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Proceedings of the eleventh annual meeting of the Southern Wisconsin Cheesemakers' and Dairymen's Association held at Monroe, Wisconsin, Friday and Saturday, January 20 and 21, 1911. 1911

Southern Wisconsin Cheesemakers' and Dairymen's Association
New Glarus, Wisconsin: Courier Press, 1911

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PROCEEDINGS

of the

ELEVENTH ANNUAL MEETING

of the

Southern Wisconsin Cheesemakers' and
Dairymen's Association

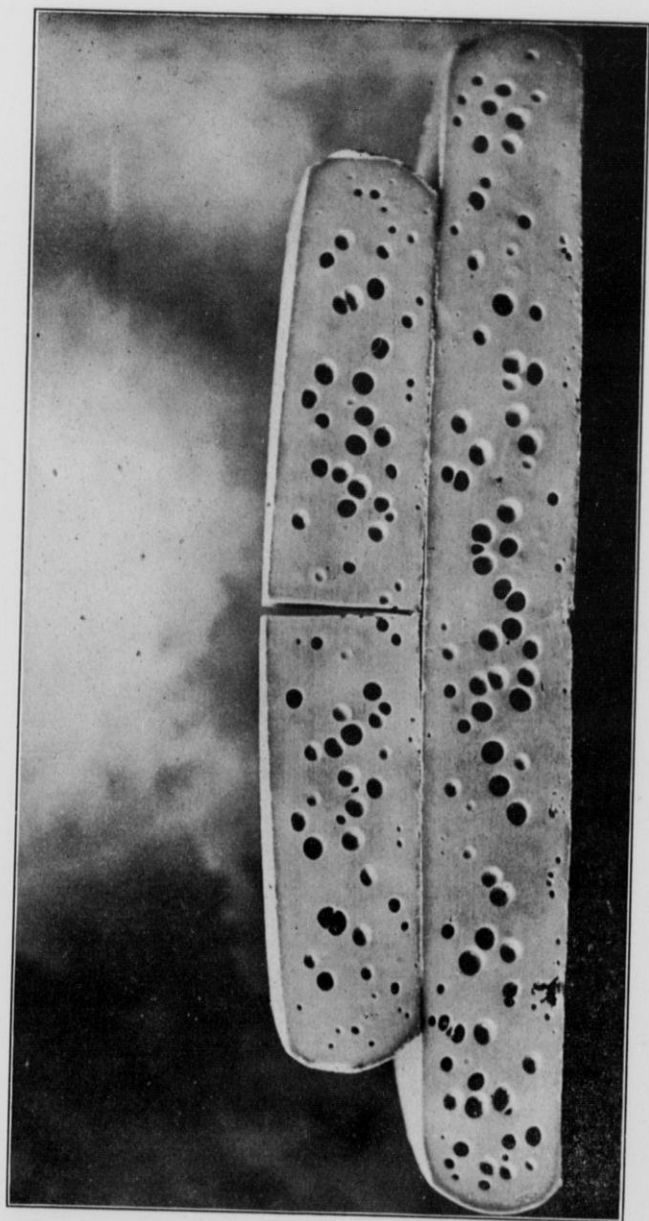
Held at

MONROE, WISCONSIN

Friday and Saturday, January 20 and 21,

1911





An A No. 1 Swiss Cheese

PROCEEDINGS

of the

ELEVENTH ANNUAL MEETING

of the

Southern Wisconsin Cheesemakers' and
Dairymen's Association

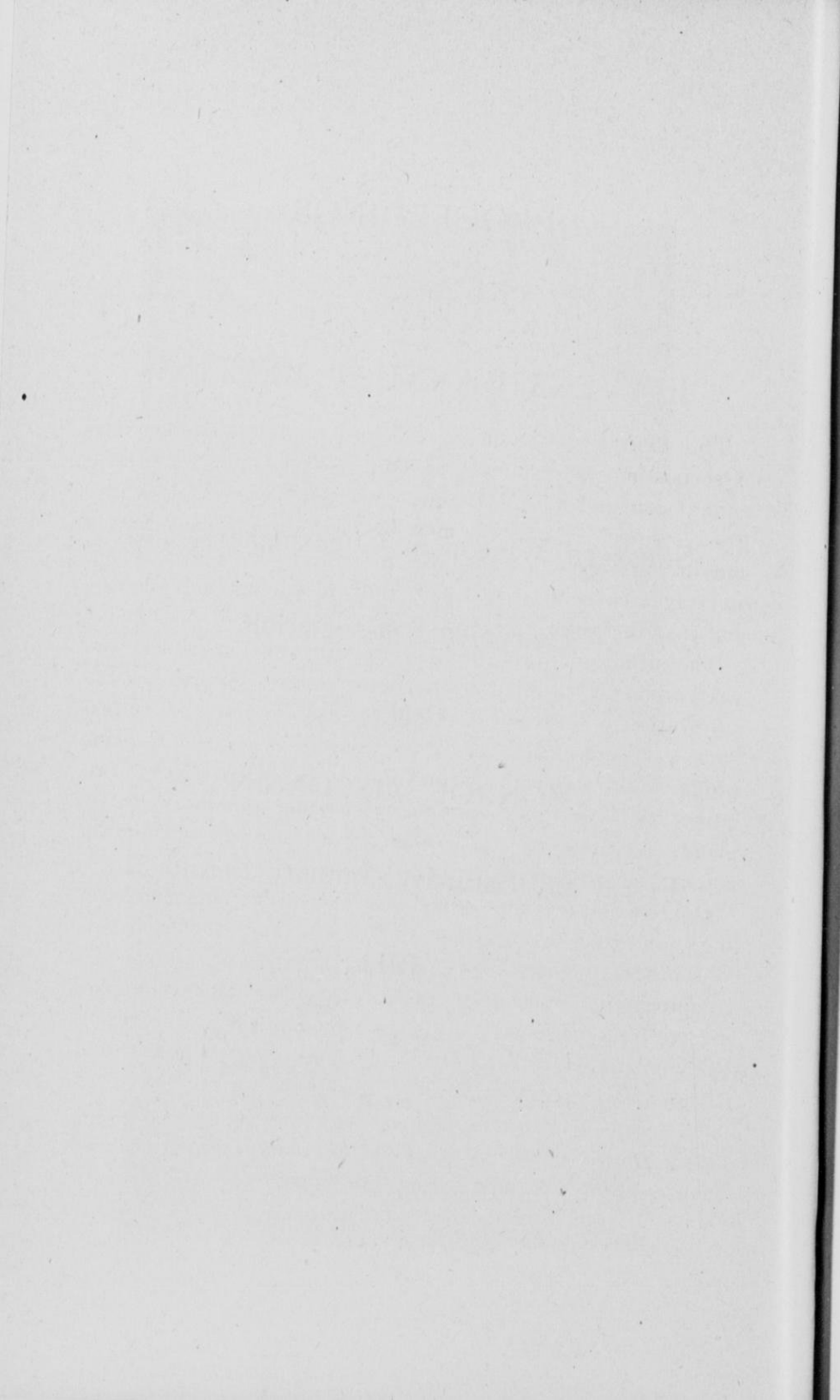
Held at

MONROE, WISCONSIN

Friday and Saturday, January 20 and 21,

1911





PREFACE.

The Southern Wisconsin Cheesemakers' and Dairymen's Association present herewith the proceedings of their eleventh annual convention. The good work of the association progresses smoothly and the membership is larger than ever, a convincing sign that the aim for which the association is striving creates more and more interest among the dairymen and that their work is appreciated.

The situation of the market in dairy products in the past year produced excellent evidence that that for which the association is striving is the greatest necessity, viz., to produce a superior quality. This alone will be able to bring profit to the dairymen, while an inferior quality which requires the same raw material and same amount of labor, brings no profit to the producer and crowds out of the market a double quantity of good products.

Progressive workers along the line of dairying and farming have long established said claim and the Southern Wisconsin Cheesemakers' and Dairymen's Association is a combination of such progressive workers and their endeavors receive the highest compliments from good authorities in the whole State of Wisconsin as well as in the whole Union, Canada, Mexico, Japan and old Europe.

The demand for this eleventh report is so great that the association is compelled to have the same issued in a much greater number so as to satisfy all demands.

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Bidlingmeier, Albert.....	R. R. No. 7, Monroe, Wis.
Benkert, Fred. E.....	R. R. No. 4, Monroe, Wis.
Benkert, Rudy, Jr.....	R. R. No. 7, Monroe, Wis.
Benkert, Chas.....	R. R. No. 3, Monroe, Wis.
Bruegger, Arnold	Woodford, Wis.
Blumer, Otto.....	R. R. No. 1, Clarno, Wis.
Baer, Fred.	Ridgeway, Wis.
Buergi, August	Ridgeway, Wis.
Becker, Wm.	Monroe, Wis.
Benkert & Stauffacher.....	Monroe, Wis.
Blumer, Adam, Sr.....	Monroe, Wis.
Blumer, Adam, Jr.....	Monroe, Wis.
Blumer, Fred. J.....	Monroe, Wis.
Blumer, Jacob C.	Monroe, Wis.
Buerke, Peter	Monroe, Wis.
Buehler, John & Son.....	Monroe, Wis.
Burkhalter, Jacob	Monroe, Wis.
Becker & Schare.....	Monroe, Wis.
Bolender, Fred.	Monroe, Wis.
Becker, Dave.	Monroe, Wis.
Boss, Fred.	Monroe, Wis.
Bennett, C. W. Dr.....	Monroe, Wis.
Buri Bros.	Monroe, Wis.
Booth, Chas.	Monroe, Wis.
Barlow, C. L.....	Monroe, W.s.
Blum, Sam.	Monroe, Wis.
Blum, Werner	Monroe, Wis.
Blumer, Fred.	Monroe, Wis.
Baumgartner, Jacob	Monroe, Wis.
Blumer, Henry.....	R. R. No. 3, Monroe, Wis.
Bauman, John	Monroe, Wis.
Baer, U. S.....	Madison, Wis.
Bear, J.	Blanchardville, Wis.
Berneath, J.	Blanchardville, Wis.
Brechbuhl, Fred.	Monroe, Wis.
Balmer, Adolph	Monticello, Wis.
Bartchi, Fred.	Albany, Wis.
Blikansdorfer, John	S. Wayne, Wis.
Blumer, Fred.	Monroe, Wis.

C.

Casanovan, John	Monroe, Wis.
Collintine, John.....	R. R. No. 7, Monroe, Wis.
Cornelius, E. C.....	Monroe, Wis.
Clayton, W. D.....	Monroe, Wis.
Chambers, C. L.....	Monroe, Wis.
Carroll, Edw.	Monroe, Wis.
Chadwick, W. W.....	Monroe, Wis.
Commercial & Savings Bank.....	Monroe, Wis.
Clark, R. B. Dr.....	Monroe, Wis.
Corsen, F. C.....	Monroe, Wis.
Church, R. W.....	Monroe, Wis.
Collentine, Arthur	Monroe, Wis.
Clark, Frank.....	R. R. No. 4, Monroe, Wis.

D.

Lurst, Herman	Bellville, Wis.
Deiningcr, John	Monroe, Wis.
Dibble, C. B., Agt.....	Milwaukee, Wis.
Luerst, J. Henry.....	Monroe, Wis.
Dodge, A. C.....	Monroe, Wis.
Davis, Dallas.....	R. R. No. 5, Monroe, Wis.
Dettweiler, John.....	R. R. No. 4, Monroe, Wis.
Dettweiler, Fred.....	R. R. No. 4, Monroe, Wis.
Dettweiler, Arnold.....	R. R. No. 4, Monroe, Wis.
Davis, Austin	Monroe, Wis.
Doharty, Jim.	Monroe, Wis.
Dahler, John	Darlington, Wis.
Dahler, Mike	Darlington, Wis.
Dahler, Andrew	Argyle, Wis.
Dahler, John	Argyle, Wis.
Disher & Schneider	Monroe, Wis.
Dodge, Chas.	Monroe, Wis.
Dunwiddie, Wm.,	Monroe, Wis.
Elmer, M. J.	Argyle, Wis.
Elmer, Henry.....	R. R. No. 4, Monroe, Wis.
Elmer, J. U.....	R. R. No. 2, Monroe, Wis.
Elmer, Jos.....	R. R. No. 4, Monroe, Wis.
Elmer, John H.....	Monroe, Wis.
Elmer, John C.....	Monroe, Wis.

Elmer, Henry	Monroe, Wis.
Elmer, Alvin	Monroe, Wis.
Etter, John	Monroe, Wis.
Einbeck, Chas.	Monroe, Wis.
Elmer, Jacob J.	Monroe, Wis.
Elmer, Adam	Monroe, Wis.
Erwin, George	Monroe, Wis.
Ellis, G. E.	701 W. Johnson St., Madison, Wis.
Eaton, Geo. W.	R. R. No. 5, Monroe, Wis.
Elmer, John A.	Monroe, Wis.
Elmer, Henry.	R. R. No. 3, Darlington, Wis.
Emmenegger, J.	Dill, Wis.
Engler & Hirsig	New Glarus, Wis.
Esche, Gottf.	Darlington, Wis.

F.

Feichter, Jacob.	R. R. No. 1, Monroe, Wis.
Freitag, Nick.	Monticello, Wis.
Fritsch, John	Clarno, Wis.
Fischer, Wm.	R. R. No. 1, Stitzer, Wis.
Freitag, Walter.	R. R. No. 6, Monroe, Wis.
Freitag, Bat.	R. R. No. 6, Monroe, Wis.
Feldt, John.	R. R. No. 6, Monroe, Wis.
Fitzgibbons Bros.	Monroe, Wis.
Faeser, Fred. W.	Monroe, Wis.
Fritsch, John D.	R. R. No. 1, Clarno, Wis.
Fridle, Robert	Clarno, Wis.
Frautschy, J. S.	Clarno, Wis.
Fiddler, James	Monroe, Wis.
Furrer, Ulrich	Hollandale, Wis.
Frehner, Carl	Argyle, Wis.

G.

Ginner, Jos.	R. R. No. 3, Monroe, Wis.
Geigle, Jacob.	R. R. No. 6, Monroe, Wis.
Gempeler, Jacob	Monroe, Wis.
Gloege, Emil	Monroe, Wis.
Geigle, Math.	Monroe, Wis.
Gorham, R. D.	Monroe, Wis.
Gnagi, W. B. Dr.	Monroe, Wis.
Galle, F. W.	Monroe, Wis.

Galle & Co., S.....	New York, N. Y.
Gibbons, Richard	Monroe, Wis.
Gifford, R. B.....	Monroe, Wis.
Guse, P. W.....	Madison, Wis.
Gerber, Peter	Barneveld, Wis.
Grenzow, Wm.	Juda, Wis.
Geigle, John.....	R. R. No. 6,	Monroe, Wis.
Griffeth, L. O.....	Monroe, Wis.
Graack, C. C.	Arlington, Wis.
Gempeler, J.	Argyle, Wis.
Gettings, M. C.....	Monroe, Wis.
Gruessi, Herman	Warren, Ill.
Granigher, Edwin	Darlington, Wis.
Gapen, M. T.....	Monroe, Wis.
Gempeler, J.	Argyle, Wis.

H.

Lefty, T. C.....	New Glarus, Wis.
Hoesly, M. F.....	New Glarus, Wis.
Huber, Anton	Monroe, Wis.
Hofer, Julius	Winslow, Ill.
House, E. R.....	151 13th St.,	Milwaukee, Wis.
Huber, Joseph	Monroe, Wis.
Hulburt, H. M.....	R. R. No. 2,	Monroe, Wis.
Hart, Chas., Agt.....	Milwaukee, Wis.
Huntington, R. T., Agt.....	Milwaukee, Wis.
Hougland, A. C.....	St. Paul, Minn.
Heusser, Albert.....	R. R. No. 2,	Winslow, Ill.
Hahlen, Jacob.....	R. R. No. 6,	Monroe, Wis.
Hammerli, John	Ridgeway, Wis.
Haldiman, Fred.....	R. R. No. 5,	Monroe, Wis.
Haldeman, John.....	R. R. No. 5,	Monroe, Wis.
Haase, John	R. R. No. 3,	Monroe, Wis.
Hartwick, W. H.....	R. R. No. 5,	Monroe, Wis.
Horan, J. J.	Monroe, Wis.
Heberman, Henry.....	R. R. No. 7,	Monroe, Wis.
Heinzelman, Andrew	Monroe, Wis.
Hauser, John T.....	Monroe, Wis.
Huffman & Son, J. A.....	Monroe, Wis.
Hodges, G. T.....	Monroe, Wis.

Hedges, F. L. Dr.....	Monroe, Wis.
Hefty, Henry	Monroe, Wis.
Higgins, D. H.....	Monroe, Wis.
Huffman, E. A.....	Monroe, Wis.
Hoesly & Grinnell	Monroe, Wis.
Heer, Abraham	Monroe, Wis.
Haack, Carl	Monroe, Wis.
Holcomb, R. C.	Monroe, Wis.
Hansen, J.	Monroe, Wis.
Hanley, M. J.....	75 Douglas Ave., Freeport, Ill.
Hansen, H.	Blanchardville, Wis.
Hessig, Ernest	Monticello, Wis.
Hefty, Fred. K.	Monticello, Wis.

I.

Ingold, John, Sr.....	R. R. No. 5, Monroe, Wis.
Isely, Wm.....	R. R. No. 7, Monroe, Wis.
Ingold, Fred.	Monroe, Wis.
Iaggi, John C.	Darlington, Wis.

J.

Jones, F. E.....	Chicago, Ill.
Jones, Jerome T.	Barneveld, Wis.
Jennings, Janet	Monroe, Wis.
Jayberg, Roy	Monroe, Wis.
Jeffery, F. D.....	R. R. No. 9, Monroe, Wis.

K.

Kneubeuhler, Louis	Dodgeville, Wis.
Knight, M. J.....	Monroe, Wis.
Kubly & Deininger	Monroe, Wis.
Kundert Bros.	Monroe, Wis.
Kohli, Robert	Monroe, Wis.
Kohli, Chas.	Monroe, Wis.
Kundert, C. Hdwe. Co.....	Monroe, Wis.
Karlen, Jacob, Jr.....	Monroe, Wis.
Karlen, Gottlieb	Monroe, Wis.
Kaeser, John	Monroe, Wis.
Kundert, Jacob B.	Monroe, Wis.
Kraus, George.....	R. R. No. 4, Monroe, Wis.
Kempfer, Gottlieb	Darlington, Wis.
Krebs, Gottlieb	Darlington, Wis.

Krebs, Ernest	Monroe, Wis.
Kuby, J. N.....	R. R. No. 9, Monroe, Wis.
Kormann, G.	Monticello, Wis.
Knebel, F. B.	Monticello, Wis.
Kellenberger, H.	Monticello, Wis.
Kolb, John.....	R. R. No. 7, Monroe, Wis.
Keller, Otto	Woodford, Wis.
Kundert, R.	Brodhead, Wis.
Kaeser, Emil	New Glarus, Wis.
Kohli, Louis	Monroe, Wis.
Knipschild & Gerber	Monroe, Wis.
Knight, Wm.	Monroe, Wis.
Knipschild Bros.	Monroe, Wis.
Kundert, John	New Glarus, Wis.

L.

Lehnherr, J.	Brodhead, Wis.
Ledermann, John	Brodhead, Wis.
Lengacher, Fred.	R. R. No. 9, Monroe, Wis.
Lehmann, Fred.	Argyle, Wis.
Lichtenwalder, John.....	R. R. No. 9, Monroe, Wis.
Lehnherr, Fred.	R. R. No. 1, Monroe, Wis.
Legler, George	Argyle, Wis.
Loebl, H. J., Agt.....	Milwaukee, Wis.
Latzer, Robert	New Glarus, Wis.
Lehman; Ernest	Darlington, Wis.
Linder, Robert	Argyle, Wis.
Lengacher, John	Monticello, Wis.
Ludiow, Ed.	Monroe, Wis.
Ludlow, W.	Monroe, Wis.
Legler, Henry	Gratiot, Wis.
Lewis, A. Hdwe. Co.....	Monroe, Wis.
Luchsinger, John	Monroe, Wis.
Lanz, Fred.	Monroe, Wis.
Ludlow, Henry	Monroe, Wis.
Leiser, Fred.	Monroe, Wis.
Liechty, Fred.	Monroe, Wis.
Lamboley, Francis E.	Monroe, Wis.
Ludlow, Wm.	Monroe, Wis.
Linder, Arnold	Monroe, Wis.

