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## **Proceedings of the sixth annual meeting of the Wisconsin Buttermakers' Association : held at Wausau, Wisconsin, February 5-8, 1907.**

Wisconsin Buttermakers' Association

Fond du Lac, Wisconsin: P. B. Haber Printing Company, [s.d.]

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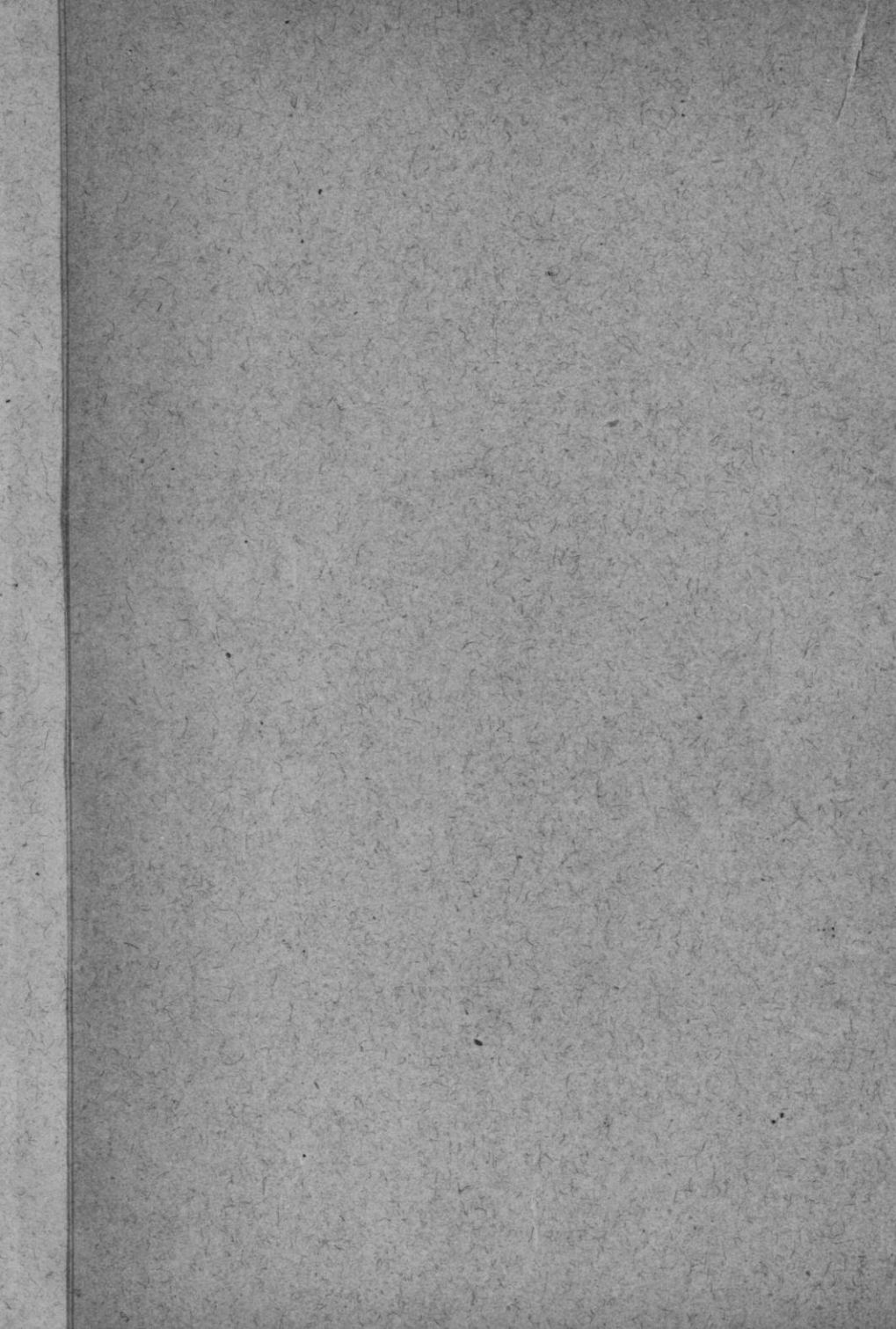
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PROCEEDINGS  
OF THE  
SIXTH ANNUAL MEETING  
OF THE  
WISCONSIN  
BUTTERMAKERS'  
ASSOCIATION

HELD AT WAUSAU, WISCONSIN  
FEBRUARY 5-8, 1907

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*Compiled by*  
J. G. MOORE

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P. B. HABER PRINTING COMPANY  
FOND DU LAC, WISCONSIN



E. C. DODGE, Lake Mills  
President 1907-8



L. H. SCHROEDER, Chelsea  
Vice President 1907-8

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FEB 28 1917

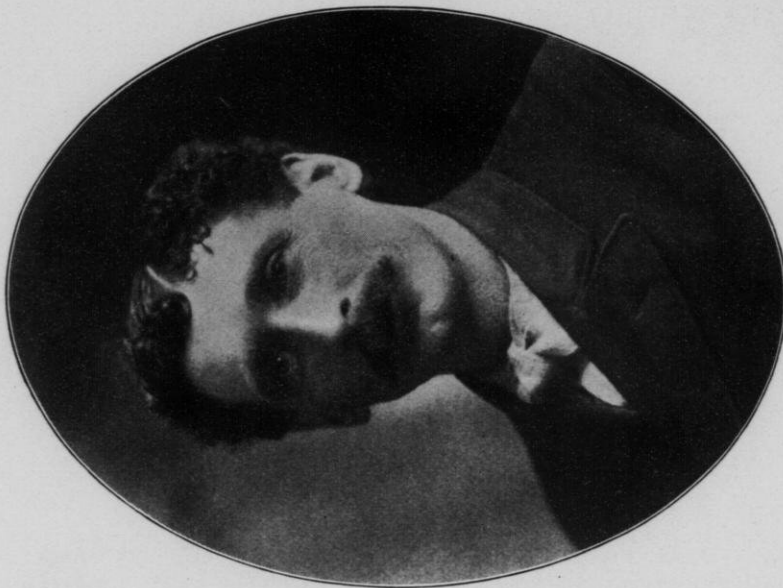
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MADISON

LIST OF OFFICERS.

E. C. DODGE, <i>President</i> .....	LAKE MILLS
L. H. SCHROEDER, <i>Vice President</i> .....	CHELSEA
J. G. MOORE, <i>Secretary</i> .....	MADISON
G. SPEIRS, <i>Treasurer</i> .....	EAU CLAIRE

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O. B. CORNISH.....	FT. ATKINSON
A. L. PARMAN.....	MAZOMANIE
E. H. FARRINGTON.....	MADISON



G. SPEIRS, Eau Claire  
Treasurer 1907-8



J. G. MOORE, Madison  
Secretary 1906-8



### LETTER OF TRANSMITTAL.

Office of the Secretary Wisconsin Buttermakers' Association, Madison, Wis., 1907.

To the Officers and members of the Wisconsin Buttermakers' Association: I have the honor to herewith submit the report of the proceedings of the Sixth Annual Convention held in Wausau, Feb. 5 to 8, 1907.

Fraternally yours,

J. G. MOORE,  
Secretary.





MATHEW MICHELS, Garnet  
President 1906-7



R. C. GREEN, Albion  
Vice President 1906-7

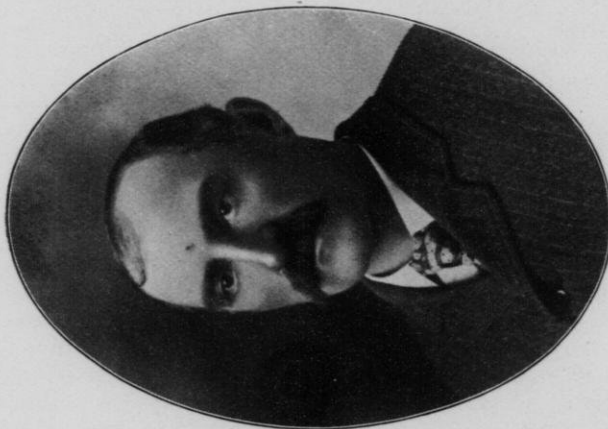
# NAMES OF THE MEMBERS OF THE WISCONSIN BUTTERMAKERS' ASSOCIATION, 1907

---

Allen, G. W.....	Stevens Point, Wis.
Ashman, F. W.....	Lime Ridge, Wis.
Adams, E. L.....	Coloma, Wis.
Ashdown, H. L. ....	Blue Mounds, Wis.
Anderson, F. E.....	Somers, Wis.
Alderson, V. A.....	Wausau, Wis.
Adams, M. J.....	Waukesha, Wis.
Andrus, H. B. J.....	Neillsville, Wis.
Alexander, C. B.....	4 Sherman St., Chicago, Ill.
Ahrens, Alb.....	Manchester, Wis.
Aderhold, E. L.....	Neenah, Wis.
Auslsbrook, W. C.....	Hillsboro, Wis.
Athens Creamery Co.....	Athens, Wis.
Bibby, J. M.....	Galesville, Wis.
Brunner, Frank.....	Charles City, Iowa.
Borne, Fred W.....	Hebron, Wis.
Bowman, H. S.....	Sauk City, Wis.
Bartling, Fred .....	Orfordville, Wis.
Bowar, Frank.....	Cazenovia, Wis.
Boettcher, J. E.....	Janesville, Wis.
Buchen, E.....	Antigo, Wis.
Boldt, W. C.....	Waterford, Wis.
Board, F. J.....	Hillsboro, Wis.
Brannan, W. J.....	Tomah, Wis.
Briggs, C. O.....	Wautoma, Wis.
Beers, E. L.....	Arthur, Wis.
Benn, F. C.....	Medford, Wis.
Benson, J. W.....	Cottage Grove, Wis.
Baer, W. S.....	Madison, Wis.
Baker, E.....	Johnson Creek, Wis.
Blood, F. J.....	Chetek, Wis.
Bauer, J. A.....	Walton, Wis.
Bockelman, Fred.....	Chicago, Ill.
Brennan, T. W.....	167 S. Water St., Chicago, Ill.
Bell, O. E.....	Eagleton, Wis.
Bigham, E. G.....	Arcadia, Wis.
Biddick, L. K.....	Chicago, Ill.
Baumback, W. L.....	Milwaukee, Wis.
Bush, F. H.....	Merrill, Wis.
Baum, S. N.....	Pittsville, Wis.



E. H. FARRINGTON, Madison  
Member Executive Committee

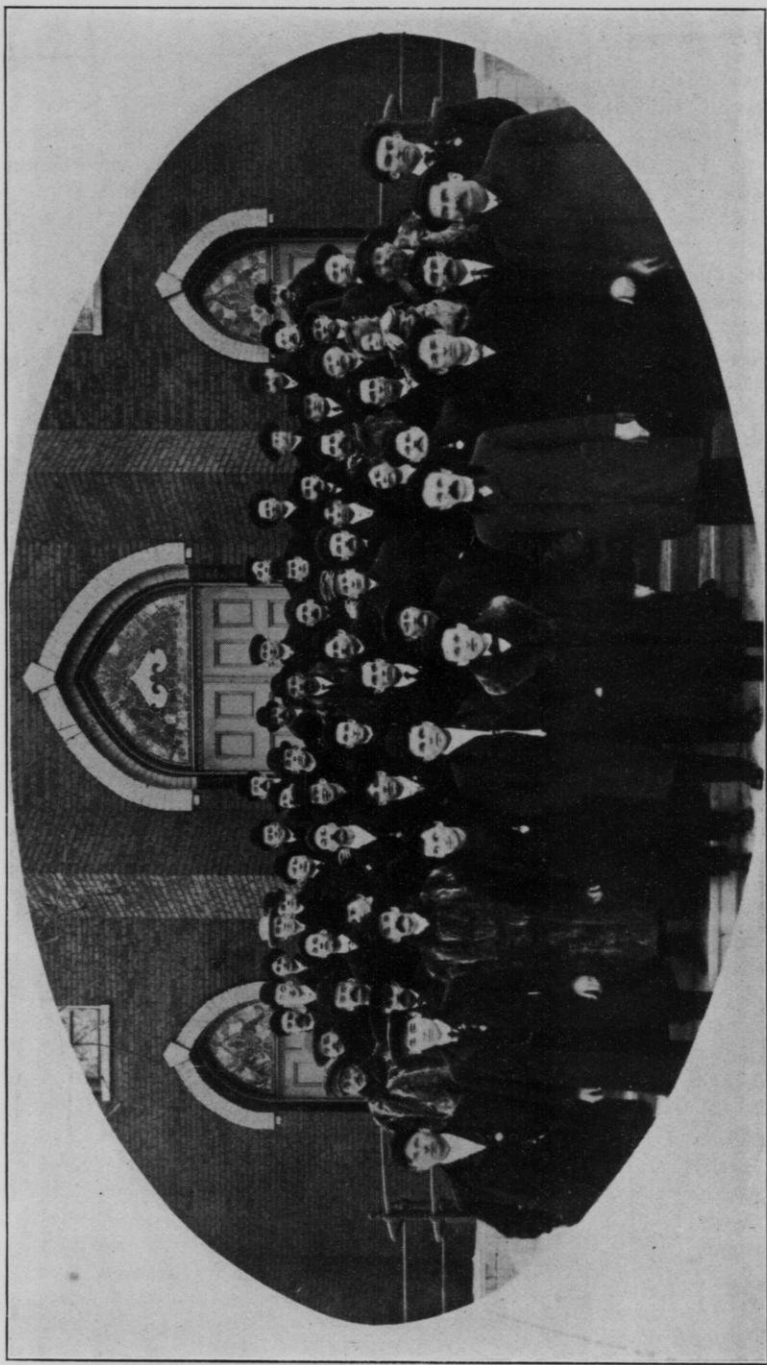


A. L. PARNAN, Mazomanie  
Member Executive Committee



O. B. CORNISH, Ft. Atkinson  
Member Executive Committee

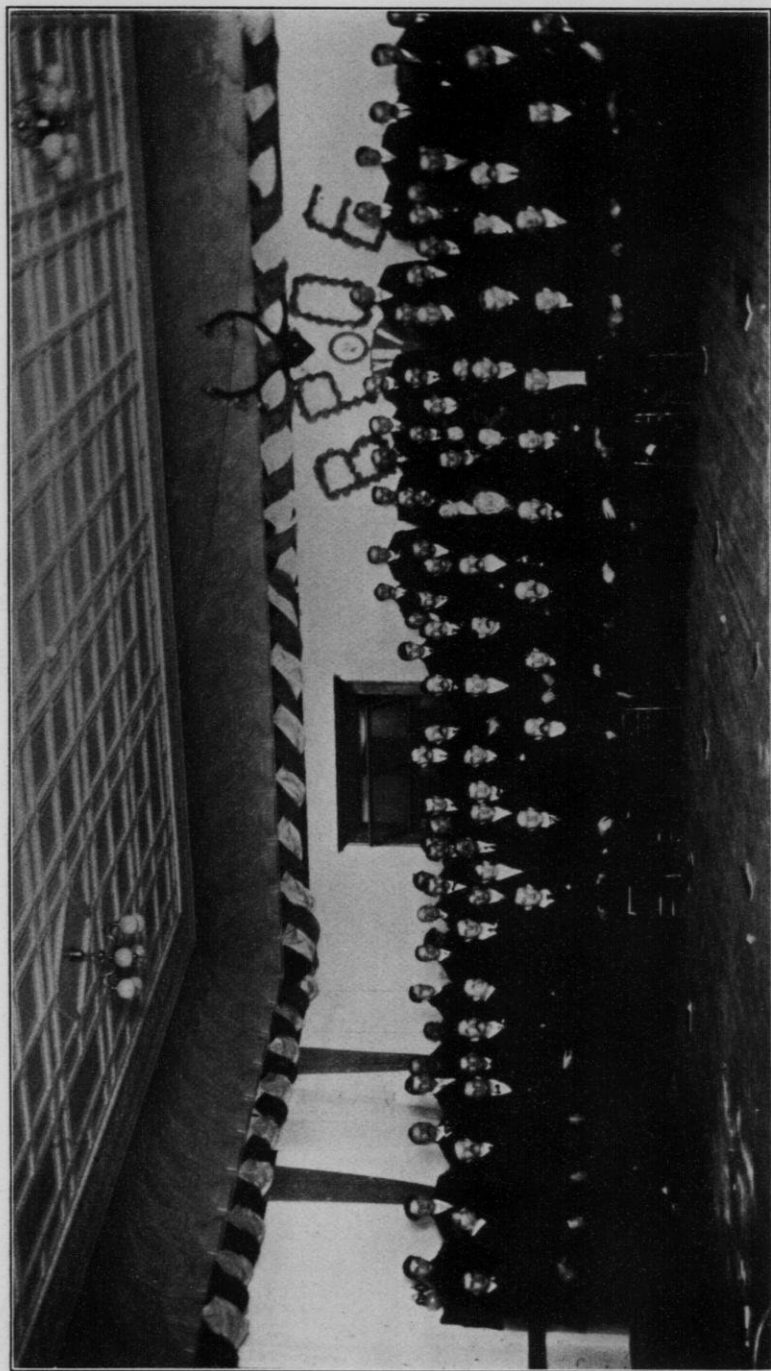
Bates, R. R.....	Madison, Wis.
Baker, E. M.....	Monticello, Iowa.
Becker, Chas.....	Germania Bldg., Milwaukee, Wis.
Brown, F. M.....	Cedar Rapids, Iowa.
Blessig, L. W.....	Milwaukee, Wis.
Bartelt, Otto C.....	Allenton, Wis.
Barclay, E.....	Viola, Wis.
Boerschinger, H.....	East De Pere, Wis.
Benkendorf, G. H.....	Madison, Wis.
Christensen, W.....	Darien, Wis.
Chapin, C. J.....	Cedarburg, Wis.
Christensen, H.....	Tomah, Wis.
Chandoir, J.....	Green Bay, Wis.
Cherney, J. W.....	Milladore, Wis.
Cross, M. R.....	Mauston, Wis.
Cole, A.....	Evansville, Wis.
Cox, W. F.....	Black Earth, Wis.
Clark, R. J.....	Richford, Wis.
Carl, Wm. G.....	West Salem, Wis.
Clark, A. E.....	Wild Rose, Wis.
Clark, F. E.....	Bancroft, Wis.
Cook, S. B.....	Bloomer, Wis.
Cobb, E.....	Sun Prairie, Wis.
Carlson, L.....	Nicolet, Minn.
Casperson, H. C.....	Deer Park, Wis.
Chambers, W. R.....	Grand Rapids, Wis.
Carpenter, Mrs. M.....	Saginaw, Mich.
Cannon, J. D.....	New London, Wis.
Corneliuson, T.....	Eau Claire, Wis.
Carns, C. A.....	Brooklyn, Wis.
Chambers Creamery Co.....	Grand Rapids, Wis.
Colville, A. L.....	Berlin, Wis.
Cooper, C. F.....	Providence, R. I.
Creamery Journal.....	Waterloo, Iowa.
Carier, J. W.....	129 S. Water St., Chicago, Ill.
Chickaring, F. C.....	Little Falls, N. Y.
Cole, C. L.....	St. Paul, Minn.
Campbell, A. W.....	Beaver Dam, Wis.
Collyer, W. D.....	210 S. Water St., Chicago, Ill.
Carver, C. A.....	Milwaukee, Wis.
Cuthbert, F. B.....	Barron, Wis.
Crosman, I. D.....	Brodhead, Wis.
Crooks, C. F.....	Abrams, Wis.
Carter, L. D.....	Sabin, Wis.
Cornish, O. B.....	Ft. Atkinson, Wis.



State Buttermakers' Convention, Feb. 5 to 8, 1907, Wausau, Wis.

Cinyel, John.....	Edgar, Wis.
Chandler, F. A.....	Steuben, Wis.
Carswell, F. E.....	Richland Center, Wis.
Dack, L. J.....	Beetown, Wis.
Dabareiner, L.....	Hortonville, Wis.
Duxbury, E. L.....	Green Bay, Wis.
Durleth, H. M.....	Waupaca, Wis.
Duthie, Robt. ....	Green Bay, Wis.
Dahl, O. A.....	Ogema, Wis.
Dodge, E. C.....	Lake Mills, Wis.
Drews, F. G.....	Wausau, Wis.
Dillon, H. P.....	Oshkosh, Wis.
Donner, H.....	Dayton, Wis.
De Coster, J. D.....	Eau Claire, Wis.
Davis, W. E.....	Wild Rose, Wis.
Dallman, J. J.....	Athens, Wis.
Dibble, C. A.....	Milwaukee, Wis.
Davis, W. E.....	Chicago, Ill.
Dally, B. H.....	Milwaukee, Wis.
Dickow, R.....	Cobb, Wis.
Dobbie, Geo. L.....	Guelph, Canada.
Davis, John.....	Excelsior, Wis.
Esker, Ole.....	Bloomer, Wis.
Every, Edw.....	Waterloo, Wis.
Earll, H.....	Marshfield, Wis.
Egan, R.....	Antigo, Wis.
Eldredge, E. J.....	Chicago, Ill.
Ericsson, E.....	St. Paul, Minn.
Ellbrecht, Dr. G. Von.....	Kopenhagen, Denmark.
Evans, B. J.....	New London, Wis.
Eggert, O.....	Medford, Wis.
Eiden, A.....	Stevens Point, Wis.
Ebert, L.....	Bonduel, Wis.
Fell, B. B.....	Franksville, Wis.
Fiend, W. J.....	Jefferson, Wis.
Foy, G. L.....	Arena, Wis.
Fulmer, F. B.....	Oshkosh, Wis.
Friday, L. B.....	Brandon, Wis.
Friday, H. P.....	Markesan, Wis.
Farquhausen, W. A.....	Chicago, Ill.
Fischer, R. F.....	Watertown, Wis.
Frank, H. J.....	Neenah, Wis.
Flynn, F. A.....	West De Pere, Wis.





Elks' Hall, Wausau, where Convention was held



Gierach, Otto.....	Cedarburg, Wis.
Groth, O. J.....	Cedarburg, Wis.
Goodchild, L. A.....	De Pere, Wis.
Galloway, Mrs. G. S.....	Alma Center, Wis.
Galloway, Geo. E.....	Alma Center, Wis.
Grimm, Ferd.....	Chetek, Wis.
Guelzow, A. F.....	Fond du Lac, Wis.
Getchell, Jas.....	Merrill, Wis.
Gallagher, T. F.....	191 S. Water St., Chicago, Ill.
Gordon, N. D.....	Minneapolis, Minn.
Gilbert, C. T.....	Osseo, Wis.
Goodhue, A. H.....	229 S. Water St., Chicago, Ill.
Gibbons, T. H.....	Elgin, Ill.
Guse, P. W.....	Neillsville, Wis.
Grup, Otto.....	Horicon, Wis.
Guarda, H.....	Panama, Wis.
Gerondale, Jos.....	Wallace, Mich.
Goldenberg, H. M.....	175 W. Randolph, Chicago, Ill.
Hahn, W.....	Marshfield, Wis.
Hein, Aug M.....	Waukesha, Wis.
Holch, E. C.....	Marshfield, Wis.
Horr Bros. ....	Leesburg, Ohio.
Hildeman, E. J.....	Chippewa Falls, Wis.
Hansen, Ole .....	Rose Lawn, Wis.
Halvorson, L. A.....	Marshall, Wis.
Harms, F. H.....	Logansville, Wis.
Higgins, P. F.....	Oconomowoc, Wis.
Hagg, Wm.....	Garnet, Wis.
Hankum, Otto .....	Wausau, Wis.
Helgersen, L. P.....	Troy Center, Wis.
Hazelwood, W. E.....	Wauzeka, Wis.
Hastings, R. C.....	Marshfield, Wis.
Haven, Davis .....	Bloomington, Mich.
Hass, H. A.....	Madison, Wis.
Hoferman, W. F.....	610 W. Ave., Madison, Wis.
Haugdahl, S. ....	St. Peter, Minn.
Hammer, G.....	Colfax, Wis.
Hall, C. L.....	Union Center, Wis.
Hansen, E. R.....	Madison, Wis.
Houglund, A. C.....	17 N. Clark St., Chicago, Ill.
Harliss, N. A.....	Stanley, Wis.
Hoh, Chas.....	Appleton, Wis.
Hart, T. H.....	Symco, Wis.
Holmes, F. A.....	324 Dearborn St., Chicago, Ill.
Hubbard, L. E.....	Neillsville, Wis.

Hales, P. W.	Granton, Wis.
Hamann, A. C.	Lodi, Wis.
Haberstich, A. C.	Madison, Wis.
Hurst, W. R.	Augusta, Wis.
Heisse, Fred	Allenville, Wis.
Hinrich, A. C.	Hamburg, Wis.
Holm, C. C.	McFarland, Wis.
Ibinger, Chas. L.	Mazomanie, Wis.
Indermuehle, J.	Plainfield, Wis.
Jacobsen, O. C.	Wilson, Wis.
Jackson, J. J.	Union Grove, Wis.
Jones, E. T.	Antigo, Wis.
Jessill, A. H.	Birnamwood, Wis.
Jennings, A. A.	4 Sherman St., Chicago, Ill.
Jacobson, Thos.	Colfax, Wis.
Jones, G. E.	Amery, Wis.
Johnson, C. A.	Wild Rose, Wis.
Johnson, Ed.	Pine River, Wis.
Krebs, W. H.	Evansville, Wis.
Koehn, Aug. J.	Ellenboro, Wis.
Krohn, Wm. F.	Whitewater, Wis.
Koch, E. L.	Kendall, Wis.
Koenig, M. O.	Wausau, Wis.
Kubat, W. H.	Humbird, Wis.
Koenig, Geo.	Fountain City, Wis.
Kraus, W. H.	Milton, Wis.
Kipp, H. T.	Albion, Wis.
Korb, P. E.	Boyd, Wis.
Knoke, A. H.	Birnamwood, Wis.
Kiser, Frank.	Waupaca, Wis.
Kiefer, J. L.	Wausau, Wis.
Knoke, O. E.	New London, Wis.
Kohel, L. M.	Auburndale, Wis.
Longfellow, A. N.	Wilton, Wis.
Lund, C.	Oakfield, Wis.
Leeman, A. M.	Fox Lake, Wis.
Lee, R. M.	Augusta, Wis.
Larson, Mrs. P. A.	Holmen, Wis.
Larson, P. A.	Holmen, Wis.
Larson, H. C.	Dodgeville, Wis.
Lehman, A. O.	Knowles, Wis.
Lemp, Walter	Wilton, Wis.
Lemp, Conrad	Wilton, Wis.

Lopey, R. B.....	Coronda, Argentine Republic
Mueller, A.....	Ixonia, Wis.
McCready, A. D.....	Melvina, Wis.
Mortenson, J.....	Necedah, Wis.
McCormick, O. R.....	Bancroft, Wis.
Mason, J. C.....	Montfort, Wis.
Mussehl, Wm.....	Beaver Dam, Wis.
Meyer, F. W.....	Lake Mills, Wis.
Magrane, J. F.....	Rusk, Wis.
Melindy, E. B.....	Sheboygan Falls, Wis.
McCormick, E. A.....	Plover, Wis.
McLane, A.....	Whitewater, Wis.
Meracle, O.....	Whitewater, Wis.
Moore, J. G.....	Madison, Wis.
Moore, Mrs. J. G.....	Madison, Wis.
Millus, H. A.....	Almond, Wis.
McAdam, W.....	Waukesha, Wis.
Maechtle, Art.....	Pt. Washington, Wis.
Mitchell, J. B.....	227 S. Water St., Chicago, Ill.
Marty, F.....	Monroe, Wis.
Mitchell, J.....	Dodgeville, Wis.
McManners, H. S.....	Melrose, Wis.
Mau, Wm. ....	Elk Mound, Wis.
Mansfield, F. C.....	Johnson Creek, Wis.
Michels, M.....	Madison, Wis.
Meinhart, F.....	N. Y., Dispatch, Chicago, Ill.
McKelley, R. C.....	Milwaukee, Wis.
Martin, W. H.....	Lamis, Wis.
Muller, J. H.....	Randolph, Wis.
Mendez, A. E.....	Opam Hidalgo, Mexico.
Meyer, M. H.....	Madison, Wis.
Moord, A.....	Range, Wis.
Nickles, Wm. R.....	Amery, Wis.
Netland, Thos.....	Deerfield, Wis.
Nielson, G. H.....	East Troy, Wis.
Nerhaugen, J. S.....	280 E. 6th., St. Paul, Minn.
Nohr, Fred C.....	210 S. Water St., Chicago, Ill.
Newell, J. A.....	Merrill, Wis.
Neuman, B. H.....	Madison, Wis.
Neuman, John Jr.....	131 S. Water St., Chicago, Ill.
Olsen, H. N.....	Arnoltt, Wis.
Olson, O.....	Mt. Horeb, Wis.
Olson, L. A.....	Almond, Wis.
Olsen, L.....	De Pere, Wis.

Otto, C.....	Seymour, Wis.
Odenwalder, F.....	Knowlton, Wis.
Olson, H. M.....	St. Paul, Minn.
Oxley, H. D.....	Minneapolis, Minn.
O'Brien, J. P.....	Boscobel, Wis.
Parmley, E. S.....	Footville, Wis.
Peterson, J. S.....	Meridian, Wis.
Pelton, C. W.....	Rock Falls, Wis.
Peterson, Geo. E.....	Withee, Wis.
Porter, C. J.....	Berlin, Wis.
Passmore, C. L.....	Iola, Wis.
Prust, C. H.....	Jefferson, Wis.
Peabody, K. F.....	New Richmond, Wis.
Peterson, O. F.....	Bloomer, Wis.
Paulson, G. A.....	Bay City, Wis.
Purvis, J. T.....	Berlin, Wis.
Parks, F. W.....	Sherry, Wis.
Parman, A. L.....	Mazomanie, Wis.
Paulson, R.....	Granton, Wis.
Paulson, O.....	Grantsburg, Wis.
Prauser, Frank A.....	Miladore, Wis.
Palzen, W. E.....	Watertown, Wis.
Quackenbush, E. M.....	New York, N. Y.
Quackenbush, H.....	Madison, Wis.
Radke, H. A.....	De Forest, Wis.
Rode, Robt.....	Beaver Dam, Wis.
Rommel, Wm.....	Mayville, Wis.
Rabild, H.....	Alma, Mich.
Rasmussen, S.....	Wausau, Wis.
Rivers, F. A.....	Marathon, Wis.
Renner, C. L.....	Elgin, Ill.
Rankin, G. W.....	Ft. Atkinson, Wis.
Richards, H. W.....	Manitowoc, Wis.
Reutz, H.....	Westby, Wis.
Rich, H. B.....	Oshkosh, Wis.
Rollay, A. H.....	Wheeler, Wis.
Ropel, W. G.....	Woodville, Wis.
Raven, H. C.....	Bloomer, Wis.
Schild, J.....	Fall Creek, Wis.
Schmaling, O. J.....	Avalon, Wis.
Schmidt, H. F.....	Marshall, Wis.
Schultz, A. F.....	Brodhead, Wis.
Spooner, Wm.....	Fairchild, Wis.
Sauer, G. P.....	Troy, Wis.

Starke, E. C.	Wausau, Wis.
Sell, R. O.	Chippewa Falls, Wis.
Stewart, W. A.	Eagle, Wis.
Seyfert, Geo. Sam.	Watertown, Wis.
Schoessow, Wm.	Thiensville, Wis.
Sleyster, R. V.	Spencer, Wis.
Simonson, S. J.	Milton, Wis.
Shepherd, Frank.	Viola, Wis.
Sheldon, D. A.	Lake Mills, Wis.
Shepherd, W. P.	Chicago, Ill.
Schmidt, O. G.	Milwaukee, Wis.
Speirs, G.	Eau Claire, Wis.
Senty, C. W.	Waumandee, Wis.
Smith, J. R.	2709 S. A St., Ellwood, Ind.
Schroeder, L. H.	Chelsea, Wis.
Sweeting, C. W.	Mantiowoc, Wis.
Sundenorf, E.	Clinton, Ill.
Smith, J. L.	129 E 4th St., St. Paul, Minn.
Simmons, J. A.	St. Paul, Minn.
Spreen, P.	Medford, Wis.
Schneider, Wm.	Johnson Creek, Wis.
Stoltenberg, J. C.	Garfield, Wis.
Sherwood, A.	Foot of 12th St., Milwaukee, Wis.
Stratton, Frank	Poysippi, Wis.
Schulze, R. A.	St. Paul, Minn.
Shilling, S. B.	Chicago, Ill.
Skinner, D. P.	Milwaukee, Wis.
Sleter, G. E.	Stetene, Wis.
Severson, Martin	Dodge, Wis.
Smith, H. R.	Leon, Wis.
Samson, W.	Baldwin, Wis.
Sepsma, J.	Madison, Wis.
Siggelkow, E. O.	Cleaveland, Wis.
Taylor, V.	Lake Mills, Wis.
Tuttle, M. I.	Omro, Wis.
Tamblingson, R. E.	Watertown, Wis.
Tyler, C.	De Pere, Wis.
Tucker, E. H.	Marshfield, Wis.
Torsion Balance Co.	New York, N. Y.
Trudelle, F. S.	Star Union Line, Milwaukee, Wis.
Taylor, D.	818 Seminary Ave., Chicago, Ill.
Trachte, Wm.	Watertown, Wis.
Thompson, J. H.	Biramwood, Wis.
Tuttle, Jno. H.	Wausau, Wis.
Timm, T. F.	Menominee, Wis.

Tulliok, G. A.....	Rockford, Ill.
Thiel, F.....	Louisburg, Wis.
Ungerman, J. B.....	Waseca, Minn.
Viergutz, F. A.....	Big Falls, Wis.
Voigt, W. A.....	Merrill, Wis.
Verthine, W.....	Junction City, Wis.
Van Duser, J.....	Hebron, Wis.
Van Kuren, S. J.....	Belvidere, Ill.
Von, Lamyi .....	Woodman, Wis.
Weisensel, J.....	Blue Mounds, Wis.
Winner, Grant .....	Auroraville, Wis.
Warner, T. J.....	Rosholt, Wis.
Werner, F. M.....	Waterloo, Wis.
Waddell, F. O.....	Baraboo, Wis.
Weber, J. F.....	Hartford, Wis.
Wileman, Alf.....	Milton Jc., Wis.
Willeman, Frank.....	Milton Jc, Wis.
Weber, J. C.....	Fond du Lac, Wis.
Weber, Gust H.....	Columbus, Wis.
Werethrich, J.....	Greenwood, Wis.
Wallace, H.....	Whitewater, Wis.
Weyer, O.....	Manitowoc, Wis.
Wilcox, A. H.....	Bloomer, Wis.
Wallau Dairy Co.....	West Bend, Wis.
Weber, E. H.....	Beaver Dam, Wis.
Wickham, R. S.....	Edgar, Wis.
Whitmore, E. J.....	321 Pearl, Owatonna, Minn.
Williams, C. ....	Augusta, Wis.
Ward, B. L.....	Stevens Point, Wis.
Wolff, J. G.....	Chicago, Ill.
Wright, L. K.....	Wausau, Wis.
Wright, B. L.....	Oshkosh, Wis.
Wyas, John .....	Medford, Wis.
Whittam, Wm.....	Butternut, Wis.
Williams, C. H.....	21 Quincy St., Chicago, Ill.
Walker, W. W.....	Wausau, Wis.
Walters, C. J.....	West Bloomfield, Wis.
Whitney, Glen .....	Poy Sippi, Wis.
Wellinghoff, E. F.....	Chicago, Ill.
Wolf, E. F.....	Edgar, Wis.
Zimmerman, A.....	Cross Plains, Wis.
Zier, Jos.....	Marathon City, Wis.
Zemke, Chas. A.....	Wausau, Wis.



## ARTICLES OF INCORPORATION AND BY-LAWS

—OF THE—

# Wisconsin Buttermakers' Association

---

### Articles of Incorporation.

**Article First.** The undersigned have associated, and do hereby associate themselves together for the purpose of forming a corporation under chapter 86 of the Revised Statutes of the State of Wisconsin, for the year 1898, and the acts amendatory thereof and supplementary thereto, the business, purposes and objects of which corporation shall be the education of its members for a better practical knowledge of creamery operation, promoting progress in the art of buttermaking, in the care and management of creameries, the sale, transportation and storage of butter, and in the weeding out of incompetency in the business of buttermaking; the further object of the incorporation is to demand a thorough revision and rigid enforcement of such laws as will protect the manufacture and sale of pure dairy products against fraudulent imitations, and to suggest and encourage the enactment of such laws in the future as experience may from time to time demonstrate to be necessary for the public good of the dairy industry.

**Article Second.** The name of said corporation shall be the "Wisconsin Buttermakers' Association," and its principal office and location at Madison, Wis.

**Article Third.** The association shall be a corporation without capital stock. Any person who is a practical creamery operator, and such other persons as are connected or interested in the manufacture and sale of pure butter may be-



come members of this corporation by paying one dollar (\$1.00) annually in advance and signing the roll of membership.

**Article Fourth.** The general officers of said association shall be a president, vice president, secretary and treasurer, and the board of directors shall consist of three members of the association. The term of the officers of the association shall be one year, or until their successors are elected at the next annual meeting following their election, and until such successors qualify. At the first meeting of the members of the association, there shall be elected a director for the term of one year, a director for the term of two years, and a director for the term of three years, and thereafter there shall be elected at each annual meeting a director for the term of three years, and each director shall hold his office until his successor is elected and qualifies.

**Article Fifth.** The principal duties of the president shall be to preside at all meetings of the board of directors and of the members of the association during his term of office. He shall appoint all necessary committees and sign all orders drawn on the treasurer, and perform such other duties as may pertain to his office.

The vice president shall discharge the duties of the president in the event of the absence or disability, for any cause whatever, of the latter.

The principal duties of the secretary of said association shall be to keep a complete and accurate record of all meetings of the association or of the board of directors, keep a correct account of all finances received, pay all moneys into the hands of the treasurer and receive his receipt therefor, and to countersign all orders for money drawn upon the treasurer. He shall safely and systematically keep all books, papers, records and documents belonging to the association, or in any wise pertaining to the business thereof. He shall keep a complete list of the membership, help formulate and publish the program for the annual convention, publish a full report of said convention after adjournment, assist in such other matters of business as may pertain to the conven-

tion, and such other duties as properly belong to his office.

The principal duties of the treasurer shall be to faithfully care for all moneys entrusted to his keeping, paying out same only on receipt of an order signed by the president and countersigned by the secretary. He shall file with the secretary of the association all bonds required by the articles of incorporation or the by-laws. He shall make at the annual meeting a detailed statement of the finances of the corporation. He must keep a regular book account, and his books shall be open for inspection at any time by any member of the association. He shall also perform such other duties as may properly belong to his office.

The board of directors shall be the executive committee and shall audit all accounts of the association or its officers, and present a report of the same at the annual meeting. The executive committee shall assist in the necessary preparations for the annual convention and shall have sole charge of all irregularities or questions of dispute that may come up during any annual meeting. They shall determine the compensation that may be connected with any of the various offices.

The board of directors with the other officers of the association shall constitute the executive board, which board shall decide upon the date and place of holding the annual convention, premiums to be offered at said convention, and such other regulations as may be necessary for the success of the annual meeting.

**Article Sixth.** The treasurer of the corporation shall give a bond in the sum of two thousand dollars (\$2,000.00) for the faithful performance of his duties. The said bond to be approved by the board of directors before being accepted by the secretary. Whenever the corporation may so desire, the office of secretary and of treasurer may be held by one and the same person. This action can only be taken at a regular election of officers.

**Article Seventh.** These articles may be altered or amended at any regular session of an annual meeting of the members, proposed alterations or amendments shall have

been read before the association at least twenty-four hours previously, and provided the proposed alterations or amendments shall receive a two-thirds vote of the members present.

**Article Eighth.** The first meeting of this corporation for the election of officers and directors shall be held on the 26th day of February, 1903, and such corporation shall hold a meeting of its members annually during each calendar year at such time and place as may be determined by the executive board.

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### By-Laws.

**Article First.** All elections shall be by ballot, except in the case of a single nominee, when election by acclamation may be substituted.

**Article Second.** This association will accept no special or side premiums of any nature whatsoever.

**Article Third.** Only one tub of butter may be entered from any one creamery for competition for any of the prizes or premiums; if more than one tub is so entered such entries shall be debarred from participation in all premiums.

The size of butter packages entered in competition at the association contest shall be no smaller than a twenty pound tub.

The butter so entered shall belong to the association. After the scoring contest has been completed the said butter is to be sold; the association will pay the express charges, the exhibitor's membership dues for the current year and such other expenses as may be connected with the butter exhibit, the balance remaining from the sale of the butter shall be deposited in the treasury and be devoted to the premium fund for the next annual convention.

**Article Fourth.** The privileges of the association butter contests are open to exhibitors outside of Wisconsin, but such exhibitors must be present in person, or have a representative of the creamery present at the convention to en-

title him to share in the pro rata premium fund or compete for any other prizes offered by the association, and must conform to all regulations required of state exhibitors.

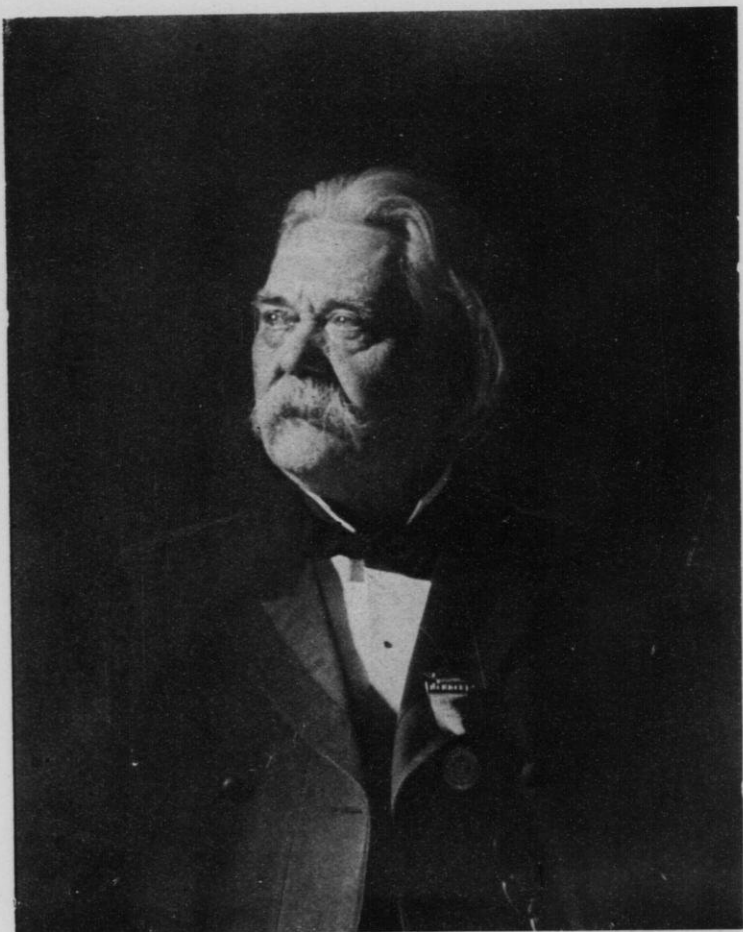
**Article Fifth.** The association shall give a Gold Medal for the highest scoring tub of butter and a Silver Medal for the second highest.

**Article Sixth, Sec. 1.** The score that shall entitle an exhibitor to a share in the pro rata shall be determined by the executive committee in advance of each yearly meeting.

**Sec. 2.** The scores of those exhibitors not participating in the pro rata shall not be published.

**Article Seventh.** All points of parliamentary practice not covered by the Articles of Incorporation or these By-Laws, shall be governed by "Robert's Rules of Order."

**Article Eighth.** These By-Laws may be altered or amended in the same manner as prescribed in the Articles of Incorporation.



JULES G. LOMBARD

Chicago, Ill.

Has sung before President Lincoln and was a member of the  
celebrated Lombard Quartette of war times

# SIXTH ANNUAL MEETING

—OF THE—

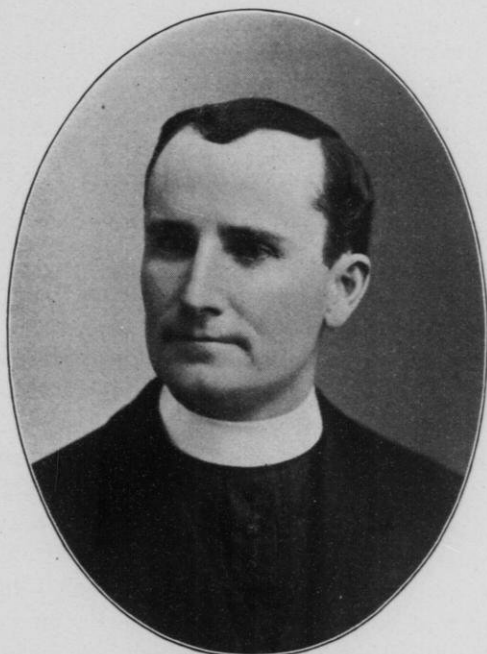
## Wisconsin Buttermakers' Association

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The Wisconsin Buttermakers' Association met in its sixth annual convention in Wausau, Wisconsin, Tuesday evening, February 5, 1907, at eight o'clock, and was called to order by Vice-President R. C. Green.

The meeting was opened with prayer, after which the regular program of the convention was taken up.

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REV. J. J. BRENNAN  
St. James' Church, Wausau.



### Prayer.

Rev. J. J. Brennan, Wausau.

Let us pray. O Almighty and Eternal God, who dost create all things and who dost make man to Thine own image and likeness, we adore Thee; we, as Thy children, revere Thy name and Thy goodness; we acknowledge our dependence upon Thee and return Thee thanks for all the things which Thou hast given us from Thy bounty. Teach us, therefore, O Eternal Father, to appreciate Thy bounty and to return Thee always thanks for the good things Thou dost give us in this life, teach us also to love and serve Thee according to Thy commands.

Send forth Thy spirit upon these Thy children gathered here in this convention, enlighten their minds, strengthen their wills that they may do all things according to Thy holy will for Thine honor and Thine glory,

May God the Father, Son and Holy Ghost bless this convention.

**The Chairman:** The next is the address of welcome by Mayor Duncan of Wausau:

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### Address of Welcome.

Mayor Duncan, Wausau.

Mr. President and Gentlemen of the Wisconsin Buttermakers' Association, and Fellow Citizens.

As Mayor of this city, and the representative of its people, it has become my pleasant duty to bid you welcome to Wausau. Were it not improper, I would speak to you of the hospitality of Wausau and tell you something of the city itself. However, I desire at this time to express on behalf of the people of this city, the pleasure which we feel in having with us so large a number of the representatives of one of the greatest interests of Wisconsin, and I shall leave you to discover for yourself the manner in which this spirit of good feeling and hospitality will be shown you.

We appreciate the compliment which you have paid us in coming to our city and meeting with us, and while to some



it may seem somewhat out of the center of the dairy interests of the state, yet I believe, that you gentlemen, today are meeting in the center of what will shortly be the greatest dairy region of the state.

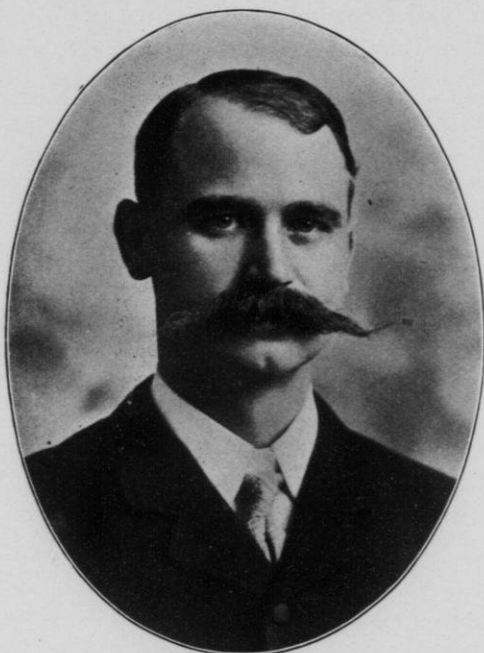
We have an abundance of lands at moderate prices, living streams on nearly every government subdivision, and a soil, which when prepared and cared for with even reasonable diligence, produces the finest grasses that can be found anywhere, in abundance. You gentlemen who are practical men in the dairy business will appreciate the importance of these matters, and if during your stay here you will attempt, by inquiry of citizens, to inform yourself as to the resources of the surrounding country, and I do not mean only Marathon County, but the north central portion of the state as well, you may be surprised, some of you at least, as to the kind of a country it actually is.

I sincerely hope that you will find your stay in our city pleasant as well as profitable, and that you may leave it with pleasant remembrances of the days that you spent in Wausau. I offer this on behalf of the citizens, and as Mayor I welcome you to our city with all its privileges and hospitalities. Personally I will only say that if I can be of any assistance to any of you during your stay here, I should be very glad to have you call upon me.

I might say further, in my official capacity, that the police force has been suspended from duty, and that we have an ordinance which prohibits dogs from running at large. If you do not have a good time it will be your own fault.

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**The Chairman:** The response to this cordial welcome will be given by Mr. Corneliuson, of Eau Claire.



THOMAS CORNELIUSON  
Eau Claire.

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### Response To Address of Welcome.

By T. Corneliuson, Eau Claire.

Mr. President, Mr. Mayor, Ladies and Gentlemen:

It gives us great pleasure and gratification to come to Wausau to hold this our sixth annual convention, and enjoy the hospitality of this fine and thriving city.

It is especially fitting that we should come here with our convention. Situated as Wausau is right in the midst of our new North, a section which indeed promises great things for the future of the dairy industry. God evidently intended this region for a dairymen's country, and gave it a fertile soil, especially well adapted for the production of clover and other legumes, as well as grasses; an abundant rainfall, well distributed throughout the entire growing season; pure cool

water; a healthful climate, invigorating to man as well as beast. Nature thus doing her full share, it remains for man to do the rest.

The aim and purpose of our organization is to gain a better education for our members along the lines of practical butter-making; the promotion of all that tend to advance and develop the dairy industry of our state.

