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## **Proceedings of the twenty-seventh annual convention of the Southern Wisconsin Cheesemakers' and Dairymen's Association held at Monroe, Wisconsin, Thursday and Friday, Dec. 9 and 10, 1926. 1926**

Southern Wisconsin Cheesemakers' and Dairymen's Association  
Monroe, Wisconsin: The Service Printery, 1926

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PROCEEDINGS

OF THE

TWENTY-SEVENTH

ANNUAL CONVENTION

OF THE

**Southern Wisconsin  
Cheesemakers' and Dairymen's  
Association**

HELD AT

MONROE, WISCONSIN

Thursday and Friday, Dec. 9 and 10

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## MEMBERSHIP

Of the Southern Wisconsin Cheesemakers' and Dairymen's  
Association, 1926

### A

Anderegg, John, Route 2 .....	Juda, Wis.
Abplanalp, Adolf .....	Monroe, Wis.
Alder, Louis .....	Monroe, Wis.
Angliker, Adolf .....	Monroe, Wis.
Aebly, Albert .....	Gratiot, Wis.
Abplanalp, Mrs. Adolph .....	Monroe, Wis.
Arn & Zweifel .....	Monticello, Wis.
Aeschliman, John J. ....	Monroe, Wis.
Augsburger, Mrs. Rudy .....	Monroe, Wis.
American Stores Co. ....	Monroe, Wis.
Acherman, Joseph .....	Monroe, Wis.
Augsburger, Gottfried .....	Monroe, Wis.

### B

Burkhalter, Fred, Route 1 .....	Warren, Ill.
Buholzer, A. E. ....	Juda, Wis.
Buehlmann, Jas., Route 1 .....	Juda, Wis.
Baumgartner, Emil, R. R. ....	Monroe, Wis.
Buehlmann, Christ, R. R. ....	Clarno, Wis.
Brog, Fritz, Route 1 .....	Juda, Wis.
Blaser, Otto, R. R. ....	Darlington, Wis.
Butts, Frank .....	Monroe, Wis.
Baker, B. H., 317 N. Wells St. ....	Chicago, Ill.
Blum, John, Route 3 .....	Monroe, Wis.
Bennage, George .....	Monroe, Wis.
Block, G. A. ....	Monroe, Wis.

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Bauman, Emil .....	Monroe, Wis.
Blum, Werner .....	Monroe, Wis.
Bennehoff, J. C., 516 N. Lybrand St. ....	Monroe, Wis.
Bennett, Edward, %New York Dispatch .....	Milwaukee, Wis.
Bond, E. E., Pere Marquette Railroad .....	Milwaukee, Wis.
Biederman, Emil .....	Cedarville, Ill.
Burgy, Jacob .....	Monticello, Wis.
Baumann, Fred .....	Hollandale, Wis.
Buholzer, Ernest, Route 3 .....	Monroe, Wis.
Brown, Will .....	Monroe, Wis.
Blum, Sam .....	Monroe, Wis.
Buri, Miss Mathilda .....	Monroe, Wis.
Burgy, Edward .....	Monroe, Wis.
Becker, Dave .....	Monroe, Wis.
Bear, Dr. W. G., .....	Monroe, Wis.
Bleiler, George .....	Monroe, Wis.
Buholzer, Xaver B., .....	Monroe, Wis.
Bast, Ray T. ....	Monroe, Wis.
Blumer Products Co. ....	Monroe, Wis.
Burkhard, John J. ....	Monroe, Wis.
Bennett, Dr. C. W. ....	Monroe, Wis.
Baltzer, M. E. ....	Monroe, Wis.
Buehler, C. H. ....	Monroe, Wis.
Boss, Fred .....	Monroe, Wis.
Becker, Wm. A., Co. ....	Monroe, Wis.
Benkert, Fred E. ....	Brodhead, Wis.
Booth, Max G. ....	Monroe, Wis.
Blum, Bruce M. ....	Monroe, Wis.
Bowen, Miss Mazie V. ....	Monroe, Wis.
Babler, Jacob L. ....	Monroe, Wis.
Bailie, Samuel R. ....	Monroe, Wis.
Brader Auto Company .....	Monroe, Wis.
Babler, Henry J. ....	Monroe, Wis.
Bennett, Dr. Byron R. ....	Monroe, Wis.

Benkert, Jacob .....	Monroe, Wis.
Benkert & Stauffacher .....	Monroe, Wis.
Bauman Hardware & Implement Co. ....	Monroe, Wis.
Buri, Louis E. ....	Monroe, Wis.

## C

Conrad, Joseph, Route 7 .....	Monroe, Wis.
Crouch, Bert, Route 4 .....	Monroe, Wis.
Casanova, J. M. ....	Monroe, Wis.
Carr, George J. ....	Monroe, Wis.
Chadwick, Howard .....	Monroe, Wis.
Caradine, Dr. Harold B. ....	Monroe, Wis.
Chambers, C. L. ....	Monroe, Wis.
Collentine, Frank .....	Monroe, Wis.
Clark Drug Store .....	Monroe, Wis.
Campbell, E. L. ....	Monroe, Wis.
Cunningham, Dr. H. F. ....	Monroe, Wis.
Caradine, H. N. B. ....	Monroe, Wis.
Creasy, Dr. L. E. ....	Monroe, Wis.
Clark, M. Earl .....	Monroe, Wis.
Connors & Niles .....	Monroe, Wis.

## D

Dillon, H. T. ....	Oshkosh, Wis.
Dettwiler, John .....	Monroe, Wis.
Dettwiler, Fred .....	Monroe, Wis.
Dahlin, H. O. ....	Woodford, Wis.
Dodge, LeRoy .....	Monroe, Wis.
Duerst, J. H. ....	Monroe, Wis.
Dempsey, P. J. ....	Monroe, Wis.
Deiningering, John .....	Monroe, Wis.
Dallenbach, Gottfried .....	Monroe, Wis.
Duerst, Matt. C. ....	Monroe, Wis.

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Dunwiddie, Wm. ....	Monroe, Wis.
Dunwiddie, J. D. ....	Monroe, Wis.
Dunwiddie, Brooks .....	Monroe, Wis.
Durner, Dr. T. L. ....	Monroe, Wis.
Day, Walter L. ....	Monroe, Wis.
Discher, John C. ....	Monroe, Wis.

**E**

Ebersold, Herman, Route 1 .....	Argyle, Wis.
Erb, Jacob .....	Monroe, Wis.
Eaton, G. W., R. R. ....	Monroe, Wis.
Eschler, John .....	Monroe, Wis.
Eckberg, Chas. A. ....	Monroe, Wis.
Emmenegger, Robert .....	Monroe, Wis.
Evenson, Roy .....	Monroe, Wis.
Elmer, John H. ....	Monroe, Wis.
Elmer, Henry .....	Monroe, Wis.
Etter John T. ....	Monroe, Wis.
Einbeck Bros. ....	Monroe, Wis.

**F**

Frehner, Emil, Route 27 .....	Beloit, Wis.
Fuchs, Fred, Route 11 .....	Monroe, Wis.
Farrell, J. H. (Marshall Dairy) .....	Madison, Wis.
Fritsch, J. D. ....	Monroe, Wis.
Faaser, Fred .....	Monroe, Wis.
Figi, John .....	Monroe, Wis.
Feldt, John, & Sons .....	Monroe, Wis.
Felder, Louis .....	Monroe, Wis.
Fritz, Dave .....	Monroe, Wis.
Fitzgibbons Bros. ....	Monroe, Wis.
Frautschy, E. D. ....	Monroe, Wis.



## G

Glauser, Fred, Route 5 .....	Monroe, Wis.
Gudel, Arnold, Route 2 .....	Browntown, Wis.
Gempeler, David .....	Hanover, Wis.
Grinnell, Mark .....	Monroe, Wis.
Geigel, John .....	Monroe, Wis.
Grogg, Rudy .....	Juda, Wis.
Glasser, Frank, .....	Brodhead, Wis.
Galle, Fred W. ....	Monroe, Wis.
Geiger, W. J. ....	Monroe, Wis.
Ganshert, Dr. J. W. ....	Monroe, Wis.
Gillum, J. C. ....	Monroe, Wis.
Green County Lumber & Fuel Co. ....	Monroe, Wis.
Galusha, H. B. ....	Monroe, Wis.
Gifford, R. B. ....	Monroe, Wis.
Green County Electric Co. ....	Monroe, Wis.
Gordon, Harold W. ....	Monroe, Wis.
Gnagi, Dr. W. B. ....	Monroe, Wis.
Geigel Hardware Co. ....	Monroe, Wis.
Geigel, Matt. ....	Monroe, Wis.
Geigel, Jacob .....	Monroe, Wis.
Geigel, Wm. ....	Monroe, Wis.
Green County Auto Co. ....	Monroe, Wis.
Geiger, J. H. ....	Monroe, Wis.
Greenwald, S. R. ....	Monroe, Wis.
Great American Stores, The .....	Monroe, Wis.

## H

Hoerbuerger, A., R. R. ....	Argyle, Wis.
Hohl, Otto .....	Hanover, Wis.
Hein, Jacob, .....	Monticello, Wis.
Henn, William .....	Monroe, Wis.
Holmes, Samuel .....	Monroe, Wis.

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Hofer, Carl, Route 1 .....	Monroe, Wis.
Hoesly, Matt. ....	Clarno, Wis.
Hirshbrunner, Albert .....	Monroe, Wis.
Hall, S. A., U. S. Dairy Dept. ....	Monroe, Wis.
Haldiman, Matt. ....	Darlington, Wis.
Hotel Monroe .....	Monroe, Wis.
Hartwig, George .....	Monroe, Wis.
Hoffman, F. L. ....	Monroe, Wis.
Holsinger, C. A. ....	Monroe, Wis.
Hefty-Jones Co. ....	Monroe, Wis.
Hartnett, J. J. ....	Monroe, Wis.
Hartwig, Fred F. ....	Monroe, Wis.
Heer's Meat Market .....	Monroe, Wis.
Hauser, John T. ....	Monroe, Wis.
Herold Printery .....	Monroe, Wis.
Haren, Dan H. ....	Monroe, Wis.
Huffman & Burgi .....	Monroe, Wis.
Heeren, J. B., & Son .....	Monroe, Wis.
Hall, C. H. ....	Monroe, Wis.
Hodges, Dr. F. L. ....	Monroe, Wis.

## I

Industrial Cooperative Union .....	Monroe, Wis.
Ingold, Mrs. Ferdinand .....	Monroe, Wis.

## J

Janke, L. F., 915 Jenifer St. ....	Madison, Wis.
James, S. E., New York Dispatch .....	Chicago, Ill.
Johnson, W. L. ....	Monroe, Wis.
Jaberg, Roy .....	Monroe, Wis.

## K

Kunz, Fred, Jr. ....	Brodhead, Wis.
Koller, Oswald .....	Brodhead, Wis.

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Kolb, John .....	Dubuque, Iowa
Kolb, F. L., 309 W. Wash. St. ....	Monroe, Wis.
Koenig, Christ .....	Monroe, Wis.
Kammer, Adolph, Route 3 .....	Monroe, Wis.
Krebs, Henry .....	Browntown, Wis.
Kuhnke, Carl, Route 9 .....	Monroe, Wis.
Kuenzie, Fred A. ....	Browntown, Wis.
Klueter, Harry .....	Madison, Wis.
Krucker, Charles F. ....	Darlington, Wis.
Knobel, Albert .....	Monticello, Wis.
Kuster, Joe .....	Argyle, Wis.
Kundert Bros. ....	Monroe, Wis.
Knight, W. J. ....	Monroe, Wis.
Kundert Shoe Shop .....	Monroe, Wis.
Knipschild, John H. ....	Monroe, Wis.
Kohli, Louis H. ....	Monroe, Wis.
Karlen Bakery .....	Monroe, Wis.
Kohli, Chas. R. ....	Monroe, Wis.
Keel, Everett .....	Monroe, Wis.
Knight, M. J. ....	Monroe, Wis.
Knipschild Bros. ....	Monroe, Wis.

## L

Leuenberger, Jacob, Route 7 .....	Monroe, Wis.
Locher, Fritz, Route 1 .....	Argyle, Wis.
Langacher, Rudy, Route 2 .....	Monticello, Wis.
Laesser, Sebastian, Route 2 .....	Monroe, Wis.
Lichtenwalner, Vernon .....	Monroe, Wis.
Lauper, Walter .....	Winslow, Ill.
Lichtenwalner, J. P. ....	Monroe, Wis.
Langacher, Fred .....	Monroe, Wis.
Lamboley, F. E. ....	Monroe, Wis.
Leyfert, Harry .....	Monroe, Wis.
Langacher, John .....	Monroe, Wis.

Lanz, Fred .....	Monroe, Wis.
Luchsinger, Frank B. ....	Monroe, Wis.
Lynch Garage .....	Monroe, Wis.
Leuenberger, Henry .....	Monroe, Wis.
Lanz Bros. ....	Monroe, Wis.
Lamb, Chas. E. ....	Monroe, Wis.
Lengacher, Clarence .....	Monroe, Wis.
Loveland, Wm. A. ....	Monroe, Wis.
Ludlow, Edwin .....	Monroe, Wis.
Ludlow, Willis .....	Monroe, Wis.
Lenherr, Jacob .....	Monroe, Wis.

## M

Mueller, Reinhard, Route 1 .....	Clarno, Wis.
Motz, Anton, Route 8 .....	Monroe, Wis.
Minnig, John .....	Monticello, Wis.
Morton, Earl .....	Monroe, Wis.
Mertz, L., (D. & F. Kusel Co.) .....	Lowell, Wis.
Marty, Gottlieb .....	Monroe, Wis.
Moe, H. H. ....	Monroe, Wis.
Marty, Carl, Jr. ....	Monroe, Wis.
Meythaler, Will .....	Monroe, Wis.
Matzke, Frank .....	Monroe, Wis.
Madden, C. D. ....	Monroe, Wis.
Marty Company .....	Monroe, Wis.
Meythaler Bros. ....	Monroe, Wis.
Monroe Bakery .....	Monroe, Wis.
Magdal, S. H. ....	Monroe, Wis.
Monroe Laundry Co. ....	Monroe, Wis.
Marty, Adam .....	Monroe, Wis.
Marty, Carl, & Co. ....	Monroe, Wis.
Musselman, Fred .....	Monroe, Wis.
Mason, H. W. ....	Monroe, Wis.
Mason, H. B. ....	Monroe, Wis.

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Metropolitan Store .....	Monroe, Wis.
Marty, Fred .....	Monroe, Wis.
Miller & Weaver .....	Monroe, Wis.
Meythaler, Frank W. ....	Monroe, Wis.
Maurer & Hess .....	Monroe, Wis.
Monroe, Dr. W. B. ....	Monroe, Wis.
Moore, Dr. L. A. ....	Monroe, Wis.
Miller, Walter A. ....	Monroe, Wis.

## N

Naef, John, Route 4 .....	Argyle, Wis.
Niedermann, Ernest .....	Monroe, Wis.
Niffenegger, Jacob .....	Darlington, Wis.
Noble, Ben M. ....	Monroe, Wis.

## O

Ohio Salt Co., (Kimball & Co., Agt.) .....	Chicago, Ill.
O'Donnell, Pierce .....	Monroe, Wis.
O'Brien, James P., % J. B. Ford Co. ....	Milwaukee, Wis.
Obendorf, Lee .....	Monroe, Wis.
O'Meara, J. B. ....	Monroe, Wis.
Olson, Wm. ....	Monroe, Wis.

## P

Patterson, Edgar .....	Monroe, Wis.
Priewe, Wm. ....	Monroe, Wis.
Penny, J. C., Co. ....	Monroe, Wis.
Phenix Cheese Co. ....	Monroe, Wis.
Peoples Wisconsin Hydro-Electric Co. ....	Monroe, Wis.

## R

Ryser, Albert, Route 1 .....	Argyle, Wis.
Roelli, Adolf .....	Shullsburg, Wis.

Ruefenacht, Fritz, Route 6 .....	Monroe, Wis.
Roth, Christ (City) .....	Monroe, Wis.
Rutsch, Nick .....	Brodhead, Wis.
Rubin, Fred .....	Monroe, Wis.
Rohner, Joe .....	Juda, Wis.
Ruprecht, O. H., (Morton Salt Co.) 460 Seminary St. .....	Dubuque, Iowa
Rufenacht, Paul .....	Monroe, Wis.
Roderick, Frank, Route 1 .....	Clarno, Wis.
Rohrer, Arnold .....	Monroe, Wis.
Regez, Jacob .....	Monroe, Wis.
Rote Alvin F., Company .....	Monroe, Wis.
Regez, Herman .....	Monroe, Wis.
Regez, Rudy .....	Monroe, Wis.
Roub, Drs. J. F., & Son .....	Monroe, Wis.
Roth, H. C. ....	Monroe, Wis.
Roderick, Claude A. ....	Monroe, Wis.
Rottler, R. G. ....	Monroe, Wis.
Ruf, Paul A. ....	Monroe, Wis.
Redman, G. L. ....	Monroe, Wis.
Roth, Paulus A. ....	Monroe, Wis.

