.50	
April 11	A. J. Mills	Superior	1.0336	2.5	11.18	8.68	42.30	
April 12	Adam Post	Horicon	1.0286	7.3	15.54	8.24	42.30	
April 12	American Cafe*	Marinette	1.0332	1.6	10.02	8.42	39.70	
April 12	Davis Restaurant*	Marinette	1.0354	1.3	10.23	8.93	40.80	
April 12	Queen City Cafe*	Marinette	1.0320	1.6	9.98	8.38	39.35	
April 12	Old English Grill Restaurant*	Marinette	1.0264	9.1	17.16	8.06	40.20	
April 12	Princess Restaurant*	Marinette	1.0340	1.7	10.61	8.91	40.80	
April 12	Hotel Marinette Tea Room*	Marinette	1.0316	2.8	11.04	8.24	39.80	
April 12	Thos. Nelson*	Superior	1.0320	2.7	11.13	8.43	41.90	
April 20	John Leppa	Dale	1.0287	3.9	11.76	7.86	40.90	
April 25	Geo. Pendergast	Kaukauna	1.0296	3.6	11.51	7.91	39.80	
April 30	William Woters	Hurley	1.0292	2.4	10.10	7.70	38.80	
May 2	Ed. O. Geimers	Denmark	1.0302	2.5	10.42	7.92	39.50	
May 2	Ed. O. Geimers	Denmark	1.0304	2.8	10.75	7.95	39.15	
May 2	Fred Bergelin	Denmark	1.0308	2.7	10.75	8.05	39.20	
May 7	Halls & Commons Kitchen	Madison	1.0313	3.4	11.73	8.33	40.55	
May 7	Halls & Commons Kitchen	Madison	1.0306	3.3	11.71	8.41	40.05	
June 6	Colonial Restaurant	Kenosha	1.0336	1.7	10.39	8.69	41.10	
June 6	E. Mikowski	Kenosha	1.0346	1.6	10.42	8.82	41.00	
June 6	Royal Restaurant	Kenosha	1.0348	1.5	10.33	8.83	41.40	
June 6	N. Tomson	Kenosha	1.0346	1.4	10.20	8.80	40.80	
June 6	Hotel Kenosha Coffee Shop	Kenosha	1.0342	.9	9.52	8.62	40.60	

Herd Samples Collected by Inspectors in Connection with Samples Taken at Cheese Factories, Creameries and City Milk Supplies, Sent to Laboratory for Analysis.

Date	From Herd of	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey at 20° C.
1922						
July 3	Joe Hoffmann, Colby.....	1.0306	3.1	11.43	8.33	41.60
July 3	Joe Hoffmann, Colby.....	1.0312	3.3	11.63	8.33	41.10
July 3	Geo. Shanda, Whitelaw.....	1.0305	4.0	12.37	8.37	40.70
July 3	Alb. Havlichek, Whitelaw.....	1.0310	3.5	11.84	8.34	40.50
July 5	J. Yanda, Whitelaw.....	1.0326	3.6	11.91	8.31	39.90
July 7	B. Weiss, Monroe.....	1.0300	3.2	11.31	8.11	40.40
July 7	Mrs. Carl Selle, Valders.....	1.0316	3.6	12.18	8.58	40.65
July 8	W. Huber, Monroe.....	1.0301	3.15	11.32	8.17	40.35
July 18	Fred Herman, Ashippun.....	1.0287	3.3	10.76	7.45	38.30
July 19	Steve Sveda, Lena.....	1.0310	3.0	11.22	8.22	39.15
July 19	M. Ulalowski, Juneau.....	1.0307	3.6	11.61	8.01	39.0
July 19	Peter Hager, Lena.....	1.0312	3.7	11.99	8.29	39.10
July 21	Martin Olm, Marshfield.....	1.0310	3.6	12.00	8.48	40.0
July 25	Joe Watruba, Denmark.....	1.0312	3.9	12.37	8.47	40.20
July 30	H. G. Willey, Holmen.....	1.0305	4.3	12.77	8.47	40.50
July 31	Rob. Timm, Forest Junction.....	1.	3.6			
Aug. 3	W. J. Allen, Randolph.....	1.0308	3.3	11.68	8.38	39.60
Aug. 3	Fred Dillman, Randolph.....	1.0320	3.8	12.39	8.59	41.60
Aug. 5	G. Gronzo, Eagle.....	1.0324	2.7	11.28	8.58	40.30
Aug. 9	Ed. Kuck, Fall River.....	1.0315	3.5	12.06	8.56	42.15
Aug. 9	Otto Christian, Fall River.....	1.0320	3.4	12.10	8.70	41.15
Aug. 10	Paul Hemling, Fall River.....	1.0292	3.1	10.99	7.89	38.90
Aug. 10	Balts Hoesley, Brodhead.....	1.0326	3.2	11.91	8.71	42.35
Aug. 11	Alb. Schoepfer, Monroe.....	1.0310	3.1	11.69	8.59	41.05
Aug. 14	H. D. Morgan, Rosendale.....	1.0307	2.9	11.26	8.36	40.8
Aug. 22	Emil Withown, Fall River.....	1.0309	3.45	12.08	8.63	40.75
Aug. 22	Frank Polonecak, Lublin.....		4.25	12.97	8.72	40.75
Aug. 24	H. Schultz, Portage.....	1.0313	3.80	12.58	8.78	41.38
Aug. 28	L. Turinski, Reedsville.....	1.0310	3.9	12.47	8.57	39.8
Aug. 30	Alb. Havlichek, Whitelaw.....	1.0312	3.15	11.56	8.41	40.2
Sept. 1	Oscar Klink, West Bend.....	1.0300	3.0	10.98	7.88	39.45
Sept. 11	Walter Silversack, Two Rivers.....	1.0302	4.2	12.60	8.40	40.50
Sept. 12	Ch. Markwardt, Manitowoc.....	1.0318	3.6	12.35	8.75	40.75
Sept. 19	Albert Havlichek, Whitelaw.....	1.0316	4.1	1.272	8.62	39.75
Sept. 19	Albert Mavlichek, Whitelaw.....	1.0313	4.6	13.37	8.77	39.55
Sept. 25	S. A. Davis, Janesville.....	1.0296	5.3	13.77	8.47	39.75
Sept. 25	George Bron, Janesville.....	1.0306	3.2	11.45	8.25	39.40

Herd Samples—Continued

Date	From Herd of	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey at 20° C.
1922						
Sept. 26	Frank Sigl, Seymour	1.0323	4.0	12.84	8.84	41.30
Oct. 2	Henry Blum, Monroe	1.0318	3.2	11.67	8.47	40.60
Oct. 3	Joe Worel, Whitelaw	1.0306	3.9	12.33	8.43
Oct. 3	S. Ponooh, Whitelaw	1.0301	4.3	12.73	8.43	40.65
Oct. 4	S. Seering, Burnett	1.0302	3.1	11.27	8.17
Oct. 4	A. Sohre, Burnett	1.0290	3.6	11.57	7.97	39.50
Oct. 4	J. Sauer, Burnett	4.2	11.77	7.57	37.70
Oct. 5	Frank Wollenberg, Beaver Dam	1.0313	3.4	11.72	8.32	40.70
Oct. 6	C. Leschle, Timothy	1.0304	3.8	12.19	8.39	40.30
Oct. 6	Geo. Wernecke, Timothy	1.0308	4.1	12.70	8.60	39.80
Oct. 16	Peter Roehlinger, Tigerton	1.0340	4.0	13.31	9.31	41.05
Oct. 18	Emil Lehman, Tigerton	1.0332	3.6	12.71	9.11	41.30
Oct. 24	G. Stomel, Mayville	1.0318	3.2	11.87	8.67	41.0
Oct. 25	Ernest Keller, Mayville	1.0294	3.8	12.07	8.27	39.70
Oct. 30	G. Williams, New Holstein	1.0336	4.3	13.57	9.27	42.30
Oct. 31	Aug. Dreger, Collins	1.0314	4.2	12.98	8.78	41.15
Nov. 8	Paul Slomske, Clintonville	1.0297	6.6	15.64	9.04	40.80
Nov. 15	Mrs. F. Barth, Black Creek	1.0328	5.1	14.48	9.38	41.30
Nov. 15	Philip Foelkner, Minocqua	1.0330	4.5	13.66	9.16	42.10
Nov. 21	Noll Bros., Darlington	1.0334	5.5	14.92	9.42	41.60
Nov. 22	L. Anderson, Darlington	1.0332	5.0	14.14	9.14	41.10
Nov. 22	Aug. Jolitz, Burnett	1.0301	4.1	12.63	8.53	40.30
Nov. 22	W. W. Polasch, Burnett	1.0312	3.6	12.21	8.61	41.0
Nov. 23	Chas. Sylvester, Burnett	1.0328	3.6	12.37	8.77	41.10
Nov. 23	John Beeske, Burnett	1.0310	2.5	10.54	8.04	39.60
Nov. 28	C. Bartz, Stevens Point	1.0314	3.9	12.47	8.57	40.45
Dec. 5	W. Sussner, Darlington	1.0318	5.0	14.06	9.06	40.35
Dec. 11	John Koertz, Brillion	1.0342	4.3	13.23	8.93	41.85
Dec. 14	Wm. Sussner, Reedsburg	1.0338	4.3	13.66	9.36	42.20
Dec. 19	Burt Dake, Brokaw	1.0338	4.5	13.60	9.10	41.90
Dec. 20	Aug. Hacht, Waterloo	1.0320	3.6	12.21	8.61	41.50
Dec. 28	Albert Easler, Monroe	1.0306	3.1	11.46	8.36	39.60
1923						
Jan. 13	Ralph Stauffacher, Monroe	1.0320	3.4	11.97	8.57	40.10
Jan. 18	James W. Trowbridge, Sheboygan Falls	1.0310	3.5	11.89	8.39	39.80
Jan. 19	Mrs. J. Forsythe, Gratiot	1.0308	4.3	12.76	8.46	39.8

Feb. 6	Wm. Waugerin, Morrisonville.....	1.0300	3.0	11.04	8.04	39.80
Feb. 6	Sam Wick, Morrisonville.....	1.0302	4.6	12.96	8.36	41.25
Feb. 9	Herman Otto, Wausau.....	1.0308	3.7	12.12	8.41	41.30
Feb. 9	Ferdinand Scheffler, Wausau.....	1.0293	3.4	11.34	7.94	40.00
Mar. 6	John Matesa, Eagle River.....	1.0302	3.5	11.78	8.28	38.80
Mar. 15	Mark Hayes, Rice Lake.....	1.0316	3.6	12.17	8.57	42.30
Mar. 19	Anthony Teynor, Prairie du Chien.....	1.0310	4.0	12.54	8.54	40.50
Mar. 22	Peter Amacher, Merrill.....	1.0310	3.9	12.30	8.40	40.20
Mar. 23	Sirs Grutzmacher, Burnett.....	1.0300	4.7	13.13	8.43	41.50
April 12	John Brunt, Portage.....	1.0314	4.0	12.57	8.57	41.80
April 12	A. J. Mills, Superior.....	1.0322	3.9	12.58	8.68	40.30
April 17	Busse & Busse, New Richmond.....	1.0314	3.1	11.30	8.20	40.80
April 17	Bernd & Bernd, New Richmond.....	1.0308	3.3	11.55	8.25	41.10
April 23	John Leppla, Dale.....	1.0314	3.5	11.71	8.21	41.00
April 24	Geo. Pendergast, Kaukauna.....	1.0320	3.3	11.94	8.64	40.20
April 24	Clifford Lambe, Kaukauna.....	1.0314	3.5	11.94	8.44	39.70
April 24	John Fictum, Kewaunee.....	1.0310	3.6	11.97	8.37	39.20
April 25	H. Kreuger, Kaukauna.....	1.0320	3.5	11.96	8.46	40.00
April 25	W. Missall, Randolph.....	1.0308	3.3	11.46	8.16	40.50
April 25	E. Weinhof, Doylestown.....	1.0320	3.5	11.94	8.44	40.20
April 26	Frank Jones, Cambria.....	1.0314	3.2	11.65	8.45	40.90
April 26	C. Neilson, Cambria.....	1.0322	3.2	11.79	8.59	40.00
May 1	John Sebor, Junction City.....	1.0306	2.9	10.96	8.06	39.65
May 14	Fred Bugelin, Denmark.....	1.0320	3.9	12.61	8.71	40.70
May 14	Ed. O. Geimers, Denmark.....	1.0300	2.7	10.60	7.90	38.98
May 15	John Schuppel, West Bend.....	1.0314	2.8	11.13	8.33	40.60
June 12	Emil Kassube, Tigerton.....	1.0328	3.4	12.34	8.94	40.80
June 14	Dewey Anderson, Shawano.....	1.0320	3.6	12.68	9.08	41.60
June 19	Mottle Bros., Waterloo.....	1.0302	2.9	11.24	8.34	40.50
June 28	Alfred Smith, Cambria.....	1.0314	3.7	12.23	8.53	40.90

Milk—Submitted Samples

Date	Submitted by	Sp. G. 15.5°	Per cent fat	Per cent total solids	Per cent solids not fat	Z. I. R. 20° C.
1922						
July 18	Eugene Coisman, Forestville.....		3.45			
July 19	Martin Marggi, Eden.....		3.50			
July 19	Martin Marggi, Eden.....		2.95			
July 19	Martin Marggi, Eden.....		3.80			
July 19	Martin Marggi, Eden.....		3.40			
July 19	Martin Marggi, Eden.....		3.35			
July 19	Martin Marggi, Eden.....		3.50			
July 20	R. B. Hickok, Boscobel.....		3.3			
July 21	Eli Valentine, Seymour.....		3.10			
July 24	Helvetia Milk Co., Belleville.....	1.0284	3.3	10.99	7.69	38.30
July 24	Helvetia Milk Co., Belleville.....	1.0284	3.7	11.46	7.76	38.10
July 29	Harry H. Cowell, Evansville.....		3.90			
July 31	Carroll Elder, Muscoda.....		3.70			
Aug. 5	Harry Cowell, Evansville.....		3.2			
Aug. 6	Ernest Harnick, Evansville.....		3.9			
Aug. 8	Tacodore Miller, Chippewa Falls.....		3.4			
Aug. 8	John Bauman, Albany.....		3.2			
Aug. 9	Ed. Kelly, Albany.....		3.4			
Aug. 14	Whipple & Roberts, Albany.....		3.45			
Aug. 14	John Klitsman, Evansville.....		3.1			
Aug. 15	Nick Tierney, Evansville.....		3.9			
Aug. 17	Byron Stephenson, Albany.....		3.2			
Sept. 1	Wolf Valley Dairy Co., New London.....		3.3			
Sept. 2	M. T. Sherwood, Devils Lake.....		3.2			
Sept. 13	Indiana Condensed Milk Co., Albany.....	1.0276	3.2	10.75	7.55	37.05
Sept. 18	Indiana Condensed Milk Co., Albany.....		3.3			
Sept. 19	Indiana Condensed Milk Co., Albany.....		3.4			
Sept. 28	Con. Giess, Green Bay.....		4.0			
Oct. 6	Jensen Creamery Co., Troy Center.....		3.3			
Oct. 7	B. W. Wilt, Boscobel.....		2.7			
Oct. 7	Gus Raisler, Boscobel.....		4.3			
Oct. 10	Indiana Condensed Milk Co., Albany.....		3.9			
Oct. 10	Indiana Condensed Milk Co., Albany.....		3.7			
Oct. 12	Indiana Condensed Milk Co., Albany.....		3.6			
Oct. 12	Dr. W. D. Stovall, Madison.....		3.7			
Oct. 12	Dr. W. D. Stovall, Madison.....		4.0			
Oct. 20	R. B. Southard, Marshfield.....	1.0221	3.7			
			2.6	8.45	5.85	33.30

Oct. 27	F. A. Coleman, Albany.....	1.0310	3.3			39.50
Oct. 27	F. A. Coleman, Albany.....	1.0311	3.8			41.30
Oct. 31	F. C. Rath, Madison.....		8.77	12.07		
Nov. 1	Indiana Condensed Milk Co., Albany.....	1.0336	3.4	12.90	9.50	
Nov. 1	Indiana Condensed Milk Co., Albany.....	1.0315	3.5	12.28	8.78	41.30
Nov. 1	Indiana Condensed Milk Co., Albany.....	1.0314	3.1	11.63	8.50	40.60
Nov. 16	F. C. Coleman, Albany.....		4.2			
Nov. 27	Wolf Valley Dairy, New London.....		4.4			
Nov. 29	Beaver Cheese Factory, Loyal.....		3.3			
Dec. 1	F. C. Rath, Madison.....	1.0250	2.6	9.46	6.85	34.90
Dec. 1	F. C. Rath, Madison.....	1.0270	2.9	10.14	7.24	36.0
Dec. 1	F. C. Rath, Madison.....					33.30
Dec. 1	F. C. Rath, Madison.....					36.30
Dec. 2	F. C. Rath, Madison.....	1.0323	4.0	12.90	8.90	40.70
Dec. 2	F. C. Rath, Madison.....	1.0244	3.0	9.54	6.54	34.30
Dec. 5	Dr. R. C. Rodecker, Holcombe.....		4.5			
Dec. 12	Mrs. Jennie, Madison.....	1.0326	3.6	12.46	8.86	41.75
1923						
Jan. 3	Wm. Schrader, Loyal.....		3.0			
Jan. 3	John Davis, Gratiot.....	1.0214	2.5	8.38	5.88	33.00
Jan. 13	A. E. Radke, Tigerton.....	1.0340	2.5	11.46	8.96	40.95
Jan. 17	Famie Diech, Monroe.....		4.2			
Jan. 22	Ernest Rieder, Fairchild.....		3.5			
Jan. 24	J. E. Boettoher, Madison.....		3.5			
Jan. 24	J. E. Boettoher, Madison.....		3.7			
Jan. 24	J. E. Boettoher, Madison.....		3.5			
Jan. 24	J. E. Boettoher, Madison.....		3.4			
Jan. 24	J. E. Boettoher, Madison.....		3.15			
Jan. 25	Glen Rundhammer, New Richmond.....		3.0			
Jan. 25	Glen Rundhammer, New Richmond.....		3.4			
Jan. 26	Connell Bros., Waukesha.....		2.8			
Jan. 31	E. Helm, Morrisonville.....		3.1			
Jan. 31	E. Helm, Morrisonville.....		2.8			
Jan. 31	E. Helm, Morrisonville.....		3.1			
Feb. 1	Glen Rundhammer, New Richmond.....		3.1			
Feb. 1	Glen Rundhammer, New Richmond.....		3.1			
Feb. 1	L. A. Drems, Avoca.....		2.7			
Feb. 1	Glen Rundhammer, New Richmond.....		2.4			
Feb. 1	Glen Rundhammer, New Richmond.....		3.0			
Feb. 1	L. A. Drems, Avoca.....		3.5			
Feb. 1	L. A. Drems, Avoca.....		3.5			
Feb. 8	Margaret Johnson, Delavan.....					41.80
Feb. 19	Fred Beyer, Spencer.....					43.15
Feb. 19	Fred Beyer, Spencer.....					37.65
Feb. 20	Brookside Creamery & Cheese Factory, Algoma.....		2.8			41.05
Feb. 21	Mrs. Amundson, Madison.....					

Milk—Submitted Samples—Continued

Date	Submitted by	Sp. G. 15.5°	Per cent fat	Per cent total solids	Per cent solids not fat	Z. I. R. 20° C.
1922						
Feb. 28	R. B. Hickok, Boscobel.....					
Mar. 1	E. Liebell, Jefferson.....		3.15			
Mar. 2	Desire Boulanger, Luxemburg.....		3.1			
Mar. 2	Desire Boulanger, Luxemburg.....		4.05			
Mar. 2	Desire Boulanger, Luxemburg.....		3.95			
Mar. 2	Desire Boulanger, Luxemburg.....		3.40			
Mar. 2	Desire Boulanger, Luxemburg.....		3.2			
Mar. 2	Desire Boulanger, Luxemburg.....		4.3			
Mar. 2	Desire Boulanger, Luxemburg.....		3.6			
Mar. 3	Geo. Elsinger, Nashotah.....		3.2			
Mar. 20	L. Roy Stewart, Fond du Lac.....		3.25			
Mar. 22	Louis Ruege, Gillett.....		3.2			
Mar. 22	Arthur Fagan, Bridgeport.....		3.7			
Mar. 26	J. W. Szama, Hatley.....		3.4			
April 3	L. Roy Stewart, Fond du Lac.....		3.25			
April 3	L. Roy Stewart, Fond du Lac.....		5.65			
April 3	R. B. Hickok, Boscobel.....		4.8			
April 3	R. B. Hickok, Boscobel.....		2.2			
April 12	Frank Janquast, Casco.....		2.3	11.16	8.86	41.4
April 13	Fred Michaels, Kansasville.....		2.9			
May 1	Morton Dairy Products Co., Morton.....		3.6			
May 1	Morton Dairy Products Co., Morton.....		3.4			
May 8	Jack Lieberherr, Adams.....		3.40			
May 10	Mrs. Albert Seppel, Oconto Falls.....		3.55			
May 17	Morton Dairy Products Co., Morton.....		3.50			
May 24	Jacob Schurman, Mt. Hope.....		3.0			
June 7	H. S. Austin, Verona.....		4.1			
June 7	H. S. Austin, Verona.....		3.35			
June 7	H. S. Austin, Verona.....		3.25			
June 7	H. S. Austin, Verona.....		3.12			
June 7	H. S. Austin, Verona.....		3.35			
June 19	Helvetia Condensed Milk Co., Belleville.....		3.3			
June 19	Helvetia Condensed Milk Co., Belleville.....		3.5			
June 19	Helvetia Condensed Milk Co., Belleville.....		3.3			
June 19	Helvetia Condensed Milk Co., Belleville.....		3.1			
June 21	Wolf Valley Dairy Co., New London.....		2.9			

Miscellaneous Dairy Products

Date	Kind	Bought of or Submitted by	Remarks
1922			
July 21	Cream	Mellen Produce Co., Mellen	Found to contain foreign fat.
July 24	Cream	Minocqua Co-op. Creamery Co., Minocqua	Tested for lime. None found.
July 24	Cream	Minocqua Co-op. Creamery Co., Minocqua	Tested for lime. None found.
Aug. 8	Ice Cream, Mixed	C. A. Krohn, Plymouth	Tested for percentage of fat. Found to contain 10.10%.
Aug. 9	Milk Powder	J. G. Hulsebus & Co., Chicago	Found to contain 3.48% moisture.
Aug. 9	Milk Powder	J. G. Hulsebus & Co., Chicago	Found to contain 3.51% moisture.
Aug. 9	Milk Powder	J. G. Hulsebus & Co., Chicago	Found to contain 3.58% moisture.
Sept. 18	Creamery Butter	Comstock Creamery Co., Comstock	Made from neutralized cream.
Oct. 13	Milk	F. C. Rath, Madison	Does not contain added lime.
Oct. 13	Milk	F. C. Rath, Madison	Does not contain added lime.
Oct. 19	Milk	Lewis Chorinson, Wautoma	Found to be evaporated skim milk with coconut oil added. Sale in contravention of law.
Nov. 8	Milk	Miss Moen, Madison	No formaldehyde present.
Nov. 17	Milk	Miss Maja White, Rice Lake	No preservatives found.
Dec. 14	Milk Powder	Central Baking Co., Ashland	Skim milk powder.
1923			
Jan. 31	Whole Milk Powder	West Salem Canning Co., West Salem	Whole milk powder.
Feb. 15	Milk Powder	R. J. Spaight, Lake Beulah	Indications of being a skim milk powder.
Feb. 21	Milk	Dorothy Packard, Superior	No sediment.
Feb. 21	Milk	Dorothy Packard, Superior	No sediment.
Feb. 26	Milk	Wm. T. Danahoe, Mineral Point	Not watered.
Mar. 7	Milk	F. C. Rath, Madison	Tested for water. None found.
Mar. 7	Milk	F. C. Rath, Madison	Free from adulteration.
Mar. 24	Butter	J. J. Wetak, De Pere	Misbranded. Did not have name and address of manufacturer, packer or dealer and contained less than the quantity represented.
May 5	Lard	Theo. Kleist, Almond	Genuine lard.
May 14	Skim milk	Geo. H. Stueber, Wausau	.09% fat.
May 16	Milk	E. R. Erving Tea Co., Waukesha	Found to be evaporated skim milk with coconut oil added. Sale in contravention of law.
May 17	Milk	Rudolph Zanner, Racine	Found to be evaporated skim milk with coconut oil added.

FLAVORINGS AND FLAVORING EXTRACTS

Date	Kind	Bought of or Submitted by	Manufacturer or Jobber	Remarks
1922				
July 1	Vanilla	Queen City Extract Co., Marinette		Not standard.
July 1	Synthetic Vanilla	Francis J. Rickert, Milwaukee		Found to be an artificially colored compound of vanillin and coumarin.
July 18	Vanilla	Francis J. Rickert, Milwaukee		Not standard. Not vanilla extract. Contains coumarin and caramel color.
Aug. 9	Essence Vanilla	Francis J. Rickert, Milwaukee		Standard.
Aug. 9	Essence Vanilla	Francis J. Rickert, Milwaukee		Standard.
Aug. 12	Essence Vanilla Compound	Francis J. Rickert, Milwaukee		Not standard.
Aug. 12	Essence Vanilla Compound	Francis J. Rickert, Milwaukee		Found to be a compound of vanilla extract reenforced with coumarin.
Oct. 1	Vanilla	I. W. Keebler, Madison		Not standard. Artificially colored compound of vanillin and coumarin. Also misbranded.
Oct. 25	Vanilla	Milwaukee Tea Co., Milwaukee		Adulterated. Artificially colored compound of vanillin and coumarin.
Oct. 25	Vanilla	Diamond Tea Co., Milwaukee	Grocers Supply Co., Racine	Standard.
Oct. 25	Vanilla	Standard Tea Co., Milwaukee		Not standard. Artificially colored compound of vanillin and coumarin.
Nov. 14	Vantella	J. M. Olson, Abbottsford	C. Foster Chemical Co., Decatur, Ill.	Adulterated. An artificially colored solution of vanillin and coumarin.
Dec. 17	Vanilla	P. O. Nelson, Chippewa Falls		Contains coumarin.
Dec. 19	Lemon Extract	G. C. Keehn, Boyd	Heinrich Chemical Co., Minneapolis	A turpeneless extract of lemon sold as and for extract of lemon.
1923				
Jan. 6	Imitation Lemon Flavor	A. Kickbusch, Wausau	The Interstate Commerce Co., Richmond, Va.	Not standard. Colored with a coal tar dye.
Jan. 12	Vanilla	Rexal Drug Store, Edgar	United Drug Co., Boston, Mass.	Standard.
Jan. 13	Vanilla	S. H. Lind, Eau Claire		Free from adulteration.
Jan. 23	Extract of Lemon	Wm. Cote, Chippewa Falls	W. T. Rawleigh Co., Freeport, Ill.	Standard.
Feb. 27	Imitation Vanilla	A. F. Burmester, Loganville	Chamberlain Medicine Co., Des Moines, Ia.	Adulterated. An artificially colored compound of vanillin and coumarin.
Feb. 27	Vanilla	W. G. Henke, Wisconsin Rapids	Fels Beverage Co., Chicago	Not standard. Contains no vanilla.
Mar. 6	Vanilla	H. C. Schranck Co., Milwaukee		Artificially colored compound of vanillin and coumarin sold as and for vanilla extract.
Mar. 8	Pure Vanilla	J. F. Laschky, Arpin	Twin City Extract Co., Minneapolis	Standard.
Mar. 12	Conc. Extract Vanilla Special	H. W. Barker, Sparta		Adulterated and misbranded. Not a concentrated extract of vanilla.
Mar. 30	Vanilla	J. L. Boyd, Madison		Free from adulteration.

April 3	Vanilla	Central Food Co., Milwaukee.....	Not standard. An artificially colored compound sold as and for vanilla. Mixed with petroleum oil. Adulterated. Free from adulteration. Adulterated and misbranded. Contains coumarin.
April 16	Lemon	Erdman Store, Rodell.....	Dr. Koch Vegetable Tea Co., Winona, Minn.	
June 15	Vanilla	Sheboygan Dairy Products Co., Sheboygan.....	
June 25	Compound Essence Vanillin.....	Frank Sybildon, Hatley.....	Joannes Bros., Co. Green Bay.....	

Linseed Oil—Submitted Samples

Date	Submitted by	Remarks
1922		
July 11	C. L. Christenson, Waupaca	Free from adulteration.
July 24	H. P. Christensen, Royalton.....	Free from Adulteration.
Aug. 30	H. C. Prange Co., Sheboygan.....	Free from adulteration.
Nov. 15	Mrs. J. Kruell, Madison.....	Free from adulteration.
Nov. 15	Mrs. J. Kruell, Madison.....	Free from adulteration.
Nov. 15	Mrs. J. Kruell, Madison.....	Free from adulteration.
1923		
May 14	Way Building Co., Madison.....	Standard.

MISCELLANEOUS PRODUCTS

Date	Bought for	Bought of or Submitted by	Manufacturer or Jobber	Remarks
1922				
Aug. 23	Hamburger	L. L. Sandford, Tomah.....	Hogan Bros., Tomah.....	No adulteration found. . .
Aug. 23	Hamburger	L. L. Sandford, Tomah.....	Giesler Bros., Tomah.....	Adulterated. Found to contain starch.
Oct. 21	White Bread.....	R. R. Crosby, La Crosse.....	Mo arsenic found.
Oct. 23	Tincture of Iodine.....	Central Drug Co., Milwaukee.....	Standard.
Nov. 10	Bleached Flour.....	Harvey & Riegr, Cuba City.....	Lexington Mill & Elevator Co., Lexington.	Found to be bleached with nitrogen peroxide.
1923				
Jan. 3	Wood Turpentine.....	Stevens Point Paint Shop, Stevens Point.....	Free from adulteration with naphtha.
Jan. 4	Spirits of Camphor.....	Taylor's Drug Store, Stevens Point.....	Standard.

Miscellaneous Products—Continued

Date	Bought for	Bought of or Submitted by	Manufacturer or Jobber	Remarks
1923				
Jan. 5	Cider Vinegar.....	A. Marachowsky, Portage.....	Alton Vinegar Co., Alton, Ill.....	Not standard. Corn sugar vinegar artificially colored and sold for cider vinegar.
Jan. 10	Tincture of Iodine.....	Bert Schwanberg, Wausau.....	United Drug Co., Boston.....	Standard.
Jan. 11	Tincture of Iodine.....	R. W. Woelffer, Monticello.....		Standard.
Jan. 15	Tincture of Iodine.....	F. A. Schmidt, Wausau.....		Standard.
Jan. 15	Tincture of Iodine.....	W. W. Albers, Wausau.....		Standard.
Jan. 17	Pure Buckwheat Flour.....	A. Miklic Store, Kilbourn.....		Standard.
Jan. 18	Pure Buckwheat Flour.....	A. Miklic Store, Kilbourn.....		Standard.
Jan. 20	Chocolishus Milk.....	Arcade Bowling Alleys, La Crosse.....	Knutson Bros., La Crosse.....	No adulteration found.
Jan. 31	Salad Dressing.....	Boston Store, New Richmond.....	A. E. Wright, Evanston, Ill.....	Sodium benzoate present.
Feb. 14	"400".....	Boerner's Drug Store, La Crosse.....	Broitman & DeWitt, La Crosse.....	Adulterated. A skim milk product. Not so labeled.
Feb. 14	Chocolishus Milk.....	Arcade Bowling Alleys, La Crosse.....	Knutson Bros. Dairy, La Crosse.....	No adulteration found.
Feb. 15	Tincture of Iodine.....	Coloma Merc. Co., Coloma.....	Wm. S. Merrill, Co.....	Standard.
Feb. 19	Cherries.....	The Copps Co., Stevens Point.....		No sulphur dioxide or sulphurous acid present.
Feb. 22	Cherries.....	Wood County Grocery Wisconsin Rapids.....	Starr Fruit Products Co., Portland, Oregon.....	Found to contain sulphur dioxide.
Feb. 22	Brazilla Concentrate.....	Sampson Canning Co., Wisconsin Rapids.....	Brazilla Co., Minneapolis.....	No benzoate of soda or saccharin present.
Feb. 22	Brazilla Acid.....	Sampson Canning Co., Wisconsin Rapids.....		No benzoate of soda or saccharin present.
Feb. 24	Mince Meat.....	Gotschalk & Anderson, Wisconsin Rapids.....	A. S. Livermore Co., Chicago.....	No benzoate of soda present.
Mar. 15	Artificial Colored Meat.....	Aug. Fliss, Rhinelander.....	Aug. Fliss, Rhinelander.....	Casing of sausage artificially colored. No coloring found mixed with the meat.
Mar. 15	Freeze-em Pickle.....	H. C. Peterson, Rhinelander.....	B. Heller & Co., Chicago.....	Found to be mixture of sodium chloride and sodium or potassium nitrate.
Mar. 15	Salad Dressing.....	Jos. Hollmuller, Bancroft.....	Sherer-Gillett Co., Milwaukee.....	Sodium benzoate present.
Mar. 16	Peas.....	E. R. Irving Tea Co., Milwaukee.....	Specialty Grocery Co., Milwaukee.....	Condition good. No evidence of spoilage.
Mar. 22	Egg Yolk.....	Menomonie Dairy Co., Menomonie.....	Joe Lowe Co., Chicago.....	Free from adulteration.
Mar. 23	Unbleached Flour.....	Menomonie Baking Co., Menomonie.....	Wisconsin Milling Co., Menomonie.....	Said to be unbleached. Found to be bleached with nitrogen peroxide.
Mar. 27	Flour.....	Electric Maid Bakery, New Richmond.....	New Richmond Roller Mills, New Richmond.....	Found to be bleached with nitrogen peroxide
Mar. 27	Egg White.....	Johnson Bakery, Chippewa Falls.....	Joe Lowe Co., Chicago.....	Not genuine egg white.
Mar. 28	Glace Cherries.....	The Stanley Co., Baraboo.....	The Liberty Cherry & Fruit Co., Covington.....	Tested for ether soluble preservatives. None found.
Mar. 28	Cherries.....	H. G. Gropp, Baraboo.....	The Liberty Cherry & Fruit Co., Covington.....	Contain sulphur dioxide.
Mar. 29	Cherries.....	O. C. Kapplin, Portage.....	Roundy Peckam & Dextrin Co., Milwaukee.....	Contain sulphur dioxide.
Mar. 30	Cherries.....	Bryan & Bryan, Portage.....	Armour & Co., Chicago.....	Found to contain sulphur dioxide.
Mar. 30	Iodine.....	Freeman Drug Store, River Falls.....	Tubbs Medicine Co., River Falls.....	Standard.
April 2	Candy with Cherries.....	Fred Wesenberg, Earl.....	Schuler Chocolate Factory, Winona, Minn.....	No benzoate of soda present.
April 2	Salad Dressing.....	Fechhelm & Ilke, Pittsville.....	A. E. Wright, Evanston.....	No benzoate of soda present.

April 3	Candy containing Cherries.....	Roy Lawler, Gordon.....	John Wahl Candy Co., Duluth.....	No benzoate of soda present.
April 25	Chocolate Covered Cherries.....	A. E. Bauer, Gilman.....	No benzoate of soda present.
April 26	Cherries.....	L. Leach & Son, Beloit.....	Armour & Co., Chicago.....	Found to contain sulphur dioxide.
May 1	Cherries.....	Larson Bros., Washburn.....	Griggs Cooper & Co., St. Paul.....	Adulterated. Not cherries.
May 17	Can of Peas.....	S. Ruwin, Racine.....	Specialty Grocery Co., Milwaukee.....	No evidence of spoilage. Condition good.
May 22	"400".....	Menasha.....	Gears Dairy, Menasha.....	No adulteration found.
May 22	Angel Drink.....	Dairy Specialty Co., Appleton.....	Dairy Specialty Co., Appleton.....	Made by use of skim milk. Not so labeled.
May 22	Cherries.....	Atlantic & Pacific Tea Co., Prairie du Chien.....	Contained sulphur dioxide.
May 23	"400".....	Carver Ice Cream Co., Oshkosh.....	Carver Ice Cream Co.....	Adulterated. Made by use of skim milk. Not so labeled.

SUBMITTED MISCELLANEOUS PRODUCTS

Date	Kind	Submitted by	Remarks
1922			
July 1	An Alkaline Substance.....	Chas. E. Reed, Thorp.....	Found to be trisodium phosphoate.
July 3	Royal Ann Cherries.....	Harry Kluter, Madison.....	Imported sulphured cherries after pitting and leaching ready to be colored, flavored and sweetened. Found to contain sulphur dioxide.
July 3	Royal Ann Cherries.....	Harry Kluter, Madison.....	Imported cherries sulphured before being pitted. Found to contain sulphur dioxide.
July 5	Rosebud Cherries.....	Harry Kluter, Madison.....	Rosebud cherries found to contain sulphur dioxide. Not legally salable as cherries.
July 17	Grapelle.....	Harry Kluter, Madison.....	Tested for ether soluble preservatives and saccharin. None found. Artificial color present. Article decomposed and misbranded. Unsalable.
July 20	Liniment.....	Ellis J. Walker, Fond du Lac.....	Morphine sulphate test for methyl alcohol is very slightly positive.
July 28	Arctic Pickle.....	F. C. Rath, Madison.....	Found to be a mixture of sodium chloride and saltpeter.
Aug. 5	Raspberry Concentrated Syrup.....	Queen City Extract Co., Marinette.....	Tested for saccharin and ether soluble preservatives. None found.
Aug. 5	Eck's Concentrated Syrup.....	Queen City Extract Co., Marinette.....	Tested for saccharin and ether soluble preservatives. None found.
Aug. 16	Sugar.....	Giesler Bros., Tomah.....	Standard.
Aug. 23	Turpentine.....	George Cnare, Madison.....	Free from adulteration.
Aug. 28	Wheat.....	Chas. Anderson, Port Wing.....	5.53% moist gluten in kernels, and 2.04% dry gluten in kernels.
Aug. 31	Plum Jam.....	H. Radloff, Green Bay.....	Small amount of iron and a small amount of aluminum present.
Sept. 6	Turpentine.....	Joe Wagner, Monroe.....	Free from adulteration.
Sept. 16	White Powder.....	Dr. G. A. Gehbe, Oshkosh.....	No arsenic present.
Sept. 16	Blued Soap.....	Anna Duley, Fond du Lac.....	Contains no added poisonous substance.

Submitted Miscellaneous Products—Continued

Date	Kind	Submitted by	Remarks
1922 Sept. 22	Dissected Eggs.....	H. Osswald, Wausau.....	Tested for chemical preservatives and fillers. None found. Analysis shows following results: Water 4.50%; protein 45.40%; protein (by difference) 50.99%; fat 40.47%; ash 4.04%.
Oct. 16	Gluten Bread.....	G. A. Servis, Green Bay.....	Too high in carbohydrates to be safe to be used as gluten bread for diabetics.
Oct. 21	Paint.....	A. W. Hopkins, Madison.....	A silicate or some other acid insoluble substance. Not a pure white lead.
Nov. 6	Eggs.....	Frank X. Kastner, Irma.....	Pronounced fresh eggs.
Nov. 15	Turpentine.....	Mrs. J. Kruell, Madison.....	Adulterated with kerosene or benzine.
Dec. 9	Cherries.....	Great Atlantic and Pacific Tea Co., Chicago.....	Adulterated Not cherries.
1923			
Jan. 10	Rye Flour.....	Bush and Stour, Viroqua.....	Standard.
Jan. 11	Candy.....	A. L. Peroutky, Sarona.....	No evidence of poison found.
Jan. 31	Lard.....	Livingston Mercantile Co., Merrill.....	Pure Lard.
Feb. 5	Cherries.....	Reid Murdock Co., Chicago.....	Adulterated. Not cherries.
Feb. 5	Sugar.....	E. Pape, Reedsburg.....	Pure granulated sugar.
Feb. 5	Cherries.....	Rockford Wholesale Grocery Co., Rockford.....	Contain sulphur dioxide.
Feb. 16	Cherries.....	F. C. Rath, Madison.....	Found to contain no sulphur dioxide.
Feb. 20	Olive Oil.....	A. Mazzaia, Madison.....	Free from adulteration.
Feb. 21	Codfish.....	E. J. Gross, Milwaukee.....	Sale not in compliance with law.
Mar. 2	Apple and Grape Jelly.....	Anna L. Moore, Madison.....	Found to contain no adulteration.
Mar. 30	Cherries.....	Portage Wholesale Grocery Co., Portage.....	Contain sulphur dioxide.
Mar. 30	Cherries.....	Portage Wholesale Grocery Co., Portage.....	Contain sulphur dioxide.
April 18	Diabetic Bread.....	Dr. R. H. Dunn, Rosholt.....	Too high in carbohydrates to be safe diabetic bread.
April 30	Epsom Salt.....	J. Minor Bergen, Luxemburg.....	Probably a mixture of Epsom and Glauber's salts.
June 21	Sugar.....	H. Kelnstine, Amery.....	Found to contain less than required percentage of sucrose.

SACCHARIN PRODUCTS

Maple Sugar and Maple Syrup—Submitted Samples

Date	Submitted by	Remarks
1922		
Nov. 27	Exal Maple Company, Schofield.....	Not standard. Analytical work shows it to be cane sugar syrup flavored in imitation of maple.
1923		
Jan. 30	G. F. Sowle, Cornell.....	Slightly low in total solids.
April 19	Mrs. Geo. Savord, Ladysmith.....	Free from adulteration.
April 25	H. W. Flunker, Ladysmith.....	Free from adulteration.
April 26	Mrs. Chas. Rahm, Loyal.....	Standard.
April 26	Mrs. Chas. Rahm, Loyal.....	Not standard. Contains less than 68% maple solids.
April 30	W. H. Ludwig, Marshfield.....	Free from adulteration.
May 12	Raymond Matson, Conrath.....	Free from adulteration.
May 18	Farmers Produce Co., Chippewa Falls.....	Free from adulteration.
June 21	Raymond Matson, Conrath.....	Genuine maple syrup.

Honey—Submitted Samples

Date	Submitted by	Remarks
1922		
Aug. 7	L. J. Brunner, Shawano.....	Free from adulteration.
Sept. 7	B. B. Jones, Madison.....	Some invert sugar present.
Oct. 25	Department of Markets, Madison.....	Not standard. Tests show presence of invert sugar syrup.
Nov. 15	J. M. Montgomery, Nye.....	Pure honey.
Nov. 21	Milwaukee County Institution, Wauwatosa.....	Not standard. Analytical work shows it to be adulterated with invert sugar syrup.
1923		
Jan. 24	E. L. Liddle, Sparta.....	Free from adulteration.
April 16	C. D. Adams, Madison.....	Free from adulteration.

VINEGAR
Vinegar—Submitted Samples

Date	Submitted by	Grams acetic acid per 100 cc.	Remarks
1922			
July 12	Wm. Sharff, Glidden	1.42	Not standard.
July 12	Silas Phelps, Markesan	1.81	Not standard.
July 12	Silas Phelps, Markesan	2.25	Not standard.
July 12	Silas Phelps, Markesan	1.71	Not standard.
July 12	Silas Phelps, Markesan	2.43	Not standard.
July 12	Silas Phelps, Markesan	1.29	Not standard.
July 12	Silas Phelps, Markesan	1.81	Not standard.
July 12	Silas Phelps, Markesan	1.71	Not standard.
July 12	Silas Phelps, Markesan	1.62	Not standard.
July 12	Silas Phelps, Markesan	1.65	Not standard.
July 12	Silas Phelps, Markesan	1.62	Not standard.
Aug. 4	Ray Dunham, Almond	4.50	Standard.
Aug. 16	B. W. Ellis, Omro	6.22	Standard.
Aug. 16	B. W. Ellis, Omro	6.40	Standard.
Aug. 16	B. W. Ellis, Omro	3.41	Not standard.
Sept. 16	E. C. Johnson, Black Earth	3.72	Not standard.
Sept. 29	Ray E. Fuller, Sharon	1.92	Not standard.
Oct. 25	A. E. Tomlin, Evansville	5.13	Standard.
Nov. 14	H. Gsell, Whitewater	1.2	Not standard.
Dec. 4	Silas Phelps, Markesan	2.37	Not standard.
Dec. 4	Silas Phelps, Markesan	2.37	Not standard.
Dec. 4	Silas Phelps, Markesan	2.26	Not standard.
Dec. 4	Silas Phelps, Markesan	3.25	Not standard.
Dec. 4	Silas Phelps, Markesan	2.35	Not standard.
Dec. 4	Silas Phelps, Markesan	3.04	Not standard.
Dec. 4	Silas Phelps, Markesan	1.14	Not standard.
Dec. 4	Silas Phelps, Markesan60	Not standard.
Dec. 4	Silas Phelps, Markesan	6.33	Standard.
Dec. 4	Silas Phelps, Markesan	5.22	Standard.
Dec. 4	Silas Phelps, Markesan	4.68	Standard.
1923			
Jan. 22	Bayfield Canning Co., Bayfield	3.63	Not standard.
Jan. 25	A. M. Richter Sons Co., Manitowoc	5.35	Standard.
Feb. 1	Perry Goirter, Clinton	2.04	Not standard.
May 5	G. J. Williams, Portage54	Not standard.
May 5	G. J. Williams, Portage75	Not standard.
May 5	G. J. Williams, Portage78	Not standard.