An industry, which comparatively few years ago labored under great difficulties, but during later years has gone forward with leaps and bounds and stands today in the front rank of the industries of our state. Having 3,000 butter and cheese factories, which handle the milk or cream from nearly 1,000,000 of dairy cows, which are kept and cared for on 102,000 dairy farms. Producing annually upwards of 90,000,000 pounds of butter; 110,000,000 pounds of cheese, and nearly 5,000,000,000 pounds of milk for other purposes and places than the creameries and cheese factories. The total value of all our dairy products being about \$55,000,000 per annum.

While these results are very gratifying, yet, if we will examine these figures closer we will find that the average production per cow is low, in fact only about one half of what it ought to be. This again means that the average return per cow in money to our patrons is also only, one half of what it ought to be. However, there are encouraging signs on the horizon. Two weeks ago a Breeders Association was formed in one of our Northern counties, with the object of improving the dairy cattle in that section. Another and similar association is in an embryo state in the same locality, and let us hope, that before very many more years roll around, every county in the state will have one or more of such organizations.

During this convention we will have with us some of the best men engaged in the dairy industry, to teach us, and give us of their experience. And so Mr. Mayor, we are grateful for the cordial welcome we have received, and for the privilege of being here. Hoping that we may learn new truth, gain greater knowledge, and leave here with new inspiration to make greater progress in our chosen vocation. Thank you.

**The Chairman:** Ladies and Gentlemen, we have with us tonight one of the "grand old men" in the dairy world, a man for whom we have the greatest of reverence and love and esteem, Mr. Jules Lombard. Among many of his attributes, he has a beautiful voice and he is going to favor us with some songs, accompanied by Mrs. Spear.

Mr. Lombard sang "Child of a King" and responded to an encore by singing the "Rosebush."

**The Chairman:** We will next listen to the report of the treasurer, Mr. E. C. Dodge.

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### Report of Treasurer.

E. C. Dodge, Lake Mills.

Balance on hand last convention.....	\$ 301.56
Advertising in program.....	285.00
Membership fees .....	426.00
Berlin Steam Purifier.....	5.00
Received from state.....	500.00
	<hr/>
	1517.56
Expenses .....	1276.11
	<hr/>
Balance.....	241.45
Received on advertising 1907 program.....	270.50
	<hr/>
Balance on hand.....	511.95
Due from advertising.....	165.00
	<hr/>
	676.95

### PREMIUM FUND.

Balance from last convention.....	\$ 539.42
Contributions from supply firms.....	300.00
City of Wausau.....	300.00
	<hr/>
	1139.42

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On motion, duly seconded, the report of the Treasurer was adopted as read.

**Mrs. Coates** next sang "If I were a Rose", which was heartily encored.

**The Chairman:** We will now have the report of the Secretary, Mr. J. G. Moore.

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### Secretary's Report.

J. G. Moore, Madison.

Mr. Chairman, Ladies and Gentlemen:

I have been so busy I have been unable to get around to write out a report. I wish to say a few things, however, in regard to what has happened since our last meeting held at Madison last January. Those of you who were there know that we had the best meeting we have had in our past history, although all our meetings have been very successful. The meeting at that time was successful beyond our fondest expectations. The time, and the place and the people with whom we met all contributed towards that end.

At the beginning of that meeting we had to report a balance of \$301.56; we had in our advertising in the program \$285.00; at the place of the meeting we had 426 memberships, which placed \$426 in the treasury; we received from the Berlin Steam Boiler Co., \$5 and from the state \$500, making a total of \$1576.56. Our expenses have been \$1276.11.

In regard to some of the expenses, I would say that at the National convention, held in Chicago last year, the Secretary secured badges which cost us some money and which helped to show the people at Chicago that Wisconsin was there. As you know, we have been holding in this state during the last year a scoring contest and it was through the aid extended by this association, in paying the expense of sending out postal card inquires, that that contest was started. That cost us some money, and I want to say to you who are not familiar with the facts, we have just closed the first monthly contest ever held in the state, and which was successful beyond our expectations. We had at the contest as much as 141 tubs of butter entered by the different makers. We had no money to do any thing with. You cannot do very much without money, as you all know, and most of the things you can get without money do not amount to much anyway. A

meeting was held in the office of the Dairy and Food Commission at Madison, at which the officers of this association, of the Cheesemakers Association, representatives of the Dairyman's Association and of the Dairy School were present and a plan was formulated whereby we thought we could hold a scoring contest. We started out, hired a stenographer, secured some stamps, had some printing done, and went ahead. The dairy and food commissioner furnished an office and other things for us. The pro rata of expenses ran at the highest about 47c., possibly a little ahead of that the last month of the year. Some of the expenses in this large sum of \$1276.11, I wish to say, were incurred in this scoring contest.

We come to this convention with a balance in the general fund of \$241.45; we received for advertising in 1907 program, which you have in your hands, \$270.50, which gives us a balance of \$511.95. We have due from advertisers \$165.00, which will give us a fund of \$676.95, and with the memberships received at this convention and money due from the state, we will have quite a working fund this year.

I wish to state, however, that the buttermakers get from the state \$500 in money, while the cheesemakers get \$600 in money and their printing. They have four thousands copies of their report printed by the state. It seems to me that the cheesemakers of the state should receive no more than the buttermakers. I have in my hand a few figures taken from the last census report. The value of creamery buildings and machinery is listed at \$2,904, 682 as against cheese factories and machinery \$2,070,730. We have about 1600 cheese factories and about 900 creameries, but to the latter add skim stations, which will bring it up to about 1200. The patrons contributing to the creameries number 68,002 while the cheese factories have only 34,011. And so, with these facts and figures in view, I have taken it upon myself in your behalf to draw up a couple of bills, which I have placed in the hands of one of our Assemblymen, Mr. J. McKenzie of Waukesha County. One of these bills asks for \$600 instead of \$500, and the other asks the state to give us 2500 copies of our report, two thousand in cloth and five hundred in pamphlet form. Now people



who go after anything with the determination to get it usually come out ahead. It is up to the buttermakers and creamery-men of this state to make it so very interesting for the legislators at Madison, by letters, petitions and otherwise to give us what we have asked for, if you think we ought to have it (and I doubt if there is anyone here who thinks we ought not to have this) that they will give it to us. We want each of you to send a letter to your Assemblyman and Senator asking for the things I have mentioned in the bills that will be presented by Mr. McKenzie.

I thank you.

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**The Chairman:** You have heard the report of the secretary, what will you do with it?

On motion, duly seconded, the report was adopted as read.

**The Chairman:** As your president, Mr. Michels, has not arrived as yet we shall have to dispense with his address this evening. Mr. Moore wants to say a few words.

**Mr. Moore:** I want to say that the program is a little changed, so far as local conditions are concerned. That is, the banquet will be on Thursday night instead of Wednesday night, and the ladies who have the matter in charge will be pleased to know at the earliest possible date the number that they are to provide for. We will have a good time, the local committee has arranged for a program of singing and speech-making. Those who have attended the dairymen's conventions in times past know what a good time they have at their annual banquet. It is one of the features of the Dairyman's convention and I am sure can be incorporated in our program with pleasure and profit.

The dance tomorrow night will be free to all members of this association. We have an invitation from the Wausau Club to visit their Club Rooms at any time during our stay in Wausau.

**The Chairman:** I am certainly pleased at the attendance here this evening, our first session. We feel very gratified at the welcoming address from the mayor and for the many courtesies shown us by the people of Wausau generally. We

wish to thank Mr. Lumbard for his kind entertainment. I trust we will have a good attendance tomorrow. We will now stand adjourned until tomorrow afternoon at two o'clock.

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### WEDNESDAY AFTERNOON SESSION.

Meeting called to order at two o'clock by President Michels.

**The President:** At this time I will deliver my annual address, which was omitted last night. Owing to trouble in making connection on the train, I was unable to get here last evening and I will therefore give you the few words I have jotted down at the present time.

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#### The President's Address.

Ladies and Gentlemen and fellow buttermakers: assembled in this our 6th. annual convention, it gives me pleasure to see so many of the old as well as new faces in the audience, and I am sure we made no mistake when we accepted the offer to meet in this beautiful city of Wausau.

This association was organized in the year 1901 and we held our first annual meeting in the city of Madison the following year, at which time we enrolled 234 members with 103 enteries of butter.

Since then the increase of membership and exhibits have been very gratifying. The prospects for this year are brighter than ever before, as all indications lead us to believe that the membership before the close of this meeting will be treble that of five years ago.

The scoring of the butter in the presence of the makers has been very successful from all points of view.

We have this year the largest premium fund ever offered and the program speaks for itself.

Because of the fact that we have had such uniformly successful meetings, I believe we are very apt to overlook the future needs of our Association.

I will try to point out a few of these needs. By this I

mean anything that affects the members either directly or indirectly.

One of the needs of our Association is to educate its members to thoroughly understand the hand separator question.

Twenty years ago we had no hand separator cream, nor were grocery men running delivery wagons, but to-day the situation is different. What grocer would attempt to run his business without running a wagon to deliver his goods?

Let us first see why the farmer parts with a \$100 bill to get a separator. He surely does not do this because he is foolish, nor does he do it to spite the buttermaker.

He does this because: 1. He wants his own skim milk and wants it fresh and warm. 2. He does not want to drive to the creamery at a particular hour every day in the year. The farmer of the future is going to be an educated man; hence all this howling and crying about the poor quality of butter made from hand separator cream is not going to change his views so long as there is really nothing against the system.

The facts brought out only go to show that by this system it ought to be possible to make even a better grade of butter and that the faults enumerated are simply the abuses of this system.

The up-to-date buttermaker will arrange to ripen the cream at the farm and send a team out from the creamery to gather all cream regularly and not allow any to be hauled to the nearest station to be shipped to one or the other of the large centralizing plants.

In my opinion the constant "kicking" and finding fault with the hand separator is driving our business away to be swallowed up by the centralizing plants.

I wish to call particular attention of the members of this Association to the good work accomplished by our Dairy and Food Commissioner, whose re-appointment by the Governor will be gratifying to those interested in the advancement of the Dairy Industry.

It is to be regretted that at the present time the existence of the National Buttermakers' Association is threatened, and I sincerely hope that matters will be satisfactorily adjusted,

so that if possible we will have even more successful meetings in the future than we have had in the past.

In certain localities of our state there seems to exist feelings of an unpleasant character between buttermakers. This I think is radically wrong and surely there is no better place to meet and talk matters over than at the annual meetings of our Association.

I am very glad to learn of the fact that plans are being laid whereby the scoring of the butter will come under the supervision of the Dairy School and I sincerely hope that some simple method will be in use whereby all exhibitors can get a determination of the moisture content in their butter as well as the regular score.

Another duty of our Association is to take up the matter of branding butter, and lay it before the members in its true light which has not been done thus far. The subject has been much discussed but only from one side of the question and that is from the buyer's point of view.

Our buyers sell to groceries and it is natural that they want to use their own brands if one creamery quits them, they simply get the same brand made at some other creamery.

I have sold butter under my own brand for the past 12 years and know that it has meant very much to me in the way of obtaining not only prices, but also weights.

The branding of butter means as much as the branding of flour. The man that goes out to buy "Big Joe" will not go home with the "Gold Medal". If he can not get his brand at one store he will go to some other to find it.

If you have your own brand on the butter the grocer cannot palm off some other brand on his customers that are used to your make. The result is they will go to some other store in search of their favorite make.

The testing of cows is another thing the Association should take up and get the butter makers interested in. In Denmark one-half of the dairymen are testing their cows, and many states in the Union have organized or are trying to organize what are called cow testing Associations. I believe that the buttermaker should take an active interest in this matter of getting the farmers to test their cows, either

by forming Association, or by any other methods. The testing of cows will not only result in getting more and better milk and cream, but will average the farmer a larger net profit at the end of the year which is an indirect benefit to the creamery.

I wish to mention another matter, which I think ought to be considered. That of uniform creamery dividend statement and honest testing.

We all know that some creameries pay apparently big price for the fat by under reading the tests; others deceive by claiming high prices per hundred pounds of milk by adding cream in milk columns.

Since we all know that the real value of the Babcock test is its accuracy it will make no difference to the buttermaker how wide the variations in the test from week to week may be, his confidence in the result of his testing should be such that his conscience will not permit him to make anything but correct returns as indicated by his test. His conduct at all times should be of such a character as will not only gain but will enable him to hold the confidence and respect of his patrons.

There is no doubt that the members of this Association acting collectively, will be a great force in the advancement of the buttermaking and the dairy business of our state.

Our Association should at all times aim to keep at its head a practical buttermaker a man not afraid to express his opinions for political or any other reasons.

MATHIAS MICHELS,  
Pres. Wis., Buttermakers' Association.

I want to read a letter we received from the Hon. Mr. Cook, of Neenah.

Neenah, Wis., Jan. 27, 1907.

Mr. M. Michels, Pres. Buttermakers' Association,  
Madison, Wis.

Dear Sir:

I see by the Newspapers that the Buttermakers of Wisconsin meet Feb. 5 to 8th at Wausau. I have always felt considerable interest in the Dairy Products of Wisconsin. That

the success of the business was not in the market, but in and with the makers of butter and cheese and every move towards actual betterment of quality, higher and better grades was the strongest move towards better market and better prices.

When the Cheese makers met I offered as a small token of appreciation of their effort to raise the name of Wisconsin cheese still higher, a chair to each of the three highest in the contest. I saw an item in the papers saying why don't some one offer prize chairs to the buttermakers. Now if in order I will say to you that I will give through you or such person or persons as you suggest that will look after it, the chair \$35, \$25, \$15, the same as to the Cheesemakers. You can order the chairs if you wish and I will send you check for \$75 to pay for them. The chairs for cheesemakers were bought at wholesale and it was supposed they got near the full value of the money.

Now I am only making this as a suggestion to you for your good judgment. It is a late date I am aware, but I trust you will not misunderstand my motive. It is with good intent and for your judgment to act upon it. I think you can get duplicates of the chairs if you wish.

Very sincerely yours,

S. A. COOK.

On receipt of this letter we met and at once notified him that we would accept the offer, and two days later had a check from him for \$75.00 to pay for the chairs.

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**Mr. John Newman, Jr.:** Mr. President, I move that the convention give Mr. Cook a rising vote of thanks.

Motion seconded and carried by a unanimous standing vote.

**Mr. Jules Lombard** then sang the old time favorite with the buttermakers "Maggie."

**The President:** I want to appoint at this time a committee on resolutions as follows: F. B. Fulmer, A. J. Glover, M. W. Myers.



The legislative committee will consist of the following gentlemen: J. G. Moore, E. L. Aderhold, A. L. Parman.

Room 510, 22 Fifth Ave.,

Chicago, Ills., February 5th, 1907.

Mr. J. G. Moore, Secretary Wisconsin Buttermakers' Ass'n.,  
Wausau, Wisconsin.

Dear Sir:

I very much regret that I am unable to attend your convention. I have had a severe cold for some time and this morning it became so bad I called in the doctor. He says I must not go out of the house for a few days, the length of time to depend upon the weather and my condition. I am sorry this has happened as I have been looking forward to this meeting with a great deal of anticipation. I enjoyed the meeting last year very much.

Hoping you may have a very successful convention I remain,

Yours very truly,

H. J. CREDICOTT.

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The next subject taken up this afternoon will be handled by an old member of the Association, a man who was not with us last year, a man we all know and are glad to have back in our state again. He will talk on Our Profession, Mr. F. B. Fulmer, of Oshkosh.



MR. F. B. FULMER  
Oshkosh, Wis.

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### Our Profession.

Mr. F. B. Fulmer, Oshkosh, Wis.

Mr. Chairman, Ladies and Gentlemen:

I hope to claim your attention for a short time this afternoon, not in any learned discourse or scientific exposition of the technical points in buttermaking, but rather to freely consider the trend of agriculture in general and dairying in particular.

Agriculture was undoubtedly the first well defined avocation of the human race and the prosperity of the future will be largely governed by the manner in which agriculture thrives. Land is recognized as the source of all wealth, and this is especially true where intelligent dairying is carried on. Wherever you find dairying you will find prosperity. It is true that some of the great grain producing sections of the world get abundant wealth for the time being, but conditions may arise, over which no human being has control, which may blot out the prosperity in a single night, as it were, while progressive dairy sections are noted for their stability. Sacred history tells us that in ancient times a man's wealth was

measured by the size of his flocks and herds, and after five or six thousand years we are wont to accept the logic of this statement, for where is there a section of successive grain growing land that will compare favorably with the intensified dairy section around the famous Elgin district. A few years ago Minnesota and the Dakotas were noted as being the granaries of the great Northwest; today we find the creamery and the cheese factory steadily and persistently crowding the wheat fields away, farther and farther, until they are fast approaching and even passing over the Canadian border line.

Buttermaking is an ancient vocation. When history first mentioned the art, butter was not as common an article of commerce as in these modern days. In those days it was considered more of a luxury, but in this progressive age it ranks as one of the necessities of life. Butter stands today as one of the highest concentrated foods known to mankind. Great as have been the changes in popular consumption of the article, still greater have been the changes of the mode of manufacture. From being carried on as a side issue or drudgery imposed on the farmer's wife, it today occupies the dignity of a profession that demands the highest skill and compares very favorably with any of the professions. In dealing with commerce, finance, medicine or the civil law we are governed by certain rules and laws promulgated from the experience of the past which will tend to guide, and guide absolutely, in each and every transaction. What is a law? The textbooks define a law as a rule laid down or established. That being accepted as true, a lawyer then must be a person who is well versed in the various rules governing human actions. The would-be operator who attempts to memorize a certain set of rules and apply them to buttermaking will soon find he is out of his calling, and failure and disaster will be his only results, failure will overtake him if he does not recognize that skill and judgment count for more than a rigid set of rules. In following the other professions we are governed by laws promulgated by the human mind, and the following those laws success may be obtained. In our profession we are not following laws of human origin but by

necessity are governed by laws and rules established by the infinite.

Buttermaking is an honorable profession. The honor or dignity of the profession does not consist in the orations delivered upon it, upon the vast number of gilt edge and leather back books on the shelves as in the law, but rather upon the ultimate good it can render humanity and the service it can bestow upon society at large. The grocer uses his scales and weights for the various wares of importance that he sells; the dry goods man uses the yard stick in measuring out the calico and ribbon that goes through his hands; the druggist has a large stock of drugs and chemicals that will retain their vitality for years, and he uses his fine glass graduate or delicate chemical scales in dispensing that compound; the various other industries can stock up their goods for years in large ware-houses, but the success of the butter-making profession depends not upon these necessary business qualifications, but rather upon the sense of keen smell, accurate taste and sharp eyesight. These qualities must be exercised at a given time or the product that we are engaged in manufacturing will be greatly injured if not rendered useless. We must do our work when it needs to be done, cannot put it off until another day.

As I said, buttermaking is an honorable profession. It is just as honorable to be an engineer as to be a lawyer, it is just as honorable to be a lawyer as to be the mayor of Wausau, it is just as honorable to be the mayor of Wausau as to be a preacher, it is just as honorable to be a preacher as to be a doctor, and it is just as honorable to be a doctor as to be a buttermaker, and it is as honorable to be a buttermaker as to be an engineer.

Buttermaking is progressive. Scarcely thirty years ago the first centrifugal cream separator was exhibited and on its appearance was considered a novelty rather than a practical piece of dairy apparatus. Hardly thirty years ago they began to be used in a practical way, and now we find them by hundreds of thousands all over the civilized world. There seems to be a critical period in all professions, where the discovery of some new principle or some new invention trans-

forms the value of the profession from the theoretical or scientific side to one of immense practical worth. Such period existed in our profession. The advent of the Babcock test in 1890 has placed the mechanical side of butter-making on as practical and scientific basis as any of the professions can lay claim to. Many, if not all, the other professions can refer to volume upon volume of literature along the lines of their respective work. The medical profession go back to the Alchemists of Egypt, the laweyers go back to English law and even back to laws laid down by Moses; in our profession we have no such ancient literature, but we are gradually acquiring literature in these modern times that will compare favorably with any other calling. There are nearly a dozen publications in the United States devoted to the creamery and cheese factory work; they come to us each week or month as the case may be. There are a large number of textbooks dealing with nearly all phases of our work. The agricultural experiment stations throughout the length and breadth of our land are constantly adding bulletins and reports to our libraries, and the government publications are going to wield powerful influence. Legislation is being formed, slow though it may appear, to benefit us. Over six years ago, in discussion with one of our congressmen the provisions of the Grout bill, I remarked that the whole theory of legislation for the people was being worked backward. He wanted to know the reason for that opinion and I replied that we had volumes upon volumes of laws governing the relations in commercial life and society at large, which in a way, were necessary; that we legislated for a certain amount of compulsory education, which would tend to make an intelligent citizenship, which was all well and good; but that which was of more importance, pure food, received the least consideration.

This pure food question is something that vitally and fundamentally affects every person from the time they are large enough to leave the cradle until they are confined on the bed with their last mortal illness which removes them from the scene of human activities. If a person only has pure food for consumption their digestive system is apt to be kept in

regular working order, which is conducive to a pure body and pure mind. When a person has a clear and pure mind he is not apt to go wrong in any direction; in other words, as the Scripture says "Train a child in the way he should go" and when he is old he will not depart from it.

There is no question but the Grout bill which became a law has been of untold benefit to the dairy interests. The national pure food law, enacted at the last session of congress, is a step farther in the right direction. There are several factors at work at the present time which will benefit us in the future, which we are only beginning to see. The state inspection has resulted in more general sanitary conditions, which can but redound to the benefit of our profession. I believe that we have nothing to fear or dread from the enactment and vigorous enforcement of any reasonable law pertaining to food and food products. If such a law has any terror for us, are we doing what is right? Do we stand in the position we should? Have we the moral right to ask a special legislation to protect us from a fraudulent product and refuse to stand by the one we made? In this it appears to me that the logical position we should occupy is one wherein there should be no doubt of the enforcement of any law pertaining to our profession. It is highly essential that we conduct our profession in such strict conformity to practical sanitation that there will be no need of the creamery inspectors but that they could devote the whole of their time in aiding the producer and thus gradually and surely elevate the standard of production. In a sense the buttermakers of the country are now placed upon their honor to do the right thing and I sincerely hope that they will rise to their opportunity. Opportunity, you know, is described by the late Senator Ingalls:

Master of human destiny am I,

Fame, love and fortune on my footsteps wait;  
Cities and fields I walk, and I penetrate

Deserts and seas remote,  
And passing by hovel, mote and palace, sooner or late  
I knock unbidden, once, at every gate.



If sleeping wake, if feasting rise

Before I turn away, it is the hour of fate

And those who follow me reach that state mortals desire

As eager they follow safe to go;

But those who doubt and hesitate

Condemned to penury, failure and woe,

Call me in passing and uselessly implore,—

I answer not and I return no more.

The modern buttermaker must be something of a machinist and engineer in looking after the boiler; the economical consumption of the fuel will mean a great deal on the gain or loss side of the ledger each year; looking after the engine, the separator, shafting, belting and other mechanical apparatus that may not be so great but requires constant attention, and the buttermaker who is able to keep his apparatus and machinery in the best condition at minimum cost exhibits as much mechanical skill as the engineer who drove the locomotive that hauled the train that brought us to this convention.

The modern buttermaker must have a knowledge of chemistry and bacteria. This is necessary to the successful ripening of the cream, the propagation of the starter, the testing of the cream for acidity and butterfat and to especially understand the changes of temperature as pasteurization becomes more generally adopted. He must be a diplomat of no mean ability; he will have problems to face that mean rightfully as much to him and his profession as the great national problems that our secretary of state, Mr. Root, has to contend with mean to the future welfare of this nation.

In a sense the modern buttermaker must be a missionary he will not have to face the dangers that some of our missionaries have faced in foreign lands but will have problems that will tax his ingenuity as much as his cousin does who goes to heathen lands to spread the gospel. It seems to me that every month or week there is some patron in the creamery who needs careful and close attention; the timid patron always needs his words of encouragement and praise. It reminds me of a verse that ran:

It is an easy thing to say it  
And to say it good and strong,  
To say it very frequently  
As it helps a chap along;  
Oh, of course, you pay him money  
Doubtless all that he is worth,  
But does money, man and brother,  
Represent the best on earth?

What's the good of keeping from him  
Any good thing that you may say  
That will lift his load of labor  
And is something more than pay?  
If he's worthy of your praises  
You think he will be slack  
If you tell him he's a good one  
And pat him on the back.

There are those who think it praising  
Not to raise and row and kick  
And will pay an extra dollar to the chap  
Who's extra slick.  
But it is not that that heartens.  
It is the kind words and the thought  
For the deed done, out of which  
The good is wrought.

The modern buttermaker must be a local dairy authority in his community; his patrons will naturally look to him for information which he should be in position to impart to them when requested; if he is able to meet the demands made upon him he will be held in higher consideration and able to gradually mold their minds and ideas to his way of thinking, and without apparent effort he can wield an influence for a vast amount of good. He must be a consistent man. What does it mean to be consistent? It means that a person has the courage of his convictions, formed after careful and conscientious study of the questions that confront him. A consistent man always tries to seek the logical truth of any problem that confronts him; he is willing to incorporate the whole truth in his

character, accept it and change his position if necessary to abide by it. The consistent man will take a decided stand and not have an opinion today opposite to what he advocated yesterday. A jewel fair is consistency but in this day almost as great there comes persistency. Along with consistency he must possess that other great jewel, persistency. There are times when a buttermaker will have to exercise his backbone rather than his wishbone, even though the contemplation of the thought be not pleasant. It is the man who is everlastingly at it, who has stick-to-itiveness that accomplishes things in these days. The days of miracles have passed. The old Scriptural injunction "By the sweat of thy brow shall thou earn thy bread" was never truer than it is today.

In the past we have heard a great deal about the bread and butter question. However, if you wish to accept the logical facts of the case we have to transpose that phrase and have it read "the butter and bread question," for I believe a little calculation on your part will convince you that, comparatively speaking, the butter consumed by the average person is worth considerable more than the bread he eats. Anyone who questions this statement can prove it from actual facts. Go down here to a bakery on the streets of this city and purchase a five cent loaf of bread; step into the nearest grocery store and purchase five cents worth of butter, then repair to your room and see how far the butter will spread on the bread. Try it, it may prove to be a revelation to you, provided you have never thought of this question in this light before, and is it any wonder that the hotels and restaurants always give such small amounts of butter with our orders and have in the past attempted to give us cheap substitutes, and in this connection it may be well to note that it is exceedingly doubtful if there will ever be too much of the genuine article. Twenty-five years ago the cry was raised that we would be overstocked with butter. Soon after the introduction of the cream separator the alarmists were positive our markets would be flooded, but is there a person in the hall this afternoon who does not know that butter, good butter, was never in more active demand and at better prices? Con-

sumption has grown apace with production and the high standard of production in the future will still further tend to increase the consumption. However, there is another side to this question, and that is, what will happen if the standard of production does not rank up to extras? A short time ago I was told by a commission merchant who travels extensively, and who very closely observes the tendency of the times, that in the near future there will be but two grades of butter recognized commercially upon the general market, extras and process or renovated. So there is no doubt a warning worthy of our attention. Have we been drifting, and if so do we know which way we are drifting? If we have been drifting, it is high time that we pursued a different course and have a definite aim before us for the aimless are the useless, are those who accomplish nothing worthy of notice. There is a principle known as the law of compensation and in the long run all methods and customs of man are subject to it; we have to follow in the paths of truth or we will suffer. That which is equitable and just will injure no one. We cannot get away from this law of compensation, which is that we must pay for what we get or that we will get what we pay for. This principle was propounded years ago by the most remarkable person that ever wore the human form, when He said "Whatsoever a man soweth that shall he also reap."

Our profession is evidently a part of the great calling designed by Nature for the sustenance of the human race, and as such we should keep as close to Nature and to natural law as is compatible with our work. It seems to me we are living in the dawn of a bright and immense future. Our profession is being recognized as a business of present stability and large possibility for the future. We have not had the concentration of interests as to organization necessary to bring us prominently to the front, as some of the other professions, but we are going to receive just recognition and that is all we can consistently ask. So let us go forth with a powerful purpose to uphold this ideal. It is very well to have an ideal before us. In times of depression and discouragement, which come to every person, it is well to keep the foundation

of our ideals swept clean. We may not all be bright. and shining lights, but we must remember that two generations have produced but one Dr. Babcock and that we all have a work to do.

Modern times are changing and the skilled buttermaker will be judged at his true worth in the financial scale. It thus behooves the modern buttermaker to conduct himself as a man of sterling character, unruffled by malicious criticism and accepting with modesty the honors due him. Let's go forth to uphold and maintain the dignity of our profession and to perform our duty. Duty is the application of principles that never change, while the conditions are always changing; let us never forget principle for he who for policy's sake forgets principle will go down and the armed battalions of truth and righteousness will march over his prostrate form.

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The next on the program is the Usefulness of a Dairy School Course by Mr. M. H. Meyers, of Madison.



MR. M. H. MEYER  
Madison, Wis.

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### **The Usefulness of a Dairy School Course to the Buttermaker.**

Martin H. Meyer, Madison, Wisconsin.

The development of creamery buttermaking up to the present time may be divided into three distinct periods according to the method of cream separation. 1. Shallow and deep setting of milk for cream raising. 2. The introduction of the factory separator. 3. The development of the already widely used hand separator cream system. In all these periods of development there has been a demand for the specially trained buttermaker.

During the second stage of development, the whole milk period, butter consumers were educated to appreciate a fine flavored butter. This stage, for some time at least, will be marked and recognized as a period during which was pro-



duced creamery butter of a high standard of excellence. During this time consumers became accustomed to the use of very fine butter and they will not be satisfied with anything else. The commission men also raised the standard of "extras" from 91 to 93 points.

When the hand separator cream system had passed its initial stage and the standard of quality raised it became evident that in order to preserve our standard of excellence in buttermaking practically and scientifically trained men were indispensable. Men who had this training readily found remunerative employment while those who were deficient in this respect had to accept in many instances the less remunerative positions until such time as they were able to get the necessary training by means of a dairy school course.

The fact that a man has taken a course at a dairy school does not always mean high wages and a responsible position immediately but it does mean that a man with good dairy training will as soon as his experience is sufficient to warrant it, be in a position to be entrusted with a responsible position and can of course earn a good salary. Such a man is never long out of employment.

The grading and pasteurization of cream, the handling of starters and the ripening and churning of cream can no longer be carried on by the "rule-of-thumb" method. On the contrary it requires practically as well as scientifically trained men to handle these things in the proper manner. There is more experience and science necessary for the proper handling of these different processes than many imagine. It looks easy when someone else does it but the doing of it yourself is a different matter. The pasteurization of cream does not consist in merely heating and cooling the same, but creams of different qualities require different treatment in order to achieve the best possible results. This also holds good in the handling of the starters and in ripening cream. In good buttermaking more than the mechanical process needs to be learned. I can illustrate this by the following incident: A young man who had never used a starter nor ever pasteurized cream wanted to learn something about these processes. He helped to pasteurize one lot of cream, took a side glance at

the starter and looking most "wondrous wise" asked: "And is that the way you pasteurize cream and make a starter? That's easy!" He concluded that one day of looking on was sufficient to teach him all about it and left the school, saying. "I can make pasteurized cream butter now; all you need to do is to heat the cream and then cool it." He got a job and made some of his so called pasteurized cream butter but what the owner of the plant said to him will hardly bear repeating. When this buttermaker (?) was last heard from he was sawing wood at 75c a cord. This is no imaginary case, it all actually happened and is only one of the many instances of this sort of thing with which we are confronted. We frequently meet people of just this type. They feel that they know all that is to be known, that is they are too ignorant to realize how little they do know.

We sometimes hear it said that a dairy school course is useless, and the speaker usually goes on to tell how his friend or his friends' friend made butter scoring "way up". That such butter has been made we do not doubt, but for the buttermaker of average intelligence this is impossible unless he has had a large practical experience or dairy school training or both. To make fine butter day after day and year after year requires as a rule dairy school training.

This is an age of specialization and no one needs special training more than the buttermaker for he is daily confronted with new and perplexing problems which he cannot hope to solve without special training. Without this special training he will worry for hours about trifles which his trained brother will adjust in a moment. The trained man plans his work in such a way that everything moves along smoothly and the work is done quickly and easily. The untrained man is always in a hurry and his work is always driving him. The trained buttermaker always has more than one startline in a propagating condition, his starter is always made of selected milk, he skims a heavy cream, dilutes it with a good sweet milk and adds a good starter. In this way he proceeds methodically with all his work while the untrained man, I can't say how his days work is carried on for he himself hardly knows. Because the work of the trained buttermaker is

planned and executed in the best as well as the easiest manner he has time for reading and in this way he keeps in touch with all the new things pertaining to his work which come up from time to time. He does his work easily and well because he **knows how**. It is a well known fact that factories operated by trained men are generally clean, well managed and up-to-date in their equipment. After a course at a dairy school the buttermaker understands the use of the starter can as well as all other new machinery used in a creamery.

Instances of the inability of the untrained buttermaker to handle the starter can properly have frequently come to my notice and some of these men after experimenting with the starter can for a few days gave it up for a bad job and sent the can back.

An incident comes to my mind which shows what a vague idea some have of the things learned at a dairy school. A dairy school graduate visited a creamery operated by a buttermaker who had not had the advantage of a dairy school course and who probably had not read much on the subject of buttermaking. This buttermaker confided to his visitor as a great secret that he had made an important discovery which he wished he might have patented. The discovery was that if the color is forgotten before churning it may be added by putting it into the salt. "Is that all?" inquired the dairy school graduate "why they teach that and many other more important things at the dairy school." After listening in astonishment to the narration of the many things which may be learned at a dairy school this buttermaker resolved to lose no more time but take a course at once.

The usefulness of a dairy school course to a buttermaker cannot be overestimated and such training is becoming more and more necessary every day. Specially trained men are always in the lead in other pursuits as well as in buttermaking. Give us trained men in all things if possible but especially do we want trained buttermakers.

**Mr. Moore:** Mr. Chairman, I wish to read a resolution that has been handed to me:

It is moved that we add an amendment to the Constitution so that no member shall be eligible to office in this association unless he be an active buttermaker, manager or owner of a buttermaking plant.

**Mr. Tyler:** I move the resolution be laid on the table. Motion seconded and carried by a large majority.

**Mr. Moore:** I have a letter here from the Citizens' Business League of Milwaukee, which I wish to read.

Milwaukee, Feb. 4, 1907.

Wisconsin Buttermakers' Association, in Convention,  
Wausau.

Gentlemen:

The Citizens Business League takes great pleasure in renewing its former invitation to you to hold your next annual convention in Milwaukee and beg to express the hope that the decision of your officers will be to meet here next year.

There are so many factors which contribute to make Milwaukee a desirable place of meeting for state associations that we feel sure in saying that if you will come to Milwaukee you will undoubtedly have a successful convention, very largely attended, and one that would be to the benefit of your association and the great buttermaking interests of the state.

We should like to emphasize the fact that Milwaukee is of very easy access from all parts of the state; that it has a large number of hotels and splendid meeting places, and that, of course, the wellknown hospitality of Milwaukee would be extended to you whenever you decide to come here.

Trusting that your decision will be to meet in Milwaukee, we are,

Yours truly,

CITIZENS' BUSINESS LEAGUE,

R. B. Watrous, Secretary.

Solo by Mrs. Hart, of Wausau.

**The President:** The next man on the program is a man well known all over the country, a man that we always like

to see and to listen to for a few minutes. He is going to talk to us on the National Dairy Show and its relation to the Buttermakers of Wisconsin. Mr. E. Sudendorf will address you next.



E. SUDENDORF  
Clinton, Ill.

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**National Dairy Show and its Relations to the Buttermakers  
of Wisconsin.**

Mr. President, Ladies and Gentlemen: The subject assigned me is not exactly right as I want to talk on the relation of the National Dairy Show to all buttermakers, to the buttermakers of every state and not of Wisconsin alone. The objects of the National Dairy Show are to bring together all those who are interested in dairy products. The buttermaker needs to come close to the patron, to the dairy farmer, and there is only one place where he can do that successfully and



that is at a great national dairy show, where they are all brought together under one roof. The buttermakers' interest is with the producer of his raw material, and the interest of the producers is with the manufacturer and the buttermaker. Neither can live without the other. At the last dairy show in Chicago there were five exhibitors of butter, two large factory men, centralized plants as they are called, and three of our commission merchants in Chicago exhibited butter which came to them from both co-operative and private creameries.

The coming show will be even more broad than the last one. Instead of having between ninety and one hundred head of dairy cattle, we will have not less than five hundred. The exhibits of machinery will be larger, the food end of the show will be left out entirely. That was taken in last year as a precaution against loss. No show can succeed unless it is financially successful and that part had to be looked after. The dairy show was formed last year by a number of men. Practically one man, who put up all the money, made it possible to hold such a show. They paid out something like \$7,000 for premium money, in fact altogether \$8,500. The buttermakers got a pass for three days and their membership was taken off that and turned into the National Buttermakers' Association. They were guests of the Show.

The Dairy Show Association is now being reorganized. The men who furnished the money last year did it for pure reasons, and while the show did come out financially successful, they are willing to step out, are willing to give up the stock that was not taken. The stock is offered to dairymen, breeders, manufacturers, buttermakers, educators, and all those who are directly interested in the craft or the dairy industry. I am glad to say that up to this date, although we only sent out the letters two weeks ago, probably half the stock is taken and there is no doubt whatever that every share will be taken by the first of March when the new officers and directors will be elected.

I want to tell you buttermakers why you should support a National Dairy show. The National Dairy Show stands entirely by itself, it knocks no other national organization; it



"knocks" no state dairy organization, but I want to tell you right here if that show was not organized, next April there would be the largest dairy show ever held, and it would not be held by the dairymen, it would be held by the packers. Our friends at the stockyards have been working at that since last October. I am not the only one that knows it, others here know it and every representative of the breeders' associations knows it.

Wouldn't that be nice to have a dairy show run by packers? Wouldn't they have a nice chance to go to Washington if any oleomargarine legislation came up, and say "We represent the dairy industry of the United States." Wouldn't that be nice? You would have a lot of show down in Washington. They have given that idea up. They thought the dairy show was going to die out, but they have found out their mistake. Word was brought to us not long ago that possibly the stockyards might father the next show, and we sent word back that we needed neither mother nor father, that we were not orphans, that there were enough dairymen, buttermakers and commission merchants interested in the dairy industry in the United States to support a dairy show on the very broadest lines, without the help of any packers, oleomargarine men, or fat stock men.

I do not want to take up more of your time. I have told you about all I know as to what we are doing. I merely want to extend to you all a very cordial invitation to take part at the next show.

The Association will put up liberal premiums for creamery butter, dairy butter, cheese, milk and cream, and we will have the very best talent for the lectures on all subjects pertaining to the different parts of our great industry. If there are any questions anybody would like to ask me, I will be very glad to answer them.

I thank you.

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**The President:** Mr. Moore, our secretary, has something to say at this time.

**Mr. Moore:** Owing to the absence of Mr. Gray, it leaves

us a little time and I think there is a subject that we ought to discuss. It is a very important one at this time, and the subject is the standard of fat to be in butter.

You have read a great deal about the pure food laws that went into effect Jan. 1, and a great deal about the effect that those laws would have on the butter business. That was one reason why I asked the department to send Professor Gray here to tell us from his standpoint what effect those laws would have on the buttermaking industry.

Those of you that have been reading papers have noticed that a delegation from the western states took a trip to Washington recently, for the purpose of interviewing Secretary Wilson to get him to reduce the standard set up for butter fat. We know that standard is  $82\frac{1}{2}$  per cent; it is not a law, it is simply a ruling of the department. It is a standard set up by the association of chemists of the state departments, of experimental stations, I think that is their title. Now the standards are not quite consistent. If you have  $82\frac{1}{2}$  per cent fat and nearly 3 of salt and casein, you cannot get in the maximum limit of water, which is placed at 16 per cent. We have heard a great deal, and will hear a great deal more probably, about the effects the centralizer is having on the small creamery. The more creameries there are, the more buttermakers there will be needed to run them, and we do not want the number to diminish. I believe that in the small creamery, located in the center of the district from which the supplies come, the salvation of the dairy industry is to be found, and anything that will tend to reduce the number of creameries is to be looked on with disfavor.

Those gentlemen went down there to induce the secretary, as I said, to reduce this standard from  $82\frac{1}{2}$  per cent to 80 per cent. They came back feeling very good over the situation. I noted, in looking over the names of the gentlemen who went there, that they were practically all from those states where the centralizer has the largest hold, viz., Missouri, Nebraska and Kansas. Now we know what the centralizer has done to Kansas. I am informed by reliable people, who understand the situation thoroughly, that far-

mers in Kansas are selling off their cows. The centralizers have reduced the price of fat so much they cannot afford to keep them. They are "killing the goose that is laying the golden eggs for them" and they are so blind they cannot see it.

In looking over this situation, it seems to me that the centralizer has the advantage over the small creamery in being able to incorporate the maximum amount of moisture with a greater degree of safety than the small creamery or butter-maker at the small creamery can do. I am informed that these centralizers have chemists who analyze every churning of butter before it is taken out of the churn to find the amount of moisture it contains, and I have been told by one of them personally that they expect their buttermakers to run within 1, 2 to 3 per cent of the maximum limit. I do not believe that the buttermaker in the small creamery would dare to run so close to the limit for fear of being caught napping, as our friends in Michigan were where in one creamery they had to pay over \$1,600 for having an excessive amount of moisture in their butter. To prove to you that the centralizer goes close to the limit, I have a letter here I want to read to you with some figures showing amount of moisture the writer found in his butter. I met him on the train and we were talking about this moisture subject and he told me he examined every lot of butter before taking it out of the churn. I asked what kind of churn and where he took the sample; he said he had a certain kind of churn and took the sample out of the middle. I told him that I believed there would be a difference in the amount of moisture in the butter, depending on the place the butter was taken from. He wrote me this letter and told me I might use it, so I am at liberty to read it to you: (Reads letter.)

Chicago, Ill., Jan. 4, 1907.

Mr. J. G. Moore, Asst. State Dairy Commissioner,  
Madison, Wis.

Dear Mr. Moore:

Upon the occasion of our very pleasant conversation between Fort Atkinson and Madison on the train sometime

ago, I promised I would have some tests made regarding the moisture contained in churnings of butter made in the Victor churn, taking samples at either end and in the middle for the purpose of showing the variations therein. I am indeed very glad that you called my attention to this as the following tests made are conclusive that a regular variation exists, showing that butter is worked drier in the middle of the churn than at either end. I may say here in further explanation that we made several tests to determine whether there was a variation between the gear end and the opposite, and we found practically no difference. A few points, however, were in favor of the gear end letting in more moisture than the opposite end, so that in order to be safe under the Law, we should take our samples from the gear end of the churn. Tests as follows were made in our St. Joseph factory from the gear end and from the middle:

GEAR END	MIDDLE
15.36	13.24
15.32	13.29
14.95	13.92
14.90	13.96

The following tests were made at our Chicago factory, samples being taken at either end mixed and at the middle:

ENDS	MIDDLE
16.39	15.31
15.43	14.60
15.9	15.1
16.3	15.58
15.4	14.2
13.7	13.6
15.95	15.29
16.1	15.5
15.7	14.9

If you can make any use of these you are welcome to them. We always like to dig into everything that we can, and especially do we like to rub up against you fellows who are studying the game all the time from the scientific and educational standpoints.

Anytime you are in Chicago, I will deem it an especial pleasure to have you call and see us.

Hoping that you had a very nice Christmas and wishing you an extremely prosperous 1907, I am

Yours very turly,

BLUE VALLEY CREAMERY CO.,

J. A. Walker,

V. Pres. & Mgr.

Now as I understand the matter, the average moisture of our butter does not exceed 14 per cent, and I am heartily in sympathy with Chief Webster's idea that instead of lowering the fat content we should lower the maximum water content at least one per cent. We would then bring all the standards in harmony, one with the other. One of the gentlemen who attended that conference in Washington answered an article that I wrote recently regarding this fat content of butter. I feel, however, in reading his reply that instead of answering my statements and assertions he passed them by as being worthy of no answer, and set up a straw man and then proceeded to knock him down.

The reason I bring this up at the present time is that I expected to follow Professor Gray with some discussion along this line and I would like to have you buttermakers bring this up and discuss it if it interests you. One point I wish to emphasize is if you lower the fat content of your butter  $2\frac{1}{2}$  per cent as requested by those representatives of the centralizers, you will allow those parties with their chemists to get so close to the limit that they will obtain that much more money by selling water for butter, and it will put you fellows in the local creameries out of existence.

**Mr. Corneliuson:** I think this is an important question and one that will bear our earnest consideration. Mr. Moore mentioned the fact that there is a discrepancy between the standards of 16 per cent moisture and  $82\frac{1}{2}$  per cent fat. That may be true, but I think we should remember that the standard of 16 per cent moisture was not made with the intent or purpose of having that amount of moisture incorpor-



ated in the butter. That was an ideal that the buttermaker should work up to, but I do not think it was the intention to incorporate that amount when the standard was established.

**Mr. Myers:** There are two things, if they allow 16 per cent moisture and a buttermaker incorporates that amount of moisture, he cannot have  $82\frac{1}{2}$  per cent fat; he can only have one of the two things, about 80 per cent fat and 16 per cent moisture. If they want us to put in not less than  $82\frac{1}{2}$  per cent fat we will have to squeeze the per cent of moisture. Since they allow us to put in 16 per cent moisture we cannot get in  $82\frac{1}{2}$  per cent fat. You cannot squeeze five pounds of butter in a four pound package, so those two things are diametrically opposed, they are absolutely out of proportion to each other. If we want to have the fat content right we want to see that laws be passed that we have about 14 per cent moisture, then we can have butter with  $82\frac{1}{2}$  per cent butter fat. With 16 per cent moisture you can have as low as 79 per cent fat; in some butter you find more casein, a little more salt and plus 16 per cent moisture you fall down perhaps to nearly 79 per cent fat. The thing to do is to get uniform legislation.

**Mr. Haughdahl:** I would like to ask Mr. Moore what is the average per cent of butter fat and moisture in the average samples of creamery butter analyzed at the dairy school in Wisconsin? I mean creamery butter of high quality?

**Mr. Moore:** I refer that question to Mr. Myers.

**Mr. Myers:** We have made some analyses of water content of butter that run all the way in good butter from 12 to 14 per cent, but I believe about 14 per cent moisture in butter can be very fine quality, and I do not believe we can have the finest keeping quality in butter that contains 16 per cent moisture; we also find about 82 per cent fat has good keeping quality in butter. As a rule the fat content runs from 82 per cent to as high as 86 per cent in butter we have analyzed. In the latter we should have more moisture to bring the fat content down to  $82\frac{1}{2}$  per cent. I think in the average creamery the fat content will not drop below 82 per cent, usually will go above that, and if we allow the



centralizers to get hold of a lower standard we are out that much. We have not the conditions and are not trying to do it, while the centralizers will pay any amount of money to get the men to do it.

**Mr. Shilling:** Is it possible to educate the buttermakers of the state to that standard?

**Mr. Myers:** I believe it is rather impossible because we have conditions in a common creamery which are hard to control. Where one man has to see to everything it is impossible to look after the temperature of the cream, the temperature of the water, etc., as accurately as they can do it in centralizing plants where they have one or two men to do nothing but that.

**Mr. Dahlman:** We have heard about water and fat content at the dairy school, but I would like to ask if there is anyone here who can tell us anything about the water and fat content in the butter that goes into Chicago?

**Mr. Moore:** The butter Mr. Myers referred to was not made entirely in the dairy school, some was made in the creameries throughout the state.

**Mr. F. Marty:** What is the average per cent of solids not fat in the butter?

**Mr. Myers:** Of course it is hard to give just what the average is because variations are so great. The solids vary from  $1-1\frac{1}{2}$  per cent to 3 per cent. Casein figures sometimes as low as 1 per cent and then as high as four per cent. In connection with other ingredients that would make a wide variation, so it is hard to answer that question.

**Mr. Olson:** Do I understand you to say that casein sometimes runs as high as four per cent?

**Mr. Myers:** In some samples we had as high as four per cent:

**Mr. Corneliuson:** Was that poor quality or first class quality?

**Mr. Myers:** I do not remember exactly the quality of that particular sample.

**Mr. Corneliuson:** Is it not a fact that at the World's Fair in Chicago something over three hundred samples were an-

alyzed, all samples of first class butter, well made out of good raw material, and unless my memory is not good at the present time, the average showed about 3 per cent of solids not fat. The German chemist had something over 200 analyses of butter and the average was about  $3\frac{1}{2}$  per cent in the German butter. I do not think, as a rule, that first class butter contains four per cent solids not fat on an average.

**Mr. Carswell:** Mr. Myers is recognized as an authority on buttermaking and I wish to ask him this question, if he considers that the butter made with 16 per cent moisture is as good as the butter made with 12 per cent and 14 per cent moisture?

**Mr. Myers:** There has been quite a discussion about that at the Iowa dairy school as to the keeping quality of butter in relation to the moisture, but I believe there have not been experiments made to determine whether butter containing 16 per cent moisture would not have perhaps nearly as good keeping quality, provided the same quality of cream has been used; but I am inclined to believe from experiments that butter containing 12 to 14 per cent moisture has better keeping quality than butter with more moisture.

**Mr. Moore:** I believe that anybody who knows anything about the conditions will know that the buttermakers do not get in more than 12 to 14 per cent moisture in their butter without doing something they do not do in every day practice. There must be some abnormal condition to get the butter to absorb that amount of water, and if they do the thing as they were taught to do and do it properly, their butter will not contain that amount of moisture.

**Mr. Olson:** Why not teach the buttermakers to put in about 15 per cent moisture instead of putting in 12 per cent?

**Mr. Moore:** For one good reason, and that is that not all the buttermakers are teachable to start with. And, as stated by Mr. Myers, I do not believe that all the buttermakers working in the average plant in Wisconsin (I will not say anything about the other states) would have the facilities or have the necessary conditions with which to incorporate that 15 per cent moisture.