Legler, Peter	Argyle, Wis.
Lanz, A. & Sons.....	Monroe, Wis.
Luchsinger, Frank	Monroe, Wis.
Luchsinger, Thomas	Monroe, Wis.
Leiser, F.	Blanchardville, Wis.

M.

Meyer, S. R. Dr.....	Monroe, Wis.
Misteli, Mrs. Gust.	Monroe, Wis.
Monroe & Moore, Drs.....	Monroe, Wis.
Meythaler Bros.	Monroe, Wis.
Mauermann, F. J. Dr.....	Monroe, Wis.
Monroe Evening Times	Monroe, Wis.
Miller, C. F.	Monroe, Wis.
Miller, Chas.	Monroe, Wis.
Morse, Cal.	Monroe, Wis.
Meyer, M. H.....	432 N. Warren St., Madison, Wis.
Marty, Matt.....	R. R. No. 1, Monticello, Wis.
Moritz, John	R. R. No. 3, Monticello, Wis.
Meier, Adolph	Monroe, Wis.
Moser, Alf.	Darlington, Wis.
Meyer, Nic.	Darlington, Wis.
Motz, Anton	Monticello, Wis.
Martina, Aug.	Monticello, Wis.
Mani, Fred.	Barneveld, Wis.
Marty, Jacob	Brodhead, Wis.
Meyer, Henry	Darlington, Wis.
Matter, Otto	S. Wayne, Wis.
Marschall, A. J.....	Madison, Wis.
Mackey, Frank	Monroe, Wis.
McManners, H. S.	Madison, Wis.
Marty, Carl	Chicago, Ill.
Mauer, C. W.....	Madison, Wis.
Marty, Fred.	Monroe, Wis.
McGrath, Wm.	Monroe, Wis.
Miller, Walter	Monroe, Wis.
Miller, Manuf. Co.	Monroe, Wis.
Moe, H. H.....	R. R. No. 9, Monroe, Wis.
Moritz, Fred.	Monroe, Wis.

N.

Natizer, Sam	Monroe, Wis.
Norton, George	Monroe, Wis.
Nuenschwander, Ed.	Monroe, Wis.
Newmann, M. J. Dr.....	Monroe, Wis.

O.

O'Connor, John	Monroe, Wis.
Odell, Emery A.	Monroe, Wis.
Oertig, Alb.	Argyle, Wis.

P.

Pietsch, George	Monroe, Wis.
Pfeiffer, George, Jr.	Monroe, Wis.
Patterson & Nymann	Monroe, Wis.
Penn, J. C.	Monroe, Wis.
Pfeute, Carl	Blanchardville, Wis.
Phipps, J. H., Agt.....	Milwaukee, Wis.
Pfeister, C.	Woodford, Wis.
Prisk, Wm. H.	Monticello, Wis.
Pfund, Herman.....	R. R. No. 5, Monroe, Wis.
Priewe, Chas.....	R. R. No. 1, Monroe, Wis.

R.

Ritchard, Fred.	Monroe, Wis.
Ruetsch, Herman	Monticello, Wis.
Rolli, Adolph	Darlington, Wis.
Roderick, J. L.	Brodhead, Wis.
Reber, John	Kenyon, Minn.
Rothenbueler, Jacob	Argyle, Wis.
Ruben, Adolph	Barneveld, Wis.
Ruben, Wilhelm	Barneveld, Wis.
Roethlisberger, Daniel	Ridgeway, Wis.
Rufer, Jacob.....	R. R. No. —, Monroe, Wis.
Rufer, Ulrich.....	R. R. No. 3, Monticello, Wis.
Richards, Emil.....	R. R. No. 3, Monticello, Wis.
Rogers, Wm.	Blanchardville, Wis.
Ryan, J.	Blanchardville, Wis.
Rohner, A.	Blanchardville, Wis.
Regez, E. & Son.....	Blanchardville, Wis.
Regez, August	Dodgeville, Wis.
Roth, Christ.	Monroe, Wis.

Ruff, Paul	Monroe, Wis.
Rothenbuehler, Ulrich	Monroe, Wis.
Regez, Jacob, Sr.	Monroe, Wis.
Regez, Jacob, Jr.	Monroe, Wis.
Regez, Herman	Monroe, Wis.
Ross & Keegan	Monroe, Wis.
Rubin, Fred.	Monroe, W.s.
Reub, J. F. Dr.	Monroe, Wis.
Rote, Alvin	Monroe, Wis.
Ruefenacht, John	R. R. No. 8, Monroe, Wis.
Roethlisberger, Simon	Warren, Ill.
Rupert, Henry	Argyle, Wis.
Rufenacht, Gottlieb	Darlington, Wis.

S.

Schneeberger, F.	Brodhead, Wis.
Stauffacher, Matt.	Monticello, Wis.
Smith, Thomas	Monroe, Wis.
Steinman, Fred.	Monroe, Wis.
Stadelmann, John	Warren, Ill.
Schneeberger, Fred.	Warren, Ill.
Stauffacher, Sam	Monroe, Wis.
Stauffacher, Peter	Monroe, Wis.
Schmit, Adam	Monroe, Wis.
Schaad, Emil	Monroe, Wis.
Solbraa, Mat. E.	Monroe, Wis.
Schneider, Chas.	Monroe, Wis.
Sacker & Frautchy	Monroe, Wis.
Schindler, Arthur J. Dr.	Monroe, Wis.
Stauffacher, Fred. J.	Monroe, Wis.
Stearns Bros.	Monroe, Wis.
Strahm, John	Monroe, Wis.
Steffin, Jacob	Monroe, Wis.
Schuetz, Wm.	Monroe, Wis.
Spangler & Ingold.	Monroe, Wis.
Schriner Bros.	Monroe, Wis.
Scott, G. A.	Monroe, Wis.
Summerill & Son	Monroe, Wis.
Schneider Bros.	Monroe, Wis.
Stewart, John	Monroe, Wis.

Smith, M. J., Agt.....	Monroe, Wis.
Sullivan, M. J.	Monroe, Wis.
Stecker, Albert	Monroe, Wis.
Schindler, Andrew	Monroe, Wis.
Schafer, Conrad.....	R. R. No. 5, Monroe, Wis.
Stauffacher, Abraham	Monroe, Wis.
Smith, S.	Blanchardville, Wis.
Schoepfer, J.	Blanchardville, Wis.
Schneider, J.	Blanchardville, Wis.
Schmit, Theodore.....	R. R. No. 7, Monroe, Wis.
Steinman, Gottfried.....	R. R. No. 2, Monroe, Wis.
Streich, John.....	R. R. No. 1, Monroe, Wis.
Stauffacher, Jacob.....	R. R. No. 3, Monroe, Wis.
Stauffer, Robert	Monticello, Wis.
Steiner, Fred.	Darlington, Wis.
Strauss, Gottf.	Darlington, Wis.
Steinman, O.	Darlington, Wis.
Strauss, Fred.	Argyle, Wis.
Stettler, Christ	Argyle, Wis.
Schaller, Alex.	Barneveld, Wis.
Stampfle, Nick	Verona, Wis.
Sprecher, T. D.	Madison, Wis.
Schlatter, Albert	New Glarus, Wis.
Schenkel, Rudy	Monroe, Wis.
Schmit, Adolph	Monroe, Wis.
Schumway, C. P., Agt.....	Milwaukee, Wis.
Stauffacher, F. L.....	R. R. No. 6, Monroe, Wis.
Stauffacher, W. J.....	Monroe, Wis.
Schuknecht, H. E.	Chicago, Ill.
Seigenthaler, Fred.	Sylvester, Wis.
Schumacher, Fred.	S. Wayne, Wis.
Smith, Richard	Monroe, Wis.
Speich, Jacob	Monroe, Wis.
Schelly, Chas.	Monroe, Wis.
Sylvester, W. F.....	R. R. No. 2, Monroe, Wis.
Shakell, C.	Milwaukee, Wis.
Swits, George H.....	Ft. Atkinson, Wis.
Searles, H. C.....	Fond du Lac, Wis.
Stauffacher, Nick	Monroe, Wis.

Steuri, PeterOrfordville, Wis.
 Steinman, Mrs. Jacob.....Monroe, Wis.

T.

Theiler, Emil.....R. R. No. 4, Monroe, Wis.
 Trumpy, JosephMonroe, Wis.
 Theiler, JohnNew Glarus, Wis.
 Tchaboldt, Alex.....R. R. No. 3, Monroe, Wis.
 Tchaboldt, Jacob.....R. R. No. 3, Monroe, Wis.
 Trumpy, Fred.Clarno, Wis.
 Tennler, HermanMonroe, Wis.
 Tuescher Bros.R. R. No. 4, Monroe, Wis.
 Trumpy, BalzBrodhead, Wis.
 Trachsel, S. R.Helena, Mont.
 Trachsel, F.Brodhead, Wis.
 Trachsel, J.Argyle, Wis.
 Theiler, RobertMonroe, Wis.
 Treat, B. J.Monroe, Wis.
 Tschudy, OttoMonroe, Wis.
 Tuescher, Sam.Monroe, Wis.
 Trachsel, AlbertMonroe, Wis.
 Tschudy, Fred.R. R. No. 5, Monroe, Wis.
 Tschudy, JacobMonroe, Wis.
 Tochtermann, ChrisMonroe, Wis.
 Treat, FrankMonroe, Wis.
 Thorp, George E.Monroe, Wis.
 Trukenbrod, Fred.Monroe, Wis.
 Thorp, JamesMonroe, Wis.

U.

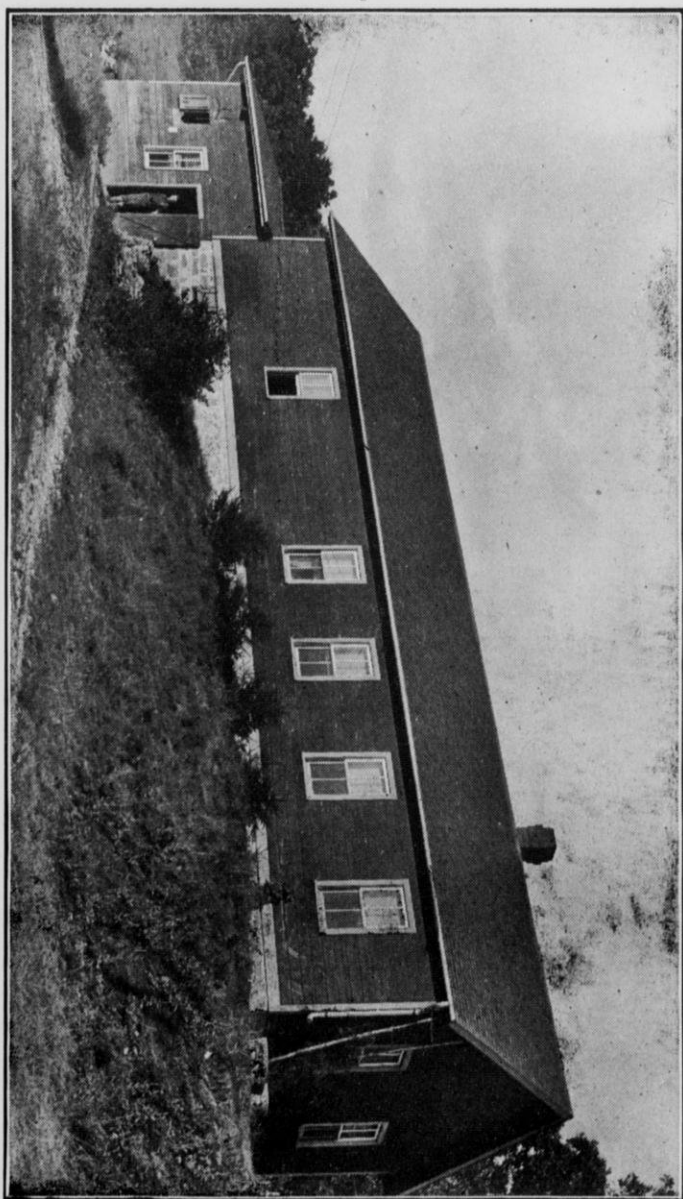
Urbin, RudiBlue Mounds, Wis.
 Ubert, Chris.Monroe, Wis.
 Urbin, JohnMonticello, Wis.

V.

Voss, GustMonroe, Wis.
 Van Wagnen, H. J.....Monroe, Wis.
 Vogel, Gottfried.....R. R. No. 5, Monroe, Wis.
 Vogt, CarlMonroe, Wis.
 Vinger, HenryArgyle, Wis.

W.

Weber, FrankJuda, Wis.



Swiss Cheese Factory.



Walti, John.....	R. R. No. 4, Monroe, Wis.
Waldburger, John.....	R. R. No. 3, Monticello, Wis.
Wittwer, Sam	Riley, Wis.
Wenger, John	Monroe, Wis.
Wirth, Fred.....	Blue Mounds, Wis.
Waffler, Jacob	Attica, Wis.
Wyss, Ernst	Argyle, Wis.
Woodle, Leroy	Monroe, Wis.
Wyss, Jacob.....	R. R. No. 3, Monroe, Wis.
Wagner & Hicks	Gratiot, Wis.
Wehinger, John	Woodford, Wis.
White, E. A.	Monroe, Wis.
Wohlwend, John	Arlington, Wis.
Wittwer, Ed.	Monticello, Wis.
Wolter, Edw.	Monroe, Wis.
Wilbur, Henry	Monroe, Wis.
Walti, Gottfried.....	R. R. No. 6, Monroe, Wis.
Wuetrich, John	Monroe, Wis.
Woelfli, Theo.....	R. R. No. 9, Monroe, Wis.
West Side Drug Store.....	Monroe, Wis.
Wuthrich, Ernst	Brodhead, Wis.
Weiss, F.	Brodhead, Wis.

Y.

Youngblood, Fred.	Monroe, Wis.
Young & Co.	Monroe, Wis.

Z.

Zuercher, Ernest	Monroe, Wis.
Zilmer, Wm.	Monroe, Wis.
Zuercher, C., Jr.	Brodhead, Wis.
Zwicky, Ed.	New Glarus, Wis.
Zilmer, Edw. F.	Monroe, Wis.
Zumbrunnen, Casper.....	R. R. No. 4, Monroe, Wis.
Zinser & Duebendorfer	Monroe, Wis.
Zumbrunnen, J. G.....	R. R. No. 5, Monroe, Wis.
Zimmerly, Gottlieb	Monticello, Wis.
Zuercher, C., Sr.	Brodhead, Wis.
Zumbrunnen, Ed.....	R. R. No. 4, Monroe, Wis.
Zumkehr, John D.	Monticello, Wis.

OFFICERS FOR 1911.

President—S. J. Stauffacher.....	Monroe, Wis.
Vice-President—Alex. Schaller	Barneveld, Wis.
Secretary—Henry Elmer	Monroe, Wis.
Treasurer—Dallas E. Davis.....	Monroe, Wis.

DIRECTORS.

John Waelti—For 3 years.....	Monroe, Wis.
Fred E. Benkert—For 2 years.....	Monroe, Wis.
Albert C. Trachsel—For 1 year.....	Monroe, Wis.

CHEESE FACTORY INSTRUCTOR.

Chris. Schenk	Lancaster, Wis.
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JUDGES ON CHEESE.

Fred Marty	Monroe, Wis.
John H. Elmer.....	Monroe, Wis.
Joe Achermann	Monroe, Wis.

COMMITTEE ON RESOLUTIONS.

John Luchsinger	Monroe, Wis.
Peter Legler	Argyle, Wis.
Alexander Schaller	Barneveld, Wis.

AUDITING COMMITTEE.

Thos. Luchsinger	Monroe, Wis.
F. J. Barmore.....	Monroe, Wis.
Jacob Regez, Jr.....	Monroe, Wis.

ADDRESS OF WELCOME.

Thos. Luchsinger, Monroe, Wis., Ex-Dairy and Food Commissioner and Ex-President of the Southern Wisconsin Cheesemakers' and Dairymen's Association.

Mr. President and Gentlemen of the Convention:

Your Secretary, Mr. Elmer, has assigned to me the pleasant task to bid you all welcome to our City and Convention. It is a pleasant thing to do when you know that the bidding and request of your Superior are sincere and truly meant, and as I know that to be indeed the case, I come before you without any doubt of that question and that when I bid you welcome in the name of our Officers and the City that you are indeed welcome.

The occasion which brings us together at this time is a community of interest in the great dairy industry not only of our special District but of the whole State of Wisconsin.

Our City for many years past has been the principle seat and center of the foreign cheese industry, the interests of which we represent today, and it seems only right and fit that this convention should be held here where all the principle threads and lines of this business meet. Ever since the small beginning made in the northern towns of our County where the first small seed was planted which has developed and grown into a mighty tree, whose branches extend not only over Green County and Counties adjoining it but over the entire State of Wisconsin and as far west as the Pacific Slope in the State of Washington. And when we follow the history of this industry from the time of its con-

ception to the present day and see the results in the district where it was planted and flourished, we need not wonder at its rapid growth and large expansion for the American people are quick to see a good thing and take advantage of it.

One of the results is the large number of cows collected in a small territory, hence the easy access to large quantities of milk in a small compass and this fact has drawn the attention of some of the large corporations as being a favorable field for their operations and the result is that we have two large condensing plants established in our County with a good prospect that others may follow in the adjoining Counties in the near future, which if it is not beneficial to the cheese factory interests, it certainly is for the dairy interests in general. What it has done for us financially is too obvious and wellknown to need any comment from me at this time. It is therefore well worth our time and efforts to discuss and deliberate on the best methods of achieving still better results for in this age of progress we can not stand still but must move on with the world or the world will leave us far behind. And while we are doing everything in our power to make this convention an instructive and interesting one we have not forgotten to prepare something also for your amusement and if sweet music both vocal and instrumental will charm the ear, the eye will be pleased with a panoramic view of the beautiful scenery of Switzerland, that oldest cradle of liberty and of our industry, which is not unfitly called the Paradise of the world, and other things will be produced for the ear and eye. Our little city itself with its fine courthouse and other public buildings is a thing of beauty well worth a visit, our churches and school-houses, our three banks with their buildings and comfortable safety vaults filled with currency from their depositors, another proof if any were needed of the general prosperity produced by our dairy interests, our four news-papers among them two dailies keep in touch with the outside world, and if I am permitted to say it, our magnificent brewery, whose product is known all over the district and which is second to none in Wisconsin

our fine houses and residences with a good, quiet law abiding people whom it is a pleasure to know and easy to get acquainted with and this occasion will prove it I trust to make new acquaintances and renew and strengthen old friendships and I sincerely hope that you will all enjoy the few short hours which you spend in our midst. So I say to all, farmer, and dairymen, cheesedealers and cheesemakers, professional and business men from near and far, all who are with us to-day, you are heartily welcome to all we have to give and may the memory of this convention as you take it home with you always be and remain one of the most pleasant leaves in the history of your lives. I thank you.

RESPONSE.

Honorable Fred Ties, Ex-Assemblyman of Green County,
Brodhead, Wis.

Mr. Chairman, ladies and gentlemen:

Whereas it has become my duty in behalf of the Cheesemakers' and Dairymen's Association of Southern Wisconsin to respond to the cordial welcome given to this Association by my old friend and comrade Thos. Luchsinger in behalf of the citizens of Monroe.