May 7	G. J. Williams, Portage	.90	Not standard.
June 14	Silas Phelps, Markesan	3.12	Not standard.
June 14	Silas Phelps, Markesan	3.79	Not standard.
June 14	Silas Phelps, Markesan	3.49	Not standard.
June 14	Silas Phelps, Markesan	3.36	Not standard.
June 14	Silas Phelps, Markesan	3.06	Not standard.
June 14	Silas Phelps, Markesan	3.51	Not standard.
June 14	Silas Phelps, Markesan	3.72	Not standard.
June 14	Silas Phelps, Markesan	3.87	Not standard.
June 14	Silas Phelps, Markesan	3.63	Not standard.
June 14	Silas Phelps, Markesan	2.89	Not standard.
June 14	Silas Phelps, Markesan	2.70	Not standard.
June 14	Silas Phelps, Markesan	3.66	Not standard.
June 14	Silas Phelps, Markesan	3.01	Not standard.
June 14	Silas Phelps, Markesan	3.25	Not standard.
June 14	Silas Phelps, Markesan	2.91	Not standard.
June 14	Silas Phelps, Markesan	1.42	Not standard.
June 14	Silas Phelps, Markesan	4.30	Standard.
June 14	Silas Phelps, Markesan	4.48	Standard.
June 14	Silas Phelps, Markesan	4.38	Standard.
June 14	Silas Phelps, Markesan	5.82	Standard.
June 14	Silas Phelps, Markesan	4.26	Standard.
June 14	Silas Phelps, Markesan	4.45	Standard.
June 14	Silas Phelps, Markesan	4.56	Standard.
June 14	Silas Phelps, Markesan	4.15	Standard.
June 14	Silas Phelps, Markesan	6.24	Standard.

SUMMARY ANALYSES

JUNE 30, 1923—JULY 1, 1924

1735 Samples

	Number of Samples	
BEVERAGES		129
Tested for Ether Soluble Preservatives and Saccharin—None found	73	
Miscellaneous	56	
DAIRY PRODUCTS		143
BUTTER		218
Standard	131	
Not standard	49	

Summary Analyses—Continued

	Number of Samples		
Submitted.....	30		
Experimental.....	8		
CHEESE		274	
Tested for moisture and found to be in compliance with law for moisture.....	63		
Tested for moisture and found to contain more than the permitted amount of moisture.....	193		
Submitted.....	18		
CREAM		146	
City Supply—Standard.....	6		
City Supply—Not standard.....	42		
Submitted.....	74		
Tested for percent of butter fat to determine overreading or underreading of the Babcock test.....	24		
ICE CREAM		61	
Standard.....	29		
Not standard.....	32		
MILK		695	
Delivered at Cheese Factories or Creameries—Standard.....	41		
Delivered at Cheese Factories or Creameries—Not standard.....	161		
City Milk—Standard.....	46		
City Milk—Not standard.....	75		
Herd samples.....	158		
Submitted.....	214		
MISCELLANEOUS DAIRY PRODUCTS		39	
FLAVORS AND FLAVORING EXTRACTS			8
FLOUR			8
LARD AND OLEOMARGARINE			12
LINSEED OIL			17
MISCELLANEOUS PRODUCTS			37
SACCHARIN PRODUCTS			11
Honey.....	3		
Maple Sugar and Maple Syrup.....	8		
SUBMITTED MISCELLANEOUS PRODUCTS			33
VINEGAR			47

BEVERAGES

Tested for Ether Soluble Preservatives and Saccharin—None Found

Date	Kind	Bought of	Manufacturer or Jobber
1923			
July 9	Grape Julep	Ralph Payne, Fennimore	Southern Fruit Julep Co., Philadelphia, Pa.
July 26	Orange Soda	Fred Sueltman, Platteville	List's Products Co., Platteville.
July 26	Grape Pop.	Wm. Schindler, Platteville.	Platteville Bottling Works, Platteville.
July 26	Grape-O-Pop	Fred Sueltman, Platteville.	List Products Co., Platteville.
July 27	Orange Pop.	Albert Holmes, Mineral Point.	Mineral Point Bottling Works, Mineral Point.
July 28	Lime Crush	Hill's Confectionery, Minocqua	Taylor's Bottling Works, Rhinelander.
July 28	Lemon Crush	Hill's Confectionery, Minocqua	Taylor's Bottling Works, Rhinelander.
Aug. 7	Orange Pop.	Wm. Robbins, Richland Center	Wm. Robbins, Richland Center
Aug. 8	Orange Pop.	John L. Townsend, Boscobel	Boscobel Bottling Works, Boscobel.
Aug. 8	Strawberry Pop	John L. Townsend, Boscobel	Boscobel Bottling Works, Boscobel.
Aug. 9	Cherry Pop	Minnie Lotta, Viroqua	Sparta Mineral Water Co., Sparta.
Aug. 9	Grape Pop.	Minnie Lotta, Viroqua	Sparta Mineral Water Co., Sparta.
Aug. 9	Ginger Ale	Minnie Lotta, Viroqua	Sparta Mineral Water Co., Sparta.
Aug. 9	Grape Pop.	Geo. Pennell, Viroqua	North Side Bottling Works, La Crosse.
Aug. 9	Orange Pop.	Geo. Pennell, Viroqua	North Side Bottling Works, La Crosse.
Aug. 9	Grape Pop.	W. J. Deolin, Viroqua	La Crosse Bottling Works, La Crosse.
Aug. 9	Orange Pop.	W. J. Deolin, Viroqua	La Crosse Bottling Works, La Crosse.
Aug. 10	Lemon Soda	Julius Jerke	M. Joe Parent, Merrill.
Aug. 10	Orange Crush	Mrs. L. Westoby, Elroy	Mauston Bottling Works, Mauston.
Aug. 11	Grape Julep	Place Cigar Store, Eau Claire	Southern Fruit Julep Co., Ft. Worth, Texas.
Aug. 11	Cherry Julep	Place Cigar Store, Eau Claire	Southern Fruit Julep Co., Ft. Worth, Texas.
Aug. 15	Orange Pop.	A. W. McMullen, Tomah	R. E. Gondrezick, Tomah.
Aug. 15	Concord Grape Pop.	A. W. McMullen, Tomah	R. E. Gondrezick, Tomah.
Aug. 23	Root Beer	D. Burns, Madison	Chicago Fountain Soda Water Co., Chicago.

Beverages—Tested for Ether Soluble Preservatives—None Found—Continued

Date	Kind	Bought of	Manufacturer or Jobber
1923			
Aug. 29	Grape Pop.....	Middleton Bottling Works, Middleton.	Middleton Bottling Works, Middleton.
Aug. 29	Orange Concentrate.....	David Sweet, Middleton.	Middleton Bottling Works, Middleton.
Aug. 30	Orange Pop.....	Oscar Altpeter, Baraboo.	Oscar Altpeter, Baraboo.
Aug. 30	Pear Pop.....	Oscar Altpeter, Baraboo.	Oscar Altpeter, Baraboo.
Aug. 30	Grape Pop.....	A. W. Guetzkow, Sauk City.	A. W. Guetzkow, Sauk City.
Aug. 30	Orange Pop.....	A. W. Guetzkow, Sauk City.	A. W. Guetzkow, Sauk City.
Aug. 30	Concord Grape Soda.....	J. W. Schumacker, Ellsworth.	J. W. Schumacker, Ellsworth.
Sept. 13	Strawberry Pop.....	Steve Kapsukiewicz, Gilman.	J. L. Kugel Beverage Co., Chippewa Falls.
Sept. 18	Cream Soda.....	F. C. Lang, Columbus.	North Side Bottling Works, Columbus.
Sept. 18	Cherry Pop.....	G. B. Skinner, Columbus.	The Kurth Co., Columbus.
Sept. 18	Grape Pop.....	G. B. Skinner, Columbus.	The Kurth Co., Columbus.
Sept. 19	Grape Pop.....	J. E. Isbell, Green Lake.	Otto H. Kroll, Ripon.
Sept. 19	Orange Pop.....	J. E. Isbell, Green Lake.	Otto H. Kroll, Ripon.
Sept. 19	Cherry Pop.....	J. E. Isbell, Green Lake.	Otto H. Kroll, Ripon.
Sept. 19	Grape Pop.....	Wm. Schwenzu, Princeton.	Otto H. Kroll, Ripon.
Sept. 19	Root Beer.....	Wm. Schwenzu, Princeton.	Otto H. Kroll, Ripon.
Sept. 19	Orange Pop.....	Wm. Schwenzu, Princeton.	Otto H. Kroll, Ripon.
Sept. 19	Lemonella Pop.....	Wm. Schwenzu, Princeton.	Otto H. Kroll, Ripon.
Sept. 19	Root Beer.....	J. H. Shew, Princeton.	J. H. Shew, Princeton.
Sept. 19	Strawberry Soda.....	J. H. Shew, Princeton.	J. H. Shew, Princeton.
Sept. 21	Grape Pop.....	Fred Gard, Cobb.	Semrod Bros. & Posch, Highland.
Sept. 21	Root Beer.....	Fred Gard, Cobb.	Semrod Bros. & Posch, Highland.
Sept. 21	Lemon Soda.....	Fred Gard, Cobb.	Semrod Bros. & Posch, Highland.
Sept. 27	Cherry Pop.....	Chas. T. Lee, Shullsburg.	Chas. T. Lee, Shullsburg.
Sept. 27	Root Beer.....	Chas. T. Lee, Shullsburg.	Chas. T. Lee, Shullsburg.
Sept. 27	Orange Crush.....	E. D. McNelt, Cuba City.	Cocoa Cola Bottling Co., Dubuque, Iowa.
Oct. 9	Grape Soda.....	Rex Co., Eau Claire.	Rex Co., Duluth, Minn.
Oct. 9	Apple Cider.....	S. E. Grant, La Crosse.	Barrett & Barrett Co., Chicago.
Oct. 16	Soda Water Pop.....	American Products Co., Wausau.	American Products Co., Wausau.
Oct. 17	Cocoa Cola.....	Island Hotel, Wausau.	Wausau Bottling Works, Wausau.
Oct. 17	Wild Cherry Still Goods.....	Hub Bottling Works, Marshfield.	Hub Bottling Works, Marshfield.
Oct. 23	Soda Water Still Goods.....	Chas. Dixon, Stanley.	Rex Co., Duluth, Minn.
Oct. 23	Soda Water Still Goods.....	Chas. Dixon, Stanley.	Rex Co., Duluth, Minn.
Oct. 23	Raspberry Pop.....	R. Schmelpfenig, Westfield.	R. Schmelpfenig, Westfield.
Oct. 23	Lime Crush.....	R. Schmelpfenig, Westfield.	R. Schmelpfenig, Westfield.
Oct. 23	Cherry Pop.....	R. Schmelpfenig, Westfield.	R. Schmelpfenig, Westfield.
Oct. 24	Orange Soda Water Flavor.....	John Schirpke, Marshfield.	Ladwig, Schlueter Co., Milwaukeee.
Oct. 25	Grape Pop.....	Roy Pood, Hancock.	Wautoma Bottling Works, Wautoma.

Oct. 25	Pineapple Pop.	Roy Pood, Hancock.	Wautoma Bottling Works, Wautoma.
Oct. 25	Orange Soda Pop.	Roy Pood, Hancock.	Wautoma Bottling Works, Wautoma.
Oct. 25	Orange Soda Pop.	H. H. Dillonbeck, Baraboo.	Oscar Altpeter, Baraboo.
Oct. 25	Pear Pop.	H. H. Dillonbeck, Baraboo.	Oscar Altpeter, Baraboo.
Oct. 25	Cherry Pop.	H. H. Dillonbeck, Baraboo.	Oscar Altpeter, Baraboo.
Oct. 25	Orange Pop.	Arthur Bender, Baraboo.	Gem City Bottling Works, Baraboo.
Nov. 8	Pure Orange Flavor.	Arcadia Beverage & Bottling Co., Arcadia.	Milwaukee Bottlers Specialty Co., Milwaukee.
Nov. 8	Soda Water.	G. J. Glanzer, Arcadia.	G. J. Glanzer, Arcadia.
Nov. 28	Grape Pop.	E. F. Gilmaster, Wisconsin Rapids.	Hagemeister, Green Bay.
1924			
Mar. 26	Imitation Grape Drink.	J. N. Blanding Drug Co., St. Croix.	Golden Grain Juice Co., Minneapolis, Minn.
Mar. 28	Strawberry Pop.	Andrew Jardahl, Woodville.	Martin Anderson, Woodville.

MISCELLANEOUS BEVERAGES

Date	Kind	Bought of or Submitted by	Manufacturer or Jobber	Remarks
1923				
July 27	Grape Pop.	Albert Holmes, Mineral Point.	Mineral Point Bottling Works.	Contains small amount of benzoate of soda.
July 27	Raspberry Pop.	Albert Holmes, Mineral Point.	Mineral Point Bottling Works, Mineral Point.	Small amount of benzoate of soda present.
Aug. 6	Orange Pop.	Pieus Bros., Madison.	Middleton Bottling Works, Middleton.	Found to contain benzoate of soda.
Aug. 6	Raspberry Pop.	Pieus Bros., Madison.	Middleton Bottling Works, Middleton.	Benzoate of soda present.
Aug. 10	Cherry Blossom Pop.	Mrs. L. Westoby, Elroy.	Mauston Bottling Works, Mauston.	Found to contain saccharin.
Aug. 14	Orange Cider.	J. H. Bottes, West Salem.	Sparta Bottling Works, Sparta.	Some benzoate of soda present.
Aug. 14	Grape Pop.	J. H. Bottes, West Salem.	Sparta Bottling Works, Sparta.	Some benzoate of soda present.
Aug. 15	Grape Pop.	Levi Rothbun, Sparta.	Sparta Bottling Works, Sparta.	Small amount of benzoate of soda present.
Aug. 15	Orange Cider.	Levi Rothbun, Sparta.	Sparta Bottling Works, Sparta.	Small amount of benzoate of soda present.
Aug. 29	Orange Pop.	David Sweet, Middleton.	David Sweet, Middleton.	Benzoate of soda present.
Aug. 30	Loganberry.	F. G. Kessler, Baraboo.	F. G. Kessler, Baraboo.	Found to contain benzoate of soda.
Aug. 30	Cherry Pop.	F. G. Kessler, Baraboo.	F. G. Kessler, Baraboo.	Found to contain benzoate of soda.
Aug. 30	Pear Pop.	F. G. Kessler, Baraboo.	F. G. Kessler, Baraboo.	Benzoate of soda present.
Aug. 30	Grape Pop.	F. G. Kessler, Baraboo.	F. G. Kessler, Baraboo.	Benzoate of soda present.
Aug. 30	Raspberry Pop.	F. G. Kessler, Baraboo.	F. G. Kessler, Baraboo.	Benzoate of soda present.
Aug. 30	Orange Pop.	F. G. Kessler, Baraboo.	F. G. Kessler, Baraboo.	Benzoate of soda present.
Sept. 18	Orange Pop.	G. B. Skinner, Columbus.	The Kurth Co., Columbus.	Contains benzoate of soda.
Sept. 18	Orange Soda.	F. C. Long, Columbus.	North Side Bottling Works, Columbus.	Contains benzoate of soda.
Sept. 19	Raspberry Pop.	C. F. York, Markesan.	Ripon Ice Cream & Beverage Co., Ripon.	Found to contain benzoate of soda.
Sept. 19	Orange Soda.	C. F. York, Markesan.	Ripon Ice Cream & Beverage Co., Ripon.	Found to contain benzoate of soda.
Sept. 19	Grape Pop.	J. H. Shew, Princeton.	J. H. Shew, Princeton.	Found to contain saccharin and benzoate of soda.
Sept. 19	Lemon Sour.	J. H. Shew, Princeton.	J. H. Shew, Princeton.	Found to contain saccharin and benzoate of soda.

Miscellaneous Beverages—Continued

Date	Kind	Bought of or Submitted by	Manufacturer or Jobber	Remarks
1923				
Sept. 19	Orange Pop.	J. H. Shew, Princeton	J. H. Shew, Princeton	Contains benzoate of soda.
Sept. 19	Orange Squeeze	Berlin Bottling Works, Berlin	Berlin Bottling Works, Berlin	Contains benzoate of soda.
Sept. 19	Grape Pop.	B. M. Gaffney, Biron	Rapids Beverage Co., Wisconsin Rapids	Saccharin present.
Sept. 19	Grape Still Goods	Marshfield Beverage Works, Marshfield	J. McCrillis, Marshfield	Saccharin present.
Sept. 19	Anti-Ferment	John Shirpke, Marshfield	Penrith-Akers, Minneapolis	Found to contain benzoate of soda.
Sept. 20	Grape Still Goods	Callahan Pool Hall, Nekoosa	Wisconsin Rapids Beverage Co., Wisconsin Rapids	Saccharin present.
Sept. 21	Orange Soda	Fred Gard, Cobb	Lemrod Bros. & Puseh, Highland	Benzoate of soda present.
Sept. 27	Grape Pop.	E. D. McNett, Cuba City	Martin Bussan, Galena, Ill.	Benzoate of soda present.
Sept. 27	Orange Pop.	E. D. McNett, Cuba City	Martin Bussan, Galena, Ill.	Benzoate of soda present.
Sept. 28	Orange Pop.	Miller & Smith, Darlington	Badger State Bottling Co., Darlington	Benzoate of soda present.
Oct. 17	Grape Cider	Hub Bottling Works, Marshfield	Hub Bottling Works, Marshfield	Saccharin present.
Oct. 17	Orange Cider	Hub Bottling Works, Marshfield	Hub Bottling Works, Marshfield	Benzoate of soda present. Amount present indicated that it was added in syrup used.
Oct. 17	Raspberry Soda	Marshfield Bottling Works, Marshfield	Marshfield Bottling Works, Marshfield	Benzoate of soda present. Indicated that it was added in syrup used.
Oct. 17	Orange Cider	Marshfield Bottling Works, Marshfield	Marshfield Bottling Works, Marshfield	Benzoate of soda present. Amount present indicated that it was added in the syrup used.
Oct. 17	Cherry	Marshfield Bottling Works, Marshfield	Marshfield Bottling Works, Marshfield	Benzoate of soda present.
Oct. 23	Cherry Pop.	Roy Pood, Hancock	Wautoma Bottling Works, Wautoma	Unable to prove presence of saccharin.
Oct. 24	Grape Still Goods	J. H. McCrillis, Marshfield	J. H. McCrillis, Marshfield	Very small amount of saccharin present.
Oct. 25	Grape Still Goods	Rapids Beverage Co., Wisconsin Rapids	Rapids Beverage Co., Wisconsin Rapids	Very small amount of saccharin present.
Oct. 25	Grape Still Goods	Rapids Beverage Co., Wisconsin Rapids	Rapids Beverage Co., Wisconsin Rapids	Saccharin present.
Oct. 25	Pop.	B. M. Gaffney, Biron	Rapids Beverage Co., Wisconsin Rapids	Saccharin present.
Oct. 25	Grape Pop.	Ned Sparks, Wisconsin Rapids	Hub Bottling Works, Marshfield	Saccharin present.
Oct. 25	Wild Cherry Cider	Ned Meeter, Wisconsin Rapids	Hub Bottling Works, Marshfield	Benzoate of soda present.
Oct. 26	Raspberry	E. R. Cullen, Belleville	New Glarus Bottling, New Glarus	Benzoate of soda present.
Oct. 26	Orange Pop.	E. R. Cullen, Belleville	New Glarus Bottling, New Glarus	Benzoate of soda present.
Oct. 26	Grape Pop.	E. R. Cullen, Belleville	New Glarus Bottling, New Glarus	Benzoate of soda present.
Nov. 8	Soda Water Still Goods	Peter Kromschabl, Arcadia	Peter Kromschabl, Arcadia	Unable to prove presence of saccharin.
Nov. 12	Cider	F. R. Keebler, Milwaukee		No benzoate of soda present.
Nov. 28	Grape Pop.	J. H. McCrillis, Marshfield	J. H. McCrillis, Marshfield	Benzoate of soda present.
Dec. 28	Apple Cider	Edward R. Garrett	Fels Beverage Co., Chicago	Benzoate of soda present.
1924				
April 9	Apple Cider	C. Chesna, Rhinelander	C. Chesna, Rhinelander	Benzoate of soda present.
April 9	Apple Cider	Alhambra Buffet, Rhinelander	Fels Beverage Co., Chicago	Benzoate of soda present.
June 20	Wild Cherry Wine	A. A. Whitman, Wilmette, Ill.		Found to contain zinc.
June 25	Grape Julep	L. Heibel, Madison		Benzoic acid present.
June 25	Orange Julep	L. Heibel, Madison		No benzoic acid present.

DAIRY PRODUCTS

Butter—Standard

Date	Bought of	Manufacturer or Jobber
1923		
July 9	Mt. Sterling Co-op. Creamery Association, Mt. Sterling.	Mt. Sterling Co-op. Creamery Association, Mt. Sterling.
July 9	Seneca Dairy Association, Seneca.	Seneca Dairy Association, Seneca.
July 13	Leon Valley Creamery, Sparta.	Leon Valley Creamery, Sparta.
July 13	Melvina Creamery Association, Melvina.	Melvina Creamery Association, Melvina.
July 20	Disco Creamery Association, Disco.	Disco Creamery Association, Disco.
July 24	Mondovi Dairymen's Association, Mondovi.	Mondovi Dairymen's Association, Mondovi.
July 24	Mondovi Farmers Co-op. Creamery Co., Mondovi.	Mondovi Farmers Co-op. Creamery Co., Mondovi.
July 29	A. F. Schulz Creamery, Phlox.	A. F. Schulz Creamery, Phlox.
Aug. 7	Huson-Ziegler Co., Plymouth.	Sheboygan Falls Creamery, Sheboygan Falls.
Aug. 7	Huson-Ziegler Co., Plymouth.	Ripon Grocery Co., Ripon.
Aug. 7	Huson-Ziegler Co., Plymouth.	Mid-West Creamery Co., Plymouth.
Aug. 29	Elcho Creamery, Elcho.	Elcho Creamery, Elcho.
Sept. 10	Paul A. Schoenmann, Wausau.	Levenhagen Dairy Produce Co., Wausau.
Sept. 13	Palmer's Grocery, Antigo.	Langlade County Creamery Co., Antigo.
Sept. 24	Whitehall Creamery Association, Whitehall.	Whitehall Creamery Association, Whitehall.
Sept. 24	Mindoro Co-op. Creamery Association, Mindoro.	Mindoro Co-op. Creamery Association, Mindoro.
Sept. 25	R. H. Laabs, Lyndon Station.	Lyndon Creamery Co., Lyndon Station.
Sept. 27	Nelson Creamery Co., Nelson.	Nelson Creamery Co., Nelson.
Oct. 4	A. R. Radtke, Tigerton.	Iron River Creamery Co., Iron River.
Oct. 15	P. M. Sullivan, Mauston.	Steiner Bros., Mauston.
Nov. 5	Midwest Creamery Co., Plymouth.	Midwest Creamery Co., Plymouth.
Nov. 12	Genoa Creamery Co., Genoa.	Genoa Creamery Co., Genoa.
Nov. 12	Stoddard Co-op. Creamery Cheese & Butter Co., Stoddard.	Stoddard Co-op. Cream, Cheese & Butter Co., Stoddard.
Nov. 12	Northern Wisconsin Produce Co., Manitowoc.	Northern Wisconsin Produce Co., Manitowoc.
Nov. 12	Peoples Cash Meat Market, Manitowoc.	Fairmont Creamery Co., Green Bay.
Nov. 12	Manitowoc Farmer Co-op. Dairy Co., Manitowoc.	Manitowoc Farmer Co-op. Dairy Co., Manitowoc.
Nov. 16	Joseph Heller Meat Market, Oconto.	Abrams Creamery Co., Coleman.
Nov. 21	W. A. Darling, Marathon City.	
Nov. 23	J. Sweet Grocery, Madison.	Fox River Butter Co., Chicago.
Nov. 23	Diamond Grocery, Madison.	Madison Dairy Produce Co., Madison.
Nov. 26	W. J. Smale, La Crosse.	Miller-Rose Co., La Crosse.
Nov. 26	W. J. Smale, La Crosse.	Holmen Co-op Creamery Association, Holmen.
Nov. 26	Banner Lunch Co., La Crosse.	Swift & Co., La Crosse.
Nov. 27	Louis Hess, Madison.	Zala Baldwin, Madison.
Nov. 27	S. E. Clement Co., Madison.	Capitol Dairy Co., Madison.
Dec. 3	J. P. Vignahl, Viroqua.	Viroqua Creamery Co., Viroqua.
Dec. 7	Giebink Bros. Store, Waupun.	John Huskamp, Waupun.

Butter—Standard—Continued

Date	Bought of	Manufacturer or Jobber
1923		
Dec. 14	J. P. Berdoll, Columbus	F. B. Christian, Columbus.
Dec. 14	Universal Grocery Co., Columbus	Lodi Creamery Co., Lodi.
Dec. 17	F. Z. Pollowski, Dodge	Gibson Ice Cream Co., Winona.
Dec. 17	J. A. Krumholz, Arcadia	Arcadia Farmers Co-op. Creamery Co., Arcadia.
Dec. 18	Glencoe Co-op. Creamery Co., Arcadia	Glencoe Co-op. Creamery Co., Arcadia.
Dec. 19	Hammer & Enghagen, Galesville	Arctic Springs Creamery Co., Galesville.
1924		
Jan. 15	Ehlert Mercantile Co., Hillsboro	Hillsboro Creamery Co., Hillsboro.
Feb. 1	Geo. Baten, Jr., Wrightstown	Wrightstown Butter & Cheese Factory, Wrightstown.
Feb. 1	C. W. Cootway, Wrightstown	Fox River Valley Cheese Factory & Creamery, Wrightstown.
Feb. 2	Star Meat & Sausage Co., Wausau	Wausau Creamery Co., Wausau.
Feb. 4	Star Meat & Sausage Co., Wausau	Levenhagen Dairy Produce Co., Wausau.
Feb. 6	Northeastern Co-op Milk Exchange, Green Bay	Northeastern Co-op. Milk Exchange, Green Bay.
Feb. 6	Ice Cream & Dairy Co., Green Bay	Green Bay Ice Cream and Dairy Co., Green Bay.
Feb. 11	Kuebler Grocery Co., Oshkosh	Midwest Creamery Co., Plymouth.
Feb. 11	Kuebler Grocery Co., Oshkosh	Midwest Creamery Co., Plymouth.
Feb. 11	Kuebler Grocery Co., Oshkosh	Midwest Creamery Co., Plymouth.
Feb. 11	Kuebler Grocery Co., Oshkosh	Midwest Creamery Co., Plymouth.
Feb. 11	Kuebler Grocery Co., Oshkosh	Midwest Creamery Co., Plymouth.
Feb. 11	Kuebler Grocery Co., Oshkosh	Midwest Creamery Co., Plymouth.
Feb. 12	Ben P. Potter, North Fond du Lac	Midwest Creamery Co., Plymouth.
Feb. 12	Ben P. Potter, North Fond du Lac	Midwest Creamery Co., Plymouth.
Feb. 12	Poull Merc. Co., West Bend	Midwest Creamery Co., Plymouth.
Feb. 12	Poull Merc. Co., West Bend	Midwest Creamery Co., Plymouth.
Feb. 12	Poull Merc. Co., West Bend	Midwest Creamery Co., Plymouth.
Feb. 12	A. Tilleon, Clintonville	Level Valley Dairy Association, West Bend.
Feb. 12	Preuzlow & Co., Clintonville	R. Kriewaldt, Bear Creek.
Feb. 12	Michaelis & Sons Co., Marion	Elderon Creamery Co., Elderon.
Feb. 12	Michaelis & Sons Co., Marion	Theo. Treptow, Clintonville.
Feb. 12	Marion Co-op. Merc. Co., Marion	Stony Ridge Cheese Factory.
Feb. 12	Chas. F. Folkman, Clintonville	Louis Sprenger, Marion.
Feb. 12	North End Store, Clintonville	R. E. Kriewaldt, Bear Creek.
Feb. 13	H. C. Prange Co., Sheboygan	Wolf Valley Dairy Co., New London.
Feb. 13	H. C. Prange Co., Sheboygan	Midwest Creamery Co., Plymouth.
Feb. 13	H. C. Prange Co., Sheboygan	Sheboygan Dairy Products Co., Sheboygan.
Feb. 13	Jung's Grocery, Sheboygan	Little Sumico Creamery Co., Little Sumico.
Feb. 13	Jung's Grocery, Sheboygan	Midwest Creamery Co., Plymouth.
Feb. 13	Jung's Grocery, Sheboygan	Midwest Creamery Co., Plymouth.

Feb. 13 Jung's Grocery, Sheboygan.....
 Feb. 13 Jung's Grocery, Sheboygan.....
 Feb. 13 Jung's Grocery, Sheboygan.....
 Feb. 13 Jung's Grocery, Sheboygan.....
 Feb. 14 Midwest Creamery Co., Plymouth.....
 Feb. 14 Huson-Ziegler Co., Plymouth.....
 Feb. 20 W. J. Smale, La Crosse.....
 Feb. 21 Gees & Carr, La Crosse.....
 Feb. 21 L. A. Keizer, La Crosse.....
 Feb. 29 Purity Grocery, Chippewa Falls.....
 Feb. 29 Wm. Misfeldt's Grocery, Chippewa Falls.....
 Feb. 29 Wm. Misfeldt's Grocery, Chippewa Falls.....
 Mar. 5 Midway Grocery, Sparta.....
 Mar. 6 D. A. Jenkins, Sparta.....
 Mar. 7 West Salem Co-op. Creamery, West Salem.....
 Mar. 7 Great Atlantic & Pacific Tea Co., La Crosse.....
 Mar. 27 Ludemann's Grocery, Neenah.....
 Mar. 27 George M. Danke, Neenah.....
 April 1 A. J. Edminster's Store, Cornell.....
 April 3 Wisconsin Milk Products Co., Lake Mills.....
 April 3 Aug. H. Albrecht, Lake Mills.....
 April 3 Wisconsin Milk Products Co., Lake Mills.....
 April 4 Huson-Ziegler Co., Plymouth.....
 April 4 Huson-Ziegler Co., Plymouth.....
 April 7 Farmers Creamery Co., Bangor.....
 April 7 Oshkosh Dairy, Oshkosh.....
 April 7 Peter Nottleman, Oshkosh.....
 April 7 Kuebler Grocery, Oshkosh.....
 April 7 Kuebler Grocery, Oshkosh.....
 April 8 Garthus Store, Independence.....
 April 8 W. A. Eeke Grocery Store, Shawano.....
 April 8 W. A. Eeke Grocery Store, Shawano.....
 April 9 J. J. Nigl Grocery, Oshkosh.....
 April 10 Whitehall Creamery Association, Whitehall.....
 April 11 G. M. Thomley, Whitehall.....
 April 11 Geo. Schwarz, Madison.....
 April 11 Geo. Schwarz, Madison.....
 April 11 Universal Grocery Co., Madison.....
 April 11 Zala Baldwin, Madison.....
 April 14 Armour & Co., La Crosse.....
 April 17 Arthur M. Fiek Grocery, Sheboygan.....
 April 17 Arthur Fiek Grocery, Sheboygan.....
 April 17 Arthur Fiek Grocery, Sheboygan.....
 April 22 Ashippun Co., Ashippun.....
 May 1 Farmers Store Co., Fairchild.....
 May 9 Leon Valley Creamery, Sparta.....

Midwest Creamery Co., Plymouth.....
 Midwest Creamery Co., Plymouth.....
 Midwest Creamery Co., Plymouth.....
 Midwest Creamery Co., Plymouth.....
 Midwest Creamery Co., Plymouth.....
 Midwest Creamery Co., Plymouth.....
 W. J. Smale, La Crosse.....
 Hokah Creamery Co., Hokah, Minn.....
 N. A. Galstad, Dakota, Minn.....
 Chippewa Model Dairy, Chippewa Falls.....
 Jim Falls Co-op. Butter & Cheese Co., Jim Falls.....
 John Morrell & Co., Ottumwa, Iowa.....
 Sparta Co-op. Creamery Association, Sparta.....
 Central Wisconsin Creamery Co., Reedsburg.....
 West Salem Co-op. Creamery, West Salem.....
 Holmen Co-op. Creamery Association, Holmen.....
 Swift & Co., Oshkosh.....
 George M. Danke, Neenah.....
 Wisconsin Milk Products Co., Lake Mills.....
 Faville Grove Creamery, Lake Mills.....
 Wisconsin Milk Products Co., Lake Mills.....
 Midwest Creamery Co., Plymouth.....
 Fairwater Creamery Co., Ripon.....
 Farmers Creamery Co., Bangor.....
 Oshkosh Dairy, Oshkosh.....
 Peter Nottleman, Oshkosh.....
 Midwest Creamery Co., Plymouth.....
 Midwest Creamery Co., Plymouth.....
 Independence Creamery Co., Independence.....
 Walter Bleick, Bonduel.....
 Wm. F. Huebner, Belle Plaine.....
 Palmyra Creamery Co., Oshkosh.....
 Whitehall Creamery Association, Whitehall.....
 York Creamery Association, Northfield.....
 Spring Green Creamery Co., Spring Green.....
 H. M. Zander Co., Cross Plains.....
 Lodi Creamery Co., Lodi.....
 Zala Baldwin, Madison.....
 Miller-Rose Co., La Crosse.....
 Midwest Creamery Co., Plymouth.....
 Sheboygan Dairy Products Co., Sheboygan.....
 Sheboygan Falls Creamery Co., Sheboygan Falls.....
 Mellen Produce Co., Mellen.....
 Price Creamery Association, Fairchild.....
 Leon Valley Creamery, Sparta.....

Butter—Standard—Continued

Date	Bought of	Manufacturer or Jobber
1924		
May 12	River Falls Produce & Creamery Co., River Falls.	River Falls Produce & Creamery Co., River Falls.
May 13	White Front Grocery Co., River Falls.	River Falls Co-op. Creamery Co., River Falls.
May 14	Hagenman & Sons, Ellsworth.	Lawton Co-op. Butter & Cheese Co., Ellsworth.
May 27	John E. Langdon, La Crosse.	Tri-State Ice Cream Corp., La Crosse.
June 3	Farmers Creamery Co., Prescott.	Farmers Creamery Co., Prescott.
June 9	Alma Dry Milk Co., Alma.	Alma Dry Milk Co., Alma.
June 13	Geo. Garlid, Durand.	Geo. Garlid, Durand.
June 16	Dell Co-op. Creamery Co., Westby.	Dell Co-op. Creamery Co., Westby.
June 18	Mt. Tabor Co-op. Creamery Co., Mt. Tabor.	Mt. Tabor Co-op. Creamery Co., Mt. Tabor.
June 18	Oscar Peterson, Valley.	Valley Co-op. Creamery Co., Valley.
June 18	K. Marachowsy, Lyndon.	Lyndon Creamery Co., Lyndon.
June 18	Cutler Creamery, Cutler.	Cutler Creamery, Cutler.

Butter—Not Standard

Date	Bought of	Manufacturer or Jobber	Per cent Moisture	Per cent fat	Per cent salt and curd
1923					
July 3	A. C. Stram Store, Green Bay.	Green Bay Ice Cream & Dairy Co., Green Bay.	16.30	79.80	3.90
July 5	Enterprise Butter Co., Cashton.	Enterprise Butter Co., Cashton.	16.41	79.59	4.00
July 26	M. Carroll's Grocery, Eau Claire.	Pleasant Valley Co-op. Creamery Co., Eleva.	16.91	79.53	3.56
Aug. 31	Thos. Latimer & Sons, Genoa.	Genoa Co-op. Creamery Co., Genoa.	15.73	79.34	4.93
Sept. 13	Howe Dairy Store, Antigo.	Howe Creamery Co., Antigo.	16.45	79.34	4.21
Sept. 13	Howe Creamery Co., Antigo.	Howe Creamery Co., Antigo.	18.57	77.17	4.26
Oct. 4	A. R. Radke, Tigerton.	Elderon Creamery Co., Elderon.	15.88	78.93	5.19
Oct. 17	Midwest Creamery Co., Plymouth.	Midwest Creamery Co., Plymouth.	18.82	78.52	2.66
Oct. 17	Thos. Latimer & Sons, Genoa.	Genoa Creamery Co., Genoa.	17.25	79.82	2.93
Nov. 2	Farmers Dairy Association, Stangerville.	Sheboygan Dairy Products Co., Green Bay.	18.22	77.31	4.47
Nov. 2	Pleasant View Cheese Factory, Kewaunee.	Sheboygan Dairy Products Co., Green Bay.	16.99	78.48	4.53
Nov. 9	W. C. Malone, Madison.	Madison Dairy Products Co., Madison.	16.22	79.76	4.02
Nov. 12	Ed. Hallemeier.	Baldwin Creamery Co., Weyauwega.	15.98	79.72	4.30
Nov. 12	Carl Meyer, Manitowoc.	Swift & Co.	20.53	75.28	4.19

Nov. 12	Midwest Creamery Co., Manitowoc.....	Midwest Creamery Co., Manitowoc.....	17.10	79.15	3.75
Nov. 12	O. Torrison Co., Manitowoc.....	Lake Shore Creamery Co., Manitowoc.....	19.37	77.74	2.89
Nov. 16	City Meat Market, Oconto.....	Lena Creamery Co., Lena.....	18.70	77.02	4.28
Nov. 23	Sherman & Hughes, Madison.....	Madison Dairy Products Co., Madison.....	15.10	79.96	4.94
Nov. 26	Banner Lunch Co., La Crosse.....	N. A. Galstad, Dakota, Minn.....	15.70	79.68	4.62
Dec. 26	N. M. Urbanowski, Stevens Point.....	Hancock Creamery, Hancock.....	16.63	79.48	3.89
Dec. 27	Midwest Creamery Co., Plymouth.....	Midwest Creamery Co., Plymouth.....	17.41	79.29	3.30
1924					
Jan. 4	V. L. Patterson, Wauzeka.....	V. L. Patterson, Wauzeka.....	16.20	79.77	4.03
Jan. 22	Chas. L. Little, Sauk City.....	Wisconsin Creamery Co., Sauk City.....	17.30	79.18	3.52
Jan. 23	Tri-State Ice Cream Corp., La Crosse.....	Tri-State Ice Cream Corp., La Crosse.....	15.92	78.85	5.23
Jan. 26	Eau Claire Creamery Co., Eau Claire.....	Eau Claire Creamery Co., Eau Claire.....	15.51	79.62	4.87
Feb. 11	Kuebler Grocery Co., Oshkosh.....	Peter Nottleman, Oshkosh.....	17.46	77.13	5.41
Feb. 11	Kuebler Grocery Co., Oshkosh.....	Midwest Creamery Co., Plymouth.....	16.46	79.53	4.01
Feb. 12	Poull Merc. Co., West Bend.....	Level Valley Dairy Association, West Bend.....	16.69	79.64	3.67
Feb. 12	Clintonville Merc. Co., Clintonville.....	John Lange, Clintonville.....	18.41	75.14	6.45
Feb. 13	Wisconsin Produce Co., Creamery, Lake Mills.....	Wisconsin Produce Co., Lake Mills.....	16.38	78.16	5.45
Feb. 14	Huson-Ziegler Co., Plymouth.....	Ripon Grocery Co., Ripon.....	14.51	79.93	5.56
Feb. 27	Peter Nottleman, Oshkosh.....	Peter Nottleman, Oshkosh.....	18.51	78.20	3.29
Feb. 27	A. Nelson Co., Eau Claire.....	Eau Claire Creamery Co., Eau Claire.....	16.32	79.20	4.48
Feb. 27	Oshkosh Creamery Co., Oshkosh.....	H. C. Dahle, Oshkosh.....	15.93	79.90	4.17
Mar. 7	Great Atlantic & Pacific Tea Co., La Crosse.....	Miller-Rose Co., La Crosse.....	16.51	78.69	4.80
Mar. 27	Ludemann's Grocery, Neenah.....	Mory's Ice Cream Co., Appleton.....	16.19	79.80	4.01
Mar. 27	Neenah Dairy, Neenah.....	Neenah Dairy, Neenah.....	18.62	77.36	4.02
Mar. 28	Norwalk Creamery Co., Norwalk.....	Norwalk Creamery Co., Norwalk.....	16.97	79.90	3.13
April 3	C. Pregnitz Grocery, Lake Mills.....	Shimon Bros., Milwaukee.....	16.55	77.47	5.98
April 3	Grasse Milk Products Co., Sheboygan.....	Midwest Creamery Co., Plymouth.....	16.52	78.99	4.49
April 3	Grasse Milk Products Co., Sheboygan.....	Midwest Creamery Co., Plymouth.....	16.88	78.68	4.44
April 4	Gordon Schaefer, Lake Mills.....	Bowman Dairy Co., London.....	16.71	79.64	3.65
April 4	Huson-Ziegler Co., Plymouth.....	Sheboygan Falls, Creamery Co. Sheboygan Falls.....	16.01	79.32	4.67
April 8	Preston Creamery Co., Blair.....	Preston Creamery Co., Blair.....	17.91	77.84	4.25
April 16	Rock Cheese Factory, Watertown.....	John Habegger, Watertown.....	16.18	79.91	3.91
April 17	Jung's Grocery, Sheboygan.....	Rhode Merc. Co., Sheboygan.....	18.48	76.72	4.80
April 23	Herman T. Nowack, Watertown.....	Sehumacher & Son, Jefferson.....	18.67	76.54	4.79
May 14	C. O. Foss, E. Ellsworth.....	Ellsworth Creamery Co., East Ellsworth.....	15.56	79.88	4.56
May 23	J. P. Vigdahl, Viroqua.....	Viroqua Creamery Co., Viroqua.....	16.16	79.99	3.85

Butter—Submitted

Date	Submitted by	Remarks
1922		
Aug. 8	C. L. Allen, Cashton.....	Standard.
Aug. 31	Wisconsin Valley Creamery, Wisconsin Rapids.....	Standard.
Oct. 2	Zala Baldwin, Madison.....	Not standard.
Oct. 12	Zala Baldwin, Madison.....	Not standard.
Nov. 3	Zala Baldwin, Madison.....	Standard.
Nov. 10	Dr. H. Lent, Omro.....	Genuine butter fat.
Nov. 21	F. C. Rath, Madison.....	Colored nut oleomargarine.
Nov. 22	Alex Drives, Madison.....	Free from foreign fat.
Nov. 23	L. Collins, Rio.....	Free from foreign fat.
Nov. 26	Zala Baldwin, Madison.....	Standard.
Dec. 3	Occident Baking Co., Madison.....	Standard.
Dec. 4	R. B. Southard, Marshfield.....	Oleomargarine.
Dec. 11	W. J. Kramer, Ripon.....	Standard.
Dec. 20	Eberhart & Stallman, Camp Douglas.....	Free from adulteration.
1924		
Jan. 16	A. F. Haberman, Brillion.....	Evidence of foreign fat having been added.
Jan. 31	Bert H. Shaw, Rio.....	Free from foreign fat.
Feb. 5	E. F. Lauterback, Trego.....	Free from foreign fat.
Feb. 5	Walter Wenzel, Sullivan.....	Free from foreign fat.
Feb. 25	Ed. Bremmer, Dalton.....	Free from foreign fat.
Mar. 14	Wisconsin Valley Creamery Co., Wisconsin Rapids.....	Not standard.
Mar. 15	St. Catherine's Hospital, Kenosha.....	Free from foreign fat.
Mar. 29	John Habegger Co., Watertown.....	Not standard.
April 10	C. P. Shea, St. Nazianz.....	Free from adulteration.
April 11	Zala Baldwin, Madison.....	Standard.
April 15	John Habegger Co., Watertown.....	Not standard.
April 21	O. A. Ruseh, Peshigo.....	Free from adulteration.
April 28	Park Grocery, East Troy.....	Standard.
May 26	L. H. Doorman, Madison.....	Free from foreign fat.
June 16	John Kuettel, Neenah.....	Free from adulteration.
June 26	H. C. Larson, Madison.....	Standard.

