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Proceedings of the sixteenth annual convention of the Southern Wisconsin Cheesemakers' and Dairymens' Association held at Monroe, Wisconsin, Wednesday and Thursday, February 23 and 24, 1916. 1916

Southern Wisconsin Cheesemakers' and Dairymen's Association
Monroe, Wisconsin: Times Printing Co., 1916

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PROCEEDINGS
OF THE
SIXTEENTH
ANNUAL CONVENTION

OF THE
Southern Wisconsin Cheesemakers'
and Dairymen's Association

HELD AT
MONROE, WISCONSIN

Wednesday and Thursday, February 23 and 24

1916

—
TIMES PRINTING COMPANY, MONROE, WIS.

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Part of Cheese Exhibit at 1916 Convention of Southern Wisconsin Cheesemakers' and Dairymen's Association

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MEMBERSHIP

Of the Southern Wisconsin Cheesemakers' and Dairymen's Association, 1916.

A.

Aegler, John, Route 7,	Monroe, Wis.
Arn, Adolph	Monticello, Wis.
Arn, John	Monticello, Wis.
Amstutz, Sam	Monticello, Wis.
Angrove, J.	Milwaukee, Wis.
Augsburger, Rudy	Monroe, Wis.
Aeschliman, John	Monroe, Wis.
Atherton, O. H.	Monroe, Wis.
Ackerman, Joseph	Monroe, Wis.
Amacher, John	Blanchardville, Wis.
Ast Bros. Cheese Co.	Dodgeville, Wis.
Alexander, C. B.	Milwaukee, Wis.
Aderhold, E. L.	Madison, Wis.
Abplanalp, Adolph	Juda, Wis.

B.

Baertxchi, F.	Albany, Wis.
Babler, H. E.	Monticello, Wis.
Bontly, W. E.	Monticello, Wis.
Bank of Monticello	Monticello, Wis.
Babler, Peter J.	Monticello, Wis.
Babler, Vincent	Monticello, Wis.
Blumer, Fred	Monticello, Wis.
Burgi, Jacob	Monticello, Wis.
Burke, Fred	Monticello, Wis.
Badertscher, John	Orangeville, Ill.
Beer, Fred	Monroe, Wis.
Benkert, Fred E.	Monroe, Wis.
Babler, Albert, Jr.	Monroe, Wis.
Booth, Max	Monroe, Wis.

Burns, John	Monroe, Wis.
Blumer Brewing Co.	Monroe, Wis.
Ball, Henry	Monroe, Wis.
Blum, Sam	Monroe, Wis.
Burke, Peter	Monroe, Wis.
Blum, Werner	Monroe, Wis.
Becker, W. A.	Monroe, Wis.
Benkert & Stauffacher	Monroe, Wis.
Bennett, Dr. C. W.	Monroe, Wis.
Buehler & Ruf	Monroe, Wis.
Baltzer, M. E.	Monroe, Wis.
Barnum, George	Monroe, Wis.
Bayerhoffer, Ed.	Monroe, Wis.
Becker, Dave	Monroe, Wis.
Boss, Fred	Monroe, Wis.
Bear, Dr. W. G.	Monroe, Wis.
Bolender Dry Goods Store	Monroe, Wis.
Buffalo Hotel	Monroe, Wis.
Baker, D. E.	Blanchardville, Wis.
Blanchard, C. A.	Blanchardville, Wis.
Benkert, Robert	Monroe, Wis.
Brodhead Cheese & Cold Storage Co.	Brodhead, Wis.
Blaser, Jacob	Mt. Horeb, Wis.
Biederman, M. C., 548 Nat'l. Life Bldg.	Chicago, Ill.
Blickenadorfer, John	South Wayne, Wis.
Brown, Wm.	Monroe, Wis.
Buholzer, Emil, Route 2	Monroe, Wis.
Bennett, E. W.	Milwaukee, Wis.
Barmore, F. J.	Monroe, Wis.
Bushnell, E. W., Route 7	Monroe, Wis.
Brunkow, Henry, Route 8	Monroe, Wis.
Buralow, B. S., Route 1	Monroe, Wis.
Burkhalter, Gottlieb	Monroe, Wis.
Blumer, Ezra, Route 4	Monroe, Wis.
Blaser, Fred, Route 3	Darlington, Wis.
Blumer, Dr. E.	Monticello, Wis.

C.

Corson, F. E.	Monroe, Wis.
Campbell, Emery	Monroe, Wis.
Carroll, Edward	Monroe, Wis.
Chadwick, W. W.	Monroe, Wis.
Clark, William	Monroe, Wis.
Casinova, John	Monroe, Wis.
Clayton, W. D.	Monroe, Wis.
Chambers, Chas. L.	Monroe, Wis.
Clark, Dr. R. B.	Monroe, Wis.
Carr, George	Monroe, Wis.
Crow, Ray	Monroe, Wis.
Caradine, Dr. W. H.	Monroe, Wis.
Covey, Fred	Argyle, Wis.
Crooks, Sam	Blanchardville, Wis.
Cleary, Thos.	Blanchardville, Wis.
Corbin, M.	Blanchardville, Wis.
Christen, Fred	Browntown, Wis.
Cormish, A. B.	Ft. Atkinson, Wis.
Collentine, J. F.	Monroe, Wis.
Chayka, George	Monroe, Wis.

D.

Davis, Dallas E.	Monroe, Wis.
Dunwiddie, Wm. & Son	Monroe, Wis.
Dunwiddie, J. D.	Monroe, Wis.
Durst, Matt.	Monroe, Wis.
Dahms, Herman	Monroe, Wis.
Dodge, A. C.	Monroe, Wis.
Dodge, Chas. S.	Monroe, Wis.
Discher & Schneider	Monroe, Wis.
Durst, Henry J.	Monroe, Wis.
Drake, Frank, Route 1	Monroe, Wis.
Durkin, Tom	Monroe, Wis.
Dasen, Alfred	Monroe, Wis.
Dettwiler, John	Monroe, Wis.
Dettwiler, Fred, Route 4	Monroe, Wis.

Dibble, C. A.	Milwaukee, Wis.
Daehler, Mike	Darlington, Wis.
Dettwiler, A. J., Route 4	Monroe, Wis.
Deringer, John, Route 1	Monroe, Wis.
Deringer, Chas.	Monticello, Wis.

E.

Etter, John T.	Monroe, Wis.
Einbeck Bros.	Monroe, Wis.
Elmer, John H.	Monroe, Wis.
Elmer, Nic	New Glarus, Wis.
Elmer, John C.	Monroe, Wis.
Elmer, Alvin	Monroe, Wis.
Edwards, Wm.	Monroe, Wis.
Elmer, Henry, N. West St.	Monroe, Wis.
Ehinger, Fred, Route 6	Mt. Horeb, Wis.
Eaton, George W., Route 9	Monroe, Wis.
Ellingson, Iver	Browntown, Wis.
Emmenegger, Fred	Ramona, Wis.
Emmenegger, Robert	Gratiot, Wis.

F.

Faeser, Fred	Monroe, Wis.
Fritz, Dave	Monroe, Wis.
Fitzgibbons Bros.	Monroe, Wis.
Frehner, Carl	Beloit, Wis.
Frautschy, J. J.	Clarno, Wis.
Freitag, Nic	Monticello, Wis.
Fritsch, Will, Route 9	Monroe, Wis.
Fritsch, John D.	Monroe, Wis.
Feldt, John	Monroe, Wis.
Freitag, W., Route 6	Monroe, Wis.
Faeser, J. A.	Monroe, Wis.
Fritsch, John F.	Clarno, Wis.
Figi, Jacob	Monticello, Wis.
Freitag, J. M.	Monticello, Wis.
Frederich, John	Darlington, Wis.

G.

Gerber, Fred	Monticello, Wis.
Geiser, Fred	Monticello, Wis.
Gates, George. P.	Madison, Wis.
Geigle, John, Route 5	Monroe, Wis.
Grenzow, W. F.	Juda, Wis.
Gruessi, Herman	Monroe, Wis.
Geiger, Henry	Monroe, Wis.
Grinnell & Miller	Monroe, Wis.
Geigle Hardware Co.	Monroe, Wis.
Glasener, G. B.	Monroe, Wis.
Gapen, L. B.	Monroe, Wis.
Gettings, John	Monroe, Wis.
Goetz, John	Monroe, Wis.
Gettings, Miles T.	Monroe, Wis.
Gardner, E. T.	Monroe, Wis.
Green County Herold	Monroe, Wis.
Gnagi, Dr. W. B.	Monroe, Wis.
Gorham, R. D.	Monroe, Wis.
Geiger, W. J.	Monroe, Wis.
Gifford, Bert	Monroe, Wis.
Ganshert, Dr. J. W.	Monroe, Wis.
Gempeler, Fred	Hollandale, Wis.
Gempler, Jacob, Sr.	Monroe, Wis.
Gloege, Emil	Monroe, Wis.
Galle, Streit Co.	Monroe, Wis.

H.

Hoehn, Henry	Monroe, Wis.
Haren, D. H.	Monroe, Wis.
Huffman, E. A.	Monroe, Wis.
Heine, W. F.	Monroe, Wis.
Hanson, John	Monroe, Wis.
Hauser, John	Monroe, Wis.
Heeren, J. B.	Monroe, Wis.
Heer, Abraham	Monroe, Wis.
Hunt, W. J.	Monroe, Wis.
Hutch Dairy Lunch	Monroe, Wis.

Hefty, Henry	Monroe, Wis.
Hodges, G. T.	Monroe, Wis.
Hodges, Dr. F. L.	Monroe, Wis.
Huber, Joe	Monroe, Wis.
Haberman, Henry	Monroe, Wis.
Hefty, Arthur	Monroe, Wis.
Hefty, Fred K.	Monticello, Wis.
Huber, Anton	Monroe, Wis.
Hoffman J. S. & Co.	Chicago, Ill.
Hanson, E. R.	Milwaukee, Wis.
Hart, C. E.	Milwaukee, Wis.
Haney, Jacob, Route 5	Monroe, Wis.
Herman, C. A.	Monroe, Wis.
Hulburt, M. M.	Monroe, Wis.
Hauser, Thos.	Brooklyn, Wis.
Haldiman, John, Route 5	Monroe, Wis.
Hiltbrandt, John, Route 3	Juda, Wis.
Hartwig, C. F.	Monroe, Wis.
Henn, Wm.	Monroe, Wis.
Haefeli Otto	Monticello, Wis.
Hefty, David	Monticello, Wis.
Hessig, Ernest	Monticello, Wis.

I.

Ingold, Fred	Monticello, Wis.
Ingold, John, Route 5	Monroe, Wis.
Ingold, Ferdinand	Monroe, Wis.

J.

Jermiason, M.	Blanchardville, Wis.
Jackson, E. R.	Blanchardville, Wis.
Johnson, G. C.	Monroe, Wis.
Jordan, Chas. A.	Monticello, Wis.
Jaberg, Roy	Monroe, Wis.
Jeffery, F. D.	Monroe, Wis.
Jenke, L. L.	Watertown, Wis.

K.

Knipschild, John Jr.	Monroe, Wis.
Kohli, Louis H.	Monroe, Wis.
Kohli, Charlie	Monroe, Wis.
Knipschild Bros.	Monroe, Wis.
Kaderly & Wilmet	Monroe, Wis.
Knight, M. J.	Monroe, Wis.
Knight, W. J.	Monroe, Wis.
Kundert Bros.	Monroe, Wis.
Karlen, Jacob Jr.	Monroe, Wis.
Karlen, Gottlieb	Monroe, Wis.
Kubly, Emil	New Glarus, Wis.
Korrupp, Wm.	Blanchardville, Wis.
Knorr, Joe	Blanchardville, Wis.
Kelly, Owen	Blanchardville, Wis.
Kubly, Vin	Monroe, Wis.
Kubly, Arthur	Monroe, Wis.
Kratzer, F.	Brodhead, Wis.
Kuhn, Isadore	Brodhead, Wis.
Knobel, Fred B.	Monticello, Wis.
Kooreman, G.	Monticello, Wis.
Keller, Geo.	Monticello, Wis.
Klaus, Emil	Cedarville, Wis.
Klassey, Henry, Route 6	Monroe, Wis.
Kiffer, Oscar, Route 2	Monroe, Wis.
Klassey, Joshua	Monroe, Wis.
Kaempfer, Gottlieb, Route 4	Darlington, Wis.
Kunz, Sam, Route 3	Blanchardville, Wis.
Karlen & Steinman	Monticello, Wis.
Kubly, Abraham	Monticello, Wis.
Karlen, Herman	Monroe, Wis.
Kundert, Henry	Monroe, Wis.

L.

Luder, Fred	Mt. Horeb, Wis.
Leutenegger, Wm.	Monroe, Wis.
Lehnherr, Jacob	Monroe, Wis.
Lasser, Frank, Route 2	Brodhead, Wis.

Lasser, Sebastian, Route 1	Brodhead, Wis.
Lanz, John, Route 5	Brodhead, Wis.
Lichtenwalner, J. P.	Monroe, Wis.
Loveland, W. A.	Monticello, Wis.
Lengacher, John	Monticello, Wis.
Luethe, Walter	Monticello, Wis.
Liechti, Ernest	Monroe, Wis.
Leiser, Fred	Orangeville, Ill.
Luthi, J.	Brodhead, Wis.
Lynch, S. P.	Monroe, Wis.
Ludlow, Edwin	Monroe, Wis.
Ludlow, Henry	Monroe, Wis.
Luchsinger, Frank	Monroe, Wis.
Ludlow, Willis	Monroe, Wis.
Lanz, Fred	Monroe, Wis.
Lanz, A. & Son	Monroe, Wis.
Lewis Hardware Co.	Monroe, Wis.
Lewis & Marty	Monroe, Wis.
Lamboley, F. E.	Monroe, Wis.
Lewis & Burkhart	Monroe, Wis.

M.

Monroe Steam Laundry	Monroe, Wis.
Monroe Auto Co.	Monroe, Wis.
Miller, J. H.	Monroe, Wis.
Marty, Gempler Co.	Monroe, Wis.
Meythaler, Chas. F.	Monroe, Wis.
Monroe Electric Light Co.	Monroe, Wis.
Moyer, Dr. S. R.	Monroe, Wis.
Monroe Light & Fuel Co.	Monroe, Wis.
Monroe Pluming & Heating Co.	Monroe, Wis.
Miller, Walter	Monroe, Wis.
Miller & Kubly	Monroe, Wis.
Moore & Monroe, Drs.	Monroe, Wis.
Meythaler Bros.	Monroe, Wis.
Monroe Land Co.	Monroe, Wis.
Mauermann, Dr. J. F.	Monroe, Wis.
McKenna, F. J.	Blanchardville, Wis.

Mason, H. E.	Blanchardville, Wis.
Meier, Adolph	Browntown, Wis.
Marty, Carl	Chicago, Ill.
Meythaler, Andrew	Monroe, Wis.
Minning, John	Monticello, Wis.
Monticello Auto Co.	Monticello, Wis.
Meier, Fred	Monticello, Wis.
Martini, Aug	Monticello, Wis.
Mueller, Jacob	Monroe, Wis.
Marty, Matt., Route 1	Monticello, Wis.
McClemmons, W. A.	Fort Atkinson, Wis.
Motz, Anton	Belleville, Wis.
Matti, Fred, Route 2	Gratiot, Wis.
Marty, Fred	Monroe, Wis.
Miller, C. Fred	Monroe, Wis.
McGuire, Edmon	Browntown, Wis.
Mau, H. G., Route 1	Brodhead, Wis.
Marschell, A. J.	Madison, Wis.
Miller, August, Route 2	Monroe, Wis.
Marty, Gottfried	Madison, Wis.
Matter, Otto	Winslow, Ill.