## S

Suter, Martin, R. R. ....	Blanchardville, Wis.
Schmid, Adolf, R. R. ....	Riley, Wis.
Schober, Alfred, Route 4 .....	Monroe, Wis.
Schmerse, Herman, Jr., Route 7 .....	Monroe, Wis.
Scheibel, R. S., Badger 1307 .....	Madison, Wis.
Schmerse, Harry, Route 7 .....	Monroe, Wis.
Sprecher, J. U. ....	Madison, Wis.
Switz, George H. (Morton Salt Co.) 99 Jefferson St. .....	Ft. Atkinson, Wis.
Schwenzn, Irvin .....	Plymouth, Wis.
Stauffacher, George L. ....	Monroe, Wis.

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Sammis, Prof. J. L. ....	Madison, Wis.
Schwab, Philip, Schwab Boiler Machine Co. ....	Milwaukee, Wis.
Stauffacher, M. H. ....	Monroe, Wis.
Schepley, C. R. ....	Monroe, Wis.
Schwebs, H., Sharples Separator Co. ....	Madison, Wis.
Stauffacher, D. D. ....	Monroe, Wis.
Schmidt, E. L. ....	Argyle, Wis.
Sheboygan Dairy Products Co. ....	Monroe, Wis.
Staempfli, Fred ....	Monroe, Wis.
Saucerman, W. T. ....	Monroe, Wis.
Service Printery, The ....	Monroe, Wis.
Siegenthaler, Otto ....	Monroe, Wis.
Stauffacher, Fred J. ....	Monroe, Wis.
Stauffacher, Glenn F. ....	Monroe, Wis.
Stuart, George W. ....	Monroe, Wis.
Schuetze, Wm. A. ....	Monroe, Wis.
Schaad, Emil ....	Monroe, Wis.
Sun Prairie Cheese Co. ....	Monroe, Wis.
Schmid, Adolph ....	Monroe, Wis.
Strahm, John ....	Monroe, Wis.
Schneider, John J. ....	Monroe, Wis.
Schindler, Dr. A. J. ....	Monroe, Wis.
Style Shop, The ....	Monroe, Wis.
Shriner Bros. ....	Monroe, Wis.
Stauffacher, W. J., Co. ....	Monroe, Wis.
Schneider, Max ....	Monroe, Wis.
Solomon, Henry, Coal & Iron Co. ....	Monroe, Wis.
Stauffacher, I. M. ....	Monroe, Wis.
Scheidegger, Ernest ....	Monroe, Wis.
Smith, Charles J. ....	Monroe, Wis.
Service Garage ....	Monroe, Wis.
Schneider, George ....	Monroe, Wis.
Speck, Nick ....	Monroe, Wis.
Schober, Miss Clara B. ....	Monroe, Wis.

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Schindler, Chas. A. ....	Monroe, Wis.
Stillman, C. L. ....	Monroe, Wis.
Scott, G. A. ....	Monroe, Wis.
Schmidt, Leon ....	Monroe, Wis.

## T

Theiler, August, R. R. ....	Monroe, Wis.
Trumpy, Henry ....	Monroe, Wis.
Tibbetts, H. L., New York Dispatch ....	Milwaukee, Wis.
Thalman, Ernest ....	Albany, Wis.
Times Printing Co. ....	Monroe, Wis.
Tschudy & Co. ....	Monroe, Wis.
Tuttle, Harold W. ....	Monroe, Wis.
Treat, Frank A. ....	Monroe, Wis.
Tchanz, John ....	Monroe, Wis.
Triangle Cheese Co. ....	Monroe, Wis.
Thorp, Ed. M. ....	Monroe, Wis.
Trukenbrod, W. F. ....	Monroe, Wis.
Trukenbrod, William ....	Monroe, Wis.
Trumpy, Joseph ....	Monroe, Wis.
Tschudy, J. Jacob ....	Monroe, Wis.
Theiler, Herman ....	Monroe, Wis.
Thorp, George ....	Monroe, Wis.
Trickel Drug Company ....	Monroe, Wis.
Treat, Ben G. ....	Monroe, Wis.

## U

Universal Grocery Co. ....	Monroe, Wis.
Van Wagenen, H. G. ....	Monroe, Wis.
Von Mose, Leon, Route 4 ....	Argyle, Wis.



## V

Vogel, Gottfried, Route 2 .....	Brodhead, Wis.
Voelkli, Henry .....	Monroe, Wis.
Voegeli, Alfred B. ....	Monroe, Wis.

## W

Wirz, Eugene, Route 1 .....	Darlington, Wis.
Walser, David, R .R. ....	Monticello, Wis.
Widmer, Otto, Route 2 .....	Verona, Wis.
Willie, Nick .....	Brodhead, Wis.
Webster, C. S., % J. B. Ford Co. ....	Milwaukee, Wis.
Wampfler, John .....	South Wayne, Wis.
Wuethrich, Fred .....	Juda, Wis.
Wuethrich, Gottfried .....	Monroe, Wis.
Weirich, P. J. ....	Monroe, Wis.
Wenger, Sam .....	Monroe, Wis.
Wenger, Ralph H. ....	Monroe, Wis.
Wenger, Wm. E. ....	Monroe, Wis.
Wuethrich, John .....	Monroe, Wis.
Waldecker, Carl R. ....	Monroe, Wis.
Wisconsin Power & Light Co. ....	Monroe, Wis.
Waelti, Gottfried .....	Monroe, Wis.
Wettengel, Fred W. ....	Monroe, Wis.
Williams, Dr. F. E. ....	Monroe, Wis.
Wilkinson Insurance Co. ....	Monroe, Wis.
Wisconsin Automobile Insurance Co. ....	Monroe, Wis.
Woodle, L. A., & Son .....	Monroe, Wis.
White, Leland C. ....	Monroe, Wis.
Whalen, George .....	Monroe, Wis.
Wenger, Walter J. ....	Monroe, Wis.
Wenger, Rudy, Company .....	Monroe, Wis.

## Y

Yost, John .....	Browntown, Wis.
Young & Company .....	Monroe, Wis.
Zibung, Valentine, Route 4 .....	Argyle, Wis.
Zuercher, G. E. ....	Brodhead, Wis.
Zweifel, J. P., Jr. ....	Monticello, Wis.

## Z

Zurkirchen, John, Co. ....	Monroe, Wis.
Zilmer Jewelry Store (M. L. Notbohm, Prop.) .....	Monroe, Wis.
Zeller, Conrad .....	Monroe, Wis.

## OFFICERS FOR 1927

President—Fred Marty .....	Monroe, Wis.
Vice-President—John Deininger .....	Monroe, Wis.
Secretary—Henry Elmer .....	Monroe, Wis.
Treasurer—Joseph Trumpy .....	Monroe, Wis.

### Directors

Fred E. Benkert (for three years) .....	Monroe, Wis.
Jacob Lenherr (for two years) .....	Monroe, Wis.
Gottfried Waelti (for one year) .....	Monroe, Wis.

### Judges on Cheese

Gottlieb Marty .....	Monroe, Wis.
Fred Staempfli .....	Monroe, Wis.
Robert Emmenegger .....	Monroe, Wis.
Rudy Regez .....	Monroe, Wis.

### Committee on Resolutions

H. H. Moe .....	Monroe, Wis.
Chas. R. Schepley .....	Monroe, Wis.
Fred A. Kuenzi .....	Monroe, Wis.

### Auditing Committee

Fred Glauser .....	Monroe, Wis.
M. H. Stauffacher .....	Monroe, Wis.
Adolph Abplanalp .....	Monroe, Wis.

## ADDRESS OF WELCOME

By J. H. Schwaiger, Chief of Police, Monroe, Wis.

At this, the 27th Annual Convention of the Southern Wisconsin Cheesemakers' and Dairymen's Association, I find myself honored by being called upon to extend to you the customary welcome to the City of Monroe. Your coming together here is a meeting of great importance. You are engaged in the production of important, good products, for in converting the natural resources of the community into valuable commercial form you are increasing the material wealth of yourselves, those about you, and the community in which you operate.

By attending the meetings of your association; by giving attention to, and taking part in the discussions on the subjects considered here; by calling attention to the problems that have interested you in the past year; and by exchange of ideas, you may better understand your work and learn to improve the quality of the product which you are making.

The making of good butter and cheese from the milk produced by the agricultural interests of Southern Wisconsin is an industry of great value to this section. The making of good butter was an industry formerly well known by every good housewife. Of recent years this industry has passed into the hands of the professional, and now too few individuals properly understand this process.

The various grades of cheese offered to the consumer indicate that there is in the manufacture of this important product, too much of "Going it blind", or "too much working in the dark". It reminds me of the stingy farmer who took his hired man to task for carrying a lantern when he went to call on his best girl. "Why", exclaimed the farmer, "when I went

courting I never carried a lantern; I went in the dark." "Yes", said the hired man, "and look what you got!"

One great difference between good cheese and an inferior grade, is the increased amount of money which the good cheese puts into the pockets of the producers. Cheese of inferior quality costs the producers of Southern Wisconsin many thousands of dollars. The same expense is incurred in the production of the milk, and nearly the same amount of work is required in the care of the same, whether the finished product be good or of inferior quality. Just a little attention to keeping the milk pure, clean and in proper condition, and a little more care in the manufacture of this milk into cheese will add much to the financial returns of the producers.

Wishing your annual convention here assembled a pleasant and successful meeting, I extend to each and all of you, the cordial and hearty Welcome of the Citizens of the City of Monroe.

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## RESPONSE

**J. U. Sprecher, of A. H. Barber-Goodhue Co., Chicago, Ill.**

We are assembled here in the interest of Southern Wisconsin Cheesemakers and Dairymen. I therefore choose as my subject a parrell of 30 years ago and today.

Thirty years ago and today cheese, bütter and various other dairy products were manufactured. I can well remember the Swiss cheese factory of 30 years ago compared of today. A limited progress was made.

One of the outstanding progress was the installation and use of the Whey Separator. Losses of the old system were recovered and waste turned into gold.

I will not attempt to speak on the question as to quality of cheese produced today as compared in former years. Personally, myself, I question it very much if advancement was made to keep pace with progress of advancement in the business world.

I would caution with some thought and care not to take away some butter-fat before making into cheese. I think that you will all agree with me that full Cream Cheese is looked for and a consumer expects it to be and expects it to be paid for as such. Do not forget that it may lead into temptation by just going a little bit further and it may lead to more butter-fat, more money, and corruption.

I will read you a letter as follows, by a reliable cheese buyer to a cheese dealer:

December 6, 1926

Gentlemen:—

We rather suspect that some of the Brick cheese in the last shipment that you made us would not test up to standard in fat. We sent out a sample to a laboratory here and find that it tested:

28.50% on the wet test

46.72% on the dry test

39.00% moisture

We would suggest that you watch the factories that are sending you in Brick as there certainly is a good deal of danger in putting out cheese that doesn't come up to government standards as in this instance.

Do you know if factories around there are making a practice of skimming?

Yours respectfully,

I think the above warning is conclusive proof as to the danger of this practice.

I hope you may realize that we are confronting a new era and changes confronting you within the near future. I venture to say that within the near future you will see a centralization of factories. By this I mean instead of factories spread all over the rural district will be located in or near by villages—and products manufactured under one process, under one head, and will result into a more uniform product and a lesser expense of manufacture.

A price product always finds a ready market especially if advertised. You may have read in a milk magazine a prominent Condensing Company was awarded Harvard Advertising Award. No doubt this large concern believes in advertising its products. Most people do, I, however, do not believe in advertisements, painting an elephant white and getting away with it.

In my judgment blue ink and loud talk has lost its point with people of intelligence. I believe the majority of the people to be truthful but there is something within most people to lead to exaggeration. To me it sometimes leads me to think advertising lines today seem to be startlingly effected with the exaggeration complex—but I do believe the time is now ripe for you in the cheese sales to make a tremendous big advertising hit by telling in simple language just what your product is, how clean the milk is produced, in how sanitary a method it is made and the highest plane of manufacture a product in a mecca of Purity.

Likely some of you may disagree with me as to the question of centralized factories. Let us see if I may be correct, or if I may have dreams that are far into the future. For instance, it's only a short time ago we considered it impractical to ship milk from a distance. Today we are doing so and with no further thought as to distance. We now ship milk and cream from Wisconsin to Eastern markets and permit me to say it must and does arrive sweet. During a hurricane which swept

Florida at Miami, West Palm Beach, and Fort Lauderdale, thousands of gallons of milk were shipped from the north over a thousand miles distance into the stricken area. I believe in comparison of the statement above centralization of factories is practical.

The butter industry which I am very familiar with in these years made rapid progress. This progress is due to a splendid training of an army of young men who are constantly on the alert for new ideas. Equipment for the manufacture of butter is the great factor in production of the product. Creamery managers are constantly on the look-out for the best experienced operators.

The requirements principally measure up to grading, testing, neutralizing, ripening, prograding of starters and churning. Even greater progress was made in the condensed milk and bottled milk business. Why? Simply because it is due to the most thorough training within the operating staff and the management dictating the policy of business transaction.

I hope the factories within this zone are conducted in a businesslike manner as stated. If so you are successful, if not the answer likely is the reverse.

I thank you.



## SECRETARY'S REPORT

Henry Elmer, Monroe, Wis.

Mr. President, Ladies and Gentlemen:—

Your directors and officers met three times this year in the interest of the association. On January 2 to recommend a man to the U. S. Dairy Department, who will take the place of Mr. C. E. Eckberg, to continue research work in a few Swiss cheese factories. Mr. Jacob Erb was engaged again to act as instructor for the season of 1926, to start his work on April 15 and work until his salary shall amount to \$1600.00—(\$200.00 to be paid by the Kaeser Verband and \$1400.00 by the association.)

On February 20, with the Kaeser Verband, we met at the Turner Hall to get acquainted with Mr. S. A. Hall of the U. S. Dairy Department, who takes the place of Mr. Eckberg. Mr. Hall outlined his work he intends to do. Professor E. G. Hastings of the State Dairy Department was also present and explained the sending of the different cultures made in the State Dairy Laboratory direct to the different factories.

On July 10 the third meeting was held to make arrangements for the next annual convention to be held at Monroe, Wisconsin on December 9 and 10. The arrangement of the program was left to the president and secretary.

A very successful course for Swiss cheese makers was given at Madison, Wisconsin, under the auspices of the State Dairy Department and our Association, on February 8 to 19, 1926. The following thirty-two Swiss cheese makers took part: Alfred T. Ast, Barneveld, Wis.; Werner Stauffer, Riley, Wis.; Alfred Nef, Juda, Wis.; Rudolph Fenz, Jr., Strykersville, N. Y.;

Walter Jegerlehner, Darlington, Wis.; Christ H. Blatter, Mt. Horeb, Wis.; John G. Lory, Argyle, Wis.; Henry Gruenenfelder, Mt. Horeb, Wis.; George Ladner, Davis, Ill.; Alfred Buehlman, Monroe, Wis.; Ernst Ruegsegger, Mt. Horeb, Wis.; John Hinny, Mt. Horeb, Wis.; Ernest Sturzenegger, Juda, Wis.; A. L. Bjornberg, Tomahawk, Wis.; John Beck, Butternut, Wis.; Christ Buehlman, Clarno, Wis.; Ernest Schlaginhaufen, Brodhead, Wis.; Albert L. Oertig, South Wayne, Wis.; Joseph Rohner, Juda, Wis.; Walter Luethy, Davis, Ill.; Urban Kaegi, Darlington, Wis.; John Erb, Verona, Wis.; Frank Zahner, Orfordville, Wis.; Eugene Roelli, Madison, Wis.; Erick Mauke, Milwaukee, Wis.; John Blickenstorfer, South Wayne, Wis.; Hans Studer, Darlington, Wis.; Jacob Kruesi, Monroe, Wis.; Robert Rupp, Darien Centre, N. Y.; Rudolph Rupp, Attica, N. Y.; Walter von Holzen, Strykersville, N. Y.; Werner Kueng, Waverly, Pa. Ten Brick cheese makers took the course for Brick cheese making.

At the time in early spring, when the Wholesale Cheese Dealers in New York tried to get a lower tariff on imported Swiss cheese, our Association several times petitioned the U. S. Tariff Commission to leave the tariff on imported Swiss cheese at the present rate, or if it was necessary to make any change, to put it higher.

Our instructor, Mr. Jacob Erb, worked faithfully all season, in the fore season his work was crowned with great success while in the after season it was an unsolved puzzle to find out the real cause of inferior quality of cheese. He worked 160 days and visited 284 factories. This work saved many thousands of dollars to the factory men.

Our Treasury is nearly at low ebb at present, we nearly drained our State credit and must put forth all available means to replenish our treasury. Mr. Joseph Trumpy, treasurer of the association for many, many years, will report and give an account of all money received and paid out.

It is a question whether we can hire a fieldman for the 1927 season, or not. With our State appropriation of \$1000.00 and paying out \$1400.00 to \$1600.00 per season for the instructor we are forced to be every other year without a fieldman, which means a back set for the cheese industry. Your Secretary was in Madison on November 17 to plead our situation before the Committee of Public Affairs and ask for an increase of \$800.00 which would make a yearly appropriation of \$1800.00. As far as the Committee is concerned we have hope that our plea will be granted, but the recommendation of the Committee must be accepted by the Governor, the Assembly, and the Senate.