EXPERIMENTAL WORK ON BUTTER TO DETERMINE THE ACCURACY OF SOME METHODS OF PREPARING SAMPLES IN COMMON USE

Sample No.	Method of Sampling	Moisture Determinations	Difference in two Determinations
(1)	a. Shaken by machine..... Sample poured into dishes.....	17.01 } 17.00 } 17.00	.01%
(2)	a. Shaken by machine..... Sample poured into dishes.....	14.51 } 14.50 } 14.50	.01%
(1)	b. Shaken by machine..... Sample poured into bottle and solidified in ice box with no further shaking. Sample withdrawn near center.....	17.35 } 16.88 } 17.11	.47%
(2)	b. Shaken by machine..... Sample poured into bottle and solidified in ice box with no further shaking. Sample withdrawn near center.....	14.64 } 14.51 } 14.57	.13%
(1)	c. Shaken by machine until solidified..... Cracked ice used in cooling. Sample withdrawn near center.....	17.19 } 17.13 } 17.16	.06%
(2)	c. Shaken by machine until solidified..... Cracked ice used in cooling. Sample withdrawn near center.....	14.72 } 14.71 } 14.71	.01%
(1)	d. Solidified sample c..... Remelted, shaken by machine and poured in dishes.....	17.05 } 17.05 } 17.05	.00%
(2)	d. Solidified sample c..... Remelted, shaken by machine and poured in dishes.....	14.52 } 14.51 } 14.51	.01%
(3)	Shaken by machine. Cooled in ice water and shaken by hand..... Sample withdrawn near center; top, middle and bottom. (Usual method).....	14.71 } 14.69 } 14.70	.02%

Experimental Work on Butter to Determine the Accuracy of some Methods of Preparing Samples in Common Use—Continued

Sample No.	Method of Sampling	Moisture Determinations		Difference in two Determinations
(4)	Shaken by machine. Cooled in ice water and shaken by hand.....	14.14	14.10	.08%
	Sample withdrawn near center; top, middle and bottom. (Usual method).....	14.06		
(3)	Sample withdrawn from center bottom.....	14.72	14.69	.06%
		14.66		
(4)	Sample withdrawn from center top.....	14.12	14.10	.03%
		14.09		
(3)	Sample withdrawn at side, adjacent to glass; top, middle and bottom.....	14.62	14.61	.02%
		14.60		
(4)	Sample withdrawn from side bottom.....	13.99	13.97	.03%
		13.96		

Sample	Preparation of Sample	Method of Analysis	Moisture	Salt and Curd	Fat
385 L. R. S.....	Sample melted and shaken until solid (Lab. Method).....	Commercial Method (Gasoline Extraction)	18.3	4.10	77.6
			18.3		
			18.30		77.00
385 L. R. S.....	Sample melted and shaken until solid (Lab. Method).....	Laboratory Method.....	18.47	4.78	76.75
			18.50		
			18.48		76.72
386 L. R. S.....	Sample melted and shaken until solid (Lab. Method).....	Commercial Method (Gasoline Extraction)	13.9	4.8	81.3
			13.9		
			13.9		81.40

386 L. R. S.	Sample melted and shaken until solid (Lab. Method)	Laboratory Method	14.06 14.09	14.07	4.36 6.37	4.36	81.58 81.54	81.56
387 L. R. S.	Sample melted and shaken until solid (Lab. Method)	Commercial Method (Gasoline Extraction)	12.40		4.20		83.40	
387 L. R. S.	Sample melted and shaken until solid (Lab. Method)	Laboratory Method	12.05 12.46	12.45	4.07 4.06	4.06	83.48 83.48	83.48
387 L. R. S.	Sample melted and shaken until solid (Lab. Method)	Commercial Method (CCl ₄ Extraction)	12.0 12.45	12.22	4.3 3.8	4.0	83.30 83.75	83.52
388 L. R. S.	Sample melted and shaken until solid (Lab. Method)	Commercial Method (CCl ₄ Extraction)	15.50 15.50	15.50	4.10 4.20	4.15	80.4 80.3	80.35
388 L. R. S.	Sample melted and shaken until solid (Lab. Method)	Laboratory Method	15.56 15.65	15.60	4.16 4.21	4.18	80.28 80.14	80.21
Drain End of Churn. (U. W. Dairy)	Sample mixed by stirring with spatula	Commercial Method	16.10 16.30	16.20	3.3 3.5	3.4	80.6 80.2	80.40
Drain End	Sample mixed by stirring with spatula	Laboratory Method	16.07 16.10 16.11 16.18	16.11	3.13 3.11 3.05 3.03	3.08	80.80 80.79 80.84 80.79	80.81
Drain End	Sample melted and shaken until solid. (Lab. Method)	Laboratory Method	16.35 16.41	16.38	3.07 3.12	3.09	80.58 80.47	80.53
End Opposite Drain	Sample mixed by stirring	Commercial Method	15.9 16.0	15.95	3.4 3.4	3.40	80.7 80.6	80.65
End Opposite Drain	Sample mixed by stirring	Laboratory Method	15.94 15.97 15.97 15.98	15.96	3.06 3.09 3.09 2.99	3.05	81.00 80.94 80.94 81.03	80.99

Experimental Work on Butter to Determine the Accuracy of Some Methods of Preparing Samples in Common Use—Continued

Sample	Preparation of Sample	Method of Analysis	Moisture	Salt and Curd	Fat			
End Opposite Drain...	Sample melted and shaken until solid.....	Laboratory Method.....	16.60 } 16.62 }	16.61	3.13 } 3.18 }	3.15	80.27 } 80.20 }	80.24
			15.35 } 15.40 }	15.37	3.5 } 3.5 }	3.5	81.15 } 81.10 }	81.12
Center of Churn.....	Sample mixed by stirring.....	Commercial Method.....	15.90 } 15.98 }	15.94	2.98 } 3.01 }	2.99	81.12 } 81.01 }	81.06
Center of Churn.....	Sample melted and shaken until solid.....	Laboratory Method.....	15.6 } 15.7 }	15.65	3.5 } 3.3 }	3.4	80.9 } 81.00 }	80.95
Composite from Churn	Sample mixed by stirring.....	Commercial Method.....	15.43 } 15.45 } 15.48 } 15.66 }	15.50	2.90 } 2.88 } 2.96 } 2.94 }	2.92	81.67 } 81.67 } 81.56 } 81.40 }	81.57
Composite from Churn	Sample melted and shaken until solid.....	Laboratory Method.....	15.99 } 16.05 }	16.02	2.95 } 2.99 }	2.97	81.06 } 80.96 }	81.01

Cheese—Found to contain in cheese known as American or Cheddar cheese not more than 38.00 per cent moisture and in cheese known as Brick cheese not more than 42.00 per cent moisture.

Date	Bought of or Collected at	Manufacturer or Jobber
1923		
July 12	Phenix Cheese Co., Plymouth.....	Phenix Cheese Co., Plymouth.
July 12	Phenix Cheese Co., Plymouth.....	Phenix Cheese Co., Plymouth.
July 12	Pauly & Pauly Cheese Co., Plymouth.....	Sackville Dairy, Sackville.
July 12	Phenix Cheese Co., Plymouth.....	Phenix Cheese Co., Plymouth.
July 30	Wisconsin Cheese Producers Federation, Cumberland.....	Cumberland Cheese Factory, Barronette.
Aug. 7	F. J. Kabat, Greenleaf.....	F. J. Kabat, Greenleaf.
Aug. 7	F. J. Kabat, Greenleaf.....	F. J. Kabat, Greenleaf.
Aug. 8	J. L. Kraft Co., Watertown.....	J. L. Kraft Co., Watertown.
Aug. 9	Max Radloff, Hustisford.....	Geo. Mintzloff, Juneau.
Aug. 20	E. C. Behnke, Amherst.....	Ed. C. Behnke, Amherst.
Sept. 7	Birnamwood Cheese Co., Birnamwood.....	Albert H. Soden, Norrie.
Sept. 7	Birnamwood Cheese Co., Birnamwood.....	John Bartell, Aniwa.
Sept. 11	Fairmont Creamery Co., Green Bay.....	Gopher Hill Cheese Factory, West De Pere.
Sept. 12	Albert Warnke, Pardeeville.....	Albert Warnke, Pardeeville.
Sept. 14	C. E. Blodgett, Merrillan.....	Peter J. Sylla, Independence.
Sept. 17	Pauly & Pauly Cheese Co., Sturgeon Bay.....	Maplewood Cheese Factory, Maplewood.
Sept. 27	Wisconsin Cheese Producers Federation, Plymouth.....	Killsnake Valley Cheese Factory, Kiel.
Sept. 27	Wisconsin Cheese Producers Federation, Plymouth.....	Killsnake Valley Cheese Factory, Kiel.
Sept. 27	Kraft Bros. Cheese Co., Plymouth.....	Kraft Bros. Cheese Co., Plymouth.
Oct. 4	Pauly & Pauly Cheese House, Sturgeon Bay.....	Maplewood Cheese Factory, Maplewood.
Oct. 4	Algoma Cheese Warehouse, Algoma.....	Seiler Bros., Cheese Factory, Forestville.
Oct. 4	Algoma Cheese Warehouse, Algoma.....	Seiler Bros. Cheese Factory, Forestville.
Nov. 1	C. E. Blodgett C. B. & Egg Co., Greenwood.....	Willard Co-op. Dairy Co., Willard.
Nov. 16	Ernest Mandel Cheese Factory, Colby.....	Ernest Mandel, Colby.
Nov. 30	C. E. Blodgett C. B. & Egg Co., Marshfield.....	Dairy Belt Cheese Co., Spencer.
Nov. 30	C. E. Blodgett C. B. & Egg Co., Marshfield.....	S. Walker, Barron.
Dec. 1	Birnamwood Cheese Co., Birnamwood.....	Emil Spiegel, Bowler.
Dec. 1	Birnamwood Cheese Co., Birnamwood.....	Emil Spiegel, Bowler.
Dec. 8	C. A. Straubel Cheese Co., Wittenberg.....	Joe Lazama, Hatley.
Dec. 8	C. A. Straubel Cheese Co., Wittenberg.....	Chas. Mielke, Whitcomb.
1924		
Jan. 4	Wisconsin Cheese Producers Federation, Wausau.....	Henry Jonas, Edgar.
Jan. 4	Wisconsin Cheese Producers Federation, Wausau.....	Henry Jonas, Edgar.
Jan. 14	Atwood.....	Mrs. David Mandel, Owen.
Jan. 17	Pauly & Pauly Co., Green Bay.....	County Line Cheese Factory, Peshtigo.

Cheese—Found to contain in cheese known as American or Cheddar cheese not more than 38.00 per cent moisture and in cheese known as Brick cheese not more than 42.00 per cent moisture.

Date	Bought of or Collected at	Manufacturer or Jobber
1924		
Jan. 17	Pauly & Pauly Co., Green Bay	County Line Cheese Factory, Peshtigo.
Jan. 22	Thummig Grocer, Sheboygan	Sheboygan Dairy Products Co., Sheboygan.
Jan. 24	Pauly & Pauly Cheese Warehouse, Sturgeon Bay	Judville Cheese Co., Fish Creek.
Feb. 11	H. J. Noyes, Muscoda	Joe White, Arena.
Feb. 11	C. A. Straubel Cheese Co., Shawano	Chas. J. Tomashek, Shawano.
Feb. 11	Piper Bros., Madison	
Feb. 16	John Kirkpatrick, Richland Center	C. A. Kraak, Richland Center.
Feb. 18	Straubel Cheese Warehouse, Green Bay	Chilton Cheese Factory, Chilton.
Feb. 26	A. H. Barber, Dodgeville	Frank Winger, Dodgeville.
Feb. 27	Jacob Marty Co., Rice Lake	Christ Albright, Clear Lake.
Mar. 3	H. S. Austin, Boscobel	Alfred Kung, Bridgeport.
Mar. 6	Twin Town Co-op. Dairy Co., Balsam Lake	Twin Town Co-op. Dairy Co., Balsam Lake.
Mar. 13	Freemont Cheese Co., Freemont	Ed. Trojan, Freemont.
Mar. 14	P. & P. Cheese Co., Reedsville	Frank Gephardt, Reedsville.
Mar. 19	C. E. Blodgett C. B. & Egg Co., Merrillan	Shady Glen Cheese & Butter Association, Hixton.
Mar. 19	C. E. Blodgett C. B. & Egg Co., Merrillan	Springbrook Cheese Co., Humbird.
Mar. 21	C. E. Blodgett C. B. & Egg Co., Merrillan	Humbird Cheese Co., Humbird.
Mar. 21	C. E. Blodgett C. B. & Egg Co., Merrillan	Upper Pigeon Cheese Co., Alma Center.
Mar. 24	Fred R. Ubbelohde, Star Prairie	Fred R. Ubbelohde, Star Prairie.
Mar. 25	American Cheese Exchange, Clintonville	Gilbert Kriewaldt, Clintonville.
Mar. 25	American Cheese Exchange, Clintonville	Gilbert Kriewaldt, Clintonville.
April 14	Pauly & Pauly Cheese Co., Reedsville	Arthur Woldt, Reedsville.
April 16	C. E. Blodgett Cheese Co., Stratford	Emil Hanson, Stratford.
April 16	C. E. Blodgett Cheese Co., Stratford	Cloverbelt Creamery Co., Stratford.
April 23	Wisconsin Cheese Producers Federation, Abbotsford	E. G. Beisner, Abbotsford.
May 7	Phenix Cheese Co., Plymouth	Thielmann Bros., Chilton.
May 9	Kraft Bros. Cheese Co., Wausau	Joe Ashenbrenner, Wausau.
May 24	Schmitt Bros., Blue River	Andy G. Hutter, Bridgeport.
Mar. 24	Schunk Cheese Factory	Louis Schumacher.

Cheese—Found to contain in cheese known as American or Cheddar cheese more than 38.00 per cent moisture and in cheese known as Brick cheese more than 42.00 per cent moisture.

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Per cent Moisture
1923				
July 5	American	Bear Valley Cheese Factory, Lone Rock	Bear Valley Cheese Factory, Lone Rock	40.86
July 12	American	Kraft Bros. Cheese Co., Plymouth	Armour, Chicago	38.92
July 12	American	Kraft Bros. Cheese Co., Plymouth	Kraft Bros. Cheese Co., Plymouth	38.65
July 12	American	Kraft Bros. Cheese Co., Plymouth	F. J. Kabat, Greenleaf	39.55
July 12	American	Kraft Bros. Cheese Co., Plymouth	Kraft Bros. Cheese Co., Plymouth	40.09
July 12	American	Kraft Bros. Cheese Co., Plymouth	Kraft Bros. Cheese Co., Plymouth	40.60
July 12	American	Phenix Cheese Co., Plymouth	Phenix Cheese Co., Plymouth	39.45
July 12	American	Phenix Cheese Co., Plymouth	Phenix Cheese Co., Plymouth	40.56
July 17	American	C. E. Blodgett Storage, Greenwood	Edw. Fischer, Greenwood	39.37
July 20	American	Pauly & Pauly Cheese Co., Francis Creek	Adolph Chaloupka, Mishicot	39.42
July 20	American	Pauly & Pauly Cheese Co., Francis Creek	Anton Husar, Cato	39.42
July 31	American	Wisconsin Cheese Producers Federation, New Richmond	Johannesburg Cheese Factory, New Richmond	40.68
Aug. 13	American	Algoma Products Co., Algoma	Rosewood Dairy Cheese Factory, Algoma	39.82
Aug. 13	American	Algoma Products Co., Algoma	Rosewood Dairy Cheese Factory, Algoma	39.42
Aug. 27	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Harry J. Rhyner, Medford	42.38
Sept. 11	American	Fairmont Creamery Co., Green Bay	Gopher Hill Cheese Factory, West De Pere	38.60
Sept. 11	American	John Kirkpatrick, Lone Rock	Elroy P. Backus, Lone Rock	39.50
Sept. 17	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Harry J. Rhyner, Medford	40.91
Sept. 17	American	C. E. Blodgett C. B. & Egg Co., Marshfield	C. P. Heinzel, Ripplinger	39.95
Sept. 17	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Kipping Cheese Factory, Sawyer	40.05
Sept. 17	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Kipping Cheese Factory, Sawyer	41.75
Sept. 17	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Maplewood Cheese Factory, Maplewood	40.19
Sept. 17	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Maplewood Cheese Factory, Maplewood	38.68
Sept. 25	American	Kraft Cheese Co., Merrill	E. C. Storm, Merrill	42.54
Sept. 27	American	Wisconsin Cheese Producers Federation, Plymouth	Woodside Co-op. Cheese Producers Association, Eldorado	39.14
Sept. 27	American	Kraft Bros. Cheese Co., Plymouth	Kraft Bros. Cheese Co., Plymouth	39.27
Oct. 4	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Maplewood Cheese Factory, Maplewood	39.27

Cheese—Not Standard

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Per cent Moisture
1923				
Oct. 4	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Vignis Cheese Factory, Sawyer	39.19
Oct. 4	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Vignis Cheese Factory, Sawyer	40.00
Oct. 4	American	Algoma Cheese Warehouse, Algoma	Wolf River Cheese Co., Algoma	38.89
Oct. 4	American	Algoma Cheese Warehouse, Algoma	Wolf River Cheese Co., Algoma	38.87
Oct. 5	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Auburndale Co-op. Cheese Co., Auburndale	40.82
Oct. 5	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Fred Toelle, Arpin	40.62
Oct. 9	American	Warehouse, Platteville		43.26
Oct. 9	American	Warehouse, Platteville		38.74
Oct. 9	American	Cold Storage, Fennimore		38.63
Oct. 9	American	Blue River Cheese & Butter Co.		39.17
Oct. 13	American	Peacock Cheese Warehouse, Fennimore	Five Points, Fennimore	40.09
Oct. 16	American	S. J. Stevens Co., Sheboygan	Jurs & Ecke, Plymouth	41.40
Oct. 23	American	Dairy Belt Cheese Factory, Junction City	Aug. Piekarski, Junction City	40.31
Oct. 23	American	Dairy Belt Cheese Factory, Junction City	Aug. Piekarski, Junction City	39.41
Oct. 23	American	Joseph Pirola, Reeseville	Joseph Pirola, Reeseville	43.51
Oct. 30	American	Pauly & Pauly Cheese Co., Zachow	Hillside Cheese Factory, Pulaski	39.93
Oct. 31	American	E. A. Hackett, Cedarburg	E. A. Hackett, Cedarburg	40.22
Nov. 1	American	Ast Bros., Mineral Point	Dan Clark, Mineral Point	41.29
Nov. 1	American	C. E. Blodgett C. B. & Egg Co., Greenwood	Jos. Schuh, Greenwood	42.25
Nov. 2	American	Mineral Point Cheese Co., Mineral Point	Rosedale Cheese Co., Mineral Point	41.23
Nov. 2	American	Clark Co., Central Cheese Factory, Greenwood	Henry Kloth, Greenwood	46.02
Nov. 5	American	Pauly & Pauly Cheese Warehouse, Marinette	Wallace Produce Co., Wallace, Mich.	42.97
Nov. 5	American	Pauly & Pauly Cheese Warehouse, Marinette	Carl Klitzke, Wallace, Mich.	40.08
Nov. 5	American	Pauly & Pauly Cheese Warehouse, Marinette	Adam Herche, Daggett, Mich.	39.18
Nov. 5	American	Pauly & Pauly Cheese Warehouse, Marinette	Blum Dairy Co., Faithorn, Mich.	40.57
Nov. 5	American	Pauly & Pauly Cheese Warehouse, Marinette	W. O. Stanton, Stephensen, Mich.	41.15
Nov. 5	American	Pauly & Pauly Cheese Warehouse, Marinette	Lena Creamery Co., Lena	44.87
Nov. 5	American	Pauly & Pauly Cheese Warehouse, Marinette	Lena Creamery Co., Lena	43.80
Nov. 14	American	F. W. Brehm Warehouse, Fennimore	Jack Sherman, Fennimore	40.02
Nov. 15	American	Ast Bros., Dodgeville	Ed. Dailey, Jonesdale	40.48
Nov. 15	American	Ast Bros., Dodgeville	Goldmine Cheese Factory, Dodgeville	40.12
Nov. 15	American	P. W. Knudson, Cobb	C. W. Schuelke, Cobb	41.69
Nov. 15	American		Louis J. Miesen, Platteville	41.59
Nov. 15	American	C. E. Blodgett C. B. & Egg Co., Greenwood	Herman Hediger, Neillsville	39.34
Nov. 16	American	Mrs. David Mandel's Cheese Factory	Mrs. David Mandel, Owen	41.21
Nov. 19	American	Mrs. David Mandel's Cheese Factory	Ross Moyer, Avoca	39.92
Nov. 19	American	Mineral Point Cheese Co., Mineral Point	Floyd Yerke, Belmont	40.35
Nov. 19	American	C. A. Straubel Cheese Co., Antigo	H. C. Genschow, Antigo	41.02

Nov. 19	American	C. A. Straubel Cheese Co., Antigo	H. C. Genschow, Antigo	40.39
Nov. 20	American	Pauly & Pauly Cheese Co., Green Bay	Ed. Malezewski, Pulaski	38.88
Nov. 20	American	Pauly & Pauly Cheese Warehouse, Green Bay	Ed. Malezewski, Pulaski	40.21
Nov. 22	American	C. A. Straubel Cheese Co., Birnamwood	Gillette Cheese Warehouse	41.01
Nov. 23	American	Birnamwood Cheese Co., Birnamwood	Louis Mechilke, Birnamwood	40.35
Nov. 23	American	Birnamwood Cheese Co., Birnamwood	H. C. Genschow, Antigo	38.77
Dec. 5	American	H. J. Noyes, Muscoda	Joe Daugherty, Avoca	43.54
Dec. 5	American	H. J. Noyes, Muscoda	Harley Tisdale, Muscoda	40.33
Dec. 5	American	A. D. D. land, Sheboygan	Harley Tisdale, Muscoda	39.78
Dec. 5	American	F. J. Hoffman Cheese Warehouse, Mt. Horeb	Oak Hill Cheese Factory, Neenah	43.40
Dec. 6	Brick	Leroy Sommers	Robert Detrich, Mt. Horeb	44.10
Dec. 7	American	C. E. Blodgett, Merrillan	Oak Hill Cheese Factory, Neenah	40.36
Dec. 7	American	C. A. Straubel Cheese Co., Shawano	Alma Center Creamery Co., Alma Center	39.15
Dec. 8	American	C. A. Straubel Cheese Co., Shawano	Richard P. Kriewaldt, Lyndhurst	39.46
Dec. 8	American	C. A. Straubel Cheese Co., Shawano	Richard P. Kriewaldt, Lyndhurst	44.05
Dec. 8	American	Winnebago Cheese Co., Fond du Lac	Carl Zuberbuehler, Iron Ridge	43.74
Dec. 14	Brick	Winnebago Cheese Co., Fond du Lac	Jacob Deisler, Hartford	39.50
Dec. 14	Brick	Winnebago Cheese Co., Fond du Lac	Harley Tisdale	40.27
Dec. 15	American	H. J. Noyes, Muscoda		40.80
Dec. 15	American	Harley Tisdale, Muscoda	Adell Produce Co., Adell	42.35
Dec. 19	American	Phenix Cheese Co., Plymouth	Theo. Demge, Cedar Grove	44.94
Dec. 19	American	Phenix Cheese Co., Plymouth	J. G. Heinecke, Allenton	
Dec. 22	Brick	Six Corner Cheese Factory, Allenton		
1924				
Jan. 3	American	Wisconsin Cheese Producers Federation, Wausau	Alois Brinkmann, Edgar	41.32
Jan. 4	American	Wisconsin Cheese Producers Federation, Wausau	Alois Brinkmann	41.85
Jan. 14	American	Dairy Belt Cheese Co., Spencer	Geo. H. Zentner, Arpin	39.25
Jan. 14	American	Dairy Belt Cheese Co., Spencer	Dairy Belt Cheese Factory, Junction City	40.77
Jan. 16	Brick	J. S. Hoffmann, Mt. Horeb	Paul Steiner, Klevenville	47.49
Jan. 17	American	Pauly & Pauly Cheese Warehouse, Green Bay	Pulaski, Cheese Factory, Pulaski	41.20
Jan. 17	American	Pauly & Pauly Cheese Warehouse, Green Bay	Pulaski Cheese Factory, Pulaski	40.61
Jan. 18	American	Wisconsin Cheese Producers Federation, Wausau	Ernest Brost, Stratford	41.84
Jan. 18	American	Wisconsin Cheese Producers Federation, Wausau	Town Texas Cheese Factory, Merrill	41.13
Jan. 18	American	Pauly & Pauly Storage, Marathon	Leo Bleser, Mosinee	41.18
Jan. 18	American	Pauly & Pauly Storage, Marathon	Leo Bleser, Mosinee	43.58
Jan. 18	American	Sheboygan Dairy Products Co., Sheboygan	Sheboygan Dairy Products Co., Sheboygan	39.95
Jan. 22	American	C. A. Carlson Co., New Richmond	Richard Samps, Wheeler	43.67
Jan. 23	American	Pauly & Pauly Cheese Warehouse, Sturgeon Bay	Sugar Creek Cheese Co., Brussels	39.31
Jan. 24	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Judville Cheese Co., Fish Creek	38.90
Jan. 24	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Sugar Creek Cheese Co., Brussels	39.24
Jan. 24	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Sugar Creek Cheese Co., Brussels	39.24
Jan. 25	American	Pauly & Pauly Cheese Co., Sturgeon Bay	Kipping Cheese Factory, Sawyer	41.80
Jan. 30	American	Pauly & Pauly Cheese Co., Marathon	Leo Bleser, Mosinee	41.78
Jan. 30	American	Pauly & Pauly Cheese Co., Marathon	Leo Bleser, Mosinee	41.19
Jan. 30	American	Pauly & Pauly Cheese Co., Marathon	Leo Bleser, Mosinee	41.28
Jan. 30	American	Pauly & Pauly Cheese Co., Marathon	Leo Bleser, Mosinee	41.93
Jan. 30	American	Pauly & Pauly Cheese Co., Marathon	Leo Bleser, Mosinee	41.58
Jan. 31	American	Dairy Belt Cheese Co., Spencer	Frank Skibba, Greenwood	40.53
Jan. 31	American	Phenix Cheese Co., Plymouth	G. G. Krueger, New Holstein	

Cheese—Not Standard—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Per cent Moisture
1924				
Jan. 31	American	Phenix Cheese Co., Plymouth	G. G. Krueger, New Holstein	44.51
Feb. 6	American	Oscar Knudson, Cobb	Hubert Davis, Platteville	42.01
Feb. 6	American	Koss & Co., Green Bay	Wilcox Cheese Factory, Peshtigo	40.63
Feb. 6	American	Koss & Co., Green Bay	Wilcox Cheese Factory, Peshtigo	39.88
Feb. 8	American	Algoma Produce Co., Algoma	Meyer Cheese Factory, Forestville	39.20
Feb. 8	American	Algoma Produce Co., Algoma	Meyer Cheese Factory, Forestville	38.79
Feb. 8	American	Algoma Produce Co., Algoma	Akanapee Cheese Co., Algoma	39.67
Feb. 8	American	Algoma Produce Co., Algoma	Akanapee Cheese Co., Algoma	40.08
Feb. 9	American	L. Trager, Richland Center	Wm. J. Morley, Chicago	55.62
Feb. 12	American	E. L. Wheeler, Madison		40.04
Feb. 12	American	Tisdale & Ricob, Muscoda	Harley Tisdale, Muscoda	39.41
Feb. 12	American	Schmitt Bros., Blue River	Frank Young, Blue River	39.03
Feb. 14	American	C. E. Blodgett B. C. & Egg Co., Merrillan	Brookside Cheese Co., Alma Center	43.48
Feb. 14	American	C. E. Blodgett B. C. & Egg Co., Merrillan	Brookside Cheese Co., Alma Center	43.45
Feb. 14	American	C. E. Blodgett C. B. & Egg Co., Merrillan	Alma Center Co-op, Creamery, Alma Center	40.94
Feb. 14	American	C. E. Blodgett C. B. & Egg Co., Merrillan	Lorenz Krueger, Alma Center	41.76
Feb. 14	American	C. E. Blodgett C. B. & Egg Co., Merrillan	Lorenz Krueger, Alma Center	39.78
Feb. 15	American	C. A. Straubel Cheese Co., Shawano	Smithville Cheese Co.	39.82
Feb. 15	American	Warehouse, Fenimore	Abe Nelson, Stitzer	40.15
Feb. 18	American	Straubel Cheese Warehouse, Green Bay	Chilton Cheese Factory, Chilton	40.28
Feb. 20	Brick	Kraft Bros. Cheese Co., Watertown	R. C. Lovell Cheese Factory	46.36
Feb. 21	American	Pauly & Pauly Cheese Co., Manitowoc	W. C. Wundrow, Chilton	40.73
Feb. 21	American	Pauly & Pauly Cheese Co., Manitowoc	Geo. Leib, Hilbert	40.27
Feb. 21	American	Pauly & Pauly Cheese Co., Manitowoc	Martin Stecker, Manitowoc	40.59
Feb. 26	American	A. H. Barber, Dodgeville	Paul Berkley, Dodgeville	42.17
Feb. 28	Brick	Farmers Store Co., Almena	Peter Thiel, Clayton	43.31
Feb. 29	American	Pauly & Pauly Cheese Co., Green Bay	Town Line Cheese Factory, West De Pere	42.68
Feb. 29	American	Pauly & Pauly Cheese Co., Green Bay	Town Line Cheese Factory, West De Pere	41.90
Feb. 29	American	Kraft Cheese Co., Curtiss	Ferdinand Holmsetz, Catawba	42.01
Mar. 5	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Fred Justman, Granton	41.39
Mar. 5	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Fred Justman, Granton	41.45
Mar. 6	American	Pauly & Pauly Cheese Co., Marathon	Leo Bleser, Mosinee	41.16
Mar. 6	American	Pauly & Pauly Cheese Co., Marathon	Leo Bleser, Mosinee	41.34
Mar. 11	Brick	Kraft Bros. Cheese Co., Watertown	Herman Angold, Columbus	43.82
Mar. 13	American	Freemont Cheese Co., Freemont	Ed. Trojan, Freemont	41.72
Mar. 13	American	G. A. Stallman, Watertown	John Schoepfer, Morrisonville	51.10
Mar. 14	American	H. J. Noyes, Muscoda	John Dougherty, Avoca	39.80
Mar. 14	American	Pauly & Pauly Cheese Co., Reedsville	Frank Gephardt, Reedsville	40.36

Mar. 14	American	Pauly & Pauly Cheese Co., Reedsville	Frank Gephardt, Reedsville	41.64
Mar. 18	American	C. A. Straubel Cheese Co., Green Bay	Abrams Creamery Co., Abrams	39.59
Mar. 18	American	C. A. Straubel Cheese Co., Green Bay	Abrams Creamery Co., Abrams	38.81
Mar. 18	American	C. A. Straubel Cheese Co., Green Bay	Shirley Cheese Factory, Denmark	40.16
Mar. 18	American	C. A. Straubel Cheese Co., Green Bay	Shirley Cheese Factory, Denmark	40.55
Mar. 18	American	A. H. Barber, Dodgeville	Chas. Storzbach, Ridgeway	39.32
Mar. 21	American	C. E. Blodgett C. B. & Egg Co., Merrillan	Fairchild Co-op. Cheese Co., Fairchild	39.09
Mar. 21	American	C. E. Blodgett C. B. & Egg Co., Merrillan	Thur & Thur, Fairchild	39.02
Mar. 21	American	C. E. Blodgett C. B. & Egg Co., Merrillan	Fairview Dairy Association, Fairchild	38.64
Mar. 24	American	Henry Kloth, Greenwood	Henry Kloth, Greenwood	41.12
Mar. 26	American	Walter Bros., Mineral Point	Talbut, Darlington	39.90
Mar. 28	American	John Kirkpatrick, Lone Rock	Walter Constantine, Avoca	38.63
April 7	American	Pauly & Pauly Cheese Co., Manitowoc	Wm. C. Wundrow, Chilton	42.41
April 7	American	Pauly & Pauly Cheese Co., Manitowoc	Hans. Pullmann, Manitowoc	45.95
April 8	Brick		Wuethrich Bros., Watertown	43.45
April 11	American	Jacquot Cheese Co., Appleton	Earl Buser, Neenah	39.20
April 11	American	Pauly & Pauly Cheese Co., Manitowoc	Geo. Leib, Hilbert	42.11
April 12	American	Tisdale & Recob, Muscoda	Harley Tisdale, Muscoda	39.38
April 12	American	Tisdale & Recob, Muscoda	Andrew Schaefer, Muscoda	38.67
April 12	American	H. J. Noyes, Muscoda	John Jennings, Muscoda	39.56
April 12	American	Pauly & Pauly Cheese Co., Reedsville	Fr. Gephardt, Reedsville	38.98
April 14	American	Pauly & Pauly Cheese Co., Reedsville	Frank Gephardt, Reedsville	38.97
April 14	American	H. J. Noyes, Muscoda	Harley Tisdale, Muscoda	39.94
April 14	American	H. J. Noyes, Muscoda	Harley Tisdale, Muscoda	39.45
April 14	American	Tisdale & Recob, Muscoda	Earl Wilson, Muscoda	39.91
April 14	American	Pauly & Pauly Cheese Co., Manitowoc	Hans Pullmann, Manitowoc	43.11
April 17	American	Pauly & Pauly Cheese Co., Manitowoc	Hans Pullmann, Manitowoc	39.25
April 17	American	H. E. Austin, Boscobel	Harold Kennedy, Boscobel	38.87
April 18	American	Phenix Cheese Co., Plymouth	Phenix Cheese Co., Plymouth	38.53
April 18	American	Brookshire Cheese Co., Plymouth	Brookshire Cheese Co., Plymouth	40.63
April 18	American	Kraft Bros. Cheese Co., Plymouth	Kraft Bros. Cheese Co., Plymouth	40.83
April 23	American	Wisconsin Cheese Producers Federation, Abbotsford	Gayhardt Olson, Abbotsford	39.07
April 23	American	Colby	Tom Fitzgibbons, Colby	39.08
April 24	Brick	J. S. Hoffman, Mt. Horeb	John Miller, Mt. Vernon	45.71
May 5	American	Pauly & Pauly Cheese Co., Green Bay	Lena Creamery Co., Lena	39.45
May 5	American	Pauly & Pauly Cheese Co., Green Bay	Lena Creamery Co., Lena	39.26
May 6	Pabst American	Pabst Corp., Milwaukee	Pabst Corp., Milwaukee	39.74
May 8	American	Wisconsin Cheese Producers Federation, Abbotsford	E. G. Beisner, Dorchester	41.60
May 9	American	Martintown Cheese Factory, Green County	Otto Kuhn, Martintown	43.09
May 9	American	Kraft Bros. Cheese Co., Wausau	H. E. Mathwick, Wausau	39.55
May 12	American	Davis Cheese Warehouse, Greenleaf	Otto Planert, De Pere	39.32
May 12	American	Davis Cheese Warehouse, Greenleaf	Otto Planert, De Pere	41.43
May 14	American	Schmitt Bros., Blue River	Andy G. Hutter, Bridgeport	40.08
May 16	American	Birnamwood Cheese Co., Birnamwood	John Peterson, Big Falls	42.15
May 16	American	Birnamwood Cheese Co., Birnamwood	John Peterson, Big Falls	39.08

Cheese—Not Standard—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Per cent Moisture
1924				
May 16	American.....	Brinamwood Cheese Co., Birnamwood.....	A. H. Soden, Aniwa.....	38.73
May 15	American.....	Birnamwood Cheese Co., Birnamwood.....	A. H. Soden, Aniwa.....	40.63
May 28	American.....	Shefford Cheese Co., Monroe.....	39.81

Cheese—Submitted Samples

Date	Submitted by	Per cent Moisture	Remarks
1923			
July 3	Harry Klueter, Madison.....	37.50	Standard.
July 3	Harry Klueter, Madison.....	40.37	Not standard.
July 3	Harry Klueter, Madison.....	37.97	Standard.
July 3	Harry Klueter, Madison.....	38.30	Standard.
July 3	Harry Klueter, Madison.....	37.42	Standard.
Sept. 22	Schmitt Bros., Blue River.....	41.53	Not standard.
Nov. 26	Van W. Pipal, Blue River.....	37.75	Standard.
Dec. 11	W. J. Kramer, Ripon.....	43.18	Not standard.
Dec. 11	W. J. Kramer, Ripon.....	41.65	Standard.
Dec. 19	Pauly & Pauly Cheese Co., Green Bay.....	39.07	Not standard.
Dec. 20	F. W. Brehm Co., Fennimore.....	38.16	Standard.
1924			
Feb. 5	Shady Dell Cheese Co., Mt. Hope.....	41.33	Not standard.
Mar. 8	Jacob Schurmann, Fennimore.....	40.10	Not standard.
April 30	C. F. Franke, Ashippun.....	42.15	Standard.
April 30	C. F. Franke, Ashippun.....	41.02	Standard.
May 9	G. E. Pflingstern, Boscobel.....	33.81	Standard.
May 22	Jacob Schurmann, Fennimore.....	37.58	Standard.
May 22	Jacob Schurmann, Fennimore.....	38.13	Standard.

Cream From City Milk Supply—Standard

Date	Bought of
1923	
Oct. 4	Mel-O Ice Cream Co., Plymouth
Dec. 11	W. J. Amend's Grocery, Ripon
1924	
Jan. 31	Roy Cushman, Platteville
May 2	Matt Brennan, Dodgeville.
May 9	Rhyner Produce Co., Browntown.
June 25	Buser's Grocery, Madison.

Cream From City Milk Supply—Not Standard

Date	Bought of	Per cent Butter Fat
1923		
Aug. 13	Alveno Dairy, Manitowoc	15.0
Sept. 25	Alveno Dairy, Manitowoc	16.39
Nov. 13	Herman Keppel, La Crosse	16.75
Nov. 16	Covell Staley, La Crosse	15.25
Dec. 15	Statesan Sanitarium, Statesan	14.0
1924		
Jan. 17	East Side Dairy, Waukesha	14.51
Jan. 22	H. W. Green, Antigo	14.98
Jan. 23	John Stoneman, Sturgeon Bay	9.62
Jan. 29	Dairy Specialty Co., Appleton	16.25
Jan. 29	Dairy Specialty Co., Appleton	16.33
Jan. 30	E. W. Barry Restaurant, Oconto	14.78
Jan. 30	Andrew DeLeeuw, Kimberly	15.07
Jan. 30	Joe Verhagen, Little Chute	14.27
Jan. 30	Jacob Lamers, Little Chute	14.61
Jan. 30	Roy Cushman, Platteville	16.45
Feb. 19	Manitowoc Cooperative Farmers Dairy, Manitowoc	15.36
Feb. 19	Wm. Smezel, Manitowoc	17.55
Feb. 19	Fischl Ice Cream & Dairy Co., Manitowoc	17.31
Feb. 19	Fischl Ice Cream & Dairy Co., Manitowoc	17.19
Feb. 26	William Treptow, Cecil	16.62
Mar. 4	Arthur Babcock, Mauston	8.19
Mar. 11	J. C. Levings & Son, Superior	17.32
Mar. 11	Swanson's Dairy, Superior	16.62
Mar. 11	B. Knutson Dairy, Superior	15.82
Mar. 11	Dave Erickson's Dairy, Superior	17.07
Mar. 12	M. Carsgaard Dairy, Superior	13.57
Mar. 13	Nelson Mercantile Co., Superior	14.31
Mar. 13	Robert Ventzke, Wausau	11.17
Mar. 19	P. J. Ladd, Neenah	17.38
Mar. 19	G. M. Danke, Neenah	16.62
April 4	Mrs. Kammermeyer, Shawano	14.85
April 8	George Sweet, Oshkosh	16.95
April 8	W. H. Kliss, Oshkosh	15.58
April 8	Wm. Chase, Oshkosh	15.91
April 9	Wm. Chase, Oshkosh	15.42
April 9	Washburn Bros., Oshkosh	15.85
April 10	George Kleinschmidt, Oshkosh	16.40
April 11	O. C. Foss, Whitehall	15.86
April 19	Jas. Holder, Rice Lake	13.87
April 29	Wm. H. Fisher, Merrill	13.53
June 24	Heidger Bros. Dairy, Menasha	16.21
June 24	Heidger Bros. Dairy, Menasha	11.63

186 *Report of Wisconsin Dairy and Food Commissioner*

Cream—Submitted

Date	Submitted by	Remarks
1923		
July 2	Boscobel Creamery Co., Boscobel.....	Standard.
July 16	Elcho Creamery, Elcho.....	Standard.
July 20	Boscobel Creamery Co., Boscobel.....	Standard.
Aug. 7	W. P. Hyland, Ashland.....	No foreign fat present.
Aug. 7	W. P. Hyland, Ashland.....	No foreign fat present.
Aug. 23	Olaf Lovlin, Eau Claire.....	Standard.
Sept. 8	Louis Knaack, Black Creek.....	Standard.
Sept. 8	Louis Knaack, Black Creek.....	Standard.
Sept. 8	Louis Knaack, Black Creek.....	Standard.
Sept. 10	John Wier, Trempealeau.....	Standard.
Oct. 25	Henry Dettmann, Deerbrook.....	Standard.
Oct. 26	Vern Minnard, Ojibwa.....	Standard.
Nov. 1	A. J. Reith, Wisconsin Rapids.....	Standard.
Nov. 14	Aug. Spittler, Fountain City.....	Standard.
Nov. 24	Spring Green Creamery, Spring Green.....	Standard.
Nov. 26	Butterfly Candy Shop, Madison.....	Standard.
Dec. 1	Iver Dahlstrom, Winter.....	Standard.
Dec. 3	Spring Green Creamery Co., Spring Green.....	Standard.
Dec. 11	Iver Dahlstrom, Winter.....	Standard.
Dec. 11	E. H. Hardy, Pewaukee.....	Standard.
Dec. 17	Richard Prochnow, Cadott.....	Standard.
Dec. 29	Wm. R. Patzwald, Fall Creek.....	Free from adulteration.
Dec. 29	W. R. Patzwald, Fall Creek.....	Free from adulteration.
1924		
Jan. 14	Carey Electric & Milling Co., Wilmot.....	Standard.
Jan. 15	Wm. Hartwig, Fall Creek.....	Standard.
Jan. 28	Farmers Creamery Co., Bangor.....	Standard.
Jan. 30	Richard Prochnow, Cadott.....	Standard.
Jan. 30	Richard Prochnow, Cadott.....	Standard.
Feb. 15	Richard Prochnow, Cadott.....	Standard.
Feb. 15	S. B. Cook, Cumberland.....	Standard.
Feb. 15	Richard Prochnow, Cadott.....	Standard.
Feb. 16	Gust A. Dahling, Glen Flora.....	Standard.
Feb. 19	John D. Rybarczuk, Bayley.....	Standard.
Feb. 21	N. Mayenchein, Bangor.....	Standard.
Feb. 29	Nick Pionkowski, Amherst Junction.....	Standard.
Mar. 4	Nick Repinski, Amherst Junction.....	Standard.
Mar. 6	Edwin Pfaff, Bangor.....	Standard.
Mar. 8	Kate Amundson, Prairie Farm.....	Standard.
Mar. 12	Gust Langrehn, Bangor.....	Standard.
Mar. 14	Allen Eaton, Cadott.....	Standard.
Mar. 21	Odin Christenson, Nelsonville.....	Standard.
Mar. 25	P. A. Oleston, Arkdale.....	Standard.
Mar. 29	John Habbegger Co., Watertown.....	Standard.
Mar. 29	John Habbegger Co., Watertown.....	Standard.
Mar. 31	Mike Karch, Amherst Junction.....	Standard.
Mar. 31	Mike Karen, Amherst Junction.....	Standard.
April 2	Nick Repinski, Amherst Junction.....	Standard.
April 7	Carl Eid, Independence.....	Standard.
April 9	Herman Zillmer, Fairchild.....	Standard.
April 9	John Repinski, Custer.....	Standard.
April 16	Briggsville Cooperative Creamery Co., Briggsville.....	Standard.
April 21	John Jasien, Fairchild.....	Standard.
May 2	John Repinski, Custer.....	Standard.
May 5	Nick Repinski, Amherst Junction.....	Standard.
May 15	John Stenner, Boscobel.....	Standard.
May 16	August Spittler, Fountain City.....	Standard.
May 25	Wm. R. Patzwald, Fall Creek.....	Standard.
May 25	Wm. R. Patzwald, Fall Creek.....	Standard.
May 25	Wm. R. Patzwald, Fall Creek.....	Standard.
May 25	Wm. R. Patzwald, Fall Creek.....	Standard.
May 25	Wm. R. Patzwald, Fall Creek.....	Standard.
May 27	A. F. Cline, Waterloo.....	Standard.
June 2	Ed. Pfaff, Bangor.....	Standard.
June 9	Tsofels & Adraktis, Manitowoc.....	Standard.
June 22	Wm. R. Patzwald, Fall Creek.....	Standard.
June 22	Wm. R. Patzwald, Fall Creek.....	Standard.
June 22	Wm. R. Patzwald, Fall Creek.....	Standard.
June 22	Wm. R. Patzwald, Fall Creek.....	Standard.
June 22	Wm. R. Patzwald, Fall Creek.....	Standard.
June 24	Edwin W. Owen, Fall Creek.....	Standard.
June 27	Roy Andrews, Alma Center.....	Standard.
June 28	W. F. Conway, Wisconsin Rapids.....	Standard.
June 28	W. F. Conway, Wisconsin Rapids.....	Standard.
June 29	Roy Andrews, Alma Center.....	Standard.

Cream Samples Tested for Per Cent of Butter Fat to Check Babcock Test

During the period covered by this report, twenty-four samples of cream were collected by inspectors of the commission with the view of determining whether or not overreading or underreading of the Babcock test was being practiced by the purchasers of cream who were paying for the same on the basis of the butter fat contained therein as determined by the Babcock test. The percentage of fat in these samples was determined in the laboratory.

Ice Cream—Standard

Date	Bought of or Submitted by	Manufacturer or Jobber
1923		
July 6	Neke Dairy Co., Eau Claire	Ladysmith Ice Cream Co.
July 16	Eau Claire Creamery Co., Eau Claire	Sheboygan Dairy Products Co., Sheboygan.
July 17	King's Cafe, Ladysmith	Galena Citizens Ice Co., Galena, Ill.
July 25	McCrilla's Ice Cream, Marshfield	D. H. Shephard, Platteville.
July 25	F. C. Sweetman, Platteville	Elmer Peters, Mineral Point.
July 25	Wm. Schindler, Platteville	River Falls Co-op. Creamery Co., River Falls.
July 27	Elmer Peters, Mineral Point	Hagermann, Green Bay.
July 31	Chester Clark, River Falls	Hamra Bros., Sheboygan.
Aug. 2	Thimmig Restaurant, Sheboygan	Chas. Skaff, Sheboygan.
Aug. 2	Hamra Bros., Sheboygan	Sanitary Creamery Co., Boscobel.
Aug. 2	Palace Ice Cream Parlor, Sheboygan	Hudson Creamery, Hudson.
Aug. 8	P. H. Simpson, Boscobel	St. Johns Lutheran Church, Oshkosh.
Aug. 30	Hudson Creamery, Hudson	Mrs. Dougherty, Oshkosh.
Sept. 19	St. Johns Lutheran Church, Oshkosh	Chas. Nagreen, Oshkosh.
Sept. 19	Mrs. Dougherty, Oshkosh	George Annesley, Oshkosh.
Sept. 19	Chas. Nagreen, Oshkosh	B. Bengé, Oshkosh.
Sept. 19	George Annesley, Oshkosh	
Sept. 19	B. Bengé, Oshkosh	
1924		
Jan. 16	Edward Beziallar, Marinette	Peshtigo Dairy, Marinette.
Jan. 30	Henry Lechnir, Prairie du Chien	Brandstetter, Vollman & Moller, Prairie du Chien.
Mar. 6	D. A. Jenkins, Sparta	Central Wisconsin Creamery Co., Reedsburg.
April 22	American Restaurant, Madison	American Ice Cream Co., Madison.
April 27	Boerner's Drug Store, La Crosse*	
June 11	F. C. Rath, Madison*	Cat'n Fiddle, Madison.
June 11	F. C. Rath, Madison*	Mansfield Ice Cream Co.
June 11	F. C. Rath, Madison*	Kennedy Ice Cream Co., Madison.
June 11	F. C. Rath, Madison*	American Ice Cream Co., Madison.
June 20	F. O. Hodsdon, Stevens Point	F. O. Hodsdon, Stevens Point.
June 25	Ryan Bros., Blanchardville	Blumers Ice Cream Co., Monroe.