**Member:** Would it not pay to have the creamery people buy that apparatus to incorporate 15 per cent moisture rather than 12 per cent, if they can get three per cent over-run without hurting the butter?

**Mr. Moore:** The question is to get this moisture content in such a degree as not to destroy the quality of your butter. As Mr. Myers said a few moments ago, experiments have not been carried on sufficiently long for us to determine with positiveness whether or not the incorporation of large amounts of water will not destroy the quality. Prof. McKay in the Dairy Record of May 16 last year, gives a table in which he tries to show that butters containing the largest amount of moisture keep the best, but I do not believe this is a just test because the butter was not made from the same cream. If they take a batch of cream, divide it and churn the different lots under different conditions so as to get different moisture conditions, then put them away to keep I will say that is an experiment to talk about. I say for the average condition the excessive amount of moisture cannot be incorporated, and if you correct conditions so they can be by those creameries that are so fortunately situated that they can do that (and we all know that only the centralizers are so situated, with their chemists) you tend to destroy the business of the small creamery. We are talking about conditions as they exist in this case. If you look up statistics in regard to the creamery business you will find the local creameries in Iowa are going down all the time. How many have you there now, Mr. Shilling?

**Mr. Shilling:** Six hundred, we had over nine hundred.

**Mr. Moore:** How was it in Kansas? If I remember correctly, I believe they have got down to something less than one hundred creameries in Kansas. Out in Nebraska one creamery controls the whole state so the farmers cannot start a creamery. They are in the grasp of those corporations the same as in New York where the Borden people are said to control the milk prices.

Last spring a certain firm got out full page advertisements in the paper saying their butter would not contain more

than 16 per cent moisture. Why did they do that? Simply because they had been incorporating such large quantities of moisture that they had almost become bankrupt in the amount of butter that had been returned to them in their efforts to throttle the small creamery. They received rotten cream, any kind of cream to get it away from the other creameries, made poor butter and incorporated an excessive amount of moisture. What was the consequence? They had large quantities of butter shipped back to them, as I understand it and consequently they advertised that they would not go above the limit in their factories.

**Mr. Goodchild:** I know a man who is running a butter printing machine. He asked me how much moisture should butter contain, and I told him that the law said it should not contain over 16 per cent. "Well," he said, "I have a quarter of pound of water in every pound of butter I buy."

**Mr. Fulmer:** Most of you know I lived in Chicago a while. I believe that the centralizer has a legitimate existence but I do not believe they should become monopolistic in their tendencies. I learned some things down in that big city and in reference to what Secretary Moore has said, I will say that a certain buttermaker who was working in a certain plant there made a statement to me that he had got as high as 32 per cent and 33 per cent over-run. I am not a mathematician and will leave that to the rest of you to figure where that came from.

**Mr. Moore:** I got a letter from a young buttermaker who was a student of mine at the Dairy School. He said "I just got nicely located here, thought I was getting along fine. I had my salary raised and on the strength of it got married, but we got a new manager at this plant. He told me to underread the meniscus. I did not believe that was right and refused to do it, so I am looking for a new job. Can you get me one?" There are methods like that to obtain a large over-run but I do not believe local creameries want to get it that way. I do not believe centralizers can get it that way as well as by incorporating large amounts of moisture, but I believe they get it by moisture rather than any other way.

**Mr. Haughdahl:** Is there any law in this state under which the dairyman putting water in his milk is considered guilty of a misdemeanor? What is the fat standard of milk?

**Mr. Moore:** Three per cent.

**Mr. Haughdahl:** I want to ask this question, suppose a dairyman puts enough water in his milk so as to bring the test of his milk down to three per cent or three and one-half per cent, will that be considered a misdemeanor? Will he be prosecuted?

**Mr. Moore:** Yes sir.

**Mr. Haughdahl:** Can you define the difference between a dairyman incorporating water in his milk and a butter-maker incorporating water in his butter up to the limit of the law? What will be the difference?

**Mr. Moore:** I do not see any difference, Mr. Haughdahl. It is a question of proof. We can prove the water is there when it comes to a question of milk, and we know too that there is an excessive amount of water there. Is that not so? Is it not easy to prove? Is it so easy to prove that the buttermaker willfully and maliciously incorporates an excessive amount of moisture in his butter?

**Mr. Haughdahl:** I have always looked at this question in this way that the buttermaker incorporating more water in his butter than the best methods allowed to produce a high quality of butter, was committing a misdemeanor. I believe that any method that goes to improve the quality of the butter is a good one and should be encouraged, but any method that goes towards lowering the grade of the butter should be discouraged and if I am correctly posted on the question, I think that the average moisture content of butter made in a good creamery is between 12 and 13 per cent. I am informed by parties in the employment of the government that Mr. Gray claims you cannot incorporate over 14 per cent moisture in our butter without willfully doing so by methods that are apt to be detrimental to the quality of the butter, either by washing the butter with warm water, which to some extent will destroy the grain of the butter; or else by overworking it, by breaking the fat

globules so that the butter will absorb moisture in that way which we all know can be done. You can incorporate almost any amount of moisture in butter by overworking it. The more you overwork it the more moisture it will contain, a fact which I did not know at one time.

**Mr. Carswell:** The gentleman said he had lived in Chicago where they were incorporating a large amount of moisture. I have had experience in taking in bad cream and I asked the manager of a plant why they took in that bad cream. He said the bad cream he sent to Chicago to a centralizing plant. I suppose that is where they got the 30 per cent moisture.

**Mr. Moore:** We had a sample of butter, secured by one of our inspectors, which contained 50 per cent moisture.

**The President:** What was the other 50 per cent?

**Mr. Haughdahl:** I have more information on the subject which I believe will be very interesting to you. I was at the Ames Dairy School for several days and they received samples of butter from the local creamery. It is a fact that some of the samples contained 18 per cent and 20 per cent of moisture, but I believe that butter was made willfully and with intent to contain a large per cent of moisture, because you know it has been taught in the state of Iowa that buttermakers shall show their skill by incorporating a large amount of water in the butter and therefore buttermakers sending butter to the school to be analyzed would naturally try to incorporate all the moisture they could in order to show their skill. I believe I would have done the same thing under the circumstances; so I believe the teaching of a dairy school in a state has much to do with the methods and I believe a state should be mighty careful in advocating the proper things as to what are honest and for the best interest of the industry, and you will not dispute the fact that the high quality of butter is the ultimate end of the butter business.

I went over to a creamery in Iowa about a week ago, to a creamery which is selling butter in New York. The cream from this creamery was sent to the dairy school and manu-



factured into butter during the dairy school term, then shipped to New York and the commission men wrote a letter to the manager of the creamery saying they would be glad when the butter was made in the creamery again, that they would then pay for the butter in full and they did not believe in spoiling the grain of the butter by trying to incorporate a large amount of moisture in it. The man who wrote the letter is today an expert in buttermaking, used to be one of Iowa's leading instructors and inspectors, Mr. P. H. Kieffer. I know what I am talking about.

**Mr. Knoke:** It seems to me that this association, along with carrying on a scoring contest, ought to advocate ways and means to test the moisture in butter at the same time and as time goes on we will be more able to know what we are talking about.

**The President:** It is quite certain that in the next scoring contest, if it is to be carried on by the dairy school, that they will test butter for moisture as well as have it scored in the regular way.

**Mr. Moore:** We would have been very glad to have incorporated that in our work last season had we the means to do it with.

**Mr. Friday:** It seems to me that the fellow who pays thirty-five or forty cents for a pound of butter should have somewhere near what is right, a pound of butter fat as near as we can get it. He is entitled to a little protection in this matter as well as the buttermaker and creameryman. If we palm off 16 per cent of water on the fellow that pays thirty-five and forty cents for butter, it seems to me he is getting too much water. I know positively that butter that has a large amount of water will not keep as long on a plate on your table as butter that contains a less amount of water, and it seems to me that this convention ought to instruct the committee on resolutions to draft some sort of resolution and forward it to the proper authorities at Washington, asking them to lower the water content of butter, or at least not lower the fat content.

**The President:** After a song by Miss Ringle we will stand adjourned until tomorrow.

Solo by Miss Ringle, of Wausau.

Meeting adjourned until 10 o'clock Thursday morning.

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### THURSDAY MORNING SESSION.

Meeting called to order at 10 o'clock by President Michels.

**The President:** The first on the program this morning is a paper on Creamery Buttermaking in Canada, by Mr. G. S. Dobbie.



G. S. DOBBIE  
Guelph, Canada

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### **Creamery Buttermaking in Canada.**

G. S. Dobbie, Guelph, Canada.

Mr. President, Members of the Wisconsin Buttermakers' Association, Ladies and Gentlemen.

I deem it a great privilege to have the pleasure of attending the Buttermakers' Convention of Wisconsin held in the progressive City of Wausau.

I consider it a great honor your worthy President and Secretary conferred when they asked me to give a paper at this convention, and in doing so I feel a great responsibility due to the fact that I am appearing before the cream of the state, the leading experts of the state, and when I know that this state is recognized as being the first and foremost, then I consider I stand before the best in the world. This being

the case I feel like Pat who fell from the fifth story to the ground. He was not killed but was speechless.

In opening my paper I might state that I do not intend to enter into the question relating to the manufacture of creamery butter, but to confine my paper more to the conditions as they exist at the present time.

Extending from ocean to ocean and lying immediately north of this great and prosperous United States lies as equally a great country known as the Dominion of Canada, Great Britain's largest colony. Canada is essentially an agricultural country, with its varied climate, rich soils, abundant water supply, being affected by the ocean and lake breezes and a prosperous, intelligent, mixed race of people it forms an ideal condition for the successful carrying on of the creamery business.

The manufacture of creamery butter and cheese forms the principal production of our country, and from this source do we derive our greatest revenue.

As we turn the pages of the history of butter-making in Canada from the early crude forms of home dairying to the highest form of the present day co-operative or creamery butter-making, we begin to realize what a great evolution has taken place in this branch of our dairy business. But while it is true that great advances have been made, it is equally true that the tastes of our customers have become more and more fastidious and that they are harder to please now than formerly.

The invasion of the hand separator, has completely changed the creamery conditions in Canada and has practically stopped the hum of the power separator. It has become an established fact that the cream gathered system of operating creameries has come to stay. This system has much to commend it. Theoretically it is the best, the most economical, and adapts itself to the existing condition of the patrons far better than does the whole milk system. Practically this system has fallen far short of the ideal claimed for it, and the lower cost of operating this system in comparison with that of the whole milk system does not counteract the

lower price received for cream gathered butter. Not only this, instead of this system being a source of revenue in advance of the whole milk system it has proved to be otherwise and has deteriorated the quality and standing of our butter.

The question faces us now, and a serious one too, what are we going to do in order to keep our butter up to the standard so it will meet the requirements our customers, "The British people", demand?

Considerable advance has been made of recent years in improving the cream gathered system but a great deal still remains undone. Through the instrumentality of our government too, much good and advancement has been accomplished. Agricultural colleges, experiment stations and dairy schools have been established throughout the Dominion. Connected with these institutions are the best experts procurable, who freely distribute the results of their experiments and do what they can to investigate and help solve the serious problems which arise from time to time. Supplementing this there are Dairy Commissioners, Sanitary inspectors and Instructor inspectors appointed for investigation and instruction.

Through all of these mediums much has been accomplished towards educating the creamery manager in the art and skillful management of his creamery and its patrons. This also applies to the creamery patron. But we have to regret that a very much smaller percentage of the creamery patrons avail themselves of the opportunities afforded for education along dairy lines than do creamery operators, and this condition should not exist for the reasons I shall now state.

It is to be lamented that the whole milk system has been superseded by the cream gathered system. The maker instead of gaining a better control of, and keeping in closer contact with his patrons has been deprived of this great necessity and therefore he seldom sees them and has no check directly on them regarding the quality of the raw material they furnish and produce, and instead of the producer making daily deliveries, he but delivers twice or three times per week according to the season of the year, and then

through the medium of the railroad or cream wagon, thus not coming in contact with the creamery at all in many instances. What is the outcome? Poor cream therefore poor flavored butter.

We all know the commercial value of butter is based on flavor and this quality determines the actual selling price. When we know that the average patron knows nothing about the principles governing the production of first class good flavored cream, and that if he does know how, he is aware of the fact that competition is keen, and that if you will not accept his cream, the neighboring creamery will. This independence on the part of the patron is one of the worst grievances the creamery operator has to contend with, and one of the chief sources of poor flavored cream and this reason has a tendency to keep those who would make first class creamery managers from entering the business, and is driving first class operators out of it.

Competition, to a limited extent, is good and useful but when carried to extremes, as it is in the creamery business, it has proved a detriment. Through this keen competition the creamery business of Canada is suffering.

The average creamery operator has not the power to discriminate between different grades of cream, or reject cream of inferior quality, if he would. Should he do so under present conditions his business would leave him and that he could ill afford. This being the case the patron instead of the creamery operator has control of the business, the extent of it and largely the quality of butter produced. When we know that the unqualified patron has practically control of the creamery business then can we readily understand why it suffers as it does. The question naturally arises, what is the remedy, and how best can we improve these undesirous conditions?

It is a recognized fact that the creamery manager must be supplied with more power than he formerly has had and he must have the right to discriminate between good and poor cream without suffering a loss through the competition of a neighboring creamery. Being supplied with this power it is very essential that the creamery manager be a keen, shrewd,



business man, thoroughly grounded in the theory and practice of his profession. A combination of these qualities with power as stated, backed up by legislation, would I think very greatly improve the cream gathering system and improve the quality of butter produced therefrom. This leads us to the question of licensing creameries and makers which I strongly believe in and which if rigidly enforced will do a great deal toward the up-building of the creamery business throughout Canada. Through this means the patron will improve and consequently the country at large.

Even under present conditions through the able and earnest efforts of the governments, educational institutions, commissioners, inspectors and instructors, etc., great advancement has been made.

The test invented by Dr. Babcock, University of Wisconsin, and introduced in our creameries has almost entirely displaced the oil test churn, and this introduction has helped improve the quality of cream because it has placed a premium on sweet cream from a test standpoint.

The creamery business of Canada is on the increase, and in some sections is displacing the cheese factory. The creameries, generally, are well equipped and modern. Pasteurization has become an established necessity. Grading of cream is conducted on a limited scale as yet.

Due to the fact that our production is greatly in excess of our consumption we have to export considerable of our butter. This we do principally to Great Britain, and to some extent to the Orient. Splendid facilities have been provided for the transportation and exportation of our butter to Great Britain through the government.

Our butter, as packed in 56 lb. boxes, is transported and exported under the influence of refrigeration direct from the cold storage in the creamery to the buyers in the British markets. This system has proved of immense value and through its influence our butter reaches our consumers in first class condition. This important feature has extended, advanced and increased our revenue more than can be estimated. Grading of our butter previous to exportation is helping greatly to raise the standard of our butter on the

British markets. Resulting from this our butter is meeting with more popularity, and is even increasing, improving, and developing the creamery industry of Canada.

In conclusion, Mr. President, I must thank this convention for the honor and privilege it has bestowed on me, and I sincerely hope I may be privileged to attend more of your conventions and thus keep in touch with what is up-to-date.

Wishing you all success and prosperity, I thank you.

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**Mr. Howe:** I understand that in certain portions of Canada the government has made an appropriation to build creameries, have taken charge of the management of the creamery and the selling of the product. I would like to have Mr. Dobbie tell what he knows about that.

**Mr. Dobbie:** The government in the northwestern part of Canada has during the past ten years operated creameries for the sole purpose of interesting the people in the dairy industry, and to prove that good revenue can be derived from a well conducted creamery.

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**The President:** We will take up the next topic, Co-operative Cow Testing Associations, by Mr. Helmer Rabild, of Michigan.



HELMER RABILD  
Lansing, Mich.

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### Co-operative Cow Test Associations.

Mr. Helmer Rabild, Inspector Dairy and Food Commission,  
Alma, Michigan.

Mr. President, Ladies and Gentlemen: Before I begin this paper, I wish to say that I met our president of the Michigan Dairymen's Association day before yesterday and he instructed me to give to the Wisconsin Buttermakers the greetings of our State Dairy Association. We have not like you a buttermakers, cheesemakers and dairymen's association, but all are incorporated in the one association, the Michigan Dairyman's Association, and that is the one that sends you greeting today through me.

As this is a buttermakers' association, some of you may

feel only a half hearted interest in a topic that only indirectly interests you as this cow testing does.

I understand that this is a butter maker's association. Some of you may feel only a half hearted interest in a topic, which only concerns you indirectly. And, yet, if you will look the thing squarely in the face, this problem of profits in dairying becomes of vital importance to you. I figure this way. That, if a farmer does not find dairying profitable, he is not going to keep any more cows than he absolutely has to, in order to keep up the fertility of his soil. He is not going to spend much time or money on the feeding and care of those cows and, when he comes to the creamery after his check, he is dissatisfied with the price and with the test and you have a kicker, and he is going to be one of that kind of kickers that you cannot reason with. The fact is there, that he does not get much money out of his cows and it is natural for him to blame the creamery. If you tell him that the fault is his own, he gets angry and perhaps, he quits. On the other hand if you can get him interested in good cows and get him to feed them properly and take good care of them, so that the dairy business becomes profitable for him, and his pay checks become larger, you will see that he will be one of the supporters of the creamery, and one of the easiest fellows in the world to get along with. He will put on more cows and will deliver more milk to you and you do not have to spend what little money you make in the creamery for hauling, like a great many creameries do now-a-days. The management of a great many factories are constantly endeavoring to increase their milk supply, by widening the area of their operation. It would be vastly more profitable for them and for the dairy industry at large, if, instead of doing that, they could devise some means of getting what customers they do have to produce more milk. In that way, they would be enabled to cut down expenses and, in this way, benefit themselves, as well as their patrons. Now we have read in the dairy papers and we have been taught in a dairy school that the butter makers should know how to feed dairy cows, so that they would be profitable to their owners. We have been told

repeatedly that the butter makers should go out amongst the patrons and endeavor to teach them the feeding and care of their cows. Yet, on the square, how many buttermakers do that? Very few, I tell you. I am a buttermaker, myself, so I speak with experience. Why, the average buttermaker can not do it, even if he was well enough educated to teach the farmer dairyman. He would not have the time to do it. He has usually got his hands full at the factory, and, if that is properly attended to, he will have little, or no time for outside work. Is not that a fact? And, if he did take his time away from his work, to go out in the afternoon, perhaps, he would not accomplish very much. The average buttermaker is young and the chances are that the farmer would resent being taught by him. But, there is another way this can be accomplished more surely and in which the farmer does his own educating, namely the co-operative cow-testing association.

Now, profits in dairying depend on three factors, namely, how much milk a cow gives in a year, how much butter fat she puts into that milk, and how much it costs to keep that cow a year. Unless the farmer knows those three things about his cow, he does not know how much profit she brings him. He may not even know whether she returns him a profit or not, which I will show later. Now, a farmer should weigh the milk from each cow and he should have a Babcock tester, and test that milk, say, every ten days and he should figure up the cost of each cows ration. This has been advocated from the Institute platform and in the Agricultural Press for years and, yet, how many farmers do it? I have seen many men buy a Babcock tester and resolve that he must test the milk of each cow and he has started in in good faith. He tests the milk once or twice and then, when the next testing day comes around, he is busy with something else and he puts it off a few days, and next time, perhaps, he forgets all about it and inside of a year, he stubbs his toes on the tester and tells the hired man to put it up in the garret and at the end of the year, he knows no more about his cows than he did before.

That is the way it usually goes over in Michigan. There

are a great many Babcock testers in the farm garrets over there. I don't know how it is here in Wisconsin. I believe they have about solved that problem over in Denmark. They do this cow testing in a co-operative way. Now, when I make a reference to Denmark, I do not wish to be understood as boasting of what the Danish dairymen have done. On the other hand, if we find that they do things over there, which would be for our benefit to do here, why not copy after them? They copy after us in so many ways.

Denmark was originally a beef producing country, so much so that it attracts a large number of outside buyers. The Englishmen used to come over to Denmark and buy their beef and sell it again on the English market. There came a day, however, when the English farmer concluded to raise that beef himself or import it from the British colonies and the government agreed with him and, as a consequence, laws were passed, which practically closed the door to foreign beef. The Danes found themselves with a lot of cattle on their hands, which they could not dispose of. The cattle had beefy tendencies and it was a question whether they could ever be turned into dairy animals. They set about, however, to build up their dairy business from those cows and, if they have done so, it is because of their system of breeding, **weeding**, and **selecting**. That they were so successful is, no doubt on account of the Danish characteristics of finishing a thing when it once gets started. The beef raising did not pay any more and so, as there is no half way about them, when they went into the dairy business, they stayed in it. This reminds me of a little story I once heard.

There was a little Western town, which had been built but a few years and had not prospered materially, but one fine day a railroad went through the town and the town had a boom. It grew up, as those Western towns do, almost like a mushroom, in a single night. Everything was rustle, bustle, and activity and the town prospered. But, one fine day, they woke up to find that in all their activity, they had forgotten one thing. The first death occurred and the town did not have a cemetery, but with the true Western spirit, they set about to remedy it. They selected a high, dry, place



and built a stone wall around it, with a magnificent arch in front and when the arch was finished, they went to the leading minister in town and asked him for a suggestion for a suitable inscription to put on the arch. He gave them one, but they were not quite satisfied with it. They went to the leading doctor and from him to a lawyer, and from him to the rest of the leaders in the town, but none of the inscriptions suited them. Coming down the street, they met a wag of an Irishman and they explained the matter to him. Pat scratched his head a minute and finally said "Put this on your arch. We are all in it to stay."

And this is just what we need in this country. We need to go in to the dairy business to stay in it, and I believe that if we can show them there is profits in it we can get them to go into it more heartily. And the surest and best way is by the aid of a cow-testing association. In that way we bring it right home to him. If a community of farmers want a testing association, they simply can organize themselves into an association and agree to pay a nominal sum, say \$1.00 or \$1.50 per cow. For this money, they hire a man to go around to their farms and stay with them one day each month. He arrives at a farm in the afternoon. He sees the feeding done and weighs the feed each cow gets. He sees the milking done, weighs the milk, and takes a sample of some of it for testing. By multiplying those figures with the number of days there is in the month, he gets a fairly correct estimate of what that cow eats in a month and what she produces in a month. By repeating this performance 12 times during the year, he will know how much profit or how much loss that cow has brought in a year. Some people would claim that it is not sufficient to test the cow once a month and, yet, if you will take any yearly record of any cows kept at experiment stations, you will find that, if you will pick out the number of pounds of milk and the test on, say the 15th of each month and from those figures calculate the amount of butter fat, that cow has given in a year, you will not be very far out of the way. When these organizations were first organized in

Denmark, they tried this. I have seen the records they obtained and many of them were not a hundred pounds of milk out of the way, and only one that I saw was 300 pounds out of the way. In this way, the farmer finds out, which cows pay a profit when fed a good ration and which cows are "star boarders." You know what a star boarder is. It is one that never misses a meal and never pays a cent. Knowing this, it is only a matter of time when he, by careful breeding, weeding, and selecting, can build up his herd to a very large extent. Many cases are on record in Denmark where the net profits of a single herd have been increased 100 per cent. I have the record of the first cow testing association organized in Denmark. It is the record of about 500 cows. The number of pounds of milk has been increased on an average about 1,000 pounds per cow. The test has been increased from 3.34 to 3.42, the average number of pounds of butter per cow has increased almost 40 pounds, and this in spite of the fact that some of the herds had a percentage of over 30 farrow cows and aborters.

Over in my state, we have three of these associations in actual operation and two more are organizing now. The first one has just completed one year's work and started on the second. I have just barely had time to look over this first year's record, and I assure you there is much food for thought in them and I have taken a great deal of comfort in looking them over. Every few pages there would be the record of one cow, for only two or three months, and then at the bottom would be written "Unprofitable, sold to the butcher." This association was located among small herds. The largest herd numbered only 12 cows, but I feel assured that this association will continually go on for a good many years to come. There was not one single thorough-bred herd in the association. Nothing but common native cows, yet some of those cows produced over 400 pounds of butter. Before the association was started, very little attention was paid to the breeding and feeding of the cows. In fact, there was nothing but just scrub bulls in the community. Within the last six months, five thorough bred dairy bulls have been purchased

by members of this association. I have, in my hand, a letter I received just before starting for the train to come over here. It is from one of the members of the association and he asks me where he can get a thorough bred Guernsey bull. He says he knows it would be a great benefit to him. He has found, since the testing association started, that he had been breeding for beef instead of for milk. This will make the sixth thoroughbred dairy bull to go into that locality.

At first, we had some difficulties with the buttermakers in the creameries around there. They didn't want the cow testing association to start, for fear that it would make the patrons dis-satisfied with the test they received at the creamery. In fact, they fought the organization all they could. We succeeded in starting it, however, and today, the association has no better friends than the buttermakers of those three creameries, in which territory the association is working. The butter makers, or one of them told me a short time ago, that he had not had a single kick about the test and price all summer from those of his patrons, who were members of the association. In the last letter I had from the tester Mr. Jenson he told me that the creameries wanted him to do the testing at the factory also.

Think of it, buttermakers, would it not be worth while, when you get home from this convention to try and organize a cow testing association along these lines. You will not only benefit yourselves and your creamery, but you will also benefit the man that furnishes you your bread and butter and you will cause him to look upon with greater respect and to treat with better care the foster mother of  $\frac{1}{2}$  the human race, the dairy cow.

Last week I started a cow-testing association at Coopersville, a little place near Grand Rapids, Michigan. We went to see a man by the name of Hawley and asked him how much money he made out of his cows. He was a well satisfied creamery patron, had a large family and did not deny them any comfort that could be bought for money. He laid aside a little money every year and, as I said, was a well satisfied creamery patron, believing there was lots of

money in dairying. I weighed the feed of his cows, tested the milk and from those figures calculated how much he fed his cows last year, how much it cost to feed them and how much returns he received. That man was feeding his cows \$8.15 worth of feed a month and was getting back only \$7.00. He was a surprised man at the figures shown him. We re-arranged his ration so it only cost half to feed his cows and he got a good profit out of them. That is one of the benefits of the cow testing association. I say a farmer should weigh his milk occasionally, he should test his milk occasionally, and he should weigh his feed and calculate the cost of his ration occasionally. I believe it would pay a farmer to do that and that thing has been talked from the institute platform and in all our dairy papers for years, and yet very few farmers do it. If this man I referred to had done that he would not have been feeding his cows \$8 worth of feed and only receiving \$7 in return.

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### Discussion.

**Mr. Glover:** Do you consider one month or one year long enough to determine the true value of a cow?

**Mr. Rabild:** No, I do not.

**Mr. Glover:** I inferred from what you said that you did. In my work I find a man can make serious mistakes by basing his judgment on one year's test. I will cite you one example. At the Minnesota station a cow in one year produced 200 lbs. of butter; in her average life she produced 350 lbs. of butter a year.

**Mr. Rabild:** That is undeniably true and we make due allowance for that. It is only those cows that we had reason to think would never become dairy cows that were sold. If a cow has a beefy tendency, a beefy look, if in the tester's opinion that cow will never make a good dairy cow, he advises the man to sell her; otherwise he tells the man that perhaps she will be a better cow next year. We use our judgment about those things.

**Member:** I would like to ask Mr. Rabild if the farmers

are satisfied with the tester's work, or do they seem to think they know more about the test than the man that does the testing?

**Mr. Rabild:** We have had no difficulty along that line. Remember the tester is working for the farmer, he is not in the same position the buttermaker is. When a farmer comes to the creamery with his milk or cream he expects that the buttermaker is trying to get the best of him if he can, but this man is working for the farmer and is trying to help him get more profit out of his herd, and so he meets the tester in a great deal different spirit that he does the buttermaker. We have not had any difficulty along that line.

**Member:** I believe that is all right, but the buttermaker that is working for a co-operative creamery is working for the farmers as much as the man in the testing association.

**Mr. Rabild:** The next thing is to make the farmer think that.

**The President:** That means a whole lot. This topic of testing cows is a very important one and it is really too bad that we have not more time to devote to it. I think a good many in the audience would like very much to hear it discussed and I will say one word in connection with what Mr. Rabild has said. I have tested a good many cows myself, and at the present time the Dairyman's Association of this state is taking care of cows I tested for a number of years. I tested 180 cows last year and in nearly every herd I had anything to do with I found some cows that would give in the neighborhood of 200 pounds of butter fat, and in a good many cases in a herd that produces a nice profit at the end of the year you will find some cows that will produce often as low as 120 pounds, 130 pounds and 140 pounds of butter fat a year.

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Mr. Myers has an announcement to make at this time.

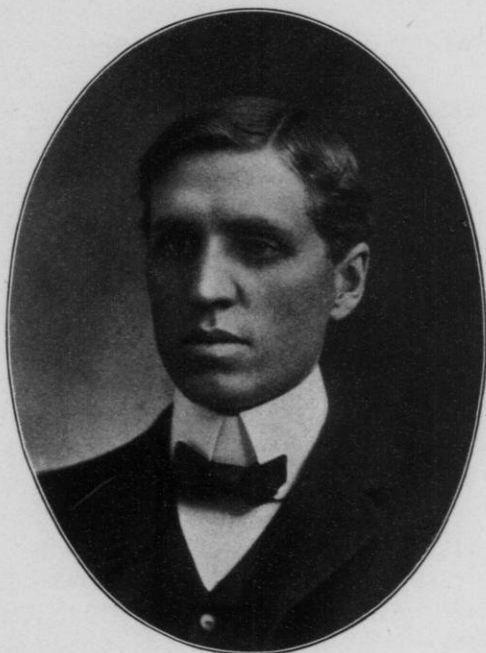
**Mr. Myers:** I want to say, that, following the instruction of Professor Farrington, of the Dairy School, we have six

tubs of butter made from the same churning, each tub colored with different color. We obtained six different brands, some vegetable and some analine colors, and we would like to have the members during the day go over to the room where the butter is exhibited and examine those tubs. I will be there and perhaps some of you will be willing to put your decision on paper and hand them to me. I would like to have some opinions on that to see if you can find any difference, because the color question is quite important with reference to some flavors that may be imparted, and we would like to have the opinion of as many buttermakers as we can get.

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**The President:** The next topic on the program is How to Produce Clean Milk by Mr. A. J. Glover, Associate Editor of Hoard's Dairyman.





A. J. GLOVER  
Ft. Atkinson, Wis.

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### How to Produce Clean Milk.

By A. J. Glover, Associate Editor Hoard's Dairyman,  
Ft. Atkinson, Wis.

This is indeed an old and well worn subject. It was the leading topic among the manufacturers of dairy products long before there were butter or cheesemakers associations. But old as it is, it is still the all important question before the dairy world to-day. Everywhere we go this subject is brought to our notice. Whether it be in the city or at the door of the creamery, we are confronted with the problem of how to get patrons to produce clean milk. The people in the city are fast learning the value of pure milk and the consumption of it is rapidly increasing. There has been great agitation in our large cities for a cleaner and better milk, but

unfortunately there is still marketed too much milk of a questionable character, and many persons who like milk do not drink it because they feel it is not pure. Men who persist in practicing careless and indifferent methods are standing in their own light and are great obstacles in the development of the dairy industry. All milk whether it goes to the city, creamery or cheese factory should be like Caesar's wife, above suspicion, and cleanliness should be the watchword of the dairymen.

There has been a tendency on the part of some butter-makers to encourage their patrons in slack and dirty methods of producing milk. They have received everything that has come to them, even to the milk that has been rejected by a neighboring creamery. Competition is legitimate in all classes of business so long as it is carried on squarely, but it is nothing short of dishonesty when a buttermaker will attempt to destroy, cripple, or undermine another creamery by receiving milk or cream that is unfit for human food. I cannot find words to express the contempt that I bear for an individual or concerns that practice such methods, for they are not only degrading themselves but are injuring every person who is engaged in the manufacture of dairy products. There should be honor and common decency in all our business dealings and especially among men who are manufacturing food for human consumption. Therefore, one of the first steps in the production of clean milk so far as the butter-maker is concerned, is to inform his patrons that he will not receive milk that is unwholesome or unclean.

But here I am brought face to face with the question, what is clean and wholesome milk? I must define what is meant by clean milk before I can inform you how to produce it. Clean milk is practically free from all foreign material, whether in solution or solid form, and free from injurious bacteria and drawn from udders of healthy cows. This definition does not convey very much information for the words, practically free from foreign material, give opportunity for wide differences of opinion. It is not possible to produce milk, except where extreme methods are practiced, that is

entirely free from foreign material, but it is within the power of every farmer to produce a wholesome product.

One of the first steps in the production of clean milk is to make arrangements for keeping the cows clean. It is almost a hopeless task to produce pure milk when a cow is permitted to lie in her own filth. There are several makes of stalls that, if properly used and the cows properly bedded, will keep the animals practically, if not entirely, free from manure. If a cow now and then by accident should become filthy, the farmer can afford to wash her udder, for if the stall keeps the cows clean most of the time, a cow with a dirty udder will be very repulsive to him, and he will not be satisfied until she is cleaned. Even when the cows are kept free from manure there is more or less loose hair ready to drop from their udders, pieces of straw etc., at the time of milking. A brush or damp cloth carried by the milker is a much better instrument for removing these things than the hand, which is now commonly used. It may seem a fad to many farmers who have never tried these things, but I can assure them if they once get in the habit of carrying a small brush they will never milk without it, for it takes no longer to use it than the hand, and it does the work cleaner and better.

The next step is to have clean utensils. All milk vessels should be thoroughly washed and scalded and hung in a clean dry place and in the sunlight. It is not difficult to build racks for holding milk cans, pails and strainers so that they will be exposed to the sunlight and air and protected from rain. Be sure to inform your patrons about the use of a brush and instruct them not to use the dish rag or any other cloth for washing milk utensils. With clean cows and clean milk vessels the next step should be a clean milker, and to be a clean milker does not necessarily mean a man should be clothed in a white suit, but it does mean he should have at least clean hands and clothing free from dirt that can by any possibility get into the milk pail.

I would not insist upon the impracticable, for to do this is to arouse a resentment that will not attempt to correct and

avoid even the most obvious defects. It is sometimes much the most successful way to make haste slowly and not be over greedy, like the dog that was crossing the stream on a plank with a leg of mutton in his mouth, and, taking his reflection for another dog with a piece of meat, plunged into the water, grabbing for what he thought was a bigger piece of meat than his own. Before he reached shore he had learned of his mistaken judgment, but it was too late, he had lost his leg of mutton.

You see that foolish impracticable dog, in attempting to secure the reflection, lost the substance. So in attempting to reform the farmers methods of milking and so forth, do not put too much emphasis on mere appearances, the reflections, the white suits, sterilized milking stools, and other fads of that kind.

Strictly speaking, the cooling of milk does not come under the head of this subject, but nevertheless it is important and I will say in passing that it should be cooled to at least sixty degrees F. as soon as possible after milking. This is easily done if the milk is placed in cold well water as soon as a can full is produced and stirred occasionally while it is cooling and when the milk is cooled to 60 degrees put the cover on the can. When there is a windmill or some other power used for pumping water for the live stock it is not difficult to arrange a tank for holding the milk. If the farmer can not afford a separate tank for his milk one end of the water tank can be partitioned off and a cover built for it, and all the water that is pumped for the livestock can pass into this part and by a hole in the top of the partition the water can flow into the part of the tank from which the animals drink.

Cleanliness and cooling are two of the fundamental things in the production of good milk. This part of milk production is well understood by you, but I am of the opinion that you do not half realize how poorly and how vaguely your patrons understand what is meant by cleanliness and thorough cooling. These terms are relative. They do not carry the same meaning to every person, for what is cleanliness to one is often filth to another, and the proper temperature to which

milk should be brought may seem utterly absurd to the patron because he does not understand what is meant by thorough cooling. These terms must be defined by you to your patrons, and if you can not make them understand them from your receiving room door you must make arrangements to visit their farms. I am not unmindful of the fact that most of you, during the summer months, have more work now than you ought to do, but extra help should be provided, if necessary, in order to give the buttermaker some time among his patrons. It will pay to do it. The most widely known buttermaker in Minnesota, Mr. Samuel Haugdahl, made it a point to visit his patrons and show them what was meant by the word cleanliness and what it was to cool the milk properly. The results of his work brought him the high title of being the Champion buttermaker of the world. He earned this high recognition through teaching his patrons how to produce clean milk and how to care for it until after it was delivered to the creamery.

Chicago is, at the present time, suffering from a dreadful outbreak of scarlet fever and it is claimed that a very large percentage of the cases is due to milk, and can be traced to one company and to the carelessness and ignorance of a few men whose families had scarlet fever. Their milk went to a bottling plant and inoculated all the milk that came to the factory. It scarcely seems possible, in this age of intelligence and opportunity for learning, that a body of men could be so ignorant as to commit a deed of this kind. But in the mad race for money greed sometimes deadens our conscience and stupefies our intellect and closes our eyes to truth and righteousness and we turn a deaf ear to all knowledge that will in any way interfere with our progress to wealth. Whether the men who sold this inoculated milk were ignorant or criminally indifferent to the results that would follow is not known, but the awful scourge that is raging in Chicago is no less oppressive no matter which way we consider their cases. It should bring a forceful lesson to us and make us more energetic than ever to teach the farmers the grave importance of delivering uncontaminated milk.

It is well to meet annually to discuss questions of this

character, but what is needed at all times is action and eternal vigilance. The dairy and food commission is doing much to create a sentiment for better milk, but their force is too small to cover the whole field thoroughly, and it rests largely with the buttermaker to educate the farmers that come to his factory. Besides the proper care and handling of milk; the correct way of keeping the cows clean and washing the utensils, there comes another very important subject in the production of pure milk, and that is, the proper feeding and housing of the cows. We too little realize the importance of this part of milk production. While it may seem a little foreign to my subject yet it is of vital importance to it. Mr. H. B. Gurler, who produced certified milk for Chicago babies and invalids for a number of years, informed me that he could so feed his cows that every baby using his milk would be sick. I happened to be at his place one day when he had received a number of letters stating that his milk had a peculiar odor and that the babies had noticed the change. We visited the farm and found that the cows had been turned from a short pasture into one containing a luxuriant growth of grass, and as a result the cows were physiced and the milk had a strong grass flavor. I have seen cows so fed that their milk was unfit to feed to babies; and you have all experienced the difficulty of making a firm bodied butter in the early summer just after the cows were turned out to grass. This shows that feed has a direct bearing on the kind of milk that is produced and it may cause the butter to have an unclean flavor because the cows are improperly fed.

Not only is the subject of feeding of high importance in the production of good milk but stable construction and ventilation bear no small part in this work. Fresh air, warmth and sunlight must be given to the herd, if the cows are to be kept healthy, for without strong bodied animals it is not possible to produce good milk. I would have the buttermaker become an educator in his community, for he is in a position to do more for his patrons and the production of good butter than any other individual connected with the development of the dairy industry. The buttermaker should not be



satisfied with himself until he has a firm understanding of the factors that govern the health of the dairy cow. He should not limit himself to the principles and practices of buttermaking, but should reach out for a broader understanding of the fundamental things that govern his profession.

The cow is the foundation of our dairy industry, and the patron controls, to a large extent, the quality of our butter. The skilful buttermaker can not make good butter from poor milk or cream. Pasteurization and starters are methods largely employed to overcome the shortcomings and ignorance of the patron. Therefore, make it your business the coming season to inform your patrons on these things that so fundamentally influence the daily products of the state. Set him a good example by running a clean creamery; make him feel that he is an important factor in the production of good butter; be ready to show him how to produce clean milk, how to cool it and how to deliver it to the creamery. You are not masters of your profession, until you are capable of instructing your patrons along these lines.

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### Discussion.

**Mr. Baer:** Mr. Glover referred to the Scarlet fever epidemic that is now on in Chicago. Most of you have read through press reports that Genoa Junction was sending all the milk that gave the people of Chicago scarlet fever. I have inspected that matter thoroughly and there is not a single case of scarlet fever that can be traced to Wisconsin milk, not one. I went through Genoa, I went through Bassett, I went through Geneva and all the rest of those famous summer resorts in Southern Wisconsin where Chicago papers have been telling us the Borden people were getting milk full of scarlet fever germs. They sent a famous doctor down to Genoa and he went back and wrote up a sensational report that one out of seven in those towns were down with scarlet fever. That is a lie. There are only forty-one cases in Wisconsin today, there have been two deaths, and not one of those cases can be traced to milk. There is not a

member of any of the families of any of the employees of the Borden Condensing factories that has yet come down with scarlet fever, not one.

**Mr. Wright:** I have been to a number of these conventions and have heard a lot of talk about unclean methods used by buttermakers, dirty farmers, etc., but they have passed right over the biggest evil we have in this part of the country today. That is, nearly 50 per cent of the creamery butter in this state is made from hand separator cream and as long as the state of Wisconsin permits and approves of such methods as are employed by some companies in this state, it is useless to waste time in trying to educate patrons or buttermakers.

**Mr. Glover:** I would like to say I believe that is true. I think I did not dwell upon the hand separator cream, but when I say dirty cream or impure cream that covers all cream and comes under what Mr. Wright has said, but because we have one evil is no reason we should have another, we have to go at it altogether hand in hand, buttermakers and farmers, for our own protection, and work out some system by which we can have cleanliness. We cannot say to this fellow "You are not right, therefore I will not be right," but the farmers and buttermakers of this country want to say "We will all be right." The dairy industry depends upon it.

In regard to what Mr. Baer said, I am glad to hear that. I took it from report I had seen in the papers. It did not seem possible the Borden Co. would stand for it unless there was something true. You know milk is a good medium to carry this disease and we must look out for those things. It is well to have an understanding and it is only by bringing those things up that we get an understanding.

**Mr. Baer:** Mr. President, I just want to state that two weeks ago last Wednesday noon was the last milk the Borden people received in their plants in southern Wisconsin. There has not been an ounce of milk brought into the Borden plant nor an ounce sent out. The superintendent of the Genoa Borden milk plant did that of his own free will and

accord, and there is none of that milk going into Chicago from Wisconsin from the Borden Company.

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**The President:** The hour is getting late and I think if we are to meet promptly this afternoon at two o'clock we will have to go on with our program. At 1:30 this afternoon the butter will be sold in the butter hall to the highest bidder. We will meet promptly at two o'clock.

We have another topic on this morning, talk by Mr. Shilling, and all of you that know Mr. Shilling know it is a pleasure to listen to him, so we will have his address the first thing this afternoon. I hope you will all be here to hear him.

We will have election of officers now before we go to dinner. There has been a resolution handed to me with the request that it be read.

To the President of the Buttermakers' Association:

We beg to offer the following resolutions:

Whereas the reports of this association are more valuable to the members soon after the meetings than six or more months later and whereas the reports are printed at our own expense and further the Secy., receives a salary for his work of the association, therefore be it resolved that the Secy., in the future be requested to have the reports printed and distributed not later than two months after the annual meetings of the association.

Be it resolved further that the Secy., be instructed to include in the next annual report a complete financial statement of the money spent in the butter and cheese scoring contest of the past year. This being simply for the purpose of giving the Butter and Cheese makers information as to how the members money was spent and to whom paid.

Be it resolved further that the Dairy and Food Commission inspectors be requested to give more time in the future to the subject of cream testing in localities where there is unfair competition.

**Mr. Carswell:** I move that this resolution be referred to the committee on resolutions.

**Mr. Corneliuson:** Move that the resolution be laid on the table. I do not think two months time enough, therefore I move that the resolution be tabled.

**Mr. Carswell:** I withdraw my motion. Let us hear from the secretary.

**Mr. Moore:** I think your next secretary will have some difficulty in getting your report ready in two months if the secretary has other work to do besides carrying on the work of this association; if you should pay him salary enough to allow him to put his entire time to it he might do it. Another thing, no printing house is going to drop all its work to get your report out in two months. Last year among the speakers we had professors from the University, men who have every moment of their time engaged, and they wanted to see what they had said before it went into print. Your secretary referred their speeches to them and it took time to look them over, get them in shape, send them back again, and two months is not time enough for this work.

In regard to the value of the report if issued in two months, bear in mind that you would bring it to the butter-maker when he is busiest and has not the time to read it. Mr. Baer has been having his report printed for years by the state and gets it out in ample time for the cheesemakers to read, and it is as good then as now. I believe if we have the state to do our printing we will be that much money ahead, the reports will be as good and we will have more to distribute. I have nothing to say as to how soon you will have your report because I may or may not be your secretary, but if I am I do not believe it can be gotten out in two months. In the first place I do not believe a printer could get it out for us, in the second place I believe the association should ask the state to do the printing, and we have a bill in asking the state to do this.

**Mr. Baer:** I have had thirteen years' experience in getting out thirteen years' reports for the Wisconsin Cheesemakers' Association. I want to say to you, Mr. Moore said

nothing about the stenographic report, that this takes some time to get out. Mr. Moore has not had to go to the state printer but he has had to deal with the stenographer, and it takes some time to transcribe the notes and get the work indexed and compiled in proper shape. You cannot do it in two months.

**Member:** If two months' time is too short, make it four. I would suggest that as an amendment.

**Mr. Moore:** I am secretary of the Wisconsin scoring contest and there is a pile of work to be done in that connection. Who is going to pay me for the work I might have to hire to compile those figures and get them together for you people. I am willing to do it for you, but cannot do it in two months.

**Mr. Carswell:** I withdraw my motion in favor of the motion to table the resolution, because if we elect a secretary it is supposed he will take care of that business and will get it out as soon as he can. I know Mr. Baer a year ago had his report in the printers' hands four months before he got the books. You cannot set a time.

Motion to table the resolution seconded, and carried.

**The President:** The next will be election of officers and I will ask Mr. Shilling if he will take the chair during this election. I will appoint as tellers Messrs. E. L. Aderhold, G. S. Dobbie, W. A. Mau, Peter Larson.

Mr. S. B. Shilling takes the Chair.

**The Chairman:** I will preside during the election of officers. The first office to be filled is that of president. Who will you have for your president?

**Mr. Carswell:** Mr. President, I have the honor and pleasure of presenting the name of a gentleman who was a charter member of this association, a man who has labored for years for the benefit of this association, who has contributed mentally, physically and financially to the support of this association. He is a man that we have honored with positions and offices in this association, and I now have the pleasure of presenting the name of Mr. R. C. Green, as president of this association.

Nomination seconded.

**The Chairman:** Are there any other nominations?

**Mr. Myers:** It is very unexpected to me to find myself upon the floor, for I never realized when I left Madison that I should take the floor in behalf of this association. Policies are at stake; the integrity of this organization seems to be shaking. Two years ago it was attacked and defeated, today it is attacked again and I hope it will be defeated. Buttermakers' Association, what does that stand for? Purely and simply the ideals of a buttermakers' association honored and run for buttermakers and by buttermakers.

Criticisms have been made in the past of men who were put in office who were not buttermakers. Now we are confronted with the same issue today. As Mr. Sudendorf said yesterday, I believe, what a calamity it would be if our national dairy show would be run by packers, and what would it be today if our buttermakers' association would be largely governed by creamery supply men? I want you to understand that I do not attack any individual. I am here as an exponent of the principles of this organization and all the buttermakers who have its success at heart will support it. The way you vote shows your support. If, however, this association shall vote that we will not be governed by buttermakers, the future will have something else in store, if not this year then next year or two years hence.

If we want to preserve the integrity and ideals of this organization we have to have men who come from the rank and file of buttermakers, who have made it a means of livelihood and know what butter is. The spirit and sentiment back of the original idea will rule. It can be put down but the time will come when the thing will sprout. I know of a man who is a self made buttermaker; he has not had the benefit of great education in schools but he has the education we want a buttermaker to have, the handling of the ladle in the manufacture of a fine piece of butter and knows what he is talking about. He is a man that can stand before you, live up to the principles of this association and is not



afraid to express his opinion. He is a man not far from here, Mr. H. B. J. Andrus, of Neillsville, Wis.

**The Chairman:** Mr. Andrus is nominated, does it receive a second?

Nomination seconded.

**The Chairman:** Are there any other nominations?

**Mr. R. C. Green :** Mr. Chairman, I have a few words to say to this convention. I was one of the men who helped you organize this association; I have helped to carry it through the best I was able; I have always worked for the best interest of the association. I have never asked anything at your hands and I do not want it. This is not my seeking, this nomination for president of your association and I do not want it. Two years ago the same question came up and I stated on the floor then just the position I took, I did not think it belonged to anybody outside the buttermakers. You nominated me for vice president of the association and at that time I told you again the position I have taken and how I felt, but you forced the matter upon me. I have tried to perform my part of the official program the best I could for the interests of the association. Now the gentleman who spoke before me has spoken in rather a harsh way because, gentlemen, as far as I am concerned there is no bitterness as regards this nomination. I would not accept it, I did not ask for it and I do not want it; but I have something to say right here. It is my privilege, as a member of this association, to vote and act as I see fit, and I want to put in nomination a man for the presidency of this association. We have a man who has been a member of this association for years, a clean cut fellow, honest, straightforward, upright, a man who has made a success of dairying, who has been dairying long before many of us have been in the field of action, a man who has done everything in his power for this association, a man that has been treasurer of your association. He is not a commission man, he is not mixed up with anything but the honest, straightforward butter and, boys, when you come to it those are the fellows you

want at the head of this institution. I want to place in nomination to this convention the name of E. C. Dodge, of Lake Mills.

Nomination seconded.

**The Chairman:** Gentlemen, you have heard the name of Mr. Dodge placed in nomination, and it has received a second. Are there any other nominations? Mr. Green has announced his final decision that he will not accept the nomination and I do not see how we can force him to do so, so if there are no objections to his withdrawal we will declare only the two nominees in the field, and I declare the nominations closed and we will proceed to elect your president by ballot.

Ballots were cast and on being counted by the tellers the result was E. C. Dodge received 93 votes, H. B. J. Andrus 62.

**Mr. Andrus:** The association has made a wise choice and I move that the election be made unanimous.

Motion seconded and carried, and Mr. Dodge was declared elected unanimously to fill the office of President for the ensuing year.

**The Chairman:** The next in order is to elect a vice president in place of Mr. R. C. Green. Who will you have for your vice president?