I was kept busy more or less during the whole season. I sent out about 600 pieces of mail.

If our old wish, that is, that we could have the cooperation of every factory in Southern Wisconsin, would be granted, then our association would be more than self-sustaining and stand on her own feet. Let us all work to that end and induce every dairyman in Southern Wisconsin to pay one dollar per year, and to support our association and make it possible to hire a field man every year. We have one factory on record who promised fair and square on June 17 to pay \$30.00 for services rendered by Mr. Erb, but up to now that amount still stands on the debit side.

I am sorry to report that our 1925 Convention proceedings for some reason or other are not printed yet, but as soon as they are delivered to me I will send them out at once to the respective members.

We hope that this present Convention will prove to be a great benefit to all concerned and that the evening entertainment will be greatly enjoyed by everyone attending.

Many thanks to all the Monroe business and professional men and to all the persons who appear on the program for their splendid cooperation.

## TREASURER'S REPORT

Joseph Trumpy, Monroe, Wisconsin

### Receipts

Balance December 1925 .....	\$2433.17
By Membership .....	339.00
Admission Tickets .....	64.00

### By Donations

Hansen Laboratory, Milwaukee .....	15.00
The Johnson Tin Foil & Metal Co., St. Louis .....	20.00
K. P. Kimball Co., Chicago .....	5.00
The Marschall Dairy Laboratory, Madison .....	20.00
Morton Salt Co., Milwaukee .....	5.00
The Sharples Separator Co., Chicago .....	50.00
C. E. Zuercher & Co., Chicago .....	5.00
17 Peter Held Books .....	23.80
Brodhead Cheese & Cold Storage Co., for membership .....	7.00
Lehmaier Swartz & Co., Premiums .....	18.00
The DeLaval Separator Co. ....	40.00
Foreign Type Cheese Dealers' Association .....	80.00
Cheese sold during convention .....	8.51
August 26, 1926—Theobold Factory, Barneveld, Wis. per Jacob Erb .....	12.00
Received from State .....	1000.00
Interest .....	67.77
<b>Total .....</b>	<b>\$4,213.25</b>
Disbursements .....	2,416.15
<b>Balance December 7 .....</b>	<b>\$1,797.10</b>

### Disbursements 1926

583—Jacob Lenherr .....	2.00
584—Three Act Play .....	125.00
585—Miss Marie Speck .....	55.00
586—Turner Hall .....	57.00
587—Times Printing Co. ....	16.00
588—Miss Belva Marty .....	15.00
589—Bert Savings .....	12.00
590—Louis Alder .....	15.00
591—L. A. Woodle & Son .....	6.00
592—Miss Maud E. Wenger .....	5.00
593—Henry Elmer .....	2.50
594—Frank Brand .....	30.00
595—Rudy Gerber .....	25.00
596—Reinhart Mueller .....	10.00
597—John Wenger .....	10.00
598—Eugene Wirz .....	7.00
599—Fred Glauser .....	6.60
600—Paul Brog .....	6.53
601—Joseph Lauber .....	7.50
602—Emil Baumgartner .....	6.46
603—Jacob Neffenegger .....	5.46
604—Valentine Zibung .....	5.64
605—John Anderegg .....	5.47
606—Emil Escher .....	5.47
607—Caspar Von Holzer .....	5.21
608—Martin Sutter .....	9.00
609—David Walser .....	3.00
610—Mike Dahler .....	10.00
611—Fred Glauser .....	13.00
612—Arnold Zumbach .....	10.00
613—Fred Ruefenacht .....	6.67
614—Valentine Zibung .....	6.60
615—Emil Buholzer .....	6.53

616—Fred Schwarz .....	6.46
617—August Theuler .....	16.30
618—Alfred Bernet .....	16.61
619—Anton Motz .....	12.00
620—John Moser .....	6.89
621—Adolf Kauffman .....	7.88
622—John Minnig .....	5.82
623—Ernest Kuenzi .....	6.75
624—Jacob Waefler .....	9.89
625—Emil Frehner .....	6.67
626—John Spring .....	5.05
627—Rudy B. Lengacher .....	6.53
628—David Gempeler .....	6.53
629—Werner Blum .....	6.53
630—August Martini .....	5.46
631—John Roth .....	3.00
632—The Herold Press .....	9.50
634—Ferd. Ingold Import Co. ....	39.65
635—Vacuum Sediment Test Co. ....	9.30
636—The Herold Press .....	10.25
638—F. Marty .....	7.59
637—The Herold Press .....	3.00
—Jacob Erb .....	1400.00
640—Henry Elmer .....	33.60
642—Joseph Trumpy .....	2.00
643—Jacob Lenherr .....	3.00
—Fred Marty .....	50.50
—Henry Elmer .....	207.75
	\$2,416.15

We, the auditing committee, examined the record and found it correct.

Fred Glauser,  
Adolf Abplanalp

## ANNUAL ADDRESS

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By Fred Marty, President

We are again assembled here today, in this, our 27th Annual Convention of the Southern Wisconsin Cheesemakers' and Dairymen's Association.

Another season has passed, which in many respects was quite prosperous, at least to such an extent that buying competition became so keen at times by local dealers, which resulted in bringing back to us the straight buying system; breaking away from the recent established method of buying Swiss cheese by the grade, which in itself had a natural tendency to improve the quality of our domestic Swiss cheese. Whereas, the straight buying system, if kept up, will again bring back to us, the sad experienced method that carries with it the natural tendency of lowering the quality of our domestic Swiss cheese.

I sincerely hope that all the efforts on the part of this Association, the Dairy University of Wisconsin and the U. S. Department of Agriculture for the last six or seven years are not in vain.

Since the inauguration of the Special Swiss Cheese Making Course, sponsored by the above named activities, and ably assisted by the State Dairy and Food Commission and the State Marketing Department; there has been just about 200 Swiss cheese makers that have taken this special course, and most of them have equipped their factories to comply with the instructions given at the special course, and these cheesemakers, with a very few exceptions, have given the highest financial returns to their patrons in this section.

And now, at the very hour, that the above adopted system is beginning to bring long looked for results, you are casting

aside the back ground, the "grading system"; which alone will ever make it possible to produce a Swiss cheese of high quality and uniformity.

The Southern Wisconsin Cheesemakers' and Dairymen's Association has stood for the advancement of the Swiss cheese industry of Wisconsin for the last 26 years and has fought many battles against proposed Bills as well as for Dairy Laws now on our Statute Books of Wisconsin, and while there is heard many complaints from farmers and cheesemakers of this section of the state; yet whenever their need is wanted for the benefit of their own cause, there always seems to be a lack of spirit for cooperation, which in reality should be sponsored, first of all by the farmers themselves through the medium of this, "their" Association for real relief of their ailments.

To sit around and morn at conditions, without lifting a hand to defend your cause, will in time weaken your prestige, which you could have maintained and built up by active cooperation.

This organization, for over a quarter century, has safeguarded the foreign cheese industry of Wisconsin, nationally, and State by actually appearing before legislative committees on proposed Dairy Laws, either for or against, and yet you would be surprised to know the small percentage of dairymen that are enrolled in our membership list.

It is only through an organization of this kind that you can bring concerted action for relief in a legislative and educational way through our State Agriculture College, that they may divide their efforts and teachings toward a more balanced basis of production and marketing of our dairy products.

In place of looking forward for relief of your ailments, in responding to a smooth talking political candidate, who seemingly was faring well in Washington, but had to come back to his home state in the last election and tell you farmers



'if' you would send him back to Washington again, he would see to it that the tariff on imported Swiss cheese would be increased by 50 per cent.

Let me ask you, NOW where was HE when through the efforts of this Association, a Resolution was passed at our last Annual Convention asking the U. S. Tariff Commission to sustain the tariff where it was and is today; namely 25% ad valorem, which meant at that time, 10½ cents per pound import tariff duty and at the present time about 9 cents a pound on imported Swiss cheese and not 5 cents per pound as the papers last fall tried to make you believe. A similar resolution through an officer of this Association was presented before the Wisconsin Cheesemakers' Association in Convention at Milwaukee last December, 1925, and passed unanimously before that body, and immediately wired to the U. S. Tariff Commission, with the result that the tariff that was slated to be lowered one-half on imported Swiss cheese was sustained, and you farmers have been the beneficiaries of the present war-time tariff that is still in existence for the season of 1926.

So, if had not been for the efforts of our Association and the Wisconsin Cheesemakers' Association, the tariff would have been cut down to the pre-war tariff, as there was no opposition offered otherwise, to our knowledge. Now, if we were to get this nice vote-getting promise fulfilled, which was offered to us in this last political campaign, of a 50 per cent increase of import tariff, which is all the law allows, we would be putting the tariff just exactly back to where it stands today. And in the meantime you would have taken at least 5 cents a pound less for your Swiss cheese in the 1926 season.

This timely action on the part of the Southern Wisconsin Cheesemakers' and Dairymen's Association being successful in preventing the lowering of the tariff on imported Swiss cheese, a year ago, saved Green County alone over \$1,500,000.00 for the season of 1926.

This reward alone should inspire every dairyman associated with the foreign cheese industry to become a member of this Association. Every cheese factory company in this section should become a member with at least a \$5.00 membership fee per factory. To figure out the amount that it would make per pound of milk delivered to that factory, it would take a master mathematician; and yet great work could be accomplished with the funds, not only to keep this Association going with a Field Instructor and out of debt. So far, this has been accomplished, only through the annual State Appropriation, which was originally granted to us 'to help and promote an infant industry' which we have long since outgrown. And we are now yearly confronted by the State Financial Appropriation Committee to appear, explain, and give reason why we are still in need of such aid.

This very unpleasant duty has been responded to by your humble officer so often that he is just about out of material to give sufficient cause and reason why the appropriation should still be continued to that once 'infant industry' that has grown to such great proportion.

The dairy industry is the largest industry of the State and the only industry that is not organized. Our lumber, iron, hardware, plumbing, implements, grocery, cement, shoemen, etc., in fact, all branches of industry are organized to such an extent that they can tell the customer what their goods can be bought for, but the largest industry, namely the dairy industry, through lack of organization, must still let the other fellow make the price for their produce. I have in mind that through organized efforts, we can regulate our production to such an extent as to prevent over-production, by cooperating with our Agriculture College by dividing their efforts and teaching, not only to the cause of production, but a more combined and regulated basis of production and marketing of our dairy products.

To illustrate what a powerful leverage there is in organization to regulate the output, which may be ever so plentiful like gasoline, coal, etc.,—the coal dealer tells us when there is no coal miner's strike, and no war, 'that you better put in your coal now as the price is going higher.' When you ask him why, he tells you 'there is going to be a car shortage.' Have you ever heard of the price of cheese going higher on account of a car shortage? In other words, organization even regulates the supply and demand, which ordinarily and rightly should regulate business.

I am pleased to report that a few public spirited dairymen and cheesemakers of Northern Illinois have seen the necessity of the organization, and I have had the pleasure of responding to their call, to give them a talk at their charter meeting at Orangeville, Illinois, a few weeks ago. The name of the association is Northern Illinois Dairymen and Cheesemakers' Association. The object and aim of this association is the same as ours, only that they expect to be independent from financial State Aid, and they have therefore provided a membership fee of \$5.00 per cheese factory and \$2.00 per cheesemaker.

Annually there is set aside a constructive educational two-day program for the benefit of cheesemakers and dairymen, to, if possible, further the advancement of our vocation, to keep step with the times.

The prosperity of farmers, cheesemakers, merchants, professional, and in fact every man in whatever walk of life in this community, depends upon the success of dairying. It therefore becomes very discouraging to officers and all other active members of this association, who have tried their best to provide an instructive program for the annual convention, with the dates of same published for over 5 months, to then have a community in the midst of this section and only 12 miles from Monroe, to put on a Cheesemakers' Wrestling Match in the afternoon and a Cheesemakers' Dance at night on one of the

same dates as the convention date. Not accidental, same last year.

I am 100 percent for Swiss wrestling myself and can say that I have not missed but one single cheesemakers' swing fest here in Monroe in the last 31 years; and that was two weeks ago when I was ill and unable to attend. And as long as I can, I shall support that wholesome, clean, Swiss national sport. In the name of the association and for the good of us all, I only ask the good public spirited people of that community, of which I know there are many, to use their efforts in the future to hold such cheesemakers' swing fest on other dates than the Southern Wisconsin Cheesemakers' and Dairymen's Convention dates.

I am glad to report that thru the splendid cooperation of the Kaeser-Verband, Mr. S. A. Hall of the U. S. Department of Agriculture, and the Southern Wisconsin Cheesemakers' and Dairymen's Association; it was possible after two years, to bring back to Wisconsin the Gold Medal, representing the National Champoinship on quality Swiss cheese.

It is plain to see that without this special effort, Ohio, who has taken the Gold Medal two consecutive years from us, would have taken it again this year, as they were only one-half point below the highest score. This cooperation brought home to Wisconsin the Gold Medal on Swiss, Brick, and Limburger cheese. It pays to boost and cooperate.

I take this opportunity to thank the following speakers who make up our program, and who nobly responded to the request of our worthy Secretary, Mr. Elmer, as well as all the different supply firms, the Foreign Cheese Dealers' Association, and individual cheese dealers who gratefully contributed to the cheese premium fund, and I trust the receivers will receive them in the spirit given.

In conclusion, I offer for your kind consideration and action the following questions and problems that will determine the future destiny of our Foreign Cheese Industry:—

1. Can we expect the continued cooperation of the U. S. Department of Agriculture and the Dairy University of Wisconsin, in the technical teaching of our cheesemakers for the advancement of quality cheese, by adopting a straight lumping buying system of our cheese?

2. Can we expect a continuation of the State Financial Aid which we have enjoyed for the last 26 years at the rate of \$1,000.00 per year, if we refuse to better ourselves by the advantages obtained in the educational work to better the quality of our cheese?

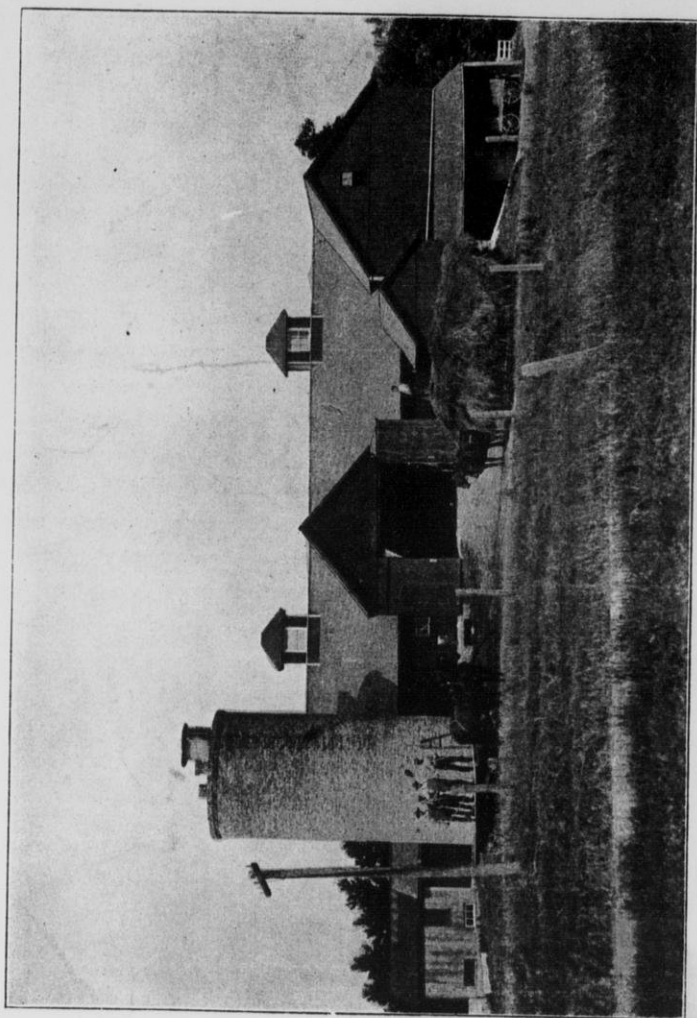
3. Can you afford to be without an official organization, should some of these days, the State refuse to continue its annual appropriation of \$1,000.00.

4. Can you imagine that some lofty public spirited individual would appear before the coming and future legislative committees for or against a proposed Bill, and give his time and traveling expense gratis, for the good cause of your industry; and imagine how much influence he would have as an individual as compared when representing an organization? Do you realize that some of our Dairy Laws that seem so peculiar to us were sponsored by interests outside of our State, and unless our Assemblyman is on guard and can call for help, such as this Association, they are liable to put one over on us. Among one of these laws is the present Whey Butter Law.

I am stating to you in all earnestness some possibilities that may take place in the near future, and unless you take concerted action during this convention and in the near future in voicing your sentiment—not only by resolutions but by ac-

tually carrying them out—this quarter century ship of guidance may find itself stranded.

I recommend, therefore, that a movement be started at once, that each and every one of the cheese factories contributory to the Foreign Cheese Industry, to become a member of this Association, with an Annual Membership Fee of \$5.00 and each cheesemaker a \$1.00 membership fee, thereby making yourself independent and preventing all possible future emergencies.