* Submitted.

Vanilla Ice Cream—Not Standard

Date	Bought of or Submitted by	Manufacturer or Jobber	Per cent fat
1923			
July 17	E. M. McIntosh, Alma Center	Sehmitt, Winona	11.74
July 25	Jewett & Mills, Rice Lake	Rice Lake Creamery, Rice Lake	9.25
July 25	Heintz Drug Store, Rice Lake	Gustofson, Rice Lake	11.16
July 25	Henry Lechnir, Prairie du Chien	Brandstetter Vollman & Moller, Prairie du Chien	11.47
July 30	Vogues Cafe, Portage	Bendfelt, Milwaukee	11.09
July 30	Medley & Moss, River Falls	River Falls Creamery & Produce Co.	8.76
Aug. 2	O. C. Gierke, Sheboygan	Sheboygan Dairy Products Co., Sheboygan	11.50
Aug. 8	J. L. Townsend, Boseobel	Brandstetter, Vollman & Moller, Prairie du Chien	11.23
Aug. 9	Henry Running, Viroqua	Gibson Ice Cream Co., La Crosse	11.75
Aug. 9	Hebbards Drug Store, La Crosse	Tri-State Ice Cream Corp., La Crosse	9.35
Aug. 9	Piccadilly Inn, Menomonie	Menomonie Dairy Co., Menomonie	9.03
Aug. 9	Knapp Creamery Co., Knapp	Knapp Creamery Co., Knapp	9.76
Aug. 16	Wm. Brown's Stand, Plymouth	Sheboygan Dairy Products Co., Sheboygan	11.48
Aug. 16	A. J. Fellman & Brown, Plymouth	Sheboygan Dairy Products Co., Sheboygan	11.40
Aug. 16	C. A. Krohn, Plymouth	Mel-O Ice Cream Co., Plymouth	10.33
Aug. 16	E. G. Phelps, Plymouth	Mel-O Ice Cream Co., Plymouth	10.66
Aug. 16	Wm. Brown, Plymouth	Sheboygan Dairy Products Co., Sheboygan	11.28
Aug. 16	Fellman & Brown, Plymouth	Sheboygan Dairy Products Co., Sheboygan	11.30
Aug. 28	Chippewa Model Dairy, Chippewa Falls	Chippewa Model Dairy, Chippewa Falls	9.66
Sept. 5	Neillsville Milk Products Co.	Rice Lake Creamery, Rice Lake	12.36
Sept. 18	Gem Rest, Alma Center	Gibson Ice Cream Co., Winona, Minn*	11.88
Sept. 19	Otto Hillsger, Appleton	F. E. Zuehlke, Oshkosh	11.27
Sept. 27	Verne Smythe, Benton	Beatrice Creamery Co., Dubuque, Iowa	10.87
Sept. 28	Mike Menehan, Argyle	Wagner Ice Cream Co., Freeport, Ill.	11.88
Sept. 28	Joe Bolien, Marshfield	R. J. Baker, Marshfield	11.88
Sept. 29	Ralph J. Baker, Marshfield	R. J. Baker, Marshfield	11.01
1924			
Jan. 16	James Missos, Marinette	Hagemester Produce Co., Green Bay	11.63
Jan. 30	Tri-State Ice Cream Corp., Prairie du Chien	Tri-State Ice Cream Corp., Prairie du Chien	11.00
June 10	I. H. Neekerson, Fairchild	Central Wisconsin Creamery Co., Reedsburg	11.55
June 20	Mory Ice Cream Co., Stevens Point	Mory Ice Cream Co., Stevens Point	11.65
June 25	W. H. Robb, Blanchardville	Wagner Ice Cream Co., Freeport, Ill.	11.8
June 26	T. F. Lee, Shullsburg	Beatrice Creamery Co., Dubuque, Iowa	11.91

*Found to contain artificial color.

Report of Wisconsin Dairy and Food Commissioner

Milk—Standard. Delivered to Creameries, Cheese Factories or Condenseries

Date	Delivered by	Delivered to
1923		
July 10	Ed. Nitchke, Burnett	Oakwood Cheese Factory.
July 31	Wm. Klika, De Pere	Shirley Cheese Factory.
July 31	Henry Duppenhole, De Pere	Shirley Cheese Factory.
Sept. 27	Geo Van Hickie, Oconto	Elm Grove Cheese Factory.
Nov. 1	Julius Buetner, Shawano	Shawano Creamery Company.
Nov. 24	H. Beer, Chilton	Fraund Cheese Factory.
Dec. 6	H. Radly, Manawa	Side Hill View Cheese & Butter Co-op. Association.
Dec. 14	Dave Harrop, Arena	Mill Cheese Factory.
Dec. 19	Peter Malinovski, Friendship	E. E. Smith Milk Station.
Dec. 19	John Lerch, Friendship	E. E. Smith Milk Station.
1924		
Jan. 28	Wm. Albrecht, Wausau	Wausau Creamery Company.
Feb. 12	Theo. Abramson, Sawyer	Stoneman Meat Market.
Mar. 10	W. E. Nield, Racine	E. E. Giddings.
Mar. 11	Carl Mickulecky, Racine	Dairy of J. Puceely, Racine.
Mar. 12	Bernard Kugler, Sturgeon Bay	Van Camps Products Company.
Mar. 21	Emil Kreuz, Wausau	Maple Grove Cheese Factory.
April 2	E. W. Schroeder, Plymouth	Midwest Creamery Company.
April 2	Emil Title, Plymouth	Midwest Creamery Company.
April 2	Louis Costa, Wausau	Maple Grove Cheese Factory.
April 9	Mrs. A. Piefke	Russell Creamery Company, Superior.
April 9	Tom Paulson	Russell Creamery Company, Superior.
April 15	Steve Stengl, Deerbrook	Northern Cheese Factory.
April 15	Steve Stengl, Deerbrook	Northern Cheese Factory.
April 23	Frank Miles, Rhineland	Oneida Milk Company.
April 23	J. J. Brickbauer, Elkhart Lake	Neith Cheese Factory.
May 5		Phenix Cheese Company, Plymouth.
May 6		Phenix Cheese Company, Plymouth.
May 7		Phenix Cheese Company, Plymouth.
May 9		Phenix Cheese Company, Plymouth.
May 10		Phenix Cheese Company, Plymouth.
May 13		Phenix Cheese Company, Plymouth.
May 22	Frank Ruppert, Dodgeville	North Suring Cheese Factory.
June 4	J. P. Connors, Highland	High Point Cheese Factory.
June 4	Earl Rosin, Highland	High Point Cheese Factory.
June 13	D. E. Cass, Loganville	Smith Hollow Cheese Factory.
June 19	Floyd Townsend, Montfort	Oak Grove Cheese Factory.

June 27	Earl Rosin, Cobb.....	High Point Cheese Factory.
June 27	Al. Griffen, Cobb.....	High Point Cheese Factory.
June 30	Joe Crabtree, Middleton.....	Golden Key Milk Products Company.
June 30	Wm. Hauge, Madison.....	Golden Key Milk Products Company.

Milk—Not Standard—Delivered to Cheese Factories, Creameries or Condenseries

Date	Sold or Delivered by	Sold or Delivered to	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey	Remarks
1923								
July 9	A. Richard, Brodhead.....	Pine Bluff Cheese Factory.....	1.0308	3.2	11.64	8.44	41.20	Not standard in solids not fat.
July 9	Fred Stabler, Brodhead.....	Pine Bluff Cheese Factory.....	1.0306	3.40	11.59	8.19	40.45	Not standard in solids not fat.
July 9	F. Ten Eyt, Brodhead.....	Pine Bluff Cheese Factory.....	1.0310	3.1	11.22	8.12	40.80	Not standard in solids not fat.
July 9	John Sauter, Brodhead.....	Pine Bluff Cheese Factory.....	1.0286	3.5	11.34	7.84	38.70	Not standard in solids not fat.
July 10	Ed. Nitehke, Burnett.....	Oakwood Cheese Factory.....	1.0318	2.6	10.95	8.35	40.30
July 19	Hugo P. Grulke, Oconomowoc.....	La Belle Cheese Factory.....	1.0274	3.5	11.09	7.59	38.30
July 19	Henry Barsel, Oconomowoc.....	La Belle Cheese Factory.....	1.0284	3.4	11.18	7.78	38.30	Not standard in solids not fat.
July 19	Chas. Kriet, Oconomowoc.....	La Belle Cheese Factory.....	1.0288	3.5	11.39	7.89	38.40
July 20	Ben Reaser, Brodhead.....	Jordan Prairie Cheese Factory.....	1.0313	3.5	11.79	8.29	41.4	Not standard in solids not fat.
July 21	Fred Neuenschwander, Monroe.....	Hassig Cheese Factory.....	1.0310	2.9	10.98	8.08	40.30	Evidence of skimming.
July 21	Harry Keegan, Monroe.....	Hassig Cheese Factory.....	1.0312	2.7	11.12	8.42	40.70	Evidence of skimming.
July 24	O. Bussian, Morrisonville.....	South Leeds Cheese Factory.....	1.0290	3.9	11.86	7.96	39.90	Not standard in solids not fat.
July 24	L. Klahn, Morrisonville.....	South Leeds Cheese Factory.....	1.0310	2.8	11.20	8.40	40.50
July 24	C. Kampen, Morrisonville.....	South Leeds Cheese Factory.....	1.0308	2.6	10.74	8.14	39.70
July 24	C. Becker, Morrisonville.....	South Leeds Cheese Factory.....	1.0280	2.9	10.46	7.56	39.30
July 24	Peter Kutz, Greenwood.....	Greenwood Dairy Co.....	1.0258	3.7	10.60	6.90	35.70	Not standard in solids not fat.
July 24	Peter Kutz, Greenwood.....	Greenwood Co-op. Dairy Co.....	1.0264	3.2	9.89	6.79	35.70	Not standard in solids not fat.
July 25	Fred Wehinger, South Wayne.....	South Wayne Cheese Factory, South Wayne.....	1.0300	2.7	10.87	8.17	40.3
July 26	John Chapman, South Wayne.....	South Wayne Cheese Factory, South Wayne.....	1.0263	2.6	9.70	7.10	36.60	Watered.
July 31	Mrs. Aug. Gietz, Oconomowoc.....	Cross Keys Cheese Factory.....	1.0224	2.4	8.44	6.04	33.2
Aug. 2	Julius Forde, Ferryville.....	Rising Sun Cheese Factory.....	1.0225	2.4	8.60	6.20	33.35

Milk—Not Standard—Delivered to Cheese Factories, Creameries or Condenseries

Date	Sold or Delivered by	Sold or Delivered to	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey	Remarks
1923								
Aug. 2	Forde Bros., Ferryville	Rising Sun Cheese Factory	1.0325	2.35	10.99	8.64	40.2	Not standard in fat.
Aug. 2	Nels Forde, Ferryville	Rising Sun Cheese Factory	1.0303	2.65	10.75	8.10	39.0	Not standard in solids not
Aug. 9	J. W. Helmenstein, Blue Mounds	Blue Mounds Cheese Factory	1.0304	3.6	11.94	8.34	40.35	fat. No evidence of
Aug. 9	J. W. Helmenstein, Blue Mounds	Blue Mounds Cheese Factory	1.0308	3.3	11.56	8.26	40.70	watering or skimming.
Aug. 10	Chas. Zutz, Chilton	Glenn Holly Cheese Factory	1.0219	2.6	8.73	6.13	33.0	No evidence of watering
Aug. 10	Niffenegger Bros., Monroce	Pleasant Valley Cheese Factory	1.0304	2.9	10.97	8.07	40.0	or skimming.
Aug. 16	T. F. Dolan, Juneau	Carey Cheese Factory	1.0300	3.1	10.89	7.79	38.30	
Aug. 16	M. Maning, Juneau	Carey Cheese Factory	1.0300	3.3	11.29	7.99	39.60	
Aug. 16	H. Steffen, Juneau	Carey Cheese Factory	1.0306	3.5	11.72	8.22	40.00	
Aug. 16	C. Mass, Juneau	Carey Cheese Factory	1.0306	3.3	11.44	8.14	39.60	
Aug. 16	J. Wholitz, Juneau	Carey Cheese Factory	1.0274	3.0	10.25	7.25	37.20	
Aug. 16	R. C. Kaul, Juneau	Carey Cheese Factory	1.0300	3.3	11.54	8.24	39.00	
Aug. 22	R. Hanson, Browntown	Herrli Cheese Factory	1.0306	3.2	11.40	8.20	39.30	Low in solids not fat.
Aug. 22	F. R. Probst, Browntown	Herrli Cheese Factory	1.0306	3.2	11.29	8.09	39.40	Low in solids not fat.
Aug. 23	Maurer & Chapman, South Wayne	Wayne Center Cheese Factory	1.0306	3.2	11.55	8.35	40.70	Low in solids not fat.
Aug. 23	John Thoman, South Wayne	Wayne Center Cheese Factory	1.0300	3.1	11.17	8.07	39.70	Low in solids not fat.
Aug. 24	Ed. Cohen, Cato	Butternut Co-op. Co.	1.0260	2.9	9.70	6.80	35.50	
Aug. 27	Joe Murowski, Wisconsin Rapids	Wisconsin Valley Creamery	1.0286	4.1	12.01	7.91	38.50	
Aug. 29	P. Bulthuis, Cambria	Courtland Frs. Cheese Factory	1.0324	2.3	10.73	8.43	40.40	
Aug. 29	R. Buursma, Cambria	Courtland Frs. Cheese Factory	1.0332	2.4	11.01	8.61	42.10	Indicated skimming.
Aug. 30	H. Hoefs, Randolph	Shady Lane Cheese Factory	1.0108	1.9	4.65	2.75	24.35	Watered.
Aug. 30	H. Hoefs, Randolph	Shady Lane Cheese Factory	1.0208	3.1	8.59	5.49	32.40	Watered.
Sept. 5	Conrad Horst, Rubicon	Salesville Cheese Factory	1.0293	2.9	11.01	8.11	40.45	Delivered as produced by
Sept. 6	Sam Freitag, Belleville	East Dayton Cheese Factory	1.0300	2.9	10.75	7.85	40.05	herd.
Sept. 6	Roy Horerig, Rubicon	Salesville Cheese Factory	1.0315	2.8	11.31	8.51	41.75	
Sept. 6	C. Gift, Belleville	East Dayton Cheese Factory	1.0340	2.7	11.55	8.85	42.90	Low in fat.
Sept. 11	Leo Keller, Cazenovia	Germanatown Cheese Factory	1.0216	2.9	9.07	6.17	33.00	Watered.
Sept. 11	Leo Keller, Cazenovia	Germanatown Cheese Factory	1.0244	3.4	9.79	6.39	34.30	Watered.
Sept. 18	L. Seering Burnett	Union Dairy Cheese Factory	1.0280	2.7	10.32	7.62	37.10	Watered.
Sept. 18	C. Shlieker, Burnett	Union Dairy Cheese Factory	1.0286	3.2	11.15	7.95	37.50	Watered.
Sept. 24	Joe Berna, Athens	Hillside Cheese Factory	1.0254	3.4	10.31	6.91	34.70	Low in solids not fat.
Sept. 26	J. F. Jones, Merrimac	Caledonia Cheese Factory	1.0284	2.6	9.99	7.39	37.30	
Sept. 26	Gust. Beich, Merrimac	Caledonia Cheese Factory	1.0258	2.8	9.67	6.87	35.50	Watered.

Sept. 27	Joe LeBreck, Oconto	Elm Grove Cheese Factory	1.0272	2.9	10.13	7.23	36.15	Watered.
Sept. 27	Wm. Hausman & Son, Plymouth	John Peters Cheese Factory	1.0250	2.7	9.44	6.74	35.90	Watered.
Oct. 3	J. Bogenschutz, Cleveland	Cloverleaf Cheese Co.	1.0280	3.5	11.30	7.80	37.25	Not standard in solids not fat.
Oct. 3	G. Von De Loo, Cleveland	Cloverleaf Cheese Co.	1.0296	3.8	12.28	8.48	39.60	Not standard in solids not fat.
Oct. 3	J. Wagner, Cleveland	Cloverleaf Cheese Co.	1.0298	3.6	11.94	8.34	38.55	Not standard in solids not fat.
Oct. 10	Henry Peterson, Hurley	Iron County Creamery Co.	1.0346	2.8	12.05	9.23	40.70	Not standard in fat.
Oct. 22	Ed. Diederich, Manitowoc	Sunnyside Cheese Factory	1.0270	3.1	10.23	7.13	37.15	Watered.
Oct. 22	E. Awe, Manitowoc	Sunnyside Cheese Factory	1.0300	3.5	11.78	8.28	39.60	Slightly watered.
Oct. 22	F. Woepse, Manitowoc	Sunnyside Cheese Factory	1.0306	3.4	11.57	8.17	40.60
Oct. 22	J. Wuhowski, Manitowoc	Sunnyside Cheese Factory	1.0294	3.3	11.09	7.79	38.60	Watered.
Oct. 23	Arthur Lain, Reeseville	North Lowell Cheese Factory	1.0258	2.9	9.81	6.91	33.70	Watered.
Oct. 24	Wm. Biedenbender, Hilbert	Hilbert Cheese Factory	1.0260	3.0	9.97	6.97	36.60	Watered.
Oct. 26	W. Kauba, Francis Creek	Fisherville Co-op. Dairy Co.	1.0286	3.9	11.79	7.89	37.50	Not standard in solids not fat.
Oct. 31	Otto Gogling, Shawano	Uphem & Russell Co.	1.0348	3.9	13.22	9.32	41.80	Evidence of skimming.
Nov. 2	Pete Loring, Mineral Point	Powel Cheese Factory	1.0304	3.4	11.69	8.29	39.10	Not standard in solids not fat.
Nov. 2	Roy Jones, Mineral Point	Powel Cheese Factory	1.0280	3.4	11.01	7.61	37.00	Not standard in solids not fat.
Nov. 3	D. Bushnell, Monroe	First Swiss Cheese Factory	1.0270	3.3	10.57	7.27	36.20	Watered.
Nov. 3	Alb. Ross, Monroe	First Swiss Cheese Factory	1.0222	2.5	8.37	5.87	33.30	Watered.
Nov. 17	A. Simonson, Orfordville	Spring Valley Cheese Factory	1.0314	2.7	11.11	8.41	40.90
Nov. 17	H. Jarnielson, Orfordville	Spring Valley Cheese Factory	1.0250	3.3	9.95	6.65	34.00	Watered.
Nov. 17	S. Onsgard, Orfordville	Spring Valley Cheese Factory	1.0298	3.7	11.62	7.92	39.05
Nov. 24	F. Stecker, Hilbert	Freund Cheese Factory	1.0306	4.4	12.64	8.24	38.20	Not standard in solids not fat.
Nov. 24	Herb. Brandenburg, Hilbert	Freund Cheese Factory	1.0276	3.9	11.32	7.42	37.00	Not standard in solids not fat.
Nov. 24	F. Kueppfel, Hilbert	Freund Cheese Factory	1.0300	3.4	11.44	8.04	39.15	Not standard in solids not fat.
Nov. 24	E. Hederick, Hilbert	Freund Cheese Factory	1.0310	3.3	11.69	8.39	39.60	Not standard in solids not fat.
Dec. 18	J. Gruber, Manitowoc	Sunnyside Cheese Factory	1.0268	3.5	10.73	7.23	36.20
Dec. 18	Jos. Sperl, Manitowoc	Sunnyside Cheese Factory	1.0286	3.7	11.33	7.63	38.70
Dec. 18	Jos. Delsmann, Manitowoc	Sunnyside Cheese Factory	1.0290	2.9	10.50	7.60	37.25
Dec. 19	B. Olson, Arkdale	E. E. Smith Milk Station	1.0314	3.1	11.44	8.34	40.20
Dec. 24	Geo. Miller, East Troy	Troy Dairy Products Co.	1.0304	2.8	10.77	7.97	40.30	Adulterated in that it contains less than required percentage of fat and solids not fat.
1924								
Jan. 12	A. Hinzemann, Monroe	First Swiss Cheese Factory	1.0304	3.4	11.47	8.07	39.80	Not standard in solids not fat.

Milk—Not Standard—Delivered to Cheese Factories, Creameries or Condenseries

Date	Sold or Delivered by	Sold or Delivered to	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey	Remarks
1924								
Jan. 12	R. Wyss, Monroe	First Swiss Cheese Factory	1.0306	2.7	10.89	8.19	40.50	Delivered as produced by herd.
Jan. 12	L. Hare, Monroe	First Swiss Cheese Factory	1.0308	2.6	10.63	8.09	39.90	Delivered as produced by herd.
Jan. 16	Wm. McGlinn, Sugar Bush	Maple Leaf Cheese Factory	1.0215	2.2	7.82	5.62	32.25	
Jan. 16	John Mauritz, Peshtigo	County Line Cheese Factory	1.0291	2.95	10.82	7.87	38.6	
Jan. 16	F. Reinke, Bear Creek	Maple Leaf Cheese Factory	1.0335	2.87	11.93	9.06	41.5	Skimmed.
Feb. 13	Chas. Knoepfle, Bonduel	Valley Cheese Factory	1.0311	3.5	11.96	8.46	41.2	No evidence of watering.
Feb. 26	Chris. Soldner, Reeseville	Pleasant View Cheese Factory	1.0166	2.4	7.03	4.63	29.20	
Feb. 27	Fred Stabler, Brodhead	Pine Bluff Cheese Factory	1.0297	2.5	10.45	7.98	40.38	
Mar. 12	Julius Rudolph, Sturgeon Bay	Van Camps Produce Co.	1.0349	2.9	12.01	9.11	42.98	Skimmed.
Mar. 13	Mrs. W. Hanks, Racine	J. Puceley	1.0284	3.1	10.54	7.44	38.71	Watered.
Mar. 13	Emil Corbesier, Sawyer	Van Camps Produce Co.	1.0314	2.4	10.50	8.10	40.72	
Mar. 13	A. L. Harrison, Sawyer	Van Camps Produce Co.	1.0329	2.6	11.42	8.75	40.79	Skimmed.
Mar. 13	John Koppel, Sawyer	Van Camps Produce Co.	1.0258	2.6	9.18	6.58	36.25	Watered.
Mar. 13	Thompson Bros., Sawyer	Van Camps Produce Co.	1.0320	2.6	11.05	8.45	41.77	Skimmed.
Mar. 18	Frank Tress, Wausau	Keiffer Produce Co.	1.0291	3.0	10.71	7.71	38.90	
Mar. 21	Pete Feith, Wausau	Maple Grove Cheese Factory	1.0291	2.5	9.96	7.46	38.51	Watered.
Mar. 21	Mag. Kimciek, Wausau	Maple Grove Cheese Factory	1.0325	2.9	11.43	8.53	41.54	
Mar. 26	A. Boures, Deer Brook	River View Cheese Factory	1.0325	2.95	11.26	8.31	41.50	
Mar. 26	Joe Boures, Deer Brook	River View Cheese Factory	1.0290	3.0	10.54	7.54	39.52	
Mar. 28	Fr. Koll, Theresa	Four Corners Dairy Co. Cheese Factory	1.0142	1.6	5.01	3.41	26.07	Watered.
April 2	John Koepfel, Sawyer	Van Camps Produce Co.	1.0313	2.9	11.21	8.31	40.40	Skimmed.
April 2	Julius Rudolph, Sturgeon Bay	Van Camps Produce Co.	1.0353	2.9	12.24	9.34	43.90	Skimmed.
April 2	Robert Konitzer, Sawyer	Van Camps Produce Co.	1.0338	2.5	11.15	8.65	42.80	
April 2	D. J. Vertz, Sturgeon Bay	Van Camps Produce Co.	1.0267	2.9	9.94	7.04	37.77	
April 2	Louis Larson, Sawyer	Van Camps Produce Co.	1.0331	2.9	11.59	8.69	42.16	
April 2	Mrs. J. Mierck, Wausau	Maple Grove Cheese Factory	1.0315	2.7	11.10	8.40	41.34	Skimmed.
April 9	Karl J. Larson	Russell Creamery Co.	1.0308	3.95	12.23	8.49	41.50	
April 10	Fred Michaelis, Brodhead	Dawson Cheese Factory	1.0299	2.8	10.73	7.93	40.00	Delivered as produced by herd.
April 10	Emil Mass, Brodhead	Dawson Cheese Co.	1.0305	2.7	10.92	8.22	40.43	
April 10	Sam Rhyner, Brodhead	Dawson Cheese Factory	1.0321	2.7	11.11	8.41	41.63	
April 10	Art Moller, Superior	Russell Creamery Co.	1.0297	4.0	12.21	8.21	40.27	
April 15	J. W. Prosser, Deer Brook	Northern Cheese Factory	1.0311	3.2	11.59	8.39	41.45	
April 15	C. Benes	Northern Cheese Factory	1.0310	2.9	11.05	8.15	41.81	
April 15	Joe Brozok, Deer Brook	Northern Cheese Factory	1.0316	2.8	11.00	8.20	41.35	
April 15	Joe Brozok, Deer Brook	Northern Cheese Factory		2.6				

April 22	F. Fetzer, Manitowoc	Sunnyside Cheese Factory	1.0313	3.6	11.88	8.28	41.03	
April 22	J. Delsman, Manitowoc	Sunnyside Cheese Factory	1.0310	3.4	11.60	8.20	40.06	
April 22	J. Dirrkman, Manitowoc	Sunnyside Cheese Factory	1.0312	3.65	11.82	8.17	41.05	
April 22	A. Koehan, Manitowoc	Sunnyside Cheese Factory	1.0308	3.6	11.69	8.09	41.80	
April 22	F. Reiff, Manitowoc	Sunnyside Cheese Factory	1.0292	2.7	10.32	7.62	38.64	
April 22	F. Delsman, Manitowoc	Sunnyside Cheese Factory	1.0306	3.35	11.32	7.97	40.37	
April 22	J. Schleiss, Manitowoc	Sunnyside Cheese Factory	1.0305	3.5	11.62	8.12	41.15	
April 22	A. Herman, Manitowoc	Sunnyside Cheese Factory	1.0309	3.4	11.48	8.08	40.65	
April 25	John Babler, Monroe	Geigel Cheese Factory	1.0290	2.7	10.32	7.62	39.25	Watered.
April 25	Geo. Cleary, Chippewa Falls	Model Dairy Co.	1.0280	3.7	11.37	7.67	39.60	Watered.
April 29	Mrs. Lehman, Two Rivers	Two Creeks Cheese & Butter Co.	1.0324	3.0	11.40	8.40	41.50	Slightly low in solids not fat.
April 30	Ed. Reinholds, Gillett	Wadginski Cheese Factory	1.0281	2.9	10.31	7.41	38.00	Watered.
May 6	Wm. Schultz, Greenwood	Mrs. David Mandel Cheese Factory	1.0310	3.0	11.46	8.46	41.25	Skimmed.
May 6	Wm. Schultz, Greenwood	Mrs. David Mandel Cheese Factory	1.0318	2.3	10.70	8.40	41.05	Skimmed.
May 6	Mat. Sevenich, Sherwood	Harrison Cheese Factory	1.0590	3.4	11.14	7.74	38.95	Watered.
May 20	Aug. Stock, Timothy	Newton Cheese & Dairy Co.	1.0302	3.1	10.83	7.73	39.25	Watered.
May 20	John Adamitz	Oak Grove Cheese Factory	1.0282	3.15	10.67	7.52	38.25	Watered.
May 27	Mrs. Jonn Kurth, Kewaskum	Schmitt Cheese Factory	1.0292	3.2	11.11	7.91	38.05	Watered.
May 27	F. A. Zuman, Denmark	Danish Pride Milk Products Co.	1.0288	2.8	10.48	7.68	38.95	Watered.
May 27	Chas. Opiekh, Denmark	Danish Pride Milk Products Co.	1.0292	2.9	10.38	7.48	38.50	Watered.
May 27	A. Micolicheck, Green Bay	Danish Pride Milk Products Co.	1.0284	3.1	10.55	7.45	37.85	Watered.
May 27	John Umentum, Green Bay	Danish Pride Milk Products Co.	1.0252	2.2	8.80	6.60	35.50	Watered.
June 4	Doyle Bros., Highland	High Point Cheese Factory	1.0292	3.0	10.74	7.74	38.40	Watered.
June 4	Al. Griffen, Highland	High Point Cheese Factory	1.0278	3.1	10.79	7.69	38.85	
June 10	Edw. Tellock, Hortonville	North Medina Cheese Factory	1.0312	2.85	11.43	8.58	40.55	
June 11	Walt Brander, Spring Green	Wyoming Valley Cheese Factory	1.0293	3.4	11.28	7.88	39.20	Watered.
June 13	W. Pregal, Loganville	Smith Hollow Cheese Factory	1.0300	4.0	12.14	8.14	39.87	Not standard in solids not fat.
June 13	Herman Pahl, Loganville	Smith Hollow Cheese Factory	1.0300	3.5	11.82	8.32	40.95	Slightly low in solids not fat.
June 13	Jos. Ruzek, Whitelaw	Kellnersville Cheese Factory	1.0303	2.95	11.25	8.30	41.00	
June 13	Joe Muench, Whitelaw	Kellnersville Cheese Factory	1.0332	2.7	11.58	8.88	42.00	
June 13	Mrs. J. Konop, Kellnersville	Kellnersville Cheese Factory	1.0304	3.0	11.29	8.29	40.95	Low in solids not fat.
June 17	C. A. Johnson, DeForest	Norway Grove Cheese Factory	1.0230	2.75	9.11	6.36	33.55	Watered.
June 19	John Adamitz, Montfort	Oak Grove Cheese Factory	1.0293	3.2	11.13	7.93	40.20	Watered.
June 19	O'Flaherty Bros.	Oak Grove Cheese Factory	1.0332	2.4	11.22	8.82	42.65	Indicates skimming.
June 25	Joe Ruzek, Whitelaw	Kellnersville Cheese Factory	1.0307	3.2	11.44	8.24	40.20	
June 25	Joe Muench, Whitelaw	Kellnersville Cheese Factory	1.0304	3.0	11.09	8.09	40.10	
June 25	Mrs. J. Konop, Kellnersville	Kellnersville Cheese Factory	1.0327	2.75	11.20	8.45	41.25	
June 26	Adolph Fisher, Sobieski	Riverside Cheese Factory	1.0272	3.05	10.59	7.54	38.50	Watered.
June 27	Wm. Craig, Highland	High Point Cheese Factory	1.0302	3.2	11.04	7.84	39.90	Watered.
June 27	Doyle Bros.	High Point Cheese Factory	1.0294	3.2	11.22	8.02	39.80	Watered.
June 27	J. P. Connor, Cobb	High Point Cheese Factory	1.0295	2.9	10.54	7.64	38.80	Indicates added water.

196 *Report of Wisconsin Dairy and Food Commissioner*

City Milk—Standard

Date	Delivered by or Purchased at	
1923		
Sept. 10	Broadway Lunch.....	Green Bay.*
Sept. 10	J. B. McDermott Restaurant.....	Green Bay.*
Sept. 10	American Restaurant.....	Green Bay.*
Sept. 10	Baltimore Dairy Lunch.....	Green Bay.*
Sept. 10	Great Northern Restaurant.....	Green Bay.*
Sept. 10	A. J. Bodart Lunch.....	Green Bay.*
Sept. 10	Beaumont Hotel Cafe.....	Green Bay.*
Sept. 10	Lennis & Ryan Corner Lunch.....	Green Bay.*
Sept. 10	Kaap's Restaurant.....	Green Bay.*
Sept. 10	DeLair's Restaurant.....	Green Bay.*
Dec. 19	Wedge Restaurant.....	Beaver Dam.*
Dec. 19	Coney Island Restaurant.....	Beaver Dam.*
Dec. 28	Salzgeber Bros.....	Boscobel.
1924		
Jan. 7	Mr. Huniker.....	Wales.
Jan. 23	Lawrence Meat Market.....	Sturgeon Bay.*
Jan. 23	Barney Haen.....	Sturgeon Bay.
Jan. 25	Washington Restaurant.....	Watertown.*
Jan. 25	Star Lunch.....	Watertown.*
Jan. 25	Mallow Dairy.....	Watertown.*
Jan. 29	Reuben Johnstone.....	Rewey.
Jan. 29	Chas. Enstice.....	Platteville.
Feb. 1	Henry Baumgardner.....	Wrightstown.
Feb. 12	W. C. Clark.....	Cottage Grove.
Feb. 12	Ad. Swenson.....	Cottage Grove.
Feb. 14	Henry Baumgardner & Sons.....	Wrightstown.
Feb. 15	J. P. Ternes.....	Ridgeway.
Feb. 19	F. J. Richardt.....	Juneau.
Feb. 20	Ed. Marshall.....	Bagley.
Feb. 21	Frank Haas.....	Park Falls.
Feb. 21	Leonard Engle.....	Merrill.
Feb. 26	Oscar Ballernd.....	Eau Claire.
Feb. 26	Oscar Ballernd.....	Eau Claire.
Mar. 6	Thomas.....	Fennimore.
Mar. 7	Evergreen Dairy.....	Spoonerville.
Mar. 7	Evergreen Dairy.....	Spoonerville.
Mar. 7	Evergreen Dairy.....	Spoonerville.
Mar. 7	Evergreen Dairy.....	Spoonerville.
Mar. 13	Lange & Voss Grocery.....	Superior.*
Mar. 13	E. H. Long.....	Cassville.
Mar. 19	Louis Knipfel.....	Neenah.
Mar. 19	P. J. Ladd.....	Neenah.
Mar. 20	Wright House.....	Lancaster.*
April 17	Princess Candy Shop.....	Watertown.*
April 26	Arcadia Confectionery.....	Chippewa Falls.*
May 2	Matt. Brennan.....	Dodgeville.
June 25	Buser's Grocery.....	Madison.*

* Purchased at

City Milk—Not Standard

Date	Sold by	City	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey	Remarks
1923								
Aug. 7	C. E. Garrett	La Crosse	1.0332	2.4	11.31	8.91	41.0	Not standard in fat.
Aug. 8	Mrs. S. Rowe	Stoughton	1.0312	2.9	11.34	8.44	40.0	
Aug. 13	Fischl Dairy	Manitowoc	1.0320	2.4	10.75	8.35	40.50	
Aug. 15	Fischl Dairy	Manitowoc	1.0310	3.2	11.55	8.35	40.00	Not standard in solids not fat.
Sept. 10	Chas. Gottleman Lunch	Green Bay	1.0346	2.1	11.11	9.01	41.65	Not standard in fat.
Sept. 10	E. A. LaDuke Lunch	Green Bay	1.0348	1.8	10.62	8.82	41.30	Not standard in fat.
Sept. 10	Oconto House Lunch	Green Bay	1.0340	2.8	11.69	8.89	41.10	Not standard in fat.
Sept. 10	A. P. Hansen Lunch	Green Bay	1.0334	2.7	11.58	8.88	41.00	Not standard in fat.
Sept. 10	Joe Kalkik Lunch	Green Bay	1.0275	7.1	15.35	8.25	39.80	Not standard in solids not fat.
Sept. 10	Corner Lunch	Green Bay	1.0324	2.9	11.65	8.75	40.30	Not standard in fat.
Sept. 10	Mrs. M. Barrett Lunch	Green Bay	1.0330	2.1	10.86	8.76	40.60	Not standard in fat.
Sept. 10	Uneda Lunch Room	Green Bay	1.0326	2.8	11.42	8.62	40.10	Not standard in fat.
Sept. 10	Blackstone Restaurant	Green Bay	1.0302	4.0	12.38	8.38	40.30	Not standard in solids not fat.
Sept. 10	Columbia Car Restaurant	Green Bay	1.0330	2.8	11.56	8.76	41.10	Not standard in fat.
Sept. 10	West Side Restaurant	Green Bay	1.0324	2.9	11.59	8.69	41.00	Not standard in fat.
Dec. 18	E. E. Smith	Friendship	1.0294	2.8	10.38	7.58	38.90	
Dec. 19	Young's Lunch Room	Beaver Dam	1.0350	1.1	9.86	8.76	41.20	
Dec. 19	Home Restaurant	Beaver Dam	1.0336	2.5	11.70	9.20	40.75	
Dec. 19	Palace Restaurant	Beaver Dam	1.0330	2.0	10.60	8.60	40.10	
Dec. 19	Lunch Wagon	Beaver Dam	1.0290	8.5	16.87	8.37	40.95	Not standard in solids not fat.
Dec. 27	John Seifert	Muscoda	1.0306	3.0	11.42	8.42	40.05	Not standard in solids not fat.
1924								
Jan. 16	Bob Murphy	Mt. Horeb	1.0314	2.9	11.39	8.49	41.1	
Jan. 18	Anton Barton	De Pere	1.0307	2.9	11.15	8.25	39.6	
Jan. 22	Egnatz Fushier	Point Washington	1.0330	2.3	10.99	8.69	40.8	Low in fat.
Jan. 22	Hoke Dairy Store	Antigo	1.0323	3.15	11.86	8.71	41.3	Not standard in solids not fat.
Jan. 23	John Stoneman	Sturgeon Bay	1.0331	2.85	11.66	8.81	40.4	Not standard in fat.
Jan. 23	Tom Christanson	Sturgeon Bay	1.0333	2.75	11.69	8.94	41.8	Not standard in fat.
Jan. 25	John Stoneman's Meat Market	Sawyer	1.0331	2.25	10.95	8.70	40.4	Low in fat.
Jan. 25	Schott's Restaurant	Watertown	1.0239	9.0	16.39	7.39	39.40	

City Milk—Not Standard

Date	Sold by	City	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey	Remarks
1924								
Jan. 25	Princess Restaurant	Watertown	1.0331	1.4	10.19	8.79	41.60	
Jan. 25	Grant Restaurant	Watertown	1.0305	2.5	10.70	8.20	40.05	
Feb. 5	Restaurant	Hazel Green	1.0337	2.6	11.63	9.03	41.85	Not standard in fat.
Feb. 8	Rudolph Dobby	Algoma	1.0337	2.8	11.78	8.98	41.35	Not standard.
Feb. 13	Wm. Young	Boscobel	1.0301	3.2	11.41	8.21	40.1	Not standard in solids not fat.
Feb. 13	Roger Wellman	Boscobel	1.0307	3.92	12.40	8.48	40.3	Not standard in solids not fat.
Feb. 13	Henry Connor	Boscobel	1.0320	1.25	9.53	8.28	40.15	
Feb. 13	Guernsey Bakery	Boscobel	1.0307	3.6	11.97	8.37	40.1	Not standard in solids not fat.
Feb. 14	Henry Ganschow	Bonduel	1.0299	3.0	11.01	8.01	39.75	No evidence of watering.
Feb. 15	Duster Cafe	Fennimore	1.0313	2.3	10.51	8.21	40.2	
Feb. 19	Purity Creamery Co.	Ashland	1.0339	2.9	12.20	9.3	40.0	Not standard in fat.
Feb. 19	Alverno Dairy	Manitowoc	1.0329	2.65	11.52	8.87	41.4	
Feb. 27	Geo. Hustad	Ridgeway	1.0301	3.3	11.06	7.76	39.13	Not standard in solids not fat.
Feb. 27	J. P. Ternes	Ridgeway	1.0312	3.8	12.28	8.38	41.13	Not standard in solids not fat.
Feb. 27	Frank Gilbert	Eau Claire	1.0326	2.8	11.69	8.89	41.65	Watered.
Feb. 28	J. Puceoly	Racine	1.0285	2.5	10.00	7.50	38.50	Not standard in solids not fat.
Feb. 28	E. E. Giddings	Racine	1.0290	3.2	10.92	7.72	38.76	Watered.
Mar. 5	Dusters Cafe	Fennimore	1.0321	2.8	11.36	8.56	41.36	Not standard in fat.
Mar. 7	C. H. Lininger	Spooner	1.0294	3.4	11.31	7.91	39.75	Watered.
Mar. 7	W. S. Whitehead	Spooner	1.0326	3.1	11.66	8.56	40.60	Watered and skimmed.
Mar. 12	N. Snow	Superior	1.0275	3.4	10.97	7.57	37.49	Watered.
Mar. 13	Eugene Seigfried	Cassville	1.0325	2.3	10.71	8.41	41.06	
Mar. 13	Arthur Bennett	Cassville	1.0357	1.3	10.55	9.25	40.61	Not standard in fat.
Mar. 14	Mrs. Joe Kaiser	Muscoda	1.0354	2.0	11.05	9.05	42.83	Not standard in fat.
Mar. 18	H. H. Wuster	Dodgeville	1.0324	2.3	10.70	8.40	41.26	
Mar. 18	Higbee Hotel	Dodgeville	1.0413	0.9	11.56	10.66	43.90	
Mar. 20	Wright House	Lancaster	1.0368	1.1	10.60	9.50	43.87	
Mar. 20	Mrs. A. C. Diamond	Lancaster	1.0364	2.3	11.55	9.25	43.96	
Mar. 20	Abe Ward	Lancaster	1.0373	0.6	10.07	9.47	42.75	
Mar. 25	W. Bower	Mineral Point	1.0351	2.9	12.23	9.33	43.75	
Mar. 25	C. J. Koch	Mineral Point	1.0363	2.2	11.66	9.46	43.55	

Mar. 25	T. S. Ryan	Mineral Point	1.0358	2.6	11.99	8.39	44.00	
Mar. 28	F. C. Suelman	Platteville	1.0369	0.8	10.20	9.40	42.68	
Mar. 28	Tracy Hotel	Platteville	1.0341	1.9	10.66	8.76	41.24	
Mar. 28	L. J. Schroeder	Platteville	1.0372	0.9	10.23	9.33	42.10	
Mar. 28	Traveler's Club	Platteville	1.0344	2.8	11.97	9.17	43.20	
April 1	Midwest Creamery Co.	Plymouth	1.0334	2.5	11.23	8.73	40.96	Skimmed.
April 1	Frank Austin	Plymouth	1.0333	3.0	11.89	8.89	42.20	Indicates skimming.
April 4	Emil Schmidt	Shawano	1.0293	3.3	11.03	7.73	39.95	
April 4	Herman Fenner	Shawano	1.0327	2.9	11.53	8.63	42.35	
April 4	Mrs. Kammermeyer	Shawano	1.0322	2.8	11.12	8.32	41.25	Skimmed.
April 4	Mrs. Kammermeyer	Shawano	1.0324	2.8	11.22	8.42	41.23	Skimmed.
April 24	Geo. Keenan	Elkhart Lake	1.0290	3.2	10.64	7.44	39.37	
April 24	Arcadia Confectionery	Chippewa Falls	1.0275	3.4	10.83	7.43	38.56	Watered.
April 28	Hyde & Funk	La Crosse	1.0318	2.7	10.90	8.20	40.13	
June 24	Girling Dairy	Menasha	1.0306	3.4	11.58	8.18	40.45	

Herd Samples Collected by Inspectors in Connection with Samples Taken at Cheese Factories, Creameries, and City Milk Supplies. Sent to Laboratory for Analysis

Date	From Herd of	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey at 20° C.
1923						
July 2	Neil Quatsoe, West De Pere	1.0300	3.3	11.50	8.20	39.50
July 5	John Christen, Belleville	1.0306	2.8	10.90	8.10	39.50
July 5	Fred Schoepfer, Belleville	1.0310	2.7	10.94	8.24	39.50
July 17	Ed. Nitehke, Burnett	1.0308	2.8	10.95	8.15	39.80
July 19	Henry Barsel, Oconomowoc	1.0288	3.7	11.61	7.91	38.50
July 19	Charles Kliest, Oconomowoc	1.0306	3.7	11.91	8.21	40.35
July 19	Hugo C. Grulke, Oconomowoc	1.0320	3.7	12.45	8.75	40.15
July 24	Peter Kutz, Greenwood	1.0306	3.6	11.73	8.13	39.30
July 24	O. Bussiau, Morrisonville	1.0300	2.8	10.89	8.09	39.80
July 24	L. Klahn, Morrisonville	1.0314	2.8	11.24	8.43	39.60
July 25	Peter Kutz, Greenwood	1.0306	3.8	12.14	8.34	39.60
July 25	C. Kampen, Morrisonville	1.0318	3.4	11.90	8.50	40.40
July 25	C. Becker, Morrisonville	1.0290	3.9	11.65	7.75	39.70
July 25	Harry Keegan, Monroe	1.0312	3.5	11.94	8.44	40.90
July 27	Fred Neuenschrauder, Monroe	1.0302	3.5	11.73	8.23	40.40
July 30	John Chapman, South Wayne	1.0302	3.1	11.33	8.23	39.80
July 31	Henry Barsel, Oconomowoc	1.0310	3.3	11.52	8.23	40.00
July 31	Mrs. Aug. Giets, Oconomowoc	1.0312	2.9	11.44	8.54	40.2
Aug. 2	Julius Forde, Ferryville	1.0321	3.4	12.14	8.74	40.8

Herd Samples Collected by Inspectors in Connection with Samples Taken at Cheese Factories, Creameries, and City Milk Supplies, Sent to Laboratory for Analysis