**Mr. Wolf:** I have the pleasure of placing the name of Mr. Schroeder in nomination for that office.

Nomination seconded.

On motion offered, and duly seconded, the secretary of the association was instructed to cast the ballot of the convention for Mr. Schroeder for vice president. This was done and Mr. Schroeder was declared elected.

**The Chairman:** We will next elect a treasurer. Who will you have for treasurer?

The name of Mr. Guy Speirs was placed in nomination and seconded, and on motion, duly seconded, the secretary was instructed to cast the ballot of the convention for Mr.

Speirs for treasurer. This being done, Mr. Speirs was declared elected.

**The Chairman:** The next office to be filled is that of secretary. Who will you have for your secretary?

**Mr. Dabareiner:** I place the name of Mr. J. G. Moore in nomination.

Nomination seconded by many.

**The Chairman:** Are there any other nominations?

**Mr. Michels:** I want to nominate another man. I believe the officers of the association ought to be changed around somewhat and our present secretary has been a very good man. He has held the office of president for two years and the office of secretary for two years. We have another man in the audience who has held the same office before, and I think it is his turn to become secretary again, so I nominate at this time Mr. F. B. Fulmer, of Oshkosh.

Nomination seconded.

**The Chairman:** If there are no other nominations I will declare the ballots closed, and will ask the tellers to proceed to collect the ballots.

The tellers reported the count of votes as follows: 152 votes cast, of which 79 were for Mr. J. G. Moore and 73 for Mr. F. B. Fulmer, and Mr. Moore was therefore declared elected as secretary for the ensuing year.

Mr. Moore being called for by the members, said: I hardly think it is necessary for me to say anything. I will say, however, to the gentlemen of this convention that I appreciate the fact, as my friend Michels has said, that I have been honored at your hands for two successive seasons as president and two successive terms as secretary, and I think now, if experience has anything to do with it, I am in a better position to aid you in running a successful convention and association than ever before. I want to say, too, that so far as the secretaryship is concerned it is not so close to my heart that I should have felt badly if I had not been elected. I thank you, however, for what you have done.

**The Chairman:** We will have to elect a member of your executive committee.

The name of Mr. O. B. Cornish, of Fort Atkinson, was placed in nomination and seconded. There being no other nominations Mr. Cornish was declared elected.

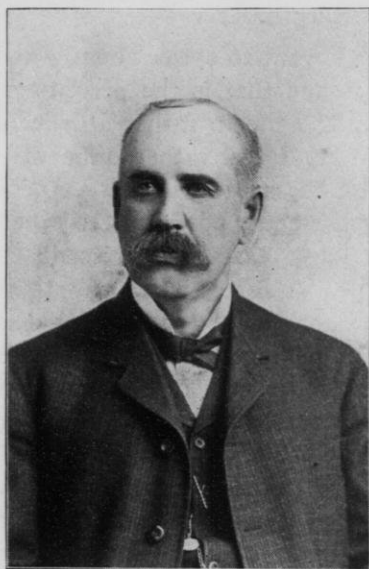
Meeting adjourned.

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### THURSDAY AFTERNOON SESSION.

Meeting called to order at 2:30 o'clock by President Michels.

**The President:** The first topic on this afternoon is The National Dairy Union, by Mr. S. B. Shilling, president of that organization. Mr. Shilling was on the program this morning, but owing to not having the time we put him over until this afternoon.



MR. S. B. SHILLING,  
Chicago.

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**Address.**

Mr. S. B. Shilling, President National Dairy Union,  
Chicago.

Mr. Chairman, Ladies and Gentlemen: I wish I knew how to talk to you, I wish I knew how to say something to you that was good, I wish that I could tell you something that would do you some good along your line of work. Your president has introduced me as talking along National Dairy Union lines, and I am not going to do that entirely. I am just going to skip around a little bit; I claim the privilege in a talk of this kind of jumping from one topic to another. I am not going to dwell to any extent on any subject. I am going to do more emphasizing, if I may be allowed to use that term, than anything else. I want to emphasize a few subjects that have already been brought be-

fore you and it seems to me have not been dwelt upon to the extent they really deserve.

The first thing I want to speak about was the subject that was up yesterday, and that is the percentage of moisture or butter fat standard; I am in rather a delicate position in regard to that matter; I feel rather diffident and backward about speaking on the subject at all. A person in my position, who is not exactly posted as to what is right in the matter, does not know exactly what to do. When our most eminent authorities disagree, what are we to do? If some of the leading authorities of the country declare that 16 per cent moisture can be incorporated in butter without injurious effect, and if other men of equal prominence, and men to whom we are accustomed to look for instruction, say that the minute over 14 per cent of water is incorporated in butter it is done at the expense of quality, what are we to do? We were accused at our house last week of having sat on the fence so long that we could not sit anywhere any more. The fact is we dare not take a position in the matter and fight for it for fear we may be wrong, but there is something you boys in Wisconsin have to take hold of and that is this very leading question. That is something that has not been dwelt on long enough. You have not had enough of it before you because you do not recognize the importance of it. The facts are that the losses of the average creamery are much greater than they should be for the simple reason that we have not made enough study of the over-run.

I will make another statement, it may be rank and I see Fulmer getting ready to pick up something, but I am going to make this statement and I believe I am in position to defend it, and that is that the question of over-run is the greatest proposition that is before you boys today, I will not except the price you are getting for butter. Mr. Fulmer agrees with me but I do not believe the rest of you do. I want to make that statement again and wish I could impress it upon you so you could take it home with you—the question of over-run in your creameries is the greatest proposition that confronts you today, not excepting the price of



your butter. Three weeks ago there was published in Chicago Dairy Produce a table showing 21 creameries, taken from three of the principal dairy states, Minnesota, Wisconsin and Iowa, in which the over-run of the creameries was compiled by the government at Washington. The over-run varied from 22.5 per cent down to 5.84 per cent. Now we will find out what that meant to the average creamery. We will say a creamery has received 80,000 pounds of butter fat in a year, and we will figure the price of the over-run at 25c. Probably that was a little high but we took it because it came nearer to what we wanted and was easy to figure. See what that amounts to in a creamery getting only 80,000 lbs. of butter fat a year. I believe here in Wisconsin your creameries are a little smaller than that, but in Iowa our creameries will average about that, and by figuring a little you will see there is a difference of \$3332.00 on identically the same amount of business, at the same price, between the creamery having the high over-run and the one having the small over-run, \$3,332.00. Now it seems to me that must set somebody thinking.

Now there is another thing, this proposition is not up to you boys the way it is to the boys in the other two states. I do not stand before you to argue in favor of any standard moisture, standard butter fat or standard of anything else, because I do not know what is right, but you are not up against as hard a proposition as the boys of Iowa or Minnesota for this reason, that you have not the large interests threatening you that are threatening those states—that is you have not the centralizing plants in your state that we have in those states and it amounts to more to those boys than it does to you, but it is coming to you sooner or later, and the success of your creameries is going to depend, sooner or later, on whether you get over-run or not. Unfortunately, the man from the government that has invented the moisture test is not with us, but the means are placed within your hands to get this test, the Gray moisture test, which is on the market now and can be obtained from the creamery supply houses, and the means are placed in your hands so that

you can know what you are going to do. It is the first time we have had anything of the kind, and you are not to blame up to this time because you had no means of ascertaining the moisture content of your butter or know just what you were doing, but you have not that excuse any longer. It is within your reach and if you do not avail yourselves of it, you are not doing your duty. It is the duty of every buttermaker in Wisconsin, Iowa and every other state to get that Gray moisture test and, as long as the law allows 16 per cent water—well I don't know whether I had better say to put it in or not as I am afraid you would injure the quality of your butter. It is our duty to maintain butter quality, that should be first and above everything! You do not appreciate to what extent the poor quality of butter is injuring you. I want to say to you, and say it in all sincerity and honor, that sooner or later, if something is not done to improve the quality of our butter, the dairy interests, the butter trade is going to suffer, is going to be superseded by a substitute. We are up against that more than ever before. We know the occasion for this and know it is the hand separator, but there is no use fighting the hand separator. I have said from the beginning, if the same energy had been expended in the education of the farmers who use the hand separator as is put into fighting it, we would be better off today. It is education they need and we have to make up our minds that the farmer has to be educated.

I want to take exceptions to a remark that was made this forenoon by Brother Rabild of Michigan. While I appreciate a great deal what he said, I cannot agree with him when he said the buttermakers have all they can do without going out to instruct the farmers, although his remark was met with applause. I believe you have all you can do but I want to say you want to educate the patrons of a creamery to furnish a man so as to allow you to go out and instruct the people. You want to fit yourselves for that position. You have got to do it, there is nobody else to do it. While in certain sections with the cow testing association they may disseminate the knowledge necessary, when it comes down

to improvement of the raw material that is coming to the creamery, boys it is up to you and you cannot shirk that responsibility. What are you going to do with it? You must do that work with the patrons, I don't care what theories are advanced; I don't care how many cow testing associations there are, they can never cover this entirely. There is not a state in the dairy district today that will furnish one hundredth part of the men necessary to go to the man that produces the raw material, and consequently you have to do it, and if your creamery does not furnish you help enough to do it, the officers must be educated to the fact that you have to educate your patrons how to produce a good raw material. That is a different proposition and may not meet your approval but I cannot see it in any other way and I wish I could dwell on it earnestly enough, and impress it upon your minds so strongly that when you go home from this convention you will resolve to make an effort towards improving the quality of your goods.

I told you a few minutes ago that the situation was serious and it is. There never has been a time when it was so serious. Sometimes I feel like blaming the commission man and I believe I would blame him more now if I did not know what he is up against. There is not the difference in price between the high and low grades of butter that there should be, but those commission men are placed between two fires, just the same as anybody else. They receive the goods and are expected to do the best they can, and they usually do. It may resolve itself back to the education of the farmer in the end, but this is the idea that whatever you do get good raw material. I do not believe there is any excuse in the world today for a creamery to take in such raw material as was referred to here this forenoon. If the farmers will not bring good material of their own volition, I say make the law so stringent and so forcible that they will have to do it. I must leave this part of the subject, I did not expect to take up more than a few minutes on any one line.

There are not many dairymen here, only a few, but I want to say that the dairy industry is just in its infancy. We

are just beginning to realize what there is in it, the farmers are only beginning to realize the possibility of the dairy cow, what it means to them, the money there is in dairying for them when they conduct the business intelligently. I was pleased this forenoon when someone said that the dairy farmer was being educated. I believe that. I believe that everything depends upon that, the dairy industry more especially than any other. It requires intelligence and the measure of success will be just exactly according to the intelligence that the farmer puts into dairying. Here it comes to you boys again, the education of the farmer.

One of the biggest propositions today for the success of the dairy industry is the breeding problem, nearly as much as the feeding. I was pleased at what Mr. Glover said to the effect that too many talked over the heads of the farmers, talked of impossibilities, something the farmers could not perform; and I want to say, if there is a dairyman here this afternoon, if you have a common native cow of the state of Wisconsin you have the very best foundation possible for a dairy herd. Do not understand now that I am going back on the thoroughbred cattle business. I believe in it, but I do not believe one man in ten can make a success of breeding dairy cows. I believe that it is a fact that not one in ten, with every possible advantage, can make a success of breeding thoroughbred cattle. For that reason, I say if you have a common native cow you have the very best possible foundation for a dairy herd. Just commence and breed. Get a registered bull by all means. I talked like this in Indiana and some went away with the idea that I wanted them not to have anything to do with the thoroughbred sire.

The question of feeding I do want to say a word about and speak from practical experience. I am what might be considered a farmer by proxy, still I claim it is my profession more than anything else. I am a farmer and a dairy farmer and, while I made a sad mistake in the breeding of dairy cattle, I claim anything I have made in the way of advancement has been made in the line of feeding, and the main thing I would advise the buttermakers to advocate in this

community would be the building of silos. As a dairy farmer today feeding ensilage, if I had to run my farm without a silo I would sell the farm. That may be a rank statement to you but I feel that way about it after having used a silo for five years. A man remarked in Minnesota that if the silo cost five times what it does now there would be more of them built. The facts are we regard it as too small a proposition to bother with. It is a thing for you boys to take up.

Now for a few moments I will explain the situation as regards the National Dairy Union to you, and then I am through. You know the organization, you know what it means, what it has done in the past and the purpose for which it was formed. While I do not wish to make the statement positively, I believe it stands almost alone as an organization formed for a specific purpose that carried that purpose through and secured what it went after, and protected their interests up to the present time without, I may say, any detriment to the dairy interests. The National Dairy Union has done that. We have been in this position this winter. I do not want to repeat any ancient history, you know the price of butter and what it has been. It has been higher than for several years back, and the oleomargarine manufacturers have used the high prices of butter as a club to influence legislation or make our law unpopular. You can see how they could do this. The high price of butter has probably made it a prohibitive article to the laboring man. The oleomargarine people have used this for a club and we received a "tip" from Washington sometime ago that the less aggressive work we did at the present time the better it would be for the organization. The price of butter was too high and if we tried to enforce the law and make it higher that it would redound against the organization that up to the present time has done so much to enforce the law and protect you. Consequently we did not do very much until butter took a tumble some two or three weeks ago, and since then three of the biggest markets in the world where oleomargarine has been fraudulently sold have been cleaned up. For instance, in the city of Cleveland there was sold an-

nually over two hundred thousand pounds; recent information shows there has been less than fifty thousand pounds sold this year. In St. Louis, the market giving the most trouble, where as high as 300,000 lbs. a month have been sold, twenty-one concerns were raided there last year and nearly five hundred thousand pounds of oleomargarine, being sold as butter, were confiscated. In Chicago, through the state dairy and food department forty-one suits have been commenced inside of the last week for violations of the oleomargarine law. I think that our mission will last until the pure food law gets into good working order when I hope it will relieve us from the work we are doing at the present time. If that law is enforced regarding the branding of food products we will be relieved from a lot of work and consequently a great deal of expense.

I want to thank you and at the same time congratulate you on the success of your meeting. I also want to say that I am glad we had the little contest this morning over the election of officers. It is the best thing that could happen to any association. If we did not have these contests our organizations of any kind would not amount to anything. It puts life and soul into a society. It arouses an interest that we would not have if these contests did not take place. I want to say that I know the buttermakers of Wisconsin, I know the creamery supply men are broad enough, liberal enough so that they will hold the dairy interests over and above all personal feeling, whether one man is chosen to fill an office or another man is chosen for that office. Each of you will work as hard to build up the dairy industry of Wisconsin. One characteristic that is very marked about the buttermakers and supply men where differences occur, as soon as they are over they go to work again and all work towards one end. I thank you.

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**The Chairman:** The Minnesota men who were to have taken up the subject of "Premiums for Patrons as a means for securing a better milk supply" are not here, so I will call on Mr. Corneliuson to open the discussion.



### Remarks.

Mr. Corneliuson, Eau Claire.

Mr. Chairman, this is wholly unexpected. I was not prepared to be called on to take any part in the discussion of this subject. However, I think you will all agree with me that it is a very important question, a question well worthy of our earnest consideration.

I was much pleased at the paper presented this morning by Mr. Rabild on the cow testing association and it is my belief that there are sections in our state where such associations could be started to good advantage, but I also believe we have a large section which is not yet ripe for any such undertaking.

I believe there is another way that perhaps will have the same effect and that is for the buttermakers to interest the most progressive patrons in their section in the improvement of cattle, not alone improvement in the line of breeding but improvement in the way they are cared for, the caring, housing and feeding of cattle. We are still lacking in that respect and the idea is, as Mr. Shilling has just brought out, that we must educate the patron. As I said before, in the sections where it can be done we should have cow testing associations and in other sections, where such associations are not possible, interest some of the most progressive farmers in the improvement of herds, for instance by forming breeders' associations. The work and effect of each association would be practically the same as the cow testing associations, except that probably it would not be necessary to have a man go around in that section. I think three men can incorporate a breeders' association. If there are three men interested in this question in any community, they have a right, under the law of the state, to organize an association and they can start according to their means, according to the amount of money they feel willing to invest. It can be done in various ways, by getting experienced men to come and have lectures once in a while, call a meeting and get the neighbors interested and they can combine in the purchase of

pure bred animals, and those associations can expand and develop to a great extent.

For instance, we have a community starts in with Holstein cattle; it is my belief that as nearly as possible all in that community should stick to that breed, not have one man get a Guernsey sire, another a Jersey, and a third one from the Red Poll, etc., but try to get the community interested in one breed and stick to that. If the majority of the people are in favor of the Guernsey get that breed, or whatever breed the most of the people want, and stick to that breed. When such a standard is developed I think you will all realize what a benefit it would be to that community. People interested in that class of cattle from other sections of the state and from outside the state will find out about that certain section and will go there to buy their cows. If three of you wanted to buy ten head of good milk cows and could go to a community where you had a thousand to select from, that is where you would go rather than go to one where you only had fifty cows of the same breed. In that way I think co-operation can be of much benefit.

**Mr. Carswell:** If the Chair will permit, I would like to ask Mr. Shilling a question in reference to a remark he made. He spoke about the city of Chicago prosecuting a good many dealers in oleomargarine. I want to ask if they were prosecuted for the illegitimate sale of oleomargarine as oleomargarine in imitation of butter? This is a very important question in the state of Wisconsin at the present time. We have some very hard fought litigation that we are expecting and should have come up this week but will probably come up next week, and I want to know what our sister state Illinois is doing along that line, if they are trying to prevent the sale of oleomargarine made in imitation of butter.

**Mr. Shilling:** The suits that have been commenced in Chicago are under the state law for the illegal sale. Most of the cases are where oleomargarine is purchased white and is colored by the merchants throughout the city, and sold as butter. It is the illegal sale of oleomargarine as butter,

made to look like butter. Does that answer your question?

**Mr. Carswell:** No Sir. We have in this state parties selling oleomargarine as oleomargarine, but it is an imitation of butter. Our state law says that it shall not be sold as an imitation of yellow butter. Is Illinois trying to prevent the sale of oleomargarine that is in imitation of yellow butter?

**Mr. Shilling:** I do not understand it that way.

**Mr. Carswell:** That is what Wisconsin is trying to do.

**The President:** I would like to hear from someone else on the subject of premium for patrons as a means of getting better milk supply. If no one cares to discuss this farther we will have some music.

Selections by the High School Orchestra.

**Mr. Baer:** I want to ask the privilege of introducing a special resolution at this time. I presume there is not a buttermaker in the room but is aware of the fact that we held a nine months' scoring contest in Wisconsin for both butter and cheese, and you are all probably aware of the fact that the scoring has been done by three judges of the cheese and three of the butter, with the exception of one contest, which was held at the state fair, for which there was but one cheese judge and one butter judge.

I have had the pleasure of being associated in this work with your secretary, Mr. Moore, and I have had the privilege, as well as the pleasure, of reading a number of letters from contestants who have been interested in these contests from month to month. Now, there has been but one criticism as to the judging done by the three judges. We have taken the score cards, numerically and descriptively, and sent them back to the buttermakers and cheesemakers, intimating the faults, if there were any, and offering suggestions, after having carefully looked over the process of manufacture, as given on the entry blanks, giving the ripening of the cream, the churning, etc. There was one criticism made of the three judges' work. A buttermaker wrote us that he would rather have one good judge than have three figureheads, or three judges that did not know anything about it; but there have been some letters of criticism and some feeling among both the buttermakers

and cheesemakers as to the scoring done at the state fair, possibly because there was but one judge. The ninth monthly scoring contest, with reference to the cheese, was pulled off at the Cheesemakers' Association meeting in Milwaukee, where we had a Canadian cheese judge and a Chicago cheese judge. The last monthly scoring contest was held last month, at Madison, as usual, and this is a special resolution I wish to place before you at this time.

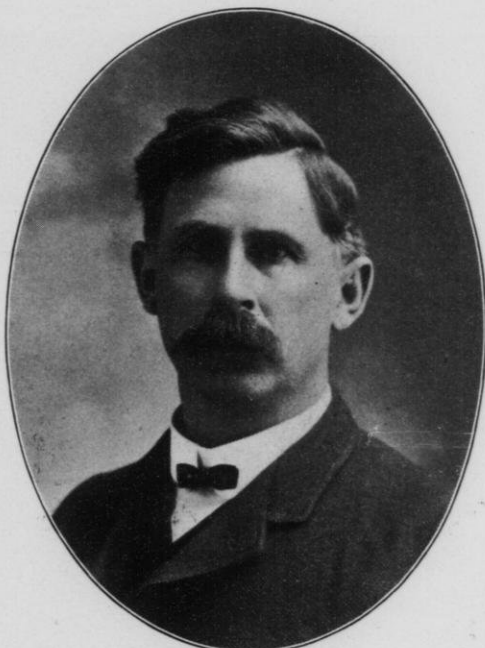
Resolved, That the legislative committee be empowered to go before the state board of agriculture and request that body to allow the use of three judges for the butter in the state fair contest, and that if the three judges to be used in the scoring contest this coming season are available we respectfully urge that they be allowed to act as the judges. We also believe that the same three judges, if possible to obtain their services, should perform the same work at our next and succeeding conventions.

Be it further Resolved, that it is the sense of this meeting that the state board of agriculture should provide as supt. of the dairy department a man who is in close touch with the buttermaking interests of the state.

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On motion, duly seconded, resolution was adopted as read.

The President: We will now have the pleasure of listening to Mr. Aderhold on Barn Sanitation as a Means of Securing better milk.



E. L. ADERHOLD,  
Neenah, Wis.

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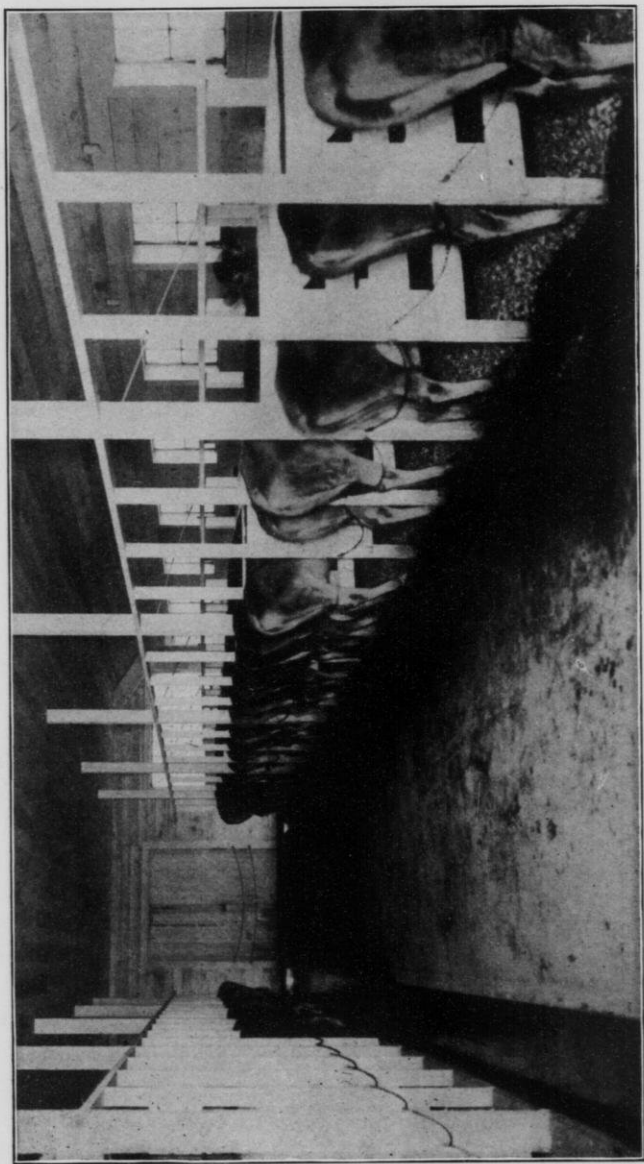
### Barn Sanitation as a Means of Securing Better Milk.

E. L. Aderhold, Cheese Factory Inspector,  
Neenah, Wis.

The fact that most of the milk is drawn in the stable and thereby exposed to the stable air, and that milk is readily contaminated by contact with impure air, makes this subject a very important one indeed.

No one will deny that a large portion of our winter milk supply is more or less impaired in quality because of unsanitary stables and filthy cows.

The buttermaker should be prepared to advise the patron how to steer clear of avoidable troubles in milk. Stable conditions can readily be controlled, therefore the thoroughly competent butter maker is able to instruct the patron



White washing costs only a small sum, but how clean and sanitary it makes the barn



how he may, in an inexpensive way, keep his barn sanitary and his cows clean.

It would be an easy matter to demonstrate that the question of stable construction and sanitation has been badly ignored and, in some respects, entirely misunderstood by the masses of milk producers.

In case we were to inspect a promiscuous lot of several dozen stables we might find a few that have fair ventilation, plenty of light, whitewashed walls and ceilings, sanitary floors, an absence of objectionable odors, and where clean cows are kept.

In most stables, however, we would find the ventilation very faulty, not enough light, cobwebs and dust overhead; in some we would find leaky, rotten floors, putrid soil underneath, strong odors and cows plastered with dung.

Milk produced under such conditions does not belong in the same class with milk which comes from clean cows in a sanitary, healthful stable.

The man who works in a tannery becomes so accustomed to the odor connected therewith that he fails to mind it. In a like manner, he who daily works in a filthy stable may not appreciate the odors that prevail there.

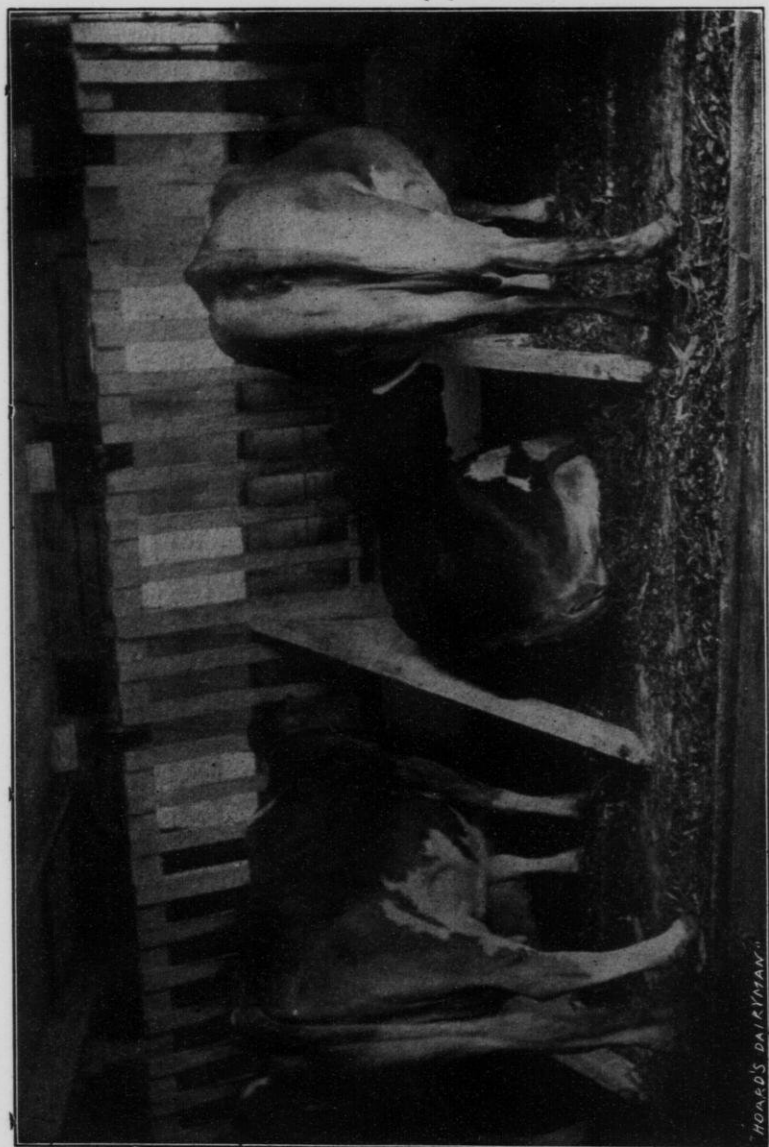
The law requires that the stable shall be well lighted, well ventilated, not filthy, and the cows shall not be filthy. A penalty of \$25.00 to \$100.00 for each offense is provided for a violation of this law. Stable inspection will be in progress hereafter, so it behooves every dairyman to post himself on this question.

In discussing the subject assigned me I have no wish to go into details but merely to touch upon those features which insure to the cows comfort and cleanliness and which are conducive to healthfulness and productiveness.

### **Contamination of Stable Air.**

According to a certain experiment the weight was kept of the food and water consumed by a steer weighing 1600 pounds, also the weight of the solid and liquid manure voided and the gain in weight of the animal.

The weight of said voidings, plus the gain in weight,



Means of keeping cows clean. Relative position of the cows when lying down and standing

proved to be 49 pounds less in 24 hours than the weight of food and water consumed.

It was given out that this 49 pounds of food and water was discharged mostly from the lungs in the form of moisture and carbonic acid gas, nearly half of it being converted into carbonic acid gas.

When one animal will discharge so large an amount of impurities we must conclude that with a stable full of live stock the constant discharge of impurities amounts to considerable. To this must be added the odor arising from the dung.

Upon reflection it becomes at once apparent that if the stable air is to be kept comparatively pure it must be kept rapidly changing.

Carbonic acid gas is poisonous, is heavier than air, and settles to the floor. The coldest air also settles. In the upper layer we find the heat and purer air than at the floor.

### Ventilation.

The system of ventilation in use in many stables is an opening in the ceiling, with everything else closed during cold weather. That system does not remove the foulest, coldest air; it does not provide good circulation at the floor where the cows breathe and throw their breath; it does remove the best air and the heat, and it demonstrates the ignorance of the masses on stable ventilation.

We should aim to have the air changing as rapidly as possible consistent with a sufficiently high temperature. Cows will not yield milk profitably if they are obliged to suffer from cold.

The "King" system of ventilation removes the lower layer of air but does not permit the warm air to escape. In a well constructed stable this insures a rapid change of air without unduly lowering the temperature.

Outlet flues are built tight, usually of lumber, beginning eight or ten inches from the floor and extending higher than the ridge of the roof to insure a good draft at all times. When made of metal ice is liable to form on the inner walls. One such flue is sufficient for a small or medium-sized stable,

while a very large one would probably be better served with two flues some distance apart.

The proper capacity of the outlet flues is determined by the total weight of live stock in the stable, figuring one square foot of cross section inside for each 5000 pounds of live stock.

For instance, if the stock weighs about 20,000 pounds, four square feet would be required, which could be furnished by one flue two feet square, or by two flues 12 by 24 inches each. Each flue should be provided with a damper for regulating the flow of air when a strong wind prevails. The lower layer of air at every part of the stable should have an opportunity to flow along the floor to an outlet flue. These flues may be placed where least in the way. If one happens to be placed close beside a cow she should be protected from draft by a partition several feet high and as long as the cow is.

### Inlet Flues.

Fresh air is admitted through the small flues at the walls which compel the air to travel upward about four feet after which it is discharged at the ceiling where it meets the heat and becomes warmed. This arrangement prevents the warm air from flowing out, inasmuch as it will not travel downward against the colder, heavier air outside. These inlet flues are usually four to five inches in diameter and are distributed on two or more sides of the building, say one every 10 to 15 feet. Where cows are facing away from the walls I think some of these flues should be extended along the ceiling so that they will discharge the fresh air directly over their heads.

At present I don't know how important the inlet flues are as I have seen apparently satisfactory results where only the outlet flues were used and I would urge every dairyman to install the latter and follow directions closely.

### Heat.

Heat in a stable represents food, so during the winter we can't afford to waste it. It should be utilized to the fullest extent in warming fresh air. It should not be permitted to flow, leak or be conducted out. That implies a tight ceiling,

tight walls, preferably with one or more dead air spaces or some other good insulation.

### Light and Disinfection.

Sunlight doesn't cost anything so we should not deny it to cows. The amount of window space recommended by the United States Department of Agriculture is six square feet per cow. Windows should be long, placed vertically, most of them preferably on the south and east sides where they are protected from the coldest winds.

Whitewash is a most effective, inexpensive agent of sanitation and should be used about twice a year on ceiling, walls and fixtures. It can best be applied with a spray pump. A little common salt added to the whitewash renders it less liable to rub off.

### Floor.

The plank floor is now quite expensive, not durable and, as commonly laid, permits liquids to leak through into the soil, which becomes foul and from which gases rise upward into the stable. As a rule it is a decidedly unsanitary floor. Whenever a new floor is to be laid cement concrete should be used by all means. Then there will be no leaking and no decay.

The stall floors may be overlaid with boards or plank. The pitch of the stall floor should not exceed half an inch from manger to gutter. The size of the gutter, according to some of our most progressive dairymen, should be eight inches deep by twenty inches wide. Others maintain that it is not necessary to have it so big. The passage back of the gutter should slope but slightly toward the gutter. It should have a rough surface to prevent slipperiness. The inner surface of the manger should be very smooth to facilitate cleaning.

Common decency, as well as the law, requires that cows be kept clean. It is not expected or necessary that farmers spend much time in cleaning them. The sensible thing is to provide stalls wherein cows can not become filthy, and on this point some farmers will be obliged to do some studying otherwise they may get into trouble.



Model stall empty and after it has been cleaned. Note ring and rope for tying cows  
Illustrations furnished by Ex-Gov. Hoard, Ft. Atkinson, Wis.

"HOARD'S PATENT"



It should be made next to impossible for a cow to soil her bed. This result can be obtained by using such stalls as the "Thorp", "Howie" or the "Model" stall, and several others. The above named stalls, I understand, are not patented. The rigid stanchion should not be used because it is non-adjustable, and punishes the cow. An adjustable swing stanchion is now on the market and is considered worthy of attention and, by the way, I would suggest that almost any swing stanchion can be made adjustable by using an eight or ten inch plank flatwise at the bottom and one likewise at the top to fasten the ends of the stanchion on. With such an arrangement the stanchions need not be fastened in a line. They can be fastened long or short, according to the length of the respective cows.

It would seem advisable to have stalls of various lengths, rather than do all the adjusting at the front, especially where the manger is not movable. The mangers or gutter may be made on the bias. Let the stall at one end of the row be four feet long and at the other end of the row, five feet long. The cows may thus be placed in stalls that nearly fit them. The fit can be made perfect by a little adjusting of the fasteners. Where stalls are separated by partitions a cow can not step on and injure her neighbor's udder. A box stall should be available at time of freshening.

The sprinkling of land plaster behind cows daily, as practiced by some of the most successful dairymen, tends to hold the ammonia in the manure, thereby preserving fertility and lessening contamination of the stable air.

Where horses and calves are kept in the same building with cows it is an advantage to have them partitioned off.

Where manure is kept in the barnyard it should, if possible, be piled up some distance away from the stable, so that cows don't need to wade through it.

Having provided sanitary, healthful, comfortable quarters such as every cow owner ought to have, the cows should not be left long outside on winter days. The stable keeps the cows warm provided the cows keep the stable warm. They can't do it if left outside too long.

**Mr. Aderhold:** I would also like to read the following resolution and, if you see fit, have it adopted by this association:

Whereas, The majority of the dairy stables are more or less unsanitary and unhealthful and not equipped with fixtures that insure clean cows, and,

Whereas, the majority of cow owners do not understand stable sanitation and especially the construction of satisfactory cowstalls—and

Whereas our present laws and the state inspection of stables are creating a revolution in stable matters, therefore

Be it resolved that this convention ask the Wisconsin Experiment Station to prepare a bulletin illustrating and describing the King system of ventilation, proper lighting, whitewashing, and several different makes of satisfactory stalls, and other principles or suggestions which will help the farmers in remodeling old barns and in the construction of new ones.

On motion, duly seconded, resolution was adopted as read.

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### Discussion.

**The President:** We have some little time to discuss this subject, so you may ask Mr. Aderhold some questions, if you desire.

**Mr. Moore:** I would like to have Mr. Aderhold explain a little about the book on cement that is here for distribution.

**Mr. Aderhold:** This is a cement age, and a great many of you will be building cement floors in your creameries, and a great many of your patrons will be building cement floors in their stables, also building other things of cement. Here is a catalogue, gotten out by one of the cement concerns. This catalogue tells all about cement, how to make mortar for various purposes, how to mix it for all kinds of work. It is profusely illustrated, giving descriptions, dimensions, and everything, so that any one can go ahead and build things and get good results. There have been many mistakes made

in the use of cement, many poor jobs done, because the work was not thoroughly understood. You ought to get some of these catalogues for your patrons. Quite a number are here, at the end of the platform.

**Member:** I would like a little information regarding cement floors. I built a cement floor and made a big mistake by having the aisle between the cattle finished too smoothly; I found my cattle slipped on this smooth floor, and I would like to ask if you have had any such experience?

**Mr. Aderhold:** If I were to have a job done myself I would refer to some good work like this, or the department of agriculture has issued a bulletin on the subject. I would go according to those instructions and see to it myself or get somebody that would see to it properly.

**Member:** If I were building again I would have the floor rough, but my first experience in building cement floors resulted in smooth floors and I have to take an ax so as to make the floor rough so the cattle can get out safely.

**The President:** How deep would you want the grooves?

**Member:** It is not so much as to depth as to have it rough. I would make it abundantly rough and pound it down the way they have of doing, but not put the cement finish on top. In the stalls we cover the floor with boards.

**Mr. Aderhold:** When some get it all smoothed over ready to set they take a broom and brush over it, getting it all creased and ridged up.

**Member:** They creased mine up and I thought when the masons were finished that it was an elegant job, but by actual experience it is not right at all. I do not think a broom is enough if you bring out that cement finish on top. For instance, if your cattle are out in a little flurry of snow, the snow will stick to their feet and when they come in they will slip.

**Mr. Aderhold:** I do not find much complaint of that kind where they have taken pains to roughen it, but in the manger you want a smooth effect. I saw a fine stable last year in Sheboygan county. They got a rough surface in the manger, were feeding grain, and of course the cows slob-

bered somewhat so that the grain became sticky. They cleaned that manger every day and yet it was not clean.

**Mr. Duxbury:** One of my patrons put a floor in his barn last year and while it was soft he went over it with a stiff brush, and it gave very good satisfaction.

**Mr. Glover:** In a number of barns constructed in Northern Illinois they left the floors rough, having more the appearance of sand paper than anything else I find. Small squares in a smooth surface will not protect it, but leave it as it comes from the floats.

**Mr. Haven:** I was in a barn a short time ago where they took some of the gravel, not any larger than a robin's egg, and put on this top coating of cement, running a trowel over so as to smooth the gravel but did not press it down even with the top of the cement. They got satisfactory results in that way.

**Mr. Bigham:** A good way for fixing the floor, after the first coat is on and before it is entirely dry place your second coat on, then take a heavy cog wheel, knocked out every other cog, and run it over your floor. You will make the floor so you can drive your horses on it, and horses without shoes will walk on the floor without slipping. The same way with cattle. Of course the holes will gradually fill up with dirt and to keep your barn in a sanitary condition, if you have a reservoir on your farm, as many farmers have, you can have a pipe leading to your barn with a hose attached and those places can be washed out and the dirt will run in the gutter.

**Mr. Fulmer:** Mr. Aderhold has one chart on the wall that we have heard nothing about. I would like to understand that.

**Mr. Aderhold:** That was put up but I am not responsible for it today.

**Mr. Duxbury:** One point in the gentleman's address made a sort of bad impression on the buttermakers—I am a buttermaker myself, of course. He asked how many buttermakers were prepared to educate patrons on the sanitary condition of barns. I do not know how it is with the rest of

the buttermakers present, but in my case the buttermaker gets out at four o'clock in the morning and works until the middle of the afternoon and is not then in condition to drive three or four miles and visit the patrons and tell them how to clean up their barns. The patrons do not come to the factory and we do not have much chance to talk to them, and when we do see them we do not like to be drumming at them all the time to clean up. The impression was left with the audience that the buttermaker was not doing his duty because he was not instructing his patrons.

**Mr. Aderhold:** If you have a patron that has an unsanitary stable, whose cows are always filthy in the winter, if you could, by going to his place, having a talk with him, getting him started right, know he was going to have a sanitary stable and clean cows after that, nothing you could do would give you as much pleasure as that, and I am sure every buttermaker feels the same way.

**Mr. Duxbury:** That part of the question is true, but that patron may be three or four or five miles away from the factory, and then should the buttermaker hire a horse and go out there?

**Mr. Aderhold:** If a farmer is ready to make that change, and a good many are now that they know their stables are to be inspected and know they are not right, if they knew you were prepared to give them information they would come to you. You would not have to go to them.

**Mr. Duxbury:** Buttermakers in the factories do not know the condition of patrons' barns altogether.

**Mr. Aderhold:** I think the buttermaker should be prepared to steer the farmer clear of avoidable troubles in milk, and that comes under that head.

**Mr. Duxbury:** Most buttermakers are willing to do that if they have the opportunity.

**Mr. Aderhold:** I do not think they have been in the line of stable sanitation. The cheesemakers have not been and I think it is the same with the buttermakers. We have been drifting along thoughtlessly on this stable question, have not

been educated up as to what the farmers should have and how to construct anything of the kind.

**Mr. Rabild:** I think this discussion is a good recommendation for a cow testing association, that is where the cow tester comes in to help the farmer. A farmer does not like to have a man come into his dirty stable, he is going to try and have that stable as clean as possible when he knows a man is coming there to test his cows. I know that is the way it works in our state. The farmer endeavors to keep his stable and cows as clean as possible, and I believe this question of stable sanitation can be a great deal improved in that way.

**Mr. Fairchild:** I believe the man ought to stay there all the time.

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**The President:** I believe we will have to close this discussion. We have a gentleman here who would like to address you for a few moments.

#### **Remarks.**

Mr. Chas. Becker, Milwaukee.

I am not going to make a speech, but simply am going to ask your sentiments as to where you ought to have your next convention. Being born in Milwaukee and raised there, being a member of the greater Milwaukee Association, and of this convention besides, I believe we ought to have our next meeting in Milwaukee. We have good hotel accommodations there. Milwaukee is an old convention city, you can get in and out easily, and we have all kinds of entertainment for you. Therefore we ask that you take some action on this matter, so I can take it up with our Association in Milwaukee. I thank you.

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Selection by High School Orchestra.

**Mr. Becker:** Mr. Chairman, I would like to hear some expressions from members of the convention as to Milwaukee as a meeting place for this association. One thing I omitted. I understand the Association requires a certain



amount of money and premiums. I believe, if you decide to come to Milwaukee, there is no question but I can raise the money, perhaps more than you have been asking.

**The President:** I have been to many conventions in Milwaukee and it is a nice place in which to meet.

We also have an invitation from another city which your secretary will read.

To the Honorable Members of the Buttermakers' Association:

One of the most serious questions for discussion with which the committee of the Buttermakers of Wisconsin have to contend and one that leads to many a lengthy debate and the cause of much discord is "Where shall we hold this meeting next year."

Let us help you avoid a controversy by removing the obstacle which is the cause and in the place of the question put the answer—MERRILL.

With its 12,000 inhabitants this industrious little city is situated on the C. M. & St. P. Railway, twenty miles above Wausau with direct connection with all the principle railroads and is one of the most beautiful and enterprising cities in the state.

There are a number of large commodious halls in which to hold conventions and an excellent car line with the best of service running to the principal parts of the city.

The hotels, three in number, are controlled by courteously accommodating officials and are equipped with the latest modern improvements known to the hotel world, affording the guests every convenience and are conceded by the traveling public to be the best trio of hostleries in Wisconsin with the capacity for handling from three to five hundred guests.

The Grand Opera House on one side with a seating capacity of eight hundred and the Badger Opera House on the other side with a capacity of fifteen hundred; both make excellent auditoriums for meetings, speeches, etc.

The new and beautiful Club House being erected at the cost of thirty thousand dollars on the park site directly opposite the Badger Hotel and Opera House will be entirely finished,

elegantly furnished and open to the public in June, 1907. This beautiful building will be placed at the disposal of the guests for their exclusive use and entertainment. Various forms of amusement will be provided.

All in all a week spent in Merrill will be thoroughly enjoyed.

We heartily invite you one and all to accept our hospitality by making your meeting place for next year, MERRILL.

Geo. M. Anson, Mayor.

Jul Thielman,

Chris. Solum, Treas.

A. H. Stange Co.

By C. H. Stange.

Chas. J. Kinzel, Cashier,

Lincoln Co., Bank.

U. P. Cherry, Badger Hotel.

**The President:** We will now stand adjourned until tomorrow morning at 9:30 o'clock.

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### FRIDAY MORNING SESSION.

Meeting called to order at 9:30 o'clock, by the president, Mr. Michels.

**The President:** The first topic this morning is Handling of Hand Separators, by Mr. G. H. Benkendorf.



MR. G. H. BENKENDORF,  
Madison, Wis.

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### Handling of Hand Separators.

Mr. G. H. Benkendorf, Instructor in Dairying,  
Madison, Wis.

It is generally conceded at the present time that the hand separator has come to stay. In spite of strenuous opposition on the part of some buttermakers we find that the sale throughout Wisconsin has been greater the past year than ever before. We find that the leading separator companies are anticipating a still larger demand for their machines the coming season and we see no reason why their expectations will not be realized and thousands sold within the boundaries of the State.

The introduction of these thousands of machines for the past few years has created what is commonly termed the

"Farm separator problem", the solution of which lies equally with the buttermaker, the separator agent and the patron.

We admit it is often difficult for factory owners or butter-makers or any body of men to adapt themselves to new and rapidly changing conditions. Some are apt to feel that their means of making a livelihood is at stake. Many have large sums of money invested and are aware that part, if not all, of their investment is in danger of being lost. They have tried to stem the on-coming tide but in vain.

Within a few years it may be quite uncommon for one to find an entirely whole milk creamery. Undoubtedly there always will be here and there some whole milk factories for they will probably produce a grade of butter that will cater to a certain trade. Yet we believe that before long most of the creameries will have the majority of the fat delivered in the form of cream.

There is however no reason why factories that are obliged to take hand separator cream cannot turn out just as good butter as is produced in any whole milk factory, providing of course that they get as good quality of raw material. When there is difficulty in securing a good grade of cream at a factory it can usually be traced to carelessness on the part of the patron in handling his machine.

There is no doubt but that many separator agents in their desire to dispose of a lot of machines allowed their zeal to get away with their better judgment and fostered the idea among the farmers that their particular machine need not be washed thoroughly more than once a day. They have stated that simply running warm water through it would be sufficient till the patron had more time to devote to the cleaning of the bowl. Remarks are also carelessly made that the cream need not be delivered more than two or three times a week, and patrons are informed that a buttermaker had to "sour" the cream anyway and therefore could use cream that was not exactly fresh. No wonder that the buttermakers were up in arms against such teachings on the part of the separator men. It is a pity that the solicitors for the hand separators and the buttermakers did not work to-

gether in harmony and instruct the patrons when they bought their machines in regard to the care of them, and how to produce a cream that would be acceptable. There is no doubt but what the State of Wisconsin would have been benefited millions of dollars if such a course had been pursued. Considering the status of the hand separator problem in Wisconsin at present, we realize that it will take some time before there will be the harmonious relation between the patron and the operator that existed when the whole milk system prevailed.

It is now, a difficult task to remedy the evil which all will admit exists, yet it confronts the creamerymen at the present time. There is no question but what the majority of the trouble about hand separators is due to one or both of two complaints, viz: The buttermaker complains that the quality of the cream is not as good as it should be; the patrons complain that the tests of their cream varies more than they think it should. Patrons soon become very suspicious.

It is an old saying that a "Man's worst enemy is his tongue". We know it is quite a temptation for a buttermaker to tell a farmer that his cream is "rotten" and that it is "impossible to make good butter out of it". It may be that the buttermaker believes he is "instructing" the patrons how to bring a better grade of cream when he uses such language. On the contrary he widens the gulf between himself and his patrons. There is no doubt but what he would do more good if he would sit down and ponder over the situation as it really is, not as he would like to have it. He will soon come to the conclusion that he is face to face with the inevitable and in spite of all he can do the hand separator will be regarded as a necessity on every well regulated dairy farm. When he realizes this, if he is wise, he will change his attitude from one of hostility to one of really trying to instruct his patrons. He will go more into detail in teaching the farmer how to take care of his machine. He will show him the necessity of thoroughly cleaning it each time it is used. He will call at the homes of the patrons and convince the ladies, that it is far easier to wash the machine twice a day than it is to wash

it once after the curd has been dried on to the different parts of the separator for several hours; that they should not be misled into believing that any machine on the market is so constructed that it will wash itself by simply running hot water through it.

The washing of a separator is a comparatively easy task if done at once. When through skimming, let the operator as soon as possible wash it in warm water; care being exercised not to use scalding water, which would have a tendency to cook the curd to the interior parts.

It sometimes happens that the operator has not the time to wash the separator at once; if so let him at least take the bowl apart and submerge it in luke warm water. This will take only a minute or two and will save a great deal of labor later on. When through washing and he is satisfied that all the tubes, if there are any, are open and no curd is adhering to the different parts, let him rinse the parts of the bowl with scalding hot water. This will heat them so that it is unnecessary to dry them with a cloth. Then place the parts in a dry, airy, clean smelling and dustless place. An exposure to sunlight is highly beneficial. There is no reason why it should take more than fifteen minutes to wash a separator, properly when one is accustomed to the work.

The statement has frequently been made by parties opposing their introduction that the farmer is not enough of a mechanic to prevent the separator from getting out of order. While this may be true in individual cases we find that the majority of the farmers are doing better than was anticipated. This is probably due the explicit suggestions given in the book of directions which they get with their machine. The manufacturers feel that their machines must give satisfaction in order that they may sell more in that community. They inform the purchaser that he must use a certain grade of oil to prevent gumming—that he must not drop the bowl or any of its parts, thereby getting the machine out of balance—that his machine must be level, and that he must use sufficient oil to keep the bearings cool. The farmer is very apt to follow the suggestions if he sees that it means dollars and



cents to him. By the use of these books of direction the manufacturers are careful to see that the farmer understands the care of his machine from a mechanical standpoint. Let the buttermaker educate the patron to observe certain points in the separation of milk. Tell him that in order to get satisfactory results three points must be observed, namely: Proper speed must be maintained and this speed must be even. The machine must be fed evenly. There must be no great variation of the temperature of the milk.