SOUTHERN WISCONSIN FARM SCENE

## The Success of the Two Weeks Swiss Cheese Dairy School Course

By Prof. J. L. Sammis, Wisconsin Dairy School  
Madison, Wisconsin

During the past seven years in which this course for experienced Swiss cheese makers has been given, 230 makers have attended the school, coming mostly from Wisconsin, but also from New York, Ohio, Michigan and Illinois. A number of the makers from Wisconsin have also returned to take the course over again a second or third time.

The success of the school has been due largely to the thorough cooperation of all parties interested in the Swiss cheese industry. In addition to the regular staff of the Dairy School each year, there have been present to aid in the instructional work, representatives of the Dairy Bureau, U. S. Department of Agriculture, of the Wisconsin Dairy and Food Commission, and the Wisconsin Department of Markets, and the officers of the Southern Wisconsin Cheese Makers and Dairymen's Association have done much each year to promote the school, which was started at their request in February, 1920.

The first two sessions were held in Monroe, but it was found advisable to give the course in later years at the University Dairy Building, at Madison, in order to have the advantage of all the resources of equipment, laboratories and class rooms which the state has provided for the dairy industry of Wisconsin.

Many of our cheesemakers have never before had any dairy school training and were not familiar with the modern methods and recent developments for testing milk for its cleanliness and suitability for cheese making at the factory intake. The Babcock test and the test method of figuring factory payments for the patrons' milk have been used at only a few Swiss cheese



factories in this state. The sediment test, methylene blue test, moisture test and acidimeter in their latest forms were almost unknown to many. These recent discoveries and the best methods of handling, growing, and using the bulgaric starter instead of the old-time "sour", and accurate methods for testing and standardizing milk are among the subjects which many makers wished to learn when they first planned to attend this school.

The combination of earnest, willing students who felt their own need of further training, with competent instructors of many years experience, and the resources and equipment of the Wisconsin Dairy School have made this special course for Swiss cheese makers a marked success from the first year.

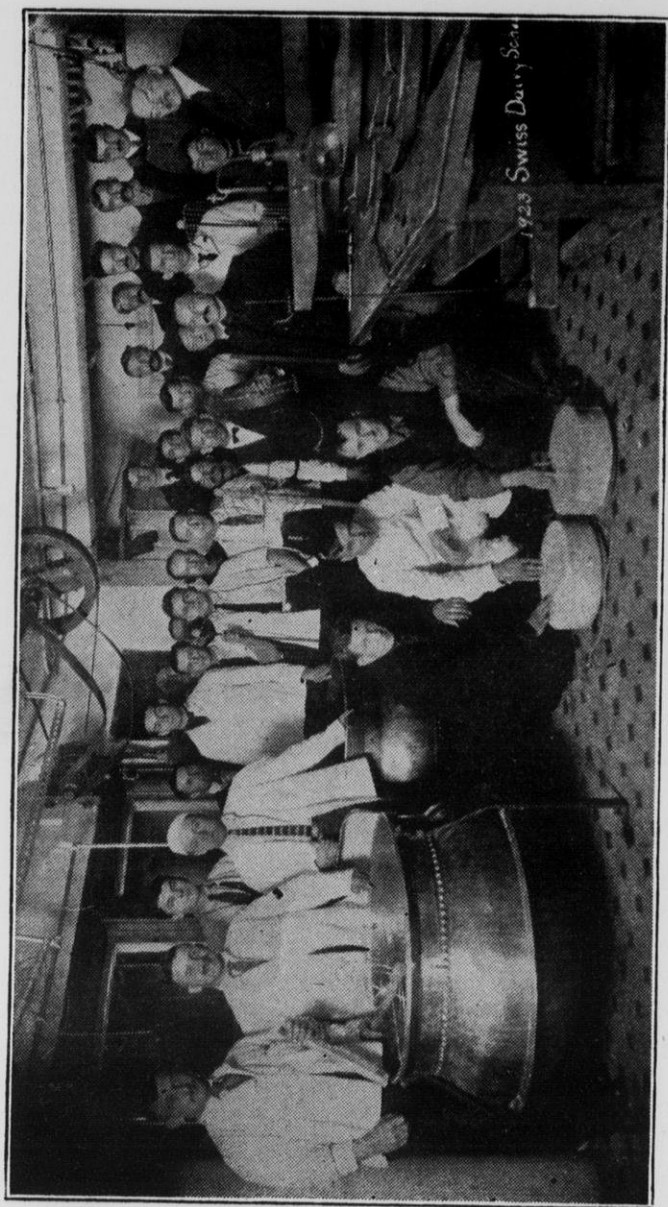
The opportunity to do with their own hands all parts of the work of milk inspection and testing, starter making, standardizing, cheese testing and daily cheese manufacture at the kettles, together with the very complete class room discussions daily covering every step of the cheesemaker's daily work has proven to be just what our makers wanted. That thrilling moment is never forgotten when the maker at the Dairy School sees for the first time in his life, with his own eyes through the microscope, the swarms of life, the myriads of living bacteria which inhabit the milk of his cheese kettle, and which make his cheese a success, or a failure, in spite of his best efforts.

It might be supposed that by this time, after 230 makers have attended, there may be few others left in Wisconsin to fill the classes in the next few years, but as long as the makers keep on registering for the course, and some of them returning to repeat the work, feeling that they did not yet learn all that they might, we shall expect to continue offering this special course for experienced Swiss cheese makers.

Visitors are always welcome at the school, both cheese makers and factory patrons, and scarcely a day goes by with-

out the arrival of farmers and their families, cheesemakers with their patrons, often bringing or sending cheese samples for judging, scoring or moisture testing, or letters of inquiry about various phases of dairying and dairy manufactures.

In 1927, from February 7 to 18, the eighth session of the school will be held, and every maker is invited to attend the entire two weeks course. A circular and a registration card have been mailed to every Swiss factory in the state. Write to Secretary Henry Elmer, at Monroe, and let him know if you are coming, so that provision may be made for all.



Scene at the Swiss Cheese Makers' School at Madison, Wisconsin

## The Relation of the Cheesemaker to the Cheese Buyer

Jacob Gempeler, Jr.

Secretary of the Foreign Type Cheese Dealers' Association

An attempt to discuss the relations between cheesemakers and the association of foreign type dealers to the brief extent a short paper would allow, may rightly cover very earnest effort with some success, considering the discouragements and disappointments we have encountered because of misunderstanding and lack of support required to make effective the work that was undertaken for the advancement of the industry as a whole. This suggests the idea that we must take an account of ourselves, in order to realize our own weakness in dealing with the problems that confront us in the business of producing and marketing our cheese.

These problems are of concern to all of us, as they have an important bearing upon the trade in general, and, although we have the benefit of activities by various organizations and departments, one is independent of the other, each dealing separately and in its own way with problems that are really related. These problems would be much easier to solve if we could develop some plan of organization as the center of unified action; so that all efforts to overcome abuses and evils could be drawn together in one program of cooperation, with a continuous line of action in the direction that may be deemed wisest and best for all interests concerned. In this way many desired benefits that are impossible under present lack of system, might be derived with great good result.

This requires 100 per cent cooperation by means of united energies by the combined federal and state agencies and our local elements, each a part of the others, so that none would be working singly and apart from the rest. By joining and dove-tailing on a broad plan, problems that are vital to the industry could be effectively considered, and corrective effort could be carried on to the gain of all branches between the dairyman and the market, with less of disagreement, and more of confidence, to the end that functioning by organization would be without so much lost motion and disdirected energy.

Organization is but the means and machinery, and the only way we can accomplish anything by organization is to make use of it by intelligent application along well defined lines and in direct channels, to arouse and stimulate proper interest and action throughout the industry. The success of organization depends entirely upon how well this may be done, for, in order to get the full benefit of organization, individual ideas must give way to collective sentiment and broad viewpoint. Unless there is yielding of differences, so that conflicting opinion may be removed, there will still be friction that will be harmful. Movements, started in good faith and with the best of motives by groups like the dealers, who are closely in touch with practices here and influences outside, that act to the injury of the product in the market, often fail because of agitation that leads to nowhere.

The Foreign Type Cheese Dealers' Association, organized over two and one-half years ago for the purpose of eliminating some of the practices detrimental to the cheese industry from the dealer viewpoint, has since its organization used its influence, and labored, at no little expense, to contribute to successful production by means of letters, bulletins and newspaper publicity, and while we can point to many improvements that have taken place during that time, the fact remains that we

are only part of the business of producing and marketing foreign types of cheese and we alone cannot accomplish the things necessary to put our industry on a better basis. We have met with some very good support. On the other hand, we have had to feel that some of the recommendations we have made were useless.

There are matters coming up constantly that are important to the industry, but which are allowed to go by default because of indifference and lack of cooperation, or inaction by the different existing organizations, none apparently being willing to assume responsibility as an active force, standing on guard to protect the interests of the industry at times when a little active participation would be very beneficial.

At the present time we have, fully organized and operating, fourteen different organizations in this territory, including the federal and state departments. It would seem that these organizations are sufficient in number to carry on a program of gradual improvement of conditions year by year, but their aims and purposes appear to be lost as we keep going around in a circle. Doesn't this condition suggest that the fault may lie in the fact that we may be over-organized?

One organization alone out of the number existing is not equal to the situation, but the combined activities could work wonders in building up a healthy sentiment for general betterment, and, by developing a receptive attitude toward helpful suggestion and advice, it would not be long before satisfactory progress would be possible.

I can point to a few things of vital interest to the industry, that, in my estimation, were fumbled in the last year or two.

The area cattle test, from the standpoint of progress in one of the oldest dairy counties of Wisconsin and one of the richest agricultural counties in the country, rightfully belongs to Green County. It would be of immense advantage to the cheese industry and greatly to our credit to have Green County on the

accredited list of counties cleaning up tuberculosis in cattle, and still, how many organizations were active in the work of education needed to complete the petitions, which lacked the necessary number of signers?

When the proposition of increasing the tariff on Swiss cheese came along, there was an opportunity for vigorous appeal, but there was no united cooperation on the part of all the interests concerned in the industry.

We produce over 80 per cent of the Domestic Swiss cheese here in Southern Wisconsin. When the Department of Agriculture at Washington sends out four or five investigators who spend several weeks here making thorough inquiry into the cost of production of Swiss cheese in our locality, we owe it to ourselves to give organized support to the movement to increase the tariff, as an aid to the producer, in adding to his return for his product, instead of being forced to meet foreign competition.

Criticism, in order to be beneficial, should be constructive and in the hope of redeeming myself I would offer a suggestion. I believe a plan would work out whereby full cooperation could be given in solving problems pertaining to dairying and the foreign type cheese industry.

It would be possible to eliminate some of the organizations, and those surviving might be gathered into what might be called a Cheese and Dairy Council; this Council to be composed of the executive heads of the various organizations. For instance, the president and secretary of the Green County Holstein Breeders' Association, Monroe Cheese Day Committee, Southern Wisconsin Cheesemakers' and Dairymen's Association, Kaeser Verband, Kiwanis Club, Chamber of Commerce, Foreign Type Cheese Dealers' Association, Farm Bureau, Green County Fair Association and representatives appointed by the Department of Agriculture at Washington, the Wisconsin Department of Agriculture, the Wisconsin Dairy and Food Commission, the

Wisconsin Bureau of Markets and the Dairy School at Madison.

This would make up a board of representative men from the different organizations, that would give the industry a forceful power in the promotion of the dairy interests. With an active council holding regular sessions, matters of interest to all the organizations and departments could be promptly acted upon, and that action could be respected as the sentiment of the entire section. Members of the council could act either as authorized by their organizations or submit their recommendations for consideration.

This would form a concrete organization which would unite in a single body all the forces which are now scattering their efforts, and would constitute a representative whole in one front, working along a single line of action. This organization would insure every advantage for the industry and we would be able to get somewhere toward improvement of conditions.

Everyone of these organizations and departments is functioning in this territory and it must occur to most of them that they are not accomplishing as much as they could if all were cooperating.



## My Work As An Instructor in 1926.

By Jacob Erb, Monroe, Wisconsin

Mr. Elmer, the Secretary, wants me to give a report of my work, and since this is rather short I will, in addition, give my views on the present calamity in this industry.

My work took me to about every factory in Green County, most factories in Lafayette and Dane counties, also Rock county and a few scattered factories in Northern Illinois.

Pin-hole cheese and overset or resetting cheese was the trouble anywhere where clarification was not practiced. I tried my hand at it—using the latest Milk Starter and could in almost every case produce a faultless cheese on the press. Of their later history I would rather not say anything because it is not to my credit, but since it is to the interest of our industry I will relate it.

The cheese I made would, when half open, either stop eye formation or turn into a glasser cheese; but in spite of this I did not give up trying to solve the problem.

What is the cause of this trouble? Hundreds of curd tests from a single cow to herd test always show the same results—8 out of 10 samples were off about the same way, gassy or curdy, and this was so universal that it got me to thinking. I finally got the idea that this milk was off in its chemical composition but soon I got off the track in this direction, so I finally got on what I think now is the right track, and will try to prove that I am right.

You remember that 25 years ago we had from 9 to 11 pounds of Swiss cheese per 100 pounds of milk for the season and we also had a mixture of scrub cows of all descriptions. Starter or sour in making cheese was at that time a luxury and

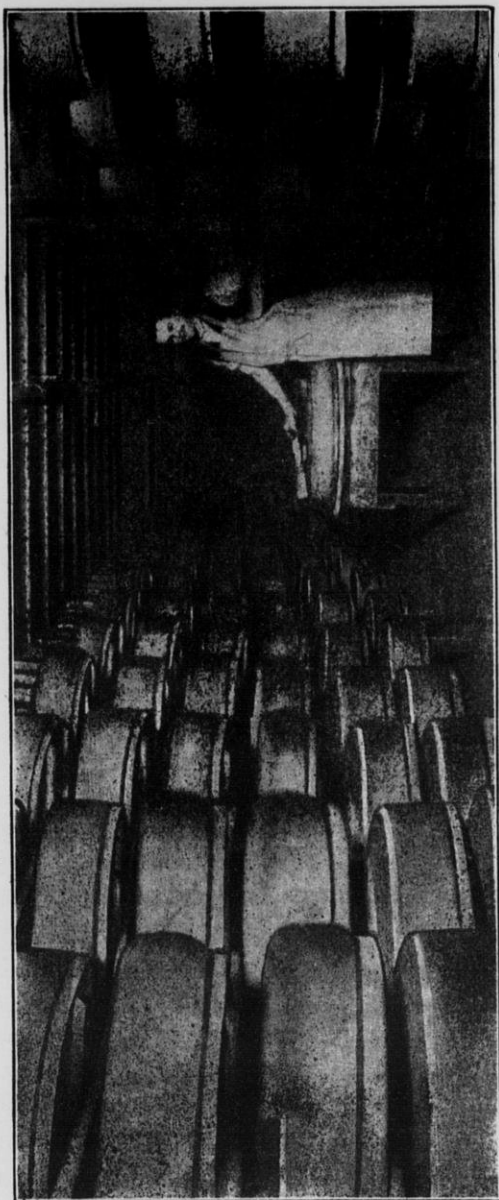
there were but very few cheesemakers who knew what a starter was and what it was for. And why? It was not needed. The rich milk from those scrub cows had all the acid producing bacteria that were needed in making a good Swiss cheese without adding anything but a good rennet. Cows were averaging their owner an income of about \$25.00 a head for the season and giving at their flush an average of 25 pounds a day. But see the figures of today—Milk per 100 pounds averaging only 7 to 8 pounds of cheese for the season—Cows giving from 40 to 80 pounds a day in their flush. In the old days a sample of milk would curdle and show a few gas holes, today our milk does not curdle, it goes to pieces and after 24 hours you see the watery mixture with a few specks of curd in it. What is wrong with it? The cheesemaker tells me it is the d—n silage; the farmer says the cheesemaker doesn't know his business and the cheese dealer says they both burn too much gas. One shoves the responsibility onto the other and nothing is thus gained.

I would advise to cross-breed your herd with a red bull, pay the milk on a butterfat basis and things will drift back to normal. As long as milk is pooled and the scales are the only measure by which milk is paid for, nobody feels induced to produce richer milk which is so necessary for a No. 1 Swiss cheese.

What is clarification doing to our milk? If you see the slimy, dirty sediment in a clarifier you think that is where the trouble has come from but this idea is not correct. Clarification certainly takes out a lot of harmful sediment but it does its good work bacteriologically. The useful, and nowadays so scarce, acid forming bacteria called *Bulgaricus*, grows in the milk in colonies or clusters. Through clarification these colonies are broken up without getting killed, the separate germs distributed in the milk where they each start a new colonie and thus grow faster than if not disturbed. In this way a natural acidity

of the milk to be worked up into cheese is secured. This natural acidity tends to make a firmer curd, resetting, and is rather an exception.

The best results have been obtained where the farmers cooled their night's milk and the cheesemaker clarified it and re-cooled it in a vat and let it set over night to be worked up, mixed with the next morning's fresh milk. By letting it stand over night the natural acidity helped along by clarification would develop to a degree very suitable and useful in the making of an A Number 1 Swiss cheese.