N.

Niles & Hartnett	Monroe, Wis.
Noble Laundry	Monroe, Wis.
Noble, Ben	Monroe, Wis.
Neuenschwander, Fred	Monroe, Wis.
Newman, Dr. M. J.	Monroe, Wis.
Naeff, John	Argyle, Wis.
Norton, G. W.	Monroe, Wis.
Newman, C. A., Route 1	Argyle, Wis.

O.

O'Connor, John	Monroe, Wis.
O'Meara, Joe	Monroe, Wis.
Odell, Emery	Monroe, Wis.
Olson, O. R.	Blanchardville, Wis.
Olson, Wm.	Browntown, Wis.

P.

Pietzsch, George	Monroe, Wis.
Provision, The Co.	Monroe, Wis.
Penn, J. C.	Juda, Wis.
Peoples Supply Co.	Monticello, Wis.
Pferiniger, Rudolph	Belleville, Wis.
Preston, Wm.	Juda, Wis.

R.

Roder, Emil, Route 1	Mt. Horeb, Wis.
Regez, Gottfred	Belleville, Wis.
Regez, Herman	Monroe, Wis.
Regez, Jacob	Monroe, Wis.
Regez, Ernest & Son	Blanchardville, Wis.
Regez, E. W.	Blanchardville, Wis.
Regez, Rudi	Monroe, Wis.
Risser, Adolph	Argyle, Wis.
Ruehli, Chas.	Monroe, Wis.
Rote, Alvin F.	Monroe, Wis.
Rieders Monroe Pool Hall	Monroe, Wis.
Ruf, Paul A.	Monroe, Wis.
Ruf & Thornton	Monroe, Wis.
Roub, Dr. J. F.	Monroe, Wis.
Rottler, R. G.	Monroe, Wis.
Roth, Christ	Monroe, Wis.
Rubin, Fred	Monroe, Wis.
Ruprecht, O. H.	Dubuque, Iowa.
Rohrer, Arnold	Monroe, Wis.
Ryan, Jim	Blanchardville, Wis.
Rohner, A.	Blanchardville, Wis.
Roelli, Adolph	Monroe, Wis.
Ritter, Fred	Apple River, Wis.
Rolph Bros.	Monticello, Wis.

S.

Schwallbach, J.	Monticello, Wis.
Stauffacher, Sam	Monroe, Wis.

Schmidt, Nic, Sr.	Monroe, Wis.
Schaad, Emil	Monroe, Wis.
Schmidt, Carl	Monroe, Wis.
Strahm, John	Monroe, Wis.
Roseman, Dr. G. S.	Monroe, Wis.
Schindler, Dr. A. J.	Monroe, Wis.
Stearns, G. O.	Monroe, Wis.
Solbraa, M. E.	Monroe, Wis.
Stewart, J. W.	Monroe, Wis.
Schepley, Chas.	Monroe, Wis.
Schneider, C. H.	Monroe, Wis.
Steffen, Jacob	Monroe, Wis.
Siegenthaler, Fred	Monroe, Wis.
Scheiss, Conrad	Monroe, Wis.
Stauffacher, I. M.	Monroe, Wis.
Summeril, Earl	Monroe, Wis.
Stauffacher, Peter	Monroe, Wis.
Speich & Marty	Monroe, Wis.
Schmidt Shoe Store	Monroe, Wis.
Scheidegger, Ernest	Monroe, Wis.
Saucerman, S.	Monroe, Wis.
Schneider, Max	Monroe, Wis.
Sery, Ed.	Monroe, Wis.
Schuetze, Wm. A.	Monroe, Wis.
Shriner Bros.	Monroe, Wis.
Schneider Bros.	Monroe, Wis.
Schuetze, Louis	Monroe, Wis.
Schindler, Herman	Monroe, Wis.
Scott, G. A.	Monroe, Wis.
Schindler, Chas.	Monroe, Wis.
Sacker, Will	Monroe, Wis.
Sacker, Jacob	Monroe, Wis.
Schober, Rudy	Monroe, Wis.
Stauffacher, Fred J.	Monroe, Wis.
Smith, S. M.	Darlington, Wis.
Scheiss, Karl	Blanchardville, Wis.
Stauffacher, Jacob, Route 7	Monroe, Wis.
Stricker, John, Route 1	Monroe, Wis.

Shumway, C. P.	Milwaukee, Wis.
Smith, S. H., Box 474	Madison, Wis.
Schneeberger, Fred	Brodhead, Wis.
Stuart, Richard	Monroe, Wis.
Swygart, Otto	Brodhead, Wis.
Steinman, Fred, Route 5	Monroe, Wis.
Sammis, J. L.	Madison, Wis.
Sylvester, Walter	Monroe, Wis.
Sprecher, J. U.	Madison, Wis.
Stauffacher, Math.	Monroe, Wis.
Sutter, Oscar	Davis, Ill.

T.

Trumpy, Joseph	Monroe, Wis.
Theiler, J. H.	Monroe, Wis.
Thorp, George E.	Monroe, Wis.
Treat, B. G.	Monroe, Wis.
Trukenbrod, W. F.	Monroe, Wis.
Thorp, James	Monroe, Wis.
Treat, Frank	Monroe, Wis.
Trachsel, A. C.	Monroe, Wis.
Trumpy, Daniel	Monroe, Wis.
Theiler, John	New Glarus, Wis.
Theiler, Robert	Monroe, Wis.
Teuscher, David	Monroe, Wis.
Truessel, Ernest, Route 2	Juda, Wis.
Trumpy, Fred	Monroe, Wis.
Trumpy, Henry	Monroe, Wis.
Trumpy, Jay	Clarno, Wis.

U.

Urben, John	Monticello, Wis.
Ubert, Christ, Route 7	Monroe, Wis.

V.

Vogt, Carl	Monroe, Wis.
Voss, Gus	Monroe, Wis.
Van Wagenen, H.	Monroe, Wis.

Voegeli, Joe J.	Monticello, Wis.
Vogel, Gott., Route 6	Monroe, Wis.
Voelki, Henry	Monroe, Wis.

W.

Woelfle, Theo	Monroe, Wis.
Weirich, P. J.	Monroe, Wis.
Wenger & Ellis	Monroe, Wis.
Wells, Sidney	Monroe, Wis.
Wenger, Rudy & Co.	Monroe, Wis.
Wenger, John C.	Monroe, Wis.
Wilkinson, G. W.	Monroe, Wis.
Woodle, L. A.	Monroe, Wis.
White, Leland	Monroe, Wis.
West Side Drug Store	Monroe, Wis.
Wells, Peter	Monroe, Wis.
Wier, Dr. M. R.	Monroe, Wis.
Wenger, William	Monroe, Wis.
Wenger, Samuel	Monroe, Wis.
Wells, Fred	Monroe, Wis.
Waelti, John	Monroe, Wis.
Wuthrich, John	Monroe, Wis.
Wherren, John	Blanchardville, Wis.
Wenger, Ernest	Blanchardville, Wis.
Wittwer, Gott.	Brodhead, Wis.
Weiss, J.	Brodhead, Wis.
Wittwer, Gottlieb	Monticello, Wis.
Wittwer, Edward	Monticello, Wis.
Widmer, Otto	Monticello, Wis.
Walser, David	Monticello, Wis.
Widmer, Arnold	Monticello, Wis.
Weiss, John	Belleville, Wis.
Wynn, J. G.	Madison, Wis.
Wegg, Mrs. Nettie	Monroe, Wis.
Wuethrich, Fred	Brodhead, Wis.
Waelti, Gottfred	Monroe, Wis.
Weiss, Jacob, Route 2	Monroe, Wis.

Y.

Young & Co. Monroe, Wis.

Z.

Zimmerli, Gottlieb Monticello, Wis.
Zentner, Dick Monticello, Wis.
Zuercher, C., Sr. Brodhead, Wis.
Zuercher, C., Jr. Brodhead, Wis.
Zinser & Duebendorfer Monroe, Wis.
Zilmer, A. W. Monroe, Wis.
Zweifel & Zweifel Monroe, Wis.
Zumbach & Zeller Monroe, Wis.
Zilmer, W. F. Monroe, Wis.
Zumbach, Arnold Browntown, Wis.

OFFICERS FOR 1916

President—S. J. Stauffacher, Monroe, Wis.
Vice President—Dallas E. Davis, Monroe, Wis.
Secretary—Herman Regez, Monroe, Wis.
Treasurer—Joe Trumpy, Monroe, Wis.

Directors.

Nicholas Schmidt, Monroe, Wis, for three years.
Fred E. Benkert, Monroe, Wis., for two years.
John Waelti, Monroe, Wis., for one year.
Dairy Instructor—Anton Huber, Monroe, Wis.

Judges on Cheese.

Fred Marty, Monroe, Wis.
Jacob Lehnerr, Monroe, Wis.
Fred Galle, Monroe, Wis.

Committee on Resolutions.

Henry Elmer, Monroe, Wis.
Fred Luder, Mt. Horeb, Wis.
J. C. Penn, Juda, Wis.

Auditing Committee.

Henry Van Wagenen, Monroe, Wis.
Gottfried Vogel, Monroe, Wis.
Jacob Gempeler, Monroe, Wis.

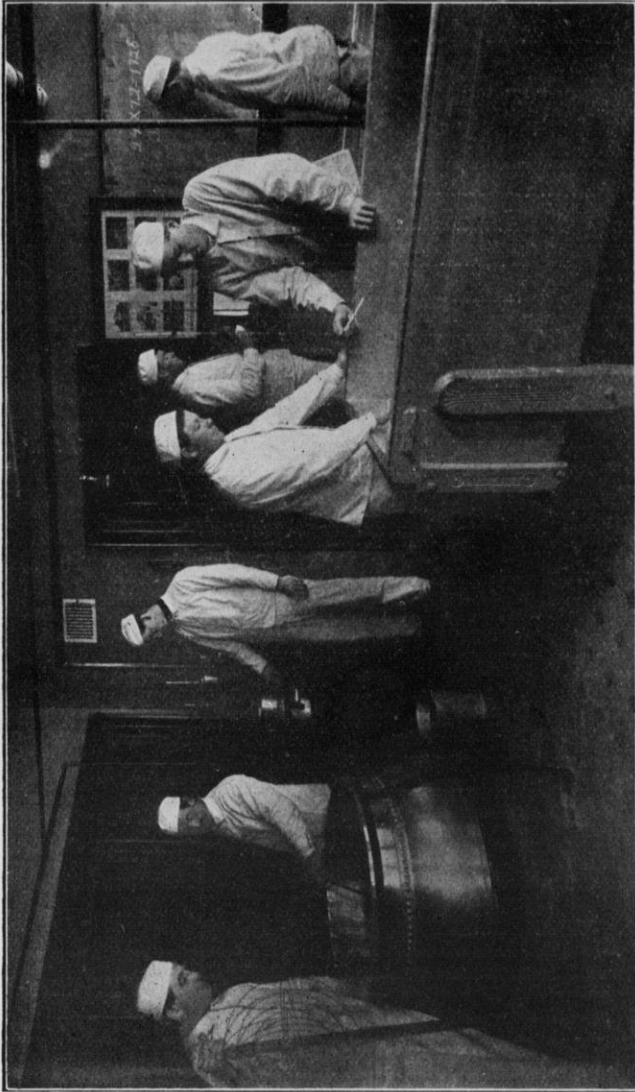
ADDRESS OF WELCOME

By J. W. T. Ames

Supt. Monroe Public Schools.

Mr. Chairman, and Gentlemen of the Association:

On the west shore of Lake Michigan is a city that is said to be famous for its cheese, children and cheese, for the value of its product in cheese, the intelligence of its children and the care that it takes of them, and for the excellence of its cheese. However that may be, it seems to me that it may well be said of Monroe that it and Green county are famous for cheese, children and cheer. There can be no doubt that this section of the state is famous for its cheese, and that a very large share of the fame is due to the work of this particular association. Monroe, Green county, and southern Wisconsin owe much to you and your work, and it therefore is with the utmost pleasure that we extend to you greeting and welcome today. Monroe couldn't live without its cheese. Neither could it live without its children. This community, any community, should be proud to do much for its coming generation. Cheese may do much to make the wealth of a community, but the wealth will accomplish little unless the children be properly cared for. Monroe and southern Wisconsin are doing their part in providing for the training of the children, that the future of the section may be secure. And I bespeak for the children your closest interest that they may be worth to the community and state all that they should. You are providing them schools, but it is yours to see to it that those schools do what they should for the children. It has been said "As is the teacher, so is the school," but in even a truer sense it may be said "As is the community, so is the school," for the teacher alone can not make the school,



MAKING SWISS, BRICK AND LIMBURGER CHEESE

The largest amount of Swiss, Brick and Limburger cheese made in Wisconsin calls for special instruction which is given at the dairy school.

and in the end the school will not rise above the level set for it by the community. As you are proud to produce cheese that leads the world, so may you well be proud to give your children the best that the age can afford in the way of training. But if this vicinity is famous for cheese and children, it is also famous for the cheer with which it does the things which it believes worth while. It pays to keep a smiling face, whether while making cheese, providing for the welfare of the children or performing the other duties of life. And we believe that this section and Monroe are famous for their cheer, and it is therefore with the greatest pleasure that I extend to you the cheer of Monroe, and welcome you to our city, confident that in your anxiety for the future of the cheese industry, you are also concerned for the welfare of the children and for the cheer that makes life worth the living.

RESPONSE

By Fred Luder

Mr. President, Members of the Southern Wisconsin Cheesemakers and Dairymen's Association, ladies and gentlemen, you will have to pardon me somewhat at this time in responding to your welcoming address made by your able superintendent of schools, Prof. Ames of your city, as I am not talented with being a speaker.

I feel that the committee has done all they could to make this convention one of the greatest gatherings and education societies in its chosen line of work. However, everybody makes mistakes, and no one is perfect, and in selecting me on the program, they will find that they have chosen a "lemon." However, I hope I will not be too burdensome as I will not take up too much of your time.

I am very glad to be here today as I always have a fond recollection for Green County and the city of Monroe. First, for the reason that I was born only a short way from Monroe in the cheese factory of the Karlen Cheese Company, 33 years ago. Also, that I attended one of your business schools here 16 years ago—and for that reason I say again that I am glad to come and meet with old time friends.

In behalf of myself and the members of this convention not residing here, and visitors, we heartily wish to thank you for welcoming us here to your convention and visiting your beautiful city. The program, which you have arranged we know will be interesting and instructive and when we are obliged to depart we can say that our time at your convention and visit to your city was well spent.

As your able speaker has just stated that we are assembled here to acquaint ourselves with the many prob-

lems coming before the dairy industry, and to work in harmony with each other, both cheesemakers, dairymen, dealers and professors of our great state and other states as well.

I might as well say that our Wisconsin German cheese of which I have some inside information, owing to the fact that I handle this line exclusively, I wish to say that same is being shipped to every state in the Union, and more and more of this product is demanded each year, due a great deal to the fact that our great state is taking an active interest in our welfare and showing us through men who have had experience, both practical and theoretically, suggestions that have certainly brought our product on the right track of perfection.