As the primary object of a separator is to separate the cream from the milk, and as this separation is due to the centrifugal force applied, it is very evident that sufficient speed must be given to the bowl to do the work properly.

The number of times that the crank should be turned per minute is usually indicated on the handle. It is obvious that this speed must be maintained otherwise there will not be sufficient centrifugal force to do the work properly and consequently there will be a great loss of fat in the skim milk. There is no use of exceeding the specified speed for it would be a waste of energy and therefore not practical to do so. The only way to ascertain whether a separator has the right speed is to time the number of revolutions of the handle by a watch. There must be no guess work in regard to this matter. Let the speed diminish and another evil in addition to the loss of fat in the skim milk will result, viz.; part of the skim milk will pass into the cream thereby lowering the test, and although the butter maker may be entirely accurate in testing the cream, the patron will become very suspicious, as previously stated.

The time that the milk remains in the separator has an influence on the completeness of the separation, therefore it is not advisable to crowd the machine. To get a uniform cream from day to day it is well to feed the machine at the same rate at each separation. Reducing the feed one-half will increase the richness of the cream. This irregularity in feeding the separator will produce a corresponding irregularity in the test. This is a fact that should be impressed upon the mind of every patron.

We frequently hear some separator agents argue that their machine will skim cold or warm milk equally well. It is true that cold milk will pass through a machine but there is no question but that there will be a great loss in the skim milk. A good factory operator must see that the milk has a proper temperature from the time it begins to skim to the end of the run. Why should not the patron with a hand machine be just as careful? It is poor policy for a farmer to allow the milk to stand eight or ten hours and then try to skim it cold and expect to get good results. A machine will do the best work when the milk is fresh from the cows and still warm. It will pay the farmer to separate after each milking for the losses in the skim milk will not be so great, the skim milk will be better for feeding and he will have a better grade of cream. The test of the cream will also be better, for if all the conditions such as speed, feed, etc., are uniform we may say that the warmer the milk the richer the cream.

There are many other reasons why the cream tests may vary. Take for example the feed that a cow gets; in summer time when she has succulent feed the test of her milk is usually a trifle lower than it is in winter. The test of the cream, therefore, may be correspondingly lower. The period of lactation also has an influence on the test.

We can easily see that a buttermaker has a golden opportunity for educating his patrons in regard to these important points which so vitally concern both parties. He is acquainted with the causes of variations of the test of cream from his experience with power separators. Let him explain them to his patrons and he will do a great deal to solve the "hand separator problem".

There is no reason why hand separator cream cannot be delivered to the factory in first class condition and the quality be better, or at least equally as good as that from the whole milk that is brought to the creamery, for it is self evident that a patron can take care of a small quantity of cream better and with less labor than he can care for the whole milk from which the cream is taken.

The hand separator problem will only be solved when

the patron and the buttermaker, instead of being antagonistic toward each other, will work in harmony for the good of all concerned.

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### Discussion.

**The President:** Mr. Benkendorf has given us a good paper and I believe we ought to follow it with a good discussion. Are there any questions you want to ask Mr. Benkendorf on the hand separator? Not very much interest in the hand separator this morning? If there are no questions, we will take up the next subject.



MR. E. J. HILDEMAN,  
Chippewa Falls, Wis.

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### Lessons from Scoring Contests.

Mr. E. J. Hildeman, Chippewa Falls, Wis.

The subject assigned me according to the program is "Benefits Derived from the Scoring Contest." (Program says—"Lessons Learned.")

A Wisconsin Scoring Contest. Scoring of Butter and Cheese. The first of its kind in this State. About one fifth of our states buttermakers participated. [Did you all participate each and every month? Did you all derive benefit from it?] In its purpose it has been a success from the very beginning; though it had to be conducted with many difficulties and misgivings, with no fund on hand our friends who took the utmost pains to see to its welfare were compelled to advance money to defray expenses. I wouldn't be sur-

prised were they compelled to do a little embezzlement work by using their wife's money laid aside possibly to buy a new hat and for household affairs. At least a remark made by our worthy Secretary in the Creamery Journal appears suspicious by saying; that he felt well repaid for his trouble when letters were received showing enthusiasm and appreciation. But when letters arrived from possible Chronic Kickers he felt like the soldier tramping in the hot sun thirsty, hungry, tired to the point of exhaustion, who was overheard saying to himself: "I love my Country; yes I do; but if I get out of this, I won't love no other country."

### **The Scoring System.**

The Scoring System shows originality. In this respect our state followed the example of other states: but the system of scoring shows originality. By experience, foresight, wisdom and much thought they appointed three judges to do the scoring. The preparatory blank on the one side with the usual order to fill out and with general instructions cautioned; "this is an educational contest—be honest with yourself." On the other side the fifteen peremptory questions are to the point. So much so that nothing can be left out for future purposes. There is no question as how much milk or cream received out of which the tub of butter was made. No question if salt was lumpy, if color was aged etc. They as judges were there to decide and to give educational suggestions. Wisdom was shown by wording question fifteen like this "Is there any other method or any other way by which you or your patrons could handle this milk, cream, or butter so that the quality of butter could be improved?" Do you doubt the variation of answers to this question? The many different ideas expressed both practical or otherwise? A question by which a buttermaker could be analyzed; be judged by his own judgment?

### **Lessons I Have Learned and Benefits Derived.**

The benefits and advantages I have derived are manifold. First—this contest has stimulated the interest and enthusiasm in my work. Second—this contest has urged me to think.

Here is the greatest trouble. The hardest work a man can do is to think. Laziness is a universally recognized weakness of mankind. We are too often inclined to follow the line of the least resistance, that is, to do the easy things and let the other fellow battle with the difficulties, or, speaking very plainly, we are as lazy as we dare to be. The butter-maker is not exempt from this weakness. It is an easy matter for him to drop into his routine work, assuming that he is doing his duty when the commission merchant accepts his butter without criticism, etc. (The successful butter-maker, must ever be on his guard, his mind should continuously be alert to the new problems that come up, he should think and plan how to manage and advise his patrons in order to obtain a better quality of milk or cream, how to improve and perfect his method of making starters, of ripening and churning under the conditions peculiar to the locality of his creamery etc.)

Third: This contest has given me straight and unprejudiced information concerning the true quality of my butter.

Fourth: The criticism offered by the judges pointed out to me where the butter was "off" what the probable cause of the defect was and how I may overcome it.

Fifth: This contest has helped to raise the quality of the butter I manufactured.

Sixth: I take it for granted that my progress and prosperity and that of this State is intimately connected with our scoring contest. The verdict of the commission houses has ever been and is at the present time "too much poor butter and not enough extras."

The first tub of butter sent, at the opening of our contest in May 1906 was scored by judge No. 1—"Oil bitter flavor." Judge No. 2—wasn't sure so didn't say anything. Judge No. 3—"Oily bitter flavor" asking "what color are you using." Right here was a worthy lesson learned, my commission house wrote "your butter is bitter." We have stumbling blocks right along, now and then meeting obstacles not acquainted with, possibly never heard of before. My commission man and I myself laid the fault to the conditions prevailable at that time of the year of old feed and insufficient



new grass. In short the chances were that I would have never discovered the trouble but, for our worthy judges. My next churning from the use of a new can of color, the trouble had disappeared.

The 2nd—for June Judge No. 1 “A little unclean, a little high salt.” No. 2, “Well made. Be carefull about working slightly wavy. Trifle less salt would have allowed flavor to show up better.” No. 3, “Trifle unclean. Trifle gritty.” This was a good piece of butter, but be careful about butter with a “trifle unclean” a common stumbling block. Patrons are busy and not particular about their work. Milking utensils and cans are not cleaned as they should be, hands are not washed and the cows are not cleaned as they should be at this usual rainy season, so be careful at this time of the year. Salted a trifle high which wouldn't effect the butter in general, but it wasn't what the market demanded. This second in particular showed the advantage of scoring by three judges. The 3rd. July, Oh boys; who, wouldn't celebrate the 4th? This tub was made from milk and cream received the 4th. Churned the 5th, this cream wasn't touched from 12 o'clock noon the 4th until next morning the 5th. when it was churned. Score 93.50. It was a hurry up job, quality was several points below my average make. Judge No. 1 “Trifle burnt flavor may be due to too high temperature or unclean condition of cans.” No. 2. “Trifle unclean and heated flavor.” No. 3. “A little lardy—low —look after patrons cans and upon low temperature.” This was a whopper, it seemed to baffle the judges. But wasn't there a lesson to be learned? Yes. It showed where cream is neglected during the ripening process the butter may have defects hard to pass judgement on. Here is where the average butter-maker who neglects his work tries to stay in the limelight by putting all blame on the patron. Milk and cream received was fine, cans were in fit condition, starter was right, by proper treatment butter should have scored 98 points. The burnt flavor was due to the over-ripe condition of the top layer of the cream, which should have been stirred to ripen evenly. The lardy condition was due by churning at a too high temperature, and chilling the butter with water from

8 to 10 degrees colder. I gave the cause just as they were namely that I hurried to celebrate; question 15, I answered like this. "Everybody do his duty towards his business, towards his fellow men and celebrate independence day." Undoubtedly the secretary was amused and answered with appreciation or otherwise as follows: "The sentiment you express in response to question No. 15, on your entry blank is all right, and especially the first part of it. "If every body did his duty toward his business," and brought good cream in clean cans every day making butter would not be so uncertain as it seems to be now. I hope that in the hurry incident to the celebrating independence day, that you did not allow your helper to neglect the cleaning up of the pipes, etc., in the creamery, as I note that your butter was criticized as having a trifle burnt flavor. As the Fourth is now over for another year hope your head will feel all right by the next contest."

J. G. Moore, Sec'y

The fact is my helper skipped also as soon as I was out of sight. I do not recommend this system; at least don't do it more than once a year.

No. 4, the August contest came. I got prepared making mother starters, all was fine, aroma was perfect, flavor and after taste was delicious, this time I will capture Score No. 1, I kept some butter to score myself also some of the day previous. After 3 days the butter was decidedly "off" after 5 days it was fierce, while the butter of the day previous from a different jar of mother starter improved and kept on improving scoring to my judgment 98 points. But the butter sent to the contest I felt so chagrined I sat down and wrote a letter to the secretary saying that I will not expect more than 92 points, that the mother starter failed, that I wasn't going to get fooled on my next tub which was to go to the State Fair etc., score was 93. Judge No. 1, "Not quite clean trifle over-ripe." No. 2, "Unclean flavor may be due to starter or over-ripe and heated milk." No. 3. "A little sour, high acid, unclean."

Yes the starter wasn't right and a little over-ripe. Look out for butter that scores 100 in the churn it might drop

quick. Look out for patrons cans at this time of the year when delivering in the expectancy to unload in short order they take off the canvas leaving the sun's rays to penetrate almost through the cans causing a metallic and unclean flavor especially when cans are not cleaned properly at this busy time of the year.

No. 4, September. This to the State Fair. Butter? Never better. Fresh pasture on the harvest fields—in fact so favorable that I didn't use any starter. Oh we all got left, do you recollect the scorching weather we had? Yes the butter was shipped as usual by Express. It must have been like gravy by the time it arrived. Score 91. Flavor "Wanting and Mottled." It surprised me that this butter was or got mottled but the flavor as "wanting" was due to weather conditions. This contest in the connection with the State Board caused a general dissatisfaction on account of the scoring and the scores. True, the scoring didn't show anything educational. It gives credit to our scoring system, scoring by three judges but nevertheless it shows how our butter would have been scored on the open market under similar conditions, therefore we can only feel grateful to the commission men who handle our butter without complaint and pay top price should it arrive in a soft and slushy condition. At least our duty as buttermaker is to have the butter thoroughly chilled before leaving the creamery. As to the quality of that tub of butter under favorable conditions it gave me satisfaction to capture the 1st prize on a tub of butter of the same make a week later at the Northern Wisconsin State Fair at Chippewa Falls. Here the score was 97½ with the comment "a fine piece of goods." Here the flavor scored 43½. It was not mottled but one point off on body. I was somewhat puzzled that at this time of the year the body should be soft-feed must had caused it, found out later that by churning below 50 degrees the body was firm, my usual churning temperature at the time was 54 degrees Fahrenheit.

The October butter. Judge No. 1, "trifle unclean" 2, "well made" 3, "a little unclean." Here again this "Trifle unclean" I can only recommend, induce your patrons to wash and change garments before milking at this time of the year.

A busy time picking and gathering vegetables where usually every member of the household assists. Also demand not to neglect washing utensils and cans thoroughly and to brush off cows which now begin to feed on vegetables and stay more or less in dusty, sometimes filthy places. This butter scored 94.66 points.

November butter. This was the time of 'frozen grass. A good vigorous starter was the order of the time being. This milk and cream was under the care of my helper, being absent, but arrived in time to prepare the tub. My helper did well score 95. Judge No. 1—"Body trifle weak." 2—"flavor "O K a little lacking" 3—"Good piece of butter "body" a trifle weak". My helper churned at a little high temperature. Salted high. December butter. My general average make scored from 94 to 98. I happened to get a jar of mother starter that tasted sweetish like, being coagulated but fresh. Didn't know what to make out of it—why not make a churning sent it to Madison and get it scored. Result; score 91.33. Judge No. 1—"Not clean, feverish" No. 2—"Feverish, flat, ripened too slowly." "Trifle wavy." No. 3—"Flat and insipid" "Trifle mottled:" Don't you think that my curiosity was gratified? I can only say, be careful about your starters don't implant something you don't want. Yes; I had a different, a good starter the next inoculation. Let me say a word concerning mottles, as you have noticed this butter was scored as being a trifle mottled; this butter was worked much and thoroughly; still it was mottled; It appeared very dry, to satisfy myself I tested the fat contents. It tested 85.5. The water content or per cent undoubtedly was very small, this gave me to understand that butter must contain a certain per cent i. e., enough moisture to make it palatable and mainly to assist in dissolving the salt. In this case I would have done wisely had I let the salt dissolve in water previously. I haven't made sufficient tests regarding the fat content of the much agitated questions at present, but am satisfied to say that I prefer an  $82\frac{1}{2}$  per cent standard, to assure a desirable amount of moisture i. e., just enough to meet all conditions; to dissolve salt and make butter palatable.

Now comes the January tub of butter. Here is where I told a falsehood two fold, but with good intent. I stated on the entry blank that cream was churned next morning. It was not. By not giving facts as they were I fear the judges were of the opinion that something was very rank, either with the patrons or in the creamery, but nevertheless I had the satisfaction to watch results as to the quality and the change the butter would undergo. A home made starter was used, cream and milk were received on Friday, cooled to 60 degrees immediately, some more cream and milk was received Saturday, again cooled immediately. Sunday 8 lbs. salt was strewn evenly over cream, stirred off and on. Finally on Monday it was churned, in fact fresh, this butter appeared very fine, but already after 3 or 4 days I could notice some old flavor. Score 92. Judge No. 1 "Trifle strong" No. 2, "Old stale cream kitchen flavor." No. 3, "Cotton seed oil flavor butter color may be the cause." Here is where my 2nd falsehood comes in, I stated that I used Alderney color in this churning when in fact I used W. R. improved. Now this may be a serious charge but I hope you, who listen to this will let me go unmolested I do give my word of honor that I will never tell another falsehood connected with a scoring contest. I also wish to impress the fact on you that I am now using the Alderney color as I have still 4 gallons on hand yet. Also the tub at this convention is colored with Alderney. It strikes me though how Judge No. 3 found a cotton seed oil flavor. Has he a grudge against that color? Nevertheless be careful what color you use if possible have it fresh. The condition and quality of this butter can be judged by the way the cream was handled in the creamery. Yes kitchen flavor etc., undoubtedly was there but here is where the buttermaker's work comes in, he musn't let such flavors develop; with proper care, a good starter, early churning if necessary same day as milk and cream is received with an addition of about 20 gallons or more of fresh milk or cream should the ripening process have gone on too far, churned as cold as possible 50 or below I see no reason why the butter should show any defects, but remain in a palatable condition for months.

The tub of butter at this convention I prepared with care, with the best material obtainable at this time of the year.

In conclusion I will say, I have used this scoring contest for educational purposes exclusively. I have benefited thereby manifold. In connection with this contest I have learned many things of much importance pertaining to the care of the raw material and to buttermaking which I have not mentioned in my contest colloquy.

Shall we have a contest the ensuing year and in the future?

I say we should. One-fifth of the state's buttermakers participated at the beginning the past year, where were the other four-fifths? You say what's the use, too much bother; my butter passes without complaint and criticism. You are to be credited for your success, you may be under the impression that if you need any recommendation that your graduation diploma, your commission house recommend and the board of directors statement of your previous place are sufficient. Yes they are good things to have. If you have no foresight if you are content with your revenue, if you have laid aside sufficient for a rainy day, if you do not desire a promotion, if you are sure you can keep up with the existing conditions of commercialism, that is the changes which are sure to come in the very near future, then do not participate, but, be not too sure, changing conditions and a stronger man may drive you from the field. Have you ever stopped to think why it was that the chief and assistant chief of the dairy division and the later appointed government judges both in New York and Chicago and other important appointments, were not made in Wisconsin and from Wisconsin? Because there was no fit material to be found the past few years in this state i. e., to fill these positions it required men who were trained with practical experience, men, who had a thorough education and made use of it, who dug into all up to date methods, yes, propounded methods, men who not only kept up with the times, but men who kept abreast, who were leading, who solved difficult problems. Who were these men? Buttermakers. All, each and



every one had participated in scoring contests. To whom belongs the credit of Minnesota being the foremost butter state? To the buttermakers and those who were in close connections with the buttermakers. Other states point to the "extent of the dairy industry" of our state, but that is all, very little is heard of us buttermakers. Other states send their people to our colleges, they study with enthusiasm, they take home that knowledge, put it into practice and become leaders, while our home boys hustle through their three months' work in a factory, take a dairy course, and upon leaving are of the opinion that they are capable to meet all requirements necessary to make butter and manage a creamery or factory. How wrong; right here is where our practical study begins. We as buttermakers are responsible for our state's butter industry, we must advertize our state with glowing results by participating in large numbers in the scoring contests. I feel very serious about this, but what more shall I say as proof of existing conditions in this, our great state? Isn't there proof enough? I can say though this contest just closed was to me invaluable, it was the most inexpensive education I ever obtained; with practically no time lost and very little cost I was able to battle with all the difficulties that came in my way, with a very effective weapon in my hand, the "Score Card." This score card I held under my patrons' noses—those who were slack—saying see here my friend the results "unclean, kitchen flavor," "old cream" etc., this is what I have to battle with by your slack method, you must clean your cans thoroughly etc. Do you doubt the effect of such a valuable weapon? Try it and you will be convinced that good results will follow. But how can some of you be so short sighted to regret the loss of a little donation on each tub? Do you realize that our friends who took the utmost pains to conduct this scoring contest successfully, by employing almost all their time to its welfare, were the most meagerly compensated officials of any undertaking beneficial to mankind? I understand a measure is to be passed at this legislature to appropriate a sum of money for this scoring contest. I hope this measure will pass, it is a crying need.

## Some Suggestions as How to Conduct the Scoring Contest in the Future.

In my opinion the scoring system employed the past season was a proper and effective one, though in part it was not understood properly, at least it led me to think of the proper meaning of the comment. "This is an educational contest be honest with yourself." I fear I have gone a little beyond the educational purpose. I have used it in part as an "experimental contest," that is by experimental I mean I have sent butter that I knew would't score high, butter that I've sent simply to find out defects and cause of such defects. In itself this idea wasn't wrong, but it doesn't do any credit to our contest in the public view. Everybody should try to make as good butter as possible for this contest. The scores should be published as heretofore; I hope though nobody will score below 93 points I take it for granted that the larger our list of scores the better it advertises our buttermakers by it advertising our state i. e., our state's butter industry. In connection I would suggest an experimental contest, that is should you have difficulties which you do not understand, defects in butter which seem to baffle you, mention these difficulties and send a tub to have butter scored, in connection with this contest. I think this would be a great help to existing conditions prevailable throughout this state. In this respect exhibit a little vanity, show a state pride by not submitting your faulty butter to the criticism of the official butter judges outside of this state. Have all defects remedied at home so no outsider will find cause to criticise our\* state's product.

Also in connection with this association and scoring contest should be held the buttermakers' destiny. We as buttermakers must make a halt, we must say "till here and no further" lest our best buttermakers be driven from their chosen profession. We have no controlling system, no order, no regulation regarding our compensation for our existence, in the battle of our daily needs. We must live and live decent. Our state at present seems to be over-flooded with want to be buttermakers; young, inexperienced buttermakers or want to

be's apply for positions and advertise with the result that they accept responsible positions and work for little wages, forcing our state's best buttermakers to seek a more paying profession. So long as this condition shall exist our state will produce poor butter. In the first place we must petition for the regulation of our salary. In co-operative creameries where one or two usually do the work the salary should be regulated by the amount of butter manufactured; where a creamery produces 100,000 lbs. of butter annually the salary should be \$100.00 per month, 80,000 lbs. annually \$80.00 per month etc., this would be a proper system in my opinion. By it other creameries of whatever description should gauge their buttermakers' salary. By it the assistant buttermakers' wages should and could be gauged. Ordinarily helpers' wages as usual. The younger buttermakers are capable of running the smaller creameries; as those creameries increase their output, naturally the young buttermakers' salary would increase. Yes, let us petition for a controlling system. Also the licensing of buttermakers should be put into effect, that is by the government score card system. No buttermaker of this state should be permitted to apply or to advertise in any dairy authoritative paper for a position, but through the permission of the officials of our scoring contest. I thank you.

This hiring buttermakers etc, is a long story, many things go in connection, as the creameries proper—up to date methods and machinery, etc., etc. Why not get after it. I have worked up facts which would and should startle all interested.

Also I have worked out a remedy in brief form which I am willing to submit for examination and discussion.

Yours truly,

E. J. HILDEMAN.

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### Discussion.

**The President:** We have a little time if you wish to ask Mr. Hildeman any questions. The subject is open for discussion now.

**Mr. Brennen:** At our creamery we have all gathered

cream and we are not using any starter. How can we handle this so as to use a starter when we have no milk?

**Mr. Hildeman:** Have you not a patron on your route that you could get to furnish you milk to make a starter? It seems to me you could make arrangements with someone of your best patrons, because I prefer a whole milk starter to a skim milk starter. It seems to have the right starter flavor. The skim milk starter seems to get bitter and does not seem quite the proper thing for a starter, in my opinion.

**Mr. Emery:** Mr. President, if there are no other questions I desire to record my dissent emphatically to one of the statements made in the paper. Without raising the question whatever as to the qualifications of the government inspectors at Chicago and New York, I dissent from the proposition that Wisconsin has not men in every sense of the word equally capable of occupying those positions, nor will I charge for a moment that somebody in Minnesota or Iowa dictated those appointments, but I do say that if an equally thorough investigation were made of the capabilities of men in Wisconsin, buttermakers of their qualifications can here be found.

**Mr. Tyler:** In preparing your starter of whole milk, do you skim any cream off the whole milk after it comes to the top, or do you let all the cream remain in the starter?

**Mr. Hildeman:** I skim off the top layer of cream on my starter. We put it in a cool place and churn it the next time, but I do not add that to the cream.

**Member:** I want to say if we had an assistant secretary from Wisconsin, men from Wisconsin might be found occupying government positions. We have our Moore, our Aderhold, our Corneliuson, and others.

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The secretary then read the following resolution, which on motion, duly seconded, was adopted as read.

#### A Resolution.

WHEREAS; the National Creamery Buttermakers Association will hold their annual meeting at St. Paul, Minn., during the month of October next,

Therefore; be it resolved that it is the sense of this Association that Wisconsin be appropriately represented both by a large delegation and a large exhibit of butter, in proportion to the importance of the position Wisconsin occupies as a leading Dairy State.

**Mr. Corneliuson:** Mr. Chairman, if it is not too late I want to offer an amendment to the resolution just passed.

I move that the executive committee of this association be charged as a committee to look after our interests at the National Buttermakers' Convention.

Motion seconded, and amendment adopted.

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**The President:** The next on the program will be the reading of the scores of those participating in the monthly scoring contest by Mr. U. S. Baer, assistant dairy and food commissioner.



MR. U. S. BAER,  
Madison, Wis.

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**Remarks.**

Mr. U. S. Baer, Madison, Wis.

Mr. Chairman, Ladies and Gentlemen:

You know when I left home we were busy in court and out, as usual, and I thought when I got to Wausau I would learn to pronounce the names and get everything together. The first night I was in town I went to my room at 10 o'clock, but this man Wright, you all know him, sent two men up and pulled me out of bed and so I have had no time to fix this matter up.

I want to say first, however, that the stenographer who has done the work of this scoring contest for the last nine months is here and I have the books with me. The books are open to any member of this association to investigate



the business that has been carried on in connection with these contests.

It may be of interest to you to know that speaking of butter alone there have been in the neighborhood of one thousand entries. The amount of business the stenographer has done with the bank is \$6,500. I am not going to talk of the cheese end of it very much today. About three years ago your worthy secretary started to promote and agitate the question of holding a butter and cheese scoring contest in Wisconsin.

We had heard so much of Michigan, so much of Minnesota and so much of Iowa and their contests that we thought we would try to inaugurate one in Wisconsin. A circular letter was mailed out June 14, 1904, from the Dairy and Food Commissioner's office, which I will read to you.

Madison, Wis., June 14, 1904.

To the Butter and Cheese Makers of Wisconsin:

At the Eau Claire meeting of the Wisconsin Buttermakers' Association, the holding of a monthly scoring contest was agitated. No tangible conclusions were arrived at and nothing done.

Other states, notably Iowa and Minnesota, have found it to their advantage to have educational scoring contests, similar in plan and scope to the ones inaugurated and carried to successful conclusions by our National Creamery Buttermakers' Association. The Dairy and Food Commission wishing to do all within its power to aid the buttermakers and cheesemakers, will, if sufficient interest is shown, hold a monthly scoring contest. The plan contemplates:

First—The donating of the first exhibit by the makers to help pay expenses;

Second—The other exhibits to be sold and the proceeds returned;

Third—The exhibits to be shipped by express to Madison, with the exception of the month of September, when entries would be sent to Milwaukee and there made a part of the exhibit at the State Fair, and if the makers wished to pay the extra fees, compete for the State Fair premium;

Fourth—Contests to close with the next state meetings of the Butter and Cheese Makers' Association, where the same package would be eligible to compete for the premiums offered by the State Association.

Fifth—The exhibits of butter and cheese to be analyzed by a chemist for their fat, water and salt contents.

If you are interested in this proposed contest, we would be pleased to have you so inform us, with such criticism on the plan as outlined, as you may wish to make, and with any suggestions that you may have to offer.

If this scoring contest is inaugurated, what co-operation will you give to the undertaking? Will you make entries in the proposed scoring contest?

A prompt reply is important and is requested.

Cheesemakers will please send reply to U. S. Baer, Secretary of the Wisconsin Cheesemakers' Association, Assistant Dairy and Food Commissioner, and Cheese Expert for this Commission, care of the Dairy and Food Commission, Madison, Wisconsin.

Buttermakers will please send reply to James G. Moore, President of the Wisconsin Buttermakers' Association and Creamery Expert for this Commission, care of the Dairy and Food Commission, Madison, Wisconsin.

J. Q. EMERY, Commissioner.

We received only about a dozen or fifteen replies to this circular letter and, as I remember, during the month of April a call was sent out from the Dairy and Food Commissioner's office inviting the officers of the State Dairyman's Association, the officers of this Association, representatives of the State Dairy School and of the Agricultural College, and also the officers of the Cheese Makers' Association to meet in conference at the Dairy and Food Commission office at the State Capitol Building, in Madison.

At that conference it was decided to send out a call to the creameries and cheese factories of the state and see if we could organize a contest, in fact the contest association was organized at that meeting, and Mr. Hill, at that time president of the Wisconsin Dairyman's Association, was made

president of this contest association, Prof. Farrington was made treasurer, Mr. Moore secretary and your humble servant vice president of the association.

This time a mailing card, with a return card, was sent out to the creameries and cheese factories. We heard from somewhere in the neighborhood of 240 buttermakers and about 125 cheesemakers that they would enter into this thing and bear part of the expenses themselves.

Just a word as to the method of scoring. I told you a little something of one criticism that was made, but, Mr. President, the dairy press of the country has made very favorable comment on our method of scoring. The method of scoring the butter and cheese that has been sent to us from month to month, with the exception of the state fair scoring of both butter and cheese, the scoring of the cheese at the Cheesemakers' Convention at Milwaukee, has been to have the butter scored by three judges and the cheese scored by three judges. Those who were entered in the contest from month to month have given us each month a statement of the process of manufacture and that, taken with the numerical score and the descriptive score of the three judges, has gone into the work of framing up letters of criticism, if there were any criticisms, to the buttermaker and cheesemaker back in the factories. This meant an immense amount of labor, an immense amount. Over at the Dairy School, Dean Henry of the College of Agriculture gave the time of some of his men, particularly Mr. Marty and Mr. Benkendorf, to the work of checking in those goods, unpacking them, checking them out and shipping them. He has also tendered us free of cost the cold storage rooms at the dairy school building, and free transportation of the product back to the refrigerator car for shipment.

Commissioner J. Q. Emery has contributed largely of the time and energy of a number of his official staff, and it is very largely due to his kindly and wise counsel that this Wisconsin cheese and butter scoring contest has been successfully carried on. It has meant that Secretary Moore and others, including myself, have had to put in not alone hours

but days of our time in taking care of these exhibits from month to month, in the scoring of the exhibits and in the working out of those letters of criticism, of which I venture to say most of you have had a sample, and I want to say this that it all comes back to this point, it comes up to the man that is behind the gun, and I say to you, gentlemen that there is nothing in the way of restitution that the cheesemakers and the buttermakers of Wisconsin can hand Mr. Moore, there is nothing in the way of office of profit and trust that you can place in his keeping that will repay him for the nights and Sundays (perhaps I ought not say Sundays, but I have to) and the sacrifices that he and his family have had to make in order that those contests might meet with the success which they have had. You can thank Mr. Moore for all of this great contest that has been published through the length and the breadth of the land. It means something to the cheese factories, creameries and dairy industry of Wisconsin.

Now just a word as to future contests and our plans for continuing these contests. Recently, through Commissioner Emery, a meeting was arranged with the officers of the University of Wisconsin, the president of the University, President Van Hise, Dean W. A. Henry of the Department of Agriculture, Professor Farrington of the Dairy School, Commissioner Emery, Mr. Moore and myself. We were told at that meeting by the president of the University that he had carefully watched this work all the season and had come to the conclusion that it ought to be made a sort of University extension educational course, in connection with that institution, and he said to us "We will arrange to make a sort of department of this and provide an expert man who is in touch with the buttermakers and cheesemakers of the state of Wisconsin, to take charge of it. We will give him expert stenographic services, and we will get expert judges at the expense of the University of Wisconsin.

Now last but not least, not by any means, I want to say this, that all of this work, outside of the judging and handling of the cheese and butter, has been in the hands of a lady,

Miss Bewick who is not only an expert stenographer but also a commercial woman, a woman who knows commercial business and banking business, and if it had not been that this stenographer had been secured for this work, I rather question whether we would have been able to have pulled through the nine straight months or not.

Have you buttermakers and cheesemakers of Wisconsin paid for all this ? You have paid the expressage, you have paid the postage and you have paid \$50 a month for this stenographic work. Mr. Michels contributed his time every month for nine months; Commissioner Emery has contributed the time and energy of a number of his men, especially Mr. Moore and myself, many days in the month to carry on this work. The expense that you people have borne in connection with this work is a very small proportion of the actual expense necessary to hold a nine months' scoring contest of butter and cheese in Wisconsin. If there are any questions you would like to ask regarding this I will be glad to answer them. I will read you a few letters to show you how these contests have struck some of the boys.

#### **It Advertises Wisconsin's Dairy Products.**

"I have my check for July cheese. This contest stunt is the best that ever happened in this state. You and Jim ought to have a medal each. It advertises our goods, our factories and ourselves. It gives the public a list of cheesemakers and cheese factories that are up to snuff. Get the next call to us as early as you can."

#### **It Is An Educator.**

"I have your letter together with score cards and want to thank you for same. I did not realize that such good instructive letters could be gotten out of the information given on the entry blank and numerical and descriptive score cards. I like the idea of the three judges. It gives a variety of opinion. I am making up a scrap book of your letters from each month's contest for ready reference. I tried your May suggestions last month and got a score of four points higher in the last exhibit. My starter is much cleaner



in flavor and does not lump any more since I tried your method."

### **It Lessens Daily Labor.**

"Inclosed I am mailing you August entry blank. I did not have an official envelope for same so I send it to you direct so that you may hand it in all O. K. 'Say, Mr. Baer, you remember last year I spoke to you about wanting to sell out. Well I have changed my mind. This contest has got me woke up and the work isn't half as hard as it formerly was. This working for something seems to make cheesemaking easier. I have crawled up from 92.81 to 98 in the past three months and with God's help and the help of the contests, I hope to be a top notcher in the near future."

### **It Is An Endorsement for Makers.**

"I have just received Secretary Moore's circular letter and call for July scoring contest. I think Mr. Moore must be a very busy man for he don't move slow when out on the road. He was here once this spring. Now we are making cheese and I want to say that the cheesemaker or buttermaker who sticks to the contests is going to get the good positions at the good prices going. Everybody who reads dairy papers will know who he is and just what he is and where he can be found. Have not received check for last cheese yet."

### **It Interests the Girls.**

"I see by your letter that my cheese was not very good and that it was your opinion that it was bad, unclean milk that made bad flavor and too many holes or too much gas. You were right. My wife is helping me now. She makes the curd test every day and we send some milk home every day. Before the end of this contest, you will see our picture in the Cheese and Dairy Journal and Creamery Reporter among other prize winners."

### **It Is a Promoter of Good Fellowship.**

"I have the returns from the last scoring contest, and see that my friend J. C. got the best of me a half point on texture. There are four of us in this community in the race,



and I presume that all of them are bothering you with letters, asking how to better their cheese. The rivalry here is a friendly one. It is simply a local contest here between ourselves and we are getting lots of good out of it. We four have decided not to take a drop of milk that any one else has refused, so you see we have that end of it nailed. I am returning the entry blank and all of last month's score cards as I want additional information as to the handling of the curds so as to improve the texture above that which I have had."

### Wisconsin Butter Scoring Contest.

#### CONTEST NO. 1. MONTH OF MAY.

##### LIST OF EXHIBITORS IN FOR ONE MONTH.

1	Christ. Anderson, Woodville, Wis.....	90.50
2	Edw. Bente, Oconomowoc, Wis.....	92.83
3	J. J. Becht, Knapp, Wis.....	92.66
4	F. E. Christians, Waupaca, Wis.....	93.33
5	M. Emerson, Westby, Wis.....	93.66
6	Albert Eastman, Livingston, Wis.....	93.25
7	Henry Earll, Marshfield, Wis.....	92.83
8	O. E. Grimm, Viola, Wis.....	90.83
9	J. L. Jensen, Weyauwega, Wis.....	94.00
10	Carl Jacobson, Elkhorn, Wis.....	93.50
11	Wm. J. Klusmeyer, Janesville, Wis.....	91.25
12	Emil Krumholz, Cochrane, Wis.....	92.83
13	George A. Laing, Sechlerville, Wis.....	92.91
14	Martin Martin, Hazel Green, Wis.....	90.66
15	J. F. Madison, Mazomanie, Wis.....	94.00
16	Chas. O. Miller, Wautoma, Wis.....	93.00
17	Fred Nedvidek, Ridgeland, Wis.....	91.83
18	H. B. Oaks, Norwalk, Wis.....	93.50
19	Ole Peterson, Bloomer, Wis.....	93.33
20	Douglas Peabody, New Richmond, Wis.....	91.33
21	E. J. Rooney, Necedah, Wis.....	92.50
22	John Smith, Manawa, Wis.....	93.00
23	M. J. Sorenson, New Auburn, Wis.....	88.00
24	G. E. Soli, Manawa, Wis.....	93.33
25	W. A. Dchenk, Bonduel, Wis.....	93.83
26	Lynn Thompson, Minnesota Junction, Wis.....	93.83
27	Otto Weyer, Manitowoc, Wis.....	93.66
28	Gus H. Weber, Columbus, Wis.....	94.83
29	Louis W. Wolff, Cobb, Wis.....	92.33
30	Otto C. Wolff, Watertown, Wis.....	90.50

#### CONTEST NO. 2. MONTH OF JUNE.

##### LIST OF EXHIBITORS IN FOR TWO MONTHS.

1	Frank Ambler, Livingston, Wis.....	92.83
2	R. L. Adams, Dousman, Wis.....	94.87

3	W. H. Burweil, Endeavor, Wis.....	93.08
4	R. A. O. Bless, Reeseville, Wis.....	93.41
5	W. H. Chapman, Woodville, Wis.....	93.66
6	B. J. Ellis, Oregon, Wis.....	93.33
7	Galesburg Creamery Co., Leeman, Wis.....	92.37
8	C. Gerland, Rice Lake, Wis.....	94.16
9	Louis W. Genske, Manawa, Wis.....	93.00
10	Green Bay Pure Milk Co., Green Bay, Wis.....	91.41
11	Frank Harry, Spring Green, Wis.....	91.83
12	L. A. Halverson, Marshall, Wis.....	93.03
13	Ole Hanson, Rose Lawn, Wis.....	91.66
14	A. H. Jones, Wautoma, Wis.....	91.41
15	Joseph Jensen, Salem, Wis.....	92.66
16	O. H. Kielsmeier, Manitowoc, Wis.....	90.00
17	T. F. Knappmiller, Pearl City, Ill.....	92.58
18	E. L. Koch, Kendalls, Wis.....	93.33
19	A. M. Leemon, Fox Lake, Wis.....	94.41
20	Quirin Moersch, Peebles, Wis.....	93.16
21	A. D. McCready, Melvina, Wis.....	92.29
22	A. A. Mueller, Ixonia, Wis.....	93.00
23	Edw. Miller, Cream, Wis.....	90.83
24	E. C. Peterson, Edgerton, Wis.....	92.74
25	E. A. Paddock, Elkhorn, Wis.....	93.50
26	Popular Creamery Co., Poplar, Wis.....	93.33
27	Ben Rouu, Sparta, Wis.....	91.75
28	E. Scheberle, Brodhead, Wis.....	94.24
29	D. A. Sheldon, Lake Mills, Wis.....	90.91
30	E. L. Uehling, Shopiere, Wis.....	90.00
31	David Hall, Glendale, Wis.....	90.24

## CONTEST NO. 3. MONTH OF JULY.

## LIST OF EXHIBITORS IN FOR THREE MONTHS.

1	Albert Ahrens, Manchester, Wis.....	92.08
2	E. L. Adams, Coloma, Wis.....	92.55
3	F. W. Ashman, Lime Ridge, Wis.....	93.57
4	J. W. Benson, Cottage Grove, Wis.....	94.91
5	John Boerschinger, Bonduel, Wis.....	93.27
6	R. J. Clark, Richford, Wis.....	92.47
7	H. A. Douglas, Burlington, Wis.....	93.77
8	A. Dabareiner & Co., Hortonville, Wis.....	92.11
9	E. O. Dosch, Cashton, Wis.....	93.36
10	C. C. Graack, Arlington, Wis.....	92.74
11	C. L. Holl, Wonewoc, Wis.....	93.22
12	O. E. Knoke, New London, Wis.....	90.94
13	Fred Larson, Grantsburg, Wis.....	93.22
14	Frank O'Hearn, Boscobel, Wis.....	91.83
15	Frank A. Rivers, Marathon, Wis.....	93.16
16	G. Roch, Burke, Wis.....	93.38
17	F. G. Reckner, Emerald, Wis.....	92.44
18	Bert Somers, Fancher, Wis.....	93.88
19	B. O. Sather, Blair, Wis.....	91.88
20	W. J. Whipple, Stiles, Wis.....	91.30
21	John Wuethrick, Doylestown, Wis.....	92.99
22	W. W. Wilson, Newry, Wis.....	94.66
23	A. J. Wileman, Milton Junction, Wis.....	94.44

CONTEST NO. 4. MONTH OF AUGUST.

LIST OF EXHIBITORS IN FOR FOUR MONTHS.

1	R. E. Butler, Arkansaw, Wis.....	93.97
2	T. C. Blake, Fort Atkinson, Wis.....	94.13
3	W. L. Boss, Avalon, Wis.....	92.10
4	A. M. Babcock, Webster, Wis.....	92.12
5	Alf. Bernhard, Waupun, Wis.....	92.49
6	Beetown Creamery Co., Beetown, Wis.....	93.87
7	Albert Clark, Reedsburg, Wis.....	92.73
8	Tom Carswell, Range, Wis.....	93.33
9	J. Dotseth, Wilson, Wis.....	92.04
10	C. M. Emerson, Bloomingdale, Wis.....	93.26
11	Harry Eide, Granton, Wis.....	92.12
12	C. Gerlach, Grafton, Wis.....	92.53
13	C. W. Gillman, Reeve, Wis.....	91.91
14	J. C. Holm, Rockdale, Wis.....	93.24
15	J. E. Jones, North Andover, Wis.....	92.06
16	George Koenig, Fountain City, Wis.....	93.29
17	J. T. Lundeburg, Sun Prairie, Wis.....	92.37
18	George Meier, Arcadia, Wis.....	92.35
19	Harry Moats, Modena, Wis.....	92.95
20	C. E. Phillips, Greenwood, Wis.....	93.16
21	C. J. Porter, Berlin, Wis.....	92.20
22	Wm. Spooner, Milladore, Wis.....	93.20
23	R. V. Sleyster, Spencer, Wis.....	92.62
24	W. L. Stavrum, Elk Mound, Wis.....	93.93
25	W. W. Wyman, Waumandee, Wis.....	93.08
26	A. N. Yates, Fond du Lac, Wis.....	93.91

CONTEST NO. 5. MONTH OF SEPTEMBER.

LIST OF EXHIBITORS IN FOR FIVE MONTHS.

1	J. A. Bauer, Valton, Wis.....	93.49
2	A. H. Dowe, Fairwater, Wis.....	91.94
3	Wm. Finicle, Bloomington, Wis.....	93.06
4	C. C. Holm, Fall River, Wis.....	92.76
5	M. B. Matson, Chetek, Wis.....	92.49
6	E. J. Morrison, Chetek, Wis.....	93.33
7	Lawrence Matthews, Edmund, Wis.....	93.26
8	H. H. Noth, Wilton, Wis.....	91.93
9	J. C. Post, Richland Center, Wis.....	93.26
10	Fred Pankhurst, Hanover, Wis.....	93.56
11	H. F. Schmidt, Marshall, Wis.....	92.56
12	J. Wunsch, Viola, Wis.....	94.41
13	F. A. Viergutz, Neillsville, Wis.....	93.33
14	Gus. Trager, Mazomanie, Wis.....	93.29
15	Glendale Co-operative Creamery Co., Glendale, Wis.....	92.39

CONTEST NO. 6. MONTH OF OCTOBER.

LIST OF EXHIBITORS IN FOR SIX MONTHS.

1	Frank Bowar, Cazenovia, Wis.....	92.48
2	John E. Boettcher, Janesville, Wis.....	93.85
3	Henry Donner, Dayton, Wis.....	92.74
4	E. L. Duxbury, Green Bay, Wis.....	92.91
5	Rudolph J. Else, Johnson Creek, Wis.....	92.77
6	Geo. W. Farr, Deerfield, Wis.....	93.08
7	C. T. Gilbert, Werley, Wis.....	93.77

8	Otto Gierach, Thiensville, Wis.....	93.02
9	P. F. Higgins, Oconomowoc, Wis.....	93.28
10	F. H. Harms, Logansville, Wis.....	94.34
11	F. W. Huth, Elkhorn, Wis.....	93.56
12	W. H. Kubat, Humbird, Wis.....	93.24
13	E. H. Kielsmeier, Dansville, Wis.....	92.77
14	Paul Knoll, Johnson Creek, Wis.....	92.19
15	E. B. Melendy, Sheboygan Falls, Wis.....	94.88
16	J. S. Peterson, Meridian, Wis.....	92.38
17	Carl G. Senz, Gratiot, Wis.....	93.25
18	Frank Shepherd, Boaz, Wis.....	95.40
19	Bert C. Shelton, Haugen, Wis.....	93.66
20	A. W. Zimmerman, Cross Plains, Wis.....	93.69

## CONTEST NO. 7. MONTH OF NOVEMBER.

## LIST OF EXHIBITORS IN FOR SEVEN MONTHS.

1	Jos. Beadle, Millville, Wis.....	92.93
2	B. G. Bursch, St. Croix Falls, Wis.....	93.06
3	B. B. Cobb, Sun Prairie, Wis.....	93.31
4	A. Cole, Evansville, Wis.....	92.64
5	Jule Chandoir, Green Bay, Wis.....	93.21
6	Albert Erickson, Amery, Wis.....	93.74
7	W. H. Krebs, Evansville, Wis.....	91.80
8	Chas. H. Prust, Jefferson, Wis.....	93.81
9	Carl H. Soronson, Minnesota Junction, Wis.....	92.48
10	G. P. Sauer, Troy, Wis.....	93.73
11	S. J. Simonson, Milton, Wis.....	92.78
12	H. H. Whiting, Mazomanie, Wis.....	94.09
13	Wittenberg Creamery Co., Wittenberg, Wis.....	91.86

## CONTEST NO. 8. MONTH OF DECEMBER.

## LIST OF EXHIBITORS IN FOR EIGHT MONTHS.

1	Fred W. Borne, Oakwood, Wis.....	94.02
2	W. C. Bolte, Waterford, Wis.....	93.92
3	Aug. M. Hein, Waukesha, Wis.....	93.97
4	Herman Lewis, London, Wis.....	93.06
5	Wm. Mussehl, Beaver Dam, Wis.....	93.97
6	J. C. Mason, Montfort, Wis.....	93.15
7	Geo. E. Peterson, Withee, Wis.....	92.51
8	C. L. Passmore, Iola, Wis.....	93.49
9	J. C. Weber, Fond du Lac, Wis.....	93.37
10	T. J. Warner, Rosholt, Wis.....	93.44

## CONTEST NO. 9. MONTH OF JANUARY.

## LIST OF EXHIBITORS IN FOR NINE MONTHS.

1	F. E. Anderson, Somers, Wis.....	93.79
2	J. M. Bibby, Galesville, Wis.....	92.66
3	Fred Bartling, Orfordville, Wis.....	93.10
4	E. L. Beers, Arthur, Wis.....	93.45
5	Barre Mills Creamery Co., West Salem, Wis.....	92.32
6	S. B. Cook, Bloomer, Wis.....	92.76
7	W. J. Feind Jefferson, Wis.....	94.62
8	Geo. Galloway, Alma Center, Wis.....	91.94
9	A. F. Guelzow, Fond du Lac, Wis.....	92.51
10	Ferdinand Grimm, Chetek, Wis.....	92.12
11	L. A. Goodchild, East DePere, Wis.....	93.62

12	E. J. Hildeman, Chippewa Falls, Wis.....	93.06
13	L. P. Holgerson, Troy Center, Wis.....	94.22
14	J. J. Jackson, Union Grove, Wis.....	95.09
15	Aug. J. Koehn, Ellenboro, Wis.....	93.66
16	J. F. Magrane, Rusk, Wis.....	92.81
17	A. McLane, Whitewater, Wis.....	93.56
18	E. C. McCormick, Plover, Wis.....	94.06
19	G. H. Nielson, East Troy, Wis.....	94.32
20	Thomas Netland, Deerfield, Wis.....	94.58
21	Lauritz Olson, West DePere, Wis. ....	93.85
22	E. S. Parmley, Footville, Wis.....	92.63
23	Aug. J. Schultz, Brodhead, Wis.....	92.42
24	Charles Sass, Mt. Horeb, Wis.....	93.93
25	John Schield, Fall Creek, Wis.....	94.08
26	Ed. Torpey, Reeseville, Wis.....	92.38
27	W. A. Voigt, Merrill, Wis.....	93.47
28	Hugh Wallace, Ft. Atkinson, Wis.....	92.84
29	F. M. Werner, Waterloo, Wis.....	94.33
30	John Weisensel, Blue Mounds, Wis.....	94.17
31	E. H. Weber, Beaver Dam, Wis.....	94.08

### Diplomas.

#### MAY

##### CONTEST NO. 1.

128 ENTRIES

	Score
1st place, F. E. Anderson, Somers, Wis.....	98.00
2nd place, August M. Hein, Waukesha, Wis.....	97.50
3rd place, B. C. Shelton, Haugen, Wis.....	97.00
Total average score 93.06.	

#### JUNE

##### CONTEST NO. 2

133 ENTRIES

1st place, Beetown Creamery Co., Beetown, Wis.....	97.50
2nd place, J. C. Weber, Fond du Lac, Wis.....	97.00
3rd place, A. J. Wileman, Milton Junction, Wis.....	96.50
Total average score 92.89.	

#### JULY

##### CONTEST NO. 3.

140 ENTRIES

1st place, Carl Holm Sorenson, Minnesota Junction, Wis.....	98.00
2nd place, John Weisensel, Blue Mounds, Wis.....	97.50
3rd place, G. H. Nielson, East Troy, Wis.....	97.00
Total average score 93.49.	

#### AUGUST

##### CONTEST NO. 4

126 ENTRIES

1st place, E. L. Beers, Arthur, Wis.....	97.50
2nd place, H. H. Whiting, Mazomanie, Wis.....	97.00
3rd place, F. M. Werner, Waterloo, Wis.....	96.50
Total average score 93.39.	



## SEPTEMBER

## CONTEST NO. 5

117 ENTRIES

1st place, W. L. Stavrum, Elk Mound, Wis.....	96.75
2nd place, Frank Shepherd, Boaz, Wis.....	96.50
3rd place, E. B. Melendy, Sheboygan Falls, Wis.....	96.00
Thomas Netland, Deerfield, Wis.....	96.00
Total average score	92.20.