Date	From Herd of	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey at 20° C.
1923						
Aug. 2	Forde Bros., Ferryville.....	1.0311	3.15	11.42	8.27	39.2
Aug. 2	Nels Forde, Ferryville.....	1.0298	2.9	10.89	7.99	38.5
Aug. 2	Nels Forde, Ferryville.....	1.0302	2.7	10.77	8.07	39.1
Aug. 7	C. E. Garrett, La Crosse.....	1.0323	3.3	12.21	8.91	41.0
Aug. 8	Mrs. S. Rowe, Stoughton.....	1.0313	2.9	11.37	8.47	39.5
Aug. 9	Mrs. S. Rowe, Stoughton.....	1.0314	3.4	12.09	8.69	40.2
Aug. 16	R. C. Kaul, Juneau.....	1.0326	3.2	11.96	8.76	40.60
Aug. 17	J. Wholitz, Juneau.....	1.0324	3.7	12.10	8.40	40.60
Aug. 20	C. Mass, Juneau.....	1.0308	3.5	11.87	8.37	40.00
Aug. 21	T. F. Dolan, Juneau.....	1.0288	3.5	11.41	7.91	38.90
Aug. 21	H. Steffen, Juneau.....	1.0306	3.3	11.56	8.25	40.25
Aug. 22	M. Maning, Juneau.....	1.0300	3.8	11.90	8.10	39.60
Aug. 22	H. Bergman, Juneau.....	1.0316	4.1	12.98	8.88	42.80
Aug. 24	Ed. Cohen, Cato.....	1.0328	4.3	13.24	8.94	42.60
Aug. 25	F. R. Probst, Browntown.....	1.0300	3.5	11.59	8.09	39.70
Aug. 27	Joe Munowski, Wisconsin Rapids.....	1.0330	4.5	13.41	8.91	41.00
Aug. 29	P. Bulthuis, Cambria.....	1.0306	3.1	11.34	8.24	40.10
Aug. 29	R. Bumsma, Cambria.....	1.0316	3.1	11.92	8.82	41.40
Aug. 30	Herm. Hoefs, Randolph.....	1.0306	3.9	12.24	8.34	39.90
Sept. 5	Roy Horerig, Rubicon.....	1.0295	2.7	10.67	7.97	39.35
Sept. 5	Conrad Horst, Rubicon.....	1.0303	3.3	11.68	8.38	39.90
Sept. 18	C. Shlieker, Burnett.....	1.0338	3.3	13.39	9.09	40.60
Sept. 18	L. Seering, Burnett.....	1.0300	3.0	11.28	8.28	38.40
Sept. 24	Joe Berna, Athens.....	1.0344	4.7	14.27	9.57	42.00
Sept. 26	Gust Beich, Merrimac.....	1.0324	3.7	12.53	8.83	41.50
Sept. 26	J. E. Jones, Merrimac.....	1.0318	3.0	11.44	8.44	40.40
Sept. 26	Sam Freitag, Belleville.....	1.0312	2.9	11.06	8.16	40.80
Sept. 26	C. Gift, Belleville.....	1.0330	3.1	12.05	8.95	43.40
Sept. 27	Joe Le Breck, Oconto.....	1.0308	3.5	11.83	8.33	38.30
Sept. 27	Wm. Hansman & Son, Plymouth.....	1.0304	3.5	11.82	8.32	40.80
Oct. 10	Henry Peterson, Hurley.....	1.0330	3.7	12.76	9.06	41.90
Oct. 23	Arthur Lain, Reeseville.....	1.0304	3.7	12.44	8.74	39.60
Oct. 25	Wm. Biedebender, Hilbert.....	1.0322	3.8	12.70	8.90	41.55
Oct. 31	Otto Gogling, Shawano.....	1.0328	5.3	14.54	9.24	41.40
Nov. 5	D. Bushnell, Monroe.....	1.0318	3.8	12.49	8.69	39.10
Nov. 5	Albert Ross, Monroe.....	1.0296	4.0	12.03	8.03	38.90
Nov. 19	H. Jarnielson, Orfordville.....	1.0342	4.8	14.21	9.41	39.50

Dec. 10	F. Stecker, Hilbert.....	1. 0320	5.4	14.50	9.10	41.10
Dec. 10	Herb. Brandenburg, Hilbert.....	1. 0320	5.4	14.44	9.04	41.00
Dec. 11	F. Kuepfel, Hilbert.....	1. 0316	3.7	12.49	8.79	40.80
Dec. 11	E. Hedrick, Hilbert.....	1. 0310	3.2	11.69	8.49	39.70
Dec. 24	George Miller, East Troy.....	1. 0306	2.8	11.04	8.24	40.05
1924						
Jan. 7	Huniker, Wales.....	1. 0325	3.4	12.28	8.88	41.15
Jan. 7	Huniker, Wales.....	1. 0306	3.6	12.31	8.71	40.35
Jan. 7	Huniker, Wales.....	1. 0323	4.0	12.94	8.94	41.55
Jan. 12	Huniker, Wales.....	1. 0322	3.8	12.91	9.11	40.65
Jan. 15	A. Hinzmann, Monroe.....	1. 0308	4.1	12.48	8.38	41.20
Jan. 16	L. Hare, Monroe.....	1. 0306	2.4	10.43	8.03	39.80
Jan. 18	Bob Murphy, Mt. Horeb.....	1. 0314	2.95	11.44	8.49	41.0
Jan. 18	Wm. McGlinn, Sugar Bush.....	1. 0297	4.1	12.07	7.97	39.2
Jan. 18	Robert Wyss, Monroe.....	1. 0318	2.7	10.95	8.25	40.10
Jan. 23	Egnatz Pushier, Port Washington.....	1. 0326	3.4	12.27	8.87	40.8
Jan. 28	Wm. Albrecht, Wausau.....	1. 0322	4.1	12.99	8.89	41.55
Feb. 12	Theo. Abramson, Sawyer.....	1. 0320	3.77	12.50	8.73	40.15
Feb. 12	Tom Christanson, Sturgeon Bay.....	1. 0323	4.6	13.50	8.90	41.65
Feb. 13	D. Lawrence, Sturgeon Bay.....	1. 0333	3.75	12.69	8.94	41.15
Feb. 13	Chas. Knoepfle, Bonduel.....	1. 0308	3.65	12.08	8.46	41.0
Feb. 14	Henry Ganschow, Bonduel.....	1. 0299	3.3	11.33	8.03	39.7
Feb. 14	F. Reinke, Bear Creek.....	1. 0315	3.6	12.19	8.59	41.0
Feb. 14	Anton Barton, West De Pere.....	1. 0314	3.5	12.00	8.50	40.1
Feb. 20	Chas. Achenbach, Manitowoc.....	1. 0327	3.55	12.55	9.00	41.3
Feb. 26	Wm. Larkin, Reeseville.....		3.3			
Feb. 26	Toney Hotnar, Reeseville.....		2.9			
Feb. 26	Wm. Rhodes, Reeseville.....		3.4			
Feb. 26	Geo. Winker, Reeseville.....		3.3			
Feb. 26	Mrs. Arndt, Reeseville.....		3.4			
Feb. 26	Henry Willie, Reeseville.....		3.6			
Feb. 26	John May, Reeseville.....		3.6			
Feb. 26	Emil Schultz, Reeseville.....		3.8			
Feb. 26	Grant Gibson, Reeseville.....		3.3			
Feb. 26	Garet Soldner, Reeseville.....		3.2			
Feb. 28	Geo. Hustod, Ridgeway.....	1. 0293	2.9	10.66	7.76	39.15
Feb. 28	Fred Stabler, Brodhead.....	1. 0297	2.8	10.80	8.00	40.13
Mar. 5	Leslie Miller, Fennimore.....	1. 0320	3.3	11.67	8.37	41.46
Mar. 6	Leo Stukey, Fennimore.....	1. 0329	3.97	13.18	9.01	43.66
Mar. 7	C. H. Lininger, Spooner.....	1. 0317	4.0	12.48	8.48	41.65
Mar. 8	W. S. Whitehead, Spooner.....	1. 0326	4.29	13.30	9.10	42.11
Mar. 10	Chris. Soldner, Reeseville.....	1. 0314	3.7	12.41	8.71	40.25
Mar. 10	E. E. Giddings, Racine.....	1. 0310	3.2	11.68	8.48	41.51
Mar. 11	Mrs. W. Hanks, Racine.....	1. 0302	3.8	11.91	8.11	41.06
Mar. 11	J. Puecely, Racine.....	1. 0323	3.6	12.08	8.48	41.57

Herd Samples Collected by Inspectors in Connection with Samples Taken at Cheese Factories, Creameries, and City Milk Supplies, Sent to Laboratory for Analysis

Date	From Herd of	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey at 20° C.
1923						
Mar. 11	Carl Mickulecky, Racine	1.0326	3.6	12.40	8.80	42.66
Mar. 12	Leonard Engle, Merrill	1.0319	3.6	12.44	8.84	41.6
Mar. 13	N. Snow, Superior	1.0334	4.3	13.35	9.05	41.84
Mar. 13	N. Snow, Superior	1.0338	4.4	13.47	9.07	42.30
Mar. 13	N. Snow, Superior	1.0335	4.5	13.80	9.30	42.30
Mar. 13	N. Snow, Superior	1.0322	5.4	14.65	9.25	41.85
Mar. 13	N. Snow, Superior	1.0324	3.65	12.63	8.98	40.82
Mar. 13	N. Snow, Superior	1.0314	3.4	11.61	8.21	40.95
Mar. 18	Frank Tress, Wausau		3.0			
Mar. 20	C. Jensen, Morrisonville		3.0			
Mar. 20	O. Nordness, Morrisonville	1.0310	4.45	12.77	8.32	41.40
Mar. 31	Mrs. Emil Kreuz, Wausau	1.0321	3.4	11.77	8.37	41.46
Mar. 31	Maggie Kmiecik, Wausau	1.0315	3.7	11.95	8.25	41.46
Mar. 31	Peter Feith, Wausau	1.0324	4.1	12.65	8.55	42.45
Mar. 31	Leo Koll, Theresa	1.0302	3.5	11.49	7.98	40.95
April 2	Mrs. J. Mierck, Wausau	1.0303	3.5	11.76	8.26	41.17
April 2	Louis Costa, Wausau	1.0325	3.8	12.64	8.89	42.50
April 2	A. L. Harrison, Sawyer	1.0310	3.75	12.19	8.44	42.10
April 2	Thompson Bros., Sawyer	1.0312	3.6	12.06	8.46	40.95
April 2	John Koepfel, Sawyer	1.0343	3.45	12.61	9.16	43.20
April 4	Julius Rudolph, Sturgeon Bay	1.0285	3.4	11.10	7.70	38.95
April 7	Emil Schmidt, Shawano	1.0335	3.0	11.86	8.86	41.75
April 7	E. A. Brockman, Shawano	1.0312	3.8	12.02	8.22	41.04
April 7	Mrs. Kammermeyer, Shawano	1.0303	3.0	11.03	8.03	40.66
April 12	Emil Mass, Brodhead	1.0288	2.9	10.53	7.63	39.75
April 14	Fred Michaels, Brodhead	1.0311	2.8	11.05	8.25	41.30
April 15	Sam Rhyner, Brodhead	1.0326	3.45	12.04	8.59	41.40
April 23	J. J. Brickbauer, Elkhart Lake	1.0294	4.2	12.29	8.09	40.18
April 25	Wm. Rank, Chippewa Falls	1.0315	4.0	12.67	8.69	41.20
April 25	Geo. Cleary, Chippewa Falls	1.0315	4.2	12.89	8.69	41.90
April 26	Geo. Cleary, Chippewa Falls	1.0301	3.2	11.14	7.94	40.00
April 28	John Babler, Monroe	1.0312	3.6	11.92	8.32	40.75
April 29	Hyde & Funk, La Crosse	1.0309	3.1	11.37	8.27	40.20
April 29	Hyde & Funk, La Crosse	1.0303	3.3	11.39	8.09	39.88
April 29	Hyde & Funk, La Crosse	1.0325	3.35	11.94	8.59	40.75
April 29	Hyde & Funk, La Crosse	1.0327	3.1	11.46	8.36	41.20
April 29	Mrs. Lehman, Two Rivers					

April 30	Edward Rheinholds, Gillett.....	1. 0297	3. 9	11. 89	7. 99	39. 88
April 30	Cyrill Benes, Deerbrook.....	1. 0299	3. 35	11. 36	8. 01	40. 75
April 30	Joe Brozok, Deerbrook.....	1. 0306	2. 9	11. 04	8. 14	40. 40
May 6	Wm. Schultz, Greenwood.....	1. 0319	3. 9	12. 47	8. 57	41. 65
May 12	F. Reiff, Manitowoc.....	1. 0315	3. 1	11. 31	8. 21	41. 45
May 12	F. Delsman, Manitowoc.....	1. 0309	3. 4	11. 22	7. 82	40. 16
May 20	John Adamitz, Montfort.....	1. 0324	3. 85	12. 68	8. 83	42. 15
May 22	Frank Ruppert, Dodgeville.....	1. 0332	3. 35	12. 28	8. 93	41. 90
May 27	John Umentum, Green Bay.....	1. 0323	3. 7	12. 28	8. 58	41. 55
May 27	Anton Micolichck, Green Bay.....	1. 0319	3. 9	12. 42	8. 52	40. 45
May 27	Mrs. John Kurth, Kewaskum.....	1. 0323	3. 6	12. 50	8. 90	41. 50
May 28	Chas. Piekha, Denmark.....	1. 0320	3. 8	12. 34	8. 54	40. 75
May 29	Mat. Severrick, Sherwood.....	1. 0334	3. 4	12. 29	8. 89	41. 15
June 3	Aug. Stock, Timothy.....	1. 0300	3. 5	11. 80	8. 30	40. 35
June 4	Al. Griffen, Highland.....	1. 0310	3. 3	11. 68	8. 38	40. 85
June 5	Doyle Bros., Highland.....	1. 0321	3. 4	12. 25	8. 85	41. 95
June 11	Walt. Brander, Spring Green.....	1. 0305	3. 0	11. 34	8. 34	40. 10
June 13	Herman Pahl, Loganville.....	1. 0309	3. 3	11. 79	8. 49	40. 78
June 19	Chas. A. Johnson, De Forest.....	1. 0316	2. 85	11. 59	8. 74	41. 70
June 19	John Adamitz, Montfort.....	1. 0326	3. 0	11. 62	8. 62	42. 30
June 26	Adolph Fisher, Sobieski.....	1. 0310	3. 7	12. 56	8. 86	42. 55
June 27	Wm. Craig Highland.....	1. 0327	3. 4	12. 16	8. 76	42. 25

204 *Report of Wisconsin Dairy and Food Commissioner*

Milk—Submitted Samples

Date	Submitted by	Per cent milk fat	Remarks
1923			
July 2	South Leeds Cheese Factory, Morrisonville.	3.30	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.00	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	2.90	Not standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.10	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.20	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.20	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.92	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.35	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.25	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.80	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.20	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.05	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.30	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.32	Standard.
July 2	South Leeds Cheese Factory, Morrisonville.	3.45	Standard.
July 6	Gottlieb Warren, Blue Mounds.	2.8	Not standard.
July 6	Gottlieb Warren, Blue Mounds.	2.6	Not standard.
July 10	E. Wussow, Wisconsin Rapids.	3.75	Standard.
July 12	Little River Creamery, Oconto.	2.85	Not standard.
July 17	Wolf Valley Dairy, New London.	3.40	Standard.
July 18	H. S. Austin, Verona.	3.2.	Standard.
July 18	H. S. Austin, Verona.	3.7	Standard.
July 18	H. S. Austin, Verona.	3.8	Standard.
July 18	H. S. Austin, Verona.	3.4	Standard.
July 18	H. S. Austin, Verona.	3.55	Standard.
July 18	H. S. Austin, Verona.	3.65	Standard.
July 18	H. S. Austin, Verona.	3.55	Standard.
July 18	H. S. Austin, Verona.	3.65	Standard.
July 18	H. S. Austin, Verona.	3.4	Standard.
July 18	H. S. Austin, Verona.	3.10	Standard.
Aug. 3	H. S. Austin, Verona.	3.15	Standard.
Aug. 3	H. S. Austin, Verona.	3.30	Standard.
Aug. 3	H. S. Austin, Verona.	3.20	Standard.
Aug. 3	H. S. Austin, Verona.	3.40	Standard.
Aug. 3	H. S. Austin, Verona.	3.50	Standard.
Aug. 3	H. S. Austin, Verona.	3.40	Standard.
Aug. 3	H. S. Austin, Verona.	3.05	Standard.
Aug. 3	H. S. Austin, Verona.	3.40	Standard.
Aug. 3	H. S. Austin, Verona.	2.8	Not standard.
Aug. 3	H. S. Austin, Verona.	3.5	Standard.
Aug. 3	H. S. Austin, Verona.	2.95	Not standard.
Aug. 3	H. S. Austin, Verona.	3.1	Standard.
Aug. 3	H. S. Austin, Verona.	3.15	Standard.
Aug. 3	H. S. Austin, Verona.	3.5	Standard.
Aug. 3	H. S. Austin, Verona.	3.6	Standard.
Aug. 3	H. S. Austin, Verona.	4.0	Standard.
Aug. 3	H. S. Austin, Verona.	3.55	Standard.
Aug. 23	H. S. Austin, Verona.	3.6	Standard.
Aug. 23	H. S. Austin, Verona.	3.65	Standard.
Aug. 23	H. S. Austin, Verona.	3.4	Standard.
Aug. 23	H. S. Austin, Verona.	3.45	Standard.
Aug. 23	H. S. Austin, Verona.	3.2	Standard.
Aug. 23	H. S. Austin, Verona.	3.4	Standard.
Aug. 23	H. S. Austin, Verona.	3.70	Standard.
Aug. 23	H. S. Austin, Verona.	3.5	Standard.
Aug. 23	H. S. Austin, Verona.	3.4	Standard.
Aug. 23	H. S. Austin, Verona.	3.65	Standard.
Aug. 23	H. S. Austin, Verona.	3.7	Standard.
Aug. 23	H. S. Austin, Verona.	3.2	Standard.
Aug. 23	H. S. Austin, Verona.	3.7	Standard.
Aug. 23	H. S. Austin, Verona.	3.1	Standard.
Aug. 23	H. S. Austin, Verona.	3.4	Standard.
Aug. 23	H. S. Austin, Verona.	3.85	Standard.
Aug. 23	H. S. Austin, Verona.	3.50	Standard.
Aug. 23	H. S. Austin, Verona.	3.6	Standard.
Aug. 30	T. J. Gallagher, Oconto Falls.	2.90	Not standard.
Aug. 30	T. J. Gallagher, Oconto Falls.	3.20	Standard.
Sept. 12	H. S. Austin, Verona.	3.4	Standard.
Sept. 12	H. S. Austin, Verona.	3.45	Standard.
Sept. 12	H. S. Austin, Verona.	3.40	Standard.
Sept. 12	H. S. Austin, Verona.	3.50	Standard.
Sept. 12	H. S. Austin, Verona.	3.55	Standard.
Sept. 12	H. S. Austin, Verona.	3.30	Standard.
Sept. 12	H. S. Austin, Verona.	3.58	Standard.
Sept. 12	H. S. Austin, Verona.	3.70	Standard.
Sept. 12	H. S. Austin, Verona.	3.30	Standard.

Report of Wisconsin Dairy and Food Commissioner 205

Milk—Submitted Samples—Continued

Date	Submitted by	Per cent milk fat	Remarks
1923			
Oct. 2	S. E. Wojcieckowski, Sobieski	5.10	Standard.
Oct. 2	Ed. P. Bartz, Black Creek	4.20	Standard.
Oct. 2	S. M. Carson, Underhill	3.90	Standard.
Oct. 4	H. S. Austin, Verona	3.30	Standard.
Oct. 4	H. S. Austin, Verona	3.70	Standard.
Oct. 4	H. S. Austin, Verona	3.6	Standard.
Oct. 4	H. S. Austin, Verona	3.6	Standard.
Oct. 4	H. S. Austin, Verona	3.65	Standard.
Oct. 4	H. S. Austin, Verona	3.45	Standard.
Oct. 4	H. S. Austin, Verona	3.6	Standard.
Oct. 4	H. S. Austin, Verona	5.65	Standard.
Oct. 4	H. S. Austin, Verona	3.5	Standard.
Oct. 17	Merton Dairy Products Co., Merton	3.30	Standard.
Oct. 17	Otto M. Gronce, Gillett	3.7	Standard.
Oct. 19	Merton Dairy Products Co., Merton	3.50	Standard.
Oct. 25	C. K. Dunlap, Elkhorn	3.20	Standard.
Nov. 2	H. S. Austin, Verona	3.70	Standard.
Nov. 2	H. S. Austin, Verona	3.60	Standard.
Nov. 2	H. S. Austin, Verona	3.45	Standard.
Nov. 2	H. S. Austin, Verona	3.45	Standard.
Nov. 2	H. S. Austin, Verona	3.70	Standard.
Nov. 2	H. S. Austin, Verona	3.70	Standard.
Nov. 2	H. S. Austin, Verona	3.50	Standard.
Nov. 2	H. S. Austin, Verona	4.10	Standard.
Nov. 2	H. S. Austin, Verona	3.65	Standard.
Nov. 15	Andrew L. Kaiser, Stratford	4.10	Standard.
Nov. 20	H. S. Austin, Verona	4.1	Standard.
Nov. 20	H. S. Austin, Verona	3.8	Standard.
Nov. 20	H. S. Austin, Verona	3.6	Standard.
Nov. 20	H. S. Austin, Verona	3.7	Standard.
Nov. 20	H. S. Austin, Verona	4.1	Standard.
Nov. 20	H. S. Austin, Verona	3.7	Standard.
Nov. 20	H. S. Austin, Verona	4.1	Standard.
Nov. 20	H. S. Austin, Verona	4.2	Standard.
Nov. 27	Merton Dairy Products Co., Merton	3.2	Standard.
Dec. 3	Gem City Dairy Co., Baraboo	2.7	Not standard.
Dec. 3	H. S. Austin, Verona	4.3	Standard.
Dec. 3	H. S. Austin, Verona	4.0	Standard.
Dec. 3	H. S. Austin, Verona	3.8	Standard.
Dec. 3	H. S. Austin, Verona	3.8	Standard.
Dec. 3	H. S. Austin, Verona	3.8	Standard.
Dec. 3	H. S. Austin, Verona	3.7	Standard.
Dec. 3	H. S. Austin, Verona	3.7	Standard.
Dec. 3	H. S. Austin, Verona	3.7	Standard.
Dec. 3	H. S. Austin, Verona	3.7	Standard.
Dec. 3	C. R. Pickering, Muscoda	3.1	Standard.
Dec. 12	Oscar Krapp, Bear Creek	3.3	Standard.
Dec. 12	G. A. Carlson, Oconomowoc	3.3	Standard.
Dec. 12	G. A. Carlson, Oconomowoc	3.2	Standard.
Dec. 12	G. A. Carlson, Oconomowoc	3.2	Standard.
Dec. 12	G. A. Carlson, Oconomowoc	3.2	Standard.
Dec. 12	G. A. Carlson, Oconomowoc	3.0	Standard.
Dec. 12	G. A. Carlson, Oconomowoc	3.2	Standard.
Dec. 12	G. A. Carlson, Oconomowoc	3.2	Standard.
Dec. 15	R. Gambrecht, Oconto Falls	4.3	Standard.
1924			
Jan. 7	J. E. Boettcher, Madison	3.36	Standard.
Jan. 20	Arthur Fagan, Bridgeport	3.4	Standard.
Jan. 20	Arthur Fagan, Bridgeport	3.3	Standard.
Jan. 20	Arthur Fagan, Bridgeport	3.6	Standard.
Jan. 20	Arthur Fagan, Bridgeport	3.6	Standard.
Jan. 22	Louis Fischer, Reedsville	1.8	Not standard.
Jan. 31	Richard Milbrot, Mayville	3.0	Standard.
Feb. 7	A. Froehlich, Reeseville	1.8	Not standard.
Feb. 8	Charles Bleser, Pulaski	2.8	Not standard.
Feb. 13	E. W. Klug, Greenleaf	3.5	Standard.
Feb. 13	Bruno Albright, Fall River	2.7	Not standard.
Feb. 18	E. L. Thiede, Kennan	3.2	Standard.
Feb. 19	Frank Witzling, Theresa	3.0	Standard.
Feb. 19	Frank Witzling, Theresa	3.3	Standard.
Feb. 25	Emil Schroeder, Cambria	3.4	Standard.
Feb. 28	H. J. Grell Co., Rosendale	3.2	Standard.
Feb. 28	H. J. Grell Co., Rosendale	3.0	Standard.
Feb. 28	H. J. Grell Co., Rosendale	3.8	Standard.
Feb. 28	H. J. Grell Co., Rosendale	3.1	Standard.
Feb. 28	H. J. Grell Co., Rosendale	3.1	Standard.

Milk—Submitted Samples—Continued

	Submitted by		Remarks
1924			
Feb. 28	H. J. Grell Co., Rosendale	3.2	Standard.
Feb. 28	H. J. Grell Co., Rosendale	3.2	Standard.
Feb. 28	H. J. Grell Co., Rosendale	3.4	Standard.
Feb. 28	H. J. Grell Co., Rosendale	3.3	Standard.
Feb. 28	H. J. Grell Co., Rosendale	2.9	Not standard.
Feb. 28	H. J. Grell Co., Rosendale	2.9	Not standard.
Feb. 28	H. J. Grell Co., Rosendale	3.0	Standard.
Feb. 29	Wolf Valley Dairy Co., New London	3.4	Standard.
Feb. 29	Wolf Valley Dairy Co., New London	3.3	Standard.
Feb. 29	Wolf Valley Dairy Co., New London	2.8	Not standard.
Feb. 29	Wolf Valley Dairy Co., New London	3.6	Standard.
Feb. 29	Wolf Valley Dairy Co., New London	3.3	Standard.
Feb. 29	Wolf Valley Dairy Co., New London	3.6	Standard.
Feb. 29	Wolf Valley Dairy Co., New London	3.3	Standard.
Mar. 4	Edwin Steinberg, Appleton	3.2	Standard.
Mar. 8	Paul Schultz, Loganville	3.0	Standard.
Mar. 10	Peter J. Heisler, Theresa	1.8	Not standard.
Mar. 10	Peter J. Heisler, Theresa	1.7	Not standard.
Mar. 12	L. M. Sommers, Neenah	3.2	Standard.
Mar. 16	B. W. Gall, Saukville	3.2	Standard.
Mar. 17	Rudolph Domres, Bonduel	4.7	Standard.
Mar. 18	Perry Bros., Fort Atkinson	4.0	Standard.
Mar. 25	Hillsboro Condensed Milk Co., Hillsboro	4.5	Standard.
Mar. 31	Paul J. Mech, Tigerton	3.0	Standard.
Mar. 31	Paul J. Mech, Tigerton	3.4	Standard.
Mar. 31	Paul J. Mech, Tigerton	3.1	Standard.
April 1	Martin Sutor, Evansville	3.2	Standard.
April 1	Martin Sutor, Evansville	2.8	Not standard.
April 1	Martin Sutor, Evansville	2.9	Not standard.
April 1	Martin Sutor, Evansville	3.4	Standard.
April 1	Martin Sutor, Evansville	3.0	Standard.
April 1	Martin Sutor, Evansville	2.7	Not standard.
April 1	Martin Sutor, Evansville	3.3	Standard.
April 9	Arnold Hooyman, Little Chute	3.1	Standard.
April 9	Ernest Many, Swan Creek	3.9	Standard.
April 9	Ernest Many, Swan Creek	3.2	Standard.
April 9	Ernest Many, Swan Creek	3.4	Standard.
April 9	Ernest Many, Swan Creek	3.15	Standard.
April 9	Ernest Many, Swan Creek	3.15	Standard.
April 9	Ernest Many, Swan Creek	3.6	Standard.
April 15	Alois Froehlich, Reeseville	3.0	Standard.
April 16	Geo. Kolb, Seymour	3.2	Standard.
April 20	Guston Thuron, Hustisford	3.5	Standard.
April 22	Mrs. Tony Kalupa, North Fond du Lac		Not watered.
April 25	Ernest Many, Swan Creek	3.4	Standard.
April 25	Ernest Many, Swan Creek	4.5	Standard.
April 30	Fred Mansfield, Johnson Creek	2.3	Not standard.
May 5	Frank Karl, Kewaunee	3.3	Standard.
May 5	Badger Cheese Co., Verona	3.0	Standard.
May 5	Badger Cheese Co., Verona	3.2	Standard.
May 5	Badger Cheese Co., Verona	3.1	Standard.
May 5	Badger Cheese Co., Verona	3.1	Standard.
May 5	Badger Cheese Co., Verona	3.0	Standard.
May 5	Badger Cheese Co., Verona	2.9	Not standard.
May 5	Badger Cheese Co., Verona	3.0	Standard.
May 6	J. A. Conrad, Manawa	3.5	Standard.
May 13	Ad. R. Valleskey, Manitowoc	3.6	Standard.
May 15	Mrs. Tony Kalupa, North Fond du Lac		Not watered.
May 16	A. Bartz, Deerbrook	3.6	Standard.
May 16	Wm. H. Breyer, Columbus	4.5	Standard.
May 17	J. E. Donaldson, New Auburn	3.1	Standard.
May 26	Robert Wenzel, Underhill	3.3	Standard.
June 17	J. E. Boettcher, Madison	3.55	Standard.
June 23	August Struck, Aniwa	3.4	Standard.
June 25	A. Reber, Mineral Point	3.0	Standard.

Miscellaneous Dairy Products

Date	Kind	Bought of or Submitted by	Remarks
1923			
July 1	Skim milk	Andrew Nordness, Waunakee	Fat .13%
July 1	Condensed Milk	Indiana Condensed Milk Co., Albany	Fat 7.79%
July 1	Condensed Milk	Indiana Condensed Milk Co., Albany	Fat 7.80%
July 6	Dairy Salt	Hoard's Creameries, Fort Atkinson	Standard.
July 12	American Cheese	Kraft Bros. Cheese Co., Plymouth	Indicates skimming.
July 16	Milk	F. C. Rath, Madison	No preservatives present.
July 24	Pienic American Cheese	Pabst Farms, Oconomowoc	Moisture 42.02%. Fat 28.58%. Solids 57.98%. Ratio Fat to Solids 49.29%. Made from skim milk or by the use of skim milk cheese.
July 24	Pienic Swiss Cheese	Pabst Farms, Oconomowoc	Moisture 43.25%. Fat 26.10%. Solids 56.75%. Ratio Fat to Solids 45.99%. Found to contain percentage of fat required for Swiss cheese.
July 24	Pienic Brick Cheese	Pabst Farms, Oconomowoc	Moisture 43.90%. Fat 25.04%. Solids 56.10%. Ratio Fat to Solids 44.63%. Made from skim milk or by the use of skim milk cheese.
Aug. 17	Condensed Milk	Joe Emmet, Hartford	Fat 7.78%
Aug. 17	Condensed Milk	Joe Emmet, Hartford	Fat 7.82%
Aug. 17	Condensed Milk	Joe Emmet, Hartford	Fat 7.90%
Aug. 17	Condensed Milk	Joe Emmet, Hartford	Fat 7.86%
Aug. 20	Vanilla Ice Cream Mix	G. O. Gustofson, Rice Lake	Not standard.
Aug. 29	Milk	C. B. Scott, Cazenovia	Found to be free from added water.
Aug. 29	Milk	C. B. Scott, Cazenovia	Found to be free from added water.
Oct. 15	Ice Cream Mix	B. Kramer, Fond du Lac	Fat 14.55%. Standard.
Oct. 19	Evaporated Skim milk	Alvin H. Livingston, Chicago	Found to contain 22.13% total solids and 1.06% fat.
Dec. 6	Powdered Milk	R. A. Small, Madison	Found to contain 3.0% moisture.
Dec. 7	Butter	Hotel Phelps, Phelps	Free from adulteration.
Dec. 14	Skim milk	Langlade County Creamery Co., Antigo	Found to contain .2% fat.
1924			
Jan. 3	Half Skimmed Cheese	Sheboygan Dairy Products Co., Sheboygan	Not standard.
Jan. 4	Golden Cream Sandwich Cheese	Thimmig, Sheboygan	Not standard.
Jan. 7	Skim milk	J. E. Boettcher, Madison	Fat .18%
Jan. 8	Malted Milk	J. E. Boettcher, Madison	Fat 7.75%
Jan. 8	Malted Milk	J. E. Boettcher, Madison	Fat 6.93%
Jan. 8	Malted Milk	J. E. Boettcher, Madison	Fat 7.82%
Jan. 8	Malted Milk	J. E. Boettcher, Madison	Fat 7.23%
Jan. 14	Skim milk	Carey Electric & Milling Co., Wilmot	Fat .20%
Jan. 17	Cooked Cheese	Sheboygan Dairy Products Co., Sheboygan	Moisture 67.98%.
Feb. 7	Milk	Public School, New Richmond	No chemical preservatives present.
Feb. 28	American Cheese	F. W. Laabs Cheese Factory, Curtiss	Contains salt peter.
Mar. 8	Condensed Milk	Mid-West Dairymen's Co., Burlington	Fat 7.82%.

Miscellaneous Dairy Products—Continued

Date	Kind	Bought of or Submitted by	Remarks
1924			
Mar. 8	Condensed Milk.....	Mid-West Dairymen's Co., Burlington.....	Fat 7.80%.
Mar. 8	Condensed Milk.....	Mid-West Dairymen's Co., Burlington.....	Fat 7.75%.
Mar. 8	Condensed Milk.....	Mid-West Dairymen's Co., Burlington.....	Fat 7.85%.
April 4	Cheese Twins.....	Phenix Cheese Co., Plymouth.....	Tested for boric acid. None found.
April 18	Troy Evaporated Milk.....	C. J. Kremer, Milwaukee.....	Slightly below standard.
April 29	Whey Cream.....	Polk Dairy Co., Jackson.....	Standard.

Flavorings and Flavoring Extracts

Date	Kind	Bought of	Manufacturer or Jobber	Remarks
1923				
July 23	Vanilla.....	W. G. Henke Co., Wisconsin Rapids.....	Fels Beverage Co., Chicago.....	Not pure vanilla extract.
July 29	Vanilla.....	LaGrandeur's, Somerset.....	Northern Jobbing Co., Chicago.....	Not standard. Artificially colored compound of vanillin and coumarin sold as and for vanilla extract.
Aug. 8	Vannley.....	River Falls Co-op. Creamery Co., River Falls.....	Coumarin present.
Sept. 20	Extract of Vanilla.....	F. C. Rath, Madison.....	Not standard.
Oct. 31	Vanilla.....	Seroogy & Salmone, La Crosse.....	Codman Extract & Medicine Co., Sparta.....	Not standard.
Nov. 22	Vanilla Extract.....	Wm. Lover, Barron.....	Twin City Extract Co., Minneapolis.....	Standard.
1924				
April 2	Vanilla.....	Diagnean Mercantile Co., Boyceville.....	Chamberlain Medicine Co., Des Moines, Ia.....	Adulterated. Found to be an artificially colored solution of vanillin and coumarin.
April 30	Vanilla.....	W. M. Meyer, Edgar.....	Arbuckle Bros., Chicago.....	Not standard. Found to be an artificially colored solution of vanillin and coumarin.

FLOUR

Flour—Submitted Samples

Date	Submitted by	Remarks
1923		
Sept. 9	Hattie B. Goessling, Plymouth.....	Not bleached.
Sept. 18	Mr. Tiffany, Madison.....	Tested for bleaching. Found to be bleached with nitrogen peroxide and chlorine.
Sept. 18	Mr. Tiffany, Madison.....	Tested for bleaching. Found to be bleached with nitrogen peroxide and chlorine.
Sept. 18	Mr. Tiffany, Madison.....	Tested for bleaching. Found to be bleached with nitrogen peroxide and chlorine.
Nov. 30	Busn & Stout, Viroqua.....	Free from adulteration.
Dec. 6	E. H. Johnson, Frederic.....	No evidence of adulteration.
Dec. 8	Miss A. Marlatt, Madison.....	No adulteration found.
1924		
May 24	Frank Busse, Antigo.....	Free from adulteration.

Lard and Oleomargarine

Date	Sample of	Bought of or Submitted by	Remarks
1923			
Sept. 15	Lard.....	F. C. Rath, Madison.....	Pure lard.
Nov. 12	Lard.....	P. M. Lee, Baldwin.....	Free from adulteration.
1924			
Jan. 17	Lard.....	Health Department, Green Bay.....	Pure lard.
Mar. 2	Lard.....	H. B. Goessling, Plymouth.....	Pure lard.
Mar. 6	Lard.....	Buehler Bros., Kenosha*.....	Adulterated.
Mar. 6	Lard.....	Consumers Store, Kenosha*.....	Pure lard.
Mar. 15	Nut-Ola.....	J. E. Boettcher, Madison.....	Tested for sodium benzoate. None found.
April 12	Oleomargarine.....	J. Kabat, La Crosse*.....	No benzoate of soda present.
April 30	Oleomargarine.....	R. T. Wheeler, Clayton.....	Free from adulteration.
June 2	Lard.....	F. C. Rath, Madison.....	Pure lard.
June 13	Lard.....	Julius Meyer, Watertown.....	Free from adulteration.
June 19	Lard.....	Richard McPartland, Chicago.....	Free from adulteration.

* Bought of

LINSEED OIL**Linseed Oil—Submitted Samples**

Date	Submitted by	Remarks
1923		
Aug. 8	F. W. Czeskleba, Waupaca.....	Free from adulteration.
Aug. 28	Geo. Alex. Hunter, Superior.....	Free from adulteration.
Sept. 2	City Sealer, Superior.....	Free from adulteration.
Oct. 9	Arthur E. Manz, Sheboygan.....	Poor quality linseed oil.
Oct. 16	C. J. Anderson, Merrill.....	Pure Linseed Oil.
Oct. 16	C. J. Anderson, Merrill.....	Pure Linseed Oil.
Oct. 22	Mrs. Jos. Zurn, Cashton.....	Pure Linseed Oil.
1924		
Jan. 3	W. N. Mackin, Madison.....	Contains no kerosene.
Feb. 2	Carl Frederickson, Marshfield.....	Boiled Linseed Oil sold for Raw Linseed Oil.
Feb. 16	A. E. Manz, Sheboygan.....	Free from adulteration.
Mar. 1	Melchior Mack, Prairie du Sac.....	Adulterated with naphtha.
Mar. 7	A. L. Schmitz, Shawano.....	Genuine Linseed Oil.
Mar. 10	Wasserberger & Dick Co., Marshfield.....	Free from adulteration.
May 6	Sparta Sash & Door Co., Sparta.....	Free from usual form of adulteration such as cylinder oil or kerosene.
May 14	Leonard Giestvanev, Whitcomb.....	Free from adulteration.
May 28	Richard Butler, Madison.....	Pure Linseed Oil.
June 11	Geo. Voss, Mickleton.....	Free from adulteration.

MISCELLANEOUS PRODUCTS

Date	Bought for	Bought of	Manufacturer or Jobber	Remarks
1923				
July 16	Aspirin.....	F. J. Franey, Eau Claire.....	United Chemical Co., Eau Claire.....	Found to be in compliance with standard as represented to purchaser.
July 19	Salmon.....	August Schmidt, Corning.....	Wilson Merchandise Co., Wausau.....	Tested for artificial color. None found.
Aug. 15	Syrup.....	Carl Rockow, Minocequa.....	Log Cabin Products Co., St. Paul, Minn.....	No adulteration found.
Aug. 15	Cherries.....	A. O. Downie, Minocequa.....	Godfrey & Sons, Milwaukee.....	Not cherries.

Sept. 6	Cider Vinegar	Conant Bros., Bradley	Wilson Merchandise Co., Rhinelander	Not standard.
Sept. 7	Vinegar	H. V. Graef, Rhinelander	Wilson Merchandise Co., Rhinelander	Not standard.
Sept. 7	Vinegar	Chas. Sommers & Sons, Rhinelander	Wilson Merchandise Co., Rhinelander	Not standard.
Sept. 13	Cod Fish	Steve Kapsukiewicz, Gilman	Walsh's Fisheries, Grand River	No boric acid or benzoate of soda present
Sept. 17	Corn Sugar Vinegar	Picus Bros., Madison	H. J. Heinz Co., Chicago	Suspected of containing eels. No eels present.
Sept. 17	Cherries	B. Hersch, Madison	Steele Wedeles, Chicago	Small amount of sulphur dioxide present.
Sept. 17	Cherries	B. Hersch, Madison	Steele Wedeles, Chicago	Small amount of sulphur dioxide present.
Sept. 17	Cherries	B. Hersch, Madison	Steele Wedeles, Chicago	Small amount of sulphur dioxide present.
Sept. 17	Cherries	B. Hersch, Madison	Steele Wedeles, Chicago	Small amount of sulphur dioxide present.
Sept. 17	Cherries	B. Hersch, Madison	Steele Wedeles, Chicago	Small amount of sulphur dioxide present.
Oct. 1	Cold Pack Strawberry	Milwaukee Preserving Co., Milwaukee	C. L. Jones Co., Chicago	No chemical preservatives present.
Oct. 9	Pineapple Syrup	Northern Lakes Drug Store, Phillips	J. Hungerford Smith	Not standard. Contains benzoic acid.
Oct. 9	Syrup	Eryt Co., Eau Claire	Fels Beverage Co., Chicago	Tested for ether soluble preservatives. None present.
Oct. 9	Syrup	Eryt Co., Eau Claire	Fels Beverage Co., Chicago	Tested for ether soluble preservatives. None present.
Oct. 23	Cider Vinegar	Henry Magnuson, Irma	Wilson Merchandise Co., Wausau	Not standard.
Nov. 1	Cherries	Atlantic & Pacific Tea Co., La Crosse	Henry H. Shufeldt & Co., Peoria, Ill	Small amount of sulphur dioxide present.
Nov. 1	Aspirin	H. E. Schlecht, La Crosse	Tru Lax Co.	Standard.
Nov. 1	Aspirin	H. A. Gobel, La Crosse	Universal Products Co., Memphis	Standard.
Nov. 1	Aspirin	J. Collins, La Crosse	Universal Products Co., Memphis	Standard.
Nov. 8	Chili Sauce	W. P. Massure, Arcadia	Van Camp Packing Co., Indianapolis	No benzoate of soda present.
Nov. 8	Mustard Dressing Compound	John Patutto, Hurley	Old's Products Co., Chicago	Tested for chemical preservatives. None found.
Nov. 17	Eggs	J. O. Kuehl, Neenah	Weber Bros., Marshfield	Candled—air spaces about the size of a dime. Yolks barely visible.
Nov. 17	Cider Vinegar	The Fair Store, Rice Lake	Gedrays	Not standard.
Nov. 26	Eggs	S. Miller Cold Storage Co., Marshfield	S. Miller Cold Storage Co., Marshfield	Eggs were not fresh and had been treated.
Nov. 27	Anti-Ferment Preservative	J. H. McCrillis, Marshfield	J. H. McCrillis, Marshfield	No benzoate of soda and no saccharin present.
Nov. 28	Hamburger	Algoma Street Market, Oshkosh		No chemical preservatives present.
Nov. 28	Guaranized Eggs	S. Miller Cold Storage Co., Marshfield		Eggs were not fresh and had been treated.
Dec. 11	Cherries	L. Leach & Son, Beloit	Armour & Co., Chicago	Sulphur dioxide present.
1924				
Jan. 30	Apples	H. W. Dalbee, Rhinelander	S. Miller Fruit Co., Rhinelander	Had every indication of being frost-bitten.
Mar. 12	Cherries	C. J. Cramer Co., Ashland	Otto L. Kuehn Co., Milwaukee	Contain sulphur dioxide.
Mar. 12	Syrup	Fannelly Co., Ashland	Robb-Ross Co., Des Moines, Iowa	Adulterated. Artificially colored and flavored in imitation of another color and flavor of another substance.
Mar. 31	Kipperd Salmon	Hart Cheese Co., Madison	Fulton Smoked Fish Co., Chicago	Adulterated. Artificially colored in imitation of genuine color of another substance.
May 27	Sardines	Louis Epaw, Hawthorne	Edward T. Russell Co., Boston	Suspected of being swell. Analysis showed gas to be almost entirely hydrogen. Fish had very metallic flavor. Not suitable for food.
June 4	"Special"	Robert Fetti, Eagle River	Arrow Products & Bottling Co., Chicago	Benzoate of soda present.

SACCHARIN PRODUCTS

Honey

Date	Submitted by	Remarks
1923		
July 1	Department of Markets, Madison	Standard.
Dec. 3	Chas. Marek, Merrillan	Free from adulteration.
1924		
Jan. 26	Louis Olson, Iron Mountain, Michigan	Mixture of honey and invert sugar syrup.

Maple Sugar and Maple Syrup

Date	Bought of or Submitted by	Remarks
1923		
Nov. 24	Steve Stoflet, Arpin*	Not standard.
1924		
Mar. 31	Coney Rajek, Marathon*	Free from adulteration.
Mar. 31	W. W. Skinner, Chippewa Falls*	Adulterated.
April 23	A. Brandt, Birchwood*	Free from adulteration.
May 14	H. O. Stevtingon, Westby	Not standard.
May 14	H. O. Stevtingon, Westby	Not standard.
May 16	Philip Schladwieler, Maiden Rock*	Slightly low in total solids.
May 27	W. N. Mackin, Madison*	Standard.