Let me assure you and thru you the citizens of Monroe that we appreciate this cordial welcome given us and further assure you that it will be the aim of this Association to further the interest not only of its members but of every citizen of Southern Wisconsin for an industry like that of the cheese and dairy of Green County can not lie shut up in narrow confines but must benefit every person coming in contact with it. And today as I stand before you and look over this intelligent class of people and realize what has been done for the cheese and dairy interests my thoughts turn back to the early days of my life when as a lad fifty-two years ago last July I stood upon the State Line just a little south-east of here and viewed the promised land, the beauties of my dreams and imagination were realized by actual sight. The golden wheat was nodding its drooping heads in the gentle breeze, the corn with its broad leaves seemed like tropical plants to me, all seemed to bid me welcome. But the glories of those fields, so beautiful to look upon, so promising to the husbandman, were not to be realized many years

longer.

In the early sixties of the last century the chinch-bug made its appearance and ruined the wheat. Year after year they increased and failure followed failure. Then it was that our friends in New Glarus saw their opportunity and embraced it. Many of them being cheesemakers in their native land, cheese factories were built by them and slowly extended over the county until today the county is dotted with them.

The grain instead of being carted to the market as it was then and the soil robbed of its own, is fed to the dairy cow and put back again to the soil as a fertilizer, thereby enriching the soil and making greater yields possible. Green County and Southern Wisconsin has not yet reached the height of its glory in the dairy industry, although it is said, the greatest cheese producing county in the world.

I believe that with labor more abundant as it will be in time to come the dairy cow will be more comfortably housed, and milking will in a great measure take the place of pasturing, many more cows will be added to our dairies, the fertility of our soil increased and the income to the dairyman enlarged.

The Cheesemakers' and Dairymen's Association has yet a broad field before them, may they be as useful in the future as they have been in the past.

Again in behalf of the Cheesemakers' and Dairymen's Association of Southern Wisconsin allow me to thank you and the citizens of Monroe for the cordial welcome extended.

SECRETARY'S REPORT.

Henry Elmer, Monroe, Wis.

Mr. President and members of the Association:

In compliance with the rules of our association I have the honor to submit hereby the eleventh annual report as Secretary of the Southern Wisconsin Cheesemakers' and Dairymen's Association.

With pride I refer back to our last convention the splendid work done at that time, you will find recorded in the printed report. It is also with great pleasure that I can report that more and more interest is taken in our work and that the future outlook for the general success of our association was never as encouraging as at the present time. We had last year 446 members and I hope that after the cheesemakers and dairymen realizes that it is their work that we are doing the membership will increase until it takes four figures to state the number.

On April 16th 1910 the directors with the officers of the association held a meeting at the Commercial & Savings Bank and transacted the following business: Mr. Christ Shenk of Lancaster, Wis., was appointed as successor to Peter Zumkehr to serve as Cheese Factory Instructor for the season of 1910. Mr. Schenk will tell us in his paper about his work and experiences during the season. The Secretary was instructed to hurry the gathering of all the papers given at the last convention and have all the printers in Monroe also John Theiler of New Glarus to send in a bid for the printing of 500 copies of the proceedings of the tenth annual

convention, said book to contain about 10 suitable illustrations. Pres. S. J. Stauffacher presented two bills from John Luchsinger as follows:

March 1, 1910 to legal service in incorporating the association \$10.00.

March 17, 1910 Legal service and expenses in matter of cheese making before the railroad commission at Madison, Wis., \$15.00. and the secretary was instructed to draw up an order for \$15.00 in favor of John Luchsinger to pay for the two bills as mentioned above.

Another meeting was held on September 24, 1910 at the same place and business transacted as follow:

The bids from the different printers were read to wit:

John Theiler, New Glarus, Wis., \$100.00 for 500 books complete.

Chas A. Booth, Monroe, Wis., \$1.10 per page.

Emery A. Odell, Monroe, Wis., \$1 00 per page.

L. A. Woodle and Robert Kohli asked to be excused.

To John Theiler as being the lowest bidder the printing of 500 books was awarded.

Resolved that the eleventh annual convention shall be held at Monroe, Wis.

The secretary was instructed to have a letter printed pertaining to our work in the cheese industry and to send them out to every president of every cheese factory company in Green, La Fayette, Dane, Iowa and Rock County and to invite them, that is every patron of every cheese factory to become members of our association and help to do more and more for the betterment of the greatest industry in our great Green and joining Counties.

Nearly 600 of them letters were sent out but so far only a few have answered, but I hope that a great number will give us an answer in form of a silver dollar during this convention. We have again engaged Miss Beller as cashier and you dairymen and cheesemakers will be astonished to see how fast she can hand you your membership card.

On November the 26th 1910 the directors and officers again

held a meeting at the Commercial and Savings Bank room. The object of this meeting was to get busy for the eleventh annual convention which shall be held January 20th and 21st 1911. A program was lined out and the secretary instructed to engage the different speakers and to secure 500 watch fobs.

To all those parties that had exhibits last year the secretary shall again extend an invitation to make a display this year. The secretary shall again mail a supply of membership cards to all those gentlemen who worked so faithfully for the association last year.

Resolved that the officers and directors of this association shall have their membership free of charge; also again all the publishers here in Monroe and John Theiler in New Glarus providing that all their papers shall advertise our eleventh annual convention freely.

The secretary was instructed to draw up another order for \$5.00 in favor of John Luchsinger to balance the amount of the two bills presented at the meeting of April 16, 1910.

The reason that the printed proceedings of the tenth annual convention came off the press so late is that John Theiler made a trip to Switzerland and on his return to New Glarus found so much work waiting for him that he was forced to disappoint us. The reason that the above named proceedings are not in the hands of every member by this time is that your secretary was very busy these last weeks but by next week every member will have his copy of proceedings delivered to him.

The watch fobs also arrived two weeks later than we expected and so we had to start the work of taking up of members later than usual, but as said before I hope that every person attending the convention will march up to the cashier and take a membership card.

Our treasurer's report which Dallas E. Davis will give us will show that our treasury can stand the addition of a good many dollars very easily.

The officers of the association have done their very best to procure the best speakers to talk on the most important

vital every-day question of our great cheese industry and I hope that every one present will derive great benefit from this convention.

In conclusion I wish to thank every person who has contributed to making this the most successful convention.

TREASURER'S REPORT.

Dallas E. Davis, Monroe, Wis.

April 18, 1910

Received:

From treasurer Ackermann	\$ 370.39
State certificate of deposit	500.00
Interest on certificate of deposit	10.00
Wisconsin Dairymen's Association	285.00
1910 membership fees	3.00
	\$1168.39

The above money was turned over to me Jan. 19, 1911 by Sec. Elmer.

Received for tickets to concert during convention	\$ 19.35
Money received by treasurer during convention (1911) for membership fees	156.50
Deposits made by Henry Elmer	
Feb. 24, 1911	206.97
March 10, 1911	17.00
May 1, 1911	11.00
Total receipts	\$1579.21
Plus three certificates of deposits made Dec. 20, 1910 bearing 3 per cent interest	1515.00
	\$3094.21

Money disbursed:

Order 46 Miss Jessie Link	\$ 1.00
" 57 and 60 legal services	20.00
" 58 S. J. Stauffacher traveling expenses	3.00
" 61 Times Publishing Co.	6.25
" 62 John Theiler, printing 1910	100.00
" 65 fobs, Western Badge Co.	90.00
" to C. Schenk from May to November	884.00
" 63 Henry Elmer, postage	21.77
" 66 C. Schenk	25.00
" 67 Mrs. Nettie Wegg	25.00

" 68 Mrs. Nettie Wegg	5.00
" 69 C. Shenk	102.00
" 70 Anna Beller, convention work	3.00
" 71 Times Printing Co.	4.50
" 72 Leroy A. Woodle	3.00
" 73 S. J. Stauffacher, \$25 salary and \$1.70 postage	26.70
" 74 Henry Elmer, Salary	25.00
" 75 C. T. Meythaler, picture show	9.00
" 76 Charles Kohli, gold medal	4.00
" 77 S. J. Stauffacher, expenses to Madison	3.95
" 78 C. Schenk	20.00
Total disbursements	<u>\$1382.17</u>
To balance { Receipts	\$3094.21
{ Disbursements	<u>1382.17</u>
	1712.04

May 1, 1911

DALLAS E. DAVIS, Treasurer.

ANNUAL ADDRESS.

S. J. Stauffacher, President, Monroe, Wis.

Members of this Association, ladies and gentlemen:

We have assembled in our eleventh annual convention of the Southern Wisconsin Cheesemakers' and Dairymen's Association. It is with pleasure I step before you to say a few words in behalf of an organization which has grown far beyond our expectations. This Association has gradually grown in power and usefulness until today it is no longer a local association or is it bound by the confines of Southern Wisconsin. Today its influence is national.

The past year we have received special recognition and requests from interested parties from Vermont to California from the great Gulf of Mexico on the south to the Great Lakes on the north and even beyond into that great country Canada, the United Provinces of England. Some of these requests we have answered, some we have tried to answer and help the best we knew how but with the growth and development of this association we expect to be of greater usefulness and thus better fulfill our mission for the dairy interests of Southern Wisconsin and become a living exponent — a live wire not only for the dairy and agricultural interests of Southern Wisconsin but of the State, the Nation and the World.

But laying aside the help we have been to the dairy and agricultural interests in general and coming back to the work accomplished in our own territory, Southern Wisconsin, we can truthfully say, the past year has been an extremely

successful one as far as our work has extended. Our cheese instructor has as far as he could made visits to the factories and dairies of this territory and thru advice, instruction and help proved himself a welcome and useful friend alike to the farmer, cheesemaker and cheesedealer. But as often stated our territory is much too large for one man to cover and we hope the time will soon come when the dairymen and cheesemakers will wake up to their golden opportunity and make arrangements for more and better instruction. Canada is wide awake on this subject. She believes in instruction and proper supervision of her dairies and cheese factories. This belief has not only been one of theory but has developed into an actual fact which has been the means of saving our northern cousins thousands of dollars. Canada has on an average of one instructor to every twenty-five cheese factories. On this basis our territory would employ twenty instructors, were this actually the case Southern Wisconsin would be money ahead. For the heaviest losses in this section of country is the losses sustained by a poor product of cheese made and the lack of knowledge on the farm and the proper care and feeding of the dairy cow. The past year in this section the greatest swiss cheese section in the United States, swiss cheese has been sold for six, four and as low as two cents per pound. Much of this could have been averted had they received the proper instruction at the right time.

About six weeks ago we sent out five hundred letters to the various presidents and secretaries of cheese factories in Southern Wisconsin asking them for a closer association and more effective help in this great work. About a week later we sent several hundred postals to the various cheesemakers of the same territory asking them to support this association and its work. The response has not been as free as anticipated. We still have a great many farmers and cheesemakers who look lightly upon the work this association is doing. One of the reasons for this is because they never take any interest in conventions like this, they take no

cheese journal, read no dairy paper, attend no dairy or agricultural schools — they simply follow, others must lead. Their old plea that our fore-fathers got along without instruction and help from dairy and agricultural schools and therefore we ought to get along is a very poor one. Because our forefathers got along with the ox cart, the cradle harvester and hand corn planter its no reason why we should do so today, in fact we could not, conditions have changed and with changed conditions new methods must be employed. Our forefathers bought their land from \$20 to \$35 per acre. Today this very same land will bring \$125 and \$150 per acre. Progress is necessary for success. Growth is essential for life. The individual or nation that does not progress, grow, go forward, will go back, retrograde and finally die.

On the other hand there are a great many farmers and cheesemakers in Southern Wisconsin who have received real benefit thru this association and who today are "BOOSTERS" for the same. They see the great improvements made in factory equipments and factory surroundings. They see the large and well equipped barns and beautiful dairy herds on many of our progressive farms. They see acre after acre of land that a few years ago produced but a scant crop, today covered with a beautiful stand of alfalfa which produces two to three crops of fine hay per year. It is these crops of alfalfa hay that is to be solution of the dairy feed problem in Southern Wisconsin. If there has been any body of men or organization that has worked faithfully and incessantly for the introduction and promugation of the alfalfa plant it has been the Southern Wisconsin Cheesemakers' and Dairymen's Association.

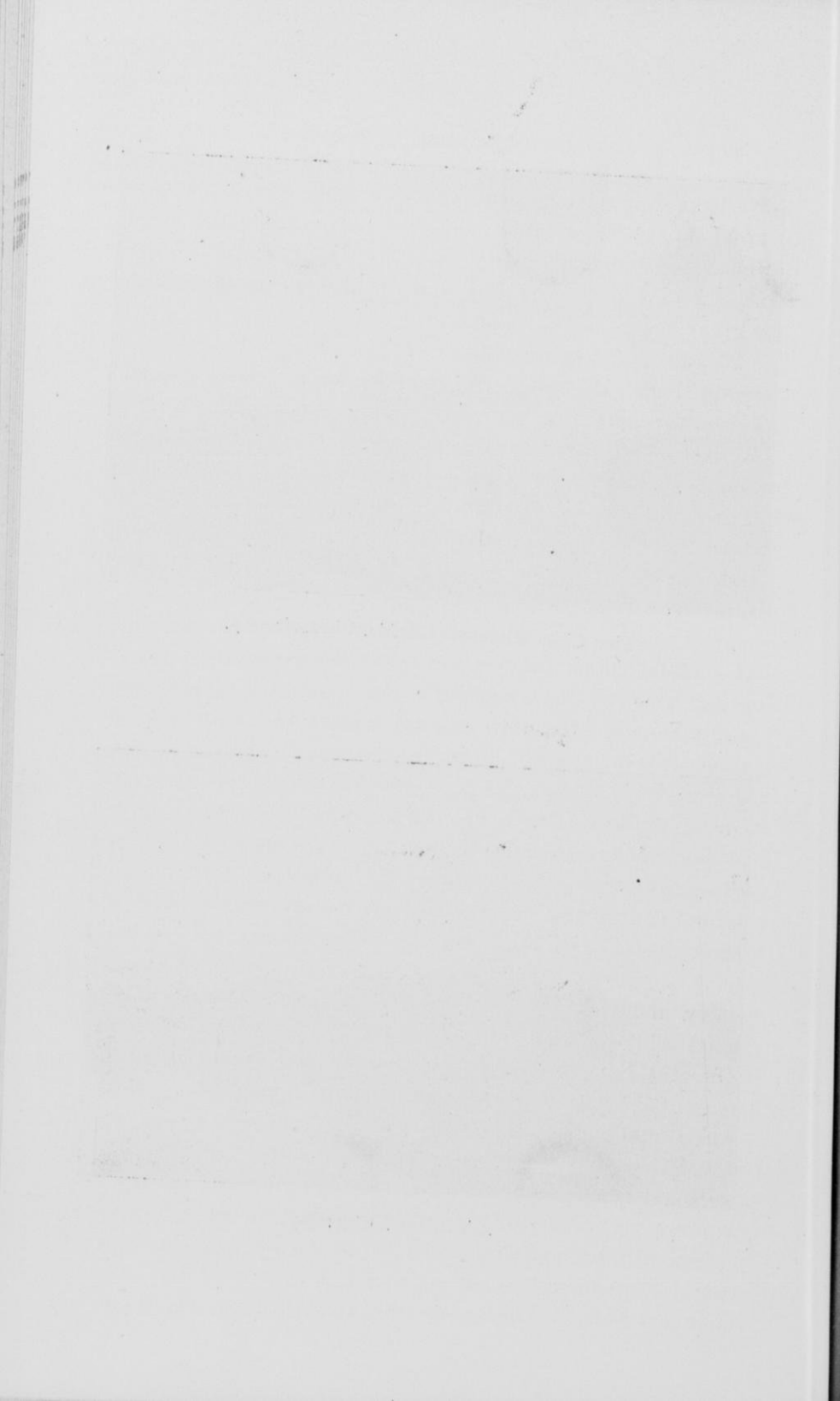
There is not a man in this audience or anywhere in the state who has in the least been familiar with the conditions in the cheese and dairy industry of this section ten years ago and also today who will not acknowledge that this association has been one of the prime factors in the upbuilding of the great dairy and agriculture industry to what it is today.



First Class Wisconsin Cheddar Cheese factory.



A Wisconsin Cemetery.



We have gradually grown until today we stand as one of the great dairy organizations of the nation. All we ask is your good will and hearty support and this association will become to you and your children and the unborn generations a great blessing.

We are pushing a great many things which when accomplished will prove of infinite value to the dairy and agriculture interests of this part of the great state of Wisconsin and this is a dairy and agricultural school. The County Board at its last session thru its committee reported that same should be established as soon as possible. This report is a good one and was accepted. We as an association closely connected with the great dairy and agricultural interests of Southern Wisconsin know that delay in this matter means loss of money and the sooner such a school is established the sooner will Southern Wisconsin reap a great benefit. Dairy schools have proven a profitable investment wherever made. Some states of the Union maintain dairy schools which move about from place to place, giving practical demonstrations of the best and most successful way of handling milk and the feeding and care of the dairy cow. In this connection a short dairy course is given which has proven money well spent. In many of our large corn states, special corn schools have been held for their leading industry, why should not Southern Wisconsin have a special school that will grapple with the special dairy and agricultural problems of this section. For you must acknowledge that there are different conditions and different problems in different sections of this country that must be dealt with individually. Our problems must be solved under conditions prevailing here.

Gentlemen, I would suggest that you take up this matter personally with your supervisor and urge him to do what he can for the prompt establishment of such a school. The question what will it cost is unimportant when compared with the help such a school would be to our great dairy industry. Such a school would not only help the beginner

but would be even of greater value to the man of much experience because of the information he already has on the farm or in the factory. And so to delay this matter because of a little expense you might as well next spring keep your seed potatoes and seed corn in the bin and not plant them for fear of losing what you have as to delay establishing such a school for a number of years. The expense of such a school would scarcely be noticeable on any one individual and the benefits derived would be immeasurable. These schools are proving a success all over the state of Wisconsin and in every state of the Union where such schools have been established. Every year finds more of these schools in our state. The Milwaukee County Board at its last session appropriated \$300 expense fund and appointed a committee of six to visit the agriculture schools of Menominee, Wausau, La Crosse and other places in the state for the purpose of finding out what the bond issue should be for the immediate and successful establishment of an agricultural school for Milwaukee County.

The County Board of Racine County at its last session appropriated \$2000 for the immediate establishment of an agricultural school and it is believed that the State will furnish \$4000. These schools as already stated are being established all over the state and why should Green County and the neighboring Counties, this rich, prosperous dairy section silently look on, annually pay our portion for the maintenance of these schools and let our own boys and girls go without the superb advantages and opportunities afforded the boys and girls of other counties of this state? Is there any reason why our rich dairy counties should not issue sufficient bonds payable in ten or twenty years for the immediate establishment of dairy and agricultural schools and thus be in line with the other progressive counties of the state and keep step with the modern educational movements of the dairy and agricultural world.

Another problem or rather feature of our industry that must receive attention is the manufacture of whey butter.

Unless more care is exercised on the part of people interested this part of our dairy industry will be crippled to the extent of many thousands of dollars if not totally destroyed. The past year several dealers in Southern Wisconsin have been fined \$500 and \$600 each. Such experiences do not add very much attraction to engage in the butter business. What these men experienced might have been the common experience of many others. As the Federal law declares all butter containing 16 per cent or more of water to be adulterated, manufacturers of such butter are liable to a license fee of \$600 a year and a tax of 10 cents per pound and wholesale dealers are liable to a license fee of \$480 a year. Further, manufacturers or sellers who make or sell butter containing 16 per cent or more water without license and without complying with the law as to the taxes, branding, etc., are subject to heavy penalties and the butter is liable to confiscation by the government. Every creamery and manufacturer should test the butter for water before shipping and if it tests 15 per cent it should not be put on the market.