## OCTOBER

## CONTEST NO. 6.

89 ENTRIES

1st place, W. J. Feind, Jefferson, Wis.....	97.50
2nd place, Frank Shepherd, Boaz, Wis.....	97.00
3rd place, E. H. Weber, Beaver Dam, Wis.....	96.50
Total average score	93.19.

## NOVEMBER

## CONTEST NO. 7

63 ENTRIES

1st place, Fred W. Borne, Oakwood, Wis.....	97.50
2nd place, A. M. Leemon, Fox Lake, Wis.....	97.00
3rd place, William Mussehl, Beaver Dam, Wis.....	96.50
Total average score	93.96.

## DECEMBER

## CONTEST NO. 8

58 ENTRIES

1st place, F. M. Werner, Waterloo, Wis.....	97.00
2nd place, Thomas Netland, Deerfield, Wis.....	96.50
3rd place, C. L. Passmore, Iola, Wis.....	96.00
A. McLane, Whitewater, Wis.....	96.00
Total average score	92.69.

## JANUARY

## CONTEST NO. 9

54 ENTRIES

1st place, J. J. Jackson, Union Grove, Wis.....	96.00
2nd place, H. F. Harms, Logansville, Wis.....	95.50
3rd place, L. P. Holgerson, Troy Center, Wis.....	95.00
G. P. Sauer, Troy, Wis.....	95.00
Total average score	92.03.

## HIGHEST AVERAGE SCORE FOR NINE MONTHS.

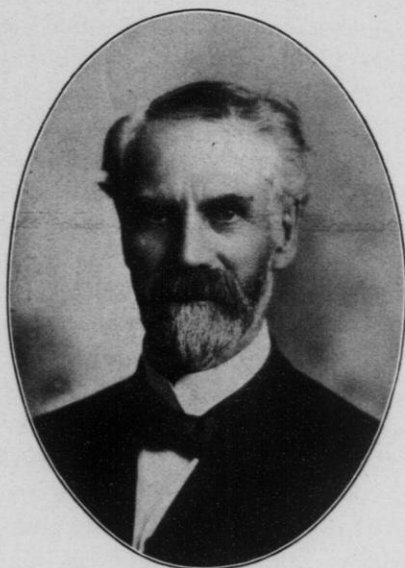
## PRIZE WINNERS.

1st, J. J. Jackson, Union Grove, Wis.....	95.06
2nd, F. M. Werner, Waterloo, Wis.....	94.83
3rd, W. J. Feind, Jefferson, Wis.....	94.62

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**The President:** The next is awarding of prizes and diplomas to those participating in the contest, by Hon. J. Q. Emery.





J. Q. EMERY.

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**Awarding of Special Prizes, Medals, Diplomas and Pro Rata Premium Fund.**

By J. Q. Emery, Dairy and Food Commissioner.

That great Athenian orator, Pericles, when called upon in accordance with the custom of the ancient city of Athens to pronounce an oration on the merits and achievements of the Athenian soldiers who had fallen in defense of their country, began that renowned oration by deprecating the custom, which demanded a speech on such an occasion, claiming that those who had acted nobly should only be honored by noble acts, and that their glory should not be risked on the oratory of one man.

Though the special prizes, medals, diplomas, pro rata premiums awarded are each an act that speaks with an eloquence all its own, the management has seen fit to invite me to accompany these awards with some remarks that the occasion may suggest as appropriate.

Contests have been common in all countries and in all ages. There have been contests of war and contests of peace; contests for gain and contests for honor; contests for amusement and contests for education; contests innumerable and of innumerable kinds. In some of the famous Olympic games the winner received as his reward a wreath from the sacred olive tree and was publicly proclaimed victor, an object of ambition with the noblest and wealthiest of the Greeks. The victor became a marked man in his state; he was considered to have conferred upon himself and his family everlasting glory. Ovations and many substantial honors were bestowed on him. His praises were sung by eminent poets, and often his statue was erected in the sacred grove of Jupiter at Olympia.

These Olympic games so appealed to the imagination of St. Paul that in his first letter to the Corinthians, he likened the struggles of Christians to them in his famous exhortation "Let us lay aside every weight and the sin that doth so easily beset us and let us run with patience the race that is set before us".

I am quite sure that this exhortation must have recurred many times to the buttermakers, who have engaged for the past nine months in the Wisconsin Educational Scoring Contest. Again and again have you been deeply conscious of many weights and besetting sins in the buttermaking business that were to be set aside and the great and long continued patience required to run this nine months' race that was set before you if victory were to crown your efforts. These weights and besetting sins that were to be laid aside were by no means simply those that were personal to the maker. They were those that were common to the creamery business. This contest has been the means of setting forth in bold relief to the contestants the weights and besetting creamery, butter-making sins that must be laid aside. It has emphasized in each contestant's mind the fact that in this branch of business the creamery buttermaker cannot live to himself alone—that, using another of St. Paul's figures, the creamery buttermaking body is not one member, but many—

and that in that body, the eye cannot say unto the hands, I have no need of thee; nor again, the head to the feet, I have no need of you, but the members should have the same care one for another; and whether one member suffers, all members suffer with it, or if one member be honored, all members rejoice with it.

You winners have brought honor upon yourselves, and you and all those associated with you in this contest, those who have planned it and those who have managed it, those makers who have participated in the contest, and the patrons who have furnished excellent milk for manufacture into butter, the honors of these prizes and medals, the dairy and daily press who have aided and encouraged the undertaking and given wide publicity to the scorings have unitedly contributed to honor the Wisconsin creamery buttermaking industry. The report of the scorings in the contest has called wide spread attention to the high quality of Wisconsin creamery butter. It is an open secret, that large purchasers of creamery butter have declared that no state in the union produces a larger percentage of "creamery extras" than does Wisconsin.

It is an open secret, that during the past few years at least, gratifyingly large numbers of Wisconsin creameries have in the conduct of their business adopted the state's motto "FORWARD" as their own.

It is an open secret, that one of the largest creamery butter purchasing firms in this country, if not in the world, has asserted that Wisconsin has been producing during the past season creamery butter of better quality than that state whose exploitation of her creamery products is familiar to the country.

In this connection the report of the State Board of Managers of the St. Louis Worlds Fair upon the subject of the Dairy Exhibit seems both appropriate and timely. Referring to our butter exhibit that report states: "While our exhibits did not command the highest awards announced in this department, Wisconsin had no peer in the class of product presented, which represented the ordinary commercially

obtainable product bought in the open market, as representative of the output of the best dairies and creameries from different sections of the state. That is to say the Wisconsin butter shown in competition was not from selected cows, specially fed, whose milk had special care and then had its cream converted into butter by the most skilled buttermakers of the state, and then packed and shipped with peculiar safeguards with a view to the highest scoring that might possibly be obtained. Wisconsin's exhibit was made up of such marketings of butter as any St. Louis buyer could have obtained at the same time, selected from all parts of the state, handled and forwarded by the ordinary means of shipment. It had no equal in a similarly presented exhibit. Higher scorings were made where, after months of careful investigation and scientific testing by many skilled inspectors, a selected list of cows was secured, systematic feeding was followed, the milk converted into butter by the most skilled buttermakers of a great state, and the butter handled, expedited and forwarded with the greatest possible safeguards and dispatch. While this, in a way, as demonstrating what may possibly be accomplished by following such ideal methods, was gratifying and stimulating to the industry, it does not detract from the prominence that was earned by Wisconsin for its faithful exhibit of unequalled commercially obtainable product, and the benefits certain to be derived therefrom."

It has been conceded that Wisconsin creamery products have not commanded that relatively high rank that has been accorded to Wisconsin cheese factory products. But she is now gaining that position by leaps and bounds. Educational Scoring Contests, as this one has been conducted, tend not only to improve the skill of the individual buttermakers, but to attain that commanding position by bringing the high quality and real merit of Wisconsin butter into deserved recognition.

Some of you victors recognize, I am sure, that you have won by a hair's breadth. You have had competitors that have been worthy of your best efforts. Again permit me to refer to that famous oration of Pericles. Speaking in the

loftiest terms of the merits of the Athenian soldiers, he declared that it was no disgrace to be beaten by such men. And when I recall the excellence of the products you have contributed to this contest, as indicated by the figures reporting the scores, I here declare that to you who have not been winners, it is without dishonor not to have won against such superb competitors.

I know there are letters coming to the gentlemen having scores from different sources, indicating that some of the men who have won high scores have already had offers very largely increasing their salaries to go to some other place, but it seems so far that the men for whom they have been working were entirely satisfied to keep them and raise their salaries in order to retain them.

**Mr. Moore:** Mr. Werner was offered a thousand dollars a year to leave his present position on the scores he received in this monthly scoring contest, but his employer said he could not afford to let him go no matter what salary he was offered. At the Cheesemakers' convention, one of the contestants told me he had been getting \$600 a year and his house rent, and had been offered a position at \$1,000 a year and his rent, and he attributed it all to the contest. He said the expenses were about \$12.00 and \$400 a year were pretty good returns for investments of \$12.00.

**Mr. Emery:** Mr. F. E. Anderson is in the contest at this Buttermakers' Association, winning the first score of 96 and receives a gold medal. This is presented by the Association. He also receives a gold watch charm presented by Averbek & Co. of Madison.

Mr. W. G. Carl, of West Salem, wins the second highest score, 95.5, and receives a silver medal.

In the nine monthly educational scoring contest, Mr. J. J. Jackson, of Union Grove, is first with a score of 95.6. He has the silver cup presented by Mr. E. Sudendorf, a gold watch presented by the Creamery Journal, of Waterloo, Iowa, and a gold watch presented by the J. B. Ford Company of Wyandotte, Mich. He also receives a leather covered chair, donated by Mr. S. A. Cook, of Neenah.



Let me say, in regard to these chairs, that when this contest was first undertaken, one morning early the telephone bell rang and Mr. Baer went to the 'phone, and I heard him talking to Mr. Cook. Mr. Cook, it seemed, was very eager to make some presents, to any extent almost; it was up to Mr. Baer to say how much in the way of presents for the winners in the cheesemaking contest, and it resulted in three prizes like these chairs. Well somehow after that cheese scoring contest Mr. Moore got an article in the papers to the effect that he wished some good friend would make the buttermakers such a present; of course Mr. Cook saw this and so along came a check with a letter saying he was just as good a friend of the buttermakers as of the cheesemakers.

The second in this nine months' scoring contest is F. M. Werner, of Waterloo, Wis., with a score of 94.83. He receives one of the leather covered chairs donated by Mr. Cook, a diploma, and also a carving set with stag handle, donated by the J. B. Ford Co.

Mr. W. J. Freind, the third winner in the contest, gets a leather covered chair from Mr. Cook and also a silver plated bird and steak set.

In my judgment never in the history of this state has the local creamery industry been so menaced as at the present time. If our local creamery interests in Wisconsin, this magnificent dairy state with a total annual income from her dairy products of more than fifty-seven million dollars, is to continue and advance that industry, there are certain conditions that are absolutely indispensable. First and foremost, cleanliness in dairy products from cow to consumer; second in our creamery work the testing of butterfat in cream or milk of the patron must be done with intelligence, with painstaking care, and with absolute honesty; third, there must be no discrimination in railroad transportation by the roads between the various classes of producers of these dairy products.

Now, gentlemen, this is a serious proposition and there is no body of men so called upon to deal with this proposition as the Wisconsin Dairymen's Association and the Wisconsin



Buttermakers' Association. I state to you things that I know, and I say a local creamery is charged one dollar a hundred to ship its butter to Chicago by express. Now keep that in mind; at the same time, from the same place they take one hundred pounds of cream to Chicago for 26c. The cream is 40 per cent butterfat. Now, under the arrangements, a large proportion of this cream that is shipped to Chicago centralizers averages 40 per cent butterfat. It amounts to this, that the Chicago centralizers get their butter for 52c a hundred for transportation charges, while the Wisconsin local creamery pays \$1.00 a hundred to get its butter to Chicago. Gentlemen, that is not a square deal. In addition to this, the railroads return the cream cans free of charge, they do this by shipping as baggage.

Thus it will be seen that by this action of the railroads the Wisconsin local creamery is placed in a position of particular hardship if this thing continues. No Chicago centralizer, nor any other centralizer can get out of a farmer's cream any more, honestly, than the local co-operative creamery can get out. Therefore it is to the interest of every Wisconsin farmer to stand by the Wisconsin local creamery. He gets all there is in the over-run, and everything! The dairy sentiment of our state, the railroad commission and all the forces of our state should stand like a solid wall in defense of our dairy interest as a part of Wisconsin. Not only should they stand as a stone wall, but should be just as aggressive as a mighty army seeking to gain what is right and just in these matters. The Creamery Buttermakers' Association can do much to bring this matter to a right turn. I thank you.

Madison, Wis., Aug. 27, 1907.

## To the Exhibitors of the Wisconsin Scoring Contest Association

Gentlemen:

I submit herewith my report as treasurer of the Wisconsin Scoring Contest Association for the year 1906-7. I do this in compliance with resolutions passed by the convention of the Buttermakers' Association which was held at Wausau, Feb. 7, 1907. The report, as you will see, is divided into three sections. A summary report of each monthly contest is given which includes the receipts for the butter and cheese sold and other income we may have had during that month. The credit side of these summaries gives the disbursements for each month showing check numbers which are itemized in part three. The second part is a recapitulation of the nine contests. It also shows a few items that were drawn on the accrued balance in order to lower the expenses from time to time.

The third part of the report gives the checks as issued in their numerical order.

1906		May Contest No. 1.	
To	3302½ lbs. Butter.....	\$566.94	
To	1012 lbs. Cheese.....	91.01	
			657.95
By	Supplies .....Check No. 172	26.36	
By	Stenographer .....Check No. 41	50.00	
By	Judge (Michels).....Check No. 173	7.99	
By	Checks to Participants .....Check No. 1-40 Inc.		
	Check No. 42-171 Inc.	571.28	
			655.63
Balance	.....	2.32	
			657.95
1906		June Contest No. 2.	
To	3091 lbs. Butter.....	\$595.01	
To	1707½ lbs. Cheese.....	180.52	
			775.53

PROCEEDINGS OF SIXTH ANNUAL MEETING

173

By Supplies .....	Check No. 372	31.70
By Judge (Michels) .....	Check No. 370	8.00
By Judge (McCready) .....	Check No. 371	3.60
By Stenographer .....	Check No. 373	50.00
By Checks to Participants .....	Check No. 174-369 Inc.	675.28

768.58

Balance ..... 6.95

775.53

1906 July Contest No. 3.

To 3122½ lbs. Butter.....	\$593.27
To 1653 lbs. Cheese.....	178.93

772.20

By Supplies .....	Check No. 575	28.11
By Stenographer .....	Check No. 576	50.00
By Judge (Michels) .....	Check No. 578	8.00
By Judge (Nesbit) .....	Check No. 579	3.60
By Judge (McCready) .....	Check No. 580	3.60
By Checks to Participants.....	Checks No. 374-574 Inc.	

Check No. 577 669.96

763.27

Balance ..... 8.93

772.20

1906 August Contest No. 4.

To 2626 lbs. Butter .....	\$544.74
To 1972 lbs. Cheese .....	232.28
To Roach and Seeber pro rata share expense.....	3.60

780.62

By Supplies .....	Checks No. 658, 775, 776	31.95
By Labor .....	Check No. 772	5.00
By Stenographer .....	Check No. 774	50.00
By Judge (Michels) .....	Check No. 773	8.00
By Checks to Participants .....	Checks No. 581-657 Inc	

Checks No. 659-771 Inc. 684.71

779.66

Balance ..... 96

780.62

1906 September Contest No. 5.

To Butter .....	\$910.81
To Cheese .....	583.82
Received from Sec. True .....	16.35

1510.98

## WISCONSIN BUTTERMAKERS' ASSOCIATION

By Supplies .....	Check No. 1051	10.21
By Stenographer and stamps .....	Check No. 1052	67.02
By Entrance fees .....	Check No. 1050	106.00
By Checks to Participants.....	Checks No. 779-1049 Inc.	1327.71

1510.94

Balance ..... 04

1510.98

## 1906                      October Contest No. 6

To 1880 lbs. Cheese .....	\$180.72
To 1723 lbs. Butter .....	430.75
To Cheese left in M. ....	11.22
To Butter left in M. ....	36.75
From Roach & Seeber .....	2.88

667.67

By Supplies .....	Checks No. 1191-1195	9.14
By Stenographer .....	Check No. 1192	50.00
By Judge (Michels) .....	Check No. 1193	8.00
By Judge (Meyer) .....	Check No. 1194	2.45
By Checks to Participants .....	Checks No. 1053-1190 Inc.	590.90

660.49

Balance ..... 7.18

667.67

## 1906                      November Contest No. 7.

To 1294 lbs. Butter .....	\$323.50
To 1263 lbs. Cheese .....	153.55
Due from Roach & Seeber .....	4.02

481.07

By Supplies .....	Checks No. 1298-1299	9.71
By Stenographer and stamps.....	Check No. 1300	62.24
By Checks to Participants .....	Checks No. 1197-1297 Inc.	406.92

478.87

Balance ..... 2.20

481.07

## 1906                      December Contest No. 8.

To 1187 lbs. Butter .....	\$344.33
To 1199 lbs. Cheese .....	153.77
To entries for Roach & Seeber .....	2.84
To error in Schmitt & Kiehls' check .....	100.00

600.94

# PROCEEDINGS OF SIXTH ANNUAL MEETING

175

By Supplies .....	Check No. 1396	7.46
By Stenographer and stamps .....	Check No. 1397	60.70
By error in check from Schmitt & Kiehl.....	Check No. 1395	100.00
By Checks to Participants .....	Checks No. 1302-1394 Inc.	432.78

600.94

## 1907 January Contest No. 9.

To 1144½ lbs. Butter .....	\$355.10
To Amount due from Roach & Seeber .....	4.76
To amount received from A. Cole .....	1.00

360.86

By Supplies .....	Checks No. 1447-1449	13.43
By Stenographer .....	Check No. 1448	25.00
By Checks to Participants ....	Checks No. 1399-1446 Inc.	322.35

360.78

Balance .....	08
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360.86

## RECAPITULATION.

### Receipts.

May .....	657.95
June .....	775.53
July .....	772.20
August .....	780.62
September .....	1510.98
October .....	667.67
November .....	481.07
December .....	600.94
January .....	360.86
	6607.82

### Expenditures.

May .....	\$ 665.63
June .....	768.58
July .....	763.27
August .....	779.66
September .....	1510.94
October .....	660.49
November .....	478.87
December .....	600.94
January .....	360.78

6579.16

Check No. 789 settled by	
Mr. True .....	95
	6608.77

Check No. 1196 .....	14.50
Check No. 1301 .....	2.45
Net balance on hand ..	12.66

6608.77

By way of explanation it may be noted that in dividing the total receipts for each month among the contestants it was sometimes impossible to make an exact division, thereby leaving a small undivided balance; during the nine months these aggregated \$28.66. Out of this balance we issued check No. 1196 for \$14.50 for stamps and check No. 1301 for

\$2.45 to defray expressage. The sum of these two, \$16.95, deducted from the \$28.66, leaves a balance of \$11.71. During the September contest held at the State Fair, a check (No. 789) was drawn for 95c which in some way was lost and rather than tie up matters Secretary True settled for the amount out of the State Fair funds. This added to the \$11.71 gives a balance of \$12.66 on hand at the close of the scoring contests. This amount will undoubtedly only partially cover the expense necessary in the final settlement of the affairs of the Association.

## Check No.

1.	H. A. Kalk, Plymouth, Wis.....	\$ 3.81
2.	M. J. Mahlik, Pilson, Wis.....	2.15
3.	B. W. Radell, Richland Center, Wis.....	1.34
4.	Geo. Eichell, Brandon, Wis.....	2.24
5.	P. W. Knudson, Cazenovia, Wis.....	1.25
6.	W. O. Stanton, Oostburg, Wis.....	1.34
7.	S. R. Radtke, Split Rock, Wis.....	1.34
8.	Chas Gartman, Sheboygan, Wis.....	.90
9.	Leo J. Geimer, Mishicott, Wis.....	1.43
10.	O. W. Becker, Lynn, Wis.....	1.70
11.	Emil Falk, New Holstein, Wis.....	1.25
12.	O. F. Kielsmeier, Manitowoc, Wis.....	.88
13.	Ed. Kalmerton, Fredonia, Wis.....	3.81
14.	F. O. Schwingel, Avoca, Wis.....	2.24
15.	U. S. Johnson, Brandon, Wis.....	1.83
16.	J. W. Cross, Mauston, Wis.....	1.97
17.	E. G. Schwingel, Avoca, Wis.....	2.15
18.	Geo. H. Bushman, Abbotsford, Wis.....	1.25
19.	Otto C. Duebner, Manitowoc, Wis.....	1.25
20.	Pat Wallace, Hortonville, Wis.....	2.51
21.	F. Schiffler, Standard, Wis.....	1.34
22.	O. F. Greunke, Clintonville, Wis.....	1.52
23.	E. Sigelkow, Cleveland, Wis.....	1.34
24.	Chris. Krask, Avoca, Wis.....	2.24
25.	O. E. Muehlberg, Fredonia, Wis.....	2.42
26.	H. L. Mueller, Sheboygan Falls, Wis.....	1.43
27.	A. G. Laabs, Medford, Wis.....	1.34
28.	L. H. Sawyer, Loyd, Wis.....	2.24
29.	C. H. Brimmer, Plain, Wis.....	1.34
30.	C. J. McCormick, Avoca, Wis.....	1.34
31.	Chris Schmahl, Elkhart Lake, Wis.....	1.16
32.	C. F. Brinkman, Coon Valley, Wis.....	1.78



## Check No.

33. J. J. Reid, Oconomowoc, Wis.....	4.02
34. Hugo Wilkowski, Zander, Wis.....	1.07
35. A. T. Bruhn, Spring Green, Wis.....	1.43
36. G. W. Kruell, Spring Green, Wis.....	1.34
37. T. A. Ubbelohde, Glenbeulah, Wis.....	2.15
38. G. M. Matzwick, Kiel, Wis.....	1.09
39. W. A. Tess, Mishicott, Wis.....	1.25
40. Casper Anderegg, La Crosse, Wis.....	1.38
41. D. Bewick, (Stenographic work) .....	50.00
42. Frank Bowar, Cazenovia, Wis.....	2.77
43. J. C. Post, Richland Ctr., Wis.....	4.98
45. F. A. Christians, Waupaca, Wis.....	6.34
44. Wm. Spooner, Milladore, Wis.....	2.94
46. Ferdinand Grimm, Chetek, Wis.....	3.11
47. Jas. F. McGill, Green Bay, Wis.....	10.08
48. M. B. Mattson, Chetek, Wis.....	10.08
49. Geo. W. Farr, Deerfield, Wis.....	2.77
50. G. Gerland, Rice Lake, Wis.....	3.11
51. Geo. E. Peterson, Withee, Wis.....	9.25
52. Hugh Wallace, Ft. Atkinson, Wis.....	2.94
53. Richard Butler, Arkansaw, Wis.....	9.04
54. Glendale Co-op Cry. Co., Glendale, Wis.....	3.28
55. Edw. Bente, Oconomowoc, Wis.....	4.81
56. Henry A. Douglas, Burlington, Wis.....	2.94
57. John F. Magrane, Rusk, Wis.....	2.94
58. O. A. Kielsmeier, Manitowoc, Wis.....	2.77
59. H. H. Whiting, Mazomanie, Wis.....	2.94
60. J. W. Whipple, Stiles, Wis.....	4.98
61. Barre Mills Cry. Co., West Salem, Wis.....	2.94
62. Frank Harry, Spring Prairie, Wis.....	2.43
63. F. E. Anderson, Somers, Wis.....	2.77
64. J. S. Peterson, Meridan, Wis.....	3.11
65. E. J. Hildeman, Chippewa Falls, Wis.....	3.11
66. Geo. Galloway, Alma Center, Wis.....	2.77
67. Frank Ambler, Livingston, Wis.....	4.30
68. L. Dabareiner, Hortonville, Wis.....	3.11
69. W. H. Burwell, Endeavor, Wis.....	10.08
70. Otto Weyer, Manitowoc, Wis.....	8.55
71. Ole Peterson, Bloomer, Wis.....	3.45
72. Herman Lewis, London, Wis.....	2.77
73. Wittenberg Cry Co., Wittenberg, Wis.....	4.47
74. Carl H. Sorenson, Minnesota Jct., Wis.....	2.60
75. H. E. Schmidt, Marshall, Wis.....	2.94
76. Douglas Peabody, New Richmond, Wis.....	9.74
77. Wm. C. Boldt, Waterford, Wis.....	9.74

## Check No.

78.	Galesburg Cry. Co., Leeman, Wis.....	2.51
79.	L. W. Genske, Manawa, Wis.....	9.50
80.	Martin Martin, Hazel Green, Wis.....	2.77
81.	John Smith, Manawa, Wis.....	4.57
82.	Gus. Trager, Mazomanie, Wis.....	2.94
83.	John Wuethrich, Doylestown, Wis.....	2.94
84.	J. M. Bibby, Galesville, Wis.....	2.60
85.	W. H. Kubat, Humbird, Wis.....	2.60
86.	G. P. Sauer, Troy, Wis.....	3.11
87.	Jos. B. Beadle, Millville, Wis.....	4.64
88.	G. H. Weber, Columbus, Wis.....	3.11
89.	Carl H. Lenz, Gratiot, Wis.....	2.77
90.	E. L. Parmley, Footville, Wis.....	2.60
91.	Aug. Schultz, Brodhead, Wis.....	2.77
92.	R. L. Adams, Dousman, Wis.....	2.94
93.	C. Gerlach, Grafton, Wis.....	2.94
94.	Bert Somers, Fancher, Wis.....	3.11
95.	E. H. Kielsmeier, Danville, Wis.....	4.81
96.	W. H. Krebs, Evansville, Wis.....	4.47
97.	Albert Ahrens, Manchester, Wis.....	3.11
98.	B. B. Cobb, Sun Prairie, Wis.....	2.60
99.	E. J. Morrison, Chetek, Wis.....	2.99
100.	L. A. Goodchild, East Depere, Wis.....	2.77
101.	A. W. Zimmermann, Cross Plains, Wis.....	3.11
102.	C. L. Passmore, Iola, Wis.....	4.64
103.	B. O. Sather, Blair, Wis.....	4.81
104.	G. H. Nielson, East Troy, Wis.....	2.99
105.	B. C. Shelton, Haugen, Wis.....	3.11
106.	R. A. O. Bless, Reeseville, Wis.....	3.11
107.	Aug. J. Koehn, Ellenboro, Wis.....	4.13
108.	E. Scheberle, Brodhead, Wis.....	2.99
109.	R. V. Sleyster, Spencer, Wis.....	2.77
110.	F. M. Werner, Waterloo, Wis.....	2.60
111.	L. P. Helgersen, Troy Center, Wis.....	2.94
112.	A. H. Dowe, Fair Water, Wis.....	3.11
113.	E. O. Dosch, Cashton, Wis.....	4.98
114.	W. A. Voigt, Merrill, Wis.....	2.94
115.	Fred Bartling, Orfordville, Wis.....	3.11
116.	W. W. Wilson, Newry, Wis.....	3.11
117.	J. F. Madison, Mazomanie, Wis.....	2.77
118.	P. J. Higgins, Oconomowoc, Wis.....	4.81
119.	T. J. Warner, Rosholt, Wis.....	4.81
120.	Paul Knoll, Johnson Creek, Wis.....	2.77
121.	Ben Roow, Sparta, Wis.....	2.60
122.	J. A. Bauer, Valton, Wis.....	2.77

## Check No.

123.	Albert Clark, Reedsburg, Wis.....	2.77
124.	Rudolph J. Else, Johnson Creek, Wis.....	2.77
125.	E. B. Melendy, Sheboygan Falls, Wis.....	2.94
126.	M. M. Sorenson, New Auburn, Wis.....	2.94
127.	John Weisensel, Blue Mounds, Wis.....	2.77
128.	Chas. Prust, Jefferson, Wis.....	2.60
129.	T. C. Blake, Ft. Atkinson, Wis.....	3.28
130.	Aug. M. Hein, Waukesha, Wis.....	2.94
131.	J. E. Mason, Montford, Wis.....	2.59
132.	A. Cole, Evansville, Wis.....	4.98
133.	Frank A. Rivers, Marshall, Wis.....	2.77
134.	E. L. Beers, Arthur, Wis.....	4.30
135.	W. J. Feind, Jefferson, Wis.....	2.60
136.	H. B. Oaks, Norwalk, Wis.....	2.60
137.	Geo. Koenig, Fountain City, Wis.....	3.11
138.	John T. Lundeborg, Sun Prairie, Wis.....	2.77
139.	Louis W. Wolf, Cobb,.....	2.77
140.	E. H. Weber, Beaver Dam, Wis.....	2.94
141.	Geo. Meier, Arcadia, Wis.....	4.98
142.	E. C. Peterson, Edgerton, Wis.....	2.94
143.	J. Wunsch, Viola, Wis.....	2.60
144.	W. W. Weyman, Jr., Waumandee, Wis.....	2.34
145.	S. J. Simonson, Milton, Wis.....	2.94
146.	Ed. Torpey, Reeseville, Wis.....	2.77
147.	B. G. Bursch, St. Croix, Wis.....	2.94
148.	F. W. Borne, Oakwood, Wis.....	2.50
149.	A. McLane, Whitewater, Wis.....	3.11
150.	Fred Larson, Grantsville, Wis.....	3.11
151.	A. F. Guelzow, Fond du Lac, Wis.....	3.28
152.	W. L. Stavrum, Elk Mound, Wis.....	2.77
153.	D. A. Sheldon, Lake Mills, Wis.....	3.11
154.	Chas, Sass, Mt. Horeb, Wis.....	10.25
155.	Lauritz Olsen, West De Pere, Wis.....	2.94
156.	F. A. Viergutz, Neillsville, Wis.....	2.94
157.	E. J. Rooney, Necedah, Wis.....	9.74
158.	John Schield, Fall Creek, Wis.....	2.94
159.	S. B. Cook, Bloomer, Wis.....	2.94
160.	F. W. Ashman, Lime Ridge, Wis.....	10.08
161.	Tom Carswell, Range, Wis.....	2.94
162.	E. L. Adams, Coloma, Wis.....	2.59
163.	Quirin Moersch, Peebles, Wis.....	5.15
164.	Henry Dorner, Dayton, Wis.....	2.77
165.	E. C. McCormick, Plover, Wis.....	2.94
166.	A. Erickson, Amery, Wis.....	2.94
167.	J. J. Jackson, Union Grove, Wis.....	3.11

## Check No.

168.	E. L. Duxbury, Green Bay, Wis.....	2.77
169.	Thos. Netland, Deerfield Wis.....	3.11
170.	C. F. Gilbert, Werley, Wis.....	9.74
171.	Otto Gierlach, Thiensville, Wis.....	2.60
172.	J. G. Moore, (Stamps 1/8 Printing Bills etc.,).....	26.36
173.	M. Michels, (Judge Travelling Expenses).....	7.99
174.	W. J. Fiend, Jefferson, Wis.....	3.09
175.	C. C. Holm, Fall River, Wis.....	3.57
176.	Frank Bowar, Bolton, Wis.....	3.28
177.	J. A. Bower, Valton, Wis.....	3.28
178.	J. Weisensel, Blue Mounds, Wis.....	3.28
179.	G. E. Peterson, Withee, Wis.....	5.69
180.	G. Galloway, Alma Center, Wis.....	3.09
181.	C. E. Phillips, Greenwood, Wis.....	3.28
182.	F. A. Viergutz, Neillsville, Wis.....	3.38
183.	Jule Chandoir, Green Bay, Wis.....	3.28
184.	H. H. Noth, Milton, Wis.....	3.28
185.	J. C. Mason, Montford, Wis.....	3.57
186.	J. J. Becht, Knapp, Wis.....	11.66
187.	Barre Mills Cry. Co., West Salem Wis.....	3.19
188.	Richard Butler, Arkansaw, Wis.....	3.09
189.	Wm. Mussehl, Beaver Dam, Wis.....	3.19
190.	Frank Shepherd, Boaz, Wis.....	11.46
191.	C. Gerlach, Grafton, Wis.....	3.19
192.	H. H. Whiting, Mazomanie, Wis.....	3.38
193.	F. G. Poch, Burke, Wis.....	3.09
194.	J. J. Jackson, Union Grove, Wis.....	3.38
195.	F. E. Anderson, Somers, Wis.....	2.83
196.	T. C. Blake, Ft. Atkinson, Wis.....	3.76
197.	E. C. Parmely, Footville, Wis.....	3.28
198.	J. W. Benson, Cottage Grove, Wis.....	3.38
199.	M. B. Mattson, Chetek, Wis.....	3.76
200.	J. M. Bibby, Galesville, Wis.....	3.09
201.	Chas. H. Prust, Jefferson, Wis.....	3.09
202.	R. J. Else, Johnson Creek, Wis.....	3.28
203.	W. W. Weyman, Waumandee, Wis.....	3.38
204.	Aug Schultz, Brodhead, Wis.....	3.09
205.	F. G. Reckner, Emerald, Wis.....	3.57
206.	H. F. Schmidt, Marshall, Wis.....	3.57
207.	W. H. Krebs, Evansville, Wis.....	3.09
208.	Theo. F. Knappmiller, Pearl City, Ill.....	5.88
209.	Beetown Cry. Co., Beetown, Wis.....	3.38
210.	Bert Somers, Fancher, Wis.....	3.57
211.	Fred Larson, Grantsburg, Wis.....	3.38
212.	B. G. Bursch, St. Croix Falls, Wis.....	3.38

## Check No.

213.	E. B. Melendy, Sheboygan Falls, Wis.....	3.19
214.	A. H. Jones, Wautoma, Wis.....	3.38
215.	J. L. Jensen, Weyauwega, Wis.....	4.15
216.	Wittenberg Cry. Co., Wittenberg, Wis.....	5.69
217.	Lawrence Matthews, Edmund, Wis.....	3.09
218.	Paul Knoll, Johnson Creek, Wis.....	3.09
1450.	J. C. Weber, Fond du Lac.....	3.38
(The next above in place of 219.)		
220.	Hugh Wallace, Ft. Atkinson, Wis.....	3.57
221.	Glendale Co-op Cry. Co., Glendale, Wis.....	3.22
222.	Harry H. Moats, Modena, Wis.....	3.09
223.	E. L. Beers, Arthur, Wis.....	5.11
224.	Ferd. Grimm, Chetek, Wis.....	3.57
225.	Green Bay Pure Milk Co., Green Bay, Wis.....	3.28
226.	Bert C. Shelton, Haugen, Wis.....	3.57
227.	A. J. Wileman, Milton Jct., Wis.....	3.38
228.	E. C. McCormick, Plover, Wis.....	3.38
229.	J. C. Post, Richland Center, Wis.....	6.08
230.	Wm. Finicle, Bloomington, Wis.....	3.57
231.	J. W. Whipple, Stiles, Wis.....	3.28
232.	G. H. Nielson, East Troy, Wis.....	3.38
233.	Carl G. Senz, Gratiot, Wis.....	3.28
234.	G. A. Laing, Sechlerville, Wis.....	3.09
235.	H. A. Douglas, Burlington, Wis.....	3.38
236.	J. S. Peterson, Meridian, Wis.....	3.38
237.	L. P. Helgersen, Troy Center, Wis.....	3.38
238.	E. Scheberle, Brodhead, Wis.....	3.19
239.	E. O. Dosch, Cashton, Wis.....	5.19
240.	A. H. Dowe, Fairwater, Wis.....	3.38
241.	G. E. Soli, Manawa, Wis.....	10.86
242.	L. W. Genske, Manawa, Wis.....	10.67
243.	Fred W. Borne, Oakwood, Wis.....	3.09
244.	Jos. Beadle, Milville, Wis.....	5.50
245.	P. F. Higgins, Oconomowoc, Wis.....	3.28
246.	Gus. Trager, Mazomanie, Wis.....	3.38
247.	Ernest Cobb, Sun Prairie, Wis.....	3.28
248.	A. D. McCreedy, Melvina, Wis.....	3.28
249.	W. A. Voigt, Merrill, Wis.....	3.38
250.	W. W. Wilson, Newry, Wis.....	3.57
251.	J. Jensen, Salem, Wis.....	2.93
252.	E. C. Peterson, Edgerton, Wis.....	3.38
253.	E. H. Kielsmeier, Danville, Wis.....	5.69
254.	F. M. Werner, Waterloo, Wis.....	3.28
255.	W. L. Boss, Avalon, Wis.....	3.57
256.	B. O. Sather, Blair, Wis.....	5.69

## Check No.

257.	F. Ambler, Livingston, Wis.....	4.73
258.	C. M. Emerson, Bloomingdale, Wis.....	5.50
259.	Henry Dorner, Dayton, Wis.....	3.09
260.	W. H. Kubat, Humbird, Wis.....	3.09
261.	John Schield, Fall Creek, Wis.....	2.78
262.	Thos. Netland, Deerfield, Wis.....	3.38
263.	C. F. Gilbert, Werley, Wis.....	5.50
264.	A. M. Babcock, Webster, Wis.....	3.57
265.	Geo. W. Farr, Deerfield, Wis.....	3.28
266.	Aug. J. Koehn, Ellenboro, Wis.....	5.11
267.	J. C. Holm, Rockdale, Wis.....	3.38
268.	Carl Holm Sorenson, Rosendale, Wis.....	3.38
269.	Quirin Moersch, Peebles, Wis.....	3.57
270.	E. J. Morrison, Chetek, Wis.....	3.38
271.	A. F. Guelzow, Fond du Lac, Wis.....	3.57
272.	E. J. Hildeman, Chippewa Falls, Wis.....	3.19
273.	L. Dabareiner, Hortonville, Wis.....	3.09
274.	Lauritz Olsen, West DePere, Wis.....	3.28
275.	B. J. Ellis, Oregon, Wis.....	3.28
276.	W. H. Chapman, Woodville, Wis.....	3.38
277.	Geo. Koenig, Fountain City, Wis.....	3.57
278.	J. F. Magrane, Rusk, Wis.....	3.03
279.	L. A. Halverson, Marshall, Wis.....	3.38
280.	Wm. Klusmeyer, Janesville, Wis.....	3.33
281.	R. J. Clark, Richford, Wis.....	3.57
282.	H. Lewis, London, Wis.....	3.28
283.	Emil J. Krumholz, Cochrane, Wis.....	2.88
284.	T. Carswell, Range, Wis.....	3.57
285.	S. B. Cook, Bloomer, Wis.....	3.57
286.	Ed. Torpey, Reeseville, Wis.....	3.28
287.	S. J. Simonson, Milton, Wis.....	3.19
288.	Otto C. Wolff, Watertown, Wis.....	.49
289.	J. T. Lundeberg, Sun Prairie, Wis.....	3.28
290.	A. Zimmermann, Cross Plains, Wis.....	4.34
291.	J. Wunsch, Viola, Wis.....	3.38
292.	C. C. Graack, Arlington, Wis.....	11.27
293.	C. L. Passmore, Iola, Wis.....	5.30
294.	Fred. Bartling, Orfordville, Wis.....	3.57
295.	F. N. Huth, Elkhorn, Wis.....	3.76
296.	J. E. Jones, North Freedom, Wis.....	3.57
297.	E. L. Duxbury, Green Bay Wis.....	3.28
298.	F. W. Ashman, Lime Ridge, Wis.....	11.46
299.	John Boettcher, Janesville, Wis.....	3.57
300.	Albert Erickson, Amery, Wis.....	3.76
301.	L. A. Goodchild, East DePere, Wis.....	3.28



## Check No.

302.	E. H. Weber, Beaver, Dam, Wis.....	3.28
303.	A. McLane, Whitewater, Wis.....	3.57
304.	W. C. Boldt, Waterford, Wis.....	3.28
304½	Chas, Sass, Mt. Horeb, Wis.....	11.46
305.	J. Dotseth, Wilson, Wis.....	3.38
306.	Geo. Frazer, Appleton, Wis.....	2.50
307.	F. A. Flynn, Baraboo, Wis.....	1.83
308.	W. B. Hatch, Fond du Lac, Wis.....	2.60
309.	Fred Blaser, Hollendale, Wis.....	1.57
310.	O. F. Greunke, Clintonville, Wis.....	1.49
311.	R. A. Radtke, Split Rock, Wis.....	1.73
312.	A. N. Finstad, Carnot, Wis.....	1.62
313.	J. R. Kennedy, Muscoda, Wis.....	2.19
314.	P. E. Cranston, Soldiers Grove, Wis.....	2.00
315.	J. M. Cross, Mauston, Wis.....	2.70
316.	J. A. Ennisson, Eldorado, Wis.....	2.70
317.	H. L. Mueller, Sheboygan Falls, Wis.....	4.92
318.	Robt. Neuman, Two Rivers, Wis.....	4.04
319.	A. F. Pasch, Green Bay, Wis.....	2.91
320.	Gustave Drage, Bonduel, Wis.....	2.60
321.	W. A. Less, Mishicott, Wis.....	1.62
322.	H. A. F. Wilkowski, Zander, Wis.....	1.51
323.	H. A. Kallies, Mossberg, Wis.....	1.62
324.	Chas. Gartman, Sheboygan, Wis.....	2.46
325.	W. O. Stanton, Oostburg, Wis.....	1.73
326.	H. A. Kalk, Plymouth, Wis.....	4.92
327.	Geo. H. Bushman, Abbotsford, Wis.....	1.51
328.	A. H. Schauff, Ithaca, Wis.....	1.27
329.	M. J. Mahlik, Pilsen, Wis.....	2.81
330.	C. W. Beeman, Viola, Wis.....	2.70
331.	F. H. Joseph, La Farge, Wis.....	4.04
332.	U. S. Johnson, Brandon, Wis.....	5.24
333.	Julius Berg, .....	2.70
334.	John Lord, Sandusky, Wis.....	1.73
335.	H. W. Baumann, Merrill, Wis.....	1.73
336.	F. P. Schwingel, Viola, Wis.....	2.81
337.	E. G. Schwingel, Viola, Wis.....	2.60
338.	Fred Hadler, Chilton, Wis.....	1.73
339.	Ed. Kalmerton, Fredonia, Wis.....	1.84
340.	A. F. Laabs, Medford, Wis.....	2.60
341.	O. A. Kielsmeier, Manitowoc, Wis.....	1.73
342.	O. C. Duebner, Manitowoc, Wis.....	1.73
343.	L. L. Rudersdorf, Platteville, Wis.....	2.91
344.	Casper Anderegg, La Crosse, Wis.....	1.30
345.	L. A. Ubbelohde, Glen Beulah, Wis.....	2.70

## Check No.

346.	Fred Schiffer, Standard, Wis.....	1.73
347.	Wm. Engelland, Mishicott, Wis.....	3.05
348.	Leo. J. Geimer, Mishicott, Wis.....	1.51
349.	Albert Kolpack, Regina, Wis.....	2.40
350.	Chas. Brinkmann, Coon Valley, Wis.....	1.98
351.	Pat. Wallace, Hortonville, Wis.....	2.70
352.	Chris. Kraak, Avoca, Wis.....	2.60
353.	C. A. Brimmer, Plain, Wis.....	1.62
354.	O. E. Muehlenberg, Fredonia, Wis.....	1.62
355.	Floyd J. Tisdale, Muscoda, Wis.....	1.73
356.	Emil Falk, New Holstein, Wis.....	1.62
357.	Aug. Brandt, Algoma, Wis.....	2.70
358.	Jacob Thiesen, Fredonia, Wis.....	2.70
359.	Geo. M. French, Darlington, Wis.....	2.70
360.	C. J. McCormick, Avoca, Wis.....	1.73
361.	Owen Failey, Black Creek, Wis.....	1.84
362.	Geo. J. Kurt, Kewaunee, Wis.....	1.62
363.	Fred Seefeldt, Humbird, Wis.....	1.73
364.	A. J. Roycroft, Chippewa Falls, Wis.....	3.11
365.	P. H. Kasper, Welcome, Wis.....	2.91
366.	Geo. W. Kreul, Spring Green, Wis.....	1.73
367.	Chris. Schmahl, Jr., Elkhart Lake, Wis.....	1.62
368.	C. M. Matzwick, Kiel, Wis.....	1.84
369.	J. Stemper, Leopolis, Wis.....	1.48
370.	M. Michels, Garnet, Wis., (Judge travelling Expenses) ..	8.00
371.	J. B. McCready, (Judge travelling Expenses).....	3.60
372.	J. G. Moore, (Express, stamps $\frac{1}{2}$ printing bills. etc.,) ....	31.70
373.	Dorothy Bewick, (Stenographic work).....	50.00
374.	Frank Harry, Spring Prairie, Wis.....	1.82
375.	C. C. Holm, Fall River, Wis.....	3.34
376.	Alf. Bernhard, Waupun, Wis.....	3.05
377.	M. Emerson, Westby, Wis.....	3.25
378.	C. M. Emerson, Bloomingdale, Wis.....	3.05
379.	E. C. McCormick, Plover, Wis.....	3.34
380.	W. W. Wilson, Newry, Wis.....	3.53
381.	Wm. Spooner, Milladore, Wis.....	3.34
382.	Harry Eide, Granton, Wis.....	3.34
383.	Geo. Galloway, Alma Center, Wis.....	3.25
384.	Beetown Creamery Co., Beetown, Wis.....	2.65
385.	H. H. Noth, Wilton, Wis.....	3.25
386.	Poplar Creamery Co., Poplar, Wis.....	3.18
387.	Frank Bowar, Cazenovia, Wis.....	3.05
388.	W. H. Burwell, Endeavor, Wis.....	6.19
389.	Richard E. Butler, Arkansaw, Wis.....	3.05
390.	F. E. Anderson, Somers, Wis.....	3.25

## Check No.

391.	Carl Jacobson, Elkhorn, Wis.....	3.34
392.	A. A. Mueller, Ixonia, Wis.....	3.53
393.	Barre Mills Creamery Co., W. Salem, Wis.....	3.15
394.	H. H. Whiting, Mazomanie, Wis.....	3.34
395.	W. L. Stavrum, Elk Mound, Wis.....	3.15
396.	Harry Moats, Modena, Wis.....	3.25
397.	J. M. Bibby, Galesville, Wis.....	3.05
398.	Glendale Co-op Creamery Co., Glendale, Wis.....	3.34
399.	W. H. Chapman, Woodville, Wis.....	3.34
400.	Chas. H. Prust, Jefferson, Wis.....	3.05
401.	J. T. Warner, Rosholt, Wis.....	3.25
402.	Chas. O. Miller, Wautoma, Wis.....	2.96
403.	Ferd. Grimm, Chetek, Wis.....	3.34
404.	B. C. Shelton, Haugen, Wis.....	3.34
405.	Aug. M. Hein, Waukesha, Wis.....	3.34
406.	C. E. Phillips, Greenwood, Wis.....	2.96
407.	T. C. Blake, Ft. Atkinson, Wis.....	3.53
408.	Hugh Wallace, Ft. Atkinson, Wis.....	3.34
409.	Aug. J. Koehn, Ellenboro, Wis.....	3.05
410.	M. B. Mattson, Chetek, Wis.....	3.53
411.	Jule Chandoir, Green Bay, Wis.....	3.25
412.	F. A. Viergutz, Neillsville, Wis.....	3.34
413.	F. W. Ashman, Lime Ridge, Wis.....	11.13
414.	W. J. Feind, Jefferson, Wis.....	3.05
415.	Thoe. F. Knappmiller, Pearl City, Ill.....	5.43
416.	F. G. Reckner, Emerald, Wis.....	2.67
417.	A. F. Guelzow, Fond du Lac, Wis.....	3.34
418.	E. O. Knoke, New London, Wis.....	3.25
419.	C. Gerlach, Grafton, Wis.....	2.96
420.	Bert Somers, Fancher, Wis.....	3.34
421.	A. Cole, Evansville, Wis.....	5.43
422.	E. S. Parmley, Footville, Wis.....	3.05
423.	Rudolph J. Else, Johnson Creek, Wis.....	3.05
424.	John Weisensel, Blue Mounds, Wis.....	3.25
425.	Albert Eastman, Livingston, Wis.....	5.81
426.	A. W. Zimmermann, Cross Plains, Wis.....	4.10
427.	Fred Pankhurst, Hanover, Wis.....	3.34
428.	C. T. Gilbert, Werley, Wis.....	5.43
429.	Aug. Schultz, Brodhead, Wis.....	3.05
430.	B. O. Sather, Blair, Wis.....	5.62
431.	W. L. Boss, Avalon, Wis.....	3.53
432.	F. M. Werner, Waterloo, Wis.....	3.05
433.	W. A. Voigt, Merrill, Wis.....	3.34
434.	Frank Shepherd, Boaz, Wis.....	11.32
435.	Edw. Miller, Cream, Wis.....	11.13