A great deal more of this work must still be done before we can safely say that we are perfect, and for that reason we assemble together every year to discuss the different methods pertaining to our industry, which I am sure we will be profited by.

Now, I do not want to take up any more of your valuable time as I already stated that the program following is very interesting. However, I again wish to thank the association for welcoming us here and hope that we shall all be here at your next years meeting when we can safely say that we profited last year and that is the reason why we are here again is to receive further knowledge and information to help us along in our work.

Again, I thank you.

SECRETARY'S REPORT

By Herman Regez

Mr. President, Members of the Association, Ladies and Gentlemen:

Another year is gone and I have the pleasure to submit the Report upon the work of our Association for the year 1915.

During the year of 1915 this Association engaged the services of Mr. Anton Huber as factory instructor, he visited and reported on 410 factories during the year, and his painstaking efforts and efficient service have rendered us as well as the great number of factories a great benefit.

Our treasury is in good standing and now shows a satisfactory balance. Mr. Joseph Trumpy will give a report of all the receipts and disbursements.

The Officers and Directors had several meetings during the year in behalf of the Association, for the purpose of arranging a program for the 1916 annual Convention, and many other important matters.

You will notice by the program that we have been able to secure some of the very best talent of speakers and Instructors. I am sure you will be pleased to hear Prof. A. L. Stone, speaker on the topic of Noxious Weeds, such as Quack Grass, Canada Thistles, Etc.

Prof. Stone is the Head of the Seed Control Department of the Department of Agriculture, University of Wisconsin.

The Honorable Geo. J. Weigle, Dairy and Food Commissioner of Madison, Wis., will speak on the subject of "Licensing Factories and Makers."

We also have Prof. D. H. Otis, Assistant Dean, College of Agriculture from Madison, Wis., to speak on the subject, "How Green County Farmers are making their farms pay."

And I trust that everybody attending our Convention will derive great benefit from these Addresses.

We also have some of the finest music that can be obtained such as Mrs. Wegg's celebrated "Badger Orchestra" and the Junior Orchestra.

Singing by the Monroe High School Glee Club, Frank Hodges and Mrs. Rose Zweifel, and the Male Chorus.

We have secured some of the very best home talent people to give the play entitled "Mrs. Mainwaring's Management."

We will have a Cheesemaker to speak on the subject, "Making Limburger."

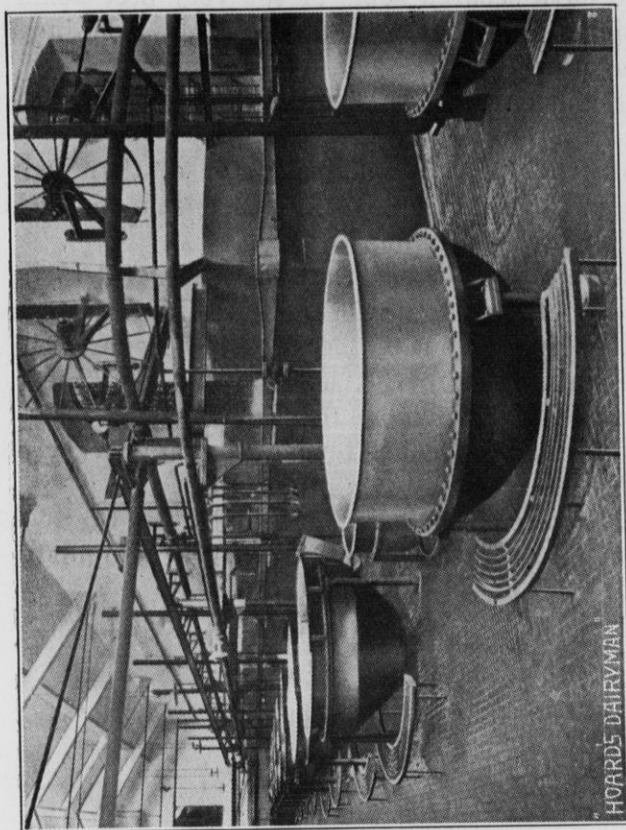
Gottlieb Marty, Chief Instructor of the Dairy Department of Madison, Wis., will speak on the subject, "Swiss Cheese Making."

I have also to report that the State Aid to the Association, relating to the \$1,000 Appropriation annually is all to be paid out of the Treasury Department of the State, to bills properly O. K. by the Secretary of this Association, until the \$1,000 is exhausted.

In closing my report I wish to thank every one who assisted us financially or otherwise.

This Association is recognized by the State and is known all over the Country. We all should be proud of it.

HERMAN REGEZ, Secretary.



HOARD'S DAIRYMAN

Copper Cheese Room of Co-operative Dairy of Soresina

TREASURER'S REPORT

By Joseph Trumpy

Disbursements for the year ending Feb. 14, 1916.

March 8, 1915, St. Louis Button Co.	\$ 60.00
March 26, 1915, Monroe Dramatic Club	40.00
March 26, 1915, Mrs. Nettie B. Wegg, Orchestra	30.00
April 2, 1915, Zinser & Dubendorfer, Supplies....	2.69
April 2, 1915, Miss Nellie Maxwell, Neenah, Wis.	39.10
April 8, 1915, Prof. E. M. Farrington, Madison, Wis.	3.41
April 14, 1915, Prof. H. G. Van Pelt, Waterloo, Iowa	65.66
April 14, 1915, Fred L. Kohli, Hall Rent	40.00
May 11, 1915, Times Printing Co.	124.14
June 10, 1915, E. L. Gloege	1.75
June 10, 1915, Anton Huber	132.00
July 1, 1915 Anton Huber	120.00
July 1, 1915, Henry Elmer, Salary and Expenses	56.94
July 1, 1915, Miss Beller, Convention Work.....	4.00
July 1, 1915, Kohli Jewelry Co. for Metals.....	13.00
July 1, 1915, S. J. Stauffacher Salary, etc.....	33.50
July 1, 1915, One Milk Sedement Test.....	10.00
July 1, 1915, Chicago Wholesale Cheesemakers Washington, D. C.	25.00
July 1, 1915, Times Printing Co.	10.25
July 1, 1915, Badger Cheese Co. Display	5.00
July 1, 1915, Badger Cheese Co. Curd Test	17.00
July 1, 1915, Prof. D. H. Otis, Farm Management Books	23.00
Aug. 5, 1916, Anton Huber	132.00
Sept. 1, 1915, Anton Huber	132.00
Oct. 2, 1915, Anton Huber	126.00
Oct. 23, 1915, S. J. Stauffacher, expense attend- ing meetings at Madison and Chicago	22.30

Nov. 1, 1915, Anton Huber	126.00
Dec. 1, 1915, Anton Huber	114.00
	<hr/>
Total Disbursements	\$1,508.74

RECEIPTS.

Balance on hand	\$1,143.20
March, 18th, 1915, Ed. Wittwer & Bros. Monticello, membership tickets	36.00
March 18, 1915, Ernest Regez & Son, Blanchville, membership tickets	12.00
March 18, 1915, Henry Elmer, Monroe, Wis. membership tickets	10.00
March 18, 1915, Herman Regez, Monroe, Wis. membership tickets	207.00
March 18, 1915, Miss Beller, membership tickets sold at Hall	70.00
March 18, 1915, Trachsel sold entertainment tickets	31.50
March 18, 1915, Morton Salt Co., Membership & Donation	5.00
Aug. 20, 1915, Anton Huber	5.00
From the State	1,508.74
	<hr/>
Total Receipts	3,028.44
Total Disbursements	1,508.74
	<hr/>
Balance on Hand	\$1,519.70

Respectfully Submitted,

JOS. TRUMPY, Treasurer.

We the undersigned find the vouchers and balance of account to be correct.

HENRY VAN WAGENEN
GOTTFRIED VOGEL
JACOB GEMPELER

CHEESE SCORES

Limburger Cheese.

1st prize.

John Egler, Monroe, Wis.96.50 points

Received Gold Medal. A large silver vase donated by the Conley Foil Co. A beautiful Upholstered rocking chair, donated by the Lehmaier Schwartz Co. A gentlemen finest quality all silk umbrella with silk cord and cover, 26 inch frame, plain crook handle, tight roll removable handle, donated by J. B. Ford Co., Wyandotte, Mich. A beautiful set of silver knives and forks, donated by Chris Hansens Dairy Laboratory, to users of their Rennet Extract.

2nd. prize.

G. Martina, Monticello, Wis.96. points

Received Silver medal. A silver and cut glass cheese and cracker dish donated by the Conley Foil Co.

3rd prize.

Rudy Lenacher, Monticello, Wis.95.25 points

Received a beautiful silver fruit dish, donated by the Conley Foil Co. Other scores on Limburger as follows:

Adolph Arn, Monticello, Wis.....91.75 points

Oscar Sutter, Davis, Ill.52.50 points

Frank Ehinger, Mt. Horeb, Wis.94.25 points

J. Spaeni, Monticello, Wis.90.75 points

Joseph Keller, Gratiot, Wis.89.25 points

Rudolph Pfinninger, Belleville, Wis.93. points

G. Kueng, Monticello, Wis.92.50 points

A. Botheron, Belleville, Wis.91.50 points

Anton Motz, Belleville, Wis.93.75 points

Badger Cheese Co., Monroe, Wis.

Complimentary Score94. points

Badger Cheese Co., Monroe, Wis.

Complimentary Score92.25 points

Badger Cheese Co., Monroe, Wis.	
Complimentary Score	90.75 points.
Badger Cheese Co., Monroe, Wis.	
Complimentary Score	92. points

American Cheese.

Badger Cheese Co., Monroe, Wis.	
Complimentary Score	91.75 points
Badger Cheese Co., Monroe, Wis.	
Complimentary Score	91. points

Brick Cheese.

1st prize.

A. Zumbach, Browntown, Wis.	94.25 points
Received a gold medal. A solid quarter-sawed oak rocking chair donated by Lehmaier Schwartz Co. A gentlemen's finest quality all silk umbrella with silk cord and cover, 26-inch frame plain crook handle, tight roll, removable handle, donated by J. B. Ford Co. Wyandotte, Mich.	

A set of silver knives and forks, donated by Chris Hansen Dairy Laboratory.

2nd prize.

Adolph Rolli, Shullsburg, Wis.	93.25 points
Received a silver medal. Other scores on brick cheese as follows:	

John Wurtrich, Monroe, Wis.	93. points
Badger Cheese Co., Monroe, Wis.	
Complimentary Score	94.50 points
Badger Cheese Co., Monroe, Wis.	
Complimentary Scores	95.25 points
Gottfried Vogel, Monroe, Wis.	91.50 points
Jacob Henseler, Beaver Dam, Wis.	91.62 points

Round Swiss and Block Swiss Cheese.

First prize, 1 round Swiss cheese.

Fred Emmenegger, Ramona, Wis.	92.87 points
Received: A gold medal. A solid quarter-sawed oak rocking chair donated by Lehmaier Schwartz Co. A gentleman's finest quality all silk umbrella with silk cord	

and cover, 26 inch frame, plain handle, tight roll, removable handle, donated by J. B. Ford Co., Wyandotte, Mich.

Second prize.

Gott. Bigler, Riley, Wis., Dane County.

4 block Swiss Cheese92.75 points

Received a silver medal. Other scores on Swiss:

Robert Emmenegger, Gratiot, Wis.—

1 Swiss Cheese95.75 points

The reason that Robert Emmenegger did not get first prize was because his cheese was plugged before it came to the exhibit at the convention.

Badger Cheese Co. Monroe, Wis.

Complimentary Score92.75 points

PRESIDENT'S ANNUAL ADDRESS

S. J. Stauffacher

Another year has passed since we last met in annual convention of the Southern Wisconsin Cheesemaker's and Dairymen's Association. It has been a peculiar year and one filled with great vicissitudes. Social, economical, political and commercial changes have been frequent and when the history of the world for this year shall have been written it will be the marvel of all past ages.

The warring nations of a year ago have not laid down the sword, but are fighting today with greater determination than ever. Italy and Bulgaria have joined the great holocaust. Other nations are ready to step in and the advent of peace is not yet. Today, there is not a country on the face of the globe that has not been affected directly or indirectly by this the greatest war the world has ever known. Because of this upheaval among the warring nations, the commercial activities has been unusually strong, far in excess of the past year. According to our latest statistical report the first ten months of the year 1915 our imports amounted to \$1,451,267,515 and our exports \$2,860,515,448. Imports about \$100,000,000 less and exports about \$1,200,000,000 more than for the same period last year. A trade balance of \$1,109,247,933 in our favor in ten months. This signifies something. It means the readjustment of our commercial activities and to do this we must be prepared in advance.

Our dairy products never had a better market than this year. Twenty-two and one-quarter was paid over shelf for Swiss at the factory—this price is the high water mark for the Swiss cheese industry. Never in the

history of the industry has such a price been paid before. But let not this carry us off our guard—for we must always remember that these are war prices and with the cessation of hostilities and the peace that naturally must follow, these abnormal prices must again fall to their normal level. When this will occur no living man can tell or predict. But we can rest assured that as long as the war lasts our exports will far over balance our imports. However, sooner or later peace must prevail for these warring nations cannot indefinitely squander their millions of dollars and sacrifice multitudes of the noblest and choicest men of land upon the alters of the God of war. Europe's loss has been our gain in a large measure. Our cheese has gained new markets. It was practically impossible to get imported Swiss. Because of the conditions, the trade was compelled to use the domestic Swiss. It has given satisfaction in most instances and the demand has increased and now it behooves us to do our best to keep up this demand for our domestic Swiss. This can only be accomplished by all dairymen, cheesemakers and cheesedealers pulling together and doing our utmost to put on the market only a strictly first class article. Imported Swiss has been selling in open competition with our domestic Swiss for years at 6, 7, 9 and 12 cents a pound more. This should not be and must be remedied if we are to realize the highest market price for our product.

A great lift along this line has been accomplished by the last legislature in the passing of senate bill No. 555 introduced by our Senator Whitman, often designated as the Whitman bill. This bill had its inception at our last convention when a resolution was adopted requesting that such a bill be passed. There has been considerable misunderstanding about this bill and I have received numerous inquiries concerning same. Many people have confused the Grell skimmed milk bill with the Whitman bill which is not a skimmed milk bill at all but pertains to the reducing of the milk fat to 43% for

Swiss cheese only. If you were to carefully read the Whitman bill you would find these words, namely "Cheese is the sound, solid, and ripened product made from milk or cream by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments and seasoning or added coloring matter and contains, in water free substance, not less than fifty per cent of milk fat; except that Emmenthaler cheese, commonly known as domestic Swiss cheese, shall contain in water-free substance not less than forty-three per cent of milk fat, thus placing our Swiss cheese on an equal basis with our greatest competitor the imported Swiss cheese.

The Grell bill referred to the skimming of all cream from the milk and then the manufacture of cheese from this skimmed milk. This bill was strongly fought by this association and others and because of this determined opposition was defeated. The passage of this bill would have been highly detrimental to our dairy interests while the Whitman bill if properly carried out will place our Swiss on the same footing as the imported and thus give us a larger outlet and a stronger and better market than ever before which will mean greater returns to all.