A SOUTHERN WISCONSIN CHEESE CELLAR

## **“Is Standardization the Next Step”**

**By Prof. K. L. Hatch, Madison, Wis.**

Is STANDARDIZATION the next step in dairy development?

Let it be understood at the outset that in this discussion it is not intended to use the term “Standardization” as a synonym for “skimming” or watering or the addition of any substances foreign to milk or its products, or for the inauguration of any unfair practice not to be condoned. For these we have no sympathy and less patience. They are, and always should remain, outside the pale of law. What we do mean by “Standardization” is the proportioning of the normal ingredients of milk, so that they may bear the right ratio to each other for the manufacture of the highest quality of dairy products, and for the utmost satisfaction as well as protection to the consumer.

### **Why Standards Have Been Adopted**

Under the haphazard methods of manufacture used in various plants throughout the country it is possible to vary greatly the composition of any of our dairy products. Butter may contain all the way from 70 per cent or less of fat up to 90 per cent or even more. Experience has shown that a palatable butter of good body and quality and one that keeps well can be made with 80 per cent of fat. Hence, this amount was more or less arbitrarily accepted as the standard. Similarly good cheddar cheese contains all the way from 50 per cent to 54 per cent of fat on the dry basis. In the case of either butter or cheese competition soon forces factories in the same neighborhood to make dairy products with substantially the same fat

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content. It is therefore necessary to fix standards of some sort as a protection to producer, manufacturer and consumer alike.

In the case of Swiss cheese it means the balancing of fat and casein so that they have the right ratio to each other to produce a cheese of the highest quality, free from defects, and therefore capable of commanding the highest market price. In other words, it would mean the establishing of a "Standard" for Swiss cheese both as to its fat and casein as well as its moisture content. The process of "Standardization" would then be subject to control by the use of the various tests now available but which have not as yet come into general use. With these points clearly in mind, let us inquire if "Standardization" is the next logical step in dairy development?

Of course it is well known that Swiss cheese can be "Standardized" by handling the curd so as to run the fat off with the whey. This is a crude method. Would it not be much better if "Standardization" of milk were permitted so as to secure a cheese more uniform in quality and producing a higher percentage of firsts and fancy ones?

The first laws regulating the sale of milk in Wisconsin were passed as early as 1866, and the first milk "Standards" were set up in 1887 while the Dairy and Food Commission was organized for the purpose of the enforcement of these laws in 1889. With slight modification from time to time to meet the ever changing needs of a rapidly expanding industry, these laws and these "Standards" form the framework of our present dairy legislation. The industry has moved rapidly on but the "Standards" remain unchanged.

The year 1889 may be used then to mark the origin of the present "Standards". But what has happened since? In 1890 the Babcock test was discovered and the first successful continuous centrifugal separator introduced, two machines that have revolutionized dairy practice throughout the world. Since 1890 the various breed associations have increased the number

of registered dairy cattle from about 100 000 to over 2,500,000, or twenty-five fold. Whereas, in 1890 there were more registered Jersey cattle than both the other leading dairy breeds combined, today over 60 per cent of the "pure-breds" belong to the Holstein breed.

In 1893 the first breed competition was held at the World's Fair in Chicago, and attention first attracted in a National way, not only to the wide variation in the fat tests of the various breeds but among the individual animals of the breed itself.

Since 1890 the dairy industry in Wisconsin has grown from insignificant proportions to that of the foremost dairy state in the Union. With this rapid expansion has come a marvelous development in machinery for handling dairy products, pasteurizers, vacuum pans, cream ripeners, bottle washers, homogenizers, continuous ice cream freezers, milk dryers, mechanical refrigeration, and lastly tank cars—all exerting a most profound influence on the industry.

Concurrent with the growth of large units in all other industry has come a similar development in dairying. Milk and cream are now transported long distance over good roads and under modern refrigeration. All classes of dairy products are now offered to the ultimate consumer at points many miles distant from their origin.

Milk, "the fresh, clean lacteal secretion as obtained by the complete milking of one or more healthy cows", as originally defined, has long since lost its identity on its long and devious way from producer to consumer. Both milk and its products are now concentrated in large amounts at points of manufacture and final distribution often far remote from its place of origin. These very fundamental changes in the economic structure of dairying should be recognized in all control measures that are set up for the regulation and well being of the industry. When we remember that the fat test may vary from less than 2 per cent to over 5 per cent, as between the individual members of

the same breed and the same herd, and that the range between members of different breeds is much wider than that, the original definition of "the fresh clean lacteal secretion as obtained by the complete milking of one or more healthy cows" loses much of its significance. And when we also remember that the milk from different herds in Wisconsin may vary in test from 2.6 per cent to over 5 per cent, the inadequacy of this definition becomes apparent. And when, as we have recently learned, the milk in the two or more vats or kettles in the same factory may show and often does show a very wide variation, the necessity for some accurate method of "Standardization" is driven home upon us. Is not the conclusion inevitable—that some form of "Standardization" is necessary if cheese of uniform quality and composition is to be produced? And is it not equally necessary for the protection of both producer and consumer?

If what has been said about the milk used for the manufacture of cheese varying widely in fat content is true—and it is true—the same thing applies to milk delivered for direct consumption to the large city plants. Does not the only real protection to the consumer lie in the "Standardization" of such milk to a definite fat or solid content or both? And is not the payment for such milk on the basis of its most important food constituents the only fair method?

In a general way we know that casein follows fat up and down; when fat is high, casein is also high, but we do not know well enough yet just how constant this ratio between fat and casein is. Practical cheese makers have long observed that the best cheese is made from milk having a rather definite relation between fat and casein but as yet they do not know well enough what that ratio is. This observation has been confirmed in very recent years by scientists who are now at work upon the problem.

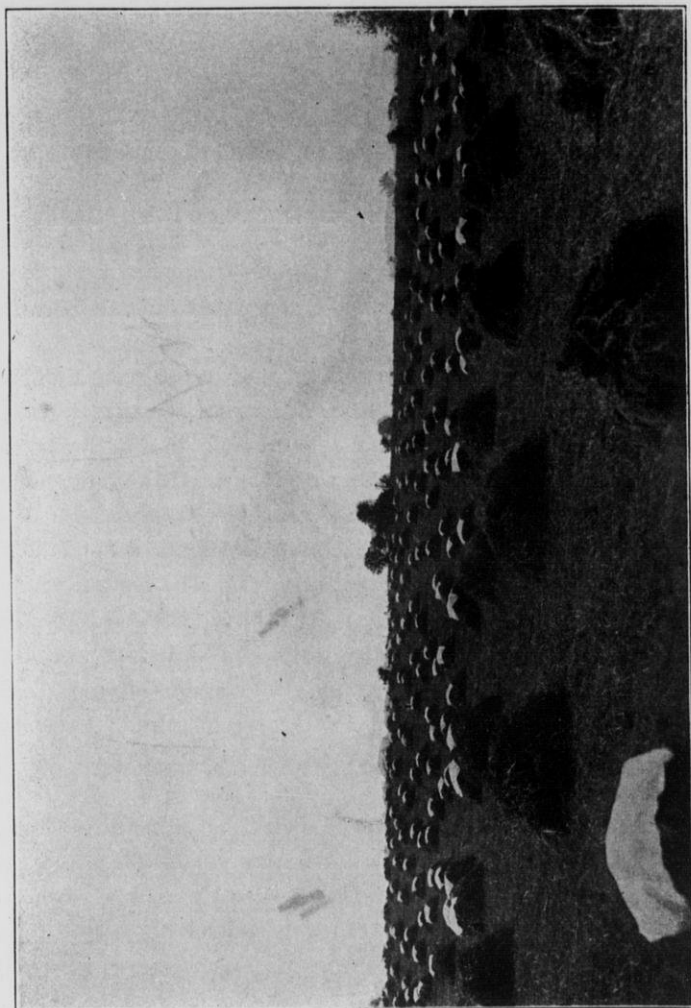
The only practical method for control of this ratio is in the "Standardization" of the product. What we need to know first is the ratio of fat to casein in good cheese—the kind that



the customer wants and is willing to pay for; second, we need to know the fat and other solids content of the milk necessary to make good cheese. Then, by the use of the Babcock test and the lactometer we can easily test the milk and "Standardize" it either through the addition of cream or skim milk to bring it up to the proper ratio. All this is perfectly simple, absolutely fair and logical, the one goal to be obtained being the production of high quality cheese, the best that can be made. The next step, the one that must surely and most logically follow will be the use of the Babcock test in testing of all milk received from the farmer.

In the control of "Standardization", the examination of the cheese would be the first step. This could be done at the first point of concentration within the state, and easily followed back to the factory. The responsibility would thus be placed squarely upon the factory and it in turn would hold each of its farmer patrons responsible for the delivery of milk that would permit of easy "Standardization". Exactly the same process would obtain in the "Standardization" of all other products of the dairy. Is not "Standardization" simple, practical, and necessary for the future development of the industry?

If so, should not "Standardization" of all dairy products therefore become the law of the land? The question is raised before this body of interested dairymen for enlightened discussion. It is an open question and merits attention.



ALFALFA FIELD IN SOUTHERN WISCONSIN

## The Benefits to be Derived by the Dairy Industry Through Enforcement of the Dairy Laws

By Harry Klueter, Dairy and Food Commissioner

Madison, Wisconsin

In choosing a subject you will note I chose a very broad one, perhaps through inexperience, but there is also an advantage. It affords me an opportunity to go back to some of the earlier happenings and events in the development of this large and exceedingly important industry in which you and I are so vitally interested. The magnificent dairy herds and dairy farms with good barns, continued growth and expansion that has taken place during the past twenty-five years, all attest to one thing that is fundamental to success—**CONFIDENCE**. I might stop now and say I have told you what is necessary in your industry, but if I have any mission here today, it is to trace from the beginning of dairying as an industry in our State, down through the various stages of development to the present time, the trend of events that have resulted in the establishment of **CONFIDENCE** in your industry.

Knowledge, with the general trend of affairs toward a betterment of conditions in almost every phase of human affairs, has been one of the chief contributing factors, but not the only one. I believe the world a better place to live today than ever before, numerous claims to the contrary notwithstanding.

In order to better understand the enforcement of dairy laws, it is essential to understand first the principle of govern-

ment upon which dairy and food laws rest. I shall attempt briefly, without going into a technical legal discussion, to state the foundation on which successful food regulation by law must be based.

The Constitution of our State provides a remedy for wrongs in the following language:

“Every person is entitled to a certain remedy in the laws for all injuries or wrongs which he may receive in his person, property or character; he ought to obtain justice freely, and without being obliged to purchase it, completely and without denial, promptly and without delay, conformably to the laws.”

Having established the existence of a remedy, the next step was to discern the evils, if any, in connection with the manufacture and sale of the food of the people. You will note that the Constitution classifies injuries or wrongs as those received in person, property or character. Naturally, those injuries affecting public health received first consideration, but it was soon learned that unless proper laws were passed and enforced dealing with injuries or wrongs to property so as to eliminate evils within an industry, obstacles to a greater public welfare, the industry would not long survive. Food control work therefore naturally divided itself into classes of adulteration, as injurious adulterations, such as affect public health by the ingestion of poisonous substances with one's food, as formaldehyde, boric acid, salicylic acid and other chemical preservatives, and the robbing of food of its nutritional elements either by abstracting or by diluting to such an extent as to result in injuries through malnutrition. These forms of adulteration are the removal of fat from milk, the addition of water to milk and the extraction of fat from milk, substituting therefore other fats lacking in food elements essential to a proper diet. An illustration of the latter form of adulteration was the manufacture of filled cheese and, at a much later date,

the manufacture of filled milk. Perhaps the most difficult form of adulteration to be suppressed is that resulting in fraud through substitution or by the use of artificial flavor, artificial color and like substances when used, resulting in the production of inherently fraudulent and deceitful imitations. Artificially colored oleomargarine falls in this class.

Among the earliest efforts at food control we find the subject of milk and its adulteration given considerable attention. Without the vast amount of present day information concerning the value and necessity of milk or its products in the diet, there seemed to be a feeling that the purity of milk was of such importance as to merit early attention. The fact that milk was used in liberal quantities in the diet of invalids, and in many instances as the sole diet of infants, undoubtedly is responsible for early interest in this food.

I recall vividly many of the earlier experiences, as a chemist in the laboratory, in connection with the analysis of milk and cream from city supplies. Not infrequently were samples found to contain poisonous substances such as formaldehyde, boric acid and the like, and when through prosecutions and talks on food adulteration, the public learned of the presence of poisonous substances, preservatives of all kinds, in their foods, not only milk but chopped meats, oysters, salt fish, sausage, catchup, jellies, and common beverages such as cider, public sentiment was soon aroused to a point where it was not difficult to secure conviction in cases of prosecution, because public sentiment would not tolerate such practices in the manufacture and sale of food.

Salesmen and others engaged in the distribution of these preservatives used such selling slogans as "all of the other milkmen use them", "they are perfectly harmless", "they go off as gas", "cannot be detected", "act the same as ice", and, worst of all, used circulars with testimonials purporting to come from mothers advising the use of chemical preservatives

in infant's milk, and, even at this late date, efforts are being made to induce the housewife to use boric acid, under the name of Mrs. Price's canning compound, in the home canning of fruits and vegetables. But we are fortunate in having introduced courses in domestic science not only in our universities and colleges, but in many high schools, and education will help stamp out the spread of these evils.

With the early beginning of food work along dairy lines on city milk, it soon became necessary to visit dairy farms and in connection with city milk work other dairy products naturally were investigated. Inasmuch as the purity of milk is fundamental to the dairy industry, and, further, milk being essential in the human diet, efforts during the early years of the department turned toward this great problem, the production of pure milk. If the cheese industry, the butter industry and the evaporated milk industry, in fact any industry dependent upon milk, is to be a success, the measure of success will depend very largely upon the purity and excellence of the raw material used, milk. Your industry and every other branch of the dairy industry, with the exception of city milk, is in fact the operation of converting a highly perishable food into less perishable forms with certain characteristics as flavor, body, etc., that may appeal to consumers. Because of the perishable nature of milk, the greatest care in its production, handling and transportation are necessary, and the untiring efforts of inspectors and others have been toward the building up of a larger and better supply of this raw material, the foundation of your industry. That there have been numerous prosecutions from year to year for the delivery of watered or skimmed milk to cheese factories is not new to you.

In the early days, thirty samples of so-called "evaporated cream" examined were all found to be either sweetened or unsweetened evaporated milk with a fat content of from 7.33 per cent to 9.6 per cent. Do you suppose any one could produce

honest, sweet cream of standard fat content and live in the face of dishonest competition like this? Surely not.

Having discussed for you briefly the early efforts of the department toward eliminating the first type of adulteration mentioned, I will turn now to the second type of adulteration mentioned, namely the reduction of food value by removal of an essential constituent of food in the one instance, and the removal and substitution of a cheaper and less valuable constituent of foods in the second instance. This leads me to the subject of filled cheese and skimmed milk cheese, and I wish to go back to the early efforts of the dairy leaders of this State in coping with that monstrous fraud that almost completely eliminated the cheese industry from this State and would, unless curbed, have eliminated the cheese industry from any country that tolerated this practice.

In the first report of the first Dairy and Food Commissioner, H. C. Thom, in discussing cheese, he made the following remarks:

“Sixty million pounds of cheese is annually made in this State. There is not an article of commerce that requires greater skill in handling in order to secure favorable markets. No industry has been so perverted. No business exists that has been so basely manipulated, and no article of food has been so degraded by counterfeiters. In no time has the honest manufacturer met with such dishonest competition. Matters have come to such a pass that the genuine article is under the ban of suspicion at home and abroad. The result has been that the subject has been thoroughly investigated by importers and steps have been taken to reduce the exportation of filled cheese from the United States. The following letters explain very clearly the action that has been taken in England regarding this matter, and

how the nefarious business is regarded by the commissioners of the several States:

**'Liverpool Trade Association and Exchange Co., L'td.**

Secretary's Office, 24 North John Street

Liverpool, Eng., March 26, 1890

'Dear Sir—We desire to inform you that a committee of the undersigned has been appointed by this association to watch the interests of the cheese trade, which are being seriously menaced by the continued increase in the manufacture of the article known as 'filled' cheese.

'We desire to cooperate with you in the direction of obtaining such legislation as will lead to the suppression of the manufacture of this article.

'The legitimate interests of the 'Trade' are seriously imperiled, and the reasonable expectation of the consumer disappointed, and we are clearly of opinion that the distribution of 'filled' cheese is disgusting the British public with the pure article, and that our Trade and mutual interests are in danger of suffering a permanent and lasting injury.

'We are in communication with our Home Sanitary authorities, and are placing the matter before our Agricultural Government department, and members of the House of Commons.

'We venture to suggest that you call upon your government and state Legislatures to prohibit the manufacture of these goods.

'We would ask you to inform us what steps are being taken on your side, and what course should, in your opinion be adopted to bring about the end we have in view.



'We await the favor of your reply.

'Yours faithfully,

C. Holland,

T. Lonsdale

Samuel White

W. Carson

A. W. Dunn

J. L. Grant

J. S. Harwood Banner, Secretary.

'To H. C. Thom, Madison, Wisconsin'."