Our butter industry like our cheese industry has suffered the past few years to a great extent for lack of quality, since quality of late has not been considered at all. A tub of butter be good or bad made no difference as the same price was paid, so there was not the least encouragement to make a fine quality of butter but the aim has been quantity rather than quality. The man who could make the most butter was praised and recommended everywhere as a fine cheesemaker and the other fellow who did not make as much was condemned. So in order to be the good fellow butter has been made in Southern Wisconsin which contained 16 per cent moisture and over or in other words a tub butter that weighed sixty pounds over ten pounds was water. Do you wonder why the Federal authorities got after this? Would you care to buy fifty pounds butter and ten pounds water and pay the same price for the water as you do for the butter?

As already stated what is true of the butter situation is

becoming true of the cheese industry. Unless the cheese-dealers of Southern Wisconsin who are primarily at fault in this matter will desist in running all over this country like hungry wolves devouring almost anything and everything regardless of quality for about same price — our swiss cheese industry must suffer in fact it has already done so. We have sacrificed quality for quantity and in many cases for the mere sake of getting the cheese. On this account when cheese prices soar as high as they did the past year until they reached in a few instances $18\frac{3}{4}$ cents per pound f. o. b. factory. A price which never was the market it simply a price made by the cheese dealers. There was no more call for $18\frac{3}{4}$ cent swiss cheese the past year than there was for chicken teeth. It was simply a wild move on the part of the dealers in Southern Wisconsin to out do one another. In this mad rush for cheese quality was sacrificed. Consequently the cheese markets of this country turned our cheese down and the imported cheese took its place. I know of one New York firm that imported 1500 tubs. What has been true of this firm has been true to a greater or less degree of a great many other firms in this country. Our swiss cheese was stored away because of high price and the imported cheese filled the market.

Because John Jones received 18 cents for his cheese after Mr. Jones telephoned to all the available dealers and thru hard work was successful in getting meagre five cents raise per hundred pounds from some dealer is no reason why his neighbor Peter Baker should receive the same price. If Peter Baker has a better grade of cheese he should receive more, if he has a poorer grade he should receive less, for all cheese should be bought according to quality and at market prices. Because of these conditions, I believe for the good of the cheese industry, if possible, we should establish a cheese board somewhere in this vicinity where farmers and dealers can meet, where cheese will be bought at market according to quality and not according to the whims of dealers who carried away by the excitement of ringing

telephones, dashing automobiles, hurried liveries and an auction sale of cheese over the telephone at Mr. Jones's factory.

Again we would call attention to the method of hiring cheesemakers, as stated to you a year ago in our message. The only just and absolutely fair way to employ a cheesemaker is on the percentage basis. By this method he gets only what he earns and that is all any man is entitled to. If he makes an extra fine quality of cheese he is entitled to an extra good salary, if he makes poor cheese he should get less.

This per cent method has gained in usage but it should become more general, for when same is once in general use that great evil the greatest evil in the cheese industry, the buying of cheese over shelf will be eliminated to a great extent and quality will only count. This would encourage greater effort on the part of our cheesemakers to make only a strictly fancy article. It would also regain the markets we have lost on account of poor quality. More than this it would be of the greatest stimulus toward enlarging the markets for our production. What the markets of the world want is quality not quantity.

Another step that the dairymen of Southern Wisconsin must take sooner or later is the establishment of cow testing associations which will enable them to eliminate the unprofitable cow from the herd and replace her with a profitable cow. The cost of keeping a good or poor cow is practically the same. Today such great demands are made of the farms of Southern Wisconsin that the farmer who would succeed and meet these heavy demands must know and that definitely if every cow in his herd pays. There is farming land in Green County that has been rented for \$10.00 per acre this year. Another farmer pays \$2000.00 for a man to work his this year. Such tricks facing the farmer will compel him to farm intensively and carry out above recommendation. I will not enter into a discussion of how these testing associations can best be established, but will

leave this to H. C. Searles who is with us today and who has had a large experience in this line.

Another evil that must be remedied if we want to hold our place in the cheese markets of the world is the packing of cheese in cheap material such as tubs, boxes, paper, parchment and tin-foil. The past few years in the great effort made to get large returns the very poorest, cheapest material has been bought. The past year there has been paper, parchment and tin-foil used on limburg that would not stand three weeks, because of this poor packing large quantities of our limburg reached the market and consequently rejected and New York limburg bought instead. It is said that you can fool some of the people part of the time; part of the people all the time, but you cannot fool all the people all the time. And so in the attempt to push on the market cheese packed in this worthless packing and wrapping material it may pass with some of the people part of the time, with part of the people all of the time, but it will not pass with all the people all the time.

The cheese and dairy industry has been the making of this country. We have received great returns yet we are becoming to look on this industry like the Jew did on the goose that lay the golden egg. You remember the story of Jack who had a goose that lay a golden egg every day. Jack sold this goose to a Jew who was not satisfied with a golden egg a day, he wanted more. So one day he caught the goose which he vowed he would kill, resolving at once his pockets to fill.

Although some of our limburg cheese factories in the past few years have received as high as \$1.85 and \$2.00 per hundred for their milk, yet like the Jew they are not satisfied but are determined to get more by using worthless material to pack the cheese and kill the industry.

This cheap material is hurting our industry infinitely more than it is doing good, for every dollar expended directly for this cheap worthless material we lose ten dollars indirectly. The past year tub swiss came into Monroe with

one-fifth of the staves broken and the rest not fit for a tub. Block and brick boxes with boards off and split clear down the sides. Limburg with paper and parchment gone to pieces and the tin-foil a mere powder. Gentlemen, do you believe that cheese packed in packages like this can compete in the cheese markets of the world? If you do, you are badly mistaken. There is but one thing to do in this matter and that is to stand together and fight against these evils that are undermining our great industry. Do not leave this matter to the members of this association to do. For the future prosperity of pure dairy and agricultural industry depends entirely upon our successful elimination of these great evils. As an association we can have no objection to the sale of this cheap material, but we must protest and protest vigorously against its use in an industry upon which depends the future prosperity and happiness of every man, woman and child in Southern Wisconsin. The last ten to twenty years more people in Southern Wisconsin have provided for a comfortable old age thru the dairy business than all other interest combined. Shall we keep it so?

ADVANTAGES OF A COW TESTING ASSOCIATION.

H. C. Searles, Fond du Lac, Wis., Originator of
Cow Testing Association with the Wisconsin
Dairymen's Association.

The subject of cooperative cow testing associations of which I wish to explain the value is a very important factor in the dairy business. It enlightens the dairymen as to the various leaks in dairying, also points out poor cows and many times finds the poor dairymen, of which our country is full.

I do not wish to discourage dairymen by speaking frankly on this subject, but I believe the majority will bear me out in this statement. The reason so many herds are kept at an actual loss or with little profit is because a man with a large herd of poor cows may receive a large check at the end of each month, but does not see the large expense of keeping these that must be deducted from this. In other words the total receipts must not be looked upon as the net profit.

If by joining one of these testing associations a man finds he can make a larger net profit from twenty cows selected from his herd than he had made from thirty, he has then derived a benefit. This fact has been proven in many instances.

In building up a herd of dairy cows, milk and butter records are of vital importance. In too many instances the breeding for spots only has been carried on to the detriment of all concerned. The cooperative association is a school

for the dairyman, in which he can learn all of the essential points necessary in carrying on and building up a more productive dairy.

These associations have been in operation in Wisconsin for the past two years and among several herd I will mention one containing ten cows that have raised their net profit per cow \$11.00 or in other words the dairyman for his second years work received \$110.00 more for net earnings of ten cows than he did for the first year. I also note in several instances an increase of six to nine dollars per cow in twenty and thirty cow herds for the same length of time.

For several years Denmark has carried on cow testing associations and at present time has about 470. In the year 1684 the cows in Denmark averaged about 80 pounds of butter a year; in 1887 116 pounds; in 1908 220 pounds; in 1908 there were 207,000 cows in control societies or cow testing associations which was 18 per cent of the total number of cows in Denmark. The average product of 40,000 cows from which figures were available was 285 pounds of butter while the average of the best herds was 330 pounds.

The figures obtained from four years work in one association in Michigan shows an increase production of butter fat from 215 pounds to 264½ pounds a gain of 49½ pounds. The average milk production increased from 5336 to 6170 pounds or 834 pounds gain.

In a Swedish cow testing association containing about 600 cows for ten years work showed an increase production from 6890 pounds of milk to 10064 pounds per cow, again of 3174 pounds and butter from 236 pounds to 345 pounds or a gain of 109 pounds.

I notice particularly that wherever you find a man selecting breeding and caring for his herd intelligently you will find a herd returning a good profit and on the other hand, when you find a man that is indifferent regarding these things, you will find a herd that returns a very small profit.

The individual cows of the herd are where you will find the great secret. In nearly all herds of dairy cows we find a very large variation in production and profit of the different cows. There is only one way to secure the highest profit from your herd and that is to know what each cow is doing and to keep only the best.

FOREIGN CHEESE INDUSTRY OF WISCONSIN.

Fred Marty, Dairy and Food Commissioner, Monroe, Wis.

Mr. President, ladies and fellow members:

Another year has come and gone since we last met here in Monroe as an organization to discuss our various questions to talk over and recount our varied experiences of the past season.

Let us ever believe that by this way and only by such intercourse, can we expect to be up to date in our professions for it is here where the best thought and idea in this line of business converge.

In looking over your program I find that our ever faithful secretary has prepared a program not only a credit to himself but to the whole association which consists of such men that are versed in scientific art, men who are leaders are also here to impart to your knowledge that will tend to improve and elevate your calling.

So I am not going to take much of your valuable time today and describe at any length the foreign cheese industry of Wisconsin.

The origin of the foreign cheese industry dates back to the year 1846 when a swiss colony emigrated from Canton Glarus, Switzerland, to this state which is now known as New Glarus, Green County.

The colonists first farmed and tilled their hilly land, raised wheat as long as the soil was willing to produce it, but soon raising wheat proved a failure in that section

so that early in the seventies individuals started to make the swiss cheese on a very small basis which however gradually found a market; soon a number of settlers would join and build a factory and sell their milk. However in its infancy, as it emerged among the green hills and fertile valleys of modern Switzerland along the northern border of Green County, thus, a new industry was brought to light. Like mush-rooms one factory after another sprung up in that section of the state that it soon became the leading industry.

The year 1890 can be looked upon as the dividing line of patrons selling their milk to individual milk buyers, which was up to that year without hardly an exception the case, largely due to the limited means of the farmers of that day.

Then came the change from the practice of selling their milk to the co-operative system and today nearly 100 per cent of the cheese factories are owned by the farmers and more than 90 percent of them are operated on co-operative plan.

This branch of industry rapidly increased; cheese found ever a ready market. Today, Green, LaFayette, largest part of Iowa, eastern part of Grand, south-western part of Dane and western part of Rock Counties are embraced by the foreign cheese industry of Wisconsin; in which reliable figures informs us that there are in the aforesaid counties 550 cheese factories manufacturing annually 33,500,000 pounds of cheese with return from same of \$4,900,000, a wonderful growth indeed. Besides it has extended out into other counties, Dodge, Fond du Lac, Winnebago, Marathon, La Crosse, Trempealeau, Buffalo, Clark, Dunn, Washington, Barron and Lincoln are to a large extent manufacturing brick and some limburger cheese.

While the swiss cheese industry of Wisconsin has made wonderful development it has however not yet reached the mark of perfection, since there is annually imported hundreds of thousand cwts. of swiss cheese looked upon as the keynote of quality and demanding the highest prices; these existing

conditions I contribute to the sole fact of our swiss cheese market system of this state, which looks to me as the spoils of this industry. Nothing shown in the present system that would have any influence towards encouragement of higher qualification of cheesemakers, equipments and quality.

This system I regard as a "catch as catch can" proposition with no good intent, but a selfish greed for the almighty dollar immediate at sight, all at the expense of the industry.

The grading system for buying cheese that once stood like a pillar for the maintenance of quality has long since fallen in the hands of crafty dealers by whose methods the lumping system was brought into vogue.

Green and its surrounding counties has become the home of the foreign cheese industry of America; ten years ago they formed an association known as the Southern Wisconsin Cheesemakers' and Dairymen's Association, which with its wonderful growth has today 450 members on its membership list. Let us hope that thru the aid of the Southern Wisconsin Cheesemakers' and Dairymen's Association and this association whose purposes are to promote the dairy interests that once more the grading system be established in our swiss market and the lumping system to vanish out of existence.

I may go on and point out to you further importance of our foreign cheese industry. I could furnish you still greater statistics with reliable figures by taking in that district embraced outside of the Green County District but deem it hardly necessary when we take into consideration that this industry only a few decades back was yet sleeping in its shoes of infancy and today we find that it developed to such vast importance in the state of Wisconsin as to attract the attention of the entire dairy world.

THE GROWING AND CURING OF ALFALFA.

L. F. Graber, Assistant Agronomist, College of Agriculture,
Madison, Wis.

With the high price of land in the vicinity of Monroe it becomes necessary to grow the most paying forage crops in order to realize a fair rate of interest on the capital invested in our dairy farms. There is no one other forage crop that can be more profitably grown right here in this vicinity than can alfalfa. No other crop brings with it all the blessings that are combined in the one crop of alfalfa. Monroe with its highly developed dairy farms is greatly in need of a more extensive growth of this valuable forage crop.

On every well developed dairy farm it becomes necessary to feed concentrated high protein feeds such as oil meal, oil cake, cotton seed meal, bran etc., which means a tremendous expenditure of money which must be paid to other states for these high priced by-products. It has been demonstrated not only experimentally but by actual trials by our best dairymen that alfalfa will to a great extent replace these costly feeding stuffs because of its high protein content. In this manner the dairyman who grows alfalfa saves an immense sum of his annual feed bill.

ALFALFA CAN BE GROWN IN WISCONSIN.

That alfalfa can be grown in Wisconsin has long been demonstrated. The experiment station at Madison, Wis., has grown alfalfa successfully for twelve years. Careful

farmers who use correct methods have never met with failure in growing this crop. Within the last few years its growth has extended wonderfully, which is one of the surest indications that it can be grown in this State without failure under proper conditions.

START WITH A SMALL PATCH.

When once you have decided to grow alfalfa don't try to overdo things by putting in fifteen or twenty acres at the start. Remember alfalfa is a new crop and that you have to become very well acquainted with it before you can expect to grow and harvest it successfully. Three to five acres is enough for any one to begin on.

SOW GOOD CLEAN SEED.

As with all other crops no good results can be secured unless good seed is sown. By good seed we mean, first, pure seed, free from all noxious weed seeds and second, seed with a high per cent germination — 90 per cent to 100 per cent. In other words sow clean seed and seed that will grow. After purchasing alfalfa seed how are we going to determine its purity and germination? I say determine these factors before you buy your seed. Send a strong envelope full of your seed to the Wisconsin Experiment Station, Madison, Wis., with a request for a purity and germination test. The test will be made free to any resident of Wisconsin.

SOILS FOR ALFALFA.

With good seed, good soil is the next important consideration. Alfalfa has been grown successfully on a variety of soils ranging from sandy soils to heavy clay and the black muck soils of our river bottoms. It seems however to do best on fertile clay loam soils, but as stated before many of our heavy clay soils are producing excellent crops of alfalfa.

SUB-SOIL MUST BE OPEN AND PERMEABLE.

No matter what character of surface soil we may have the sub-soil must be loose and open. Remember the alfalfa roots go very deep. For this reason a tough, solid "hard

pan" sub-soil with only eight to nine inches of surface soil is very detrimental to the development of the alfalfa plant. Pick out a strip of land where the sub-soil is open and permeable and preferably gravelly so that roots can penetrate deeply into the soil and use that buried soil fertility which other plants with their short roots systems cannot secure.

ALFALFA REQUIRES A FERTILE SOIL.

Whatever the type of the surface soil may be it must first of all be a fertile soil. It must be rich in humus, that decayed vegetable material that we often call "vegetable mold" and which makes our soils black. It must be rich in the mineral elements of fertility particularly lime, potash, and phosphorus. These are the elements that build up the structure of the plant.

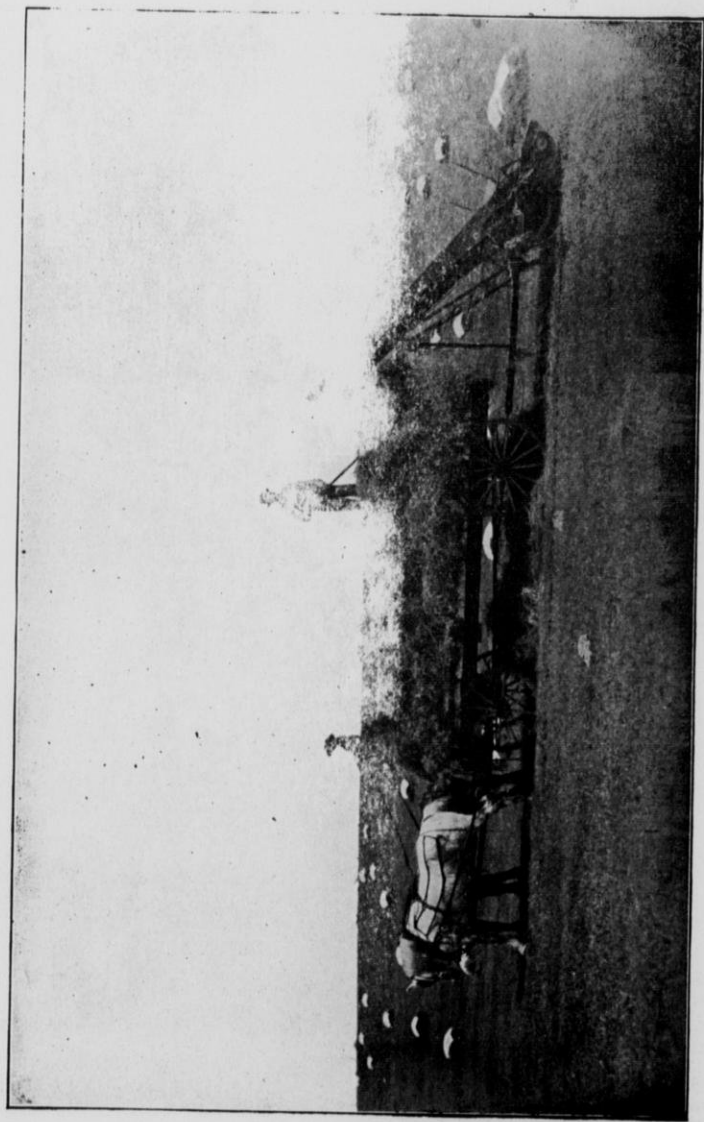
After hearing so much about the fertilizing effect of growing alfalfa on our soils we are often prone to pick out the poorest old wornout soil we have on the farm for our alfalfa patch. It is here that we make a great mistake unless we manure this worn-out soil heavily with fifteen to twenty loads of good manure per acre.

On the other hand we make another mistake if we plow up new virgin soil for alfalfa. Alfalfa will not do well on new land that has not been subdued by considerable cultivation and crop rotation. A fertile soil that has been subjected to cropping for a considerable length of time has proven best for alfalfa.