This act with the work being done by the Dairy School at Madison, the willing and helpful cooperation of the Dairy and Food Commission, the publicity of Green County Cheese Day and especially the workings of the National Dairy Council of which this Association is a member should open new fields and larger markets than has ever been undertaken in the past. Although our cheese is known and used from one end of the country to the other, thus far it has been used largely in the thickly populated centers of the United States. The vast field—such as the small city, towns, villages and large country districts have as yet been untouched. It is the plan of the National Dairy Council to carry out a national educational and advertising campaign and thereby demonstrate the nu-

tritive value of cheese and other dairy products to this vast unexplored territory. To do this it is planned to raise \$150,000 a year for three years or a total of \$450,000. The reason for three years is that the first year might not be as successful as we might wish it to be, but if successful and carried on for three years, success is assured. Many examples such as breakfast foods, Sunkist oranges, raisins, etc., can be cited. Take for instance the raisin industry of Fresno, California. This is the great raisin center of this country. A few years ago there was a surplus of 10,000 ton of raisins and a bumper crop soon ready to be harvested. Something had to be done to dispose of this surplus or a heavy loss would be sustained on the new crop. Eighty-five per cent of the raisin growers organized, started a national advertising campaign and thus interested the people in raisins. Raisin day was established, raisin cake was introduced, raisins were used in many different ways, with the result that not only did they dispose of the surplus but all of that bumper crop and a large portion of the raisins gathered by the fifteen per cent not members of this association. So with cheese, if we can get the people to increase the consumption of cheese one-fourth, which would mean very little to each individual but a great amount in the aggregate and very much to our dairy industry.

Ever since the year 1911 we have advocated the establishment of cow testing associations in southern Wisconsin, but not until last year did we see any fruit of our persistent efforts. At our last convention, as many of you will remember, we organized an association in Green County which has proven a success. I will not go into the workings of this association but will leave this to Hugh Chandler who has directed same the past year and will report to you later in the session. Only this I wish to say, we should not only have one cow testing association in southern Wisconsin, but twenty at least. It is one of the most profitable investments any dairyman can make. It would eliminate the unprofitable cow and re-

place her with a profitable one. The cost of keeping a good or poor cow is practically the same. If this be true, why not join a testing association and do away with a cow that is only a boarder. Can you afford to pay \$150.00 to \$250.00 per acre for land and feed boarders? Will they help lift the mortgage, pay the hired help, educate and clothe your children and bring comfort and plenty to your old age? You must answer in the negative, then why keep them?

Let me call your attention to the cheese factory for a moment. In building a new factory we should, as much as possible, get away from the small factory. In this day and age of keen competition the large factory stands the best chance for success. Some of the advantages are as follows: Better equipment such as tools, machinery, larger and better curing rooms secure the best makers—able to manufacture a more uniform article, a larger loaf of Swiss which resembles more closely the imported—can manufacture cheese successfully the entire year—save overhead expenses, etc. It is more economical and less expensive and requires less labor to manufacture eight to ten thousand pounds of milk in one factory than to work same up in two or three factories. There is one factory in New York where 8 to 10 loaves of Swiss are made every day. This factory has no competitor, it is alone in the field. Its product sells from 3-4 cents a pound more than our cheese the year around. What has been done here can be done elsewhere. Let us use our influence toward this end.

With the frequent change of cheesemakers, it is becoming more difficult to keep a factory well equipped because so often with change of maker, the tools are changed. To overcome this useless tearing out of tools every factory should own a full equipment and all necessary tools. This done, it will not matter how often the maker changes, the factory will always be well equipped. It will also aid much in keeping the factory more sanitary and less expensive to patrons and maker. In fact you do not find

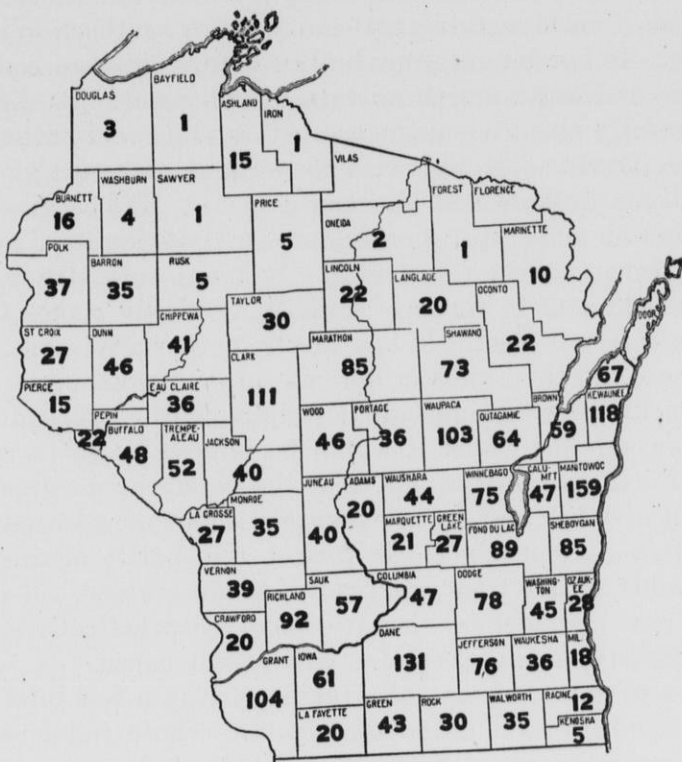
any other manufacturing concern manage their factories as we do our cheese factories. Every time there is a change of personnel there is not a change of equipment. Our industry will never reach its highest efficiency until every factory owns its tools and plenty of them so that the cheesemaker has every opportunity to manufacture only the best grade of cheese.

One great evil that we still find quite prevalent is the packing of cheese in cheap material, such as tubs, boxes, parchment, paper and tinfoil. This is considered economy by many, but if we carefully analyze the matter we will find that instead of gaining and advancing the cheese industry we are losing and checking the progress, growth and development of our industry. We occasionally hear cheesemakers who hire out at a price to furnish all material, say "I am going to buy the very cheapest material I can get." A cheesemaker that persists in doing this should not be allowed to make cheese. For no matter how good a cheesemaker he may be, he is a hindrance to his profession and undermines our industry. Likewise a company factory that persists in buying this cheap worthless material should be prohibited from running. It is not only a detriment to our industry, but it discourages the factories and individual cheesemakers who are buying the best material. The sale of many of our products has been brought about by the package, you must agree—next to the sense of taste comes that of sight. New York our greatest cheese competitor in this country realizes this and so has been very careful with the style and package of her cheese. Nothing but the very best paper, tinfoil and boxes are used in packing her cheese. Because of this New York has driven our cheese out of many markets and the Wisconsin cheese industry has suffered and you and I have been the losers. I know of factories because they could get a box a cent cheaper they would buy them regardless of quality. On the entire seasons make they probably would save from \$8.00 to \$10.00. For these few

dollars they were willing to sacrifice the fine appearance, sale of their product and jeopardize the great dairy industry upon which the prosperity of our state depends. This should not be allowed and we as members of this association must never give up the fight until this great evil is eliminated.

Another field that must receive our careful attention is the legislative, both state and national. In these days when legislatures and congresses change with great frequency, when one legislative body repeals or amends the laws which its predecessor has passed it is absolutely necessary that we as an association keep in close touch with these law making bodies and see that our great industry is not jeopardized in any way. Other interests not commensurate with the great dairy interests which we represent in southern Wisconsin do it, why should not we? Last year during the session of the legislature we received many letters, telephone calls, telegrams and were called to Madison on different occasions to meet with special legislative committees and otherwise discuss and assist in solving problems that were incorporated in some bill, introduced by some member of the legislature. This is expensive but it is time and money well spent.

There are a great many other important matters that we would like to call your attention to such as the license law, grading of cheese, buying of milk, etc., but our time is limited and we must refrain. The southern Wisconsin Cheesemakers' and Dairymen's Association has labored zealously and faithfully for your interest the past year. It has made a record of which every member can well be proud. It is absolutely the best friend that the dairymen of southern Wisconsin has. This association has not only boosted your products from one end of the country to the other, but has carefully and successfully guarded your interests, and never left anything in its power undone to counteract any agency that would have a tendency to undermine or check the prog-



Number of Students by Counties Since 1890.

Since 1890, 2,965 students have registered in the winter course from Wisconsin out of a total of 3,327.

ress of the great cheese and dairy industry. It has brought to your attention both the preventive and inventive along your lines of occupation. It has brought to southern Wisconsin the very best talent along dairy and agricultural lines that can be obtained on this continent. It has been the forerunner of every practical and successful line of cheesemaking and dairying in southern Wisconsin. It has fought your battles before railroad committees and state and interstate commissions. It has successfully pleaded your cause before state and national governments. It has with honor and success represented you in state and national councils. It has given information and inspiration to dairy and agricultural organizations all over this Union. It keeps an instructor in the field and in times of trouble he gladly comes to your aid free of cost. It has saved southern Wisconsin hundreds and thousands of dollars. Just one example—the marking of the individual weight on the separate package—an act which it would be impossible to carry out. Furthermore it would cost the producer a great amount of labor and extra expense without an adequate benefit to the consumer. It fought this battle against great odds, at one time practically standing alone, yet it would not surrender to what it considered practically an impossibility, an unreasonable and unjust cause.

It has grown from a small organization of a few interested members to a large organization whose influence is no longer county or state but national. It is dynamic, not estatic—ever pushing on and forward. It is fighting your battles every day of the year. It stands for your interests, first, last and all the time. Stand by it and you will never regret it. If you are not already a member do not fail to take out a membership; it costs but \$1.00 and this is the best dollar investment you can possibly make. For it we give you a beautiful gold plated pin, a book with the full proceedings of the convention, two days of practical and helpful information, and addresses and discussions by experts along many lines, premiums

and special prizes to cheesemakers for highest scores on cheese and a big concert and entertainment free to members at night. This is the very smallest part of what this association stands for and is doing. Even were this all, you should not hesitate to cooperate with such a worthy organization. But as already reiterated this Association is doing a work which no single individual could possibly accomplish alone. With your cooperation it will do much more. Its mission is large and can never be fulfilled as long as there is a dairyman or cheesemaker in southern Wisconsin. His interests must be protected and this association stands ever ready to do it. What are you willing to do in return?

BUSINESS METHODS ON THE FARM

The farmer is or should be a business man. As such he must study the factors that make for success in his business.

Fortunately farmers are not serious competitors. The more good farmers in a community the better it is for every farmer in the community. The larger the number and the better the quality of the cattle in the community the more prosperity it brings to every breeder in the community. If the cattle are all of the same breed, so much the better.

This makes it possible for one farmer to help another farmer without giving away any business secrets or in any way injuring his own business. As would naturally be expected there are large differences in the net results obtained on different farms. By studying the reasons for this difference makes it possible to point out to one farmer how he may improve his condition by studying the methods of another. As no farmer is perfect in all his methods so every farmer may learn from other farmers.

The Growth of the Wisconsin Farm Contest: During the first year, 1913, there were 150 farmers connected with the work. The following year this was increased to 440, and in 1915 there were over 500 farmers, who promised in writing that they would keep their accounts, and hand their records in for study.

The Farm Contest an Incentive to Keep Farm Accounts: The Wisconsin Farm Contest has emphasized the necessity of some simple yet accurate method of keeping accounts. Farmer after farmer has asked for assistance along this line. The work of keeping financial records

has been greatly reduced by utilizing the machinery offered by the banks.

The Farm Contest Enlisting Local Cooperation: Local cooperation is playing a large factor in the farm management demonstration work. Business men, bankers, county representatives, county agricultural schools and high schools are lending material assistance in the collection of the data and assisting farmers in the keeping of records. For the year 1915 these various parties have paid the cost price for a simplified account book which has been given free to the farmers who have entered this movement and have promised in writing that they would keep their accounts. At the end of the year these books are to be turned over to the College of Agriculture long enough for the latter to obtain the necessary figures for conducting the Farm Management Demonstration and Contest work in the State. The books will then be returned to the farmers with a factor sheet showing the rank of the farm relative to the factors making for success in farming.

SOME OF THE RESULTS.

The first year 150 farms competed in this contest. We have the data of these farms showing the capital invested and its distribution; the receipts and the factors contributing thereto; the expenses and their distribution, which enables us to figure the net results obtained on the farm.

In each of the counties where contests were conducted, we held a local meeting in which we showed those in attendance the average results obtained in the county and the state, and each farmer in the contest received a statement of the results obtained on his farm, and along with this statement is a comparison showing the average results of the county, the average of the state, the best ten and the poorest ten. In this way each farmer in the contest was brought face to face with the conditions upon his farm, and he was able to see what his strong points and his weak points are.

The principles at the bottom of this work and upon which success seems to be dependent may be brought out by the discussion of these groups of farms which may be considered as representatives of different classes of farms and methods of farming comprising the farm contest. These farms we have labeled "Above the Average," "The Average," and "Below the Average." For reasons that are not pertinent at this time we have not included all of the farms that have shown the highest managerial income in the group "Above the Average," but the group does contain the farms that have won out in the farm contest.

The group "Below the Average" contains some good farms, and the low results for this year are due to conditions for which the farmer is not entirely responsible, and we expect a number of these to make a much better if not a satisfactory showing for the next year.

We realize that in sizing up the situation on the farms that conditions may exist that make it impossible for a farm to make a satisfactory showing in a given year due to peculiar or exceptional conditions. On the other hand, a farmer may be exceptionally fortunate one year and may make a showing that he cannot expect to maintain for a series of years. And in the discussion of these results these points must be borne in mind and due allowance given for them. Some of the problems apparently underlying success may be stated and discussed as follows:

Total Capital: Total capital undoubtedly has something to do with the results on farms. We find that in the first group the average total capital amounts to \$34,494. In Group II (the average) it amounts to \$21,825. while in Group III (below average) the total capital amounts to \$25,091. This would indicate that the total capital has but little influence between the average and the poorest farms, but apparently it does have some if not considerable influence with the better farms, as there is nearly \$10,000 increase in this group over that of

Group III.

Operating Capital: Operating capital on the farm is a variable quantity and is subject to more frequent and sudden variations than is the fixed capital. Undoubtedly the amount and judicious use of operating capital has an important and direct bearing upon the financial success of the farm. It is therefore, important to know not only the amount but what relation if any, the operating capital bears to the fixed capital and to what extent it influences the managerial income.

In Group I we find the operating capital amounts to \$9,285, in Group II \$4,950; and in Group III \$5,474. Here we find a somewhat similar relation to that found in total capital, but the differences are perhaps more striking.

The percent of operating capital to total capital in Group I is 27.2, in Group II it is 22.6; and in Group III it is 21.8. It is significant that on practically all the farms that we have studied we have found that those farms that make the best success have from 25 to 35 per cent or above of operating capital, and in those farms where the operating capital falls below 15 to 20 per cent usually you can count on poor results.

On the farms before us, we find that the per cent of operating capital in Group III is almost as much as in Group II, but there is 5 to 6 per cent more operating capital in Group I than in other groups. Our studies lead us to believe that the per cent of operating capital is more closely connected with the financial results on the farm than any other factor connected with the capitalization of the farm.

Crops: It was found that the largest receipts from sales and increased inventory of crops seems to be coincident with the managerial income of the various crops, although the difference in yields per acre between these are not as great as one might naturally expect.

Apparently there is little or no relation between the managerial income and the yields of hay and silage per acre. With alfalfa Group I has 19 acres per farm that

yield 3.2 tons per acre; Group II, 15 acres per farm that yielded 2.5 tons per acre; Group III has 4 acres per farm that yielded 3.75 tons per acre. While the yields in the alfalfa are not co ordinate with the managerial income, the number of acres per farm seems to be. With other hay crops and with silage there seems to be no relation either between the number of acres and the yield per acre.