* Submitted by

SUBMITTED MISCELLANEOUS PRODUCTS

Date	Kind	Submitted by	Remarks
1923			
July 5	Corn Meal.....	Geo. Warner, Madison.....	Standard.
July 5	Corn Meal.....	Geo Warner, Madison.....	Standard.
Aug. 1	Vinegar.....	F. C. Rath, Madison.....	Found to be badly infected with vinegar eels.
Aug. 15	Salt.....	W. P. Hollingsworth, Watertown.....	Standard.
Sept. 5	Liquor.....	Mr. Fehl, Wausau.....	Suspected of containing ether. None found.
Sept. 24	White Lead.....	G. R. Howe, Orfordville.....	Not pure white lead.
Oct. 16	Oil-Water Mixture.....	Dr. B. C. Campbell, Madison.....	.20% oil present. Of nature of kerosene.
Oct. 22	White Lead.....	A. H. Manz, Sheboygan.....	Pure white lead.
Oct. 22	White Lead.....	A. E. Manz, Sheboygan.....	Pure white lead.
Nov. 8	A Tablet.....	Willie Ohrumndt, Pulcifer.....	Aspirin.
Dec. 5	Sugar.....	Coloma Drug Co., Coloma.....	Standard.
Dec. 12	Sausage.....	W. J. Kramer, Ripon.....	No starch present.
Dec. 21	Freeze-Em Pickle.....	G. A. Hartman, Juneau.....	Found to be a mixture of sodium chloride and sodium or potassium nitrate.
Dec. 21	Meat.....	G. A. Hartman, Juneau.....	Tested for chemical preservatives. None found.
Dec. 21	Meat.....	G. A. Hartman, Juneau.....	Tested for chemical preservatives. None found.
1924			
Jan. 3	Dried Apples.....	Wisconsin Industrial School, Waukesha.....	Standard.
Jan. 12	Salt.....	Hussa Canning & Pickle Co., Bangor.....	Standard.
Jan. 12	Salt.....	Hussa Canning & Pickle Co., Bangor.....	Standard.
Mar. 1	Turpentine.....	Melchior Mack, Prairie du Sac.....	Free from adulteration.
Mar. 1	Eye Drops.....	Paul A. Grewe, Kenosha.....	Does not contain more than required quantity of zinc sulphate.
Mar. 3	Mince Meat.....	Green and Gold, Beaver Dam.....	Tested for chemical preservatives. None found.
Mar. 6	Imitation Maple Flavored Syrup.....	Harry Kluetter, Madison.....	Adulterated. Artificially colored and flavored in imitation of another coal and flavor of another substance.
Mar. 12	Salt.....	Boyceville Store Co., Boyceville.....	Standard.
Mar. 12	Salt.....	Boyceville Store Co., Boyceville.....	Standard.
Mar. 26	Near Beer.....	Simon Bros., Madison.....	Standard.
April 1	Sugar.....	Harry Kluetter, Madison.....	Standard.
April 1	Powdered Sugar.....	Harry Kluetter, Madison.....	Standard.
April 9	Whey.....	Dan McWilliams, Osseo.....	Does not contain poison.
April 16	Green Coloring Material.....	R. L. Williams, Ladysmith.....	Found to be a coal tar dye.
April 22	Kellastone Solution and Salt.....	S. G. Smith, Chippewa Falls.....	Found to be magnesium chloride. Free from poisonous substances such as arsenic.

Submitted Miscellaneous Products—Continued

Date	Kind	Submitted by	Remarks
1924			
May 14	Mixed Paint.....	Leonard Gjestvancy, Whitehall.....	Not pure white lead. Free from adulteration. Tested for wood alcohol and none found.
June 16	Sausage.....	Mrs. D. Coady, La Crosse.....	
June 19	Alcoholic Liquor.....	Theo. Herfurth, Madison.....	

VINEGAR

Vinegar—Submitted Samples

Date	Submitted by	Grams of acetic acid per 100 cc.	Remarks
1923			
Aug. 4	David Arnold, Edgerton.....	1.51	Not standard.
Aug. 4	David Arnold, Edgerton.....	.71	Not standard.
Aug. 7	Jonn Gallus, Baraboo.....	5.32	Standard.
Aug. 14	U. W. Hort, Department, Madison.....	5.23	Standard.
Aug. 14	U. W. Hort, Department, Madison.....	.68	Not standard.
Aug. 14	U. W. Hort, Department, Madison.....	3.41	Not standard.
Aug. 14	U. W. Hort, Department, Madison.....	2.8	Not standard.
Aug. 17	Marshfield Grocery Co., Marshfield.....	4.70	Standard.
Sept. 4	E. J. Rooney, Baraboo.....	1.80	Not standard.
Sept. 4	E. J. Rooney, Baraboo.....	1.81	Not standard.
Sept. 4	E. J. Rooney, Baraboo.....	1.98	Not standard.
Sept. 4	E. J. Rooney, Baraboo.....	2.06	Not standard.
Sept. 4	E. J. Rooney, Baraboo.....	1.98	Not standard.
Sept. 4	E. J. Rooney, Baraboo.....	1.74	Not standard.
Sept. 4	E. J. Rooney, Baraboo.....	1.89	Not standard.
Sept. 4	E. J. Rooney, Baraboo.....	2.19	Not standard.
Sept. 20	Chester Froehlick, Sullivan.....	6.00	Standard.
Oct. 1	Mrs. Mary Tempero, Templeton.....	5.71	Standard.
Oct. 1	J. A. Hamilton, Clinton.....	2.38	Not standard.
Oct. 31	H. Gsell, Whitewater.....	4.23	Standard.

Oct. 31	H. Gsell, Whitewater	3.09	Not standard.
Nov. 6	Dr. S. R. Boyce, Madison	1.07	Not standard.
Dec. 11	Dr. S. R. Boyce, Madison	1.40	Not standard.
Dec. 11	Dr. S. R. Boyce, Madison	1.02	Not standard.
Dec. 11	Dr. S. R. Boyce, Madison	.98	Not standard.
Dec. 11	Dr. S. R. Boyce, Madison	1.06	Not standard.
1924			
Mar. 18	Tomlin Bros., Evansville	4.06	Standard.
Mar. 18	Tomlin Bros., Evansville	3.72	Not standard.
Mar. 18	Tomlin Bros., Evansville	6.04	Standard.
Mar. 18	Tomlin Bros., Evansville	3.65	Not standard.
Mar. 18	Tomlin Bros., Evansville	4.67	Standard.
Mar. 18	Tomlin Bros., Evansville	6.14	Standard.
Mar. 18	Tomlin Bros., Evansville	5.38	Standard.
Mar. 18	Tomlin Bros., Evansville	4.71	Standard.
Mar. 18	Tomlin Bros., Evansville	7.47	Standard.
Mar. 18	Tomlin Bros., Evansville	6.62	Standard.
Mar. 18	Tomlin Bros., Evansville	6.68	Standard.
Mar. 18	Tomlin Bros., Evansville	2.32	Not standard.
Mar. 18	Tomlin Bros., Evansville	2.83	Not standard.
Mar. 18	Tomlin Bros., Evansville	3.68	Not standard.
Mar. 18	Tomlin Bros., Evansville	1.16	Not standard.
Mar. 27	Mrs. F. W. Ellsworth, Mazomanie	1.39	Not standard.
April 27	O. V. Cass, Richland Center	1.60	Not standard.
April 27	O. V. Cass, Richland Center	1.77	Not standard.
April 27	O. V. Cass, Richland Center	9.87	Standard.
April 28	R. Dickinson, Lake Geneva	7.54	Standard.
April 28	R. Dickinson, Lake Geneva	3.91	Not standard.
June 4	Dr. S. R. Boyce, Madison		

REPORT OF SECOND ASSISTANT COMMISSIONER

HONORABLE J. Q. EMERY,
Dairy and Food Commissioner.

Dear Sir: In accordance with your request, I submit to you a report of the activities coming under my general supervision, in pursuance of my duties as Second Assistant Dairy and Food Commissioner, for the biennial period ending June 30, 1924.

All reports of cheese factory inspections made by the inspectors in the field are referred to me for further consideration. These reports have been carefully read by me for the purpose of acquiring a general knowledge of the conditions as they are found from day to day throughout the state. In checking these reports particular attention has been given to those making recommendations for refusal or revocation of license. Where the inspector in his report has recommended that license be refused, suspended, or revoked, I have in all instances conferred with you before definite action was taken. It is at this time that the decision is made as to the justification of the recommendation of the inspectors.

During the two years covered by this report, approximately fifty per cent of my time has been devoted to work in the office. This has consisted of acting in an advisory capacity to you as commissioner, regarding questions pertaining to the cheese industry, and other questions concerning the enforcement of the dairy laws. Considerable correspondence was referred to me from your desk, especially such letters as related to the cheese industry, and this, in addition to my other correspondence, required much of my time while in the office.

Various conferences have been held at the office during this period, covering many phases of the cheese industry activities. In these conferences I have been required by you to take active part and at times to advise those that have come to the office seeking information and guidance.

In field work the making of special investigations required much of the time. Complaints are constantly coming in to the office from different parts of the state in such number and variety that to enumerate them is practically impossible. This correspondence comes chiefly from dairymen charging unfair competition by a competitor, incorrect tests, incorrect weight of milk or cream delivered at cheese factories, creameries or condenseries, and a multitude of similar troubles of greater or lesser importance; but apparently real in the minds of the writers. These complaints must be given attention, and frequently the over-burdened inspector is not able to make the investigation demanded, and when such situation arises it has been necessary for me to visit the particular territories from which these complaints emanate,

and to settle the matter justly and satisfactorily to all concerned. On many of these occasions it has been found that the trouble was imaginary, but nevertheless it is difficult at times to convince those interested that they are not being imposed upon. At certain seasons, especially during the summer months, much trouble is experienced by the cheese makers to secure cheese of marketable quality. When these troubles become so acute that the cheese will not bring the market price, the makers then appeal to this department for help. At times these requests become so numerous that the inspector in his territory is unable to satisfy them. In such emergencies it has devolved upon me to visit these factories for the purpose of making milk inspections with a view to discovering the source of the milk supply that may be adulterated or insanitary and causing the trouble, and to advise and assist in making the necessary changes in the process of manufacture to secure cheese of right quality.

Early in the period included in this report, practically all of the condensery inspectional work was done by me. Gradually, however, the regular field inspectors were trained to do this work, as eventually my duties increased so as to make it difficult for me to continue this work in a satisfactory manner.

Three new inspectors were appointed during this term, and as in all cases of new appointees, preliminary training is required before their official duties can be assumed in the field. Hence, I had to instruct these new inspectors in the various lines of work they were about to undertake, to start them right before their going ahead with responsibilities, especially in inspection of cheese factories and condenseries.

That the inspection work of the cheese factory and creamery inspectors throughout the state might be as uniform as it is possible to have it and a high standard maintained, I, at convenient times, spent two or three days working with each man in his respective territory, making pertinent suggestions, giving needed advice, and discussing the many laws under which we operate, always bearing in mind the thing most sought after. Occasionally where reinspections were to be made, and conditions were anticipated that might necessitate prosecution, I accompanied the inspector for the purpose of determining the merits of the case, and to decide upon the suitable course of action to be pursued.

My work also included the inspection of cheese in warehouses operated by wholesale cheese dealers and distributors, and where adulteration was suspected, samples were taken and submitted to the laboratory for analysis. Prosecution was found necessary in many cases, the unlawful character being chiefly excessive moisture. In one instance prosecution was brought against a cheese maker for the sale of adulterated cheese. The adulteration consisted of skillfully concealing in the interior of a cheese, pieces of other cheese of unlawful character. The moisture content of such unlawful cheese was greatly in excess of that permitted by law in contrast to the excellent cheese in which it was concealed. The piece of concealed

cheese when discovered was in the first stages of putrefaction, very soft and pasty, and an exceedingly disagreeable flavor had developed. In this case the cheese maker entered a plea of guilty and was assessed the minimum fine and costs by the court. In consequence of this flagrant violation of law, this cheese maker's license was revoked pursuant to law.

Another instance that came to my attention was a similar attempt to conceal unsalable cheese in the interior of lawfully marketable cheese. In this particular instance the concealed cheese was of a very high color, resembling more the color of a beet than any true cheese color. The identity of this cheese had been lost and it was impossible to discover where it was manufactured. Dishonorable and disreputable practices, as I have just outlined, would be ruinous to the cheese industry of Wisconsin if it were not for the curbing influence of the dairy laws and their enforcement.

The inspectors in their daily routine are constantly confronted with problems of unusual and unexpected character. It is vitally necessary that they have a general and somewhat intimate knowledge of all phases of the dairy industry, and no inconsiderable portion of their work is, therefore, of an educational nature. Every working day they are giving to the cheese makers, butter makers, and operators of dairy plants, helpful advice and suggestions as needed. These suggestions and the advice given pertain to the troubles that the makers are having in securing lawfully marketable cheese, butter, and other dairy products, also information relative to the dairy laws, under which cheese factories and creameries are operating. I am certain that the factorymen throughout the state who respond to the advice given, are deriving great benefit from the suggestions given them by the inspectors.

When inspections were made attention was always directed toward conditions violative of law, and to other conditions that, while not being in direct violation of law, were manifest drawbacks and hence harmful to the industry. Reasonable opportunity in the way of warning was given the operators of cheese factories and creameries where bad conditions were found, to correct same, so as to comply with the law. Reasonable time was granted for making all necessary improvements; in fact, everything possible was done to promote compliance with the laws before resorting to the extreme measures of prosecution, revocation or suspension of license. As frequently as possible the inspector arrived at the cheese factories before the first milk was delivered, for the purpose of making a general inspection of the sanitary condition of the cans and the milk. Particular attention was given to the cans to see that they were clean and that their interior was free from rust, and that there were no open seams. A sediment test was made to ascertain if the milk was free from foreign substances, such as fine particles of dust and other dirt that from carelessness may find its way into the milk. By the use of the methylene blue test the bacterial content of the milk was indicated. The curd test and fermentation test were used to determine the fit-

ness of each patron's milk for the making of cheese as conditions may seem to require.

During the two years covered by this report, the cheese factory and creamery inspectors examined the cans and the milk of 10,620 farmers in various parts of the state. In nearly all instances a sediment test was made of each patron's milk. In every instance either the sediment test, the methylene blue test, the curd test, or the fermentation test was employed in determining the quality of the milk. In conjunction with this work the milk, as delivered by 11,100 dairy farmers, was tested by the use of the lactometer in connection with the Babcock test, or by the Babcock test alone. Where the testing was done by the Babcock method only, it was for the purpose of checking the accuracy of the work as done by the cheese maker. In some instances the testing was done solely by the inspector, while at other times he inspected the work of sampling and testing as done by the cheese maker. A large amount of the testing done with the Babcock test by the inspector was done in the investigation of complaints to ascertain if the factorymen were overreading or underreading the test in violation of law. Inspecting the testing done by the factoryman was usually at the request of the factory operator in order to settle disputes and satisfy the patrons that the testing was accurately done.

As in former years, there has been a gradual and noticeable improvement in the cheese factory buildings of the state. Many new factories in new localities have been constructed, and many old factories, the condition of which did not warrant the necessary repairs and that are now too small for the present-day receipts of milk, have been replaced by new and modern buildings. The replacement of these old factories with new ones and the repairs that have been made to old buildings, have generally come as a result of the inspectional work of the dairy and food commission.

Like general improvement has been made in factory equipment and factory surroundings. Not a little effort has been made on the part of the inspectors to secure improvements in the location of the farmers' whey tanks and the condition in which they have been kept. In a few instances they were still to be found buried in the ground with a permanent platform or cover over the tops and without any drainage facilities. Tanks so located could only be kept clean with the greatest difficulty and usually were found filthy and insanitary. These tanks in many instances have been replaced with elevated tanks, or if by choice were left in the ground, were connected with a suitable drain, and so covered that thorough cleaning was made possible. The improvement made in these tanks resulted in the whey being kept in a more sanitary condition and greatly minimized the danger of contaminating the milk that was delivered to the factories in the same cans in which the whey is returned to the farms. Inspectors have found that the whey from an insanitary whey tank is a common cause of gassy and yeasty fermentations resulting in inferior cheese.

Many difficulties with bloating and gassy cheese have been overcome by making the farmer's whey tank sanitary.

The milk inspections made at cheese factories at the time the milk was delivered by the patrons revealed the fact that there still remains much room for improvement. Lack of thorough cleanliness

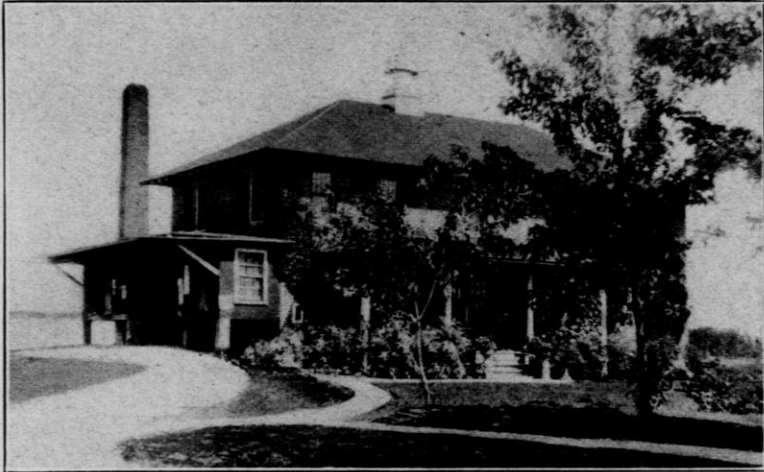


Figure 16
A Wisconsin American Cheese Factory

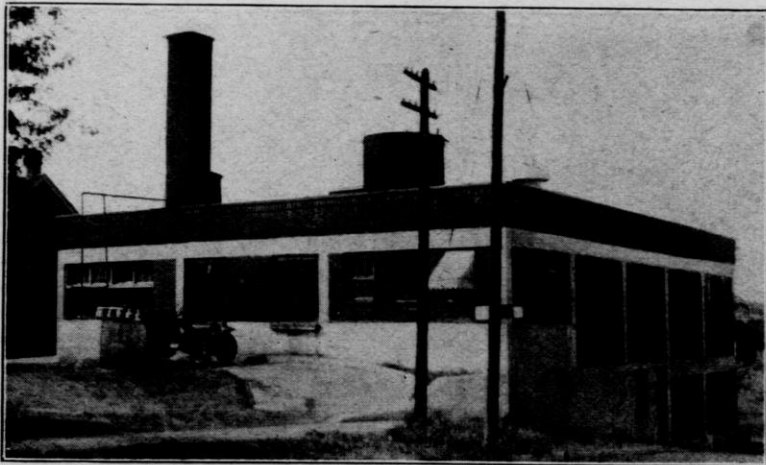


Figure 17
A Wisconsin Foreign Type Cheese Factory

in the production and care of milk is the source of the greatest trouble that the cheese maker has to contend with in making cheese of superior quality and obtaining yield.

Very noticeable improvement has been made in the facilities for cooling milk, and a greater amount of milk was being delivered to the cheese factories properly cooled than at any previous period. That cooling milk is a necessity if the best results are to be obtained is admitted; but as desirable and necessary as cooling may be it is not unmixd with potential trouble for the cheese maker. Where strict cleanliness is not practiced, and where the utensils used in handling the milk are not thoroughly cleaned and sterilized the warm milk is inoculated with injurious bacteria. The milk thus inoculated may be thoroughly cooled and further development of the unfavorable bacteria that may have found access to the milk will be checked. Cooled to low temperatures this milk arrived at the factory in a sweet condition, showing no disagreeable odors, and to all intents and purposes appears to be perfect milk. Later in the day, due to the warm temperatures necessary in the process of making cheese, this milk that has been inoculated by unclean cans, milking machines, and other utensils, develops fermentations that make it well nigh impossible to secure a cheese of good quality. In some instances the process of making cheese is completed without there being any indication of gas or other troublesome fermentations, only to find that later, probably after the cheese are on the shelves in the curing room, they are bloating. Unless produced under strictly cleanly conditions, cooling milk to low temperatures for cheese factory purposes is a mere camouflage. Cooling has no power to regenerate contaminated milk. It does not make pure milk out of impure milk. Untold trouble results for the cheese maker when unclean and contaminated milk is cooled to low temperatures and so delivered to the factory. Unclean contaminated milk not cooled, or only partially cooled, deteriorates rapidly, and when delivered at the factory would bear unmistakable odors, indicating gassy or yeasty fermentations. The cheese maker, knowing the character of the milk at this early stage, is in a position to reject it, or so order the process of making as to reduce the evils that might result to a minimum.

The improvement in the quality of the cheese produced in Wisconsin in this biennial period has, in my judgment, been slight indeed. To some extent there has been more discrimination upon the part of the cheese dealers in buying according to quality, and to that extent only has there been improvement in quality. Some poor cheese was made because the quality of the milk was poor, but a much greater amount of poor cheese was made because of carelessness and indifference, and in some instances, ignorance on the part of the cheese makers. In other words, not a little good milk has been made into poor cheese. In general it may be said that the attitude of cheese makers today is summed up in the expression, "getting by." The cheese maker claims that it is a waste of time and labor, and possibly of raw materials to make a fancy cheese. His contention is that

so long as the cheese is "good enough" to command the market price, that is the essential thing. He holds that there is no incentive to greater effort to make a fancy cheese. His argument, that quality is not paid for, may be true. They further maintain that as much of the cheese that is made today goes to the "grinders," why should they labor long hours and take possibly more milk to make a pound of cheese under such conditions? That cheese makers should take this attitude is deplorable. Notwithstanding the situation as it exists today, I insist that there is still a real incentive for the cheese maker to exercise every art at his command in an effort to turn out the best quality of cheese. The great incentive to do the best work possible is always present. The knowledge and satisfaction of work well done is the greatest reward for the effort put forth in its accomplishment. Whatever may or may not be the future of the so-called "grinders" business, there is one fundamental principle that must be adhered to, one inescapable condition that cannot be ignored if they are to be successful; their product must bear every characteristic of quality. No process has as yet been discovered whereby the "grinder" can put quality into his goods, except through the medium of high quality in the cheese he is using. The "emulsifier" will not do it. Moreover, no matter how successful the "grinder" may be in the future, there will always be a demand for cheese of highest quality in its original form. The extent of that demand will depend entirely upon the ability of the cheese manufacturers to produce cheese of the finest quality in attractive and convenient packages. The incentive for the cheese maker to make the best possible product today, is the same incentive that has always existed since the beginning of the industry. It is not merely the small amount of money that may be received for fancy quality in excess of inferior quality. The real incentive is the pride, the joy, that a man has in the realization of work well done, the achievement of his ideals. This it is that removes his work from being real drudgery. Further, the real incentive to the best effort of the cheese maker will be the greater returns that will come, not only to him but to every patron that furnishes him with milk, and to the whole industry, in raising the standard of quality to such a high plane that the excellence of the product will of itself create a greater demand and consumption.

That the cheese industry of Wisconsin has grown to the immense proportions of today must be attributed to a certain degree of high quality and excellence that has been put into the product. If we are to continue to maintain our high standing in the markets of the world, gained through high quality, we must correct the general attitude of indifference and the haphazard methods too prevalent today.

If the *great incentive*, to do at all times the very best, is ignored, the brilliant reputation of the cheese industry of Wisconsin will gradually but surely wane.

Respectfully submitted,

WILLIAM WINDER,

Second Assistant Commissioner.

REPORT OF CHIEF, BUTTER DIVISION

HONORABLE J. Q. EMERY,
Dairy and Food Commissioner.

Dear Sir: The following is my biennial report ending June 30, 1924. During this period I have been engaged in work along almost every line over which the dairy and food commission has jurisdiction. Considerable time has been spent investigating complaints charging various kinds of violations of the dairy and food laws which have come to the office from different parts of the state. Dairymen, milk, cream and ice cream dealers, as well as proprietors of restaurants, have been prosecuted for the sale of milk and cream below the legal standard in milk fat; and dairymen for the production of insanitary milk and cream. Some time was spent in preparing court cases, in court and assisting inspectors in their work in preparing court cases and in court, as well as instructional work in inspecting creameries, also attending state and local butter makers' meetings and scoring butter at the University of Wisconsin Dairy School and at scoring exhibitions held at fifteen different places in the state.

Scoring Exhibitions

During the last six months I have devoted considerable time to scoring butter in connection with Mr. H. C. Larson of the Wisconsin Butter Makers' Association, and Mr. W. M. Totman of the University of Wisconsin Dairy School at fifteen different places throughout the state, and have at many of these places assisted the butter makers in the control of *butter composition* in order to maintain the legal amount of fat in butter.

At these scoring exhibitions about ninety per cent of the butter has been found faulty on account of leaky body, generally due to insufficient working by not properly incorporating the moisture, or by not cooling the cream sufficiently and holding it long enough before churning. At one of these creameries I found the loss in shrinkage, due to leaky body, amounted to from one-half to one pound of butter for every sixty-pound tub shipped to market (at that time shipping about 150 sixty-pound tubs per week). This butter maker did not work the butter sufficiently for fear of incorporating too much moisture and keeping the butter within the legal fat standard. After assisting and showing him how to control the composition and working the butter properly, we still had butter containing more than 80 per cent fat and less than 16 per cent moisture, thereby causing a saving to this creamery of from \$25.00 to \$30.00 a week.

The work of the judges at these scoring exhibitions is to point out these faults of the butter to butter makers and creamery patrons

attending in order to produce a better quality of cream and to make butter more nearly perfect in workmanship. Since these exhibitions have been started, I find that a number of butter makers have improved on the workmanship of their butter, causing a great saving in shrinkage as well as improving the quality. Holding these scoring exhibitions at various places throughout the state is certainly a step promotive of the creamery butter industry.

Pasteurization of By-products

The law requiring the pasteurization of by-products at creameries and receiving stations is generally obeyed. Complaints coming to dairy and food commissioner where by-products were not pasteurized have been investigated and in every case proper equipment has been installed to pasteurize same.

Restaurant Milk and City Milk Inspection

The milk sold in many restaurants has been inspected and found below the legal standard in fat, and many prosecutions resulted. It has been the custom in many of these places to sell milk out of large containers by dipping or drawing off a glass of milk or by selling a glass of milk out of a quart bottle. In either case, if the milk is not properly stirred before drawing, some of the customers receive milk below the legal standard in fat. In many of the larger cities this fault has been overcome by the suggestion of the inspector, or by local ordinance requiring all milk to be served in the original container or half pint bottles as put up by the milk dealer.

Have assisted inspectors in the inspection of city milk in the larger cities of the state by making fat and sediment tests to determine the legal status of the milk and cream sold, and by inspecting hundreds of milk and cream cans at milk plants and depots to determine if the milk and cream are delivered in clean and sanitary containers. And milk plants and milk depots have been inspected as to their sanitary conditions under which milk and cream are handled.

Many dairy barns and milk houses have been inspected to see if milk and cream are being produced under sanitary conditions. Many milk houses have been built and many separators have been removed from barns and placed in milk houses or other lawful places which are clean and sanitary. The problems dealing with the milk supply of the cities vary with the season and local conditions. During the portions of the year when the cows are kept in the barns practically all of the time, the sanitary conditions of the barn, including cleanliness of the cows, light and ventilation of the barn, have a marked influence on the production of sanitary milk and cream. At all seasons of the year the sanitary condition of the dairy utensils and the manner of handling the product until it is delivered must not be overlooked. The most important problem dealing with the milk supply of the cities is sanitation and the manner of handling and distributing the product.

A portion of this inspection work was carried on in cooperation with health officers or local inspectors employed by the cities.

Creameries

I am glad to report that the number of creameries that appreciate the work of the dairy and food commission is very large and that in the main there has been a general improvement. Larger and better equipped creameries are replacing old ones. The creamery patrons as a whole are taking more pride in producing a better quality product than ever before.

The progress of the creamery industry is in a large measure dependent on the ability of the men in charge of the factories to do their duty well. The work that has been done through inspections in the past has had a tendency to bring about greater unification in the methods employed. Cooperative factories are, as a rule, managed by one of the patrons or by a man who may be engaged in other lines of work, hence they do not give a great deal of time to the actual operation of the plant. The butter maker is therefore the man who must look after the minor details as well as some of the larger problems involved in making the factory a success, and in many communities they are the actual leaders in every activity that stands for progress. When the creamery is a part of the community center, it is so largely because of the cooperation between the butter maker, the manager and the patrons.

Testing

There is still a great deal of carelessness practiced on the part of the operator and butter maker in the taking of samples of milk and cream and in the care and testing of same. The milk or cream to be sampled is often not properly mixed, nor a representative sample taken. Many composite sample jars are not properly stoppered. This permits evaporation, and in making the tests the factors necessary to correctness are more or less ignored, which has a tendency to either increase or decrease the overrun.

Overrun

With the law requiring that butter shall not contain less than 80 per cent fat, it is impossible to get more than a 25 per cent "overrun" and this is only theoretical and not taking into consideration the mechanical losses occurring during the process of manufacture, providing the cream or milk has been correctly weighed and tested.

I have found that at some creameries the half points on tests and fractional pounds on weights of cream are not recorded or given to the patron, which decreases the actual number of pounds of cream and butter fat received, and increases the per cent of "overrun" thereby fictitiously increasing the price paid for butter fat.

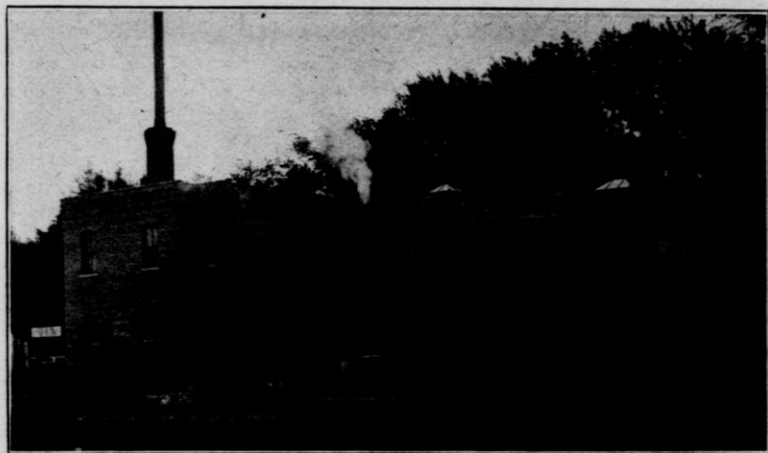


Figure 18
A Wisconsin Cooperative Creamery



Figure 19
A Wisconsin Cooperative Creamery

Every method used whereby the "overrun" or price is increased fictitiously is false and misleading and is not indulged in by the honest operator or butter maker. A butter maker or operator getting a high "overrun" does not signify that he is more efficient than his neighbor who is getting a lower "overrun" by giving correct weights and tests.

Creamery Records and Accounting

Numerous complaints have come to the dairy and food commission regarding higher prices paid for butter fat by some cooperative creameries than their neighboring creameries were able to pay for the same period of time who are receiving the same price for butter and manufacturing conditions being about equal.

Upon examination the records and accounts of the creameries complained of it was generally found that the price of butter fat for which payment was made, was determined by adding to the net amount of money received for butter, milk or cream sold, the amount of money received in the sale of buttermilk, if any was sold, the surplus money received for hauling cream, if any, after actual hauling expenses had been paid, and sometimes money from the surplus fund. This surplus fund is generally created by money received from various other sources, including dropping the fraction of a cent in paying for butter fat.

I believe that this practice of padding the amount of money paid to the patron for butter fat with money received from other sources than from the sale of butter, milk and cream is disreputable. Its only conceivable purpose is to promote unfair competition with neighboring creameries. The price rendered to the patron for butter fat should be determined by deducting the actual operating expenses incurred at the creamery from the net amount of money received from the sale of butter, milk or cream. Any money received from any other source should be paid out as coming from such other source and not as pay for butter fat.

The practice of drawing on the surplus fund or money received from other sources than from the sale of butter, milk or cream, in order apparently to increase the price paid for butter fat, and incidentally draw patronage from neighboring creameries that are not engaging in such practice, is a vicious one. When a creamery may legitimately pay its patrons, for example, 42 cents a pound for butter fat, adds from the reserve fund or some other fund an amount equal to 3 cents a pound, and reports it to the patrons as the price received for butter fat, that creamery misrepresents the facts to its patrons and while these patrons may accept this in good faith in the belief that the facts are as stated, nevertheless neighboring creameries that report to their patrons honestly are forced to face this dishonest competition. I earnestly hope that in the near future something may be done, either voluntarily or by legislation, to curb such evil practice.

Respectfully submitted,

J. E. BOETTCHER,
Chief, Butter Division.

REPORT OF SENIOR FOOD INSPECTOR

HONORABLE J. Q. EMERY,
Dairy and Food Commissioner.

Dear Sir: Complying with your request that I submit a report for the biennial period ending June 30, 1924, of food inspection work, which shall set forth briefly and concretely the general features of that work so that it may be visualized and understood by the layman, I am submitting the following with the understanding that it is by no means an exhaustive report of the activities of food inspectors for the biennial period ending June 30, 1924, but is suggestive of the scope and quality of the food inspection work of the department for that period.

Bakery Inspection

About twenty-seven years ago the first law specifically regulating bakeries was passed by the Wisconsin legislature, in spite of strenuous opposition of bakers of that day. After passage the opposition prevailed upon the then Governor Scofield to veto the act, but so strong was public demand for it that it was passed over the governor's veto. It provided for cleanliness in bakeshops of the state. It has been amended several times, a licensing system having been established by the 1907 legislature; but no material change in its provisions has been made in the last decade.

The late Justice R. D. Marshall described its provisions as follows: "The basic idea of the enactment—the one around which all others are clustered, is to declare, as a principle, that all bakeshops and employees therein and the methods of manufacture, storage and exposure for sale to consumers, shall be of the highest attainable standard having regard to the public health." 142 Wis. 15.

To have such a law fully complied with, to enforce it one hundred per cent in the many bakeries of the state, is indeed a difficult task, not to say impossible of achievement, for "the highest attainable standard" can never be said to have been reached.

During the period from June 30, 1922, to June 30, 1924, inspections have been made and instructions tending to betterment issued, affecting a great number of conditions.

The duty of food inspection service as applied to bakeries begins when plans for a bakery are prepared. We examined the plans submitted and suggested such changes as in our opinion were necessary. We ascertained the level of streets and sidewalks when new bakeries were involved, for it would be unlawful to license one, the floor of which is more than five feet below the level of street, sidewalk or adjacent ground. Experience has shown that abominably filthy conditions are most apt to be found in deep cellar bakeries.

We are to inspect, and did inspect, sewer systems such as were being installed and such as were in operation for, according to the law, buildings must be well drained. Few things are more insanitary than inadequate drainage, sewer gas, sewers backing up, accumulations of waste water, swill, etc., about premises.

We carefully measured height of rooms in new shops; they must not be less than eight feet high. Low rooms tend to bring about poor ventilation and insanitary conditions.

Water fixtures (sinks, taps, etc.) were examined and where found decayed, foul, and breeding places for vermin, we obtained improvements. We examined rooms as to whether they were light, dry and airy—conditions prescribed by the law—and recommended changes when required, for air had to be kept pure. Fresh air and light are essential factors in maintaining health.

Condition and construction of floors, side walls and ceilings could not be neglected, for they have to be vermin-proof and impermeable to moisture. Instructions for improved methods for extermination were given, for rats, mice and other vermin are highly objectionable in a bakery. Moldy walls and fixtures may harbor disease.

We paid special attention to condition of floors in corners, below fixtures, under machines and similar inaccessible places; we often found accumulations of dirt and saw that they were cleaned up.

In many places there were found accumulations of rubbish, junk, waste and offal that tended to make bakeries insanitary. We required removal or properly covered receptacles for such material.

The law requires that bakeries must be whitewashed every six months or painted every two years. A great many instructions were issued covering these items, as well as the matter of repairs where plastering was defective, because in breaking or peeling plaster there is constant danger that some may get into baked goods.

There is a tendency among a certain class of foreigners who operate bakeries to use them as habitations, loaf, sleep and cook there. We issued many instructions that bakeries were not to be used for any purpose other than baking and incidental work.

The law provides that utensils, furniture, etc., shall be kept clean and sanitary and be so arranged that they can be easily and perfectly cleaned. This caused us to inspect the numerous implements and contrivances used in bakeries. As the air in and about some of them is constantly warm and humid, flour dust is ever present, a great number of corrections were found to be necessary. They include almost every utensil and machine used.

Our experience is that there is a tendency to be rather careless as to raw materials on the part of bakery employees. We kept on urging, directing, instructing, "Keep your materials protected against dust and contamination—keep them covered." Vermin infested material must not be used. As bakery goods must be eaten as prepared and cannot be washed or cleaned in any way, we have laid great stress on the requirement of the law that they not be exposed to dust, dirt or contamination. Every exposure we found we protested most earnestly.

The law provides that persons with contagious diseases shall not be employed in or about a bakery. I am pleased to say that a careful observation of the persons working in bakeries we inspected failed to disclose that any with infectious or contagious diseases were employed.

As wholesome, clean food cannot be expected to be made by unwholesome, filthy persons, we have given close attention to personal habits, such as smoking, chewing, spitting, etc., and to garments of workmen. Instructions were issued to persons with uncleanly habits or dirty garments that prosecutions would follow if persisted in.

Special stress in the law is laid on sanitary conveniences such as toilets, privies, etc. It may be said that offensive conditions formerly existed along these lines in many bakeries. In all bakery inspections made, toilets were included, and we insisted that whenever compartments, bowls or fixtures were not clean that they be cleaned up at once and kept clean. Likewise, we gave instructions that ample toilet facilities, including lavatories and towels, be provided and that persons having made use of sanitary conveniences carefully wash hands and arms before returning to work.

The law prescribes that bakeries be provided with places to enable workmen to change their clothes; we found garments placed on utensils, racks with food on them, etc., and instructed offenders that such practices were unlawful and insanitary.

As said in the beginning, it is our duty to look into every condition, every practice that is against a high standard of cleanliness and sanitation and may affect the public health from the time a bakery is planned until the finished product reaches consumers. Innumerable conditions may come into play and seemingly impossible situations may arise.

I cannot claim that all objectionable conditions have been remedied or that all our instructions have been complied with, but I can say that as we ever kept the "basic idea" of the law in mind, there has been a steady advancement toward the "highest attainable standard" in this line of our work.

Following are brief excerpts taken from official reports made of inspection work as concrete exemplification of character of inspection work:

1. "Unsuitable for bakery: Rooms less than eight feet high."
2. "Plaster to be repaired. Place to be cleaned and painted. Proper sink and splash boards to be provided, also dressing room. Toilet in basement to be cleaned and windows not obstructed."
3. "Side walls and ceilings to be whitewashed, woodwork to be painted, floors to be made a smooth surface and put in good repair. Do not use in bakery spray having offensive odors. Remove old rubbish."
4. "Cellar to be cleaned up and sour odor therein abated. Bread boxes and machines are to be cleaned up. Re-inspection is to be made."
5. "Rats have infested flour, salt, cocoa, oleomargarine, dried milk, malt extract, jelly in barrels, cocoanut, sugar and starch. Icing and

nut meats are contaminated with dirt. Shop not clean. Called on local health officer. After conference and going over various items with him decided to file complaint in court."

6. "License to be granted when ceiling is repaired and place painted."

7. "Inspect store which is to be arranged as a bakery and advise as to arrangements, ventilation, etc."

8. "Re-inspection. Instructions formerly issued found complied with."

9. "Examined premises upon request and advise as to changes necessary if store is to be built in front and living rooms arranged as bakery."

10. "Instructions formerly issued fairly well complied with. License to be granted."

Canning Factories

In addition to the authority given and duties imposed by other statutes upon the Dairy and Food Commissioner, it is made his special function by Section 1410b-5 to license canning factories under such reasonable rules and regulations as he may from time to time prescribe, and cause investigations to be made to determine conditions in canning factories.

During the seasons while canning factories were in operation in the past two years, rather intensive work has been done by the inspection service.

As canned goods, especially peas, have a wide distribution and may be kept for a long time, the processes of manufacture must be such that the canned goods do not deteriorate, for the welfare and prosperity of the canners, as well as the producers of the raw products for canning factories, depend upon this fact. We felt that to have the products of good quality and in every way conforming to the standards set in our food laws called for our earnest efforts to the end that everything detrimental to high quality of goods or the best sanitary conditions be eliminated and high standards maintained. It may be said, without prejudice to the industry, that there is much to eliminate, and many standards to be elevated.

We inspected viner stations and viners. Viner aprons are at times a problem. We found many of them dirty, so that peas coming in contact with them became dirty. Where the viner aprons were not kept clean the receiving hoppers were also in a poor condition.

Peas in transportation from viner stations to factory are exposed to all the road dust by some concerns, while others cover them with clean vines which tend not only to keep the peas cleaner but also keep them from being dried out.

Washing of peas next took our attention. Here an abundance of clean water is necessary. Some machines are more effective than others; all require much clean water and in a number of places we requested more thorough washing.

Buckets and chains conveying peas to grader become slimy. In extreme cases we asked that they be scrubbed with brushes, in others water with good pressure was sufficient. We found some graders

placed close to walls or partitions so that it was impossible to thoroughly clean them. Suggested relocation in some cases, and the construction of cleaning platforms in still others. Very, very often in a clean appearing factory we would find accumulating dirt in corners of graders and spouts. Grader frames we found to be slimy and sour.

In the past the opinion seems to have been held by some that slime and dirt could be removed by blowing steam directly against it. In many cases, instead of removing the dirt and slime, this had the effect of drying it and baking it onto the fixtures. Our instructions invariably have been to use water under pressure, brushes if necessary, and if followed by steam, so much better.

Frame work below picking tables for No. 1 and No. 2 peas was often dirty. Some tables are constructed so as to be very difficult to clean; these, of course, gave the most trouble.

We found a so-called cleaning machine which appears to be built without regard to the idea that it must be well cleaned. Except in the most carefully operated canning factories this machine was found to be sour at times, and the corners would yield filth. In some cases we asked that the machine not be used until cleaned up, in others we required changes—the removal of a filthy, sour, stationary brush in one case.

Bucket conveyors to filler hoppers were given close attention. In talking with canning factory operators these were compared with plates on which our food is brought to us. There often was room for criticism.

One ever recurring source of concern—and found in every factory—was the befitting washing of cans before filling. Conditions ranged from places where no attempt at washing cans was made to others where at times washing was fairly efficient, but at other times not so efficient. Machines or devices that are one hundred per cent efficient, positive and uniform in operation, with sufficient flexibility to take care of all cans and under all conditions have not been avail-

Figures 20, 21, 22 and 23

These pictures show dirt, solder and other material that were washed out of new and apparently clean cans as delivered to a cannery. These cans came directly from a car through a can track into a washing machine. There was no dust in the air nor in the factory at the time. Disks were obtained by straining the waste water in the pipes draining the washer. All piping and washer were perfectly clean and the dirt shown came actually out of the cans. The cloths used for straining became clogged in a short time, so the overflow was again strained until the second cloth became clogged. Larger disks represent first straining and bottom cloth, water from the top; smaller disks represent second straining, water from the bottom.

Disk E—Bottom cloth, larger disk, clogged in one minute; top cloth, smaller disk, clogged in six minutes—606 cans.

Disk F—Bottom cloth, larger disk, clogged in 2½ minutes; top cloth, smaller disk, clogged in 6½ minutes—260 cans.

Disk D—Disks were in pipes about 45 minutes, but were clogged in a short time, so that washings from cans escaped without overflow.

For Disks E, F and D, water and steam were used.

Disk H—Represents collection of dirt washed out of 500 cans with cold water.