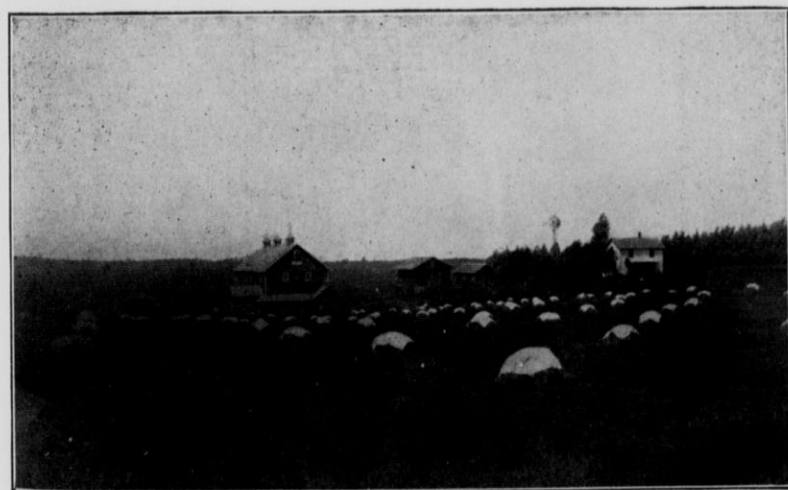
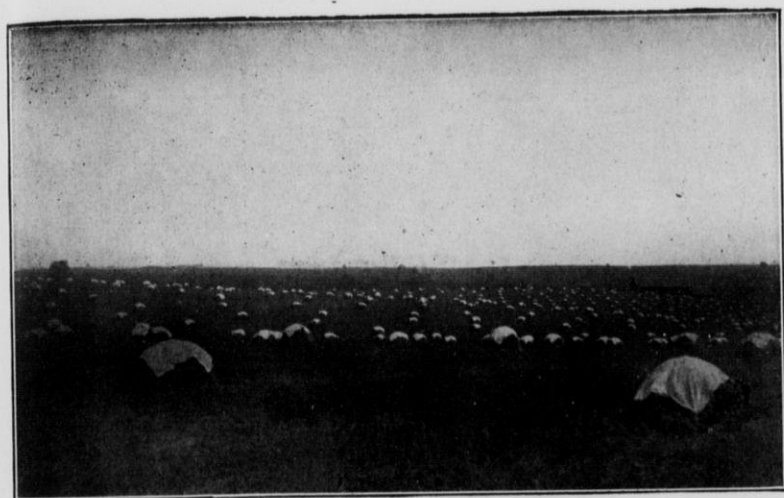
ALFALFA REQUIRES A WELL DRAINED SOIL.

Alfalfa cant stand wet feet. The land must be well drained either naturally or by tile. For this reason land with a gradual slope is best for alfalfa. Level ground may be well drained but during sleet storms the water collects in depressions in the soil and freezes and forms an ice sheet which smothers the alfalfa plants under it. This causes a "patchy" field. In growing alfalfa on our bottom lands it is well to bear in mind that they should be so tiled to keep the water table at least three feet below the surface of the soil.

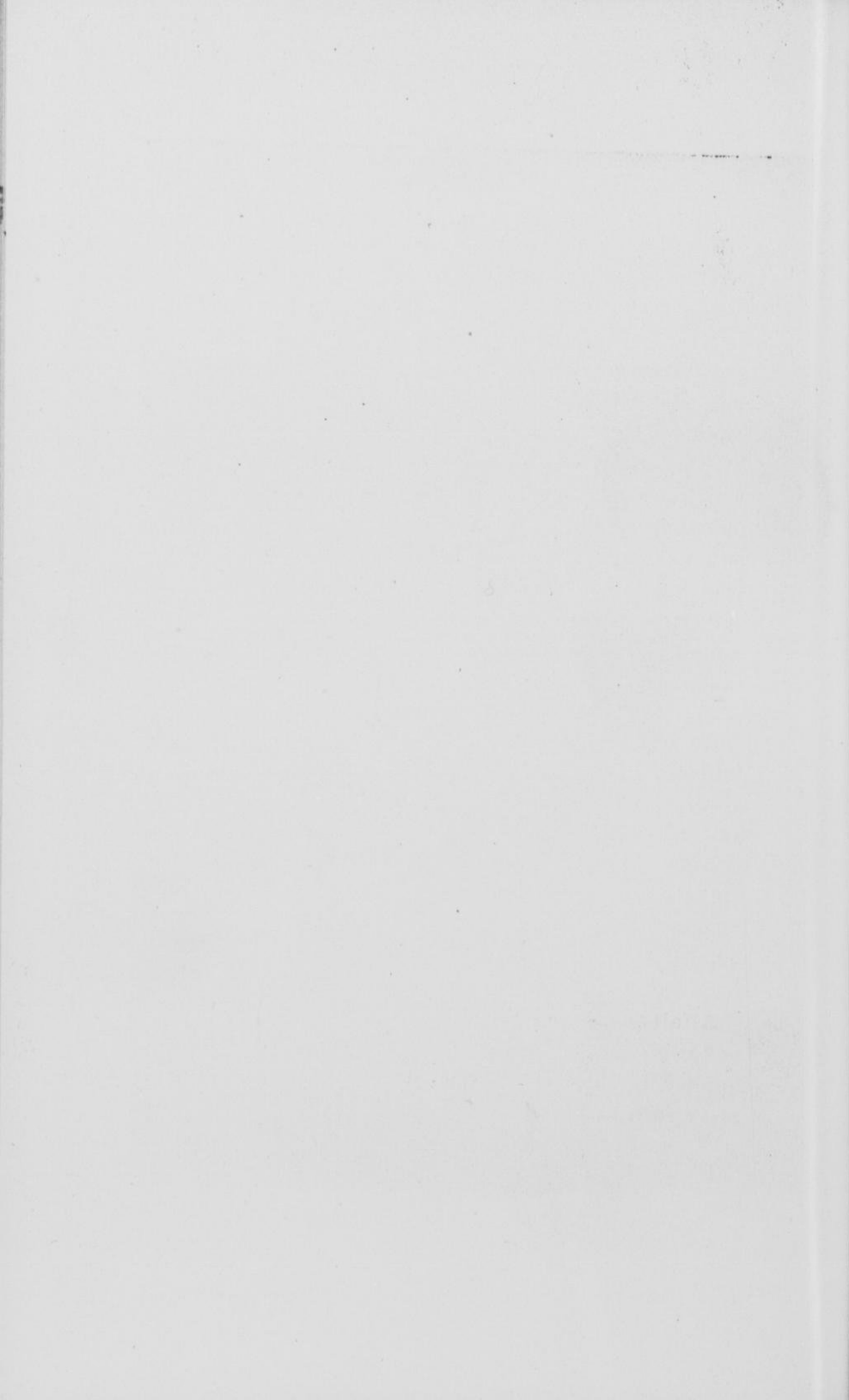




Alfalfa Haying on the farm of John Waelti, Monroe, Wis.



Fields of Alfalfa owned by John Waelti, Monroe, Wis.



ALFALFA REQUIRES A SWEET SOIL.

Another important soil requirement of alfalfa is that the soil be sweet and not acid or sour as we term it. Acid soils have been the cause of many failures in the growing of alfalfa. A good indication of an acid soil is an abundant growth of sheep sorrel. This is a weed that loves an acid soil and when once it finds a sour soil it spreads very rapidly. Acidity in soils can also be determined chemically by the use of blue litmis paper. This is a cheap paper which can be procured at most any drug store which when placed in contact with a moist soil turns pink if this soil is acid, while in case it is not acid it remains blue. This test must be conducted carefully and the surest way to determine whether your soil is acid or not is to send a sample to the Experiment Station, Madison, Wis., for examination.

APPLY LIME TO CORRECT ACIDITY.

An acid soil indicates a lack of lime — a material essential for the growth of any plant and especially essential for alfalfa. Proper applications of lime will correct sour soils and make them sweet so that alfalfa will thrive. Unburned ground limestone can be procured at \$2.00 per ton and applications of from 1000 to 2000 pounds per acre are recommended. Fresh burned lime may be applied in smaller quantities but it is more expensive. It must be slacked before it is applied.

Alfalfa growing on an acid soil generally has a sickly yellowish color and a very slow growth. When lime is applied to such a field the plants generally respond immediately with healthy green appearance and rapid growth.

ALFALFA RFQUIRES AN INOCULATED SOIL.

If we were to examine the roots of alfalfa we would of course first note their immense depth. Seven to ten feet being quite common to our open soils. No wonder alfalfa resists drought. But if we made a careful examination especially of the finer roots we would note numerous small nodules. It is these very nodules that make alfalfa an ex-

tremely valuable plant. Clover roots have these nodules, so do beans and peas and also sweet clover. These nodules are the homes of millions very small living bodies invisible to the eye unless viewed under a very strong compound microscope. These are called bacteria and they live on the roots of the alfalfa plant. They breathe just as animals and plants do — but instead of absorbing the oxygen of the air they inhale the free nitrogen gas from the air and transform it into a nitrate — a material that is exactly similar to the commercial nitrogen fertilizer that you purchase on the market for \$50 to \$60 per ton. The alfalfa plant makes direct use of this nitrate fertilizer the bacteria manufacture for it and hence the plant is greatly benefited by their presence in the soil. However in our ordinary soils there are but few of these bacteria present and consequently when we wish to grow alfalfa on a soil that has never before produced alfalfa it becomes necessary to put them in the soil or in other words inoculate our soil. This is done best by transferring soil from an old alfalfa field where these bacteria are known to be present to the field we expect to inoculate. For the best results two tons of earth per acre should be scattered immediately preceding the sowing of the alfalfa and preferably on a cloudy damp day as sunlight and drought tend to kill these bacteria. Care should be exercised not to introduce bad weeds into our fields in making these soil transfers. At the Illinois Experiment Station it was found that the bacteria which work on the roots of sweet clover were the same as the alfalfa bacteria and hence would also work on the roots of alfalfa. Consequently where an old alfalfa field is not available, dirt from the roadside where sweet clover is growing may be used. For farmers who have not alfalfa or sweet clover near at hand from which to get infected soil in large amounts a sack of one hundred pounds of alfalfa soil may be secured from the Experiment Station or elsewhere and scatter on about eight or ten square rods of the field where it is desired to sow the alfalfa seed. The year

following the seeding soil can be taken from the portion of the alfalfa field where the infected soil was scattered and used for the inoculation of larger areas. Alfalfa responds readily to these methods of inoculation and nearly all plants will be found to have the proper nodules on the roots the first season of growth. An excellent plan for supplying the soil of your entire farm with the alfalfa bacteria is to use a mixture of one-fourth alfalfa seed and three-fourths clover seed for general seeding. This will make an excellent grade of hay and each alfalfa plant will become a bacteria producer and distributor for the future crops of alfalfa.

Some companies are putting up bottles of a liquid supposed to contain the alfalfa bacteria. They recommend this liquid to be applied to the seed before sowing and thus inoculate the seed. The data obtained from experiments indicate that much more certain results can be secured by the use of infected soil.

Right here the importance of the presence of lime in the soil and the necessity of a sweet soil can be emphasized. Alfalfa bacteria cannot live and develop in a sour or acid soil and lime must also be present for their proper development. Alfalfa on the other hand will not develop normally unless the proper bacteria are present in the soil. Hence inoculate your soil properly and lime it if it is acid and thus needs liming.

At one of the demonstration farms last year a uniform field prepared for alfalfa was divided into two equal portions, one-half being inoculated and the other half was not inoculated. The inoculated soil produced alfalfa of a vigorous sturdy growth; while the uninoculated field showed a slow growth and a yellow, sickly appearance. The line of demarkation between the two fields could be seen a great distance. Sometimes the difference between an inoculated and an uninoculated field cannot be noticed the first year but after one or two seasons this difference becomes very noticeable.

ALFALFA REQUIRES A CLEAN SOIL.

By a clean soil we mean one that is free from weeds. There is no greater enemy to the tender young alfalfa plant than weeds. Weeds have been the cause of more failures in securing good stands of alfalfa than any other factor. Consequently in preparing the soil for alfalfa we should always plan to adapt methods of cultivation which will clear the land of weeds.

PREPARING THE SOIL

For the best results we should begin preparations of the soil for our alfalfa field a year or two in advance of the time we plan on sowing alfalfa seed. Some well cultivated crops such as corn or potatoes should precede alfalfa. It is an excellent plan to manure the land with fifteen to twenty loads of good manure per acre before planting potatoes or corn. This will not only increase the yield of corn or potatoes but after these crops have been harvested it will leave the soil in a good fertile condition for the coming alfalfa crop.

Fall plowing of the corn stubble is recommended if the land is fairly level and there is little danger of washing, in which case spring plowing is preferred. Disc in the spring and harrow at intervals until about May 25th or June 5th, depending on the season. This will have killed all the the weeds in the soil and leave it clean and ready for alfalfa seeding.

From May 25th to June 5th makes an excellent time to sow alfalfa seed in Southern Wisconsin because at this time we have numerous rains and freshets and we can sow the alfalfa seed when the soil is in a moist condition which will mean an immediate and vigorous germination. The seed is sown at the rate of twenty pounds to the acre with a drill or broadcast seeder with a grass seeder attachment.

If the season is favorable the alfalfa will have grown so well that it will be possible to cut a crop during the latter part of August but in no case should the alfalfa be cut or clipped after September first.

Using this method of seeding alfalfa it is not very often that we can secure a crop the first season.

Land on which tobacco or sugar beets or any highly cultivated crop has been grown the preceding year may be seeded to alfalfa much earlier as intermittent cultivation up to June first will not be necessary since weeds will have been subdued by the thorough cultivation of the previous crop.

SOWING ALFALFA WITH A NURSE CROP.

When ground is inclined to become weedy it is preferable to use a nurse crop as it assists the alfalfa to keep down weeds until it becomes established. Barley sown at the regular time of planting in the spring at the rate of three pecks per acre with alfalfa seeded at the rate of twenty pounds per acre has given good results. The barley can be left to ripen without apparent injury to the alfalfa. If the oats are used do not exceed one bushel of seed per acre and if the season is dry cut the oats for hay at the time of heading.

Thin seeding of the nurse crop is important because it gives the small alfalfa plants sufficient space to grow between the grain plants without crowding. It also prevents lodging of the grain crop which will invariably kill the alfalfa plants.

With this method of seeding we need not expect a crop until the next year in the early part of June.

CUTTING ALFALFA.

The first crop of alfalfa is generally cut during the first week in June. Alfalfa should be cut for hay when one-tenth of the plants are in bloom. It has its greatest feeding value at the stage of maturity. A much more certain method of determining the proper time to cut alfalfa for hay is to examine the base of the plant. About that time when the alfalfa is about one-tenth in bloom small buds or or shoots appear near the crown of the plant which are the shoots that form the second growth. When these first appear cutting should begin. If these shoots become too

long they will be cut off by the mower and consequently the development of the second growth is retarded. On this account cutting alfalfa too close should always be avoided. At least one inch of stubble should remain.

CURING ALFALFA.

In the morning after the dew has disappeared on a day that promises fair weather begin to cut. In the afternoon of the same day if the weather has been favorable the alfalfa can be raked and put into small cocks. The chief reason for putting alfalfa into cocks before it is perfectly dry is to prevent shattering of the leaves, the most valuable part of the alfalfa plant, and to secure uniform curing. When fresh alfalfa hay is exposed to the sun the leaves dry out much more rapidly than the stem, if however, the hay is put in the cock before the leaves are dried and killed they will continue to transpire in the cock and thus act as pumps that draw the water out of the stems of the alfalfa and consequently the leaves and stems cure and dry at the time. The cocks should not remain in one place for longer than two days as they will smother the alfalfa plants under them. If the weather has been good the hay may be hauled in after two days but when rain comes it is often necessary to leave it in the field for a longer period. It then becomes necessary to move the cocks from place to place so as not to kill alfalfa plants under them.

HAY CAPS.

An excellent quality of hay can always be secured when hay caps are used. A convenient size can be made out of duck canvas 40x40 inches and weights can be attached at the four corners. They can be procured at a cost of fifteen to twenty cents each and are a great protection against dew and rain. They are highly recommended by prominent dairymen.

Some people allow alfalfa to dry in the swath, turning it over with the side delivery rake is the best for this purpose as it does not shatter the leaves so badly. This however, at its best, is a rather wasteful method of harvesting alfalfa

hay. But where labor is scarce it sometimes can be done to good advantage.

STORING HAY.

Alfalfa hay may well be considered too valuable to be stacked outside. If the alfalfa stacks are well topped with blue grass or slough grass so that they will turn water well the hay can be preserved very well.

The best place to store alfalfa hay is in the barn where it can be fed with the least possible handling. In storing alfalfa hay it should be spread evenly in the bent and should never be allowed to bunch up in the middle where the forks of hay are dropped. This is apt to cause heating and blackening of the hay.

THE SPONTANEOUS COMBUSTION OR HEATING OF HAY.

The idea in curing any grain or hay crop is to get it dry. After the crop is once dry it is impossible for those bacteria and fungi that cause molding and heating to grow since they cannot thrive unless there is considerable moisture present. Now there are certain classes of bacteria which when they have enough moisture develop very rapidly and produce heat. The heat they produce dissolves some of the nutriment out of the alfalfa hay and they live on these nutrients and grow and increase in numbers very rapidly thus producing more and more heat. However when the temperature rises to 158 degrees F. they are killed. But by this time numerous gases are formed within the hay which when they come in contact with the air have the queer characteristic of burning without being ignited by a match or other spark. When enough of these inflammable gases have formed and they come in contact with the outside atmosphere they ignite and suddenly the entire stock or bent is in flames.

Now the chief cause of this heating is improper curing. The hay is either put in when it has not dried sufficiently or it is put up when moisture from rain or dew still remains on the hay. The latter is the much more serious cause of molding and heating of alfalfa hay. Nine times out of ten

the heating and molding of alfalfa hay is due to the moisture that is naturally on the inside of the alfalfa plant.

Alfalfa hay is no more difficult to cure than clover hay. Care and good judgement must be exercised and the hay maker should always bear in mind that spontaneous combustion never occurs in alfalfa hay that is properly cured.

A SILAGE CROP.

In case the weather is so wet that it is very difficult to cure alfalfa hay it has become a good practice to silo alfalfa. The hay is hauled in immediately after it is cut and packed tightly in the silo. Cutting early is advisable as there is more moisture in the hay and it packs better. Moisture from rain or dew does not hurt the hay at all when placed in the silo. In fact it has been reported that wetting down the alfalfa in the silo has a very beneficial effect on the alfalfa silage.

GROWING FOR SEED IN WISCONSIN.

Little success has been obtained in growing alfalfa for seed in this state. Alfalfa in cultivated rows seems to produce seed quite abundantly but even this method has not as yet proved an entire success. At least two bushels of seed must be produced per acre in order to make raising alfalfa for seed reasonably profitable.

MANURING FIELDS.

Alfalfa responds very readily to applications of manure. However light and frequent applications should be made of well rotted manure. Heavy applications of trashy or strawy manure will smother the alfalfa. Manure should be applied in the fall or winter.

WEEDS.

Pigeon grass, crab grass and blue grass are all deadly enemies of alfalfa, especially young alfalfa. The young plant is very tender and easily killed. However when alfalfa once becomes well established it has the ability to crowd out and smother the growth of many of our worst weeds such as quack grass and Canada thistle. Many reports have been obtained from farmers thruout the State stating that

they have eradicated both quack grass and Canada thistle by securing thick stands of alfalfa.

DISEASE.

Leaf spot is the chief disease of alfalfa. The leaves become spotted with yellowish brown spots and drop off. The remedy is frequent cutting and clipping. This is very effective and it prevents the spread of the disease.

FOR THE DAIRY COW.

Dean Henry in his new book says: For the dairy cow there is no better feed, for alfalfa hay is rich not only in crude protein but also in mineral matter — prime requisites in milk production.

As stated previously alfalfa hay will take the place of such concentrated feeds as bran, oil cake, cotton seed meal, etc. In regard to this Ex-Governor Hoard says: Alfalfa and corn silage form an almost perfect ration with but little grain needed — 35 pounds of corn silage, 12 pounds of alfalfa hay and 2 pounds of meal — where in case I used timothy hay instead of alfalfa I would use ten to twelve pounds of meal.

Alfalfa is thus a very economical milk producing feed. One and one-half pounds of ordinary alfalfa will replace one pound of wheat bran in producing milk. A ton of alfalfa leaves has the same feeding value as 2800 pounds of bran and so where we can grow alfalfa we can provide a cheap home-grown ration for our dairy cows.