Livestock: The number of horses on the farm in all the groups ranges from 5 to 6 horses per farm, and no relation seems to exist between the number of horses and the managerial income. There seems to be, however, a relation between the efficient management of the horse equipment and the net results as is shown by the fact that in group I the receipts per horse, which included both sales and increased inventory, amount to \$18; for Group II \$7.70; and for Group III \$3.80.

It is significant to note that the number of cows seems to have intimate and direct bearing upon the net results of the farm. In Group I we have an average of 28.4 cows per farm; in Group II an average of 17.6 per farm, and in Group III an average of 11.6 cows per farm. Comparing the number of cows with the managerial income, there seems to be a very close connection.

Not only is there a close connection between the number of cows but along with it is the interesting results of receipts from the sale of livestock and livestock products. In Group I the receipts from the sale of livestock amount to \$3,329 or 41.4 per cent of the total receipts for the farm. In Group II to \$1,291 or 34.9 of the total receipts for the farm. And in Group III to \$3,085 or 47.4 per cent of the total receipts.

The receipts from livestock products which is milk and cream, in Group I amount to \$2,761 or 34.3 per cent of the total receipts. In Group II they amount to \$1,214 or 32.8 per cent of the total receipts, and in Group III \$598 or 26.1 per cent. Not only does the total income from livestock show up, but the income from milk and cream per cow. In Group I this amounts to \$91, in

Group II to \$66, and in Group III to only \$42. In like manner the receipts per cow from the sale of the livestock in Group I amounts to \$87 per cow, in Group II \$42, and in Group III \$52. The number, the income from milk and cream per cow, and the income from the sale of livestock per cow, all indicate that the three factors are intimately connected with the net results on the farm.

Total receipts: The volume of business as expressed by the total receipts it seems to have a close connection with the managerial income. We find that in Group I the total receipts amount to \$8,034, in Group II \$3,696, and in Group III \$2,288.

One of the striking features of the two years' work for 1914, is the influence of the size or volume of business upon the labor income or net profits. This is well illustrated in the results from 44 farms in Green county, where the labor income averages over \$1,000 above the average of the state.

**Importance of the Volume of Business in Farming as
Illustrated by the Results from
Farms in Green County
Wisconsin.**

	Green Co. Av. of 44 farms	State Av. of 440 farms
Labor income (net profit).....	\$1,889.00	\$ 844.00

Size of Business.

Total investment	\$31,220.00	\$19,651.00
Operating Capital	\$ 7,458.00	\$ 4,555.00
Per cent operating capital	23.9	23.2
Total acres	192	147
Acres in crops	101	90
Number of cows	26.8	16
Total receipts	\$ 4,975.00	\$ 3,171.00
Total expenses	\$ 1,380.00	\$ 1,340.00

Diversity of Business.

Receipts from crops	\$ 524.00	\$ 469.00
Per cent	10.6	14.7
Receipts from livestock	\$ 2,170.00	\$ 1,220.00
Per cent	43.5	38.2
Receipts from livestock products	\$ 2,188.00	\$ 1,327.00
Per cent	44.	41.5
Miscellaneous receipts	\$ 93.00	\$ 180.00
Per cent	1.9	5.6

Quality of Business.

Barley—acres	11	11
Yield per acre	27	29
Corn for grain—acres	23	15
Yield per acre	51	49
Oats—acres	19	19
Yield per acre	33	28
Alfalfa—acres	22	10
Yield per acre	2.9	3.2
Other hay—acres	26	24
Yield per acre	1.7	2.
Receipts per cow—livestock.....	\$ 34.00	\$ 44.00
Receipts per cow—milk and cream	\$ 75.00	\$ 70.00

It will be noticed that under size of business that the Green county farms average more total investment per farm, more operating capital per farm, more acres, both total and cultivated, per farm, more cows per farm and more total receipts per farm. In every respect the size or volume of business shows much larger for Green county.

Under diversity of business it will be noticed that the receipts from crops is slightly higher than the average of the State although it constitutes a smaller percentage of the total income. The main source of income is from livestock and livestock products and it will be noticed that there is about as much from one source as from

the other. It will be noticed that both sources average much higher in Green County than in the State.

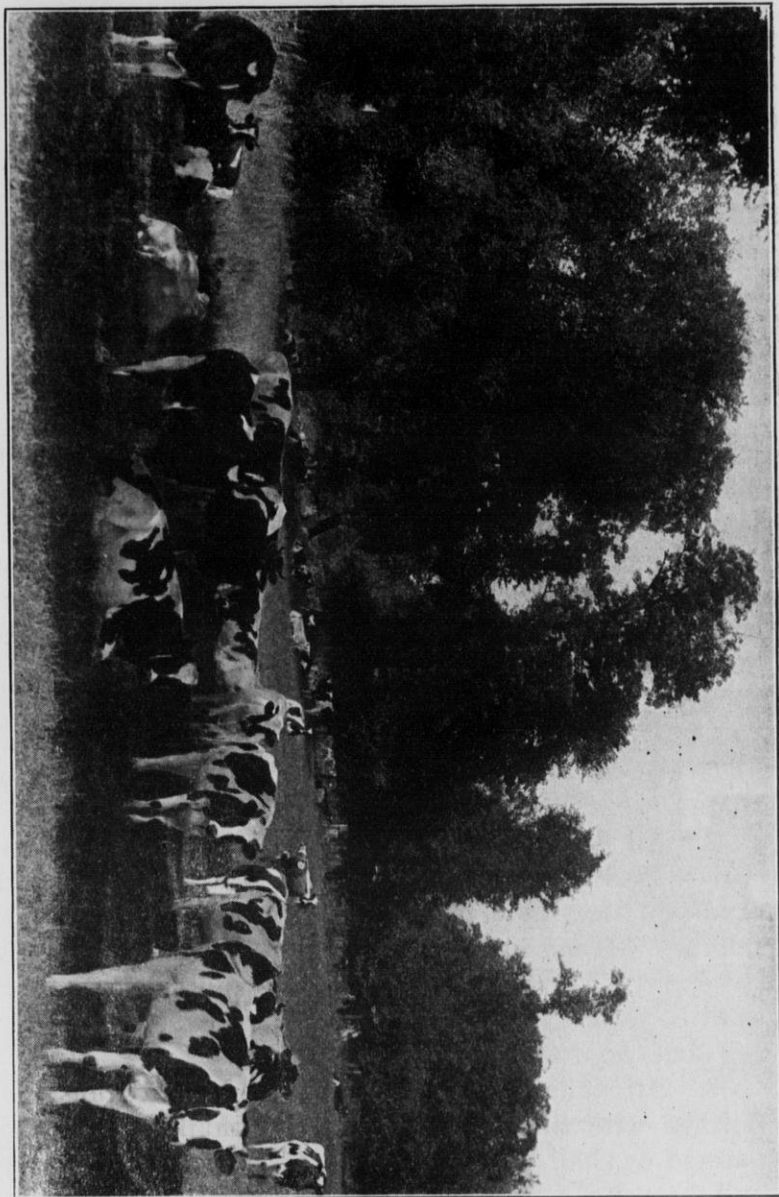
Under quality of business it will be noticed that the acreage and yields of barley and oats are approximately the same in Green County as in the average of the State. The corn and alfalfa acreages average larger for Green County although there is not much difference in yield. It is particularly striking to find that Green County averages 22 acres of alfalfa per farm.

The receipts per cow for livestock is less for Green County than the State and the receipts for milk and cream does not vary over \$5 per cow.

All these figures indicate that Green County is getting ahead of the large volume of business per farm. The county still has great possibilities for improvement by increasing the quality of business.

SUMMARY.

A vast amount of energy was required to get this movement started. The results obtained have been possible only through the hearty cooperation of the farmers. That the work is appreciated by them is demonstrated by the fact that for the first year we had 150 farmers in the movement. For the next year the number increased to 440. This interest is further emphasized by the fact that over 500 farmers have signed written statements that they not only will go into the movement for the third year, but will keep a detailed record of their accounts for the year. This means that the records for the third year will not only be much more complete and accurate, but that the movement is teaching the farmer to do some real constructive work in keeping his records and studying the business transactions of his farm.



Scene on the Legler Farm, Monroe, Wisconsin

**RULES AND REGULATIONS GOVERNING THE
LICENSING OF BUTTER MAKERS AND
CHEESE MAKERS AND OPERATORS OF
BUTTER FACTORIES AND CHEESE
FACTORIES**

Adopted by the Dairy and Food Commissioner of Wisconsin Under Authority of Chapter 597 of the Laws of 1915 (Sections 4607b-1 and 4607b-2), for carrying into effect the provisions of that chapter.

Effective January 1, 1916.

Rules and Regulations For Factory Operators.

(Note. Rules Nos. 1, 2, 3, 4, 5, 6, 7, 8, 11, 12, 13, 14, 16 and 30 refer only to such factory rooms, fixtures, utensils and apparatus used in handling, storing, preparing or manufacturing dairy products intended as food for man.)

Under the provisions of Section 4607b-7 it is unlawful for any operator of a butter or cheese factory or for any employe of such operator to maintain his premises and utensils in an unsanitary condition.

Factory Building and Equipment.

1 The factory building shall be well lighted and ventilated.

2. All floors, walls, ceilings, and tables, benches, shelves and other fixtures shall be maintained in such condition that they may readily be made clean and sanitary. If not in such condition, they shall be promptly repaired, or replaced by suitable equipment. Floors shall be water-tight. Ceilings or other over-head covering shall be dust-proof.

3. All walls and parts of walls and all ceilings not finished with tile or glazed material shall be kept well painted or shall be whitewashed at least once each year and oftener if necessary.

4. All parts of walls, ceilings or other overhead cov-

ering, doors, windows, window ledges, etc., shall be cleaned whenever they become soiled, dirty or sooty.

5. Factory floors, fixtures, utensils and other apparatus (except brine tanks, cheese shelves and churns) shall be cleaned at the close of each operation and shall be clean at the beginning of each operation.

6. Brine tanks shall not be maintained in an unclean or slimy condition.

7. Cheese shelves shall be cleaned soon after the cheeses have been removed therefrom or oftener if necessary.

8. Churns shall be cleaned at the close of each day's operation and shall be clean at the beginning of each day's operation.

9. There shall be no condition in, underneath or connected with the factory building or premises which may render it difficult or impossible to have the factory rooms clean and sanitary.

10. No cesspool, blind well or nuisance of any kind shall be in or underneath the factory building.

11. All factory utensils and apparatus used in handling, storing, preparing or manufacturing dairy products shall be of such construction and in such condition that they may readily be made clean and sanitary and so arranged that they are accessible for thorough cleaning. Common iron piping, common galvanized iron piping and rubber hose shall not be used.

12. All surfaces and factory utensils and apparatus with which dairy products come in contact shall be without open joints or open seams and shall be smooth, and free from rust or paint. Gates and faucets which do not comply with this regulation may be continued in use only until January 1, 1917; those added to the equipment after January 1, 1916, shall comply with this regulation.

13. All wooden followers used in pressing cheese shall be sound and free from crevices.

All followers intended for use in pressing American cheese and added to the factory equipment after Janu-

ary 1, 1916, shall be of metal whenever the use of metal followers is practicable.

14. Exposed surfaces of pipes, shaftings, rods, castings, and of metal parts of factory equipment which are liable to become rusty and with which surfaces dairy products do not necessarily come in contact shall whenever possible be kept coated with paint or other suitable covering.

15. All facilities and appliances necessary for the proper cleaning, care and protection of the factory building, equipment, and factory grounds shall be provided.

16. All factory rooms, fixtures, utensils and apparatus used in handling, storing, preparing or manufacturing dairy products shall be protected from flies, rodents and vermin.

Disposal of Sewage and Waste.

17. There shall be in every factory an efficient system in use for disposing of liquid waste, sewage and other refuse in such manner that no liquid waste, sewage or other refuse shall be deposited underneath the factory building, or pollute, befoul or cause offensive odors in the factory building or on the factory grounds or pollute or contaminate the water supply of such factory.

18. No liquid waste, sewage or other refuse from the factory shall be deposited on any grounds or public highway adjoining the factory grounds in such manner as to cause foul or offensive odors about the factory premises.

19. All floor drains shall be trapped except such drains as are open from the starting point to a point outside of the building.

By-Products.

20. Vats, tanks and other containers used in handling or storing factory by-products not intended as food for man, shall be so kept that they will not become filthy, foul or offensive.

21. Pipes and other apparatus used for conducting such by-products shall be so arranged and kept that they will not cause or discharge foul or offensive odors in the factory building.

22. When vats, tanks, containers, pipes, conductors or other apparatus used in handling or storing factory by-products not intended as food for man are stationed in factory rooms where dairy products intended as food for man are handled, stored, prepared or manufactured, they shall be cleaned at least once for each day that cheese or butter is manufactured.

Salt and Brine.

23. Only a good grade of dairy salt shall be used in cheese or butter, and such salt shall at all times be protected from dust, dirt or other contamination.

Brine used for salting cheese shall be protected from dust, dirt and other contamination. When brine is not in suitable condition it shall not be used.

Water and Ice Supply.

24. The water supply of the factory shall be free from pollution or contamination.

Ice obtained from any polluted source shall not be used.

Dairy Products.

25. No unsanitary milk or unsanitary cream shall be used in the manufacture of any dairy product intended as food for man. (See sections 4607b-4, 4607b-6, of the statutes.)

26. No dairy product shall be prepared or manufactured as food for man unless it shall be securely protected from filth, flies, dust or other contamination or other unclean, unhealthful or unsanitary condition. (See section 4601h of the statutes.)

Cleanliness of Factory Operators and Employes.

27. Plenty of water and soap or other cleansing material and clean towels shall at all times be conveniently located for the use of operators and employes.

28. All persons engaged in handling, preparing or manufacturing dairy products shall be required to be cleanly in their work and to wear clean outer clothing.

29. All persons shall be required to wash their hands in clean water before handling dairy products and after each time they have made use of a toilet, and when for any cause their hands have become soiled or unclean, before again touching or handling dairy products intended as food for man.

30. Spitting on any floor, wall or furnishing of the factory shall not be permitted or tolerated.

31. Smoking in the factory shall not be permitted or tolerated at such time or place as may tend to affect the flavor of any dairy product.

Operators and Employes to Aid Inspectors.

32. When requested by the dairy and food commissioner, his agent or inspector, the operator shall expose or cause to be exposed for inspection any dairy product or any part of the factory building or premises used in handling, storing, preparing or manufacturing any dairy product, and he shall, when possible without undue interference with the regular factory operations, expose or cause to be exposed for inspection all factory fixtures, utensils, and apparatus or parts of the same and when so requested, shall so far as is possible furnish or assist in furnishing any information regarding the conducting of the factory in so far as the same may be pertinent to any of these regulations or to any dairy law of the state administered by the dairy and food commissioner.

33. The factory operator or any employe shall in no way interfere with or obstruct the dairy and food com-

missioner, his agent or inspector, in the inspection of the factory or premises or in the performance of any duty at such factory.

Display of Permit or License and Rules, Regulations, etc.

34. The operator's permit or license and at least one copy of these rules and regulations and of the printed suggestions relating to the proper methods of operating butter or cheese factories shall be conspicuously displayed at the factory.

Violation of Dairy Laws, Rules and Regulations.

35. Failure to furnish information called for upon the application blank or any false statement therein may be cause for denial or revocation of license.