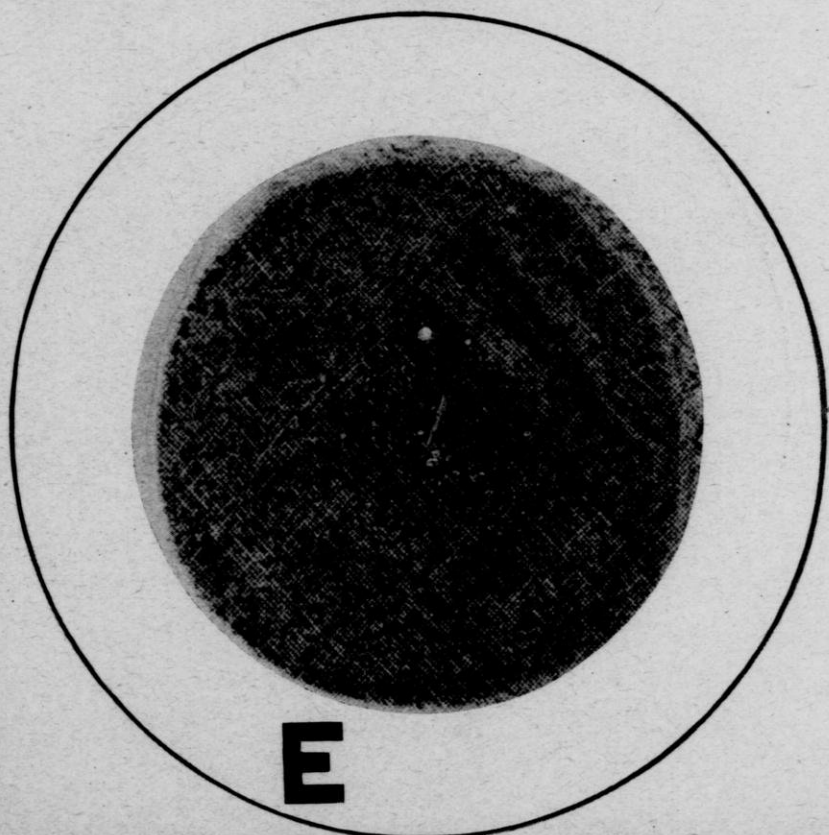
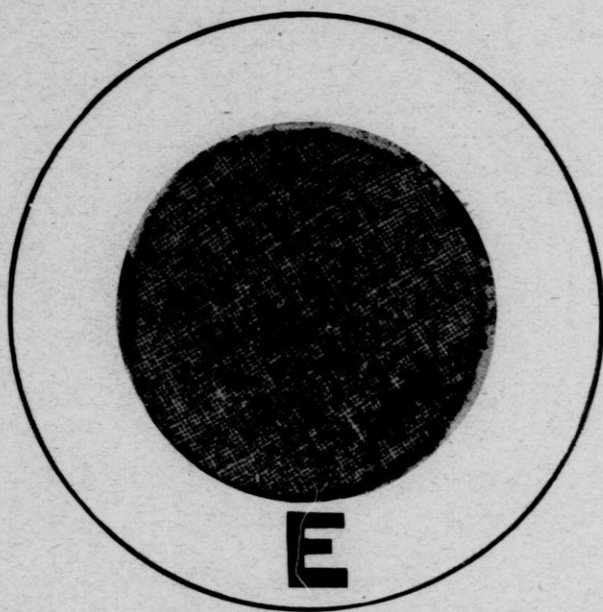


Figure 20

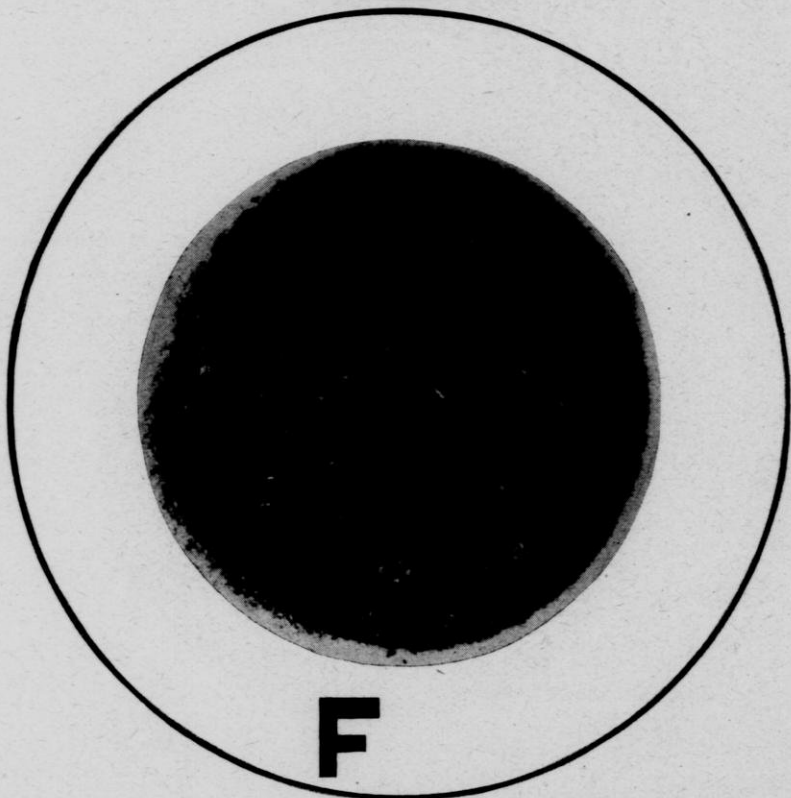
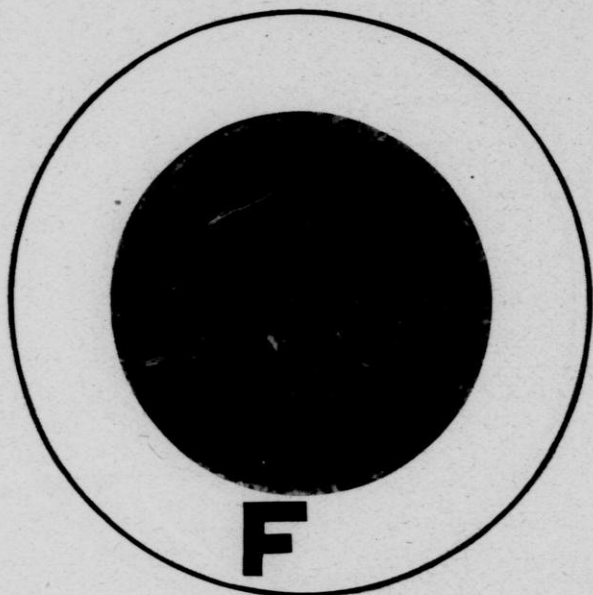


Figure 21

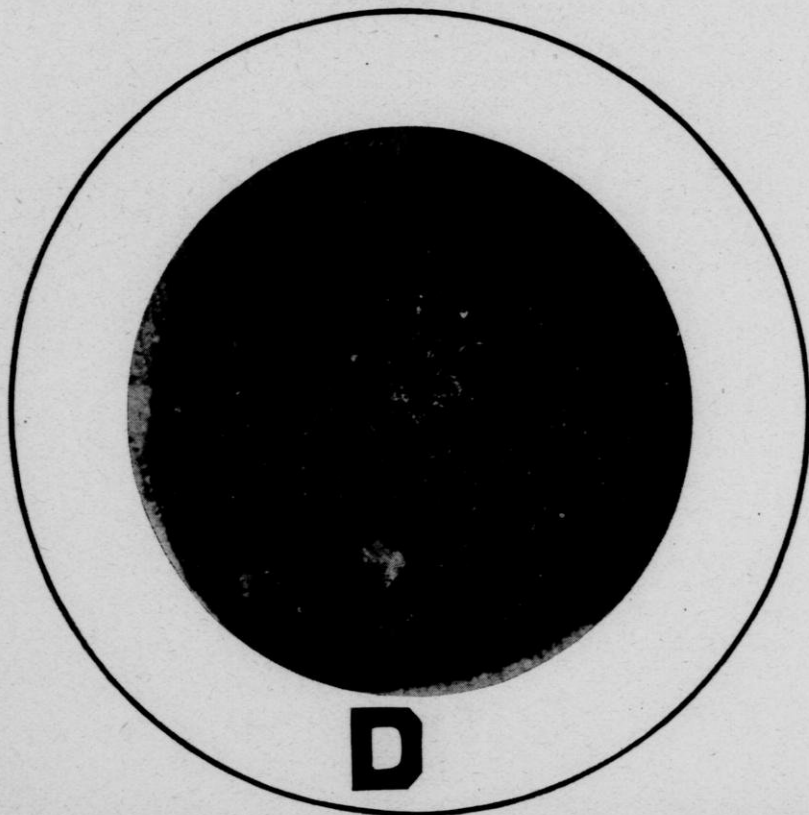
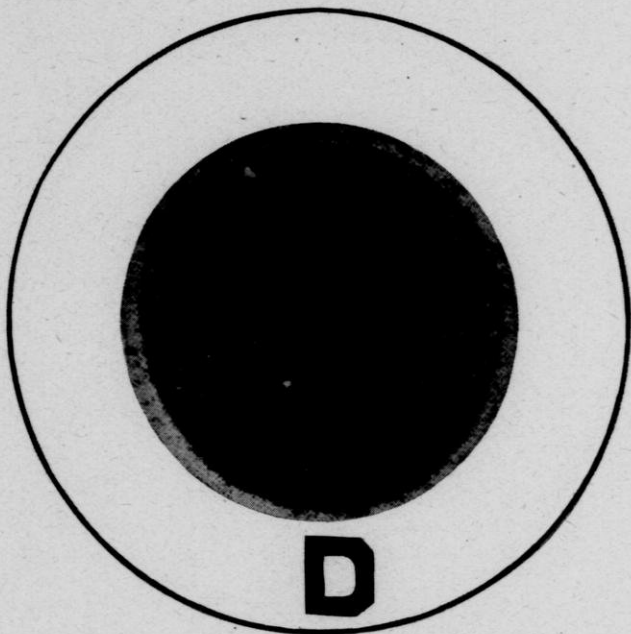


Figure 22

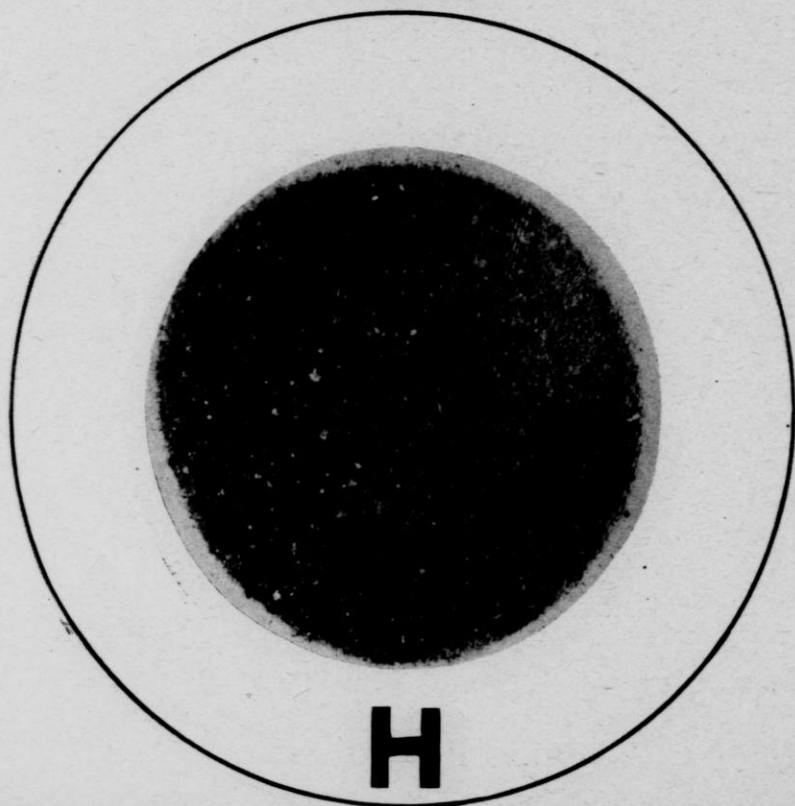
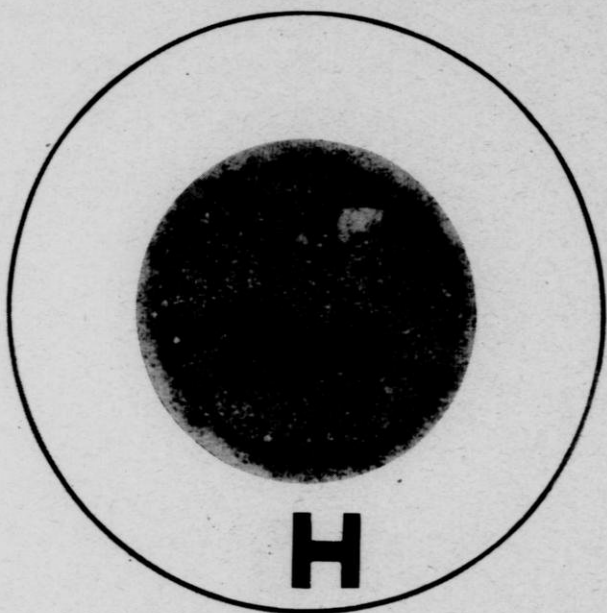


Figure 23

able, but due to our insistence that cans be properly washed manufacturers of equipment and concerns themselves are experimenting and constructing devices. No doubt efficient can washers will be developed and used by all before many seasons. In some places efficient washers are now installed and serious consideration to can washing is now given in all establishments. Belt conveyors and runways for them receive attention in all establishments, waste, broken peas, etc., accumulate along and below such runways.

Brine rooms, conditions of salt and sugar used cannot be, and have not been, neglected. Heating by injections of live steam from a boiler which may be treated from time to time with large doses of a boiler compound is disappearing, giving place to the "coil type." Where faulty stirring devices were found efforts at improvements were made.

Hoppers at picking tables are often closed by nailing galvanized screen over them with the result that inside of hopper and spout could not be efficiently cleaned. Due to our suggestions many have been provided with removable covers, affording easy access to hoppers so that they may be easily and properly cleaned.

I can also report that due to our efforts progress has been made in elimination of solids from waste water of canning factories, thereby making waste disposal less difficult and offensive. Mechanical devices have been made in some places, according to suggestions from inspectors, which, with due care, give satisfaction. Others have purchased devices from manufacturers and find them more or less of a success. One canner who installed at considerable cost a device which elevates the drained out waste and deposits it in a container said that this device brought peas that were wasted, spilled by careless handling or in some other manner so forcibly to his attention that he thought the saving in peas alone would nearly pay for the equipment in one season. "Now," he said, "I cannot help but see all the good peas wasted and I get busy at once to see where they come from and correct whatever may be wrong."

With the better control of waste, effluent conditions about factories have also improved. We have in all cases protested against foul odors on canning factory premises and insisted that stacks be well drained.

On the whole, factory owners have cooperated with us; all want to produce good wholesome articles of food. Our most useful work to the state in relation to canning factories lies in the raising of the standards as to good, clean, wholesome canned goods in the minds of men operating canning factories. Men with high standards will produce high grade canned goods.

The following reports are representative of records pertaining to special investigations that were made and that set forth unusual conditions.

A Troublesome Canning Factory

I deem it advisable to call your special attention to conditions I found in the B— Canning Company's factory at B— and my action in relation thereto.

On July 20 I called and found a foul-smelling mire consisting of water, slime, pea waste and other dirt in front and in rear of factory; inside there pervaded an odor of sour and decaying vegetable matter mixed with the smell of disinfectants; the floors were slimy and slippery and dangerous to walk on, walls were in part bespattered with pea offal so it could not be seen what they were made of and in many corners of the machines and equipment used were masses of accumulated rotting and stinking filth.

I called the superintendent, Mr. A, and called his attention to the conditions described and told him that, in my opinion, it was necessary to suspend canning operations at once and not to resume until at least the inside of the factory was put in a clean condition. He pointed out his difficulties, break-downs, lack of help, etc., to me and that immediate closing down would be a great hardship on the farmers who had cut their peas which would go to waste when they could not be canned the same day. He would send out orders at once not to cut another pea until further notice if I consented that the peas already cut be put in cans. Then the whole crew would be put to work cleaning and not another pea canned until everything met with my approval. I suggested that he call his board of directors together and explain the situation to them and agreed not to make any trouble because the factory would be kept running until the peas then cut had been canned. I would call at any time on the twenty-first and examine machines and equipment when he was ready, but no wheel should be turned until I had made an inspection. He promptly agreed and thought he would be ready for me about 10 a. m. on the twenty-first.

Returned at 10 a. m. on the twenty-first, there were perhaps fifteen men at work, three of which were in the grader room. I explained to Mr. A that at the rate he was cleaning up it would take him at least three days to get in shape. Shortly afterwards Mr. B, who appears to be the chief stockholder, came in. I went over the situation with him, and he said, "I don't blame you at all, I think you are right. I had no idea we were in such bad shape. We will not put up another can until you are satisfied, and I want my own conscience clear that we are right." By noon he had eight men and six women cleaning in the grader room alone and persons were working everywhere in other parts of the factory. The field man came to me and wanted to know when I thought they could start again. I said that depended entirely upon what they accomplished in the line of cleaning. By this time everybody was in dead earnest and exhibited an amount of "pep"—pardon the slang—that I have never seen equalled in any canning factory.

About 3 p. m. I went to H— but returned, and at a conference it was agreed that farmers might begin to cut at 6 a. m. on the

twenty-second. On Saturday I was at the factory again at 7:45, everybody working. They thought the graders and picking tables were clean, I showed them different, although they had done very much. At any rate about 10 o'clock I told them as far as I was concerned they might start to wash peas for canning. Mr. B then said, "Now, I am going home to breakfast—never again will we be caught in such shape."

I did not feel justified in holding up operations until the premises on the outside were cleaned up, but left instructions that this must not be neglected, also promised to return.

Some decided improvements ought to be made in this factory before the license is renewed and I told Mr. B so. Suggested to him that he visit factories in Horicon, Hartford, Lake Mills and Columbus, so as to get an idea what can be done. In B— the location is poorly chosen, the plant is crowded beyond its capacity and the equipment, including water supply, is inadequate.

While a situation as existed there is unpleasant, all our dealings were in a friendly spirit. I was treated with courtesy and tried to treat the management with as much consideration as conditions would permit. The trouble, it seems to me, was that the seriousness of canning problems was not appreciated until this turned up. From remarks passed in the hotel which I happened to hear and general observations, I am of the opinion that the transaction had a wholesome effect upon the entire district.

Excerpt From Inspector's Report

Just returned from K—, where I visited at the farm of Mr. J—, who wrote the enclosed letter to you.

He has more tomatoes in his field than he can dispose of and wishes to can some of them in his home and with his family. They have an outfit for sealing the cans by hand and sterilize the closed cans in a caldron by boiling one hour. Seems to use great care in selecting tomatoes, preparing them, as well as getting cans in proper shape. Promised to newly whitewash basement used.

In my opinion they cannot be considered as operating a "canning factory" if they put the product of their farm in cans at their home, and have neither the machinery and equipment nor the employees usually found in canning factories, and I told them so.

Advised Mr. J— that cans must be properly labeled with his name and address and statement of net contents carefully ascertained if they are to be sold.

Investigation of Unfounded Complaint

As directed by you, I proceeded to L— to investigate complaint that the O— Pickling & Canning Company had sold to and for the J. J. H— Company peas which were not lawful.

I find that the deals involved date back to the year 1919 and that the claim was first made about June, 1922.

The lot of peas, forty cases of which I found in the J. J. H— warehouse, were labeled: "N— Brand, Little Dart Peas, packed expressly for J. J. H— Company, L—. Goods packed under N— Brand are guaranteed of superior quality. Contents 1 lb. 4 oz. net."

It appears that the J. J. H— Company furnished these labels to the O— Pickling and Canning Company, who pasted them on the cans. The claim is made by the H— Company that their contract called for "Fancy Peas" no larger in size than No. 1 or No. 2, and that an inferior grade, to-wit, standard peas of No. 4 and No. 5 size, had been delivered. This is denied by the O— Company, who offered to accept return of any peas that were packed by them and not lawful in every way.

I examined every can in the forty cases indicated and out of all I found five cans that bore the identification of the O— Pickling & Canning Company. Six cans selected from as many different cases were opened and found to be No. 2 peas of apparently good quality. Five cans out of two cases of miscellaneous cans, said to have been returned from some grocer, bore private marks of the O— Pickling & Canning Company. Two of these were opened and found to contain No. 3 peas, corresponding to markings on the can.

I then called in Mr. L—, attorney for the J. J. H— Company, and had him examine the peas opened as well as some of the unopened cans. He agreed with me in the opinion that with the evidence before us we would not have sufficient proof that the law had been violated in the sale of these peas and that the opening and examination of any more cans would be useless.

Informed Messrs. G— & G—, attorneys for the O— Pickling & Canning Company, that I had nothing further to say to them on the subject.

In conclusion let me say that I was treated with frankness and courtesy by all of the parties concerned, but that some personal elements have disturbed friendly business relations which had existed between the J. J. H— Company and the O— Pickling & Canning Company for a great many years.

MEAT MARKETS

To go into detail of our work in all of the industries involved would take much more space and time than is available. I shall therefore select from the many a few characteristic instances.

Meat Products

Due to a complaint a market at R— was inspected. Rear room in which meat is ground and sausage made was very dirty. It was also used as a kitchen, laundry, dining room, general junk and swill room for family. Pails with swill, dirty garments and rags, unwashed dishes, remnants of meals, accumulations of garbage, sausage and some meats made this a revoltingly filthy proposition. Instructed them to clean up at once. Returned in one week, a little had been done, but came to the

conclusion that family conditions were such that that room never would be fit to produce food in, therefore issued instructions to cease and desist from making sausage in this room and move meat grinding machinery out.

In another case, of which the local health officer made complaint, we found that a concern purchased animals that might be offered to them for slaughter and sold the meat products in places where there was no inspection, keeping away from places where there was inspection, not wishing to have their products subjected to examination. While the animals that were being slaughtered at the time of inspection were, as far as I was able to observe, not diseased, carcasses found in coolers were very thin and came from animals poorly nourished, to say the least. We found some meats that were putrid. In one freezer there was an accumulation of hogs' heads that were moldy; the place of slaughter was dirty. In the absence of any control or supervision in this establishment, carcasses and parts of animals, which under all established principles of meat inspection, should be condemned as dangerous to the public health, may be freely passed into the channels of trade and sold to the people of the state.

The meat problem is difficult to deal with and the means put at our disposal for enforcing the laws relating to meats are inadequate. The United States Government maintains inspectors in many places. In some cities in the state efficient meat inspection is provided for by ordinance and enforced by competent inspectors, yet there are unscrupulous persons who slaughter animals, remove entrails—at times even the bones—and sell the meats for public consumption.

The principle that meat inspection is necessary to prevent the dangers which threaten human health from noxious meat products is well established and recognized in all civilized countries. Indeed, it dates back to Egypt. In the United States, aside from municipal regulations, the first laws for meat inspections were brought about because European countries excluded American meats from their markets for the reason that they became alarmed at the dangers to the public health. One of the objections was the presence of trachina in pork. Since then meat inspection laws have been passed and inspection is carried on on an enormous scale by the United States Government in many establishments. In fact, all meats to be exported or to be shipped in interstate commerce must be inspected, and inspection service is placed on a scientific basis. It is believed today that this meat inspection has been and is of great value to not only the meat industry, but also to the raisers of stock for slaughter.

Meat inspection to be thorough consists of ante mortem as well as post-mortem examination. It is not possible here to go into details but I most earnestly wish to point out that thorough inspections of meat are not possible unless all organs of the animals are examined. When head, tongue and viscera are removed it is difficult to judge the condition of the carcass.

Even if the animals are such that parts of them may be suitable for food, the public is dependent upon the knowledge of a butcher as to

what portions are usable and what not, and upon his honesty of whether or not they are sold for human food at a profit, or "tanked" at a loss.

To make this clear, let me go somewhat into detail as to one of the most common diseases, namely, tuberculosis. As a governing principle it is laid down by the Bureau of Animal Industry, Principle A, "No meat should be used for food if it contains tubercle bacilli, or if there is a reasonable possibility that it may contain tubercle bacilli, or if it is impregnated with toxic substances of tuberculosis or associated septic infections."

I quote from Regulation 11 of the Bureau of Animal Industry:

"Rule A. The entire carcass shall be condemned if any of the following conditions occur:

"(a) When it was observed before the animal was killed that it was suffering with fever.

"(b) When there is a tuberculous or other cachexia, as shown by anemia and emaciation.

"(c) When the lesions of tuberculosis are generalized, as shown by their presence not only at the usual seats of primary infection but also in parts of the carcass or in the organs that may be reached by the bacilli of tuberculosis only when they are carried in the systemic circulation. Tuberculous lesions in any two of the following mentioned organs are to be accepted as evidence of generalization when they occur in addition to local tuberculous lesions in the digestive or respiratory tracts, including the lymph glands connected therewith: Spleen, kidney, uterus, udder, ovary, testicle, adrenal gland, and brain or spinal cord or their membranes. Numerous tubercles uniformly distributed throughout both lungs also afford evidence of generalization.

"(d) When the lesions of tuberculosis are found in the muscles or intermuscular tissue or bones or joints, or in the body lymph glands as a result of draining the muscles, bones or joints.

"(e) When the lesions are extensive in one or both body cavities.

"(f) When the lesions are multiple, acute, and actively progressive. (Evidence of active progress consists in signs of acute inflammation about the lesions, or liquefaction necrosis, or the presence of young tubercles.)

"Rule B. An organ or a part of a carcass shall be condemned under any of the following conditions:

"(a) When it contains lesions of tuberculosis.

"(b) When the lesion is localized but immediately adjacent to the flesh, as in the case of tuberculosis of the parietal pleura or peritoneum. In this case not only the membrane or part affected but also the adjacent thoracic or abdominal wall is to be condemned.

"(c) When it has been contaminated by tuberculous material through contact with the floor or a soiled knife or otherwise.

"(d) Heads showing lesions of tuberculosis shall be condemned, except that when a head is from a carcass passed for food or for sterilization and the lesions are slight, or calcified, or encapsulated, and are confined to lymph glands in which not more than two glands are in-

volved, the head may be passed for sterilization after the diseased tissues have been removed and condemned.

"(e) An organ shall be condemned when the corresponding lymph gland is tuberculous.

"Principle C. Evidences of generalized tuberculosis are to be sought in such distribution and number of tuberculous lesions as can be explained only upon the supposition of the entrance of tubercle bacilli in considerable number into the systemic circulation. Significant of such generalization is the presence of numerous uniformly distributed tubercles throughout both lungs, also tubercles in the spleen, kidneys, bones, joints, and sexual glands, and in the lymph glands connected with these organs and parts, or in the splenic, renal, prescapular, popliteal, and inguinal glands, when several of these organs and parts are coincidentally affected."

The United States Department of Agriculture reports that during the year 1922, 13,034,000 pounds of meat were condemned. In the city of Milwaukee alone during the year 1923, 627 animals, including beef, hogs and sheep, were condemned, the total weight of these animals being 64,741 pounds. In this same year in the city of Milwaukee parts of carcasses were condemned, the total weight of these being 48,706 pounds. The total number of pounds of meat condemned in the city of Milwaukee for 1923 was 113,447 pounds. My opinion is that there is a necessity for systematic control of some kind of all animals slaughtered and the meat of which is offered as sausage or otherwise for sale to the public. As it is, we inspectors only accidentally find meats unfit for food. In one case, a woman bought the head of a hog and wanted to make head cheese. In boiling, a big blister developed which when punctured was found to be an abscess out of which the pus squirted, due to heat.

In another case an inspector found lungs of an animal that had been slaughtered hanging on a wall. An incision in the lungs opened a pus bag—the puss streaming out.

On the outskirts of Milwaukee a cow became ill; when she was unable to arise any more she was killed and the meat sold. An examination showed that somehow a piece of wire had penetrated her heart, set up inflammation and pus formations which had been carried to other parts of the animal.

A seemingly sound hog was sold to a family by a party who buys animals and sells them "as they are," then kills them and delivers the carcass. Here I found the hog, two hours after being delivered, to be stinking sour and utterly unfit for food. For some reason an unwholesome fermentation had set up in the carcass. One of the causes may have been the condition of the animal when killed.

Our laws on the subject are to be found in Sections 4601—4a (1) and (2) and 4601(2), fifth specification. I submit, that, unless provisions are made that meat, like other products, is to be inspected at its source, that is when slaughtered, we cannot claim to adequately cover this field and enforce the laws. It may be that the people do not fully appreciate this problem—to my mind it is serious. Animals in ill

health are culled out in U. S. inspected slaughter houses; they are condemned by cities having adequate meat inspection and therefore the only outlet for them—and one where there is absolutely no supervision—is the marketing of them through unscrupulous or ignorant persons having no regard for the public health. Thus, when buying manufactured meats, the public may get articles that should be excluded from the food supply and which they would not buy if they knew the real source and character of them.

Investigation Concerning the Beverage Dispensed at Soda Fountains As "Chocolate Malted Milk"

As directed, I made an investigation yesterday as to what is being served when people ask for "Chocolate Malted Milk" at soda fountains. I visited the high grade, also some of the "popular" fountains and found uniformity in that all considered the essential ingredients of the drink to be: A portion of ice cream, "chocolate syrup," milk and some malted milk; further in that all of the syrups (called chocolate) were prepared with cocoa and not chocolate.

I found variations to exist in the quantities of the different articles used, some giving a little more ice cream or a little more malted milk than others, depending upon the ideas of the dispenser as to what would be an acceptable "malted milk" (chocolated) and the price charged.

Great differences exist in the quality of cocoa used, the cost of some being less than ten cents a pound, while another imported his at a cost of eighty cents a pound. Some prepared the syrups with water and sugar very thin, others have them heavy in both, some use milk. I found one using half milk and half cream, and another collecting the leavings from the individual "cream pitchers" served with coffee or tea to make "chocolate syrup."

I was surprised at the great quantity of malted milk used in this way. While the individual portion in a drink varied from a teaspoonful to a tablespoonful, I found the aggregate of establishments to run from fifty pounds to as much as three, five and seven thousand pounds a year.

Special Report on Egg Work and Prosecution in Connection Therewith

Having in my inspection work found prices of fresh eggs in retail stores ranging from 42 cents to 49 cents, held eggs 35 cents to 40 cents, cold storage eggs 34 cents to 38 cents, that many held eggs were being shipped or brought in from cities or villages throughout the state as and for fresh eggs which contained many held eggs or eggs which were not fresh; that of such eggs the best were being selected and sold under trade names, the others sold for fresh whereby purchasers were being deceived as to quality, that many thousand dozens of eggs taken out of cold storage were sold for fresh, and having learned that very extensive transactions of this kind were occurring, and having submitted this information to the Dairy and Food Commissioner, I was instructed

by you to make further investigation and take befitting action for the due enforcement of law, whereupon I examined the sale of eggs in many stores and have brought eleven or twelve prosecutions, some under the cold storage law and others under the general food law, as the cases warranted. Have not lost a case and the courts appear to be in sympathy with our efforts to have eggs sold as and for what they are; that is to say, fresh eggs—and fresh eggs only—are to be sold for “fresh eggs,” and eggs that are not fresh, under some designation lawfully and correctly describing their characteristics and qualities.

This work has taken us into the field of technicalities. Eggs, when produced, in other words, when fresh, are full and firm. As they age the contents within the shells shrink, the whites become thin and watery, their delicate flavor is lost by very gradual, imperceptible degrees, they “stale” until at last they become “strong” and although not actually “rotten,” repulsive to sensitive people. This descent from a fresh egg to a bad egg by stages may stretch over a period of many months.

Fresh eggs bring a much higher price, sometimes more than double that of other edible eggs. It is therefore the desire of dealers to have “fresh” eggs to sell at all times. However, the supply at certain seasons is not sufficient to fill the demand and dealers offer for sale and sell eggs which were produced and were fresh months ago as and for “fresh.” Thus we find that the term “fresh” is being used by dealers according to the expediency of the situation. It is not a new practice. It is an old and widely spread custom that tends to mislead the public and defraud purchasers, for thereby people, relying upon the representation that the eggs are fresh, are induced to buy them at prices they would not pay if they knew the truth. When selecting eggs to be sold as fresh, dealers disregard to a great extent the characteristics peculiar to fresh eggs, but base their choice upon the consideration whether or not purchasers were likely to accept them as fresh without too much protest. The determining factor is not: Are these eggs in truth and in fact fresh eggs, but will people accept them as fresh?

Some dealers who consider themselves “legitimate” and their transactions as ethical have followed the practice outlined above and regard any objections to it as unwarranted interference with their business. They render lip service to the proposition of applying the strictest measure of honesty and truth to business matters but seem to be unwilling to square their transactions along the line of selling eggs for what they are with their professions. The objectionable practice carried on for many years has biased the opinion and confused the judgment of persons employed in the commercial grading of eggs.

To prove that eggs were below the standard of fresh eggs we must first establish what that standard is. In the absence of a definition by law, we must go to normal eggs which we know to be fresh by knowing their history, and to the common understanding as to what constitutes a fresh egg. Having established what the true standard is, we must then determine that the eggs which may be in question are below that standard.

The following is Judge Walter Schinz's charge to the jury in one of the cases hereinbefore cited, which summarizes the relevant testimony and applies the law in the case:

MUNICIPAL COURT, MILWAUKEE COUNTY

State of Wisconsin

vs.

R—— T——

JUDGE'S CHARGE

Members of the Jury:

The complaint in this case charges that R—— T——, on the 8th day of November, 1923, in the county of Milwaukee, Wisconsin, being then and there the servant and agent of a corporation and the manager of a market for the sale of food products, did then and there unlawfully have in his possession with intent to sell and did sell articles of food, to-wit, articles purporting to be fresh eggs, which were then and there adulterated, in that they were below that standard of quality, strength and purity represented to the customers or consumers, and in truth and in fact were not fresh eggs, but shrunken, watery, stale and in part rotten eggs.

To this charge thus made the defendant has pleaded not guilty. This prosecution is brought under section 4600 of the Wisconsin statutes, which as far as this case is concerned reads as follows:

"Any person who shall by himself, his servant or agent, or as the servant or agent of any other person, sell, or have in his possession with intent to sell, or offer for sale, any article of food which is adulterated, shall be fined as provided by statute."

The following section defines the term "adulterated," as used in the statute which I have just read to you, as follows:

"An article shall be deemed to be adulterated within the meaning of the preceding section if it is below that standard of quality, strength or purity represented to the purchaser or consumer."

It is undisputed in this case that on the day mentioned in the complaint the defendant was a servant and agent of the T—— S—— Cash and Carry Market, a corporation, and that the eggs in question, which were purchased by Mr. Kremer, were then and there in the place of business of said T—— S—— Cash and Carry Market, at which the defendant was then and there employed, for the purpose of sale, and were then and there offered for sale and actually sold.

The questions which you are to consider are first, whether the eggs purchased by Mr. Kremer on November 8, 1923, were in the possession of the defendant as the servant and agent of the T—— S—— Cash and Carry Market, or in other words, whether the defendant was then and there the person in charge of the store or place of business at which the defendant was then and there employed, whether he ordered them delivered to said place of business for the purpose of sale, and whether he knew they were then and there in said place of business for the purpose of being sold. It is not necessary that the defendant shall have actually sold the eggs or any part of them, if under these instruc-

tions you are satisfied that the defendant was then and there the servant and agent of the T— S— Cash and Carry Market, and that as such agent the eggs in question were in his possession.

Secondly, you are to consider whether, if the eggs in question were in defendant's possession as the agent or servant of said T— S— Cash and Carry Market, they were or were not fresh trade eggs. The term "trade eggs" has been defined to you, and it is undisputed in this case that the term "trade eggs" has no reference to the quality of the egg itself. If you are satisfied beyond a reasonable doubt that the eggs in question were in defendant's possession as the agent or servant of the T— S— Cash and Carry Market and that they were not fresh trade eggs, it is immaterial whether defendant knew that they were not fresh trade eggs, because it is the law that when one enters upon the business of furnishing patrons with eatables he thereby undertakes to inform himself and to know the nature of the substance he is dispensing. The law casts on him this duty. He cannot enter into or continue the occupation and omit the duty to furnish the substance without knowing what it is, and without informing the guests or patrons, is to take the chances of violating the statute.

Now, possession, as used in these instructions, does not mean the actual physical possession. It means were the eggs under defendant's dominion and control; were they in the place of business with his knowledge, and if so, was he authorized to direct whether or not they should be sold and offered for sale by the other employes of the T— S— Cash and Carry Market, and whether or not he was authorized to direct or had knowledge of the manner in which the eggs were being advertised for sale.

Now, members of the jury, you are to determine the guilt or innocence of this defendant upon the evidence in this case and upon the instructions which the court has given you. You are not concerned with the fact that other persons or corporations may or may not have been prosecuted upon the matters disclosed upon this trial, instead of the defendant. That is none of your concern. You are not concerned with the fact that others may or may not be violating this law. It is not for you to determine whether this is a wise or an unwise law or a just or an unjust law. It is your duty to take the law from the court. Your oaths as jurors compel you to do that. The burden of proving the defendant guilty of the offense as charged in the complaint is upon the state. Before you can render a verdict of guilty the state must prove to your satisfaction beyond a reasonable doubt that the defendant is guilty of the crime as charged, and of every element thereof. No fact necessary to the establishment of his guilt can be taken as true unless so established. The law presumes that every person charged with crime is innocent until he is proven guilty. It is not for the defendant to prove himself innocent, but it is for the state to prove him guilty. At the commencement of your deliberations you should start with the presumption that the defendant is innocent, and it is your duty to reconcile the evidence with this presumption of innocence if you can do so upon any reasonable theory. No mere weight of evi-

dence is sufficient unless it excludes from the minds of all the members of the jury all reasonable doubt as to the guilt of the defendant. The reasonable doubt which is found in the law must be a rational doubt, a doubt fairly arising upon the testimony and the circumstances surrounding the case; a doubt which would cause a reasonable and prudent man to pause and hesitate after giving the evidence that degree of consideration to which it is entitled and in which you have been instructed. It must be a real, not a captious or imaginary doubt. In order to be reasonable such doubt must be an honest and substantial misgiving for which a fair reason can be given, based upon the evidence or lack of evidence in the case. While it is your duty to give the defendant the benefit of every reasonable doubt, you are not to search for doubt, but you are to search for the truth, and give the benefit of such reasonable doubt to the defendant when it arises in your minds after you have carefully considered all the credible evidence in the case. It is the special duty of the jury to weigh the evidence and consider the credibility of the witnesses. You should, as to each witness, take into consideration his appearance and manner of testifying, his apparent interest in the result of the case, if any, any temptation appearing in the evidence to testify falsely, the intelligence or lack of intelligence of each witness, the reasonableness or unreasonableness of the testimony given, and every other fact and circumstance appearing by the evidence bearing upon the credibility of each witness and the weight of his testimony.

You will take this case and consider it carefully in all of its bearings. Consider the case fairly, honestly and impartially, without any passion, prejudice or sympathy. I have prepared and will submit to you two forms of verdict. The first reads, "We, the jury in the above entitled action, find the defendant guilty as charged in the complaint." The other reads, "We, the jury in the above entitled action, find the defendant not guilty." Whichever form you agree upon you will have signed by your foreman, and all of you will return into court.

You will now proceed to your jury room, where you will elect one of your number to act as your foreman. When that has been done the sheriffs will take you out to lunch, and upon your return you will begin your consideration of this case.

After this charge the jury thereupon retired and later brought in a verdict of guilty, whereupon the judge imposed the maximum fine of \$100.00.

Inspection of Soda Water Bottling Establishments

In the inspection of soda water bottling establishments our efforts have been directed along the following lines:

- (1) To establish and maintain a high standard of sanitation, including adequate washing of bottles. These bottles when empty are treated in some places as junk and may be befouled in many ways. A contributing, perhaps the chief, factor for this is that some bottlers make no charges for the bottles, fearing to give offense to their retailers, but take chances that they may be able to "pick up" the empties. Party

dispensing the soda water has no interest in the empty bottles and the result is that such bottles may be found in places that are most insanitary. The bottler picks them out of rubbish heaps, accumulations of waste and at times after they have been put to filthy uses.

It is greatly to be desired that all bottlers charge for bottles and accept none in return unless they are in a reasonably clean condition. Of course, in our inspection work we insist that *all* bottles be so treated and washed that even the dirtiest shall be clean, but we cannot be sure that this is always done.

(2) We endeavored to insure greater purity in the products used in the manufacture of soft drinks. First among the products used is water. A careful inspection of the source of supply for several establishments indicated that it might be doubtful. We took samples and had the water examined, and, after receiving reports that it was "unsafe," required that such action as was needed be taken to make it "safe." In one instance the source was an artesian well over 300 feet deep, in rock, but still the water showed contamination. The pipes were taken out and replaced with new ones. In replacing them every precaution was taken to seal the intake from stratas above and surface contamination. After this was done the water delivered was of remarkable purity.

In many establishments we found accumulations of many years, consisting of flavors, concentrates, syrups and what not, foisted upon the bottlers by smooth salesmen. Often the bottler knew nothing of the character and composition. He had been told they would produce a drink that would sell well. Experimenting he had been disappointed. The drink did not sell. He had no opportunity to make use of his purchases, but still kept the concoctions on his shelves. Most of these preparations we had removed out of the establishments. Bottlers now know what they are using, for extracts, flavors, concentrates and colors are now covered by guarantees from the manufacturers thereof to the effect that they contain no prohibited or unwholesome ingredient.

During the biennial period covered, there were 459 inspections of bottling plants made and conditions, materials, implements, working conditions and finished products were carefully examined. Flagrant violations of law were prosecuted.

Respectfully submitted,

C. J. KREMER,
Senior Food Inspector.

REPORT OF CHIEF INSPECTOR OF WEIGHTS AND MEASURES

HONORABLE J. Q. EMERY,
Dairy and Food Commissioner,

Ex-officio State Superintendent of Weights and Measures.

Dear Sir: I hereby submit a report showing the work done by the state and city departments of weights and measures for the fiscal years ending June 30, 1923, and June 30, 1924, respectively. In this report the same general form in the use of tabulations used in preceding reports is followed.

In addition to the weights and measures work, inspectors of the Dairy and Food Commission, including state sealers of weights and measures, have done a large amount of work in enforcing the trading stamp law of the state, namely, Section 134.01. This subject is so large that it is treated under the proper caption at the close of the report. Portions of the report contain tabulations which are indicated by suitable headings.

Field and Office Mechanical Work—State Department

Three tables for each year have been prepared, showing the mechanical work performed by the state weights and measures inspectors, the state creamery and cheese factory inspectors, and the work performed in the office of the chief inspector of weights and measures. The mechanical work includes the actual inspection and testing of scales, measures, pumps and other weighing or measuring devices.

A new plan of testing has been inaugurated this year. This new plan was made feasible by the addition of four new weights and measures trucks. There are now in use eight light automobile trucks, each fully equipped to test all kinds of scales and measures, except the large railroad track scales. As there are eight state inspectors of weights and measures, each inspector now has a truck for use in his territory, thus making it practicable to do all of the weights and measures work in that territory. Previously, with only four trucks in use, it was necessary for two inspectors to work together on heavy inspectional work where trucks are needed. This new plan may present some difficulties in testing gasoline pumps and certain kinds of hopper scales where the services of two men are desirable, but it is expected that these difficulties can be overcome to a large extent and the advantages of having only one inspector do all of the work in a smaller territory will more than compensate for it. The trucks will be used from about April 15 to December 1. During this time most of

the wagon, hopper and other large scales and gasoline pumps will be tested. At the same time the necessary try-out work will be done. During the balance of the year, as formerly, each inspector will do the light inspection work which consists chiefly in inspecting and testing all of the smaller types of scales and measures and also devote considerable time to try-out work.

During the year ending June 30, 1923, a substantial increase was made in the number of "appliances tested" over the preceding year. For the year ending June 30, 1924, a decrease will be noted, owing to vacancies in the inspectional force. The number of gasoline pumps used in the state is increasing at a rapid gait.

During the year ending June 30, 1921, 1,614 liquid measuring pumps were tested by the state inspectors. During the first year covered by this report 5,146 pumps were tested. During the second year 5,045 pumps were tested. It is to be regretted that the accuracy of these pumps does not seem to be materially increasing with the new installations. About one-third of all of the pumps inspected are found to be faulty in some particular. The inspectors have corrected about twenty per cent (20%) of the discrepancies found by simple adjustments made at the time of first inspection. However, it was necessary in over fourteen per cent (14%) of the cases to either condemn the pumps outright or condemn them for repairs.

As the consumption of gasoline is very rapidly increasing with the consequent increase in the number of measuring pumps, the demand for more speed in the measurement of the gasoline, the employment of more untrained operators to operate the pumps, the purchase of gasoline by new and untrained auto drivers, all tend to make it imperative that the sealers of weights and measures devote more time and more attention to the testing and inspecting of these pumps, if the purchasing public and the honest operators of pumps and filling stations are to receive maximum protection.

The percentage of equipment sealed has not varied very materially during the past two years. It is, however, somewhat lower than for the previous year. A comparison follows:

1919	95.42%
1920	95.97%
1921	95.96%
1922	94.16%
1923	94.22%
1924	94.02%

The lower percentage of sealed equipment for 1922, and subsequent years, may be accounted for by the fact that a great many more gasoline pumps were tested than in preceding years. About this time there also appeared in considerable numbers a comparatively new type of scale, commonly referred to as "automatic dial scales." These scales are a combination of the old-fashioned lever scale combined with a mechanism referred to as a "head" that indicates the weight automatically upon a graduated dial. This mechanism eliminated the use of any lose weights and made unnecessary the moving of a poise as

commonly used on the old-fashioned lever scale. This scale was placed upon the market quite largely to fill a demand for apparatus that would promote faster weighing. Such scales are now in use to a limited extent in such places as creameries, ice cream plants, mills, machine shops, paper plants, packing companies, seed houses, steam laundries, iron works, electric companies, drug companies, receiving and shipping rooms, cheese houses, furniture factories, soap houses, poultry houses, overall factories, battery plants, rubber companies and shipyards. Like most other new apparatus the first to appear on the market, these scales were the source of a great amount of trouble for the sealers, and a large percentage of the scales were condemned for repairs after they had been in use but a short time. Since that time, however, the various companies manufacturing these scales have endeavored to improve their product so that it might compare favorably in accuracy and durability with the older type of lever and beam scale. This high standard has apparently not been reached as yet and because of this, some of the companies at least are maintaining an efficient service department and if possible a service contract is sold with the scale so that the purchasers may be reasonably assured of correct weights, because of frequent inspection by a competent mechanic at short intervals. Even with this kind of service the work of a sealer of weights and measures is greatly increased as most of the owners of the scales mentioned desire an official test made upon the scale directly after it has been repaired or adjusted by the mechanic. There was once a time when a repair man's work upon a scale was accepted without question; but since the advent of the sealers of weights and measures, most firms desire the certificate of an authorized official who has no personal interest in the result of the test. It is to be hoped that the manufacturers will be able so to improve these scales that these frequent inspections and testings will be unnecessary. Just how soon this can be accomplished remains to be seen. Ask almost any sealer of weights and measures what his main difficulty in regard to apparatus is and he will reply that it is to keep gasoline pumps and automatic dial scales within the tolerances provided for. As stated in a previous report, it is still apparent that much attention must be given to the inspection and testing of this new apparatus if the percentage of sealed appliances is to be kept at a maximum.