Alfalfa puts strong muscle and bone into our animals and when fed to female stock its beneficial effects on the offspring can always be noted.

PASTURING.

Alfalfa is not a pasture plant. It is easily killed by severe tramping. However, where we contemplate plowing up an alfalfa field it is often well to pasture the summer before. Precaution should be taken to prevent bloat by not turning hungry stock in an alfalfa field. Never turn a herd of cattle in an alfalfa field except on a full stomach and you will have but little danger from bloat.

Alfalfa pasture makes an excellent pasture for hogs, beef or dairy cattle but care must be used in pasturing it.

PLOWING FIELDS.

A good strong team, a sharp walking plow, a file in your hip pocket and a man of christian character are things that are needed in plowing up alfalfa sod. A sharp piece of steel attached horizontally to the landside of the plow will help steady the plow and make plowing easier. Shallow plowing, three to four inches deep, is considered better than deeper plowing because deep plowing is more difficult and the soil is left in too loose a condition.

CROPS FOR SOILS.

Corn on alfalfa sod does exceedingly well. A larger crop can be produced the second year than is secured the first year after the sod has been plowed. The immense and numerous roots decay more completely after one crop of corn has been grown and the soil is in better mechanical condition as a result of this which accounts for the large yield of the second crop of corn grown on alfalfa sod.

The nitrogen gathering bacteria fix considerable quantities of nitrogen in the soil making it extremely fertile, the deep roots bring up soil fertility from the deep sub-soil to the surface where our shallower rooted plants such as corn, oats, barley etc. can make use of it. So alfalfa is one of our greatest soil renovators.

COMPARED WITH OTHER CROPS.

In comparing the amount of protein produced on an acre by alfalfa with other hay crops the Experiment Station at Madison determined the following results. Alfalfa yielded three times as much protein per acre as clover, nine times as much as timothy and twelve times as much as brome grass. As to the value of alfalfa hay compared with to other hay crops the following table has been worked out. When prairie hay is worth \$4.00 per ton alfalfa hay is worth \$12.11 per ton, clover is worth \$7.77 per ton, millet hay is worth \$5.14, timothy hay is worth \$3.31 per ton. Alfalfa hay when well cured without loss is equal in feed-

ing value to wheat bran.

SOME POINTERS.

Choose a fertile soil for alfalfa, rich in humus and rich in the mineral elements of soil fertility.

Choose a well drained soil.

The sub-soil should be open and loose — preferably gravelly.

Inoculate your soil.

Don't sow alfalfa on acid or sour soil.

Lime your soil if it is acid.

Sow alfalfa seed on a clean soil free from weeds.

A thorough weed killing process prior to sowing alfalfa has meant success to many alfalfa growers.

Start growing alfalfa with a small patch.

Buy clean seed and seed that will germinate from 90 to 100 per cent.

Northern grown seed on unirrigated land is the best seed for Wisconsin.

Sowing without a nurse crop is better than sowing with a nurse crop.

Cut alfalfa when one-tenth the field is in bloom.

Remember there is no danger of spontaneous combustion when alfalfa is cured properly.

Alfalfa is a great soil enricher. Notice the crops of corn that can be grown on alfalfa soil.

Remember that alfalfa hay is three times more valuable as a feed than timothy.

Alfalfa withstands drought better than any other forage crop. No wonder when its roots go down eight to ten feet.

Remember alfalfa makes use of more soil than any other crop. It uses the soil to a depth of eight feet or more. Other crops use the soil to a depth of a foot or two feet.

Anybody who uses good judgment and makes a careful study of growing alfalfa will have no difficulty in raising alfalfa with great success.

MY WORK AND EXPERIENCES IN THE PAST YEAR.

Chris. Schenk, Cheese Factory Instructor,
Lancaster, Wis.

For the first time I have the pleasure to appear before the members of the Southern Wisconsin Cheesemakers' and Dairymen's Association as instructor to give a report of the work for the season of 1910. First of all I must admit that upon starting in with my work of inspection I could at once see the labor of the former instructor and especially Mr. Marty deserves a great deal of credit for the present conditions of our cheese factories. It is the accomplishment of years of hard work as the improvements in factory and dairy are certainly great. It is also to be equally recognized that the organization of the Southern Wis. Cheesemakers' and Dairymen's Ass'n is responsible for the introduction of a great many of these achievements. It is not only the benefit of the instructor our members are taking advantage of, but it is also these conventions annually where we gather for the discussions of future betterment for all of us.

I have found some tracks here and there last season of important facts which were brought forth at the convention for the season 1909. Not only one but all of us have picked up something useful. As to the membership of this association I can assure you that each and every member derives many times his moneys worth one way or another for in

nearly every trade or line of business organizations are foremost in matters looking to the mutual and social betterment of their community life, they are organized for all forms of charity and social reform work. In many places they are fighting for the abolition of child labor for shorter hours, better pay and better sanitary conditions for their sisters and brothers who toil in shops, stores and factories. Thru these organizations they are educating and fitting themselves for doing greater things for the race. Ever-so-much has been accomplished already in and about the cheesefactories and the dairy but with all that has been done the work it seems has scarcely been started, there is so much that we have to learn, so many problems yet to be worked out, so much of ignorance and indifference to be met with and dispelled of by the means of education that the time is still distant before those of us engaged in the great industry where we can say that we have reached the highest point. But with all our interest collectively and individually in matters of this kind we are doing all that may be done and do the best way those things that tend to promote the welfare of successful operation as a matter of fact there is no greater movement in which we are not working and in which we are not contributing our full share of intelligent and effective support. To the earnest and progressive man of the dairy and factory must be given the credit for inaugurating and pushing with the most commendable zeal and vigor the cleanliness and sanitary conditions that are still in progress and which means so much for our health and welfare. We still have conditions at the dairy and the factory which are undesirable and improvements are needed badly.

Visiting the different factories last season I observed a view of some which look very historic compared with the modern factory of today. In many cases a very little attempt is made to make the most necessary repairs in or about the factory and this being the cheesemakers home it ought to be respected a good deal more than what it often is. We

also still have some of the old whey barrels to contend with where a tank is so much easier and cleaner. Another spotted record is the manufacturing of the so called tank butter. We all know it is more or less a filthy process as a way of manufacturing a human food. Efforts should be made to prohibit the manufacture of such butter.

Large sums of money are annually produced with the manufacture of whey butter but still more could be gained by the separator system. This is not only a question but a true statement. In regard to the conditions of milk cans I am sorry to state that inspectors are very much needed. Upon performing my duty I have found cans that have not been properly cleaned for some time. This may seem a broad statement but it stands good for in all instances. I have called the cheesemakers attention to the fact. It is of the greatest importance that the farmer and cheesemaker both should exercise the greatest care for the safety of milk. Oversight, indifference and neglect may not seem important to you in your work but singly or combined they are the cause of many of the troubles in the manufacture of the cheese and the safe way is to be careful always and not take any chances. You owe this to yourself and your fellow neighbor. The more you insist upon carefulness on the part of others as well as exercise it yourself the better it will be for all. To many of our cheesemakers lack the knowledge of the composition of milk. The different tests of milk so important in cheese factories, besides all other scientific methods in the manufacture cheese and all this is so easily obtained at the dairy school at Madison with a comparatively small cost. The American cheesemaker and buttermaker knows how to take advantage of this opportunity for the course of this school is mostly composed of these men. They come from all parts of the world to finish and get all the fine points of education in this particular work while the number of Swiss cheesemakers is dreadfully small. I think that these are but the repetition of words

spoken to you on more than one former occasion, but the sharpness of their teeth needs retending once in a while.

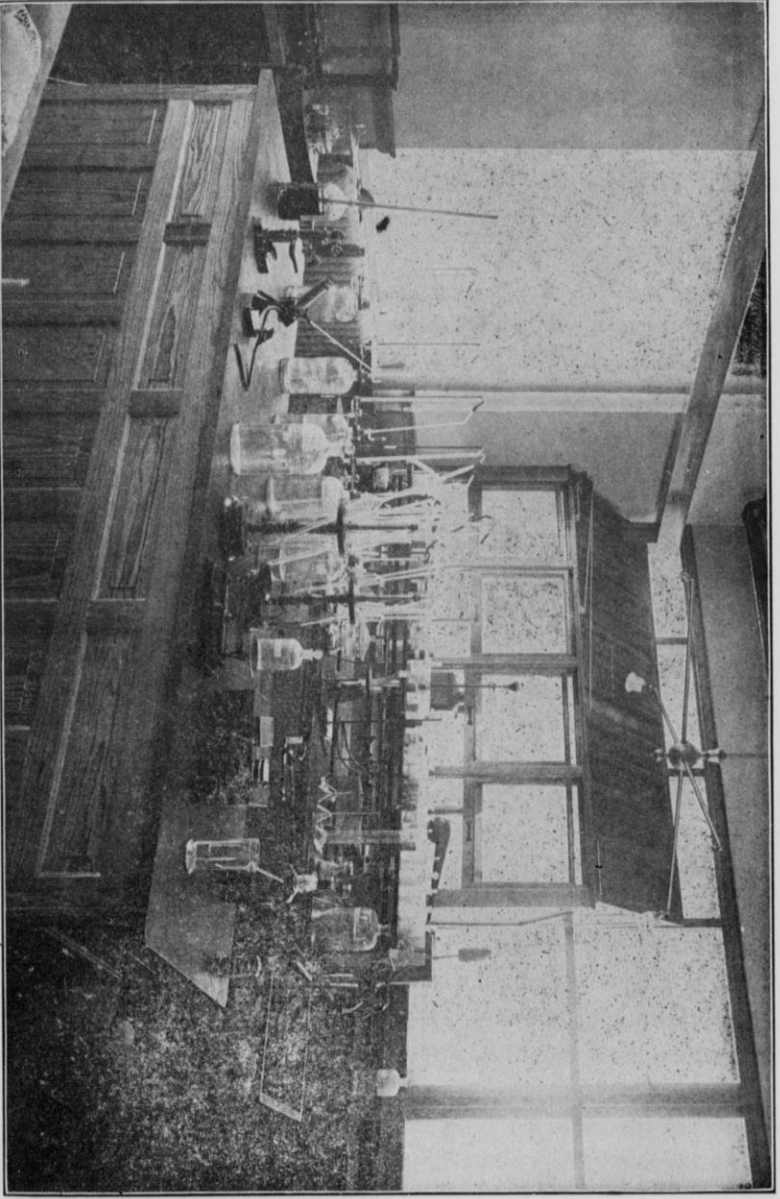
In closing this I further wish to state that I have noticed the influence the Cheesemakers' and Dairymen's Association has upon our members, for every up-to-date cheesemaker or dairyman I have met I had the pleasure to hear that he is a member, showing in itself the efforts of good will and splendid results. I myself feel more like doing a good deed for a member although I am expected to be everywhere. Nevertheless to be successful in our aim we must have the support of every cheesemaker and dairyman and nothing is gained by delay. In your community you are constantly coming in contact with men who are not now but should be members of this Association. I know the road is rocky and the hills are hard to climb but just keep plodding onward for the road will turn some day.

BOVINE TUBERCULOSIS.

Prof. E. G. Hastings, Madison, Wis.

There is no doubt but that tuberculosis is one of the most important, if not most important, disease of our domestic animals. If this is true, it is one which the dairymen and breeders should take into consideration for everyone will admit that one of the foundation stones of successful livestock breeding is the healthy animal.

Diseases among domestic animals may be divided into two great classes. The first includes those diseases which are due to the fact that some particular portion of the body is not doing the work which nature intended it to do. The second class includes those diseases which are caused by the invasion of the individual animal by some living organism which grows in the body, producing various types of changes depending upon the nature of the invading organism. The second class of diseases is frequently called the contagious or transmissible diseases because the organism causing them grows in the body of the diseased animal, leaves it in various ways and then enters the body of the second healthy animal. They are also called preventable diseases since by preventing the specific organism of any disease from entering the body of the healthy animal we can prevent the disease. The diseases of the first class are not transmissible from one animal to another nor are they preventable, since we do not know the exact cause of them. The transmissible diseases are especially important because when once introduced into the herd they may spread from



Chemical Laboratory of the Wisconsin Dairy and Food Commission.

one animal to another until the whole herd may be affected. Tuberculosis is one of the transmissible or preventable diseases.

There are many misconceptions regarding this disease. One is that it is a new disease among our domestic animals. We often hear farmers say that forty or fifty years ago they heard nothing concerning it and hence many have been led to believe that it is a disease which has had its origin in the minds of the doctors and veterinarians so that they may have something about which to talk. There are a considerable number of reasons why these misconceptions have arisen. The organism which causes this disease was discovered in 1882. Prior to its discovery it was not known that the various forms of tuberculosis which we now know were one and the same, for example, only certain particular types of tuberculosis as it appears in cattle were classed as tuberculosis. Other types of tuberculosis were supposed to be entirely different diseases, but when the same organism was found in all of these various types it became evident that they were the same disease. Another reason why tuberculosis is often considered a new disease is that we have more of it at present time among our cattle and hogs than at any time in the past history of the world. It has spread very rapidly of recent years because of the enormous distribution of cattle from one place to another. It is very certain that this disease has been spread from northwestern Europe to all parts of the globe thru the distribution of the improved breeds of cattle. Since this distribution began, before the nature of this disease was recognized, tuberculous animals were shipped to all parts of the globe and with them they carried the germs of the disease which then spread to the native cattle, that in many cases had previously been free from this scourge. A great amount of transfer of animals not only from one country to another but from one portion of the same country to other portions, is going on at the present time, that is, every animal that is transferred may serve to introduce the seeds of this disease in a new

locality or into a new herd.

These facts with reference to its manner of distribution will give some idea of the amount of tuberculosis we are likely to find in various sections of the country. In those regions in which the herds have been established for a considerable time and in which a large amount of interchange has been going on we would expect to find the greatest amount of the disease and that is what is found when the herds are examined. We should expect to find the greatest amount of the disease among the pure bred herds rather than in the native herds because the pure bred animals are constantly being sold and the breeding herds are those into which animals are being brought from other herds. We should also expect to find the disease more prevalent in large herds than in small herds, since a large herd as a rule means that a greater number of animals have been purchased in order to build up the herd. Thus in any country in which a considerable portion of the herds have been examined as to the presence of tuberculosis we find a larger per cent of the large herds than of the small herds affected a large amount of the disease is also found in those parts of the country in which dairying has been long established. Thus in our state we find the greatest amount of the disease in the south and southeastern portions, while in the northern part of the state where herds have been recently established there is a very much less amount of the disease. The fact that a greater amount of the disease is found among pure bred rather than in native herds should not lead one to believe that pure bred animals are more susceptible to tuberculosis. In fact so far as is known, no one breed of animals is more susceptible than another, the hardy beef breeds acquiring the disease as easily as the dairy breeds when once they are brought in contact with diseased animals.

It is important that the farmer should know something concerning the parts of the body which are most often affected by tuberculosis, since when animals are slaughtered

on the farm for home consumption or when an animal dies it should be carefully examined as often the presence of the disease in the herd can be thus detected. The organism causing the disease most frequently is introduced into the lungs and the lymph glands which are situated in the neck and on the windpipe and gullet between the lungs. The organism grows and produces the so-called tubercles, which give the disease its name of tuberculosis. The tubercle is at first a small tiny mass invisible to the eye, but which as the disease progresses increases in size and ultimately may reach the size of one's fist. The normal healthy lung should be uniformly soft. When hard masses can be felt within the lung tissue it is good evidence that tuberculosis is present. If these nodules are cut and are found to contain pus or hard yellowish gritty matter it is certain that the trouble is tubercular. The normal lymph gland is grayish in color thruout. If the glands on cutting show minute yellowish spots or if the gland is increased more or less in size and is filled with pus or hard gritty material it is again certain that tuberculosis is present. About two or three inches from the wall of the small intestine in the membrane that holds the intestine in place is a row of lymph glands, the mesenteric lymph glands. These should also be examined as to whether it is uniform in color or whether it contains any hard masses of tubercular abscesses. If the animal is badly diseased, evidences of tuberculosis are quite certain to be found in some one of the portions of the body already numerated. This does not mean, however, that these are the only portions of the body to be affected. On the other hand any portion may be diseased. Tuberculosis is often found in the udder and in the various internal organs, such as the spleen and the kidneys. The brain and the spinal cord may be diseased, the bones may be affected, especially the joints, and very seldom the disease is found within the muscular portions of the carcass.

The tubercles when located in the lungs and other organs continue to increase in size and ultimately break and dis-

charge their contents into some cavity. For instance, in the lungs the pus-like material may be discharged into the air ducts, or in the udder their contents may be discharged into the milk ducts. The material from the tubercles contains the organism which produces the disease and when these tubercles discharge their contents the organism may be thrown off from the body in the material that is coughed up from the lungs, part of which is swallowed and the organism leaves the body in the feces. From the udder the organism is thrown off in the milk. When once out of the body of the diseased animal the organism may enter the body of the healthy animal thru the food, as in the case of calves fed on infected milk or in the case of hogs running after cattle in the feeding lots. The organisms may also be breathed in, as when the material coughed up from the lungs becomes dry and the animals breathe in this dust with the adherent organisms.

The conditions which favor the spread of the disease when once it is introduced into the herd are, first, the presence of an animal that is giving off large numbers of the organism. When such an animal is present in any herd the disease is bound to spread, no matter under how sanitary conditions the herd may be kept. If the conditions of the barn are such that the animals are weakened because of impure air and insufficient food, they will acquire the disease more easily than if they are in good condition, but no farmer should be led astray by thinking that good sanitary conditions will prevent the spread of tuberculosis when once it is introduced into the herd. It has been shown within recent years that tuberculosis spreads rapidly in cattle kept out doors the year around. This is due to the direct contact of the diseased with the healthy animals. Many farmers are of the opinion that the disease may be produced by keeping the cattle under unsanitary conditions. It should be remembered that there are two necessary conditions that must be fulfilled before we can have the disease, first, the susceptible animal and second the tubercular organism

without which tuberculosis cannot occur any more than we can have corn without the corn itself.

Tuberculosis is introduced into the herd most often thru the purchase of a diseased animal. Hundreds of herds in Wisconsin have been examined where it has been shown beyond all question that the disease was introduced by an animal which has been purchased. The disease may also be introduced into the herd thru the feeding of creamery and cheese factory by-products. In all sections of the country there is more or less of this disease and the milk is quite certain to be infected. Thus if a farmer carries back to his calves and hogs the mixed milk of all the other patrons of the creamery to which he may be sending milk he is very likely to introduce the disease into his herd that way. This manner of spreading tuberculosis can be easily prevented by the heating of the skim milk and whey before it is returned to the farm. Many of our creameries and cheese factories are introducing this process since it is of advantage in every way. First, it prevents the spread of disease and second, it insures a better quality of milk being brought to the creameries and cheese factories because the cans are not polluted with fermented milk and whey and the feeding value, especially of whey, is greatly enhanced since it is sweet when returned to the farm.