36. Violation of any rule or regulation adopted by the dairy and food commissioner relating to the licensing of operators of butter or cheese factories or violation of any law of this state relating to factory premises, utensils, or equipment, or to the product or products there manufactured, will render the license liable to prosecution, revocation of his license, and the closing of his factory.

**Rules and Regulations For Butter Makers
and Cheese Makers.**

1. (a) A butter maker shall have experience equivalent to at least twenty-four months in a butter factory, covering the receiving, sampling and testing of milk and cream and the complete process of butter making.

(b) A cheese maker shall have experience equivalent to at least twelve months in a cheese factory, covering the receiving of milk and the complete process of cheese making.

2. A maker shall have a creditable record in operating and keeping in sanitary condition any factory or factories in which he may have been employed, and in any work which is considered an equivalent for the required experience or part thereof.

3. While in handling, preparing or manufacturing any dairy product intended as food for man, the maker shall be cleanly in all details of his work; and shall wash his hands in clean water before handling dairy products and after each time he has made use of a toilet and when from any cause his hands become soiled or unclean, before again touching or handling dairy products intended as food for man.

4. Spitting on any floor, wall or furnishing of the factory is forbidden.

5. Smoking in the factory at such time and place as may tend to affect the flavor of any dairy product is forbidden.

6. No dairy product shall be manufactured from any unsanitary milk or unsanitary cream. (See sections 4607b-4, 4607b-6, of the statutes.)

7. No dairy product shall be handled, stored, prepared or manufactured as food for man unless it is securely protected from filth, flies, dust, or other contamination, or other unclean or unsanitary condition. (See sections 4601h and 4607b-7 of the statutes.)

8. When requested by the dairy and food commissioner, his agent or inspector, the maker shall expose or cause to be exposed for inspection any dairy product or any part of the factory building or premises used in handling, storing, preparing or manufacturing any dairy product; and he shall, when possible without undue interference with the regular factory operations, expose or cause to be exposed for inspection all factory fixtures, utensils and apparatus or parts of the same; and, when so requested, shall so far as possible furnish or assist in furnishing any information regarding the conducting of the factory in so far as the same may be pertinent to any of these rules and regulations or to the dairy laws of this state administered by the dairy and food commissioner.

9. The maker shall in no way interfere with or obstruct the dairy and food commissioner, his agent or inspector, in the inspection of the factory or premises, or in

the performance of any duty at such factory.

10. Failure to furnish information called for upon the application blank or any false statement therein may be cause for denial or revocation of license.

11. Violation of any rule or regulation adopted by the dairy and food commissioner relating to the licensing of butter makers or cheese makers or violation of any law of this state relating to factory premises, utensils or equipment, or to the product or products there manufactured will render the licensee liable to prosecution and revocation of his license.

FRED MARTY,
Ass't. Dairy and Food Commissioner.

COOKING DEMONSTRATION

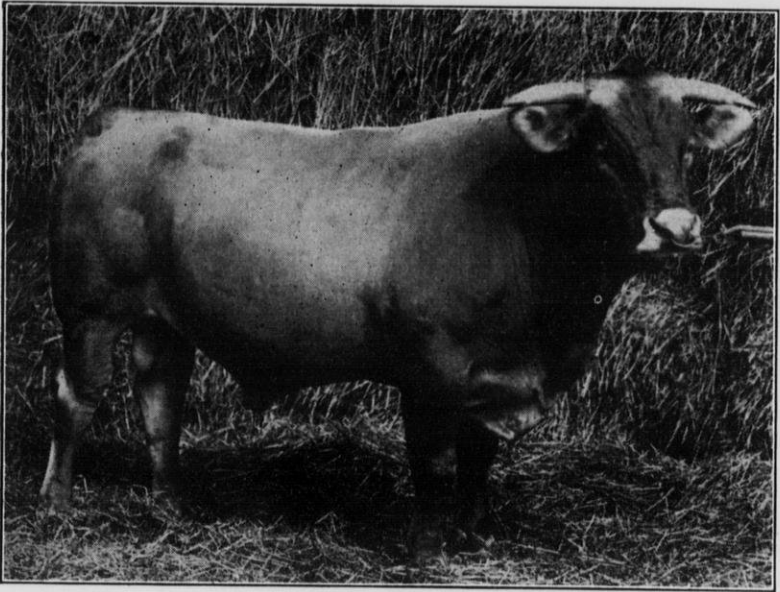
By Jennie A. Jamison of Neenah, Wis.

It is difficult to write a report on a demonstration one has herself given, especially when some weeks have elapsed, and memory recalls rather what was meant to be told, than what was actually said.

It being in connection with a convention of dairymen and cheesemakers, the subject chosen for the first afternoon was "Cheese for every Course." One hundred typewritten copies of the recipes to be used had been provided, but there were not enough for the big audience which assembled. These recipes were for Cheese Canopee's O'Brien Augratin Potatoes, Cheese Sauce, Cheese Muffins.

Because of the length of time required for cooking, the dish with the Irish-French name, O'Brien Augratin potatoes was made first. This is the recipe taken from the Good Housekeeping Magazine. "Make a white sauce of one and one-half cups milk, two tablespoons butter, two tablespoons flour, and one-half teaspoon salt. When smooth add one-half cup cheese, and two tablespoons chopped red or green pepper. (Canned Pimientos were used). Pour this sauce over two cups of cooked potato cubes; cover with about a cup of buttered crumbs and bake until the crumbs are brown."

"Cheese is a very nourishing food" said the lecturer "and potatoes prepared this way really make a full meal, as the cheese supplies the protein or musclemaking food which the potatoes lack. Ordinary American cheese may be used or Swiss cheese which is so nice to grate. The pimientos give a different flavor and this is worth while, for we know that foods digest better that are appetizing and it pays for the housekeeper to take a little pains to give variety to the food she serves her family. It



NICK OF ALLYNHURST
Brown Swiss Bull at Head of Legler's Herd.

makes her work more interesting too, to try new dishes occasionally, and have some one exclaim with pleasure at the novelty."

While the potatoes were boiling the muffins were being prepared to be baked at the same time. The recipe is as follows: "Cheese muffins." "Make a graham or rye muffin as usual. Have ready some cheese cut into thin slices. Put a spoonful of the batter in each muffin tin, then a slice of cheese, then another spoonful of the batter on top. Bake as usual."

Swiss cheese was used for this but in this particular case did not prove as satisfactory as it had at other times. It should melt while the muffin is baking and leave a hollow in the center enriched by the melted cheese.

"Canapee's sometimes take the place of soup at a luncheon, or precede the soup at a formal dinner. These canapees are rather hearty and may form an important part of a meal." "Cheese Canapee's. One-half of a ten cent package of Acona or other cream cheese, one egg, one tablespoon of tomato catsup, $\frac{3}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard, six slices of bacon, six thick slices of bread. Rub the cheese to a cream, add the beaten egg and seasoning. Cut the bread into rounds and toast one side. Spread the untoasted side with the cheese mixture, place in a baking pan with a slice of bacon in each and cook in a quick oven until the bacon is crisp."

After these dishes were cooked they were served to the audience, that is as far as they could be made to go, each lady present having brought her own spoon. Just before the serving, however, Mrs. Rote was given an opportunity to make an announcement about the program which had been arranged for "Baby Week."

Second Afternoon.

"Do you know that statistics for 1900 show that in the United States the use of milk averaged only one quart per day for each family? That the average family numbers two adults and two or three children? And that

milk is the very best food that nature in all her wealth of nourishment has provided? With these rather striking questions the lecturer opened the second day's demonstration. She said, "You may not agree that milk is the best food. But for the amount and kind of nourishment it contains at so low a cost, it stands at the head of the list. One quart of milk at six cents a quart, furnishes as much nourishment as three-fourths of a pound of sirloin steak at twenty cents a pound. A quart of skim milk at two to three cents a quart has a greater nutritive value than a pint of oysters costing twenty to thirty cents. A cup of milk or a fourth of a quart equals two eggs in nourishment. "The talk today is mainly about bread. In bread milk should be the liquid used. Even skim milk makes bread more nourishing, for it contains all the mineral constituents of the milk. The flour, in the process of milling has lost much of the valuable mineral salt that nature stored up in the wheat. These are largely restored if milk is used as an ingredient of the bread. "While Mrs. Jamison was talking she was taking the bread dough out of the bowl and shaping or moulding it into finger rolls. This bread had been set in the morning. Another "batch" was prepared before the class. The recipe is as follows: "Whole Wheat Nut bread.

"One and one-fourth cups milk, scalded and cooled; four tablespoons sugar, two tablespoons lard, one-half teaspoon salt, one cake compressed yeast, one egg, three and one-half cups wholewheat flour, three-fourths cup walnuts cut fine. Soften the yeast in the luke warm milk; add one tablespoonful of the sugar and about one and one-half cups flour. Beat well and let rise until full of bubbles (about one hour), cream the lard and remaining sugar, add beaten egg and mix with sponge; then add salt, nuts, and remaining flour, or enough to knead. After kneading let rise again for about an hour and bake about fifty minutes." This you see is a quick yeast bread. You would not dare to use so large a proportion of the other

kinds of yeast as of the compressed. But this yeast does not taste in the bread, unless the liquid in which it is soaked is more than lukewarm. It makes the labor of breadmaking much less like drudgery, to know something about this wonderful little yeast plant that produces the gas that makes the loaf light and porous. We can't see it without a microscope, a single plant is very tiny. But we can see the work that a million or more of them can perform when they are pressed together in the form of a cake of yeast, or are allowed to float or sink lazily in the home made liquid yeast. Any of these yeasts make good bread in the hands of an intelligent cook. There is more assurance for the young cook just beginning in using the compressed yeast for these plants are the cultivated variety and are more to be depended upon under different circumstances. The dry yeast is the same only it is slower in action. The home made yeast makes good bread, but the results are not so certain; it requires judgment that schoolgirls do not yet possess. Therefore we use compressed yeast in the schools. I am using half white flour and half graham flour this afternoon. The effect is the same as if whole wheat flour is used, and that is sometimes more difficult to get."

"One of the ladies said yesterday after the lesson, 'Don't give us any more cheese dishes. We had cheese last year and again today and we have had enough.' But one of the men was heard to say, 'Glad they're teaching them to use cheese. Now they'll be buying more.' But I shall use it today in only one dish—a salad. For I wanted to demonstrate a simple but sufficient luncheon. So I am to give you nut bread, cheese and pineapple salad, and reception cocoa.

"Cheese and Pineapple Salad." "One cream cheese, six slices pineapple, lettuce, Cream French Dressing. Cut cheese and pineapple into cubes. Serve on lettuce with a dressing made as follows: "Cream French Dressing." "One-half teaspoon salt, two tablespoons lemon juice,

one-eighth teaspoon paprika, speck of white pepper, one teaspoon powdered sugar, two tablespoons olive oil, three tablespoons whipping cream. Mix and beat with Dora beater or cream whip until blended and creamy. Use at once." I am so glad to have this new cream whip to use. It is without question the best utensil for whipping cream ever invented. It will whip coffee cream on the top of the milk, so that it soon saves its cost if one has been buying whipping cream. As you may see it doesn't spatter.

"Salads are to be recommended because they are appetizing and because they contain or should contain something fresh and crisp like lettuce, some form of fat and some acid. All these things, while neither body builder nor energy producers (except the fat) are needed to keep the blood and digestive organs in good order. The study of foods and their effect or functions in the body is a study which should be a part of the education of every woman and girl. For more of the welfare of mankind than we commonly think depends on right living. Right living means obeying Nature's laws and thus giving Nature a chance to do her best work; it means breathing fresh, clean air night and day; it means keeping the skin clean, the blood circulating swiftly, the bowels open; it means eating the right kinds of food in proper amounts and under right conditions. Nor is the work of the housekeeper and home maker complete with merely keeping a clean house and preparing three good meals a day. These are but parts of the great aim of all home life which is the sending out of the best boys and girls, the making of the best citizens.

At the close of the lecture, upon the motion of an earnest little woman, a committee was elected to lay plans for a more extended series of lectures on home topics, for another year. This contemplated calling on the very efficient force of University Extension lecturers, women employed at the expense of the state, to assist local communities in bringing a little of the University into the towns and homes.

REPORT ON GREEN COUNTY COW TESTING ASSOCIATION.

By Hugh Chandler.

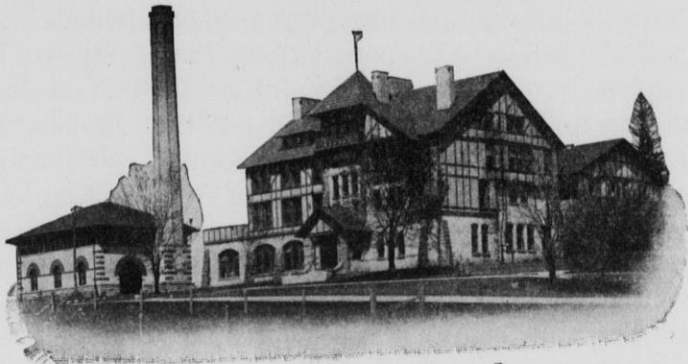
Mr. President, ladies and gentlemen of the Southern Wisconsin Cheesemakers and Dairymen's Association.

I was asked to give a report on the work of the Monroe, Green County, Cowtesting Association for this report. I have prepared a chart, on which are the figures of the first ten months work. Now while, this report is accurate for the length of time mentioned, it is rather incomplete inasmuch as it takes a year's time to determine a cow's work, or worth.

For those who are not familiar with the activities of a cow-testing association, a brief explanation of the work might make the report simpler.

The work of the cow-testing association, which was organized April 19, 1915, is to weigh and test each cow's milk, separately once each month for a year, and keep a record of same. A record of the cost of feed the cow consumes is also kept, then at the end of the testing year, one can readily see whether or no the cow is a boarder or a money-maker. Also by keeping separate records of each cow, in the herd, the owner can tell, which heifer calves to raise. Besides the reasons given here, there are other reasons too numerous to mention, why one should test his herd of cows.

Probably the best herd in the association is one which averaged 9,044 pounds milk and 321.8 pounds B. F. giving an average test of 3.56% fat per cow. The value received for the milk was \$128.60 per cow, the cost of feed \$47.34, leaving a profit of \$81.26. In this herd, it cost the owner half a cent to produce 1 pound of milk and the returns from a dollar's worth of feed were \$2.72. Now, while being no large record, it is a rather good average for 19 cows.



Dairy Buildings at the University of Wisconsin.



THE PRIDE OF WISCONSIN

The quantity, quality and diversity of its dairy products no state excels Wisconsin.

But, while I think of it, right here in this herd a great lesson can be learned, and it also shows one good reason for cow-testing. There were two cows very much the same in milk production, one giving 13,682 pounds of milk and the other 12,295 pounds, but, the first cow's average test only reached 2.96% fat, while that of the second was 3.59%. Now, this man fed the first cow \$53.60 worth of feed, thereby getting a profit of \$128.64. The second cow was fed \$48.49 worth of feed, making her profit \$134.63. You see, ladies and gentlemen, there is quite a difference in the profit of these two cows, which, in my mind, at least, can be overcome only by testing and more careful feeding of the poorer and better cows.

Another herd, which I would like to call your attention to, is one which was fed no grain. This herd averaged 6,655 pounds of milk, 225.6 pounds B. F. with an average test of 3.39%. The value received for milk was \$88.90 and the cost of roughage \$32.11 leaving an average profit of \$56.79. Quite a difference between this herd and the one mentioned before. Now, these herds are the same size, both kept in about the same conditions, and I can see no reason why, if the second herd were fed like the first, the cows would not do the same. People used to say alfalfa hay and silage was a balanced ration, but they did not stop to consider the nutrients in said feed.