During the year 1890 a committee on cheese was organized by the New York Produce Exchange, which committee became interested in saving the foreign markets for the cheese industry of this country, and worked with the Liverpool Provision Trade Association and Exchange Company for the enactment of State and Federal laws to wipe out the fraudulent practice of robbing milk of its butter fat and substituting therefor cheaper and inferior oils or fats.

Quoting again from the report of Commissioner Thom to show the results of this fraud, he had the following to say:

"Factorymen within the confines of the State have hauled skim milk in wagons six miles into Illinois and there added foreign fats to make filled cheese, but no one had been discovered who would buy store grease, soak it into cheese and call it the natural product of the cow. They had not been discovered perhaps, because men who are willing to ruin a state industry for slight personal gain are too small to be seen without the closest scrutiny. In 1884, the United States sent 150,000,000 pounds of cheese to foreign ports. No year since has so much been sent abroad. There must be some reason for this restriction of trade. Cheese is an

article more appreciated and a product of more popular consumption in European countries than in our own. It is a staple food largely taking the place of meat which the poorer classes find themselves unable to afford.

“Good cheese makes a diet, wholesome, nourishing and comparatively cheap. Under these circumstances it is natural that we should develop a large trade, and if the reputation of our product had been maintained, the next decade would show an expansion of the trade quite as remarkable as did the past.”

Turning now to the most recent example of the type of adulteration as affecting public health and increasing fraud, I wish to review briefly some of the outstanding facts in connection with filled milk. There are those engaged in food work who believe that labeling is about the extent to which legislation should go in dealing with articles of food that have not been proven beyond all reasonable doubt to be deleterious to health. There are also those who believe that in case of doubt, such doubt should be resolved in favor of food manufacturers and purveyors rather than in the interest of the public. The Dairy and Food Department of this State has not accepted such doctrine and it was the belief that through fraud, the very foundation of the dairy business could be wrecked unless in this case, as in the filled cheese matter, effective legislation to curb that fraud was obtained. Hence Chapter 409 of the Laws of 1921, prohibiting the manufacture, etc., of any milk, cream, skim milk, buttermilk, condensed or evaporated milk, powdered milk, condensed skim milk, or any of the fluid derivatives thereof, or under any fictitious or trade name whatsoever. A paragraph from the report of the Honorable H. C. Adams, Dairy and Food Commissioner for the years 1901 and 1902, graphically illustrates how legislation of the filled milk type was passed in this State:

“The force which has been behind most of the pure food legislation of the United States for the last fifteen years has been the farmer. Since he engaged in the battle for honest food products most of our pure food legislation has been enacted. The dairy commissions of the several States have been brought into light because the farmers demanded not only laws but the machinery to enforce them. When the American farmer is roused he keeps everybody busy. He may be childish sometimes, but nobody accuses him of being weak when he stirs his class to action in a movement that is right. The American farmer can get along without flattery. He ought not to get along without justice. He sometimes nods and sleeps over public questions, but when he goes at it in earnest to take a hand in their settlement, political rings are broken, unwise political bosses go up in the air, golden collars become a rope of sand and popular judgment is crystallized into law.”

As most of you will recall, shortly after the passage of the law prohibiting the removal of fat from milk, the introduction of cocoanut fat and subsequently condensing the mixture into an imitation of evaporated milk, action was brought by one of the leading companies engaged in this business to enjoin the Dairy and Food Commissioner, his agents and inspectors from enforcing the provisions of the law, which action was finally passed upon by the Supreme Court of the State and a few quotations from the decision of that Court are worth repeating.

Referring to filled milk, the product under consideration, the Court said:

“The compound has been manufactured in the state for the last five years, while condensed or evaporated

milk has been manufactured and on the market for the last twenty-five or thirty years. The compound is not deleterious in itself, but is not of the same quality or food value as the genuine evaporated milk. It is lacking in a certain chemical substance known as vitamins A, which are essential elements of a proper dietary. These vitamins may be supplied by other foods. It is admitted that the compound is not a proper substitute for the genuine for infants.

"Hebe has been extensively advertised as a substitute for milk, through the press and magazines, and by means of cook books prepared by The Hebe Company. It has been advertised in the newspapers of Wisconsin as 'milk', 'milk compound' and 'compound of milk'. It has been sold by retailers in Wisconsin as 'milk' or 'evaporated milk'.

"There have also been advertised and sold four other similar compounds in the State of Wisconsin, either as 'milk' or 'compound of milk'. These compounds are also shipped out of the state and advertised and sold in other states as substitutes for evaporated milk.

"In some cases the compounds are sold by the retailers at the same price as the genuine evaporated milk. The compounds have been variously labeled at different times to indicate that they were more or less equivalent to or better than the genuine evaporated milk. At the time of the commencement of this section, Hebe was labeled: 'A COMPOUND OF EVAPORATED SKIMMED MILK AND VEGETABLE FAT. Contains 7.8 per cent Vegetable Fat, 25.5 per cent Total Solids'. On the margin of the label was printed: 'FOR COOKING AND BAKING—Do Not Use in Place of Milk for Infants'."

“The reputation of Wisconsin for the purity and excellence of her dairy products stands high in the markets of the country, and the prices she obtains therefor are equally well sustained.

“The constitution of our State was ordained, among other things, to promote the general welfare. Thus it might well be that the legislation in issue could be upheld to protect the reputation of the state for its dairy products in the markets of the country from adulteration and misleading representations. The advertisements of cocoanut oil compounds have been skillfully prepared to give the impression that the compounds are equal, if not better, than the genuine dairy product. For instance, a full page advertisement in the Chicago Tribune contains a typical gem of the advertiser’s art:

“Nutro is a delicious and nutritious new milk product. It is prepared in the rich dairying districts of Wisconsin and Indiana, and made of pure, fresh cow’s milk with the animal fat extracted and essential food values replaced by a refined, rich, sweet, purely vegetable cocoanut fat.

“Nutro is pure, delicious, wholesome. It is prepared in model condenseries from pure cow’s milk evaporated to double strength, with the animal fats extracted and then enriched with sweet edible, highly refined cocoanut fat.

“Comment is unnecessary, other than to say that other advertisements are equally well calculated to convey the idea to the public that pure, fresh cow’s milk from Wisconsin has been enriched and improved by the injection of sweet, edible, highly refined cocoanut fat.

“The State is not without power to protect its industries in its markets in this and other states, according to a decision of the Supreme Court of the United States upholding a statute of Florida designed to protect its fruit trade.

“The principle of allowing these compounds to be manufactured and sold, followed to its logical conclusion, will lead from ‘filled’ milk to ‘filled’ butter, to ‘filled’ cheese, and finally we may have the ‘synthetic’ cow taking the place of domestic animals of the farm. Vegetable fats, cheap, but lacking in essential elements of vigorous life, will take the place of butterfats of demonstrable higher food value. A great industry of a great State will decline a victim of ‘national advertising’ of cheap and deceptive substitutes.”

This it will be seen that to rid the dairy industry of another barnacle, that had it been permitted to grow would have developed into a real menace to your industry, the Supreme Court in preparing its decision and commenting on the case brought out among other things the fact that this compound had been manufactured for the last five years, while condensed or evaporated milk has been manufactured and on the market for the last twenty-five or thirty years. I do not hesitate to claim that had this fraudulent practice not been nipped in the bud, it would have developed and grown to such proportions that in a few years the terrific battle fought against it would not have been sufficient to have accomplished what has now been accomplished in the interest of the dairy industry.

Turning now to the third type of adulteration mentioned, namely frauds through imitations, brought about by the use of artificial flavors and colors, I wish to recall briefly some of the terrific battles fought in the interest of protecting the consumers of this country in the matter of purchasing their

butter and show that for a time the existence and development of the butter industry was threatened. By the skillful use of a part of the dairy product from which butter derives its flavor, namely ripened milk or skim milk products, manufacturers of oleomargarine skillfully compounded various fats and oils which when mixed with the above mentioned flavoring materials and colored by the selection of materials or the use of dyes produced a product of the approximate melting point of butter and so closely resembling butter that a large part of the public who patronize hotels and restaurants, having no opportunity to examine packages and labels, could be successfully given this skillfully prepared imitation of butter without fear of detection. So skillfully had this product been compounded, that positive proof that the article under consideration was oleomargarine and not butter, depended upon skillful chemical analysis. The legislatures of the various states concerned themselves with this product, but it was not until National legislation came into effect that the manufacture and sale of oleomargarine was effectively regulated. "Wisconsin was one of the first states, if not the first, to regulate by law the manufacture and sale of oleomargarine, the first law being enacted in 1881."

Early legislation amounted, in short, to a labeling law, and provided that butter made wholly or in part from tallow should be marked "oleomargarine," or made wholly or in part from lard should be marked "butterine." A later Legislature, that of 1885, again grappled with the problem, because the former statute had been found entirely ineffective, but the law of 1885 was found to be ineffective likewise, and twice thereafter the Legislature acted until an effective law was obtained. "Thus fourteen years of strenuous effort to drive the fraud out of the oleomargarine business had proven comparatively ineffective and the fraud continued to stalk abroad through the State with brazen effrontery."

As showing the ineffectiveness of oleomargarine legislation, the first Dairy and Food Commissioner, Honorable H. C. Thom, in his first report dealt with oleomargarine in the following language:

“We should strip oleomargarine of its power, and that can only be done by obliging manufacturers to make it look like itself and not like butter. Butter has worked all these years to make for itself a market and a demand. Now that they are established, it should not be robbed by an imitation. The attack has but just begun. No corner of the State is too remote for its presence, no table so humble, no dining room so grand, no lumber camp so rough that oleomargarine, with its mellow name, will not walk upon and into, with a deceitful bow and brazen smile, with the claim that its name is butter.”

A conscientious enforcement of an effective oleomargarine law by two dairy and food commissioners, the Honorable H. C. Adams and the Honorable J. Q. Emery, was promptly challenged by oleomargarine manufacturers in two fierce battles, in which the constitutionality of the then oleomargarine law was challenged and fought through the lower courts, and the Supreme Court, each time attacking the interpretation of the law placed on it by the Dairy and Food Commissioner:

“After having given manufacturers and dealers ample opportunity to comply with the provisions of law, the Honorable H. C. Adams, then Dairy and Food Commissioner, promptly brought prosecutions in the leading cities of the State and it was at this time when oleomargarine manufacturers did not claim that the natural color of oleomargarine was yellow. Their contention had been that the natural color of oleomargarine is a light straw color and this contention on



their part has been recognized and affirmed by no less an authority than the United States Supreme Court. Their reliance at that time for making oleomargarine look like yellow butter was artificial color and it was not until after the passage of the National law in 1902 that the oleomargarine manufacturers and dealers discovered that the "natural color" of "oleomargarine" is "yellow".

As the Honorable J. Q. Emery has so aptly said:

"The suddenness of the falling of the scales from the eyes of St. Paul and the revelation that came to him on his way to Damascus is not to be compared with the suddenness with which the oleomargarine manufacturers discovered, after the passage of the National oleomargarine law of 1902, that the 'natural color' of oleomargarine is 'yellow'."

The limitation of time is such as to preclude entering into the details of court actions to sustain the theory of the State, namely that oleomargarine must be made to look like itself and not like butter even though the resemblance be brought about by a selection of material rather than by the use of an artificial dye. During these battles we heard much about robbing the poor man of his butter, about increasing the cost of living, and numerous other altruisms on the part of oleomargarine manufacturers, but the plain, unvarnished truth is that if by the selection of material, or the use of an artificial dye, the color of yellow butter could be imitated, the price of oleomargarine to the consumer would be increased to the financial benefit of the manufacturer. This was the goal aimed at, the end sought, and not how cheaply could the poor man be supplied with an article of food to be used in place of butter. The history of law enforcement concerning oleomargarine is one of intensive and

bitter controversy, a matching of wits between the keenest minds money could employ in that industry and dairy and food departments, and it was not until it appeared that prison sentences might become realities, that the trend of thought of those engaged in this industry began to turn in an opposite direction sensing as it were the advantages of compliance with law rather than continued defiance of law.

Having thus described to you briefly some of the high lights of law enforcement, so to speak, so far as the dairy industry is concerned, having illustrated for you the different types of adulteration and very briefly touched upon their efforts upon the dairy industry, you may well ask why reiterate all of these happenings? You may say why worry about the past when the present presents a sufficient number of problems to engage our attention, and I say that a study of what has taken place in the past may materially assist us in solving problems in the future.

I am speaking to you about conditions that were found in your industry, conditions that through the united effort of leaders of your industry and food officials have been corrected, and I may remind you that the problems of the present and future are perhaps of more concern to the industry as a whole than they are to any single individual. The past teaches us that the successes of the future will depend mainly upon the united efforts of all the branches with the best talent and thought that can be obtained from any source.

Wisconsin agriculture is founded on dairying. By making use of her natural resources as soil, climate, an abundance of pure spring water, sweet grasses with a people willing to submit to the confining demands of dairying, the good fortune to fall heir to a group of dairy leaders who early foresaw the necessity of organization and founded the Wisconsin Dairymen's

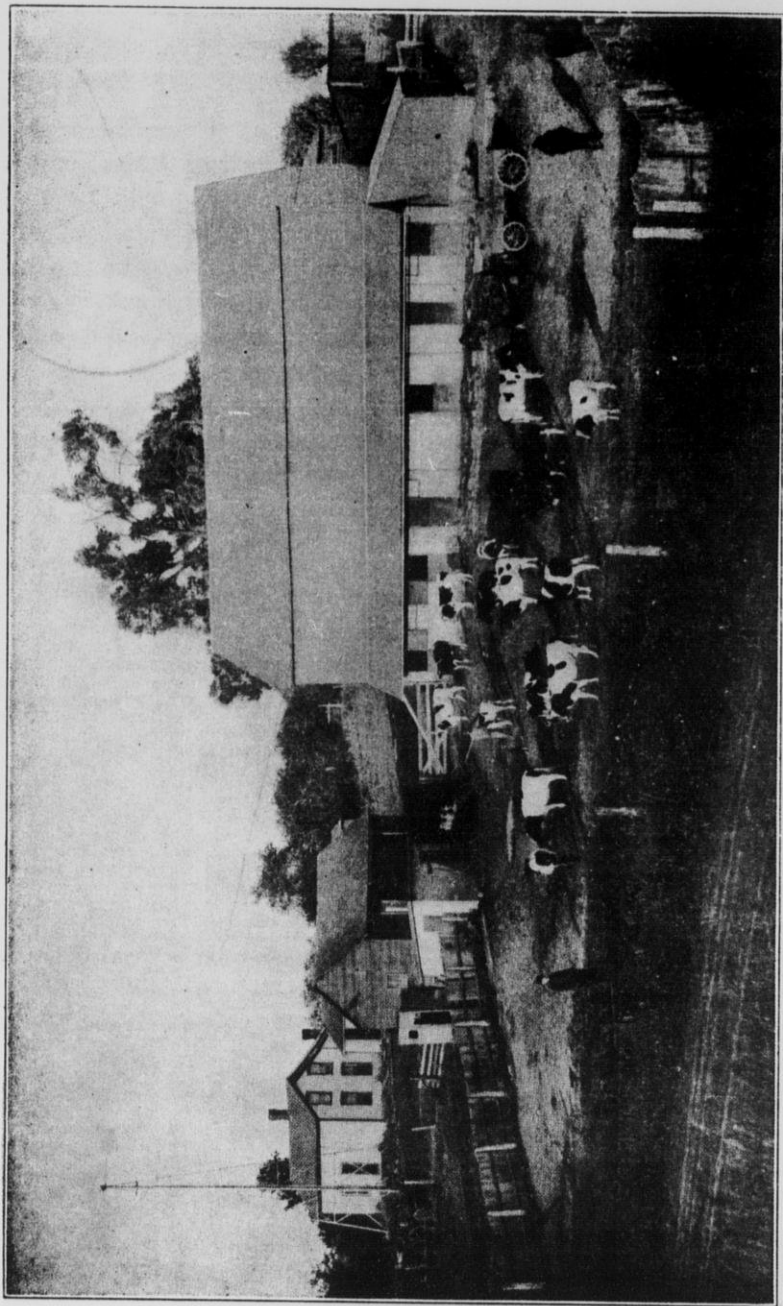
Association with such leaders as former Governor W. D. Hoard, General George W. Burchard, D. W. Curtis, Stephen Favill, W. S. Green and others, the establishment of an efficient agricultural college with men endowed with the power to inspire others, men such as Dean Henry, Professors Babcock, Hart, Steenbock, McCollum and Dean Russell, an able dairy press, with very few if any exceptions dairy and food commissioners instilled with interest and deep concern for the dairy industry and men with the courage of their convictions have fought many a good fight so that the golden harvests of dairy products might ever go on and on, thus insuring prosperity and happiness.