The average farmer does not appreciate the loss which is caused by tuberculosis for the reason that it is something which is entirely within the animal and is thus not evident to the farmer. The disease causes loss in the following ways: first, an animal in which the disease is at all advanced can not give an adequate return for the food she consumes and thus causes loss to the farmer; second, whenever it becomes known that he has the disease on his place the farmer loses thru the destruction of the reputation of his herd, this is especially true in pure-bred herds where if the owner is to be successful it must be largely thru the sale of his animals; third, on the dairy farms cattle are constantly going wrong, that is, they become unthrifty and cease to

produce profitable quantities of milk. This unthriftiness is very often due to the fact that the animal has tuberculosis in the advanced stages. Such animals are not usually allowed to die on the farm but the owner sells them to the stock buyer for whatever he can get. The amount which the farmer thus loses is the difference between the value of the animal if she had been in good condition and what he receives for her. If a farmer purchases a horse that he thinks is sound but which develops an unsoundness because of which the animal can not be worked the farmer recognizes that he has met with a financial loss. The same thing is true in the case of the animal that must be turned off on account of tuberculosis, although the farmer, as a rule, does not know the nature of the disease which has caused the animal to decline. Again, the farmer is very certain to protect himself to the fullest extent against the purchase of an unsound horse. None of the ordinary troubles of horses are transmissible. Thus, if a spavined horse is purchased, it may get into such a condition that it can not be worked but the trouble is certain not to spread to the other horses. Until comparatively recently, the farmers have never asked whether any cow that they were purchasing was sound or not. They have asked as to the amount of milk she would give and so on but nothing as to her freedom from tuberculosis. A tuberculous animal brought into a herd may occasion as much individual loss as an unsound horse and may cause still further loss because the disease is transmissible and may spread from this unsound animal to the other members of the herd. It thus would seem the part of wisdom for the farmer to determine the condition of the animal which he purchases. It would also seem to be the wise thing for the farmer to determine the condition of his own herd at the present time for if tuberculosis is present it is certain to become more wide-spread as the years go by, and delay in getting rid of the diseased animals can only mean a greater loss in the future.

It is impossible for any farmer or veterinarian to tell

whether an animal has tuberculosis or not by a physical examination but the tuberculin test when applied correctly and with judgment is almost certain to give you the desired information. Briefly the test is as follows: about one-third of a teaspoonful of the so-called tuberculin is injected beneath the skin of the animals that are to be tested. In the case of a healthy animal the tuberculin has no effect whatever; in the case of the tuberculous animal the tuberculin causes a temporary fever. The presence or absence of the fever is detected by taking the temperature of the animal subsequent to the injection and beginning about eight to ten hours after the injection of the tuberculin and continuing until the twentieth hour after the injection. A great many misconceptions also exist with reference to the tuberculin test. For instance many have asserted that the injection of tuberculin could cause tuberculosis. This is absolutely without any basis of fact. It has also been claimed that tuberculin injures healthy animals. Some of our most prominent herds in Wisconsin have been tested yearly for the last fifteen years. It is very certain that the owners of such herds would not make use of a test which had any injurious effect upon their animals. By the use of the tuberculin test many livestock owners can determine the condition of their herds and by its use they can eliminate the disease from their herds. It is not claimed by anyone who is in a position to know that the tuberculin test is infallible. It is believed, however, that when an animal has reacted to the tuberculin test the disease is present, although we can not always demonstrate it on post-mortem examination because as previously stated, the disease may be present in any part of the body. One diseased gland, situated deep in the muscular tissue, is enough to cause the animal to react to the tuberculin test, and yet the presence of this gland could be found only by a prolonged search.

Not all tuberculous animals, however, react to the tuberculin test. Those in which the disease is very far advanced may not react to the ordinary dose of tuberculin. Such

animals can usually be recognized by a physical examination or the presence of the disease can be detected by giving two or three times the ordinary dose of tuberculin. Animals in the so-called "period or incubation" do not react to the test. It is well known to everyone that if a person is exposed to diphtheria or typhoid fever the disease does not develop for a number of days. Meantime, the organism causing the disease have been gaining headway in the body, but the symptoms of the disease have not become evident. In the case of tuberculosis the period between the infection of the animal and the time when the disease really becomes established in the body may be two months or more. In an animal once infected with tuberculosis the disease does not necessarily make a constant headway but there is a struggle between the disease and the body of the animal and it is this resistance of the animal which stops the progress of the disease. It is believed that during the period when the disease is not making headway in the animal a reaction to tuberculin will not occur.

When the tuberculin test is used with an intelligent recognition of its limitations it is a comparatively easy matter to free a herd from this disease. In the past many farmers have thought that if the herd was tested and the diseased animals were removed and the barn thoroughly disinfected the trouble was over. Retests were usually applied in order to determine whether the disinfection had been thorough or not. When reacting animals were found on subsequent tests the farmers became discouraged and believed that the tuberculin test was of no value. In any herd in which the disease is spreading rapidly there is certain to be animals in the period of incubation and animals in which the disease is not progressing. These do not react to the test and are thus allowed to remain in the herd. Later the disease becomes more evident in the animal or begins to make headway again and on a subsequent test the animal reacts. Thus, in order to free any herd from tuberculosis not only the original tuberculin test must be made but the

test must be repeated at intervals of six months and later every year in order that the other diseased animals shall be recognized and removed from the herd. When used with judgement and perseverance the tuberculin test has been the means of freeing many of our best herds from this disease.

The state at the present time is aiding the farmer in many ways to get rid of this disease. It is aiding him especially thru the indemnity which is paid for the diseased animals. The farmer many times complains that he is suffering a great loss thru the removal of these animals. If he were to keep them in the herd it is certain that in a comparatively short time they would be in such a condition that he would have to turn them off and possibly get but a small sum. It is very certain that taken as a whole the farmers of the state are losing comparatively little thru the present way of disposing of tuberculous animals. It seems to those who are engaged in this work that the farmers should recognize the importance of this disease among their herds and should be willing to co-operate in its elimination.

HOW CAN WE INCREASE THE YEARLY PRODUCTION OF OUR DAIRY COWS?

C. Tochtermann, Jr., Breeder of Holstein-Friesian Cattle,
Monroe, Wis.

Some time since your secretary asked me to prepare a paper for this meeting, giving me the privilege to select my subject. After considering the great importance of the dairy industry in American agriculture and the rate at which it is spreading to new territory I concluded to take as my subject: How can we increase the yearly production of our dairy cows?

This is or at least should be of vital importance to every dairyman, for with increased production comes increased profit which means better homes, better schools and in turn better citizens. When we find in the year book of the Department of Agriculture that the average yearly production of the cows of the United States is only about 3000 pounds of milk and 150 pounds of butter and on the other hand we know that at least three of the dairy breeds have produced cows with records of over 1000 pounds of butter in one year, one having the record of 27,432.5 pounds of milk and 1247.8 pounds of butter in 365 days, we must admit that there is a great chance for improvement. The question naturally arises: How can we best bring about this improvement?

I will endeavor to show how we may bring about at

least some improvement and will divide my subject into three parts, namely: better breeding, better care and keeping record of the production of our cows. I hardly know which of these I should place first as I consider them of nearly equal importance. A prominent educator was once asked when he thought the best time to begin to educate a child his answer was: "One hundred years before the child is born." So it is to a great extent with the improvement of our dairy cows. We must begin before they are born. Let any dairyman who has his occupation at heart as he should have start out in any dairy district in the United States, Green County not excepted, and take note of the sires at the head of many of the dairy herds. In many cases it is impossible to detect any signs of dairy or other improved breeding. He seems to be a little of this and a little of that and not very much of anything, or plainly speaking a miserable scrub.

In other instances you will find animals whose conformation show characteristics in a more or less marked degree of some of the improved beef breeds. The owners of these will tell you that the cows from these sires will bring more money for beef than those produced from dairy sires when they have passed the profitable age for milk production, which if they would keep a record they would find in many cases to be very soon after they freshen the first time. Do not be deceived by this dual purpose delusion. If you want to be a dairyman do not be satisfied by doing things half-way. If you want to produce beef do not try to be a dairyman.

The cows or breed that will make both profitable milk and beef producers do not exist and I do not think ever will. What a change could be brought about if every dairyman and cow breeder would every time he selects a sire for his herd select the very best animal he could afford of some of the strictly dairy breeds. If you want to know what breed to select I would say with due respect for all of the strictly dairy breeds that if you will select

the breed that holds the world's records both short and long distance for milk and butter production and handle them as they should be and you will not go far astray. This selection of breed is to some extent a matter of taste. There is no breed that is best under every condition, although the Holstein with its thousands of years of breeding for dairy performance I think will come the nearest of any.

BETTER CARE.

Here again we should begin before the calves we wish to develop into our dairy cows are born. Some men have a false idea that when a cow goes dry any time from six to eight months after she has freshened does not need much attention until she freshens again. They think that any kind of feed that she can fill upon and some water even if she has to go some distance and drink from a hole in the ice is all she needs. They do not seem to realize that besides maintaining her own body she must have nourishment for her unborn calf which is the foundation of our dairy business. Our cows should be so fed, that is if we have right kind, that they will not be dry from four to six months in the year, six to eight weeks is sufficient. After they are dry do not cut down to much on their food even if they are gaining some flesh which a good cow should do. She should have some concentrated feed rich in protein or bone and muscle forming material, depending somewhat on the kind of roughage you are feeding. After your cows freshen gradually increase feed until she has reached her full production of milk. A safe rule to follow is to feed one pound of concentrates for every four pounds of milk produced. Should you be fortunate enough to have cows that produce over sixty pounds of milk per day I would advise you to milk them three times a day.

THE CARE OF THE CALF.

When your cow is nearly due to freshen place her in a clean well-bedded box stall. After the calf is born leave it with the cow for two or three days. Some say they do

not like that way because it is so hard to teach the calf to drink when you take it away. It has been my experience that a calf will drink more readily after it is two or three days old than when first born, besides if it should refuse to drink the first time no harm is done as it has had the colosterum or first milk from the cow which it needs to get its digestive organs in good condition and it has gained considerable strength.

When you undertake to feed the calf the first time do not make a calf of yourself. Feed them three times a day until three or four weeks old, place a little light clover or alfalfa hay where they can get it some whole or ground oats which it will soon learn to eat. When about three weeks old, if you have a seperator which every dairyman that raises calves should have, you may commence to subtitute a little seperated for whole milk. But go slow. Take about a week to make the change from whole to seperated milk. Be very careful always to have the milk warm at least 90 degrees until the calf has grown considerable older.

KEEPING A RECORD OF THE HERD.

In looking over the program I see this subject has been assigned to another who is more able to do it justice than I am. Let me say, however, that I have found it a great help in building up a dairy herd. When we look over the report the cow testing associations in different places and see how many herds there are that do not pay for their feed. It ought to be convincing evidence that we should keep a record. Let me tell you. Just sell your poorest cow and devote the time that you have been spending milking and taking care of her to keeping a record of the others and you will soon have some more to sell.

A CHAPTER ON WHEY BUTTER.

Hon. John Luchsinger, Ex-Assemblyman of Green County and Ex-President of the Southern Wisconsin Cheese-makers' and Dairymen's Association, Monroe, Wis.

I need not explain to this association what whey butter is. Everyone having any knowledge of cheese making knows that it is the most valuable and important by-product made from the whey after the cheese has been taken from it. The amount of yield of this butter varies from a mere trifle in limburger and the American varieties of cheese to one per cent in swiss cheese. The higher the temperature used in making any variety of cheese the more of the butter fat is melted and remains in the residue. If not extracted as whey butter it would be fed to hogs or calves along with the whey and would yield but a trifling return. Long centuries ago before the day of cheese factories this whey fat was extracted in a simple inexpensive manner, either by allowing the whey to stand and sour causing the fat to rise to the top or else the quicker but more expensive method of boiling the whey after adding acid or starter. Both these methods are yet in general use in the swiss cheese regions everywhere. An excellent fat for cooking and baking is made by heating, rendering and skimming whey butter and a great many people make use of it for sanitary or religious reason in preference to the lard of hogs. Owing to the cheesy odor and to the moisture and impurities contained in the crude old style whey butter it is seldom used as table butter and because of the loss in

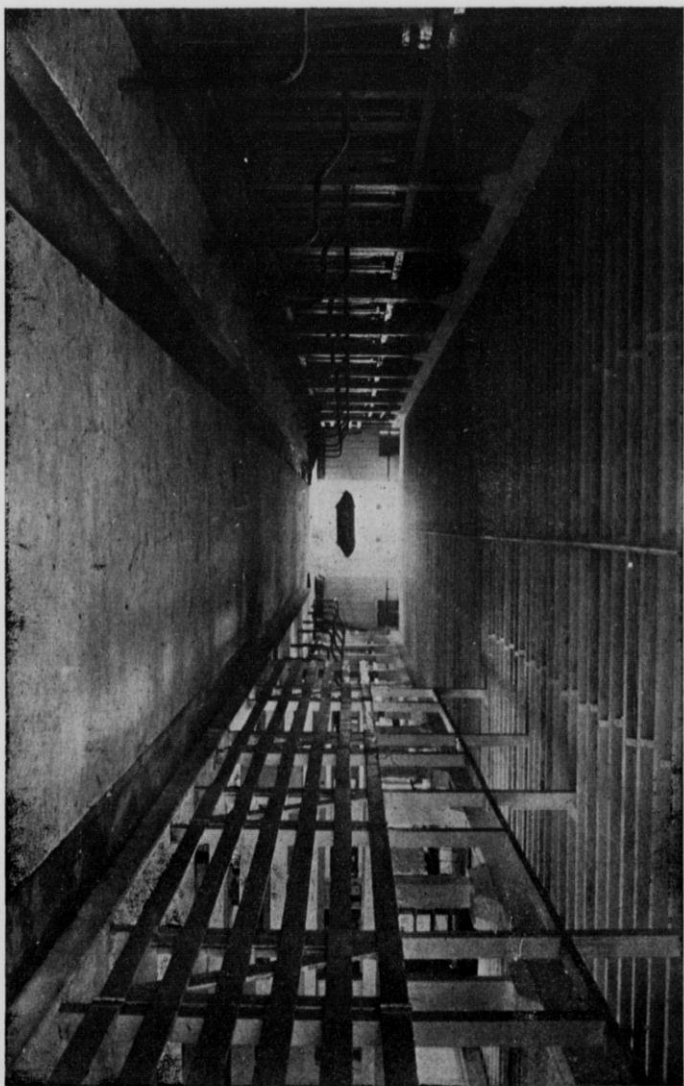
rendering it for other uses. The price varies from one-half to two-thirds that of dairy butter. The coming of the separator and its use has resulted in making a superior article of whey butter. So much better that it has become difficult to distinguish it from creamery butter and it has become a rival with a price equal or nearly so of that butter. But every cheese factory cannot have and use separators. They have not the room to place them, power to run them nor sufficient help or time to spare. They must continue making whey butter in the old way or not make it at all. And this alternative now confronts the greater number of swiss cheese factories in this country by reason of extending the strict application of the adulterated butter law to the production and sale of whey butter also.

This law arbitrarily pronounces as being adulterated all butter, also whey butter showing on test to contain 16 per cent and more of moisture and a number of shipments of whey butter have been seized and confiscated in Chicago and other markets as though they had been willfully adulterated with intent to cheat although the fact is that none of those goods seized were other than whey butter and made in the usual manner and it was owing wholly to the unfavorable conditions prevailing in cheese factories that more than the lawful amount of moisture was retained. In no case has it been shown that there had been willful fraud or neglect but all the same the shippers to release this butter from seizure were compelled to pay a tax of ten cents per pound as for butter adulterated purposely and besides are held liable as dealers and makers of adulterated butter in an annual license of \$480 and \$600 respectively. Some of the seized butter was sold by the shippers for 13 cents. After paying 10 cents to government there remained for profit with commission and the butter itself 3 cents per pound. These shippers and makers innocent as they are of any intent to cheat and in some cases not knowing who made such seized butter nor where they obtained it are put to great trouble and expense to prove to the govern-

ment and to the business world the innocense of fraud. As a matter of course these seizures and presecutions have paralyzed the buying and selling whey butter and the loss in decline of prices is many thousand dollars. Whey butter that has been held at 18 cents per pound can now be had for 10 cent. No one dare ship any to distant markets for none of the many tons in stock has been tested. Testing whey butter is an unknown art. It never has been practiced in buying and selling for the reason that no one ever thought of applying the same test to cheap whey butter as to real butter worth twice as much. Opinions differ greatly as to the possibility of making whey butter so as to comply with the adulterated butter law as readily as in making table butter from cream. There is no doubt that with a seperator, ice and other appliances a of good dairy or creamery whey butter can be made to comply with the law as to moisture contents. But we must bear in mind that these conditions cannot be had or obtained except in favored localities and with cheese factory owners and operators of more than average ability and wealth. The average cheese factory cannot have space.

On the other hand there are those who claim that even with the conditions as they are whey butter can be made to comply with the moisture test at all times provided sufficient time is taken and care is used. Others are just as certain that it is not possible to do so. That in hot days and nights of summer the whey butter fat being soft and oily is much more difficult to seperate from the whey and consequently the result is more than the lawful amount of moisture. That this difficulty is increased from the fact that the demand is mostly for unsalted whey butter. Every one knows that salt absorbs and extracts moisture from the butter.

The question as to whether whey butter made under average conditions as they exist can be made to comply with the moisture test as readily as real butter is now submitted to the Committee of Agriculture whose experts are



Interior of a modern Dairy Barn.



to investigate and report. The commissioner frankly states that he has never herd of whey butter before.

On the report of the experts will depend whether or not a different moisture test will be established for whey butter. Meanwhile these prosecutions for license fees for makers and dealers have been discontinued on evidence that in no case has there been willful fraud or neglect shown with intent to defraud. But Uncle Sam still retains the adulteration tax of ten cents per pound exacted of the shippers to release their butter from confiscation, although with much trouble and expense in all cases the butter so seized has been worked over and over until it has passed the test.

RESOLUTIONS.

1. Resolved, that the carrying of milk to factories in the same cans that are used for hauling whey is a detriment to the quality of such milk and that such custom should be discontinued as being a cause of injury to the cheese made from such milk.

2. Whereas, all articles of food are more attractive and command better prices when offered to the trade in clean neat packages. Therefore it is resolved, that we strongly urge that all tubs and boxes in which cheese and butter is shipped to market be made in strong substantial manner and of fresh clean materials.

3. Resolved, that it is for the best interest of all concerned that all cheese be selected and graded at the cheese factories and that the prices asked and paid be according to quality and grade. That we regard the practice of buying cheese at a lamp price including all grades as encouraging careless and inferior cheese making.

4. Resolved, that we again urge that a County Agricultural and Dairy School will tend to advance the prosperity of Southern Wisconsin by imparting the best practical and theoretical knowledge on the business of dairying and cheesemaking at a reasonable cost.

Resolved further, that the officers of this Association be a committee to properly present this matter to the County Boards of Green and adjoining Counties.

6. Whereas, the making and selling of whey butter in Southern Wisconsin has become an important factor in business, bringing in about a half million dollars annually

and whereas, said whey butter is a by-product of cheese making and is a good, wholesome, cheap food fat saved from what would otherwise be wasted. And whereas, the conditions surrounding the making of whey butter and the texture of said butter itself, the use for which it is intended and the price for which it is sold are altogether different from the conditions in making table butter and that it is unjust and improper to classify them both in the same class.

And whereas, a number of seizures of whey butter and prosecutions of the makers have been made by the United States Government because their product has not stood the tests prescribed for table butter and whereas, there is a well founded reason to believe that it is at all times impossible to make whey butter to comply with the tests for table butter.

Therefore be it resolved, that the officers of this society or such person or committee they may employ are directed to procure a suspension of the tests for moisture as applied to whey butter, until such time as it can be determined by competent authority how it shall be justly tested and classified. That a copy of this resolution be sent to our Senator and Representative in Congress and the Committee of Agriculture.

6. Resolved, that the sincere thanks of this convention are hereby extended to each and every one who have taken an active part by speech and discussion making this convention the splendid success it has proven. And we especially are pleased with the fine music given by the orchestra which has rendered the meetings unusually attractive. Also due praise is given to the officers who have so ably arranged the exercises which have proved so interesting and instructing.

Wie das Gläslen im Schweizer-Käse zu vermeiden.

Simon Röhliberger, Schweizer-Käse Fabrikant, Warren, Ill.

Gehrter Herr Präsident und verehrte Anwesende!