## Check No.

436.	Gus. Trager, Mazomanie, Wis.....	3.53
437.	Carl G. Senz, Gratiot, Wis.....	2.96
438.	C. J. Porter, Berlin, Wis.....	2.96
439.	Geo. Meier, Arcadia, Wis.....	5.62
440.	Ed. Torpey, Reeseville, Wis.....	3.25
441.	Jos. B. Beadle, Millville, Wis.....	5.05
442.	G. P. Sauer, Troy, Wis.....	3.15
443.	W. H. Krebs, Evansville, Wis.....	3.25
444.	G. H. Nielson, East Troy, Wis.....	3.34
445.	L. A. Goodchild, East DePere, Wis.....	3.05
446.	Ernest Cobb, Sun Prairie, Wis.....	2.70
447.	J. J. Jackson, Union Grove, Wis.....	3.34
448.	Lauritz Olsen, DePere, Wis.....	3.43
449.	Paul Knoll, Johnson Creek, Wis.....	3.05
450.	C. L. Passmore, Iola, Wis.....	5.05
451.	E. O. Dosch, Cashton, Wis.....	5.19
452.	Wm. Finicle, Bloomingdale, Wis.....	3.53
453.	L. P. Helgersen, Troy Center, Wis.....	3.34
454.	E. H. Kielsmeier, Danville, Wis.....	5.81
455.	E. L. Beers, Arthur, Wis.....	5.81
456.	G. E. Peterson, Withee, Wis.....	5.24
457.	E. B. Melendy, Sheboygan Falls, Wis.....	3.53
458.	J. C. Mason, Montford, Wis.....	3.53
459.	J. C. Post, Richland Center, Wis.....	5.62
460.	E. J. Morrison, Chetek, Wis.....	3.34
461.	J. A. Bauer, Valton, Wis.....	3.05
462.	Geo. W. Farr, Deerfield, Wis.....	3.25
463.	H. F. Schmidt, Marshall, Wis.....	3.25
464.	Henry Donner, Dayton, Wis.....	3.25
465.	J. W. Benson, Cottage Grove, Wis.....	3.34
466.	Carl H. Sorenson, Rosendale, Wis.....	2.86
467.	R. V. Sleyster, Spenser, Wis.....	3.34
468.	A. Clark, Reedsburg, Wis.....	3.25
469.	E. J. Hildeman, Chippewa Falls, Wis.....	3.15
470.	S. B. Cook, Bloomer, Wis.....	3.53
471.	Herman Lewis, London, Wis.....	3.05
472.	J. C. Holm, Rockdale, Wis.....	3.53
473.	A. N. Yates, Fond du Lac, Wis.....	3.05
474.	Chas. Sass, Mt. Horeb, Wis.....	3.34
475.	F. H. Harms, Logansville, Wis.....	11.13
476.	B. G. Bursch, St. Croix Falls, Wis.....	3.34
477.	W. H. Kubat, Humbird, Wis.....	3.05
478.	W. W. Weyman, Waumandee, Wis.....	3.34
479.	Wittenberg Creamery Co., Wittenberg, Wis.....	3.05
480.	J. C. Weber, Fond du Lac, Wis.....	3.34

## Check No.

481.	John Schield, Fall Creek, Wis.....	3.15
482.	B. J. Ellis, Oregon, Wis.....	3.34
483.	Otto Gierach, Thiensville, Wis.....	3.53
484.	A. H. Jones, Wautoma, Wis.....	3.34
485.	Laurence Matthews, Edmund, Wis.....	3.05
486.	L. A. Halverson, Marshall, Wis.....	3.15
487.	W. A. Schenk, Bonduel, Wis.....	3.34
488.	Thos. Netland, Deerfield, Wis.....	3.53
489.	A. McLane, Whitewater, Wis.....	3.15
490.	J. Wunsch, Viola, Wis.....	3.34
491.	J. E. Jones, North Andover, Wis.....	3.34
492.	F. W. Huth, Elkhorn, Wis.....	3.53
493.	Fred Bartling, Orfordville, Wis.....	3.53
494.	F. J. Roch, Burke, Wis.....	3.25
495.	C. C. Graack, Arlington, Wis.....	3.25
496.	A. H. Dowe, Fair Water, Wis.....	3.34
497.	J. T. Lundeborg, Sun Prairie, Wis.....	3.05
498.	Fred W. Borne, Oakwood, Wis.....	3.05
499.	E. H. Weber, Beaver Dam, Wis.....	3.25
500.	S. J. Simonson, Milton, Wis.....	3.34
501.	Albert Ahrens, Manchester, Wis.....	2.96
502.	R. A. O. Bless, Reeseville, Wis.....	3.34
503.	P. F. Higgins, Oconomowoc, Wis.....	3.15
504.	Frank O'Hearn, Boscobel, Wis.....	4.29
505.	Wm. Mussehl, Beaver Dam, Wis.....	3.15
506.	Albert Erickson, Amery, Wis.....	3.31
507.	J. S. Peterson, Meridan, Wis.....	3.15
508.	Wm. C. Boldt, Warerford, Wis.....	3.25
509.	A. M. Babcock, Webster, Wis.....	3.34
510.	J. F. Magrane, Rusk, Wis.....	3.34
511.	Geo. Koenig, Fountain City, Wis.....	3.34
512.	E. L. Duxbury, Green Bay, Wis.....	3.05
513.	John Boettcher, Janesville, Wis.....	3.34
514.	Tom Carswell, Range, Wis.....	3.34
515.	Otto Kielsmeier, Manitowoc, Wis.....	1.53
516.	P. W. Knudson, Cazenovia, Wis.....	1.43
517.	Robt. Neuman, Two Rivers, Wis.....	3.84
518.	Chas. W. Beeman, Viola, Wis.....	2.69
519.	P. E. Cranston, Soldiers Grove, Wis.....	2.79
520.	E. G. Schwingel, Avoca, Wis.....	2.79
521.	Frank A. Flynn, Baraboo, Wis.....	1.74
522.	F. P. Schwingel, Avoca, Wis.....	2.79
523.	Emil Falk, New Holstein, Wis.....	1.63
524.	O. F. Greunke, Clintonville, Wis.....	1.74
525.	Fred Schiffler, Standard, Wis.....	1.74

## Check No.

526.	Geo. W. Frazer, Appleton, Wis.....	3.00
527.	Chris. Kraack, Avoca, Wis.....	2.60
528.	G. M. Matznick, Kiel, Wis.....	1.85
529.	J. R. Kennedy, Muscoda, Wis.....	2.37
530.	U. S. Johnson, Brandon, Wis.....	2.19
531.	H. E. Bauman, Merrill, Wis.....	1.74
532.	Math Meyer, New Holstein, Wis.....	1.96
533.	Fred. M. Thompson, Richland Center, Wis.....	1.74
534.	O. F. Sampe, Hilbert, Wis.....	1.74
535.	Louis Hasse, Oak Grove, Wis.....	1.74
536.	A. F. Laabs, Medford, Wis.....	1.85
537.	Thos. H. Jordan, Barton, Wis.....	1.85
538.	Wm. Engelland, Mishicott, Wis.....	2.07
539.	Hugo F. Wilkowski, Zander, Wis.....	1.52
540.	John Hoeffner, Marion, Wis.....	1.63
541.	A. W. Finsted, Carnot, Wis.....	1.53
542.	N. W. Ponley, New Holstein, Wis.....	1.85
543.	John Lord, Sandusky, Wis.....	1.85
544.	Jacob Thiesen, Fredonia, Wis.....	2.69
545.	J. J. Stocker, Dale, Wis.....	4.37
546.	A. J. Roycroft, Chippewa Falls, Wis.....	2.90
547.	A. F. Pasch, Green Bay, Wis.....	2.69
548.	W. Stanton, Oostburg, Wis.....	1.85
549.	Geo. Geimer, Mishicott, Wis.....	1.53
550.	Ernest Boll, Sheboygan, Wis.....	.45
551.	Owen Failey, Black Creek, Wis.....	1.74
552.	Pat Wallace, Hortonville, Wis.....	2.79
553.	Julius Berg, Sturgeon Bay, Wis.....	2.79
554.	E. O. Siggelkow, Cleveland, Wis.....	1.63
555.	C. A. Bremmer, Plain, Wis.....	1.74
556.	H. L. Mueller, Sheboygan Falls, Wis.....	1.85
557.	Chas. F. Brinkman, Coon Valley, Wis.....	5.48
558.	M. J. Mahlik, Pilsen, Wis.....	2.79
559.	Fred Blaser, Hollandale, Wis.....	2.20
560.	Gottlieb Vogel, Mt. Horeb, Wis.....	19.54
561.	Fred Seefeld, Humbird, Wis.....	1.74
562.	Casper Anderegg, La Crosse, Wis.....	1.53
563.	P. H. Casper, Welcome, Wis.....	2.79
564.	T. A. Ubbelohde, Glen Beulah, Wis.....	2.69
565.	Albert Schauff, Ithaca, Wis.....	2.79
566.	Wm. Winder, Richland Center, Wis.....	1.85
567.	John Fisher, Boaz, Wis.....	3.00
568.	O. E. Muehlberg, Fredonia, Wis.....	1.74
569.	A. T. Bruhn, Spring Green, Wis.....	1.74
570.	Aug. Brandt, Algoma, Wis.....	2.68



## Check No.

571.	Wallace Madding, Boaz, Wis.....	1.74
572.	Aug. F. Westphal, Neosho, Wis.....	1.24
573.	Wm. Edwards, Chilton, Wis.....	1.29
574.	Leo J. Greimer, Mishicott, Wis.....	1.53
575.	J. G. Moore, City, (Stamps-express $\frac{1}{8}$ of printing bill)...	28.11
576.	Dorothy Bewick, City (Stenographic work).....	50.00
577.	Herbert Kalk, Plymouth, Wis.....	2.06
578.	M. Michels, Garnet, Wis., (Travelling expenses of Judge)	8.00
579.	Wm. Nesbit, (Travelling expenses of Judge).....	3.60
580.	J. B. McCreedy, (Travelling expenses of Judge).....	3.60
581.	Albert Kolpack, Regina, Wis.....	3.15
582.	W. L. Walsh, Lone Rock, Wis.....	3.90
583.	Robt. Neuman, Two Rivers, Wis.....	1.83
584.	P. W. Knudson, Cazenovia, Wis.....	1.71
585.	P. E. Cranston, Soldiers Grove, Wis.....	3.34
586.	Chas. J. McCormick, Avoca, Wis.....	1.83
587.	F. C. Hannawell, Livingston, Wis.....	1.95
588.	Otto Kielsmeier, Manitowoc, Wis.....	1.95
589.	John Lord, Sandusky, Wis.....	1.95
590.	W. B. Hatch, Fond du Lac, Wis.....	2.88
591.	Geo. W. Frazer, Appleton, Wis.....	3.46
592.	O. F. Gruenke, Clintonville, Wis.....	3.34
593.	Wm. Edwards, Chilton, Wis.....	1.48
594.	Gottlieb Muehleisen, Alma, Wis.....	1.54
595.	F. A. Flynn, Baraboo, Wis.....	1.95
596.	R. F. Gotter, Granton, Wis.....	1.71
597.	Ed. Kalmerton, Fredonia, Wis.....	2.07
598.	H. A. Kalk, Plymouth, Wis.....	2.43
599.	E. G. Schwingel, Avoca, Wis.....	2.42
600.	F. P. Schwingel, Avoca, Wis.....	2.76
601.	Chris. Schmahl, Jr., Elkhart Lake, Wis.....	1.83
602.	Chris. Finstad, Carnot, Wis.....	1.71
603.	W. O. Stanton, Oostburg, Wis.....	1.95
604.	Chas. A. Storzer, Buckman, Wis.....	1.95
605.	Albert Koopman, Port Washington, Wis.....	2.07
606.	Fred. Blaser, Hollandale, Wis.....	1.48
607.	(See check No. 77) .....	1.83
608.	Leo. J. Geimer, Mishicott, Wis.....	1.71
609.	Gottfried Vogel, Mt. Horeb, Wis.....	20.86
610.	W. B. Constantine, Lone Rock, Wis.....	2.31
611.	U. S. Johnson, Brandon, Wis.....	6.79
612.	Math Meyer, New Holstein, Wis.....	2.19
613.	H. E. Bauman, Merrill, Wis.....	1.95
614.	Fred. N. Thompson, Richland Center, Wis.....	1.83
615.	Jacob Thiesen, Fredonia, Wis.....	2.88

## Check No.

616.	Henry Trommer, Avoca, Wis.....	1.95
617.	M. J. Mahlik, Pilsen, Wis.....	3.11
618.	G. M. Matznick, Kiel, Wis.....	1.95
619.	J. J. Stocker, Dale, Wis.....	5.07
620.	Louis Hasse, Oak Grove, Wis.....	1.75
621.	Geo. H. Bushman, Abbotsford, Wis.....	2.19
622.	H. L. Mueller, Sheboygan Falls, Wis.....	1.95
623.	Fred Schiffer, Standard, Wis.....	1.95
624.	P. H. Kasper, Welcome, Wis.....	3.00
625.	A. F. Pasch, Green Bay, Wis.....	3.00
626.	Frank Joseph, La Farge, Wis.....	1.95
627.	Aug. F. Westphal, Neosho, Wis.....	1.30
628.	Chas. F. Brinkman, Coon Valley.....	5.22
629.	Owen Failey, Black Creek, Wis.....	1.95
630.	Aug. Brandt, Algoma, Wis.....	3.00
631.	J. J. Reed, Oconomowoc, Wis.....	2.49
632.	Chris. Kraak, Avoca, Wis.....	3.00
633.	Pat. Wallace, Hortonville, Wis.....	3.00
634.	Julius Berg, Sturgeon Bay, Wis.....	3.11
635.	Wm. Engelland, Mishicott, Wis.....	1.95
636.	Hugo Wilkowski, Zander, Wis.....	1.71
637.	Nic. J. Schanen, Lake Chruch, Wis.....	1.71
638.	J. A. Ennison, Eldorado, Wis.....	3.00
639.	T. A. Ubbelohde, Glenbeulah, Wis.....	3.34
640.	Casper Anderegg, La Crosse, Wis.....	1.44
641.	A. J. Roycroft, Chippewa Falls, Wis.....	3.23
642.	E. O. Siggelkow, Cleveland, Wis.....	1.95
643.	Fred. Seefeld, Humbird, Wis.....	1.95
644.	J. J. Reid, Oconomowoc, Wis.....	2.38
644½	J. J. Reid, Oconomowoc, Wis.....	2.38
645.	L. L. Rudersdorf, Platteville, Wis.....	3.00
646.	Geo. W. Krueel, Spring Green, Wis.....	1.83
647.	Wallace Madding, Boaz, Wis.....	2.07
648.	Albert J. Schauf, Ithaca, Wis.....	3.23
649.	Chas. J. McCormick, Avoca, Wis.....	3.90
650.	A. J. Bruhn, Spring Green, Wis.....	1.83
651.	Emil Falk, New Holstein, Wis.....	1.83
652.	C. A. Bremmer, Plain, Wis.....	1.83
653.	Frank O'Hearn, Boscobel, Wis.....	4.53
654.	C. C. Holm, Fall River, Wis.....	3.90
655.	Harvey Eide, Granton, Wis., (See check No. 778).....	3.70
656.	Fred. Nedvidek, Ridgeland, Wis.....	3.70
657.	S. B. Cook, Bloomer, Wis.....	3.70
658.	J. G. Moore, Madison, Wis. (Express ¼ printing bill)....	10.61
659.	H. A. Douglas, Georgetown, Wis.....	6.39

660.	Hugh Wallace, Ft. Atkinson, Wis.....	3.70
661.	E. B. Melendy, Sheboygan Falls, Wis.....	3.90
662.	H. Noth, Wilton, Wis.....	3.60
663.	Chas. A. Bauer, Valton, Wis.....	3.39
664.	E. L. Koch, Kendall, Wis.....	5.01
665.	Edw. Miller, Cream, Wis.....	12.06
666.	Barre Mills Creamery Co., West Salem, Wis.....	3.60
667.	O. C. Grim, Viola, Wis.....	3.39
668.	Gustave Trager, Mazomanie, Wis.....	3.70
669.	Jos. B. Beadle, Millville, Wis.....	5.98
670.	J. Wunsch, Viola, Wis.....	3.91
671.	G. H. Nielson, East Troy, Wis.....	3.49
672.	G. P. Sauer, Troy, Wis.....	3.70
673.	A. F. Ahrens, Manchester, Wis.....	3.49
674.	A. W. Zimmerman, Cross Plains, Wis.....	5.08
675.	E. A. Paddock, Elkhorn, Wis.....	3.49
676.	J. C. Post, Richland Center, Wis.....	6.19
677.	W. A. Voigt, Merrill, Wis.....	3.70
678.	W. L. Boss, Avalon, Wis.....	3.91
679.	Frank Shepherd, Boaz, Wis.....	12.62
680.	F. W. Huth, Elkhorn, Wis.....	4.12
681.	Richard E. Butler, Arkansas, Wis.....	3.39
682.	J. T. Lundeborg, Sun Prairie, Wis.....	3.60
683.	Geo. Meier, Arcadia, Wis.....	6.19
684.	J. W. Whipple, Stiles, Wis.....	3.60
685.	C. Gerlach, Grafton, Wis.....	3.49
686.	Fred. Pankhurst, Hanover, Wis.....	3.70
687.	Carl G. Senz, Gratiot, Wis.....	3.80
688.	E. C. McCormick, Plover, Wis.....	3.70
689.	Aug. M. Hein, Waukesha, Wis.....	3.91
690.	L. P. Helgersen, Troy Center, Wis.....	3.70
691.	E. H. Kielsmeier, Danville, Wis.....	6.19
692.	Ed. Torpey, Reeseville, Wis.....	3.60
693.	Wm. Finicle, Bloomington, Wis.....	5.63
694.	C. M. Emerson, Bloomingdale, Wis.....	3.94
695.	J. S. Peterson, Meridian, Wis.....	3.70
696.	Wm. J. Feind, Jefferson, Wis.....	3.60
697.	Jule Chandoir, Green Bay, Wis.....	6.40
698.	Geo. E. Peterson, Withee, Wis.....	6.19
699.	B. C. Shelton, Haugen, Wis.....	3.91
700.	Henry Earll, Marshfield, Wis.....	3.70
701.	T. J. Warner, Rosholt, Wis.....	3.80
702.	C. E. Phillips, Greenwood, Wis.....	3.60
703.	A. N. Yates, Fond du Lac, Wis.....	3.60
704.	J. C. Holm, Rockdale, Wis.....	3.70
705.	Glendale Creamery Co., Glendale, Wis.....	3.91

## Check No.

706.	J. M. Bibby, Galesville, Wis.....	3.60
707.	Carl Holm Sorenson, Rosendale, Wis.....	3.39
708.	Rudolf J. Else, Johnson Creek, Wis.....	3.60
709.	R. J. Clark, Richford, Wis.....	3.91
710.	C. T. Gilbert, Werley, Wis.....	6.19
711.	E. L. Beers, Arthur, Wis.....	6.61
712.	Harry Moats, Modena, Wis.....	3.60
713.	Frank Bowar, Cazenovia, Wis.....	3.60
714.	Paul Knoll, Johnsons Creek, Wis.....	3.60
715.	E. L. Adams, Coloma, Wis.....	3.70
716.	J. C. Weber, Fond du Lac, Wis.....	3.91
717.	Lynn Thompson, Minnesota, Jct., Wis.....	3.39
718.	Chas. H. Prust, Jefferson, Wis.....	3.39
719.	Wm. Spooner, Milladore, Wis.....	3.70
720.	Aug. Schultz, Brodhead, Wis.....	3.60
721.	Ferdinand Grimm, Chetek, Wis.....	3.91
722.	F. G. Reckner, Emerald, Wis.....	4.12
723.	Aug. F. Koehn, Ellenboro, Wis.....	3.91
724.	H. F. Schmidt, Marshall, Wis.....	3.60
725.	A. M. Babcock, Webster, Wis.....	3.91
726.	B. G. Bursch, St. Croix Falls, Wis.....	3.70
727.	Wittenberg Creamery Co., Wittenberg, Wis.....	3.60
728.	W. W. Weyman, Jr., Waumandee, Wis.....	3.91
729.	Chas. Sass, Mt. Horeb, Wis.....	3.91
730.	Otto Gierach, Thiensville, Wis.....	3.91
731.	Henry Donner, Dayton, Wis.....	3.60
732.	John Schield, Fall Creek, Wis.....	3.49
733.	Beetown Creamery Co., Beetown, Wis.....	3.49
734.	Lawrence Mathews, Edmund, Wis.....	3.39
735.	A. F. Guelzow, Fond du Lac, Wis.....	3.70
736.	Geo. Koenig, Fountain City, Wis.....	3.91
737.	John E. Boettcher, Janesville, Wis.....	3.70
738.	F. A. Viergutz, Neillsville, Wis.....	3.70
739.	W. H. Kubat, Humbird, Wis.....	3.39
740.	A. Clark, Reedsburg, Wis.....	3.60
741.	Ed. L. Uehling, Shopiere, Wis.....	3.91
742.	E. J. Morrison, Chetek, Wis.....	3.91
743.	J. Dotseth, Wilson, Wis.....	3.91
744.	J. C. Mason, Montford, Wis.....	3.91
745.	T. C. Blake, Ft. Atkinson, Wis.....	3.91
746.	E. L. Duxbury, Green Bay, Wis.....	3.60
747.	W. L. Stavrum, Elk Mound, Wis.....	3.80
748.	A. H. Dowe, Fair Water, Wis.....	3.91
749.	Lauritz Olsen, West DePere, Wis.....	3.91
750.	S. J. Simonson, Milton, Wis.....	3.70

Check No.

751.	F. E. Anderson, Somers, Wis.....	4.12
752.	L. A. Goodchild, East DePere, Wis.....	3.60
753.	Fred M. Borne, Oakwood, Wis.....	3.60
754.	J. J. Jackson, Union Grove, Wis.....	3.91
755.	Fred. Bartling, Orfordville, Wis.....	3.91
756.	John Wuethrich, Doyleston, Wis.....	3.91
757.	E. H. Weber, Beaver Dam, Wis.....	3.49
758.	C. J. Porter, Berlin, Wis.....	3.91
759.	Wm. C. Boldt, Waterford, Wis.....	3.60
760.	A. McLane, Whitewater, Wis.....	3.70
761.	H. H. Whiting, Mazomanie, Wis.....	3.70
762.	A. J. Wileman, Milton Jtc., Wis.....	3.35
763.	Wm. Mussehl, Beaver Dam, Wis.....	3.49
764.	Thos. Netland, Deerfield, Wis.....	3.08
765.	Tom Carswell, Range, Wis.....	3.70
766.	E. J. Hildeman, Chippewa Falls, Wis.....	3.70
767.	F. H. Harms, Logansville, Wis.....	3.91
768.	A. Cole, Evansville, Wis.....	6.19
769.	J. F. Magrane, Rusk, Wis.....	7.19
770.	Geo. Galloway, Alma Center, Wis.....	3.70
771.	A. Erickson, Amery, Wis.....	3.70
772.	G. H. Benkendorf, Madison, Wis., (Labor employed at Dairy building) .....	5.00
773.	M. Michels, Garnet, Wis., (Travelling expenses of Judge.	8.00
774.	Dorothy Bewick, Madison, Wis., (Stenographic Work) ..	50.00
775.	D. Bewick, Madison, Wis., (stamps).....	17.94
776.	J. G. Moore, Madison, Wis., (stamps, printing bill, etc.) ..	3.40
777.	Harry Eide, Granton, Wis. (This check in place of 607.)	
778.	Harry Eide, Granton, Wis., (This check in place of 655.)	
779.	Mrs. D. Danielson, Black River Falls, Wis.....	.38
780.	J. Roy Gordon, Mineral Point, Wis.....	2.14
781.	Frank J. Lindley, Fox Lake, Wis.....	.95
782.	Aug. G. Norner, Prentice, Wis.....	1.19
783.	Murphy Bros, Waukesha, Wis.....	1.19
784.	Mrs. Nicholson, Minneota, Minn.....	1.19
784½	Alfred Anderson, Litchfield, Minn.....	4.75
785.	T. W. Bartlett, Rome, Wis.....	7.84
786.	Mrs. L. T. Staples, Coloma Sta., Wis.....	.14
787.	Walter Christenson, Somers, Wis.....	7.60
788.	L. L. Bolstad, Nashotah, Wis.....	4.75
789.	J. H. Pilgrim, Sturgeon Bay, Wis.....	.95
790.	J. F. Dabareiner, Jefferson, Wis.....	4.75
791.	John J. Dalman, Athens, Wis.....	4.75
792.	Martin Engbretson, Scandinavia, Wis.....	4.75
793.	A. J. Fraser, Waukesha, Wis.....	4.75

## Check No.

794.	Frank Hammann, Kilbourn, Wis.....	4.75
795.	Ole Hanson, Rose Lawn, Wis.....	7.60
796.	T. J. Henderson, Birnamwood, Wis.....	4.51
797.	Geo. C. Humphrey, Shafer, Minn.....	4.75
798.	M. G. Koepsell, St. Charles, Minn.....	2.75
799.	W. Lund, Forest City, Wis.....	4.75
800.	F. E. McCormick, Almond, Wis.....	4.75
801.	Otto A. McCormick, Bancroft, Wis.....	4.75
802.	Walter Meyers, Edgerton, Wis.....	4.51
803.	Fritz Niederhauser, Gratiot, Wis.....	4.75
804.	J. H. Rosenau, Meriden, Minn.....	4.51
805.	C. W. Sly, Lake Crystal, Minn.....	4.75
806.	F. E. Snyder, Whitewater, Wis.....	4.75
807.	Lucius C. Sweet, Eagle Lake, Minn.....	4.75
808.	A. H. Wilcox, Bloomer, Wis.....	4.75
809.	Irene Curtis, Poynette, Wis.....	.62
810.	Mrs. S. J. Curtis, Poynette, Wis.....	2.38
811.	Mrs. A. W. Lehman, Neosho, Wis.....	5.70
812.	E. J. Czamanske, Randolph, Wis.....	3.33
813.	Mrs. J. H. McRostie, Owatonna, Minn.....	2.62
814.	Mrs. Wm. Sweeney, Fox Lake, Wis.....	2.38
815.	Frank Blumenstein, Kilbourn, Wis.....	7.13
816.	A. E. Dixon, Evansville, Wis.....	7.60
817.	C. J. Chapin, Cedarburg, Wis.....	14.01
818.	C. F. Langhilde, Lake Geneva, Wis.....	16.63
819.	Wm. Hoag, Garnet, Wis.....	10.93
820.	A. B. Hoyt, Pewaukee, Wis.....	9.98
821.	Geo. Mullen, Wales, Wis.....	6.42
822.	W. J. Clark, Troy Center, Wis.....	5.94
823.	W. J. Hyne, Evansville, Wis.....	7.60
824.	Thos. O'Neill, Waukesha, Wis.....	7.36
825.	Wm. F. Krohn, Whitewater, Wis.....	6.65
826.	John E. Boettcher, Janesville, Wis.....	5.56
827.	Harry Eide, Granton, Wis.....	4.37
828.	L. A. Goodchild, East DePere, Wis.....	5.80
829.	L. P. Helgersen, Troy Center, Wis.....	5.80
830.	F. W. Huth, Elkhorn, Wis.....	8.17
831.	O. A. Kielsmeier, Manitowoc, Wis.....	8.18
832.	M. A. Matson, Chetek, Wis.....	6.04
833.	A. E. McLane, Whitewater, Wis.....	5.80
834.	E. A. Paddock, Elkhorn, Wis.....	6.04
835.	D. A. Sheldon, Lake Mills, Wis.....	5.56
836.	T. J. Warner, Rosholt, Wis.....	5.56
837.	E. L. Adams, Coloma, Wis.....	2.37
838.	F. E. Anderson, Somers, Wis.....	4.61



## Check No.

839.	A. M. Babcock, Webster, Wis.....	2.37
840.	J. A. Bauer, Valton, Wis.....	2.37
841.	Barre Mills Creamery Co., West Salem, Wis.....	2.13
842.	Fred Bartling, Orfordville, Wis.....	2.37
843.	Henry Bast, Stockbridge, Wis.....	4.61
844.	Jos. B. Beadle, Millville, Wis.....	6.98
845.	E. L. Beers, Arthur, Wis.....	4.61
846.	Alfred Burnhard, Waupun, Wis.....	4.13
847.	J. M. Bibby, Galesville, Wis.....	4.13
848.	Wm. C. Boldt, Waterford, Wis.....	4.61
849.	Fred. W. Borne, Oakwood, Wis.....	4.13
850.	W. L. Boss, Avalon, Wis.....	4.61
851.	Frank Bowar, Cazenovia, Wis.....	4.37
852.	B. G. Bursch, St. Croix, Wis.....	4.37
853.	Thos. Carswell, Range, Wis.....	2.37
854.	R. J. Clark, Richford, Wis.....	2.37
855.	Ernest Cobb, Sun Prairie, Wis.....	4.37
856.	A. Cole, Evansville, Wis.....	4.37
857.	S. B. Cook, Bloomer, Wis.....	4.37
858.	L. Dabareiner, Hortonville, Wis.....	4.13
859.	L. J. Dack, Beetown, Wis.....	4.37
860.	Henry Donner, Dayton, Wis.....	4.13
861.	J. Dotseth, Wilson, Wis.....	4.37
862.	A. H. Dowe, Fairwater, Wis.....	4.13
863.	E. L. Duxbury, Green Bay, Wis.....	4.13
864.	R. J. Else, Johnson Creek, Wis.....	4.37
865.	C. M. Emerson, Bloomingdale, Wis.....	14.10
866.	Albert Erickson, Amery, Wis.....	2.84
867.	Geo. W. Farr, Deerfield, Wis.....	4.37
868.	W. J. Feind, Jefferson, Wis.....	4.37
869.	Wm. Finicle, Bloomington, Wis.....	2.13
870.	Geo. Galloway, Alma Center, Wis.....	4.37
871.	Galesburg Co-op. Creamery Co., Leeman, Wis.....	4.37
872.	C. Gerlach, Grafton, Wis.....	4.13
873.	Otto. Gierach, Thiensville, Wis.....	5.32
874.	C. T. Gilbert, Werley, Wis.....	7.46
875.	C. W. Gilman, Reeve, Wis.....	2.37
876.	Ferdinand Grimm, Chetek, Wis.....	4.61
877.	A. F. Guelzow, Fond du Lac, Wis.....	4.61
878.	Frank O'Hearn, Boscobel, Wis.....	3.56
879.	Aug. M. Hein, Waukesha, Wis.....	2.61
880.	P. F. Higgins, Oconomowoc, Wis.....	2.37
881.	E. J. Hildeman, Chippewa Falls, Wis.....	2.37
882.	C. L. Hall, Wonewoc, Wis.....	12.35
883.	C. C. Holm, Fall River, Wis.....	2.37

## Check No.

884.	John C. Holm, Rockdale, Wis.....	2.61
885.	H. F. Harms, Logansville, Wis.....	4.37
886.	J. J. Jackson, Union Grove, Wis.....	4.37
887.	J. E. Jones, No. Andover, Wis.....	4.13
888.	E. H. Kielsmeier, Danville, Wis.....	5.22
889.	O. E. Knoke, New London, Wis.....	4.13
890.	Paul Knoll, Johnsons Creek, Wis.....	1.90
891.	Aug. J. Koehn, Ellenboro, Wis.....	7.22
892.	W. H. Krebs, Evansville, Wis.....	4.13
893.	W. H. Kubat, Humbird, Wis.....	3.89
894.	Herman Lewis, London, Wis.....	4.13
895.	John F. Magrane, Rusk, Wis.....	2.37
896.	J. C. Mason, Montford, Wis.....	4.61
897.	Lawrence Matthews, Edmund, Wis.....	4.13
898.	E. C. McCormick, Plover, Wis.....	2.37
899.	E. B. Melendy, Sheboygan Falls, Wis.....	4.37
900.	Geo. Meyer, Arcadia, Wis.....	4.98
901.	Harry Moats, Modena, Wis.....	4.37
902.	E. J. Morrison, Chetek, Wis.....	2.61
903.	Adolph A. Mueller, Ixonia, Wis.....	4.37
904.	Wm. Mussehl, Beaver Dam, Wis.....	3.89
905.	Thos. Netland, Deerfield, Wis.....	1.66
906.	G. H. Nielson, East Troy, Wis.....	4.37
907.	Lauritz Olson, West DePere, Wis.....	2.61
908.	E. S. Parmley, Footville, Wis.....	4.13
909.	C. L. Passmore, Iola, Wis.....	6.74
910.	Geo. E. Peterson, Withee, Wis.....	6.97
911.	J. S. Peterson, Meridian, Wis.....	4.37
912.	P. C. Peterson, Stillwater, Minn.....	4.37
913.	Claude E. Phillips, Greenwood, Wis.....	2.37
914.	J. C. Post, Richland Center, Wis.....	7.46
915.	Chas. H. Prust, Jefferson, Wis.....	4.37
916.	F. A. Rivers, Marathon, Wis.....	2.13
917.	Ben Roow, Sparta, Wis.....	4.13
918.	Chas. Sass, Mt. Horeb, Wis.....	4.61
919.	Aug. Schultz, Brodhead, Wis.....	4.37
920.	Carl G. Senz, Gratiot, Wis.....	4.37
921.	B. C. Shelton, Haugen, Wis.....	2.37
922.	Frank Shepherd, Boaz, Wis.....	14.11
923.	John Schield, Fall Creek, Wis.....	2.13
924.	E. O. Siggelkow, Cleveland, Wis.....	4.37
925.	S. J. Simonson, Milton, Wis.....	2.13
926.	R. V. Sleyster, Spencer, Wis.....	4.61
927.	Carl H. Sorenson, Rosendale, Wis.....	2.13
928.	Wm. Spooner, Milladore, Wis.....	2.61

## Check No.

929.	W. L. Stavrum, Elk Mound, Wis.....	4.13
930.	Ed. Torpey, Reeseville, Wis.....	2.13
931.	F. A. Viergutz, Neillsville, Wis.....	4.37
932.	Gustav Trager, Mazomanie, Wis.....	4.37
933.	Ed. L. Uehling, Shopiere, Wis.....	2.37
934.	W. A. Voigt, Merrill, Wis.....	5.08
935.	Hugh Wallace, Ft. Atkinson, Wis.....	4.13
936.	E. H. Weber, Beaver Dam, Wis.....	4.13
937.	J. C. Weber, Fond du Lac, Wis.....	4.37
938.	J. F. Weber, Hartford, Wis.....	4.61
939.	J. Weisensel, Blue Mounds, Wis.....	4.37
940.	F. M. Werner, Waterloo, Wis.....	2.13
941.	H. H. Whiting, Mazomanie, Wis.....	4.37
942.	A. J. Wileman, Milton Jct., Wis.....	4.37
943.	Wittenberg Creamery Co., Wittenberg, Wis.....	4.13
944.	J. Wunsch, Viola, Wis.....	2.37
945.	A. N. Yates, Fond du Lac, Wis.....	2.13
946.	A. W. Zimmermann, Cross Plains, Wis.....	5.56
947.	B. J. Chapin, Glendale, Wis.....	2.61
948.	E. J. Ellis, Elkhorn, Wis.....	2.37
949.	E. L. Koch, Kendalls, Wis.....	3.80
950.	Robt. L. Adams, Dousman, Wis.....	12.58
951.	M. M. Sorenson, New Auburn, Wis.....	4.61
952.	Christ. Beller, Belleville, Wis.....	2.56
953.	Sam Erb, Verona, Wis.....	3.51
954.	Fred. Lender, Mt. Horeb, Wis.....	16.90
955.	Alex Schaller, Mt. Horeb, Wis.....	18.59
956.	Ed. Wittner & Bros., Monticello, Wis.....	23.92
957.	Frank Spars, Hartford, Wis.....	5.88
958.	P. E. Geimer, Mishicott, Wis.....	2.40
959.	Walter Kramer, Chilton, Wis.....	2.28
960.	G. F. Randall, Spring Green, Wis.....	2.28
961.	H. W. Austin, Bonduel, Wis.....	4.51
962.	A. H. Blanck, St. Cloud, Minn.....	7.23
963.	Chas. Kasper, Rockfield, Wis.....	7.01
964.	Gentilly Dairy Assn., Gentilly, Minn.....	6.56
965.	Arnold Grimm, Fremont, Wis.....	7.34
966.	M. W. Hughes, Greenwood, Wis.....	4.30
967.	A. H. Knoke, Birnamwood, Wis.....	7.01
968.	Arthur Roegner, Chilton, Wis.....	2.44
969.	Frank Wismer, Plain, Wis.....	2.21
970.	Wm. Winder, Richland Center, Wis.....	7.56
971.	Jacob Boehler, Seymour, Wis.....	4.77
972.	J. H. Elmer & Son, Monroe, Wis.....	31.99
973.	R. C. Ganshow, Bonduel, Wis.....	12.15

## Check No.

974.	Stauffacher & Roth, Monroe, Wis.....	24.08
975.	J. F. Bachman, Fremont, Wis.....	12.35
976.	John Vogt, Fremont, Wis.....	13.80
977.	Geerie G. Vogt, Fremont, Wis.....	13.69
978.	R. Conrad, Haven, Wis.....	10.29
979.	Ed. Wunsch, Haven, Wis.....	10.87
980.	John H. Osborne, Fennimore, Wis.....	4.65
981.	Casper Anderegg, La Crosse, Wis.....	.95
982.	H. E. Bauman, Merrill, Wis.....	1.83
983.	C. A. Bremmer, Plain, Wis.....	1.95
984.	Ernest Boll, Sheboygan, Wis.....	5.50
985.	Geo. H. Bushman, Abbottsford, Wis.....	1.90
989.	Aug. Brandt, Algona, Wis.....	6.52
987.	A. J. Bruhn, Spring Green, Wis.....	1.95
988.	C. F. Brinkman, Coon Valley, Wis.....	3.61
990.	Fred Blaser, Hollendale, Wis.....	9.22
991.	W. B. Constantine, Lone Rock, Wis.....	1.83
992.	P. E. Cranston, Soldiers Grove, Wis.....	1.07
993.	M. C. Douma, Cleveland, Wis.....	5.18
994.	J. A. Ennison, Eldorado, Wis.....	3.07
995.	Wm. H. Edwards, Chilton, Wis.....	2.02
996.	Emil Falk, New Haven, Wis.....	6.62
997.	Geo. W. Fraser, Appleton, Wis.....	1.29
998.	A. N. Finstad, Carnot, Wis.....	1.78
999.	Owen Failey, Black Creek, Wis.....	4.27
1000.	F. A. Flynn, Baraboo, Wis.....	1.95
1001.	Leo. J. Geimer, Mishicott, Wis.....	4.09
1002.	Fred. Hadler, Chilton, Wis.....	10.03
1003.	O. F. Gruenke, Clintonville, Wis.....	3.29
1004.	Anton Henseler, Marshfield, Wis.....	4.39
1005.	Louis Hasse, Oak Grove, Wis.....	1.72
1006.	U. L. Johnson, Brandon, Wis.....	6.41
1007.	O. A. Kielsmeier, Manitowoc, Wis.....	17.94
1008.	Albert Kolpack, Regina, Wis.....	1.83
1009.	Ed. Kalmerton, Fredonia, Wis.....	2.07
1010.	Chris. Kraak, Avoca, Wis.....	3.07
1011.	Geo. V. Kreul, Spring Green, Wis.....	4.27
1012.	P. H. Kasper, Welcome, Wis.....	9.58
1013.	H. A. Kalk, Plymouth, Wis.....	5.38
1014.	A. C. Koopman, Jr., Pt. Washington, Wis.....	4.27
1015.	P. W. Knudson, Cazenovia, Wis.....	1.90
1016.	John Lord, Sandusky, Wis.....	1.83
1017.	G. M. Matznick, Kiel, Wis.....	1.95
1018.	M. J. Mahlik, Pilsen, Wis.....	2.85
1019.	Math. Meyers, New Holstein, Wis.....	4.39

Check No.

1020.	H. L. Mueller, Sheboygan Falls, Wis.....	5.14
1021.	Peter Mrotek, Kewaunee, Wis.....	2.32
1022.	Robt. Neumann, Two Rivers, Wis.....	4.56
1023.	Van W. Pipal, Blue River, Wis.....	1.83
1024.	N. E. Possley, New Holstein, Wis.....	1.95
1025.	H. W. Priebe, Kewaunee, Wis.....	1.83
1026.	A. R. Radtke, Split Rock, Wis.....	4.15
1027.	A. J. Roycroft, Chippewa Falls, Wis.....	6.85
1028.	Max E. Radloff, Hustisford, Wis.....	5.92
1029.	J. J. Reid, Oconomowoc, Wis.....	5.71
1030.	E. G. Schwingel, Avoca, Wis.....	3.18
1031.	Fred Schiffler, Dodgeville, Wis.....	1.95
1032.	W. O. Stanton, Oostburg, Wis.....	1.95
1033.	Chas. Storzer, Buckman, Wis.....	3.18
1034.	E. O. Siggelkow, Cleveland, Wis.....	4.39
1035.	J. A. Stettler, Richland Center, Wis.....	3.29
1036.	Fred Seefeldt, Humbird, Wis.....	1.97
1037.	Jacob Theisen, Fredonia, Wis.....	2.85
1038.	T. A. Ubbelohde, Glenbeulah, Wis.....	.85
1039.	Gottfried Vogel, Mt. Horeb, Wis.....	19.64
1040.	Aug. F. Westphal, Neosho, Wis.....	3.57
1041.	Pat. Wallace, Hortonville, Wis.....	1.18
1042.	Hugo Wilkowski, Zander, Wis.....	3.92
1043.	Wm. Walsh, Lone Rock, Wis.....	6.07
1044.	W. B. Hatch, Fond du Lac, Wis.....	1.95
1045.	F. P. Schwingel, Avoca, Wis.....	.73
1046.	Wm. Engelland, Mishicott, Wis.....	2.29
1047.	John Hoeppner, Marion, Wis.....	1.95
1048.	Gottlieb Muehlhausen, Alma, Wis.....	1.62
1049.	Geo. H. Eichel, Brandon, Wis.....	2.73
1050.	J. M. True, (Entrance fees).....	106.00
1051.	J. G. Moore, (Diplomas $\frac{1}{2}$ printing bill).....	10.21
1052.	Dorothy Bewick, Madison, Wis., Stenographic wk. stamps	67.02
1053.	Geo. W. Frazer, Appleton, Wis.....	3.65
1054.	John Hoeppner, Marion, Wis.....	2.07
1055.	W. B. Hatch, Fond du Lac, Wis.....	1.94
1056.	O. F. Greunke, Clintonville.....	3.10
1057.	H. J. Haskins, Muscoda, Wis.....	1.94
1058.	Wm. Edwards, Chilton, Wis.....	2.07
1059.	F. P. Schwingel, Avoca, Wis.....	3.02
1060.	Jacob Thiesen, Fredonia, Wis.....	3.27
1061.	Ed. Kalmerton, Fredonia, Wis.....	2.07
1062.	M. J. Mahlik, Pilsen, Wis.....	3.14
1063.	P. E. Cranston, Soldiers Grove, Wis.....	3.52
1064.	E. G. Schwingel, Avoca, Wis.....	4.39

## Check No.

1065.	Fred Blaser, Hollendale, Wis.....	1.89
1066.	Fred. Schiffler, Dodgeville, Wis.....	2.07
1067.	Owen Failey, Black Creek, Wis.....	2.20
1068.	Gottfried Vogel, Mt. Horeb, Wis.....	18.77
1069.	Chas. Storz, Buckman, Wis.....	3.52
1070.	Geo. H. Bushman, Abbottfords, Wis.....	1.94
1071.	A. F. Pasch, Green Bay, Wis.....	3.40
1072.	Leo. J. Geimer, Mishicott, Wis.....	4.62
1073.	H. L. Mueller, Sheboygan Falls, Wis.....	2.58
1074.	Otto. A. Kielsmeier, Manitowoc, Wis.....	.80
1075.	Herbert A. Kalk, Plymouth, Wis.....	2.58
1076.	W. O. Stanton, Oostburg, Wis.....	2.07
1077.	F. A. Flynn, Baraboo, Wis.....	1.94
1078.	P. W. Knudson, Cazenovia, Wis.....	1.94
1079.	Chester Powell, Sandusky, Wis.....	3.27
1080.	L. L. Rudersdorf, Platteville, Wis.....	3.27
1081.	G. M. Matznick, Kiel, Wis.....	2.10
1082.	Emil Falk, New Holstein, Wis.....	2.07
1083.	Julius Berg, Sturgeon Bay, Wis.....	3.65
1084.	P. Peterson, Clyde, Wis.....	3.27
1085.	W. S. Walsh, Lone Rock, Wis.....	2.07
1086.	Fred S. Hadler, Chilton, Wis.....	2.07
1087.	A. J. Roycroft, Chippewa Falls, Wis.....	3.65
1088.	Chris. Schmah, Elkhart, Wis.....	2.07
1089.	Christ. Kraak, Avoca, Wis.....	3.52
1090.	C. A. Brimmer, Plain, Wis.....	2.07
1091.	Louis Hasse, Oak Grove, Wis.....	1.90
1092.	P. H. Kasper, Welcome, Wis.....	3.40
1093.	Wm. Engelland, Mishicott, Wis.....	2.20
1094.	Otto A. Kielsmeier, Manitowoc, Wis.....	.80
1095.	U. L. Johnson, Fairwater, Wis.....	7.09
1096.	T. A. Ubbelohde, Glenbeulah, Wis.....	3.52
1097.	Aug. Brandt, Algoma, Wis.....	2.07
1098.	Geo. W. Krue, Spring Green, Wis.....	2.07
1099.	Chas. Brinkman, Coon Valley, Wis.....	2.40
1100.	Chas. W. Beeman, Viola, Wis.....	3.52
1101.	A. J. Bruhn, Spring Green, Wis.....	1.94
1102.	Hugo. F. Wilkowski, Zander, Wis.....	1.82
1103.	Fred. Seefeldt, Humbird, Wis.....	2.07
1104.	Pat. Wallace, Hortonville, Wis.....	3.52
1105.	Casper Anderegg, La Crosse, Wis.....	1.90
1106.	Willie German, Somerset, Wis.....	3.27
1107.	Chas. W. Beeman, Viola, Wis.....	3.27
1108.	Popular Creamery Co., Popular, Wis.....	4.52
1109.	Frank A. Rivers, Mathathon, Wis.....	4.27

(Check No. 1398 in place of this.)