Thus, gentlemen, has CONFIDENCE been built into your industry. Having established a reputation for high grade dairy products, the markets of the world were thrown open and dairying with its meager beginnings has developed to its present great proportions where 50 per cent of the farmer's gross income is from milk, and Wisconsin ranks first in cheese production and in the production of condensed or evaporated milk; third in butter production; produced in 1925 approximately 83 per cent of the Nation's Swiss cheese; 91 per cent of the Nation's brick and Muenster cheese, and has established an enviable record which she must ever jealously guard. In closing, I deem it important to state that the future, yes the immediate future, has for your consideration problems just as important as those mentioned and no less difficult of solution. I feel that the time has arrived when, because of past experience we can safely adopt preventive measures rather than curative ones. From session to session for many years, so-called curative measures have been presented to our Legislature to cope with the problems as they arose, but I am thoroughly convinced that to efficiently deal with our coming problems, we must turn to preventive measures, and I urge that before further attempts at legislation for this great industry are made, careful thought and study of the

problems be made not by a single individual or a small group of individuals, but literally by the industry as a whole.

Now, what of the future?

Let us profit by the past and deal in no uncertain terms with every menace as it presents itself so as to insure for this great State, by adequate protection, its birthright—Dairying.



TYPICAL DAIRY FARM SCENE IN SOUTHERN WISCONSIN

## Why Legumes Are Essential to Successful Dairying

A. J. GLOVER, Editor Hoard's Dairyman, Ft. Atkinson, Wis.

A visit to Green County always brings me renewed encouragement concerning the dairy industry and its future. This atmosphere of prosperity, thrift, and industry everywhere and in all things reveals what the dairy cow can do when given proper attention and when the income from her products is directed intelligently and with the purpose of developing a community and establishing better farm homes. The dairy farmers of this county are to be commended on what they have done to make this county one of the richest and most attractive spots in our great dairy state.

The dairy industry is the largest and most important branch of agriculture. The income from dairy products, by-products, worn-out dairy cows, veals, etc., amounts to nearly one-fourth of the total agricultural income of the nation. So few appreciate this that most people consider the dairy industry rather small and insignificant. We have no place where our dairy industry is concentrated like the meat industry is in Chicago. It is scattered and made up of small units which do not emphasize its immensity or importance. The very fact that the dairy industry is made up of local units and directed by persons patronizing them, gives it a vitality and a strength that is of tremendous importance in directing this industry and establishing it upon a firm, solid foundation.

In 1925 we produced over 116,000,000,000 pounds of milk. We are unable to comprehend even so much as a million pounds of milk, and over 116,000,000,000 pounds cannot be visualized.

Sixteen billion pounds of milk would fill a canal 16 feet wide as deep as the Erie Canal for a distance of 3,170 miles, or equivalent to the distance between New York and San Francisco. If it were put into tank milk cars, it would take a train 34,462 miles long to carry it, or eleven trains running parallel across the continent. When we begin to comprehend the dairy industry in this manner, we do, to some extent, grasp its vastness.

We are gradually educating the people to consume more dairy products. Ten years ago we consumed 78 billion pounds of milk as compared with over 116 billion pounds in 1925, or an increase of 50 per cent. Part of this is accounted for by the 17 per cent increase in population, but the interesting thing to the dairy farmers is the fact that the annual per capita consumption has increased from 790 pounds to 1,012 pounds, or 28 per cent. Put in another way, in 1915 the per capita consumption was 1 quart of milk daily, and in 1925 it was one and one-third quarts. This extra consumption of milk calculated at a very nominal farm value returns to the dairy farmers over \$500,000,000 a year. This increase indicates conclusively the value of letting the consumer know the importance and value of dairy products and the necessity of producing higher quality products.

The per capita consumption of butter is about 17 pounds; cheese, about 4½ pounds. In Switzerland the per capita consumption of cheese is practically 27 pounds. This makes our consumption of cheese very low and can be accounted for in two ways—first, we are not producing the quality of cheese we should and, furthermore, people do not appreciate the food value of cheese. We need to produce more high quality cheese and to advise the consumer of its nutritive properties if we desire more of it consumed and higher prices.

There is opportunity to discuss this phase of dairying still

further, but my subject is, why are legumes essential to successful dairying?

It is not enough to have good cows; they must receive the right ration. Our 23,600,000 dairy cows are underfed, and it is my estimate that we are not producing more than enough protein to meet the requirements of 19,000,000 cows. It is were possible to take the feed which is fed to our nearly 24,000,000 dairy cows and feed it to 19,000,000. I am inclined to believe that as much milk would be produced from the 19,000,000 and the returns would be far greater and the profits many times larger. The cows in our country, as a whole, are being starved for protein.

Dairy farmers of this nation should raise more legumes; that is, alfalfa, red clover, and sweet clover; for they will not only provide an adequate quantity of protein for our cows, but they are beneficial to the land as they increase in it both nitrogen and organic matter.

It might be well to make a comparison between a legume hay and a non-legume hay. Take the plants, alfalfa and timothy. In one hundred pounds of alfalfa hay there are 11 pounds of digestible protein, that is, protein that can be used by the cow; and in one hundred pounds of timothy hay there are but 2.8 pounds of digestible protein. Good alfalfa hay has been found nearly equal to bran when fed to a dairy cow. Timothy hay contains just enough nutrients to sustain a cow, that is, keep her alive.

The question perhaps comes to your minds, how much feed can be expected from an acre devoted to alfalfa and from an acre devoted to timothy? Reasonably good land will yield  $3\frac{1}{2}$  tons of cured alfalfa hay and  $1\frac{1}{2}$  tons of timothy hay. In the  $3\frac{1}{2}$  tons of alfalfa there will be 770 pounds digestible protein and nearly 3,000 pounds digestible carbohydrates and fat,



while in the 1½ tons of timothy hay there will be 84 pounds of protein against 1,400 pounds carbohydrates and fat. In other words, an acre devoted to alfalfa will produce nine times as much protein and twice as much carbohydrates and fat as timothy. Then, why grow timothy when our cows need protein and the land needs nitrogen and organic matter? Timothy has no power to gather nitrogen from the air.

There is another reason for growing alfalfa instead of timothy. I do not know of any crop that supplements corn silage as well as alfalfa hay. A ration made of 35 to 45 pounds of corn silage and from 15 to 20 pounds of good alfalfa hay will provide enough nutrients to permit a cow to produce 6,000 to 8,000 pounds of milk containing 225 to, possibly, 300 pounds of fat. A ration made of these two feeds is better by far, than the average ration fed to the dairy cows of this country. However, it doesn't seem to me wise, in the light of experience which HOARD'S DAIRYMAN has gathered from many dairy farms and its own, to use just alfalfa and corn silage in the making of a ration. Some grain, preferably a mixture made from three or four different kinds, should be used for supplementing these feeds. Dairy farmers who follow this practice are the ones whose herds produce the most and are making the greatest profit.

A dairy farmer with timothy hay and corn silage must of necessity buy mill feeds rich in protein to supplement them. It is not uncommon to find these feeds rather high in price and when used in sufficient quantities to supply the cow with adequate protein, the ration becomes expensive and the profits much reduced. The only way a balanced ration can be made where timothy and silage are used for roughage, is in the purchase of feeds rich in protein. With alfalfa, some of these same feeds may be profitably used but not in such large quantities. Further, if the price of mill feeds becomes relatively higher than the price paid for dairy products, they can be omitted

from the ration and the cow will produce a reasonable flow of milk.

Alfalfa should be grown, too, because no hay crop will yield as much digestible nutrients per acre. It stands next to corn in this respect. An acre of corn yielding 55 bushels will produce around 4,000 pounds digestible nutrients and  $3\frac{1}{2}$  tons of alfalfa will produce about 3,700 pounds. A yield of 50 bushels of oats per acre will produce but 1,055 pounds digestible nutrients. It should be observed that a good crop of alfalfa will provide three times as much feed per acre as oats when an acre yields 50 bushels.

There has been so much written and so much emphasis placed upon alfalfa that it would seem the great majority of dairy farmers, especially, would be growing this crop. When we compare the acreage devoted to all legumes with that used for raising other kinds of hay, we find less than five per cent of our tillable land in clover or alfalfa.

Some thought is required to grow alfalfa. The land selected for it should be well drained, sweet, and in reasonably good fertility. The seed bed should be carefully prepared and the ground inoculated before any alfalfa seed is planted, unless it has been growing alfalfa or sweet clover before. If the land is sour, it will, undoubtedly, require an application of one to two and sometimes as high as three tons of ground limestone or some other form of lime per acre. If we are careful to observe these various factors which I have just mentioned, alfalfa will be a surer crop than red clover.

Farmers have lost their seedings of alfalfa because they have pastured it or cut it too late in the fall. It can be pastured close and can be cut late in the fall and live, providing the winter is mild or the ground is well covered with heavy snow before freezing comes. It is not safe to pasture or to

cut it late in the fall if we expect the crop to live, for four winters out of five the weather is so rigorous that it requires a considerable growth of alfalfa to protect itself. If the alfalfa is eight to ten inches high when freezing weather comes, it will have sufficient protection to prevent its smothering out when sleet storms come or when the fields become covered with ice as is so frequently the case. This height of crop is sufficient to hold the ice away from the roots and provide them with some air which prevents their destruction. There is no use of any one attempting to grow alfalfa unless he is willing to prepare the soil properly and so handle it that it will be protected from our rigorous winters.

It seems to me, however, that when a crop is practically equal to bran and will produce from three to four tons per acre on well fertilized land in Southern Wisconsin, the dairy farmer is not taking advantage of his opportunities when he neglects growing this crop. It sells readily in the barn—it has for ten or fifteen years—at \$20 a ton. What other crop will bring a gross return of \$60 to \$80 per acre?

Our pastures can be materially improved by sowing sweet clover in them or by making provision for sweet clover pastures. Sweet clover is a plant that is not fully appreciated either as a forage or as a soil renovator or improver. I believe that sowing a little sweet clover seed with all small grain would be found very profitable. If it is not needed for pasture, it can be plowed under and the land will be benefited by it.

Professor Fraser of the Illinois Experiment Station for a number of years studied sweet clover and the quantity of seed it would provide when used in the form of pasture. As you know, sweet clover may be sown with any crop like barley, oats, or wheat. When the nurse crop is removed, the sweet clover comes on very rapidly and when it grows the height

of a foot or more, cattle can be turned on it. Usually by the middle of August or the first of September it will be ready to be pastured. It should not be pastured too close the first year; but Professor Fraser found that a little over a half acre the first season sown would support a cow a month to a month and a half, and the second year less than three-fourths of an acre would support a cow nearly four months. This means that the old and the new seeding will pasture a cow five and one-half to six months each year.

Sweet clover will provide much more feed than will bluegrass. It has been found that one acre of good sweet clover pasture provides four times as much feed as an acre of bluegrass. Bluegrass is one of the most disappointing crops we can use for pasture. At best, it provides feed for about only sixty to ninety days each year. Of course, it grows in places where no other grass grows and it does fairly well with very little or no attention; it has worked its way into our system of farming without very little concern being given it. Sweet clover, in too many instances, has been considered a weed and a valueless forage crop. Bluegrass pastures can be improved very materially by sowing them to sweet clover.

It must be remembered that sweet clover is a biennial and if it is to be used for pasture, some should be sown each year. The new seeding can be pastured for four to six weeks in the fall and then all the next year. It comes on early in the spring and the cattle can be turned on it when it is six to eight inches high. It is well to have enough stock to prevent the sweet clover from becoming too large, for when it becomes too big and woody, the cows do not eat it freely. It is the practice of some farmers to cut the sweet clover pasture if too many of the plants get beyond grazing size, but general observations indicate that it is better not to do this. If some of the plants become too large for the cows to eat, it is better to let them

remain standing than to attempt to improve the pasture by mowing it. It requires some planning to provide a constant supply of sweet clover pasture since this plant is a biennial. It is fortunate that the new seeding of sweet clover will be ready to use about the middle of August or first of September, when the old seeding is about through its growth. By taking the cows from the second year's seeding and placing them on the first and letting the old sweet clover pasture stand for a week or two to permit some growth of the plants, it then can be plowed under and there will be no danger of the sweet clover growing the following year.

The seed bed for sweet clover should be prepared the same as for alfalfa. All the way from 8 to 20 pounds of seed are used per acre. Eight to ten pounds of good scarified seed is quite sufficient when the seed bed is well prepared and the seed evenly distributed. Sowing of five pounds of sweet clover seed per acre would provide 34 seeds per square foot, and five plants to the square foot it quite enough. It is quite important, I think, to use scarified seed, for the hulls of sweet clover seed are so tough that unless they are scarified before seeding, many of them will not sprout the first year. When sowing sweet clover for pasture it is just as well to use unscarified seed and then sow a little more because it is well to have some seeds remain unspouted the first year. This will save one seeding, for the seeds that do not sprout the first year will sprout the second and three years will pass before it is necessary to sow more seed. If a considerable number of the plants go to seed it may be unnecessary to reseed the pasture for some years. It has been demonstrated that sowing sweet clover in permanent bluegrass pasture doubles its carrying capacity.

The reasons for growing alfalfa and sweet clover may be summarized as follows: To provide a balanced ration it is necessary to furnish more protein than timothy hay, corn silage,

oats, and corn will supply. It is not possible to build a balanced ration with these crops. The low protein content of rations accounts, to a very large degree, for the low production of cows and farmers who do not buy protein feeds or grow any for supplementing corn, oats, and barley for making rations for their cows, usually obtain an average production of around 140 to 160 pounds of fat a year. We need to grow alfalfa and sweet clover because they improve the soil, adding both nitrogen and organic matter to it. These two crops, the one used for hay and the other for pasture, will more than double the carrying capacity of our land. No hay will produce as much feed per acre as will alfalfa. No crop supplements corn silage better than alfalfa. Alfalfa and corn silage provide a very acceptable ration and when fed with a grain mixture consisting of three or four ingredients, they provide a ration for a cow that will produce 400 or 500 pounds of fat in a year and permit her to produce strong, healthy calves.

## “What Is Needed to Make a No. 1 Swiss Cheese”

By Adolph Abplanalp, Monroe, Wisconsin

I am going to say a few words on what is needed to make a No. 1 cheese. We cheesemakers all know what we need to make a No. 1 cheese, we need a good, clean, healthy, No. 1 milk. I see there are quite a few cheesemakers in the audience today and I know everyone of them can make a No. 1 cheese if they get the right milk—so let's say a few words about how to get that No. 1 milk.

This reminds me of a speech by Bill Olson which I listened to here a few years ago: Bill was talking something in the line of co-operation among the farmers. At that time Mr. Olson said all we need is System. That's our case here, all we need is System (Co-operation).

Co-operation between all parties concerned is necessary for the success of any industry. The cheese industry is not an exception to this rule, in other words, the farmers and cheesemakers must co-operate, must work together hand in hand. The cheesemaker wants to keep his factory in a clean, sanitary, up-to-date condition. I can't see how a cheesemaker can ask his patron to be clean with his milk utensils and everything else about the farm if his factory is a dirty, filthy, unsanitary place.

We cheesemakers got to make the first step and show the farmers what can be done and what must be done.

A number of years ago certain parties introduced to us

cheesemakers and factory owners an intake room. (A separate room where we take in our milk) At that time most of the cheesemakers were not in favor of it—I was one of them myself—because it made extra work. Since I make cheese of milk delivered once a day, I could not get along without that intake room, we have better control of our milk because here every can of milk can be inspected separately before it is dumped in with the rest. If we find any milk that is unfit for cheesemaking purposes we will not accept such. This does not happen very often, still, if it does, and we can show the farmer that one or two cans or whatever amount it may be of his milk is bad, he will take that milk home in a good manner and try to bring better milk the next time. If we cheesemakers can prove to the farmers that it is money in their pocket and that is about the only way to get at them to take good care of their milk, our trouble would be eliminated to a less extent.

You may bring the question before me, how we can tell good from bad milk. This is somethimes done by just the simple method of lifting the lid from the can and smelling of it is enough to tell the cheesemakers whether the milk is good or bad, but to further convince the farmer or to get a more accurate result there are different tests, for instance: the Methylene blue test, fermentation test, also the Wisconsin Curd Test, which are very simple and most all the cheesemakers are familiar with. If there is ever such a time that the cheesemaker is short of help or has not got time to make these tests we have State and also Federal authorities to call upon and I know they are only too glad to come out and help us in locating our trouble.

I don't want to take much more of your time but would like to say just a few words about the silage feed. As we all know there are one or two silos on every farm in Southern Wisconsin and the farmers got to depend on that silage feed. To my opinion good silage—if it is fed in a proper way—does not



harm the cheese manufacturing. Silage should be fed after milking only, for the good reason that milk is very particular and if exposed to that strong odor of silage stands a good chance right there to pick up a lot of bad bacteria.

One more point which I would like to call your attention to and that is silage should not be fed before it is all through the fermentation because we all know silage gets steaming hot and to my opinion cows are not built to digest a hot meal.

## DONATIONS OF PREMIUMS AND SPECIAL PRIZES

Adolph Angliker, Monroe, Wis., 4 cheese cloths, 2-14/4  
2-12/4.

A. H. Barber-Goodhue Co., Chicago, Ill., one pair shoes  
with wooden soles.

Cream City Chemical Works, Milwaukee, Wis., One 5-gal.  
can Snowflake Boiler Compound.

Foreign Type Cheese Dealers' Association, Monroe, Wis.,  
For pro rata fund \$80.00.

General Laboratories, Madison, Wis., Six 1-gal. jugs B. K.

Green County Lumber and Fuel Co., Monroe, Wis., 20  
cheese boxes.