Zubefehl des Herrn Henry Elmer, Sekretär des Southern Wisconsin Cheesemakers' and Dairymen's Association schreibe ich hier meine 17-jährige Erfahrungen im Schweizertäsemachen und zwar hauptsächlich gegen Gläsler und halbgeblähte Käse. Nun gibt es in Wisconsin ungefähr 1850 Käsefabriken, von welchen viele Schweizertäsefabriken sind, da sozusagen jede Käseerei mehr oder weniger viele Gläsler macht in den Sommermonaten, so ist der Schaden ein sehr großer. Ich nehme pure Gläsler und Gläsler mit Loch in das gleiche Band in Betracht, kommen ja doch die gleichen Ursachen vor, beim Gläsler. Erstens kann die Milch zu fett sein, was viel vorkommt wenn die Milch von vielen altmelchigen Kühen in die Käseerei kommt. Zweitens wird häufig der Fehler gemacht, daß man die Milch nicht vorwärmen will zum Dicken, dafür zu kaltes Dicken, denn 26 bis 27 R. halte ich für zu kalt, besonders für Orte wo es gerne gläselt. Drittens darf die Dicken nicht hart werden, so daß dieselbe ohne allzugroße Anstrengung verarbeitet werden kann und zwar in der Zeit von höchstens 20 Minuten soll der Bruch die Form von etwa halben mittlern Erbsen haben. Gröberen Bruch halte ich nicht für gut, da sich sonst die Molke zu wenig ausscheiden kann und dann im Käse etwas Säure bedingt und einen spröden Teig verursacht. Viertens soll ein wenig stärker gebrannt werden in den Monaten und Orten wo es gerne gläselt, als es vielleicht der Fall wäre, wenn man sicher wüßte nicht Gläsler zu erhalten; dagegen darf dann nicht zu lange ausgerührt, d. h. zu arg getrocknet werden, damit man einen langen

Teig erhält.

Jetzt kommen wir zum Keller, denn der Käse ist bloß halb gemacht wenn er aus dem Käsehaus kommt. Erstens sollte größte Reinlichkeit beobachtet werden mit den Deckeln, denn die Erfahrung lehrt, daß das Holz Säure anzieht; saure Deckel teilen die Säure dem jungen Käse mit, welcher diese sofort anzieht; und dann wird der Teig immer mehr oder weniger spröde. In dieser Tatsache kann sich jeder selbst überzeugen wie folgt: Wenn man einen Gläser anschneidet so rieche man sofort den Schnitt und man nimmt immer etwas von Säure wahr, was bei einem normal gelochten Käse niemals zu finden ist. Zweitens sollen die Deckel häufig gewechselt und gut gebürstet werden, was man in der heißen Wolke wo man vorbricht ohne besondere Mühe tun kann. Am achten bis neunten Tage soll der junge Käse in das Gährlokal gebracht werden und zwar an den möglichst kühlfsten Ort desselben und während sechs bis sieben Tage täglich gefehrt werden, damit sich der Käse gleichmäßig langsam erwärmen kann. Es kommt oft vor, daß Käse nur auf einer Seite, so auch auf die Mitte inwendig im Laib Gläs zeigen, währenddem sie auf der andern Seite mit den schönsten Löcher versehen sind. Ich glaube, daß hier nur zu rasche und ungleichmäßige Erwärmung die Schuld trägt, denn so bald die Gährungsbazillen, die nötige Wärme haben, so beginnt die Gährung; sind dann die inneren Schichten noch kalt, so muß es Gläs geben. Währenddem die Käse in der Heizung sind, sollen dieselben wenigstens vier Mal per Woche gefehrt werden, jedoch sehr wenig gesalzen und soviel als möglich naß gehalten. Die Wärme im Heizlokal sollte nie über 75 Grad F. gebracht werden müssen, denn zu große Hitze erzeugt Gläs, so gut wie ein zu kalter Raum.

Warum der Morgenkäse viel eher zum Gläsen geneigt ist, dafür habe ich nicht bloß Vermutungen, sondern ich bin überzeugt, daß sehr viele Farmer Abends die Milchkannen nicht genügend waschen, ja so zusagen gar nicht waschen. Es war im Jahr 1898 Mitte Juli fingen alle Morgenkäse beim vierten Mal kehren auf der Mitte an am Tuch zu kleben und die Milch hatte einen säuerlichen Geschmack. Ich hatte alle Milchkannen nachgeschaut, konnte nicht eine unsaubere finden, frage auch jeden Farmer ob er die Milchkanne auch Abends gut waschen tut, ein jeder sagte ja. Nun aber wars an mir. Ich

nahm mein treues Pferd und fuhr zwischen elf und zwölf Uhr in die schöne Mondschein Nacht hinaus um mich zu überzeugen ob wirklich die Kannen alle gewaschen waren, aber leider hatten von 13 Farmern bloß 7 die Kannen leer. Sechs hatten noch die sehr saure Molke in den Kannen. Zur Strafe schickte ich am nächsten Morgen die 6 Farmer zurück mit dem Bemerkten ich würde bald wieder kommen, war aber nicht notwendig, denn ich machte nicht mehr Gläser, sondern alles schöne Nr. 1 Käse.

Daß so sehr viele Abendskäse zu viel ansetzen, daran glaube ich sind auch meistens die Farmer schuld. Denn man hat oft Gelegenheit zu sehen, daß die Milchkühe morgens auf die Weide getrieben werden, um dort zu verbleiben bis am Abend. Fehlt dort das Trinkwasser dann müssen die Tiere den ganzen Tag in der Sonnenhitze vielmals ohne jeglichen Schatten bei riesigen Durste aushalten bis der gütige Abend sie davon erlöst, so kann sich jeder selbst vorstellen, ob das eine gute gesunde Milch erzeugen kann. Auch werden an vielen Orten die Milchannen an der heißen Sonne gehalten und dann beim Gebrauche nicht abgekühlt. Wenn dann uoch, was sehr häufig vorkommt, die Kannen nicht gehörig gereinigt sind so haben eben die Gährungspilze für sich den günstigen Boden zum riesigen Vermehren und eine Blähung zu bewerkstelligen. Daher ist es auch Pflicht jedes Käfers auch in der Sommerzeit Spaziergänge über die Farmen zu machen und nicht bloß in der lieben Jagdzeit oder Traubenzeit. Es grüßt Euch Alle Simon Köthlisberger.

Wie ich Nr. 1 Limburger-Käse fabriziere.

Jos. Keller, Monticello, Wis.

Größte Ordnung und Reinlichkeit von Seiten des Farmers sowie des Käfers. Ich fabriziere folgendermassen: Ich erwärme die Milch auf 26 auf 27 Grad Reaumur, setze so viel Extrakt hinzu, daß die Milch in 30 zu 40 Minuten dick ist. Ich lasse sehr gut ausdicken, sodann überziehe ich den Käse und zwar so daß die oben durch das Dickwerden entstandene Fettschicht gedreht und nach unten zu liegen kommt. Nach zirka 3 bis 4 Minuten verschneide ich den Käse und zwar zuerst der Länge nach vom Wett, dann der Breite nach vom Wett. Nach etwa 7 bis 8 Minuten, wenn sich schon ziemlich Molke angesammelt hat, ziehe ich den Käse einmal herum, dann zerschneide ich der Käse noch einmal. Dieses Mal nur durch die Breitseite vom Wett. Ich bearbeite nun den Käse zirka 8 bis 10 Minuten mit der Kelle und lasse dann wieder 5 Minuten sitzen. Hierauf nehme ich den Rechen, rühre ganz langsam und erwärme nebenbei den Käse auf 28 bis 29 Grad Reaumur. Nach dem Erwärmen setze ich das Umrühren des Käses solange fort bis er seine richtige Festigkeit aufweist, welches meistens 8 bis 10 Minuten Zeit beansprucht. Nachdem lasse ich etwa die Hälfte Molke ablaufen, rühre den Käse noch etwas durch und schöpfe ihn gleich in die Model. Nach etwa 15 Minuten bringe ich den Käse in den Keller auf den Ablauf-Tisch wobei ich die Model umtippe damit der Käse auf eine andere Seite zu liegen kommt. Nach einer Stunde drehe ich den Käse wieder und mache dieses Verfahren vier Mal. Nach 10 bis 12 Stunden kommt der Käse aus den Modeln. Zerschneide und salze ihn sogleich und zwar jeden Tag 1 Salz. Den 2 Pfd. Limburger gebe ich 3 Salz und den 1 Pfd.

Limburger 2 Salz. Habe auch schon den 2 Pfd. Limburger im Frühjahr und im Herbst bloß 2 ganze Salz und ein Randsalz gegeben und hat sich als genügend erwiesen, natürlich muß dann der Käse richtig und gleichheitlich gesalzen werden. Ist das Einsalzen des Käses vorbei so bringe ich den Käse gleich auf das Käsegestell und zwar so, daß die Käse fest beieinander zu stehen kommen und so 3 Tage lang, drehe jedoch den Käse alle Tage auf eine andere Seite damit die Form des Käses keinen Schaden leidet. Am vierten Tage schmiere ich den Käse auseinander, sodaß er etwa $\frac{1}{2}$ Fingerbreit auseinander zustehen kommt, wozu ich reines Brunnenwasser und etwas Salz gebrauche. Von da ab schmiere ich den Käse alle zwei Tage bis er 12 bis 14 Tage alt ist von da ab alle 3 Tage, welches sich als genügend erwiesen hat. Die Temperatur im Keller soll dabei nicht höher wie 15 Grad R. und auch nicht unter 10 Grad R. zu stehen kommen. Im Hochsommer wenn die Hitze zu stark überhand nimmt, besprühe ich jeden Käse, welcher 8 Tage alt ist mit etwas Salz warte solange bis sich das Salz auf dem Käse etwas gelöst hat, schmiere ihn dann tüchtig ab, trockne die Bänke sauber heraus und stelle die Käse etwas auseinander. Dieses Verfahren setzte ich so lange fort, bis sich der Käse alls unbedingt haltbar zeigt.

Meine Arbeit und meine Erfahrungen im letzten Jahr.

Christ. Schent, Käseerei Instruktor, Lancaster, Wis.

Herrn Präsident, werte Anwesende!

Um meinen Mitbrüdern die der englischen Sprache nicht m^{angl}ig sind gerecht zu werden möchte ich meinen Vortrag auch in unserer Sprache geben, so gut wie ich es fertig bringen kann. Wie die Meisten von Euch wissen, ist dieses meine erste Gelegenheit die Ehre zu haben als Instruktor vor Euch zu treten um meine Erfahrungen vom letzten Jahre vorzulegen. Zuerst muß ich Euch mitteilen, daß die Jahrelange unermüdlche Arbeit von Herrn Marty und Herrn Zumkehr gewiß mit noblen Früchten gekrönt ist und verdient aller Achtung und Ehre meiner Vorgänger. Ebenso schnell beobachte ich die Resultate unserer Cheesemakers' and Dairymen's Association und bin ich überzeugt, daß dem Farmer sowie dem Käser nichts bessers geboten werden kann zur Interessierung ihrer Profession. Es ist uns wohlbekannt, daß heutzutage sozusagen jedes Handwerk unter organisatorischer Leitung steht. Diese Organisationen sind gegründet zu Wohlfahrt und Verbesserung der Lage. Ihre Mitglieder erreichen nur durch ihren Zusammenhang das Ziel nach dem sie streben. Obschon sich diese unsere Industrie tausendfach verbessert hat in vergangenen Jahren so ist doch immer noch Raum zur Verbesserung in vielen Verhältnissen und dürfen uns unter keinen Umständen der Einbildung hingeben auf dem höchsten Punkt angelangt zu sein, nein es läßt leider noch viel zu wünschen übrig. Wir haben heute noch Zustände auf der Käseerei wie auch auf der Farm die unseren Wünschen nicht entsprechen. Es kann freilich

nicht alles auf einmal geschehen doch sind immer Mittel und Wege vorhanden den schlimmsten Uebelständen abzuhelpfen. Auf meinen leztjährigen Reisen hatte ich Gelegenheit einige unserer Käsereien zu sehen, die wie ich sagen möchte dem Altertum verfallen sind und steht ein schrecklicher Abgrund zwischen ihnen und den modernen Käsereien. Die Käserei ist dem Käser und Familie sein Heim und sollte gewiß mehr respektirt werden als es sehr oft ist und viele der Käsereien bedürfen dringend gründlicher Reparatur. Was die Milch und Milchkannen anbelangt muß ich leider mittheilen, daß Inspektoren immer noch sehr notwendig sind. Meinen Pflichten nachkommend fand ich Milchgeschirr das dem Gebiete der Milchwirtschaft sehr wenig Ehre antut und habe wirklich nicht erwartet mit Leuten bekannt zu werden, die sich noch auf solcher Stufe der Unreinlichkeit befinden.

Eins der häßlichsten Verhältnisse, die ich jedoch finden konnte, ist die Fabrikation des sogenannten Schottentankbutter's. Dieses ist ein tiefer Schattenpunkt unserer Industrie und bin der Hoffnung, daß diese Methode sobald wie möglich abgeschafft, und mit Separatoren ersetzt wird. Ein unreiner Schottentank ist gerade so abscheulich wie eine unreine Milchkanne und in vielen Fällen ist die Schotte den Fliegen Preis gegeben. Selten fand ich Bemühungen diese Insekten aus der Faktorei zu halten. Am Plage der Fässer sollten wir Tanks haben und diese sollten reiner gehalten werden, als sie manchmal zu finden sind. Beträchtliche Summen Geld werden jährlich erobert mit Schottenbutter doch könnte noch viel mehr erreicht werden mit Separatoren diese machen dem Innern der Käserei einen respektablen und praktischen Anblick. Auf meinem Pfade der Profession als Instruktor machte ich die traurige Erfahrung, daß ich nur zwei Käser fand, die die Dairyschule in Madison durchmachten. Einer von diesen ist seitdem er die Schule genoß immer auf derselben Käserei gewesen und hat die Aussicht noch viele Jahre dort zu bleiben, da seine Arbeit sehr zufriedendstellend ist. Es freut mich jedesmal ihm meine Hand zu reichen, da ich mit ihm auf derselben Bank meine Studien genoß. Er war kaum ein Jahr im Land und beherrschte von der englischen Sprache sehr wenig, doch bemächtigte er sich einer solchen Wissenschaft die ihm für immer eine sichere Unterstützung bietet. Darum zum Schluß noch möchte ich hier bemerken, daß allzuvielen unserer Käser die Composition der Milch nicht kennen, die

verschiedenen Tests die auf der Käseerei so unembehrlieh sind nebst vielen anderen wertvollen Eigenschaften der Milchwirtschaft sind ihm unbekannt und alles dieses ist so leicht zu erreichen mit sehr gemäßigten Kosten auf der Dairyschule. Die Amerikanischen Käser, sowie die Buttermacher wissen diese Schule zu schätzen und machen reichlich Gebrauch davon von den ganzen Vereinigten Staaten ja sogar von fremden Weltteilen sind Studenten dort, um sich auf den höchst möglichen Punkt zu bringen in dieser so weitläufigen Profession. Nur die Zahl der Schweizerkäser ist so bedenklich leicht vertreten. Dieses sind jedenfalls nur wiederholte Ermahnungen, doch bedürfen sie der Beachtung jedes Käfers und jeder von uns Menschen hat nach viel zu lernen, weil eben die Flügel der Zeit uns immer neuen Widerstand leisten.

Warum jeder Käser und Milchproduzent der Süd- Wisconsin Cheesemakers' and Dairymen's Association angehören sollte.

John Theiler, Editor, New Glarus, Wis.

Der Auftrag ist mir geworden die Gründe anzugeben warum jeder Käser und Milchproduzent der Süd-Wisconsin Cheesemakers' and Dairymen's Association angehören sollte.

In den bisher gehaltenen Vorträgen ist schon genügend auf die Arbeit dieser Vereinigung hingewiesen worden, daß man sich in den weitem Ausführungen kurz fassen kann.

Der Zweck der Association ist die Vervollkommnung des Molkereiwesens im Allgemeinen, sowie in den einzelnen Branchen. Deshalb sollte jeder, der dem Fortschritt auf dem Gebiete des Molkereiwesens huldigt dieser Vereinigung, die den Fortschritt auf ihr Bannier geschrieben hat, beitreten. Oder will jemand bei der Klasse stehen, die Rückschritt, den Stillstand und Schlendrian vertreten? Glaube kaum daß jemand seinen Namen zu dem Zwecke hergeben wollte. Da es aber viele gibt, die nur stille Zuschauer sind und absolut nichts tun um der guten Sache vorwärts zu helfen oder mit andern Worten dem Stillstand huldigen und da Stillstand bekanntlich Rückschritt bedeutet, so wird das Ziel, das sich die Association gesetzt hat, eben viel langsamer erreicht, als wenn durch ein einheitliches Vorgehen mit Unterstützung der Gesamtheit darauf losgesteuert wird.

Betrachten wir nur einmal kurz was die Association bereits erreicht hat. Die Käseinspektion, sowie entsprechende Gesetzgebung diese erfolgreich durchzuführen sind Werke dieser Association. Und wenn wir betrachten was damit bezweckt wurde, so muß jeder sagen, daß

sie reiche Früchte gebracht haben. Mit den alten lotterigen und schimmlichen Käseereien wurde gründlich aufgeräumt; am Blase der meist schmierigen Schottenfäßer sind Schottenbehälter getreten die leicht rein gehalten werden können. Ueberhaupt wurde Reinlichkeit und Komfort in den Käseereien gefördert.

Wer die jährlichen Berichte der Käseereinspektoren durchsieht und die große Zahl der Milchlieferanten bemerkt, die wegen Ablieferung verfälschter, gewässerter, abgerahmter oder unsanitärer Milch gestraft wurden, ohne daß der Käser oder Milchkäufer oder die Käseereigenenschaft auf eigenes Risiko Prozeß anstrengen mußten, so wird jeder beipflichten müssen, daß die Association in dieser Beziehung eine große und gute Sache bezweckt hat. Oder wo sind die Käser, die wegen schmutziger und unsanitärer Führung der Käseereien vor den Richter genommen wurden. Sie haben sich andern Berufsgruppen zugewendet oder sind nach Texas ausgewandert. Auch die Käserwohnungen, die so viel zu wünschen übrig ließen, haben von der Käseereinspektion profitirt. An den Konventionen der Association ist durch gemeinsame Besprechung manches zu Tage gebracht worden, das allgemeinen Nutzen brachte. Nicht allein für Käser, sondern auch für Milchproduzenten, da mancher guten Aufschluß über den Grasbau, zweckmäßige Fütterung, richtige Viehhaltung u. s. w. erhielt.

Noch bleibt aber noch vieles zu erreichen. Eine einheitliche Methode im Käsehandel in der Klassifizierung des Käses, in der Verpackung des Käses in der Festsetzung des Alter des Käses unter welchem er nicht auf den Markt gebracht werden darf. Eine Regelung über den Wettbewerb im Käserberuf. Abschaffung der Lieferung von Käseerei Utensilien seitens der Käser. Gemeinsamer Ankauf des Pakmaterials. Einführung von Molkereikursen in deutscher Sprache. Das alles sind Faktoren die durch einheitliches Zusammenwirken erzielt werden können. Der Ruf dieser Association ist im ganzen Lande bekannt und ihre Bestrebungen gelten dem höchsten Ideal. Die Bücher mit den Ergebnissen (Proceedings) ihrer Konventionen werden in allen Molkereischulen des Landes als Textbücher benutzt. Der gute Ruf der Association ist es wert, daß jeder Käser, jeder Milchproduzent und jeder Käsehändler derselben seine Unterstützung angedeihen läßt, um das vorgesezte Ziel zu erreichen. Einigkeit macht stark! Was der Einzelne nicht im Stande ist zu erreichen, kann durch eine starke

Bereinigung erzielt werden. Darum schließt euch der Süd-Wisconsin Cheesemakers' and Dairymen's Association an und unterstützt ihre Bestrebungen. Ihr gehört dann einer Vereinigung an, die keine selbstsüchtige Zwecke, sondern das allgemeine Wohl, die Vervollkommung und Hebung der Hauptindustrie in Südwest-Wisconsin sich zum Ziele gesetzt hat.

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