The cows of today, and the cows of tomorrow, must be fed according to the work which they do. If a cow were large so she could consume a large enough quantity of alfalfa hay and silage, she would naturally derive the required nutrients from such feed, but as she cannot eat that much, on account of her size, we must give her the nutrients in concentrated form, such as is found in our home grown grains or commercial by-products.

There is just one more herd I would like to take up with you. This herd, consisting of 30 cows, averaged 4,887 pounds of milk, 164.9 pounds B. F., giving an average test of 3.37% fat. I might as well say right here,

that this not much of a showing and I believe it is the poorest herd we have in the association, which is no disgrace, as the reason for testing is that we want to find out these poor cows. The value received for milk in this herd was \$68.20 and the feed cost \$40.11 leaving a profit of \$28.09. It cost the owner of this herd 82 cents per 100 pounds to produce milk and his returns for a dollar's worth of feed were \$1.70 per cow.

Now I think that is all I have to report on, but, of course, you all know that these records will be very much changed at the end of the year, due to the further production of the cows and also the difference in the cost of feed. I thank you.

HUGH W. CHANDLER.

WEEDS AND HOW TO FIGHT THEM

A. L. Stone

Just as there are undesirable citizens in the human family, so are there in the plant family. To this class of plant citizens the name weeds is applied.

Weeds impose a greater annual tax on the agricultural area of this country than is imposed for the purpose of housing, correcting and restraining our undesirable human citizens and for the education of our children. It is estimated that the annual weed tax on Wisconsin farms amounts to nearly ten millions of dollars. This in spite of the fact that Wisconsin is the greatest dairy state in the union where to produce feed for its dairy cows it is necessary for its farmers to maintain rotations of crops which assist greatly in controlling these weed pests. Conditions are even worse in some states in which continuous growing of a single crop or very short rotations have been practiced.

How Weeds do Damage.

The reduce the selling price of the farm. No good farmer will pay the same price for a weed infested farm as for a clean one. He knows that if weeds have been allowed to seed in fence rows, on compost heaps, and in the fields, that it will require years of labor to kill them and bring the farm to its maximum producing capacity and a good farmer will be satisfied with nothing less. Hence, he cannot afford to pay as much for the weed infested farm. It will cost too much to kill the weeds. Weeds reduce crop yields. They take a vast amount of moisture from the ground during the season. Many weeds, such as wild mustard, cockle bur, redroot, burdock, Jimson weed, etc.,

grow tall and have large leaves. They not only require much water to build up their own structures but a large amount of water passes through the leaves by transpiration, especially during hot weather. This is just the time when the crop's need of moisture is greatest. For lack of it the plants fail to mature and a poor quality crop is the result. Such leafy and vigorous weed plants also require much plant food and rob the crop in which they are growing. They also crowd, shade, and dwarf it so that a weedy field means a crop of very poor quality.

Weeds help smuts, rusts, and other plant diseases to flourish by holding the moisture on the crop in the morning until the sun supplies the heat to cause the spores of these diseases to germinate. Thus the loss from plant diseases may be very much greater in a weedy field. Some of the wild plants in the mustard family perpetuate the club root of cabbage and the mildew of rape and rutabagas.

Many weeds are poisonous to live stock or human beings, or both. Every year many reports are received telling of loss of livestock or of human life by poisonous weeds. Nearly all weeds have a more or less toxic or poisonous effect on the soil, reducing the yield of the crop.

Wild Onions, and other strong scented weeds spoil the flavor of dairy products; Canada and Russian thistle, wild rose bushes, and other sharp spined weeds injure the quality of hay; bur weeds, like burdock, cocklebur, and beggar's ticks, get into wool and injure its quality or into the manes and tails of horses, sometimes necessitating removal or at least docking.

Weed seeds get into the threshed grain and reduce the selling price. The elevator man cuts the price on the grain enough to pay for the cleaning and to pay the freight on the weed seeds to the market. Records of the Minnesota grain inspection department show that in seven years the farmers delivering wheat at the Minne-

sota elevators lost \$22,792,750 on wheat alone. In other words, they grew seeds instead of wheat.

It costs an enormous amount annually to control weeds. Data gathered by the writer at the Wisconsin Experiment Station showed that it cost 499 farmers an average of \$38.83 per farm of 167 acres to keep weeds under control. This was largely exclusive of cultivation in corn or other cultivated crops. In the worst infested section 55 acres of each 129 acre farm was infested with the various noxious weeds named in the Wisconsin weed law! Crop production was not entirely prevented but greatly reduced. While it is hard to measure the actual loss from weed infestation, the total produced by all these forms of loss is enormous and it is certainly time the matter was given very serious thought. The eradication of weeds should be included in every campaign for the conservation of natural resources.

What makes a Plant a Weed?

A weed is a plant which because of some habit or characteristic it possesses, causes loss. The wild mustard plant lives but a year. If it is kept from going to seed it should be easy to kill it. Why then is it a bad weed? Because its seeds will lie buried in the soil ten years with no sign of decay. Turned up to the warmth and air they grow. So one crop of seed plowed under means trouble for years afterward. The seeds of sweet clover have been buried for 44 years, of Indian Mallow 57 years, only to grow freely when brought to the surface. And these weeds bear such enormous numbers of seeds! Under favorable conditions the wild mustard will bear from 8,000 to 10,000, the Yellow foxtail 113,000, and the tumbleweed 6,000,000 seeds to a single plant! Long life and splendid fruitage, no wonder they survive as among the fittest!

Then there are the Canada thistle, quack grass, wild morning glory, perennial sow thistle and others which spread by their running roots or rootstocks. They are hard to get at and very persistent. They have surviv-

ed centuries of warfare in lands beyond the sea as well as here and have learned to fit themselves to adverse conditions, hence are hard to destroy.

The dandelion, yellow dock, chickory, and other perennials with deep growing tap roots may be cut off again only to have them grow steadily on until seed is produced in spite of the fight against them. Because of these undesirable characters these plants are weeds. Not only are they undesirable but they have no value to man unless to compel some men to cultivate in order to get a crop who otherwise would not cultivate at all.

Clean Fields and the Price.

For purposes of eradication weeds may be divided into two classes, annuals and perennials. An annual may be eradicated in time by keeping it from ever bearing seed. All the seeds in the soil must be made to grow and the resulting plants killed before eradication will be complete. A four year rotation of crops is a big help. Corn, small grain, clover, meadow or pasture, use this rotation and keep the corn clean! Annual weeds cannot survive the treatment. Careful preparation of the seed bed for every crop will also help. Every cultivation or harrowing kills millions of young plants just beginning their growth and turns up a new crop of seeds to start growing and to be killed in the same way. Harrow corn and other cultivated crops after planting but do it after the sun has wilted the plants so they will bend and not break. Weeds can never be killed easier or at less cost than while they are small. Scattered annuals may be cut or pulled. Cut below the earth's surface particularly if the plant has a good start. If a small branch is left uncut the well established root sends such stores of food to it that much seed is produced to perpetuate the species. If the seeds are formed do not drop the plant in the field but carry it off and burn it. Seeds will often mature after the plant is pulled up, be-

cause there is great reserve force stored in these vigorous weed plants.

Perennials are not so easy to kill. The roots survive for many years unless disturbed. Careless cultivation may even help to spread them because small portions of the roots of certain perennials dragged by plow or cultivator will propagate new plants. To kill the plant the roots must be removed from contact with the soil or smothered by preventing leaf growth. The leaves are the plant's lungs. Keep the lungs from acting and the plant dies.

Methods of eradication must accomplish the destruction of roots. This may be done by throwing the roots to the surface where sun and wind can get in their deadly work. If the weeds are very thick it may require a whole season with no crop and cultivation so persistent that no leaves get above ground and all roots are killed. A piece of quack grass or Canada thistle root an inch long will produce a new plant if given a chance. It is unwise, therefore, to use a disk harrow to cut the roots into small pieces and render it more difficult to get all of them to the surface to be killed. A good digging tool, like the spring tooth harrow which will drag long pieces out to the unmerciful sun and wind, is preferable.

If the field is not very badly infested plow early in fall as soon as ground is mellow and just deep enough to turn the weed roots to the surface. Cultivate at least once a week until the ground freezes. Let no leaves form. Plow again in spring, a little deeper than before, to get any root which escaped in the fall. Cultivate as often as necessary to keep leaves from getting above ground. If weeds are not too thick and show signs of yielding to the treatment cease cultivating July first and sow millet or buckwheat one bushel per acre. Either crop will finish the task if the season is favorable. If weeds are not subdued by July 1 continue cultivation until Sept 10 and sow fall rye 2 bushels per acre or if necessary sacrifice the crop but kill the weeds. The increased

yields for the next three or four years on the **clean** field will more than pay for the crop that is lost.

Cover small patches of perennials with building paper early in season as soon as growth begins. Lap the paper well so no weeds can reach the light. Have paper overlap the edges of patch to prevent scattered plants from escaping the effect of the treatment. In a dry season 60 days should kill the weeds. If the season is damp leave the paper on all season.

Alfalfa will kill Canada thistles in two years if the seed bed is carefully prepared, the soil fertile and a good stand of alfalfa secured. It will not kill quack grass.

Kill scattering perennials by digging or cutting, adding a tablespoonful of salt at point of cutting.

Watch for new weeds. Use only pure seed. Keep all weeds along fence rows cut. "The price of" clean fields is "eternal vigilance."

A. L. STONE,

Assistant Agronomist.

LIMBURGER CHEESE MAKING

Alfred Botteron

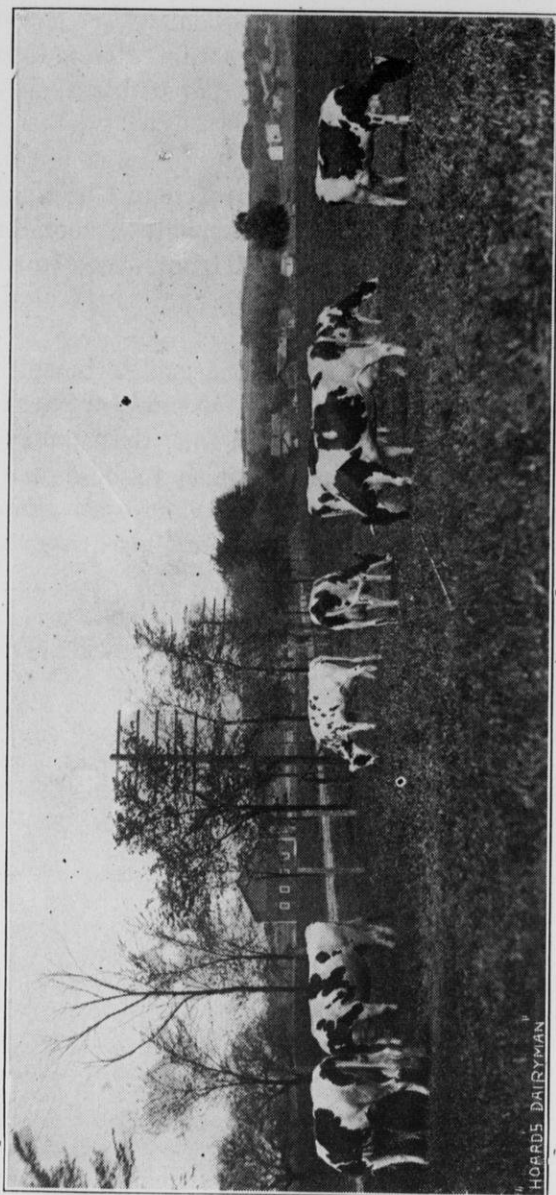
We cheesemakers must practice what we have to say to our farmers, and be well educated to judge good milk from poor milk, so that we can tell where the trouble is and how to get better results. Our work must be above suspicion.

The first thing that we have to do in the morning when we take in the milk is to see that our personal appearance is neat and clean and that we have a good smile on, that goes farther than anything else. If you find any milk not good tell them so.

After the milk is all in I see about the temperature, it has to be about 92, but if you get the milk twice a day, then the temperature may be a little higher. If it happens to be higher it can be set at the temperature it is without cooling. Enough rennett should be used to coagulate the milk in twenty to thirty minutes. The curd is cut when it will break over the fingers with a clean fracture. The curd is stirred and after awhile the temperature is raised to 96, at which it is usually cooked.

If the milk is very sweet then the temperature must necessarily be a little higher than when some acid has developed. When the curd is firm enough the whey is drawn down so that it just covers the curd.

The curd is dipped into the molds and allowed to settle together, about half an hour it has to be carried to the cellar in a warm place and turned over. This has to be done several times during the twenty-four hours. The cheese then is taken out of the molds, to be cut in cakes, then salted. laid on the draining table in single layers for the first day. The second day it is salted



A Wisconsin Farm Scene.

HORRIS DAIRYMAN

again in the same way and piled in two layers. The third day salted again and piled in three layers, sometimes in four layers. Limburger is salted on the average about four days. It goes from the salting table to the curing shelves, then it has to be rubbed several times in a week.

The atmosphere of the cellar should have a relative humidity of 95 and the temperature should be about 58 to 63. Under these conditions the surface soon begins to get bright and soft and changes from white to a yellow color. This works its way into the center changing the harsh curd to a soft condition.

After about three weeks the cheese has to be set apart and in three weeks it will be ready to pack in parchment and manila paper, and then in tin foil, then packed in boxes, not too tight but tight enough to hold in place. Care ought to be taken to make the cheese all about the same size so that when you pack them they are as nearly uniform in size as possible.

ALFRED BOTTERON,
Belleville, Wis.

Die Schweizerkäse-Fabrikation.

Von Gottlieb Marty.

Die Schweizerkäse Industrie in den Vereinigten Staaten datiert zurück in die sechziger Jahre, wo sie zuerst in den Staaten New York und Ohio, und also auch in unserem Staate Wisconsin den Anfang nahm. Schweizerkäse wurde schon früher gemacht, doch nur im Kleinen und gewöhnlich von einzelnen Farmern. Sie erzielten gute Preise für ihre Ware, und dadurch ermutigt, standen mehrere Farmer zusammen und so entstanden die Käsereien.

Ausgangs der siebziger und anfangs der achtziger Jahre hatte Ohio den Ruhm den meisten und besten Schweizerkäse zu fabrizieren. New York war an zweiter Stelle, da sehr viel Limburgerkäse neben dem Schweizerkäse gemacht wurde. Auch in Wisconsin nahm die Industrie jährlich zu, so daß zu Zeiten Mangel an Käsemachern war.

Aus gewissen Gründen ging die Schweizerkäse Fabrikation im Osten zurück, und viele Käser von New York und Ohio kamen nach Wisconsin und die Industrie verbreitete sich nicht nur im südlichen Teile des Staates, sondern auch in Dodge County und in Buffalo County und im nördlichen Teile des Staates Illinois entstanden viele Schweizerkäse-Käsereien. Von der Zeit an nahm Wisconsin den ersten Rang ein in Qualität und in Quantität.

In den achtziger Jahren waren noch eine ganze Anzahl Mankeekäse-Käsereien im Betrieb, welche aber alle eingingen, da der Preis für diese Sorte Käse bedeutend niedriger war, wie der von Schweizer-, Brick-, und Limburger-Käse.