Chr. Hansen's Laboratory, Inc., Little Falls, N. Y., Cash  
\$15.00.

LaVo Company of America, Milwaukee, Wis., Four 35-lb.  
pails new cleaner.

Lehmeier, Schwartz & Co., Inc., New York, N. Y., Cash  
\$18.00.

Monroe Lumber and Fuel Co., Monroe, Wis., One barrel  
Diamond Crystal Cheese Salt.

Morton Salt Co., Milwaukee, Wis., Cash \$5.00.

Ohio Salt Co., Chicago, Ill., Cash \$5.00.

Regez Cheese Co., Monroe, Wis., Two barrels cheese salt  
and ten cheese boxes.

Southern Wisconsin Cheesemakers' and Dairymen's Association, Monroe, Wis., for pro rata fund \$70.00.

H. B. Stanz Co., Milwaukee, Wis., One small Bill Note Book.

The Creamery Package Manufacturing Co., Chicago, Ill.,  
Two white duck suits.

The DeLaval Separator Co., Chicago, Ill., Cash \$40.00 and  
11 gallons Power Separator Oil.

The J. B. Ford Co., Wyandotte, Mich., Four small carving  
sets.

The Johnston Tin Foil & Metal Co., St. Louis, Mo., Cash  
\$18.00.

The Marschall Dairy Laboratory, Madison, Wis., Cash  
\$20.00.

The Sharpless Separator Co., Chicago, Ill., Cash \$50.00.

The Sterilac Co., Chicago, Ill., Twelve 2-oz. bottles Sterilac.

C. E. Zuercher & Co., Chicago, Ill., Cash \$5.00.

John Zurkirchen Co., Monroe, Wis., 20 cheese boxes.

## CHEESE EXHIBIT PRIZE WINNERS

The following cheesemakers received premiums and special prizes.

### SWISS CHEESE

John Anderegg, Maple Grove Factory, Juda, Wis.....98 points

Twenty-five dollars cash, donated by The DeLaval Separator Co.; five dollars, donated by the Marschall Dairy Laboratory; One 14 full size double thread cheese cloth, donated by Adolph Angliker; One 2-oz. bottle Sterilac, donated by The Sterilac Co.

Fritz Brog, College Hill Factory, Juda, Wis.....96.6 points

Ten dollars cash, donated by The DeLaval Separator Co.; Two gallons B. K., donated by the General Laboratories; One 2-oz. bottle Sterilac, donated by The Sterilac Co.; One 5-gal. Snowflake boiler compound, donated by the Cream City Chemical Works; Two 12 full size single thread cheese cloths, donated by Adolph Angliker.

Christ Buehlmann, Trumpy Factory, Clarno, Wis.....96 points

Twenty-five dollars cash, donated by the Sharples Separator Co.; Three dollars cash, donated by the Morton Salt Co.; One 2-oz. bottle Sterilac, donated by The Sterilac Co.; One 14 full size single thread cheese cloth, donated by Adolph Angliker.

Eugene Wirz, Winniger Branch Factory, Darlington....95 points

Five dollars cash, donated by The DeLaval Separator Co.; pro rata money \$5.76.

A. E. Buholzer, Newman Factory, Juda, Wis.,.....94 points

Pro rata money \$5.70.

- Reinhard Mueller, Wuethrich Factory, Clarno, Wis.....94 points  
Pro rata money \$5.70.
- Fred Glauser, Five Corners Factory, Monroe, Wis.....92 points  
Ten dollars cash, donated by the Sharples Separator  
Co.; Pro rata money \$5.58.
- Valentine Zibung, Wells Factory, Argyle, Wis.....91.6 points  
Five dollars cash, donated by the Sharples Separator  
Co.; Pro rata money \$5.56.
- Joe Buehlmann, Health Valley Factory, Juda, Wis.....91.5 points  
Pro rata money \$5.55.
- Adolph Abplanalp, First Swiss Fact'y, Monroe, Wis...91.5 points  
Pro rata money \$5.55.
- Emil Baumgartner, Advance Factory, Monroe, Wis.... 90.5 points  
Pro rata money \$5.49.
- Otto Blaser, Success Factory, Darlington, Wis..... 90.2 points  
Pro rata money \$5.47.

### BLOCK CHEESE

- David Walser, Holstein Prairie Factory, Monticello, 95.8 points  
One white duck suit, donated by the Creamery Pack-  
age Mfg. Co.; One 5-gal. can Power Separator Oil, do-  
nated by The DeLaval Separator Co.; Five Block cheese  
boxes, donated by Green County Lumber & Fuel Co.;  
One barrel Diamond Crystal cheese salt, donated by  
the Monroe Lumber & Fuel Co.; One 2-oz. bottle Steri-  
lae, donated by the Sterilae Co.; Five dollars cash, do-  
nated by the Marschall Dairy Laboratory.
- Albert Ryser, Willett Factory, Argyle, Wis.....94.8 points  
Three gallons Power Separator Oil, donated by The De-  
Laval Separator Co.; One carving set, donated by the  
J. B. Ford Co.; Five Block Cheese Boxes, donated by  
John Zurkirchen Co.; Five dollars cash, donated by  
the Chr. Hansen's Laboratory, Inc.; One 2-oz. bottle

Sterilac, donated by The Sterilac Co.; One barrel Swiss cheese salt, donated by the Regez Cheese Co.

Fritz Locher, Big Rock Factory, Argyle, Wis.....92 points

One 2-oz. bottle Sterilac, donated by The Sterilac Co.; Two gallons Power Separator Oil, donated by The DeLaval Separator Co.; One carving set, donated by The J. B. Ford Co.; Three dollars cash, donated by the Ohio Salt Co.; Two dollars cash, donated by the Morton Salt Co.; One pair shoes with wooden soles, donated by the A. H. Barber-Goodhue Co.; One 35-lb. pail new cleaner, donated by the Lavo Company of America.

Jacob Leuenberger, Hare Factory, Monroe, Wis.....91.3 points

Pro rata money \$5.54.

Herman Ebersold, Apple Grove Factory, Argyle,.....91.2 points

Pro rata money \$5.53.

### BRICK CHEESE

Fritz Rufenacht, F. Stauffacher Factory, Monroe,.....97.5 points

One 2-oz. bottle Sterilac, donated by The Sterilac Co.; One white duck suit, donated by The Creamery Package Mfg. Co.; One gallon B. K., donated by the General Laboratories; Five Brick boxes, donated by the Green County Lumber & Fuel Co.; One small Bill Book, donated by the H. B. Stanz Co.; Three dollars cash, donated by C. E. Zuercher Co.; Five dollars, cash, donated by the Chr. Hansen's Laboratory, Inc.; Five dollars cash, donated by the Marschall Dairy Laboratory.

Fred Glauser, Five Corner Factory, Monroe, Wis.....97 points

One 2-oz. bottle Sterilac, donated by The Sterilac Co.; One carving set, donated by The J. B. Ford Co.; One gallon B. K., donated by General Laboratories; Five Brick boxes, donated by John Zurkirchen Co.; Three

- dollars cash, donated by Chr. Hansen's Laboratory, Inc.; Five Brick boxes, donated by Regez Cheese Co.; One 35-lb. pail new cleaner, donated by the Lavo Company of America.
- Adolph Schmid, Ridge Factory, Riley, Wis.....96.7 points  
 One 2-oz. bottle Sterilac, donated by The Sterilac Co.;  
 One gallon power seperator oil, donated by The De-  
 Laval Separator Co.; One carving set, donated by The  
 J. B. Ford Co.; Two dollars cash, donated by C. E.  
 Zuercher & Co.; Two dollars cash, donated by the Chr.  
 Hansen's Laboratory, Inc.; One 35-lb. pail new cleaner,  
 donated by the Lavo Company of America.
- Arnold Gudel, Scott Factory, Browntown, Wis.....96.5 points  
 Five dollars cash, donated by The Sharples Separator  
 Co.; pro rata money \$5.85.
- Fred Burkhalter, Wood-Andrews Factory, Warren, Ill.,  
 .....95.8 points  
 Three dollars cash, donated by The Sharples Separator  
 Co.; pro rata money \$5.81.
- Sebastian Laesser, Speich Factory, Monroe, Wis.....95.6 points  
 Pro rata money \$5.80.
- A. Herberger, Duncan Hill Factory, Argyle, Wis.....95.2 points  
 One dollar cash, donated by The Sharples Separator  
 Co.; pro rata money \$5.77.
- Martin Suter, Saw Mill Factory, Blanchardville, Wis. 95.2 points  
 One dollar cash, donated by The Sharples Separator  
 Co.; pro rata money, \$5.77.
- Kraft Cheese Co., Argyle, Wis., complimentary score 94.3 points
- Jacob Leuenberger, Hare Factory, Monroe, Wis.....92.5 points  
 Pro rata money \$5.61.
- Valentine Zibung, Well Factory, Argyle, Wis.....91.5 points  
 Pro rata money \$5.55.

**LIMBURGER CHEESE**

- Joseph Conrad, Prosper Factory, Monroe, Wis.....98.7 points  
 One 2-oz. bottle Sterilac, donated by The Sterilac Co. ;  
 Five Limburger boxes, donated by the Green County  
 Lumber & Fuel Co. ; Ten dollars cash, donated by The  
 Johnston Tin Foil & Metal Co. ; Ten dollars cash, do-  
 nated by Lehmeier, Schwartz & Co. ; Five dollars cash,  
 donated by the Marschall Dairy Laboratory
- John Minnig, Loveland Factory, Monticello, Wis.....98.6 points  
 One 2-oz. bottle Sterilac, donated by The Sterilac Co. ;  
 One gallon B. K., donated by the General Laboratories ;  
 Five Limburger cheese boxes, donated by the John Zur-  
 kirchen Co. ; Five dollars cash, donated by The Johnston  
 Tin Foil & Metal Co. ; Five dollars cash, donated by  
 Lehmeier, Schwartz & Co. ; One 35-lb. pail new cleaner,  
 donated by the Lavo Company of America.
- Alfred Schober, Teuscher Bros. Factory, Monroe,.....98.5 points  
 One 2-oz. bottle Sterilac, donated by The Sterilac Co. ;  
 One gallon B. K. donated by the General Laboratories ;  
 Three dollars cash, donated by The Johnston Tin Foil  
 & Metal Co. ; Three dollars cash, donated by Lehmeier,  
 Schwartz & Co. ; Two dollars cash, donated by the Ohio  
 Salt Co. ; One barrel Limburger cheese salt, donated  
 by the Regez Cheese Co.
- Otto Widmer, Mt. Rose Factory, Verona, Wis.....96.7 points  
 Pro rata money \$5.87.
- Otto Hohl, Hanover Factory, Hanover, Wis.....96.5 points  
 Pro rata money \$5.85.
- Emil Frehner, Frehner Factory, Beloit, Wis.....96.5 points  
 Pro rata money \$5.85.
- Jacob Heim, Klassy Factory, Monticello, Wis.....96.4 points  
 Pro rata money \$5.84.



August Thueler, Tschudy Factory, Monroe, Wis.....95.7 points

Pro rata money \$5.81.

David Gempeler, Star Factory, Hanover, Wis.....95.2 points

Pro rata money \$5.77.

Rudy Langacher, Burgy & Wittenwyler Factory, Monticello,  
Wis. .... 95 points

Pro rata money \$5.76.

Anton Motz, Byerhofer Factory, Monroe, Wis.....93.3 points

(Only two pounders exhibited)

Five Limburger cheese boxes, donated by the Green  
County Lumber & Fuel Co.; Five Limburger cheese

boxes, donated by the John Zurkirchen Co.; Five Lim-  
burger cheese boxes, donated by the Regez Cheese Co.;

Pro rata money \$5.66.

#### AMERICAN CHEESE

Adolf Roelli, Hicks Factory, Shullsburg, Wis.....95 points

Given from pro rata money \$2.00.

## S. A. Hall Explains His Work in Factories.

The fact that all the Swiss cheese, both Wisconsin and Ohio, winning top places at the National Dairy exposition in Detroit was made with the methods of manufacture recommended by the United States bureau of dairying and the Wisconsin College of Agriculture would seem to justify the general use of these methods, declared S. A. Hall before the cheesemakers' convention.

Mr. Hall was here as manufacturing specialist of the bureau of dairying. The national bureau and College of Agriculture cooperate to place Mr. Hall in the local field, the bureau paying two-thirds of his salary, the state one-third, the bureau footing the bill for all expenses and the state furnishing all cultures and equipment for his laboratory. Mr. Hall's service to factories is free, the only requirement in return being cooperation. Cooperation includes permitting the specialist to be present when cheese is graded and keeping a record of each cheese made.

Methods which Mr. Hall said he encouraged here are: cooling, clarifying and standardizing of milk, use of the eye former, the milk starter and rennet extract and of the methylene blue test and fermentation tests to determine the quality of milk.

Instead of "spiking" trouble here and there in the field as instructors have done in the past, Mr. Hall tried a new plan here this year seeking to obtain definite results with a few factories by working with them an entire season. The factories in which Mr. Hall worked were the First Swiss, the Five Corners, the Newman and some at the Chris Marty factory.

Ninety-one factories in the local district are using the milk

starter, sent them from the college at Madison, Mr. Hall said. The distribution of the starter was free at first but now a charge is being made and the fact that so many continued to use it at some cost recommends it, Mr. Hall believes.

He quotes Dr. Robert W. Burri, Switzerland cheesemaking expert, who visited Wisconsin not long ago, as telling Prof. Hastings at Madison that he uses the same eye former put out by the college at Madison and finds it highly satisfactory for his work in Switzerland. He uses a milk starter similar to the Wisconsin kind and has good results, he is quoted as saying. Mr. Hall urged particular care on the part of cheesemakers in handling starters.

Mr. Hall suggested that many curing rooms in cheese factories are too small not permitting a sufficiently long curing period to insure an output of highest quality cheese. Complaints about well water have come to him, he said, and he recommends that if purity of any source of water is doubtful that a sample be mailed for test to the laboratory of hygiene at Madison. He deplored straight buying, says that by such an old fashioned system work such as he has been helping in here does not show to advantage.

Mr. Hall voiced praise for Professor Hastings for managing so well the distribution of cultures in the territory here. He also commended Jacob Gempeler and Fred Marty for their part in having the cheese at the National show sold to advantage. He thanked Mr. Marty, Mr. Elmer, and Jacob Lehnherr, state inspector, for their cooperation with him.

He advised that as much cheese as possible be exhibited from here at displays around the country as a means of boosting the foreign type industry of Wisconsin.

## RESOLUTIONS

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The Committee on Resolutions beg leave to remind the members of this Cheesemakers' and Dairymen's Association that its aim has always been to advance the cheese and dairy industry. That this may be accomplished, let every one strive for clean and sanitary dairy barns, clean milk utensils, clean and sanitary cheese factories, healthy dairy cows, properly cooled milk. We deem these fundamental to a high grade industry. Without them only inferior grade cheese and dairy products can result. To this end we commend the President's address with other speakers who have endeavored to emphasize the above facts as fundamental.

Whereas, We have on our Statutes a law compelling the labeling of a pure, wholesome article of food with the label Whey Butter, which label is detrimental to the producer because it arouses curiosity and suspicion among the consuming public, and drives our cream out of the state, to be manufactured into butter, and reshipped into Wisconsin as creamery butter, be it

Resolved, That we instruct our members of the legislature to work for the repeal of this law.

In view of the contemplated increase in freight rates on cheese and dairy products, we recommend that this association go on record again as opposed to any increase in freight rates, as this burden would fall heavily on the farmers and consumers. This we think a detriment to the dairy and cheese industry. We therefore earnestly request the Railroad Commission to carefully consider the interest of the farmers with the cheese and dairy industry.

We recommend that this Association go on record as ask-

ing for an increase in tariff on Swiss cheese of 50 per cent in advance of the present tariff and that our secretary be instructed to bring this resolution to the attention of our representatives in Congress.

We commend the work of the Dairy School at the University of Wisconsin, and urge all cheesemakers to avail themselves of this opportunity as far as possible. Also that the services of a competent cheese instructor be secured as far as possible.

Appreciative of the long and faithful service of 32 years of Prof. E. H. Farrington of the Dairy School of the University of Wisconsin; of his untiring effort for the betterment of our dairy industry, we, the members of Southern Wisconsin Cheesemakers' and Dairymen's Association, wish hereby to express our appreciation and that a copy of this resolution be signed by our President and Secretary and sent to Prof. E. H. Farrington.

Resolved, That the thanks of this Association are hereby tendered to the officers and members, to exhibitors and donaters of special prizes, the speakers on the program and entertainers who assisted in making this convention successful.

H. H. MOE,  
C. R. SHEPLEY,  
F. A. KUENZL.

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## SECRETARY'S NOTES

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We had fair weather during the two days convention which caused a good attendance at every session. Everyone of the scheduled speakers was at his post and caused the convention to be a very interesting one.

The good music of Miss Marie Spec's orchestra combined with the excellent play entitled "Go Slow Mary", given by the Clarno Dramatic Club under the leadership of Mr. and Mrs. C. E. Herbert, drew big crowds both evenings.

The cheese exhibit was excellent and most every entry was of fine quality, especially in the limburger cheese department. All in all it was one of the best and most successful conventions ever held.

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