Check No.		
1110.	Barre Mills Creamery Co., Somers, Wis.....	4.02
1111.	F. E. Anderson, Somers, Wis.....	4.77
1112.	C. W. Gilman, Reeve, Wis.....	4.27
1113.	E. C. McCormick, Plover, Wis.....	4.52
1114.	Fred Jensen, Jim Falls, Wis.....	4.27
1115.	A. Cole, Evansville, Wis.....	7.27
1116.	John F. Magrane, Rusk, Wis.....	4.52
1117.	Paul Knoll, Johnson Creek, Wis.....	4.02
1118.	Harry Eide, Granton, Wis.....	4.52
1119.	H. H. Whiting, Mazomanie, Wis.....	4.52
1120.	Lawrence Mathews, Edmund, Wis.....	4.27
1121.	Rudolph J. Else, Johnson, Creek, Wis.....	4.27
1122.	W. H. Krebs, Evansville, Wis.....	7.02
1123.	Geo. Galloway, Alma Center, Wis.....	4.52
1124.	E. L. Beers, Arthur, Wis.....	4.52
1125.	C. S. Hall, Wonewoc, Wis.....	14.77
1126.	B. C. Shelton, Haugen, Wis.....	4.27
1127.	Ferdinand Grimm, Chetek, Wis.....	4.52
1128.	E. B. Melendy, Sheboygan Falls, Wis.....	4.52
1129.	J. C. Mason, Montford, Wis.....	4.77
1130.	C. T. Gilbert, Werley, Wis.....	7.52
1131.	J. B. Weber, Fond du Lac, Wis.....	4.52
1132.	A. Clark, Reedsburg, Wis.....	4.27
1133.	Hugh Wallace, Ft. Atkinson, Wis.....	4.27
1134.	W. J. Feind, Jefferson, Wis.....	4.27
1135.	Chas. H. Prust, Jefferson, Wis.....	4.27
1136.	Aug. F. Schultz, Brodhead, Wis.....	4.27
1137.	L. A. Goodchild, East DePere, Wis.....	4.27
1138.	E. L. Duxbury, Green Bay, Wis.....	4.27
1139.	A. W. Zimmerman, Cross Plains, Wis.....	6.02
1140.	Carl G. Senz, Gratiot, Wis.....	4.52
1141.	Jos. B. Beadle, Millville, Wis.....	6.77
1142.	Jule Chandoir, Green Bay, Wis.....	4.27
1143.	W. A. Voigt, Merrill, Wis.....	5.52
1144.	E. H. Kielsmeier, Danville, Wis.....	7.27
1145.	B. G. Bursch, St. Croix Falls, Wis.....	4.52
1146.	Frank Shepherd, Boaz, Wis.....	14.77
1147.	C. C. Holm, Fall River, Wis.....	7.52
1148.	A. McLane, Whitewater, Wis.....	4.52
1149.	Ed. Torpey, Reeseville, Wis.....	4.27
1150.	P. F. Higgins, Oconomowoc, Wis.....	4.27
1151.	John Wuethrich, Doylestown, Wis.....	4.27
1152.	C. L. Passmore, Iola, Wis.....	7.02
1153.	Wm. Finicle, Bloomington, Wis.....	4.27
1154.	W. F. Huth, Elkhorn, Wis.....	4.77

## Check No.

1155.	Aug. M. Hein, Waukesha, Wis.....	4.52
1156.	E. H. Weber, Beaver Dam, Wis.....	4.52
1157.	S. J. Simonson, Milton, Wis.....	4.52
1158.	Wm. Mussehl, Beaver, Dam Wis.....	4.27
1159.	Fred. Bartling, Orfordville, Wis.....	4.77
1160.	C. C. Graak, Arlington, Wis.....	15.52
1161.	L. P. Helgersen, Troy Center, Wis.....	4.27
1162.	J. J. Jackson, Union Grove, Wis.....	4.52
1163.	W. H. Kubat, Humbird, Wis.....	4.27
1164.	G. F. Guelzow, Fond du Lac, Wis.....	4.77
1165.	John Schield, Fall Creek, Wis.....	4.77
1166.	Aug. J. Koehn, Ellenboro, Wis.....	7.52
1167.	E. J. Hildeman, Chippewa Falls, Wis.....	4.02
1168.	E. L. Koch, Kendalls, Wis.....	5.77
1169.	Carl H. Sorenson, Rosendale, Wis.....	4.02
1170.	F. H. Harms, Logansville, Wis.....	4.77
1171.	A. N. Yates, Fond du Lac, Wis.....	4.27
1172.	J. M. Bibby, Galesville, Wis.....	4.27
1173.	Beetown Creamery Co., Beetown, Wis.....	4.52
1174.	S. B. Cook, Bloomer, Wis.....	4.52
1175.	Wittenberg Creamery Co., Wittenburg, Wis.....	4.27
1176.	G. H. Nielson, East Troy, Wis.....	4.27
1177.	Henry Donner, Dayton, Wis.....	4.27
1178.	M. B. Matson, Chetek, Wis.....	4.77
1179.	J. T. Warner, Rosholt, Wis.....	4.27
1180.	Chas. Sass, Mt. Horeb, Wis.....	4.52
1181.	Lauritz Olson, West DePere, Wis.....	4.77
1182.	J. E. Jones, N. Andover, Wis.....	4.27
1183.	G. P. Sauer, Troy, Wis.....	4.27
1184.	Gustav Trager, Mazomanie, Wis.....	4.52
1185.	J. S. Peterson, Meridian, Wis.....	4.17
1186.	Albert Erickson, Amery, Wis.....	4.52
1187.	Geo. E. Peterson, Withee, Wis.....	7.02
1188.	Thos. Netland, Deerfield, Wis.....	3.77
1189.	R. V. Sleyster, Spencer, Wis.....	4.52
1190.	Wm. C. Boldt, Waterford, Wis.....	4.52
1191.	J. G. Moore, City (1/4 of printing bill).....	7.45
1192.	Dorothy Bewick, City (Stenographic work).....	50.00
1193.	M. Michels, Garnet, Wis., (Judge traveling expenses)....	8.00
1194.	M. Meyer, City, (Judge traveling expenses).....	2.45
1195.	J. G. Moore, City, express.....	1.68
1196.	Dorothy Bewick, City (Stamps).....	14.50
1197.	Wm. Edwards, Chilton, Wis.....	1.61
1198.	Geo. W. Frazer, Appleton, Wis.....	2.81
1199.	Fred Schiffer, Standard, Wis.....	1.73

## Check No.

1200.	H. E. Bauman, Merrill, Wis.....	1.26
1201.	Fred Hadler, Chilton, Wis.....	1.38
1202.	Aug. Brandt, Algoma, Wis.....	1.73
1203.	Jacob Thiesen, Fredonia, Wis.....	2.69
1204.	U. L. Johnson, Brandon, Wis.....	6.42
1205.	John Lord, Sandusky, Wis.....	1.61
1206.	Ed. Calmerton, Fredonia, Wis.....	4.85
1207.	F. P. Schwingel, U. W. Dairy School.....	2.57
1208.	Pat. Wallace, Hortonville, Wis.....	7.01
1209.	E. G. Schwingel, Avoca, Wis.....	2.81
1210.	A. F. Pasch, Green Bay, Wis.....	2.93
1211.	Fred Blaser, Hollendale, Wis.....	1.53
1212.	Asa M. Sheldon, Oostburg, Wis.....	1.61
1213.	John Hoeppner, Marion, Wis.....	1.61
1214.	H. A. Kalk, Plymouth, Wis.....	2.09
1215.	H. L. Mueller, Sheboygan Falls, Wis.....	2.33
1216.	Wm. Engelland, Mishicott, Wis.....	1.73
1217.	O. F. Greunke, Clintonville, Wis.....	3.05
1218.	W. O. Stanton, Oostburg, Wis.....	1.73
1219.	Hugo A. F. Wilkowski, Zander, Wis.....	1.49
1220.	Gottfried Vogel, Mt. Horeb, Wis.....	18.23
1221.	Chas. W. Bauman, Viola, Wis.....	2.93
1222.	G. M. Matznick, Kiel, Wis.....	1.38
1223.	P. E. Cranston, Soldiers Grove, Wis.....	3.05
1224.	W. S. Walsh, Lone Rock, Wis.....	1.61
1225.	Chris. Kraak, Avoca, Wis.....	3.05
1226.	Van W. Pipal, Blue River, Wis.....	1.73
1227.	C. F. Brinkman, Coon Valley, Wis.....	4.45
1228.	F. A. Flynn, Baraboo, Wis.....	1.61
1229.	T. A. Ubbelohde, Glenbeulah, Wis.....	2.93
1230.	P. H. Kasper, Welcome, Wis.....	2.93
1231.	A. T. Bruhn, Spring Green, Wis.....	1.61
1232.	Geo. W. Kreul, Spring Green, Wis.....	1.73
1233.	Julius Berg, Sturgeon Bay, Wis.....	3.05
1234.	C. A. Bremmer, Plain, Wis.....	1.61
1235.	Fred Seefeld, Humbird, Wis.....	1.85
1236.	Casper Anderegg, La Crosse, Wis.....	2.33
1237.	A. J. Roycroft, Chippewa Falls, Wis.....	2.70
1238.	Anton Hanseler, Marshfield, Wis.....	1.61
1239.	J. A. Ennisson, Eldorado, Wis.....	1.85
1240.	Geo. Bushman, Abbottsford, Wis.....	1.49
1241.	John Boerschinger, Bonduel, Wis.....	4.58
1242.	Geo. Galloway, Alma Center, Wis.....	4.83
1243.	H. Noth, Wilton, Wis.....	4.33
1244.	Glendale Creamery Co., Glendale, Wis.....	4.58

## Check No.

1245.	B. G. Bursch, St. Croix Falls, Wis.....	4.58
1246.	Barre Mills Creamery Co., West Salem, Wis.....	4.08
1247.	A. M. Leemon, Fox Lake, Wis.....	4.08
1247.	J. J. Jackson, Union Grove, Wis.....	4.58
1249.	E. C. McCormick, Plover, Wis.....	4.33
1250.	E. H. Weber, Beaver Dam, Wis.....	4.08
1251.	Jule Chandoir, Green Bay, Wis.....	4.33
1252.	Ole Hanson, Rose Lawn, Wis.....	7.33
1253.	Wm. C. Boldt, Waterford, Wis.....	4.33
1254.	Wm. Mussehl, Beaver Dam, Wis.....	3.83
1255.	L. P. Helgersen, Troy Center, Wis.....	4.33
1256.	Albert Erickson, Amery, Wis.....	4.58
1257.	A. D. McCreedy, Melvina, Wis.....	4.08
1258.	J. C. Weber, Fond du Lac, Wis.....	4.33
1259.	Hugh Wallace, Ft. Atkinson, Wis.....	4.33
1260.	E. L. Beers, Arthur, Wis.....	4.58
1261.	Chas. H. Prust, Jefferson, Wis.....	4.33
1262.	C. L. Hall, Wonewoc, Wis.....	15.08
1263.	W. J. Feind, Jefferson, Wis.....	4.33
1264.	J. M. Bibby, Galesville, Wis.....	4.08
1265.	A. Cole, Evansville, Wis.....	7.08
1266.	John F. Magrane, Rusk, Wis.....	4.33
1267.	J. Dotseth, Wilson, Wis.....	4.08
1268.	E. J. Hildemann, Chippewa Falls, Wis.....	4.33
1269.	Geo. E. Peterson, Withee, Wis.....	4.33
1270.	Aug. J. Koehn, Ellenboro, Wis.....	7.33
1271.	Ferdinand Grimm, Chetek, Wis.....	4.58
1272.	H. H. Whiting, Mazomanie, Wis.....	4.58
1273.	Carl H. Sorenson, Rosendale, Wis.....	4.08
1274.	T. J. Warner, Rosholt, Wis.....	4.08
1275.	A. F. Guelzow, Fond du Lac, Wis.....	4.83
1276.	J. C. Mason, Montford, Wis.....	4.58
1277.	Chas. Sass, Mt. Horeb, Wis.....	4.33
1278.	C. L. Passmore, Iola, Wis.....	6.83
1279.	Fred. Pankhurst, Hanover, Wis.....	4.23
1280.	G. H. Nielson, East Troy, Wis.....	4.33
1281.	Fred Bartling, Orfordville, Wis.....	4.33
1282.	Jos. Beadle, Millville, Wis.....	6.58
1283.	Fred W. Borne, Oakwood, Wis.....	4.33
1284.	W. A. Voight, Merrill, Wis.....	5.08
1285.	G. P. Sauer, Troy, Wis.....	4.33
1286.	L. A. Goodchild, DePere, Wis.....	4.33
1287.	F. W. Huth, Elkhorn, Wis.....	4.58
1288.	Aug. M. Hein, Waukesha, Wis.....	4.33
1289.	S. B. Cook, Bloomer, Wis.....	4.58

## Check No.

1290.	John E. Boettcher, Janesville, Wis.....	4.33
1291.	Laurtiz Olson, West DePere, Wis.....	4.58
1292.	F. E. Anderson, Somers, Wis.....	4.58
1293.	John Schield, Fall Creek, Wis.....	4.08
1294.	Otto Gierach, Cedarburg, Wis.....	5.33
1295.	Frank Shepherd, Boaz, Wis.....	14.23
1296.	A. McLane, Whitewater, Wis.....	4.33
1297.	Thos. Netland, Deerfield, Wis.....	4.83
1298.	J. G. Moore, Madison, Wis., ( $\frac{1}{8}$ Printing bill).....	7.46
1299.	Walter Meyer, Madison, Wis., (Letter heads).....	2.25
1300.	Dorothy Bewick, Madison, Wis., Salary 50.00, Stamps 12.24	62.24
1301.	J. G. Moore, Madison, Wis., (Express).....	2.45
1302.	Wm. Edwards, Chilton, Wis.....	1.79
1303.	Geo. W. Frazer, Appleton, Wis.....	3.31
1304.	H. E. Baumann, Merrill, Wis.....	1.76
1305.	Gottlieb Vogel, Mt. Horeb, Wis.....	32.42
1306.	Math. Meyer, New Holstein, Wis.....	1.89
1307.	Blank checks—Destroyed.	
1308.	Fred Schiffler, Dodgeville, Wis.....	1.89
1309.	John Hoepfner, Marion, Wis.....	1.89
1310.	H. L. Mueller, Sheboygan Falls, Wis.....	2.41
1311.	W. O. Stanton, Oostburg, Wis.....	1.89
1312.	T. A. Ubbelohde, Glenbeulah, Wis.....	2.91
1313.	Albert Kolpack, Regina, Wis.....	3.29
1314.	A. J. Roycroft, Chippewa Falls, Wis.....	3.54
1315.	P. H. Kasper, Welcome, Wis.....	3.04
1316.	J. A. Ennisson, Eldorado, Wis.....	1.91
1317.	O. F. Greunke, Clintonville, Wis.....	3.16
1318.	Leo. J. Geimer, Mishicott, Wis.....	1.66
1319.	H. F. Wilkowski, Zander, Wis.....	1.63
1320.	F. A. Flynn, Baraboo, Wis.....	1.76
1321.	H. A. Kalk, Plymouth, Wis.....	2.41
1322.	W. S. Walsh, Lone Rock, Wis.....	1.89
1323.	U. L. Johnson, Fairwater, Wis.....	6.91
1324.	Chris. Kraak, Avoca, Wis.....	3.41
1325.	Aug. Brandt, Algoma, Wis.....	1.89
1326.	Pat. Wallace, Hortonville, Wis.....	3.41
1327.	Christ. Schmahl, Elkhart Lake, Wis.....	1.76
1328.	Jacob Theisen, Fredonia, Wis.....	3.16
1329.	E. G. Schwingel, Avoca, Wis.....	3.04
1330.	Julius Berg, Sturgeon Bay, Wis.....	3.29
1331.	C. F. Brinkmann, Coon Valley, Wis.....	4.75
1332.	G. M. Matznick, Kiel, Wis.....	2.02
1333.	C. A. Bremmer, Plain, Wis.....	1.76
1334.	P. E. Cranston, Soldiers Grove, Wis.....	3.16

## Check No.

1335.	Casper Anderegg, La Crosse, Wis.....	2.41
1336.	F. P. Schwingel, U. W. Dairy School.....	2.91
1337.	Chas. W. Beeman, Viola, Wis.....	3.04
1338.	A. T. Bruhn, Spring Green, Wis.....	1.76
1339.	Anton Henseler, Marshfield, Wis.....	1.76
1340.	H. Noth, Wilton, Wis.....	5.38
1341.	Geo. Galloway, Alma Center, Wis.....	5.38
1342.	Fred Larson, Grantsburg, Wis.....	5.09
1343.	J. C. Weber, Fond du Lac, Wis.....	5.09
1344.	Ferdinand Grimm, Chetek, Wis.....	5.38
1345.	Jule Chandoir, Green Bay, Wis.....	5.09
1346.	John Boerschinger, Bonduel, Wis.....	5.38
1347.	Chris. Anderson, Woodville, Wis.....	5.09
1348.	W. J. Feind, Jefferson, Wis.....	5.38
1349.	A. F. Guelzow, Fond du Lac, Wis.....	5.38
1350.	H. F. Harms, Logansville, Wis.....	5.38
1351.	Wittenberg Creamery Co., Wittenberg, Wis.....	5.09
1352.	Blank check—Destroyed.	
1353.	Geo. E. Peterson, Withee, Wis.....	5.38
1354.	Aug. F. Schultz, Brodhead, Wis.....	5.09
1355.	David Hall, Glendale, Wis.....	5.67
1356.	E. L. Beers, Arthur, Wis.....	5.38
1357.	J. W. Benson, Cottage Grove, Wis.....	5.09
1358.	E. G. McCormick, Plover, Wis.....	5.09
1359.	F. E. Anderson, Somers, Wis.....	5.38
1360.	G. P. Sauer, Troy, Wis.....	5.09
1361.	Fred. W. Borne, Oakwood, Wis.....	5.09
1362.	Berre Mills Creamery Co., West Salem, Wis.....	4.80
1363.	W. C. Boldt, Waterford, Wis.....	5.38
1364.	Alf. H. Bernhard, Waupun, Wis.....	8.57
1365.	John Schield, Fall Creek, Wis.....	5.09
1366.	Chas. Sass, Mt. Horeb, Wis.....	17.27
1367.	Frank Bowar, Cazenovia, Wis.....	5.38
1368.	E. J. Hildemann, Chippewa Falls, Wis.....	5.09
1369.	Aug. J. Koehn, Ellenboro, Wis.....	8.57
1370.	Hugh Wallace, Ft. Atkinson, Wis.....	5.09
1371.	J. M. Bibby, Galesville, Wis.....	5.38
1372.	T. J. Warner, Rosholt, Wis.....	5.38
1373.	J. C. Mason, Montford, Wis.....	5.67
1374.	Fred Bartling, Orfordville, Wis.....	5.38
1375.	C. L. Passmore, Iola, Wis.....	7.99
1376.	J. J. Jackson, Union Grove, Wis.....	5.09
1377.	E. H. Weber, Beaver Dam, Wis.....	4.51
1378.	Wm. Mussehl, Beaver Dam, Wis.....	4.80
1379.	Fred. Pankhurst, Hanover, Wis.....	5.38



## Check No.

1380.	Aug. M. Hein, Waukesha, Wis.....	5.09
1381.	W. A. Voigt, Merrill, Wis.....	5.96
1382.	G. H. Nielson, East Troy, Wis.....	5.09
1383.	C. J. Porter, Berlin, Wis.....	4.80
1384.	Ed. Torpey, Reeseville, Wis.....	5.09
1385.	L. P. Helgerson, Troy Center, Wis.....	5.09
1386.	A. Cole, Evansville, Wis.....	8.28
1387.	Thos. Netland, Deerfield, Wis.....	5.09
1388.	L. A. Goodchild, East DePere, Wis.....	5.38
1389.	Laurtz Olson, West DePere, Wis.....	5.38
1390.	A. McLane, Whitewater, Wis.....	5.09
1391.	J. F. Magrane, Rusk, Wis.....	5.09
1392.	John E. Boettcher, Janesville, Wis.....	5.09
1393.	S. B. Cook, Bloomer, Wis.....	5.38
1394.	C. W. Gillman, Reeve, Wis.....	4.80
1395.	Schmidt & Keihl, Milwaukee, Wis., (By error in check...)	100.00
1396.	J. G. Moore, Madison, Wis., ( $\frac{1}{2}$ printing bill).....	7.46
1397.	Dorothy Bewick, Madison, Wis., (Salary \$50.00, stamps \$10.70) .....	60.70
1398.	Frank A. Rivers, Marathon, Wis..... (Duplicate of check No. 1109 which has been lost.)	
1399.	Ferdinand Grimm, Chetek, Wis.....	6.14
1400.	John F. Magrane, Rusk, Wis.....	5.17
1401.	Chas. Sass, Mt. Horeb, Wis.....	18.54
1402.	David Hall, Glendale, Wis.....	5.79
1403.	C. W. Gillmann, Reeve, Wis.....	5.52
1404.	Ole Hanson, Rose Lawn, Wis.....	5.83
1405.	J. W. Feind, Jefferson, Wis.....	5.52
1406.	Aug. F. Schultz, Brodhead, Wis.....	8.93
1407.	Geo. Galloway, Alma Center, Wis.....	5.83
1408.	E. L. Beers, Arthur, Wis.....	5.83
1409.	J. M. Bibby, Galesville, Wis.....	5.52
1410.	C. L. Passmore, Iola, Wis.....	8.93
1411.	E. C. McCormick, Plover, Wis.....	5.52
1412.	Otto Gierach, Cedarburg, Wis.....	5.52
1413.	Fred Bartling, Orfordville, Wis.....	5.52
1414.	A. M. Leemon, Fox Lake, Wis.....	6.92
1415.	F. E. Anderson, Somers, Wis.....	6.14
1416.	Barre Mills Creamery Co., West Salem, Wis.....	5.83
1417.	Jule Chandoir, Green Bay, Wis.....	5.52
1418.	Alfred Bernhard, Waupun, Wis.....	18.85
1419.	Aug. M. Hein, Waukesha, Wis.....	5.83
1420.	Fred W. Borne, Oakwood, Wis.....	5.52
1421.	W. A. Voigt, Merrill, Wis.....	6.45
1422.	Fred Pankhurst, Hanover, Wis.....	5.83

## Check No.

1423.	C. J. Porter, Berlin, Wis.....	5.21
1424.	A. McLane, Whitewater, Wis.....	5.83
1425.	S. J. Simonson, Milton, Wis.....	5.52
1426.	J. J. Jackson, Union Grove, Wis.....	5.52
1427.	Hugh Wallace, Ft. Atkinson, Wis.....	5.17
1428.	J. C. Weber, Fond du Lac, Wis.....	5.21
1429.	John Boerschinger, Bonduel, Wis.....	5.83
1430.	O. E. Knoke, New London, Wis.....	5.83
1431.	John E. Boettcher, Janesville, Wis.....	5.52
1432.	F. H. Harms, Logansville, Wis.....	18.85
1433.	Aug. J. Koehn, Ellenboro, Wis.....	9.24
1434.	S. B. Cook, Bloomer, Wis.....	5.52
1435.	T. J. Warner, Rosholt, Wis.....	5.83
1436.	A. F. Guelzow, Fond du Lac, Wis.....	5.83
1437.	E. J. Hildeman, Chippewa Falls, Wis.....	5.83
1438.	John Schield, Fall Creek, Wis.....	5.21
1439.	E. H. Weber, Beaver Dam, Wis.....	5.52
1440.	L. A. Goodchild, East DePere, Wis.....	5.83
1441.	Lauritz Olson, West DePere, Wis.....	5.83
1442.	Wm. Mussehl, Beaver Dam, Wis.....	5.52
1443.	Thos. Netland, Deerfield, Wis.....	6.14
1444.	G. H. Nielson, East Troy, Wis.....	5.52
1445.	G. P. Sauer, Troy, Wis.....	5.52
1446.	L. P. Helgersen, Troy Center, Wis.....	5.52
1447.	Walter Mayer, City (Printing Bill).....	12.38
1448.	Dorothy Bewick, City (One-half stenographer's salary) ..	25.00
1449.	J. G. Moore, City (Express).....	1.05
1450.	J. C. Weber, Fond du Lac, Wis.....	

(Duplicate of Chk. No. 219.)

At the present time there are still outstanding checks issued to several cheese makers and buttermakers which have not as yet been paid by the banks. These parties have all been notified to present their checks for payment; in case any have been lost, duplicate checks will be issued, provided the party gives proper security so that the Association will be protected.

Respectfully submitted,

G. H. BENKENDORF,  
Treasurer.

**The President:** The next on the program is the reading of the resolutions. First we will have the report of the executive committee.

### **Report of Auditing Committee.**

R. C. Green, Albion.

Mr. Chairman, Members of the Convention:

The accounts of the secretary have been examined. All expenditures and receipts have been found correct and acknowledged by your committee.

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### **Report of Committee on Resolutions.**

WHEREAS; we the Wisconsin Buttermakers' Association assembled in this our sixth annual convention appreciate the kindness of the citizens of Wausau; their entertainment, their help which they have given to our officers and the cordial reception they have extended to us, therefore be it:

Resolved; that we extend our thanks for the kind favors and hospitalities which they have so kindly given.

WHEREAS; we heartily appreciate the presence of J. G. Lombard, and trust that he may be spared in health and vigor to be with us many years, therefore be it:

Resolved; that we extend our thanks for service so ably rendered.

WHEREAS; we appreciate the many courtesies which the Dairy and Food Commission and the Agricultural Experiment Station have extended to us and for the faithful and able work which they have done in conducting the scoring contest in the past year, therefore be it:

Resolved; that we express our thanks to the Dairy and Food Commission and the Experiment Station.

WHEREAS; the Scoring Contest has helped the creamery interests of Wisconsin and has given to the butter makers a better understanding of their profession thus making our butter a higher and more uniform quality, and also creating a greater interest of the creamerymen in their work, therefore be it:

Resolved; that we respectfully petition the Legislature to

give sufficient financial aid to the Agricultural Experiment Station to carry on this important work.

WHEREAS; we know that there has been considerable discussion regarding the fat standard of commercial butter and believing that an equitable standard should be adopted that will conserve all the interests of all parties concerned, therefore be it

Resolved; that it is the sense of this convention that we view with disfavor any attempt on the part of any market or any interest to reduce or place the standard at a point that will not be conducive to the best quality of butter.

Resolved; that we are of the opinion that the minimum per cent of fat in butter should be placed at  $82\frac{1}{2}$  per cent. We would also recommend that some standard should be adopted for the minimum per cent of the curd content of butter.

WHEREAS; there will be held during the summer of 1909 at the City of Seattle, Washington, one of the great and growing commercial ports of the world, an important International Exposition, to known as the Alaska-Yukon-Pacific Exposition, therefore be it:

Resolved; that we respectfully call the attention of the present session of the State Legislature to this event and request them to make a suitable appropriation to represent properly the interest of this state at the Exposition, and especially the dairy interests.

WHEREAS; it has come to our notice that the National Creamery Buttermakers' Convention and the National Dairy Show are to be held in separate places at or about the same time, therefore be it:

Resolved; that we respectfully ask the officials of the National Creamery Buttermakers' Association to re-consider their decision and hold the two meetings in conjunction, as we view with regret the dividing up of the interest.

WHEREAS; the dairy interest of the United States has grown so it is only exceeded by the corn crop and its value amounts to over six hundred and fifty million dollars annually to the dairymen of this country, and since the government has already established the bureau of soils, entomology, statistics etc., therefore be it:

Resolved; that we will request Congress to raise the dairy division of the Bureau of Animal Industry to the dignity of a Dairy Bureau.

WHEREAS; God in His all-wise providence has seen fit to remove from us a man who had labored long and accomplished much for the Agricultural interests of the state and nation, and the world at large has lost an eminently useful man; his family a kind and indulgent husband and father, and the dairymen one of its strongest supporters, therefore be it:

Resolved; that we extend to the bereaved widow of H. C. Adams and family our sincere sympathy, and direct that a copy of this resolution be sent to them.

WHEREAS; under the present railroad rates in portions of this state a local creamery paying a dollar a hundred to ship its butter to Chicago by express is competing at the same time with Chicago centralizers that secure rates on forty per cent cream shipped as baggage at twenty-six cents per one hundred pounds and the cans returned free; thus enabling the Chicago Centralizers to obtain a transportation rate of fifty-two cents per hundred on their butter; while the local Wisconsin creamery must pay one dollar per hundred to get its butter to Chicago, therefore be it:

Resolved that such discrimination in transportation charges by the railroad is not a square deal to the local creameries and their patrons.

Resolved; that this discrimination charge is a serious menace to the local creamery and the dairy industry of the state; and that the officers of this Association are hereby requested to urge this matter upon the Wisconsin Railroad Commission and the National Inter-State Commerce Commission for the purpose of securing justice in transportation to the Wisconsin local creameries and their patrons, and that they secure the co-operation of the dairy and daily press in arousing and reporting the dairy sentiment of this State in securing equitable rates.

**Mr. Tyler:** I have another resolution that one of your officers asked me to present but which I was unable to give to

the committee. Owing to the extreme cold weather, probably, and unfavorable conditions at the time we were making our butter for this scoring contest, there is a great deal of low scoring butter. The buttermakers feel that the scores are lower than usual and on that account few will be able to participate in the pro rata fund. I therefore move that the standard of scores for the pro rata fund be lowered to 88 points instead of 90, so that more may be included in the pro rata fund.

Motion seconded and carried.

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**The President:** You have heard the resolutions read by a member of the resolution committee, what will you do with them?

**Member:** I move that the resolution in reference to holding the National Dairy show in connection with the National Creamery Buttermakers' convention be laid on the table.

Motion seconded and carried.

**Member:** I move that the resolution regarding the late Congressman Adams be adopted by standing vote.

Motion seconded and carried.

On motion, duly seconded, the rest of the resolutions were adopted as read.

Meeting adjourned.



## BUTTER ACCOUNT

Mar. 14.	Received from Merrill & Eldredge, Chicago, 2858 lbs. Butter at 32½ cts.....	\$923.85
Mar. 16.	J. G. Moore, 20 lbs. Butter at 32½ cts....	6.50
	Balance from last year's premium fund..	2.54
Feb. 8.	United States Express Co.....	\$ 26.50
	American Express Co. ....	34.21
Feb. 11.	C. H. Weaver & Co.....	
	Expenses butter judge .....	25 00
Feb. 19.	A. L. Parman, supt., salary and expenses.	55.18
Mar. 16.	Excess butter as per order No. 89.....	44.20
	Transferred to general fund for butter exhibitors' memberships .....	142.00
	Errors in premium list S. B. Cook.....	14.52
	Errors in premium list A. J. Wileman..	13.44
June 3.	Walter Christenson, 20 lbs. excess at 32½ cents .....	6.50
	Balance for next year's premium fund...	\$576.10
		<hr/>
		\$937.69    \$937.69

## PREMIUM FUND

One good turn deserves another. Look over this list of contributors and remember them not only in your prayers, but when placing business.

Butter Fund .....	\$ 539.42
City of Wausau .....	300.00
Vermont Farm Machine Co., Bellows Falls, Vt.....	25.00
National Creamery Supply Co., Chicago, Ill.....	25.00
Creamery Package Manufacturing Co., Chicago, Ill.....	25.00
Wells, Richardson & Co., Burlington, Vt.....	25.00
Wm. B. A. Jurgens, Brooklyn, N. Y.....	25.00
DeLaval Separator Co., Chicago, Ill.....	20.00
Wisconsin Dairy Supply Co., Whitewater, Wis.....	15.00
Fox River Butter Co., Aurora, Ill.....	15.00
J. B. Ford Co., Wyandotte, Michigan.....	10.00
Worcester Salt Co., New York.....	10.00
Francis D. Moulton, New York.....	10.00
Colonial Salt Co., Akron, O.....	10.00
Diamond Crystal Salt Co., St. Clair, Mich.....	10.00
Heller & Merz, New York.....	10.00
D. E. Wood Butter Co., Elgin, Ill.....	10.00
J. G. Cherry Co., Cedar Rapids, Ia.....	10.00

Sharples Separator Co., Chicago, Ill.....	10.00
Empire Separator Co., Chicago, Ill.....	10.00
Gallagher Bros., Chicago, Ill.....	5.00
McCanna & Frazer, Burlington, Wis.....	5.00
Chapin & Adams, Boston, Mass.....	5.00
E. Decker & Co., Chicago, Ill.....	5.00
S. B. Friday Co., Brandon, Wis.....	5.00

Total .....\$1139.42

We think this is good work. Help it along. Do your part toward making these contributors feel that "We are the People" and that our convention is *the convention*.

## EXPENSE ACCOUNT

1906

Jan. 2.	To balance as reported in 5th annual report .....	\$ 301.56
Jan. 13.	J. G. Moore, stenographer.....	\$ 10.75
	Hotel Sherlock .....	4.50
	Miss Bewick .....	4.00
	Flowers for Singers .....	10.50
	Park Hotel .....	11.25
	W. Mayer, Printing, etc.....	119.25
	F. A. Averbek, medals .....	19.50
	J. H. Godfrey, expenses .....	14.89
	O. B. Cornish, expenses .....	12.78
	C. I. Cole, expenses .....	19.19
Jan. 18.	R. C. Green, expenses.....	11.25
Jan. 19.	F. B. Fulmer, expenses .....	9.14
Jan. 20.	Schwaab & Co., badges .....	4.00
Jan. 21.	R. M. Washburn, expenses .....	24.23
	M. Michels, expenses .....	27.96
Jan. 25.	Advertising in program 27¼ pages....	\$ 285.00
	Memberships 258 paid; Butter Exhibitors transferred from Butter account 161 .....	419.00
	Berlin Steam Purifier .....	5.00
	M. McGoorty, reporting and expenses...	84.54
	J. G. Moore, expense, postage, etc.....	21.53
	A. L. Cross, group picture for band....	14.00
Feb. 3.	W. A. Voigt, Merrill, membership.....	1.00
	J. G. Moore, postage, rubber stamps, etc.	9.65
Feb. 10.	E. C. Dodge, expenses .....	21.24
	C. J. Chapin, expenses .....	8.00
	H. J. Credicott, expenses .....	18.65

	F. E. Turneure, expenses .....	2.00	
	A. H. Barber, triers lost at convention.	8.00	
Feb. 22.	W. Mayer, printing .....	17.59	
	J. G. Moore, postage, express, etc.....	14.55	
Mar. 3.	J. M. O'Conner, membership .....		1.00
	A. Glaus, membership .....		1.00
Mar. 13.	Harold Lavin & Bro.....	2.00	
Mar. 22.	J. G. Moore, salary .....	250.00	
	Yawkey-Crowley Lumber Co. ....	3.29	
	W. Mayer, printing .....	23.50	
Apr. 3.	Memberships .....		4.00
May 1.	Frank Johnson, expenses .....	12.13	
	Schwaab & Co., badges .....	20.00	
May 22.	Received from state treasurer .....		500.00
July 16.	W. Mayer, cuts for report .....	3.60	
	Creamery Journal Convention group cut	3.75	
Sept. 22.	W. Mayer, half-tones for report .....	5.75	
Oct. 3.	W. Mayer, envelopes for convention re- port .....	8.50	
Oct. 19.	P. B. Haber Printing Co., annual report.	234.00	
Oct. 20.	J. G. Moore, postage .....	40.00	
Nov. 5.	J. G. Moore, postage .....	15.00	
Nov. 12.	W. Mayer, letter heads .....	2.25	
Dec. 18.	M. Pope, stenographer .....	19.40	
Jan. 18.	J. G. Moore, postage for programs ....	40.00	
Jan. 31.	Schwaab & Co., convention fobs .....	70.00	
		<hr/>	
		\$1276.11	
Feb. 5.	Balance as reported to convention.....	241.45	
		<hr/>	
		\$1517.56	\$1517.56

STATE OF WISCONSIN, }  
COUNTY OF DANE, } ss.

I, J. G. Moore, Secretary of the Wisconsin Buttermakers' Association, do solemnly swear that the foregoing statement of expenditures is true and accurate to the best of my knowledge and belief.

J. G. MOORE, Secretary.

Sworn to and subscribed before me this 7th day of December, 1907.

C. F. LAMB,

Notary Public Dane Co.

My Commission Expires Jan. 18, 1909.

# LIST OF OFFICIAL ENTRIES

## SIXTH ANNUAL CONVENTION, WISCONSIN BUTTERMAKERS' ASSOCIATION.

NAME	ADDRESS	Separator or Gathered Cream	Separator Used	Starter Used	Ripening Vat Used	Churn Used	Color Used	Salt Used	Wash Powder
L. P. Holgerson.....	East Troy.....	Sep.	Alph.	Eric.	Com. Twn.	Disb.	Ald.	Wor.	Wyn.
L. A. Halverson.....	Marshall.....	Sep.	Alph.	Hans.		Vic.	Ald.	Wor.	Fchd.
W. A. Stuart.....	Eagle.....	Sep.	Alph.	Eric.	None	Vic.	Ald.	Wor.	Sal. S.
Ernest Cobb.....	Sun Prairie.....	De L.	De L.	Sk. Milk.	None	Vic.	W. R.	D. C.	Fchd.
R. J. Dack.....	Beetown.....	Both	De L.	Eric.	Open C.	Vic.	Ald.	Col.	Sal. S.
L. E. Tamblingson.....	Watertown.....	Sep.	De L.	None	Com.	Vic.	Ald.	Wyn.	Bulk.
Carl Lund.....	Oakfield.....	Sep.	Alph.	Hans.	Far.	Vic.	Ald.	Wyn.	Wyn.
G. P. Sauter.....	Troy.....	Sep.	None	Cream	Com.	Vic.	Ald.	Wor.	Wyn.
Henry Christensen.....	Tomah.....	Gath.		Hans.	Com.	Simplex	Ald.	Wor.	Wyn.
C. W. Felton.....	Rock Falls.....	Whl. Milk.		Sk. Milk.	Twn.	Disb.	W. R.	D. C.	Wyn. & Fh.
E. L. Koch.....	Kendalls.....	Both	Alph.	Eric.	Com.	Vic.	W. R.	D. C.	Fh. & D.
J. C. Mason.....	Nontfort.....	Sep.	De L.	Flavo.	Open	Vic.	W. R.	Wor.	Wyn.
J. J. Jackson.....	Union Grove.....	Sep.	De L.	Eric.	Com.	Vic.	W. R.	Wor.	Sal. S.
F. M. Werner.....	Waterloo.....	Sep.	De L.	Eric.	Com.	Vic.	W. R.	Wyn.	Wyn.
W. J. Feind.....	Jefferson.....	Sep.	De L.	Flavo.	Open	Vic.	Ald.	D. C.	Wyn.
F. E. Anderson.....	Somers.....	Sep.	De L.	Eric.	Open	Barb.	W. R.	Col.	Wyn.
Wm G. Carl.....	West Salem.....	Sep.	De L.	Hans.	Far.	Simplex	Ald.	Wor.	Wyn.
A. B. Cook.....	Whitewater.....	Both	Alph.	H. M.	Boyd	Vic.	Ald.	D. C.	Wyn.
S. B. McLane.....	Bloomer.....	Sep.	Alph.	Eric.	Open	Disb.	W. R.	D. C.	Wyn.
Lauritz Olson.....	W. De Pere.....	Sep.	De L.	Eric.	Com.	Vic.	Ald.	D. C.	Wyn.
A. H. Wilcox.....	Bloomer.....	Sep.	De L.	Eric.	Com.	Vic.	Ald.	Wor.	Daisy
O. T. Peterson.....	Bloomer.....	Both	De L.	Eric.	Open	Vic.	W. R.	Wor.	Wyn.
E. H. Weber.....	Beaver Dam.....	Sep.	Alph.	Flavo.	Open	Vic.	W. R.	D. C.	Wyn.
Wallam Dairy Co.....	West Bend.....	Both	De L.	Eric.	Curtis	Vic.	Ald.	Wor.	Fchd.
H. A. Radke.....	De Forest.....	Sep.	De L.	Eric.	Com.	Vic.	Ald.	Wor.	Swift
A. Zimmerman.....	Cross Plains.....	Both	Alph.	None	Open	Vic.	Ald.	Wor.	Wyn.
Robt. Rode.....	Beaver Dam.....	Sep.	De L.	Flavo.	Single	Vic.	W. R.	Wor.	Wyn.
Wm. Muschel.....	Beaver Dam.....	Sep.	De L.	None	Com.	Vic.	Ald.	Wor.	Wyn.
Henry Earl.....	Marshfield.....	Sep.	De L.	Flavo.	Fargo	Vic.	W. R.	Col.	Perf.
Geo. E. Peterson.....	Withee.....	Both	De L.	Sk. Milk.	Open	Vic.	Ald.	Wor.	Fchd.
C. J. Peters.....	Lake Mills.....	Sep.	Alph.	Eric.	Open	Vic.	W. R.	Wor.	Wyn.
Mrs. Geo. Galloway.....	Berlin.....	G. C.	Alph.	Eric.	Com.	Vic.	Ald.	D. C.	Wyn.
E. C. Starks.....	Alma Center.....	Sep.	De L.	Eric.	Open	Vic.	W. R.	Cad.	Wyn.
F. Grimm.....	Wausau.....	H. S.		Eric.	Open	Vic.	Ald.	W. R.	Wyn.
Wm. Rimmel.....	Chetek.....	Sep.	Alph.	None	Twn.	Vic.	W. R.	D. C.	Fchd.
A. M. Leemon.....	Fox Lake.....	W. Milk	Alph.		Open	Daisy	Ald.	D. C.	

## LIST OF OFFICIAL ENTRIES—CONTINUED

NAME	ADDRESS	Separator or Gathered Cream	Separator Used	Starter Used	Ripening Vat Used	Churn Used	Color Used	Salt Used	Wash Powder
W. H. Kubat.....	Humbird.....	G. C.			Wizard	Vic.	Ald.	Wyn.	D. & Wyn.
R. M. Lee.....	Augusta.....	Sep.	De L.	Eric.	Open	Vic.	Ald.	Wor.	Wyn.
Frank Bowar.....	Cazenovia.....	Sep.	De L.	Eric.	Open	Disb.	Ald.	D. C.	Wyn.
J. F. Magrane.....	Rusk.....	Sep.	Alph.	Eric.	Open	Simplex	Wor.	Wor.	Wyn.
E. J. Hildeman.....	Chippewa Falls.....	Poth	Alph.	Eric.	Open	Vic.	Ald.		Wyn.
Otto Carsten.....	Seymour.....	H. S.							
E. B. Melendy.....	Sheboygan Falls.....	Sep.	De L.	Hans.	Com.	Vic.	W. R.	D. C.	None
E. R. O. Sell.....	Chippewa Falls.....	Both	Alph.	Eric.	Open	Vic.	W. R.	Wyn.	Wyn.
C. L. Passmore.....	Iola.....	Both	De L.	Hans.	Wizard	Disb.	W. R.	D. C.	Wyn.
Ole Hansen.....	Rose Lawn.....	Both	De L.	Hans.	Far.	Vic.	Hans.	D. C.	Daisy
L. Dabarsner.....	Hortonville.....	Sep.	Alph.	Hans.	Curtis	Vic.	W. R.	Col.	Fehd.
W. A. Voigt.....	Plover.....	Sep.	Alph.	Eric.	Twn.	Vic.	Ald.	Wor.	Wyn.
E. C. McCormick.....	West DePere.....	Sep.	Alph.	H. M.	Curtis	Vic.	W. R.	Col.	Daisy
Clay Tyler.....	Green Bay.....	Sep.	Alph.	Eric.	Open	Vic.	W. R.	Wor.	Daisy
Julie Chandolf.....	Wilson.....	Both	De L.	None	Com.	Vic.	Dand.	D. C.	Wyn.
O. C. Jacobson.....	East DePere.....	Sep.	De L.	Hans.	Open	Vic.	W. R.	D. C.	Wyn.
Max O. Koenig.....	Wausau.....	Both	De L.	None	Open	Simplex	Ald.	Wyn.	G. D.
John Mortensen.....	Necedah.....	G. C.	De L.	Eric.	Com.	Vic.	Ald.	D. C.	Fehd.
W. C. Aulsebrook.....	Hillsboro.....	Both	De L.	Flavo.	Wizard	Vic.	Lib.	Wor.	Lib.
Chas. L. Ibinger.....	Mazomanie.....	50 pr. ct. of E.	De L.	None	Com.	Vic.	Ald.	D. C.	Wyn.
Wm. Hahn.....	Marshfield.....		De L.	H. M.	Open	Vic.	W. R.	D. C.	Wyn.
F. A. Viergutz.....	Big Falls.....	G. C.	De L.	Eric.	Open	Vic.	W. R.	D. C.	Wyn.
W. A. Kraus.....	Milton.....	Sep.	De L.	None	Com.	Vic.	Ald.	Wyn.	Wyn.
Thos. Netland.....	Deerfield.....	Sep.	Alph.	H. M.	Open	Vic.	W. R.	D. C.	W. S.
Wm. C. Boldt.....	Waterford.....	Sep.	De L.	Eric.	Open	Vic.	Ald.	D. C.	Fehd.
P. F. Higgins.....	Ononomowoc.....	Sep.	Alph.	Hans.	Open	Vic.	W. R.	Col.	Wyn.
D. F. Peabody.....	New Richmond.....	Both	Alph.	Eric.	None	Vic.	W. R.	Col.	Wyn.
D. A. Sheldon.....	Lake Mills.....		De L.	Hans.	Boyd	Disb.	Ald.	Wyn.	Wyn.
E. L. Duxbury.....	Green Bay.....	Both	Alph.	Hans.	Open	Vic.	Ald.	D. C.	W. S.
Geo. S. Seyfert.....	Watertown.....	Sep.	Alph. & Sim.	Eric.	Open	Vic.	W. R.	D. C.	Fehd.
Alf Wileman.....	Milton J.....	Both	Alph.	None	Open	Vic.	Ald.	Col.	Wyn.
L. A. Olson.....	Almond.....	Sep.	Alph.	Eric.	Wizard	Vic.	W. R.	Col.	Wyn.
Wm. Schoessow.....	Thiensville.....	Both	Alph.	Eric.	Open	Vic.	W. R.	Wor.	Wyn.
R. V. Sleyster.....	Spencer.....	Both	Alph.	Eric.	Open	Vic.	W. R.	Wor.	Wyn. & B.
F. H. Harms.....	Logansville.....	Sep.	De L.	Elgin	Com.	Vic.	Ald.	Wor.	Savo.
A. Cole.....	Evansville.....	Sep.	De L.	Eric.	Twn.	Vic.	Ald.	D. C.	Fehd.
J. C. Weber.....	Fond du Lac.....	Sep. & G. C.	Alph.	Kelth			Ald.	D. C.	G. D.
A. F. Guelzow.....	Fond du Lac.....	Sep.	Alph.	F. M.	Open	Vic.	W. R.	Wyn.	N. W.
				P. Davis		Vic.	W. R.		Far.

## LIST OF OFFICIAL ENTRIES—CONTINUED

NAME	ADDRESS	Separator or Gathered Cream	Separator Used	Starter Used	Ripening Vat Used	Churn Used	Color Used	Salt Used	Wash Powder
Wm. T. Cox.....	Black Earth.....	Sep.	Alph.	Eric.	Com.	Vic.	W. R.	D. C.	Fchd.
R. J. Clark.....	Richford.....	Sep.	De L.	Hans.	Open	Vic.	W. R.	Wor.	G. D.
Ornuel Meracle.....	Whitewater.....	Sep.	De L.	Sk. Milk.	Com.	Vic.	W. R.	D. C.	Wyn.
Walter Christensen.....	Darlen.....	S. & W. Milk.	De L.	Eric.	Com.	Vic.	W. R.	Wor.	Wyn.
Chas. H. Prust.....	Jefferson.....	Sep.	Alph.	Flavo.	Twn.	Vic.	W. R.	Wor.	Wyn.
John E. Boettcher.....	Janesville.....	Sep.	Alph.	Hans.	Far.	Vic.	Ald.	Wor.	Wyn.
S. J. Simonson.....	Milton.....	Sep.	De L.	Eric.	Com.	Vic.	Ald.	Wor.	Wyn.
Gus. H. Weber.....	Columbus.....	Sep.	Alph.	None	Com.	Vic.	Ald.	Wor.	Fchd.
A. E. Clark.....	Wild Rose.....	G. C.		H. M.	Open	Vic.	W. R.	Wor.	R. S.
Geo. Koenig.....	Fountain City.....	G. C.		None	Open	Vic.	Ald.	Cad.	Wyn.
Star Cry Co.....	Antigo.....	G. C.		Elgin	Open	Vic.	W. R.	Wor.	Fchd.
H. Wallace.....	Ft. Atkinson.....	Both	Alph.	Flavo.	Open	Vic.	W. R.	D. C.	Wor.
F. W. Ashman.....	Lime Ridge.....	Sep.		Eric.	Far.	Vic.	Ald.	D. C.	Wyn.
Frank Brunner.....	Chas. City, Iowa.....	G. C.	De L.	Eric.	Twn.	Vic.	W. R.	D. C.	John.
Fred W. Borne.....	Oakwood.....	Sep.	S. S. Bowl	Eric.	Com.	Squeeze.	W. R.	Wyn.	Wyn.
Otto Weyer.....	Manitowoc.....	Sep.	De L.	Hans.	Open	Vic.	Ald.	Wor.	Wyn.
H. N. Olson.....	Arnott.....	Sep.	Le L.	Eric.	Twn.	Vic.	W. R.	Wyn.	Daisy
B. B. Fell.....	Frankville.....	Sep.	Alph.						
Horr Bros.....	Leesburg, Ohio.....	No entry blank.							
A. A. Mueller.....	Ixonla.....	Both	De L.	Eric.	Boyd	Vic.	W. R.	Wyn.	Fchd.
A. D. McCready.....	Melvin.....	G. C.		Eric.	Open	Vic.	W. R.	D. C.	Wyn.
Aug. F. Schultz.....	Broadhead.....	Sep.	Reed	B. M.	Open	Vic.	Ald.	D. C.	Wyn.
E. S. Parmley.....	Footville.....	Sep.	Alph.				Ald.	D. C.	
Edw. Every.....	Waterloo.....	Sep.	Alph.	Eric.		Vic.	W. R.	Wor.	Wyn.
H. S. Bowman.....	Sauk City.....	Gath.			Curtis	Vic.	W. R.	Wor.	Wyn.
J. M. Bibby.....	Galesville.....	G. C.		H. M.	Com.	Vic.	W. R.	D. C.	Wyn.
Wm. F. Krohn.....	Whitewater.....	Both	De L.	Hans.	Wizard	Vic.	W. R.	D. C.	Wyn.
F. O. Weber.....	Baraboo.....	G. C.	Alph.	Com.	Cov. V.	Fargo	W. R.	D. C.	Wyn.
F. F. Waddell.....	Hartford.....	Sep.	De L.	Eric.	McA.	Simplex	Ald.	D. C.	Wyn.
Fred Barling.....	Orfordville.....	Both	Alph.		Fargo	Vic.	W. R.	Col.	Wyn.
Wm. Spooner.....	Milladore.....	Both	De L.	Eric.	Jens.	Vic.	W. R.	D. C.	Daisy
J. S. Peterson.....	Meridian.....	G. C.	Alph.	Eric.	Open	Vic.	W. R.	Wor.	Klon.
Otto McCormick.....	Bancroft.....	Sep.	Alph.	Hans.	Open	Vic.	W. R.	Wor.	W.
E. L. Adams.....	Coloma.....	Sep.	De L.	Eric.	Open	Vic.	Ald.	D. C.	Wyn.
Otto Olson.....	Mt. Horeb.....	Sep.	Alph.	Sk. Milk.	Open	Vic.	W. R.	Lib.	F. & Wyn.
H. L. Ashdown.....	Blue Mounds.....	Sep.	De L.	Eric.	Open	Vic.	W. R.	D. C.	Wyn.
C. J. Chaplin.....	Cedarburg.....	Both	Alph.	Eric.	Open	Simplex	W. R.	Wyn.	Wyn.
Otto Gierach.....	Cedarburg.....	Sep.	Simpl.	Eric.	Open	Disb.	W. R.	D. C.	Wyn.
Henry T. Kipp.....	Albion.....	Both	Alph.	Hans.	Far.	Disb.	W. R.	D. C.	Wyn.
Otto J. Groth.....	Cedarburg.....	Both	De L.	Eric.	Twn.	Disb.	W. R.	Wyn.	& D.



## LIST OF OFFICIAL ENTRIES—CONTINUED

NAME	ADDRESS	Separator or Gathered Cream	Separator Used	Starter Used	Ripening Vat Used	Churn Used	Color Used	Salt Used	Wash Powder
W. H. Krebs.....	Evansville.....	G. C.		H. M.	Com.	Disb.	Ald.	D. C.	Sal. S.
Geo. L. Foye.....	Arena.....	H. Sep.		Hans.	Far.	Box C.	Ald.	D. C.	Wyn.
Aug. M. Helm.....	Waukeshia.....	Sep.	De L. Sharp.	H. M.	Twn.	Vic.	W. R.	Wor.	Wyn.
A. N. Longfellow.....	Wilton.....	Both	Alph.	Hans.	Twn.	Vic.	Veg.	D. C.	Daisy
O. J. Schmaling.....	Lima.....	Both	Alph.	Eric.	Open	Vic.	Ald.	Wor.	Wyn.
Ole Esker.....	Bloomer.....	Both	Alph.	Eric.	Twn.	Vic.	W. R.	Wor.	Wyn.
Wm. R. Nickles.....	Amery.....	Sep.	Alph.	None	Open	Simplex	Ald.	D. C.	Wyn.
John Weisensel.....	Blue Mounds.....	Sep.	Alph.	Sk. Milk.	Curtis	Vic.	W. R.	D. C.	Fehd.
Geo. W. Allen.....	Stevens Point.....	Both	De L.	Hans.	Cov.	Vic.	W. R.	D. C.	Wyn.
Victor Taylor.....	Lake Mills.....	Sep.	Alph.	P. Dav.	McA.	Vic.	Ald.	D. C.	Wyn.
Grant Winner.....	Aurora.....	Both	De L.	Eric.	Barber	Vic.	W. R.	Wor.	Wyn.
Aug. J. Koehn.....	Ellenboro.....	Both	De L.	None	C. C. G.	Simplex	Ald.	D. C.	Wyn.
T. J. Warner.....	Rosholt.....	Comb.	De L.	Flavo.	Twn.	Vic.	Ald.	Col.	Fehd.
E. C. Hoich.....	Marshfield.....	Both	De L.	Eric.	Wizard	Vic.	W. R.	Col.	Sal. S.
Herman F. Schmidt.....	Marshall.....	Sep.	De L.	H. M.	Open	Vic.	Ald.	D. C.	Wyn.
Merle I. Tuttle.....	Omaro.....	Both	De L.						
Ross Paulson.....	Greenwood.....	Sep.	Alph.						

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