Als dann in 1890 der sogenannte Babcock Test erfunden wurde und in Gebrauch kam, also der Gebrauch von Reinkulturen und Säureproben, fing ein neuer bahnbrechender Abschnitt in der Milchwirtschaft des Staates an. Butter- und Yankee-Käsemacher waren mit Hilfe dieser Probe im Stande ein besseres und gleichmäßigeres Produkt herzustellen und folgedessen entwickelte sich die Fabrikation von Butter und Yankee-Käse sehr schnell.

Aus obigem Grunde war zwischen 1890 und 1900 kein Zuwachs in neuen Fabriken für ausländischen Käse zu verzeichnen, sondern das Gegenteil fand statt: sie gingen zurück. Der erste Rückfall war in Dodge County zu verzeichnen, da dort mehr auf Quantität als auf Qualität geschafft wurde. Die meisten Schweizerkäse-Käsereien gingen daher in die Brickkäse Fabrikation über, so daß seit längerer Zeit sich nur noch einige Fabriken damit befassen.

Buffalo County wurde von demselben Schicksal betroffen, wo in allen früheren Schweizerkäse-Käsereien Brick- oder Yankee-Käse gemacht wird. Dann kamen die Condenserien, durch welche wieder

eine ganze Anzahl geschlossen wurden. Ebenfalls sind eine ziemliche Anzahl Käseereien in Iowa, Grant und La Fayette County in die Yankee-Käse Fabrikation übergegangen, und jährlich folgen andere ihrem Beispiel.

Wie aus obigem zu sehen, ist der Rückgang unserer Industrie stetig im Wachsen und wenn nicht Anstrengungen gemacht werden diesen Rückgang zu stemmen, so wird unserer Schweizerkäse-Industrie das gleiche Los verfallen, wie der im Osten.

Um diesem stetigen Rückgange entgegen zu schaffen, so daß nicht nur die jetzt im Gange befindlichen Schweizerkäse-Käseereien fortbestehen, sondern daß auch wieder neue dazu kommen, sollten folgende Punkte ins Auge gefaßt werden:

Erstens sollte die Ware mehr gelagert, mehr salzreich auf den Markt gebracht werden, und wenn solches nicht auf den Käseereien getan werden kann, so sollte es unbedingt bei den Käsehändlern geschehen. Wie mancher Händler hat die unangenehme Erfahrung gemacht, daß Käse, welcher beim Kaufen schöne Löcher gehabt hat, späterhin blind war, oder zerdrückt war und Risse aufwies beim Auspacken, weil der Teig zu weich war und nicht Salz genug hatte und durch die Lagerung in den Kübeln eingesunken oder eingedrückt war.

Zweitens sollte die Milch beim Fettgehalt bezahlt werden, denn dies ist der einzig wahre Weg die Milch zu bezahlen. Es ist eine Ungerechtigkeit, wenn ein Farmer für 3% Milch denselben Preis erhält, wie der wo 3,5% oder mehr Fett liefert. Durch dieses würde nicht nur viel Unzufriedenheit verhütet, sondern der Prozentsatz in der Milch würde höher, wie es der Fall ist, wo die Milch beim Fettgehalt bezahlt wird.

Die meisten Uebelstände welche unserer Industrie hinderlich sind, sind zur Genüge in früheren Konventionen durchgedroschen worden, ohne daß Besserung eingetreten ist.

Die hauptsächlichsten Fehler an welchen unsere Industrie gegenwärtig leidet sind folgende:— Mangel an Kellerung in den Käseereien oder bei den Käsehändlern, so daß die Ware zu jung auf den Markt gebracht wird, das „über die Bank weg“ kaufen ohne Rücksicht auf die Ware und das Käsegeschirr-Stellen bei den Käsern. Hauptsächlich durch das Letztere wird manch guter Käser gezwungen aufzuhören, da er nicht gewillt ist so viel Geld in ein Geschirr zu stecken, da er nicht weiß wie lange er auf einem Platz bleiben kann oder wird. Andere Käser sind nicht im Stande es zu stellen und so wird viel mehr auf das Geschirr-Stellen hin gedungen als auf die Kenntnisse und Fähigkeit des Käfers.

Wie ein jeder von uns weiß war der Preis des Schweizerkäses größeren Schwankungen unterworfen als der des Yankee-Käses und der Butter. Die Ursache des Preisunterschiedes war nicht Ueberproduktion, sondern es lag in der Qualität der Ware: denn je desmal wenn der Käse gut im Preise war, wurde überall mit wenig Ausnahme auf Gewicht geschafft, und die natürliche Folge davon war,

daß, ehe diese Ware aufgebraucht war, der Preis wieder bedeutend zurück ging.

Ein so hoher Preis wie der gegenwärtige für Schweizerkäse ist seit dem Entstehen unserer Industrie noch nie dagewesen, und es ist eine Frage der Zeit, ob sich dieselben Uebelstände wiederholen werden, daß dieses Jahr wieder die gewichtige Ware unreif auf den Markt gebracht wird.

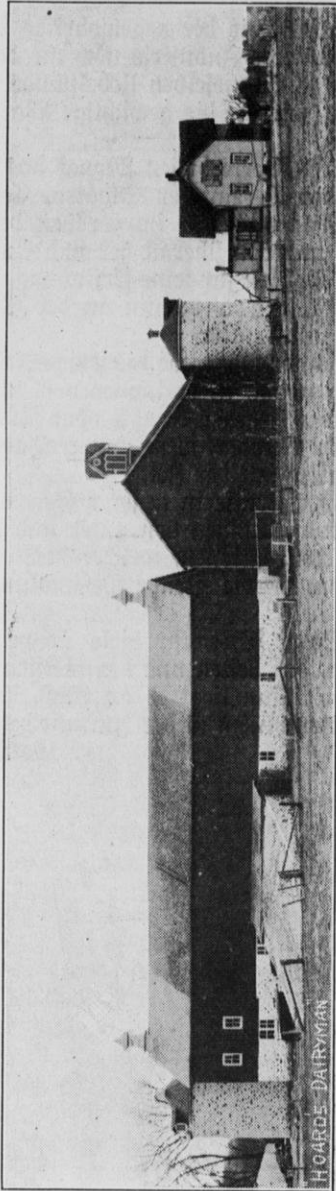
Der Babcock Test feierte diesen Monat das 25jährige Jubiläum und überall in den Vereinigten Staaten, Canada, Dänemark und Australien, wo Milchwirtschaft im Großen betrieben wird, ist der Test im Gebrauch, und von überall her sind Anerkennungschriften eingelaufen an Dr. Babcock für seine Erfindung, welcher es hauptsächlich zu verdanken ist, daß Wisconsin an der Spitze steht in der Fabrikation von Käse und Butter.

Doch in allernächster Nähe, wo die jetzige Industrie des Staates einst ihren Anfang nahm, ist er immer noch nicht im Gebrauch, und wird die Milch beim Zentner bezahlt ohne Rücksicht auf Fettgehalt. Daher ist es kein Wunder, wenn unsere Industrie zurückgeht, da wir nicht Schritt halten mit der Zeit.

Daß guter Schweizerkäse in unserer Gegend fabriziert wird, beweisen die großen Ausstellungen von guter und schöner Ware auf Staatsfairs und den Konventionen, welcher dem importierten nicht nachstehen würde, wenn er die gleiche Behandlung und Lagerung hätte.

Noch hat der Staat Wisconsin viele Schweizerkäse-Käsereien. Noch hat er den Ruhm, den besten und den meisten Schweizerkäse in der Union herzustellen. Nun liegt es an Euch, ihr Farmer, Käser und Händler, ob er diesen Ruhm in der Zukunft behalten wird.

Gottlieb Marty.



A Wisconsin Farm Barn

HOARDE-DAIRYMAN

**Bericht des Inspektors an die Mitglieder der Southern
Wisconsin Cheesemakers and Dairymens Association.
Von Anton Huber.**

Werte Versammelte:—

Zum ersten Mal trte ich vor Euch, um Euch meinen Bericht über meine Tätigkeit im vergangenen Jahr abzugeben.

Meine Arbeit nahm am 1. Mai 1915 ihren Anfang und endete am 1. Dezember 1915. In dieser Zeit wurden 410 Besuche gemacht. Wegen Schwierigkeiten wurde ich 26 mal gerufen; an vier Orte zwei mal und an einen Ort drei mal.

Schlechte Milch wurde überall gefunden, aber es sind an den meisten Orten seither bessere Resultate erzielt worden. Dieweil wir viele Käser haben, die nichts weniger als gute Käser sind, so muß ich doch denselben zur Ehre sagen, daß der Fehler nicht bei den Käsern lag, sondern daß schlechte Milch geliefert wurde.

In den vierhundert Käsereien, die ich besuchte, habe ich nur sieben Babcock Tester gefunden, und von diesen sieben wurden nur drei hin und wieder gebraucht. Wisconsin Curd Tester habe ich nur einen gefunden, und ist gerade dieser der Tester der in keiner Käserei fehlen sollte.

Würde ein jeder Käser wöchentlich einmal mit dem Curd Tester die Milch auf Käserei-Tauglichkeit prüfen, so hätte er eine ständige Kontrolle über die gelieferte Milch und im Falle von Trubel würde der Käser auch sofort wissen, wo die schlechte Milch herkommt und könnte Einwendungen machen ehe ein großer Schaden entstanden ist.

Jährlich wird in Madison im Winter ein 10tägiger Kurs gegeben der frei und für die Käser bestimmt ist und ein jeder kann in dieser Zeit alle die verschiedenen Proben lernen, die dem Käser notwendig sind. Wie steht es aber mit der Zahl der Besucher aus unserer Gegend. Vor sieben Jahren waren ungefähr zehn, seither aber immer weniger. Im Jahre 1915 war noch ein Besucher aus unserer Gegend. Es wurden schon Anregungen gemacht hier in Monroe eine Dairy-Schule einzurichten und hätte man eine solche hier, ich wage es zu sagen: es würden sich wenigstens fünfzig dafür anmelden und ich wage es abermals zu sagen, daß von diesen fünfzig höchstens zehn zum Unterricht erscheinen würden. Die anderen vierzig wären aber irgendwo beim Faßen zu finden.

Aber nicht nur unter den Käsern, sondern auch unter den Farmern haben wir noch Leute, denen das Handwerk noch gelehrt werden sollte. Habe letzten Sommer Kannen gefunden, die den ganzen Sommer nie recht gemolken wurden. Habe auch Farmer angetroffen die immer noch die Meinung haben daß die Milch, solange dieselbe weiß aussieht, in jeder Beziehung in der Käserei tauglich sei.

Soll ein in jeder Beziehung tadelloses Produkt hergestellt wer-

den, so ist es in allererster Linie notwendig, daß eine absolut reine und gesunde Milch geliefert wird und dann Leute angestellt werden, die auch wirklich gute Käser sind.

Es ist für unsere Industrie schon viel getan worden, und sind auch wirklich gute Resultate erzielt worden. Es ist aber noch viel zu tun und es kann nur dann das Ziel erreicht werden wenn Käser, Farmer und Händler Hand in Hand arbeiten. Der Lohn dafür ist mehr Dollars und Cents in Eure Tasche. Ich danke.

RESOLUTIONS

The following Resolutions were passed at the Sixteenth Annual Convention of the Southern Wisconsin Cheesemakers' and Dairymen's Association:

1. Whereas, the moving of the cheese factory tools and machinery from one factory to another causes a great deal of work and loss of money, and whereas, the said work and loss of money has to be borne either by the farmers' company or cheesemakers, therefore be it resolved that each cheese factory company shall own all of the cheese tools in order to prevent such extra work and loss.

2. Whereas, the state laws now prescribe a double license for each cheese factory, namely, one for the manufacture of cheese, and the other to manufacture whey butter, and

Whereas, said licenses were created for the purpose of maintaining cleanliness in the factory, Therefore, be it

Resolved to petition our legislative body in Madison to create an amendment to said cheese factory license law to the effect to eliminate the license for the manufacture of butter and to allow each cheese factory to manufacture cheese and butter under one license.

3. Whereas, this association strongly believes that the cheese factory and cheesemaker's license is the only solution for the elimination of filthy cheese factories and incompetent cheesemakers, and that such law will help greatly to improve the cheese output, therefore, be it

Resolved that this association heartily endorse said cheese factory and cheesemakers' license law.

4. Whereas, our neighboring states, Minnesota and Iowa have established a state board for their dairy products, and whereas through such a state board there ex-

ists danger that our neighboring states may get the advantage over us, therefore, be it

Resolved that this association shall take steps to cause the establishment of a state board for cheese and butter manufactured in our own state.

5. Resolved, that this association hereby tenders its thanks to the Conley Foil Co., of New York City, to the Lehmaier Schwartz Co., of New York City, to the J.B. Ford Co., Wyandotte, Mich., and to the Chris Thourens Dairy Laboratory, Little Falls, New York, for the handsome and useful presents tendered the participants of the cheese scoring contest.

6. Whereas, the silos in southern Wisconsin have come to stay, and whereas the consequence of manufacturing Swiss cheese from milk produced by dairy cows fed on ensilage is not well enough known, therefore, be it

Resolved that this association petition the dairy department of our State Agricultural school in Madison to experiment and determine the influence of milk produced by dairy cows fed on ensilage on Swiss cheese.

7. Whereas, the sixteenth annual convention of the Southern Wisconsin Cheesemakers' and Dairymen's Association has been eminently successful in attaining the business, purpose and object of its organization, therefore, be it

Resolved that our thanks are due and are hereby tendered to our officers and directors for their untiring efforts to promote the cheese industry in the state, to the various gentlemen who have contributed of their time and experience, to the Badger Orchestra, to the Monroe High School Glee Club, to the Male Chorus, to all of the actors in the very pleasing two-act comedy, to Mrs. Jennie A. Jamison, domestic science instructor of Neenah, Wis., and to all and everyone who helped to make this convention the best of all.

Respectfully submitted,

Henry Elmer, Chairman, Monroe, Wis.

Fred Linder, Mt. Horeb, Wis.

J. C. Penn, Juda, Wis.

I N D E X

	Page
Membership	4
Officers, Directors, Judges and Committees.....	18
Address of Welcome	19
Response	22
Secretary's Report	24
Treasurer's Report	27
Cheese Scores	29
President's Annual Address	32
Business Methods on the Farm	42
Rules and Regulations governing the licensing of butter makers and cheesemakers and operators of butter factories and cheese factories	52
Cooking Demonstration	60
Report on Green County Cow Testing Association..	66
Weeds and How to Fight Them	70
Limburger Cheese Making	76
The Making of Swiss Cheese (German).....	79
Report of Inspector Anton Huber to the Members of the Southern Wisconsin Cheesemakers' and Dairymen's Association	83
Resolutions	85

INDEX TO ILLUSTRATIONS

	Page
Part of Cheese Exhibit at 1916 Convention	2
Making Swiss, Brick and Limburger Cheese.....	20
Copper Cheese Room of Co-operative Dairy of Sore- sina	26
Number of Students by Counties since 1890, regis- tered in Winter Course from Wisconsin.....	39
Butter and Cheesemaking Requires Trained Men.....	47
Many States Have Been Represented	47
Scene on the Legler Farm, Monroe, Wis.	51
Nick of Allynhurst, Brown Swiss Bull at the Head of Legler's Herd	61
Dairy Buildings at the University of Wisconsin.....	67
The Pride of Wisconsin	67
A Wisconsin Farm Scene	77
A Wisconsin Farm Barn	82