**SUMMARY OF MECHANICAL WORK PERFORMED BY STATE
DEPARTMENT FIELD INSPECTORS FOR FISCAL YEAR
ENDING JUNE 30, 1923.**

Appliances	Sealed	Adjusted	Cond. for Repairs	Condemned	Total
Scales:					
Less than 2 lbs.....	1,558	46	88	15	1,661
2 lbs. to 350 lbs.....	10,414	1,385	576	139	11,129
350 lbs. to 3,500 lbs.....	4,500	283	332	8	4,840
Over 3,500 lbs.....	1,241	59	306	62	1,609
Weights.....	48,456	749	235	659	49,350
Measures:					
Linear.....	5,774	140	4	88	5,866
Liquid.....	19,965	33	258	2,383	22,606
Liq. Meas. Pumps.....	4,397	811	727	22	5,146
Dry.....	39				39
Totals.....	96,344	3,506	2,526	3,376	102,246

Note—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

SUMMARY

Weights and Measures:	
Establishments inspected.....	11,196
Appliances tested.....	102,246
Establishments tried out.....	1,173
Packages weighed.....	10,607

**SUMMARY OF MECHANICAL WORK PERFORMED BY STATE
DEPARTMENT FIELD INSPECTORS FOR FISCAL YEAR
ENDING JUNE 30, 1924.**

Appliances	Sealed	Adjusted	Cond. for Repairs	Condemned	Total
Scales:					
Less than 2 lbs.....	1,490	87	87	14	1,591
2 lbs. to 350 lbs.....	8,910	1,385	632	149	9,691
350 lbs. to 3,500 lbs.....	4,093	280	294	15	4,402
Over 3,500 lbs.....	2,220	109	415	113	2,748
Weights.....	43,631	818	223	673	44,527
Measures:					
Linear.....	4,903	177	15	98	5,016
Liquid.....	16,216	72	70	1,760	18,046
Liq. Meas. Pumps.....	4,151	845	859	35	5,045
Dry.....	23				23
Totals.....	85,637	3,773	2,595	2,857	91,089

Note—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

SUMMARY

Weights and Measures:	
Establishments inspected.....	11,511
Appliances tested.....	91,089
Establishments tried out.....	999
Packages weighed.....	12,018

**SUMMARY OF MECHANICAL WORK PERFORMED BY STATE
CREAMERY AND CHEESE FACTORY INSPECTORS FOR
FISCAL YEAR ENDING JUNE 30, 1923.**

Appliances	Sealed	Adjusted	Cond. for Repairs	Condemned	Total
Scales:					
Less than 2 lbs.....	156	5	9	1	166
2 lbs. to 350 lbs.....	621	63	72	15	708
350 lbs. to 3,500 lbs.....	1,147	111	110	8	1,265
Over 3,500 lbs.....	106	111	5	1	112
Weights.....	5,388	366	143	40	5,571
Measures:					
Linear.....					
Liquid.....					
Liq. Meas. Pumps.....					
Dry.....					
Totals.....	7,418	656	339	65	7,822

Note—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

**SUMMARY OF MECHANICAL WORK PERFORMED BY STATE
CREAMERY AND CHEESE FACTORY INSPECTORS FOR
FISCAL YEAR ENDING JUNE 30, 1924.**

Appliances	Sealed	Adjusted	Cond. for Repairs	Condemned	Total
Scales:					
Less than 2 lbs.....	353	5	11	11	395
2 lbs. to 350 lbs.....	1,017	196	137	31	1,185
350 lbs. to 3,500 lbs.....	1,817	124	96	2	1,915
Over 3,500 lbs.....	56	21	3		59
Weights.....	8,399	375	172	53	8,624
Measures:					
Linear.....					
Liquid.....					
Liq. Meas. Pumps.....					
Totals.....	11,642	721	436	100	12,127

Note—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

**SUMMARY OF MECHANICAL WORK PERFORMED IN THE
OFFICE AND NOT INCLUDED IN FIELD INSPECTOR'S
SUMMARY FOR FISCAL YEAR ENDING JUNE 30, 1923.**

Appliances	Sealed	Adjusted	Cond. for Repairs	Condemned	Total
Scales:					
Less than 2 lbs.....	104	1	4	2	110
2 lbs. to 350 lbs.....	59		70		129
350 lbs. to 3,500 lbs.....					
Over 3,500 lbs.....					
Weights.....	376	8	23	46	445
Measures:					
Linear.....	6				6
Liquid.....	16		10	2	28
Liq. Meas. Pumps.....					
Totals.....	561	9	107	50	718

SUMMARY OF MECHANICAL WORK PERFORMED IN THE OFFICE AND NOT INCLUDED IN FIELD INSPECTOR'S SUMMARY FOR FISCAL YEAR ENDING JUNE 30, 1924.

Appliances	Sealed	Adjusted	Cond. for Repairs	Condemned	Total
Scales:					
Less than 2 lbs.....	44		2		46
2 lbs. to 350 lbs.....	19	3	2		21
350 lbs. to 3,500 lbs.....					
Over 3,500 lbs.....					
Weights.....	118		1	59	178
Measures:					
Linear.....	15				15
Liquid.....	56	1		37	93
Liq. Meas. Pumps.....					
Totals.....	252	4	5	96	353

Supervisional or Try-Out Work

Try-out work consists chiefly of reweighing packages or amounts of commodities offered for sale, or sold. The work involves the reweighing of loads of coal, potatoes, farm products and live stock; also manufacturers' products, and remeasuring of represented amounts of liquid commodities. In order to determine the practice of various dealers in the sale of commodities, inspectors frequently make purchases and then reweigh or remeasure the purchased commodities. Quite frequently the sealers make purchases of gasoline where such gasoline is sold through some of the measuring pumps as mentioned in the previous part of this report, and not infrequently they receive short measure. In order to determine the practice of stock buyers and others who purchase commodities, the inspector frequently arranges with the seller of the commodity to have it weighed before offering it to the buyer, or the inspector may be present at the time the buyer weighs the article purchased and has it immediately reweighed upon the same scale. The presence of a sealer of weights and measures in the vicinity of a stockyard, on stock buying day, has in no small measure contributed to the carefulness of the buyer in the operation of the scale on that particular day.

The sealer also visits a great many establishments where commodities are packed for shipment to some other town or village. Quite frequently a commodity is found on sale which is apparently short of the stated or represented weight, and there is some question as to whether or not the manufacturer or packer weighed the commodity short or whether the discrepancy was caused by shrinkage or someone removing part of the contents of the package, box or tin, as the case might be. Where this doubt exists, the sealer at the point of origin is notified and he at once investigates the method of packing the commodity. If such point of origin is located in some smaller town where no sealer is employed, the state sealers must make the investigation. This method tends to insure fair dealing, not only between retailer and

consumer, but all along the line back to the original packer or manufacturer.

New methods as well as new devices appear frequently and sometimes in large numbers in various parts of the state and must be investigated by the sealers. In the pea canning industry sealers have been called upon to investigate methods used in weighing. Inaccuracies were found which, if unchecked, meant the loss of thousands of dollars to farmers or canners. In one section of the state so-called automatic weighers were found in use by the sealers that showed errors of over 10 per cent. In buying peas it has been customary to use a large number of boxes. The usual practice is to weigh eight or ten

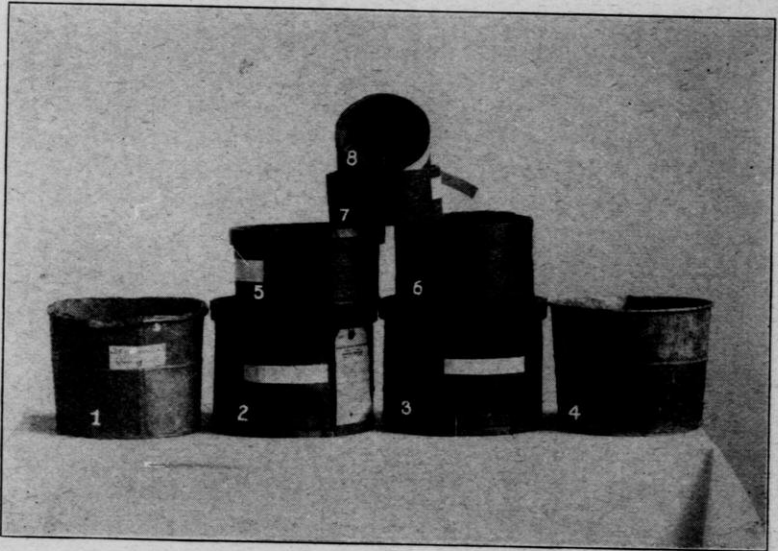


Figure 24

False Measures. (1) The top of this measure has been battered so as to shorten its capacity; (2, 3) peck measure cut to show the false bottoms; (4) graduated measure in which it is impossible to determine proper heap when half the capacity is measured; (5) one-half peck measure with double bottom; (6, 7) "cut down" measures; (8) four thicknesses of cardboard were placed in the bottom of this measure to lessen its capacity.

boxes filled with peas upon a platform scale. The weight of the empty boxes is then subtracted from the gross weight, and the net weight of the peas is obtained. New boxes are added from time to time by the operators of the canning factories and these new boxes are usually of different weight than those in use. Inspectors have found that in a number of instances the wrong tare weight was used, with the result that either the farmer or the canning company were the losers. There is some controversy at the present time over the method of paying cherry pickers for service in picking cherries. Sealers are now in-

investigating complaints regarding practices used. The weights and measures law is probably not broad enough in its application to include "service." If incorrect apparatus is used in determining quantity, the sealers have jurisdiction and should enforce the law.

At periodic intervals during the past twelve years a non-standard milk bottle has appeared upon the market. This bottle holds $10\frac{2}{3}$ oz., being $2\frac{2}{3}$ oz. larger than the standard $\frac{1}{2}$ pint (8 oz.) bottle, and $5\frac{1}{3}$ oz. smaller than the standard one-pint (16 oz.) milk bottle. (See illustration of bottles.)

The contention made by the middlemen or dealers who wish to use these bottles is that the $\frac{1}{2}$ pint bottle usually sold for 5 cents to the consumer does not give them profit enough, and to charge 10 cents for the bottle would be an outrage on the consumer and also decrease the sale of milk. The solution of this situation, according to their contention, is the use of the $\frac{1}{3}$ quart ($10\frac{2}{3}$ oz.) bottle, which they claim can be sold for 10 cents, thereby making themselves more profit and at the same time not treating the consumer quite so outrageously as selling him a standard $\frac{1}{2}$ pint (8 oz.) bottle for 10 cents. The net result to the consumer is to give him about 33 per cent more milk at



Figure 25

Third quart bottle is nonstandard. Note how closely it resembles the one pint bottle, yet in reality it is nearer the capacity of the half pint bottle; its use is therefore very deceptive. While it is one-third larger than the half pint bottle and one-third smaller than the one pint bottle, yet it contains only $2\frac{2}{3}$ oz. more than the half pint bottle and $5\frac{1}{3}$ oz. less than the one pint bottle. Here is cunning ingenuity to mislead.

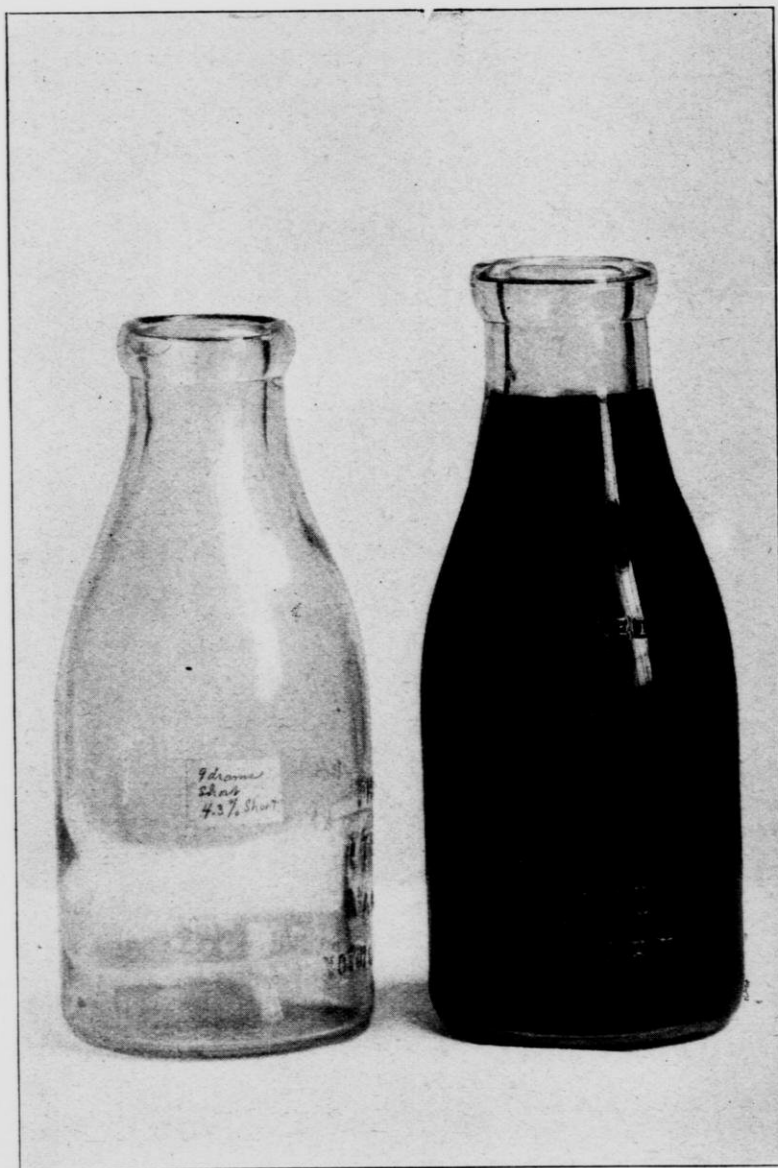


Figure 26

Standard and nonstandard milk bottles. Nonstandard bottle now practically eliminated from use.

a 100 per cent increase in price. It does not require any great process of mental erudition to discern the real reason for the attempted use of this 1/3 quart bottle.

Section 125.10 reads as follows: "Bottles used for the sale of milk and cream shall be of the capacity of half gallon, three pints, one quart, one pint, one-half pint, one jill filled full to the bottom of the cap seat, stopple or other designating mark. . . ." Very plainly this section makes the 1/3 quart bottle illegal for use in the selling of milk or cream. It has been argued that milk may be served to a restaurant or hotel customer in any kind of a container, regardless of size. If milk is served to a customer in the 1/3 quart bottle as part of the meal it must be apparent that the bottle was used for the sale of the milk just as much as if the milk had been sold in the bottle separately from the meal. The supreme court of Massachusetts in "*Commonwealth vs. Warren*, 160 Massachusetts 533," said, "Milk bought by guest and delivered to him as part of his meal is just as much a sale as if a specific price has been put upon it, or it had been bought or paid for by itself."

Operation of Weights and Measures Trucks

A photograph of truck No. 2 is submitted. All of the trucks now in use are very similar to this one and all carry the same equipment. A detailed description of this type of truck, with this special body, was given in the 1922 report and little may be added at this time. Tables showing the cost of operating the four trucks in use for the years ending June 30, 1923, and June 30, 1924, are given below.

It will be noted that the cost of operating the trucks for the period ending June 30, 1924, is somewhat lower than for the preceding year. This is due, in large measure, to the lower price of gasoline and storage during the latter year.

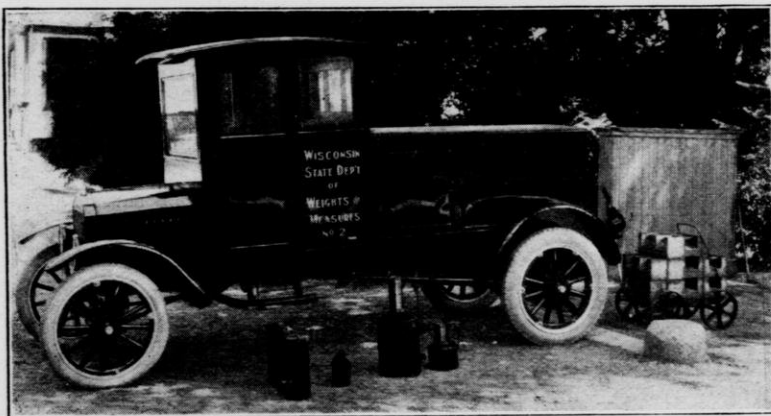


Figure 27
Light automobile truck used by State Sealers.

COST OF OPERATING WEIGHTS AND MEASURES TRUCKS

June 30, 1922—July 1, 1923

Motor No.	Miles Trav.	Gasoline		Lub. Oil		Hard Oil		Tires		Car Repairs	Storage	Miscellaneous	Total
		Amt. gal.	Cost	Amt. qt.	Cost	Amt. qt.	Cost	Repairs	New				
2761420.....	3,788	505	\$122.03	136	\$ 32.07	11	\$ 2.40	\$ 8.70	\$ 37.13	\$ 27.20	\$121.35	\$120.26	\$ 471.14
3723000.....	2,350	298	74.57	82½	24.95	5	1.35	1.95	10.14	42.44	106.15	79.85	341.40
4995870.....	2,706	295	75.08	95	24.20	1	.15	1.75	35.19	92.82	68.00	34.87	332.06
5995868.....	5,826	449	108.22	30½	29.70	5	1.35	4.36	41.71	70.20	121.90	54.45	431.89
Total.....	14,670	1,547	\$379.90	344	\$110.92	22	\$5.25	\$16.76	\$124.17	\$232.66	\$417.40	\$289.43	\$1,576.49

COST OF OPERATING WEIGHTS AND MEASURES TRUCKS

June 30, 1923—July 1, 1924

Motor No.	Miles Trav.	Gasoline		Lub. Oil		Hard Oil		Tires		Car Repairs	Storage	Miscellaneous	Total
		Amt. gal.	Cost	Amt. qt.	Cost	Amt. qt.	Cost	Repairs	New				
2761420....	4,215	563	\$114.55	118	\$ 29.50	15	\$3.80	\$24.85	\$ 68.92	\$ 52.60	\$107.50	\$ 42.09	\$ 443.81
*3723000....	2,611	306	57.50	149	36.90	5	1.05	.20	8.63	12.20	77.75	19.29	213.52
4995870....	4,695	534	100.69	151	40.00	3	1.00	6.45	56.76	206.42	67.50	63.19	542.01
5995868....	4,468	371	77.60	77	20.25	6	1.55	9.45	32.33	82.16	75.00	13.11	311.45
**9920614....	410	40	8.63	14	3.65	2	.65	13.48	19.99	.20	5.50	19.31	71.41
**9920682....	166	15	2.92	1	.25	19.99	.25	7.50	19.26	50.17
**9920690....	358	28	5.98	7	1.85	32.39	3.25	16.04	59.51
**9921047....	1,707	141	30.27	24	6.20	3.00	44.79	4.23	22.50	25.15	136.14
Total.....	18,630	1,998	\$398.14	541	\$138.60	31	\$8.05	\$57.43	\$283.80	\$358.06	\$366.50	\$217.44	\$1,828.02

*Sold April, 1924.

**Purchased May, 1924.

Personnel, State Department

For the first year covered by this report no material change took place in the personnel of the inspectional force. During the second year, two changes occurred and nearly eight months' time was lost between the time of resignation and appointments of the two sealers. The vacancy, caused by the resignation of Mr. Chauncey Beckwith on May 31, 1923, was filled in October, same year, by the appointment of Mr. Earl Winell. Mr. C. B. Atwood resigned September 10, 1923, and Mr. George E. Jaster was appointed in January, 1924, to fill the vacancy.

Personnel, City Department

A very marked change in the city departments' personnel during the two years covered by this report can be seen from the following:

Antigo—Mr. J. T. Drake was appointed in December, 1923, to fill vacancy caused by resignation of Mr. Frank Quimby in July, 1923.

Beloit—Mr. C. A. Gosline was appointed in September, 1922, to fill vacancy caused by resignation of Mr. Charles A. Newton in May, 1922.

Chippewa Falls—Mr. P. E. Lunney resigned as city sealer in May, 1924, and since that time Mr. A. Bergerin has been acting as city sealer pro tempore.

Fond du Lac—Mr. Barney Kramer was appointed in January, 1923, to fill vacancy caused by resignation of Mr. George McEntee in May, 1922.

Janesville—Mr. H. A. Griffey was appointed in January, 1924, to fill vacancy caused by resignation of Mr. Glen Snyder, who resigned the latter part of 1923.

La Crosse—Mr. E. H. Derr resigned as city sealer in April, 1924, and since that time Mr. Harry Walker has been acting as city sealer pro tempore.

Manitowoc—Mr. John Mahnke was appointed city sealer in November, 1923, to fill vacancy caused by the death of Mr. Henry Mulholland in September, 1923.

Marinette—Mr. R. T. Brown was appointed city sealer pro tempore in October, 1922, to fill vacancy caused by the death of Mr. C. H. Spoor in August, 1922.

Neenah—Mr. H. C. Verbeck resigned as city sealer in December, 1923, and since that time Mr. L. C. Oborn has been acting as city sealer pro tempore.

Portage—Mr. Fred F. Goss was appointed city sealer in October, 1923, to fill vacancy caused by the resignation of Mr. Wm. Netzo in July, 1923.

Sheboygan—Mr. August Lutze resigned as city sealer in June, 1924, and at this time there is still a vacancy.

Stevens Point—Mr. Victor A. Landowski was appointed in June, 1924, to fill vacancy caused by the resignation of Mr. E. H. Flentie, who resigned several years ago.

Watertown—Mr. Edward Gnatzig resigned as city sealer in June, 1923, and Mr. Julius Podolske was appointed to fill the vacancy in November, 1923.

A total of nearly two and one-half years' time was lost between the time of resignations and appointments of eight city sealers.

Mechanical Work—City Sealers

Following the plan used in previous reports, two tables for each year are submitted herewith, showing mechanical work performed by the city sealers of weights and measures for the two-year period ending June 30, 1924. These tabulations are compiled from the quarterly reports submitted to this office by the city sealers in accordance with the provisions of Section 125.04, subsection 5. The percentage of sealed apparatus remains about the same as in the two preceding years. One table for each year covers the itemized summary of work performed by the city sealers, and one table for each year covers the summary by cities and in addition shows the number and condition of the containers tested.

ITEMIZED SUMMARY OF MECHANICAL WORK PERFORMED BY CITY DEPARTMENTS FOR FISCAL YEAR ENDING JUNE 30, 1923.

Appliances	Sealed	Adjusted	Cond. for Repairs	Condemned	Total
Scales:					
Counter.....	2,997	241	70	23	3,090
Hopper.....	694	17	35	3	732
Suspension.....	125	16	14	4	143
Computing.....	7,534	1,136	574	84	8,192
Wagon.....	552	67	75	8	635
Port. platform.....	3,893	251	137	47	4,077
Dormant.....	646	45	51	1	698
Spring.....	1,996	119	105	15	2,116
Torsion.....	34	4			34
Slot Machine.....	271	28	14	1	286
Prescription.....	138	2	9	3	150
Jewelers.....	20		2	3	25
Auto. Dial.....	316	50	80	2	398
Hand Balance.....	313		1	5	319
Miscellaneous.....	54	2	2		56
Dry Measure.....	5,252			33	5,285
Liquid Measure.....	20,055	22	40	488	20,583
Pres. Grad.....	682			73	755
Auto Pumps.....	3,323	526	451	47	3,821
Linear Measure.....	3,254	911	10	69	3,333
Weights, Avoir.....	32,404	541	87	239	32,730
Weights, Pres.....	2,246	13	9	80	2,335
Weights, Troy.....	28				28
Weights, Metric.....	212			2	214
Measureographs.....	22				22
Totals.....	87,061	13,091	1,766	1,229	90,056

Note—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

ITEMIZED SUMMARY OF MECHANICAL WORK PERFORMED BY
CITY DEPARTMENTS FOR FISCAL YEAR ENDING
JUNE 30, 1924.

Appliances	Sealed	Adjusted	Cond. for Repairs	Condemned	Total
Scalcs:					
Counter.....	3,191	225	98	25	3,314
Hopper.....	969	6	28	1	998
Suspension.....	107	10	1		108
Computing.....	8,084	1,022	650	55	8,789
Wagon.....	606	61	91	7	704
Port. platform.....	4,153	293	179	26	4,358
Dormant.....	759	34	80	3	842
Spring.....	1,827	60	109	116	2,052
Torsion.....	44	3	1	2	47
Slot machine.....	315	45	43	6	364
Prescription.....	118	1	2	1	121
Jeweler's.....	9		1		10
Auto. Dial.....	358	31	64	1	423
Hand Balance.....	253			5	258
Miscellaneous.....	207	9	13	3	223
Dry Measure.....	5,548	1		40	5,588
Liquid Measure.....	25,052	25	41	414	25,507
Pres. Grad.....	490			31	521
Auto Pumps.....	4,703	654	666	17	5,386
Linear Measure.....	2,788	10	20	22	2,830
Weights, Avoir.....	33,897	1,053	135	231	34,263
Weights, Pres.....	2,278	7		72	2,350
Weights, Troy.....	123			7	130
Misc. Measures.....	463	29	7	3	473
Totals.....	96,421	3,611	2,431	1,088	99,840

Note—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

**SUMMARY BY CITIES OF MECHANICAL WORK PERFORMED BY
CITY DEPARTMENTS FOR FISCAL YEAR ENDING
JUNE 30, 1923.**

City	Weights and Measures Appliances					Containers		
	Sealed	Adj.	Cd. Rep.	Cond.	Total	Correct	In-correct	Total
Antigo.....	6	1	3		9			
Appleton.....	1,945	144	12	16	1,973	149	7	156
Ashland.....	167	29		2	169	25		25
Baraboo.....	513	53	4	5	522	20		20
Beaver Dam.....	312		3	2	317			
Beloit.....	370	96	37	18	425	11		11
Chippewa Falls.....	386	94	13	10	409	163		163
Eau Claire.....	678	115	24	30	732			
Fond du Lac.....	486	57	30	69	585	12		12
Green Bay.....	2,436	138	52	66	2,554	616		616
Janesville.....	967	147	17	16	1,000			
Kenosha.....	1,276	137	26	26	1,328			
La Crosse.....	1,814	31	16	18	1,848	118		118
Madison.....	1,773	120	53	118	1,944	323	11	334
Manitowoc.....	1,420	35	1	2	1,423	467	4	471
Marinette.....	197	51	3	5	205	89	16	105
Marshfield.....	472	64	17	1	490	443	73	516
Menasha.....	165	36		1	166	25		25
Menomonie.....	802	52	5	4	811	941		941
Merrill.....	160	23		7	167			
Milwaukee.....	50,001	172	735	143	50,879	1,357		1,357
Neenah.....	848	16			848	661		661
Oshkosh.....	2,993	166	114	50	3,157	76	1	77
Portage.....	387		2	11	400	1,644		1,644
Racine.....	4,192	348	196	203	4,591	1,522	24	1,546
Rhineland.....	1,424	151	19	72	1,515	491	75	566
Sheboygan.....	2,717	12	152	33	2,902	564	175	739
Superior.....	725	199	43	25	793	4,915	110	5,025
Watertown.....	445	48	5	18	468	154		154
Waukesha.....	152	42			152	25		25
Wausau.....	3,373	109	33	179	3,585	576	39	615
Wauwatosa.....	671	36	26	14	711	171		171
West Allis.....	2,253	278	107	58	2,418	81		81
Wisconsin Rapids.....	535	91	18	7	560	417		417
Totals.....	87,061	3,091	1,766	1,229	90,056	16,056	536	16,592
Per cent.....	96.68	3.43	1.96	1.36				

Note—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

SUMMARY BY CITIES OF MECHANICAL WORK PERFORMED BY CITY DEPARTMENTS FOR FISCAL YEAR ENDING JUNE 30, 1924.

City	Weights and Measures Appliances					Containers		
	Sealed	Adj.	Cd. Rep.	Cond.	Total	Correct	In-correct	Total
Antigo.....	823	109	14	28	865	570	8	578
Appleton.....	2,266	107	18	44	2,328	141	1	142
Ashland.....	377	23	8	10	395	100		100
Baraboo.....	1,125	229	5	6	1,136	71		71
Beaver Dam.....	428	5	6	1	435			
Beloit.....	770	108	63	10	843	32		32
Chippewa Falls.....	244	100	8	5	257	169		169
Eau Claire.....	404	79	37	17	458			
Fond du Lac.....	825	195	71	30	926	518		518
Green Bay.....	2,279	107	66	42	2,387	175		175
Janesville.....	111	38	2	1	114			
Kenosha.....	776	44	4	15	795			
La Crosse.....	1,417	68	86	27	1,530	176	1	177
Madison.....	3,756	223	52	119	3,927	378	12	390
Manitowoc.....	1,160	108	12	12	1,184	40		40
Marinette.....	202	18	12	8	222			
Marshfield.....	1,112	84	13	6	1,131	64		64
Menasha.....	268	51	1	7	276	27		27
Menomonie.....	962	56	8	15	985	1,403		1,403
Merrill.....	158	41	2		160	72	2	74
Milwaukee.....	54,384		840	114	55,338	871		871
Neenah.....	1,021	2	1	7	1,029	369		369
Oshkosh.....	2,885	135	126	65	3,076	60		60
Portage.....	253	48	12	10	275	798		798
Racine.....	4,536	428	252	195	4,986	1,006	42	1,048
Rhineland.....	1,280	149	15	51	1,346	566	34	600
Sheboygan.....	2,531	55	177	38	2,746	419	77	496
Superior.....	707	116	40	13	760	4,957	4	4,961
Watertown.....	985	240	17	13	1,015			
Waukesha.....	168	26			168	12		12
Wausau.....	3,365	103	17	91	3,473	908	21	929
Wauwatosa.....	990	69	52	19	1,061	134		134
West Allis.....	3,175	291	177	46	3,398	88		88
Wis. Rapids.....	675	156	17	23	715	717		717
Totals.....	96,421	3,611	2,431	1,088	99,840	14,841	202	15,043
Per cent.....	96.57	3.51	2.43	1.08				

Note—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

Supervisional Work—City Sealers

One table for each year is submitted, showing the supervisional work performed by the city sealers according to the reports on file in the office of the Dairy and Food Commissioner. The nature of supervisional or try-out work has been explained in the preceding report of the state department. What has been said regarding try-out work by state sealers applies with equal force to city sealers. This important part of the work can be given more attention by the city sealer than by a state sealer, owing to his more advantageous location within the city. The state sealer, covering from seven to ten counties, is quite handicapped in doing try-out work.

**SUMMARY BY CITIES OF SUPERVISIONAL WORK PERFORMED
BY CITY DEPARTMENTS FOR FISCAL YEAR ENDING
JUNE 30, 1923.**

City	Try-Outs				Prosecutions	
	No. of Visits	No. of Tests	No. Found Short	Misbranded	Cases Brought	Convictions
Antigo.....						
Appleton.....	356	1,217	72			
Ashland.....	187	134				
Baraboo.....	64	770	87			
Beaver Dam.....						
Beloit.....	23	144	8	1		
Chippewa Falls.....	45	388	13			
Eau Claire.....	19	57	18		1	1
Fond du Lac.....	146	790	75	53	1	1
Green Bay.....	699	8,830	129	48		
Janesville.....					1	1
Kenosha.....	13	157				
La Crosse.....	930	51	6			
Madison.....	341	1,348	496	366		
Manitowoc.....	45	24	3			
Marinette.....	244	80	1	37	5	
Marshfield.....	244	246	5			
Menasha.....	34	54	1			
Menomonie.....	299	870				
Merrill.....	11	107	6			
Milwaukee.....	821	57,930	871	329	30	18
Neenah.....	1,666	2,554	455	122	1	
Oshkosh.....	165	483	35			
Portage.....	33	421	65			
Racine.....	1,501	3,797	534	190	2	2
Rhineland.....	477	2,005	194		2	1
Sheboygan.....	400	389	51		1	1
Superior.....	746	605	32	10		
Watertown.....	208	221				
Waukesha.....	40	65				
Wausau.....	2,993	2,600	67			
Wauwatosa.....	44	582	13			
West Allis.....	85	855	23			
Wisconsin Rapids.....	1,937	2,504	139		4	4
Totals.....	14,816	90,743	3,399	1,156	48	29

**SUMMARY BY CITIES OF SUPERVISORIAL WORK PERFORMED
BY CITY DEPARTMENTS FOR FISCAL YEAR ENDING
JUNE 30, 1924.**

City	Try-Outs				Prosecutions	
	No. of Visits	No. of Tests	No. Found Short	Misbranded	Cases Brought	Convictions
Antigo.....	108	1,004	127	14		
Appleton.....	365	1,162	78			
Ashland.....	248	269				
Baraboo.....	94	1,081	144			
Beaver Dam.....						
Beloit.....	79	390	17	56		
Chippewa Falls.....	38	398	2		1	1
Eau Claire.....	58	397	72		1	
Fond du Lac.....	559	4,744	465	11		
Green Bay.....	1,004	11,545	687	194	2	2
Janesville.....						
Kenosha.....	35	279				
La Crosse.....	1,099	533	20		1	1
Madison.....	184	1,085	245	337		
Manitowoc.....	166	393	2			
Marinette.....	147	233	3		5	5
Marshfield.....	311	277	8			
Menasha.....	50	87	1			
Menomonie.....	249	985				
Merrill.....						
Milwaukee.....	1,032	40,465	236	378	26	23
Neenah.....	985	6,002	133	7		
Oshkosh.....	129	752	20		2	2
Portage.....	8	12	2			
Racine.....	934	3,395	831	175	1	1
Rhineland.....	451	2,303	49			
Sheboygan.....	410	476	50			
Superior.....	552	506	1	19	5	3
Watertown.....	38	339	67	28		
Waukesha.....	28	29				
Wausau.....	1,886	6,379	158		2	2
Wauwatosa.....	33	439	62		1	1
West Allis.....	167	1,017	50		2	2
Wisconsin Rapids.....	1,758	2,971	93			
Totals.....	13,205	89,947	3,623	1,219	49	43

Legislation

Some changes were made in the weights and measures law at the last session of the Legislature. The state superintendent was given ample power to do the weights and measures work, also try-out work, in all territories within the state outside of the jurisdiction of the city sealers. His power within the cities was not changed, an amendment was made to the legislative power reserved to cities making it legal for cities to employ city sealers to perform other public services not inconsistent with their duties as sealers of weights and measures.

By far the most important new legislation was the enactment of the bread loaf weight law. The important feature of this law is the standardizing of loaves of bread on a weight basis of the following units, and no other: one pound, one and one-half pounds, or multiples of one pound, avoirdupois weight. A tolerance of one and one-fourth ounce per pound from these weights is allowed. This tolerance is intended to take care of mechanical errors by the manufacturer of the loaves and also any shrinkage that might take place, due to the evaporation of moisture from the time the bread is taken from the baker's oven until such time as it is sold by the retailer to the consumer, or is declared to be stale bread by the seller. The Dairy and Food Commissioner, his inspectors and state and city sealers are charged with the enforcement of this law. This law is not specific in its provisions relative to twin or multiple loaves of bread. Some bakers are making a so-called double loaf, or twin loaf, and the combined weight of the two cohering units equals the weight of a standard one and one-half pound loaf. In order that the law might be more specific regarding this, it perhaps should be amended to such an extent that each of the cohering units should be of a standard weight. This law of necessity made some extra work for the city sealers of weights and measures and additional work also for the state department. However, no extra appropriation was asked nor given the state department because of this law. During the period covered by this report there have been several prosecutions for violation of this law, but as a rule there has been quite general compliance with all its provisions. After the baking industry and the purchasing public have become thoroughly accustomed to the provisions of this law, it may be advisable and even necessary to amend it, especially the tolerance which can possibly be made smaller without any hardship to the honest baker.

As stated in a preceding report, the present weights and measures law makes it illegal to sell cherries and similar berries by weight, even though sold in bulk. This provision should be changed so that a commodity like cherries could legally be sold by the pound when sold from bulk.

The present law should be changed slightly to give the superintendent of weights and measures authority to revoke numbers issued to cream and milk bottle manufacturers to be used in identifying their bottles. At the present time the commissioner has the authority to issue numbers, also provide certain regulations that the manufacturer

of bottles must comply with; however, he has no authority to revoke these numbers.

TRADING STAMP LAW

History

Number 351A, a bill to create section 1747m of the statutes prohibiting the use of trading stamps and providing a penalty, was introduced by Mr. Hart, of Oshkosh, on February 27, 1917. This bill differed from the present law (section 134.01) in that it was limited in its scope of the prohibition of trading stamps with the sale of tobacco, cigars, cigarettes and other tobacco products or tobacco supplies. It did not prohibit the use of trading stamps with other commodities.

At a hearing before the judiciary committee on March 8, Mr. Hart appeared for the bill; against the bill, Melvin A. Hoyt, Milwaukee, representing the Daily News; M. F. Culman, representing Lauernan Brothers Company, Marinette; Vroman Mason, representing United Cigar Stores; F. R. Shepard, Milwaukee; and John Sell, representing Sell Brothers, Sheboygan. The committee, on March 15, recommended indefinite postponement. However, on March 17, Amendment No. 1A by Mr. Hart was adopted. This amendment prohibited the use of trading stamps with all commodities, thus enlarging the scope of the bill to that extent. Later a substitute amendment by Mr. Hart was adopted. This substitute amendment was only a revision of the original amendment and was apparently made to clarify its meaning.

On April 25 the bill was passed by the Assembly. It reached the Senate on April 27 and was referred to the Committee on State Affairs who, after a hearing, recommended concurrence. On June 13 two amendments were rejected and the rules were suspended with unanimous consent and the bill concurred. The bill was signed on June 26, 1917, by Emanuel L. Phillip, then governor of Wisconsin, who attached a memorandum to the bill explaining his reasons for signing it, the pertinent part being in the last paragraph of the memorandum, which is as follows: "In so much as the bill was passed by an overwhelming vote in both houses and has the general support of the merchants of the state, I feel that I should not exercise the veto power even though I am not in full agreement with all its provisions."

The material part of the bill as approved by the governor and which has not been amended since that time is as follows:

"No person, firm, corporation, or association within this state shall use, give, offer, issue, transfer, furnish, deliver or cause or authorize to be furnished or delivered to any other person, firm, corporation, or association within this state, in connection with the sale of any goods, wares or merchandise, any trading stamp, token, ticket, bond, or other similar device, which shall entitle the purchaser receiving the same to procure any goods, wares, merchandise privilege, or thing of value in exchange for any such trading stamp, token, ticket, bond or other similar device, except that any manufacturer, packer or dealer may issue any slip, ticket, or check with the sale of any goods, wares

or merchandise which slip, ticket or check shall bear upon its face a stated cash value and shall be redeemable only in cash for the amount stated thereon, upon presentation in amounts aggregating twenty-five cents or over of redemption value, and only by the person, firm or corporation issuing the same.

"It shall be the duty of the Dairy and Food Commissioner to enforce the provisions of this section.

"Any person, firm or corporation violating any of the provisions of this section shall be guilty of a misdemeanor and on conviction thereof be punished by a fine of not less than five hundred dollars nor more than one thousand dollars, or by imprisonment in the county jail for a period not exceeding one year, or by both such fine and imprisonment, in the discretion of the court."

Shortly after the law took effect, proceedings were instituted in the State Supreme Court by the Sperry & Hutchinson Company, a large trading stamp firm, to restrain the Dairy and Food Commissioner and his agents from enforcing the law.

The complainants alleged that the law was unconstitutional and void for five reasons.

(1) That it invaded their liberties by denying them the right to freely conduct their private business, which they claim, are in no way inimical to the public welfare.

(2) That it denies the freedom of contract in relation to such business.

(3) That it provides an improper and arbitrary classification of persons engaged in such businesses conducted by identical methods.

(4) That the limitations of the amounts at which trading stamps may be redeemed is unreasonable and arbitrary.

(5) That the penalty imposed is so severe and excessive as to intimidate persons accused of violating the act from enforcing their legal rights and thus deprive them of due process of law.

After the court had heard the long and powerful argument presented by the complainants and the answer of the defendants the following decision was rendered by the court:

"It is considered ordered and adjudged that neither of the several complaints state facts sufficient to constitute a cause of action for the relief demanded therein; that the demurrers to the several complaints be dismissed with cost in favor of the defendants in each of said actions."

Certain other provisions of the law were attacked by *Downey-Farrell Company vs. State of Wisconsin*, 168 Wis. 19, also again by the *Sperry & Hutchinson Company, Respondent, vs. Geo. J. Weigle, Appellant*, 169 Wis. 562.

In these latter cases, only special features of the law were attacked and the State Supreme Court, in its decisions in both cases, upheld the law in all material respects.

I quote from the holding of the court as follows:

"An examination of the cases holding that it is within the legislative power to regulate or prohibit the use of trading stamps offering

premiums will show that the evil lay in the lure of the object or thing offered as a prize. Trading stamp cases, 166 Wis. 13, *Rast vs. Van Deman Company*, 240 U. S. 342; *Tanner vs. Little*, 240 U. S. 360; *Pitney vs. Washington*, 240 U. S. 387, and it was this lure of temptation to improvidence alone that brought it within the scope of police power. Except for that the business would occupy the same status that any other legitimate business occupies. In order that there might be no mistake as to the precise evil that was sought to be remedied, the legislature *ex industria* exempted a cash discount, and provided that slips, tickets or tokens might be issued for the same, redeemable by the issuer. This affirmatively takes the cash discount system out from the condemnation of the statute."

At the time of passage of the law the quite general belief prevailed that the trading stamp business was confined to the few large trading stamp companies operating within the state. This was not the case, however, as the inspectors of the Dairy and Food Commission, upon investigation, found that a large percentage of the commodities sold contained so-called trading stamps or similar devices which, when presented for redemption in large quantities, entitled the purchaser to almost every conceivable kind of knick-knack, novelty, or gew-gaw. These trading stamps were issued under the guise of being advertising mediums, business getters, thrift campaigns, promotion schemes, etc. In most cases, however, the schemes employed were for the purpose of diverting the 2 per cent cash discount ordinarily given by a dealer to his customers to other channels, usually the greater percentage going to the pockets of the promoters or the treasury of the trading stamp or novelty company.

Inspectors have found trading stamps, within the meaning of the law, sold in connection with nearly all articles of commerce, some of the more common articles as follows: tea, coffee, sugar, spices, bread, butter, oleomargarine, lard, lard compounds, canned milk, baking powder, extracts, candy, syrups, dried fruits, chewing gum, matches, tobacco, soap, washing powders, cleaners, borax, overalls, hair nets, playing cards, pots, kettles and pans, gasoline and oils, newspapers and magazines.

The law being so broad in its scope is the of necessity quite technical in application and it was found necessary to solicit the Attorney General's Department for a great number of opinions relative to the application of the law. Since 1917 the Attorney General's Department has given forty-seven such opinions.

In one of the more recent opinions the Attorney General held that newspapers, when sold in the customary way at news stands and by news dealers, were goods, wares or merchandise within the meaning of the trading stamp law. When such newspapers contain coupons which, when presented with a certain sum of money to designated dealers or the publisher of the paper, entitle the purchaser to articles of merchandise the sellers of such newspapers violate the provisions of the trading stamp law.

Respectfully submitted,

GEORGE WARNER,
Chief Inspector of Weights and Measures.

INDEX

Analyses—	Page
chemist's report.....	84-215
beverages	115, 163-166
dairy products	116-153, 167-208
butter	116-120, 167-176
cheese	121-135, 177-184
cream	135-138, 185-187
ice cream	139, 188, 189
milk	140-152, 190-206
miscellaneous	153, 207, 208
flavorings and flavoring extracts.....	154, 208
flour	209
lard and oleomargarine.....	209
linseed oil	155, 210
miscellaneous products	155-157, 210, 211
saccharin products	159, 212
submitted miscellaneous products.....	157, 158, 213, 214
vinegar	160, 161, 214, 215
summary	114, 161, 162
Assistants and Chiefs.....	59, 60
Bakery Inspections	228-231
Beverages	84, 85, 115, 163-166
analyses	115, 163-166
investigation concerning the beverage dispensed at soda fountains as "Chocolate Malted Milk".....	244
Butter— <i>see also</i> Dairy Products	
analyses	116-120, 167-176
experimental work on.....	173-176
Campaign for Scrupulous Cleanliness.....	18-28
Canning Factories	231-240
Cheese— <i>see also</i> Dairy Products	
analyses	121-135, 177-184
experimental work in connection with skim milk cheese.....	131-133
special investigational work in processing of.....	109-113
Cheese Factory, Creamery and Dairy Inspectors.....	13-16
Cherries, "Maraschino"	103-106
Chief, Butter Division, Report of.....	223-227
Chief Inspector of Weights and Measures, Report of.....	250-271
Court Cases	43-51
State v. Green Bay Fish Company.....	43-45
State v. S. Miller Cold Storage Company.....	49-51
State v. M. J. Power Company; State v. Albert Duckwitz.....	45-48
State v. Sheboygan Dairy Products Company.....	48, 49
Complaint, Investigation of Unfounded One.....	239, 240
Cream, Analyses	135-138, 185-187
Creamery Records and Accounting.....	227
Egg Work—Special Report on Work and Prosecution in Connection Therewith	244-248
Illustrations, List of.....	5
Judge's Charge	246-248
Chief Chemist's and Assistant Commissioner's Report.....	84-215
Cold Storage, Extension of Period of Storage.....	62
Cold Storage, Report by Months of Foods in Storage, July, 1922-July, 1923.....	63
Cold Storage, Report by Months of Foods in Storage, July, 1923-July, 1924.....	64
Convictions	65-80
Court Cases, Complex.....	43-51
Creameries	225

	Page
Dairy and Food Commissioners, List of.....	2
Dairy Contests and Shows.....	28-33
Dairy Products— <i>see also</i> Analyses Specific Products	
summary of analyses and tests.....	114, 161, 162
value of, year 1923.....	11, 12
Dairy Statistics, 1923.....	11, 12
Disbursements, 1923, 1924.....	81, 82
Education or Prosecution as a Policy for the Department.....	16-18
Eggs, Cold Storage Eggs.....	107-109, 244-248
Flavorings and Flavoring Extracts.....	154, 208
Flour, Artificially Bleached.....	38-43
Foods.....	33-43
Food Inspectors, Nature of Duties of.....	36-38
Food Work Performed for State Board of Control.....	113
Food Work, Chief Chemist's Report.....	102-106
Function of the Department.....	11
Ice Cream— <i>see also</i> Dairy Products	
analyses.....	139, 188, 189
investigation of custard ice cream.....	100, 101
standards.....	96-100
Incipiency of the Department.....	9, 10
Inspectors' Reports—Excerpt from.....	239
Laws—Effective Pure Food.....	38
Linseed Oil.....	155, 210
Meat Markets.....	240-244
Milk— <i>see also</i> Dairy Products	
analyses.....	140-152, 190-206
methylene blue reduction test.....	94-96
restaurant milk and city milk inspection.....	224, 225
Misbranded Article of Food—solution of a problem.....	107-109
Miscellaneous Products—analyses.....	155-157, 210, 211
Organization of Dairy and Food and Office of Weights and Measures.....	3
Overrun.....	225, 226
Pasteurization of by-products.....	224
Reports and their Distribution.....	60-62
Saccharin Products, analyses.....	159, 212
Scoring Exhibitions.....	223, 224
Second Assistant Dairy and Food Commissioner's Report.....	216-222
Senior Food Inspector, Report of.....	228-249
Soda Water Bottling Establishments, Inspection of.....	248, 249
Special Investigational Work.....	109-113
Trading Stamp Law.....	269-271
Vinegar, analyses.....	160, 161, 214, 215
Weights and Measures	
chief inspector, report of.....	250-271
commissioner's report.....	51-59
cost of operating weights and measures trucks, June 30, 1922-July 1, 1923; June 30, 1923- July 1, 1924.....	260
field and office mechanical work—state department.....	250-255
legislation.....	268, 269
mechanical work, city sealers.....	262-265
operation of weights and measures trucks.....	259, 260
personnel, city department.....	261, 262
personnel, state department.....	261
summaries of inspection.....	253-255, 262-267
supervisional or try-out work.....	255-259
supervisional work—city sealers.....	266



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